

Sunbeam Pie Magic Four

INSTRUCTION/RECIPE BOOKLET.



PM040

Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR PIE MAKER FOUR.

- Use well away from walls and curtains.

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- **Read carefully and save all the instructions provided with an appliance.**
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

An Introduction to your Sunbeam Pie Magic Four.

Congratulations on the purchase of your Sunbeam Pie Magic Four pie maker.

Now you and the whole family can make golden brown, crispy pies at home, using your choice of delicious and imaginative fillings.

You will be amazed at the variety of pies you can make, such as savoury mince, chicken, beef, pork, vegetable and seafood pies, as well as fruit and sweet pies.

Your Sunbeam Pie Magic Four is so versatile you can even make muffins, cup cakes, quiches, cheesecakes, and egg and bacon snacks.

The 101 Pie Ideas in this book are just a start. With your Sunbeam Pie Magic Four, you can turn any ingredients, left-overs or convenience canned food into delicious pies - great for appetisers, meals, desserts, supper or snacks.

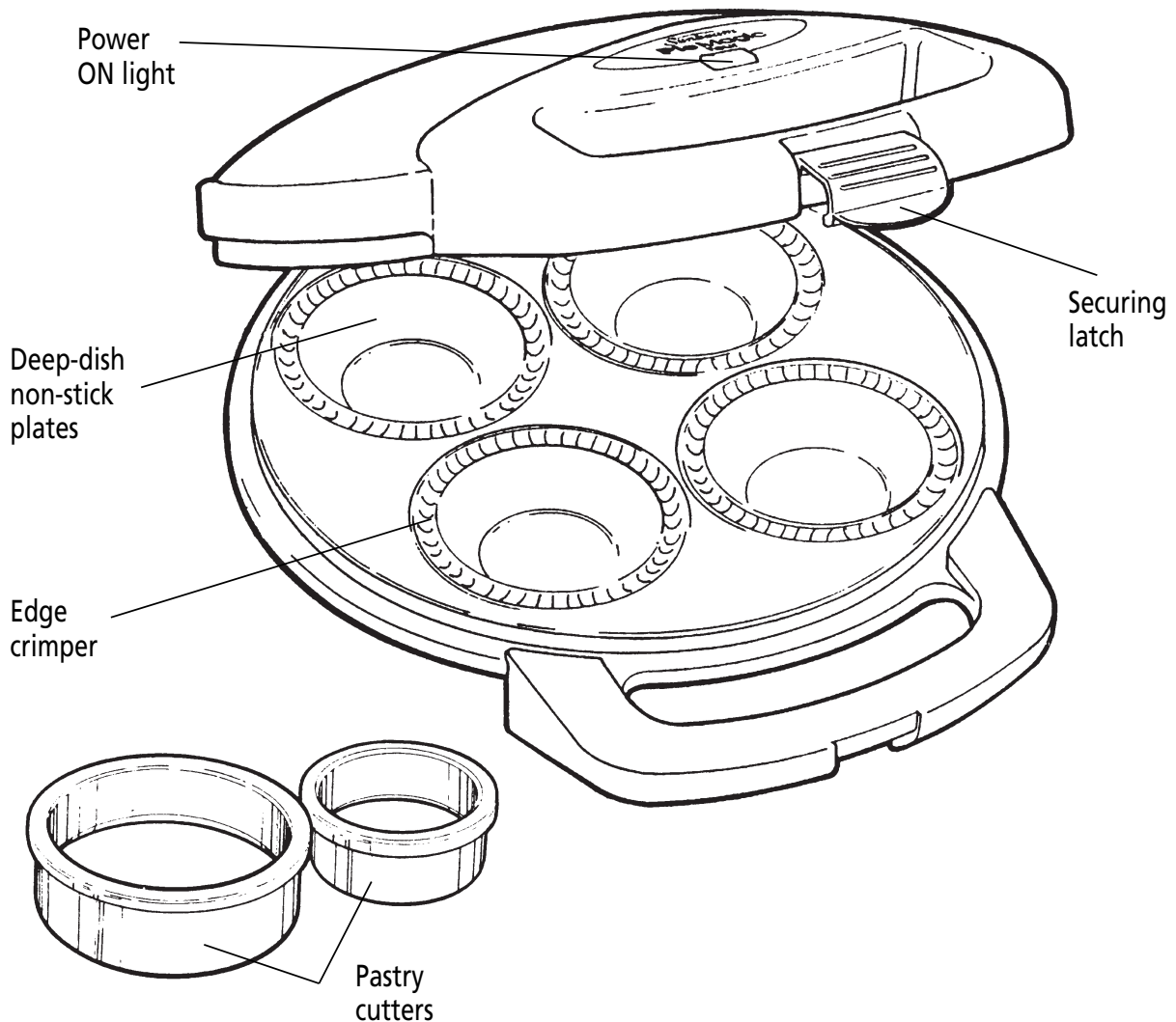
Make up to four perfect pies every time ...
it's magic!

Note: During cooking, you may notice a whistling sound. This is normal and is due to steam escaping from the pies.

For excellent results, Sunbeam recommends the use of Pampas ready rolled pastries.

For New Zealand, Sunbeam recommends the use of Irvines ready rolled pastries. Please substitute Irvines wherever Pampas has been used in this book.

Features of your Sunbeam Pie Magic Four.



Securing latch.

Holds the pie maker closed to seal the pies.

Deep-dish, non-stick plates.

Makes generous, high-top pies with extra filling. The four non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to four perfect pies every time.

Rubber feet.

Hold the pie maker firmly in place and prevent it from scratching the benchtop.

Power ON light.

Indicates that the pie maker is on and heating.

Storage stand and cord wrap.

The pie maker stores conveniently in an upright position, saving bench and cupboard space. The cord wraps neatly around the base.

Edge crimper.

Seals the pies and gives them a decorative trim.

Pastry cutters.

The special cutters are for cutting the pastry tops and bases of your pies. The small cutter (95mm) is for the pastry top and the large cutter (120mm) is for the pastry base.

Before using your pie maker.

Before using your pie maker for the first time, the non-stick plates must be seasoned to protect the non-stick surface.

Plug the power cord into a 230/240 volt power outlet and turn the power ON. Pre-heat the pie maker for 5 minutes. Season the plates by applying a thin coat of cooking oil, butter or margarine onto the surface and rub in with paper towelling.

After this initial seasoning, there is no need to season the-plates after each use as the pastry leaves the plates slightly seasoned.

Note: When using your pie maker for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

Making pies in your pie maker.

What type of pastry can be used?

There is a wide selection of ready rolled pastry available in your supermarket freezer, such as shortcrust, puff, butter puff and wholemeal pastry. These pastries give great results and are handy to keep in your freezer.

We recommend that you use Pampas Puff Pastry for your pastry top combined with a Pampas Shortcrust Pastry base, for best results.

However, shortcrust pastry or puff pastry can be used for both the tops and bases of your pies.

For a light and more buttery taste, use Pampas Butter Puff Pastry for your pastry top, combined with a shortcrust pastry base. This combination is ideal for desserts. Homemade pastry can also be used. A recipe for homemade pastry is on page 12.

Pre-heat the pie maker for 5 minutes, and defrost your frozen ready rolled pastry while preparing your pies.

Cutting the pastry.

Use the special Pie cutters provided to cut the pastry tops and bases for your pies. The small cutter is for the top and the large cutter is for the base.

To cut your pastry pieces, position the cutter on a flat sheet of pastry and cut by pressing down into the pastry. Ensure the cut is smooth around the edges.

Make two 30mm slits in the pastry base to make it easier to place it in the pie maker. See Figure 1.

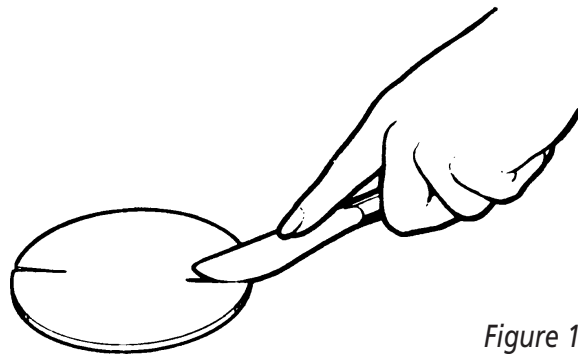


Figure 1.

Note: Each sheet of Pampas ready rolled pastry is enough for 5 pastry tops or 4 pastry bases, although more can be made by using leftover pieces. One packet of ready rolled Pampas pastry, is sufficient to make approximately 10 pies.

Making pies in your pie maker (cont).

Placing the pastry base in the pie maker.

Overlap the slits by 15mm each and place into the pre-heated pie maker. Press the slits to ensure they are joined properly.

Adding the filling.

Any ingredients you have in your kitchen, left-overs and canned food make tempting pie fillings.

Pre-cook your pie fillings, particularly if using fresh meat or vegetable ingredients. Ingredients such as fruit and canned food can be used without pre-cooking.

Ensure all ingredients are cut into small and even pieces to allow them to heat through.

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 your pre-cooked filling into the pastry base. As a general rule, use $\frac{1}{3}$ cup if the filling is chunky, with less sauce and $\frac{1}{4}$ cup if the filling has more sauce.

Note: Do not overfill your pies.

For 101 Pie Ideas and tempting pie fillings see the recipe section of this book.

Cooking the pies.

Place the pastry tops over the filling and close the lid. Cook the pies for approximately 6 minutes. If you prefer extra browning, we recommend you cook for 8 minutes.

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

Remove your pies using a plastic utensil. **DO NOT USE METAL UTENSILS AS THESE WILL SCRATCH THE NON-STICK SURFACE.** Wipe the plates clean after making each pie.

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 3mm thick.

Hint: It is easier to roll pastry between 2 sheets of grease proof paper.

To make garnishes and decorations, cut the pastry into any shape, such as leaves.

Place the shape on the pastry top before closing the lid.

Note: Pampas recommends that only shortcrust ready rolled 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. Cover completely with plastic and return to the freezer.

Other ideas for your pie maker.

Sunbeam Pie Magic Four is also ideal for making muffins, cup cakes, quiches, cheesecakes and egg & bacon snacks. See the recipe section of this book for more ideas.

Note: When using a non-pastry base in your pie maker it will be necessary to season the plates with a little oil, butter or margarine each time to prevent sticking.

Using bread.

Bread can be used as a substitute for pastry. The best results are achieved using sandwich bread. Avoid using toast style bread as it is too thick.

Cut the pie tops and bases using the cutters and trim the crusts.

Spread one side of the bread with butter or margarine. Make the pies as previously instructed, with the buttered side of the bread on the outside to prevent sticking. Cook for 6 minutes.

Hint: Avoid using liquid fillings as they tend to make the bread soggy.

Defrosting and reheating pies.

Defrosting.

Room temperature: pies will defrost in approximately 1 hour.

Microwave oven (700w): defrost each pie for approximately 5 minutes on defrost setting.

Reheating.

Pie maker: Pre-heat the pie maker for 5 minutes (or until the light goes off).

Thawed pies - heat for approximately 6-8 minutes.

Do not heat frozen pies in the pie maker.

Oven: Pre-heat oven to 180°C.

Frozen pies - heat for 40-45 minutes.

Thawed pies - heat for 15-20 minutes.

Microwave oven (700w): Cook on high for approximately 2 minutes per pie after defrosting.

Note: The pastry will be soft and moist.

Care and Cleaning.

Always use a plastic utensil to lift the pies from the pie maker.

Do not use metal utensils as these will scratch the non-stick surface.

To clean after use.

Always turn the power OFF and remove the plug before cleaning.

Do not immerse the pie maker in water or any other liquid.

Do not use abrasives or metal scourers as they will scratch the non-stick plates and the exterior surface.

To clean the non-stick plates.

Wipe over the plates with a dampened cloth.

To clean the exterior.

Wipe over with a dampened cloth and polish with a soft dry cloth.

To clean cooked on stains.

Should your pie maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:

Combine: 2 tablespoons bicarbonate of soda and 2 teaspoons bleach.

1. Pre-heat the pie maker for approximately 1-1½ minutes.
2. Turn the power OFF and remove the plug. Brush the above paste solution onto the non-stick surface. Allow to stand for 1-2 hours.
3. Using a soft, dampened sponge with a mild household cleaner (not abrasive), vigorously wipe the non-stick surface.

Clean in a well ventilated area and avoid breathing in the vapours.

Before using your pie maker again, re-season the non-stick surface by applying a little oil, butter or margarine.

Storage.

The pie maker is designed for convenient storage in an upright position saving you valuable bench and cupboard space. The cord wraps neatly around the base.

Sunbeam is a registered trademark. Pie Magic is a trademark of the Sunbeam Corporation. Made in China. Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet. Approved by the appropriate Electrical Regulatory Authorities. Backed by Sunbeam's 12 Month Replacement Guarantee and National Service Network.

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For more information or advice on this or any other Sunbeam appliance, visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.










Australia 1800 025 059
New Zealand (09) 912 0747.

101 Pie Ideas.








Pie ideas are endless and it's all up to your imagination. Try some of these easy 101 Pie Ideas.

Savoury Pies.









Beef.

-  BBQ sausage and sweet corn
-  Beef stroganoff
-  Bolognese sauce
-  Chilli con carne
-  Diced corned beef and white sauce
-  Meatloaf, chutney and cheese
-  Sausage, cheese and tomato relish
-  Sausage, onion and gravy
-  Savoury mince and peas
-  Steak and kidney
-  Roast beef, onion and chopped tomato






Chicken.

-  Chicken, asparagus and white sauce
-  Chicken, celery and mayonnaise
-  Chicken, mushroom, sour cream and shallots
-  Chicken, onion, peas and gravy
-  Curried chicken
-  Roast chicken and mixed vegetables
-  Roast turkey and gravy








Seafood.

-  Prawns and fried rice
-  Prawns, tartare sauce and chives
-  Salmon, cheese sauce and shallots
-  Salmon, rice and corn relish
-  Salmon, sour cream and chives
-  Smoked fish, corn kernels and white sauce
-  Tuna and creamed corn
-  Tuna, mashed potato and shallots




Pork.

-  Bacon and egg
-  Bacon, baked beans, mushroom and onion
-  Bacon, cheese and tomato
-  Roast pork and apple sauce
-  Roast pork, pineapple and gravy

Other savoury pies.

-  Cabanossi, onion, pineapple and mozzarella cheese
-  Diced salami and salsa sauce
-  Fried rice
-  Ham, cheese and crushed pineapple
-  Mashed potato, peas and mince
-  Minced lamb and potato
-  Spinach, egg and bacon
































Quiches.

-  Mini ham and cheese quiche
-  Mini salmon and sour cream quiche
-  Mini spinach and cheese quiche

Garnishes: herbs (eg. parsley), grated cheese, bacon bits, toasted sesame seeds, poppy seeds, side salad.

























101 Pie Ideas (cont).

Vegetable Pies.




-  Asparagus and white sauce
-  Baked beans and cheese
-  Blue cheese and mushroom
-  Broccoli and cheese sauce
-  Broccoli and mustard sauce
-  Cabbage, cheese and tomato
-  Capsicum, cheese, onion and olives
-  Carrot, beans and cheese sauce
-  Cauliflower, mushroom and cheese sauce
-  Chick pea, tomato, garlic and herbs
-  Creamed corn and asparagus
-  Creamed corn and lentils
-  Curried egg
-  Egg, cheese and tomato
-  Eggplant and tomato
-  Fried rice and vegetables
-  Kidney beans and salsa sauce
-  Leek, potato and cheese
-  Macaroni cheese
-  Mashed potato, cheese and onion
-  Mixed beans, tomato and herbs
-  Mixed vegetables and chilli
-  Mixed vegetables and peanut butter
-  Mixed vegetables and chopped tomato
-  Mushroom and zucchini
-  Pumpkin, celery and peanut butter
-  Ricotta cheese, corn kernels and chives
-  Spinach, mushroom, cheese, onion and garlic
-  Spinach, onion and ricotta cheese
-  Tomato and chick pea
-  Tomato, onion and olives

Garnishes: Parsley leaves, grated cheese, sesame seeds, poppy seeds, sour cream, side salad.

Sweet and Dessert Pies.

-  Apple, cinnamon and sultanas
-  Apple, date and walnut
-  Apple, rhubarb and raisin
-  Apricot and rice cream
-  Banana, custard and passionfruit
-  Banana, sultanas, cloves and custard
-  Blackberry, apple and cinnamon
-  Blueberry and cream cheese
-  Blueberry, custard and crushed pistachio nuts
-  Canned apple, canned pear, cinnamon and sugar
-  Canned berries and strawberry jam
-  Canned peaches, glace cherries and desiccated coconut
-  Canned pineapple and peach
-  Chopped dried fruit, muesli and custard
-  Dried apricots, cream cheese, nuts and brown sugar
-  Fruit, custard and chocolate chips
-  Fruit mince
-  Fruit salad and cream cheese
-  Mango, pear and custard
-  Mixed fruit and custard
-  Peaches, cream cheese and honey
-  Peaches, pine nuts and custard
-  Pineapple, mango and passionfruit
-  Prunes, cream cheese and bacon bits
-  Rhubarb and raisin
-  Strawberry, blueberry, raspberry and Grand Marnier

Other dessert ideas.

-  Blueberry muffins
-  Chocolate chip cup cakes
-  Mini cheesecake with passionfruit

Garnishes: Icing sugar, whipped cream, ice cream, mint leaves, chopped nuts, sliced toasted almonds.

Recipes for pie fillings.

The following recipes are for pie fillings. Using these fillings and the previous instructions for making pies, you can make delicious snacks, appetisers, meals and desserts.

Entree Ideas.

Cheese, Bacon & Asparagus

Makes 8 pies

1½ cup grated Swiss cheese
3 bacon rashers, rind removed and finely chopped
1 can asparagus cuts, drained

Combine all ingredients.
Recipe suitable to freeze.

Salmon, Sour Cream & Chives

Makes 8 pies

410g salmon, well drained and flaked
250g light sour cream
3 teaspoons lemon juice
2 teaspoons dried chopped chives
¼ teaspoon fresh ground black pepper

Combine all ingredients.

Meat Fillings.

Quick Aussie Meat

Makes 8 pies

450g minced beef
1 large onion, peeled and finely chopped
3 tablespoons tomato sauce
2 tablespoons Worcestershire sauce

1. Heat a little oil in a frypan. Cook meat and onion until browned.
2. Add sauces and simmer for 3 minutes.

Recipe suitable to freeze.

Savoury Steak

Makes 8 pies

450g round beef, cut into 1cm cubes
2 tablespoons plain flour
1 teaspoon beef stock powder
¼ teaspoon ground black pepper
1 large onion, peeled and finely chopped
1 small carrot, peeled and cut into small pieces
3 tablespoons tomato sauce
1½ tablespoons Worcestershire sauce
2½ tablespoons water

1. Toss beef in seasoned flour.
2. Heat a little oil in a frypan. Cook beef and onion until browned.
3. Add remaining ingredients and simmer until carrot is tender.

Recipe suitable to freeze.

Curried Mince

Makes 8 pies

450g minced beef
1 small onion, peeled and finely chopped
1½ teaspoons curry powder
4 tablespoons tomato paste
1 tablespoon mixed herbs
ground black pepper to taste
½ cup water
1 tablespoon cornflour } combined

1. Heat a little oil in a frypan. Add meat, onion and curry powder. Cook until meat has browned.
2. Add tomato paste, sultanas, mixed herbs and pepper to taste. Mix well.
3. Add combined water and cornflour, stirring until liquid boils and thickens. Reduce heat and simmer for 5 minutes.

Recipe suitable to freeze.

Recipes for pie fillings (cont).

Steak 'N' Kidney

Makes 8 pies

450g steak and kidney mix

2 tablespoons plain flour

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper

1 tablespoon oil

4 shallots, finely chopped

$\frac{1}{3}$ cup beef stock

} combined

Note: Steak and kidney mix is readily available from the butcher.

1. Toss steak and kidney mix in flour.
2. Heat oil in a frypan and brown the steak and kidney mix. Add the shallots and cook for 5 minutes.
3. Add stock and simmer until liquid reduces and thickens.

Recipe suitable to freeze.

Spicy Lamb

Makes 8 pies

450g lamb, cut into 1cm cubes

$\frac{1}{4}$ teaspoon ground cummin

$\frac{1}{4}$ teaspoon ground coriander

2 tablespoons brown sugar

1 tablespoon dry sherry

2 $\frac{1}{2}$ tablespoons Worcestershire sauce

2 $\frac{1}{2}$ tablespoons fruit chutney

$\frac{1}{4}$ teaspoon chilli sauce

1. Heat a little oil in a frypan. Cook lamb, cummin and coriander until lamb has browned.
2. Reduce heat and add remaining ingredients. Simmer until liquid reduces and thickens.

Hint: Left-over lamb roast can be used.

Recipe suitable to freeze.

Chicken and Vegetable

Makes 8 pies

1 tablespoon butter or margarine

5 shallots, peeled and finely chopped

3 bacon rashers, rind removed and finely chopped

200g button mushrooms, finely sliced

1 tablespoon plain flour

1 cup chicken stock

220g cooked chicken, finely chopped

150g cooked mixed vegetables (e.g. carrot, zucchini, peas)

1 teaspoon mixed herbs

ground black pepper to taste

1. Heat a little oil in a frypan, add shallots and bacon. Cook for 3 minutes.
2. Add mushrooms and cook for a further 3 minutes.
3. Reduce heat, gradually add flour and cook for 2 minutes.
4. Add stock and bring to the boil, stirring constantly.
5. Add remaining ingredients. Cook until heated through.

Recipe suitable to freeze.

Fruit 'N' Nut Chicken

Makes 8 pies

300g cooked chicken, finely chopped

$\frac{1}{2}$ cup dried apricots, finely chopped

$\frac{1}{2}$ cup walnuts, finely chopped

$\frac{1}{4}$ cup sultanas

2 $\frac{1}{2}$ tablespoons mayonnaise

$\frac{1}{4}$ teaspoon paprika

Combine all ingredients.

Recipes for pie fillings (cont).

Chicken Curry

Makes 8 pies

310g cooked chicken, finely chopped
 $\frac{3}{4}$ cup canned a sparagus cuts, drained
2½ tablespoons mayonnaise
1 teaspoon curry powder
 $\frac{1}{4}$ teaspoon fresh ground pepper

Combine all ingredients.
Recipe suitable to freeze.

Bacon 'N' Egg

Makes 8 pies

5 bacon rashers, rind removed and finely chopped
4 eggs
 $\frac{2}{3}$ cup thickened cream } combined
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{2}$ teaspoon chopped chives
fresh ground pepper to taste

1. Heat frypan and saute bacon until crisp.
2. Remove from the frypan and combine with remaining ingredients.

Recipe suitable to freeze.

Hint: This recipe can be made without using pastry. Grease the pie maker well and cook for approximately 15 minutes.

Mini quiches:

Use shortcrust pasty on the base and fill with mixture 5mm from the top. Cook for approximately 10 minutes, or until set.

Seafood Fillings.

Garlic Prawn

Makes 8 pies

300g cooked small school prawns, shelled and deveined
 $\frac{1}{3}$ cup grated tasty cheese
5 shallots, finely chopped
2 cloves garlic, peeled and brushed
3½ tablespoons tartare sauce
 $\frac{1}{3}$ cup breadcrumbs
2 tablespoons lemon juice
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{4}$ teaspoon paprika
pepper to taste

Combine all ingredients.

Hint: Shallots and garlic may be sauteed in a little oil if desired.

Recipe suitable to freeze.

Spicy Seafood

Makes 8 pies

300g cooked small school prawns, well drained, shelled and deveined
300g crabmeat, well drained, flaked with a fork
 $\frac{1}{2}$ cup sour cream
2 tablespoons tartare sauce
1 teaspoon curry powder
 $\frac{1}{4}$ teaspoon ground ginger
 $\frac{1}{2}$ teaspoon ground coriander

Combine all ingredients.

Hint: This recipe makes an ideal entree.
Serve pies hot, garnished with a side salad.

Recipes for pie fillings (cont).

Vegetable Fillings.

Vegetarian

Makes 8 pies

1 tablespoon butter or margarine
1 onion, peeled and finely chopped
1 tablespoon flour
1 cup vegetable stock
200g button mushrooms, thinly sliced
300g mixed cooked vegetables (e.g. carrots, potato, peas, zucchini) cut into small cubes
1 teaspoon mixed herbs
ground black pepper to taste

1. Melt butter in a frypan and saute onion until tender. Add flour and cook for 1 minute.
2. Reduce heat. Gradually add stock, stirring constantly until sauce thickens.
3. Add mushrooms, mixed vegetables, mixed herbs and seasonings.

Hint: Left-over vegetables can be used.

Recipe suitable to freeze.

Ratatouille

Makes 8 pies

1 tablespoon olive oil
2 cloves garlic, peeled and crushed
1 onion, peeled and finely chopped
300g eggplant, cut into small cubes
1 small green or red capsicum, seeds removed and finely chopped
1 small zucchini, finely sliced
4 canned tomatoes, well drained and roughly chopped (or 3 small fresh ripe tomatoes)
1½ tablespoon tomato paste
1 tablespoon mixed herbs
salt & pepper to taste

1. Heat oil in a frypan and saute garlic and onion until onion is tender.
2. Add remaining ingredients. Cover and cook for 5 minutes.

Recipe suitable to freeze.

Spinach & Cheese

Makes 8 pies

250g packet frozen spinach, thawed and squeezed of excess liquid
200g Swiss cheese, grated
2 small onions, peeled and finely chopped
1 egg, lightly beaten
2 tablespoons milk
ground black pepper to taste

Combine all ingredients.

Recipe suitable to freeze.

Hint: 200g Fetta cheese can be used instead of Swiss cheese.

Dessert Fillings.

Fruity Ricotta

Makes 8 pies

300g ricotta cheese
¾ cup canned black cherries, drained and seeds removed
⅓ cup sultanas
⅓ cup coarsely chopped hazelnuts
½ teaspoon allspice

Combine all ingredients.

Hint: Dust pies with icing sugar and serve with whipped cream or ice cream.

Almond Cheesecake

Makes 8 pies

300g cream cheese, softened
⅔ cup flaked almonds, toasted
½ cup sultanas
3 tablespoons lemon juice
2 tablespoons icing sugar

Using a mixer, beat cream cheese until smooth. Add remaining ingredients and mix well.

Hint: Serve chilled with fresh whipped cream. Top with extra toasted almonds and/or dust with icing sugar.

Recipes for pie fillings (cont).

Apple 'N' Peach

Makes 8 pies

200g drained peach slices, roughly chopped

250g canned pie apples

1/2 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon ground cloves

2 teaspoons caster sugar

Combine all ingredients.

Hint: Dust pies with icing sugar and serve with whipped cream or ice cream.

Homemade Shortcrust Pastry

185g butter or margarine

2 teaspoons caster sugar

pinch salt

1 egg

1 tablespoon milk

2 cups plain flour

1. Using a food processor, process butter or margarine, sugar, salt, egg and milk until combined.
2. Add flour and process on a low speed until just combined.
3. Turn out onto a floured board and knead lightly. Wrap and chill for 10 minutes before rolling.
4. Divide mixture into 2. Roll Out between 2 sheets of grease proof paper to 3mm thickness. Cut and use. as required. This recipe will make approximately 8 pie bases and 8 pie tops.

Other recipe ideas.

Capsicum, Bacon and Onion Mini Quiches

Makes 8

2 onions, peeled and finely chopped
4 bacon rashers, rind removed and finely chopped
1 small green or red capsicum, seeds removed and finely chopped
2 cloves garlic, peeled and crushed
150ml thickened cream
1 egg
1 egg yolk
1/2 cup grated cheese
1 teaspoon dried mixed herbs
ground black pepper to taste
8 shortcrust pastry bases

1. Heat a little oil in a frypan and saute the onion, bacon, capsicum and garlic for 5 minutes.
2. Whisk the cream and eggs together. Add the bacon and onion mixture, cheese, herbs and pepper to taste. Mix to combine.
3. Place the pastry bases into the pie maker and fill with mixture 5mm from the top. Cook for approximately 10 minutes or until set.
4. Repeat with remaining mixture.

Recipe suitable to freeze.

Wholemeal Fruit Muffins

Makes 8

1 1/2 cups wholemeal self raising flour
1/4 teaspoon salt
1/2 cup caster sugar
1/4 cup vegetable oil
1/2 cup milk
1/2 cup mixed fruit

1. Combine the first four ingredients.
2. Gradually add the milk and mix until combined.
3. Fold through the mixed fruit.
4. Spoon 1/4 cup mixture into the pie maker and cook for approximately 6 minutes or until golden brown.
5. Repeat with remaining mixture.