



The way you care

DEMO RECIPES

BY CHEF HAZIQAH

ITALIAN CHOICE





YORKSHIRE PUDDING

INGREDIENTS

PUDDING

4	Large Eggs
200ml	Full Cream Milk
200g	Plain Flour
	Vegetable Oil
	Salt
	Pepper

GRAVY

2 tbsp	Butter
¼ cup	All-Purpose Flour
2 cups	Chicken/Beef/Turkey Vegetable Broth

PUDDING:

Preheat oven at 190°C using Convection Function. Pour 1cm of vegetable oil in a muffin tin and place it in the oven for 10 - 15 mins.

Crack eggs into a large bowl and whisk lightly to incorporate air. Add milk and flour. Whisk till smooth to remove any lumps. Add salt and pepper.

Carefully remove the tray from the oven, and pour the batter evenly into the compartments. Place the tray back in the oven to cook for 17 to 25 mins, or until risen and golden.

GRAVY:

In a medium-size saucepan, melt butter over medium-high heat. Whisk in flour until well combined and no white specks remain. Cook for 2 minutes.

Slowly pour in broth and whisk well. Bring to a simmer and heat until thickened to desired consistency, about 2 mins, whisking constantly.

Drip gravy over pudding as desired.

**COOKING TIP**

Whisk or beat the egg whites until stiff peaks form so as to provide structure to the log cake.

YULE LOG CAKE

INGREDIENTS

CAKE

6	Large Eggs.
135g	Caster Sugar
220g	Dark Chocolate
4 tbsp	Water

CREAM

150ml	Dairy Cream
100ml	Non-Dairy Cream
40g	Icing Sugar
50g	Icing Sugar for dusting.

CAKE:

Preheat oven at 200°C using Convection Function. Line a 11x14" tray with baking paper.

Separate egg whites and egg yolks. Whisk egg yolk and sugar with a hand whisk/mixer until thick and smooth. Add melted chocolate and water, stir till well combined.

In a separate bowl whisk up egg whites till firm peaks form. Fold In egg whites gently into the mixture until fully incorporated.

Pour batter onto the lined baking tray and knock out excess air pockets.

Bake for 15-20 mins till firm to touch. Remove cake from baking tray and place it onto a clean baking paper.

CREAM:

Whip together dairy cream, non-dairy cream and icing sugar.

Spread the cream filling on to the cake and roll out gently. Dust with icing sugar to decorate and serve cold.



DID YOU KNOW?

Ariston 6-in-1 Tabletop Combi Microwave Oven offers 6 different cooking modes - Forced Air, Dual Crisp, Dual Crisp Fry, Reheat & Defrost, Dual Steam & Grill to help you prepare dishes for every occasion.

ROSEMARY CHRISTMAS CHICKEN WINGS

INGREDIENTS

2 cups	Fresh or Frozen Cranberries
1/3 cup	Light Brown Sugar
1/2 cup	Olive Oil
2 tbsp	Lemon Juice
6 cloves	Garlic, minced
1 tbsp	Fresh Rosemary, chopped
1 tsp	Paprika
1 tsp	Salt
1/4 tsp	Black Pepper
1kg	Chicken Wings

In a small bowl, combine cranberries and brown sugar; mix well and set aside.

In a large bowl, combine oil, lemon juice, garlic, rosemary, paprika, salt and pepper. Add chicken, tossing until evenly coated.

Place chicken on Crisp plate and bake using Dual Crisp Function for 15-20 mins. Remove from oven and spoon cranberry mixture around chicken.

Return Crisp plate to oven and continue baking until chicken is cooked and cranberries start to burst open.



PUMPKIN ROLL CAKE WITH CREAM CHEESE FILLING

INGREDIENTS

CAKE

3	Large Eggs
1 cup	Granulated Sugar
2/3 cup	Pumpkin Puree
1 tsp	Lemon Juice
3/4 cup	All-Purpose Flour
1 tsp	Baking Powder
2 tsp	Cinnamon, ground
1 tsp	Ginger, ground
1/2 tsp	Nutmeg, ground
1/2 tsp	Salt
	Powdered Sugar

FILLING

1 cup	Powdered Sugar
8 oz	Cream Cheese, softened
5 tbsp	Butter, softened
1 tsp	Vanilla Extract

CAKE:

Preheat oven to 200°C using Convection function. Lightly grease and line a 11x14" tray with parchment paper.

In a large mixing bowl with an electric mixer, lightly beat the eggs. Gradually add the granulated sugar; beat until thick and light yellow in color. Add the pumpkin puree and lemon juice and beat on low speed until well mixed.

Combine the flour, baking powder, spices, and salt. Add to egg mixture, mix well. Bake for 12-15 mins.

FILLING:

Sift powdered sugar into a small bowl and set aside. Beat together cream cheese and butter until fluffy. Gradually beat in the sifted powdered sugar and vanilla. Continue beating until the mixture is smooth.

Spread fillings onto cooled cake and roll it up tightly. Dust powdered sugar on top. Cover with plastic wrap and chill for at least 1 hour before serving.


COOKING TIP

Do not stir the caramel while heating, otherwise it will harden and crystallize.

CARAMEL BROWNIE TRIFLE

INGREDIENTS

CARAMEL

1 ½ cups	Granulated Sugar
¼ cup	Water
¾ cup	Whipping Cream
½ cup	Unsalted Butter
¼ tsp	Pure Vanilla Extract
1 - 1 ½ tbsp	Sea Salt

BROWNIES

2 cups	Unsalted Butter, melted
1 ½ cup	Plain Flour
½ tsp	Salt
2 tsp	Cocoa Powder
1 tsp	Instant Espresso Powder/Coffee Granules
⅓ cup	Hot Water
115g	Bittersweet Chocolate, chopped
3	Large Eggs, beaten
1 tsp	Pure Vanilla Extract
2 cups	Granulated Sugar
⅔ cup	Dark Chocolate Chips

WHIPPED CREAM

3 cups	Heavy Whipping Cream
3 tsp	Granulated Sugar
1 ½ tsp	Pure Vanilla Extract

CARAMEL:

Add sugar and water to a stainless-steel bowl. Mix to combine and then turn heat to medium high. Swirl the pan until sugar turns to a caramel colour for about 13-14 mins. Turn heat down to low. Add butter and whisk until thoroughly combined. Add whipping cream and whisk thoroughly.

Remove from heat, add vanilla extract and sea salt, whisk thoroughly. Allow to cool completely before putting into an air-tight container to refrigerate.

BROWNIES:

Preheat oven to 180°C using Convection Function. Line a 9" baking pan with parchment.

Melt butter and set aside. Whisk flour and salt in a small mixing bowl. Add cocoa powder, espresso powder, and chocolate to a large mixing bowl. Add hot water and whisk well until chocolate melts. Add butter, whisk well followed by eggs and vanilla extract. Whisk well before adding sugar. Whisk well before mixing in the chocolate chips with a rubber spatula just until combined. Pour batter into prepared pan. Bake for 35 mins. Cool for 2 hours before cutting to bite size pieces.

WHIPPED CREAM:

Add heavy whipping cream, sugar and vanilla extract to a large glass mixing bowl and mix on medium high speed with an electric hand mixer until cream has stiff peaks. Chill until required.

ASSEMBLY:

Layer brownies, caramel sauce and whipped cream in small trifle bowls. Refrigerate until ready to serve.



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CHRISTMAS TREE PUFF PASTRY

INGREDIENTS

2 sheets	Puff Pastry
50g	Nutella
30g	Almonds, diced
1	Egg yolk

Cut out puff pastry in the shape of a Christmas tree.

Spread nutella on one sheet of pastry and sprinkle with diced almonds. Place the other sheet of puff pastry on top. Cut slits on both sides spacing them 1 centimeter apart, leaving the center intact.

Twist each strip of pastry twice. Cut out a star shape with the leftover pastry and place this on the top.

Brush pastry with egg yolk mixed with a little water.

Place the pastry on the Crisp plate and bake for 20 mins at 220°C using Dual Crisp Function.



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