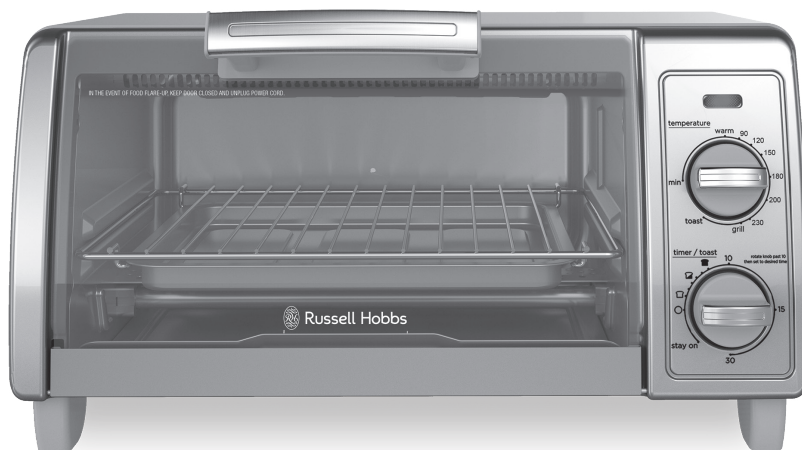




Russell Hobbs



RHTOV10_RB_FA_090117 Part No. T22-5003554

BAKE EXPERT MINI TOASTER OVEN

2 YEAR WARRANTY

RHTOV10

RECIPE BOOK

TOAST FUNCTION

ZA'ATAR SPICED PITA CHIPS

Serves 4 (as a snack)

Preparation time: 5 minutes

Cooking time: 5 minutes

Ingredients:

2 wholemeal pita bread
2 teaspoons za'atar spice mix
1 teaspoon smoked paprika
½ teaspoon each salt flakes & cracked black pepper
Olive oil spray

Directions:

1. Separate each pita, the top from the bottom. Stack the pieces, cut each in half, then into wedges. In a small bowl, combine the za'atar, paprika, salt and pepper.
2. Spread half the pita triangles over the wire toaster-oven rack. Spray with olive oil, then sprinkle with half the spice mix.
3. Gently slide the rack into the toaster over. Set the temperature knob to toast and the timer/toast knob to dark-toast function. Toast until the pita chips are golden and crisp. Repeat with remaining pita bread and spice mix. Serve with your favourite dip.

TIP: Pita chips will keep in an airtight container for up to one week.

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SMOKED SALMON BAGELS

Serves 2

Preparation time: 10 minutes

Cooking time: 4 minutes

Ingredients:

100g spreadable cream cheese
2 teaspoons finely chopped red onion
1 teaspoon baby capers, rinsed & roughly chopped
1 teaspoon lemon juice
½ teaspoon chopped dill (optional)
cracked black pepper, to taste
2 fresh store-bought bagels
100g smoked salmon slices
soft green lettuce leaves, to serve

Directions:

1. In a bowl combine the cream cheese, onion, capers, lemon juice and dill (if using). Season well with cracked black pepper. Stir to combine.
2. Slice the bagels diagonally in half, and place directly on the wire rack. Set the temperature knob to toast, and timer/toast knob to medium-toast function.
3. Once the bagels are toasted to a light golden colour, carefully remove from the toaster-oven. Spread liberally with the cream cheese mixture, top with smoked salmon slices and lettuce leaves. Serve.

SOURDOUGH CROUTONS

Serves 4

Preparation time: 10 minutes

Cooking time: 3 minutes

Ingredients:

4 slices day-old sourdough bread, crusts removed
2 cloves garlic, cut in half
2 tbsp olive oil
Salt flakes

Directions:

1. Brush both sides of each bread slice with olive oil and sprinkle with salt flakes.
2. Place the bread slices directly on the wire rack into the toaster-over. Set the temperature knob to toast and the timer/toast knob to light-toast function. Toast until the bread slices are crisp and golden on both sides.
3. Rub the cut side of the garlic cloves all over the bread slices, while still hot. Cut or tear the toast slices into 3cm pieces.

** ACCOMPANYING RECIPE

RUSTIC ITALIAN TOMATO SALAD

Serves 4

Preparation time: 5 minutes

Ingredients:

¼ cup extra virgin olive oil
30ml red wine vinegar
salt and cracked black pepper, to taste
1kg ripe mixed tomatoes, roughly chopped
200g sourdough croutons (recipe above)
½ red onion, finely sliced
1 tbsp salted capers, rinsed & roughly chopped
large handful basil & parsley leaves, roughly chopped

Directions:

1. Combine the oil and vinegar in a large bowl. Season with salt and pepper to taste.
2. Add the remaining ingredients and toss well. Serve.

BAKING FUNCTION

GREEK SPINACH FILO PIES

Serves 3

Preparation time: 15 minutes

Cooking time: 20 minutes

Equipment: 3 x 10cm individual pie tins

Ingredients:

250g frozen spinach, defrosted & strained
3 spring onions, white & green ends chopped
100g crumbled feta cheese
30g finely grated parmesan cheese
1 egg, lightly beaten
1 Tablespoon finely chopped fresh mint leaves
2 teaspoons finely chopped fresh dill
Freshly grated nutmeg, to taste
30g butter, melted
2 Tablespoons extra virgin olive oil
6 sheets good-quality Greek filo pastry

Directions:

1. In a bowl combine the spinach, spring onion, cheeses, eggs, chopped herbs and nutmeg. Mix thoroughly, and set aside. Combine the butter and oil in a separate small bowl. Brush a little butter inside each pie tin.
2. Brush one filo sheet with butter mixture. Fold this sheet in half. Brush and fold again. Line the inside of one tin with this folded sheet. Repeat with another sheet, and lay this in the tin, diagonally across the first sheet. You should have pastry overhanging all sides of the tin. Repeat with the other 2 tins, using all the pastry.
3. Divide the filling evenly between each pie tin. Fold in the overhanging pastry to enclose the filling. Brush the pie tops with any remaining butter mixture.
4. Place the pies on the wire rack in the oven. Set the temperature knob to 180°C, and timer/toast knob for 20 minutes. Close the oven door. Bake for 20 minutes, or until the pastry is flaky and golden. Serve warm or at room temperature, with a side salad.

CHOCOLATE BROWNIES

Serves 6-8

Preparation time: 15 minutes

Cooking time: 30 minutes

Ingredients:

165g unsalted butter
100g brown sugar
100g caster sugar
2 medium eggs
165g dark chocolate, melted
50g self-raising flour
50g cocoa power, extra for dusting
50g pecans or walnuts, roughly chopped
Pinch of salt flakes

Directions:

1. Grease and line a 20 x 20 cm square cake tin. Cream the butter and sugars with electric beaters until pale and fluffy; about 5 minutes. Add the eggs, one at a time, beating well between each addition. Fold in the melted chocolate.
2. Sift the flour and cocoa, and fold through the chocolate mixture with the nuts and salt. Spread the batter evenly in the prepared cake tin. Cover tightly with foil.
3. Set the temperature knob to 180°C and timer/toast knob for 20 minutes. Place the cake tin on the wire rack in the oven. Close the door and bake for 20 minutes, turning the tin halfway through baking.
4. Remove the foil. Set the timer/toast knob for 10 minutes. Bake until the brownie is set on top. The brownie should still be sticky in the center, and will set once cooled.
5. Cool the brownie in the tin completely before transferring to the refrigerator the chill, overnight if possible. Cut into pieces. Dust with extra cocoa powder before serving.

*Brownie will keep refrigerated, for up to 4 days.

MINI CINNAMON BUNS

Makes 6

Preparation time: 75 minutes

Cooking time: 25 minutes

Ingredients:

Cinnamon filling

40g pecans, chopped

40g dark brown sugar

2 teaspoons ground cinnamon

½ teaspoon cornflour

250g strong white bread flour

1 teaspoon dried yeast

Pinch of salt

140ml luke warm milk

20g melted butter

1 egg, lightly beaten

30g unsalted butter, softened

1 Tablespoon demerara sugar

Directions:

1. Grease the toaster-oven tray with some of the softened butter and set aside. Combine the cinnamon filling ingredients in a small bowl and set aside.
2. In a separate large bowl combine the flour, yeast and salt. Add the warm milk, melted butter and half the egg; reserving the rest for glazing the buns later. Mix well. Knead for 5 minutes, or until the dough is smooth and elastic.
3. On a lightly floured work surface, roll the dough into a 20cm x 30cm rectangle. Spread with the softened butter, and sprinkle with the cinnamon filling.
4. Starting from the long side, roll the dough tightly into a swiss roll shape. Trim about 1cm off each end, then cut into 6 x 3cm thick slices. Place the slices cut side down on the greased toaster-oven baking tray. Pressing down gently. Cover with a damp tea towel and leave to rise in a warm place for 1 hour.
5. Once risen, brush the tops of the buns with the reserved beaten egg and sprinkle with demerara sugar. Set the temperature knob to 180°C and timer/toast knob for 20 minutes. Bake 15-20 minutes, turning the tray halfway through baking. Carefully remove the hot tray from the oven when the buns are golden all over. Serve warm.

GRILL FUNCTION

MEDITERRANEAN VEGETABLE GRATIN

Serves 2-3

Preparation time: 15 minutes

Cooking time: 20 minutes

Ingredients:

- 1 small zucchini, ends trimmed
- 150g roasted capsicum slices
- 150g marinated roasted eggplant slices
- 250ml good-quality tomato sugo, warmed through
- 75g fresh mozzarella cheese, sliced
- 25g fresh breadcrumbs
- 1 Tablespoon parmesan cheese, finely grated
- 2 sprigs fresh thyme leaves, picked (optional)
- Cracked black pepper, to taste
- 1 tbsp extra virgin olive oil
- Handful fresh basil leaves, to serve

Directions:

1. Use a vegetable peeler to peel long zucchini ribbons. Place the zucchini ribbons directly onto the wire rack. Slide the rack into the toaster-oven. Set the temperature knob to grill and timer/toast knob for 10 minutes. Grill until the zucchini is tender.
2. Layer the cooked zucchini, capsicum and eggplant slices in a small 3-cup capacity baking dish. Pour over the warm sugo, top with the mozzarella slices, breadcrumbs, parmesan, thyme, pepper, and drizzle with olive oil.
3. Place the baking dish on toaster-oven rack. Set the timer/toast for 10 minutes. Grill until the cheese melts and breadcrumbs are golden. Scatter with basil leaves. Serve.

CROQUE MONSIEUR SANDWICH

Serves 2

Preparation time: 10 minutes

Cooking time: 15 minutes

Ingredients:

4 slices good-quality sourdough bread
20g salted butter, softened
2 tbsp Dijon mustard
150g good-quality thick cut ham
60g Gruyere or vintage cheddar cheese, finely sliced
½ cup pre-made béchamel sauce
2 tbsp finely grated parmesan cheese
Cracked black pepper, to serve

Directions:

1. First, toast the bread: Brush each slice liberally with butter and place directly onto the wire rack, butter side up. Set the temperature knob to toast and timer/toast knob to medium-toast function. Toast until golden brown.
2. Line the oven baking tray with foil. Place 2 toast slices on the tray, buttered side down. Spread each with 1 tablespoon of mustard, top each with ham and Gruyere cheese. Set the temperate knob to grill and timer/toast knob for 5 minutes. Slide the tray onto the wire rack in the toaster-oven and grill until the cheese melts.
3. Gently remove the hot tray from the oven. Place the other bread slices on top, butter side up. Carefully cover each with béchamel sauce and parmesan. Return the tray to the oven. Set the timer/toast knob for 5 minutes and grill until the tops are bubbling and golden. Serve immediately with a good grinding of black pepper.

** ACCOMPANYING RECIPE NEXT PAGE

BÉCHAMEL SAUCE

Makes: 1 cup

Preparation time: 5 minutes

Cooking time: 5 minutes

Ingredients:

30g salted butter

30g plain flour

300ml full-fat milk

Pinch of salt and cracked black pepper

Directions:

1. Melt the butter in a saucepan over medium heat. Add the flour and stir 1 minute. Add the milk all at once, reduce the heat to low, and whisk continuously until thickened.
2. Season with salt and pepper, to taste. Refrigerate until ready to use.

