

the Mix & Store™ Turbo

Instruction Book - LHM200



Breville®



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IMPORTANT SAFEGUARDS

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

BREVILLE RECOMMENDS SAFETY FIRST

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the hand mixer for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the hand mixer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this hand mixer (if applicable). Do not place the mixing bowl (not included) near the edge of the bench or table during operation. Ensure the bench surface is level, clean and free of water and other substances. Vibration during operation may cause the mixing bowl to move.
- Do not place the hand mixer on or near a hot gas or electric burner, or where it could touch a heated oven.

- Do not use the hand mixer on a sink drain board.
- Extend the power cord fully from the hand mixer housing before use.
- Always ensure the hand mixer is completely and properly assembled before operating. Follow the instructions provided in this booklet.
- Do not operate the hand mixer with wet hands.
- Do not use the hand mixer with hot or boiling ingredients. Allow ingredients to cool before mixing.
- Ensure the speed control slider is in the OFF position and the hand mixer is switched off at the power outlet before attaching the attachments (beater, whisk or dough hook attachments).
- Do not use attachments other than those provided with the hand mixer.
- Always ensure the attachments are firmly and securely positioned before operating.
- Do not operate the hand mixer continuously for periods longer than 3 minutes on any setting. Allow the motor to rest between each use.
- In the event that you are using the hand mixer with an heavy load, do not operate continuously for more than 1 minute. Allow the motor to rest between each use. None of the recipes in this instruction book are considered a heavy load.
- Do not double the ingredients of the recipes as it can damage the hand mixer.
- If the safety overheat protection is activated due to excessive load and the hand mixer stops working when in use, unplug and allow the motor to cool down. Reduce the quantity and/or operation time when next using.
- Handle the hand mixer and attachments with care. Never place your fingers inside the mixing bowl (not included) or near the attachments during operation.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from the attachments and the mixing bowl during operation to reduce the risk of injury to persons and/or damage to the hand mixer.

- Should an object such as a spatula or spoon fall into the bowl while mixing, immediately turn the hand mixer speed control slider to the OFF position, unplug at the power outlet before removing the object.
- Do not place hands in the mixing bowl unless the hand mixer is turned off and disconnected from the power outlet.
- Always remove the attachments from the hand mixer before cleaning.
- Ensure the motor and the attachments have completely stopped before disassembling or removing food from the bowl or attachments. Ensure the speed control slider is in the OFF position; the appliance is switched off at the power outlet and unplugged before removing the food from the mixing bowl or from the attachments.
- Always switch the hand mixer off and disconnect from the power outlet before removing the attachments, changing accessories, or approaching parts that move in use.
- Always ensure the speed control slider is in the OFF position, the power is switched off at the power outlet before attempting to move, assemble or disassemble the hand mixer when the hand mixer is not in use, and before cleaning or storing.
- Do not cover the air vents on the hand mixer to avoid overheating.
- The use of any accessory attachments not recommended by Breville may cause injuries.
- Do not leave the hand mixer unattended when in use.
- Do not place any parts of the hand mixer in the dishwasher, microwave oven or oven.
- Do not use abrasive scouring pads or cleaners when cleaning the beaters, whisk or dough hooks as these may scratch the surface. Also ensure that the attachments are not soaked in water for extended periods of time as this may damage the metal finish.
- Do not wash or soak the hand mixer motor body in water or other liquid. Wipe with a damp cloth and dry thoroughly.
- Do not allow water or any liquid to enter the gear system as this may result in damage to the hand mixer.

- Keep the hand mixer clean. Follow the Care, Cleaning and Storage instructions provided in this book.
- All maintenance (other than cleaning) is to be done at an authorised Breville Service Centre.



WARNING

Never mix/combine the different types of hand mixer accessories when operating.



WARNING

The dough hooks must be inserted into the correct sockets as they are not interchangeable. Incorrect insertion will result in the dough hooks falling out during operation and may cause damage.



WARNING

Always hold the power plug before pressing the retractable cord button for power cord retraction to prevent it from striking.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

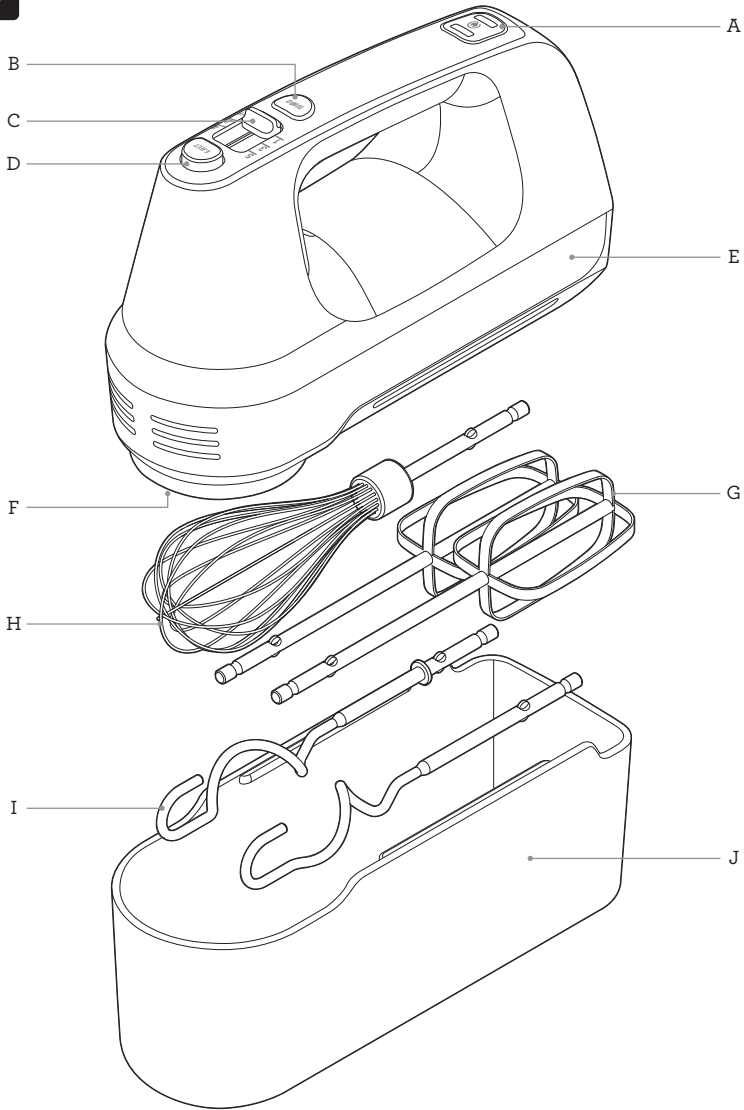
- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
 - Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
 - This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
 - During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.
 - Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
 - Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
 - Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

SAVE THESE INSTRUCTIONS



Components



- A. Retractable cord button
- B. Turbo button
- C. 5 speed control slider
- D. Attachment quick-release button
- E. Motor body
- F. Attachment sockets

- G. Beaters
 - H. Whisk
 - I. Dough hooks
 - J. Attachment storage case
- Not Shown**
Retractable power cord



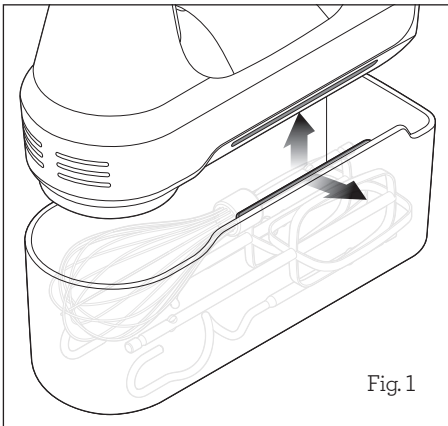
Assembly

BEFORE FIRST USE

Remove any packaging material and promotional labels.

When unpacking the hand mixer, check to see you have received all the required parts before discarding the packaging.

To release the hand mixer from the snap-on storage case, pull outward on the corner of the storage case where indicated at the opening, while simultaneously pulling upwards and in the opposite direction on the handle of the hand mixer. (Fig. 1)



Remove the beaters, dough hooks & whisk attachment from inside the storage case and wash along with the storage case in warm soapy water with a soft cloth. Rinse and dry thoroughly.

Wipe the mixer motor body with a damp cloth and dry.



WARNING

Never immerse the mixer motor body, power cord or plug in water or any other liquid.

Ensure the hand mixer is switched off and unplugged from the power outlet before fitting the attachment/s to the mixer.

Incorrect insertion will result in the attachment falling out during operation and may cause damage.

Never use different attachments together as this may damage your hand mixer.



NOTE

When first using the hand mixer, you may notice an odour from the motor. This is normal and will dissipate as the motor is run.

ASSEMBLY OF THE BEATERS & WHISK



NOTE

The beaters can be inserted into the sockets interchangeably. The whisk can be inserted into either socket.

1. Insert the beaters or whisk shafts into the attachment sockets.
2. Firmly push the beater or whisk into the socket until it locks into place. Repeat for the other beater.



NOTE

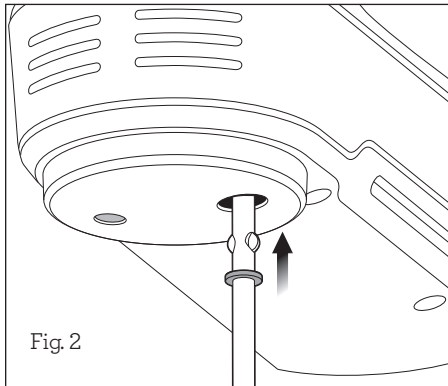
Always ensure the attachments are firmly positioned before operating.

The dough hooks are NOT interchangeable and must be inserted into the correct socket as specified in this booklet.

ASSEMBLY OF THE DOUGH HOOKS

The dough hooks must be inserted into the correct sockets as they are not interchangeable.

1. Insert the collared dough hook shaft into the larger attachment socket. (Fig. 2)



2. Firmly push the dough hook into the socket until it locks into place. Repeat for the non-collared dough hook into the smaller attachment socket until a click is heard.



NOTE

Always ensure the dough hooks are firmly positioned before operating.

Never exceed speed setting number 1 when kneading heavy ingredients such as dough using the dough hooks.

REMOVING BEATERS, DOUGH HOOKS OR WHISK

1. Sit the hand mixer upright on its heel on a flat surface with the attachment facing away from you.
2. Grasp the attachments by the shafts, being careful as they may be hot after use. Press the attachment quick-release button to automatically release the attachments and pull the attachments away from the sockets.



NOTE

The attachment will be released automatically when the release button is pressed. Do not force the attachment out of the socket.



Functions

OPERATING YOUR BREVILLE HAND MIXER

1. Ensure the speed control slider is set to the OFF position.
2. Insert the appropriate attachment following the previous instructions.
3. Select a mixing bowl large enough to accommodate the chosen attachments, as a bowl that is too small will damage the attachments. Add the ingredients to the mixing bowl as per the recipe or your requirements.
4. Gently pull the power cord out of the motor body.
5. Ensure the power cord is fully extended. Plug the power cord into a 230V or 240V power outlet and switch the power outlet on.
6. To commence mixing, slide the speed control slider in a forward direction using your thumb. Always begin mixing at a lower speed setting to prevent splattering. Increase the speed to suit the mixing task. The speed setting can be adjusted during operation by moving the speed control slider forward and back between speeds 1 to 5.
7. Occasionally stop the hand mixer during operation and scrape any food down the sides of the mixing bowl with a spatula.



NOTE

Always slide the speed control slider to the OFF position and place the hand mixer on the bench if you need to scrape the bowl during use, then continue mixing.

8. When mixing is complete, slide the speed control slider to the OFF position. Switch the hand mixer off at the power outlet and remove the power plug from the outlet.
9. Sit the hand mixer upright on its heel on a flat surface with the attachment/s facing away from you. Remove the attachment/s as previously explained. Use a spatula to remove the mixture from the attachment/s. Do not strike the attachment/s on the rim of a mixing bowl.



WARNING

After mixing, remove the attachment/s with care as they may be hot after use.

TURBO FUNCTION

Pressing the TURBO button while mixing provides an extra boost of full power and overrides the speed setting being used. Press and hold the TURBO button for no more than 30 seconds at one time to avoid overheating.

RETRACTABLE CORD STORAGE

The hand mixer has a retractable cord for easy power cord storage.

To safely retract the power cord, always hold the plug with one hand and press the retractable cord button with the other hand to prevent the cord from striking any nearby objects or persons. If the power cord gets caught during retraction, release the button and press it again until the cord is fully retracted.



NOTE

Do not over-extend the power cord when pulling out from the motor body as this may cause damage to the power cord or damage the retraction mechanism.



WARNING

Hold the plug with one hand and guide the cord into the hand mixer during retraction to prevent it from striking you or the hand mixer.

MIXING GUIDE

SPEED SETTING	MIXING TASK	BEST FOR MIXING	SUGGESTED ATTACHMENT
1	Kneading & Folding	Pizza dough, bread dough, dough	Dough hooks
2	Light Mixing	Combining ingredients, pancake batter, custard, biscuit dough	Beaters
3 - 4	Light Beating & Creaming	Cake batter, biscuit dough, cheesecake mix, creaming butter and sugar	Beaters
5	Whipping & Aerating	Egg whites, meringue, whipped cream, frosting	Whisk



WARNING

Never exceed speed setting 1 when kneading heavy ingredients such as dough using the dough hooks.



WARNING

Do not double the ingredients of the recipes as the load may damage the hand mixer.



Care & Cleaning

CLEANING AFTER USE

1. Always ensure that the speed control slider is in the OFF position, the power is switched off at the power outlet, and the power cord is removed from the power outlet.
2. Press the attachment release button and remove the attachment/s from the mixer motor body.
3. Wipe the motor body with a soft, damp cloth then dry thoroughly.
4. Wipe any excess food particles from the power cord before retracting.
5. Wash the attachments and storage case in warm soapy water with a soft, clean cloth. Rinse and dry thoroughly.
6. Do not allow the attachments to soak in water for an extended period of time, as this may damage the metal finish.



NOTE

Do not place any part of the hand mixer inside the dishwasher.



NOTE

Do not use abrasive scouring pads or cleaners when cleaning the attachments as these may scratch the surface.



NOTE

Do not wash or soak the mixer motor body in water or any other liquid. Clean with a damp cloth and dry thoroughly. Do not allow water or any other liquid to enter the gear system as damage may result.



NOTE

Ensure that the attachments are not soaked in water for an extended period of time, as this may damage the metal finish.



WARNING

Never immerse the hand mixer, power cord, or plug in water or any other liquid.

STORAGE

Before storage, turn the power off at the power outlet and remove the power plug from the outlet. Ensure the hand mixer is cleaned and completely dry.

STORAGE CASE

1. Put the storage case on a flat surface and place the beaters, whisk and dough hooks inside the storage case. To avoid damage to the whisk, place the beaters in first in opposite directions from each other, then place the whisk and dough hooks in, facing the opposite direction. Ensure all attachments lay flat in the case.
2. With the hand slightly tilted, align the slot under the mixer body with the tab on the front of the storage case. Then simply push the bottom of the mixer body down so it locks securely to the storage case. To ensure the mixer body is secured to the storage case, when the mixer body is lifted the storage case will stay attached.

RETRACTABLE CORD STORAGE

For added storage convenience, the hand mixer includes a retractable cord that fits inside the mixer body.

Before storing the power cord, wipe any food particles that may be on the cord.

To retract the cord, hold the plug with one hand and press the retractable cord button with the other hand. The cord will automatically retract.

With the storage case attached and retractable cord inside the motor body, store the hand mixer in a convenient position on your kitchen bench or in an accessible cupboard. Do not place anything on top of the appliance when storing.



WARNING

Always hold the plug with one hand and guide the cord into the hand mixer during retraction to prevent it from striking.



Troubleshooting

PROBLEM	EASY SOLUTION
Unsure which attachment to use	<ul style="list-style-type: none">• Use beaters for mixing or whipping tasks.• Use dough hooks only for preparation of yeast/bread dough.• Use whisk for whisking.• DO NOT use a dough hook with a beater- this will damage the hand mixer.
Unsure of which speed setting to use	<ul style="list-style-type: none">• Use the mixing guide on page 11 to help select correct mixing speed when preparing recipes.• Always begin mixing on lowest speed, then increase to higher speed to prevent splattering.
Over mixing has occurred	<ul style="list-style-type: none">• Mix for the recommended time in the recipe to avoid over mixing.
Egg whites are not whipping	<ul style="list-style-type: none">• Be sure beaters and bowls are completely clean, free of fats and dry before use as even a small amount of fat can affect the whipping performance.
Bread dough is not combining	<ul style="list-style-type: none">• Some brands of flour absorb more liquid than others, so additional amounts of liquid may need to be added if the bread is not combining.• DO NOT exceed speed setting 1 when kneading.• DO NOT place hands near dough hooks when mixer is operating.
Batter is too firm	<ul style="list-style-type: none">• Add more liquid to your batter.
Mixture is curdling after the eggs have been added	<ul style="list-style-type: none">• Add eggs one at a time, beating well after each addition.• Make sure eggs are at room temperature.
Sugar crystals still visible after creaming	<ul style="list-style-type: none">• Continue to cream until sugar has dissolved, or use caster sugar.
Lumps in batter or dough	<ul style="list-style-type: none">• Sift the flours and sugar before mixing.
Attachment/s are stalling	<ul style="list-style-type: none">• Dough or batter is too thick; add more liquid or reduce quantity.• Chocolate, nuts or fruit pieces or other ingredients added are too large; reduce the size of these ingredients to avoid this problem.
Mixer is not operating	<ul style="list-style-type: none">• Overload/overheat protection activated. Allow unit to cool before resuming operation.



Recipes

White Chocolate Mousse

Makes - 2 cups

Preparation time - 20 minutes

Cook time - 15 minutes

Chilling time - 2 hours

350ml fresh cream

180g white cooking chocolate

3 egg yolks

50g caster sugar

2 tsp. corn flour

1 tsp. vanilla paste

250g fresh strawberries, cleaned and cut in quarters

1. Prepare the double boiler. Heat 1L of water in a medium saucepan. Place the cream and chocolate into a medium stainless steel mixing bowl and place the bowl over the boiling water, don't allow the bowl to touch the water - stir until melted. Take off the heat and set aside.
2. Place the egg yolks and sugar into a separate medium mixing bowl. Fit the hand mixer with the whisk attachment and whisk the egg yolks and sugar for 2 minutes until pale. Add the corn flour and vanilla paste to the egg mixture and continue to whisk for a further minute to combine.
3. Prepare an ice bath. Fill a large bowl halfway with ice cubes. Cover the ice with cold water. Place a smaller bowl into the iced water. This is the bowl that we will add the cooked custard to - this will allow the custard to cool quickly to prevent curdling. Set aside until required.
4. Pour the slightly cooled chocolate cream mixture into the egg yolk mixture and whisk to combine. Return the mixture to the pot, place on a low to medium heat and stir constantly until thick. Remove from the heat and pour into the small bowl in the ice bath. Continue to stir regularly to release the heat until cooled. Place the custard into the fridge until completely cold, about 2 hours.
5. Place the cooled custard into a mixing bowl and fit the hand mixer with the whisk. Whisk the custard until thick and it is able to hold its shape.
6. Spoon into serving glasses and top with fresh strawberries.

Banana Loaf

Makes - 23cm loaf

Preparation time - 10 minutes

Cook time - 50 minutes

1 ½ cups self-raising flour

½ tsp. ground cinnamon

125g butter, softened

½ cup brown sugar

2 eggs

1 tsp. vanilla essence

2 ripe bananas, peeled and mashed

½ cup milk

Cream cheese frosting

60g butter, softened

100g cream cheese, softened

½ tsp. lemon juice

1 tsp. vanilla essence

1 ½ cup icing sugar, sifted

1. Pre-heat oven to 180°C. Grease and line a 23cm loaf tin with baking paper.
2. Sift together the flour and cinnamon. Fit the hand mixer with the beater attachments. Place the butter and sugar into a medium mixing bowl and beat on speed 1 until the butter and sugar are combined. Increase to speed 5 and beat for 3 minutes, stopping the mixer and scraping the bowl every minute, until pale and creamy.
3. Add the eggs one at a time and beat well between each addition on speed 4. Add the vanilla and mashed banana and beat on speed 3 for 1 minute to combine.
4. Reduce to speed 1 and gradually add flour and milk alternately until well combined.
5. Pour the batter into the prepared loaf tin and bake for 50 minutes or until cooked through and golden brown.
6. Allow the loaf to cool slightly before turning out onto a cooling rack to cool.

Cream cheese frosting

1. Fit the hand mixer with the beater attachments. Place the butter, cream cheese, lemon juice and vanilla into a medium mixing bowl and beat on speed 1 for 30 seconds until the butter and cream cheese are combined. Increase to speed 5 and beat for 2 minutes, scraping the mixing bowl every minute, until pale and creamy.
2. Reduce to speed 1 and gradually add the icing sugar. Increase to speed 5 and beat for 1 minute until smooth.
3. Spread only on the loaf once cool to avoid the icing becoming soft and melting.

Classic Butter Cake

Makes - 22cm cake

Preparation time - 10 minutes

Cook time - 30 minutes

200g butter, chopped and softened
1 cup (220g) caster sugar
1 tsp. vanilla extract
3 eggs, room temperature
2 cups (300g) self-raising flour
¾ (180ml) milk

1. Preheat oven to 180°C (160°C fan forced). Grease and line a 22cm round cake tin with baking paper.
2. Fit the hand mixer with the beater attachments. Place the butter, sugar and vanilla into a medium mixing bowl. Beat on speed 4 until pale and creamy.
3. Add the eggs one at a time, beating well between each addition.
4. Add the flour and the milk alternately and beat on speed 1, to only just combine the ingredients.
5. Spoon into the prepared cake tin and smooth out the batter with the back of a spoon.
6. Place the cake into the preheated oven and bake for 1 hour or until a skewer that is inserted into the centre, comes out clean. Allow the cake to stand in the cake tin for 10 minutes before turning out onto a cooling rack to cool completely.

Variations

Chocolate

Stir in 100g cooled melted dark chocolate into the egg butter mixture. Sift together the flour and ¼ cup cocoa powder in a bowl before adding to the cake mixture. Increase baking time to 1 hour 15 minutes.

Citrus

Substitute vanilla with 2 teaspoons of finely grated lemon rind and 2 teaspoons of finely grated orange rind. Also substitute 2 tablespoons of the milk with 2 tablespoons fresh lemon juice.

Apple, Pecan & Cinnamon

Substitute milk with the same quantity of apple puree and add 2 teaspoons of ground cinnamon and ½ cup chopped pecan nuts in with the flour.

Blueberry & Coconut

Add ½ cup (45g) desiccated coconut in with the flour. Omit the milk and stir in ½ cup (125g) sour cream, then fold through 125g fresh blueberries. Increase baking time to 1 hour 10 minutes, covering the cake with foil in the last 10 minutes.

Individual Raspberry and Rosewater Pavlovas

Makes - 6

1 cup (100g) frozen raspberries
¾ cup (165g) caster sugar, plus extra 1 tsp.
3 egg whites, at room temperature
Pinch cream of tartar
1 tsp. vanilla bean paste
1 tbsp. rosewater
300ml thickened cream
1 punnet of fresh raspberries

1. Pre-heat the oven to 120°C. Draw six circles onto a large piece of non-stick baking paper using a 7cm cookie cutter for guidance. Place the paper, ink side down, onto a lightly greased, large baking tray.
2. Place the raspberries into a microwave-safe bowl. Heat on DEFROST for 2-3 minutes or until defrosted. Transfer to a fine-mesh sieve and press the mixture through with the back of a spoon into a bowl. Discard seeds. Stir in extra sugar and set aside.
3. Add egg whites to a clean glass, ceramic or stainless-steel mixing bowl. Fit the hand mixer with the whisk attachment and beat the egg whites on speed 5 until soft peaks form.
4. Add the cream of tartar and whilst whisking, gradually add the sugar, 1 tablespoon at a time, until mixture is thick, glossy and the sugar is dissolved. Beat well after each sugar addition. Fold in vanilla and rosewater on a low speed until just combined.
5. Spoon meringue mixture evenly among the circles. Bake for 1 hour, or until meringues are crisp. Turn the oven off and use a wooden spoon to prop door ajar. Allow meringues to cool completely inside the oven to avoid cracking.
6. Just before serving, whip the cream using the whisk attachments on speed 5 until just whipped.
7. To serve, gently remove meringue from baking paper, and transfer to serving plates. Top with whipped cream, berry sauce, and fresh raspberries.

Lamb, Fetta and Spinach Gozleme

Makes - 6

Preparation time - 15 minutes

Rest time - 20 mins

Cook time - 30 minutes

Dough

3 ½ cups bread flour

2 tsp. salt

2 tbsp. olive oil

¼ cup natural yoghurt

300ml lukewarm water

Filling

1 tbsp. olive oil

1 medium brown onion, finely chopped

500g lamb mince

1 tsp. ground cumin

1 tsp. smoked paprika

1 tsp. garam masala

¼ tsp. fine black pepper

¼ tsp. sumac

1 tsp. table salt

150g feta cheese, crumbled

60g tasty cheese, grated

120g baby spinach leaves

Olive oil cooking spray

Lemon wedges to serve

1. To make the dough, combine flour and salt in a medium to large bowl, then add oil, yoghurt and water. Fit the hand mixer with the dough hooks. Mix the ingredients on speed 1 for 6 minutes, resting the hand mixer for 30 seconds every minute of operation. Mixture will be sticky, don't be tempted to add more flour.
2. Turn the mixture out onto a lightly floured surface and lightly knead to combine. Divide dough into 6 equal portions and knead into small balls. Place the dough balls onto a tray lined with baking paper, cover and rest for 20 minutes.
3. To make the meat mixture, heat the oil in a large frying pan over medium heat. Add the onions and garlic and cook until translucent. Add the lamb mince and cook, stirring until browned. Add the spices and cook for a further 2 minutes. Remove from the heat and allow to cool to room temperature.
4. To make the gozleme, preheat a large flat sandwich press. On a lightly floured bench, roll one piece of dough to a 3mm thick large rectangle.
5. Place 30g of baby spinach leaves, ¼ cup lamb mixture, 25g crumbled feta and 10g of grated tasty cheese onto one half of the dough. Lift the dough over the filling to enclose and pinch to seal the edges. Lightly spray the pre-heated sandwich press with the olive oil spray. Use a large spatula to lift the gozleme onto the sandwich press. Lightly spray the top of the gozleme with the olive oil spray and close the lid. Cook for 3-4 minutes or until golden. Slice into wedges and serve with lemon wedges.
6. Repeat from step 4 with the remaining ingredients.



Notes



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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