

MIXSTAR

Compact without Compromise

Innovative Compact Stand Mixer Recipe E-Book



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MIXSTAR
Compact without Compromise

Revolutionise the Mixing Experience

Designed to solve problems of larger
mixers, incorporating a storage caddy for
all the accessories and fits comfortably in
the kitchen cupboard



Whisks



Dough Hook



Beaters



Scraper



16 Recipes For You

Beater

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Blueberry Scroll Pull-Apart with Rosewater Icing

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Triple Chocolate Cookies

Ingredients:

160g cold butter, chopped, softened

¾ cup firmly packed brown sugar

1 egg, lightly whisked

2 ¼ cups plain flour

2 tbsp cocoa powder, sifted

¼ cup white choc chips

¼ cup milk choc chips

Method:

1. Preheat oven to 180C/160C fan-forced. Grease two oven trays and line with baking paper.
2. Place the butter and sugar into the Mixing Bowl, fit the Beaters with the Scraper and Bowl Cover. Mix on speed 3 for 30 seconds. Add the egg, then increase to speed 5 for a further minute or until combined.
3. Add the flour and cocoa powder. Mix on speed 5 for 1 minute or until well combined and a soft dough forms. Add half the white and milk choc chips. Stir to combine.
4. Shape cookie dough into 12 equal balls. Place on prepared trays, about 4cm apart. Press remaining choc chips into tops to flatten slightly. Bake for 15 minutes or until slightly firm to touch. Remove from oven. Cool completely on trays. Cookies will firm.

Beater

12
Pieces

25
Minutes



Stained Glass Fruit Cake

Ingredients:

150g pitted dried dates, chopped	1 tsp mixed spice
100g soft dried apricots, chopped	1 tsp ground ginger
100g glace pineapple, chopped	160g cold butter, chopped, softened
1/3 cup red glace cherries, halved	1 cup firmly packed brown sugar
1/3 cup raisins, chopped	1 cup plain flour
1/3 cup dried cranberries	3/4 cup self-raising flour
1/3 cup orange juice	2 tsp bicarbonate of soda
1/3 cup brandy	2 eggs, lightly whisked
1 tsp almond essence	

Method:

1. Combine the dried and glace fruits, juice, brandy, essence, mixed spice and ginger in a large glass bowl. Cover and set aside, stirring occasionally for 8 hours or overnight.
2. Preheat oven to 160C/140C fan-forced. Grease and line a 30cm x 11cm (base measurement) loaf pan with a double layer of baking paper, allowing paper to overhang long sides for handles.
3. Place the butter and sugar into the Mixing bowl and fit the Beaters with Bowl Scraper and Bowl Cover. Cream together on speed 3 until pale (about 2 minutes). Add the flours, bicarbonate of soda and eggs. Beat on speed 4 for 3 minutes or until combined.
4. Add half of the undrained soaked fruit mixture and mix on speed 1 for 1 minute or until combined. Spoon into prepared pan. Smooth surface. Top evenly with remaining undrained soaked fruit mixture.
5. Bake for 1 1/2 hours or until a skewer inserted at centre comes out clean (cover with foil halfway through cooking if overbrowning).

Beater

12
Serves

1.5
Hours



Sun-dried Tomato Cornbread

Ingredients:

1 cup plain flour	¼ cup olive oil
1 cup cornmeal	1 egg
3 tsp baking powder	½ cup grated tasty cheese
2 tsp salt	¼ cup finely chopped sundried tomatoes
1 ⅓ cups butter milk	¼ cup pumpkin seeds

Method:

1. Preheat oven to 180C/160C fan-forced. Grease and line a 21cm x 11cm (base measurement) loaf pan with baking paper, allowing paper to overhang long sides for handles.
2. Place all the ingredients except the pumpkin seeds into the Mixing Bowl, fit the Beaters with the Scraper and Bowl Cover. Mix on speed 3 for 30 seconds, then increase to speed 5 for a further minute or until combined.
3. Pour into prepared pan. Smooth surface. Top with pumpkin seeds. Bake for 25 minutes or until a skewer inserted at centre comes out clean. Remove from oven. Stand in pan for 5 minutes, before lifting to a wire rack to cool.

Beater

6

Serves

25

Minutes



Pumpkin Scones

Ingredients:

2 ¼ cups self-raising flour, sifted twice	Plain flour, to dust
2 tbsp caster sugar	1 tbsp milk
1 tsp salt	1 tbsp caraway seeds
80g cold butter, chopped, softened	Extra butter, to serve
⅓ cup cream	
150g diced pumpkin, steamed, cooled	

Method:

1. Preheat oven to 200C/180C fan-forced. Grease and line an oven tray with baking paper.
2. Place the flour, sugar and salt into the Mixing Bowl, add the butter, and fit the Beaters and Bowl Cover. Mix on speed 4 for 1 minute or until mixture resembles fine breadcrumbs.
3. Add the cream and pumpkin and mix on speed 3 for 1 minute or until a soft sticky dough forms.
4. Lightly dust a clean work surface with plain flour. Tip dough onto prepared surface and pat out to a 18cm round, about 2cm thick. Transfer to prepared tray. Using a small sharp knife, dipped in plain flour. Mark round into 8 equal wedges. Brush top with milk. Sprinkle evenly with caraway seeds.
5. Bake for 25 minutes or until lightly golden and sound hollow when lightly tapped. Remove from oven. Cool slightly. Serve scones warm with extra butter.

Beater

8

Serves

25

Minutes



Mini Spiced Pineapple Cakes

Ingredients:

425g can (8) pineapple slices in natural juice, drained reserving 2 tbs juice

180g cold butter, chopped, softened

1 cup caster sugar

2 eggs, whisked

1 cup plain flour

$\frac{3}{4}$ cup self-rising flour

1 tbsp finely grated orange zest

$\frac{1}{2}$ tsp ground cardamom

$\frac{3}{4}$ cup coconut milk

6 red glace cherries

Method:

1. Preheat oven to 180C/160C fan-forced. Grease a 6-hole (1 cup capacity) Texas muffin tray. Using 6 pineapple rings (reserve remaining rings for another use) in the base of each prepared hole.

2. Place the butter and sugar into the Mixing Bowl and fit the Beaters and Bowl Cover. Cream on speed 3 for about 1 minute or until pale. Add the egg, flours, zest, cardamom, milk and reserved juice, then increase to speed 5 and mix for a further 1-2 minutes or until well combined.

3. Spoon the cake batter equally among prepared holes. Bake for 35 minutes or until a skewer inserted at centres comes out clean. Remove from oven. Stand in tray for 5 minutes, then turn out onto a wire rack to cool. Top each cake with a cherry to serve.

Beater

6

Serves

35

Minutes



Pumpkin Quiche with Parmesan Chilli Pastry

Ingredients:

1 $\frac{2}{3}$ cups plain flour, plus extra to dust

$\frac{1}{2}$ cup grated parmesan

3 tsp dried chilli flakes

200g cold butter, chopped, softened

1 egg, whisked

2 tbsp iced cold water

Filling:

100g diced pumpkin, steamed, cooled

$\frac{2}{3}$ cup cream

2 eggs

1 tbsp Dijon mustard

40g Danish fetta, crumbled

$\frac{1}{3}$ cup onion jam

Method:

1. Place the flour, parmesan and dried chilli into the Mixing Bowl. Season, then add the butter, and fit the Beaters and Bowl Cover. Mix on speed 4 for 1 minute or until mixture resembles fine bread crumbs. Add the egg and water, then mix on speed 5 until a soft dough forms.
2. Lightly dust a clean work surface with extra plain flour. Turn dough out onto prepared work surface. Knead briefly until smooth. Shape into a disc. Wrap in baking paper. Chill for 2 hours to rest.
3. Preheat oven to 200C/180C fan-forced. Divide pastry into four equal pieces. For each pastry shell, roll a portion of pastry out between two sheets of baking paper until large enough to line a 11cm round fluted tart tin with removable base. Line tin with pastry, pressing to fit. Repeat with remaining pastry to make four pastry shells in total.
4. Line each pastry shell with baking paper. Fill with baking weights or uncooked rice. Bake for 10 minutes. Remove paper and weights, bake for a further 5 minutes or until lightly coloured. Remove from oven.
5. For filling: Reduce oven temperature to 160C/140C fan-forced. Divide pumpkin equally among pastry shells. Whisk cream, eggs and mustard in a small jug. Season. Pour into pastry shells. Top with fetta. Bake for 15 minutes or until just set at centre. Remove from oven. Cool slightly. Carefully remove quiche from tart tins. Serve topped with onion jam.

Beater

8

Serves

25

Minutes



Chilli Coriander Hollandaise

Whisk

2
Cups

10
Minutes



Ingredients:

7 egg yolks

2 tbsp lime juice

250g butter, melted, cooled

¼ cup chopped coriander

1 fresh long red chilli, finely chopped

Method:

1. Place the egg yolks and juice into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 4 for 1 minute or until pale and creamy.
2. Gradually add the melted butter, constantly whisking and allowing each addition to be incorporated before adding more, then whisk for 1 minute or until thick and creamy.
3. Transfer to a bowl. Stir in the coriander and chilli. Season.

Jam Swiss Roll

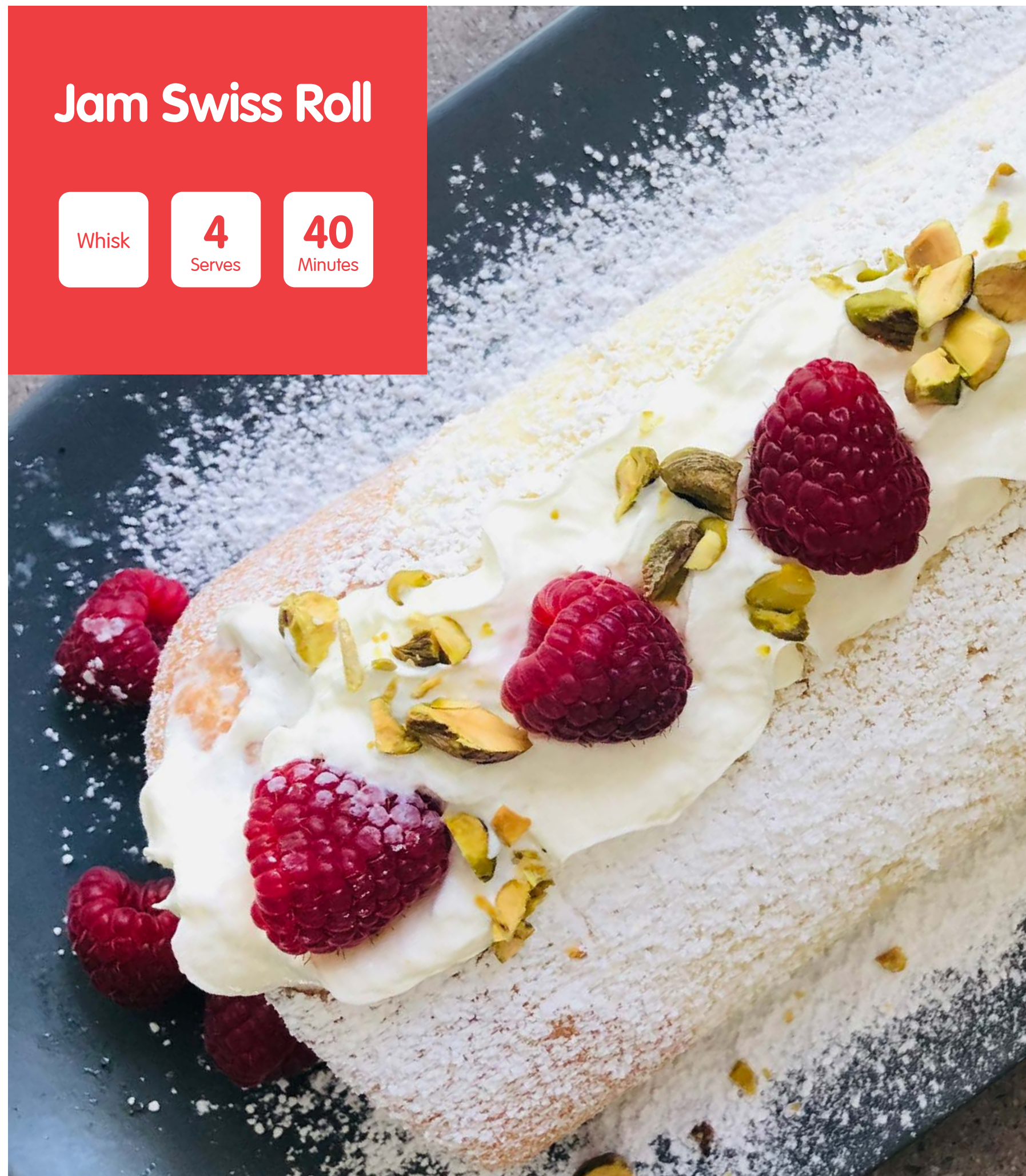
Whisk

4

Serves

40

Minutes



Ingredients:

5 eggs, separated

$\frac{3}{4}$ cup caster sugar

1 tbsp vanilla bean paste

$\frac{3}{4}$ cup plain flour

$\frac{1}{4}$ cup raspberry jam

2 cups thickened cream, whipped

Icing sugar, to dust

Raspberries and chopped pistachio kernels, to decorate

Method:

1. Preheat oven to 180C/160C fan-forced. Grease and line a 38cm x 24cm Swiss Roll tray, allowing paper to overhang the two long sides for handles.

2. Place the egg yolks and sugar into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 4 for 1-2 minutes or until a ribbon tail forms in mixture when whisks are lifted from batter. Transfer to a large bowl.

3. Place the egg whites into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 5 for 3 minutes or until firm peaks form.

4. Fold the egg yolk mixture and vanilla bean paste into the egg whites. Fold in the flour. Spoon mixture into prepared pan. Smooth surface. Bake for 15 minutes or until cake springs back when lightly touched. Remove from oven.

5. Cover with baking paper and a damp tea towel. Turn sponge out onto prepared pan. Using paper as a guide, roll sponge up into a log. Stand 2 minutes, then unroll. Cool completely.

6. Spread sponge with jam, then cream. Roll up to form a log. Decorate with whipped cream, raspberries and pistachio kernels. Dust with icing sugar.

Red Velvet Cheesecake

Whisk

10

Serves

1.5

Hours



Ingredients:

200g chocolate biscuits

125g butter, melted, cooled

500g cream cheese, softened

250g sour cream, at room temperature

1 $\frac{3}{4}$ cups caster sugar

3 eggs, whisked

$\frac{1}{4}$ cup Dutch cocoa powder, sifted

Red food colouring

Whipped cream, chocolate fudge sauce and grated dark chocolate, to serve

Method:

1. Preheat oven to 150C/130C fan-forced. Grease and line base and sides of a 24cm springform round cake pan with baking paper.

2. Process biscuits to form fine crumbs. Add butter and process until combined. Press mixture evenly over base of prepared pan. Chill until required.

3. Place the cream cheese, sour cream, and sugar into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 3 for 1 minute or well combined. Add the eggs and whisk until combined. Add the cocoa powder and whisk until combined. Tint with red food colouring. Spoon over biscuit base. Bake for 1 hour or until just set at centre. Turn oven off. Cool cheesecake in oven with door ajar.

4. Remove cake from oven and pan. Top with whipped cream and drizzle with fudge sauce. Serve sprinkled with grated dark chocolate.

Profiteroles with White Chocolate Sauce

Whisk

4

Serves

50

Minutes



Ingredients:

1 ½ cups water

125g butter, chopped

1 ½ cups plain flour

4 eggs, whisked

300ml thickened cream

180g white chocolate, chopped

Whipped cream, to fill and decorate raspberries, to serve

Method:

1. Preheat oven to 200C/180C fan-forced. Grease and line a baking tray with baking paper.
2. Place the water and butter in a medium saucepan over medium-high heat. Bring to the boil. Reduce heat. Add flour, then cook, stirring for 2 minutes or until mixture forms a ball.
3. Place the dough into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 3 for 1 minute. Gradually add the egg, in a thin, steady stream until combined and a soft glossy mixture forms.
4. Roll mixture into 20 balls, place on prepared trays, about 3cm apart for spreading. Bake for 15 minutes or until puffed and golden. Remove from oven.
5. Using a bamboo skewer, pierce the base of each profiterole. Return to oven. Bake for 10 minutes more or until crisp. Remove from oven. Cool.
6. Meanwhile, combine the cream and chocolate in a microwave-safe bowl. Microwave on High (100%) in 1-minute bursts, stirring, until melted and smooth. Cool.
7. Using a piping bag, fitted with a 1cm plain nozzle, fill profiteroles with whipped cream.
8. Place profiteroles in serving bowls. Spoon over the white chocolate sauce. Decorate with cream and berries to serve.

Chocolate Pavlova with Cherries & Almonds

Whisk

8

Serves

1.5

Hours



Ingredients:

6 egg whites

1 ½ cups caster sugar

2 tsp balsamic vinegar

¼ cup Dutch cocoa powder, sifted, plus extra, to serve

300ml thickened cream, whipped

½ cup drained pitted morello cherries

Assorted chocolates, to decorate

¼ cup flaked almonds, toasted

Method:

1. Preheat oven to 150C/130C fan-forced. Grease and line an oven tray with baking paper.
2. Place the egg whites into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 4 for 2 minutes or until soft peaks form.
3. Gradually add the sugar, 2 tbsp at a time, whisking well between each addition, until sugar dissolves and mixture forms firm peaks. Whisk in vinegar and cocoa powder until combined.
4. Spoon mixture onto prepared tray. Bake on lowest oven rack for 55 minutes or until dry to touch. Turn oven off. Cool pavlova in oven with door slightly ajar.
5. Remove pavlova from oven. Transfer to a large serving plate. Top with whipped cream. Decorate with cherries, chocolates and almonds. Serve dusted with extra cocoa powder.

Mustard & Tarragon Aioli

Whisk

2

Serves

10

Minutes



Ingredients:

6 egg yolks

¼ cup lemon juice

2 cups light olive oil

2 tbsp wholegrain mustard

2 cloves garlic, crushed

2 tbsp warm water

1 ½ tbsp finely chopped tarragon

Method:

1. Place the egg yolks and juice into the Mixing Bowl, fit the Whisks with the Scraper and Bowl Cover. Whisk on speed 5 for 1 minute or until pale and creamy.

2. Gradually add the oil, in a thin steady stream, allowing each addition to be incorporated before adding more, then whisk for 1 minute or until thick and creamy. Add the mustard, garlic, water and tarragon. Whisk until combined.

Triple Cheese Pizza Dough

Ingredients:

600g "00" plain flour, plus extra to dust	1 cup lukewarm water
2 tsp dried yeast	¼ cup grated tasty cheese
2 tsp sugar	¼ cup grated mozzarella
¼ cup olive oil	2 tbsp grated parmesan
2 tsp salt	

Method:

1. Place the flour, yeast, sugar, oil and salt into the Mixing Bowl, fit the Dough Hooks with the Scraper and Bowl Cover. Mix on speed 3 for 30 seconds or until combined. Add the water, then increase speed to 5 and knead for 4 minutes or until a soft dough forms.
2. Cover with a damp tea towel or plastic wrap. Stand in a warm place to prove for 1 hour or until doubled in size.
3. Lightly dust a clean work surface with extra flour. Turn dough out onto prepared surface. Add cheese, then knead until smooth and elastic.

Dough
Hook

2
Pieces

10
Minutes



Rosemary and Chilli Gnocchi

Ingredients:

1.2kg flour potatoes, baked, cooled, peeled, mashed	2 tsp dried chilli flakes
2 cups "00" plain flour, plus extra to dust	1 tsp salt
¼ cup grated parmesan	1 egg, lightly whisked

Method:

1. Place the potato, flour, parmesan, chilli, salt and egg into the Mixing Bowl, fit the Dough Hooks with the Scraper and Bowl Cover. Mix on speed to 3 for 30 seconds or until combined, then increase to speed 5 and knead for 3 minutes or until a soft dough forms.
2. Lightly dust a clean work surface with extra flour. Turn dough out onto prepared surface. Shape into a disc. Divide into four equal portions. Roll each portion into a 2cm-thick log. Using a knife dipped in plain flour, cut each log into 2cm lengths.
3. To cook gnocchi, add small amounts of gnocchi, to a large saucepan of boiling water, cook for 2 minutes or until they rise to the surface. Use a slotted spoon to transfer to a bowl. Serve as desired.

Dough
Hook

4

Pieces

10

Minutes



Muesli Topped Fruit Bread

Ingredients:

3 ½ cups "00" plain flour, plus extra to dust	⅔ cup dried cranberries, chopped
2 tsp dried yeast	½ cup walnuts, chopped
2 tbsp sugar	1 tbsp finely grated orange zest
1 cup lukewarm water	1 tsp mixed spice
1 egg, lightly whisked	1 tbsp milk
100g soft dried apricots, finely chopped	¼ cup natural muesli
100g dried pitted dates, finely chopped	

Method:

1. Place the flour, yeast, sugar, water and egg into the Mixing Bowl, fit the Dough Hooks with the Scraper and Bowl Cover. Mix on speed 3 for 30 seconds or until combined. Add the dried fruits, walnuts, zest and mixed spice, then increase speed to 5 and knead for 5 minutes or until a soft dough forms. Cover with a damp tea towel or plastic wrap. Stand in a warm place to prove for 1 hour or until doubled in size.
2. Preheat oven to 180C/160C fan-forced. Line an oven tray with baking paper. Lightly dust a clean work surface with extra flour. Turn dough out onto prepared surface. Knead briefly, then shape into a log. Transfer to prepared tray. Brush top with milk. Sprinkle evenly with muesli.
3. Bake for 55 minutes or until golden brown and sounds hollow when lightly tapped. Remove from oven. Transfer to a wire rack to cool slightly.

Dough
Hook

6
Pieces

60
Minutes



Blueberry Scroll Pull-Apart with Rosewater Icing

Ingredients:

2 cups self-raising flour

½ cup caster sugar

100g cold butter, chopped, softened

½ cup milk, plus 1 tbsp extra, to brush

Plain flour, to dust

150g blueberries

Rosewater Icing

1 cup icing sugar mixture

1 tbsp milk

2 tsp rosewater essence

1 drop pink food colouring

Method:

1. Preheat oven to 180C/160C fan-forced. Line an oven tray with baking paper. Place the flour, sugar, butter and milk into the Mixing Bowl, fit the Dough Hooks with the Scraper and Bowl Cover. Mix on speed 3 for 30 seconds or until combined, then increase speed to 5 and knead for 3 minutes or until a soft dough forms.

2. Lightly dust a clean work surface with extra flour. Turn dough out onto prepared surface. Knead briefly. Roll dough out between two sheets of baking paper to a 30cm rectangle. Scatter over blueberries, then roll up to form a log. Using a knife dipped in plain flour, cut into 10 equal slices.

3. Arrange dough slices, side by side, on prepared tray. Brush top with extra milk. Bake for 35 minutes or until golden brown and cooked. Remove from oven. Transfer to a wire rack to cool completely.

4. To make Rosewater Icing, sift sugar in a large bowl. Stir in milk and essence until smooth. Tint with food colouring.

5. Drizzle scroll pull-apart with icing. Let set. Serve.

Dough
Hook

8

Pieces

60

Minutes





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