

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Convection Toaster Oven Broiler

TOB-60C Series

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the toaster oven broiler in water or other liquid. See instructions for cleaning.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the toaster oven broiler to the store or retailer where purchased for examination or repair.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place toaster oven broiler on or near a hot gas or electric burner or in a heated oven.
11. Do not use this toaster oven broiler for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the toaster oven broiler.
13. To avoid burns, use extreme caution when removing tray or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the toaster oven broiler, as they may involve a risk of fire or electric shock.
18. A fire may occur if the toaster oven broiler is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the toaster oven broiler is plugged into electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave toaster oven broiler unattended during use.

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22. Use recommended temperature settings for baking and roasting.
 23. Do not rest cooking utensils or baking dishes on glass door.
 24. Turn the timer dial to the off position to turn off toaster oven broiler.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to use your Cuisinart® Convection Toaster Oven Broiler to its fullest so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over or pulled on by children or pets.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

INTRODUCTION

The beauty of your new Cuisinart® Convection Toaster Oven Broiler is that it can do so much while taking up so little space on your kitchen counter. Just plug it in and follow the easy instructions to bake a chicken, toast bagels, broil salmon steaks, heat up a pizza, or just keep dinner warm until you're ready to eat. For more inspiration, check out the recipes in the back of the book. Bon appetit!

FEATURES AND BENEFITS

1. Temperature Dial

Select desired temperature for the baking or broiling functions.

2. Function Dial

Select cooking method – bake, convection bake, broil, toast, or warm.

3. Timer Control Dial

Set cooking time up to 30 minutes. The oven will automatically turn off at the end of the cooking time. Or choose always "On" feature so that oven will continue to cook until you turn it off manually. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn back to desired time. This will turn on the toaster oven broiler and the oven indicator light will turn on.

4. Oven On Indicator

Indicator light will remain lit when oven is in use.

5. Oven Rack

Has two positions. The top position has a 50% stop feature so the rack stops halfway out of the oven. It can be removed by lifting the front of the rack and sliding it out.

6. Slide-out Crumb Tray (not shown)

The slide-out crumb tray comes already positioned in your oven. The crumb tray slides out from the bottom of the toaster oven broiler, in the front of the oven, for easy cleaning.

7. Cord Storage (not shown)

Takes up excess cord and keeps countertop neat.

8. Easy-Clean Interior (not shown)

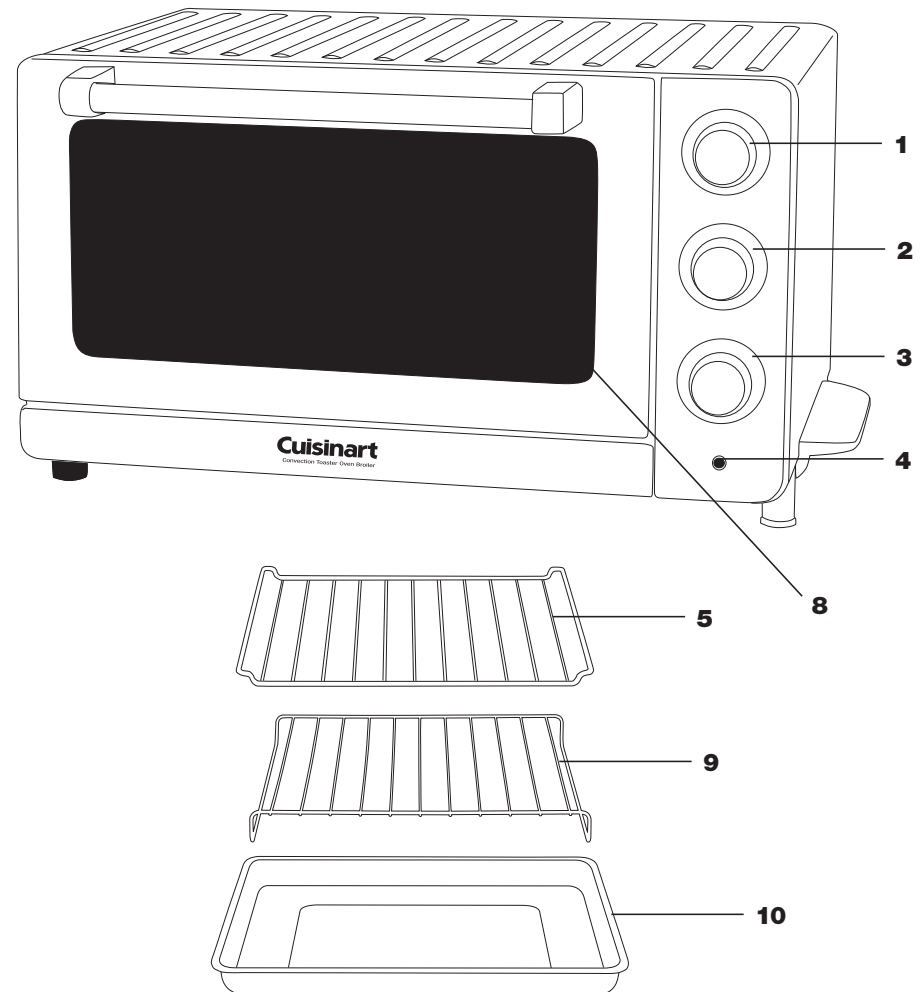
The sides of the oven are coated, providing an easy-to-clean surface.

9. Broiling Rack

A broiling rack fits into the drip tray/baking pan to use when broiling.

10. Baking Pan/Drip tray

A baking pan/drip tray is included for your convenience. Use with the broiling rack when broiling. Use alone when baking or roasting.



BEFORE THE FIRST USE

Place your oven on a flat surface.

Before using your oven, move it 2 to 4" (5 to 10 cm) away from the wall or from any objects on the countertop. Do not use on heat-sensitive surface.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

GENERAL GUIDELINES

Baking: Baking function can be used as you would normally use your kitchen oven for roasting meats including chicken, or baking cakes, cookies and more.

Convection Bake: Convection baking/roasting uses a fan to circulate heated air around food as it cooks. For best results use cookie sheets with no sides and baking dishes and roasting pans with very low sides to let maximum air-flow reach food. For the same reason, do not cover foods while cooking.

Most baking recipes recommend reducing temperatures by 25°F (5°C) when using the convection feature. Always check doneness 10 minutes before suggested cooking time.

Broiling: Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. **Caution:** Aluminum foil is not recommended for covering the broiling rack. If covered, the foil prevents the fat from dripping into the drip tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the drip tray/baking pan, be sure foil is tucked neatly around the pan and does not touch the wall or heating elements.

Toasting: Always have the rack in rack position B, as indicated in the diagram on page 5, for even toasting. Always position your item/items in the middle of the rack.

WARNING: Placing the rack in the bottom position or in the top position with the rack upward while toasting may result in a fire. Refer to rack position diagram for proper use.

Turning off the toaster oven broiler: Turn the timer dial to Off. The indicator light will turn off.

USE AND CARE

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

Broil

Note: When broiling, add approximately ¼ cup (50 ml) of water to the bottom of the drip tray to reduce sizzling and splattering. Place the broiling rack in the drip tray. The oven rack can be turned up or down depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position (position C – see rack position diagram on page 5).

To broil, set temperature and function dials to broil. Turn timer dial to desired time. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. Preheat oven for five minutes with door closed. After the five-minute preheat period, place the broiling pan in the oven. Always leave door ajar when broiling.

To stop broil operation, turn timer dial to off position.

Note: Never use glass oven dishes to broil.

Bake

To bake, turn the temperature dial to the desired temperature, turn function dial to bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. At the end of the cooking time a bell will ring once and the oven will turn off automatically. If you select always "On" you will need to turn off the oven manually by turning the timer dial to the "Off" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to bake.

Convection Bake

To use convection baking/roasting, turn the temperature dial to the desired temperature, turn function dial to convection bake position and turn timer dial to desired time. The oven indicator light will turn on. The timer can be set for up to 30 minutes. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn it back to desired time. At the end of the cooking time, a bell will ring once and the oven will turn off automatically. If you select always "On", you will need to turn off the oven manually by turning the timer to the "Off" position. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to convection bake or roast.

Most baking recipes recommend reducing temperatures by 25°F (5°C) when using the convection feature. Always check 10 minutes before suggested cooking time.

Warm

To keep food warm, turn the temperature dial to 200° F (95° C); turn the function dial to warm position and set the timer dial to the desired time. The timer can be set for up to 30 minutes. The oven indicator light will turn on. Preheat oven for five minutes. Place food on the wire rack or in the baking pan. When warming, we recommend placing oven rack in the "B" position. (see rack position diagram below).

Toast

To toast, make sure the oven is in position B, as indicated in the diagram on this page. If toasting two items, centre them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back. Close the glass door.

Shade Selection

Turn temperature dial to broil/toast 500° F (260°C). Set function dial to bake/toast. Turn the timer dial to desired shade setting from light to dark within the marked settings on this dial. To set the timer for less than 10 minutes, turn the timer past the 10-minute mark and then turn back to desired time. This will turn on the toaster oven broiler and the oven indicator light will turn on.

Stop Toasting

When the toasting cycle is finished, the oven will ring once and turn off. If you wish to stop the toasting cycle before it is finished, simply turn the timer dial to Off. The toaster oven broiler will cancel your toast cycle.

Important Notes on Toasting

The oven rack must be in position B as indicated in the diagram on this page.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.

3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use Brillo pads, etc. on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Oven rack, broiling rack and drip tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush. Dry thoroughly after washing.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

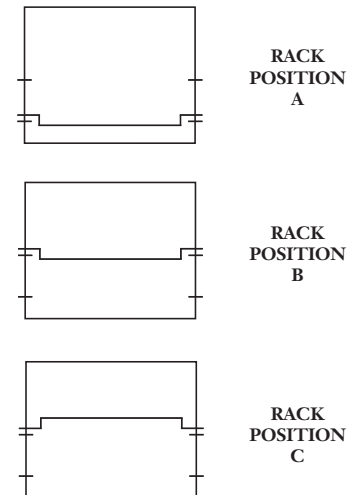
IMPORTANT

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.

All of our recipes have been tested in our kitchen and specially developed to work in the Cuisinart® Convection Toaster Oven Broiler. These mouth-watering recipes are just a sampling of what this appliance can do.

OVEN RACK POSITION DIAGRAMS

Each recipe gives you step-by-step directions and will even tell you where the oven rack should be positioned for best results. Please refer to the diagram for oven rack positions. Each position is described with a letter that is referred to in the recipe.



RECIPES

Cranberry Bran Muffins

Start your morning off with one of these deliciously hearty muffins.

Makes 6 muffins

- nonstick cooking spray**
- ¾ cup (175 ml) unbleached, all-purpose flour**
- ¼ cup (50 ml) whole-wheat flour**
- ¾ teaspoon (3.75 ml) table salt**
- ¼ teaspoon (1 ml) baking soda**
- ½ teaspoon (2 ml) baking powder**
- ½ teaspoon (2 ml) ground cinnamon**
- ¼ cup (50 ml) unsalted butter, room temperature**
- ¼ cup (50 ml) packed light brown sugar**
- 1 large egg, lightly beaten**
- 2½ tablespoons (40 ml) honey**
- 1 teaspoon (5 ml) pure vanilla extract**
- ⅔ cup (150 ml) lowfat buttermilk**
- ½ cup (125 ml) dried cranberries**
- ¼ cup (50 ml) wheat germ**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F (190°C) on the convection setting with the rack in position A. Lightly coat a 6-cup muffin tin with nonstick cooking spray. Reserve.

In a small mixing bowl, add the flours, salt, baking soda, baking powder and cinnamon. Whisk to combine; reserve.

Using a Cuisinart® hand or stand mixer fitted with the paddle/beat attachment(s), mix the butter until creamy. Add the brown sugar and beat until light and fluffy. Add the egg, honey and vanilla and mix until fully combined. While mixing, slowly add one third of the dry mixture, then follow with half of the buttermilk – adding when the batter is still streaky with flour.

Continue in that pattern – do not overmix. Gently fold in the cranberries and wheat germ.

Pour evenly into prepared muffin tin. Bake for about 25 minutes, or until muffin tops spring back when pressed and a cake tester comes out clean.

Nutritional information per muffin:

Calories 228 (34% from fat) • carb. 34g • pro. 5g • fat 9g • sat. fat 5g • chol. 55mg • sod. 380mg • calc. 53mg • fiber 3g

Sausage, Spinach and Fontina Quiche

Great for a Sunday brunch, this quiche will please any crowd.

Makes one 9-inch (23 cm) deep-dish quiche, 8 to 12 servings

- ½ recipe pâte brisée (see page 13)**
- 6 ounces (170 g) sweet Italian sausage, casings removed**
- 2 tablespoons (30 ml) unsalted butter or olive oil**
- 2 garlic cloves, finely chopped**
- 2 cups (500 ml) packed baby spinach**
- ½ teaspoon (2 ml) table salt**
- ½ teaspoon (2 ml) black pepper**
- 1 cup (250 ml) whole milk**
- 1 cup (250 ml) heavy cream**
- 4 large eggs**
- 3 ounces (85 g) fontina**

Roll out the dough into a 10-inch (25 cm) disc that is about 1/8-inch thick. Fit into an ungreased 9-inch (23 cm) deep-dish pie plate. Chill in refrigerator for about 20 minutes.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F (180°C) on the bake function with the rack in position A. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for 20 to 22 minutes, or until the dough under the parchment

is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown, about an additional 15 minutes. Remove; reserve.

Heat a skillet over medium-high heat. Add the sausage, breaking it up with a spatula or the back of a wooden spoon. Sauté until lightly browned; reserve. Do not clean out pan.

Add the butter to the hot pan. When it has melted, add the garlic and sauté until golden. Add the spinach, about a quarter-cup at a time, and a pinch each of the salt and pepper. Sauté until bright and wilted; combine with sausage and stir to combine; reserve.

In a medium bowl, mix the milk, cream, eggs and remaining salt and pepper. Using a Cuisinart® hand or stand mixer fitted with the whisk attachment, whip the mixture until completely combined. Spread the sausage/spinach mixture evenly on the bottom of the tart shell. Pour in the liquid mixture and top with the fontina.

Bake about 40 to 60 minutes, or until the quiche has browned on top and is just set.

Nutritional information per serving (based on 12 servings):
Calories 300 (75% from fat) • carb. 10g • pro. 9g • fat 25g • sat. fat 7g • chol. 110mg
• sod. 380mg • calc. 98mg • fiber 0g

French Toast Strata

Give your family a new twist on French toast this weekend. To save time, prepare the night before and then bake in the morning.

Makes 8 servings

- nonstick cooking spray**
- 4 large eggs**
- 2 cups (500 ml) whole milk**
- 1 cup (250 ml) heavy cream**
- 1 tablespoon (15 ml) pure vanilla extract**
- 1/3 cup (75 ml) maple syrup**

- 2 teaspoons (10 ml) ground cinnamon**
- 1 teaspoon (5 ml) ground nutmeg**
- 1/4 teaspoon (1 ml) table salt**
- 1 loaf (1 pound [500 g]) challah bread, cut into 1/2-inch (1.25 cm) x 9-inch (23 cm) strips**
- 2 tablespoons (30 ml) packed light brown sugar, divided**
- 2 tablespoons (30 ml) unsalted butter, cut into 1/2-inch (1.25 cm) cubes**

Lightly coat a 9-inch (23 cm) square pan with nonstick cooking spray; reserve.

Add the eggs, milk, heavy cream, vanilla extract, syrup, spices and salt to a medium mixing bowl. Using a Cuisinart hand mixer fitted with the chef's whisk, beat the mixture until foamy.

Tightly fit half of the challah bread strips into the bottom of the prepared pan. Pour half of the egg mixture on top and evenly dot with half of the brown sugar. Repeat with the remaining bread, layering in the opposite direction of the first layer of bread. Pour the remaining egg mixture on top, dot with the remaining brown sugar. Cover and chill in the refrigerator for at least 2 hours, or overnight.

Remove the strata from the refrigerator and bring to room temperature. Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F (180°C) on the convection setting with the rack in position A. Dot the top of the strata with the butter and loosely cover with aluminum foil. Bake in preheated oven for about 15 minutes; remove foil and bake for an additional 10 minutes, or until the internal temperature of the strata reaches 160°F (75°C).

Remove and serve immediately.

Nutritional information per serving:
Calories 420 (47% from fat) • carb. 44g • pro. 11g • fat 22g • sat. fat 12g • chol. 190mg
• sod. 430mg • calc. 177mg • fiber 2g

Gorgonzola and Ricotta Bruschetta

Makes 12 bruschetta

- 12** slices (½-inch [1.25 cm] thick) French bread
- 1** garlic clove, smashed
- 1½** tablespoons (25 ml) extra virgin olive oil
- 1** cup (250 ml) ricotta, strained
- 2** tablespoons (30 ml) grated Parmesan
- ½** teaspoon (2 ml) sea or kosher salt
- ½** teaspoon (2 ml) freshly ground black pepper
- pinch** ground nutmeg
- ½** cup (125 ml) crumbled gorgonzola
- ½ to 1** tablespoon (7 to 15 ml) honey

Preheat the Cuisinart® Convection Toaster Oven Broiler to 375°F (190°C) on the bake setting with the rack in position B.

Rub one side of each slice of bread with garlic and then brush with olive oil. Bake in preheated oven for about 2 to 3 minutes per side, or until lightly toasted.

While bread is toasting, prepare topping. In a small bowl, add the ricotta, Parmesan, salt, pepper and nutmeg. Stir to combine. Distribute evenly among the toasted bread, and then top with the gorgonzola. Return to oven and then set on broil for about 3 minutes, or until cheese is fully warmed.

Drizzle honey over bruschetta and serve immediately.

Nutritional information per bruschetta:

*Calories 120 (46% from fat) • carb. 11g • pro. 5g • fat 6g • sat. fat 3g • chol. 10mg
• sod. 300mg • calc. 108mg • fiber 1g*

Twice Baked Potatoes

Makes 8 servings

- 4** Idaho or russet potatoes (10 to 12 ounces [283 - 340 g] each)
- 1** teaspoon (5 ml) extra virgin olive oil, divided
- ⅔** cup (150 ml) lowfat milk
- 2** tablespoons (30 ml) unsalted butter, plus 1 teaspoon (5 ml) for finishing
- ½** cup (125 ml) sour cream
- ½** teaspoon (2 ml) sea or kosher salt
- ½** teaspoon (2 ml) freshly ground black pepper
- ¼** cup (50 ml) chopped fresh chives

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) on the bake setting with the rack in position B.

Rub each potato with ¼ teaspoon (1 ml) of olive oil, and then evenly prick about 6 to 8 times with a fork. Place potatoes directly on the rack and bake for about 55 to 60 minutes. Remove and let cool slightly. Reduce oven temperature to 375°F (190°C).

When potatoes are cool enough to handle, cut off top quarter of each potato and scoop out cooked potato, leaving a ¼-inch (0.6 cm) thick potato shell. Reserve cooked potato and skin shells.

Place cooked potato in a medium bowl. Add milk and 2 tablespoons (30 ml) of the butter. Using a potato masher or hand mixer, mash/beat until smooth. Add sour cream, salt, pepper, and chives. Mash/beat to combine completely. Generously fill the potato shells with sour cream and chive potato mixture. (Potatoes may be prepared a day ahead to this point – cover and refrigerate. Bring to room temperature before baking.) Arrange potatoes on baking tray. Melt remaining teaspoon of butter and drizzle on potatoes. Bake for 35 to 45 minutes, until potatoes are hot and golden on the tops.

Nutritional information per serving (½ potato):

*Calories 180 (31% from fat) • carb. 27g • pro. 4g • fat 6g • sat. fat 4g • chol. 20mg
• sod. 160mg • calc. 58mg • fiber 3g*

Oven Roasted Steak Fries

Makes 2 servings

- 1** pound (500 g) Idaho or russet potatoes (about 2 to 3 medium potatoes), cut into ½-inch (1.25 cm) wedges
- 2** tablespoons (30 ml) extra virgin olive oil
- ½** teaspoon (2 ml) sea or kosher salt
- ¼** teaspoon (1 ml) freshly ground black pepper
- ¼** teaspoon (1 ml) sea or kosher salt
- pinch** cayenne

Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F (220°C) on the bake setting with the rack in position B.

Place potatoes in a medium to large mixing bowl. Toss with the remaining ingredients. Line the baking tray with aluminum foil and arrange the potatoes, cut side down.

Bake for about 30 minutes, turning the potatoes halfway through the cooking time.

Remove and adjust seasonings to taste. Serve immediately.

Nutritional information per serving (1 cup):
Calories 130 (91% from fat) • carb. 3g • pro. 0g • fat 14g • sat. fat 2g • chol. 0mg
• sod. 530mg • calc. 3mg • fiber 0g

Roasted Fennel, Carrots and Parsnips

Makes 4 servings

- 2** fennel bulbs, quartered
- 3** medium carrots, cut into 1-inch (2.5 cm) pieces
- 1** large parsnip, cut into 1-inch (2.5 cm) pieces
- 1** garlic clove, smashed
- 3** tablespoons (45 ml) extra virgin olive oil
- ½** teaspoon (2 ml) sea or kosher salt

- ¼** teaspoon (1 ml) freshly ground black pepper
- pinch** ground cinnamon
- 1** teaspoon (5 ml) fresh thyme

Preheat Cuisinart® Convection Toaster Oven Broiler to 450°F (230°C) on either the convection bake or regular bake setting with rack in position B.

Place vegetables in a medium to large mixing bowl and toss with the remaining ingredients.

Arrange the vegetables in the baking tray lined with aluminum foil. Bake in preheated oven for 45 minutes, tossing every 15 to 20 minutes.

Nutritional information per serving (½ cup):
Calories 170 (54% from fat) • carb. 18g • pro. 2g • fat 11g • sat. fat 2g • chol. 0mg
• sod. 360mg • calc. 85mg • fiber 6g

Broccoli and Cauliflower Gratin

To make this recipe your own, substitute your favorite cheeses for the Cheddar.

Makes eight servings

- nonstick cooking spray**
- 1½** pounds (750 g) broccoli florets
- 1** pound (500 g) cauliflower florets
- 1½** teaspoons (7 ml) extra virgin olive oil
- 1** garlic clove, finely chopped
- ½** medium onion, finely chopped
- ½** teaspoon (2 ml) sea or kosher salt
- ¾** teaspoon (3.75 ml) freshly ground black pepper
- 2** cups (500 ml) shredded Cheddar, divided
- ¾** cup (175 ml) panko (breadcrumbs)
- ¼** cup (50 ml) grated Parmesan

Lightly and evenly coat a 9-inch (23 cm) square pan with nonstick cooking spray; reserve.

In a large stockpot, bring salted water to a boil. Add broccoli and cauliflower and cook 2 to 3 minutes, until bright and just tender. Immediately put vegetables into a large bowl of ice water. Drain and reserve.

Add the oil to a medium skillet set over medium-low heat. Once hot and shimmering, add the garlic and onion and cook 2 to 3 minutes, or until slightly softened.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) with rack in position A.

Add the blanched vegetables, the garlic and onion, salt, pepper, half of the Cheddar and half of the breadcrumbs to a large mixing bowl. Stir to completely combine. Transfer mixture to the prepared pan and then top with the reserved cheeses and breadcrumbs. Bake 15 minutes, or until the cheese begins to brown.

Serve immediately.

Nutritional information per serving:

*Calories 190 (49% from fat) • carb. 13g • pro. 12g • fat 11g • sat. fat 6g • chol. 30mg
• sod. 280mg • calc. 284mg • fiber 2g*

White Pizza with Prosciutto, Arugula and Tomatoes

Makes one 12-inch (30 cm) pizza (8 servings)

- 1/3 recipe pizza dough (page 23)**
- 1 tablespoon (15 ml) extra virgin olive oil**
- 1 - 1 1/2 ounces (30-43 g) (about 4 to 6 slices) prosciutto, halved**
- 3 medium garlic cloves, finely chopped, divided**
- 1 cup (250 ml) halved grape tomatoes**
- 2 cups (500 ml) packed arugula**
- 1 1/2 cups (375 ml) ricotta**

- 1/2 cup (125 ml) grated Parmesan (about 2 ounces [60 g])**
- pinch sea or kosher salt**
- 1/2 teaspoon (2 ml) freshly ground black pepper**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F (220°C) on the bake setting with the rack in position A.

Roll out dough into a 12-inch (30 cm) circle.* Brush the outer edge of the dough with olive oil. Bake in preheated oven for about 6 to 8 minutes, or until dough is lightly golden.

While dough is baking, preheat a medium skillet over medium-high heat. Add the prosciutto. Sauté until crisp; remove and reserve.

Add 2 of the garlic cloves to the hot pan. Sauté until fragrant, and then add the tomatoes. When tomatoes just begin to soften, stir in the arugula, about 1/4 cup at a time. Cook until the arugula is wilted; remove and reserve.

In a medium-sized bowl, mix the ricotta, Parmesan, remaining garlic, salt and pepper until well combined. Reserve.

Spread the ricotta mixture evenly over the par-baked pizza dough. Top the ricotta with the arugula mixture and then finish with the prosciutto. Bake pizza in preheated oven for about 10 to 12 minutes, or until the dough is nicely browned and the cheese is bubbling on top.

Remove the pizza from the oven. Cut into slices and serve immediately.

*Using a pizza mesh makes forming the perfect pizza much easier. If you have one, it is advisable to spray it with nonstick cooking spray before stretching dough.

Nutritional information per serving:

*Calories 160 (30% from fat) • carb. 19g • pro. 10g • fat 6g • sat. fat 3g • chol. 20mg
• sod. 400mg • calc. 167mg • fiber 2g*

Zucchini, Tomato and Onion Tart

Makes 10 servings

- ½ recipe pâte brisée (page 18)**
- 3 small zucchini**
- 2 small onions**
- 4 tablespoons (60 ml) extra virgin olive oil, divided**
- ½ teaspoon (2 ml) sea or kosher salt, divided**
- ½ teaspoon (2 ml) freshly ground black pepper, divided**
- 3 tablespoons (45 ml) grated Parmesan**
- 3 plum tomatoes**
- ½ - ¾ ounce (15-20 g) soft goat cheese**
- 5 small basil leaves, thinly sliced (chiffonade)**

Roll and shape the brisée into a 12x4-inch (30 x 10 cm) rectangle. Fold up the edges to ¼-inch (0.6 cm) high. Refrigerate for about 30 minutes.

While dough is chilling, prepare the vegetables. Preheat the Cuisinart® Convection Toaster Oven Broiler to 425°F (220°C) with the rack in the position B. Line the baking tray with aluminum foil.

Using a Cuisinart® food processor fitted with the 4mm slicing disc, slice the zucchini and onions. In a medium bowl, toss the sliced vegetables with 3 tablespoons (45 ml) of the olive oil and ¼ teaspoon (1 ml) each of the salt and pepper. Arrange in a single layer on the prepared baking tray. Roast for about 20 minutes, or until vegetables begin to brown and soften.

Reduce the temperature to 350°F (180°C) and move the rack to position A.

Remove the tart shell from the refrigerator. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for about 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and sprinkle with the Parmesan. Return to oven and continue baking until the shell is golden brown, an additional 2 to 3 minutes. Reserve.

While the tart shell is pre-baking, slice the tomatoes in the food processor using the same 4mm-slicing disc. Lay the slices on a towel-lined plate; sprinkle with the remaining salt. Reserve until ready to use.

Once the tart shell is baked, prepare the tart. Arrange the vegetables in the tart by tightly overlapping them in rows (start with one vegetable, allowing each row to be a different vegetable). Drizzle with the remaining tablespoon of olive oil and sprinkle with the remaining pepper. Dot the tart with pea-sized pieces of the goat cheese (use more or less, according to taste).

Place the tart in the preheated oven. Bake 20 minutes or until crust is fully browned and the vegetables are tender and golden. Remove from oven and sprinkle with the sliced basil.

Serve warm or at room temperature.

Nutritional information per serving:

*Calories 180 (67% from fat) • carb. 13g • pro. 3g • fat 14g • sat. fat 7g • chol. 25mg
• sod. 200mg • calc. 30mg • fiber 1g*

Baked Rigatoni with Chicken Sausage, Broccoli, and Peppers

Makes 6 to 8 servings

- 5 ounces (145 g) baby broccoli, about half a bunch, ends trimmed**
- 1 teaspoon (5 ml) extra virgin olive oil, divided**
- 2 tablespoons (30 ml) dry white wine**
- 2 tablespoons (30 ml) chicken stock**
- 6 ounces (170 g) Italian chicken sausage, fully cooked, cut into ½-inch (1.25 cm) rounds**
- ½ red bell pepper, sliced**
- ½ medium onion, sliced**
- 2 garlic cloves, finely chopped**
- ¼ teaspoon (1 ml) sea or kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- ½ pound (250 g) dried rigatoni pasta, cooked according to**

Herb-Crusted Beef Tenderloin

Makes 6 servings

- 1½ pounds (750 g) trimmed beef tenderloin roast (preferably top cut)**
- ½ teaspoon (2 ml) sea or kosher salt**
- ½ teaspoon (2 ml) freshly ground black pepper**
- 3 garlic cloves**
- 2 sprig fresh thyme, stems discarded**
- 1 sprig fresh rosemary, stem discarded**
- 1 sprig fresh oregano, stem discarded**
- ½ teaspoon (2 ml) dried tarragon**
- 3 tablespoons (45 ml) extra virgin olive oil**
- 2 tablespoons (30 ml) Dijon-style mustard**

Preheat Cuisinart® Convection Toaster Oven Broiler to 375°F (190°C) on the convection bake setting with rack in position A. Line baking tray with aluminum foil.

Rinse the beef and pat dry with paper towels. Rub with ¼ teaspoon (1 ml) each of the salt and pepper. Reserve.

In the bowl of a Cuisinart® mini chopper or food processor, add the garlic, herbs and the reserved salt and pepper. Process until well combined. With the chopper/processor running, add the oil in a slow and steady stream. Process until combined.

Rub the mustard on the tenderloin; evenly spread the herb/oil mixture on top. Place beef on the prepared baking tray and roast for about 40 minutes, or until the internal temperature reads 125°F (45°C). Let meat rest 10 to 15 minutes before slicing.

Nutritional information per serving:

Calories 390 (77% from fat) • carb. 2g • pro. 20g • fat 33g • sat. fat 12g • chol. 80mg • sod. 350mg • calc. 18mg • fiber 0g

manufacturer's instructions

- ¾ cup (175 ml) ricotta**
- 8 ounces (230 g) mozzarella, shredded**
- ¼ cup (50 ml) grated Parmesan (about 1 ounce [30 g])**
- 4 - 6 basil leaves, roughly torn**
- cooking spray**

Bring a pot of salted water to a boil. Set up a large bowl filled with ice water.

Add broccoli to boiling water and cover. Cook for about 4 to 6 minutes. Plunge steamed broccoli into prepared ice water. Once cool, discard ice water and cut broccoli into 1-inch (2.5 cm) pieces.

Preheat a large skillet over medium high heat; add oil. Once oil is hot and shimmering, add the blanched broccoli. Sauté 2 to 3 minutes, and then add the wine and stock. Raise temperature to high and sauté until liquids have evaporated. Reserve.

Preheat Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) on the bake setting with the rack in position A. Line the baking tray with aluminum foil.

Place the sausage, pepper, onion and garlic with a pinch each of the salt and pepper on a baking tray. Roast in preheated oven for about 15 minutes, or until sausage and vegetables have browned. Reduce temperature to 350°F (180°C).

In a large mixing bowl, toss the broccoli, roasted sausage and vegetables, and the remaining ingredients until well combined.

Lightly coat an eight-cup soufflé dish with nonstick cooking spray. Add the pasta mixture. Bake in the preheated oven for about 30 to 35 minutes, or until cheeses are hot and bubbling.

Nutritional information per serving (based on 8 servings):

Calories 260 (53% from fat) • carb. 14g • pro. 17g • fat 16g • sat. fat 7g • chol. 40mg • sod. 383mg • calc. 341mg • fiber 1g

Classic Roast Chicken

Makes 4 to 6 servings

- 1 **3½ to 4 pounds (1.6 to 1.8 kg) chicken**
- 1 **teaspoon (5 ml) kosher salt**
- ½ **teaspoon (2 ml) freshly ground black pepper**
- 1 **lemon, halved**
- 1 **teaspoon (5 ml) extra virgin olive oil**
- 2 **teaspoons (10 ml) herbes de Provence or fines herbes**
- 1 **small bundle mixed fresh herbs (i.e. thyme, rosemary, parsley, etc.)**
- 3 **garlic cloves, smashed**
- 1 **medium onion, quartered**

Preheat Cuisinart® Convection Toaster Oven Broiler to 375°F (190°C) on convection bake with rack in position A. Line baking tray with aluminum foil.

Rinse chicken and pat dry inside and out with paper towels and place on a cutting board. Sprinkle the salt and pepper all over chicken, including the cavity. Squeeze the lemon juice all over the chicken and place the juiced lemon in the cavity. Rub the olive oil on the chicken and sprinkle all over with the dried herbs. Place the fresh herbs in the cavity and tie the legs together with butcher's twine.

Place chicken on prepared baking pan and bake in preheated oven for 30 minutes. Turn heat down to 350°F (180°C) and continue to bake for an additional 30 to 40 minutes, or until the internal temperature registers at 160°F (75°C) for the light meat and 170°F (80°C) for the dark meat.

Let chicken rest for 15 minutes; carve and serve.

Nutritional information per serving (based on 6 servings):
Calories 590 (62% from fat) • carb. 5g • pro. 49g • fat 40g • sat. fat 11g • chol. 240mg
• sod. 540mg • calc. 57mg • fiber 1g

Broiled Pork Chops with Hot Cherry Peppers

Makes 4 servings

- 4 **pork chops (1½-inch [3.75 cm] thick each)**
- 1 **teaspoon (5 ml) sea or kosher salt**
- 1 **teaspoon (5 ml) freshly ground black pepper**
- 6 **ounces (170 g) hot cherry peppers (about 4 to 6)**
- 2 - 3 **garlic cloves, smashed**
- ½ **medium onion, cut into ½-inch (1.25 cm) pieces**

Rinse pork chops and pat dry with paper towels. Rub chops evenly with salt and pepper. Lay the prepared chops on an aluminum foil-lined baking tray; surround with the cherry peppers, garlic and onion.

Set the rack on position B. Broil pork for about 12 minutes on each side, or until the internal temperature of the meat registers at 145° to 150°F (60° to 70°C).

Nutritional information per serving:
Calories 40 (17% from fat) • carb. 6g • pro. 2g • fat 1g • sat. fat 0g • chol. 5mg
• sod. 1400mg • calc. 10mg • fiber 0g

Roasted Sole with Artichokes and Capers

Makes 4 servings

- 3½ **tablespoons (50 ml) fresh lemon juice, divided**
- 2 **medium artichokes, trimmed to the heart and cut into wedges**
- 3 **tablespoons (45 ml) extra virgin olive oil**
- ¾ **teaspoon (3.75 ml) sea or kosher salt, divided**
- ½ **teaspoon (2 ml) freshly ground black pepper, divided**
- 1 **pound (500 g) fillet of sole, or other similar white fish**

2 tablespoons (30 ml) drained capers

Preheat Cuisinart® Convection Toaster Oven Broiler to 425°F (220°C) on bake setting with rack in position B. Line baking tray with aluminum foil.

Add cold water and 2 tablespoons (30 ml) of the lemon juice to a small mixing bowl. Add the artichokes and agitate in water. Drain and pat dry. Toss with 2 tablespoons (30 ml) of oil and ¼ teaspoon (1 ml) each of the salt and pepper. Place on the prepared baking tray and roast for about 20 minutes, or until lightly browned.

While artichokes are roasting, rinse and pat dry the fish. Rub with the remaining olive oil, salt, pepper and lemon juice. Once artichokes have been roasted, place the seasoned fish on top of the artichokes; top with the capers. Roast fish until it is just cooked through, about 15 minutes, depending on the thickness of the fish.

Remove and serve immediately.

Nutritional information per serving:

*Calories 290 (53% from fat) • carb. 10g • pro. 25g • fat 17g • sat. fat 3g • chol. 5mg
• sod. 660mg • calc. 74mg • fiber 5g*

Buttermilk Biscuits

Makes 8 biscuits

1½ cups (325 ml) unbleached, all-purpose flour
½ cup (125 ml) cake flour
2 teaspoons (10 ml) cream of tartar
1½ teaspoons (7 ml) baking soda
pinch granulated sugar
1½ teaspoons (7 ml) sea or kosher salt
¼ teaspoon (1 ml) freshly ground black pepper
**6 tablespoons (90 ml) unsalted butter, cold and cut into
 ¼-inch (0.6 cm) cubes**

1 cup (250 ml) lowfat buttermilk

3 tablespoons (45 ml) unsalted butter, for finishing

Preheat Cuisinart® Convection Toaster Oven Broiler to 450°F (230°C) on the convection bake setting with the rack in position A. Line baking pan with parchment paper.

Sift flours, cream of tartar and baking soda together. Place in the bowl of a Cuisinart® food processor. Add the sugar, salt and black pepper. Process for about 5 seconds to combine. Add the 6 tablespoons (90 ml) of butter and pulse until the mixture is crumb-like, about 6 to 8 pulses. Slowly add the buttermilk and pulse 2 to 3 times.

Turn the dough out onto a lightly floured surface. Gently and carefully knead 2 to 3 times to ensure the dough is fully mixed. Divide the dough into 8 equal pieces. Roll the dough, with floured hands, into a smooth ball. Repeat with remaining pieces and place on the prepared pan, leaving one inch between rolls.

Bake in preheated oven for 10 to 12 minutes, or until golden brown. Remove and brush liberally with the melted butter. Serve immediately.

Nutritional information per biscuit:

*Calories 230 (50% from fat) • carb. 25g • pro. 4g • fat 13g • sat. fat 8g • chol. 35mg
• sod. 600mg • calc. 37mg • fiber 1g*

Multigrain Rolls

Makes 15 rolls

2¼ teaspoons (15 ml) active dry yeast
1⅔ cups (400 ml) warm (105° to 110°F [40° to 43°C]) water
1 tablespoon (15 ml) molasses
3½ cups (875 ml) whole-wheat flour
1¾ cup (425 ml) bread flour, divided
1½ tablespoons (25 ml) vital wheat gluten
2 teaspoons (10 ml) sea or kosher salt
2 tablespoons (30 ml) flax seed oil

- 3 tablespoons (45 ml) flax seeds**
- 1 cup (250 ml) golden raisins**

Dissolve the yeast in the water and molasses. Let stand 4 to 6 minutes, or until mixture is foamy. Add the flours, vital wheat gluten, salt and oil to the bowl of a Cuisinart® Stand Mixer fitted with the dough hook. Mix on speed 3 to combine. With mixer on speed 1, slowly add the yeast mixture. Let mixture come to a dough ball, add the flax seeds and raisins, and then increase gradually to speed 3. Let dough knead about 8 minutes.

Place dough in a 1-gallon sealable plastic bag with the air squeezed out, or in a bowl cover with plastic wrap. Let rise in a warm place until it has doubled, about 45 to 60 minutes.

Lightly butter a 10-inch (25 cm) round baking pan. Divide the dough into 15 equal pieces, about 2¼ ounces (65 g) each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes.

Preheat the Cuisinart® Convection Toaster Oven Broiler to 450°F (230°C) on the convection bake setting with rack in position A.

Place in preheated oven and bake until golden brown, about 20 to 25 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.

Nutritional information per roll:

*Calories 210 (13% from fat) • carb. 42g • pro. 7g • fat 4g • sat. fat 0g • chol. 0mg
• sod. 310mg • calc. 24mg • fiber 5g*

Whole-Wheat Banana Chocolate Chip Bread

Makes one 9 x 5 x 3-inch (23 x 12 x 6 cm) loaf

- 1 cup (250 ml) chopped walnuts**
- nonstick cooking spray**
- 1 cup (250 ml) unbleached, all-purpose flour**
- 1 cup (250 ml) whole-wheat flour**

- ¾ teaspoon (3.75 ml) baking soda**
- ¾ teaspoon (3.75 ml) table salt**
- ½ cup (125 ml) granulated sugar**
- ½ teaspoon (2 ml) ground cinnamon**
- ½ cup (125 ml) semisweet chocolate chips**
- 6 tablespoons (90 ml) unsalted butter, room temperature**
- 2 large eggs**
- 1 teaspoon (5 ml) pure vanilla extract**
- 3 medium very ripe bananas, mashed**
- ¼ cup (50 ml) sour cream**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) on the bake setting with the rack in position B. Line the baking sheet with aluminum foil. Arrange the walnuts evenly on the prepared baking sheet; toast for about 3 minutes, or until fragrant and lightly browned. Reserve. Reduce the oven temperature to 350°F (180°C) on the convection bake setting with the rack in position A.

Lightly coat a loaf pan with nonstick cooking spray. Reserve.

In a small bowl, mix the flours, baking soda, salt, sugar, cinnamon, chocolate chips and toasted walnuts; reserve.

Add the butter, eggs, vanilla, bananas and sour cream to the mixing bowl of a Cuisinart® Stand Mixer fitted with the flat paddle. Mix on speed 1, gradually increasing to speed 4, for 20 seconds, or until completely combined. Reduce the mixer to speed 1 and add the dry ingredients. Mix until just combined. Pour batter into the prepared pan.

Bake in the preheated oven for about 50 to 55 minutes, or until a cake tester comes out clean.

Nutritional information per serving (based on 12 servings):

*Calories 330 (41% from fat) • carb. 45g • pro. 6g • fat 16g • sat. fat 6g • chol. 50mg
• sod. 230mg • calc. 27mg • fiber 3g*

Apple, Cherry and Raisin Crisp

An old favourite with a twist.

Makes 8 servings

- 1 cup (250 ml) rolled oats**
- ½ cup (125 ml) packed light brown sugar**
- ⅓ cup (75 ml) unbleached, all-purpose flour**
- 1 teaspoon (5 ml) ground cinnamon**
- ¼ teaspoon (1 ml) table salt**
- 6 tablespoons (90 ml) unsalted butter, melted**
- 1½ pounds (750 g) apples, peeled, cored, quartered and cut into ¼-inch (0.6 cm) slices***
- 1 tablespoon (15 ml) fresh lemon juice**
- ½ cup (125 ml) dried cherries**
- ¼ cup (50 ml) raisins**
- ½ cup (125 ml) granulated sugar**
- 2 tablespoons (30 ml) honey**
- 1 teaspoon (5 ml) pure vanilla extract**

Preheat the Cuisinart® Convection Toaster Oven Broiler to 350°F (180°C) on the bake setting with the rack in position A. Lightly coat an 9-inch (23 cm) square baking dish with cooking spray.

In a medium bowl, combine the oats with the brown sugar, flour, cinnamon and salt. Add the melted butter and stir until the mixture is evenly moistened. Use your fingers to pinch the mixture into large crumbs; reserve.

In a medium bowl, toss the sliced apples with the lemon juice, cherries, raisins, granulated sugar, honey, and vanilla. Spoon the apple mixture evenly into the prepared baking dish. Sprinkle evenly with the reserved crumb mixture.

Bake in the preheated oven for 35 to 40 minutes, until the apples are tender and the filling is bubbling. Let rest for 20 to 30 minutes before serving.

Serve warm or at room temperature with vanilla ice cream, frozen yogurt, or freshly whipped cream.

* For ease in slicing, use the Cuisinart® Food Processor fitted with the 4 mm slicing disc.

Nutritional information per serving:

Calories 360 (23% from fat) • carb. 67g • pro. 5g • fat 10g • sat. fat 6g • chol. 25mg • sod. 75mg • calc. 25mg • fiber 5g

Lemon Squares

Makes 16 servings

Crust:

- nonstick cooking spray**
- ½ cup (125 ml) almonds**
- 1 cup (250 ml) unbleached, all-purpose flour**
- ⅓ cup (75 ml) confectioners' sugar**
- ½ teaspoon (2 ml) table salt**
- 1 teaspoon (5 ml) lemon zest**
- ¼ cup (50 ml) unsalted butter, cold and cubed**

Lemon Filling:

- 5 large eggs**
- ¾ cup (175 ml) granulated sugar**
- ½ cup (125 ml) fresh lemon juice (about 3 lemons)**
- ½ teaspoon (2 ml) pure vanilla extract**
- 1 teaspoon (5 ml) lemon zest**
- ½ teaspoon (2 ml) baking powder**
- ½ teaspoon (2 ml) table salt**
- ¼ cup (5 ml) unbleached, all purpose flour**
- 2 tablespoons (30 ml) heavy cream**

Preheat a Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) on the bake setting with the rack in position B. Line the baking pan with alumi-

num foil. Spread the almonds on the prepared pan and toast for 2 to 3 minutes, or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 350°F (180°C) and move the rack to position A.

Coat a 9-inch (23 cm) baking pan with nonstick cooking spray; line with 2 pieces of parchment, leaving a 1 to 2-inch (2.5 to 5 cm) overhang on each side. Reserve.

Pulse cooled almonds in a Cuisinart® Food Processor fitted with the metal chopping blade until ground. Add flour, confectioners' sugar, ½ teaspoon (2 ml) salt and 1 teaspoon (5 ml) of lemon zest. Process for about 5 seconds, or until mixture is completely combined. Add the cold, cubed butter and pulse until mixture resembles coarse crumbs. Press into prepared baking pan. Bake in the preheated oven for about 16 to 18 minutes, or until lightly browned. Remove and reserve. Reduce temperature to 300°F (150°C).

While the crust is baking, add the eggs to a medium mixing bowl. Beat with a Cuisinart® hand mixer until lightened, about 30 seconds. Add the sugar and beat until light and thickened, another 1 to 1½ minutes. Add the lemon juice, vanilla and lemon zest and mix to incorporate. Add the baking powder, salt, flour and heavy cream and mix until combined. Pour mixture on top of the warm, prepared crust. Bake in the preheated oven for about 25 minutes, or until set.

Dust with confectioners' sugar before serving.

Nutritional information per square:

*Calories 160 (40% from fat) • carb. 21g • pro. 4g • fat 7g • sat. fat 3g • chol. 75mg
• sod. 180mg • calc. 30mg • fiber 1g*

Caramel Walnut Tart with Raspberry and Chocolate

Makes 16 servings

2½ cups (625 ml) chopped walnuts
½ recipe pâte sucrée (page 19)
1½ cups (375 ml) granulated sugar
1 cup (250 ml) water
3 tablespoons (45 ml) light corn syrup
pinch table salt
½ cup (125 ml) heavy cream
⅓ cup (25 ml) raspberry preserves, strained
2 ounces (60 g) bittersweet chocolate, chopped

Preheat a Cuisinart® Convection Toaster Oven Broiler to 400°F (200°C) on the bake setting with the rack in position B. Line the baking pan with aluminum foil. Spread the walnuts on the prepared pan and toast for 4 to 5 minutes, or until fragrant and lightly browned. Cool to room temperature. Reduce oven temperature to 350°F (180°C) on the convection bake setting and move the rack to position A.

Roll out the dough into a 10-inch (25 cm) disc that is about ⅛-inch (0.3 cm) thick. Fit into an ungreased fluted tart pan. Chill in refrigerator for about 20 minutes. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for about 20 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown. Remove and reserve.

While the shell is baking, add the sugar, water, corn syrup and salt to a heavy-bottomed, medium saucepan. Wipe down with inside walls of the pan with a wet pastry brush to be sure that there are no sugar granules or water droplets in the pan – if the walls of the pan are not dry, it will hinder the quality of the caramel.

Cook the sugar mixture until it turns to an amber color. Once it achieves that color, take off from heat and slowly stir in the cream (note: the mixture will bubble quite a bit so it is important to do this step slowly and off the heat). Then stir in the toasted walnuts.

While caramel is cooking, spread the raspberry jam on the cooled tart shell. Pour the caramel-walnut mixture on top of the raspberry layer.

Place the chocolate in a bowl over a pot of simmering water. Once the chocolate is almost fully melted, remove from heat and stir to cool to room temperature. Drizzle chocolate over the caramel nut tart. Chill in refrigerator for 3 hours, or over night.

Nutritional information per serving:

*Calories 330 (54% from fat) • carb. 35g • pro. 4g • fat 21g • sat. fat 6g • chol. 35mg
• sod. 55mg • calc. 25mg • fiber 2g*

Pizza Dough

This dough freezes very well.

Makes three 12-inch (30 cm) pizzas

2¼ teaspoons (14 cm) active dry yeast
½ cup warm (105° to 110°F [40° to 43°C]) water
1 teaspoon (5 ml) granulated sugar
4 cups (1 L) unbleached, all-purpose flour, plus more for dusting
1½ teaspoons (7 ml) sea or kosher salt
1 tablespoon (15 ml) extra virgin olive oil
1 cup (250 ml) cold water

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough into the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour.

*Nutritional information per serving (based on 32 servings):
Calories 597 (19% from fat) • carb. 121g • pro. 18g • fat 10g • sat. fat 1g • chol. 0mg
• sod. 1070mg • calc. 4mg • fiber 17g*

Pâte Brisée

This versatile dough can be used for sweet or savory treats.

Makes two 9-inch (23 cm) single-crust tarts/pies, or one double-crust pie

2 cups (500 ml) unbleached, all-purpose flour
1 teaspoon (5 ml) table salt
½ pound (250 g) unsalted butter, cold and cubed
4 tablespoons (60 ml) ice water

Place flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon (15 ml) at a time, and pulse until a dough forms. Note: you may not need to use all the water. Form dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.

*Nutritional information per serving (based on 24 servings):
Calories 39 (6% from fat) • carb. 8g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 98mg • calc. 2mg • fiber 0g*

Pâte Sucrée

Makes two 9-inch (23 cm) single-crust tarts

- 2 cups (500 ml) unbleached, all-purpose flour**
- 2 tablespoons (30 ml) granulated sugar**
- ½ teaspoon (2 ml) table salt**
- ¾ cup (175 ml) unsalted butter, room temperature**
- 2 large egg yolks**
- 1 tablespoons (15 ml) ice water**
- ½ teaspoon (2 ml) pure vanilla extract**

Place flour, sugar and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and process until combined. With the machine running, add the yolks, one at a time, and process until incorporated. Add the water and vanilla; pulse 3 to 5 times until combined.

Form dough into two flat discs. Wrap in plastic and refrigerate until ready to use.

Nutritional information per serving (based on 32 servings):

*Calories 70 (58% from fat) • carb. 6g • pro. 1g • fat 5g • sat. fat 3g • chol. 25mg
• sod. 35mg • calc. 1mg • fiber 0g*

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Address: Cuisinart Canada
100 Conair Parkway
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Email: consumer_Canada@conair.com

To facilitate the speed and accuracy of your return, please enclose:

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* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

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