

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at www.wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BFPR0040 Printed in China REV 2.0

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Wolfgang Puck

4 Cup Continuous Flow
Food Processor
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions.
- 2 To protect against risk of electrical shock, do not put Motor Housing, Cord or Plug in water or other liquid. For detailed cleaning instructions see the section marked 'Care and Cleaning' in this instruction manual.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
- 5 Blades are sharp. Handle them carefully.
- 6 Do not use outdoors.
- 7 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 8 Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- 9 Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of severe personal injury or damage to food processor. A spatula may be used, but must be used only when the Food Processor is **not** running.
- 10 Never push food down by hand. Always use food pusher.
- 11 Avoid contact with moving parts.
- 12 Make sure motor has completely stopped before removing cover. Never use the cover interlock as a means of turning on or shutting off the motor. Only use the On button or Pulse button to operate this appliance.
- 13 To reduce the risk of injury, no blade or disc should be placed on the shaft except when the bowl is properly locked in place. Store blades and discs as outlined in this instruction manual and keep the appliance out of reach of children.
- 14 Be sure cover and feed tube are securely locked in place before operating food processor.
- 15 Never try to override or tamper with cover interlock mechanism.
- 16 Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
- 17 The use of attachments not recommended or sold by WP Appliances, Inc. specifically for this model may cause fire, electrical shock, personal injury, or damage to your food processor.

- 18 To disconnect, turn any control to "OFF", then remove plug from wall outlet. Always hold the plug, never pull the cord.

- 19 Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

Additional Safety Precautions

- Always use extreme care when handling processing blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store processing blades and cutting discs as referenced in the section "Storing Your Food Processor".
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Do not put hot liquids into the food processor, warm liquids are acceptable.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- When using the lid with the continuous flow door closed do not overfill the processor. The maximum levels for the 4 cup work bowl is 1 cup of thin liquid, and 1.5 cups of thick liquid. For solids such as cheese, vegetables, etc. no more than 4 cups.
- Always remove the blade before emptying the processor bowl of its contents.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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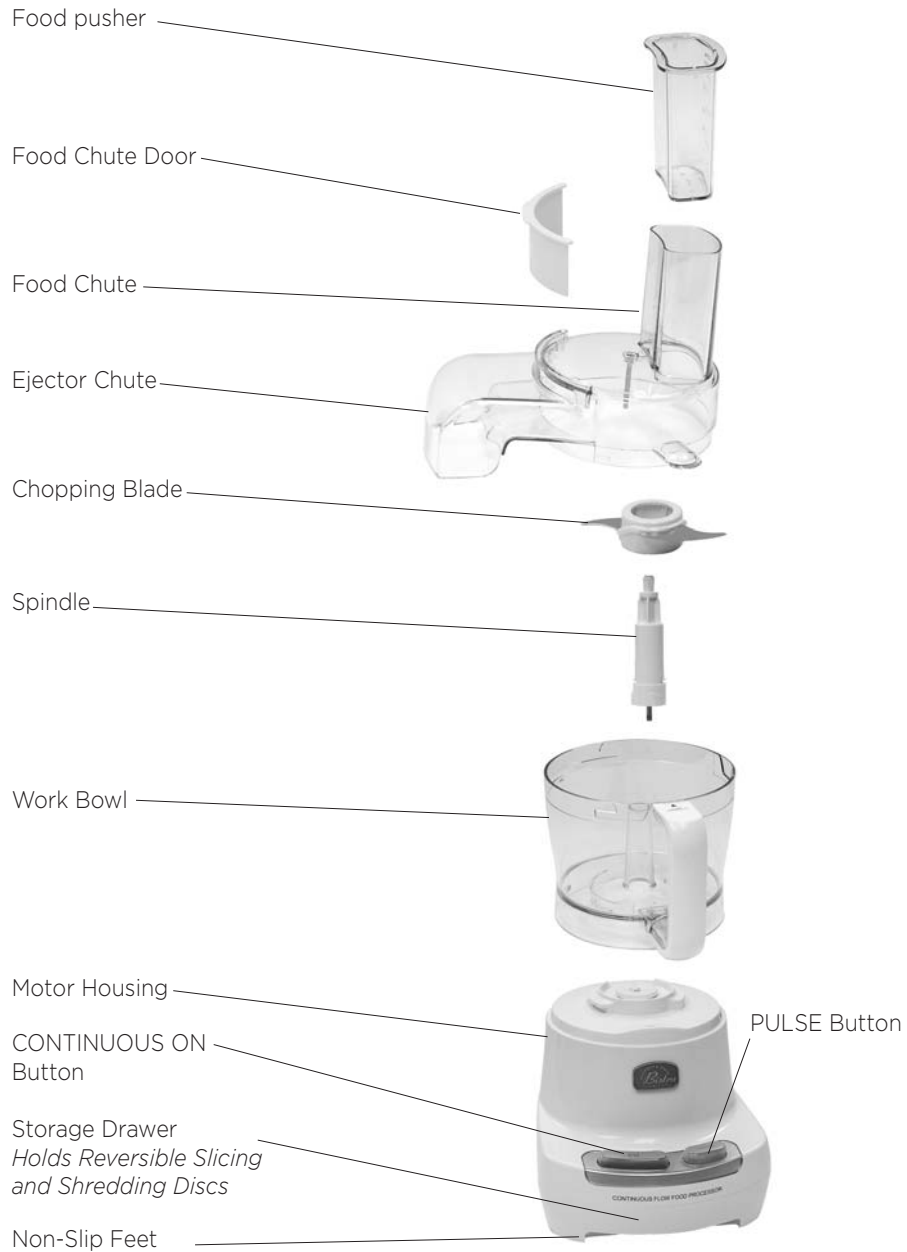
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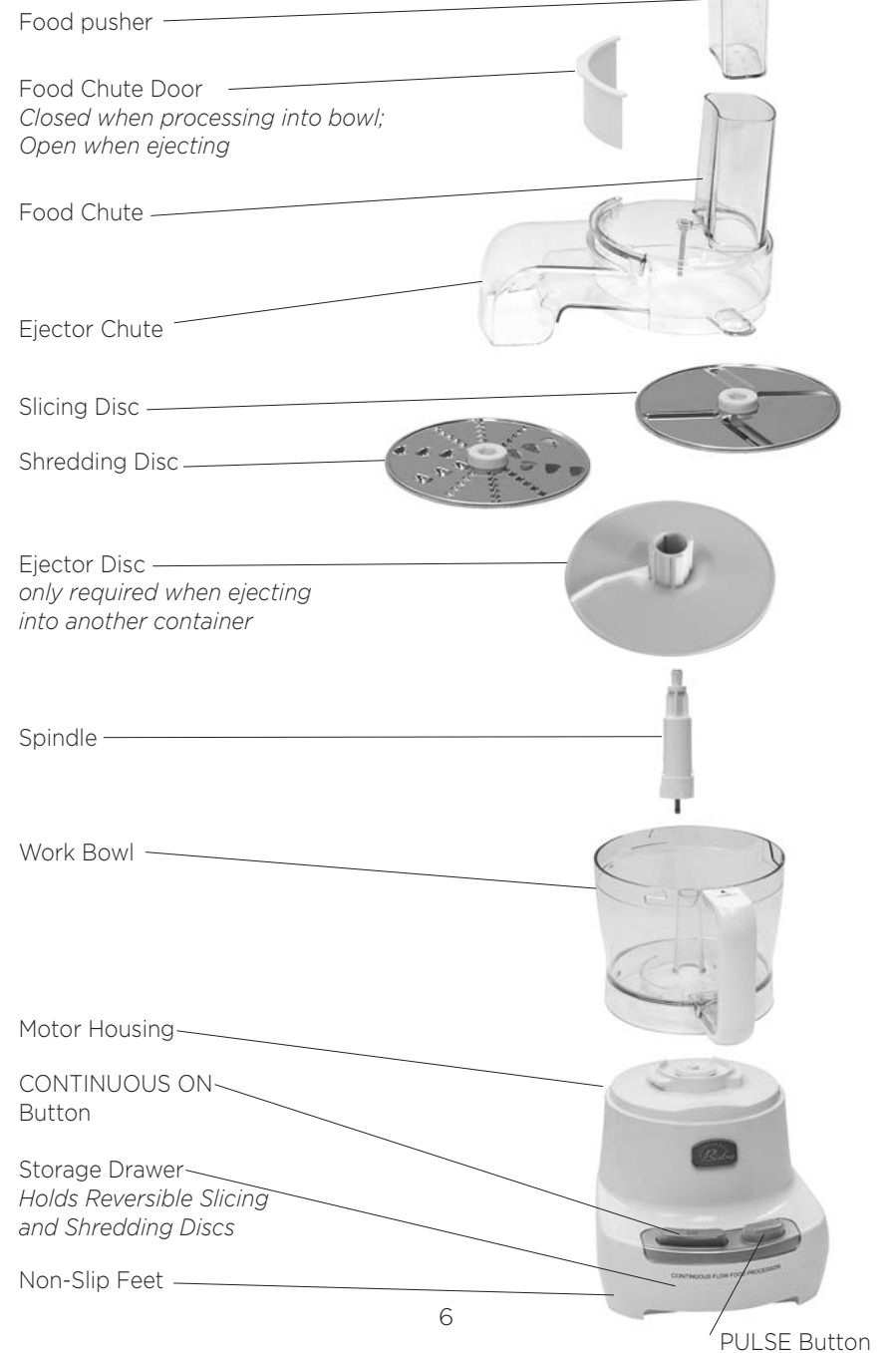
Know Your Food Processor

Configuration for Chopping

Photos of Processor may be slightly different from actual unit.



Configuration for Slicing/Shredding



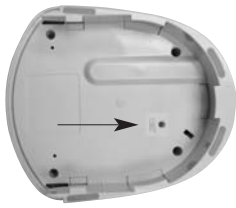
Before Your First Use

Prior to using your Food Processor, wash all parts as outlined in the section "Care and Cleaning."

Overload Protection Reset Switch

Your 4 Cup Food Processor is equipped with an overload protection switch. Should your food processor stop working, unplug it from the wall outlet. Wait for the motor to cool down (about 5 minutes) and follow the instructions below.

figure a



- 1 Ensure that your Food Processor is powered off and unplugged from the wall outlet.
- 2 Remove the Storage Drawer from the Motor Housing
- 3 Locate the red RESET button located underneath the Motor Housing (see figure a) Press the button in completely.
- 4 Assemble your Food Processor according to the instructions in the section "Assembling Your Food Processor. Plug the food processor into the wall outlet. Your Food Processor is now ready to for use.

Assembling Your Food Processor

figure 1



Before you assemble the Food Processor, ensure that the power cord is unplugged.

- 1 Place the Motor Base facing you on a dry, level surface.
- 2 Place the Processing Bowl onto the Motor Base, the bowl will only sit correctly on the base when the handle is at the 3 o'clock position, see figure 1.

figure 2



- 3 Rotate the handle clockwise to lock, as indicated by the graphics on the left side of the motor base. The Bowl Handle should be at the 6 o'clock position, see figure 2.

- 4 Place the Lid on the Processing Bowl with the tab on the Lid to the right of the handle. See figure 3. Ensure that the center pin of the Lid is inserted into the hole on the shaft. Turn the Lid clockwise until it engages the interlock on the handle. See figure 4.

figure 3



Note: Your Food Processor will not operate unless your bowl and lid are assembled properly.

Warning: Use caution, as blades are extremely sharp. Always handle all blades by their central plastic section. Never grasp the cutting blade itself.

figure 4



Assembling Your Attachments

figure 5



Note: All attachments must be firmly attached to the Spindle. Always adjust the attachments until you are sure that they are correctly fitted.

- Place the Chopping Blade over the Spindle until it snaps into place. See figure 5. The top of the Chopping Blade has a rim. Be sure to slide with rim side up onto Spindle. Refer to figure 6 for correct placement of the Chopping Blade onto the Spindle.

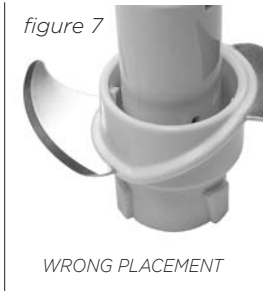
Note: If Chopping Blade is incorrectly placed onto Spindle (see figure 7), use a flat-tipped screwdriver or other blunt instrument to depress the flexible side tabs in order to release the Blade from the Spindle. See figure 8.

figure 6



- Place the assembled Spindle/Chopping Blade onto the Drive Shaft, see figure 9, next page. Ensure that the Spindle assembly is fully seated into the Drive Shaft. You should not see any of the metal stem on the bottom of the Spindle if it is properly assembled. It may be necessary to turn the Spindle slightly left or right.

figure 7



- Place ingredients into the Processing Bowl.

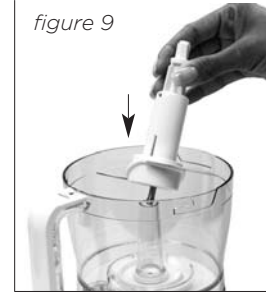
figure 8



Assembling Your Attachments

continued

figure 9



- Fit the Processing Cover to the Processing Bowl (see figure 10), and place the Food Pusher in the Feed Tube.

- Plug the power cord into a 120V AC power outlet.

- Start processing using the CONTINUOUS ON or PULSE button.

- When processing is complete, remove the Spindle and Blade from the Processing Bowl before removing the processed food.

figure 10



Warning! Make sure motor has stopped completely before removing cover. If machine does not stop within four (4) seconds from turning power off call 800-275-8273 for assistance. Do not use machine.

Always turn machine off from Power button, NEVER use the lid as a means of turning the machine on or off.

Using Your Food Processor

Your Food Processor has two speed controls, CONTINUOUS ON, or PULSE. Please note that your Food Processor will not operate unless the Bowl and Lid are properly assembled according to the section "Assembling Your Food Processor". The safety interlock must be engaged.

CONTINUOUS ON

Press the CONTINUOUS ON button located on the left side of the control panel. Your processor will stay on as long as this button is engaged. To stop the motor from spinning depress the CONTINUOUS ON button once again.

PULSE

For pulse chopping, depress and hold the PULSE button located on the right hand side of the control panel. The motor will continue to spin for as long as you hold the PULSE button down. When pulsing, always allow enough time for the food to fall down back into the blades in between pulses.

The PULSE button allows you to more precisely control processing. Never control pulsing by opening and closing the lid.

Using the Chopping Blade

The stainless Chopping Blade is used for chopping, mixing, kneading, pureeing, and emulsifying.

- 1 Always use the metal Chopping Blade when chopping, pureeing, mixing, or kneading. Place the Blade into the food processor prior to adding food. For more uniform results, food should be cut into pieces no larger than 1-inch . If food is not uniform, you may get inconsistent results. For best results, process no more than 2 cups at a time.
- 2 Place Cover onto Processor Bowl and lock into place. Place Food Pusher into Cover to prevent splatter.
- 3 For precise chopping, use the PULSE button. For pureeing, kneading, or fine chopping, use the CONTINUOUS ON button. If necessary, use a spatula to scrape down the sides of the bowl. Ensure that your Food Processor is powered off first.

Using Your Food Processor

continued

Warning! Never turn the Food Processor off by removing the lid, as a serious injury can occur from the blades and or discs. Always power the processor off by using the control buttons and waiting for the blades to completely stop spinning. If the blades continue to spin while the switch is off, unplug from the wall outlet and call our customer service department at 1-800-275-8273. Do not attempt to use the machine any further.

- 4 Foods with high moisture content will turn into a fine puree very quickly. If this is not the result you want, use the PULSE button in very short increments while watching the result of the processed food.
- 5 Should your recipe call for liquid ingredients, or small pieces of food to be added while chopping, remove the Food Pusher and drop them through the feed tube and then replace the cover.
- 6 If processing liquid ingredients by themselves, do not exceed more than 1 cup of thin liquids and 1 1/2 cups of thick liquids in the continuous feed lid, or 1.5 cups of thin liquid and 2.5 cups of thick liquid in the standard lid (optional standard lid must be purchased separately).
- 7 To remove the food after you have completed processing, turn the processor off (see warning under paragraph 3 above), remove the Cover, remove the Blade/Spindle assembly by lifting straight up and out of the bowl. Remove the Work Bowl by turning counter-clockwise and lifting straight up.

Using the Slicing and Shredding Discs

The Slicing and Shredding Discs can be used to process up to 4 cups of processed food directly into the work bowl, or up to 7 cups into the optional food hopper (sold separately), or into a tall mixing bowl or container.

Processing Cheese

Your 4 Cup Food Processor is able to shred soft cheese such as Cheddar, Mozzarella, or Swiss that has been pre-chilled, not frozen. When processing soft cheese only use the shredding disc or chopping blade, not the slicing disc. Do not use excess force to push the cheese through the feed tube, slow steady pressure will be sufficient, allowing the shredding disc to shred the cheese equally.

When processing hard cheese such as Parmesan or Romano ensure that it is at room temperature prior to processing. You can use the slicing disc, shredding disc, or chopping blade to process hard cheese.

Processing Less Than 4 Cups



figure 11

- 1 Assemble Work Bowl according to instructions in “Assembling Your Food Processor.”
- 2 Place the Spindle into the Work Bowl and push down as far as it will go.
- 3 Select the reversible Slicing or Shredding disc. You will notice there are two sides to each disc, one large, and one small. The desired cut you are looking for should be placed facing up onto the Spindle.

Warning! Blades are razor sharp; always handle discs by the white center rim, not by the blade itself.

- 4 Place Cover onto Processor Bowl and lock into place. Ensure that the food chute door is in the down position (closed) to prevent your ingredients from exiting out the Ejector chute during processing. See figure 11.
- 5 Load Food Chute before turning Processor on. It is best to ensure that the side of food facing the blade is flat to ensure consistency.
- 6 Always cut and load food flat-side down into the Food Chute. Insert the Food Pusher into the Food Chute and apply slight pressure while holding the PULSE button down to process the food. (See “Helpful Hints” for more processing tips.) When the Food Chute is empty, release the PULSE button. It’s normal for a small piece of unprocessed food to be left between the Slicing/Shredding Discs and Bowl Lid.
- 7 Remove the Lid, and then remove the Disc before removing the Work Bowl. Remove the Work Bowl by turning counter-clockwise to the 3 o’clock position and lifting straight up.

Warning! Blades are razor sharp; always handle discs by the white center rim, not by the blade itself.

Processing More Than 4 Cups



figure 12

For processing more than 4 cups, you will need the ejector disc, and ensure that the Food Chute Door in the Processing Lid is in the open position. See figure 12.

Warning! When using the Food Processor with the Food Chute Door open, keep hands and fingers away from the Food Ejector Chute. NEVER reach into the opening to remove food. Should the Ejector Chute become clogged, turn the Processor off, wait for the blades to stop spinning, remove the Cover, and remove the clogged food.

- 1 Assemble Work Bowl according to instructions in “Assembling Your Food Processor.”
- 2 Place the Spindle into the Work Bowl and push down as far as it will go.
- 3 Place the Ejector Disc on to the Spindle BEFORE adding the cutting disc of your choice. The Ejector Disk will allow the food to bypass the work bowl and eject into the optional hopper, or container of your choice. The top side of the Ejector Disc is identified by the side with the sweeping ridge as shown in figure 13.
- 4 Select the reversible Slicing or Shredding Disc. You will notice there are two sides to each disc, one large, and one small. The desired cut you are looking for should be placed facing up onto the Spindle.



figure 13

Processing More than 4 Cups

continued

Warning! Blades are razor sharp; always handle discs by the white center rim, not by the blade itself.

- 5 Place Cover onto Processor Bowl and lock into place. Ensure that the Food Chute door is in the up position to allow your ingredients to exit out of the Ejector Chute during processing. See figure 12.
- 6 Always cut and load food flat-side down into the Food Chute. Insert the Food Pusher into the Food Chute and apply slight pressure while holding the PULSE button down to process the food. (See "Helpful Hints" for more processing.) When the Food Chute is empty, release the PULSE button. It's normal for a small piece of unprocessed food to be left between the Slicing/Shredding Discs and Bowl Lid.
- 7 Remove the Lid, and then remove the disc before removing the work bowl. Remove the work bowl by turning counter-clockwise and lifting straight up.

Warning! Blades are razor sharp; always handle discs by the white center rim, not by the blade itself (See figure 14).

Disassembly of Your Food Processor

figure 14

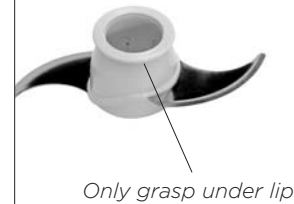


figure 15

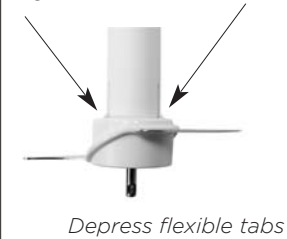


figure 16



Warning! Always wait for the Chopping Blade to stop moving completely before removing the Cover.

- 1 Remove the Processing Bowl Cover by turning counter-clockwise and lifting straight up.
- 2 If using the Chopping Blade, remove the Spindle with Chopping Blade attached. Depress the two flexible tabs located just above the Chopping Blade and press in while pushing the Chopping Blade up. See figure 15.
- 3 If using one of the Processing Discs, remove first by grasping the center plastic section of the Disc. See figure 16. Lift straight up to remove, then remove center shaft.
- 4 To remove the Work Bowl, grasp the handle and turn counter-clockwise to the 3 o'clock position and lift straight up.

Storing Your Food Processor

The Wolfgang Puck Food Processor was designed so that all attachments can be stored within the unit itself and inside the Storage Drawer. See figure 17. For added convenience the unused cord length can easily be pushed into the base of the processor for storage. See figure 18.

figure 17



figure 18



Helpful Hints

- For consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform. More consistent processing results are also achieved if the container is not overloaded.
- Before processing, cut meat into cubes approximately 1" square. It is best to process very cold meat (not frozen). Always use the PULSE button in 2 second increments.
- When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.
- When processing herbs or garlic cloves, best results are achieved when using the PULSE button in short increments. Herbs must be dry prior to processing.
- The quantities that can be processed within the Processing Bowl will vary with the density of the mixture.
- When various recipes require dry ingredients such as flour, add them directly into the Processing Bowl before processing. There is no need to sift ingredients when using your food processor. Liquid ingredients may be added while the processor is operating by pouring through the Feed Tube in the processor cover.
- When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with a spatula.
- When slicing, shredding and grating, cut all ingredients to a size that fits comfortably into the Feed Tube. Pack the Feed Tube and, while holding food steady and upright with the Food Pusher, press down evenly until all ingredients are sliced or shredded. Do not use excessive force as you will get inconsistent results and you may damage the food processor.
- Follow the dough recipes exactly to create the best consistency and results.
- When shredding soft cheese, ensure that it is fully chilled but not frozen. This will prevent cheese from getting clogged between the Shredding Disc and Ejector Disc.

Warning! Never use fingers to push food down the Feed Tube. Always use the Food Pusher.

Helpful Hints

continued

- For best results when slicing, the Feed Tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the Food Pusher and the Blade. When using the Slicing Disc, excessive force will cause food to be sliced unevenly. Only slight pressure is needed from the food pusher when using this attachment.
- For best results when shredding and grating remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled (not frozen) before processing. Harder foods such as Parmesan or Romano cheese should be at room temperature before processing. Never attempt to shred or grate cheese that cannot be pierced with a fork or a knife tip.



- The most important factor for successful slicing and shredding is the way in which the food is packed into the Feed Tube. To prepare shorter slices, pack the food items vertically in the feed tube, see figure 19. To prepare longer slices, pack food items horizontally in the Feed Tube, see figure 20.

Care and Cleaning

Ensure that your Food Processor is unplugged from the electrical outlet before cleaning.

Wipe the Base and Cord with a warm soapy cloth and wipe clean with a damp cloth. Dry thoroughly. Do not use any abrasive cleaners or scouring pads on the housing as this will damage the finish. Wash the Processing Bowl, Cover and all attachments (except Motor Base) in warm water using a mild detergent (or see dishwasher instructions below). Dry each part thoroughly before use.

Warning! Care must be taken when handling the metal blades as these items are extremely sharp.

Dishwasher Use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning. However all parts of your Food Processor are tolerant to dishwasher use, (excluding the processor body). If using the dishwasher place parts only on the top rack.

Appetizers, Dips, Sauces, Dressings & Spreads

Almond Pesto

Makes 1/2 cup

INGREDIENTS

1 cup loosely packed parsley, washed, stems removed
1 cup firmly packed basil leaves
2 tablespoons chopped blanched garlic
1 tablespoon almonds, finely ground
3/4 cup olive oil
1 teaspoon salt
1 teaspoon freshly ground white pepper
2 teaspoons lemon juice

METHOD

- 1 In the Food Processor fitted with the Chopping blade, combine the parsley, basil, garlic, almonds and a little of the oil until combined well.
- 2 With the motor still running, slowly pour the remaining oil through the opening, and process until smooth. Season with salt, pepper and lemon juice. Correct seasonings to taste.

Recipe Courtesy Wolfgang Puck

Asian Vinaigrette

This simple dressing gives a light yet rich Asian flavor to salad greens. You'll find rice wine vinegar and toasted sesame oil in the Asian foods section of well-stocked markets.

Makes 1/2 cup

INGREDIENTS

3 tablespoons rice wine vinegar
 2 tablespoons soy sauce
 2 tablespoons peanut oil
 1 tablespoon toasted Asian sesame oil
 Juice of 1/2 lemon
 Salt
 Freshly ground black pepper

METHOD

- 1 In the Food Processor fitted with the Chopping blade combine the vinegar, soy sauce, peanut oil, sesame oil, and lemon juice.
- 2 Season to taste with salt and pepper.

Recipe Courtesy Wolfgang Puck

Black and Green Tapenade with Goat Cheese Crostini

Crostini are thin versions of the classic Italian Bruschetta. Tapenade is the great olive spread of Provence. It's a perfect combination.

Makes 1 heaping cup

INGREDIENTS

For the Tapenade

1 cup Niçoise olives, pitted
 1 cup small green French olives (Picholine), pitted
 1/4 cup oven-dried tomatoes (see recipe p. 24), drained
 1 tablespoon capers
 1 clove garlic
 1 anchovy fillet
 1/2 tablespoon fresh basil leaves, chopped
 1/2 tablespoon fresh thyme leaves, chopped
 1/2 tablespoon fresh flat-leaf parsley leaves, chopped
 1/4 tablespoon fresh oregano leaves, chopped
 1/4 cup extra-virgin olive oil

For the Crostini

1 loaf crusty French bread, cut into slices on a bias
 Goat cheese

METHOD

- 1 In the Food Processor fitted with the Chopping blade, combine all the ingredients for the Tapenade except the olive oil. Using the PULSE button, process until coarsely chopped and well blended. Continue to process, slowly adding the olive oil. Refrigerate in a covered container. Use as needed for up to 1 month.
- 2 Preheat oven to 400 degrees F.
- 3 Place bread slices on a cookie sheet and bake for 5 minutes, or until lightly toasted.
- 4 Spread crostini toast with a thin layer of goat cheese, and then add tapenade. Serve immediately.

Recipe Courtesy Wolfgang Puck

Oven-Dried Tomatoes

Makes 1 1/4 cups

INGREDIENTS

About 12 medium Roma tomatoes (2 pounds)
 3/4 cup extra virgin olive oil, plus additional
 1 teaspoon fresh thyme leaves, minced
 6 cloves garlic, crushed
 1/2 teaspoon kosher salt
 1/4 teaspoon freshly ground black pepper
 1/2 teaspoon sugar

METHOD

- 1 Preheat the oven to 250 degrees F.
- 2 In a pot of boiling water, blanch tomatoes for about 15 seconds. Drain and refresh in ice water. Drain water, peel, core and cut tomatoes into quarters and remove seeds.
- 3 Line a baking tray with parchment paper. Place tomatoes quarters on the tray, cut side down. Drizzle with 1/4 cup of olive oil. Sprinkle with thyme and garlic. In a small bowl, combine salt, pepper and sugar and sprinkle evenly over the tomatoes.
- 4 Bake tomatoes until they begin to shrivel, about 1 hour. When tomatoes are cool enough to handle, transfer to a container and pour remaining 1/2 cup of olive oil over them. Cover, refrigerate and use as needed.

Recipe Courtesy Wolfgang Puck

Caesar Vinaigrette

Using a whole egg rather than just egg yolks results in a lighter Caesar dressing that comes together more easily.

Makes about 2 cups

INGREDIENTS

1 egg
 3 tablespoons fresh lemon juice
 1 tablespoon garlic, minced
 1/2 teaspoon Worcestershire sauce
 1/4 teaspoon red pepper flakes
 1 tablespoon Dijon mustard
 2 anchovy fillets, mashed
 Scant cup peanut oil
 1/3 cup extra-virgin olive oil
 1/4 cup freshly grated Parmesan
 Kosher salt
 Freshly ground black pepper

METHOD

- 1 In the food processor fitted with the Chopping blade, combine the egg, lemon juice, garlic, Worcestershire sauce, red pepper flakes, mustard, and anchovies. Slowly pour in the oils to emulsify. Stir in the cheese and season with salt and pepper.
- 2 Refrigerate in a covered container. When ready to use, whisk or shake the container.

Recipe Courtesy Wolfgang Puck *Makes it Easy*, Rutledge Hill Press (October, 2004)

Chili and Garlic Oil

Makes about 2 cups

INGREDIENTS

1 whole head garlic, cloves separated and peeled
2 cups extra-virgin olive oil
1 tablespoon red pepper flakes

METHOD

- 1 In a small saucepan, combine garlic cloves and olive oil. Bring to a boil over high heat, then reduce the heat to maintain a bare simmer and cook until the garlic turns golden brown, about 10 to 15 minutes. Do not let the garlic get too brown or the oil will have a bitter taste.
- 2 Remove from heat and cool to room temperature. Add red pepper flakes and let sit to infuse for at least 2 hours to seal flavors. Strain the oil into a clean glass container, cover, and refrigerate for up to 2 weeks.

Recipe Courtesy Wolfgang Puck

Cilantro-Mint Vinaigrette

Used in Panko-Crusted Scallops recipe see page 41.

Makes 4 servings

INGREDIENTS

1 egg yolk
Juice of 2 limes
1 1/2 tablespoons soy sauce
1 medium clove garlic, chopped
1 cup rice vinegar
1/2 teaspoon Chinese chile sauce (optional)
1/2 cup (1 bunch) cilantro leaves, coarsely chopped
6 sprigs mint leaves
1/2 teaspoon kosher salt
Pinch of black pepper
1 1/2 tablespoons packed brown sugar
1 1/2 cups peanut oil
2 teaspoons sesame oil

METHOD

- 1 Assemble all ingredients.
- 2 Put the egg yolk, lime juice, soy sauce, garlic, rice vinegar, Chinese chile sauce (if using), cilantro leaves, mint leaves, salt, pepper, and brown sugar in the large bowl of your food processor fitted with the Chopping Blade. Process for about 20 seconds or until the mixture is smooth.
- 3 With the machine running, drizzle in the oils and process until the mixture is thick. Refrigerate until ready to use.

Recipe Courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Fresh Homemade Peanut Butter

Makes about 1 cup

INGREDIENTS

1 cup roasted peanuts
1/4 teaspoon kosher salt
1 tablespoon light corn syrup or honey
3 tablespoons peanut oil
1 tablespoon water

METHOD

- 1 Combine all ingredients into Processor Bowl fitted with the Chopping Blade. Process for 20-30 seconds. Mix a little longer if a smoother texture is desired.

Tip: Use the same amounts but vary the ingredients to suit your tastes. Cashews and almonds are wonderful too.

Recipe Courtesy Marian Getz

Gazpacho with Avocado Garnish

Serves 6 - 8

INGREDIENTS

For the Gazpacho

2 pounds sun-ripened tomatoes, cored and chopped
2 celery stalks, chopped
1 small red bell pepper, cored, seeded, and chopped
1 large English cucumber, peeled, halved lengthwise, seeded, and chopped
1 1/2 cups good-quality canned tomato juice or V-8
1/2 cup vegetable broth or water
1/2 cup extra-virgin olive oil
1/4 cup sherry vinegar
1/2 cup packed fresh flat-leaf parsley leaves
1 to 2 tablespoons sugar (or to taste)
2 tablespoons tomato paste
1/2 teaspoon sweet paprika
1/4 teaspoon cayenne
2 to 3 teaspoons kosher salt (or to taste)
1/2 teaspoon freshly ground black pepper

For the Avocado Garnish

1 large, ripe but firm Hass avocado, peeled, pitted, and cut into 1/4-inch dice
1/4 small red onion, peeled and cut into 1/4-inch dice
1 tablespoon fresh lime juice
Salt and freshly ground black pepper

For serving (optional)

6 to 8 beefsteak tomatoes
8 sprigs flat-leaf parsley

Gazpacho with Avocado Garnish

continued

METHOD

- 1 In a large, nonreactive bowl, stir together the tomatoes, celery stalks, red bell pepper, cucumber, tomato juice, vegetable broth or water, olive oil, sherry vinegar, parsley leaves, 1 tablespoon sugar, tomato paste, paprika, cayenne, 2 teaspoons salt, and black pepper. Cover with plastic wrap and refrigerate for 2 hours.
- 2 In batches, transfer the chilled gazpacho mixture to your Food Processor fitted with the Chopping blade and use the PULSE button until the soup is coarsely puréed. Transfer the batches, as ready, to another nonreactive bowl. Stir the mixture to blend the batches. Taste and add salt and pepper or sugar, if necessary, to highlight the sweetness of the tomatoes. Cover with plastic wrap and refrigerate until well chilled, several hours more.
- 3 Prepare the avocado garnish: In a small bowl, gently stir together the avocado, red onion, and lime juice. Season to taste with salt and pepper. Cover with plastic wrap and refrigerate.
- 4 If serving in hollowed out beefsteak tomatoes, slice the tops off the beefsteak tomatoes. With a teaspoon or tablespoon, scoop out the seeds and the cores, taking care not to break through the tomatoes' bottoms or outer walls. Place the hollowed-out tomatoes upside down on a platter to drain and refrigerate them until ready to serve.
- 5 At serving time, place a beefsteak tomato bowl on each of eight serving plates. Ladle the gazpacho into each tomato (or into bowls), top with a generous tablespoonful of the avocado mixture, and garnish with a parsley sprig. Serve immediately.

Recipe Courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Homemade Potato Chips

Makes 12 - 16 servings

INGREDIENTS

4 pounds baking potatoes or Yukon Gold potatoes, scrubbed clean
 Peanut oil for deep frying
 Kosher salt

Seasoning possibilities

Salt mixed with cayenne
 Freshly grated Parmesan
 Salt mixed with chopped fresh thyme or rosemary
 Thinly sliced or slivered truffles

METHOD

- 1 If the potatoes have thick, gnarly skins, as older potatoes do, peel them. Otherwise, just scrub. Using the thinnest slicing blade in your Food Processor slice the potatoes crosswise into very thin slices. Use the white continuous feed disk and open the small trap to allow potatoes to continuously feed through processor into a large mixing bowl filled half way with cold water. Do not use excess force with the food pusher as this will result in uneven slices. Leave them to soak for about 10 minutes, then drain and very carefully pat the slices completely dry with separate layers of paper towels.
- 2 Put several inches of oil in an automatic deep fryer or a deep, heavy pan or skillet. Set the deep fryer or bring the oil in the pan to 350°F.
- 3 In batches, deep-fry the potato slices, turning them with a wire strainer if necessary to cook them evenly until they turn light golden brown, 2 to 3 minutes. Lift out the basket or scoop out the potatoes with a deep-fry skimmer and spread them onto paper towels to drain. Sprinkle right away with salt and your choice of seasonings. Bring the oil back up to 350°F before adding the next batch. Arrange the chips attractively in one or more napkin-lined baskets and serve.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Potato Latkes

Makes 12 servings

The ever-popular potato pancakes of the Jewish kitchen make a wonderful appetizer, side dish, or even a vegetarian main course.

INGREDIENTS

8 medium baking potatoes, peeled and trimmed
to fit processor Feed Tube
1 medium onion, peeled and cut into quarters
Lemon juice
1 cup all-purpose flour
1 cup milk
1 egg
1 tablespoon baking powder
2 tablespoons unsalted butter, melted
Peanut oil
Freshly grated nutmeg
Salt and pepper to taste
Watercress, for garnish
Caviar, for garnish (optional)
Applesauce, for garnish (optional)
Crème fraiche or sour cream, for garnish

METHOD

- 1 With the Shredding Blade large side up in your food processor, shred the potatoes and onions by adding the white disk blade and opening the small slide to allow continuous feed of vegetables into a large mixing bowl. Toss them with a squeeze of lemon juice. A handful at a time, squeeze out as much liquid as possible from the shreds.
- 2 In another mixing bowl, stir together the flour, milk, egg, baking powder, and nutmeg. Stir this batter into the potatoes and then stir in the melted butter.
- 3 Heat a large, heavy skillet over medium-high heat. Add an even film of peanut oil about 1/4 inch deep and, when it is hot, form pancakes about 1 heaping tablespoonful large, spreading out and smoothing the top surface with the back of the spoon. When the undersides are golden brown, about 3 minutes, use a metal spatula to flip the pancakes over and cook until their other sides are browned.
- 4 Serve the pancakes as a side dish or appetizer, garnished with watercress. If serving as an appetizer, also accompany the pancakes with your choice of caviar or applesauce, along with some crème fraiche or sour cream.

Recipe Courtesy Wolfgang Puck

Hot Chinese Mustard Sauce

Chinese mustard is fiery hot, so I moderate its power by creating a simple sauce which can be used in all sorts of ways. My favorite is with spring rolls.

Makes 1 1/2 cups

INGREDIENTS

2 tablespoons Chinese dry mustard
(or Colman's English Mustard Powder)
2 teaspoons water
2 tablespoons rice wine vinegar
1/4 cup pickled ginger liquid
Juice of 1 lemon
Pinch of turmeric
1 tablespoon sugar
1 tablespoon chili oil
1 tablespoon Asian sesame oil
1 cup peanut oil

METHOD

- 1 In the food processor with the Chopping Blade attached, combine all the ingredients except the peanut oil. Pulse until well blended.
- 2 Turn Processor on and add the peanut oil until emulsified. Set aside until needed. This can be prepared up to 1 week ahead.

Recipe Courtesy Wolfgang Puck

Mayonnaise

Makes about 1 1/2 cups

INGREDIENTS

2 tablespoons white wine vinegar or Champagne vinegar
1 large egg
1 teaspoon Dijon mustard
Kosher salt and freshly ground pepper
1 cup olive oil

METHOD

- 1 Place the vinegar, egg, mustard, salt and pepper in the bowl of the food processor fitted with the Chopping Blade.
- 2 Begin processing the mixture and slowly drizzle in the oil. Continue to run the machine until all of the oil has been added. You will have beautiful mayonnaise in seconds. Transfer to a bowl or jar, cover tightly, and refrigerate until ready to use.

Recipe Courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Wolfgang Puck Pesto

Makes 1/4 cup

INGREDIENTS

12 medium fresh basil leaves, washed, dried, and coarsely chopped
3 medium cloves garlic, coarsely chopped
2 tablespoons pine nuts, lightly toasted
Pinch of salt
3 tablespoons extra-virgin oil

METHOD

- 1 In your food processor fitted with the Chopping Blade process the basil, garlic, nuts, and salt until thoroughly processed
- 2 With the Processor running slowly add the oil through the feed tube until it reaches a smooth paste. Season with the kosher salt.

Recipe Courtesy Wolfgang Puck

Pizzas, Dough & Crust

Basic Pasta Dough

Makes 8 ounces, serves 2-4

INGREDIENTS

1 cup flour	1 teaspoon extra-virgin olive oil
3 large egg yolks	1 tablespoon water (more as needed)
1/2 teaspoon salt	Semolina or all-purpose flour for dusting

METHOD

- 1 In the Food Processor fitted with the Chopping Blade, combine the flour, egg yolks, salt, olive oil, and water. Process until the dough begins to hold together, then stop the Processor and pinch the dough to test it. If it is too dry, add up to one more tablespoon of water and process until it forms a moist ball. Turn out onto a lightly floured smooth work surface and knead by hand until a smooth ball is formed. Loosely wrap in plastic wrap and let rest at room temperature for 20 minutes to 1 hour.
- 2 Cut the dough into 2 equal pieces. Keep one piece covered in plastic while you roll out the other piece by hand with a rolling pin or through the rollers of a pasta machine, stretching the dough to the desired thickness.
- 3 If using a pasta machine, set the rollers at the widest opening. Flatten the first piece of dough into a thick strip no wider than the machine, to enable it to pass through the rollers. If necessary, dust the pasta very lightly with flour. Run the pasta through the machine. Fold in thirds, crosswise, and run through the machine again. Repeat this procedure two more times, until the dough is smooth and somewhat elastic. Set the machine to the next smaller opening and run the dough through the rollers. Continue rolling and stretching the dough, using the smaller opening each time, until the next to the last or the last opening is reached, dusting lightly with flour only as necessary. (The strip of dough will be long. If you don't have enough space on your worktable, halfway through the rolling process cut the strip of dough in half and continue to work with each piece separately, keeping the unused dough covered.)
- 4 Adjust the cutting mechanism to the desired width, cut the noodles, and allow them to dry before cooking. A convenient way to dry pasta is to arrange the cut pasta on a pastry tray sprinkled with flour, preferably semolina flour. As one layer is completed, sprinkle flour over the noodles, place a piece of parchment paper over them, and continue layering with noodles and flour. Dry for at least 15 - 20 minutes.
- 5 Repeat with the remaining piece of dough.

Recipe Courtesy Wolfgang Puck

Basic Pizza Dough

Makes dough for 1 small pizza

INGREDIENTS

1 package active dry or fresh yeast
 1 teaspoon honey
 1/2 cup warm water, 105 to 115 degrees F
 1 1/2 cups unbleached, all-purpose flour
 1/2 teaspoon kosher salt
 1 tablespoon extra-virgin olive oil, plus additional for brushing

METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup warm water.
- 2 In your Food Processor fitted with the Chopping Blade, combine the flour and the salt. Add the oil, the yeast mixture, and the remaining 1/4 cup of water and process until the mixture forms a ball.
- 3 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).
- 4 Work ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the ball can be wrapped in plastic and refrigerated for up to 2 days.

- *Pizza dough can be rolled out, covered airtight with plastic and foil, frozen, then transferred directly from the freezer to hot oven.*
- *You can make pizza dough ahead and let it rise in a covered bowl in the refrigerator. Just punch it down and knead it a few times when you're ready to roll it out.*
- *If you don't have a pizza wheel for cutting the pizzas, use kitchen scissors or a serrated knife.*

Recipe Courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

6 ounces Pizza Dough (see page 38)
 Chili and Garlic Oil (see page 26)
 4 large eggs
 1/4 cup milk
 Kosher salt and freshly ground black pepper
 1 tablespoon olive oil
 1 tablespoon unsalted butter

METHOD

- 1 Place a pizza stone on the middle rack of the oven and preheat oven to 500 degrees F.
- 2 On a lightly floured surface, stretch or roll out the dough to an 8-inch round. Place the dough on a pizza peel that has been dusted with flour or semolina (you can also place on a cookie sheet). Lightly brush the surface of the dough with chili oil. Place dough on the pizza stone and bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Remove from the oven and set aside.
- 3 In a medium bowl, whisk together the eggs, milk, salt, and pepper. Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot, add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are slightly set, but still fairly undercooked, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.
- 4 Spread the eggs on the pizza dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella and Fontina cheeses evenly over the eggs. Return to the oven and cook just until the cheese melts and is bubbly, about 5 minutes.
- 5 Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering completely. Garnish with the chopped chives and salmon eggs.

Recipe Courtesy Wolfgang Puck Pizza, Pasta, and More! Random House; 1st edition (November 7, 2000)

Calzone with Artichokes Hearts & Porcini Mushrooms

Makes 1 calzone, 1-2 servings

INGREDIENTS

Pizza Dough (see page 38)
 2 tablespoons extra-virgin olive oil
 2 large artichoke hearts, very thinly sliced
 1 1/2 cups fresh porcini, sliced if large
 Salt and freshly ground pepper
 2 tablespoons Chile and Garlic Oil (see page 26)
 1 cup Italian Fontina cheese, grated
 2 cups mozzarella, grated
 2 tablespoons garlic, chopped and blanched
 3 teaspoons fresh thyme, chopped, plus 4 sprigs for garnish
 2 tablespoons unsalted butter, melted
 2 tablespoons freshly grated Parmesan

METHOD

- 1 Preheat the oven and pizza stone to 500 degrees F for 30 minutes.
- 2 Place a large sauté pan over high heat. Add the olive oil and when it is hot, sauté the artichoke hearts and mushrooms. Season to taste with salt and pepper. Pour off any excess oil and let the vegetables cool.
- 3 Roll or stretch the dough into a 9-inch circle. Place the dough circle on a lightly floured wooden peel. Brush the circle to within 1-inch of the edge with chili oil. Put both cheeses on half of the dough, still leaving the 1-inch border. Top with the artichokes and mushrooms, the garlic and the thyme.
- 4 Moisten the edges of the circle with water. Fold the un-topped half of the dough, trapping as much air inside as possible, over the filling and press the edges together firmly to seal. With the backside of a fork, press the edges of the dough to crimp them.
- 5 Slide the calzone onto the pizza stone and bake about 12 minutes, or until the crust is golden brown. Brush the calzone with melted butter and sprinkle with Parmesan.

Recipe Courtesy Wolfgang Puck

Panko-Crusted Scallops with Cilantro-Mint Vinaigrette

Makes 4 servings

INGREDIENTS

Cilantro-Mint Vinaigrette (see page 27)

For the scallops

1 pound fresh sea scallops, cut in half lengthwise if very large
 Kosher salt and freshly ground white pepper
 2 large eggs, beaten
 1/4 cup milk
 1/2 cup all-purpose flour
 1 cup panko
 Peanut oil or vegetable oil for deep-frying
 Bottled Hoisin sauce for serving

METHOD

- 1 In an automatic deep fryer or a deep, heavy frying pan, preheat several inches of oil to a temperature of 350°F. (If you don't have an automatic deep fryer, check the temperature by clipping a deepfrying thermometer to the side of the pan.) Meanwhile, pat the scallops dry with paper towels and season them with a little salt and pepper. In a bowl beat together the eggs and milk. Place the scallops on one plate, the flour on another plate, and the panko on a third plate.
- 2 Dredge a scallop in the flour, turning it to coat all sides and then flaking off excess flour. Dip it in the beaten egg, letting the excess egg drip back into the bowl. Dip the scallop into the panko, pressing lightly to help the crumbs adhere on all sides. Gently shake off any excess crumbs. Place the scallop back on its plate and repeat with the remaining scallops.
- 3 When all the scallops are coated and the oil has reached 350°F, place about 6 scallops in the oil and fry until golden brown, about 2 minutes; flip them over if necessary. Lift them out with the fryer's strainer basket, or remove with a wire skimmer if using a frying pan, and let the excess oil drain off; then transfer to paper towels and immediately sprinkle lightly with salt. Repeat with the remaining scallops. Serve hot, with the vinaigrette or Hoisin sauce.

Recipe courtesy Wolfgang Puck *Makes it Easy*, Rutledge Hill Press (October, 2004)

Four Cheese Pizza

When my son Cameron was younger, this was the only pizza he would eat. He told me just what he wanted on his pizza, and he's eaten it the same way ever since.

Makes one 10-inch pizzas; Serves 1 - 2.

INGREDIENTS

- 1 recipe Pizza Dough (see page 38)
- 2 tablespoons prepared Pesto (see page 35)
- 2 tablespoons Oven-Dried Tomatoes, cut into thin slices (see page 24)
- 1 cup mozzarella cheese, grated
- 3/4 cup Fontina cheese, grated
- 2 Roma tomatoes, ends trimmed and cut into 12 slices
- 2 ounces goat cheese, crumbled
- 1 teaspoon fresh oregano leaves, chopped
- 1 teaspoon fresh thyme leaves, chopped
- 2 tablespoons freshly grated Parmesan cheese
- 6 to 8 large fresh basil leaves, cut into chiffonade

METHOD

- 1 Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F.
- 2 On a lightly floured surface, stretch or roll out the dough. Transfer dough to wooden pizza paddle or lightly-floured cookie sheet. Brush lightly with Pesto and scatter the Oven-Dried Tomatoes evenly around the inner circle of the pizza.
- 3 Sprinkle with the mozzarella and Fontina cheeses, arrange the slices of the Roma tomatoes, and then sprinkle with the goat cheese, oregano, thyme, and finally the Parmesan cheese. Slide pizza off paddle or cookie sheet onto hot pizza stone. Bake until the pizza crust is nicely browned, 10 to 12 minutes.

PREPARATION

When the pizza is removed from the oven, transfer to a cutting board and garnish with the chiffonade of basil leaves, cut into slices, and serve immediately.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More! Random House; 1st edition (November 7, 2000)

Pizza with Caramelized Onions and Crispy Bacon

Serves 2 main course or 4 appetizer servings

INGREDIENTS

- 1 teaspoon olive oil
- 3 slices bacon (about 2 ounces), cut into 1/2-inch pieces
- 1 small onion, peeled, thinly sliced
- 2 tablespoons Mascarpone cheese
- 1/4 cup Farmer's cheese
- Freshly grated nutmeg
- Freshly ground black pepper
- 6 ounces Pizza Dough (see page 38)
- 1/2 cup mozzarella, grated
- 2 tablespoons Parmesan, grated
- 2 tablespoons fresh thyme leaves

METHOD

- 1 Place a pizza stone on the middle rack of the oven and preheat the oven to 500 degrees F.
- 2 In a medium size sauté pan, add olive oil and heat over medium heat. When the oil is hot, add the bacon and cook until the bacon is very crispy and all of the fat is rendered. Remove the bacon with a slotted spoon and drain on a paper towel-lined plate. Remove all but 2 tablespoons of the bacon fat from the pan and discard. Place the pan over high heat. Add the onions to the hot bacon fat and cook until the onions are well browned, about 8 to 10 minutes, stirring often. Remove to a paper towel lined plate and reserve.
- 3 In a small bowl, combine the Mascarpone and Farmer's cheeses. Season with nutmeg and black pepper. Reserve.
- 4 On a lightly floured surface, stretch or roll the dough as thinly as possible into a 14 to 15-inch circle. Evenly spread the Mascarpone mixture over the dough. Sprinkle with the mozzarella and Parmesan cheeses, bacon, thyme, and sautéed onion. Bake until the pizza crust is nicely browned, about 8 to 10 minutes.
- 5 Remove pizza from the oven, transfer to a cutting board, cut into slices and serve immediately.

Recipe Courtesy Wolfgang Puck

Ricotta Pancakes

Makes approximately 12 four-inch pancakes

INGREDIENTS

2 cups ricotta cheese
 4 large eggs
 4 tablespoons unsalted butter, melted
 2 tablespoons sugar
 1/2 cups all-purpose flour
 1 teaspoon salt
 1 teaspoon baking powder

METHOD

- 1 Preheat griddle or large fry pan on medium heat.
- 2 Fit food processor with the Processing blade. Add ricotta, eggs, butter and sugar to food processing bowl. Process for 1 minute.
- 3 Add flour, salt, and baking powder. Pulse several times; all you want to do is to incorporate ingredients. Don't over mix.
- 4 Dab griddle with butter or non-stick spray. Pour approximately 3 tablespoons of batter on griddle and spread it out to form pancake.
- 5 Cook for 2-3 minutes, lift pancakes to make sure they are brown then flip. These pancakes do not emit little bubbles like traditional pancakes so you need to check for color. These are so light and delicious yet satisfying. Serve with fresh fruit and dust with powdered sugar.

Recipe Courtesy Debra Murray, Wolfgang Puck HSN Host

Savory Crepes

Serves 4-6

INGREDIENTS

3/4 cup all-purpose flour
 1/4 teaspoon salt
 1 teaspoon sugar
 3 large eggs
 3 tablespoons unsalted butter, melted
 1 1/2 cups milk

METHOD

- 1 Put the flour, salt, and sugar in the bowl of the food processor fitted with the Processing blade and turn the processor on. With the machine running, add the eggs, 2 tablespoons of the melted butter, and the milk through the feed tube. Process for 1 minute. Transfer to a bowl, cover with plastic, and allow to sit at room temperature for 1 hour, or refrigerate overnight.
- 2 Heat an 8-inch crêpe or omelet pan over medium-high heat until it feels hot when you hold your hand above it. Brush lightly with some of the remaining melted butter. Ladle in about 3 tablespoons of batter and tilt or swirl the pan to spread the batter evenly. Cook until the crêpe's surface is covered with bubbles and the edges can be easily lifted away from the pan, so that you can see if the underside is golden. When the underside is golden, after about 2 minutes, flip the crepe, using a thin spatula or, very carefully, your fingertips. Cook the other side for 30 seconds and transfer to a plate. Repeat with the remaining batter, stacking the crêpes as you go along. The recipe yields about fifteen 6-inch crêpes or ten to twelve 8-inch crêpes.
- 3 If you aren't using the crêpes right away, stack them between pieces of parchment or wax paper, wrap them in foil, and refrigerate or freeze.

Desserts

Fresh Peach Melba with Raspberry Sauce

Makes 6 servings

INGREDIENTS

For the poached peaches

3 large ripe, firm, freestone peaches
 2 cups water
 2 cups sugar
 1/4 cup lemon juice
 Grated zest of 1 lemon

For the Raspberry sauce

1 pound raspberries
 1/2 cup sugar
 2 tablespoons lemon juice

METHOD

- 1 Bring a saucepan of water to a boil and boil peaches for about 20 seconds. Transfer to a bowl of ice water to cool. Drain and peel away skin.
- 2 In another saucepan, make a simple syrup. Stir together the 2 cups water, the sugar, and the lemon juice and zest. Over medium-high heat, bring the mixture to a boil, then reduce the heat to low. Add the peach halves to this syrup and continue simmering until tender, 5 to 7 minutes. Remove from the heat and let the peaches cool in the syrup. Transfer the fruit and syrup to a nonreactive bowl, cover with plastic wrap, and refrigerate until serving time.
- 3 Make the Raspberry sauce: Put the berries, sugar, and lemon juice in the food processor fitted with the Processing blade and process until puréed. Place a fine-mesh strainer over a nonreactive bowl and, with a rubber spatula, pass the puree through the strainer to remove the seeds. Cover with plastic wrap and refrigerate.
- 4 Before serving, toast the sliced almonds in a small, dry skillet over low heat, stirring almost continuously, until they turn light golden, about 3 minutes. Transfer immediately to a bowl to cool.
- 5 To serve, scoop the ice cream into six attractive, chilled serving bowls. Remove the peach halves from their syrup and place them cut side down on top of the ice cream. Drizzle each serving generously with the raspberry sauce, garnish with whipped cream and toasted almonds, and serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press

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