



ARISTON

The way you care

DEMO RECIPES

BY CHEF HAZIQAH

ITALIAN CHOICE



In partnership with





DOUBLE CHOCOLATE CHIP COOKIES

INGREDIENTS | 18 PCS

| | |
|---------------|---------------------------------|
| 230g | Salted Butter, softened |
| ½ cup | Granulated White Sugar |
| 1 cup | Fine Brown Sugar |
| ⅔ cup | Dark Chocolate (50-60%), melted |
| 2 | Large Eggs |
| 2 tsp | Vanilla Essence |
| 2 cups | All-Purpose Flour |
| 1 cup | Cocoa Powder |
| 1 tsp | Baking Soda |

METHOD

- » Beat the butter until light and fluffy. Add the granulated white sugar & fine brown sugar and beat for another minute.
- » Microwave dark chocolate in 20-30secs increments until it is getting smooth but there are still some lumps. Let it sit for 1min, then stir until it is completely smooth. Beat the chocolate into the butter mixture.
- » Add eggs and vanilla and beat well, scraping the edges and bottom of the bowl. Mix flour, cocoa, baking soda and salt together with a small spoon and beat them into the mixture.
- » When the dough is starting to come together, add the chocolate chips. Beat in the chocolate chips and mix until the dry ingredients are completely incorporated.
- » Cover the mixing bowl and put it in the freezer for 30mins. Take it out and shape the dough using a ¼ measuring cup. Pack the dough into a quarter cup, then turn out and use your hands to shape them into "tall" cookies.
- » Preheat the oven to 180°C. Place cookies on a baking sheet at least 2" apart and bake for 10-11mins.

DID YOU KNOW?



Ariston's oven are furnished with integrated technology for best cooking results. The **electronic temperature control** minimizes fluctuation to maximum of 2°C, during the cooking process, ensuring constant heat and a repeatable result every time.

*Applicable to specific models



OREO CUPCAKES

INGREDIENTS | 32 PCS

| | |
|----------------|---------------------------|
| 1 ½ cup | Granulated White Sugar |
| 1 cup | All-Purpose Flour |
| ½ cup | Cake Flour |
| 1 cup | Unsweetened Cocoa Powder |
| 1 ½ tsp | Baking Powder |
| 1 tsp | Baking Soda |
| ½ tsp | Salt |
| 1 cup | Unsalted Butter, softened |
| 4 | Eggs |
| 1 cup | Greek Yogurt |
| 2 tsp | Vanilla Extract |

FROSTING

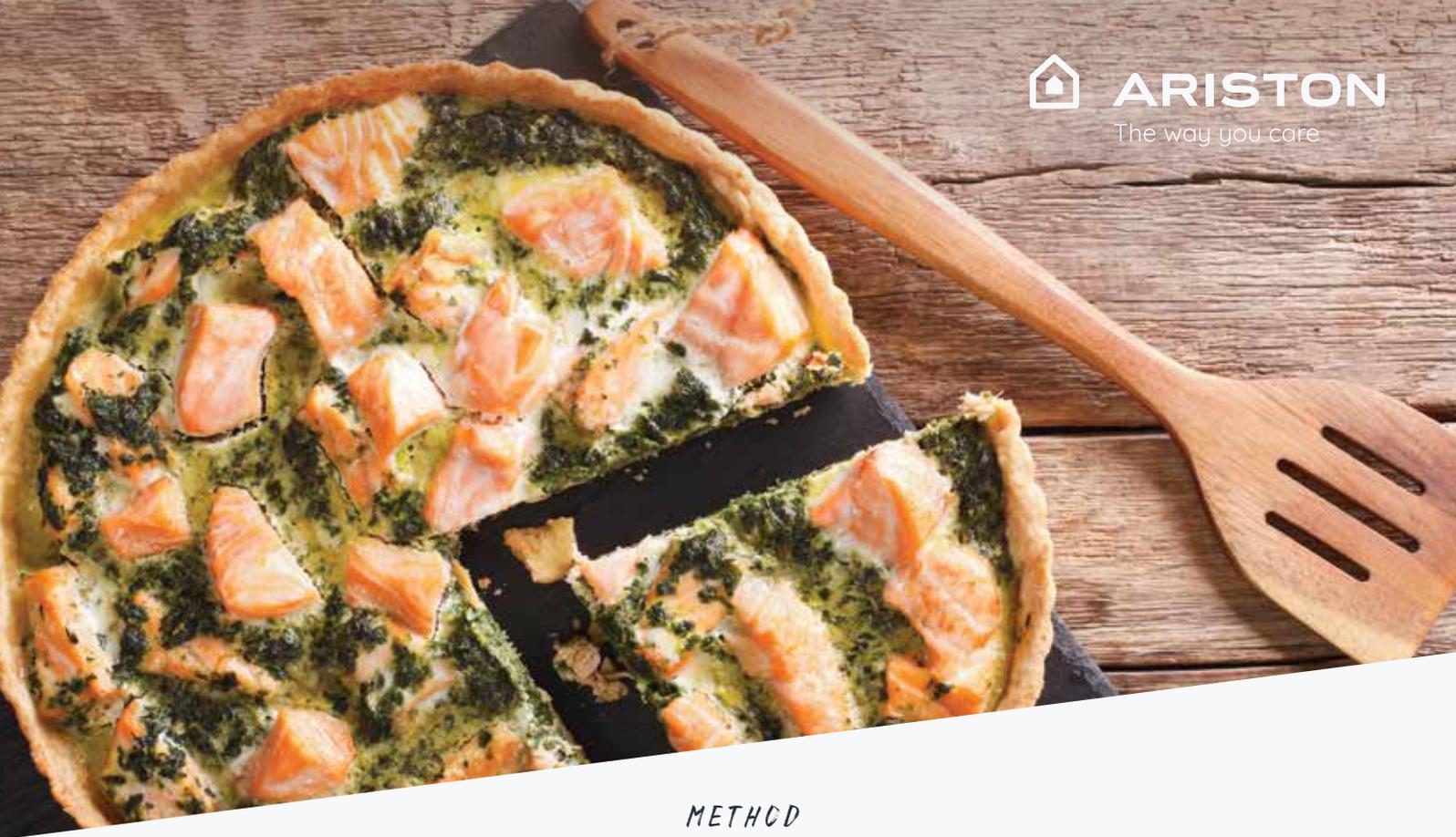
| | |
|---------------|-------------------------------------|
| 1 cup | Unsalted Butter, softened |
| ¼ tsp | Kosher Salt |
| 4 cups | Powdered Sugar |
| 1 tsp | Vanilla Extract |
| 3 tbsp | Heavy Cream |
| 8 | Oreo Cookies, crushed to fine crumb |
| 8 | Oreo Cookies for topping |

METHOD

- » Place the sugar, flour, cake flour, cocoa, baking powder, baking soda, and salt in a large mixing bowl and stir to combine. Mix in the butter on low speed, until the mixture resembles moist crumbs.
- » Stir in the eggs, one at a time and add the Greek yogurt and vanilla, scraping the bottom and sides of the bowl to be sure all the ingredients are well-combined. Beat the mixture on medium speed for 60-90secs to aerate the batter and build the cake's structure.
- » Fill lined cupcake wells just over half full. Preheat the oven to 175°C and bake for 15mins. Cool completely before frosting.

FROSTING

- » Beat the softened butter and salt together until creamy. Mix in the powdered sugar 1 ½ cup at a time on low speed until fully incorporated before adding the vanilla extract.
- » Turn to medium-high speed and whip until fluffy. Pour the heavy cream down the side of the mixing bowl, in a slow and steady stream, while whipping. Add half of the crushed Oreo cookie crumbs, folding in gently until just barely combined.
- » Transfer the frosting to a piping bag. Pipe the frosting in a swirl on each cupcake, and garnish with Oreo cookie.



SALMON & SPINACH QUICHE

INGREDIENTS | SERVES 8

CRUST

- 350g** All-Purpose Flour
- 1 tsp** Salt
- 140g** Cold Butter
- 3-5 tbsps** Very Cold Water

FILLING

- 110g** Salmon Boneless Fillet
- 1 cup** Frozen Spinach, thawed and drained
- 1 clove** Clove Garlic, minced
- 6** Eggs
- ½ cup** Heavy Cream
- ¼ cup** Milk
- 3 tbsps** Flour
- ½ tsp** Baking Powder
- ½ tsp** Salt

METHOD

CRUST

- » Sift the flour and salt into a food processor or a large bowl. Pulse or rub in the butter until it resembles breadcrumbs. Add enough water to make the dough come together, then wrap well and chill in the fridge for 10-15mins.
- » Preheat oven to 180°C. Roll out the pastry on a lightly floured surface then line a tart tin. Line pastry case with baking parchment. Fill with baking beans, then bake blind for 20mins.
- » Remove beans and paper then bake for another 5mins until pale golden. Turn down the oven to 160°C. Trim the edges of the pastry case with a sharp serrated knife.

FILLING

- » In a large mixing bowl, whisk together eggs, garlic, cream, milk, flour, baking powder and salt. Stir in smoked salmon and spinach until evenly distributed.
- » Pour mixture into baked crust. Place in oven and bake until the center is set - about 45mins for a standard pie plate. Check after 35mins to ensure it does not over cook.

DID 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



COOKING TIP

Blind baking the crust is important. If you pour the egg custard into an unbaked crust, the liquid will seep into the crust, and preventing it from crisping up.



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TOFFEE PECAN SHORTBREAD COOKIES

INGREDIENTS | 48 PCS

| | |
|---------------|---------------------------------|
| 2 cups | Unsalted Butter |
| ¾ cup | Sugar |
| 2 tsp | Pure Vanilla Essence |
| 4 cups | All-Purpose Flour |
| ½ tsp | Salt |
| 2 cups | Toasted Pecans, roughly chopped |
| 1 cup | Toffee Bits (Daim) |

METHOD

- » Cream together butter, sugar and vanilla essence until very light and fluffy.
- » Gently fold in the flour and salt until the dry ingredients are almost completely incorporated. Add the toasted nuts and toffee bits and work into a soft dough.
- » Form the dough into four 2 ½" wide logs. Wrap the dough logs in plastic wrap and chill for a several hours but preferably overnight.
- » Using a very sharp serrated knife, in a slow sawing motion, cut ¼" slices of dough from the log and place 2" apart on a parchment lined baking sheet. Preheat oven to 180°C and bake the cookies for about 15-18mins or until the bottom edges are noticeably golden brown.
- » Transfer to a wire rack to cool completely. Store in an airtight container. These cookies also freeze very well. You can also drizzle these with melted white chocolate if you like.

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PISTACHIO & CRANBERRY BISCOTTI

INGREDIENTS | 50 PCS

| | |
|--------------|------------------------------|
| 150g | All-Purpose Flour |
| ½ tsp | Baking Powder |
| 1 | Large Egg (room temperature) |
| 70g | Castor Sugar |
| Pinch | Salt |
| 60g | Pistachios |
| 50g | Dried Cranberries |
| ⅛ tsp | Vanilla Extract |
| ½ tsp | Grated Orange Zest |

METHOD

- » Roast pistachios in a preheated oven for 2-3 mins at 160°C. Set aside. In a mixing bowl, combine flour and baking powder. Sieve and add in orange zest. Use finger tips to break any lumps.
- » In another bowl, beat the egg lightly with a hand whisk or electrical mixer. Add in sugar and salt. Beat until the mixture is fluffy and pale. Add in vanilla extract and mix. Followed by flour and baking powder. Use a plastic scraper to mix all the ingredients until well combined. Add in the pistachios and cranberries. Mix until well combined and form a dough.
- » Dust your hands and counter top with flours. Transfer the dough to the floured surface. Divide the dough into two equal portions. Roll into log shapes and then flatten slightly. Place the logs on a baking tray lined with grease-proof paper.
- » Place the tray at the lower rack and bake at 160°C for 30 mins or until well risen and firm. If your logs show uneven colour, flip them over for the last 5mins.



COOKING TIP

After the first bake, allow the biscotti to cool for about 10mins. If you leave them out for too long, the dough will become too hard and it will be difficult to cut them.



CHOCOLATE FUDGE WALNUT BROWNIES

INGREDIENTS | 25 PCS

| | |
|---------------|---------------------------------|
| 125g | Unsalted Butter, softened |
| 100g | Dark Chocolate |
| 275g | Caster Sugar |
| 1 tsp | Vanilla Extract |
| 2 | Large Eggs, lightly beaten |
| 85g | Plain Flour |
| 2 tbsp | Unsweetened Cocoa Powder |
| 100 g | Walnut, roughly chopped |
| 50g | Dark Chocolate, roughly chopped |

Credits to Chef Haziqah
Recipe prepared with Ariston Ovens FI7 891 SP IX A AUS, FI5 854 P IX A AUS (and) I

METHOD

- » Break the chocolate into pieces and put it in a heatproof bowl. Set the bowl over a pan of steaming water to melt the chocolate, stirring frequently. Do not let the base of the bowl touch the water.
- » Beat butter in a large mixing bowl until soft and creamy, using either a wooden spoon or a hand-held electric mixer. Add sugar and vanilla extract, continue beating until the mixture is soft and fluffy. Gradually beat in the eggs and the melted chocolate
- » Sift the flour and cocoa directly onto the mixture and stir in. When thoroughly combined, add the nuts and the chopped chocolate.
- » Preheat oven to 180°C. Butter a square baking pan (23cm) and line with parchment paper. Transfer the mixture to the tin. Spread evenly and level the surface. Bake for about 25-30mins until a skewer inserted in the centre comes out just clean.
- » Remove the tin from the oven and leave to cool until just warm before removing and cutting into 25 pieces. Best eaten warm.



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