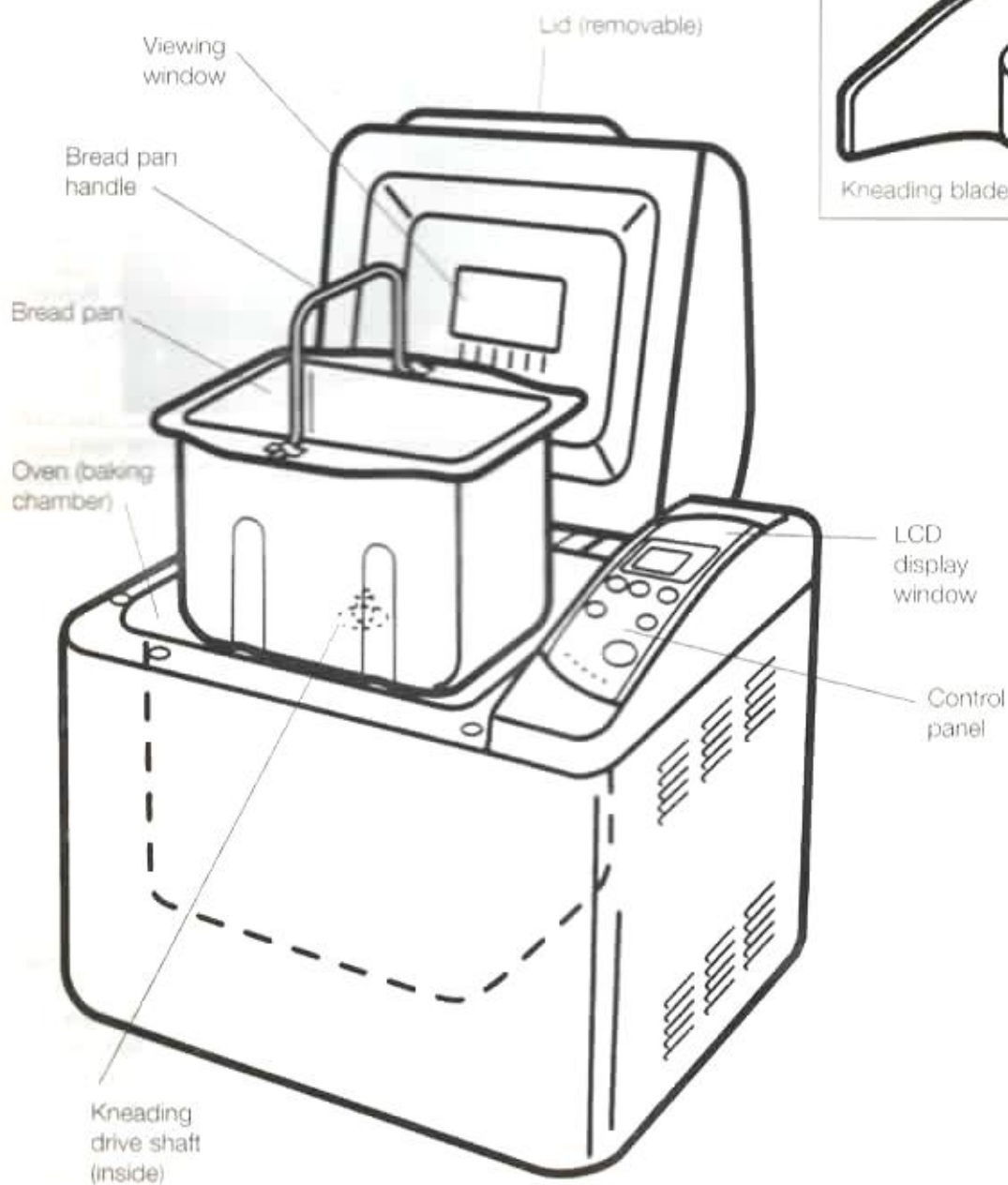




# Familiarising yourself with your Bread Master Select



Kneading blade

# Main features of the control panel

The control panel is designed to perform several functions. The LCD display indicates completion time and the settings selected. The various buttons are used to set the functions and to start the bread maker. The buttons should be pressed firmly. A soft "beep" sound is made as a button is pressed and the function advances.



<b>DISPLAY WINDOW</b>	The display window displays the selected cycle and crust colour selections, normal/rapid bake mode as well as loaf size. When the START/STOP button is pressed the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
<b>SELECT</b>	Press this button to select the 14 automatic settings available. These settings are listed on Page 6 and 7 "Bread and Dough Setting Selections". Each time the SELECT button is pressed the setting is changed. The setting selected is shown on the Display Window as a number between 1 to 10.
<b>CRUST</b>	Press the CRUST button to select the 3 crust colour settings available for the bread settings only. The setting selected is indicated on the display window below the setting. The LCD below 'MEDIUM' is initially lit. To choose either 'DARK' or 'LIGHT', press the CRUST button until the LCD is lit under the preferred setting.
<b>LOAF</b>	Press the LOAF button to set the required loaf size. It is initially selected to 1kg. If the 750g loaf is preferred, press the button again and the display will indicate the change. Note: The LOAF button is only effective with the BASIC, SWEET, FRENCH and WHOLEWHEAT settings.
<b>TIMER</b>	For use when setting the TIMER to delay baking. Press the Up and Down Arrows (which will move time up or down in 10 minute increments) to preset the programmable timer. (Refer page 8) Holding the arrow buttons down will advance or reverse the time setting quicker.
<b>START/STOP</b>	Press the START/STOP button to commence the selected program or begin timer countdown for delayed operation. To stop and cancel the Bread Master Select in mid-cycle the START/STOP button must be pressed down and held for 5-10 seconds until the machine beeps and the display window is reset. This will result in the program being cancelled. (When the bread is ready the Bread Master Select automatically stops and sounds 3 double beeps. The time Display will indicate "0:00". Press the 'START/STOP' button to turn off the power). <b>DO NOT PRESS 'START/STOP'</b> when checking the bread as this will cancel the cycle. The machine will not continue operation.
<b>PROGRESS INDICATOR</b>	The various stages of the bread making process are shown. As the bread maker moves through each stage, an indicator light will flash to indicate the progress of the setting selected.

# Bread and Dough Setting Selections

## SETTING 1. BASIC

### Normal

Press the 'SELECT' button once and the Display Window will show "1" (Basic bread, Medium crust colour, 1kg loaf).

### Rapid

Press the 'SELECT' button twice and the Display Window will show "1" (Basic Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

## SETTING 2. FRENCH

This setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature higher. It will produce a coarser crumb with a harder, crisper crust.

### Normal

Press the 'SELECT' button three times and the Display Window will show "2" (French bread, Medium crust colour, 1kg loaf).

### Rapid

Press the 'SELECT' button four times and the Display Window will show "2" (French Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

## SETTING 3. SWEET

This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature lower.

### Normal

Press the 'SELECT' button five times and the Display Window will show "3" (Sweet bread, Medium crust colour, 1kg loaf).

### Rapid

Press the 'SELECT' button six times and the Display Window will show "3" (Sweet Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

## SETTING 4. WHOLEWHEAT

### Normal

Press the 'SELECT' button seven times and the Display Window will show "4" (Wholewheat bread, Medium crust colour, 1kg loaf).

### Rapid

Press the 'SELECT' button eight times and the Display Window will show "4" (Wholewheat Rapid bread, Medium crust colour, 1kg loaf).

This setting has shorter kneading and rising times therefore the bread will be lower in height, heavier in texture and with less flavour development.

## SETTING 5. YEAST FREE

Press the 'SELECT' button nine times and the Display Window will show "5" (Yeast Free). The crust colour and loaf size are not selected when using this setting.

As this setting is used for breads which contain a quick-acting leavening agent in place of yeast, they will not rise as high as traditional yeast breads. Recipes for this cycle can be found in the 'Yeast Free' section of this book.

## SETTING 6. BAKE ONLY

Press the 'SELECT' button ten times and the Display Window will show "6" (Bake Only).

This setting is designed to extend the baking time if extra baking is required, for those who enjoy a crispier crust. Or for added interest to your loaf try the delicious topping or melt idea on page 9.

## SETTING 7. DOUGH

Press the 'SELECT' button eleven times and the Display Window will show "7" (Dough). This cycle takes 1 hour 30 minutes to complete. Remove the dough from the Bread Master Select, hand shape, then bake in a conventional oven.

## SETTING 8. PIZZA DOUGH

Press the 'SELECT' button twelve times and the Display Window will show "8" (Pizza Dough).

This cycle takes 1 hour to complete. Remove the dough from the Bread Master Select, roll out with a rolling pin onto a lightly floured surface and top with your favourite toppings, then bake in a conventional oven. Special instructions and recipes for Pizza and Focaccia are included in the 'Pizza Dough' section of this book.

## SETTING 9. PASTA

Press the 'SELECT' button thirteen times and the Display Window will show "9" (Pasta).

This cycle takes 1:20 minutes to complete. However, the dough can be removed after 15 minutes, if a more pliable texture is preferred. Remove the dough from the Bread Master Select, either hand shape or process through a pasta extruder. Recipes for pasta are included in the 'Pasta Dough' section of this book.



**NOTE!**

If at any time you wish to check your bread setting selection simply press 'SELECT' and the corresponding number (1-10) will be displayed. Press 'SELECT' to return to the timer display. **DO NOT PRESS STOP** when checking bread as this will cancel the cycle. The machine will not continue operation.

## SETTING 10. JAM

Press the 'SELECT' button fourteen times and the Display Window will show "10" (Jam).

This setting is designed to produce home made style jam, using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section of this book.



**NOTE!**

Both Crust Colour and Loaf Size can be changed for the first 4 settings, ie. Basic, French, Sweet and Wholewheat. When the bread setting is chosen, the Crust Colour defaults to Medium and the Loaf Size to 1kg. See 'Main Features of the Control Panel' for details on how to change these if required, after the setting has been selected.

## Power Failure Protection Function

The Bread Master Select has a built in Power Failure Protection Function. If the power supply to the Bread Master Select is interrupted for less than 15 minutes, the Bread Master Select will automatically resume when power is restored.

For the power failure protection function to be implemented the machine must first be operating for a minimum of 5 minutes (if the charging time is less than 5 minutes the machine may not reset when the power is restored).

If the power is not restored after 15 minutes it is recommended that the ingredients be discarded, particularly if you have used perishables, dairy products, etc.

# How to use the preset timer

The Bread Master Select preset timer allows you to wake up to the aroma of fresh baked bread in the morning. The preset timer allows you to set the timer up to 15 hours in advance before you require your baked loaf.

To preset the timer use the ▲ ▼ arrows on the control panel to enter the number of hours in which you want your bread to be ready (the amount of time shown on the display panel will include the baking time).

**NOTE!** Recipes using perishable ingredients ie. milk, fruit, butter etc. should not be made using the timer.

## To use the timer:

### Step 1.

To bake a loaf of bread on the Basic Normal/Medium/1kg (setting 1) using the preset timer follow the steps 1 to 9 under the heading 'Beginners Guide to Baking your First Loaf' on pages 10 and 11.

### Step 2

Before pressing the 'START/STOP' button, press the ▲ timer button; "3:10" will be displayed, when the Basic Normal/Medium/1kg setting is selected. (If other settings are selected, the time to be displayed will be different.) This means the bread will be ready in 3 hours and 10 minutes. Continue to press the ▲ timer button to increase the amount of time between now and when you want the bread to be ready. *Each time you press the ▲ timer button the timer advances 10 minutes. Each time you press the ▼ timer button the timer is set back 10 minutes. Hold down the arrow button for a speedier adjustment.*



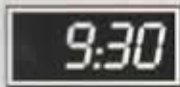
If you wish to re-program for another time, or you accidentally press the START/STOP button, press and hold the START/STOP button to cancel, then repeat the above steps.

### Step 3

Press 'START/STOP' and the timer will begin to count down. The timer light begins to flash, letting you know the timer has started. It will start to knead the dough 3 hours and 10 minutes before the desired completion time. The remaining time will count down in one minute increments. When the time display indicates '0:00', baking is complete.

### Example

The present time is 9:00pm and you want to wake up to the aroma of fresh homemade bread at 6:30am tomorrow morning. It is 9 hours and 30 minutes from now until 6:30a.m. You should therefore set the timer to 9 hours and 30 minutes - "9:30".



**NOTE!** The programmable timer can not be used for the following modes - Sweet, Rapid Bread, Bake Only, Dough, Pizza Dough, Pasta and Jam. Individual recipes will specify if not suitable.

If you make an error during or after your selection, press and hold the 'START/STOP' button to cancel.

## Using the Yeast Free Setting

The YEAST FREE setting of the Bread Master Select allows you to make breads, such as banana bread, that use quick-acting leavening agents, usually baking powder or baking soda, instead of yeast.

The ingredients need to be prepared BEFORE loading into the bread pan, and as follows:

1. Cut the butter into small chunks. Make sure it is soft.
2. Pre-stir the eggs and combine with any other liquid.

3. Fully mix the dry ingredients together in a separate bowl.

Place the ingredients into the bread pan in the same order as indicated above. Press the 'SELECT' button 9 times to reach the YEAST FREE mode. Press the 'START/STOP' button. The unit will begin mixing. Baking will be completed after 2 hours.

## Using the Bake Only Setting

The BAKE ONLY setting of the Bread Master Select gives more versatility to your bread making.

The BAKE ONLY setting is useful when wishing to:

- Extend the baking time if a darker, crisper loaf crust is required.
- Crispen loaves already baked and cooled
- Rewarm loaves already baked and cooled
- Delay-bake a finished dough
- Melt or brown toppings

To operate, press the 'SELECT' button ten times and the display window will show "6" (BAKE ONLY). The time can be altered by using the ▲ and ▼ timer buttons. The BAKE ONLY setting times range from 10 minutes to 4 hours. The Crust Colour can be adjusted on this setting if required. It defaults to Medium.

Try this creative idea from our test kitchen

1. Combine 3 tablespoons of cheddar cheese, 3 tablespoons chopped bacon with 2 teaspoons chopped fresh chives.
2. When baking has completed, press the 'START/STOP' button.
3. Sprinkle combined ingredients over the top of loaf.
4. Select "10" (BAKE ONLY) setting, set time 20 minutes. Press 'START/STOP'. (If a browner, crisper melt is required. Set BAKE ONLY setting for additional time.)
5. After baking, press 'START/STOP'. Remove bread from Bread Master Select and bread pan. Allow to cool on a rack.

## Using the Jam setting

1. Place ingredients in the bread pan, fresh fruit first, followed by remaining ingredients.
2. Select "10" (JAM) setting. Press 'START/STOP'.
3. After 1 hour and 50 minutes, the bread maker will BEEP, indicating the end of the cycle. Press 'START/STOP'.  
Using oven mitts, remove the bread pan.

4. Pour the hot jam into warm, dry sterilised jars, leaving 1.25cm from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

See the recipe section, under 'Just Jam' for more details.



**NOTE!** During the Jam cycle the 'knead' and 'bake' indicator lights will flash alternately.

# Beginner's Guide to Baking Your First Loaf

The following instructions are to be used when making Bread or Dough recipes from the recipe section of this book.

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and kitchen scales), for accuracy in producing 750g and 1kg loaves of bread.

Before making your first loaf, remove any promotional stickers from the Bread Master Select. Do not remove the Bread Master Select label on your machine. We recommended you wash the inside of the bread pan and kneading blade in warm soapy water, rinse and dry thoroughly.

**NOTE!** Do not immerse the bread pan in water.

## 1. Open the lid and remove the bread pan.

- To remove the bread pan, grasp both sides of the handle and turn anti-clockwise (in the direction of the arrow marked "Remove").



Always remove bread pan from the Bread Master Select before adding ingredients to ensure no ingredients are spilt into the baking chamber and on the element.

## 2. Attach the kneading blade to the drive shaft in the bread pan.

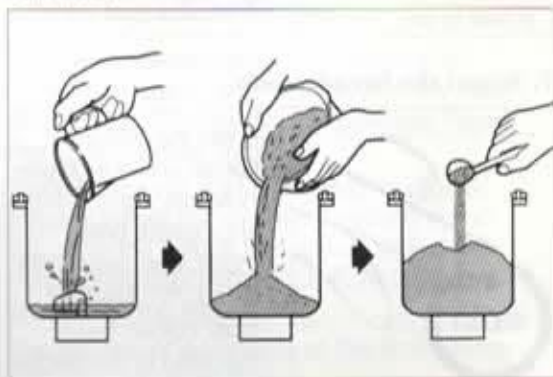


- It is important that the kneading blade is properly mounted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft.
- If the blade is not seated correctly it could come off in the

dough or ingredients may not be mixed and kneaded properly. (Before inserting the kneading blade ensure that there are no crumbs attached to the shaft inside the bread pan or inside the hole in the kneading blade.)

## 3. Put the ingredients into the bread pan in the following order.

- 1st. Liquid ingredients ie. water
- 2nd. Fat ie. oil
- 3rd. Salt
- 4th. Dry ingredients ie. flour, sugar
- 5th. Yeast



- It is most important that the ingredients are added in the correct order listed in the recipe and that they are measured and weighed accurately, or the dough will not mix correctly or rise sufficiently.
- All ingredients should be at room temperature (21-27°C). (When the room temperature is below 18°C, use lukewarm water to assist the yeast fermentation).
- Hollow out the centre of the flour and place the yeast there. If the yeast contacts the water before kneading, the bread may not rise as well.

## 4. Return the bread pan to the machine



- Wipe down the outside of the bread pan to remove any spillage.
- Ensure the bread pan is inserted completely as follows:

1. Lower the bread pan into the machine, with



the side marked "Remove" at a 45° angle to the front.

- Turn the bread pan to the right until it locks into place.

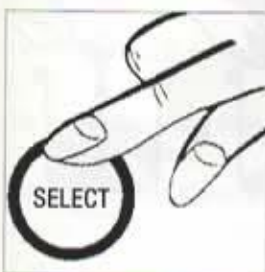
## 5. Close the lid.

- Do not open the lid during operation except to check the consistency of the dough while kneading, to add fruit/nuts when the 'BEEP' sounds, or to glaze the loaf 5 minutes before the end of the baking cycle.

## 6. Plug in the bread maker

- Plug into a 230/240V outlet. Switch on at the power outlet.
- The display should blink as "0:00" when the power is on.

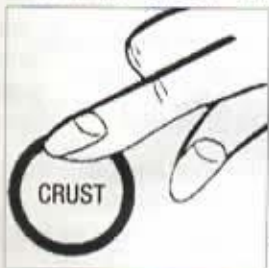
## 7. Select the bread mode



- Press the 'SELECT' button until the display indicates the appropriate bread mode. For basic white bread, "1", Medium crust colour, 1kg is indicated in the display window.

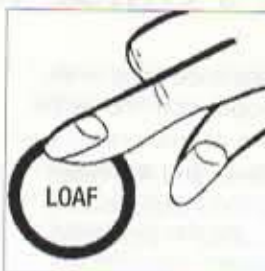
## 8. Select the crust colour

- Press the 'CRUST' button until the display



- indicates the appropriate colour selection. When the bread mode is selected, crust colour defaults to Medium. Press 'CRUST' button once for Dark and twice for Light.

## 9. Select the loaf size



- The loaf size is initially selected at 1kg. If you want to select the 750g mode, press the 'LOAF' button once.

## 10. Start the bread maker

- Press the 'START/STOP' button. The machine will begin kneading the dough and the KNEAD indicator light will flash.



- The total time remaining until the cycle is completed will appear in the display window. The remaining time will "count down" in one minute increments.

- When the kneading cycle ends the bread will start to rise. The RISE indicator light will flash. Each cycle is indicated as the machine proceeds.

**NOTE!** During the kneading cycle, the kneading blade makes an irregular rotation. The blade turns quickly and then slowly, as it repositions the dough. This type of rotation improves the consistency of the dough and is a normal part of the kneading action.

- During the bake cycle steam may sometimes come out of the rear and side of the lid. The window may steam up.
- When the bread is finished baking, the machine will sound 3 double 'beeps' and the display window will read "0:00". The bread is now ready to remove.

## 11. Remove the bread pan



- After the machine 'beeps', press the 'START/STOP' button to turn the unit off. **Remove the bread pan with oven mitts as it is very hot!**

- Never set the hot bread pan directly on the body of the unit, tablecloth, plastic surfaces or other surfaces affected by heat
- If you do not wish to remove the bread



immediately, the Bread Master Select will automatically go into a "Keep Warm" setting, holding the temperature of the bread for up to 60 minutes (except on Dough settings).

## 12. Take the bread out of the bread pan

- Using oven mitts, turn the bread pan upside down and shake to loosen.

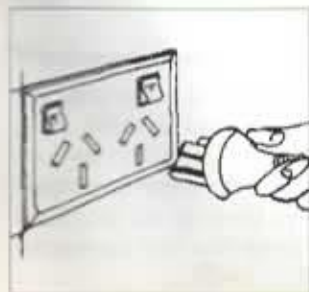


**NOTE!** Try to remove the bread from the bread pan as soon as possible. The crust can become moist and sticky if left in the bread pan too long.

- If the bread is difficult to remove, slightly move the drive shaft on the bottom of the bread pan. Be careful as the bread pan could be hot!
- Set bread on a wire rack to cool. We recommend you allow the bread sufficient cooling time before slicing as this ensures clean, even slices.
- If the kneading blade remains in the bread, remove it with a plastic or wooden utensil rather than your hand. The kneading blade could still be very hot.

## 13. Unplug the power supply cord after use.

- Always hold the plug when pulling the power supply cord out of the wall socket. Never pull on the power supply cord.
- Allow at least 1 hour for the Bread Master Select to cool down before using again. Leave



the lid up to help the machine cool down quicker. If the machine is too hot after use the Error code E:01 will appear in the display screen. Press 'START/STOP' to reset.

## 14. Cut the bread

- After the bread has cooled, cut the bread using a bread knife, electric knife or other serrated knife. A standard knife is likely to tear the bread.
- Always make sure the kneading blade is removed from the base of the baked bread loaf prior to slicing.

## 15. Store the bread

- Store the bread in plastic bags or a bread box.
- To store for more than a few days place the bread in the refrigerator.
- Bread may be frozen for up to 1 month. Place into freezer bags, remove any air, and secure with ties.

## Add-In Ingredient Beeper

The Bread Master Select features an 'Add Ingredient Beeper' which operates in the Basic, Basic Rapid, Wholewheat, Wholewheat Rapid, French and Sweet settings.

The machine will "BEEP" 8 times, approx 5 minutes before the end of the second knead, indicating the time to add any additional fruit, nuts, herbs, chocolate etc. required or as specified in the recipes.

The addition of ingredients at this time assists with keeping whole shapes.

While the machine is still kneading add the ingredients gradually in batches, allowing the dough to slowly combine with the ingredients. Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

**DO NOT PRESS THE 'START/STOP' BUTTON TO ADD INGREDIENTS AS THIS WILL RESET THE MACHINE.**

# Measuring Up

Baking bread is in part a science and each ingredient plays an integral role. Therefore care should be taken when weighing and measuring ingredients to obtain accuracy.

## Metric Weighing Scales

For greatest accuracy and best results, a set of metric weighing scales should be used. Tare (zero) the scales with the container in position then spoon or pour ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millilitres, therefore greater accuracy is obtained by weighing.

## Metric Measuring Cups and Spoons

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula.

**DO NOT USE TABLEWARE SPOONS OR CUPS.**



## Metric Liquid Measuring Jugs

When measuring liquids use a graduated metric measuring jug. Place jug on a flat surface, check for accuracy at eye level.

**ALWAYS USE A STANDARD METRIC LIQUID MEASURING JUG.**

### Conversion Table

Metric Measurements	Mls
1 cup	250
1 tablespoon	20
1 teaspoon	5

# The Vital Ingredients

## Flour

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and this provides the dough with the structure required to produce the weight and shape of the bread.

**The flour used in the Bread Master Select should be bread flour.** Baker's flour or plain flour may be used. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour which has at least 11%-12% protein content. For this reason, all the recipes in this book use bread flour, which has a 12% protein content. This is normally indicated on the packaging. Do not use self-raising flour unless indicated in the recipe.

When using a low protein, stone ground or wholemeal flour the quality of the bread can be improved by adding 1½ - 2 tablespoons of gluten flour, and reducing the original flour by the same quantity.

### 'Kitchen Collection' brand bread flour

This brand of bread flour is available nationally at larger supermarkets and was used for the development of most the recipes contained in this guide. It is a high protein, white bread flour, with a 12% protein content, ensuring a higher quality and consistency to the baked bread.

### 'Defiance' brand high grade plain flour

Also known as baker's flour, it is produced from hard wheats to give a protein level of at least 11.5%. This product is available in 1kg packets at larger supermarkets.

### Wholemeal flour

Contains all the bran, germ and flour of the whole grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of the wholemeal flour with white Bread Flour.

## Rye flour

A popular flour used for bread making, it is low in protein and therefore it is essential to combine it with wheat flour to make bread successfully in the Bread Master Select. Rye flour is traditionally used to make Pumpernickel and Black Breads.

## Gluten flour

Gluten is the complex protein product formed when wheat flour and water are mixed together. Gluten flour is a mixture of gluten and wheat flour and can improve the structure and volume of bread made from flour containing a low protein level.

## Bread mixes

These convenient mixes contain bread flour, sugar, milk, salt, oil and other ingredients such as improvers. Usually only the addition of water and yeast is required. Brands such as 'Kitchen Collection', 'Defiance' and 'Old Grain Mill' bread mixes are available from major supermarkets. Recipes for these brand bread mixes are listed in the Easy Bake recipe section of this guide. For information on other brand mixes contact the manufacturer listed on the package.

## Bread improver

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) or tartaric acid, plus other enzymes (amylases) extracted from wheat or barley flours.

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

**Bread improvers are an optional addition to the bread recipes listed in the Easy Bake recipe section of this book.** 1 teaspoon is the recommended amount for a 750g loaf. A simple bread improver is a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients.

## Sugar

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and dried fruits are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested SLENDA as a sugar substitute.

## Powdered milk

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator). Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a loaf with a higher density.

## Salt

Salt inhibits the rising of the bread, so be careful when measuring as it should be accurate.

## Fat

Fat adds flavour and retains the moisture. Butter, margarine or vegetable oil can be used.

## Yeast

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to grow and rise. Dried yeast has been used in all the recipes in this instruction book. Before using dried yeast always check the use by date, as stale yeast will prevent the bread from rising.

'Tandaco' brand yeast, (available in most supermarkets) was used in the development of all recipes contained in this book. Some bulk and imported yeasts are more active, therefore it is recommended to use smaller quantities of these yeasts. Some yeasts are also more active in hot climates. For information on other brands of yeast in relation to quantities contact the manufacturer listed on the package.

## Water


Cold tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

## Eggs

Eggs provide liquid, help with raising and increase the nutritional value. They help with flavour, tenderness and are usually used in the sweeter type of breads.

## Other Ingredients

Fruit, nuts, chocolate chips etc. are added later (unless recipe specifies otherwise). When the first knead is complete, the machine will sound 8 short beeps, indicating it's time to add other ingredients (fruit, nuts, chocolate chips; etc.). If added before this stage, excessive kneading will cause the ingredients to break down, rather than hold their shape.

 **NOTE!** Always check the use by date of all ingredients, as out of date ingredients may prevent bread from rising.

# Hints & Tips to better bread making

- ✓ Do check use by dates on ingredients.
- ✓ Do store opened ingredients in airtight containers.
- ✓ Do use ingredients at room temperature.
- ✓ Do use bread flour unless recipe states otherwise.
- ✓ Do measure ingredients accurately - weighed measurements are in fact more accurate than volume measurements.
- ✓ Do use metric measuring cups, spoons and weighing scales.
- ✓ Do add ingredients to the bread pan in the order stated in the recipe.
- ✓ Do add the salt with the liquid ingredients to prevent contact with the yeast.
- ✓ Do wipe out the machine and wash the bread pan and blade thoroughly after each use.

- ✗ Don't use flour that contains a protein level of **less than 11.5%**. ie. Generic brands of plain flour.
- ✗ Don't use household cups and spoons for measuring.
- ✗ Don't use compressed yeast.
- ✗ Don't use hot water or liquids.
- ✗ Don't use metal objects to remove the kneading blade from the cooked loaf of bread, as this may cause damage to the non-stick coating.
- ✗ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

**Never** use the delay timer setting in recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

**Never** use self-raising flour to make yeasted bread unless recipe states otherwise.

**Never** immerse your bread machine in water.

**Tip:** When handshaping dough for rolls, weigh each piece of dough for more evenly sized rolls.

**Tip:** If you live in an area with a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude, the lower the air pressure, the faster the dough will rise. Try reducing the yeast by  $\frac{1}{4}$  teaspoon, increasing the water by 20-40mls or using a more finely ground flour.

**Tip:** If the weather is hot and humid, reduce the yeast by  $\frac{1}{4}$  teaspoon to avoid over rising of the dough.

## IMPORTANT BREADMAKING COOKING TIP

Seasonal variations in flour properties (or effects of storage) and/or effects of warmer weather can effect the results of your bread.

It may be necessary to adjust the **water** and **yeast** amount in the recipes contained in this booklet to compensate for these effects.

This is especially important if the weather is hot and humid as ingredients such as yeast become more active. This can result in the bread rising too much and hitting the top of the lid.

It is recommended you adjust the recipes as follows:

**Reduce the water quantity in the recipe to be prepared by 20-40mls and reduce the yeast by  $\frac{1}{4}$  -  $\frac{1}{2}$  teaspoon.**

**Tip:** Usually by checking the dough in the first seven minutes of kneading will indicate an imbalance between water and flour - if too dry add 1-2 teaspoons water extra or if the dough is sticky add up to a tablespoon of extra flour. The dough should be forming into a smooth, round ball.

An imbalance in the yeast may not be apparent until the dough has started into the 3rd rise or bake cycles. Make note to reduce the yeast in the preparation of your next loaf of bread.

# Questions and Answers

## About Ingredients:

**Q: Can different size loaves be made in this machine?**

**A:** The recipes in this manual are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only ingredients with similar quantities of ingredients.

**Q: Can fresh milk be used instead of dry milk?**

**A:** Yes - but not when using the preset timer. Bread made with fresh milk will have a heavier texture than bread made with milk powder. The milk has to be scalded and cooled before adding to the other dough ingredients. Substitute the water with fresh milk and omit the milk powder.

**Q: Can butter or margarine be used in place of oil?**

**A:** Yes, but the bread crumb may appear a more creamy, yellow colour.

**Q: Can other sweetening agents be used in place of sugar?**

**A:** Yes - honey, golden syrup or brown sugar can be used. Do not use artificial sweeteners. However the brand SPLENDA was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

**Q: Can salt be omitted?**

**A:** Salt plays a very important part in bread making. Omitting it will decrease water absorption in the dough, as well as affect mixing, the strength of gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

**Q: Why do the ingredients need to be placed into the pan in the specified order?**

**A:** To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the preset timer.

## About Baking Bread:

**Q: The bread cycle has been accidentally cancelled/reset during the bread making process. What can I do?**

**A:** If the power is accidentally turned off for 15 minutes or less during the bread making cycle, your Bread Master Select has a Power Failure Protection function. This will automatically resume bread making when power is restored.

If the cycle can not be resumed or is cancelled:

**During the Kneading stage** - Reselect the bread setting again and allow dough to re-knead and continue through the baking process. The result may be a loaf higher in volume and lighter in texture.

**During the Rising stage** - Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to prove up in size until almost near the top of the pan. Turn the machine on. Select the BAKE setting, set time for 50-55 minutes. Press the START/STOP button.

**During the Baking cycle** - Select the BAKE setting. Set required baking time (between 5 to 55 minutes). Press the START/STOP button.

**Q: What happens if the bread isn't removed when the bake cycle is complete?**

**A:** As the loaf cools it gives off steam which can't escape from the bread pan. The bread crust may become soft and the loaf may lose its shape.

**Q: Why did the bread not rise?**

**A:** There may be several reasons. Check the protein level of the flour and the use by date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

**Q: Why do large holes appear inside the bread?**

**A:** Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in that state. Check the recipe ingredients and method of weighing/measuring.

**Q: Why does the kneading blade stay inside the bread when it is removed from the bread pan? Is this normal?**

**A:** Yes - This is usually caused by the crispiness of the crust. To locate the blade use a non-abrasive utensil and avoid damaging the non-stick coating of the blade. Use a dry thick cloth to remove the blade as it will be hot.

**Q: Why does the top of the bread collapse?**

**A:** Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/ measuring the ingredients. Too much yeast, water or other liquid ingredients, or not enough flour may cause the bread to be pale on top and collapse when baking.

Seasonal variations in flour properties (or effects of storage) and/or effects of warmer weather can effect the results of your bread.

It may be necessary to adjust the **water** and **yeast** amount in the recipes contained in this booklet to compensate for these effects.

This is especially important if the weather is hot and humid as ingredients such as yeast become more active. This can result in the bread rising too much and hitting the top of the lid.

It is recommended you adjust the recipes as follows:

**Reduce the water quantity in the recipe to be prepared by 20-40mls and reduce the yeast by  $\frac{1}{4}$  -  $\frac{1}{2}$  teaspoon.**

**Q: Why does bread colour differ?**

**A:** This is probably because the ingredients in each recipe differs. A different crust colour may also have been selected.

**Q: Are the room and water temperatures important?**

**A:** Yes - room and water temperature influences yeast activity and therefore can affect the quality of your bread. The average room temperature is approximately 21-27°C. Room temperature water should also be used. However if the room temperature is higher than average, cool water should be used.

## About Using the Timer:

**Q: Why can't the preset timer be set past 15 hours?**

**A:** The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the timer should be set to a shorter period of time.

**Q: Why can't some ingredients be used with the preset timer?**

**A:** Most protein foods, such as milk, cheese, eggs, bacon etc., are perishable and will deteriorate if left unrefrigerated for more than one hour.



**NOTE:** Never use hot water, as it will kill the yeast.



# Troubleshooting – Recipe

	Problem	Bread sinks in centre	Over browned	Sticky patch on top of bread	Doughy centre	Heavy dense texture	Coarse holey texture	Bread rises too much	Bread doesn't rise enough	Corrective Action	Ref. page
Flour	Not measured correctly	•		•	•	•		•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Low Protein %	•			•	•			•	Use high protein flour. See 'The Vital Ingredients' for more detail	pg14
	Past sell-by date	•				•			•	Use fresh flour	
	Self raising flour used	•			•	•			•	Use high protein bread flour. See 'The Vital Ingredients' for more detail	pg14
Sugar	Not measured correctly	•	•	•	•	•	•	•	•	Use metric weighing/measuring devices	pg13
Salt	Not measured correctly	•				•	•	•	•	Use metric weighing/measuring devices	pg13
Water Liquid	Not measured correctly	•		•	•	•		•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Too hot/ Too cold								•	Water must be between 20° -25°C	
Yeast	Not measured correctly	•		•	•	•	•	•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
Bread Mix	Not measured correctly	•		•	•	•	•	•	•	Use metric weighing/measuring devices. See 'Measuring Up' for more detail	pg13
	Used in place of flour	•	•						•	Bread mix must only be used when following specific recipe for mixes.	
Dried fruit, nuts & herb	Not released into dough					•		•		Add when machine beeps; later into the cycle	pg12
Room temp	Too hot	•						•		Room temp must be less than 28°C	
	Too cold								•	Room temp must be more than 10°C	


# Troubleshooting – Machine

Machine	Machine will not operate	Error code E:01 on display window	Ingredients not mixed	Bread not baked	Bread rises too much	Baked bread is damp	Crust under browned	Programmable timer did not function	Bread not sufficiently baked	Loaf is small
Unit unplugged	•			•				•		
Kneading blade not on shaft			•							
Select setting incorrect				•			•			
Power disruption			•	•	•					
Start/Stop button pressed after starting machine			•	•					•	
Machine has not cooled from previous use	•	•								
Lid opened during rising or baking							•		•	•
Hot bread left in pan too long						•				
Incorrect crust colour selection							•			
Start/Stop button not pressed	•		•	•				•		
Bread pan unseated			•	•					•	

# Control Panel Messages

## Control Panel Messages – Error Detection

When the 'START/STOP' button has been pressed to begin the baking process and there is a problem relating to the sensor, the machine will beep twice and then flash the particular error message specific to the problem.

Error Message	Problem	Correction
	If the bread maker is used shortly after a previous loaf has been baked, its interior will be warm, ie, the sensor temperature will still be above 40°C.	Press 'START/STOP' to enter reset mode. Open the lid and remove the bread pan to cool. Always allow the unit sufficient time to cool before using again.


# Care, Cleaning and Storage

## Care, Cleaning and Storage

Before cleaning your Bread Master Select, remove the plug from the power outlet and allow the unit to cool completely

### Machine

The body and the lid should be wiped over with a soft damp cloth and warm soapy water.


 **NOTE!** NEVER immerse the main body or the bread pan in water.

If overspills such as flour, nuts, sultanas etc. occur in the baking chamber, carefully remove, using a damp cloth. Wipe dry before using next.

Before re-using your Bread Master Select make certain that all parts are completely dry.

### Bread pan and kneading blade


The bread pan and kneading blade of the Bread Master Select are coated with a high quality non-stick coating.

 **NOTE!** As with any non-stick coated surface NEVER use metal utensils or abrasive cleaners on these items.

**To clean the bread pan:** Fill half way with soapy water (use a non-abrasive detergent), let sit for 10-20 minutes. Remove the kneading blade and clean both blade and inside of pan using a sponge or cloth. Be sure to remove any crust or dough that may become lodged around/underneath the blade and around the drive shaft.

**The bread pan should NOT be immersed in water.** Take care not to scratch the non-stick surface on the inside of the pan and the kneading blade. Never use a hard substance, like a brush to wash them.

- Dry the kneading blade and bread pan thoroughly.
- Do not use harsh cleaners, abrasives or steel wool.
- Never wash the bread pan or kneading blade in the dishwasher.

 Some discolouration may appear in the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

### Non-stick coating

Both the blade and bread pan coating are operating parts of the machine and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine they may need replacement if the bread begins to stick.

Replacement parts are available from Breville Spare Parts:

CALL

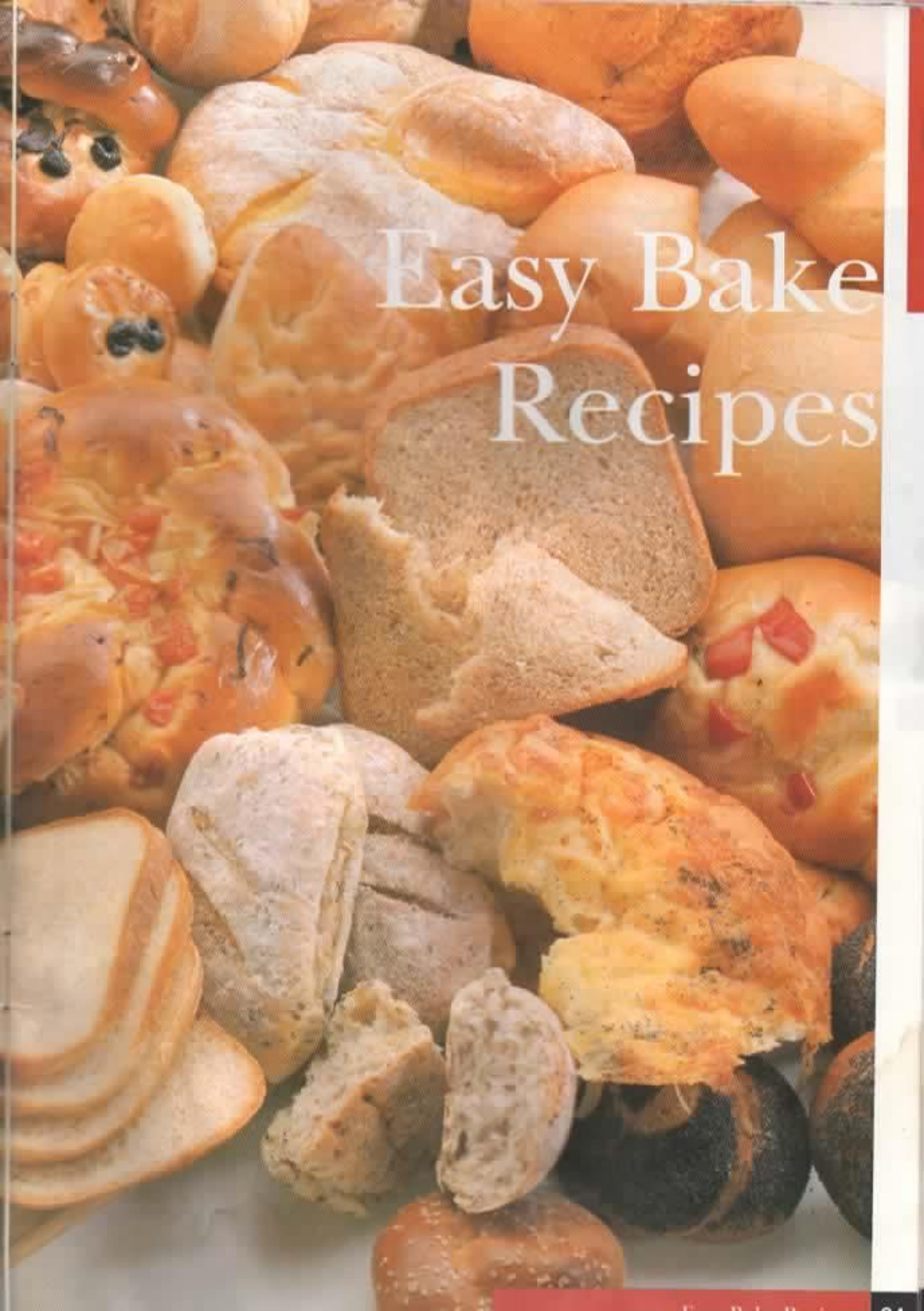
(02) 9381 8195 (Sydney Metropolitan callers)

1800 257 196 (For the rest of Australia)

New Zealand customers - call Kenwood Appliances Ltd (09) 828 1409

### Storage

When storing your Bread Master Select ensure the unit is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid top. Store the unit upright.



Easy Bake  
Recipes

# Traditional Favourites



*There is a favourite flavoured bread that we all like to place in our lunch box. This section includes a variety of those favourites made from all natural ingredients. After tasting all of these recipes, you just might discover a new found favourite.*

## PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to the desired setting as specified in recipes below.
5. Press 'START'.

At the end of the program, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Basic White

### CHART SHOWING SEQUENCE FOR REGULAR CYCLE SETTING

LIGHT	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time: 750g - 2.50hrs 1kg - 3.00hrs.
MEDIUM	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time 750g - 3.00hrs 1kg - 3.10hrs
DARK	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time 750g - 3.10hrs 1kg - 3.20hrs

**ADD-IN BEEP:** The Bread Master Select beeps 8 times, 5 minutes before the end of the second knead. Extra ingredients, such as fruit, nuts etc. should be added at this point.

### CHART SHOWING SEQUENCE FOR RAPID CYCLE SETTING

LIGHT	1st knead	1st rise	Punch down	2nd rise	Bake	Total Time: 750g - 2.20hrs 1kg - 2.30hrs.
MEDIUM	1st knead	1st rise	Punch down	2nd rise	Bake	Total Time 750g - 2.30hrs 1kg - 2.40hrs
DARK	1st knead	1st rise	Punch down	2nd rise	Bake	Total Time 750g - 2.40hrs 1kg - 2.50hrs

To use the Rapid setting on specified recipes in this section both the salt and yeast quantities will need to be modified, as indicated below.

Salt	Decrease by $\frac{1}{2}$ teaspoon
Yeast	Increase by $\frac{1}{2}$ teaspoon

These modifications are applicable to both loaf sizes ie. 750g and 1kg. The Rapid setting allows you to choose from Light, Medium or Dark crust colour.

**NOTE!** Best results are achieved by using the longer settings, producing a loaf with optimum texture and greater keeping qualities.

INGREDIENTS:	1kg	750g
Water	370ml	300ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1 $\frac{1}{2}$ teaspoons
Sugar	2 tablespoons	2 tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon
Tandaco yeast	1 $\frac{1}{2}$ teaspoons	1 $\frac{1}{2}$ teaspoons

#### SETTING:

BASIC or RAPID: Light, Medium or Dark

## French Bread

### CHART SHOWING SEQUENCE FOR REGULAR CYCLE SETTING

	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time:
LIGHT							750g - 3.30hrs 1kg - 3.40hrs.
MEDIUM							Total Time 750g - 3.40hrs 1kg - 3.50hrs
DARK							Total Time 750g - 3.50hrs 1kg - 4.00hrs

**ADD-IN BEEP:** The Bread Master Select beeps 8 times, 5 minutes before the end of the second knead. Extra ingredients, such as fruit, nuts etc. should be added at this point.


### CHART SHOWING SEQUENCE FOR RAPID CYCLE SETTING

	1st knead	1st rise	Punch down	2nd rise	Bake	Total Time:
LIGHT						750g - 2.40hrs 1kg - 2.50 hrs
MEDIUM						Total Time: 750g - 2.50hrs 1kg - 3.00hrs
DARK						Total Time: 750g - 3.00hrs 1kg - 3.10hrs

To use the Rapid setting on specified recipes in this section both the salt and yeast quantities will need to be modified, as indicated below.

Salt	Decrease by $\frac{1}{2}$ teaspoon
Yeast	Increase by $\frac{1}{2}$ teaspoon

These modifications are applicable to both loaf sizes ie. 750g and 1kg. The Rapid setting allows you to choose from Light, Medium or Dark crust colour.

 Best results are achieved by using the longer settings, producing a loaf with optimum texture and greater keeping qualities.

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	370ml	300ml
Oil	3 teaspoons	2 teaspoons
Salt	2 teaspoons	2 teaspoons
Sugar	1 tablespoons	3 teaspoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons

**SETTING:**

FRENCH or RAPID: Light, Medium or Dark.

## 100% Wholemeal Bread

### CHART SHOWING SEQUENCE FOR REGULAR CYCLE SETTING

LIGHT	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time: 750g - 4.00hrs 1kg - 4.10hrs.
MEDIUM	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time: 750g - 4.10hrs 1kg - 4.20hrs
DARK	1st knead	2nd knead	1st rise	Punch down	2nd rise	Bake	Total Time: 750g - 4.20hrs 1kg - 4.30hrs

**ADD-IN BEEP:** The Bread Master Select beeps 8 times, 5 minutes before the end of the second knead. Extra ingredients, such as fruit, nuts etc. should be added at this point.

### CHART SHOWING SEQUENCE FOR RAPID CYCLE SETTING

LIGHT	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.10hrs 1kg - 3.20 hrs
MEDIUM	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.20hrs 1kg - 3.30hrs
DARK	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.30hrs 1kg - 3.40hrs

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	370ml	320ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	2½ tablespoons
Wholemeal plain flour	600g/ 4 cups	450g/ 3 cups
Gluten flour	2½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons

**SETTING:**

WHOLEWHEAT: Light, Medium or Dark



## Milk Bread

INGREDIENTS:	1kg	750g
Full cream milk, scalded & cooled	370ml	300ml
Oil	1 tablespoon	3 teaspoons
Salt	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	1½ tablespoons
Bread flour	600/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon
Tandaco yeast	1½ teaspoons	1¼ teaspoons

### SETTING:

BASIC: Light, Medium or Dark

## Multigrain Bread

INGREDIENTS:	1kg	750g
Water	370ml	320ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Sugar	3 tablespoons	2 tablespoons
White bread flour	375g/ 2½ cups	300g/ 2 cups
Wholemeal plain flour	225/ 1½ cups	150g/ 1 cup
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Sunflower seeds	3 tablespoons	3 tablespoons
Kibble wheat	3 tablespoons	3 tablespoons
Whole linseeds	2 tablespoons	2 tablespoons
Sesame seeds	1 tablespoon	1 tablespoon
Cracked buckwheat	1 tablespoon	1 tablespoon
Tandaco yeast	1½ teaspoons	1¼ teaspoons

### SETTING:

WHOLEWHEAT: Light, Medium or Dark.

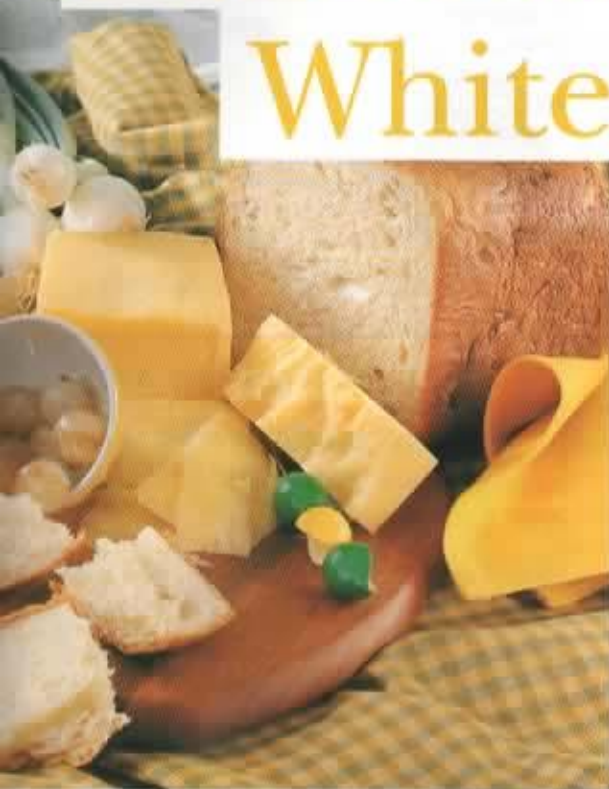
## Light Rye Bread

INGREDIENTS:	1kg	750g
Water	350ml	290ml
Oil	3 tablespoons	2 tablespoons
Golden Syrup	2½ tablespoons	1½ tablespoons
Salt	1¼ teaspoons	1¼ teaspoons
Bread flour	375g/ 2½ cups	300g/ 2 cups
Rye flour	180g/ 1½ cups	120g/ 1 cup
Gluten flour	1½ tablespoons	1 tablespoon
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons
Tandaco yeast	1½ teaspoons	1¼ teaspoons

### SETTING:

WHOLEWHEAT or RAPID: Light, Medium or Dark.

# Flavoured White Bread



## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
  2. Wipe spills from outside of bread pan.
  3. Lock the bread pan into position in the baking chamber and close the lid.
  4. Press 'SELECT' to setting -1- 'Basic' -1kg - Medium.
  5. Press 'LOAF' to 750g setting if required.
  6. Press 'CRUST' to Dark or Light setting if required.
  7. Press 'START'.
- After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Pumpkin & Pepita Bread

### INGREDIENTS:

Water	1kg 200ml	750g 170ml
Oil	2½ tablespoons	2 tablespoons
Cooked pumpkin, dried & mashed	180g/ ¼ cup	140g/ ½ cup
Salt	2 teaspoons	1½ teaspoons
Sugar	2 tablespoons	1½ tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon
Gluten flour	3 teaspoons	3 teaspoons
Ground cumin	1½ teaspoon	1 teaspoon
Ground nutmeg	1 teaspoon	½ teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Pepita nuts, chopped	70g/ ½ cup	50g/ ½ cup
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### SETTING:

BASIC or RAPID: Light, Medium or Dark

## Sweet Corn & Capsicum Bread

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	260ml	230ml
Oil	2 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Sugar	3 tablespoons	2 tablespoons
Canned creamed corn	5 tablespoons	4 tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons
Gluten flour	2 teaspoons	2 teaspoons
Bread improver	1 teaspoon	1 teaspoon
Cajun seasoning	1/2 teaspoon	1/2 teaspoon
Tandaco yeast	1 3/4 teaspoons	1 1/2 teaspoons

<b>ADD AT THE BEEP:</b>		
Chopped red capsicum	6 tablespoons	4 tablespoons

**SETTING:**  
BASIC or RAPID: Light, Medium or Dark.

## Potato & Leek Bread

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	370ml	310ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1 1/2 teaspoons
Sugar	2 tablespoons	1 1/2 tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1 1/2 tablespoons
Instant potato flakes	4 tablespoons	3 tablespoons
Tandaco yeast	1 1/4 teaspoons	1 1/4 teaspoons

<b>ADD AT THE BEEP:</b>		
Chopped leek	50g/ 1/2 cup	4 tablespoons

**SETTING:**  
BASIC or RAPID: Light, Medium or Dark.

## Sun-Dried Capsicum & Basil Bread

INGREDIENTS:		1kg	750g
Water		360ml	300ml
Oil from sun-dried capsicums		2 tablespoons	2 tablespoons
Salt		2 teaspoons	2 teaspoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Milk powder		2 tablespoons	2 tablespoons
Gluten flour		2 teaspoons	2 teaspoons
Bread improver		1 teaspoon	1 teaspoon
Tandaco yeast		1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Sun dried capsicum, well dried & chopped	4 tablespoons	3 tablespoons
Fresh basil, chopped	4 tablespoons	3 tablespoons

### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Triple Mustard & Herb Bread

INGREDIENTS:		1kg	750g
Water		350ml	300ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoon
Sugar		3 tablespoons	2 tablespoons
Bread flour		580g/ 3½ cups	450g/ 3 cups
Bread improver		1 teaspoon	1 teaspoon
Milk powder		2 tablespoons	2 tablespoons
Wholegrain mustard		1½ teaspoons	1 teaspoon
Black mustard seeds		1½ teaspoons	1 teaspoon
Yellow mustard seeds		1½ teaspoons	1 teaspoon
Tandaco yeast		1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Fresh mixed herbs of your choice, chopped	4 tablespoons	3 tablespoons
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### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Garlic Chive Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoons
Minced garlic		2 teaspoons	1½ teaspoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Sugar		2 tablespoons	1½ tablespoons
Milk powder		2 tablespoons	2 tablespoons
Chopped fresh chives		3 tablespoons	2 tablespoons
Tandaco yeast		1½ teaspoons	1½ teaspoons

### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Kalamata Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	3 tablespoons
Laska Curry Mix		1½ tablespoons	1 tablespoon
Salt		2 teaspoons	1½ teaspoons
Sugar		2 tablespoons	1½ tablespoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Milk powder		2 tablespoons	1½ tablespoons
Tandaco yeast		1½ teaspoons	1½ teaspoons
Dried basil		1 tablespoon	3 teaspoons

### ADD AT THE BEEP:

Chopped, pitted Kalamata olives	2 tablespoons	1½ tablespoons
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### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Salami & Cheese Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoons
Sugar		2 tablespoons	1½ tablespoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Milk powder		2 tablespoons	1½ tablespoons
Onion powder		1 teaspoon	½ teaspoon
Italian mixed herbs		1 teaspoon	½ teaspoon
Tandaco yeast		1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Chopped mild salami	4 tablespoons	3 tablespoons
Grated cheddar cheese	4 tablespoons	3 tablespoons
Grated Parmesan cheese	2 tablespoons	1½ tablespoons

### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Sun-Dried Tomato & Pesto Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1 1/4 teaspoons
Sugar		2 tablespoons	1 1/2 tablespoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Milk powder		2 tablespoons	1 1/2 tablespoons
Dried mixed herbs		3 teaspoons	2 1/2 teaspoons
Tandaco yeast		1 1/2 teaspoons	1 1/4 teaspoons

### ADD AT THE BEEP:

Finely diced sun-dried tomatoes	2 1/2 tablespoons	2 tablespoons
Prepared pesto	1 1/2 tablespoons	1 tablespoon

### SETTING:

BASIC or RAPID: Light, Medium or Dark.

## Onion Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1 1/4 teaspoons
Sugar		2 tablespoons	1 1/2 tablespoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Milk powder		2 tablespoons	1 1/2 tablespoons
Onion powder		1 1/2 teaspoons	1 teaspoon
Tandaco yeast		1 1/2 teaspoons	1 1/4 teaspoons

### ADD AT THE BEEP:

Chopped Spanish onion	1/2 cup	4 tablespoons
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### SETTING:

BASIC: Light, Medium or dark.

## Spicy Curry Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1 1/4 teaspoons
Sugar		2 tablespoons	1 1/2 tablespoons
Bread flour		600g/ 4 cups	450g/ 3 cups
Coconut milk powder		2 tablespoons	1 1/2 tablespoons
Tandoori powder		2 tablespoons	2 tablespoons
Tandaco yeast		1 1/2 teaspoons	1 1/4 teaspoons

### SETTING:

BASIC or RAPID: Light, Medium or Dark.

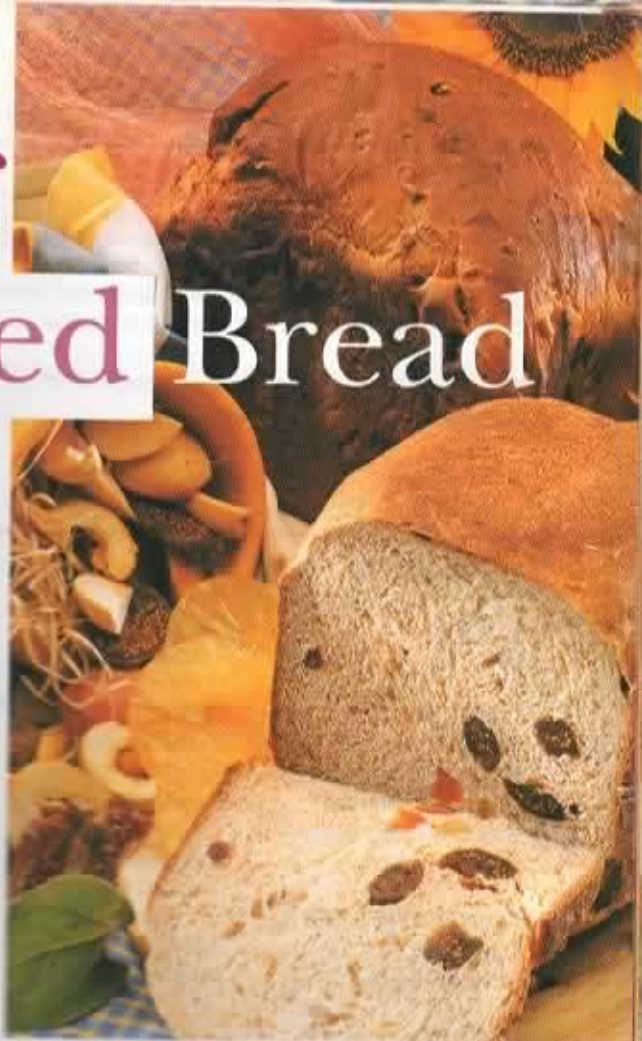
# Sweeter Flavoured Bread

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. This occurs mostly at the sound of the beep. Therefore these recipes are not suitable to use with the Preset timer.

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe outside spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to setting 3 - 'Sweet' - 1kg - Medium.
5. Press 'LOAF' to 750g setting if required.
6. Press 'CRUST' to Dark or Light setting if required.
7. Press 'START'.

After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.



## CHART SHOWING SEQUENCE FOR REGULAR CYCLE SETTING

LIGHT	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.30hrs 1kg - 3.40 hrs
MEDIUM	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.40hrs 1kg - 3.50hrs
DARK	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total Time: 750g - 3.50hrs 1kg - 4.00hrs

**ADD-IN BEEP:** The Bread Master Select beeps 8 times, 5 minutes before the end of the second knead. Extra ingredients such as fruit, nuts etc. should be added at this point.


## CHART SHOWING SEQUENCE FOR RAPID CYCLE SETTING

LIGHT	1st knead	1st rise	Punch down	2nd rise	3rd rise	Bake	Total Time: 750g - 3.00hrs 1kg - 3.10 hrs
MEDIUM	1st knead	1st rise	Punch down	2nd rise	3rd rise	Bake	Total Time: 750g - 3.10hrs 1kg - 3.20hrs
DARK	1st knead	1st rise	Punch down	2nd rise	3rd rise	Bake	Total Time: 750g - 3.20hrs 1kg - 3.30hrs

To use the Rapid setting on specified recipes in this section both the salt and yeast quantities will need to be modified, as indicated below.

Salt	Decrease by $\frac{1}{2}$ teaspoon
Yeast	Increase by $\frac{1}{2}$ teaspoon

These modifications are applicable to both loaf sizes ie. 750g and 1kg. The Rapid setting allows you to choose from Light, Medium or Dark crust colour.

 Best results are achieved by using the longer settings, producing a loaf with optimum texture and greater keeping qualities.

## Fruit & Nut Bread

### INGREDIENTS:

	1kg	750g
1 egg and milk, to make up	250ml	200ml
Oil	1 tablespoon	1 tablespoon
Salt	$1\frac{1}{2}$ teaspoons	$1\frac{1}{4}$ teaspoons
Apple juice	120mls	100mls
Brown sugar	3 tablespoons	2 tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Grated lemon rind	3 teaspoons	2 teaspoons
Ground mixed spice	$1\frac{1}{2}$ teaspoons	1 teaspoon
Tandaco yeast	2 teaspoons	$1\frac{1}{2}$ teaspoons

### ADD AT THE BEEP:

Dried fruit (apricot medley)	150g/ 1 cup	115g/ $\frac{1}{2}$ cup
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### SETTING:

SWEET or RAPID: Light or Medium.

## Lemon Butter Bread

### INGREDIENTS:

	1kg	750g
Water	370ml	320ml
Lemon butter spread	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	$1\frac{1}{2}$ tablespoons
Tandaco yeast	$1\frac{1}{2}$ teaspoons	$1\frac{1}{2}$ teaspoons

### ADD AT THE BEEP:

Grated lemon rind	3 teaspoons	2 teaspoons
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### SETTING:

SWEET or RAPID: Light or Medium.



## Apricot & Macadamia Nut Bread

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	320ml	280ml
Apricot jam	3 tablespoons	2 tablespoons
Oil	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Dried apricots, chopped	3 tablespoons	2 tablespoons
Macadamia nuts, roughly chopped	4 tablespoons	3 tablespoons

### SETTING:

SWEET or RAPID: Light or Medium.

## Apricot & Almond Delight Bread

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	370ml	310ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Sugar	1½ tablespoons	1 tablespoon
Bread flour	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Tandaco yeast	1½ teaspoons	1¼ teaspoons

### ADD AT THE BEEP:

Apricot and Almond Delights, chopped	220g/ 1½ cups	150g/ 1 cup
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### SETTING:

SWEET or RAPID: Light or Medium.

## Pecan & Maple Syrup Bread

<b>INGREDIENTS:</b>	<i>1kg</i>	<i>750g</i>
Water	310ml	280ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Maple syrup	4 tablespoons	3 tablespoons
Sugar	2 tablespoons	1½ tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1½ tablespoons
Tandaco yeast	1½ teaspoons	1¼ teaspoons

### ADD AT THE BEEP:

Pecans, chopped	4 tablespoons	3 tablespoons
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### SETTING:

SWEET or RAPID: Light or Medium.

## Toffee & Peanut Brittle Butter Bread

<b>INGREDIENTS:</b>	<b>1kg</b>	<b>750g</b>
Water	370ml	310ml
Peanut butter	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	1½ tablespoons	1 tablespoon
White bread flour	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Dried yeast	1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Old style Toffee		
Peanut Brittle bar	60g	40g

### SETTING:

SWEET or RAPID: Light or Medium.

## Coffee Bread

<b>INGREDIENTS:</b>	<b>1kg</b>	<b>750g</b>
Water	370ml	320ml
Oil	3 tablespoons	2 tablespoons
Honey	1 tablespoon	3 teaspoons
Coffee and chicory essence	3 teaspoons	2 teaspoons
Salt	2 teaspoons	2 teaspoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1½ tablespoons
Nutmeg	1 teaspoon	½ teaspoon
Tandaco yeast	1½ teaspoons	1½ teaspoon

### SETTING:

SWEET or RAPID: Light or Medium.

## Chocolate Tim Tam Bread

<b>INGREDIENTS:</b>	<b>1kg</b>	<b>750g</b>
Water	320ml	260ml
Oil	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1 teaspoon
Brown sugar	2½ tablespoons	1½ tablespoons
Bread flour	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	1½ tablespoons
Tandaco yeast	1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Chocolate Tim Tams, roughly chopped	150g/ 1 cup	90g/ ¾ cup
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### SETTING:

SWEET or RAPID: Light or Medium.

## Chocolate Liquorice Bread

### INGREDIENTS:

Water	1kg	370ml
Oil	3 tablespoon	2 tablespoons
Salt	3 teaspoons	2 teaspoons
Sugar	3 tablespoon	2 tablespoons
White bread flour	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Tandaco yeast	1½ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Chocolate liquorice bullets, chopped	150g/ ½ cup	100g/ ½ cup
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### SETTING:

SWEET or RAPID: Light or Medium,

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# Wholemeal Flavoured Bread

*The breads in this section use ingredients such as wholewheat flour, rye and other grains or cereals. The wholewheat setting has been designed with this in mind, providing longer rising times to produce a loaf of bread lighter in texture and higher in volume.*

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to setting - 4 - 'Wholewheat' - 1kg - Medium.
5. Press 'LOAF' to 750g setting if required.
6. Press 'CRUST' to Dark or Light setting if required.
7. Press 'START'.

After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## 50/50 Wholemeal Bread

### INGREDIENTS:

Water	1kg	750g
Oil	370ml	300ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1 1/2 teaspoons
Sugar	3 tablespoons	2 tablespoons
Wholemeal plain flour	300g/ 2 cups	225g/ 1 1/2 cups
Bread flour	300g/ 2 cups	225g/ 1 1/2 cups
Gluten flour	2 tablespoons	1 1/2 tablespoons
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 1/2 tablespoons	2 tablespoons
Tandaco yeast	1 1/2 teaspoons	1 1/2 teaspoons

### SETTING:

WHOLEWHEAT: Light, Medium or Dark.

### 3 Grain Wholemeal Bread

INGREDIENTS:		1kg	750g
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoons
Brown sugar		3 tablespoons	2 tablespoons
Wholemeal plain flour		375g/ 2½ cups	300g/ 2 cups
Bread flour		225g/ 1½ cups	150g/ 1 cup
Wheat bran		3 tablespoons	2 tablespoons
Wheat germ		3 tablespoons	2 tablespoons
Cracked wheat		1½ tablespoons	1 tablespoon
Gluten flour		2 tablespoons	1½ tablespoons
Bread improver		1 teaspoon	1 teaspoon
Milk powder		2 tablespoons	1 tablespoons
Tandaco yeast		1½ teaspoons	1½ teaspoons

#### SETTING:

WHOLEWHEAT: Light, Medium or Dark.

### Bran Flake Bread

INGREDIENTS:		1kg	750g
Water		380ml	320ml
Oil		3 tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoons
Light brown sugar		4 tablespoons	3 tablespoons
Wholemeal plain flour		300g/ 2 cups	225g/ 1½ cups
Bread flour		300g/ 2 cups	225g/ 1½ cups
Gluten flour		2½ tablespoons	2 tablespoons
Bread improver		1 teaspoon	1 teaspoon
Milk powder		2 tablespoons	2 tablespoons
Tandaco yeast		1½ teaspoons	1½ teaspoons
Bran Flake cereal		45g/ ¼ cup	30g/ ½ cup

#### SETTING:

WHOLEWHEAT or RAPID: Light, Medium or Dark.

## Pumpernickel Bread

<b>INGREDIENTS:</b>	1kg	750g
Water	370ml	300ml
Olive oil	2 tablespoons	1½ tablespoons
Treacle	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Instant coffee	1 tablespoon	3 teaspoons
Rye flour	300g/ 2 cups	150g/ 1 cup
Unprocessed bran	300g/ 2 cups	250g/ 1½ cups
Chocolate chips	3 tablespoons	2½ tablespoons
Fennel seeds	1 tablespoon	3 teaspoons
Tandaco yeast	2¼ teaspoons	2½ teaspoons

### SETTING:

WHOLEWHEAT or RAPID: Light, Medium or Dark.

## Triticale Malt Bread

<b>INGREDIENTS:</b>	1kg	750g
Water	370ml	310ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons
Liquid malt	3 tablespoons	2 tablespoons
Wholemeal plain flour	300g/ 2 cups	225g/ 1½ cups
Bread flour	300g/ 2 cups	225g/ 1½ cups
Gluten flour	2½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons
Tandaco yeast	1¼ teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Triticale flakes	40g/ ½ cup:	30g/ ¼ cup
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### SETTING:

WHOLEWHEAT: Light, Medium or Dark.

## Honey Oats & Barley Bread

<b>INGREDIENTS:</b>		<i>1kg</i>	<i>750g</i>
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Honey		3 tablespoons	2½ tablespoons
Salt		2 teaspoons	1½ teaspoons
Sugar		3 teaspoons	2 teaspoons
Wholemeal plain flour		375g/ 2½ cups	300g/ 2 cups
Bread flour		225g/ 1½ cups	150g/ 1 cup
Rolled oats		3 tablespoons	3 tablespoons
Oat bran		1½ tablespoons	1½ tablespoons
Barley bran		1½ tablespoons	1½ tablespoons
Gluten flour		2 tablespoons	2 tablespoons
Bread improver		1 teaspoon	1 teaspoon
Milk powder		2 tablespoons	2 tablespoons
Tandaco yeast		1½ teaspoons	1½ teaspoons

### SETTING:

WHOLEWHEAT: Light, Medium or Dark.

## Sunflower & Oatmeal Bread

<b>INGREDIENTS:</b>		<i>1kg</i>	<i>750g</i>
Water		370ml	310ml
Oil		3 tablespoons	2 tablespoons
Honey		2½ tablespoons	2 tablespoons
Salt		2 teaspoons	1½ teaspoons
Sugar		3 teaspoons	2 teaspoons
Wholemeal plain flour		375g/ 2½ cups	300g/ 2 cups
Bread flour		225g/ 1½ cups	150g/ 1 cup
Oatmeal		80g/ ½ cup	60g/ ½ cup
Gluten flour		2½ tablespoons	2 tablespoons
Bread improver		1 teaspoon	1 teaspoon
Milk powder		2 tablespoons	2 tablespoons
Tandaco yeast		2 teaspoons	1½ teaspoons

### ADD AT THE BEEP:

Sunflower seeds	80g/ ½ cup	50g/ ½ cup
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### SETTING:

WHOLEWHEAT or RAPID: Light, Medium or Dark.

## Russian Blackbread

<b>INGREDIENTS:</b>	750g
Water	310ml
Salt	2 teaspoons
Treacle	1 1/2 tablespoons
Instant coffee	3 teaspoons
Wholemeal plain flour	150g/1 cups
Rye flour	80g/ 1/2 cups
Bread flour	200g/ 1 1/3 cup
Butter	2 1/2 tablespoons
Fennel seeds	1/4 teaspoon
Tandaco yeast	1/4 teaspoon

### SETTING:

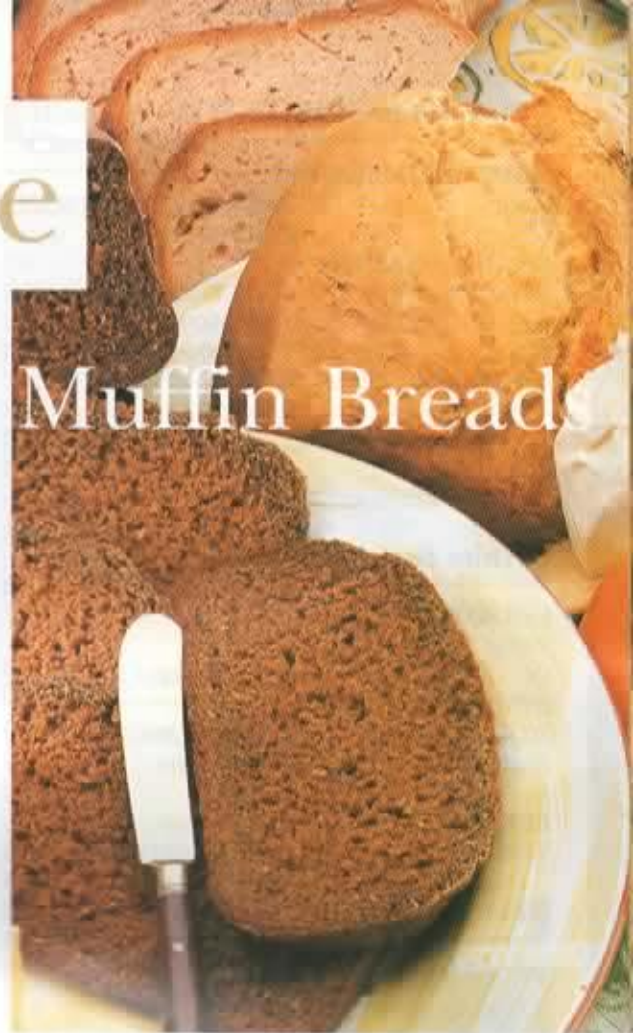
WHOLEWHEAT or RAPID: Light, Medium or Dark.

**NOTE!** There is no recipe for the 1kg loaf as testing indicated unsatisfactory results for this loaf size.



# Yeast Free and

# Muffin Breads



## CHART SHOWING SEQUENCE FOR YEAST FREE

Yeast Free	1st knead	2nd knead	Bake	Total Time: 2.00hrs
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*All recipes use local Australian ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.*

### NOTE!

The preset timer cannot be used for recipes in this section. The raising agents used in place of yeast in these recipes could be prematurely activated and prevent the loaf from rising.

### NOTE!

All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.

Yeast Free Bread is a simple bread and is made using baking powder as the main raising agent (it does not have the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads which will be heavy in texture and not as highly risen as yeasted breads.

**To ensure a well baked loaf is achieved,** check the dough in the first five minutes of kneading. If the dough is too slack and running down onto the base of the pan, add small amounts of flour or bread mix to ensure the dough forms into a soft, pliable dough. If the dough is too slack it may give the baked loaf the appearance of being overcooked/laminated on the base and having a heavy, doughy top. If the dough is too dry just add 1-2 teaspoons of extra water.

## Plain Yeast Free Bread

### PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients and add to bread pan. Lock bread pan into baking chamber.
3. Press 'SELECT' to setting - 5 - 'Yeast Free Bread'.
4. Press 'START'.
5. With machine still running, use a plastic spatula to scrape mixture from the sides, corners and base of bread pan.
6. After ingredients have mixed together well, close the lid and leave Bread Master Select to complete cycle.

After baking is complete, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Plain White Damper

### LIQUID INGREDIENTS:

Water	390ml
Oil	2 tablespoons

### DRY INGREDIENTS:

White bread flour	600g/ 4 cups
Sugar	1 tablespoon
Salt	1 teaspoon
Milk powder	2 tablespoons
Baking powder	6 teaspoons

### SETTING:

YEAST FREE: "5"

## White Bread Mix Damper

### LIQUID INGREDIENTS:

Water	350ml
Oil	1 tablespoon

### DRY INGREDIENTS:

White bread mix	600g/ 4 cups
Baking powder	6 teaspoons

### SETTING:

YEAST FREE: "5"

## Flavoured Yeast Free Breads

### PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients and add to bread pan. Lock bread pan into baking chamber.
3. Press 'SELECT' to setting - 5 - 'Yeast Free'.
4. Press 'START'.
5. With machine still running, add Additions. Use a plastic spatula to scrape mixture from the sides, corners and base of bread pan.
6. After ingredients have mixed together well, close the lid and leave Bread Master Select to complete cycle.

After baking is complete, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Polenta & Capsicum Bread

### LIQUID INGREDIENTS:

Olive oil	125ml
Eggs	3 x 60g
Milk	250ml

### DRY INGREDIENTS:

Self-raising flour	375g/ 2 1/2 cups
Sugar	2 tablespoons
Polenta	170g/ 1 cup
Bicarbonate of soda	1 teaspoon
Capsicum, finely chopped	55g/ 1/2 cup

### SETTING:

YEAST FREE: "5"

## Cheese Buttermilk Bread

### LIQUID INGREDIENTS:

Butter, melted	40g/ 2 tablespoons
Eggs	3 x 60g
Buttermilk	460ml

### DRY INGREDIENTS:

Bread flour	600g/ 4 cups
Salt	1 1/2 teaspoons
Grain mustard	3 tablespoons
Grated tasty cheese	55g/ 1/2 cup
Bicarbonate of soda	1 teaspoon
Baking powder	3 teaspoons

### SETTING:

YEAST FREE: "5"

## Lemon & Raisin Bread

### LIQUID INGREDIENTS:

Olive oil	3 tablespoons
Eggs	3 x 60g
Buttermilk	400ml

### DRY INGREDIENTS:

Bread flour	525g/ 3 1/2 cups
Sugar	250g/ 1 cup
Grated lemon rind	1 tablespoon
Bicarbonate of soda	2 1/2 teaspoons

### ADD AT THE BEEP:

Finely chopped raisins 90g/ 1/2 cup

### SETTING:

YEAST FREE: "5"

## Eggless Caraway & Date Bread

### LIQUID INGREDIENTS:

Butter, melted	3 tablespoons
Milk	360ml

### DRY INGREDIENTS:

Self-raising flour	525g/ 3½ cups
Sugar	185g/ ¾ cup
Salt	1½ teaspoons
Caraway seeds	2 teaspoons
Bicarbonate of soda	½ teaspoon

### ADD AT THE BEEP:

Finely chopped dates	80g/ ½ cup
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### SETTING:

YEAST FREE:	"5"
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## Orange & Poppyseed Bread

### LIQUID INGREDIENTS:

Milk	320ml
Orange juice	3 tablespoons
Butter, melted	3 tablespoons
Eggs	2 x 60g

### DRY INGREDIENTS:

Self-raising flour	485g/ 3¼ cups
Sugar	250g/ 1 cup
Grated orange rind	2½ tablespoons
Bicarbonate of soda	1½ teaspoons
Poppyseeds	3 tablespoons

### SETTING:

YEAST FREE:	"5"
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## Banana & Pecan Muffin Bread

### LIQUID INGREDIENTS:

Butter, melted	3 tablespoons
Eggs	2 x 60g
Milk	80ml
Mashed banana	380g/ 1 cup

### DRY INGREDIENTS:

Bread flour	340g/ 2¼ cups
Brown sugar	250g/ 1 cup
Salt	½ teaspoon
Baking powder	2 teaspoons
Bicarbonate of soda	½ teaspoon

### ADD AT THE BEEP:

Pecan nuts	70g/ ½ cup
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### SETTING:

YEAST FREE:	"5"
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## Mixed Fresh Herb & Parmesan Cheese Bread

### LIQUID INGREDIENTS:

Water	270ml
Oil	1 tablespoon

### DRY INGREDIENTS:

White bread flour	500g/ 3½ cups
Bread improver	1 teaspoon
Sugar	1 tablespoon
Salt	1 teaspoon
Baking powder	6 teaspoons
Grated Parmesan cheese	2 tablespoons
Chopped fresh herbs	½ cup

### SETTING:

YEAST FREE:	"5"
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## Tangy Orange Marmalade Bread

### LIQUID INGREDIENTS:

Water	270ml
Oil	1 tablespoon
Orange marmalade	¼ cup

### DRY INGREDIENTS:

White bread flour	500g/ 3½ cups
Bread improver	1 teaspoon
Salt	1 teaspoon
Baking powder	6 teaspoons
Grated orange rind	2 teaspoons

### SETTING:

YEAST FREE:	"5"
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## Strawberry & Sour Cream Bread

### LIQUID INGREDIENTS:

Water	125ml
Light Sour Cream	125ml/ ½ cup
Strawberry topping	2 tablespoons
Chopped strawberries	½ cup

### DRY INGREDIENTS:

White bread flour	500g/ 3½ cups
Bread improver	1 teaspoon
Salt	1 teaspoon
Baking powder	6 teaspoons

### SETTING:

YEAST FREE:	"5"
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## Sweet & Sour Bread

### LIQUID INGREDIENTS:

Buttermilk	500ml
Honey	3 tablespoons
Molasses	2 tablespoons
Golden syrup	1 tablespoon

### DRY INGREDIENTS:

Wholemeal plain flour	225g/ 1½ cups
White bread flour	150g/ 1 cup
Bread improver	1 teaspoon
Unprocessed bran	25g/ ½ cup
Salt	1 teaspoon
Caraway seeds	2 teaspoons
Bicarbonate of soda	2 teaspoons

### SETTING:

YEAST FREE: "5"

## Banana Mascarpone Bread

### LIQUID INGREDIENTS:

Butter, melted	3 tablespoons
Eggs	2 x 60g
Mascarpone cheese	100g/ ½ cup
Banana, ripe, mashed	265g/ 1 cup

### DRY INGREDIENTS:

White bread flour	150g/ 1 cup
Self-raising flour	185g/ 1¼ cups
Bread improver	1 teaspoon
Brown sugar	175g/ 1 cup
Mixed spice	3 teaspoons
Baking powder	1 teaspoon
Bicarbonate of soda	½ teaspoon

### SETTING:

YEAST FREE: "5"

# Gluten Free Breads

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The weight of the baked bread in this section will be more than that of the Wheat Bread, due to the ingredient properties used in each recipe.

Your Breville Bread Master Select has been developed to make Gluten Free Bread with ease. The following recipes have been developed without using any grains or ingredients that contain gluten. Therefore, these recipes are suitable for people with specific food allergies or intolerances.

**NOTE!** Making gluten free bread is different from traditional baking, therefore it is important to carefully read the following information.

For information on the availability of gluten free ingredients (such as Guar or Xanthan gum) contact the Coeliac Society in your state.

Follow the directions for each recipe carefully. As the preparation is different from automatic bread making the preset timer cannot be used when making these recipes.

Always use the ingredients specified in recipes for successful gluten free baking.

Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.

Ensure that the vinegar used is gluten free. Vinegar helps to strengthen the dough to rise better.

Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.

The use of prepackaged gluten free bread mixes is not recommended.

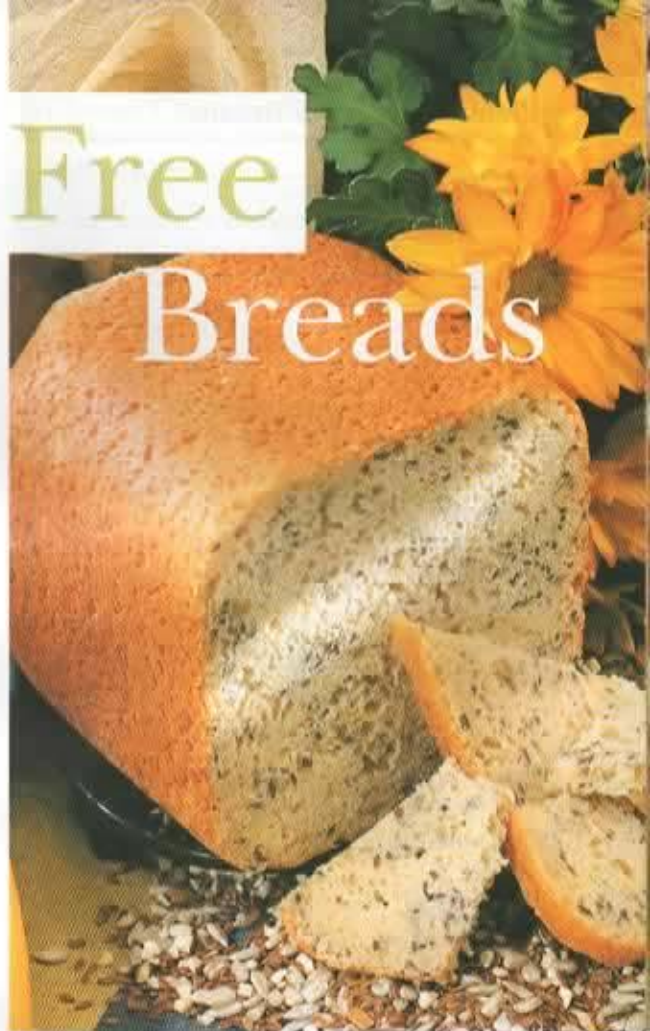
**Xanthan Gum** is a fine creamy white powder, and acts as a substitute for gluten and gives

structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.

**Guar Gum** is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.

**Lactose Intolerance:** Milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut powder can also be used as a substitute and will give a pleasant flavour.

**NOTE!** All ingredients must be at room temperature. These recipes are not suitable to use with the preset timer.



## Plain Gluten Free Breads

### PROCEDURE

1. Mix liquid ingredients together in a bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press 'SELECT' to setting - 1 - 'Basic' - 1kg - Medium
5. Press 'LOAF' to 750g setting if required.
6. Press 'CRUST' to Dark or Light setting if required.
7. Press 'START'.

After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Brown and White Rice Bread

### LIQUID INGREDIENTS:

Water	450ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

### DRY INGREDIENTS:

White rice flour	405g/ 2 1/4 cups
Brown rice flour	180g/ 1 cup
Xanthan or Guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1 1/2 teaspoons
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

### SETTING:

BASIC : Light, Medium or Dark

## Mock Light Rye

### LIQUID INGREDIENTS:

Water	350ml
Oil	4 tablespoons
Golden syrup	2 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

### DRY INGREDIENTS:

White rice flour	405g/ 2 1/4 cups
Brown rice flour	180g/ 1 cup
Xanthan or Guar gum	1 tablespoon
Dark brown sugar	3 tablespoons
Salt	1 1/2 teaspoons
Milk powder	60g/ 1/2 cup
Caraway seeds	2 tablespoons
Tandaco yeast	2 teaspoons

### SETTING:

BASIC : Light, Medium or Dark.

## Flavoured Gluten Free Breads

### PROCEDURE

1. Mix liquid ingredients together in a bowl. (Do not use electric mixer as this will aerate the mixture).
  2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in Additions.
  3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
  4. Press 'SELECT' to setting - 1- 'Basic' - 1kg-Medium.
  5. Press 'CRUST' to Dark or Light setting if required.
  6. Press 'START'.
- After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

## Spicy Sultana Bread

### LIQUID INGREDIENTS:

Water	350ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

### DRY INGREDIENTS:

White rice flour	360g/ 2 cups
Brown rice flour	180g/ 1 cup
Xanthan or Guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1 1/4 teaspoons
Milk powder	60g/ 1/2 cup
Ground cinnamon	1 1/2 teaspoons
Tandaco yeast	2 teaspoons

### ADD AT THE BEEP:

Sultanas	130g/ 1/4 cup
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### SETTING:

BASIC : Light, Medium or Dark.

## Cheesy Cheddar Bread

### LIQUID INGREDIENTS:

Water	400ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

### DRY INGREDIENTS:

White rice flour	360g/ 2 cups
Brown rice flour	180g/ 1 cup
Xanthan or Guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1 1/2 teaspoons
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

### ADD AT THE BEEP:

Grated cheddar cheese	195g/ 1/2 cup
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### SETTING:

BASIC : Light, Medium or Dark.



# Dough



## CHART SHOWING SEQUENCE FOR DOUGH

DOUGH	1st knead	2nd knead	1st rise	Total Time; 1.30 hrs

## Make a Master Dough

### White Bread Dough

#### INGREDIENTS:

Water	310ml
Egg	1x60g
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

#### SETTING:

DOUGH: "7"

### Sweet Dough

#### INGREDIENTS:

Water	285ml
Eggs	2 x 60g
Butter, softened, chopped	60g/ 3 tablespoons
Salt	1 teaspoon
Sugar	2 1/2 tablespoons
Bread flour	600g/ 4 cups
Tandaco yeast	3 teaspoons

#### SETTING:

DOUGH: "7"

**NOTE:** The weight of the shaped and baked dough will vary depending on recipe style.

*When the dough cycle is complete, remove the dough and place on a lightly floured surface. Knead for 1 minute by hand to a well rounded form. Shape the dough following the recipe instructions.*

#### PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to setting - 7 - 'Dough'.
5. Press 'START'.

At the end of the program, press 'STOP'. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.



## Wholemeal Dough

---

### INGREDIENTS:

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	3 tablespoons
Wholemeal plain flour	560g/ 4 cups
Tandaco yeast	2 teaspoons

### SETTING:

DOUGH: "7"

## Shaping Ideas for Master Doughs

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### Bread Rolls

---

1. Take a quantity of one of the Master Dough recipes.
2. Divide dough into 16 equal pieces. Place onto a lightly floured surface. Knead each piece and shape into a round.
3. Place rolls together on a lightly greased baking tray.
4. Cover rolls with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
5. Remove wrap, brush tops of rolls with milk.
6. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

### Sticky Cinnamon Rolls

---

1. Take a quantity of Sweet Dough and place onto a lightly floured surface.
2. Roll dough out to a 40cm x 38cm square. Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 70g/ 1/2 cup finely chopped pecan nuts with 1 1/2 tablespoons ground cinnamon and sprinkle over rolled out dough.
3. Drizzle remaining melted butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
4. Place on a greased baking tray, 5cm apart. Cover with lightly greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size.
5. Bake in a preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page 62) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page 62)

## Wholewheat Honey Rolls

---

1. Replace the sugar in the Wholemeal Dough with 3 tablespoons honey.
2. Divide completed dough into 12 equal pieces and place onto a lightly floured surface. Knead each piece and shape into rounds.
3. Place rolls close together on a lightly greased baking tray.
4. Cover rolls with lightly greased plastic food wrap and stand in a warm area for 50-60 minutes or until doubled in size.
5. Remove wrap, brush tops of rolls with milk.
6. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown. Brush with GELATINE GLAZE (recipe on page 62) while still hot, if desired.

### Doughnuts

---

1. Take a quantity of Sweet Dough.
2. Turn out onto a lightly floured surface, roll out to 1 cm thickness. Cut into 5.5 cm rounds, using a pastry cutter.
3. Place a teaspoon of strawberry jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover with plastic food wrap and stand in a warm area until doubled in size.
4. Cook doughnuts in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper. Combine 1/2 cup sugar with 1 tablespoon of ground cinnamon. Toss hot doughnuts in sugar mixture. Serve while still warm.

### Apple Twist

---

1. Take a quantity of Sweet Dough.
2. Turn out onto a lightly floured surface and roll dough out into a 30cm x 50cm rectangle. Cut into 4 strips lengthwise.
3. Combine 300g can of pie apples, 4 tablespoons mixed dried fruit with 4 tablespoons of desiccated coconut, then spoon down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
4. Twist 2 strips together and place on a greased baking tray. Repeat with remaining rolls.
5. Cover lightly with greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size.
6. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
7. Slide twists onto a cake cooler. Brush with GELATINE GLAZE (recipe on page 62) whilst still hot. Stand for 5-10 minutes before serving.

## Hot Cross Buns

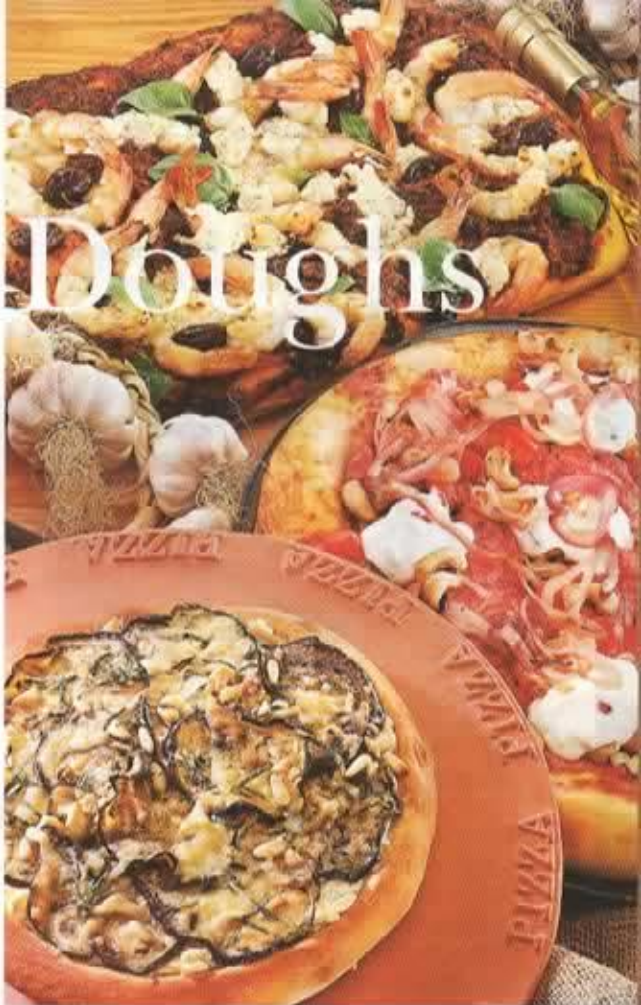
1. Include 1 tablespoon of ground cinnamon and 1 tablespoon ground mixed spice with dry ingredients when making Sweet Dough recipe.
2. At the beep add 155g/ 1 1/4 cups sultanas and 45g/ 1/4 cup mixed peel.
3. Divide dough into 18 pieces and turn out onto a lightly floured surface. Shape into rounds. Place close together on a greased baking tray.
4. Cover with lightly greased plastic food wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
5. Blend together 2 tablespoons of water and 40g/ 1/4 cup plain flour until a smooth batter is formed. Spoon into a piping bag fitted with a small piping nozzle. Remove wrap from rolls and pipe a cross onto each bun.
6. Bake in a preheated oven 190°C for 12-15 minutes or until golden brown.
7. Slide buns from baking tray onto a cake cooler. If desired, brush HOT CROSS BUN GLAZE (recipe on page 62) over hot buns. Stand 5-10 minutes before serving.

## Ham And Pickle Scrolls

1. Roll out half a quantity of Wholemeal Dough to a rectangle approximately 25cm x 40cm on a lightly floured surface. Measure half way across the width, lightly score with the point of a knife, down the entire length of the dough.
2. Spread 3 tablespoons of Mustard Pickles down one side of the score mark. Top with 3 slices of sandwich ham, cutting and overlapping to fit this area.
3. Roll up the dough lengthwise, like a Swiss Roll, to encase the filling. Turn dough over and repeat with the same quantities of pickles and ham on the opposite half. Then roll dough in the same manner to reach opposite roll.
4. Trim the ends, then cut into 2.5cm slices. Place slices, cut side upwards, onto a lightly greased baking tray.
5. Cover with plastic food wrap and allow to stand in a warm area until doubled in size. Brush with milk.
6. Bake at 190°C for 20-25 minutes or until cooked and golden brown.

*me*

# Pizza



## Pizza Doughs

*The Pizza Dough setting is suitable for all your favourite Pizza and Focaccia recipes.*

### PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' setting to - 8 - 'Pizza Dough'.
5. Press 'START'.

For a softer more pliable texture remove dough from pan 30 minutes before completion of PIZZA DOUGH setting. Press 'STOP'. Dough is now ready for handshaping and baking.

### CHART SHOWING SEQUENCE FOR PIZZA DOUGH

PIZZA DOUGH	1st knead	1st rise	Total Time:
			1.00 hr

## Pizza Dough

### INGREDIENTS:

Water	200ml
Olive oil	1 tablespoon
Salt	1 teaspoon
Bread flour	375g/ 2 1/2 cups
Tandaco yeast	1 1/4 teaspoons

### SETTING:

DOUGH: "8"

### SUGGESTED TOPPINGS

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (ie. grated mozzarella, Parmesan).

### HANDSHAPING

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 x 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected pizza toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

## Tandoori Pizza

1. Mix together 3 tablespoons Sharwoods Tandoori Paste with 4 tablespoons natural yoghurt.
2. Pour tandoori mixture over 400g chicken tenderloins, toss well to coat chicken. Set aside to marinate for an hour or two.
3. Melt a tablespoon of butter in a frypan, saute a sliced Spanish onion for 2-3 minutes.
4. Roll out a quantity of Pizza Dough on a lightly floured surface to a 30cm round for one large pizza. Place onto a lightly greased pizza tray.
5. Spread the pizza base with 3 tablespoons bottled Hot Tomato Chutney. Top with the Tandoori-coated chicken and sauteed onions.
6. Sprinkle with 3 tablespoons Stir Fry Nut Mix (cashews and almonds).
7. Bake at 200°C for 20-25 minutes or until chicken is cooked and pizza base is golden brown.
8. Mix a finely chopped tomato, a finely chopped red chilli, a tablespoon of white vinegar and a teaspoon of sugar. Sprinkle tomato mixture on top of cooked pizza.
9. Serve with a cucumber dressing, made by combining half a finely chopped Lebanese cucumber, 1/2 cup natural yoghurt, two tablespoons chopped fresh mint, 2 tablespoons chopped coriander leaves and 1 teaspoon sugar.

## Three Cheese And Eggplant Pizza

1. Take a large eggplant, cut into 5mm slices, then sprinkle each slice with a little salt, stand for 30 minutes, rinse and pat dry on paper towel.
2. Brush the base of a non-stick frypan with a little olive oil. Cook eggplant slices, a few at a time, until lightly golden on both sides.
3. Roll out a quantity of Pizza Dough on a lightly floured surface to a 30cm round for one large pizza. Place on a lightly greased pizza tray.
4. Combine 400g ricotta cheese with 125g crumbled blue cheese. Spread over prepared pizza base.
5. Arrange the eggplant slices decoratively on top of the pizza base.
6. Sprinkle with a teaspoon of finely chopped fresh sage, 3 tablespoons pine nuts, 3 tablespoons freshly grated Parmesan cheese and some finely ground black pepper.
7. Bake at 200°C for 20-25 minutes or until pizza base is cooked and golden brown.

## Pesto Prawn And Ricotta Pizza

1. Roll out a quantity of Pizza Dough on a lightly floured surface to a 30cm round for one large pizza. Place onto a lightly greased pizza tray.
2. Spread the pizza base with 3 tablespoons tomato paste, then spoon on 1/4 cup bottled sun-dried tomato pesto.
3. Scatter 250g peeled, green prawns over pesto.
4. Arrange 1/2 cup Calmatti olives between the prawns.
5. Dollop 4-5 heaped tablespoons ricotta cheese on top.
6. Brush prawns with a little olive oil.
7. Bake at 200°C for 20-25 minutes or until pizza base is golden and prawns are pink and cooked.
8. Decorate with a few fresh basil leaves before serving.

## Cheese Stuffed Pizza Crust

1. Halve a quantity of Pizza Dough and roll out each portion onto a lightly floured surface to a 30cm round.
2. Line one portion into a lightly greased pizza pan.
3. Sprinkle 85g/ 1/4 cup grated mozzarella cheese over pizza base to within 2.5cm of the edge.
4. Brush the edges of the cheese-topped pizza base lightly with water.
5. Top with second portion of rolled pizza base. Press edges together firmly to conceal cheese.
6. Finish with your favourite topping and bake.

## Focaccia

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### INGREDIENTS:

Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g/ 3 cups
Tandaco yeast	2 teaspoons

### SETTING:

DOUGH: "8"

### TOPPING

Olive oil	3 tablespoons
Rock salt	3 tablespoons
Black olives, sliced	4 tablespoons

### HANDSHAPING

For a thick Focaccia

1. Press dough into a lightly greased 19cm x 29cm lamington tin.
2. Cover with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven 200°C for 25-30 minutes or until golden brown.

For a thinner Focaccia

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

## Marinated Roasted Tomato And Ricotta Focaccia

---

1. Halve a quantity of Focaccia Dough. Roll out each portion onto a lightly floured surface to a thin round, about 30cm in diameter.
2. Transfer one round to a greased baking tray and spread evenly with 250g ricotta cheese. Top with 5 drained and dried marinated roasted tomato halves, then sprinkle with 1 tablespoon chopped fresh basil. Brush edges with a little beaten egg.
3. Top with the second dough and seal edges together. Dimple the top surface with finger tips. Brush with a little olive oil.
4. Cover with plastic food wrap and allow to stand in a warm draught-free place until doubled in size.
5. Brush the surface with 2 tablespoons olive oil and sprinkle with 1 tablespoon rock salt.
6. Bake at 200°C for 20-25 minutes or until cooked and golden brown.

## Cheese And Olive Schiacciata (small individual focaccia)

---

1. Divide a quantity of Focaccia Dough into three portions. Shape each portion into a ball. Roll out each ball onto a lightly floured surface to a round 5mm in thickness.
2. Transfer to lightly greased baking trays. Brush each round with a little oil.
3. Cover with plastic food wrap and allow to stand in a warm draught-free place until doubled in size.
4. Top each round with 55g/ 1/2 cup grated cheddar cheese, 1 tablespoon grated fresh Parmesan cheese and 2 tablespoons sliced black olives. Drizzle with a little olive oil.
5. Bake at 200°C for 20-25 minutes or until cooked and golden brown.



# Pasta

# Dough

## Pasta Dough

### INGREDIENTS:

Water	220ml
Olive oil	1 tablespoon
Salt	1½ tablespoons
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

### SETTING

PASTA: "9"

## Egg Pasta Dough

### INGREDIENTS:

Eggs, lightly beaten	4 x 60g
Olive oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

### SETTING

PASTA: "9"

## Tomato Pasta

### INGREDIENTS:

Water	100ml
Tomato paste	2 tablespoons
Eggs, lightly beaten	3 x 60g
Olive oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

### SETTING

PASTA: "9"

### PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press the 'SELECT' to setting - 9 - 'Pasta'.
5. Press 'START'.

At the end of the program, press 'STOP'. Remove bread pan from the baking chamber and remove Pasta dough. Dough is now ready for hand shaping or placing through a Pasta Extruder.



If the pasta dough appears too sticky or soft, knead dough with additional flour until dough is smooth to touch.

### CHART SHOWING SEQUENCE FOR PASTA DOUGH

PASTA DOUGH	1st knead	1st rise	Total Time: 1.20 hrs
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## Lamb & Coriander Ravioli

### INGREDIENTS:

Pasta dough 1 Qty

### LAMB FILLING:

Lean lamb mince 315g  
Minced garlic 1 teaspoon  
Grated fresh  
Parmesan cheese 1 tablespoon  
Fresh coriander,  
finely chopped 1 teaspoon  
Ground nutmeg  $\frac{1}{4}$  teaspoon  
Freshly ground  
black pepper  $\frac{1}{4}$  teaspoon

### HANDSHAPING

1. Divide dough into two equal portions. Roll out each portion on a lightly floured surface to a square approximately 30cm x 30cm.
2. Place filling ingredients in a glass bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water in a large saucepan for 5 minutes, or until just tender. Drain well.

## Gnocchi

### INGREDIENTS:

Potatoes, boiled,  
well drained and  
mashed 500g  
Butter 1 tablespoon  
Plain flour 200g/  $1\frac{1}{3}$  cups  
Eggs, lightly beaten 2 x 60g  
Salt 1 teaspoon  
Freshly ground  
black pepper 1 teaspoon

### SETTING:

PASTA: "g"

### HANDSHAPING:

1. Place the dough onto a lightly floured surface, knead lightly then divide into six portions.
2. Roll each portion into a long sausage shape. Cut into 1.5-2cm pieces and press each piece with the outside of a fork to give the traditional gnocchi pattern.
3. Bring a large pan of water to the boil, add the gnocchi, cook for about 3 minutes, or until pieces rise to the surface. Using a slotted spoon, drain the gnocchi and transfer to serving bowls. Serve, tossed with your favourite sauce.

## Pumpkin Gnocchi

### INGREDIENTS:

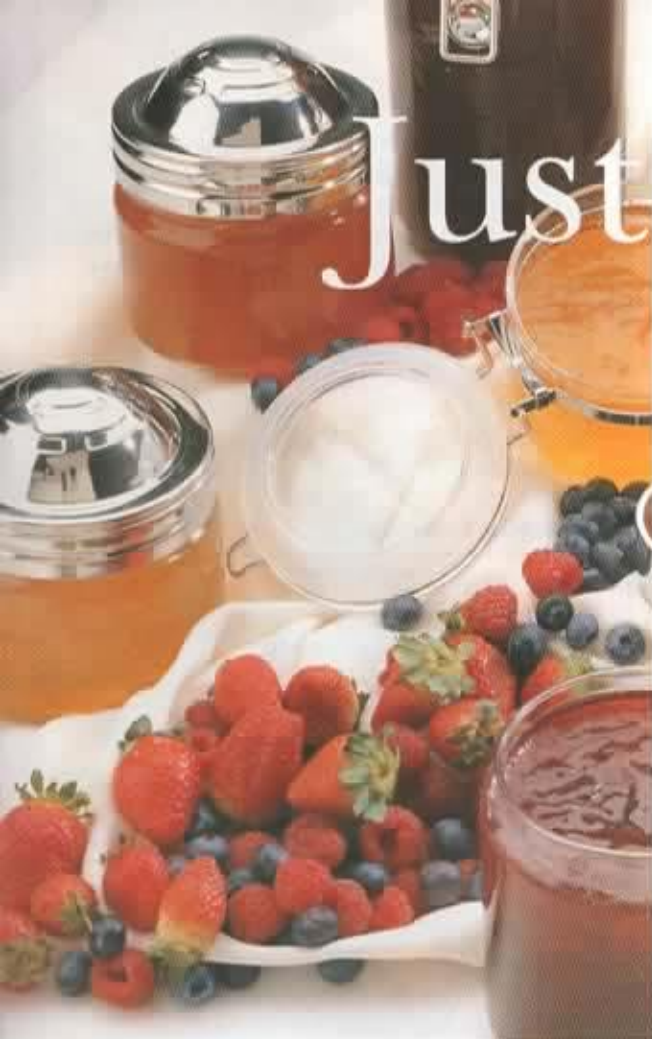
Pumpkin, grated 500g  
Plain flour 200g/  $\frac{1}{3}$  cups  
Eggs, lightly beaten 2 x 60g  
Salt 1 teaspoon  
Freshly ground  
black pepper 1 teaspoon  
Fresh chives,  
chopped 2 tablespoons

### SETTING:

PASTA: "g"

### HANDSHAPING:

1. Place the dough onto a lightly floured surface, knead lightly then divide into six portions.
2. Roll each portion into a long sausage shape. Cut into 1.5-2cm pieces and press each piece with the outside of a fork to give the traditional gnocchi pattern.
3. Bring a large pan of water to the boil, add the gnocchi, cook for about 3 minutes, or until pieces rise to the surface. Using a slotted spoon, drain the gnocchi and transfer to serving bowls. Serve, tossed with your favourite sauce.



# Just Jam

## CHART SHOWING SEQUENCE FOR JAM

JAM	Preheat	Knead (mix)	Total Time: 1.50 hrs
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All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy.



### NOTE!

'Jam Setta' is a jam setting mixture. It contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. It is this pectin in fruit which when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensure a thicker setting action occurs. This product is available at most supermarkets in 50g sachets.

## Jam Cycle Instructions

For Best Results:

- Always use the exact amount of sugar, fruit and Jam Setta. Do not reduce sugar stated in recipes or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural Pectin level.
- Do not puree fruit. Jam should contain pieces of fruit. Fruit can be chopped with a food processor, using a pulse action.
- Recipes should not exceed 3½ cups.
- Weigh fruit after slicing.
- Remove stems or pits from fruit before slicing.


## PROCEDURE

1. With kneading blade in position inside bread pan, add the chopped fruit to the bread pan.
2. Add the rest of the called for ingredients in the recipe.
3. Insert bread pan into the Bread Master Select. Close lid.
4. Press Select to setting - 10 - 'Jam'.
5. Press START.  
The Bread Master Select will preheat for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 50 minutes. The entire cycle takes 1.05 hours.  
The Bread Master Select will beep when the cycle is complete.
6. Press 'STOP'.  
USING OVEN MITTS remove the bread pan. Pour the hot jam into warm, dry, sterilized jars, leaving 1.25 cm from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.



## PREPARATION OF JARS FOR JAM

Soak jars in warm water until label is easy to remove. Remove any wet cardboard liners from lids of jars. Wash jars and lids well in hot, soapy water. Rinse well in hot water, invert onto an oven tray. Do not wipe dry. Place jars into oven, heat for 15 to 20 minutes just before using at 120°C. Remove from oven using oven mitts and use immediately. Dry lids before sealing jam.

 The preset timer cannot be used for the jam setting.

## Mixed Berry Jam

### INGREDIENTS:

Strawberries, hulled & chopped	250g
Blackberries	125g
Raspberries	125g
Sugar	1½ cups
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Mango & Peach Jam

### INGREDIENTS:

Peaches, peeled, deseeded & finely chopped	250g
Mango flesh, finely chopped	250g
Sugar	1½ cups
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Spiced Pear & Plum Jam

### INGREDIENTS:

Plums, deseeded & finely chopped	250g
Pears, peeled & finely chopped	250g
Sugar	1½ cups
Mixed spice	¼ teaspoon
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Tomato & Pineapple Jam

### INGREDIENTS:

Tomatoes, peeled, seeded & finely chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1½ cups
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Strawberry Jam

### INGREDIENTS:

Strawberries, hulled & chopped	500g
Sugar	1½ cups
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Plum Jam

### INGREDIENTS:

Blood plums, peeled, deseeded & chopped	600g
Sugar	1½ cups
Jam Setta	2½ tablespoons

### SETTING:

JAM: "10"

## Apricot & Pineapple Jam

### INGREDIENTS:

Dried apricots, roughly chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1½ cups
Jam Setta	2 tablespoons

### SETTING:

JAM: "10"

## Two Fruit Marmalade

### INGREDIENTS:

Oranges, thinly sliced	425g
Lemons, thinly sliced	125g
Sugar	1 $\frac{1}{2}$ cups
Jam Setta	2 tablespoons

### SETTING:

JAM: "10"

## Kiwi Fruit Jam

### INGREDIENTS:

Kiwi fruit, peeled & sliced	500g
Sugar	1 $\frac{1}{2}$ cups
Jam Setta	2 $\frac{1}{2}$ tablespoons

### SETTING:

JAM: "10"

## Create Your Own Jam Recipes

### INGREDIENTS:

500g chopped fruit of your choice  
1 $\frac{1}{2}$  – 1 $\frac{2}{3}$  cups of sugar, depending on the pectin level of the fruit  
2 $\frac{1}{2}$  tablespoons Jam Setta

### SETTING:

JAM: "10"

### PROCEDURE

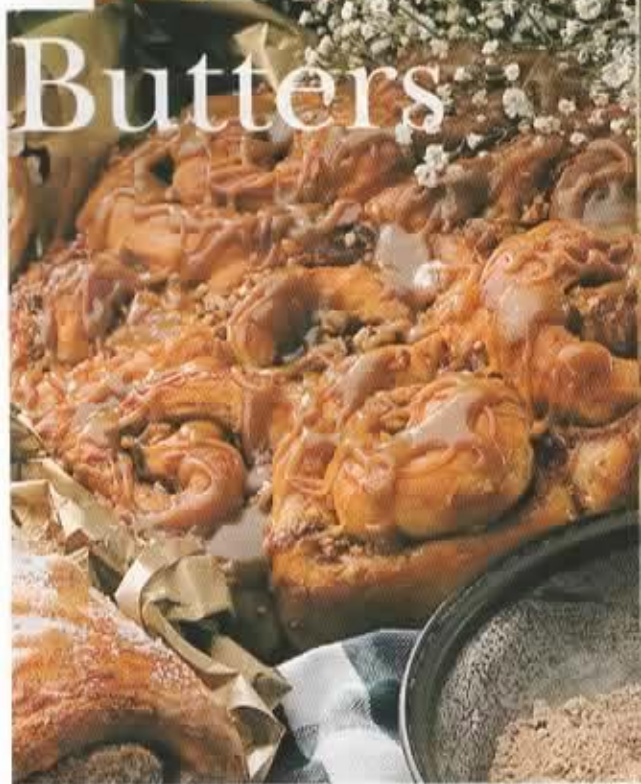
1. Place fruit, sugar and Jam Setta into bread pan.
2. Press 'START/STOP'.



### NOTE!

The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness etc. of the fruit used will influence the finished product.

# Glazes & Butters



*The following Glazes and Butters are easy and quick to prepare and will enhance the flavour of your breads.*

## PROCEDURE

Place ingredients into a small mixing bowl and combine well. After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Coat top of loaf with glaze. Cool on rack.

### Chocolate Glaze

- 2 tablespoons butter or margarine, melted
- $\frac{1}{4}$  cup icing sugar
- 1 tablespoon cocoa
- $\frac{1}{2}$  teaspoon vanilla essence
- 1 tablespoon milk

Combine ingredients until smooth and thin enough to drizzle.

### Hot Cross Bun And Brown Bun Glaze

- $\frac{1}{2}$  cup icing sugar
- $\frac{1}{4}$  teaspoon allspice
- $\frac{1}{4}$  teaspoon ground cinnamon
- 1 tablespoon water

Combine ingredients until smooth and thin enough to drizzle.

### Citrus Glaze

- $\frac{1}{2}$  cup icing sugar
- 1 teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 1 tablespoon lemon or orange juice

Combine ingredients until smooth and thin enough to drizzle.

### Vanilla Glaze

- $\frac{1}{2}$  cup icing sugar
- $\frac{1}{2}$  teaspoon vanilla essence
- 2 teaspoons milk

Combine ingredients until smooth and thin enough to drizzle.

### Gelatine Glaze

- 3 tablespoons water
- $1\frac{1}{2}$  tablespoons sugar
- 3 teaspoons gelatine

Place ingredients in a small saucepan, stir over a low heat until sugar and gelatine dissolves. Brush over hot bread.

## Coconut Icing

- 125g  $\frac{1}{4}$  cup icing sugar
- 3 teaspoons butter
- $\frac{1}{2}$  teaspoon vanilla essence
- 4 tablespoons desiccated coconut
- 3-4 tablespoons hot water

Combine icing sugar, butter, vanilla essence, coconut and enough water to mix to a thin consistency. Spread icing on buns etc. while they are still hot.

## Ginger-Pecan Butter

- 125g butter
- $1\frac{1}{2}$  tablespoons ground ginger
- $\frac{1}{3}$  cup pecans, finely ground
- 1 tablespoon brown sugar
- $\frac{1}{4}$  teaspoon allspice

## Garlic Butter

- 125g butter, softened
- 2 garlic cloves, crushed
- Salt & pepper

## Lemon Butter

- 125g butter, softened
- 2 teaspoons lemon juice
- 1 teaspoon finely grated lemon rind
- Cayenne pepper

## Herb Butter

- 125g butter, softened
- 2 tablespoons chopped fresh herbs  
eg., parsley, chives, rosemary, basil
- Salt and pepper

## Mustard Butter

- 125g butter, softened
- 3 tablespoons prepared mustard
- $\frac{1}{2}$  teaspoon black pepper

# Prepackaged Bread Mixes

These convenient BREAD MIXES are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with BREAD FLOUR.

Bread mixes contain high-protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is necessary, however some results are improved by adding extra oil.



Mixes

## NOTE!

Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. So check the dough in the first ten minutes of kneading by opening the lid - if the dough is too dry add 1-2 teaspoons of water extra, if the dough is too sticky add up to a tablespoon of bread mix extra. The dough should be forming into a smooth round ball.

## White Prepackaged Bread Mix Recipes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 750g and 1kg loaves of bread.

### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press SELECT button to setting as specified in the recipes below.
5. Press LOAF button to 750g if required.
6. Press 'CRUST' to Dark or Light setting if required.
7. Press START.

After baking, press STOP. Remove bread from Bread Master Select and bread pan. Cool on rack.

## NOTE!

Basic or Basic Rapid setting can be used for the white bread mix recipes. However loaves baked on the Rapid setting will not be as highly risen as those baked on the Basic setting. Light, Medium or Dark crust may be selected as preferred.

## Defiance White Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	350ml	250ml
Bread mix	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1½ teaspoons	1½ teaspoons

### SETTING:

BASIC: Light, Medium or Dark

## Kitchen Collection White Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	330ml	270ml
Bread mix	600g/ 4 cups	450g/ 3 cups
Kitchen		
Collection yeast	1½ teaspoons	1½ teaspoons

### SETTING:

BASIC: Light, Medium or Dark

## The Old Grain Mill White Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	375ml	270ml
Oil	2 tablespoons	1 tablespoon
Bread mix	600g/ 4 cups	480g/ 3½ cups
Old Grain Mill		
yeast	6g/ 1 sachet	4g

### SETTING:

BASIC: Light, Medium or Dark


## Grain Prepackaged Bread Mixes

*All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 750g and 1kg loaves of bread.*

### PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' button to desired setting as specified in recipes below.
5. Press 'LOAF' to 750g setting if required.
6. Press 'CRUST' button to desired setting as specified in recipes below.
7. Press 'START'.

After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

 **NOTE!** Wholewheat or Wholewheat Rapid setting can be used for grain bread mix recipes. However loaves baked on the Rapid setting will not be as highly risen as those baked on the Basic setting. Light, medium or dark crust may be selected as preferred.

## Defiance Grain Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	310ml	270ml
Bread Mix	600g/ 4 cups	450g/ 3 cups
Defiance yeast	1½ teaspoons	1½ teaspoons

### SETTING:

BASIC: Light, Medium or Dark

## Kitchen Collection Grain Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	350ml	270ml
Bread mix	600g/ 4 cups	450g/ 3 cups
Kitchen		
Collection yeast	2 teaspoons	1½ teaspoons

### SETTING:

BASIC: Light, Medium or Dark

## The Old Grain Mill Grain Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	375ml	270ml
Oil	2 tablespoons	1 tablespoon
Bread mix	600g/ 4 cups	480g/3 1/2 cups
Old Grain Mill yeast	6g/1 sachet	4g

### SETTING:

BASIC: Light, Medium or Dark

**TIP!** A lighter textured bread can be achieved by using the Basic setting. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner crisper crust.

## Wholemeal Prepackaged Bread Mixes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 750g and 1kg loaves of bread.

### PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
  2. Wipe spills from outside of bread pan.
  3. Lock the bread pan into position in the baking chamber and close the lid.
  4. Press 'SELECT' to the desired setting as specified in recipes below.
  5. Press 'LOAF' to 750g if required.
  6. Press 'CRUST' to the desired setting as specified in recipes below.
  7. Press 'START'.
- After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.



### NOTE!

NOTE! Wholewheat or Wholewheat Rapid setting can be used for wholemeal bread mix recipes. Light, Medium or Dark crust may be selected as preferred.

## Defiance Wholemeal Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	400ml	270ml
Bread mix	600g/ 4 cups	450g/ 3 cups
Defiance yeast	2 teaspoons	1 1/4 teaspoons

### SETTING:

WHOLEWHEAT: Light, Medium or Dark

## Kitchen Collection Wholemeal Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	350ml	290ml
Bread mix	600g/ 4 cups	450g/ 3 cups
Kitchen Collection yeast	2 teaspoons	1 1/2 teaspoons

### SETTING:

WHOLEWHEAT: Light, Medium or Dark

## The Old Grain Mill Wholemeal Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	375ml	300ml
Oil	1 tablespoon	1 tablespoon
Bread mix	600g/ 4 cups	500g/ 3½ cups
Old Grain Mill yeast	6g/ 1 sachet	6g/ 1 sachet

### SETTING:

WHOLEWHEAT: Light, Medium or Dark

## The Old Grain Mill Rye Bread Mix

<b>INGREDIENTS:</b>	1kg	750g
Water	375ml	290ml
Oil	2 tablespoons	1 tablespoon
Bread mix	600g/ 4 cups	480g/ 3¼ cups
Old Grain Mill yeast	6g/ 1 sachet	4g

### SETTING:

WHOLEWHEAT: Light, Medium or Dark

## Fruit Bun Loaf Prepackaged Bread Mixes

*All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing 750g and 1kg loaves of bread.*

### PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press 'SELECT' to the desired setting as specified in the recipes below.
5. Press 'LOAF' to 750g setting if required.
6. Press 'CRUST' to the desired setting as specified in the recipes below.
7. Press 'START'.

After baking, press 'STOP'. Remove bread from Bread Master Select and bread pan. Cool on rack.

**NOTE!** Sweet, Basic or Basic Rapid setting can be used for fruit bun loaf bread mix recipes. Light, Medium or Dark crust may be selected as preferred. However, due to the higher sugar content provided by the dried fruit it is recommended to use the Medium crust setting.

## Defiance Sweet Bun Loaf Bread Mix

	1kg	750g
Water	330ml	250ml
Bun mix	600g/ 4 cups	450g/3 cups
Defiance yeast	2 teaspoons	1½ teaspoons

### ADD AT BEEP:

Mixed dried fruit: 200g/ 1 cup — 150g/ ¾ cup

### SETTING:

SWEET BREAD: Light, Medium, Dark