

Recipes

Delicious recipes from Breville



Traditional Pies

BACON AND EGG BREAKFAST PIES

4 bacon rashers, shortcut rindless, finely chopped
4 x 60g eggs
1 tablespoon cream
8 slices bread
1 tablespoon shallots, thinly sliced
Salt and Pepper to taste

1. Place chopped bacon into a heated frypan and cook until crisp.
2. Combine and lightly whisk eggs and cream.
3. Use the pie cutter to cut the bases from the bread slices.
4. Preheat Classic Pie 4 Creations until the 'ready-to-bake' light illuminates.
5. Insert the bread bases into the Classic Pie 4 Creations using the pie press.
6. Sprinkle bacon and shallots evenly into the bread bases and top each with ¼ of egg mixture.
7. Close lid and cook for 3-5 minutes or until egg is cooked to your liking. Season with salt and pepper if required.

QUICK MEAT PIES

Makes 4

1 tablespoon olive oil
100g minced beef
½ cup finely chopped onion
2 tablespoons tomato sauce
1 tablespoon powdered gravy mix
½ cup/125ml water
¼ teaspoon mixed herbs
Salt and pepper, to taste
2 teaspoons cornflour
2 teaspoons water
1 tablespoon finely chopped parsley
1 sheet ready-rolled shortcrust pastry, for bases
1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add minced beef and onion, cook over moderate heat for 4 minutes, add sauce, gravy mix, water, herbs and season with salt and pepper if required.
2. Blend cornflour with water, add to meat mixture and stir until mixture boils and thickens. Allow to cool and add parsley.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

More information on making Pastry Pies, Bread Pies and Pie Fillings can be found in 'Hints and Tips for Best Results' on Page 10.

Traditional Pies continued

ITALIAN PIES

Makes 4

1 tablespoon olive oil

100g minced beef

½ cup finely chopped onion

½ cup Italian-style tomato sauce

1 tablespoon finely chopped basil

Salt and pepper, to taste

1 sheet ready-rolled shortcrust pastry, for bases

1 sheet ready-rolled puff pastry, for tops

1. Heat olive oil in a saucepan, add minced beef, onion, tomato sauce and basil, cook over moderate heat for 5-6 minutes and season with salt and pepper if required. Allow to cool.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

POTATO AND CURRY PIES

Makes 4

100g minced beef

½ cup small diced potato

½ cup finely chopped onion

1 teaspoon curry powder

½ cup/125ml water

2 teaspoons cornflour

2 teaspoons water

Salt, to taste

1 sheet ready-rolled shortcrust pastry, for bases

1 sheet ready-rolled puff pastry, for tops

1. Combine minced beef, potato, onion, curry powder and water in a saucepan and cook over moderate heat for 5 minutes or until potato is cooked and soft.
2. Blend cornflour with water. Add to meat mixture and stir over heat until mixture boils and thickens. Season with salt if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Traditional Pies continued

CHICKEN AND LEEK PIES

Makes 4

- 2 tablespoons butter
- ½ cup thinly sliced leek
- 2 tablespoons finely chopped parsley
- 1 cup cooked shredded chicken
- ½ cup/125ml chicken stock
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in saucepan, add leek and lightly sauté for 2 minutes. Add parsley, chicken and stock and bring to the boil.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

MUSHROOM AND BACON PIES

Makes 4

- 2 teaspoons olive oil
- 2 bacon rashers, rind removed, finely chopped
- ½ cup chopped onion
- ¼ cup chicken stock
- 80g button mushrooms, chopped
- 1 tablespoon chopped parsley
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add bacon and onion, cook over medium heat for 2 minutes add stock, mushrooms and parsley and cook for 2-3 minutes.
2. Blend cornflour with water, add to mushroom mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Gourmet Pies

THAI RED CURRY PIES

Makes 4

- 1 tablespoon olive oil
- 100g minced beef
- 1 tablespoon red curry paste
- 2cm piece fresh ginger, peeled and grated
- ½ cup finely chopped onion
- ¼ cup coconut cream
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add minced beef, curry paste, ginger and onion, cook over moderate heat for 5 minutes. Add coconut cream, stir well. Allow to cool.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

PESTO CHICKEN PIES

Makes 4

- ¼ cup shredded English spinach
- ¾ cup cooked shredded chicken
- 1 tablespoon pesto sauce
- ½ cup /125ml chicken stock
- 2½ teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine spinach, chicken, pesto and chicken stock in a saucepan and cook over moderate heat for 4 minutes.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

VEGETABLE AND PARMESAN PIES

Makes 4

- 1 tablespoon butter
- ½ cup thinly sliced leek
- ½ cup/125ml water
- ½ cup diced potato
- ½ cup diced pumpkin
- ½ cup small broccoli florets, chopped
- 2 teaspoons cornflour
- 2 teaspoons water, extra
- Salt and pepper, to taste
- ¼ cup grated Parmesan cheese
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in a saucepan, add leek and sauté for 3 minutes.
2. Add water, potato and pumpkin, cook over moderate heat for 4 minutes, add broccoli and cook until tender, approximately 2 minutes.
3. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
4. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
5. Insert pastry bases, fill each base with ½ cup mixture and sprinkle with Parmesan cheese before placing pastry tops into position.
6. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

MEDITERRANEAN PIES

Makes 4

- 2 teaspoons olive oil
- 1/3 cup chopped leek
- 1/3 cup vegetable stock
- 1/4 cup char grilled eggplant, chopped
- 1/4 cup roasted capsicum, chopped
- 1 tablespoon tomato paste
- 1 tablespoon chopped black olives
- 2 teaspoons finely chopped basil
- 1 teaspoon cornflour
- 1 teaspoon water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in saucepan, add leek, lightly sauté for 2 minutes, add stock, eggplant, capsicum, tomato paste, olives and basil. Stir and cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with 1/2 cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

LEMON TUNA AND CORN PIES

Makes 4

- 1 x 100g can tuna in lemon and cracked pepper, drained
- 1 x 130g can pureed sweet corn, drained
- 1/4 cup mashed potato or cooked white rice
- 2 teaspoons finely chopped fresh basil
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine tuna, corn, potato or rice and basil in a bowl and stir until well combined.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Prepare pastry bases, fill each base with 1/2 cup mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

More information on Pie Fillings and Reheating can be found in 'Hints and Tips for Best Results' on Pages 10 and 11.

SALMON AND CARROT PIES

Makes 4

- 1 teaspoon butter
- 2 tablespoons finely chopped shallots
- 1 x 105g can salmon, drained
- ½ cup finely grated carrot
- ½ cup/75ml milk
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in saucepan, add shallots and lightly sauté for 2 minutes. Add salmon, carrot and milk, cook over moderate heat for 4 minutes.
2. Blend cornflour with water, add to salmon mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

SPINACH AND FETA PIES

Makes 4

- 100g English spinach
- 1 teaspoon butter
- ½ cup finely chopped onion
- 100g feta cheese, crumbled
- 1 tablespoon pine nuts
- Cracked black pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Blanch spinach, drain in sieve, push out excess moisture and finely chop.
2. Heat butter in a saucepan, add onion and lightly sauté for 4 minutes. Remove from heat and add spinach, cheese, and pine nuts. Season with pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Dessert Pies and Sweet Ideas

APPLE PIES

Makes 4

- 1 cup/250g grated apple
- ½ teaspoon cinnamon
- 1½ tablespoons caster sugar
- 2 teaspoons cornflour
- 2 teaspoons water
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine apple, cinnamon and sugar in a saucepan and sauté over moderate heat until apple is cooked.
2. Mix cornflour and water together and add to the apple mixture. Cook for a further 1 minute.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

STRAWBERRY AND VANILLA BEAN PIES

Makes 4

- 1 punnet strawberries, hulled
- 3 tablespoons caster sugar
- ½ teaspoon vanilla bean paste or extract
- Filo pastry x 8 sheets

1. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
2. Combine strawberries, sugar, vanilla and 1 tablespoon of water in a saucepan and bring to the boil. Lower the heat and stir for 2 minutes.
3. Prepare pastry bases by placing 1 sheet of filo pastry onto bench. Lightly spray with oil, then place next filo sheet on top. Repeat spraying and layering with 2 more filo pastry sheets. Repeat using the last 4 sheets of filo pastry.
4. Slice each filo pastry sheet in half.
5. Insert half of filo pastry into pie well and equally distribute strawberry, vanilla mixture into the bases. Fold excess pastry over and into the middle of each pie.
6. Close lid and cook for 5 minutes or until pastry is golden brown.

CHOC BANANA HAZELNUT TARTS

Makes 4

- 1 cup diced banana
- 2 tablespoons hazelnut choc spread
- 8 sheets filo pastry
- Canola oil spray

1. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
2. Prepare pastry bases by placing 1 sheet of filo pastry onto bench. Lightly spray with oil, then place next filo sheet on top. Repeat spraying and layering with 2 more filo pastry sheets. Repeat using the last 4 sheets of filo pastry.
3. Slice each filo pastry sheet in half.
4. Insert half of filo pastry into pie well and equally distribute hazelnut chocolate spread and banana into the bases. Fold excess pastry over and into the middle of each pie.
5. Close lid and cook for 5 minutes or until pastry is light golden brown.