

**CUISINART® FOOD PROCESSOR
MODEL DLC-10E
LIMITED TWO-YEAR WARRANTY
LIMITED ADDITIONAL TWENTY-
EIGHT-YEAR WARRANTY AS TO
ROTOR, STATOR AND MOTOR
SHAFT BEARINGS**

We warrant to you that your Cuisinart® food processor Model DLC-10E, when purchased by you in the original factory-sealed carton, will be free of defects in material and workmanship under normal home use for two years from the date of original purchase. We also warrant that the rotor, stator and motor shaft bearings of such Cuisinart® food processor Model DLC-10E will be free of defects in material and workmanship under normal home use for an additional 28 years.

THIS WARRANTY IS VALID ONLY IF YOUR FOOD PROCESSOR WAS PURCHASED BY YOU IN ITS ORIGINAL FACTORY-SEALED CARTON AND IF YOU HAVE PROPERLY REGISTERED YOUR FOOD PROCESSOR WITH US BY COMPLETING AND RETURNING THE ENCLOSED WARRANTY REGISTRATION CARD WITHIN 30 DAYS OF ORIGINAL PURCHASE.

If your food processor should prove to be defective within the warranty period, we will repair it (or, if we think it necessary, replace it) without charge to you. To obtain warranty service, please call our customer service department toll free at 800-243-8540 (Connecticut residents please call collect 622-4608) or write to Customer Service at Cuisinart, Inc., 411 West Putnam Avenue, Greenwich, Connecticut 06830. **DO NOT SEND THE FOOD PROCESSOR TO THIS ADDRESS.** We will furnish you with complete packing and shipping instructions, together with a return authorization number and shipping address.

If your food processor is returned to us for service from anywhere within the United States (excluding Hawaii and Alaska) during the first two years from date of original purchase, we will reimburse you for your approximate shipping costs, based upon applicable rates for insured parcel post, special handling, from your area.

Your Cuisinart® food processor has been manufactured to the strictest specifications and has been designed for use with Cuisinart® food processor Model DLC-10E authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those which have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion of or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

WARNING

We are concerned about your safety.

Our food processors and accessories are carefully designed and manufactured with high quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Cuisinart may be compatible with your Cuisinart® food processor, they may also be extremely dangerous and expose the user to serious injury.

We specifically caution you not to use other brand accessories, such as juicers, which permit your food processor to operate with exposed cutting or shredding discs. We also caution you not to use the large feed tube on this food processor with the food processors of any other manufacturer.

If you have any questions about the safety features of your Cuisinart® food processor, please call us at the toll free number which appears on the above warranty.

Cuisinart®

Food Processor Model DLC-10E Instructions and Recipes



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IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Blades are sharp. Handle carefully.
3. Do not use pusher assembly if sleeve becomes detached from pusher.
4. To avoid injury, never place cutting blade or discs on base without first having put the bowl properly in place.
5. Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food to prevent the possibility of severe personal injury or damage to the food processor. A plastic scraper may be used but must be used only when the food processor is not running.
6. To protect against risk of electrical shock do not immerse base in water or other liquid.
7. Close supervision is necessary when any appliance is used by or near children.
8. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.

9. Avoid contacting moving parts. Never feed food by hand when slicing or shredding. Always use food pusher.
10. Make sure motor has completely stopped before disassembling.
11. Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
12. The use of attachments not recommended or sold by Cuisinarts, Inc. may cause fire, electric shock or injury.
13. Do not use outdoors.
14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. This processor is for household use only. Use it only for food preparation as described in this book.
16. Do not attempt to defeat the cover interlock mechanism.
17. Be certain cover is securely locked in place before operating appliance.

SAVE THESE INSTRUCTIONS

Introduction

In 1973 we introduced the first Cuisinart food processor and it created a revolution in the kitchen. Its impact on home cooking has been enormous: millions of processors have been sold, dozens of cookbooks have been published, technique classes are taught throughout the country, special courses have been added to college curricula.

Since 1973 we have learned a great deal about food processors. Your new DLC-10E embodies what we have learned and features meaningful improvements over existing models. As you become acquainted with your new DLC-10E, you will be able to enjoy these advantages.

Feed tube. The DLC-10E features an expanded feed tube that allows you to make circular slices of vegetables like tomatoes and potatoes, or of fruits like oranges and apples. You can obtain slicing results that were previously possible only with commercial machines.

Pulse action. An efficient on/off system gives you fingertip control. At the base of the DLC-10E, there is a three position switch. Move the switch to the top position; and the processor goes on and stays on; move it to the center and the machine stops. Hold the switch in the lower position and the machine stays on for as long as you hold the switch down. You determine how fast and how long to pulse.

Disc and blades. The DLC-10E slicing disc gives you large, clean slices. Using a double-slicing technique described in this booklet, you can make long french-fry or julienne strips of potato, zucchini or other foods. The shredding disc produces long, attractive shreds. There is a new short plastic blade designed especially for yeast doughs.

The more you learn about your food processor, the more useful you will find it. We urge you to read this instruction book thoroughly and carefully—in fact, read the operating instructions and the technique section several times. Be sure that everyone in your household who has access to this machine is completely familiar with the instruction book.

The Parts



The Cuisinart® DLC-10E food processor is a compact and versatile appliance that can perform an amazing variety of functions. It can chop, mince, shred, grate, slice, blend, purée, emulsify, mix and knead — all with great speed.

Completely assembled, the processor needs very little counter space. It measures only 7 inches wide by 8¼ inches deep by 13¼ inches high. With the cover inverted for storage, it is only 10 inches high and can easily be stored under a low cabinet. The processor includes the following parts:

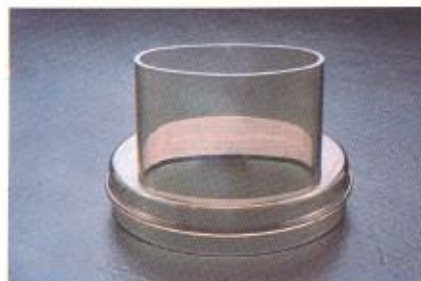
1. A base containing a powerful motor with a protruding shaft and a three-position control switch.
2. A work bowl with handle, that locks onto the base.
3. A cover with a large feed tube.
4. A pusher assembly that slides over the feed tube and locks onto the work bowl. The assembly contains a sleeve, a large pusher with a central open tube and a small pusher that locks into the tube.
5. A stainless steel blade for chopping, mincing and mixing.
6. A short plastic blade for kneading dough.
7. A serrated slicing disc with an angled stem.
8. A shredding disc.
9. A plastic spatula.
10. A plastic tool for cleaning blades.

The sturdy base is made of polycarbonate, a very tough plastic with high impact resistance. It has a smooth, easy-to-clean surface that will look like new for years. Four rubber feet on the underside help to keep the base from moving on the counter when the machine is processing heavy loads.

The transparent work bowl and cover are made of Lexan® plastic, which is both shatter-resistant and heat-resistant. The work bowl is designed to make it easy to remove food from the bowl and to clean it.

The cover serves two functions: it encloses the food during processing and it contains the feed tube through which food enters the work bowl. The DLC-10E has the revolutionary large feed tube, available only on Cuisinart® machines. This enables the processor to produce whole slices from foods like oranges, tomatoes and Idaho potatoes, and to produce long julienne strips from vegetables like carrots and zucchini.

The pusher assembly consists of three parts: the sleeve, with an oval cutout on one side; a large pusher that is permanently attached to the sleeve, and a small removable pusher that fits into the central tube of the large pusher and locks into place.



The sleeve slides over the feed tube and locks the cover onto the bowl. The large pusher has a central tube that forms a small feed tube of just the right size for many single vegetables like cucumbers, zucchini and carrots. You also use the small feed tube to add ingredients to the machine while it is running. When the small feed tube is not in use, the small pusher must always be inserted into the tube and locked into place.



The metal blade is the master tool, the one used most frequently. It chops raw and cooked food including fruits, vegetables and meats to any degree of fineness—even to a smooth purée. It grates nuts and hard cheeses. It mixes sauces, spreads, pastries and batters. It causes ingredients to emulsify, allowing easy preparation of some of the classical French sauces like Hollandaise and mayonnaise.



The short plastic dough blade is designed especially for mixing and kneading bread doughs. It eliminates the requirement for kneading dough by hand. It should be used whenever your bread recipe calls for more than 3 cups of flour (15 ounces).



The medium slicing disc, with its angled stem, represents the latest advance in food processor technology. It is designed for use with a large feed tube and its cutting blade is longer than normal, to make beautiful round slices of whole fruits and vegetables. It also slices slender loaves of bread, sausage, cooked meats, well-chilled raw meat and even butter, if the stick is very cold.



The shredding disc shreds Cheddar, Swiss, Parmesan and other cheese of similar textures into long, attractive shreds. It also shreds carrots, onions, radishes, cucumbers, zucchini and other vegetables. It processes nuts and chocolate into a dry, finely chopped texture for use as a garnish or ingredient.

A series of small projections around the rim of the disc prevents the shredding teeth from scratching the underside of the work bowl cover.

Assembling The Parts



Place the base of the food processor on a counter or table near an electrical outlet, positioning it so you are looking at the front of the machine. Do not plug it in until it is completely assembled.

Pick up the bowl, holding it in both hands with the handle toward you. Place the bowl on the base, fitting its central tube over the protruding motor shaft and placing its handle slightly to the left of front-center (at about a 7 o'clock position).



Turn the bowl counterclockwise until it locks into position.



Place the desired blade or disc on the motor shaft and let it drop into place. Note that the shaft has one flat side. This matches a flat side in the support stem attached to each blade or disc. Most blades and discs have a diagram on top to help you line up the flat sides. When they line up, the blade or disc slips easily into place on the motor shaft. Be sure the blade or disc is securely in place, pushed down as far as it will go. Push down on the center section only; never touch the blades.



Place the cover on the bowl, with the feed tube at the front and slightly left of front-center (at about 7 o'clock).



Pick up the pusher assembly, holding it with the projecting locking device toward you. Make sure the small pusher is locked into the central tube of the large one.

To lock it, turn it around in the central tube of the large pusher until the tabs on opposite sides of the rim of the small pusher slide under the ridges on the rim of the large pusher.

Slide the pusher assembly over the feed tube on the processor cover.

Turn the feed tube counterclockwise to lock the cover onto the bowl. Be sure that it is firmly locked into position. The motor will not start unless the cover and pusher assembly are securely locked on the work bowl.

You can use the large or small pusher to guide food through the feed tube, as illustrated and explained in the section on techniques.

Operating The Machine



Insert the power plug into an electrical outlet of the appropriate voltage and rating. (See the label on the bottom of the machine.)

There are three-positions on the lever switch at the base of the machine to give you finger-tip control of processor functioning. To start the motor, move the lever up to the ON position. The motor will run continuously.

To stop the motor, push the lever down to the OFF position, in the center.

Hold the lever down in the PULSE position and the motor will run as long as you hold the lever down. Press the lever down and release it for pulse action. You determine the length and frequency of the pulses. By this means, you can regulate precisely the chopping, mincing, blending or mixing action of the machine, ensuring food processed to just the texture or consistency you want. Practice the pulsing action a few times to get used to it.

Always turn the machine off and wait until the blade or disc comes to a complete stop before removing the cover of the work bowl. The motor stops within seconds after the machine is turned off.

Practicing With Food

When you understand how the machine works, practice with some food. Cut an onion into quarters if it's small, or 1-inch pieces if it's large. Insert the metal blade and add the onion pieces to the work bowl. Put on the cover, slide the pusher assembly over the feed tube and lock the cover into place. Process with several quick on and off pulses and watch what happens to the onion. Each time the machine stops, the pieces drop to the bottom of the bowl so they will be in the path of the blade when the motor starts again.

The on-off pulsing technique makes it possible to get an even chop without danger of over-processing. Check the texture frequently by looking through the work bowl. If you want a finer chop, keep moving the lever rapidly between PULSE and OFF positions until the desired texture is achieved. Onions and other food with a high water content will quickly end up as a purée unless they are examined through the work bowl after each pulse.

Next, try chopping other food such as meat for hamburger or breakfast sausage. Read the technique section of this book for details about the correct procedure. To become familiar with the operation of the slicing and shredding discs, try shredding cabbage for coleslaw, or shred some carrots. Then make mayonnaise, pastry or bread. You will be surprised at how quickly and easily they can be prepared with the help of the processor.

Your food processor results will depend on the freshness and quality of ingredients you use.

Other important factors in assuring reliable results are the size of the pieces you add to the work bowl or the feed tube, the quantity of ingredients you process at one time, and the type of processing action you select — on and off pulses or continuous processing.

Disassembling The Parts



First, unplug the machine. Next, turn the cover clockwise to unlock it from the workbowl.

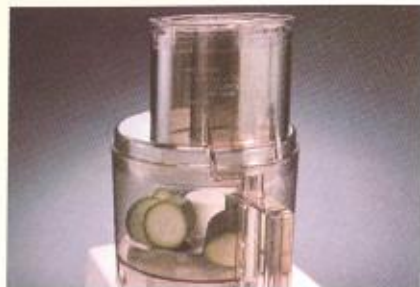
You can remove the cover and the sleeve and pusher assembly in one operation, as follows.

Grasp the pusher assembly, with your fingers on one side and your thumb on the other pressing against the feed tube of the work bowl cover through the oval cutout. Raise the pusher assembly and the work bowl cover, taking them off the machine together.

If a blade is inserted in the machine, remove the bowl before removing the blade. Turn it clockwise to unlock it from the base and lift it up to remove it. Lift the blade from the bowl after removing the bowl from the base.

If a disc is inserted in the machine, remove it before removing the bowl. Place two fingers under each side of the disc and lift it straight up. Then turn the bowl clockwise to unlock it from the base and lift it up to remove it.

Basic Processing Techniques



Vegetables

To chop soft vegetables like onions, mushrooms and zucchini. Use the metal blade. Cut vegetables into 1-inch pieces. Put up to 2 cups of pieces in the work bowl, lock the cover and pusher assembly into place and move the lever 5 to 7 times between the PULSE and OFF positions at the rate of 1 second on and one second off. Check the texture of the vegetables. Repeat until they are chopped to the desired fineness. Use the spatula to scrape down any pieces of vegetable that stick to the sides of the bowl.

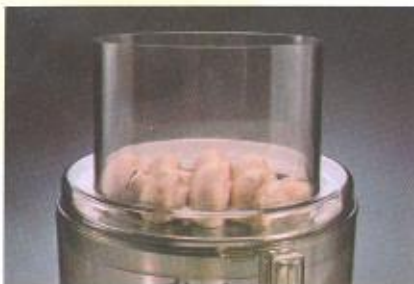
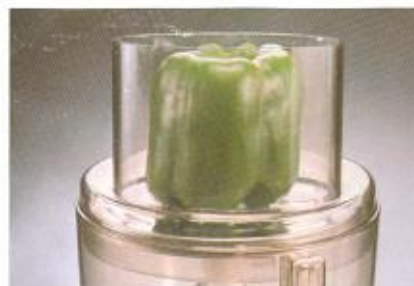
To chop parsley and other fresh herbs. Use the metal blade. Be sure both the bowl and the herbs are thoroughly dry. Remove the stems. Add the leaves to the bowl and process with a pulsing action until they reach the desired texture.

To purée any cooked vegetable except potatoes. Use the metal blade. Cut the cooked vegetable into 1-inch pieces. Put up to 2 cups of vegetable pieces in the bowl at a time and process until puréed. If you are using two vegetables in a combination purée, purée the harder vegetable first, then add the softer vegetable and purée further.

Potatoes develop an undesirable texture when puréed in this way. The cooked potatoes should first be shredded with the shredding disc. The metal blade should then be inserted and used to combine the shredded potatoes (up to 1½ cups at a time) with hot milk, butter and seasonings. Pulse only 3 or 4 times — or just until the milk and seasonings are absorbed. Do not overprocess or the potatoes will develop a sticky texture.

If you intend to chop to a very fine texture, you can chop more vegetable pieces at a time. The amount depends on the vegetable. You will have to pulse more often to begin with, but once the vegetables are chopped moderately finely, you can switch to continuous processing. Check the texture frequently to avoid overprocessing.

To chop harder vegetables like carrots, turnips and potatoes. Use the metal blade. Cut vegetables into 1-inch pieces. Lock cover and large pusher assembly into place, removing the small pusher. Move the lever to ON and drop the vegetable pieces through the small feed tube while the machine is running. After you've added about ½ cup of vegetables, stop the machine and remove the cover. Add up to 1 more cup to the work bowl. (If you add all the vegetable pieces at once, a piece may get wedged between the blade and the side of the bowl, causing the motor to stall. If that should happen, remove the cover, lift out the blade carefully, and remove the wedged piece. Empty the bowl before you reinsert the blade and continue.)



To slice round vegetables like onions, potatoes and peppers. Use the slicing disc. Cut both ends flat and place the whole vegetable upright in the feed tube. It should be wedged against the sides so it won't tilt. Slide the pusher assembly over the feed tube and turn it counter-clockwise to lock the cover to the bowl.

Apply pressure to the pusher and hold the lever in the PULSE position until the vegetable is all sliced.

Prepare whole peppers for slicing by cutting out just the center core and scooping out the seeds. Do not cut the ends flat; they keep the structure stiff, ensuring even, round slices. Insert the pepper into the feed tube stem side down. If necessary, you can cut the inner parts of the ribs from the slices.

To slice small round vegetables like radishes and mushrooms. Use the slicing disc. Cut a flat end on one side of a few of the vegetables and lay them on top of the disc, inserting them through the feed tube. You can fill the feed tube to about 1 inch from the top.

To get perfect slices for garnishes, it is best to process only one layer at a time.

When slicing vegetables, you should vary the pressure on the pusher depending on the type of vegetable. Use light pressure for soft vegetables like mushrooms and medium pressure for harder vegetables like potatoes, carrots and zucchini. Never press down hard on the pusher.

Never allow the work bowl to become so full of slices that they come close to the underside of the disc. When slicing large amounts of food, empty the work bowl from time to time to avoid overfilling it.



To slice long vegetables like celery, carrots, cucumbers and zucchini. Use the slicing disc. Cut the vegetables into pieces a little longer than 3 inches. Place a ruler on your cutting board as a guide, or lay the pusher assembly on the board, with the pusher pulled out as far as it will go. Cut both ends of the vegetable flat.



Fill the feed tube with the vegetable pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways.

Slide the pusher assembly over the feed tube and turn it counterclockwise to lock the cover to the bowl. Press down on the feed tube and hold the lever in the PULSE position until the vegetables are sliced.



To slice a single long vegetable or a few long, thin vegetables. Use the slicing disc and the small feed tube and small pusher.

Make the vegetable(s) a little shorter than the height of the small feed tube—about 3½ inches. You can use the small pusher as a guide. Slide the pusher assembly, without the small feed tube, over the feed tube and lock the cover into place. Insert the vegetable(s) into the small feed tube. If it is a single vegetable, push it against the right side of the tube. If you have a few vegetables that are wide at one end and narrow at the other—like scallions—pack them in the tube in pairs with one wide end up and one narrow end up.

Press down with the small pusher and hold the lever in the PULSE position until the vegetable(s) is sliced.

IMPORTANT: Hold the large pusher down firmly while you are using the small feed tube.



To slice vegetables into a julienne or matchstick cut. Use the slicing disc and the double-slicing technique pictured here. Insert any root vegetable like potatoes, zucchini or carrots in the feed tube horizontally. You may want to wedge in large vegetables from the bottom of the feed tube, which is larger than the top.



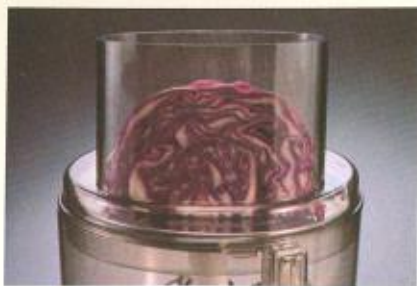
Apply pressure to the pusher and hold the lever in the PULSE position until the vegetable is sliced. You will get long slices like those shown.



Insert the stack of slices back into the feed tube, from the top or bottom, wedging them to fit tightly. Slice them again.



You will obtain long julienne strips.



To prepare cabbage for coleslaw. Use the shredding disc. Buy small heads of cabbage and cut them into halves or quarters. Remove the core. Fit a section of cabbage into the feed tube, with the core side at a right angle to the shredding disc. Apply medium pressure to the pusher and hold the lever in the PULSE position until all the cabbage is shredded.



To prepare French-cut green beans. Use the slicing disc. Trim fresh green beans to 4-inch lengths. Blanch them for 60 seconds in boiling salted water. Plunge them immediately into cold water to stop the cooking. When they are cold to the touch, drain and dry them. Stack them in the feed tube horizontally to about 1 inch from the top. Apply light pressure to the pusher and hold the lever in the PULSE position until all the beans are processed.



To shred carrots, zucchini and other vegetables. Use the shredding disc. Cut the vegetables into the largest size that will fit the feed tube when laid in horizontally (about 4 inches). Stack the vegetable pieces to about 1 inch from the top of the feed tube.



Apply medium to firm pressure on the pusher and hold the lever in the PULSE position until all the vegetables are shredded. Do not overload the bowl or the shredded vegetables may lift the disc upward. Never force the pusher when shredding food.

Fruits

To chop, purée, slice or shred fruits. Use the same techniques described for vegetables. Cut the fruit into 1-inch pieces for chopping. For slicing and shredding, leave it whole or cut it into pieces to fit the feed tube. Cut the ends flat and lay the fruit(s) flat-side down on the slicing or shredding disc. If a fruit does not fit into the feed tube from the top, try inserting it from the bottom, where the opening is slightly larger. Always remove the pits and seeds before processing.

For best results in slicing, choose fruits that are firm and not too ripe. For long fruits like bananas, use the small feed tube in the technique described for long vegetables. For small fruits like berries, use the technique described for radishes and mushrooms.

Citrus fruits usually slice better with the rind on. If you must slice them with the rind off, choose firm fruits instead of soft or mushy ones. To slice large fruits like cantaloupe or pineapple, first cut them in half and seed or core them. Then cut them into pieces to fit the feed tube.

To chop peel from citrus fruits. Use the metal blade. Remove the peel from a lemon, lime or orange with a vegetable peeler. Leave the white part on the fruit. (This is the pith, and it is bitter tasting.) Cut the peel into 2-inch lengths and process with $\frac{1}{2}$ cup of sugar until finely chopped. Store in a plastic bag and use as needed in recipes, or to sweeten and flavor iced tea and other beverages.

To chop sticky fruits like dates, raisins, prunes and candied fruits. Use the metal blade. Have the fruit well chilled. (Place it in the freezer for about 10 minutes before processing.) Add some of the flour called for in the recipe to the work bowl with the fruit. Use up to one cup of flour for each cup of fruit.





Meat

To chop uncooked meat. Use the metal blade. Cut the meat into 1-inch pieces. Process up to 1½ cups or ¾ pound at a time. Move the lever between the PULSE and OFF positions 3 or 4 times at the rate of one second on and one second off. If the meat is not chopped finely enough, let the processor run continuously for a few seconds. Check the texture frequently to avoid over-processing the meat. Use a spatula to scrape meat from the sides of the bowl when necessary. For juicy, flavorful hamburgers, use beef with 10 to 15 percent fat. Very lean beef makes dry hamburgers.

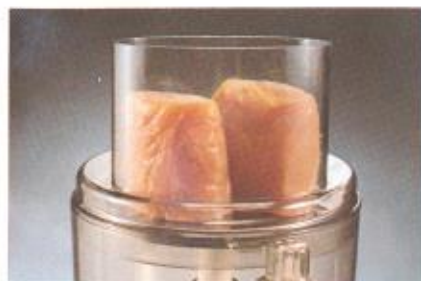
To chop cooked meat. Proceed as described for raw meat in the above paragraph. The colder the meat, the better your results will be. Allow 3 to 10 seconds of processing for a range of textures suitable for hash, stuffing peppers and cabbages, and so forth.

To purée cooked and uncooked meats for pâtés, terrines and mousses. Use the metal blade. Cut the meat into 1-inch cubes. Use pulse action until the meat is evenly chopped, then process continuously until the desired texture is achieved. Leave the mixture in the bowl and blend in eggs, cream, seasonings, etc.

To slice cooked meats. Use the slicing disc and very cold meat. If possible, use a single chunk of meat large enough to fit the feed tube. To make julienne strips of ham, bologna, or luncheon meat, stack slices of them. Then roll or fold them over and stand them upright in the feed tube, wedging in as many rolls as possible. This technique works best with square-cut pieces rather than round ones.

To slice uncooked meat. Use the slicing disc. Cut the meat into pieces to fit the feed tube. Wrap it and freeze it until it is hard to the touch. It should be just possible to pierce it with the tip of a sharp knife. If it has frozen more solid than this, do not attempt to slice it. Allow it to thaw until it passes the knife test. Soft meats or meats at room temperature do not slice well.

To slice thin salami, pepperoni and other hard sausages. Use the slicing disc. Insert a single sausage in the small feed tube. Or cut the sausage into pieces a little shorter than the feed tube and fill the feed tube with the pieces, standing them vertically and adding enough pieces so they are solidly packed and cannot tilt sideways.



Poultry

To chop or slice uncooked or cooked chicken and other poultry. Use the same techniques described for meat. Cut the poultry into 1-inch pieces for chopping with the metal blade, or into feed-tube sized chunks for slicing. You can make beautiful slices of chicken for stir-frying as follows. Cut boned, skinned chicken breasts into pieces to fit the feed tube. Often you will just have to cut them in half horizontally. Wrap the pieces and freeze them. When they are semi-frozen (easily pierced with the tip of a sharp knife), stand them in the feed tube and slice them, using firm pressure on the pusher.

To purée uncooked and cooked chicken and other poultry. Use the metal blade. Cut the chicken into 1-inch pieces and use a pulsing action until the chicken is evenly chopped. Then process continuously until the desired texture is achieved. Scrape down the sides of the bowl with the spatula, if necessary.

Fish and Seafood

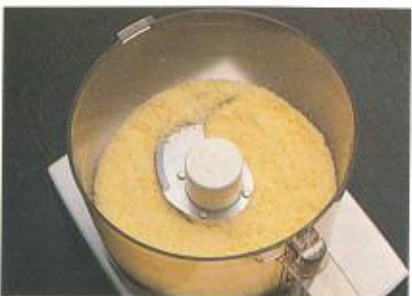
To chop uncooked or cooked fish and seafood. Use the metal blade. Follow the technique described for meat, cutting the fish or seafood into 1-inch pieces and processing up to 1½ cups or ¾ pound at one time.

To purée fish or seafood for mousses, quenelles and similar mixtures. Use the metal blade. Follow the technique described for meat, cutting the fish or seafood into 1-inch pieces. Use pulse action until the pieces are evenly chopped, then process continuously until the desired texture is achieved. Scrape down the sides of the bowl with a spatula, if necessary. Leave the mixture in the bowl and blend in the eggs, cream, seasonings, etc.

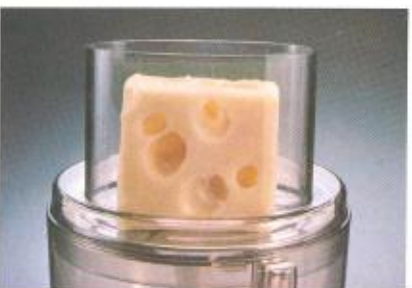


Cheese

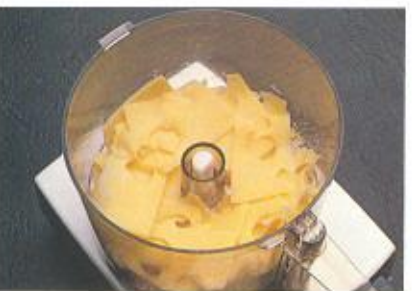
To "grate" hard cheese like Parmesan. Use the metal blade. The cheese is chopped, not grated, to a fine texture. Remove the rind and cut the cheese into 1-inch pieces. If the cheese is too hard to cut, do not attempt to chop it; it may damage the blade. Start the processor and drop the cheese through the small feed tube. Let the processor run until the cheese reaches the desired fineness.



To shred hard cheese like Parmesan. Use the shredding disc. The cheese should be at room temperature. If a sharp knife cannot easily pierce the cheese, do not attempt to shred it; it may damage the shredding disc. Cut the cheese into pieces to fit the feed tube and process with medium pressure on the pusher. Never force the pusher. Move the lever to the PULSE position and hold it down until the cheese is shredded.



To slice or shred Swiss cheese and other cheese of similar texture. Use the slicing or shredding disc. Bring the cheese to room temperature and cut it into pieces to fit the feed tube. Process with medium pressure on the pusher. Move the lever to the PULSE position and hold it down until the cheese is sliced or shredded. Never attempt to slice hard cheese like Parmesan.



To slice or shred very soft cheese like Mozzarella. Use the slicing or shredding disc. The cheese must be very cold (place it in the freezer for 10 minutes before slicing). Use light pressure on the pusher. Soft cheese is more difficult to slice or shred than hard cheese.

Baked Goods

To prepare yeast doughs. Use the plastic dough blade for any recipe that calls for more than 3 cups of flour measured by the scoop-and-sweep method (15 ounces by weight). Use the metal blade for recipes that call for less than 3 cups of flour. If the recipe calls for more than 4½ cups of flour, mix the dough in batches. The bread recipe on page 26 describes a good technique for yeast doughs.

To prepare quick breads, cakes and cookies. Use the metal blade. If the recipe calls for chopped ingredients like lemon peel as flavoring or nuts for a topping or crust, chop them first while the bowl and blade are clean and dry. Then set them aside until needed. (Always add sugar when chopping citrus peel; see the instructions on page 13.)

Next, process the butter, cut into 1-inch pieces, with the sugar. Use a pulsing action at first, then let the machine run continuously until the butter is thoroughly mixed with the sugar. Add the eggs and process to mix. Then add the flavorings—vanilla, spices, cocoa, etc. Process until blended. Next, add ingredients that are to be coarsely chopped, like nuts or raisins. Mix the flour, leavening and salt lightly with a fork to distribute the leavening evenly. Then add it to the work bowl and process only until the flour disappears. Overprocessing at this point will result in tough breads, cakes and cookies.

To prepare pastry. Use the metal blade. For enough pastry for a 9 or 10-inch pie shell, combine 1½ cups of unbleached all-purpose flour, 1 teaspoon of salt and 1 stick (4 ounces) of very cold or frozen butter, cut into 8 pieces. Process for 5 to 10 seconds, or until the mixture has the consistency of cornmeal.

While the machine is running, start pouring ¼ cup of ice water through the feed tube. Depending on the humidity and the amount of moisture the flour has absorbed, all the water may not be necessary. Stop processing as soon as the dough begins to form a ball, to ensure tender, flaky pastry. Use the dough immediately, or form it into a disc about 1-inch thick, wrap it in plastic and refrigerate or freeze it for later use. You can process enough pastry for 2 pie shells of this size at the same time.

Crumbs and Crumb Crusts

To make bread or cracker crumbs. Use the metal blade. Cut or break the bread or crackers into pieces and put them in the work bowl. Process to desired fineness. For parsleyed or seasoned crumbs, chop parsley or other fresh herbs with the crumbs. For buttered crumbs, dribble melted butter through the feed tube while the machine is running, after the dry crumbs have reached the desired texture.

To make graham cracker or cookie crumb crusts. Use the metal blade. Process the crackers or cookies to the desired texture as described in the preceding paragraph. Add sugar, spices and butter, cut into pieces, as specified in the recipe. Process until well blended.

To chop nuts. Use the metal blade. Chop up to 2 cups of nuts at a time, using a pulsing action and checking frequently to avoid reaching the stage where powdered nuts begin to become a nut butter.

If the nuts are to be mixed with flour or sugar in the recipe, add part of the flour or sugar to the nuts before you chop them—about ½ cup of flour for each cup of nuts. This will enable you to chop the nuts almost as fine as the flour or sugar without having them form a nut butter.

The shredding disc will also process nuts to a fine, uniform texture, but it will not give such a finely textured product as the metal blade.

To grate or shred coconut. Use the metal blade to “grate” the coconut. Cut peeled coconut into 1-inch pieces and chop it as described for hard vegetables, dropping it through the feed tube while the machine is running. For shredded coconut, use the shredding disc. Stand peeled coconut pieces upright in the feed tube and process using firm but not hard pressure on the pusher.



To make peanut and other nut butters. Use the metal blade. Process up to 2 cups of nuts at a time. Let the machine run continuously. After 2 or 3 minutes, the ground nuts will form a ball which will slowly even out to a smooth texture. Scrape down the sides of the bowl and continue processing until the desired smoothness is achieved. The longer you process the nuts, the softer the butter will be. For chunk-style nut butters, add a handful of nuts as soon as the ball of nut butter begins to even out. You will need to add a little oil to make cashew butter. Since nut butters made in the processor contain no preservatives, they should be stored in the refrigerator.

To make garlic, anchovy, parsley and other flavored butters. Use the metal blade. Process the flavoring ingredients first, chopping them fairly fine. Add small, hard ingredients like garlic through the small feed tube while the machine is running. Next, add the butter, at room temperature and cut into pieces. Process until smooth. Add liquid ingredients like lemon juice last.

To make cheese spreads and other flavored dips. Use the metal blade. Follow the procedure described in the preceding paragraph. Process solid ingredients first and add cottage or cream cheese, cut into cubes. As flavoring ingredients, use parsley or other fresh herbs, a few cubes of Smithfield ham or Parmesan cheese. Add the liquid ingredients last, while the processor is running, and process only enough to blend.



To make mayonnaise. Use the metal blade. The work bowl and blade must be clean and dry. Use 2 egg yolks or 1 whole egg. A mayonnaise made from yolks will be as thick as butter. A mayonnaise made with the whole egg will be less thick.

Start by processing the yolks or egg with lemon juice or vinegar, mustard and 1 tablespoon of oil for 60 seconds. Then, while the machine is running, pour ¼ cup of oil into the small pusher. When it has dribbled through the small hole at the bottom of the pusher, remove the pusher from the feed tube and gradually add the remaining oil while the machine continues to run. The mayonnaise will thicken as the oil is added. (If you can pour slowly and steadily enough, you do not need the pusher to dribble in the oil.) You should be able to incorporate ⅔ cup of oil for each egg yolk or 1¼ cups of oil for each whole egg.

To make hollandaise sauce. Use the technique described for mayonnaise, but substitute boiling (but not brown) butter for the oil. Dribble the hot butter through the feed tube from a large spoon; do not use the hole in the small pusher.

To make whipped cream. Use the metal blade. Chill the bowl, blade and cream in the freezer for 10 to 15 minutes before starting. The cream should be at 32°F, which is colder than refrigerator temperature. Use only heavy cream, which must contain at least 36 percent butterfat according to U.S. Standards. Cream labelled “heavy whipping cream” or just “whipping cream” has a lower butterfat content.

Process up to 2 cups of cream at a time. Process continuously until the cream begins to thicken. Then add 1 tablespoon of confectioners sugar and pulse on and off until the cream reaches the desired consistency. The processor does not beat air into the cream, so it does not produce as fluffy a cream as that whisked by hand. Processor whipped cream is fine for piping decorations on desserts or as a topping for gingerbread, berries and other desserts.

Your food processor is amazingly good at preparing various foods in various different ways. There are some things, however, that it does not do as well as you can do them by hand. For example, because it does not incorporate air into them, it will not beat egg whites to greatly increase their volume, nor will it whip cream to a light, fluffy consistency. Nor does it grind grain or coffee beans, slice hard-cooked eggs, slice solidly frozen food, slice or shred very soft cheese, slice uncooked meats at room temperature, or process cheese or any other food that is too hard to allow easy piercing with the tip of a sharp knife.

Adapting Recipes To Food Processor Preparation

You can use your food processor to make almost all your food preparation tasks easier. To work most efficiently, organize all the steps involved in planning a recipe or a meal. Then decide on the best order for processing materials, using the information below as a guide.

Process dry ingredients like parsley or nuts to be used as a garnish first. They should be chopped when the bowl and the blade are completely dry. Usually you will just have to wipe out the bowl and proceed to the next processing tasks without washing it.

Always use a dry bowl for chopping. Process small, hard ingredients like garlic and ginger root first. Then proceed to the larger solid ingredients like onion or peppers. Always add the hardest solid ingredient first and go on to the softer ones.

Generally, you should do the slicing and shredding after the chopping since a clean bowl may not be necessary for sliced and shredded ingredients that will be added to the same dish as the chopped ones.

To avoid spattering liquids, add them through the small feed tube while the machine is running. When you are puréeing ingredients for a soup or sauce, do not add the liquid to the ingredients for the purée. Purée the solid ingredients alone for a smoother mixture. Then add the purée to the liquid.

When making quick breads, cakes and cookies, add the flour last. Blend it into the other ingredients by pulsing just until the flour disappears. If the recipe calls for nuts or raisins, add them next to last—just before the flour—to avoid overchopping.

You can easily adapt your favorite recipes from standard cookbooks for faster preparation in the food processor. Follow the guidelines outlined above. If there is a similar recipe in the recipe section at the end of this book, review the order in which ingredients are processed and proceed accordingly with your own recipe.

Using the processor to lower food costs and improve nutrition

Many of the prepared and processed foods you now buy at the supermarket can be prepared in your food processor for less cost. For example, the following often-used ingredients require little preparation time and can be kept in the refrigerator or freezer in plastic containers or bags: bread crumbs, chopped onion, chopped green pepper, chopped nuts, chopped parsley, appetizer and sandwich spreads, salad dressings and mayonnaise.

Take advantage of seasonal opportunities and sales. Buy when foods are at their lowest prices, then process them and freeze them for later use. Puréed vegetables, frozen in ice-cube trays, are a convenience for single servings of a puréed vegetable soup. The vegetable cubes are also excellent for thickening sauces and stews. Frozen cubes of puréed fruits make an excellent dessert sauce and are a useful ingredient for sorbets, milk shakes and gelatin or other desserts.

Some of the most inventive food produced in a food processor is inspired by leftovers. Small amounts of cooked vegetable, meat or poultry can be enjoyed in a new form—a soup, pâté, omelet, crêpe or a sandwich. Every time you turn leftovers into a main course, you really save money. Chop leftovers for use in spaghetti sauce, tortillas, cannelloni, pita pockets, piroshkis and meat turnovers. Uses of leftover ingredients for casseroles are endless.

With the food processor, you can serve more wholesome fresh food with little trouble. Because it eliminates much of the time and effort involved in preparing fresh food, it will free you from dependence on convenience foods and other prepared foods to save time.

You can totally eliminate preservatives and additives from the food you serve. And, when you chop your own meat for hamburger or sausage, you can select whatever proportion of fat to lean you desire.

Special diets

If anyone in your family is on a restricted diet, you already know how difficult it is to obtain canned, frozen or other prepared foods that are salt-free, low-fat, low-fiber—or whatever the special diet requires. Your food processor will enable you to fill the diet requirements.

Baby food

The food processor provides you with the great satisfaction of being able to prepare fresh baby food without additives or preservatives. You will know exactly what is in your baby's diet.

To prepare vegetables, simmer or steam fresh vegetables in a small amount of water and drain them well.

Insert the metal blade in the processor and purée the vegetables. Fruit may be prepared in a similar fashion—poached in a small amount of water and puréed. You can process cooked chicken, fish and meat such as veal in quantities as small as one ounce, then soften them with a little broth or milk.

Troubleshooting Guide

Check these hints to avoid problems that beginners with a food processor sometimes experience.

Problem	Solution
Food is unevenly chopped	Either you are trying to process too much food at one time, or you are running the machine continuously instead of pulsing it on and off until the pieces of food are no larger than ½-inch cubes.
Liquid leaks from bottom of bowl onto motor base	Remove bowl from base as soon as you finish processing. Do not remove the metal blade first. When the bowl and blade are removed together, the blade drops down and forms an almost perfect seal against the bowl.
Liquid leaks out between bowl and cover	You added too much liquid. Never use more than 2½ cups of a very thin liquid. The thicker the liquid, the more you can use. With thick mixtures like pancake batter, for example, you can put in as much as 4 cups.
Slices are uneven or slanted	Pack the feed tube more carefully, as described in the technique section of this book. Maintain an even pressure on the pusher.
Carrots or similar food falls over in the feed tube	Cut the food into enough short pieces of equal height to fill the feed tube. To slice a single piece, use the small feed tube and the small pusher. Use constant, moderately firm pressure on the pusher.
Sliced or shredded food piles up on one side of the work bowl	This is normal. Remove the disc occasionally and even out the processed food. When food gets close to the bottom of the disc, empty the work bowl.
A few pieces of food remain on top of the slicing or shredding disc	This is normal. Cut the remaining bits by hand or save them in a plastic bag for later use. Vegetable scraps can be puréed for soups or used to thicken sauces or stews. In many cases, there would be more waste if you sliced or shredded the food by hand.
Soft cheeses like Mozzarella spread out and collect on top of the slicing or shredding disc	The cheese was not cold enough, or the pressure on the pusher was too great. Always use light pressure when processing soft cheese.

Safety Reminders

Your DLC-10E food processor was carefully designed to give safe, efficient and trouble-free use. As when using any powerful electrical appliance, however, you should observe these common-sense procedures to protect you and your family from injury due to misuse.

- Handle the metal blade and discs carefully. The cutting edges are very sharp.
- Never put a blade or disc on the motor shaft until the work bowl is locked in place.
- Always make certain that the blade or disc is set down on the motor shaft as far as it will go.
- When using the metal blade, always insert it before putting ingredients into the work bowl.
- **DO NOT USE THE PUSHER ASSEMBLY IF THE SLEEVE BECOMES DETACHED FROM THE PUSHER.**
- When slicing or shredding food, always use the pusher. Never put your fingers in the feed tube.
- **ALWAYS WAIT FOR THE BLADE OR DISC TO STOP SPINNING BEFORE REMOVING THE COVER FROM THE WORK BOWL.**
- Always remove the work bowl from the base of the machine before removing the metal blade or plastic dough blade.
- When emptying the bowl after using the metal blade, be careful to prevent the blade from falling out of the work bowl. Remove it before tilting the bowl, or hold the blade in place with your fingers, a spatula or a spoon.

Cleaning And Storing

When your food processor is not in use, unplug the cord from the electrical outlet. Do not store the processor with the cover in the locked position. This may damage the on/off mechanism.

You will use your food processor more than any other appliance you have owned. Keep it in a convenient location on a kitchen counter so it will be easily accessible when you need it. Store the blades and discs in a safe, convenient place, as you would sharp knives—out of the reach of children.

To simplify cleaning, rinse the bowl, cover, pusher assembly and blade or disc immediately after use so food will not dry on the surface. Openings at the bottom of the large pusher provide for drainage and make it easy to clean. If particles of food should lodge in the pusher, they can be removed by running water through it or by using a bottle brush. All parts except the motor base are dishwasher safe. Unload the dishwasher carefully, remembering where you placed the sharp blades and discs. If you wash the blades and discs by hand, handle them carefully and avoid

putting them in soapy water where they may be lost from sight. A good technique for cleaning the metal blade is to fill the work bowl with soapy water. Then, holding the blade by the plastic center, move it up and down the center shaft of the bowl rapidly. The agitation usually cleans the blade quickly. Spraying is another good method of cleaning. If necessary, use a brush.

When washing the work bowl, be sure to check the tube near the handle. Do not allow food particles to get in this area and harden. Keep a sponge handy as you work and wipe spills from the base. Do not use abrasive material on any parts and do not immerse the base or cord in water or any other liquid.

Chopping certain ingredients may scratch or cloud the bowl. These include ice, whole spices and frozen meat. If you like to prepare your own spice blends, you may want to keep a second bowl for that purpose. Process only cheese that is soft enough for the tip of a sharp knife to pierce it easily or it may scratch the bowl.



The plastic tool included with your machine simplifies cleaning the underside of the metal and plastic blades. A very narrow brush is also handy for cleaning the underside of the blades.

Technical Information

The motor in your DLC-10E food processor operates on standard operating line current. The appropriate voltage and frequency for your machine is shown on a label on the underside of the base. The maximum current rating is based on the attachment that draws the greatest load. Other recommended attachments may draw significantly less current.

An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time chopping, mixing or kneading a thick or heavy mixture in continuous batches, the motor may overheat. If this happens, the processor will stop. Turn it off and wait for the motor to cool off before you start it again. Under extreme conditions, this could take as long as 45 minutes.

The DLC-10E has a safety switch that prevents the machine from operating when the cover is not in position. The motor stops within seconds after the machine is turned off.

To assure a smooth fit between the bowl and the cover. To help break in the precision-fitting bowl and cover of your food processor, we suggest that you dip a pastry brush or paper towel in a little vegetable oil and paint these surfaces:

1. the top of the locking devices at the front and back of the bowl,
2. the underside of the locking device at the back of the cover, and
3. the underside of the locking device on the pusher assembly.

Do this the first two or three times you use the food processor to assure an easy fit between the bowl and the cover, and the pusher assembly and the bowl.

If the blades and discs fit too tightly on the motor shaft, rub the shaft lightly with a paper towel dipped in a little vegetable oil.

To use straight-stem accessory discs. Straight-stem accessory discs can be used with the large feed tube of your processor. You can shred, julienne or French-fry cut with standard straight-stem discs. The only precaution is to make sure that the food to be processed does not cover the center portion of the standard disc. Proceed as follows.

Cut the food into pieces as long as the large feed tube opening on your food processor. Remember that the feed tube is a little larger at the bottom than at the top. The food to be processed should be a little less than the height of the large feed tube. The food must not be so wide that it covers the center portion of the standard disc. You will obtain much longer shreds, julienne strips and French-fry shapes than can be obtained from a food processor with a standard-size feed tube.

Recipes

White Bread

- 1 package active dry yeast
- $\frac{1}{3}$ cup warm water (105° to 115°F)
- 2 teaspoons sugar
- 4 cups unbleached all-purpose flour
- 3 tablespoons butter at room temperature, cut into pieces
- $1\frac{1}{2}$ teaspoons salt
- 1 cup ice water

Dissolve yeast in warm water with sugar. Insert dough kneading blade in food processor. Add flour, butter and salt and process for 20 seconds.

Remove cover and add yeast mixture. With machine running, pour ice water through feed tube in a steady stream as fast as flour mixture absorbs it. Continue processing until dough begins to form a ball, then let machine run for 45 to 60 seconds to knead dough.

Shape dough into a smooth ball. Place it in a lightly floured 1-gallon plastic storage bag. Squeeze out air and close end with a wire twist, allowing enough space for dough to rise. Let rise in a warm place until dough has doubled, about 1 to $1\frac{1}{2}$ hours.

Remove wire twist and punch dough down in bag. Shape into 2 loaves and place each in a greased 4-cup loaf pan. Cover with oiled plastic wrap and let rise in a warm place until dough rises just above top of pans, about 1 hour.

Bake on middle rack of preheated 375°F oven for 35 minutes. Remove from pans and cool on wire racks.

Makes 2 loaves, each about 1 pound.

Cornmeal Cheese Bread

- 1 package active dry yeast
- $\frac{1}{4}$ cup warm water (105 to 115°F)
- $2\frac{1}{2}$ ounces sharp Cheddar cheese (about $\frac{3}{4}$ cup shredded)
- $3\frac{1}{2}$ cups unbleached all-purpose flour
- $\frac{1}{3}$ cup yellow cornmeal
- 3 tablespoons butter at room temperature, cut into 6 pieces
- 2 tablespoons sugar
- 2 teaspoons salt
- 1 large egg
- 5 drops hot pepper sauce
- $\frac{3}{4}$ cup ice water

Dissolve yeast in warm water.

Insert shredding disc in bowl of food processor and shred cheese, using light pressure on pusher. Remove shredding disc and insert dough kneading blade. Add flour, cornmeal, butter, sugar and salt and process for 20 seconds.

Remove cover and add yeast mixture and egg. Stir hot pepper sauce into ice water. With machine running, pour water mixture through feed tube in a steady stream as fast as flour mixture absorbs it. After dough begins to form a ball, let machine run for 45 to 60 seconds to knead dough.

With floured hands, remove dough from bowl and shape into a smooth ball. Place in a lightly floured 1-gallon plastic storage bag. Squeeze out air and close end with a wire twist, allowing space for dough to rise. Let rise in warm place until dough has doubled, about 1 to $1\frac{1}{2}$ hours.

Remove wire twist and punch dough down in bag. Shape into 2 loaves and place each in a greased 4-cup loaf pan. Cover with oiled plastic wrap and let rise in warm place until dough rises just above top of pans, about 1 hour.

Bake on middle rack in preheated 375°F oven for 35 minutes. Remove from pans and cool on wire racks.

Makes 2 loaves, each about 1 pound.

Basic Pastry Dough (Pâte Brisée)

- $1\frac{1}{2}$ cups all-purpose flour
- 1 stick (4 ounces) cold butter, cut into 1-inch pieces
- 1 teaspoon salt (less if you use salted butter)
- $\frac{1}{4}$ cup ice water

This is a rich, basic pastry for pies, tarts and quiches. Add the sugar for sweet deserts.

Add flour, butter and salt to work bowl of food processor with metal blade. Process for 8 to 10 seconds or until mixture has consistency of coarse meal. With processor running, pour ice water through feed tube in a steady stream. Stop processing as soon as dough begins to form a ball. Turn out onto wax paper and shape into a smooth, flattened disc. Use immediately or wrap in plastic wrap and refrigerate or freeze for later use.

When ready to roll chilled dough, let stand at room temperature to soften slightly. Allow frozen dough to thaw for 10 to 15 minutes. Roll on lightly floured board to $\frac{1}{8}$ inch thickness. Fit into pan and chill again before baking, to prevent shrinkage.

To bake unfilled shell, prick bottom with fork, cover with a round of wax paper and fill with 2 cups metal pie weights or uncooked rice or beans. Bake at 425°F for 15 to 18 minutes or until golden. Carefully remove weights and let shell cool before filling. Do not prick bottom if pie shell is to be baked with a filling. Fill and bake as directed in recipe.

Makes enough pastry for a single-crust 10-inch pie or 15 to 18 3-inch tart shells.

Puff Shell Dough (Pâte à Chou)

- 4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, cut into 4 pieces
- $\frac{2}{3}$ cup water
- 1 tablespoon sugar (optional)
- 1 cup all-purpose flour
- 4 large eggs

This is the dough used for éclairs, cream puffs, appetizer puffs and classical French recipes like Dauphine Potatoes, quenelles and gougère. It is always made with a panade—a combination of butter, flour and water—to which eggs are added.

Combine butter, water and sugar in a saucepan. Bring to boil over medium heat, stirring occasionally. As soon as water reaches the boil, reduce heat to simmer and add flour all at once. Beat vigorously with wooden spoon until flour is absorbed. Mash dough against bottom and sides of pan with spoon for 1 to 2 minutes. Remove from heat and let stand for 5 minutes.

Add dough to bowl of food processor with metal blade. Process for 10 to 15 seconds. Add 4 eggs and process about 1 minute, or until smooth and shiny. Scrape down sides of bowl as necessary. The dough should be very thick and it should hold its shape when lifted on a spoon. Use immediately or refrigerate, covered, for 1 to 2 days.

Makes 2 cups of dough, enough for 12 cream-puff shells or a 6-cup ring mold.

- 3½ ounces Swiss cheese
- 1 cup puff shell dough
- ¼ teaspoon freshly ground pepper
- 3 ounces Swiss cheese, cut into 1-inch cubes
- 1 large egg, lightly beaten

This appetizer from Burgundy goes very well with red wine. Served with soup, it makes an excellent light lunch or supper.

Preheat oven to 375°F. Insert the metal blade and turn the processor on. Grate the cheese by dropping it through the feed tube while the machine is running. Remove the cheese and reserve it.

Wipe out the work bowl with a paper towel and insert the metal blade again. Add the puff shell dough and pepper and process for about 5 seconds. Add the cheese cubes and process just until the cheese is chopped into pea-size pieces.

Drop spoonfuls of the mixture onto a buttered baking sheet, forming a circle of adjacent mounds. Brush with beaten egg, sprinkle with grated cheese and bake until puffed and brown, about 35 to 40 minutes.

Makes one gougère that serves 6.

Dauphine Potatoes

- ¾ cup puff shell dough
- ¾ teaspoon salt
- ¼ teaspoon grated nutmeg
- 1 egg yolk
- 1 cup boiled potatoes, cut in 1-inch cubes

Put all ingredients but the potatoes in the work bowl and process briefly with the metal blade. Add the potatoes and process only until combined.

Drop by teaspoonfuls into deep fat preheated to 375°F and fry until brown and crisp. Drain on paper towels.

Makes 12 to 16 potato puffs.

Gnocchi

- 3 ounces Swiss cheese, or a mixture of Swiss and Parmesan cheeses
- 1 recipe for Dauphine Potatoes (see above)
- Freshly ground pepper

Preheat the oven to 425°F. Insert the metal blade and turn the processor on. Grate the cheese by dropping it through the feed tube while the machine is running. Remove the cheese and reserve it.

Wipe out the work bowl with a paper towel and insert the metal blade again. Follow the recipe for Dauphine Potatoes, adding the grated cheese and pepper with the potatoes.

Fill a wide kettle or sauté pan with stock or salted water to a depth of 3 or 4 inches and bring it to a simmer.

Flour your hands lightly. Pinch off pieces of dough about the size of a walnut and roll them into cylinders about 2 inches long and 1 inch in diameter. Drop them into barely simmering stock or water and cook until they puff up and roll over easily, about 15 to 20 minutes.

Drain the gnocchi on paper towels, place them in a buttered baking dish and cover with your favorite cheese sauce, or sprinkle with ½ cup of grated Swiss or Parmesan cheese and dot with 2 tablespoons of butter. Bake until lightly browned and puffed, about 15 minutes. Serve instead of potatoes.

Makes 24 gnocchi.

Duxelles

- 1 pound fresh mushrooms
- 2 large shallots (or the white part of 2 large scallions)
- 2 tablespoons butter
- Salt
- Freshly ground pepper

A flavoring mixture of mushrooms and shallots, this is a marvelous addition to sauces, stuffings and garnishes. As it freezes very well, you can make it in large quantities when good mushrooms are plentiful. This is one of the recipes from French classical cooking that is difficult and time-consuming to do by hand, but quick and easy with the food processor.

Insert the metal blade in the processor. Wipe the mushrooms clean with a damp cloth or paper towel. Cut off and discard the base of the stems. Cut the mushrooms into halves or quarters and place half the quantity in the work bowl. Peel the shallots and add half the amount to the work bowl. Process until they are finely chopped, and empty the bowl into a clean kitchen towel. Gather the mushrooms into a corner of the towel, surround with the towel and twist the edges to squeeze as much moisture from the mushrooms as you can. (You can save the mushroom juices for soups or sauces.) Chop and squeeze moisture from the remaining mushrooms and shallots in the same way.

Heat a skillet to medium hot, add the butter and then the mushroom mixture. Stir frequently until the mushrooms separate and start to brown. Remove them from the heat and season them to taste with salt and pepper. If not for immediate use, store in a covered jar in the refrigerator for up to a week, for use as needed. For longer storage, freeze.

Mayonnaise

- 1 whole egg
- 1 tablespoon fresh lemon juice or wine vinegar
- 1 tablespoon mustard, preferably Dijon
- Salt
- 1¼ cups oil

For excellent flavor, use only the best and freshest ingredients. You may use whatever oil you like best—olive, vegetable, safflower, etc. Use one type of oil or a combination. For example, ¼ cup of light olive oil and 1 cup of vegetable oil gives a very good result.

With metal blade in place, process egg, lemon juice or vinegar, mustard, salt and 1 tablespoon oil for 60 seconds. While the machine is running, pour ¼ cup oil into the small pusher. (Do not put more than ¼ cup oil in the pusher or it will dribble through too quickly.) When it has dribbled through the hole at the bottom of the small pusher, remove the pusher from the small feed tube and gradually add the remaining oil, while the machine continues to run. The mayonnaise will thicken as the oil is added. Taste and adjust seasoning. Cover and refrigerate.

For a classical mayonnaise, as thick as butter, use two egg yolks instead of one whole egg.

Makes about 1½ cups.

The processor also makes possible endless variations of mayonnaise. For green mayonnaise, chop a few tablespoons of parsley and chives before starting the mayonnaise. Leave them in the work bowl and proceed as above.

Add tomato ketchup or chili sauce to taste for Russian dressing.

Flavored Butter (Beurres Composés)

Butter can be creamed and mixed with other ingredients in seconds. The preparation is simple and the result is a spread that greatly enhances the flavor of meat, fish and vegetable dishes. The butter may be taken directly from the refrigerator, but it is preferable to have it slightly soft, at room temperature. Cut it into pieces and add it to the other ingredients in the work bowl. Process with the metal blade, scraping down the sides as necessary. The flavoring ingredients should always be processed before the butter is added.

Garlic Butter

Use one or more cloves of garlic, according to your taste and the intended use. Peel, cut in half and remove the sprout. Insert the metal blade, turn on the machine and drop the garlic through the feed tube while the machine is running. Scrape down the sides of the bowl and add ¼ stick (1 ounce) of unsalted butter. Process until smooth, add from 4 to 8 tablespoons more butter and process until smooth. Add salt and pepper as needed. This is a good spread for garlic bread.

Add 2 to 4 tablespoons of parsley leaves for each clove of garlic to make garlic butter for snails.

Béarnaise Butter

- 1 large shallot
- 2 teaspoons vinegar
- 1 tablespoon water
- 1 tablespoon chopped fresh tarragon, or 1 teaspoon dried
- ¼ teaspoon salt
- 3 drops Tabasco sauce, or a pinch of cayenne pepper
- ½ stick (2 ounces) unsalted butter

A spread with all the flavor of Béarnaise Sauce, this is a fine accompaniment to steaks, chops and broiled fish.

Insert the metal blade, turn on the machine and mince the shallot by dropping it through the feed tube. Scrape it into a small saucepan, add the water and vinegar and boil for 1 minute. Remove from the heat, add the tarragon, salt and pepper and let cool to barely lukewarm. (You can speed the cooling by placing the saucepan in cold water.)

Process the butter with the metal blade until it is creamed and pour the seasoned liquid slowly through the feed tube while the machine is running. Allow the butter to stand for about 30 minutes to develop its flavor and serve at room temperature.

Herb Butter

- 1 tablespoon fresh herbs—parsley, tarragon, basil or any others available
- ¼ teaspoon salt
- ½ stick (2 ounces) unsalted butter
- ¼ cup heavy cream
- 1 scant teaspoon lemon juice

Insert the metal blade, add the herbs, salt and pepper to the work bowl and process until the herbs are finely chopped. Add the butter and process until it is creamed. While the machine is running, gradually pour the heavy cream through the feed tube, then the lemon juice. Allow to stand for about 30 minutes to develop its flavor, and serve at room temperature.

Pâté for Appetizers

- 1 to 1¼ cups cold cooked meat
- 4 to 6 anchovy fillets
- 1 piece raw onion, half as big as a walnut
- 1 stick (4 ounces) unsalted butter
- 1 teaspoon lemon juice
- ½ teaspoon salt
- Freshly ground pepper

A splendid use for left-over well-cooked meat like beef, pork, veal, chicken or turkey that has been roasted, braised or otherwise cooked until well-done. Remove the meat from the bone and trim it of excess fat and gristle. This pâté freezes well when wrapped air-tight in plastic.

Cut the meat into cubes of about 1 inch. Rinse and dry the anchovies. Insert the metal blade and add the meat, 4 anchovies and the piece of onion. Process for 60 seconds, or until very finely chopped. Add the butter, lemon juice and salt and process until completely smooth. Taste for seasoning and add pepper, more salt, lemon juice or anchovy if you think it needs it.

Serve on hot buttered toast, French bread or thin pumpernickel slices.

Makes 2 to 2¼ cups.

Pâtés and Terrines

- 1 clove garlic, peeled
- ½ small onion, peeled
- 1 cup solidly packed raw veal, chicken or other poultry
- ½ cup solidly packed raw bacon
- ½ cup solidly packed smoked ham
- Salt
- Freshly ground pepper
- Tiny pinch of cinnamon
- 1 egg
- 1 tablespoon brandy

Making pâtés of all kinds is one of the food processor capabilities that will give you great pleasure. This simple recipe is a model of the order to follow. Using the same general procedure, you can modify many of your own pâté recipes for preparation in the food processor.

Insert the metal blade and preheat the oven to 400°F. Cut the garlic in half, peel it and remove the sprout. Turn on the machine and drop the garlic through the feed tube while the machine is running. When it is finely minced, scrape down the sides of the bowl and add the onion, veal or poultry and bacon. Add very little salt (both the bacon and the ham are salty) and process until smooth. Add the remaining ingredients and process until the ham is finely chopped.

The only way you can check the seasoning properly is to cook a little of the mixture in a skillet. Let it cool slightly before tasting it. Adjust the seasoning if necessary, and pack firmly into a baking dish of suitable size. Bake until the top is nicely browned and the meat has pulled away from the sides, about 45 to 60 minutes. If it seems to be browning too fast, cover it with aluminum foil.

Cover and refrigerate until well chilled. Like many pâtés, this will be better the day after it is made.

Makes 6 servings.

Cheese Delights (Délices au Fromage)

8 ounces Cheddar cheese
1 stick (4 ounces) unsalted butter, cut into 8 pieces
¼ teaspoon salt
6 drops Tabasco sauce or pinch of cayenne pepper
1 cup flour

Cut the cheese into 1-inch cubes. Insert the metal blade and turn the machine on. Drop the cheese pieces through the feed tube while the machine is running and process until the cheese resembles very coarse meal—about 20 to 30 seconds. Remove the cover, add the butter, salt and pepper. Process until the mixture is smooth, about 60 to 90 seconds. Remove the cover, add the flour, and process *just* until the flour is blended. Chill the dough for 1 hour or more, until firm.

Set the oven to 400°F. Divide the dough into 3 or 4 equal parts and roll each one between your hands into a cylinder a little larger than an inch in diameter. Wrap each cylinder in plastic wrap and roll each again to mold into a longer, smoother cylinder about an inch in diameter. Chill again until firm—10 minutes in the freezer will be adequate.

Unwrap each cylinder and cut into ¼-inch slices. Place the slices on a lightly greased baking sheet, about 1½ inches apart. Bake for 10 minutes, being careful not to let them brown. Cool before serving.

The unbaked, plastic-wrapped cylinders will keep in the refrigerator for about a week.

Makes about 100.

Hot Cheese and Mushroom Puffs (Bouchées Savelli)

4 to 6 ounces Cheddar or Parmesan cheese
1 tablespoon unsalted butter
1 rounded tablespoon flour
½ cup milk
½ cup Duxelles (see recipe)
1 egg yolk
4 to 6 drops Tabasco sauce
1 cup puff shell dough (see recipe)

Preheat the oven to 425°F. Insert the metal blade and grate the cheese. You should have about 1 cup.

Melt the butter in a small saucepan over low heat. Add the flour and cook, stirring constantly, until the mixture bubbles. Off heat, mix in the milk. Heat, stirring continuously, until the mixture boils. Remove from the heat and stir in the Duxelles.

Combine half this mushroom purée with the egg yolk, Tabasco and ½ cup of the grated cheese. (You can freeze the remaining mushroom purée for another use.)

Beat the remaining cheese into the puff shell dough. Insert a ¼-inch round tube in a pastry bag and fill the bag with the cheese-flavored puff shell dough.

Drop the mushroom mixture by teaspoonfuls, 2 inches apart, on a lightly greased baking sheet, preferably a non-stick one. Squeeze puff shell dough tightly around each mound of filling. Make two turns of dough, piling one on top of the other. Sprinkle with grated cheese and bake for 16 to 19 minutes, until puffed and lightly browned. Use a spatula to remove the puffs from the baking sheet. The puffs freeze well in airtight wrap, and should be reheated until warm before serving.

Instead of the Duxelles, you may use the same amount of chopped seafood, sausage or bacon.

Makes about 24 to 30 puffs.

Crudités

Use your slicing disc to make large slices or long julienne strips of raw vegetables, as crunchy and healthy accompaniments to all the following spreads and dips. Make a selection from seasonal vegetables like carrots, turnip, cucumber, zucchini, beets and peppers.

Cream Cheese and Scallion Spread

1 scallion, both white and green parts, cut into 1-inch pieces
4 ounces cream cheese, or more to taste
2 or 3 drops Tabasco sauce (optional)

Excellent with smoked salmon or any smoked meat, and thin slices of pumpernickel bread.

Insert the metal blade and chop the scallion. Add the cheese and optional Tabasco sauce and process until well mixed. Spoon into a crock or dish and refrigerate until ready to serve. The flavor of this spread develops on standing.

Makes about ½ cup.

Blue Cheese and Pecan Spread

½ cup shelled pecans
4 ounces cream cheese
2 or 3 tablespoons blue cheese, Gorgonzola or Roquefort

The elusive flavors of this spread will keep people guessing about the ingredients. For all or part of the cream cheese, you can substitute cottage cheese, which the processor makes as smooth as cream cheese. You can also substitute walnuts for the pecans.

Insert the metal blade and process the nuts until they are finely ground. Add the cream cheese, cut into 4 pieces, and 2 tablespoons of blue cheese. Process until smooth. Taste and add the remaining blue cheese if the balance between the nut and the cheese flavors requires it. Add 1 or 2 tablespoons of butter if you think the flavor needs to be smoothed out.

For a spread with texture, add a few nuts at the end of processing and chop them in coarsely.

Makes about ¾ cup.

Cheddar Cheese Spread

4 ounces extra-sharp Cheddar cheese
12 ounces cottage cheese, preferably pot-style
5 to 6 drops Tabasco sauce

Spreads that taste this good are not usually so low on calories.

Cut the Cheddar cheese into cubes and process with the metal blade until smooth. Very gradually, add the cottage cheese through the feed tube while the machine is running. Process until completely smooth, scraping down the sides of the bowl occasionally. Add Tabasco to taste. If the mixture is too thick, add up to 4 tablespoons of skim milk or a couple of tablespoons of port wine.

Makes about 1¼ cups.

34 Orange, Avocado and Jerusalem Artichoke Salad

- 1 pound flat spinach leaves stems removed
- 1 small red onion (2 ounces), peeled
- 1 wedge red cabbage (2 ounces)
- 3 large Jerusalem artichokes (9 ounces), peeled and well scrubbed
- 5 small seedless eating oranges
- 1 large avocado, firm but ripe, peeled, split vertically, pitted
- 2 teaspoons fresh lemon juice



Honey Dressing

- 2 tablespoons parsley leaves
- 1 small onion (1 ounce), peeled
- ½ teaspoon dry mustard
- ½ teaspoon Hungarian paprika
- ¾ teaspoon salt
- ½ teaspoon celery seed
- 3 tablespoons honey
- 3 tablespoons cider vinegar
- 1 tablespoon fresh lemon juice
- ⅓ cup light oil

This is a very easy salad, thanks to the food processor. It is a striking presentation both for the eye and palate. And the honey dressing gives it a delicious and unusual flavor.

Wash spinach and pat dry with a paper towel. Line a 5-quart salad bowl with leaves. Tear remaining leaves into bite-size pieces and place in a large mixing bowl.

Insert medium slicing disc in bowl of food processor. Place onion in feed tube. Process, using medium pressure. Insert shredding disc. Place cabbage in feed tube. Process, using firm pressure. Add onion and cabbage to spinach in mixing bowl.

Insert medium slicing disc. Position artichokes horizontally in feed tube. Process, using firm pressure. Insert the slices in the feed tube and process again, to make julienne strips. (See technique on page 11.) Add artichokes to mixing bowl. Mix with spinach, onion and cabbage. Place in spinach-lined salad bowl.

Cut ends of oranges flat. Hold each orange in place on cutting board. Remove rind with sharp knife, cutting from top to bottom, conforming to shape of orange. Rotate orange as rind is removed. Carefully cut away white pith.

With medium slicing disc in place, position each orange vertically in feed tube. Process, using light pressure. Arrange overlapping slices in a circle on spinach leaves, allowing 1-inch of green to show at edge of bowl.

With medium slicing disc in place, position avocado in feed tube. Process, using light pressure. Add lemon juice and toss gently. Arrange avocado slices in center of salad bowl, making an attractive design.

Serve Honey Dressing separately.

Makes 8 servings.

With metal blade in place, add parsley and onion to bowl of food processor. Process, turning machine on and off 6 times. Add remaining ingredients and process 10 seconds. Remove to a serving bowl.

Makes ¾ cup dressing.

Thick Soup

Three major categories of soups in French cuisine are clear soups, soups thickened with cream, and soups thickened with sauce velouté, the basic white sauce made from butter, flour and stock. With the food processor, you can make velvety smooth soups that have none of the calories found in cream and sauce velouté. Only a vegetable purée is needed for a thickener. This recipe shows you how to use leftover vegetables to make satisfying and flavorful soups that are not loaded with calories.

Use whatever cooked vegetables and potatoes you have on hand. The exact proportions are not important. For each solidly packed cup, add a small boiled onion and a sprig of parsley. You might add a small raw tomato cut into quarters and a celery stalk if you have them on hand.

Insert the metal blade and add the vegetables, not more than 1½ cups at a time. Process until finely chopped but not smooth. Transfer to a saucepan with 1½ cups of water and ½ teaspoon of salt for each 1½ cups of vegetables. Simmer for 10 to 15 minutes, taste, and add pepper, more salt and more water to taste.

If you have any leftover stock or gravy you think would go well, use them instead of part of the water.

Vegetable and Potato Soup (Potage du Chef)

- 1 medium carrot, peeled
- 1½-inch piece of white part of leek, or 4-inch piece of scallion
- ¼ cup parsley, or watercress or spinach, loosely packed
- 1½ cups boiled potatoes, peeled and sliced
- 1 teaspoon salt
- Freshly ground pepper
- 3 tablespoons tomato paste
- 2 cups boiling water

This fresh vegetable soup is easy to make from small amounts of unused vegetables.

Do not use larger quantities of vegetables than those listed; that would alter the balance of flavors and spoil the taste.

Insert the metal blade. Cut the carrot into 1-inch pieces and add it to the work bowl with the leek and parsley. Process until all the raw vegetables are finely chopped. Add the potatoes, seasoning and tomato paste and process until well mixed. While the machine is running, pour the boiling water through the feed tube and process for 30 seconds.

Transfer the liquid to a saucepan and add another cup of water. Heat to simmer and correct the seasoning. The soup may be served immediately or it may be cooled and refrigerated, then reheated before serving.

Makes 6 servings.

36 **Seafood Medallions**
Grand Duke

- 5 to 6 slices homemade-type bread, with crusts removed
- 1½ cups (12 ounces) fresh raw seafood, preferably
 - ¼ pound scallops and
 - ½ pound peeled, deveined shrimp
- ¾ teaspoon salt
- 6 drops Tabasco sauce, or a pinch of cayenne pepper
- ¼ teaspoon freshly grated nutmeg
- 1 cup (½ pint) heavy cream

This little-known recipe may lead your guests to think they are eating a new and delicious variety of seafood. If you have difficulty obtaining seafood as specified, boned halibut may be substituted for all or part of it. Lemon sole, gray sole or flounder may be substituted for half the seafood if necessary.

Insert the metal blade. Break the bread into pieces and process to make fine crumbs. You should have about ½ cup of crumbs. Set them aside. Put the fish and seasonings in the work bowl and process for 60 seconds, scraping down the bowl as necessary. While the machine is running, pour the cream through the feed tube and process for about 10 seconds longer. Remove the cover, add the bread crumbs and process until smooth, about 30 to 60 seconds.

To test the seasoning, melt a small piece of butter over medium-low heat in a small frying pan until it sizzles. Add a heaping teaspoon of batter and flatten it to a thickness of ¼ inch. Cook about 2 minutes on each side and remove it from the pan. Add a drop of lemon juice and taste. If it needs salt, add another ¼ teaspoon to the mixture in the workbowl and process briefly. This preparation may be used immediately, but it is easier to handle if it is refrigerated for several hours or overnight.

Shape the mixture into round or oval patties about ½ inch thick and the size of a half-slice of bread. Sauté in butter for 2 or 3 minutes on each side, or until firm. Coating the medallions with more fresh bread crumbs before cooking adds to both appearance and texture. This recipe can best be doubled by making the basic recipe twice. The cooked medallions, in an airtight wrapping, may be frozen for weeks with negligible loss in quality and reheated as needed.

Instead of making medallions, you can form tiny patties with a teaspoonful of batter, and cook them in the same way. Serve on toothpicks, with lemon wedges.

Makes 4 to 6 servings as medallions, or 60 miniature cocktail appetizers.

37 **Seafood Dumplings**
(Quenelles Mouseline)

To make classic French quenelles, proceed as above but omit the bread crumbs, add an egg, increase the salt to 1¼ teaspoon and the heavy cream to 2 cups. Be sure to process until the mixture is completely smooth.

To form the quenelles, dip 2 teaspoons in cold water. Measure out a rounded teaspoonful of the fish mixture with one spoon. Smooth the surface with the second spoon, and use the second spoon to loosen the batter, in a small football shape, into a cold greased skillet or frying pan. When the bottom of the pan is covered, carefully pour in enough simmering salted water to make the quenelles float. Keep the water just below the boil to prevent the quenelles from splitting, and poach them for 8 minutes, turning them after 3 or 4 minutes. Remove them with a slotted spoon and drain them on paper towels. You can refrigerate them, covered, for at least 2 days, or freeze them for several weeks.

To serve, butter the bottom of a baking dish and arrange the quenelles in it. Spoon a warm sauce over them. (Use the recipe below or a recipe from a favorite cookbook for Normande or Nantua Sauce.) Place the baking dish in the center of a preheated 425°F oven and cook until the sauce bubbles, about 20 to 30 minutes. The quenelles should double in size, creating a dish as handsome as it is delicious. Serve immediately.

Makes 6 servings.

Sauce for Quenelles

- 2 large shallots (1½ ounces), peeled
- ½ cup dry white wine or vermouth
- 3 ounces (¾ stick) unsalted butter
- 7 tablespoons flour
- 2 cups bottled or canned clam broth
- 1 cup milk
- 1 cup heavy cream
- Salt and pepper to taste

Insert the metal blade and turn the machine on. Drop the shallots through the feed tube and process until they are finely chopped. Simmer them in the wine for 5 minutes. Melt the butter over medium heat in a 2 or 3 quart saucepan, add the flour and cook until bubbly. Remove from the heat, stir in the wine and shallots, and the clam broth. Return to the heat and bring to a boil, stirring constantly. Add the milk and cream, while continuing to stir, and season to taste. Cool, cover, and refrigerate until ready to use.

Makes about 1 quart.

Chopped Meat

The food processor does not grind meat, but chops it to the exact texture you want. You need never be in doubt about what cuts of meat were used to make your hamburger or meat loaf, and you can control the percentage of fat yourself, producing anything from an extra lean to a fatty mixture.

Hamburgers are most tasty and juicy when they contain some fat. If you remove all the fat before chopping the beef, the hamburgers will be dry. Until you determine by experience just how much fat you want, we suggest that you leave somewhat more fat on the meat than you think is needed.

Use boneless beef—round, chuck, or any other cut you choose. Remove any visible gristle and coarse membranes. Cut the meat into 1-inch cubes and add seasoning as desired. You can chop onions, peppers or other flavorings with the meat or add them after the meat is chopped.

Insert the metal blade and add a firmly packed measuring cup of beef cubes (about ½ pound). Turn the machine on and off about 4 or 5 times and check the texture. If you want a finer chop, process a few seconds longer. Remove the meat from the bowl and repeat with the remaining cubes. You can easily chop a pound in a minute.

Steak Tartare

Use very lean beef, preferably round steak, for this dish. Before chopping it, add the seasonings specified by your favorite recipe, or try this combination. For each pound of lean raw beef, add half a small raw onion, 1 teaspoon of lemon juice, 2 or 3 anchovies or anchovy paste to taste and salt and pepper to taste. Chop somewhat finer than you would for hamburger, but not until smooth. Serve with chopped onion and a raw egg yolk for each portion.

Hash

A flavorful use for leftover beef, lamb, pork, ham, chicken or any other meat.

For every cup of meat, you will need ½ to 1 cup of potatoes. Boil them until just barely cooked, refrigerate until chilled, and cut into 1-inch cubes.

Insert the metal blade and put up to 1½ cups of cubed cooked meat in the work bowl. Add a piece of onion the size of a walnut, ½ teaspoon salt and pepper to taste. A piece of green pepper makes a nice addition. Turn the machine on and off 2 or 3 times again. Empty the work bowl and repeat until all the meat is used. Cook in a well greased skillet over medium heat, turning occasionally.

Makes 4 servings.

Leftover Beef with Miroton Sauce (Boeuf en Miroton)

- ¼ cup parsley leaves firmly packed
- 1 slice white bread, crusts removed
- 2 garlic cloves, peeled
- 1½ pounds cold leftover boiled beef or pot roast, cut into pieces to fit the feed tube
- 6 tablespoons butter, 4 for sautéing and 2 melted for topping
- 3-4 medium onions, peeled and halved
- 1 tablespoon flour
- 2 tablespoons red wine vinegar
- 2½ cups beef stock from boiled beef, or
- 1 10½ ounce can beef bouillon diluted with 1 can of water
- 1 tablespoon tomato paste
- ½ teaspoon Dijon-style mustard
- 3 medium potatoes
- Butter

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Insert the metal blade and put the parsley and bread into the work bowl. Turn the machine on and off until the contents are finely chopped. Set aside. While the machine is running, drop the garlic through the feed tube. Process until minced and set aside.

Insert the slicing disc and slice the meat, using medium pressure. Arrange the slices in a buttered 14-inch oval or 12 or 13-inch round gratin pan. Preheat the oven to 375°F and place the rack in the middle level.

Insert the shredding disc. Stack the onion halves horizontally in the feed tube and process, using medium pressure. Put 4 tablespoons butter, onions and water in a large skillet. Bring to a boil over high heat. When the water evaporates, reduce heat immediately to low. Sauté the onions until they are light brown. Mix in the flour and continue to cook slowly. After 2 minutes, blend in the vinegar. Gradually add 2½ cups of stock or bouillon, stirring constantly. Bring to a boil, then add tomato paste, mustard and reserved garlic. Stir well and simmer for 2 minutes. Taste for seasoning.

Spoon 1½ cups of sauce over the meat slices, especially around the edges. Cover with foil and bake for 15 minutes.

While the meat is baking, peel the potatoes. Slice with the slicing disc and place them as they are sliced into a saucepan containing enough cold water to cover them. When all the sliced potatoes have been added, bring the water to a boil. Lower the heat, cover the saucepan and allow potato slices to simmer for 6 to 8 minutes. They should be just tender, but firm. Drain them thoroughly.

Remove the meat from the oven, uncover it and rub all around the rim of the dish with a stick of butter. Arrange the potato slices around the meat, overlapping the edges to form an attractive border. Sprinkle the bread crumb and parsley mixture over the meat and potatoes and moisten the potatoes with 2 tablespoons of melted butter. Bake an additional 15 minutes. For the final browning, place under the broiler for about 3 minutes. Serve the remaining sauce on the side.

Makes 6 servings.



- 1 small onion, peeled
- 2 tablespoons vegetable oil
- 1½ slices bread, crusts removed
- ⅓ cup milk
- 1 pound lean boneless beef, preferably chuck, cut into 1-inch cubes
- ¼ teaspoon salt
- Freshly ground pepper to taste
- Pinch nutmeg
- 1 egg

Insert the slicing disc. Slice the onion, using medium pressure. Cook the onion slices with the oil in a small skillet until they are soft but not brown.

Insert the metal blade. Break the bread into the work bowl and process to fine crumbs. Remove them from the work bowl (you should have about ¾ cup) and combine them in a bowl with the milk.

Put the onions in the work bowl with the meat and seasonings. Turn the machine on and off until the meat is the consistency of hamburger. Add the egg and process for 20 seconds. Add the bread crumbs and milk and process about 15 seconds, or until well mixed, scraping down the sides of the bowl as necessary.

To test the seasoning, poach a small ball of the mixture for about 5 minutes in boiling water. Taste and correct seasoning if needed.

Form balls of the desired size with hands dipped in cold water. You may poach them in water or broth, bake them in a 350°F oven, or cook them in a skillet. Cooking time varies with size—the best test is to cut one.

You can also pack this mixture into a loaf pan and bake it for about 50 minutes in a preheated 350°F oven.

Makes 4 to 6 servings.

Sliced Carrots Tossed in Butter (Emincé de Carottes)

- 8 to 10 medium carrots, peeled
- 3 ounces (¾ stick) unsalted butter
- 2 tablespoons granulated sugar (optional)
- Salt
- Freshly ground pepper to taste

These two unusual recipes for carrots preserve the natural flavor and fresh crispness of the vegetable. When you have really fresh carrots, leave the sugar out.

Insert the slicing disc. Cut the carrots into 3-inch lengths and pack them into the feed tube vertically. Slice them, using firm pressure.

Melt 2 ounces (½ stick) of butter over medium-low heat in a large frying pan or sauté pan. Add the carrots and sprinkle with the sugar, a little salt and freshly ground pepper to taste. Cover and cook until just tender and glazed, stirring every 2 or 3 minutes. Add the remaining butter if it seems needed. These carrots are especially good when sprinkled with a little minced chervil or tarragon.

Makes 6 servings.

Julienned Carrots and Parsnips

- 4 or 5 medium carrots
- 4 or 5 medium parsnips
- 1 stick (4 ounces) unsalted butter
- 2 teaspoons granulated or light brown sugar (optional)
- Salt and pepper to taste
- Tarragon or chervil (optional)

Peel the carrots and parsnips and cut them into 4-inch lengths. Cut them into julienne strips, using the double-slicing technique described in the instructions.

Melt 3 ounces (¾ stick) of the butter in a large sauté pan or a frying pan over medium-low heat. Add the carrots and parsnips and sprinkle with a little salt and freshly ground black pepper. Cover and cook until just tender and glazed, stirring every 2 or 3 minutes. Add the remaining butter if it seems needed.

Makes 6 servings.

Remove the tough stems from 1 pound of fresh spinach. Plunge it into a large bowl of cold water, and pump it up and down several times. Remove to a colander to drain, and pour water from bowl. Repeat until there is no sand remaining at the bottom of the bowl.

Cook, uncovered, in lots of boiling salted water until tender, about 1 minute. Drain into a colander and immediately run cold water over it until it is cold to the touch. Squeeze to remove as much water as possible.

Insert the metal blade and process until chopped as fine as desired. Add a little raw onion before chopping, if you like.

Transfer to a skillet or saucepan containing a little melted butter and heat, stirring continuously. Season to taste with salt, pepper and a pinch of freshly grated nutmeg or a tiny bit of prepared mustard.

Makes 2 servings.

Purée of Green Beans

- 1 pound fresh green beans
- 1 heaping tablespoon long grain rice
- Salt and freshly ground pepper to taste
- Freshly grated nutmeg
- ½ stick (2 ounces) unsalted butter, cut into 6 pieces

Purées vegetables are especially nice for dinner parties because they can be prepared ahead.

Cook the rice in boiling water for 15 minutes. Drain, and rinse it with cold water.

Remove the ends of the beans and wash them well. Put them in rapidly boiling salted water with the rice. Cook until the beans are tender but not mushy, about 12 to 15 minutes. Drain well.

Insert the metal blade and add half the beans and rice to the work bowl. Process until completely smooth, then remove. Repeat with the remaining beans and rice. Season the mixture with salt, pepper and a very little grated nutmeg. Cover and refrigerate until ready to use.

Before serving, heat in a heavy sauce pan over medium-high heat, stirring constantly to avoid scorching. When the purée is hot, stir in the butter one piece at a time. Stop adding butter if the purée becomes too liquid. Taste and correct seasoning if needed.

Makes 3 or 4 servings.

42 **Shredded Celery Root in Mustard Sauce (Celeriac Remoulade)**

- 3 medium celery roots
- 2 tablespoons olive oil
- 2 teaspoons vinegar
- Salt
- Freshly ground pepper
- 2 tablespoons mayonnaise
- 1 rounded teaspoon Dijon mustard, or more to taste

This is usually served as an appetizer, but it also goes well with cold meats and makes an excellent addition to a cold buffet.

Peel the celery roots and cut them into pieces to fit the feed tube. Insert the shredding disc and shred the celery root, applying firm pressure on the pusher. Immerse the shredded celery root in boiling water for 60 seconds, drain it well and add salt to taste and a very little pepper. Toss with the oil and vinegar and refrigerate until ready to use.

Before serving, drain the celery root again. Combine the mayonnaise and mustard. Gradually mix this in with the shredded celery root, stopping when the taste seems right.

Makes 6 servings.

Banana-Walnut Bread

- $\frac{2}{3}$ cup sugar
- 1 teaspoon lemon juice
- 3 ounces butter ($\frac{3}{4}$ stick), cut into 6 pieces
- $1\frac{1}{4}$ cups peeled, mashed banana
- 2 eggs
- 1 cup shelled walnuts
- $1\frac{1}{3}$ cups flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon baking powder

To measure mashed banana, pack chunks of peeled banana into dry measures, a 1 cup and a $\frac{1}{4}$ cup, by squishing them down with your hand or the back of a spoon and leveling off with a spatula. Recipe may be doubled.

Preheat the oven to 350°F and adjust the oven rack to the center position. Butter and flour a loaf pan that holds at least 5 cups. Insert the metal blade. Put the sugar, lemon juice and butter in the bowl of the food processor. Process until well mixed, about 30 seconds. Scrape down the sides with a spatula. Add the banana and process until well mixed, about 35 seconds. Add eggs and process until smooth, about 15 seconds. Add the walnuts and turn the machine on and off. Stir the flour, salt, baking soda and baking powder together and add them to the work bowl. Turn the machine on and off until the flour disappears.

Transfer the batter to the prepared pan and bake in the preheated oven until a toothpick inserted in center comes out clean, about 1 hour.

Makes 1 cake.

French Lemon Cake (Gâteau au Citron)

- 1 lemon
- $\frac{1}{2}$ cup granulated sugar
- 1 stick (4 ounces) unsalted butter, cut into 8 pieces
- 2 large eggs
- 1 cup less 2 tablespoons flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ cup confectioners sugar
- Juice of 1 lemon

43 *This is a rich, moist cake with a pleasing fresh lemon flavor. It keeps well in the refrigerator wrapped in plastic.*

Preheat the oven to 325°F and adjust the rack to the center position. Butter and flour a round 8-inch cake pan.

Remove the yellow part of the peel from the lemon with a vegetable peeler, leaving the white pith on the fruit. Cut the peel into 2-inch pieces. Insert the metal blade and put the lemon peel and granulated sugar in the work bowl. Process until the peel is finely chopped, about 60 seconds. Add the butter and process until smooth, about 30 seconds. Add the eggs and process until smooth, about another 30 seconds.

Scrape down the sides of the bowl as needed. Stir the flour and baking powder together, add it to the work bowl and turn the machine on and off quickly just until the flour disappears. Do not overprocess at this stage or the cake will be tough instead of soft and tender.

Transfer the batter to the prepared pan and bake about 25 minutes, or until a toothpick inserted in the center comes out clean. Let cool slightly in the pan.

Mix the confectioners sugar and lemon juice until blended. Remove the cake from the pan and place on a wire rack over wax paper. Spoon some of the glaze over the top of the cake and repeat as the cake cools until all the glaze is used. When cool, wrap in plastic or foil and refrigerate.

For an interesting variation, substitute lime zest and lime juice for the lemon specified in this recipe.

Makes one 8-inch round cake.

Fruit Platter

- 2 large seedless oranges, ends cut flat
- 1 large pineapple (about $3\frac{1}{2}$ pounds), rind removed and cut into quarters
- $\frac{1}{2}$ cantaloupe, rind and seeds removed
- 1 pint fresh strawberries
- 1 teaspoon sugar
- 1 teaspoon orange zest or rind, removed with a zester or grater
- Fresh mint leaves

Insert the slicing disc. Insert the oranges in the feed tube vertically, one at a time, and slice them, using light pressure. Arrange them in a circle of overlapping slices around the outside of a large platter, such as a 14-inch round or 16 x 22-inch rectangular one.

Insert the pineapple quarters into the feed tube vertically and slice them, using light pressure. Arrange a circle of overlapping pineapple slices within the circle of orange slices.

Cut the cantaloupe piece in half. Place the halves in the feed tube vertically and slice, using light pressure. Arrange a circle of slices, round side out, within the circle of pineapple slices.

Slice the strawberries, using light pressure, and transfer them to a small mixing bowl. Toss gently with the sugar and orange zest. Arrange the sliced strawberries in the center of the platter and garnish with bunches of fresh mint leaves.

Makes 8 to 12 servings.

Pastry

- 1 stick (4 ounces) unsalted butter cut into 6 pieces
- 1 egg yolk
- 5 tablespoons ice water
- 2 tablespoons sugar
- ½ teaspoon grated lemon zest
- Pinch of salt
- Pinch of ground cloves
- 1½ cups (7½ ounces) unbleached all-purpose flour

Glaze and Topping

- ½ cup apricot preserves
- 2 tablespoons dark rum
- ½ cup blanched almonds
- ¼ cup sugar
- 1 tablespoon flour
- 8 firm but ripe pears, preferably Anjou, peeled, halved lengthwise and cored

This dessert is best prepared beforehand to allow at least 3 hours for the juices to be absorbed.

Butter an 11-inch quiche pan with a removable bottom.

Insert the metal blade. Put the butter, egg yolk, water, sugar, lemon zest, salt and cloves in the work bowl. Turn the machine on and off 6 times, then process continuously for 5 seconds. Do not be concerned if there are small lumps of butter in the mixture. Add the flour and process until the dough begins to press together. Do not overprocess. Place the dough (including little scraps on the bottom of the work bowl) in a plastic bag. Press dough together into a flat ball, working through plastic bag. Refrigerate at least 2 hours or overnight, or chill in freezer 20 minutes.

Roll out the pastry on a lightly floured board into a round slightly larger than the pan. Ease it into the prepared pan and press it into place. Trim the edges with kitchen shears. Prick the bottom and sides with a fork. Refrigerate for 30 minutes.

Fifteen minutes before baking, preheat the oven to 400°F and adjust the rack to the middle level.

Line the tart with parchment paper or foil and fill it with beans or rice. Bake for 15 minutes; remove beans or rice and paper. Prick crust again and bake an additional 5 minutes. Cool on a wire rack while you prepare the glaze and filling.

Make the glaze by puréeing the apricot preserves with the rum, using the metal blade. Transfer to a saucepan and keep warm over low heat. Brush over the cooled pastry crust and save the remaining glaze.

Process the almonds, sugar and flour with the metal blade until they are reduced to a fine powder. Spread evenly over the glazed crust.

Use the medium slicing disc to process 6 of the 8 pears. Stand them upright in the feed tube. Arrange the slices in circular clusters, leaving about a 2-inch circle around the center. Shred the remaining 2 pears and fill spaces with the shreds. Bake in a preheated 400°F oven for 40 minutes. Reheat the glaze and brush pears and crust with the glaze.

Makes 8 to 10 servings.



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Accessories

FP-101 Ultra-Thin Expanded Blade Slicing Disc (1mm)
Produces slices of vegetables and sausage so thin they are almost transparent.

FP-102 Thin Expanded Blade Slicing Disc (2mm)
Produces slices of fruits, vegetables, sausage, meats, etc. less than 1/10-inch thick.

FP-104 Medium Expanded Blade Slicing Disc (4mm).

FP-105 Thick Expanded Blade Slicing Disc (5mm)
Produces slices about 1/4-inch thick.

FP-110 Square Julienne Disc (2mm)
Produces long, perfectly square shreds of celery root, carrot, potato, zucchini and similar foods.

FP-111 Fruit, Vegetable and French Fry Cut Disc
Cuts zucchini, potatoes, beets and other root vegetables into slightly curved sticks about 1/4-inch square and 4 inches long.

FP-745 Round "Pain de Mie" Bread Pan with Morsel Cutter
Hinged, round pan for baking a slim, round loaf (11½x2 inches) of yeast or quick bread that can be sliced by hand or with the food processor for canapés and sandwiches. Stainless steel morsel cutter shapes slices of meat, cheese, smoked fish, etc. to fit the bread slices. Recipes and instructions included.

FP-746 Triple "Ficelle" Bread Pan
In France, loaves of bread come in standard sizes of which the "ficelle" is the thinnest. Recipes with three cups of flour make enough bread dough (by hand or in the food processor) for three "ficelle" loaves that can be baked at the same time in this pan. The loaves can be sliced in the food processor with a medium slicing disc. Recipes and instructions included.

FP-747 Oval "Pain de Mie" Bread Pan with Morsel Cutter
Hinged, oval pan for baking a slim, oval loaf (11½x2½ inches) of yeast or quick bread that can be sliced by hand or with the food processor. Stainless steel oval morsel cutter. Recipes and instructions included.

DLC-090 Large Acrylic Attachment Holder
Designed to hold 6 food processor discs and two blades. Adaptable for wall mounting or counter-top use. Measures 11-5/8 inches wide by 14¼ inches high by 3¼ inches deep.

MISC-003 Wheat Apron
Adjustable ties and generous proportions make this apron with the Cuisinart logo and a large front pocket suitable for men or women. Made of machine washable and dryable polyester and cotton.

MISC-005 Navy Blue Food Processor Cover.

MISC-011 Wheat Food Processor Cover.

MISC-011 Brown Food Processor Cover.
These quilted covers with the Cuisinart logo are made of sturdy polyester and cotton and are machine washable and dryable.

Publications:

FP-250 New Recipes for the Cuisinart® Food processor by James Beard and Carl Jerome

FP-782 The Culinary Renaissance: Creative Food Processor Recipes by Anne Greer

FP-783 Cuisinart® Food Processor Cookbook – Hints, Techniques, Menus, Recipes – from Abby Mandel's Machine Cuisine® Cooking Classes by Abby Mandel

FP-784 Abby Mandel's Cuisinart® Classroom by Abby Mandel

The Pleasures of Cooking

A bi-monthly magazine containing interesting and unusual recipes that are accompanied by full-color step-by-step photographs and illustrations.

Repacking Instructions

Save the carton that your food processor was packed in, and the carton inserts too. You will find them very useful if you need to repack the processor for moving or other shipment.

1. Open the four flaps at one end of the carton. Insert the styrofoam block with the cut-out for the processor base at the closed end of the carton.
2. Place the carton on the floor or on a low table.
3. Place the work bowl on the base of the machine and lock it into place. Coil the power cord and secure it with a rubber band or twist tie.
4. Lift the base by grasping the top of the work bowl with both hands. Lower it into the box, positioning it so the ON/OFF lever and the power cord fit into the appropriate cut-outs of the foam block.
5. Insert the metal blade on the motor shaft.
6. Insert the corrugated paper collar with the small round cut-out over the power cord.
7. Place the second styrofoam block into the carton, with the feed-tube cavity toward the front of the base.
8. Slide the shredding and slicing discs, stems pointed inward, into the spaces provided. Be careful not to touch the cutting edges.
9. Insert the spatula, round side up, across the stem of the slicing disc, fitting it into the space provided.
10. Insert the cleaning tool across the stem of the shredding disc, fitting it into the space provided.
11. Place the pusher and sleeve assembly over the feed tube on the work bowl cover and insert it, upside down, into the styrofoam block.
12. Place the dough blade in its cavity.
13. Close the flaps and tape all the seams securely with strong pressure-sensitive or other packing tape. If you are shipping it by public carrier, wrap it in heavy paper, tape or tie it and address it. The Cuisinart Customer Service Department will give you complete shipping instructions if you are returning it for repair.