

Breville®

the Personal Pie™
Instruction Booklet



BPI640

CONGRATULATIONS

on the purchase of your new Breville Personal Pie™

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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.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Remove and safely discard any packaging materials and promotional labels before using the appliance 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 appliance.
- To protect against electrical shock, do not immerse the power cord, power plug in water or any other liquid.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water.
- Always use the appliance on a dry, level surface.
- Keep the appliance clear of walls, curtains and other heat or steam sensitive materials.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat.
- Provide adequate space above and on all sides for air circulation around the appliance.
- Do not place the appliance on any surface that may be affected by heat. The use of a heat resistant matt is recommended on these surfaces.
- Do not use on a sink drain board.
- Do not place anything on top of the appliance when the lid is closed, when in use and when stored.
- Unwind the power cord fully before use.
- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not touch hot surfaces. Use the handle to lift and open the top lid.
- Extreme caution must be used when moving an appliance containing hot contents such as oil or liquids.
- Allow appliance to cool before putting on or taking off any parts or cleaning.
- Always remove the plug from the power outlet and allow to cool if the appliance is not in use, before attempting to move the appliance, before cleaning, disassembling, assembling and when storing the appliance.
- Do not use harsh abrasive, caustic cleaners when cleaning the appliance.
- Strictly follow the care and cleaning instructions described in this book.
- This appliance is for household use only. Do not use the appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats.
- The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Do not leave the appliance unattended when in use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
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- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.

 ***WARNING HOT SURFACE***

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- 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.
- 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 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.

BREVILLE RECOMMENDS SAFETY FIRST

- 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.
- Always turn the power off at the power outlet and then remove the power plug from the power outlet before attempting to move the appliance, when the appliance is not in use and before cleaning or storing.

**SAVE THESE
INSTRUCTIONS**

KNOW

your Breville Personal Pie™

KNOW YOUR BREVILLE PERSONAL PIE™



A. **Power 'ON' and 'Ready' Lights** indicate when the pie maker is heating or ready to use.

B. **Locking Latch** secures the lid for perfectly sealed pies.

C. **4 x 4" Diameter Pie Molds**

D. **Edge Crimper** seals the pie edge with a decorative trim.

E. **Easy Clean, Non-Stick Surface** allows cooked pies to be easily removed.

F. **Cord Storage**

G. **Pastry Cutter** cuts pastry to the perfect size for your pie top and base.

H. **Pastry Press** presses the pastry base into the pie mold.

OPERATING

your Breville Personal Pie™

BEFORE FIRST USE

- Remove any packaging material and promotional labels. Wipe the Cooking Plates with a soft damp cloth and dry thoroughly. Wash the Pastry Cutter and Pastry Press in warm soapy water with a soft cloth. Rinse and dry thoroughly.
- Season the Cooking Plates (top and bottom) with a little vegetable oil and rub off the excess with absorbent paper towel. After this initial seasoning, there is no need to season the Cooking Plates before each use as the pastry leaves them slightly seasoned.
- When using the Pie Maker for the first time you may notice a fine smoke haze. This is caused by the protective substances on the heating elements. These are safe, not detrimental to the performance of the Pie Maker and will dissipate with use.

PASTRY CUTTER

The Pastry Cutter cuts the pastry tops and bases for your pies and is designed to perfectly fit the Pie Molds. The smaller end of the cutter is for the pie top (see Fig. 1) and the larger end of the cutter is for the pie base (See Fig. 2).

Smaller end faces pastry
to cut the pie top



Fig. 1

Larger end faces pastry
to cut the pie base



Fig. 2

NOTE

Ready-rolled refrigerated or frozen pastry sheets should be brought to room temperature before using with the Pie Maker. Allow sufficient time for thawing. One standard ready-rolled square sheet (9.5"/25cm) or ready-rolled round (9"/23cm) is sufficient for two pies (2 pastry tops and 2 pastry bases).

PASTRY PRESS

The Pastry Press (See Fig. 3) assists in pressing down the pastry base into the Pie Mold.



Fig. 3

1. Insert the plug into a 220V or 240V power outlet and close the lid. The red power 'ON' light will illuminate and remain illuminated until the power plug is removed from the power outlet.

OPERATING YOUR BREVILLE PERSONAL PIE™

2. Allow the Pie Maker to preheat with the lid closed. When the green 'Ready' light illuminates, the Pie Maker is ready to use, approximately 4-5 minutes. The 'Ready' light will cycle on and off during operation to maintain the correct temperature.

NOTE

When baking the first batch of pies, it is recommended to allow the Pie Maker to preheat for two cycles to achieve the optimum baking temperature. To preheat the Pie Maker for two cycles, allow the green 'Ready' light to illuminate then go out, then illuminate again. The Pie Maker is ready to use when the green 'Ready' light illuminates for the second time.

3. While the Pie Maker is preheating, lightly flour the work surface, roll out the thawed pastry sheet, then sprinkle generously with flour. This will prevent the pastry from sticking to the Pastry Cutter and Pastry Press.
4. Position the Pastry Cutter over the flat sheet of pastry. Press down firmly. Do not twist as this will tear the pastry. Cut 4 pastry tops (using the smaller end) and 4 pastry bases (using the larger end). One standard ready-rolled square sheet or ready-rolled round is sufficient for two pies (2 pastry tops and 2 pastry bases), so you will need 2 sheets. Ensure the cut is smooth around the edges.



TIP

The edge of the Pastry Cutter can be sharp when applying pressure. For more comfortable pastry cutting, nest the Pastry Press inside the Pastry Cutter and push down with the palm of your hand.



5. When the green 'Ready' light illuminates, open the lid. Place one pastry base over the center of one Pie Mold. Using the Pastry Press, gently press downwards to mold the pastry into the Pie Mold. The edge of the pastry should overlap the Edge Crimper. Repeat with the remaining 3 pastry bases.



TIP

If the Pastry Press sticks to the pastry base, lightly flour the pastry or Pastry Press.

OPERATING YOUR BREVILLE PERSONAL PIE™

- Spoon cooled, pre-cooked filling into the pastry base. It is recommended that a 1 cup of filling be used per Pie Mold unless specified in the recipe. Do not overfill the pastry bases.

NOTE

Do not use liquid ingredients such as sauces, gravies and custard on their own or in large amounts, as they will overflow and make the pastry soggy. Always combine with solid ingredients.

- Place the pastry tops over the filling, ensuring the edges of the pastry top are positioned evenly over the pastry base edge.

NOTE

Use caution when placing the pastry and fillings into the Pie Molds as the appliance surfaces and Cooking Plates will be hot.

- Close the lid, ensuring the Locking Latch clicks into position. The lid must be closed at all times when baking. It is advised that the pies are checked regularly until desired shade of golden brown.

NOTE

During cooking you may notice a whistling sound. This is due to steam escaping from the pies.

NOTE

The Pie Maker is designed for making four pies at a time. Uneven cooking may occur if less than four pies are made.

- Different pastries and fillings require varied cooking times. As a general guide, for thin pastries, such as puff pastry, allow pies to cook for 8-10 minutes or until desired shade of golden brown. For thicker pastries, such as ready-rolled pie crust, allow pies to cook for 10-12 minutes plus, or until desired shade of golden brown.
- Remove the plug from the power outlet before removing the pies with a plastic heat-proof spatula or silicone tip tongs.

NOTE

Do not use metal utensils as these may scratch the non-stick finish of the Cooking Plates.

NOTE

For a light and buttery taste, use puff pastry or butter puff pastry for the pastry top; and puff pastry or ready-rolled pie crust for the pastry base. We do not recommend using ready-rolled pie crust for your pastry top.

NOTE

Pastry sheets should be kept chilled then thawed when needed. For best results, frozen pastry should be used as soon as it is thawed. If left out for too long, soft pastry sheets are difficult to handle and to cut clean shapes.

CARE AND CLEANING

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Before cleaning, remove the power plug from the power outlet. Allow the Pie Maker to cool slightly. The Pie Maker is easier to clean when slightly warm. Always clean your Pie Maker after each use to prevent a build up of baked-on foods.

TO CLEAN THE COOKING PLATES

Wipe cooking plates with a soft damp cloth. Dry thoroughly.

If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.

If food residue builds up, spray with a little lemon juice and wipe clean. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the Cooking Plates.

NOTE

Do not use metal utensils as these may scratch the non-stick finish of the Cooking Plates.

TO CLEAN THE EXTERIOR

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

TO CLEAN THE PASTRY CUTTER AND PASTRY PRESS

Wash with warm soapy water and dry thoroughly with a soft dry cloth.

NOTE

Do not place the Pie Maker, Pastry Cutter or Pastry Press in the dishwasher.

STORAGE

Remove the plug from the power outlet before storing. Ensure the Pie Maker is completely cooled, clean and dry. Wrap the power cord around the cord storage. Store the appliance horizontally or vertically on the bench or in a convenient cupboard.

Only place the Pastry Cutter and Pastry Press on top of the Pie Maker during storage.

NOTE

The Pastry Press nests inside the Pastry Cutter for convenient storage.



HINTS FOR BEST RESULTS

HINTS FOR BEST RESULTS

PASTRY

- A selection of ready-rolled pastry, such as pie crust, puff or butter puff, is available in your supermarket freezer or specialty food store. These pastries give great results and are handy to keep in your freezer. Allow sufficient time to defrost to room temperature before use. Filo pastry can be used for some pies. Use filo pastry from the chilled refrigerator section of the supermarket. Frozen filo pastry can be brittle and difficult to shape.
- Pastry sheets should be kept chilled then thawed when needed. For best results, frozen pastry should be used as soon as it is thawed. If left out for too long, soft pastry sheets are difficult to handle and to cut clean shapes.
- For a light and buttery taste, use puff pastry or butter puff pastry for the pastry top; and puff pastry or ready-rolled pie crust for the pastry base. This combination is ideal for dessert pies. We do not recommend using ready-rolled pie crust for your pastry top.
- Some pies, such as tarts and quiches, can be made with a pastry base only. Certain fillings are not suitable for this - they can overflow out of the pastry base and onto the Cooking Plates - so follow the recipe instructions within this booklet or experiment with the consistency of the fillings. Drier, firmer fillings tend to work best.
- Unused pastry sheets can be refrozen. Place into a large freezer bag and seal before placing back into the freezer.

USING LEFT-OVER PASTRY

- Make more pies, garnishes and decorations with the left over pastry. Lightly knead the left-over pieces into a ball and roll out to approximately ⅜ inch (3mm) thick.

TIP

It is easier to roll pastry between 2 sheets of waxed baking paper. To make garnishes and decorations, cut the pastry into any shape, such as leaves, hearts, or stars. Place the shape on the pastry top before baking as usual.

NOTE

It is recommended that only ready-rolled pie crust pastry be re-rolled. Also, keep the pastry covered to prevent drying and cracking.

PRE-CUTTING PASTRY

- Pastry can be pre-cut and stored in the freezer so that anyone can make pies at their convenience. After cutting up the pastry, separate each piece with a layer of plastic wrap. Cover completely with plastic wrap and return to the freezer.

HINTS FOR BEST RESULTS

BREAD

- The Pie Maker can also prepare economical pies from bread. Most types of large-sized sandwich bread can be used: white, wholemeal, raisin loaf etc. It is not recommended to use thick slices as they will prevent the lid from closing properly. Heavy grained breads are also not recommended as they may scratch the Cooking Plates and are not sufficiently pliable for shaping into the Pie Molds. When using raisin bread, brioche or other sweet breads that are higher in sugar, remember that they may brown quickly.
- To cut 4 bread tops and 4 bread bases, use 8 slices of large-sized sandwich bread. Position the Pastry Cutter over each slice and cut by pressing down into the bread. Do not twist. Ensure the cut is smooth around the edges.
- For best results we recommend to butter the outside of the bread, that is, place the buttered side against the Cooking Plates. Place filling into the unbuttered side. If you are on a low fat diet or calorie counting, the outside of the bread may be left unbuttered. Season the plates occasionally to prevent the bread from sticking and to make cleaning easier.

FILLINGS

- Fillings should be cooked and cooled before adding to the pastry base. The cooking time for the pies is not sufficient to cook raw meat fillings or soften fresh fruit or vegetable fillings.
- Any ingredients you have in your kitchen, left-overs and canned food make quick and easy pie fillings.
- Ensure all ingredients are cut into small and even pieces to allow them to heat through.
- Pies with insufficient filling will not form a good shape and may not brown on top.
- Excess prepared fillings may be stored in an air-tight container in the refrigerator for up to 2 days.
- Be careful when biting into hot pies and especially hot pies containing fillings such as cheese, tomato or jam as these retain heat and may burn your mouth if eaten too quickly.

NOTE

Do not use liquid ingredients such as sauces, gravies and custard on their own or in large amounts, as they will overflow and make the pastry soggy. Always combine with solid ingredients.

Spoon cooled, pre-cooked filling into the pastry base. As a general rule, use $\frac{1}{3}$ cup of filling per pie. Do not overfill your pies.

REHEATING

- Keep pies hot after baking by placing onto a rack inserted into an oven-proof dish. Place into an oven preheated to 105-120°C (225-250°F) for up to 20 minutes. Pies will begin to dry out if kept for longer in the oven.
- If pies are not being served immediately, place onto a cooling rack or onto a paper napkin to absorb condensation.
- Left-over pies should be cooled and kept in an air-tight container in the refrigerator. Reheat in a preheated hot oven 220-230°C (425-450°F) for 10 minutes or until heated through. Alternatively, reheat them in the preheated Pie Maker until heated through. Do not reheat pies in a microwave oven as the pastry will soften.

RECIPES

Use ready-rolled refrigerated or frozen pastry sheets that have just been thawed to room temperature for the following recipes.

TIP:

For the savory pies, we recommend using puff or butter puff for both the pastry top and bottom. As a general guide, this combination of pastry takes approximately 8-10 minutes to brown.

For the sweet pies, puff or butter puff can be used for both the pastry top and bottom. Alternatively, substitute ready-rolled pie crust for the pastry base for an extra buttery taste. As a general guide, this combination of pastry takes approximately 10-12 minutes to brown. We do not recommend using ready-rolled pie crust for the pastry top.

BERRY PIES

Makes approximately 8 pies

INGREDIENTS

400g mixed fresh berries
½ cup caster sugar
1 teaspoon vanilla bean paste
2 tablespoons all-purpose flour
Powdered sugar and cream for serving
2 sheets short crust pastry, thawed
2 sheets puff pastry, thawed

METHOD

1. Combine berries, sugar, vanilla and flour in a bowl.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use 1 cup of filling per pie.
4. Close lid and cook for 6-8 minutes or until pastry is golden brown.
5. Remove the pies with a plastic heat proof spatula and cool slightly.

Serve warm or cold, sprinkle with icing sugar and a dollop of cream.

PEAR AND LIME PIES

Makes approximately 8 pies

INGREDIENTS

800g can pears, drained
¾ cup reserved pear juice
½ cup reserved pear juice
½ cup fresh lime juice
¼ cup caster sugar

METHOD

6. Chop pears into small pieces. Combine in a saucepan with pear juice, lime juice and sugar.
7. Blend cornstarch with water, add to pears and stir until mixture boils and thickens. Allow to cool.
8. Preheat the pie maker until the 'Ready' light illuminates.
9. Prepare pastry bases and tops. Use ½ cup of filling per pie.
10. Cook for 6-9 minutes or until pastry is golden brown.
11. Remove the pies with a plastic heat proof spatula and cool slightly.

Serve warm or cold, sprinkle with icing sugar and a dollop of cream.

CHOCOLATE CHIP MUFFINS

Makes approximately 12 muffins

INGREDIENTS

- 2 cups self rising flour
- ¾ cup caster sugar
- 150g chocolate chips
- 2 eggs, lightly beaten
- ½ cup vegetable oil
- ¾ cup milk

METHOD

1. Place flour, sugar and chocolate chips in a bowl. Mix well.
2. Mix together, egg, oil and milk. Stir into flour mixture.
3. Preheat the pie maker until the 'Ready' light illuminates.
4. Spoon ¼ cup of the mixture directly into the pie molds and cook for approximately 9-12 minutes or until golden brown and cooked through.
5. Remove the muffins with a plastic heat proof spatula and cool slightly.

Alternatively, blueberries can be added or substituted for the chocolate chips.

PECAN PIE TART

Makes approximately 8 pies

INGREDIENTS

- 60g butter, melted
- ¾ cup brown sugar
- ½ cup golden syrup
- 1 teaspoon salt
- 4 eggs
- 2 cups chopped pecans
- 2 sheets shortcrust pastry, thawed
- Whipped cream to serve

METHOD

1. Whisk together the butter, brown sugar, golden syrup, salt and egg. Stir in pecans.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Prepare pastry bases only. Use ⅓ cup of filling per pie.
4. Close lid and cook for 10-12 minutes.
5. Remove the pies with a plastic heat proof spatula.
6. Allow to cool on a wire rack for 5 minutes before placing in the refrigerator for 30 minutes to chill.

TIP

We recommend using ready-rolled pie crust pastry for this tart.

QUICK CHRISTMAS FRUIT PIES

Makes approximately 8 pies

INGREDIENTS

150g dried dates, finely chopped

¼ cup brandy

Zest of an orange

2 x 410g jar fruit mince

2 sheets short crust pastry, thawed

2 sheets puff pastry, thawed

METHOD

1. Combine dates, brandy and orange zest and soak for 20 minutes. Drain dates and stir into fruit mince.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Prepare pastry bases and tops. Use ½ cup of filling per pie.
4. Close lid and cook for 6-9 minutes or until pastry is golden brown.
5. Remove the pies with a plastic heat proof spatula and cool slightly.

SAVORY PIES

HAM AND HERB QUICHE

Makes approximately 4 pies

INGREDIENTS

- 30g butter
- 2 leeks, white part only, finely chopped
- 300g diced ham
- 6 eggs, lightly beaten
- 1 cup thickened cream
- ½ cup finely chopped fresh herbs (basil, parsley)
- Salt and pepper, to taste
- 2 sheets shortcrust pastry, thawed

METHOD

1. Heat butter in saucepan, and lightly sauté leek for 2 minutes, remove from heat. Combine in a bowl leek, ham, eggs, cream and herbs. Season with salt and pepper.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Prepare pastry bases only. Use ⅓ cup of filling per pie.
4. Close lid and cook for approximately 15 minutes or until the egg mixture has set and is cooked through.
5. Remove the quiches with a plastic heat proof spatula.
6. Allow to cool on a wire rack for 5 minutes before serving.

TIP

We recommend using ready-rolled pie crust pastry for this quiche.

BACON AND EGG TARTS

Makes approximately 8 tarts

INGREDIENTS

- 8 large slices soy and linseed bread, crusts removed
- 8 middle bacon rasher, rind removed and chopped
- 8 eggs
- Salt and pepper

METHOD

1. Place bread onto a flat work surface and roll out thinly with a rolling pin. Use the pie cutter to cut the bases from the bread slices.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Insert the bread bases into the pie maker using the pie press.
4. Divide the bacon evenly amongst the tarts and crack egg over the top. Season with salt and pepper.
5. Close the lid and cook 8-10 minutes or until egg is cooked to your liking.

BEEF AND GUINNESS PIE

Makes 8 pies

INGREDIENTS

¼ cup plain flour
Salt and freshly ground black pepper
800g chuck steak, cut into 2cm dice
3 tablespoons olive oil
1 large onion, diced
2 garlic cloves, crushed
440ml Guinness draught beer
1½ cup beef stock
4 sprigs fresh thyme
2 sheets short crust pastry, thawed
2 sheets puff pastry, thawed

METHOD

1. Place flour, salt and pepper into a plastic bag and mix well. Add beef and shake to coat evenly.
2. Heat half the oil in a large flame-proof casserole dish over medium high heat and add beef in batches. Cook 5 minutes, turning regularly until sealed and brown. Transfer to a plate and repeat with remaining beef and oil.
3. Add remaining oil to the same pan and cook onion and garlic until softened and lightly golden. Return the beef and stir in Guinness, stock and thyme; bring to the boil. Reduce heat to low, cover and simmer 1½ hour or until beef is tender and sauce is thick. Season to taste with salt and pepper. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare pastry bases and tops. Use ⅓ cup of filling per pie.
6. Cook for 6-9 minutes or until pastry is golden brown.
7. Remove the pies with a plastic heat proof spatula and cool slightly.

CHICKEN AND MUSHROOM PIES

Makes 8 pies

INGREDIENTS

1 large chicken breast
40g butter
1 tablespoon olive oil
1 leek, white part only, thinly sliced
100g button mushrooms, sliced
¼ cup plain flour
1½ cups (375ml) chicken stock
⅓ cup light cooking cream
Sea salt and freshly ground black pepper
2 sheets short crust pastry, thawed
2 sheets puff pastry, thawed

METHOD

1. Place chicken breast in a small saucepan and cover with water. Bring saucepan to the boil then reduce heat to low and cook for 10 minutes. Turn heat off and allow chicken to sit in liquid for another 5 minutes; remove chicken from liquid and allow to cool.
2. Heat butter and oil in a small saucepan over a medium heat; add leek and mushrooms and cook, stirring, until softened. Add flour and cook, stirring, for 2 minutes. Gradually add stock and cook for about 5 minutes or until thick. Add cream and cook for a further 2-3 minutes. Remove from heat.
3. Dice chicken and stir through mushroom sauce. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare pastry bases and tops. Use ⅓ cup of filling per pie.
6. Cook for 6-9 minutes or until pastry is golden brown.
7. Remove the pies with a plastic heat proof spatula and cool slightly.

LAMB, ROSEMARY AND GARLIC PIE

Makes 8

INGREDIENTS

2 tablespoons olive oil
600g lamb leg, cut into 2cm dice
2 tablespoons, plain flour
1 small onion, finely chopped
4 garlic cloves, crushed
32 sprigs fresh rosemary, picked
1 carrot, diced
1 tablespoon tomato paste
¼ cup red wine
1½ cups chicken stock
2 sheets short crust pastry, thawed
2 sheets puff pastry, thawed
1 tablespoon poppy seeds

METHOD

1. Heat half the oil in a large non-stick frying pan over medium heat. Toss lamb in flour, shaking off excess and cooking in small batches for 3-4 minutes or until browned. Continue with remaining lamb and flour. Spoon onto a plate and set aside.
2. Add remaining oil to the same pan and cook onion, garlic, rosemary and garlic until onion has softened. Stir in tomato paste and cook for 1 minute.
3. Add wine and allow to simmer, stirring continuously, for 2 minutes. Return lamb to pan along with chicken stock. Cover and reduce heat to low and simmer for 45 minutes. Remove lid and simmer a further 15 minutes or until lamb is tender and sauce has thickened. Season to taste and cool completely.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare the pastry bases and tops. Use ½ cup of filling per pie. Sprinkle each pie with poppy seeds.
6. Close the lid and cook for 6-9 minutes or until golden brown.

7. Remove the pies with a plastic heat proof spatula and cool slightly.

PORK, FENNEL AND PARSNIP PIE

Makes 8

INGREDIENTS

2 tablespoons olive oil
1 onion, chopped
2 garlic cloves, crushed
1 baby fennel, trimmed and finely sliced
2 small parsnips, peeled and chopped
600g pork mince
2 tablespoons plain flour
1 cup chicken stock
2 tablespoons chopped parsley
Salt and freshly ground white pepper
2 sheets short crust pastry, thawed
2 sheets puff pastry, thawed

METHOD

1. Heat oil in a large frying pan over medium heat and cook onion, garlic, fennel and parsnips over medium heat for 10 minutes or until softened.
2. Increase heat to medium high heat and add mince in batches, stirring continuously, until meat is browned and crumbly.
3. Add flour and mix well to coat. Gradually stir in stock; reduce heat and simmer for 15-20 minutes or until meat and vegetables are cooked and sauce has thickened. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare the pastry bases and tops. Use ½ cup of filling per pie.
6. Close the lid and cook for 6-9 minutes or until golden brown.
7. Remove the pies with a plastic heat proof spatula and cool slightly.

RATATOUILLE AND GOAT'S CHEESE PIE

Makes 8

INGREDIENTS

- 1 tablespoon olive oil
- 1 onion, finely chopped
- 2 garlic cloves, chopped
- 2 zucchinis, diced
- 1 eggplant, diced
- 1 large red capsicum, seeds removed and diced
- 2 tablespoons tomato paste
- 400g can peeled and diced tomato
- 2 sprigs thyme
- Salt and pepper
- 120g soft goat's cheese, crumbled
- 2 sheets short crust pastry, thawed
- 2 sheets puff pastry, thawed

METHOD

1. Heat oil in a large non-stick frying pan over medium high heat and cook onion and garlic for 5 minutes or until softened. Add vegetables and cook a further 3 minutes, stirring, until vegetables are lightly golden and just beginning to soften.
2. Stir in tomato paste, canned tomato and $\frac{3}{4}$ cup water. Stir to mix and sprinkle over thyme leaves. Reduce heat to medium low, cover and simmer for 10-15 minutes.
3. Remove lid and allow sauce to simmer for 5 minutes or until sauce has thickened and excess juice has evaporated. Season to taste with salt and pepper. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare the pastry bases and tops. Use $\frac{1}{3}$ cup of filling per pie and top with a little of the goat's cheese.
6. Close lid and cook for 6-9 minutes or until golden brown.
7. Remove the pies with a plastic heat proof spatula and cool slightly.

SALMON, DILL AND BRIE PIE

Makes 8

INGREDIENTS

- 350g smoked salmon, diced
- 2 tablespoons chopped dill
- 2 green onions, finely sliced
- 200g very cold brie, cut into large dice
- 2 sheets short crust pastry, thawed
- 2 sheets puff pastry, thawed

METHOD

1. Combine salmon, dill and green onions and brie and mix well.
2. Preheat the pie maker until the 'Ready' light illuminates.
3. Prepare the pastry bases and tops. Use $\frac{1}{3}$ cup of filling per pie.
4. Close the lid and cook for 6-8 minutes or until golden brown.
5. Remove the pies with a plastic heat proof spatula and cool slightly.

THAI CHICKEN CURRY PIE

Makes 8

INGREDIENTS

- 1 tablespoons vegetable oil
- 800g chicken breast, diced
- 2 tablespoons green or red curry paste
- 2 tablespoons plain flour
- 400ml coconut milk
- ½ cup chopped coriander
- 2 sheets short crust pastry, thawed
- 2 sheets puff pastry, thawed

METHOD

1. Heat oil in a large non-stick frying pan over medium heat and cook chicken for 3-4 minutes to seal. Add curry paste and cook a further 1-2 minutes.
2. Stir in plain flour and mix well to coat. Add coconut milk and stir until sauce comes to the boil. Reduce heat and simmer for 10 minutes or until sauce has thickened and chicken has cooked through.
3. Stir through chopped coriander. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare the pastry bases and tops. Use ½ cup of filling per pie.
6. Close the lid and cook for 6-9 minutes or until golden brown.
7. Remove the pies with a plastic heat proof spatula and cool slightly.

SPINACH AND FETA PIES

Makes approximately 8 pies

INGREDIENTS

- 2 bunches English spinach
- 1 tablespoon olive oil
- 1 onion, finely chopped
- 2 tablespoons pine nuts
- 200g Greek feta cheese, crumbled
- 2 eggs
- Cracked black pepper
- 8 sheets Filo pastry
- Olive oil cooking spray

METHOD

1. Blanch spinach, drain in sieve, push out excess moisture and finely chop.
2. Heat oil in a non-stick frying pan and cook onion for 4 minutes or until softened. Add pine nuts and stir until brown and toasted.
3. Remove from heat and add spinach, feta cheese, and eggs. Season with pepper if desired. Allow to cool.
4. Preheat the pie maker until the 'Ready' light illuminates.
5. Prepare pastry bases only. Place 1 sheet of filo pastry onto a work surface.
6. Lightly spray the sheet with the cooking spray, then top with a second sheet, spray again. Repeat this process with the remaining sheets of filo pastry.
7. Fold each pastry stack one short edge to other short edge and spray again. Use the larger end of the Pastry Cutter as a guide to cut out 2 pastry bases per sheet with a sharp knife or kitchen scissors. Place pastry bases into the pie maker and fill with ½ cup of filling per pie.
8. Close lid and cook for 10-12 minutes or until golden brown.

Remove the pies with a plastic heat proof spatula and cool slightly.

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