



ARISTON

The way you care

DEMO RECIPES

BY CHEF SAMANTHA

ITALIAN CHOICE





GINGERBREAD STAR COOKIES

INGREDIENTS

DOUGH

60g	Honey
115g	Dark Molasses
90g	Unsalted Butter
25g	Dark Brown Sugar
300g	Self-Raising Flour
½ tsp	Baking Soda
2 tsp	Rempah Kueh Spice
½ - 1 tsp	Ginger Powder
⅛ tsp	Salt
1	Orange Zest

ROYAL ICING

1	Egg White
150g	Icing sugar, sifted
2 tbsps	Lemon Juice

Melt the honey, molasses, butter and sugar together, set aside to cool. Sift the flour, baking soda, spices and salt into a bowl. Add the egg and orange zest to the cooled butter mixture.

Make a well in the flour and pour this mixture onto it, stirring with a wooden spoon until it forms a dough. Turn the dough onto a lightly floured surface and knead briefly till smooth. Flatten into a small disc, wrap with clingfilm and chill for 30 mins.

Preheat the oven to 180°C using Convection function and line the baking trays with baking paper or silicon mats. Remove the dough from the fridge. Roll the dough on a lightly floured surface to 5mm thick. Stamp out the stars using a pastry cutter and place on baking trays. Gather the trimmings together and re-roll to finish stamping out the stars.

Bake cookies for 12 minutes. While cookies are being baked, beat the egg white till frothy, add the icing sugar and continue to whisk till firm. Add the lemon juice and whisk till thicken. If it is too thick, you may add a few drops of water to thin it.

Place icing into a piping bag fitted with a nozzle and decorate the cookies with the royal icing.


COOKING TIP

Ensure that the eggs used are cold, so that the batter will be light and airy.

CHOCOLATE LOG CAKE

INGREDIENTS

CAKE

4	Large Eggs
½ tbsp	Ovalette
110g	Caster Sugar
75g	Self-Raising flour
40g	Cocoa Powder
4 tbsp	Butter, melted
	Icing Sugar, for dusting
300ml	Cream, whipped

CHOCOLATE GANACHE

300ml	Whipping Cream
300g	Dark Chocolate Chips

Preheat oven to 200°C using Convection function. Grease and line a swiss roll tin (33x23 cm). Beat the eggs, sugar and ovalette on high speed for 1 min. Sift in the flour and cocoa powder and whisk at high speed for about 6 mins till it is pale and foamy.

Add the melted butter and fold in carefully, making sure the air is contained. Pour into the prepared tin, spread evenly, especially in the corners. Place in the middle of the oven and bake for about 8- 12 mins. The middle should feel firm to the touch and it is well risen. Let it cool.

Warm the whipping cream and the chocolate on an au-bain-marie till everything is melted and combined. Chill in the fridge to thicken it.

When the cake is cool, spread the whipped cream over the cake and roll it up tightly. Wrap the rolled cake in clingwrap and chill the cake before decorating with the ganache.

Remove the clingwrap, cut a quarter of the cake from one end at an angle. Transfer the large piece to a plate and place the small piece horizontally next to it so that it looks like a jutting branch.

Put the ganache in a piping bag fitted with a star nozzle. Pipe long thick lines along the cake, covering completely to resemble the bark of a tree. Use a palette knife to cover the ends with the ganache, use a fork to rake over the surface. Dust with icing sugar and serve.



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.

*Applicable to specific models

SALMON WELLINGTON

INGREDIENTS

2 tbsp	Olive Oil
2 cloves	Garlic, finely chopped
½	White Onion, finely chopped
125g	Baby Spinach
40g	Breadcrumbs
100g	Cream Cheese
2 tbsp	Fresh Dill, chopped
4 sheets	Puff Pastry, thawed
2	Salmon Fillet
1	Egg, beaten
	Salt & Pepper

Preheat oven to 200°C using Forced Air function

Heat a frying pan over medium heat, add the olive oil and sauté the onions till soft, add the garlic and cook till fragrant, taking care not to burn them. Add spinach, season with salt and pepper and cook till they are just wilted. Remove from heat and place spinach into a bowl. Add the breadcrumbs, cream cheese and dill, stirring until mixture is evenly combined.

On a cutting board, smooth out a sheet of puff pastry. Place 2 spoonfuls of spinach mixture onto the puff pastry and place the salmon on top. Brush the sides with a little water.

Take another sheet of puff pastry and fold it in half gently. Using a sharp knife, make slits on the folded side ~ 10mm apart. Cut on a diagonal, making sure to leave a border all around. Place this on top of the salmon and press down the sides to seal. Trim the edge, egg wash the pastry and allow to rest for 20 mins before baking.

Bake for about 20 -25 mins. Brush more egg wash over the pastry and bake in oven under Dual Crisp function for about 1-2 mins more.

**COOKING TIP**

Do not over beat the dough, so as to ensure that the cookies will not turn out too hard.

DUTCH CHRISTMAS COOKIES (KERSTKRANJES)

INGREDIENTS

175g	Salted Butter, small cubes
4g	Baking Powder
1g	Cinnamon Powder
250g	Top Flour
100g	Brown Sugar
15g	Egg, beaten
8g	Lemon, zest
	Almond flakes
	Caster sugar

Sift the baking powder, cinnamon powder and flour together.

In the mixing bowl, beat the egg, lemon zest and sugar together. Add to the butter cubes and beat at low speed till combined. Add the sifted flour and beat at medium speed till mixture is crumbly like breadcrumbs.

Continue beating till the dough comes together. Flatten the dough into a rectangle. Wrap it with clingwrap and chill for 30 mins.

Preheat the oven to 170°C using Convection function.

Roll out the dough till ~ 3mm thick. Use a round fluted cookie cutter (~ 6cm diameter) to stamp out the cookies and place them onto a baking tray lined with baking paper. Using an upturned piping nozzle, stamp a circle in the middle of the cookies. Gather the trimmings together, roll out and continue stamping out the rest of the cookies.

Brush the cookies with the beaten egg and toss the almond flakes all around the cookies. Sprinkle the caster sugar over them and bake for about 15 mins till golden brown.



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.

CHICKEN & CRANBERRY STAR PUFFS

INGREDIENTS

300g	Chicken Breast
½	White Onion
1	Stick Celery
1	Granny Smith Apple
2 tbsp	Fresh Parsley, chopped
70g	Dried Cranberries
150g	Greek Yoghurt
	Salt & Pepper, to taste
1 packet	Puff Pastry
1	Egg, beaten
	Ice water, to chill chicken.
	Cranberry Sauce (optional)
	Shredded Mozzarella Cheese (optional)

Preheat oven to 220°C using Convection function.

Dust a work surface lightly with flour and roll out the puff pastry till 5 mm thick. Stamp out stars using the star cookie cutter. Place half the stars onto a lined baking tray. Use a fork and prick the dough lightly and brush some water over the dough.

Using a small round cutter, cut out a circle in the center of the remaining stars. Place this carefully over the stars on the baking tray. Continue this with the trimmings till pastry is used up.

Egg wash the puff pastry and bake for about 20 mins till puffed up and golden brown. Remove from oven and sprinkle some shredded mozzarella cheese on the puff pastry and bake in the Microwave oven using the Dual Crisp function for about 1-2 mins.

While the pastry is being baked, season the chicken breast with salt and pepper and cook using the Dual Steam function. Remove the chicken and place it immediately in the ice water. This will keep the chicken moist.

Slice the onion and celery thinly. Core the apple and cut into matchsticks. Remove the chicken, dab it dry and cut into small cubes. Put it into a mixing bowl together with the onion, celery, apple, parsley, cranberries and Greek yoghurt. Mix everything well.

When the puff pastry stars are cooled, carefully spoon the chicken salad into the middle. Garnish with a small dollop of cranberry sauce and fresh herbs before serving.

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**COOKING TIP**

Not a fan of apples?
Substitute the apples
with other fruits such
as pears.

CHRISTMAS APPLE GALETTE

INGREDIENTS

DOUGH

210g	All-Purpose Flour
1 tbsp	Sugar
½ tsp	Salt
115g	Cold Unsalted Butter, small cubes
90ml	Ice Water

FILLING

6	Medium Apples (Granny Smith)
3 tbsp	Melted Butter
2 tsp	Rempah Kueh/ Cinnamon Powder
50g	Caster Sugar

BAKING

1 tbsp	Cornstarch
1	Egg, beaten
2 tbsp	Coarse Brown/White Sugar
	Apricot jam for glazing (optional)

Mix the flour, sugar and salt together. Rub cold butter cubes into the flour mixture, till it looks like cornflakes pieces. Add ice water and continue mixing till it comes together. Flatten the dough into a round disk, wrap it in clingwrap and chill for 30 mins.

Preheat oven to 190°C using Convection function. Line a baking tray with baking paper or silicon mat.

Peel, core and slice the apples. Put them into a bowl with the sugar, melted butter, spice powder and mix well.

Remove the dough from the fridge and roll out till desired size. Transfer to the baking tray. Dust it lightly with the cornstarch. Lay the apple pieces evenly onto the pastry, leaving ~ 5cm border all around.

Fold in the border all around the apples. Brush lightly with the beaten egg and sprinkle sugar around the border.

Bake for about 50-60 mins until golden brown. Slide the galette carefully onto a cooling rack. To glaze the galette, thin the apricot jam with about 1 tbsp water and brush this all around the galette.



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