



PIZZA DOUGH

Difficulty: 

Budget: 

Preparation: 5 min

Rest: 1 h

Cooking: 15 min

Total time: 1 h 20 min

Programme: 

Accessories: 

FOR 1 PIZZA:

200 g bread flour
7 g instant dry yeast
1 tsp dried oregano
4 pinches of salt
2 tbsp olive oil
100 ml water

METHOD:

Put all the ingredients in the stainless steel bowl then start the programme.

Remove the dough from the bowl and place it on a floured work surface. Work it with your hands, gently stretching and tapping to remove the gas bubbles. Roll it into a pizza base shape using a rolling pin.



CHOCOLATE MOUSSE

Difficulty: 

Cooking: 10 min

Budget: 

Total time: 2 h 30 min

Preparation: 20 min

Programmes: 

Rest: 2 h

Accessories: 

FOR 6 PEOPLE:

1 pinch salt
5 eggs
200 g dark chocolate
100 g full cream

METHOD:

Crack the eggs and separate the whites from the yolks. Prepare the egg whites: the stainless steel bowl must be perfectly clean and dry, there should be no trace of fat or water.

Install whisk, pour in the whites with the pinch of salt, remove the cap and start the **BEATEN EGG WHITES** programme. When finished, remove the whisk and set the egg whites aside.

Break the chocolate into small pieces and place it together with the cream in the stainless steel bowl. Run the **CHOCOLATE** programme.

Scrape the bowl down and add the egg yolks. Mix it on **EXPERT 00:20 / Speed 10/ no heat**.

Pour the mixture into a mixing bowl. Gently fold the egg whites into the chocolate mixture using the spatula. Let it rest at least 2 hours before serving.



CRÊPES

Difficulty: 

Budget: 

Preparation: 5 min

Rest: 30min

Cooking: 15min

Total time: 50 min

Programme: 

Accessories: 

FOR 15 CRÊPES:

- 1 cap of rum (optional)
- 250 g flour
- 1 pinch of salt
- 50 g of melted butter
- 2 tbsp vegetable oil
- 500 ml milk
- 3 eggs
- 25 g butter (for cooking)

METHOD:

Place all the ingredients in the stainless steel bowl and start the CREPES/ WAFFLES programme.

Let the batter rest for 30 minutes.

Pour a ladle of batter onto a hot, buttered pan and cook for 1 minute on each side. Repeat until you have used all the batter.