



ARISTON

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DEMO RECIPES

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ITALIAN CHOICE



**COOKING TIP**

The key to a crisp crust is to ensure that the butter used is cold and the dough is well rested.

PEAR AND GINGER SHORTCRUST TART

INGREDIENTS

DOUGH

200g	All-Purpose Flour
8g	Granulated Sugar
100g	Unsalted Butter, chilled and cubed
½ tsp	Salt
60~90ml	Cold Water

FILLING

100g	Unsalted Butter, room temp
100g	Granulated Sugar
2	Large Eggs
1 cup	Ground Almonds (100g)
17g	All-Purpose Flour
1 tsp	Vanilla Extract
1 can	Pears in Syrup
30g	Candied Ginger, finely chopped
½ tsp	Ginger Powder

PASTRY

Sift the flour. Add salt and sugar to the flour and combine well. Rub the butter into the flour using your finger tips till mixture resembles breadcrumbs. Add 4 tbsp of water and work into the flour till the dough comes together. Wrap the dough in cling wrap and refrigerate for 30 mins.

Let the dough rest at room temperature for about 10 mins before roll out on a floured work surface to a circle slightly larger than the tart pan. Butter and lightly flour a 11" (28-cm) round tart pan. Transfer dough to the pan and refrigerate for at least 20 mins.

Preheat the oven to 200°C using Convection function. Bake for 15 mins with baking weights, remove the weights and bake for another 10~15 mins until golden. Let it cool to room temperature before adding the filling.

FILLING

In a bowl, combine the butter and sugar, beat with a handheld or stand mixer until light and fluffy. Add the eggs, 1 at a time, beating well after each addition. Add the almonds, flour, ginger powder, chopped candied ginger and vanilla extract and mix until combined. Spoon the filling into the partially baked pastry shell.

Arrange the pear slices on top of the almond mixture. Bake for 20 to 25 mins at 190°C, until puffed and golden.

**DID YOU KNOW?**

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*Applicable to specific models

TUNA MUSHROOM PENNE BAKED PASTA

INGREDIENTS

600g	Penne
50g	Butter
50g	Plain Flour
600ml	Milk
250g	Strong Cheddar, grated
2 x 160g	Canned Tuna Steak
330g	Canned Sweetcorn
200g	White Button Mushrooms
1 bunch	Chopped Parsley
100g	Panko or Breadcrumbs
50g	Grated Parmesan Cheese
	Olive Oil
	Salt & Pepper, to taste

Preheat oven to 180°C using Convection function

Boil penne (for 2 mins less time than stated on the pack). Drain and toss with some olive oil. Set aside.

Slice the mushroom and saute with a little olive oil, season with salt and pepper and set aside.

To make the sauce, melt butter in a saucepan and stir in plain flour. Cook for 1 min, then gradually stir in milk to make a thick white sauce. Remove from the heat and stir in grated cheddar.

Mix the pasta with the white sauce, canned tuna, sweetcorn, cooked mushrooms and a large handful of chopped parsley, then season.

Mix the panko with the parmesan cheese and sprinkle this mixture on top of the pasta. Transfer to a baking dish and top with the rest of the grated cheddar.

Bake for 15-20 mins until the cheese is golden and starting to brown.

**DID 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.

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COFFEE CHICKEN WINGS

INGREDIENTS

3 sachets	3-in-1 Coffee Mix
4 tbsp	Ketchup
½ tsp	Sriracha
3 tbsp	Dark Brown Sugar
½ tsp	Dark Soy
1 tsp	Salt
4 tsp	Cornstarch
3 tbsp	Lemon Juice or Vinegar
1 kg	Chicken Drumettes

Combine all the the ingredients together (except for the chicken drumettes).

Preheat oven to 180°C using Forced Air function.

Wash and dry the chicken drumettes. Add half of the marinade to the drumettes and marinate for at least 30 mins.

Place the drumettes onto the crisp plate. Bake the chicken drumettes for 15 mins. Remove the chicken from the oven and brush with the remaining marinade.

Place chicken back into the oven, using the Dual Crisp function to caramelize the chicken for about 5-10 mins. Serve with lemon wedges if desired.

**COOKING TIP**

After baking, do not leave the biscotti to cool for too long before cutting them. If not, it will become hard to cut.

ALMOND BISCOTTI

INGREDIENTS

3 cups	Whole Almonds
1 cup	White Sugar
1 cup	Light Brown Sugar
½ tsp	Ground Cinnamon
2 tsp	Baking Powder
2½ cups	All-purpose Flour
3	Large Eggs
1 tsp	Pure Vanilla Extract
1	Large Orange Zest (~ 2 tsp)
1	Egg, lightly beaten

In a large bowl, hand mix toasted almonds, sugars, cinnamon, baking powder and flour.

In a small bowl, whisk eggs. Add the vanilla and orange zest and whisk until well blended. Add to the flour mixture.

Work the batter together with lightly floured hands, until a dough starts to form. Form a ball and divide the dough into four equal pieces. Roll into a log shape that is approximately 8" long, 2" wide, and 3/4" high. Repeat with remaining three pieces of dough.

Preheat oven to 180°C using Convection function. Place two logs on each baking sheet. Bake for 40 mins, or until the top of the loaves are shiny and deep golden.

Cool on a rack for about 20 mins before slicing. Place slices on their sides back onto the baking sheets; place them in the warm oven with the temperature off and the door closed for 30-60 mins. Remove from oven and cool completely.



MINI CREAM PUFF WITH BANANA CUSTARD

INGREDIENTS

PASTRY

250ml	Water
½ tsp	Salt
2 tsp	Sugar
90g	Unsalted Butter, small chunks
135g	Flour
4	Large Eggs, at room temperature

FILLING

4	Medium Overripe Bananas
200g	Golden Caster Sugar
1tbsp	Lemon Juice
8tbsp	Custard Powder
600ml	Milk
300ml	Double Cream

PASTRY

Preheat oven to 220°C using Convection function.

Heat water, salt, sugar and butter in a small saucepan, stirring until the butter is melted and comes to a boil. Remove from heat and add in the flour all at once. Put the pan back on the heat and stir rapidly until the mixture is smooth, remove from heat.

Allow dough to cool for two minutes, then briskly beat in the eggs, one at a time, until smooth and shiny. Place dough into a piping bag fitted with a plain ½" tip and pipe them on the baking sheet. Bake until puffed and well-browned for 25 to 30 mins.

FILLING

Purée the bananas, sugar and lemon juice in a food processor and pour into a saucepan to cook for a few mins until thickened.

Mix custard powder with 2-3 tbsp of the milk to make a smooth paste, then add the remaining milk, cream and vanilla, and stir well. Pour the custard mixture into the banana purée and continue cooking, whisking until thick and smooth. Transfer into a bowl, cover with cling wrap and chill for 2 hrs, or until cold.

Put into a piping bag. To assemble, poke a hole at the bottom of the choux pastry and pipe an amount of custard into the puffs.

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SALMON WITH PARMESAN HERBED CRUST

INGREDIENTS

1 bunch	English Parsley, washed and dry
1 bunch	Fresh Oregano
1 tsp	Chili Flakes
100g	Parmesan Grated
200g	Breadcrumbs
	Olive Oil
2	Cloves Garlic
2-4	Anchovies
1	Lemon (Zest)
200g	Salmon

Chop parsley, oregano and anchovies finely. Mince the garlic.
In a small bowl, combine all the ingredients together

Place salmon onto the crisp plate. Press the breadcrumb mixture on top of the fish. Bake for 10-15 mins using Dual Crisp function, depending on the thickness of the salmon.

Remove and serve with grilled asparagus.



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