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DEMO RECIPES

BY CHEF ANGIE

ITALIAN CHOICE





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EARL GREY CHIFFON CAKE

INGREDIENTS

PART A

- 85g** Milk
- 3 bags** Earl Grey Tea (Dilmah)
- 35g** Oil
- 80g** Cake Flour
- 1g** Salt
- 4** Egg Yolk

PART B

- 4** Egg Whites
- 1/8 tsp** Cream of Tartar
- 60g** Caster Sugar

METHOD

- Infuse tea in milk overnight.
- Mix all ingredients in A.
- In a stand mixer fitted with a whisk attachment, whip egg whites at medium high speed, slowly add in sugar and cream of tartar.
- Fold B into A and pour into chiffon cake mould.
- Preheat oven to 150°C and bake for 55 minutes using Conventional function.



COOKING TIP

Invert the cake in the mould after baking, and let it cool upside down so that it results in a fluffy cake interior.



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BUTTER & CHEESE POTATO GNOCCHI

INGREDIENTS

- 2** Potatoes
- 1** Large egg yolk
- ¼ tsp** Salt
- 100g** Plain Flour, plus more for dusting
- 4 tbsp** Unsalted Butter
- 1 tbsp** Minced Garlic
- Black Pepper - *Freshly Ground*
- Parmigiano-Reggiano Cheese



DO YOU KNOW?

You can enjoy **effortless installation*** with Ariston's induction hob. Choose from easy built-in to simple table top installation for ultimate convenience.

*Applicable to specific models

METHOD

- Wash, prick, oil potatoes and cook using Microwave function for 10 -15 minutes, flip in between. Scoop out flesh, pass it through a sieve and set aside to cool for 10 minutes.
- Mix in with egg, salt and flour until a dough forms. Roll out into a shell form.
- Cook in a pot of simmering salt water for 14 seconds.
- In a large non-stick skillet, melt the butter, saute garlic until fragrant and add in drained gnocchi.
- Season with salt and pepper and cook over high heat for 1 minute. Sprinkle with cheese and serve.



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TURKEY HAM & MUSHROOM PASTRY BITES

INGREDIENTS

- 2 tbsp** Olive oil
- 1** Large Onion - *thinly sliced*
- ½ tsp** Minced Garlic
- ½ tsp** Salt
- 500g** Brown Button Mushrooms - *sliced*
- 200g** Turkey Ham
- ½ tsp** Dried Thyme Leaves
- ¼ tsp** Ground Black Pepper
- ½ cup** Shredded Cheddar
- 6** 10" Square Sheets of Frozen Puff Pastry
- 1** Egg
- Chopped Chinese Parsley



DO YOU KNOW?

Ariston's exclusive Dual Crisp function allows for perfectly golden brown results both on the top and bottom surfaces of the food.

The special Crisp plate heats up extremely fast to 200°C in just 2 minutes and ensures crispy and tasty food every time, even without the use of oil.

METHOD

- Heat olive oil and add the onions and salt.
- Sauté the mushrooms and turkey ham until tender for about 5 minutes. Add garlic, thyme, and black pepper. Stir in the cheese.
- On a lightly floured work surface, roll out the puff pastry into an even 10.5-inch square. With a 2" round cookie or biscuit cutter, cut the pastry into rounds (alternatively, you can slice the puff pastry into squares).
- Transfer the cut puff pastry to a prepared baking sheet. Cook in Microwave oven for 7 minutes on Dual Crisp function until golden brown. Top each puff pastry with 1 tbsp of the mushroom and turkey ham filling.
- Garnish with fresh parsley. Serve warm or at room temperature.



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