

SALTER



Double Pie Maker

Ideal for baking authentic, deep filled British pies and pastries

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Ideal for baking authentic, deep filled British pies and pastries.

I love my pies baked to perfection

CONTENTS	PAGE
Getting Started	4
In the Box	4
Features	4
Safety Instructions	4 - 5
Description of Parts	6
Instructions for Use	6 - 7
Hints and Tips	7
Recipes	8 - 16

Getting Started

Remove the appliance from the box.

Remove any packaging from the product.

Place the packaging inside the box and store for future use.

In the Box

Pie Maker

Double Sided Pastry Cutters

Instruction Manual with Recipes

Features

Extra deep pie wells

Non-stick coated cooking plates

Cool touch housing

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

This appliance is not intended for use by persons (including children) who are not mentally able, physically capable, experienced or do not understand the product. They should be given supervision and instruction in the use of the appliance by a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance.

If the supply cord is damaged, it must be replaced by a qualified engineer in order to avoid a hazard.

Ensure this appliance is not too close to any heating appliances or placed in direct sunlight.

Check that the voltage indicated on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Do not immerse the appliance in water or any other liquids.

It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.

Close supervision is required when using this product near children.

Repairs to electrical appliances should only be performed by a qualified electrician. Improper repairs may place the user at serious risk.

This appliance is intended for household use only and should not be used for commercial purposes.

Do not operate this appliance with a damaged plug or cord, after a malfunction, or after being dropped or damaged in any way.

Do not use this appliance for anything other than its intended use.

Do not use this appliance outdoors.

Ensure the mains power supply cord is kept away from heated surfaces.

Always use this appliance on a level, stable, heat resistant surface.

Note: when using this appliance for the first time, you may notice a fine, smoky haze being released. This is normal and is due to the first heating of the internal components.

SALTER

Description of Parts



Instructions for Use

Before First Use

Before using the pie maker for the first time, it is recommended that the non-stick plates are seasoned to protect the non-stick surface.

Plug the power cord into the mains power supply and switch on if switchable.

Pre-heat the appliance for 5 minutes.

Apply a thin coat of cooking oil to the heating surface and carefully rub in with a paper towel. Extreme care should be taken as the plates will become hot.

After this initial seasoning, there is no need to season the plates after each use as the pastry will leave the plates slightly seasoned.

How to Use

Plug the appliance into the mains power supply and switch on if switchable.

Pre-heat the appliance for approximately 5 minutes until the thermostat light turns off.

Using the pie cutter, cut the top and base for your pie.

Place the base in the pie maker using extreme caution not to touch the hot surface as this will burn.

Spoon the desired filling into the pie base.

Ensure the fillings are pre-cooked, particularly if using fresh meat or vegetable ingredients. Do not overfill the pies.

Place the pastry lid on top of the pie and close the lid of the appliance.

Cook the pies for approximately 10 minutes.

After use, disconnect the appliance from the mains power supply.

Use a plastic/wooden spatula to remove the pies, so as not to damage the non-stick plates.

Caution: the pies will be hot, take extreme care when removing from the appliance.

Hints and Tips

The pie maker can be used to cook pies or tarts using pastry or muffins and cupcakes which can be made directly in the pie wells.

Ready rolled pastry is ideal for use with the following recipes:

Use shortcrust pastry for savoury or sweet pies.

Sweet shortcrust pastry is quite crumbly and complements certain sweet fillings.

Note: only use sweet shortcrust pastry for the pie tops.

Puff pastry is perfect for savoury pies and can be used for the whole pie (particularly ready rolled pastry) but is best used as the top as it puffs up to create a buttery, flaky top.

SALTER

Shortcrust Pastry

Makes 4 Pies (bases and lids)

Ingredients

300g flour

Pinch of salt

150g cold butter, cut into
2cm cubes

4-5 tbsp milk or cold
water



Method

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

With the motor running, gradually add the water through the feeding chute until the dough comes together. Only add enough water to bind and then stop. You might have to do this by hand.

Wrap the dough in cling film and refrigerate for 10-15 minutes before using.

Alternatively, you can make the dough by hand:

Put the flour and salt in a large bowl and add the cubes of butter.

Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs with no large lumps of butter remaining. Try to work quickly so that it does not become greasy.

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

Wrap the dough in cling film and refrigerate for 10-15 minutes before use.

Puff Pastry

Makes 4 Pies (bases and lids)

Ingredients

225g flour

Pinch of salt

30g lard

150ml cold water

150g butter



Method

In a food processor, sift together the flour and salt and add the lard. Using the dough blade, whizz briefly then add enough water to make a soft dough. Wrap in cling film and chill for 20 minutes.

Put the butter between 2 pieces of greaseproof paper and flatten out with a rolling pin to a rectangle of approximately 10 x 7.5cm.

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

Remove the butter from the paper and put on the dough rectangle. Bring the corners of the dough together to form an envelope and chill for 10 minutes.

On a floured surface, roll out the envelope to make a rectangle 3 times longer than it is wide. Fold one third into the middle and then the other third on top. Seal the edges with a rolling pin and turn the pastry 90 degrees. Repeat and then refrigerate for 30 minutes, then repeat twice and refrigerate for another 30 minutes, then twice again and refrigerate again for another 30 minutes.

Roll out and use as required.

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.

SALTER

Creamy Chicken and Mushroom Pie Makes 4 Pies

Ideal for using left over chicken pieces

Ingredients

1 portion of puff pastry

1 tbsp salted butter

1 small onion, finely
chopped

½ lemon juice

Handful of chopped
parsley

300g chestnut
mushrooms, roughly
chopped

300g chicken pieces,
diced

4 tbsp single cream

Salt and freshly ground
pepper



Method

Melt the butter in a large frying pan, add the onions and fry on medium heat for a couple of minutes or until golden, then add the mushrooms and parsley, followed by the lemon juice and cook for approximately 6 minutes, stirring occasionally.

Season with salt and freshly ground pepper then remove to a separate plate and leave to cool. Add the diced chicken pieces and fry until golden, then add the mushrooms to the pan. Alternatively, use left over cooked chicken, dice and add to the mushrooms.

Stir in the cream and leave to simmer on a low heat for a couple of minutes until the mixture thickens. Season with salt and freshly ground pepper if required and leave to cool.

Switch on the pie maker with the lid closed. Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Divide the pastry into two parts (each part makes two pies) and roll out. Use the pastry cutter to cut the base and the lid. If the second piece of dough is not required, it can be frozen for use next time.

Line each well with a pastry base, then add the filling to just below the rim.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance. Cook for approximately 10 minutes or until well browned (15-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker.

Broccoli and Pork Pie

Makes 4 Pies

Ingredients

1 portion of short crust
pastry

1 tbsp oil

1 small onion, finely
chopped

375g minced pork

1 clove of garlic, crushed

1 small head of broccoli,
chopped

1 medium egg

½ tsp oregano

¼ tsp dried, crushed chilli
(optional)

100g cheddar cheese,
grated

Salt and freshly ground
black pepper



Method

Heat the oil in a large frying pan, add the onions and fry on a medium heat for a couple of minutes or until golden.

Turn up the heat, then add the minced pork and the garlic and mix well.

Add the broccoli, mix well and simmer until most of the liquid has evaporated. Switch on the pie maker with the lid closed.

Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Combine the egg, oregano, chilli and grated cheese and add salt and black pepper to taste. Add the mixture to the pork and broccoli and cook for approximately 1 minutes, stirring regularly until the egg mixture is set.

Divide the pastry into two parts (each part makes two pies) and roll out. Use the pastry cutter to cut the base and the lid. If the second piece of dough is not required, it can be frozen for use next time.

Line each well with a pastry base, then add the filling to just below the rim.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance. Cook for approximately 10 minutes or until well browned (15-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker.

SALTER

Meat Pie

Makes 4 Pies

Ingredients

1 portion of short crust pastry

1 tbsp oil

1 small onion, finely chopped

450g minced beef

1 clove of garlic, crushed

2 tbsp Worcestershire sauce

½ tsp oregano

Salt and freshly ground black pepper



Method

Heat the oil in a large frying pan, add the onions and fry on medium heat for a couple of minutes or until golden.

Turn up the heat, then add the minced beef and the garlic and cook thoroughly.

Add the remainder of the ingredients and simmer until most of the liquid has evaporated.

Switch on the pie maker with the lid closed.

Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Divide the pastry into two parts (each part makes two pies) and roll out. Use the pastry cutter to cut the base and the lid. If the second piece of dough is not required, it can be frozen for use next time.

Line each well with a pastry base, then add the filling to just below the rim.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance.

Cook for approximately 10 minutes or until well browned (15-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker.

Spinach and Feta Pies

Makes 4 Pies

Ingredients

1 portion of puff pastry

300g frozen spinach,
thawed and squeezed of
excess liquid

250g Feta cheese cut
into 1cm pieces

1 tbsp oil

2 small onions, finely
chopped

2 eggs, lightly beaten

2 tbsp sunflower or
pumpkin seeds, roasted

2 tbsp milk

Salt and freshly ground
black pepper



Method

Heat the oil in a large frying pan, add the onions and fry on a medium heat for a couple of minutes or until golden.

Roast the seeds in a non-stick pan without any oil or butter. Beat the eggs together with the milk and season.

Switch on the pie maker with the lid closed.

Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Mix the spinach and feta, add the egg and milk mixture and add the onions and seeds and mix well.

Divide the pastry into two parts (each part makes two pies) and roll out. Use the pastry cutter to cut the base and the lid. If the second piece of dough is not required, it can be frozen for use next time.

Line each well with a pastry base, then add the filling to just below the rim.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance.

Cook for approximately 10 minutes or until well browned (15-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker.

SALTER

Ham and Cheese Tarts

Makes 2 Tarts

Ingredients

1/3 portion of short crust pastry

2 medium eggs

100ml cream

80g cooked ham, cut into 1cm pieces

100g grated cheddar cheese

Salt and freshly ground black pepper



Method

Switch on the pie maker with the lid closed.

Note: tarts can also be made from cold but need approximately 3 - 4 minutes extra cooking time.

In a small bowl, beat the eggs, then add the cream and whisk until well mixed. Season with salt freshly ground black pepper.

Mix the ham and cheese.

Roll out the pastry and use the pastry cutter to cut the bases. Note: the tarts do not require lids.

Line each well with a pastry base, then add the filling to just below the rim.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Pour the egg and cream mixture into the wells to just below the rim; do not overfill.

Close the cover and cook for approximately 10 minutes.

Ensure the mixture is set before removing the tarts from the pie maker.

Rhubarb and Custard Pie

Makes 2 Pies

Ingredients

½ portion of short crust
pastry

400g fresh rhubarb

50g golden castor sugar

Custard

200ml whole milk

50ml double cream

1 vanilla pod

3 egg yolks

40g caster sugar



Method

Cut the rhubarb into bite sized chunks and add to a wide pan together with the sugar.

Cook on a low heat for approximately 15 minutes or until soft. There should be very little liquid left and it should have a syrupy consistency. Put to one side and leave to cool.

For the custard, pour the milk into a saucepan, scrape the seeds from the vanilla pod, add to the milk and stir in the cream. Heat slowly to just under boiling point.

In a separate bowl, whisk the egg yolks and sugar together until thick and creamy, then gradually whisk in the hot milk mixture and return the whole mixture to the pan.

Cook on a low heat for approximately 10-15 minutes, stirring constantly, until the custard thickens. Do not allow the mixture to boil as the custard might curdle. Pour into the bowl and allow to cool. Switch on the pie maker with the lid closed.

Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Line each well with a pastry base, then spoon in pieces of rhubarb up to approximately 2cm below the rim. Add 1-2 tbsp of custard.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance. Cook for approximately 10 minutes or until well browned (15-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker. Serve with the remaining custard.

SALTER

Apple and Cherry Pies

Makes 4 Pies

Ingredients

1 portion of short crust
pastry

2 large cooking apples

200g fresh or frozen
cherries, stones removed

4 tbsp golden caster
sugar

2 tsp cornflour mixed with
a little water

Vanilla ice cream
(optional) for serving



Method

Peel and slice the apples into 1 – 2cm chunks, add to a large pan and add the cherries and sugar.

Cook on a medium heat for approximately 5-6 minutes or until soft, then add the cornflour mixture and stir until the mixture thickens.

Switch on the pie maker with the lid closed.

Note: pies can also be made from cold but need approximately 5 - 8 minutes extra cooking time.

Line each well with a pastry base, then spoon in the apple and cherry mixture.

Caution: the surfaces are hot – never touch the cooking surfaces directly.

Place the pastry lid over the filled mould and close the cover of the appliance.

Cook for approximately 9-10 minutes or until well browned (14-18 minutes from cold).

Switch off the power and using a wooden spatula, carefully remove the pies from the pie maker.

Serve warm with a scoop of vanilla ice cream.

CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

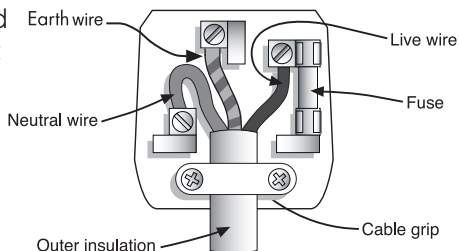
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK **USE ONLY** - Plug fitting details (where applicable).



The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - **DISCONNECT IT FROM THE MAINS** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to re-use the plug or insert it into a socket outlet as there is a danger of an electric shock.

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ULTIMATE PRODUCTS LTD

Manor Mill, Victoria Street, Chadderton, Oldham, OL9 0DD

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2290*

*Telephone lines are open Monday – Friday, 9am – 5pm (Closed Bank Holidays)

Email: customercare@ultimate-products.co.uk

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.
If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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