

*mistral*<sup>®</sup>

# Pastry Chef Maker



## Instruction Manual

Model: MSKM490B

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/ or injury to persons, basic safety precautions should always be followed, including:**

## For Your Safety

**Read all instructions carefully, even if you feel that you are familiar with this appliance.**

- To protect against electrical shock, do not immerse any part of this appliance into water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave the appliance unattended when in use.
- Children should be supervised to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged power cord or plug, or if the appliance is damaged in any way.
- Do not operate in the presence of flammable or explosive materials.
- Do not use outdoors.
- Do not use this appliance for anything other than its intended use.
- This unit is intended for household use only.
- Do not use an extension lead.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Store unit indoors in a dry location.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp plug and pull from power outlet. Never pull power cord.

- Do not let power cord hang over the edge of a table or counter, or touch hot surfaces. Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow to cool before cleaning.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces should be avoided.
- Do not reach for an appliance that has fallen into water. Switch off at the power point and unplug immediately.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- Do not touch hot surfaces – use the cool touch, easy grip handle. Take care when opening and closing the appliance.
- Do not overfill with pastry fillings as hot filling may drip from the appliance.

**Warning: This appliance gets very hot during use, do not touch the hot surfaces. Severe burns may result from misuse. Avoid contact with steam that may be emitted from the food while it is cooking.**

- Do not operate underneath or near flammable materials, such as curtains or drapes or other combustible material.



**CAUTION: HOT SURFACES.**

**The surfaces are liable to get hot during use, do not touch.**

## Warning

If the supply power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## Save These Instructions

# Features of Your Pastry Chef Maker



# Getting to Know Your Pastry Chef Maker

- Congratulations on the purchase of your new Pastry Chef Maker.
- Before first using the Pastry Chef Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are quite familiar with this type of appliance. Find a place and keep this booklet handy for future reference. Attention is particularly drawn to the section dealing with "General Safety Instructions".
- This appliance has been designed for indoor, domestic use only. It is not intended for industrial or commercial use.

## How to Use Your Pastry Chef Maker

The Pastry Chef Maker is designed to make an assortment of Pastry Snacks. It makes delicious Sausage Rolls, Apple Turnovers, Seafood Puffs, Savouries and Desserts. The Pastry Chef Maker is very simple and easy to operate. Just follow the four easy steps outlined below. Puff or Shortcrust pastry can be used, just purchase the standard pastry sheets (size: 270mm x 140mm x 2pcs sheets) from your nearest supermarket.

### Operation

- When using your Pastry Chef Maker for the first time, condition the non-stick surface of each of the cooking areas with a thin coating of cooking oil or shortening applied with a paper towel or similar item.
- Plug the power cord into a power outlet and switch power on at the wall outlet.
- The red power indicator light will illuminate. Pre-heat the Pastry Chef Maker for 5 minutes until the temperature reaches the desired temperature, the green indicator light illuminates, and the appliance is ready for use.

**Note: When cooking the Green Indicator Light may flash on and off as the heating elements maintains (thermostat cycling) the correct temperature. This does not indicate that cooking is complete. When using your Pastry Chef Maker for the first time, a small amount of light smoke may be emitted. This is due to initial heating of the elements and is normal.**

### Step 1



- Open the lid fully and lay Puff or Shortcrust pastry onto the cooking plate of the Pastry Chef Maker (as shown on picture above). Take care as the cooking plates will be hot.
- Form hollows in the four dishes using the back of a spoon. Alternatively, the weight of the filling will form the hollows.

**CAUTION! : The use of 'SOFT' spoons (nylon, wooden or heat-resistant plastic) will prolong the life of the non-stick coating. Metal utensils can damage the surface and should not be used.**

- Ensure pastry fully cover the edges (raised dish registers) to avoid filling oozing out during cooking.

**CAUTION! : Use extreme caution when placing the Puff or Shortcrust pastry in the Pastry Chef Maker as it will be hot.**

## Step 2



- Spoon in your choice of filling. See recipes for different alternatives of tasty fillings.

### Note:

- **Ensure the filling ingredients are pre-cooked, particularly if you are using fresh meat or vegetable ingredients. Ensure all ingredients are cut into small pieces to allow them to heat through.**
- **Do not use hot fillings as the pastry base will become soggy.**

**Caution: Do not overfill your Pastry Chef Maker pockets or fill with high liquid content ingredients (sauces, gravies, custards). This will result in liquids boiling and ejecting from the appliance. Pastry Chef Maker filling is hot and can scald.**

## Step 3



- Lay second pastry sheet over the top of the filling.
- Ensure pastry fully cover the edges (raised dish registers) to avoid filling oozing out during cooking.

**Caution: Only touch the pastry as the Pastry Chef Maker cooking plate surfaces will be very hot.**

## Step 4



- When you are ready to cook, gently close the lid until you are able to attach the two handles together with the locking clip. Do not force the lid to close.
- Cook for approximately 8-12 minutes or until golden brown. The length of cooking time may vary depending on the case, filling and your personal taste.

**Note: During cooking you may notice a whistling sound. This is due to steam escaping from the Pastry Chef Maker.**

- You can check on the progress of your cooking by simply unlocking the Locking Clip and opening the Pastry Chef Maker. If your food still requires further cooking time, close the Pastry Chef Maker and relock the Locking Clip.

**Caution: During cooking, open the Pastry Chef Maker slowly and carefully, as excess filling may eject and can scald.**

- Some fillings may melt and cause sticking. To free sticking ingredients use a heat resistant plastic spatula or wooden utensil. Never use a sharp metal object such as a knife as this will damage the non-stick surface.
- Care must be taken whilst cooking as steam may rise from between the two cooking plates.
- Please note: It is not necessary to wait for the appliance to cool down before cooking a second round of pastries.

# Care and Cleaning

To protect against the risk of electric shock do not immerse any part of this appliance in water or any other liquid.

Before cleaning your Pastry Chef Maker, turn the power off at the power outlet. Remove the plug from the power outlet and allow the unit to cool completely.

## To Clean Inside

- As the cooking plates are coated with a premium Non-Stick Coating, little cleaning is required. Wipe over cooking plates with a dampened cloth. Do not immerse any part of this appliance in water.
- Do not use abrasive creams, steel wool or scouring pads.

## To Clean Outside

- Simply wipe over the outside body with a dampened cloth. Do not use abrasive creams, steel wool or scouring pads.
- Dry thoroughly.

# Specifications:

Supply Voltage: .....220-240V ~ 50Hz  
Power Consumption:.....850W

**NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly from the unit illustrated on the packaging.**

# Recipes

These Pastry Roll recipes will help you bake four rolls without much fuss. You can use it with store-bought or homemade pastry, and with any sweet or savoury fillings. So get baking and enjoy your Pastry Rolls!

The Pastry Rolls can easily be frozen and then reheated in the Pastry Chef Maker in approximately 25 minutes, or in 8-10 minutes if defrosted. If you intend to freeze your Pastry Rolls, do not let the crusts brown too much. Let the Pastry Rolls cool completely and place them in a freezer bag for freezing.

## For all the recipe suggestions in this section:

- Open the lid fully and lay Puff or Shortcrust pastry onto the Pastry Chef Maker. Take care as the cooking plates will be hot.
- Spoon the cooled filling into the moulds until 3/4 full.
- Lay second pastry sheet over the top of the filling. Close the lid and lock the handles.
- Cook your Pastry Rolls 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 Pastry Rolls are cooked to your liking, unplug the Pastry Chef Maker from the wall outlet. Carefully remove the Pastry Rolls from the moulds by using a non-metallic (silicone, nylon or wooden) spatula.

## Homemade Shortcrust Pastry

### Ingredients

85g butter(cubed)  
170g plain flour  
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.

## Sausage Rolls Recipes

### Tasty Sausage Rolls

#### Ingredients (makes 12 rolls)

500g sausage mince  
1 small onion, finely chopped  
1 small carrot, finely shredded  
1/2 cup dried seasoning mix  
3 sheets ready rolled puff pastry

#### Method

- Combine sausage mince, onion, carrot, and seasoning mix.
- Melt butter in a small pan over medium heat, stir the combined ingredients until cooked. Remove from heat and set aside to cool.
- Cut a pastry sheet in half and lay in the unit, pushing down lightly with a spoon to show hollows. Fill each hollow with filling and top with the remaining half of pastry.
- Close lid of unit and allow to cook for 10-12 minutes or until golden.
- Repeat procedure with remaining ingredients.

## Curried Rolls

### Ingredients (makes 8 rolls)

500g sausage meat  
1/2 cup bread crumbs  
1 small onion, finely chopped  
2 teaspoons finely chopped parsley  
1 tablespoon curry powder or to taste  
2 sheets ready rolled shortcrust pastry

### Method

- Combine sausage meat, breadcrumbs, onion, parsley and curry powder - adjusting amount of curry to suit taste.
- Melt butter in a small pan over medium heat, stir the combined ingredients until cooked. Remove from heat and set aside to cool.
- Cut a pastry sheet in half and lay in the unit, pushing down lightly to show hollows.
- Fill each hollow with filling and top with the remaining half of pastry.
- Close unit and cook for 10-12 minutes or until golden.
- Repeat procedure with remaining ingredients.

## Hot & Spicy Rolls

### Ingredients (makes 8 rolls)

500g sausage mince  
1/2 cup breadcrumbs  
1 onion, finely chopped  
2 tablespoons tomato & chilli chutney  
2 tablespoons sweet chilli sauce  
2 teaspoons finely chopped parsley  
2 sheets ready rolled puff pastry

### Method

- Combine sausage mince, breadcrumbs, onion, chutney, chilli sauce and parsley.
- Melt butter in a small pan over medium heat, stir the combined ingredients until cooked. Remove from heat and set aside to cool.
- Cut pastry sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry.
- Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

## Tasty Rolls With Mushrooms

### Ingredients (makes 12 rolls)

500g sausage mince  
1/2 cup dried seasoning mix  
1 small onion, finely chopped  
6 medium mushrooms, finely chopped  
2 tablespoons fruit chutney  
2 teaspoons soy sauce  
3 sheets ready rolled shortcrust pastry

### Method

- Combine sausage mince, seasoning mix, onion, mushrooms, chutney and soy sauce.
- Melt butter in a small pan over medium heat, stir the combined ingredients until cooked. Remove from heat and set aside to cool.
- Cut pastry sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry.
- Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

## Herbed Sausage Rolls

### Ingredients (makes 8 rolls)

500g sausage mince  
1/2 cup breadcrumbs  
1 small onion, finely chopped  
1 teaspoon dried parsley  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
1 clove garlic, crushed  
2 sheets ready rolled puff pastry

### Method

- Combine sausage mince, breadcrumbs, onion, herbs and garlic.
- Melt butter in a small pan over medium heat, stir the combined ingredients until cooked. Remove from heat and set aside to cool.
- Cut a sheet of pastry in half and place in the unit, pushing down lightly to show hollows.
- Place the filling in the hollows and top with the remaining half of pastry.
- Close unit and cook for 10-12 minutes or until golden.
- Repeat procedure with remaining ingredients.



## Seafood Recipe

### Seafood Turnovers

#### Ingredients (makes 12 rolls)

25g butter  
25g plain flour  
125ml cream  
125ml milk  
1/2 teaspoon mustard powder  
3 sheets ready rolled puff pastry  
3 tablespoons shredded cheddar cheese  
250g uncooked seafood mixture or variation of your choice

#### Method

- Melt butter in a small pan over a low heat, add flour and continue to cook for 1 minute but do not brown.
- Remove pan from heat and add cream and milk, return to heat and stir constantly until a smooth sauce is formed. Add cheese, mustard, and seafood.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows.
- Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 8-10 minutes or until golden. The seafood will cook through during this stage.
- Repeat procedure with remaining ingredients.

## Vegetarian Recipes

### Spicy Vegetable Rolls

#### Ingredients (makes 12 rolls)

250g potato, cooked and mashed  
125g pumpkin, cooked and mashed  
1 small onion, finely chopped  
1/2 small carrot, finely shredded  
1 stick celery, finely chopped  
2 mushrooms, finely chopped  
2 teaspoons finely chopped parsley  
1 clove garlic, crushed  
1/4 teaspoon thyme  
2 tablespoons sweet chilli sauce  
3 sheets ready rolled puff pastry

#### Method

- Combine all ingredients except pastry.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows.
- Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 10 minutes or until golden.
- Repeat procedure with remaining ingredients.

### Mushroom Turnovers

#### Ingredients (makes 8 turnovers)

1 small onion, finely chopped  
1 x 500g can creamed mushrooms  
1/2 cup cheddar cheese, shredded  
Salt and pepper to taste  
Cream if necessary  
2 sheets ready rolled puff pastry

#### Method

- Lightly saute the onion in a non-stick pan until transparent. Add the creamed mushrooms, cheese and seasonings to taste.
- Allow the mixture to simmer, adding a little cream if too thick.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows.
- Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 8-10 minutes or until golden.
- Repeat procedure with remaining ingredients.

## Chunky Veggie Rolls

### Ingredients (makes 12 rolls)

250g potato, cooked and cubed  
1/2 small carrot, cooked and cubed  
125g pumpkin, cooked and cubed  
1/4 cup peas  
1/4 cup corn kernels  
1 small onion, finely chopped  
2 teaspoons finely chopped parsley  
25g butter  
25g flour  
1 cup milk  
1 tablespoon curry powder  
3 sheets ready rolled shortcrust pastry

### Method

- Combine potato, carrot, pumpkin, peas, corn, onion and parsley. Melt butter in a small pan and add flour, cooking over a low heat for 1 minute, do not brown.
- Remove from heat and gradually add milk, stirring constantly. Add curry powder and combined vegetable mixture.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 8-10 minutes or until golden.
- Repeat procedure with remaining ingredients.

## Cheese And Asparagus Turnovers

### Ingredients (makes 8 turnovers)

1 x 480g can asparagus  
2 tablespoons butter  
2 tablespoons flour  
125ml cream  
1 cup shredded cheddar cheese  
Salt and pepper to taste  
2 sheets ready rolled shortcrust pastry

### Method

- Drain asparagus and reserve liquid. Melt butter in a small pan, add flour and stir over a low heat - do not brown.
- Gradually add asparagus liquid and stir until thickened. Add cream, cheese, seasonings to taste and asparagus.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 8-10 minutes or until golden.
- Repeat procedure with remaining ingredients.

## Sweet Pastry Recipes

### Sweet Apple Rolls

#### Ingredients (makes 8 rolls)

1 x 400g can pie apple  
1 tablespoon ground cinnamon  
1/2 cup sultanas  
2 sheets ready rolled puff pastry  
Icing sugar for dusting

#### Method

- Combine apple, sugar, cinnamon and sultanas.
- Cut a sheet of pastry in half and place in the unit, pushing down lightly to show the hollows.
- Place filling in each hollow and top with remaining half of pastry.
- Close the unit and cook for 8-10 minutes or until golden.
- Repeat procedure with remaining ingredients.
- Serve rolls hot or cold dusted with icing sugar.

### Cream Cheese Rolls

#### Ingredients (makes 8 rolls)

250g cream cheese, softened  
1 tablespoon lemon juice  
3 tablespoons caster sugar  
1/4 cup plain flour  
1/3 cup sultanas  
2 sheets ready rolled puff pastry  
Icing sugar for dusting

#### Method

- Beat the cream cheese, lemon juice and caster sugar together until smooth. Lightly stir in the sifted flour and sultanas.
- Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows.
- Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 8-10 minutes or until golden.
- Repeat procedure with remaining ingredients.
- Serve rolls hot or cold, dusted with icing sugar.

**G | S | M**

Gerard Sourcing & Manufacturing

**GSM International Ltd.**

GSM International Ltd has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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