

AMBIANO



Pie Maker (for 4 individual pies)

Model Number SM-1004PMBH

INSTRUCTION MANUAL

AFTER SALES SUPPORT
☎  1300 886 649

 info@tempo.org
MODEL: SM-1004PMBH PRODUCT CODE: 7602 05/2019



Welcome

Congratulations on choosing to buy an Ambiano® product. All products brought to you by Ambiano® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 1 Year Warranty. We hope you will enjoy using your purchase for many years to come.

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Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



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General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical safety and cord handling

- **Voltage:** Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label. If it does not match, contact our after sales support centre and do not use the appliance.
- **Exclusive outlet/separate circuit:** Insert the plug firmly into a properly earthed mains socket that is within easy reach so that the plug can easily be removed if necessary. This appliance should be the only appliance operating on the circuit.
- **No timer:** Do not connect the appliance to an external switching device such as an external timer or a separate remote control system.
- **WARNING: Do not immerse!** To reduce the risk of electric shock, do not immerse the cord, plug or appliance in water or other liquid. If it falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water.
- **Protect from moisture:** Do not expose the electrical connections to water. Do not use the appliance, or touch the plug, with wet or damp hands, on a damp floor or when the appliance itself is wet. Do not spill liquids into the product.
- **Electrical safety:** Do not insert any objects into the appliance.
- **Protect the power cord:** Do not kink, squash or strain the power cord and protect it from sharp edges and heat. Do not let the cord touch hot surfaces, including the cooking surfaces, when it is in use. Do not place anything on top of the cord. Do not wrap the cord around the appliance, and never pull the cord to lift up, carry or unplug the appliance.
- **Power cord:** A short power cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, make sure it has been approved and has the same or higher electrical rating (voltage and power) as the product (check on the rating label underneath). Arrange the extended cord so it will not drape over the table or benchtop where it can be pulled on or tripped over accidentally.

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General Safety Instructions (Cont.)

- **Damage:** Check the power cord regularly for visible damage. If it is damaged, do not use the appliance. A damaged cord must be replaced by the manufacturer, its authorised service centres or similarly qualified personnel in order to avoid any hazards.
- **WARNING: Do not use when damaged!** Do not pick up or operate an appliance with a damaged cord or plug, or after it malfunctions or has been dropped or damaged in any manner. Contact our after sales support centre for advice on repair or return of the damaged product.
- **Disconnect:** Always turn the power off at the power outlet before you insert or remove a plug. Unplug the appliance before cleaning, servicing, maintenance or moving the appliance, and after use. Grip the plug when disconnecting, do not pull on the cord.
- **After use:** Wait until the appliance is unplugged and has cooled completely before cleaning, maintenance or moving the appliance.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

Usage conditions and restrictions

- **Domestic use only:** This appliance is intended for private domestic use only. It is not suitable for commercial, industrial or trade use. Do not use it outdoors.
- **Intended purpose:** Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual. Any other use is not recommended and may cause fire, electric shock or injury.
- **Accessories:** Do not use accessories that are not supplied with this unit. The use of accessories that are not recommended or sold by the manufacturer can cause fire, electric shock or injuries.
- **Usage restrictions:** This 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 the use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **WARNING: Do not leave unattended!** Do not leave the appliance unattended when plugged in.

General Safety Instructions (Cont.)

- **Flammable materials:** Do not use the appliance in close vicinity of flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing. Do not use it under a cupboard or close to a wall as scorching may occur.
- **Work area:** To ensure efficient operation and avoid overturning, always place the appliance on a level and stable, heat and flameproof work surface. Do not use it on an inclined plane or unstable surface. Always ensure there is sufficient free space above and around all sides of the appliance for air circulation.
- **Protect from heat:** Do not place the appliance on or near a hot gas or electric stove/cooktop, or near a heated oven.
- **Keep clear:** Never place anything on top of the appliance while it is in use or still hot.
- **During use:** Do not move the appliance while it is in use. Do not cover it when it is in use. Food may burn, so always monitor it when using the appliance.
- **Utensils:** Only use wooden, silicone or heat-resistant plastic utensils to remove the pies from the appliance. Do not use metal utensils to avoid scratching the non-stick surfaces.
- **Storage:** Do not leave any cardboard, plastic, paper or similar in the appliance.
- **Cleaning:** Always remove the plug from the socket before cleaning the appliance and let it cool down until the cooking surfaces are safe to touch. Only clean the pie moulds with a soft brush or damp cloth to avoid damaging the non-stick surfaces. Do not use abrasive or harsh cleaners.
- **Repair:** The appliance has no user-serviceable parts contained inside. Do not attempt to repair, disassemble or modify it yourself.
- **Liability:** Misuse or improper installation may result in the risk of fire, electric shock and/or injury. We assume no liability for any eventual damage or injury caused by misuse of the product or noncompliance with the instructions.

CAUTION: HOT SURFACES!



This symbol indicates that the appliance becomes hot during use. **Do not touch hot surfaces!** The appliance generates heat and escaping steam during use. Take proper precautions to prevent the risk of burns, fires or other injury to persons or damage to property.

- Accessible parts of this appliance get hot during operation and retain heat for some time after turning off. Always use the handles and oven mitts or similar when handling hot materials and allow metal parts to cool before cleaning. Keep the power cord away from hot parts.

Product Overview



Scope of delivery

- A Pie maker**
- 1 Power indicator (red)
 - 2 Ready indicator (green)
 - 3 Handle locking latch
 - 4 Handle
 - 5 Lid (top pie moulds)
 - 6 Base (bottom pie moulds)
 - 7 Reversible pastry cutter: with double-sided cutting edges
 - * Smaller side: suitable for cutting pie tops (puff pastry recommended)
 - * Larger side: suitable for cutting pie bases (shortcrust pastry recommended)
- B Documentation (not shown)**
- Instruction manual, Quick start guide, Warranty certificate

Getting Started

Before first use

- **Unpack:** This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the packaging is to be disposed of, please recycle all packaging materials where possible.
Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach. Dispose of any plastic wrapping safely.
- **Inspect:** Unwind the power cord to its full length and inspect the cord and plug for damage. Inspect all other parts of the appliance for visual damage. Do not use the appliance if anything appears to be damaged or not working properly. In case of damage, contact our after sales support centre for advice.
- **Read:** Make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Overview, opposite, to familiarise yourself with the product and identify all parts. Pay particular attention to the safety instructions on the previous pages.
- **Clean:** Place the appliance on a flat, level and dry surface, close to an electrical outlet. Open the handle locking latch and open the lid.
Wipe the upper and lower pie moulds with a damp cloth to remove any dust from transportation. **Never immerse the appliance or cord in water or run water directly on the pie moulds!** Dry thoroughly. Close the lid and wipe the outside surfaces with a soft, dry cloth.
- **Condition:** Before first use, condition the non-stick coated pie moulds for long-term protection. Plug in the power plug and turn on the power. The moulds are preheated when the green Ready indicator comes on. Unplug the appliance and carefully spread a small amount of vegetable oil onto the preheated moulds using a silicone brush or paper towel. Exercise care, as the moulds will be hot. Leave the coating on the moulds but wipe off any excess with a paper towel. There is no reason to season the moulds again.
NOTE: Do not use aerosol cooking spray as the chemicals these sprays contain can build up on non-stick surfaces and reduce their efficiency.
When first connected to the power supply, the unit may emit a little smoke or odour, but this is no cause for concern; it is due to the element and components being new. Ensure good ventilation.

Instructions

Using the pie maker

Preparation

- Prepare your pie fillings; recipes start on page 16. Set the fillings aside to cool.
- Prepare your pie crusts. Unless the recipe states otherwise, we recommend using shortcrust pastry for the pie bases and puff pastry for the tops.
- Let frozen, ready rolled pastry thaw for 5–10 minutes before cutting it to shape with the reversible pastry cutter; use the larger side for the pie bases and the smaller for the tops. The slits in the base crust allow you to overlap the dough for a better fit in the moulds.

Preheating

- Place the pie maker on a level and stable, heat and flameproof work surface, with enough room for ventilation all around it.
- The handle lock (Fig. 1) must be closed when using the appliance. Close the lid and push the latch towards the back to lock.
- Unwind the power cord, insert the plug into the mains power supply and switch on power at the outlet. The red Power light indicates that the pie maker is powered and preheating.
- After about 3–8 minutes, **when the green Ready indicator lights up, the pie maker is ready to use.** The light will cycle off and on as the thermostat in the unit maintains the correct operating temperature. Always keep the lid closed when preheating or in-between uses.



Baking pies

- Disengage the handle lock and open the preheated pie maker. Carefully place four (large) cut out pie bases over the lower pie moulds, taking care as the mould surfaces will be hot. Overlap the pastry slits to ensure they are properly joined to form the pie base.
- Add about half a cup of your cooled filling, or enough to 3/4 fill each mould. The weight of the filling will cause the crust to drop down into the moulds. You can also use the bottom of a ladle to gently press the filling into the moulds, however, take care not to tear the pastry.
- **WARNING!** Cooking surfaces are hot. Never touch them directly with your hands.
- Place your (small) cut out pie tops over the pie fillings, close the cover and push down the locking latch until you hear it click into place, indicating that the handles are securely locked.

Instructions (Cont.)

- We recommend you set a timer for the cooking time: 8 to 12 minutes, depending on the filling, type of pastry and your desired level of browning. During baking, the green Ready light will cycle on and off, indicating that the correct temperature is being maintained.

Baking times

Baking 4 individual pies in the preheated pie maker takes between 8 and 12 minutes, depending on the desired level of browning and the filling – fruit or vegetable pies generally take a little less time than meat pies. Most pies with shortcrust bases and puff pastry tops will cook in about 10 minutes; pies with shortcrust pastry tops may take a little longer. Open the lid briefly and check after 8 minutes and if it looks too pale, add a little more time until golden brown.

- At the end of the baking time, pull up the handle locking latch and carefully lift the lid. If your pies needs additional browning, simply close the lid and cook for an extra few minutes.
- When your pies are cooked to your liking, unplug the pie maker from the wall outlet. Carefully remove the pies from the moulds by using a non-metallic (silicone, nylon or wooden) spatula. **CAUTION!** Do not use metal utensils as these will damage the non-stick surface.
- Let the pie maker cool down completely before cleaning and storage. **WARNING!** The pie maker gets hot! When in use or until it has cooled completely, do not touch any of the metal surfaces. Always use the handle to open and close the pie maker.

CAUTION!

- Be careful to avoid burns! Hot steam may escape during baking and when opening the appliance, and the pie moulds get very hot during use.
- Do not use a knife, fork or any other sharp object when removing the pies from the moulds as this will damage the non-stick cooking surfaces.

Baking muffins or cupcakes

You can also use the pie maker for baking muffins or cupcakes. Preheat the appliance, then fill each mould about two-thirds with your prepared muffin or cupcake batter, taking care as the mould surfaces will be hot. The batter will rise during baking, so make sure not to overfill the moulds. Close the lid and bake the cakes for the time recommended in your recipe. Then remove them from the appliance using a non-metallic spatula.

Hints for best results

- **Puff pastry for pie tops:** For light and fluffy pie tops we recommend using puff pastry. Frozen, ready rolled puff pastry sheets can generally be bought from supermarkets. Defrost the pastry sheet(s) according to packet instructions, and use them straight after defrosting.
- **Shortcrust pastry for pie bases:** For the base of your pies we recommend using regular pie (shortcrust) pastry, which can also be bought frozen and ready rolled from your supermarket. Defrost the sheet(s) according to packet instructions. Alternatively, make the pastry at home using your favourite recipe.
- **Homemade crust:** Pat your dough into a round shape. Dust your work surface with a little flour. Working quickly, roll out the dough into a circle about 5mm thick, lifting up an edge or moving the dough as you roll it out to ensure it is not sticking to the surface. Your hands should be cold when shaping dough.
- **Cutting the pastry:** Place the ready rolled pastry on a piece of baking paper. Dust the pastry lightly with flour, then use the larger side of the pastry cutter to cut out the bases for your pies and the smaller side for the pie tops. Avoid twisting the pastry cutter as this can tear the pastry.
- **Leftover pastry:** Small portions of leftover pastry may be used for pie decorations. Cut into any shape and place on the pie top before closing the lid. Larger leftover pastry portions that have not been frozen before may be stored in the freezer, simply add baking paper in between the pastry layers and store them in a plastic freezer bag. Remove any excess air from the bag before freezing.
- **Filling:** Ensure your pie moulds contain the right amount of filling. With too little filling, the top of the pie will not be in contact with the heating plate and will therefore not brown as well. With too much filling, it could spill out during baking and prevent the top and bottom crusts from sealing. As a general rule, add about half a cup of filling into each pie mould, or until they are about 3/4 full. For cakes and batters without a crust, the moulds should be 2/3rd full. Also ensure the filling has cooled, otherwise the pie base may become soggy.
- **No raw fillings!** Do not use raw protein or fresh, uncooked vegetable fillings for pies. Raw meat and vegetables need more time to cook than the pie maker takes to bake pies, so make sure your meat, fish and fresh vegetables are properly cooked and have cooled before adding them into the pie moulds. Soft fruit and canned fruit or vegetables can be used without pre-cooking. All filling ingredients should be cut into small pieces of similar size.
- **Glazing:** If you want to glaze the top of the pie crust with an egg wash for a shiny, golden brown crust, make sure that no egg wash drips between the crust and the mould, otherwise the cooked pie will stick to the mould.

How do I know the moulds are hot enough for baking pies?

When you connect the pie maker to the power supply, the red indicator will come on. The appliance is ready when the green indicator light illuminates. It will cycle on and off during use, indicating that the appliance is regulating its temperature.

Do the handles have to be locked together during use?

Yes, you must close the lid and clip the handles together so that the pies are cooked evenly and the tops and bases are crimped together to seal in the fillings.

Do I have to cook the meat filling beforehand or can I just add the raw mince?

All fillings have to be precooked. The cooking time in the pie maker is too short for meat to be cooked safely, or for fruit or vegetables to soften sufficiently.

How can I remove the pies from the appliance without breaking them?

With a non-metallic spatula, carefully ease the pies away from around the sides and bottom of the moulds. Then slide the spatula underneath the base of the pies and gently remove them from the moulds.

Smoke is coming from the appliance when I plug it in. What should I do?

If you are using the pie maker for the first time, this is normal and no cause for concern. If you are *not* using the appliance for the first time, check and ensure that the pie moulds are clean and no food particles are baked onto the moulds.

There is a hissing sound during baking.

The appliance may emit a slight hissing sound during baking. This is due to steam escaping and may be disregarded safely.

Parts of my pies aren't cooked properly.

If you have rolled out your pastry unevenly, the thick parts may not cook evenly all through. Make sure to roll out the dough evenly to a maximum 5mm thickness. Also ensure you have preheated the pie maker, and the filling was precooked.

My pastry is soggy on the bottom of the pies.

Your filling may have been too wet, or still hot when you added it to the pies, which can make the pastry bases soggy. Let the filling cool and reduce the amount of gravy, custard or sauces. Also ensure to cook the pies until golden brown.

I overfilled the pies and some of the filling has spilled out. How can I get it off the cooking surfaces?

When the appliance has cooled, use a nylon brush to remove any baked on food residues, or use a damp cloth and a little detergent to soak and wipe the spillage off the moulds, taking care that no moisture enters the appliance.

Other Useful Information

Cleaning and care

WARNING!

- Ensure the pie maker is disconnected from the mains supply and has cooled down fully before cleaning or storing.
- Never immerse the appliance, power cord or plug in water or any other liquid. Never wash it in a dishwasher. Never run water directly onto the pie moulds.
- Do not use harsh abrasive cleaners or cleaning materials (such as steel wool, scouring pads or oven cleaners) on any part of the appliance. They will damage the non-stick coating of the pie moulds and affect the finish of the appliance housing.

- **Always unplug the pie maker from the mains supply before cleaning.**
- In order to prevent food residue build-up, clean your pie maker after each use. Wipe the inside **pie mould surfaces** clean using a soapy sponge or cloth, making sure that no moisture or oil enters the appliance. Remove soapy residue with a damp cloth and dry thoroughly.
- To remove **stubborn stains or baked on food residues**, use a nylon brush or other utensil safe for non-stick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers.
- Wipe the **exterior** with a clean, damp cloth.
- Wash the **pastry cutter** in warm, soapy water. Do not wash it in a dishwasher.

Storage

- Ensure the pie maker has completely cooled and is clean (see above) and completely dry. Close the lid and lock the handles together. The cord can be wrapped around the stand at the back of the underside of the pie maker.
- For compact storage in a space-saving vertical position, store the pie maker upright on its back, using the stand for support. Alternatively, place the appliance in its original carton and store in a clean, dry place, out of children's reach.

Service and repair

If the pie maker is damaged, **do not attempt to repair it yourself**. There are no spare parts available for purchase. All repairs and servicing must be performed by an authorised technician. Contact our after sales support centre to arrange for examination or repair of the product.

Other Useful Information (Cont.)

Technical specifications

Model	SM-1004PMBH
Power	1400W, 220-240V ~, 50Hz
Pie moulds (4)	85mm Ø, 46mm deep, non-stick coated
Indicator lights	Red: Power
	Green: Ready
Cord storage	Around back stand underneath
Dimensions	approx. 350mm (L) x 125mm (H) x 260mm (W)
Weight	approx. 2.675kg
Accessories supplied	Reversible pastry cutter

Compliance

This appliance has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.9 for electrical safety.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.

Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

NOTE:

Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

Recipes

Designed for quick and easy use on the benchtop, this pie maker will help you bake four individual pies without much fuss. You can use it with store-bought or homemade pastry, and with any fruit or savoury filling. So get baking and enjoy your pies! Use your own favourite recipes, or try our suggestions below.

Some of the pie filling recipes on the following pages are enough for six to eight individual (or two family-sized) pies. The pies can easily be frozen and then reheated in the pie maker in approximately 30–40 minutes, or in 5–10 minutes if defrosted. If you intend to freeze your pies, do not let the crusts brown too much, let the pies cool completely and place them in a freezer bag for freezing.

For all the recipe suggestions in this section:

- Prepare your pie crusts and place the bases in the pie moulds. (We suggest shortcrust pastry for the bases and puff pastry for the tops.)
- Spoon the cooled filling into the moulds until 3/4 full (about half a cup).
- Place the pie tops on the filling, close the lid and lock the handles.
- Cook your pies until golden brown. This will take between 8 and 12 minutes, depending on the type of pastry, your desired level of browning and the filling – stewed fruit fillings generally take a little less time than meat-based fillings.
- When the pies are cooked to your liking, unplug the pie maker from the wall outlet. Carefully remove the pies from the moulds by using a non-metallic (silicone, nylon or wooden) spatula.

Homemade shortcrust pastry

Ingredients

170g plain flour	85g butter (cubed)
Pinch of salt	3 tbsp cold water

Method

- Sift the flour and salt into a large mixing bowl, add the butter and, using your hands, rub the flour and butter together.
- Add the water and work the dough with your hands. Gently pack it together.
- Press the dough roughly into the shape you want to roll it out to, wrap it in cling film and leave it in the fridge for at least half an hour before use.

Variations

- For savoury, herbed shortcrust pastry, add 1 tbsp of finely chopped fresh herbs or 1 tsp of dried herbs to the flour.
- For spiced shortcrust pastry, add 1 tsp of ground spice (such as cinnamon or ginger) to the flour.

Recipes (Cont.)

Aussie meat pie filling

Ingredients

2 tbsp oil	500g beef mince
3 onions, chopped	1 tsp Dijon mustard
2 carrots, peeled and chopped	2 tsp tomato ketchup
2 celery stalks, chopped	1 tbsp Worcestershire sauce
1 sprig rosemary, chopped	2 tbsp plain flour
2 bay leaves	1½ cups beef stock
	Salt and pepper to taste

Method

- In a large frypan, heat the oil over medium heat, add onions and cook until transparent. Add the carrot, celery, rosemary and bay leaves and cook until tender. Remove the vegetables from the pan using a slotted spoon. Set aside.
- Add the beef mince to the frypan and cook, stirring regularly, until browned.
- When all water has evaporated from the meat, add the flavouring ingredients, flour and stock and stir to combine. Return the vegetables to the pan, bring to a simmer and cook until thickened and all ingredients are fully cooked.
- Season to taste and set aside to cool.

Steak, ale & mushroom pie filling

Ingredients

1kg beef (topside), trimmed and cubed	200g carrot, chopped
1 heaped tsp pepper	125mL ale (dark or amber)
2x1 tbsp olive oil	1 heaped tsp flour
Pinch salt	1 heaped tsp tomato puree
4 springs rosemary, chopped	125mL beef stock
200g red onion, sliced	200g mushrooms, chopped

Method

- In a large bowl, coat the meat with the pepper, salt and 1 tbsp olive oil.
- Put two pans on the cooktop at high heat and brown the meat in a hot pan.
- In the second hot pan, heat the remaining olive oil, add the rosemary, onion and carrot and sauté until slightly softened.
- Add the ale to the browned meat, stir, then add the flour and tomato puree and stir again.
- Add the sautéed vegetables, mushrooms and stock to the pan with the browned meat, cover and cook for approximately 1 hour on low heat.
- Season to taste and side aside to cool.

Recipes (Cont.)

Minted spring lamb & pea pie filling

Ingredients

400g lamb (diced chops or cutlets, trimmed and boned)	
¼ cup plain flour	1 cup red wine
Salt and pepper to taste	1 cup veal (or beef) stock
¼ cup oil	1 tbsp cornflour
1 onion, chopped	1 cup frozen peas, thawed
¼ cup tomato paste	½ cup fresh mint, chopped

Method

- In a large bowl, coat the lamb with flour and season with salt and pepper.
- Heat the oil in a frypan and cook the onion over medium heat until transparent.
- Add the lamb and sear until browned.
- Add the tomato paste and wine and reduce by one third.
- Blend the cornflour with the stock in a small bowl. Stir into the meat mixture, bring to a simmer and cook for approximately 10 minutes, or until the lamb is tender. Stir through the peas and chopped mint.
- Season to taste and set aside to cool.

Bacon & potato quiches

Ingredients

4 eggs, beaten	75g gruyere (or cheddar) cheese
4 tbsp double cream	25g parmesan cheese
100g smoked bacon, chopped and cooked	Salt and pepper to taste
1 small onion, peeled and chopped	2 tbsp parsley, finely chopped
100g potatoes, cooked and diced	

Method

- Preheat the pie maker.
- Mix all ingredients, leaving a little cheese aside, until well combined.
- Place a cut-out sheet of shortcrust pastry in each of the pie maker moulds, add the filling and top with the reserved cheese.
- Close the lid and cook for 8 to 10 minutes, or until the filling is set and the pastry is browned around the edges.

NOTE: If the filling is not quite set, unplug the pie maker and leave the quiches to stand for a further 2 minutes with the lid closed.

Recipes (Cont.)

Quick chicken & vegetable pie filling (using cooked chicken)

Ingredients

2 tbsp butter	1 tbsp vegetable oil
2 tbsp plain flour	4 tbsp chopped onion
200mL milk	2 small carrots, diced
Salt and pepper	1 large celery stalk, chopped
1 tsp chicken stock powder	½ cup frozen peas, thawed
1 tsp yellow mustard powder	2 cups cooked chicken, diced

Method

- In a non-stick saucepan, melt the butter over medium heat, add the flour and whisk until incorporated. Add the milk, gradually, and whisk until smooth and bubbly. Season with salt and pepper, mustard and chicken stock powder. Set aside.
- Heat the oil in a medium size frypan, add the onion, carrots and celery and sauté until softened. Add the peas and chicken pieces and stir to combine.
- Add the white sauce, stirring, until everything is well combined.
- If the vegetables require further cooking, cook them in the sauce over medium heat until cooked to your liking.
- Season to taste and set aside to cool.

Spinach & feta cheese pie filling

Ingredients

1 tsp butter	1 cup feta cheese, crumbled
1 onion, finely chopped	3 tbsp pine nuts, toasted
1 garlic clove, finely chopped	Salt and pepper to taste
2 bags fresh baby spinach	

Method

- In a large frypan over medium heat, melt the butter. Add onions and garlic and cook until softened.
- Add the spinach and stir until wilted.
- Remove from the heat and add the cheese and pine nuts.
- Season to taste and set aside to cool.

Recipes (Cont.)

Apple pie filling

Ingredients

2 Granny Smith apples	2 tbsp unsalted butter
2 Pink Lady apples	2 tbsp caster sugar
Juice of half a lemon	1 tsp ground cinnamon
¼ tsp ground cloves	

Method

- Peel, core and dice the apples and toss them immediately with the lemon juice to prevent them from discolouring.
- Heat the butter and sugar in a large frypan over medium heat. When the butter has melted, stir in the apples, lemon juice and spices and stir to coat.
- Cook the apples, stirring occasionally, for 10 minutes on low heat, or until the apples have softened.
- Set aside to cool.

Cherry pie filling

Ingredients

600g frozen pitted cherries	¼ cup raw sugar
1 tbsp lemon juice	2 tbsp cornflour
½ tsp ground cinnamon	

Method

- Combine cherries, lemon juice, cinnamon and sugar in a medium saucepan over medium heat. Cook, stirring, for 5 minutes or until the cherries have thawed and the sugar is dissolved.
- Blend cornflour with 2 tbsp cold water in a small bowl. Stir into the cherry mixture and cook, stirring, for 2 to 3 minutes or until the mixture boils and thickens. Set aside to cool.

Recipes (Cont.)

Berries and apple pie filling

Ingredients

200g frozen mixed berries	1 small Granny Smith apple
1 tbsp cornflour	Splash of lemon juice
25g sugar	

Method

- Peel, core and dice the apple and toss the pieces immediately with the lemon juice to prevent them from discolouring.
- Cook the berries in a saucepan over low heat until the juices start to run, then increase the heat.
- Blend the cornflour with a little cold water in a small bowl, stir into the berry mixture and cook for a minute, stirring, until the juice is shiny and thickens.
- Add the apple and the sugar to the berry mixture and cook until softened.
- Set aside to cool.

Caramelised pear pie filling

Ingredients

2 tbsp unsalted butter	¼ cup cream
2 tbsp brown sugar	Cinnamon and nutmeg to taste
3 small pears, cored and thinly sliced	

Method

- In a large frypan, melt the butter over medium heat, sprinkle with brown sugar and allow the sugar to melt and caramelize.
- Add the pear slices and stir gently until softened.
- Pour the cream over the pears and simmer for 5–10 minutes, or until the pears are cooked.
- Season to taste with cinnamon and nutmeg.
- Set aside to cool.

Recipes (Cont.)

Basic cupcakes

Ingredients

¼ cup unsalted butter, softened	1 tsp vanilla extract
¼ cup shortening	1/8 tsp almond extract
1½ tsp baking powder	2 large eggwhites
2/3 cup sugar	1 1/3 cups plain flour
½ tsp salt	½ cup milk

Method

- Using an electric mixer, cream the butter, shortening, baking powder, sugar, salt and extracts for about 5 minutes, or until light and fluffy. Scrape the sides of the bowl.
- Add the eggwhites and beat well, scrape the sides again.
- Add the flour and milk and mix until just smooth.
- Pour some batter into each of the moulds until 2/3 full. Close and latch the lid.
- Bake for about 8 minutes, then open the lid and insert a skewer into one of the cupcakes to check whether they are done. If the skewer comes out with a streak of shiny batter on it, unplug the pie maker, close the lid and let it stand for 5 more minutes, then retest for doneness.
- When the skewer comes out clean, remove the cupcakes from the moulds using a non-metallic spatula.
- Let the cupcakes cool before serving, or before icing the tops.



AMBIANO

Pie Maker (for 4 individual pies)

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086

Tempo Help Desk: 1300 886 649 (Aust)
(Operating Hours: Mon-Sat 09:00AM to 06:00PM AEST)
Email: info@tempo.org





Please read the manual
It will help you get the best out of your product.

Still have questions?
Call After Sales Support
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Or visit www.tempo.org

Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 for advice.

For an electronic copy of this instruction manual, please contact our after sales support centre.

Instruction Manual Revision Index

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V1.0	06 December 2018	Original (2019) release