

taurus



ENGLISH / AFRIKAANS

PA CASOLÀ

complies with
INTERNATIONAL
IEC60335
SAFETY SPECIFICATIONS

t
850W

2 YEAR
WARRANTY

Model:
914850

PLEASE READ ALL INSTRUCTIONS BEFORE USE



ENGLISH MANUAL

Dear customer,

Many thanks for choosing to purchase a TAURUS brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.



■ FEATURES

1. Fruit and nut dispenser
2. Viewing Window
3. Stainless steel finish
4. Large and 2 small bread pans
5. Cool touch body

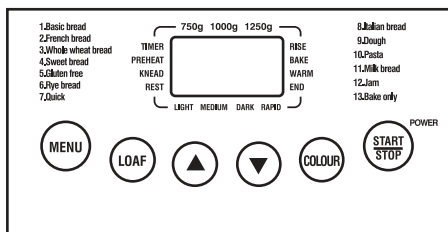
Safety instructions:

- Read these instructions carefully before using the appliance and store them in a safe place for future reference.
- Do not touch any of the appliance's hot surfaces. Use oven gloves when removing the bread pan(s) as the appliance will be very hot after use.
- Unplug the cord from the socket when the appliance is not in use and before cleaning.
- Do not immerse the appliance in water or any other liquid. Never place the appliance under running water. Never leave the appliance unattended.
- This appliance is for adult use only.
- This appliance is intended for household use only.
- Never use an appliance with a damaged plug or power cord. If the plug or power cord is damaged return it to an authorised service centre for repair.
- Do not touch any of the moving parts when the appliance is in use or plugged into the power socket.
- Only use attachments and parts supplied by the manufacturer.
- Do not use or store the appliance outdoors.
- Do not leave the appliance out in the rain or exposed to moisture. If water gets into the appliance, this will increase the risk of electric shock.
- Ensure that the voltage indicated on the rating label matches the mains voltage before plugging the appliance in.
- If any of the appliance's casings break, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not use the appliance with damp hands or feet, or when barefoot.
- Do not force the electrical wire. Never use the electric wire to lift up, carry or unplug the appliance.
- Ensure that the power cord does not get trapped or tangled.
- Do not allow the power cord to come into contact with the appliance's hot surfaces.

- Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- Do not touch the plug with wet hands.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised at all times to ensure they do not play with the appliance.
- Do not move the appliance while in use.
- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.
- Wait for the appliance to cool down to room temperature before attempting to undertake any cleaning activities and before moving or storage.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adapters.
- Do not allow the appliance or its power cord and plug to come into contact with hot surfaces. Do not place it near any other heat source.
- The distance between the appliance and wall must be no less than 7cm.
- Do not touch the plug pins when unplugging the appliance from the mains socket.

Control panel:

Control panel layout:



Control panel display:

- The control panel will display the following : "MENU", "LOAF" and "COLOUR".
- The "MENU" display includes the following presets that can be used:
 1. Basic
 2. French
 3. Whole wheat
 4. Sweet
 5. Gluten free
 6. Rye
 7. Quick
 8. Italian bread
 9. Dough
 10. Pasta

11. Milk bread

12. Jam

13. Bake Only

Loaf Size Settings:

- 750g (use this setting for the 2 small bread panspan or for 1 x 750g loaf)

- 1000g

- 1250g

Crust Colour Selection:

- Light
- Medium
- Dark

Instructions for use:

1) Menu

Use the "MENU" button to choose the preset baking function you would like to use, the selected function's number will be displayed on the LCD.

2) Timer

Use the "▲" or "▼" buttons to add or reduce the time that will be displayed on the LCD. Press the "▲" button to increase the time in increments of 10mins and press the "▼" button to decrease the time in increments of 10mins.

3) Colour

Use the "Colour" button to select the crust colour you prefer. The selected colour will be displayed on the screen.

4) Loaf

Use this button to choose the size of the loaf you wish to bake and the selected size will be displayed on the LCD.

5) Start/Stop

Use this button to start or stop the baking process.

Operation instructions

1) Baking Instructions

- Depending on the size of loaf you are producing (two small loaves or one large loaf) select the desired bread pan you wish to use.
- Once you have chosen the bread pan, the kneading blades will need to be inserted. This appliance is supplied with four kneading blades, two large ones for the single large bread pan and two small ones, one for each of the small bread pans. Take note of the kneading blade being used and ensure it is the correct size, if the large ones are used on the small bread pan it will damage the appliance and if the small ones are used on the large bread pan they will not be as effective.
- Place all your ingredients into the bread pan, add your yeast last and place it in the middle of the pan.
- Once all the ingredients are in the bread pan you can then place the bread pan into the bread maker. Ensure that it is securely fitted. Then close the lid of the appliance.
- Press the menu button to select the preset cooking function you wish to use.

- Then use the “Colour” button to select the crust type.
- Once this is complete you can then select the loaf size you want according to the ingredients you have put in by pressing the “Loaf” button. There are three options to choose from.
- Once you have completed the above you may then press the “Start/Stop” button for the appliance to start working.
- The buzzer will ring when the time displayed is “0.00” which indicates that the baking cycle is complete.
- Once the unit has finished baking a buzzer will sound and the unit will switch to a keep warm function for an hour. Should you not wish to use the keep warm function and want to remove the loaf press the “STOP” button and hold it down for one second.
- Once the unit is switched off, switch off the power outlet and remove the plug from the socket.
- Then use oven gloves to remove the bread pan taking care not to touch any of the appliance’s hot surfaces.
- While still wearing oven gloves remove the bread from the pan and place it on a rack to cool.
- Once cooled use the kneading blade hook to remove the kneading blades from the underside of the bread. Take care as the bread and kneading blades might still be hot, use oven gloves if needs be.

2) Dough function instructions:

- This allows you to mix dough in the bread maker. You may add your ingredients for the dough and select the “dough” function, the appliance will mix the dough and allow it to rise. Once complete the appliance will beep for 5 seconds.

Power failure memory

- If the mains power supply switches off because of a power failure or because the switch has mistakenly been put off, the bread maker has a 7 minute backup that will allow cooking to continue with the existing settings once the power comes back on. If the power is off for more than 7 minutes then all the settings will have to be re-set as the memory will be cleared.

Safety features

- **Ambient Temperature:**
Should the ambient temperature be below -10 °C or higher than 50 °C the bread maker will not be able to function properly. The bread maker will automatically switch off and display “E00” or “E01” on the LCD screen. There will also be a continuous short ringing sound in order to notify you of the problem.
Allow the machine to cool down or heat up to room temperature before trying to use it again.
- **Fault Detection**
 - o The appliance will automatically detect faults such as an open circuit or overheating. The appliance will display “EEE” should the temperature sensor have an open circuit or “HHH” if it short circuits. Should this occur disconnect the appliance from the mains and

take it to your nearest authorised service centre for repair.

Automatic Fruit & Nut Dispenser

- Automatically releases ingredients into the dough during the kneading cycle. Take the guess-work out of the recipes. See page 20 for more information.

Delay/Adjust

- Allows you to delay the completion of your desired program up to 15 hours, or use it during programming to adjust the time of the current stage of your bread-making cycle by pressing the +/- buttons.

Easy to follow steps

- The following instructions are designed to guide beginners through the baking process step by step. These instructions are specifically for the Bread, Dough or Pasta recipes from the recipe section of this booklet. We advise that all ingredients should be weighed for accuracy.

Step 1. Add ingredients

- Simply add ingredients to the baking pan. Ingredients should be added in the following order:

1. Liquid Ingredients
2. Dry ingredients
3. Yeast

Tip: For best results it is important that the ingredients should be added in the correct order and are weighed for accuracy .

Step 2. Select menu setting

- Press the MENU button to make you desired selection. As you press the MENU button you move through each other of the recipes from (1) to (12) and as you scroll through the recipes the number is displayed on the displayed LCD window.

Step 3. Select crust colour

- Press the COLOUR button to select your choice of crust colour. You are able to choose from the Light, Medium or Dark crust colours on selected settings (refer to the chart on page 74).
Unless you select a crust colour the bread maker will automatically default to a Medium crust colour.

Step 4. Select loaf size

- Press the SIZE button to select the desired loaf size - 750g, 1.0kg or 1.25kg

After using your breadmaker

- Unplug the machine and allow it to cool for 30 minutes before commencing another program.

The Art of Baking Great Tasting Bread.

- The ingredients in basic bread are very simple: flour, sugar, salt, liquid (such as water or milk), possibly a fat (such as butter or margarine), and yeast. Each of these ingredients performs a specific job, and each lends a special flavour to the final masterpiece.

That's why it is important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

Yeast

- Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gasses that power the dough to rise. If the temperature is too cold, the yeast will not be activated, if it's too warm, it will die. Your Breadmaker takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times. Some yeasts may require the use of a bread improver. The Bread Improver will provide additional gluten to the flour to produce a better loaf.

Note: We do not recommend the use of fresh or compressed yeast in your breadmaker. Taurus recommends the use of dry yeast only. Always ensure it is used well within the use-by date, as stale yeast will prevent the bread from rising.

Flour

- In order for the bread to rise, the flour has to have a sufficiently high protein content. Taurus Breadmaker recommends the use of a good quality plain or bread flour. Some recommended brands are listed on page 22. Unlike white flour, wheat flour contains bran and wheatgerm which are heavy and inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining wheat flour with white flour for whole wheat bread recipes.

Sugars

- Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar, molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

Note: Artificial sweetener can be substituted in equivalent amounts, however the taste and texture of your bread will vary.

Liquids

- When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use powdered milk and water, but other liquids such as milk, fruit juice, beer and water can be used. It's a delicate balance: experiment with quantities of these liquids to obtain optimum results as a recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise. **Note:** Liquids should be used at room temperature.

The Art of Baking Great Tasting Bread

Salt

- In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be sure to measure amounts correctly. Any ordinary table salt may be used.

Fats

- Many breads use fats to enhance the flavour and retain moisture. Typically, we mostly use margarine in the recipes; softened butter or oil may be used in equivalent quantities.

Note: If you choose not to add any fat, your bread may vary in taste and texture.

Important measuring tips.

- Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

Dry Ingredients

- Use a standard metric measuring spoon or measuring cup. Do not use tableware spoons or coffee cups and level off. For flour simply spoon the flour loosely into the measuring cup and level off with a flat knife. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

Liquids

- Fill a standard metric measuring spoon or measuring cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

Solid fats

- Fill a standard metric measuring spoon or measuring cup to the level indicated and level off with a flat knife.

Last Things Last!

- Always place the liquids in the bread pan first, the dry ingredients in next, and the yeast in last. This will ensure a well risen and evenly baked loaf.

Fruit and Nut Dispenser

- Your Taurus Breadmaker has an automatic Fruit & Nut dispenser which automatically releases dry ingredients into the dough during the kneading cycle. This will occur approximately 8 minutes before the completion of knead 2, ensuring that the dried fruits & nuts are not crushed and the pieces remain whole and are evenly dispersed. The capacity of the fruit & nut dispenser is 1 cup of dry ingredients and is an available option on all menu settings but we recommend use only on the Basic (1), Gluten/Yeast Free (3), Wheat (4) and Sweet Bread (5). The Fruit & Nut dispenser is yet another feature of your Taurus Breadmaker which was designed for, added convenience to you, taking the guess-work out of recipes.

Fruit and Nut Dispenser cannot be used with 2 small

pans wait for the beep and manually add the fruit and nuts.

How to use the Time Delay

- The Taurus Breadmaker allows you to delay the completion of your bread by up to 15 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your breadmaker does all the work.
- Press the DELAY (+/-) button until you reach the number of hours and minutes that you want your bread to be ready.
- Press the START/PAUSE button to begin the cycle. The Timer will start counting down and the Pre-Heat indicator will flash. The bread will be cooked and ready in the hours and minutes displayed on the LCD window.

Note: If you make a mistake, or need to reset the Timer, press the START/PAUSE button for 2-3 seconds.

Example

- Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home - which is 10 hours later.

After following instruction 1 above, press the DELAY +/- (/) button until the display reads 10.00. Then press START. This tells you that your bread or selected program will be complete in 10 hours.

The bread maker will begin counting down and your selected program will be complete by 6pm.

Note: You do not need to take into account the amount of time required to cook the program selected. This is automatically registered in the bread maker when it is selected.

Power Interruption Program Protection

- Your Taurus Breadmaker features a 7 minute Power Interruption Protection that protects the program memory in the advent of a black out or power surge. This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 7 minutes and continue cooking when the power supply returns. This feature is applicable whether the machine is in the Kneading, Baking, Rising or Delay cycle. Without this feature the machine would reset and the bread-making cycle would stop.

If you experience a power failure greater than 7 minutes you may need to discard your ingredients and start again.

Note: When the power fails the LCD screen may stay visible for some minutes and then fade out. This does not mean that your program has been lost.

Handy hints to a better loaf.

Automatic Fruit and Nut Dispenser

- Ensure that the Fruit & Nut Dispenser is closed prior to baking.

Freshness

- Ensure all ingredients are fresh and used before the specified use-by date. Unlike bread purchased at the Supermarket, there are no preservatives in the bread made in your Taurus Breadmaker, therefore the bread will not keep as long. Avoid using perishable ingredients such as milk, yogurt, eggs or cheese, with the Time Delay function. Store dry ingredients in airtight containers, to prevent drying out.

Freezing Bread

- Prior to freezing your fresh bread, let it cool completely. Once the bread has cooled slice and wrap in plastic and use at your convenience.

Removing bread from the pan

- Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

Toppings

- Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage. See page 73 for more information. Open the lid of your Taurus Breadmaker, gently brush the top of the loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

Note: This step needs to be done quickly to prevent bread from sinking.

Crust Colour

- It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning. If you would like the top crust to be slightly darker, select the Bake program setting and cook until desired colour is achieved.

Baking at high altitudes

- At high altitudes above 900 meters, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

1. Reduce the amount of yeast by 25%. This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Bread flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

Care and Cleaning

- Before cleaning the Taurus Breadmaker, unplug it from

the power outlet and allow it to cool completely.

To clean the exterior

- Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth. Do not use metal scourers or abrasives as this may scratch the exterior surface.

To clean non-stick baking pan

- Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface. Avoid immersing the bread pan in water. However if necessary, gently wash bread pan in warm soapy water using a soft cloth.

Caring for your non-stick baking pan

- Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating. **Do**

not wash any part of your breadmaker in a dishwasher.

Remove and clean lid

- To remove lid, raise the lid approximately a 45° position and simply slide the lid toward you. Wipe the interior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

- Make sure your breadmaker is cool and dry before storing. Store it and do not place heavy objects on top of the lid.

STANDARD BREAD RECIPES

1* Basic				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1.5 Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

1* Wholemeal Rapid Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

1* Wheat & Sunflower Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Honey	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Fine cracked wheat	1/3 cup	1/3 cup	½ cup
Plain bread flour	400g (2¾)	520g (3¼)	600g (3¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sunflower	1/3 cup	1/3 cup	½ cup

1* Herby Cheese Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Mozzarella, grated	½ cup	½ cup	¾ cup
Mixed herbs	1 teaspoon	1½ teaspoons	2 teaspoons

1* Pesto Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olive oil	2 tablespoon	2½ tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil, fresh and chopped	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Roasted pine nuts	½ cup	½ cup	¾ cup

1* Beetroot & Rosemary Bread			
Ingredients:	750g	1.0kg	1.25kg
Canned beetroot, drained/ chopped	½ cup	¾ cup	1 cup
Beetroot Juice	1 tablespoon	1 tablespoon	1½ tablespoons
Rosemary, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain Bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

1* Cornbread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Cornmeal (polenta)	1/3 cup	½ cup	2/3 cup
Sugar	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread flour	560g (3½)	640g (4)	720 (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Canned corn kernals drained	80g (½ cup)	120g (¾ cup)	160g (1 cup)
Thyme, dried	1 teaspoon	1 teaspoon	1½ teaspoons

1* Multigrain			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain Mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	320g (2)	440g (2 2/3)
Wholemeal plain bread flour	220g (1 1/3)	380g (2 1/3)	540g (3 1/3)
Yeast	1 teaspoons	1½ teaspoons	2 teaspoons

1* Pumpkin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed/ cooked pump- kin	¼ cup	½ cup	¾ cup
All spice, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

2*French				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	2 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

2* French Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Plain bread flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1 ¾ teaspoons	2 teaspoons

2* Sourdough			
Ingredients:	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1 ½ tablespoons
Plain yogurt	½ cup	¾ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	1½teaspoons	2 teaspoons	2½ teaspoons

3* Whole Wheat				
Ingredients:	Small pan	750g	1000g	1250g
Water	180 ml	310 ml	410 ml	500 ml
Oil	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	2 Tsp.
Sugar	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.
Bread flour	250 g	350 g	400 g	450 g
Whole wheat bread flour	100 g	150 g	200 g	300 g
Yeast	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

3* Sunflower & Oatmeal Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	1 tablespoon	1½ tablespoons	2 tablespoons
Plain bread flour	320g (2)	400g (2½)	480g (3)
Whole wheat bread flour	160g (1)	200g (1¼)	240g (1½)
Oatmeal	1/3 cup	½ cup	¾cup
Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	¼ cup	1/3 cup	½ cup

3* Crunchy Wheat & Honey

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Almonds, sliced	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	3½ tablespoons	4 tablespoons
Skim Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540 (3½)	700g (4 1/3)	860g (5 1/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Raisin/Nut

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoon	2½ tablespoon
Salt	1 teaspoon	1½ tablespoons	2 teaspoons
Brown sugar	1½ tablespoon	2 tablespoon	2½ tablespoons
Skim milk powder	2 tablespoon	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g(3½)	700g (4 1/3)	860g (5 1/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Raisins	½ cup	½ cup	2/3 cup
Walnut, chopped	¼ cup	¼ cup	1/3 cup

3* Soy & Linseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	320g (2)	320g (2)	370g (2 1/3)
Plain bread flour	220g (1 1/3)	380g (2 1/3)	510g (3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Museli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal bread flour	220g (1 1/3)	300g (1 2/3)	300g (1 2/3)
Plain bread flour	320g (2)	400g (2½)	560g (3½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Muesli, toasted	½ cup	¾ cup	1 cup

3* Russian Blackbread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Fennel seeds	1 teaspoon	1 teaspoon	1½ teaspoons
Molasses	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 teaspoon	1½ teaspoons
Instant coffee powder	1 teaspoon	2 teaspoons	3 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	120g (¾)	160g (1)	200g (1¼)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Orange Caraway Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoon	2 tablespoons	2½ tablespoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	½ tablespoons	2 tablespoons	2½ tablespoons
Orange zest, grated	½ teaspoons	2 teaspoons	2½ teaspoons
Caraway seeds	½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	¼ teaspoons	½ teaspoons	2 teaspoons

3* Multigrain Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	380g (2 1/3)	540g (3 1/3)

Wholemeal bread flour	220g (1 1/3)	380g (2 1/3)	440g (2 2/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Pumpernickle Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2 ½ tablespoons	3 tablespoons
Treacle	1/3 cup	1/2 cup	2/3 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	420g (2 2/3)	540g (3 1/3)	660g (4)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Carrot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	1/3 cup	2/3 cup	1 cup
Nutmeg, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	2 tablespoon	2½ tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal plain flower	240g (1½)	320g (2)	400g (2½)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Potato & Peppercorn			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Wholemeal pain bread flour	380g (2 1/3)	540g (3 1/3)	540g (3 1/3)
Plain Bread flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
Fruit & Nut Dispenser			
Green peppercorns, drained	2 tablespoon	2 tablespoons	3 tablespoons

Sweet Breads

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (5) SWEET.
4. S elect CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Do not use Time Delay Setting when baking the Sweet breads as the ingredients will spoil.

4* Sweet				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	250 ml	330 ml	410 ml
Oil	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	3 Tsp.
Sugar	3 Tbsp.	3 Tbsp.	4 Tbsp.	5 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

4* Old Fashioned Oat			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Rolled Oats	½ cup	¾ cup	1 cup
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Honey	¼ cup	½ cup	½ cup
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Cinnamon / Raisin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim Milk Powder	1 tablespoons	2 tablespoons	3 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

4* Chocolate Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Cocoa	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	2 ½ tablespoons
Plain bread flour	480g (3¼)	520g (3¼)	560g (3½)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Chocolate chips	¾ cup	1 cup	1 cup

4* Banana Macadamia			
Ingredients:	750g	1.0kg	1.25kg
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	¾ cup	¾ cup	1 cup
Egg	1x 60g	1x60 g	1x60g
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Macadamia nuts, roughly chopped	½ cup	¾ cup	1 cup

4* Apple Spice Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cinnamon, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Clove, ground	½ teaspoon	½ teaspoon	½ teaspoon
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 ½ tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2 1/2 teaspoons
Fruit & Nut Dispenser			
Dried Apples, chopped	1/3 cup	2/3 cup	1 cup

4* Pina Colada Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	2/3 cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roast coconut	½ cup	¾ cup	1 cup

4* Apricot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 tablespoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried apricots, chopped	2/3 cup	¾ cup	1 cup

4* Coconut & Cherry Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	¼ cup	4 tablespoons
Canned cherries, chopped	2/3 cup	¾ cup	1 cup
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 Teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	½ cup	¾ cup	1 cup

4* Mixed Fruit Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1 ½ teaspoons	2 teaspoons
Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Mixed dried fruit	1/3 cup	2/3 cup	1 cup

4* Maple Walnut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Maple syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1 ½ table- spoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Walnuts, chopped	1/3 cup	2/3 cup	1 cup

4* Fig & Golden Syrup Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Ginger, ground	½ teaspoons	1 teaspoon	1½ teaspoons
Golden syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dry figs, chopped	½ cup	¾ cup	1 cup

4* Gingerbread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Golden syrup	¼ cup	¼ cup	1/3 cup
Ginger, ground	2 teaspoons	2½ teaspoons	3 teaspoons
All spice, ground	½ teaspoon	½ teaspoon	1 teaspoon
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas	¼cup	¼ cup	½ cup
Almonds, slivered	¼ cup	¼ cup	¼cup

4* Date & Espresso Loaf			
Ingredients:	750g	1.0kg	1.25kg
Boiling water	275ml	375ml	475ml
Dates, chopped	½ cup	¾ cup	1 cup
Coffee & Chicory	2 tablespoons	3 tablespoons	4 table- spoons

4* 15 Minute Break			
Ingredients:	750g	1.0kg	1.25kg
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	560g (3½)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Chunky Peanut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 tablespoons	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2½ tablespoons	3½ tablespoons
Skim Milk	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	360g (2¼)	400g (2½)
Wholemeal bread flour	160g (1)	200g (1¼)	240g (1½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roasted peanuts, chopped	½ cup	¾ cup	1 cup

Gluten Free Breads

We understand the importance of a staple food such as bread in a gluten intolerant individuals diet.

So all you have to do is simply add the ingredients, press a button and leave the rest up to Taurus Breadmaker.

Handy Hints

- For optimum results carefully follow the instructions.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5

minutes into the knead. There is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.

- Do not use the Time Delay setting when making Gluten Free bread.
 - Allow the bread to cool completely before slicing.
 - It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to ½ teaspoon.
 - Weigh all ingredients, including water for best results.
 - Use metric measures for all dry ingredients.
-
- When using vinegar never use malt vinegar.
 - Remove the baking pan from the baking chamber immediately after the bake cycle is completed.
 - Never leave in for the Keep Warm function.
 - Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.

Bread flour

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and course white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

5* Gluten free				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.	2Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	1 ½Tsp.	1 ½ Tsp.
Sugar	1 Tbsp.	2 Tbsp.	2 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Gluten free flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

6* Rye Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	200 ml	300 ml	400 ml	500 ml
Margarine	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	½ Tsp.	1 Tsp.	1 ½ Tsp.	2 Tsp.
Molases	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.	3 Tbsp.
Caraway seeds	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Milk powder	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Wholemeal plain bread flour	320 g	400 g	480 g	560 g
Rye bread flour	120 g	160 g	160 g	200 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

7* Quick		
Ingredients:	Small pan	1250g
Water(45~50°C)	200 ml	450 ml
Oil	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	3 Tsp.
Sugar	1 Tbsp.	2 Tbsp.
Milk powder	1 Tbsp.	3 Tbsp.
Bread flour	2 Cups	5 Cups
YEAST	1 Tsp.	2 Tsp.

8* Italian Herb Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	215 ml	315 ml	415 ml	515 ml
Margarine	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Basil, dried	½ Tsp.	1 Tsp.	1 Tsp.	2 Tsp.
Rosemary, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Thyme, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Salt	¼ Tsp.	½ Tsp.	2 Tsp.	2½ Tsp.
Sugar	½ Tbsp.	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Plain bread flour	520 g	600 g	680 g	760 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

8* Rosemary & Olive Oil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	265ml	340ml	415ml
Olive Oil	50ml	75ml	100ml
Rosemary , dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Olive & Sundried Tomato Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons
Fruit & Dispenser			
Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, seeded and chopped	2 tablespoons	2 ½ tablespoons	3 tablespoons

8* Sour Cream & Chilli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Sour cream	½cup	¾ cup	1 cup
Chilli powder	1 teaspoon	1½ teaspoons	2 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim Milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	440g (2¾)	520g (3¼)	720g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Garlic & Herb Bread

Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	3	1	3
	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Tomato & Basil Bread

Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato past	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Orange & Thyme Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flower	600g (3 ¾)	680g (4¼)	760g (4 ¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Onion Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	¾ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ table- spoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¼)
Yeast	1½teaspoons	1½ teaspoons	2 teaspoons

8* Cumin & Coconut			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	¼ cup	1/3 cup	½ cup

8* Salami Cheese Bread			
Ingredients	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano, dried	½ tablespoon	1 teaspoon	1 teaspoon
Salami, chopped	2/3 cup	2/3 cup	1 cup
Mozarella cheese, grated	1/3 cup	1/3 cup	½ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Lemon Poppyseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2½ tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk Powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

8* Beer & Bacon Bread			
Ingredients:	750g	1.0kg	1.25kg
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	1/3 cup	½ cup	2/3 cup
Mustard	1 tablespoon	1½ tablespoons	2 tablespoons
Onions, chopped	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

9* Dough		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Milk powder	1 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 Tbsp.
Bread flour	2 Cups	4 ½ Cups
YEAST	1 Tsp.	1 Tsp.

Pizzas & Other Versatile Doughs.

Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (9) **PIZZA DOUGH** and press "START".
4. Remove dough from bread pan and follow instructions given for each recipe.

Pizza Dough

Dough

Water 290ml
Sugar 1 teaspoon
Olive oil 2 tablespoons
Plain bread flour 480g (3 cups)
Salt ½ teaspoon
Yeast 2 ½ teaspoons

1. Remove completed dough from the bread pan. Grease two pizza trays. Heat oven to 180°C.
2. Divide dough in half. Roll dough to fit pizza trays. Spread with favourite toppings and bake for 20 minutes at 180°C or until cooked.

Herb Focaccia

Dough

Water 330ml
Water 330ml
Salt ½ teaspoon
Skim milk powder 1 tablespoon
Sugar 2 teaspoons
Plain bread flour 480g (3 cups)
Yeast 2 ½ teaspoons

Topping

2 tablespoons olive oil
1 teaspoon oregano
1 teaspoon chopped basil

1. Remove completed dough from bread pan. Grease rectangular baking tray.
2. Knead dough with a little extra bread flour until elastic and dough springs back when pressed. Shape to fit baking tray
3. Cover and allow to rise for 30 minutes. Using your knuckles, press small indents into dough.
4. Brush surface with oil and sprinkle with herbs and bake in a pre-heated oven for 30 minutes or until golden.

Hot Cross Buns

Dough

Water 330ml
Margarine 2 tablespoons
Egg 1x60g

Sitanas ¾
Nutmeg ½
Salt ½
Brown Sugar ¼ cup
Plain bread flour 520g (3 ¼)
Yeast 2½ teaspoons

Crosses

Plain Bread flour 80g (½ cup)
Water 80ml
Sugar 2 teaspoons

Glaze

Water 2 tablespoons
Sugar 2 tablespoons
Gelatine 1 teaspoon

1. Remove completed dough from bread pan. Line a baking tray with baking paper.
2. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Pace close together on baking tray. Cover and allow to rise for 30 minutes.
3. **CROSSES:** Mix flour and water together until smooth. Pipe crosses over risen dough.
4. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.
5. **GLAZE:** Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.
Makes 12 buns.

Breadsticks

Dough

Water 240ml
Margarine 2 tablespoons
Salt ½ teaspoon
Sugar 2 teaspoons
Bread improver ¾ teaspoon
Plain Bread flour 480g (3 cups)
Yeast 2 ½ teaspoons

Topping

1 teaspoon water
1 egg white
Sesame sheet

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 30 pieces. Roll each piece into a 20cm rope. Place 2.5cm apart on baking tray.
3. Cover and allow dough to rise for 30 minutes or until puffy.

Bread rolls

Dough

Water 250ml
Egg 1x60g
Margarine 2 tablespoons
Salt ½ teaspoon

Topping

Margarine, melted
Sugar ¼ cup
Plain bread flour 520g (3¼ cups)
Yeast 2½ teaspoons

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
3. Brush with margarine. Bake for 15 minutes or until golden brown.

Brown and White Rice Bread

Wet Ingredients

Eggs 3x60g
Canola oil ¼ cup
Cider vinegar 1½ teaspoons
Water 375ml

Dry Ingredients

Sugar 3 tablespoons
Skilm milk ½ cup
Salt 1½ teaspoons
Xanthan or guar gum 1 ¼ teaspoons
Brown rice flour 100g
White rice flour 200g
Yeast 2¼ teaspoons

Cheese Bread

Wet Ingredients

Egg 3x60g
Canola oil 3 tablespoons
Water 425ml

Dry Ingredients

Ceddar cheese grated ½cup
Celery seeds 1 ½teaspoons
Poppy seeds 1 tablespoon
Onion, minced 1 tablespoon
Xanthan or guar gum 3 ½ teaspoons
Skilm milk powder 1 ¼ cup
Brown rice flour 100g
White rice flour 200g
Salt 1 teaspoon
Sugar 2 tablespoons
Yeast 2 1 ¼ teaspoons

Cardamon Flavoured Fruit Bread

Wet Ingredients

Eggs 3x60g

Cider vinegar 1½ teaspoons
Canola oil ¼ cup
Water 375ml

Dry Ingredients

Mixed fruit chopped ½ cup
Cardamon, ground 2 teaspoons
Suagr 3 tablespoons
Salt ½ teaspoon
Skilm milk powder ½ cup
Xanthan or guar gum 2½ teaspoons
Potato flor 80g
Tapioca flour 80g
White rice flour 200g
Yeast 2 ¼ teaspoons

Caramel Pecan Rolls

Dough

Water 250ml
Margarine 2 tablespoons
Egg 1x60g
Salt ½ teaspoon
Sugar 2 tablespoons
Plain Bread flour 520g (3 ¼ cups)
Yeast 2 ½ teaspoons

Filling

Margarine, melted 80g
Brown Sugar ½ cup
Pecan halves 2/3
Cinnamon 2 teaspoons

1. Remove completed dough from bread pan. Grease and line a 22cm square baking pan.
2. Mix margarine, brown sugar, pecan halves and cinnamon.
3. Roll out dough into 45cm x 22cm rectangle on lightly floured surface.
4. Spread with filling. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
5. Cover and allow to rise for 1 hour or until doubled in size.
6. Place in a pre-heated oven and bake for 30 minutes at 180°C or until golden brown.

Calzones

Dough

Water 250ml
Olive oil 1 tablespoon
Salt ½ teaspoon
Sugar 1 teaspoon
Plain bread flour 400g (2 ½ cups)
Yeast 2 ½ teaspoons

Pesto Filling

6 sundried tomatoes
6 tablespoons pesto
1 ½ cups shredded mozzarella

1 cup mushrooms, sliced
¾ cup chopped bacon
Salt/pepper to taste
1 egg, lightly beaten for brushing

1. Remove completed dough from bread pan. Line a baking tray with greaseproof paper.
Heat oven to 180°C.
2. Divide dough into 6 equal parts. Roll each part into 18cm circle on a lightly floured surface with a rolling pin. Spread a layer of pesto onto each circle within 2cm of edge.
3. Layer cheese, bacon, mushrooms and tomatoes on half of each circle within 1 inch of edge. Sprinkle with salt and pepper.
4. Fold dough over filling; fold edge up and pinch secure to seal. Place on baking tray. Brush with egg.
Bake 25-30 minutes or until golden brown.
Makes 6

Cinnamon Rolls

Dough

Water 250ml
Margarine 2 tablespoons
Egg 1x60g
Salt ½ teaspoon
Sugar 2 tablespoons
Plain bread flour 520g (3 ¼ cups)
Yeast 2½ teaspoons

Filling

Margarine, melted 3 tablespoons
Sugar ½ cup
Cinnamon 2 tablespoons

1. Remove completed dough from bread pan.
Grease and line a 25cm square baking pan.
2. Mix sugar and cinnamon. Roll out dough into 45 x 22cm rectangle on lightly floured surface. Brush with margarine; sprinkle with sugar-cinnamon mixture. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
3. Cover and allow to rise for 1 ¼ hours or until doubled in size.
4. Place in pre-heated oven and bake for 30 minutes at 180°C or until golden brown.
Lightly drizzle with glaze.
Glaze: Mix ½ cup icing sugar, ¼ teaspoon vanilla essence and 2 tablespoons milk until thin enough to drizzle.

Glazes & Spreads

Garlic Butter

Mix:

¼ cup margarine or butter, softened
1/8 teaspoon garlic powder

Herb-Cheese Butter

Mix:

¼ cup margarine or butter, softened
1 tablespoon grated Parmesan cheese
1 teaspoon chopped fresh parsley
¼ teaspoon dried oregano leaves
Pinch of garlic salt

Italian Herb Butter

Mix:

¼ cup margarine or butter, softened
½ teaspoon Italian seasoning
Pinch of garlic salt

Choco-Banana Spread

Mix:

1/3 cup mashed rip banana
1/3 cup semisweet chocolate chips, melted.

Fruited Cream Cheese Spread

Mix:

Beat on medium speed until fluffy;
250g cream cheese, softened
¼ cup favourite fruit jam

Ham and Swiss Spread

Mix:

250g cream cheese, softened
2 tablespoons finely chopped ham
1 tablespoon shredded Swiss Cheese
½ teaspoon prepared mustard

Honey-Walnut Spread

Mix:

200g cream cheese, softened
1 tablespoon chopped walnuts

Herb-Cream Cheese Spread

Mix:

200g whipped cream cheese
1 teaspoon chopped fresh
or ½ teaspoon dried dill
1 small clove garlic, crushed

Ripe Olive Spread

Mix:

Process in food processor or blender until slightly coarse;
1 ½ cups pitted ripe olives
3 tablespoons olive oil
3 tablespoons capers, drained,
3 flat anchovy fillets, drained
1 teaspoon Italian seasoning
2 cloves garlic

Whipped Honey-Orange Spread

Mix:

Beat on medium speed until fluffy;
250g margarine or butter, softened
2 tablespoons honey
2 teaspoons grated orange peel

Browned Butter Glaze Spread

Mix:

2 tablespoons margarine or butter
2/3 cup icing sugar
1/2 teaspoon vanilla
3 to 4 teaspoons milk
Heat margarine in saucepan over medium heat until light brown; cool. Stir in icing sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

Cinnamon Glaze

Mix:

Mix until thin enough to drizzle;
1/2 cup icing sugar
1/4 teaspoon ground cinnamon
1 1/2 to 2 teaspoons water

Citrus Glaze

Mix:

Mix until thin enough to drizzle;

1/2 cup icing sugar

1 teaspoon grated lemon or orange peel

1 1/2 to 2 teaspoons lemon or orange juice

Creamy Vanilla Glaze

Mix:

Mix until thin enough to drizzle;

1/2 cup icing sugar

1/4 teaspoon vanilla

1 1/2 to 2 teaspoons milk

Toppings

Suggested toppings:

Chopped bacon

Herbs

Chopped onion

Sea salt

Sliced salami

Spices

Grated cheese

Sliced olives

Poppy seeds

Coconut

Sesame seeds

Chopped capsicum

Sun-dried tomatoes

Chocolate sprinkles

Hundreds and thousands

10* Pasta		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Flour	2 Cups	4 1/2 Cups

11* Milk Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Milk	340 ml	375 ml	410 ml	450 ml
Margarine	1 Tbsp.	1 1/2 Tbsp.	1 1/2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 1/2 Tsp.	1 1/2 Tsp.	2 Tsp.
Sugar	2 1/2 Tbsp.	3 Tbsp.	3 Tbsp.	4 Tbsp.
Plain bread flour	440 g	560 g	680 g	760 g
Yeast	1 Tsp.	1 1/2 Tsp.	1 1/2 Tsp.	2 Tsp.
Skim milk powder	1/2 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.

Jams

Handy hints for optimum results

- Use ripe, fresh fruit. Large pieces should be cut into rough shaped small pieces.
- Jam should be chunky and contain pieces of fruit, avoid processing your fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour hot jam into sterilised jars (see notes below), leaving approximately 2cm for the top of the jar.
- Seal the jar immediately.
- Label jars. Allow to cool to room temperature before refrigerating.
- Jam Setta is required in all recipes. It contains pectin, a natural setting agent that occurs in fruit, essential for the gel like quality of jam. Jam Setta can be purchased in most supermarkets in 50g sachets.
- Be very careful when handling hot jam.

Sterilising your jars

- Remove labels and lid inserts by soaking in warm water. Wash well in soapy water.
- Place jars on a tray into the oven at 100°C for 20-25 minutes. Remove using oven mitts and fill immediately with hot jam.
- Sterilising your jars will destroy germs and kill bacteria that would otherwise spoil your jam.
- Thus you will be able to enjoy your homemade jam all year round.

Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (9) JAM and press "START".
4. Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.

Note: It is normal for excess steam to escape from the steam vent during the cooking process. Leave the lid closed until cooking is complete.

Strawberry Jam

500g strawberries
hulled and chopped
1 ½ cups sugar
3 tablespoons Jam Setta

Apple & Rhubarb Jam

1 apple, peeled and chopped
300g rhubarb, chopped
150ml water
1 cup sugar

2 tablespoons lemon juice
3 tablespoons Jam Setta

Apricot Jam

500g fresh apricots, deseeded and chopped
1 ½ cups sugar
¼ cup lemon juice
2 tablespoons water
3 tablespoons Jam Setta

Kiwi Jam

6 large kiwi fruit, peeled and chopped
1 cup sugar
1 tablespoon water
1 tablespoon lemon juice
3 tablespoons Jam Setta

Plum Jelly

500g fresh plums, peeled, deseeded and chopped
1 ½ cups sugar
1 tablespoon lemon juice
3 tablespoons Jam Setta

Traditional Marmalade

500g Seville oranges, halved and thinly sliced,
1 1/2 cups sugar
2 tablespoons lemon juice
3 tablespoons Jam Setta

Peach & Cardamon Jam

500g fresh peaches, seeded and chopped
1 ½ cups sugar
¼ cup lemon juice,
½ teaspoon cardamon seeds, crushed,
2 tablespoons water
3 tablespoons Jam Setta

12* Orange JAM

Orange	3 Large oranges
Lemon	1 Large lemons
Sugar	1 ¼ Cups
Pectin jelly	2 Tbsp.

12* Strawberry JAM

Strawberry	1 ½ Cups
Lemon juice	2 Tsp.
Sugar	1 Cup
Pectin jelly	1 Tbsp.

Cycle times/Operating times:

	Cycle Times: Hrs			Rapid Function:			Time Delay Function
	750G	1000G	1250G	750G	1000G	1250G	
Settings:	750G	1000G	1250G	750G	1000G	1250G	
Basic	3Hr13min	3Hr18min	3Hr25min	2Hr12min	2Hr17min	2Hr24min	Yes
French	3Hr30min	3Hr32min	3Hr35min	2Hr30min	2Hr32min	2Hr35min	Yes
Whole Wheat	3Hr43min	3Hr45min	3Hr48min	2Hr28min	2Hr30min	2Hr33min	Yes
Sweet	3Hr17min	3Hr22min	3Hr27min	-	-	-	Yes
Gluten Free	3Hr7min	3Hr12min	3Hr19min	-	-	-	No
Rye	3Hr43min	3Hr45min	3Hr48min	-	-	-	Yes
Quick	-	-	1Hr20min	-	-	-	No
Italian Bread	3Hr30min	3Hr32min	3Hr35min	-	-	-	No
Dough	1Hr30min Operating Time	-	-	-	-	-	No
Pasta	14Min Operating Time	-	-	-	-	-	No
Milk Bread	3Hr13min	3Hr18min	3Hr25min	-	-	-	Yes
Jam	1Hr5min Operating Time	-	-	-	-	-	No
Bake Only	As Per User Preference, 1Hr Max	-	-	-	-	-	No

Troubleshooting:

Troubleshooting:		
Problem	Cause	Remedy
Bread Maker Fails To Mix	Appliance Is Not Plugged In	Plug In Appliance
	Delay Function Is Active, Pre-Heat Indicator Will Flash	Reset Timer, Press Start Button For 2-3 Seconds
	Appliance Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Abnormal Sound	There Could Be Crumbs Left In The Appliance	Remove Any Loose Crumbs From Appliance
	Bread Barrel Is Loose	Securely Lock Bread Barrel Into Its Position
Abnormal Smell	Power Cord Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Bread Is Partially Raw	Incorrect Ingredients Were Used	Refer To Provided Recipes
Lcd Displays E00	Temperature Inside The Unit Is Lower Than -10 Degrees	Allow Appliance To Heat Up Befroe Use
Lcd Displays E01	Temperature Inside The Unit Is Higher Than 50 Degrees	Allow Appliance To Cool Down Before Use
Lcd Dispalays Eee Or Hhh	Open Circuit Or Overheating	Return Appliance To The Authorised Service Centr For Repair

Baking Results

Please check the following:

		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough	◆							
		Too much	◆				◆			
	YEAST	Not enough				◆		◆		
		Too much					◆			
	WATER or LIQUID	Not enough	◆					◆		
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆		◆
	SALT	Omitted			◆	◆	◆			
FLOUR:	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Questions & Answers

Why do I have to vary the amount of flour and water in my recipes so often?

The characteristics of flour will vary from season to season, be affected by how its stored and the humidity in the air. Flour absorbs moisture and so each batch is different because it has been exposed to different conditions. Check your dough after 10 minutes kneading, if it appears 'sticky' add more flour, 1 tablespoon at a time. If your dough appears 'dry' or 'too firm' add more water, 1 teaspoon at a time.

A well balanced bread dough will look smooth and elastic and should be soft to the touch.

What if I don't have a scale?

We recommend that for optimum results you weigh your flour

(1 cup white flour = 160g

1 cup wholemeal = 140g

1 cup rye flour = 140g).

You can still bake

delicious bread successfully at home without scales

if you follow the measuring instructions on page ??

How can I make White bread more nutritious?

You can change any of the recipes in this book to 50/50, 1/2 plain flour and 1/2 wholemeal. Thus adding more fibre to a white loaf or lightening the texture of a wholewheat. Just check your dough after 10 minutes kneading and adjust water if necessary. Remember to note your successes.

Why do you use dry milk powder, can I use fresh milk?

Skim milk powder is used in bread recipes because

it is a more stable ingredient than fresh milk, that is it won't spoil. This allows you're to use the delay function.

You can substitute fresh milk for the water in any recipe, just omit the milk powder

Is butter the same as margarine?

In terms of your bread recipes, yes. You can substitute butter or oil for margarine in your recipes using the same measurements.

My kids love honey, can I use it instead of sugar?

As long as you make equal measurements you can use honey, golden syrup, treacle, molasses or brown sugar in place of sugar. We don't recommend the use of artificial sweeteners in bread recipes.

Can I make salt free bread?

Salt plays an important role in the breadmaking process. It controls the yeast fermentation and

affects the structure of the bread adding strength to the gluten. Omitting salt from the recipes is not recommended. Without salt, the bread will be an inconsistent shape, colour and crumb. It will also have a shorter shelf life.

Do I have to leave the bread in for the keep warm?

No. This feature circulates warm air for the time indicated to maintain the crisp baked crust and shape of your loaf. You can remove the bread anytime after baking has completed.

Sometimes my bread does not rise, why?

This could be simply because you forgot to put the yeast in. The yeast may be out of date or just didn't ferment. Other causes could be

mismeasurement of ingredients or hot water being used.

The freshness of ingredients and correct measuring techniques are essential for successful breadmaking.

Can I use the delay function anytime?

The delay program can be preset to have your bread ready in up to 15 hours. Set it before you go to work or bed, so that you have hot fresh bread when you want it.

Be aware that some recipes are unsuitable for the delay function as they contain perishable ingredients that may spoil, such as milk, eggs, yogurt, cheese or meat.

AFRIKAANS HANDLEIDING

Geagte kliënt,

Baie dankie vir u keuse om 'n Taurus handelsmerk produk te koop.

Danksy die tegnologie, ontwerp en werking en die feit dat dit voldoen aan die strengste gehalte standaarde, is u verseker van 'n volle bevredigende gebruik en lang produklewe.



■ FUNKSIES

1. Vrugte- en neuthouer
2. Leesvenster
3. Vlekvrye staal afwerking
4. 1 Groot broodpan en 2 klein pannetjies
5. Koel aanraak deel

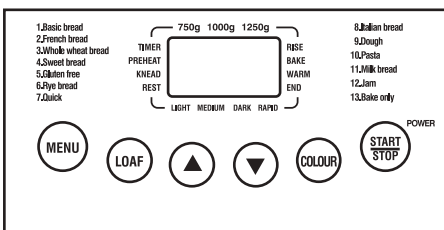
Veiligheidsinstruksies:

- Lees hierdie instruksies baie aandagtig deur voor die gebruik van die toestel en bêre dit op 'n veilige plek vir toekomstige verwysing.
- Moenie enige van die toestel se warm oppervlakte aanraak nie. Gebruik oondhandskoene vir die verwydering van die broodpan/ne uit die toestel want die toestel is baie warm na gebruik.
- Haal die koord uit die sok as die toestel nie in gebruik is nie of as dit skoongemaak word.
- Moenie die toestel onder water of enige ander vloeistof dompel nie. Moet ook nooit die toestel onder 'n lopende kraan los nie. Moet dit ook nooit sonder toesig laat nie.
- Hierdie toestel is slegs vir volwasse gebruik.
- Diétoestel is slegs bedoel vir huishoudelike gebruik.
- As die toestel 'n beskadigde prop of koord het, moet dit nie gebruik nie. As die prop of kragtoevoer beskadig is, neem dit terug na die naaste gemagtigde dienssentrum vir herstel.
- Gebruik slegs die toebehore en bybehore wat deur die vervaardiger verskaf is.
- Moenie enige van die bewegende dele aanraak as die toestel in werking is en nog ingepron is in die krag sok nie.
- Moenie toestel in die buitlug stoor nie. Die toestel moenie in die buitlug gestoor word of aan reën blootgestel word nie. As water die toestel binnedring sal die risiko vir 'n elektriese skok verhoog.
- Maak seker dat die spanning wat op die toestel se graderiketiket verskyn, ooreenstem met dié van die netspanning voor die prop in die sok gesteeek word.
- Indien enige van die toestel se omhulsels breek, trek dadelik die prop uit die hooftoevoer om die moontlikheid van 'n elektriese skok te verhoed.
- Die toestel moet ook nie gebruik word as dit op die vloer geval het en sigbare tekens van skade toon en as dit lek nie.
- Moenie die toestel met nat hande of voete gebruik of as u kaalvoet is nie.
- Moenie die elektriese draad dwing nie. Moenie die

- koord gebruik om die toestel op te tel, te dra of aan te koppel nie.
- Maak seker die koord word nie verstrengel of vasgevang nie.
 - Moenie toelaat dat die koord met die toestel se warm oppervlaktes in aanraking kom nie. Gaan die toestand van die kragkoord na. Beskadigde of verstrengelde kragkoorde verhoog die risiko van 'n elektriese skok.
 - Moenie die prop met nat hande aanraak nie.
 - Hierdie toestel is nie vir gebruik deur persone (kinders ingesluit) met verminderde fisiese, sensoriese of geestelike vermoëns, of 'n gebrek aan ervaring en kennis, tensy hulle onder toesig opdrag aangaande die toestel ontvang van 'n persoon verantwoordelik vir hulle veiligheid.
 - Kinder moet te alle tye onder toesig verkeer om te verseker dat hulle nie met die toestel speel nie.
 - Die toestel moet ook nie beweeg word as dit in gebruik is nie.
 - Enige misbruik of versuim om die instruksies te volg vir gebruik maak die vervaardiger se aanspreeklikheid nietig.
 - Wag vir die toestel om tot kamertemperatuur af te koel voordat enige skoonmaak aktiwiteite onderneem word of voor dit gestoor word.
 - Die toestel se prop moet behoorlik in die hoofleiding-sok pas. Moenie die prop verander nie. Moenie aanpassers gebruik nie.
 - Moenie toelaat dat die toestel of sy kragkoord enprop in aanraking kom met ander warm oppervlaktes nie. Moet dit ook nie naby enige ander bron van hitte plaas nie. Die afstand tussen die toestel en die muur moet nie minder as 7cm wees nie.
 - Moenie aan die prop se punte raak as dit pas uit die krag sok getrek is nie.

Beheerpaneel:

Beheerpaneeluitleg:



Beheerpaneel vertoon:

- Die beheerpaneel sal die volgende vertoon: "MENU", "LOAF" and "COLOUR".
- Die "MENU" opsielys sal die volgende vooraf ingestelde funksies vertoon wat gebruik kan word:
 1. Basies
 2. Franse
 3. Heelkoring

4. Soet
 5. Glutenvrye
 6. Rog
 7. Vinnige
 8. Italiaanse brood
 9. Deeg
 10. Pasta
 11. Melkbrood
 12. Konfyt
 13. Bak slegs brood grootte stellings:
 - 750g (gebruik hierdie opset vir die twee klein pannetjies of 1x 750g brood)
 - of 1000g
 - 1250g.
- Kors kleur seleksie: Lig, Medium, Donker.

Gebruiksaanwysings:

1. **Menu:** Gebruik dié vooraf bepaalde bakfunksie wat u wil gebruik om van te kies waarvan die nommer op die LCD vertoon sal word.
2. Die tydhouer gebruik die "▲" of "▼" knoppies om tyd by te voeg of te verminder. Dit sal ook op die LCD skerm vertoon word. Druk die knoppie "▲" om die tyd met 10 minute per keer te vermeerder en druk dan die "▼" knoppie omdat tyd te verminder met 10 minute per keer.
3. **Kleur:** Gebruik die kleur knoppie om die kleur kors van die brood te kies. Die gekose kleur sal op die skerm vertoon word.
4. **Broodgrootte:** met hierdie knoppie kan die brood se grootte geselekteer word wat ook op die LCD skerm sal wys.
5. **Start/Stop (begin/end):** Hierdie knoppie begin of eindig die bakproses.

Bedryfsaanwysings:

1) Bakinstruksies

- Afhangende van die grootte brood wat u wil bak, (twee klein broodjies of een grote) kies die verlangde broodpan wat u wil gebruik.
- Wanneer u die broodpan gekies het, moet die lemme ingevoeg word. Hierdie apparaat word voorsien met die 4 knielemme, twee groter vir die enkele groot broodpan en twee kleineres, een vir elk van die klein broodpannetjies. Neem kennis van die knielem wat gebruik word en maak seker dat die regte grootte vir die regte pan gebruik word. Indien die groter op die klein pannetjies gebruik word, sal dit die toestel beskadig en as die klein lemme op die groot pan gebruik word sal hulle oneffektief wees.
- Plaas al jou bestanddele in die broodpan, voeg die gis laaste by en plaas dit in die middel van die pan.
- Sodra al die bestanddele in die pan is, kan u die brood begin maak. Maak seker dat dat dit veilig toegerus is. Sluit dan die deksel vas op die toestel.
- Druk op die menu knoppie om die vooraf bepaalde

bakfunksie wat u wil gebruik te begin.

- Gebruik dan die “Kleur” knoppie om die tipe kors te kies.
- Sodra dit gedoen is druk u die broodgrootte wat u wil bak volgens die bestanddele wat u het deur die brood(loaf) knoppie te druk daar is drie opsies om van te kies.
- As u daarmee klaar is, druk u die Begin/ Stop knoppie vir die toestel om te begin werk.
- Die einde van die baksiklus sal aangedui word met ‘n pieptoon en op die skerm sal “0.00” wys.
- Nadat die pieptoon afgegaan het, sal die toestel oorsakel na ‘n” hou warm funksie” vir ‘n uur. Indien u nie van die “hou warm funksie” wil gebruik maak nie, en die brood wil verwyder, druk dan die “stop”knoppie en hou dit af vir een sekonde.
- Sodra die eeheid afgeskakel is, skakel die kragtoevoer af en verwyder die prop uit die sok.
- Gebruik oondhandskoene om die pan mee te verwyder en te verhoeddat warm dele van die toestel geraak word.
- Met die hulp van die oondhandskoene keer die brood uit op ‘n afkoel rakkie.
- Sodra dit afgekoel is, gebruik die kniehaak lem om die knielemme van die onderkant van die brood te verwyder. Sou die brood en lemme nog warm wees, gebruik die oondhandskoene indien nodig.

2)Deegfunksie instruksies:

Dié funksie laat jou toe om deeg in die broodbakker te meng. Voeg jou bestanddele bymekaar en die toestel sal die deeg meng en ook laat rys as u die “deeg” funksie kies. Sodra die toestel daarmee klaar is, sal ‘n bieptoon afgaan vir 5 sekondes.

Geheue vir kragonderbrekings

Indien hooftoevoer sou afskakel vir ‘n kragonderbreking, of omdat die skakelaar verkeerdlik afgesit is, het die toestel ‘n funksie wat dit vir 7 minute langer sal laat bak. Sou die krag af wees vir meer as 7minute dan sal al die instellings weer ingestel moet word op ‘n “skoon” geheue.

Veiligheidskenmerke

Omgewings temperatuur:

Indien die omringende temperatuur onder -100c val of styg bo 500C sal die toestel nie in staat wees om goed te funksioneer nie. Die broodbakker sal outomaties afskakel en “E00” of “E01” op die LCD skerm vertoon. Daar sal ook ‘n deurlopende kort geluid klink om jou in kennis te stel van die probleem. Laat die masjien afkoel of verhit tot kamertemperatuur voordat u dit weer gebruik.

Foutopspring

Die toestel sal outomaties oorverhitting of foute soos kortsluitings aandui ook soos ‘n opkring. Die toestel sal die opkring aandui met “EEE” of oorverhitting met “HHH” as daar ‘n kortsluiting is. As dit sou gebeur, ontkoppel dadelik die toestel van die hooftoevoer af en neem dit na die naaste gemagtigde dienssentrum vir herstel.

Outomatiese Vrugte- en Neuthouer

Stel outomaties neute en vrugte vry in die kniesiklus. Dit neem die raaiwerk uit die respte.

Vertraging/Aanpassing

Allows you to delay the completion of your desired program up to 15 hours, or use it during programming to adjust the time of the current stage of your breadmaking cycle by pressing the +/- buttons.

Maklik om te volg stappe

Die volgende instruksies is ontwerp om beginners stap vir stap te lei deur die bakproses. Hierdie instruksies is spesifiek vir die brood, deeg, of pasta resepte van die reseptafdeling van die boekie wat aangegeeword. Ons beveel aan dat al die bestanddele noukeurig geweeg word vir akkuraatheid.

Stap 1: Bestanddele:

Voeg eenvoudig net al die bestanddele bymekaar in die bakpan. Onthou die bestanddele moet in die voorgeskrewe volgorde bygevoeg word:

1. Vloeistof
2. Droë bestanddele
3. Gis.

Wenk:Vir die beste resultate is dit belangrik dat die bestanddele in die regte volgorde moet bygevoeg word en dat dit geweeg word vir akkuraatheid.

Stap 2: Stel jou keuse in op menu

Druk op die opsielys om jou gewenste keuse te maak. As u op die opsielys knoppie druk, sal dit deur al die resepte van (1) tot (12) beweeg. Soos u deur die resepte blaai sal dit op die LCD skerm wys.

Stap 3: Kies jou korskleur

Kies die KLEUR knoppie om die kleur van die brood se kors te kies. U kan kies tussen lig, medium en donker op vooraf bepaalde instellings (verwys na die grafiek onder die opskrif: Beheerpaneeluitleg). Sou u nie ‘n kors kleur kies nie sal die masjien outomaties die medium kors gebruik.

Stap 4: Kies die broodgrootte:

Druk die grootte knoppie om die gewenste grootte brood te kies – 750g. 1.0kg of 1,25 kg.

Na die gebruik van jou broodbakker:

Laat die masjien eers vir 30 minute afkoel voor die aanvang van die volgende program.

Hoe om ‘n groot brood wat lekker smaak te bak:

Die bestanddele in basiese brood is baie eenvoudig: meel, suiker, sout, vloeistof (soos water of melk), moontlik ‘n vet(soos botter of margarien), en gis. Elkeen van die bestanddele voer ‘n spesifieke werk uit, en elk

verleen 'n spesiale geur aan die finale meesterstuk. Dit is waarom dit belangrik is om die regte bestanddele in presies die regte hoeveelhede te gebruik om te verseker dat u die heerlikste resultate kry!

Gis:

Gis is eintlik 'n mikroskopiese plant. Eenvoudig gestel, sonder gis, sal jou brood nie rys nie. Wanneer benat met 'n vloeistof, gevoed deur suiker en versigtig opgewarm, produseer gis gasse wat maak dat die deeg rys. As die temperatuur té laag is, sal die gis nie geaktiveer word nie – as dit té hoog is sal die plantjie sterf. Jou broodbakker neem hierdie bekommernis van jou weg omdat die masjien te alle tye die regte temperatuur handhaaf in die bakkamer. Sommige soorte gis vereis die gebruik van 'n broodverbetering. Die broodverbetering sal bykomende gluten verskaf aan die meel om 'n beter te produk te produseer.

Let wel: Ons beveel nie die gebruik aan van saamgeperste gis of vars gis in jou broodbakker nie. Taurus beveel slegs die gebruik van droë gis aan. Maak altyd seker dat die gis binne die vervaldatum gebruik word, want verouderde gis sal veroorsaak dat die brood nie rys nie.

Meel:

Ten einde vir die brood om te kan rys, moet die meel 'n genoegsamehoë proteïen inhoud hê. Taurus beveel aan dat 'n eenvoudige meel van goeie gehalte of broodmeel gebruik word. In teenstelling met wit meel, bevat koringmeel semels en koringkiem wat swaar is en rys inhibeer. Koringbrood is dus geneig om swaarder in tekstuur te wees en kleiner in grootte. 'n Ligter groter brood kan verskaf word deur die kombinasie van wit meel en koringmeel vir volgraan resepte.

Suikers:

Suikers versoet die brood, leen sagtheid aan die tekstuur en verskaf kos aan die gis. Wit of bruinsuiker, molasse, esdoring of goue stroop, heuning en ander versoeters mag gebruik word in ekwivalente hoeveelhede. Let wel: Kunsmatige versoeter kan die suikers in soortgelyke hoeveelhede vervang, maar die tekstuur en smaak van die brood sal wissel.

Vloeistowwe:

Wanneer vloeistowwe met die proteïene gemeng word in die meel, word gluten gevorm. Gluten is nodig vir die rys van die brood. Die meeste resepte gebruik poeiermelk en nie water nie, maar ander vloeistowwe soos melk, vrugtesap, bier en water kan gebruik word. Dit is 'n baie delikate balans: Vloeistowwe moet by kamertemperatuur gebruik word: eksperimenteer met hoeveelhede van hierdie vloeistowwe om die optimum van 'n resep te kry want té veel vloeistof kan veroorsaak dat die brood platval in die bak, terwyl té min vloeistof sal veroorsaak dat die brood nie rys nie. Aantekeninge is beskikbaar daaroor.

Die kuns om heerlike groot brode te bak:

In klein hoeveelhede, beheer sout die gisaksie en voeg

geur by. Té veel sout inhibeer die rys van brood so maak seker van hoeveelhede meet. Enige tafelsout mag gebruik word.

Vette:

Baie brode gebruik vet om die geur van brood en die vogtigheid vanbrood te behou. Tipies gebruik ons merendeel margarien in ons resepte, sagte botter of olie mag in ekwivalente hoeveelhede gebruik word. Let wel: sou u vet wil byvoeg in die resep, sal jou brood varieer in smaak en tekstuur. Belangrike wenke vir afmeet: Elke bestanddeel in brood het 'n spesifieke rol om te speel, daarom is dit uiters belangrik om die bestanddele akkuraat af te meet om die beste resultate te verkry.

Droë bestanddele:

Gebruik 'n standaard metrieke maatlepel asook 'n metrieke maatkoppie. Moenie eetgerei lepels of kof-fiekoppies gebruik nie enonhou om afgeplatte mates te gebruik. Vir flour skep dit los in die maatbeker en plat dit af met 'n mes. Moenie die bestanddele in die maatkoppie styf inprop nie of die maatkoppie tik tensy anders vermeld in die resep.

Vloeistowwe:

Vul 'n standaard metrieke maatlepel of maatkoppie tot die vlak aangedui in die resep. Plaas die maatkoppie op 'n plat oppervlakte en kontroleer die vlak op ooghoogte.

Soliede vette:

Vul 'n standaard metrieke lepel of maatkoppie tot die vereiste vlak en plat af met 'n mes.

Laaste dinge laaste!

Plaas altyd die vloeistowwe eerste in die pan, dan die droë bestanddele en laaste die gis. Dit sal 'n eweredig geryste en eweredige gebakte brood verseker.

Vrugte- en neuthouer:

Jou Taurus broodbakker het 'n outomatiese vrugte- en neuthouer wat outomaties die neut en vrugte eweredig vrystel in die deeg van die kniesklus. Dit sal gedoen word ongeveer 8 minute voor die einde van knie2, om te verseker dat die gedroogde vrugte nie gekneus word nie en dit is nie stukkend nie. Die kapasiteit van die vrugte- en neuthouer is 1 koppie droë bestanddele en is 'n beskikbare opsie op al die opsies instellings, maar ons beveel aan dat net die Basic(basies)(1), Gluten/yeast(gis) free (3), koring(4), en Soet brood(5) gebruik word. Die vrugte- en neuthouer is nog 'n kenmerk van jou Taurus broodbakker wat ontwerp is vir gemak en om die raaiwerk uit resepte te haal.

Die vrugte- en neuthouer kan nie met die maak van klein broodjies gebruik word nie. Wag vir die biep geluid en voeg die vrugte en neut met die hand by.

Hoe om die Time Delay(tydvertraging) te gebruik:

• Die Taurus broodbakker stel jou in staat om die brood

se bak met 15 uur te vertraag, sodat u wakker word met die geur van vars gebakte brood, of gaan uit vir die dag, terwyl jou broodbakker al die werk doen.

- Druk die Delay(+/-) knoppie totdat u die aantal ure en minute bereik wat u beplan vir jou brood om gereed te wees.
- Druk die Start/ Pause (Begin/pouse) knoppie om die siklus te begin. Die tydhouer begin aftel en die voorverhitting aanwyser sal flits. Die brood sal gaar worden gereed wees soos dit op die LCD skerm aangewys word.

Let wel: As u 'n fout maak, of moet die tydhouer herinstel, druk die Start/Stop knoppie vir 2 – 3 sekondes.

Voorbeeld:

Voor jou vertrek na jou werk om 08:00, besluit u om die Timedelay in te stel sodat die brood op die gekose program gereed sal wees as u om 18:00 terug by die huis sal wees ongeveer 10 uur later.

Na opdrag 1 hierbo, druk die vertraging +/- knoppie totdat 10:00 op die skerm vertoon. Dan druk u die Begin knoppie. Ditsal jou inlig dat jou brood op die gekose program oor 10 uur gereed sal wees.

Die broodbakker sal dan begin aftel en jougekose program sal om 18:00 voltooi wees.

Let wel: U hoef nie die tyd wat nodig is vir die bak in ag te neem nie. Dit word outomaties geregistreer en die brood word gebak daarvolgens.

Beskerming vir kragonderbrekings:

Jou Taurus broodbakker beskik oor 'n 7minute kragonderbreking beskerming wat in die geheue gestoor word wat beskerm teen kragonderbrekings en ook kragstuwings. Dit beteken dat as daar 'n kragonderbreking is tydens jou broodbak sessie, die masjien sal sy geheue vir ten minste 7 minute hou en voortgaan as die krag weer aangaan. Hierdie funksie is van toepassing op die masjien se knie, bak, rys en vertraging siklusse. Sonder hierdie funksie sal die masjien herinstel en die broodbak siklus sou ophou.

As u'n kragonderbreking meer as 7minute ervaar, mag dit nodig wees om jou bestanddele te verwyder en weer van voor af te begin.

Let wel: As die kragonderbreek word, sal die LCD skerm vir 'n paar minute aan bly en dan vervaag. Dit beteken nie dat jou program verlore gegaan het nie.

Wenke om 'n beter brood te bak:

Die outomatiese vrugte en neuthouer moet gesluit wees voor die bak.

Varsheid:

Maak seker dat alle bestanddele vars is en voor die gespesifiseerde gebruik datum gebruik word. Anders as brood wat by die supermark gekoop word is daar geen preserveermiddels in die brood in jou Taurus broodbakker gebak nie en sal die brood nie so lank hou nie. Vermy die gebruik van bederfbare middels soos jogurt, melk, eiers of kaas met die tydvertraging funksie. Stoor droë bestanddele in lugdigte houers, om te verhoed dat dit

uitdroog.

Vries van brood:

Voordat u vars brood laat vries, laat dit eers baie goed afkoel. Sodra die broodafgekoel het, sny dit in snye, draai dit toe inplastiek en gebruik dit op jou gemak.

Verwydering van brood uit die pan:

Soos met koek, moet die brood eers effens afkoel voordat dit uit die pan verwyder word. Laat die brood ongeveer vir 10 minute in die pan bly voordat dit uitgehaal word.

Garnering:

Bestanddele soos kruie, sesamsaad en gekapte spek kan tydens die bakproses bo-oor die brood gestrooi word. Maak die deksel van jou Taurus broodbakker oop, en borsel liggies die kors van die brood met 'n bietjie eier of melk en sprinkel met wat u verkies. (Moenie toelaat dat bestanddele buite die pan stort nie). Laat sak die deksel en laat verder bak. Let wel: Hierdie stap moet vining gedoen word omte verhoed dat die brood platval.

Korskleur:

Dit isnormaal vir die kante van die brood om donkerder as die bokant te wees. Verskillende kombinasies van bestanddele kan verbruining aanmoedig of dit ontmoedig. Sou u graag 'n effens donkerder kors verkies, kies die bakprogram wat 'n donkerder broodkors tot gevolg sal hê.

Bak by hoogtes bo seespieël:

Op hoogtes bo 900m sal deeg baie vinniger rys. Dus, om op hoë hoogtes te bak vereis 'n paar eksperimente. Volg die voorgestelde riglyne. Gebruik een voorstel op 'n keer en te onthou, of skryf dit neer wat vir jou die beste werk. Voorstelle: 1.) Verminder die hoeveelheid gis met 25%. Dit sal verhoed dat die brood oorrys. 2.) Voeg 25% meer sout by. Die brood sal stadiger rys en minder neiging hê om toe te slaan. 3.) Hou die deeg dop as dit meng. Broodmeel op groot hoogtes gestoor is geneig om droër te wees. Dit sal dalk nodig wees om 'n paar lepels water by te voeg sodat die deeg 'n mooi bal vorm.

Sorg en skoonmaak

Voordat enige skoonmaak gedoen kan word, moet die broodbakker eers goed afkoel en ontkoppel wees van die kragtoevoer.

Hoe om die buitekant skoon te maak

Vee die buitekant af met 'n klam lap en poleer met 'n sagte lap. Moenie met metaal skuurders of skuurmiddels skoonmaak nie, want dit kan die buitekant beskadig.

Hoe om die kleefvrye bakplaat skoon te maak

Vee die bakplaat en knielem deeglik met 'n klam lap skoon en droog dit deeglik af. Moenie harde skuurmiddels of skerp huishoudelike middels op die kleefvrye oppervlak gebruik nie, dit sal dit beskadig. Vermy dit om die broodpan in water te dompel. Sou dit wel nodig wees,

was die pan met warm seepwater met 'n sagte lap. Sorg mooi vir jou kleefvrye bakpan. Moenie staal eetgerei gebruik vir die bestanddele of om die brood mee uit te haal nie, want dit beskadig die kleefvrye laag. Moenie enige deel van jou broodbakker in die skottelgoedwasser was nie.

Afhaal en skoonmaak van die deksel

Om die deksel af te haal, lig dit teen 450 op en skuif eenvoudig die deksel na jou kant toe. Vee die binnekant van die deksel met 'n klam lap af en laat dit eers droog word voor dit weer opgesit word.

Stoor

Maak seker jou Taurus broodbakker is koel en droog voordat u dit stoor. Onthou om nie swaar voorerpe op die deksel van die broodbakker plaas nie.

STANDARD BREAD RECIPES

1* Basies				
Basiese bestanddele	Klein pan-netjie	750g	1000g	1250g
Water	160ml	290ml	350ml	430ml
Olie	1 eetlepel	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 teelepel	1.5 teelepel	2 teelepels	3teelepels
Suiker	1 eetlepel	1 eetlepel	1 eetlepel	3eetlepels
Melkpoeier	1eetlepel	1 eetlepel	2 eetlepels	3 eetlepels
Broodmeel	2 koppies	3 koppies	4 koppies	5 koppies
Gis	1 teelepel	1 teelepel	1 teelepels	1 teelepel

1*Vinnige volkoring brood			
Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Sout	1 ½ teelepel	2 teelepels	2 1/2 teelepel
Bruinsuiker	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Volgraan brood-meel	540g(3 1/3)	700g (4 1/3)	860g (5 1/3)
Gis	2 teelepels	2 teelepels	2 ½ teelepel

1* Koring- en- Sonneblomsaad Brood

Bestanddele	750g	1.0kg	1.25kg
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	325 ml	400ml
Margarien	1 eetlepel	1 ½ eetlepel	2 eetlepels
Heuning	1 eetlepel	1 ½ eetlepel	2 eetlepels
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Afgeroomde melkpoeier	1 eetlepel	1 ½ eetlepels	2 eetlepels
Fyn gebreekte koring	1/3 koppie	1/3 koppie	½ koppie
Gewone brood-meel	400g(2 ¼)	520g (3 ¼)	600g (3 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer: Sonneblomsaad	1/3 koppie	1/3 koppie	½ koppie

1* Krui- en-kaasbrood

Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgeroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone brood-meel	600g (3 ¾)	680g (4 ¼)	760g(4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Mozzarella, gerasper	½ koppie	½ koppie	¾ koppie
Gemengde kruie	1 teelepel	1 ½ teelepel	2 teelepels

1* Pestobrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olyfolie	2 eetlepels	2 ½ eetlepel	3 eetlepels
Knoffel, gekneus	1 huisie	1 huisie	1 huisie
Basil, vars & gekap	½ koppie	½ koppie	¾ koppie
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Suiker	1 eetlepel	1/ 1/2 eetlepel	2 eetlepels
Afgeroomde melk	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	600g(3 ¼)	680g (4 ¼)	760g (4 3/4)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Geroosterde dennepitte	½ koppie	½ koppie	¾ koppie

1* Beet- en- Rosmarynbrood			
Bestanddele	750g	1.0kg	1.25kg
Blikkiesbeet, gedreineer/ gekap	½ koppie	¾ koppie	1 koppie
Beetsap	1 eetlepel	1 eetlepel	1 ½ eetlepel
Gedroogde Rosmaryn	1 teelepel	1 1/ 2 teelepel	2 teelepels
Water	315ml	415ml	515ml
Margarinen	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgeroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	600g (3 ¾)	680g (4 ¼)	760g (4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

1* Mieliemeelbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	1 ½ eetlepel	2 eetlepels
Mieliemeel (polenta)	1/3 koppie	½ koppie	2/3 koppie
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Afgeroomde melk-poeier	1 eetlepel	2 eetlepels	3 eetlepels
Broodmeel	560g (3 ½)	640g (4)	720g (4 ¼)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neu-thouer			
Heel Blikkiesmielies gedreineer	80g (1/2 kop-pie)	120g (3/4 kop-pie)	160g (1 koppie)
Gedroogde tiemie	1 teelepel	1teelepel	1 ½ teelepel

1* Multigraanbrood			
Bestanddele	759g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarien	1 ½ eetlepels	2 eetlepels	2 ½ eetlepel
Graanmengsel	½ koppie	¾ koppie	1 koppie
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	1 ½ eetlepels	2 eetlepels	2 ½ eetlepel
Afgeroomde melkpoeier	2 tablespoons	3 tablespoons	4 tablespoons
Gewone broodmeel	320g (2)	320g (2)	440g (2 2/3)
Gewone volkoringbroodmeel	220g (1 1/3)	380g(2 1/3)	540g (3 1/3)
Gis	1 teelepel	1 ½ teelepel	2 teelepels

1.* Pampoenbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Botter	1 eetlepel	2 eetlepels	3 eetlepels
Fyn / gaar pampoen	¼ koppie	½ koppie	¾ koppie
Fyn gemengde speserye	1 teelepel	1 teelepel	1 ½ teelepel
Fyn neutmuskaat	2 teelepels	2 teelepels	3 teelepels
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgroomde Melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	520g (31/4)	600g (3 ¾)	680g (41/4)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

2* Franse brood			
Bestanddele	750kg	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarien	1 ½ eetlepels	2 eetlepels	2 ½ eetlepel
Sout	1 teelepel	2 teelepels	3 teelepels
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Gewone broodmeel	520g (3 ¼)	680g (4 ¼)	850g (51/4)
Gis	1 ½ teelepel	1 ¾ teelepel	2 teelepels

2* French Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Plain bread flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1 ¾ teaspoons	2 teaspoons

2*Suurdeeg brood			
Bestanddele	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarien	2 teelepels	1 eetlepel	1 ½ eetlepel
Gewone jogurt	½ koppie	¾ koppie	1 koppie
Suurlemoensap	2 teelepels	1 eetlepel	1 ½ eetlepel
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Suiker	1 eetlepel	2 eetpels	3 eetpels
Volkoring brood-meel	540g (3 1/3)	700g(4 1/3)	860g (5 1/3)
Gis	1 ½ teelepel	2 teelepels	2 ½ teelepel

3*Volgraanbrood				
Bestanddele	Klein pan-netjie	750g	1000g	1250g
Water	180ml	310ml	410ml	500ml
Olie	1 ½ eetlepel	1 ½ eetlepel	2 eetpels	2 eetpels
Sout	1 teelepel	1 teelepel	2 teelepels	2 teelepels
Suiker	1 ½ eetlepel	1 ½ eetlepel	2 eetpels	2 ½ eetpels
Broodmeel	250g	350g	400g	450g
Gis	1 teelepel	1 teelepel	1 teelepel	1.5 teelepel
Volgraan broodmeel	100g	150g	200g	300g

3* Sonneblom- en- hawermoutbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margrien	1 eetlepel	1 ½ eetlepel	2 eetpels
Sout	1 ½ teelepel	1 ½ teelepel	2 teelepels
Heuning	1 eetlepel	2 eetpels	3 eetpels
Melkpoeier	1 eetlepel	1 ½ eetlepel	2 eetpels
Gewone brood-meel	320g (2)	400g (2 ½)	480g (3)
Volgraan brood-meel	160g (1)	200g (1 ¼)	240g (1 ½)
Hawermout	1/3 koppie	½ koppie	¾ koppie
Gis	1 ½ teelepel	1 ½ teelepel	1 ½ teelepel
Vrugte- en neuthouer			
Sonneblomsaad	¼ koppie	1/3 koppie	½ koppie

3* Bros koring en heuning

Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Amandelrepias	½ koppie	½ koppie	¾ koppie
Sout	1 ½ teelepels	2 teelepels	2 1/2 teelepel
Heuning	3 eetlepels	3 1/2 eetlepel	4 eetlepels
Afgeroomde Melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Volkoring en gewone broodmeel	540g (3 ½)	700g(4 1/3)	860g (51/3)
Gis	1 ½ teelepels	1 ½ teelepels	2 teelepels

3* Volkoring rosyntjie en neut

Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Suiker	11/2 eetlepel	2 eetlepels	2 ½ eetlepel
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Volgraan en broodmeel	540g (3 ½)	700g (4 1/3)	860g (1/3)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Raisins	½ cup	½ cup	2/3 cup
Walnut, chopped	¼ cup	¼ cup	1/3 cup

3* Soja- en lynsaadbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarien	11/2 eetlepel	2 eetlepels	2 ½ eetlepel
Lynmeel	2 eetlepels	3 eetlepels	4 eetlepels
Soja gruis	3 eetlepels	3 eetlepels	3 eetlepels
Sout	1 teelepel	1 1/2 teelepel	2 teelepels
Bruinsuiker	11/2 eetlepel	2 eetlepels	2 ½ eetlepel
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Volgaan en broodmeel	320g(2)	320 g(2)	370g(2 1/3)
Gewone broodmeel	220g (1 1/3)	380g (2 1/3)	510g(3)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

3* Mueslibrood			
Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Afgroomde melkpoeier	1 eetlepel	1 ½ eetlepel	2 eetlepels
Volkoring broodmeel	220g (1 1/3)	300g (1 2/3)	300g (1 2/3)
Gewone broodmeel	320g (2)	400g (2 ½)	560g (3 ½)
Gis	1 ½ teelepels	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Geroosterde muesli	½ koppie	¾ koppie	1 koppie

3* Russiese swartbrood

Bestanddele	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Vinkelsaad	1 teelepel	1 teelepel	1 ½ teelepel
Melasse	2 eetlepels	3 eetlepels	4 eetlepels
Sout	teelepel	1 teelepel	1 ½ teelepel
Kits koffiepoer	1 teelepel	2 teelepels	3 teelepels
Rogbroodmeel	120g (3/4)	160g(1)	200g (1 ¼)
Volkoringmeel	120g (3/4)	160g (1)	200g (1 ¼)
Gewone broodmeel	200g (1 ¼)	240g (1 ½)	280g (1 ¾)
Gis	1 teelepel	1 teelepel	1 ½ teelepel

3* Lemoen- Karwysaad

Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Sout	½ teelepel	2 teelepels	2 ½ teelepel
Bruinsuiker	½ eetlepel	2 eetlepels	2 ½ eetlepel
Gerasperde Lemoenskil	½ teelepel	2 teelepels	2 ½ teelepel
Karwysaad	½ teelepel	2 teelepels	2 ½ teelepel
Afgeroomde melk	2 eetlepels	3 eetlepels	4 eetlepels
Volkoringmeel	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Gis	¼ teelepel	½ teelepel	2 teelepels

3* Multigraanbrood

Bestanddele	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margrien	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Graanmengsel	½ koppie	¾ koppie	1 koppie
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Afgroomde Melkpoer	2 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	320g (2)	380g (2 1/3)	540g (3 1/3)
Volkoringmeel	220g (1 1/3)	380g (2 1/3)	440g (2 2/3)
Gis	1 ½ teelepels	1 ½ teelepels	2 teelepels

3* Swart Rogbrood(pompernikkel)

Bestanddele	750g	1.0kg	1.25kg
Water	300ml	420ml	520ml
Margarien	1 ½ eetlepels	2 eetlepels	2 ½ eetlepel
Ageroomde melk-poeier	2 eetlepels	3 eetlepels	4 eetlepels
Kakao	2 eetlepels	2 ½ eetlepel	3 eetlepels
Swartstroop (mel-asse)	1/3 koppie	½ koppie	2/3 koppie
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Rogbroodmeel	120g (1/4)	160g (1)	200g (1 ¼)
Volkoringbroodmeel	420g (2 2/3)	540g (3 1/3)	660g (4)
Gis	1 ½ teelepel	1 1/2 teelepel	2 teelepels

3* Volkoringen wortelbrood

Bestanddele	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Gerasperde wortel	1/3 koppie	2/3 koppie	1 koppie
Fyn neut-muskaat	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	2 eetlepes	2 ½ eetlepel	3 eetlepels
Sout	1 teelepel	1 ½ teelepels	2 teelepels
Afgroomde melkpoeier	1 eetlepel	1 ½ eetlepels	2 eetlepels
Volkoringmeel-bom	240g (1 ½)	320g (2)	400g (2 ½)
Gewone brood-meel	200g (1 ¼)	240g (1 ½)	280g (1 ¾)
Gis	1 teelepel	1 teelepel	1 ½ teelepel

3* Aartappel en peperkorrelbrood

Bestanddele	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarien	1 ½ eetlepels	2 eetlepels	2 ½ eetlepel
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel
Afgroomde Melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Kits aartappel- lokkies	3 eetlepels	4 eetlepels	5 eetlepels
Volkoring gewone brood- meel	380g (2 1/3)	540g (3 1/3)	540g (3 1/3)
Gewone brood- meel	160g (1)	160g (1)	320g (2)
Gis	1 teelepel	1 teelepel	1 ½ teelepel
Vrugte- en neuthouer			
Gedreineerde groen peperkor- rels	2 eetlepels	2 eetlepels	3 eetlepels

Soet brode

Metode

1. Plaas die bestanddele in 'n broodpan soos in die volgorde hieronder gelys: Vee enige storting van die pan af.
2. Plaas die broodpan in die bakker en maak die deksel toe.
3. Druk op die menu (Opsielys)knoppie om die program (5) SOET te laat begin.
4. Soek verlangde die korskleur, broodgrootteen druk en begin.

Die brood sal gebak word in die aantal ure aangedui.

Moenie die tydvertraging knoppie druk vir soet gebak nie want die bestanddele sal dalk bederf wees na baie ure.

4* Soet				
Bestanddele	Klein pan- netjie	750g	1000g	1250g
Water	160ml	250ml	330ml	410ml
Olie	1 ½ eetlepel	2 eetlepels	3 eetlepels	3 eetlepels
Sout	1 teelepel	1 teelepel	2 teelepels	3 teelepels
Suiker	3 eetlepels	3 eetlepels	4 eetlepels	5 eetlepels
Melkpoeier	1 eetlepel	1 1/2 ee- tlepel	2 eetlepels	3 eetlepels
Broodmeel	2 koppies	3 koppies	4 koppies	5 koppies
Gis	1 teelepel	1 teelepel	1 teelepel	1 ½ teelepel

4* Outydse hawermout			
Bestanddele	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarien	2 eetlepels	3 eetlepels	4 eetlepels
Hawermout	½ koppie	¾ koppie	1 koppie
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Heuning	¼ koppie	½ koppie	½ koppie
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	480g (3)	640g (4)	800g(5)
Gis	2 teelepels	2 teelepels	2 ½ teelepel

4* Kaneel/rosyntjiebrood			
Bestanddele	750g	1.0kg	1.250kg
Water	250ml	375ml	500ml
Fyn kaneel	2 teelepels	2 teelepels	3 teelepels
Margarien	1 eetlepel	2 eelepels	3 eelepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Bruinsuiker	2 eelepels	3 eelepels	4 eelepels
Afgroomde melkpoeier	1 eetlepel	2 eelepels	3 eelepels
Gewone broodmeel	480g (3)	640g (4)	800g (5)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neuthouer			
Sultans of rosyne	½ koppie	¾ koppie	¾ koppie

4* Sjokolade brood			
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarien	2 eelepels	2 eelepels	3 eelepels
Kakao	1 eetlepel	1 ½ eetlepel	2 eelepels
Sout	1 1/2	1 ½ teelepel	2 teelepels
Suiker	2 eelepels	3 eelepels	4 eelepels
Afgroomde melkpoeier	2 eelepels	2 eelepels	2 ½ eetlepel
Gewone broodmeel	480g (3 ¼)	520g (3 ¼)	560g (3 ½)
Gis	2 teelepels	2 teelepels	3 teelepels
Vrugte- en neuthouer			
Sjokolade stukies	¾ koppie	1 koppie	1 koppie

4* Piesang makadamianeute			
Bestanddele	750g	1.0kg	1.250kg
Water	125ml	200ml	275ml
Margarien	2 eetlepels	2 eetlepels	3 eetlepels
Fyn piesang	¾ koppie	¾ koppie	1 koppie
Eier	1x60g	1x60g	1x60g
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Suiker	3 eetlepels	3 eetlepels	4 eetlepels
Afgroomde melkpoeier	2 eetlepels	2 eetlepels	3 eetlepels
Gewone brood-meel	520g (3 ¼)	600g (3 ¾)	680g (41/4)
Gis	2 teelepels	2 teelepels	3 teelepels
Vrugte- en neut houer			
Grof gekapte makadamia neute	½ koppie	¾ koppie	1 koppie

4* Appel- speserybrood			
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margrien	1 eetlepel	2 eetlepels	3 eetlepels
Fyn kaneel	2 teelepels	2 ½ teelepels	3 teelepels
Fyn kruinaeltjies	½ teelepel	½ teelepel	½ teelepel
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Bruinsuiker	2 eetlepels	2 ½ eetlepel	3 eetlepels
Afgeroomde melkpoeier	1 eetlepel	1 ½ eetlepel	2 eetlepels
Gewone brood-meel	480g (3)	680g (4 ¼)	880g (51/2)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neut houer			
Gekapte droë appels	1/3 koppie	2/3 koppie	1 koppie

4* Pina Colada brood			
Bestanddele	750g	1.0kg	1.25kg
Water	225 ml	290ml	360ml
Rum	1 eetlepel	2 eetlepels	3 eetlepels
Margarien	1 eetlepel	2 eetlepel	3 eetlepels
Gedreineerde gekneuse pynappel	2/3 koppie	¾ koppie	1 koppie
Sout	½ teelepel	2 teelepels	2 ½ teelepels
Suiker	2 eetlepels	2 eetlepels	3 eetlepels
Afgeroomde melkpoeier	1 eetlepel	1 ½ eetlepel	2 eetlepels
Gewone broodmeel	480g (3)	640g (4)	800g (5)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neuthouer			
Geroosterde klapper	½ koppie	¾ koppie	1 koppie

4* Appelkoosbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Fyn neutmuskaat	2 teelepels	2 ½ teelepel	3 teelepels
Sout	1 ½ teelepels	2 teelepels	2 ½ teelepel
Bruinsuiker	2 eetlepels	2 eetlepels	3 eetlepels
Afgeroomde melkpoeier	1 eetlepel	1 ½ eetelepel	2 eetlepels
Gewone broodmeel	480g (3)	680g (4 1/4)	880g (5 ¼)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neuthouer			
Droë gekapte appelkose	2/3 koppie	¾ koppie	1 koppie

4* Klapper en kersiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 ½ teelepels	2 teelepels	2 ½ teelepels
Heuning	3 eetlepels	¼ koppie	4 eetlepels
Geblikte gekapte kersies	2/3 koppie	¾ koppie	1 koppie
Volkoringmeel	240g (1 ½)	320g (2)	400g (2 1/2)
Gewone broodmeel	240g (1 ½)	320g (2)	400g (2 ½)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neuthouer			
Geroosterde klapper	½ koppie	¾ koppie	1 koppie

4* Gemengde vrugtebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Fyn kruinaeltjies	1 teelepel	1 ½ teelepel	2 teelepels
Fyn neutmuskaat	2 teelepels	2 ½ teelepel	3 teelepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Bruinsuiker	2 eetlepels	2 eetlepels	3 eetlepels
Afgroomde melkpoeier	1 eetlepel	1 ½ eetlepel	2 1/2 eetlepels
Gewone broodmeel	480g (3)	680g (4 ¼)	880g (5 ½)
Gis	2 teelepels	2 teelepels	2 ½ teelepel
Vrugte- en neuthouer			
Gemengde droë vrugte	1/3 koppie	2/3 koppie	1 koppie

4* Esdoring- okkerneutbrood			
Bestanddele	750g	1.0kg	1.25
Water	140ml	220ml	300ml
Margarien	1 eetelepel	2 eetelepels	3 eetelepels
Sout	1 1/2 teelepel	2 teelepels	2 1/2 teelepel
Esdoringstroop	1/4 koppie	1/2 koppie	1/2 koppie
Afgeroomde melkpoeier	1 eetelepel	1 1/2 eetelepel	2 eetelepels
Brood verbetering	1 teelepel	1 teelepel	1 teelepel
Gewone broodmeel	240g(1 1/2)	320g (2)	400g (2 1/2)
Volgraanmeel	240g (1 1/2)	320g (2)	400g (2 1/2)
Gis	2 teelepels	2 teelepels	2 1/2 teelepel
Vrugte- en neuthouer			
Gekapte okkerneute	1/3 koppie	2/3 koppie	1 koppie

4* Vye-en-gouestroopbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarien	1 eetelepel	2 eetelepels	3 eetelepels
Sout	1 1/2 teelepel	2 teelepels	2 1/2 teelepel
Fyn gemmer	1/2 teelepel	1 teelepel	1 1/2 teelepel
Gouestroop	1/4 koppie	1/2 koppie	1/2 koppie
Afgeroomde melkpoeier	1 eetelepel	1 1/2 eetelepel	2 eetelepel
Gewone broodmeel	480g (3)	640g (4)	800g (5)
Gis	2 teelepels	2 teelepels	2 1/2 teelepels
Vrugte- en neuthouer			
Gekapte droë vye	1/2 koppie	3/4 koppie	1 koppie

4* Gemmerbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Gouestroop	¼ koppie	¼ koppie	1/3 koppie
Fyn gemmer	2 teelepels	2 ½ teelepel	3 teelepels
Fyn gemengde speserye	½ teelepel	½ teelepel	1 teelepel
Gewone broodmeel	480g (3)	640g (4)	800g(5)
Gis	2 teelepels	2 teelepels	2 ½ teelepels
Vrugte- en neuthouer			
Sultanas	¼ koppie	¼ koppie	½ koppie
Amandels in repies	¼ koppie	¼ koppie	¼ koppie

4*Dadels- en espressobrood			
Bestanddele	750g	1.0kg	1.25kg
Kookwater	275ml	375ml	475ml
Gekapte dadels	½ koppie	¾ koppie	1 koppie
Koffie en sigorei	2 eetlepels	3 eetlepels	4 eetlepels

4* 15 Minute pouse			
	750g	1.0kg	1.25kg
Bestanddele	750g	1.0kg	1.25kg
Margarien	2 eetlepels	3 eetlepels	4 eetlepels
Sout	1 ½ teelepel	1 ½ teelepel	2 teelepels
Suiker	2 eetlepels	3 eetlepels	4 eetlepels
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	480g (3)	560g (3 ½)	640g (4)
Gis	2 teelepels	2 teelepels	2 ½ teelepels

4* Brokkerige grondboontjebotter brood			
Bestanddele	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarien	2 eetlepels	3 eetlepels	4 eetlepels
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	1 ½ eetlepel	2 ½ eetlepel	3 ½ eetlepel
Afgroomde melk	2 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	320g (2)	360g (2 ¼)	400g (2 ½)
Volkoring broodmeel	160g (1)	200g (1 1/4)	240g (1 1/2)
Gis	2 teelepels	2 teelepels	2 1/2 teelepel
Vrugte- en neuthouer			
Geroosterde gekapte grondbone	½ koppie	¾ koppie	1 koppie

Gluten Vrye Brood

Ons verstaan die belangrikheid van 'n stapelvoedsel soos brood in 'n gluten onverdraagsame dieet.

So al wat u moet doen, is eenvoudig om net die regte bestanddele bymekaar te kry, 'n knoppie te druk en laat verder alles aan die Taurus broodbakker oor.

Nuttige wenke

- Vir optimale resultate volg die instruksies noukeurig na.
- Om te verseker dat al die bestanddele voldoende gekombineer word, kan u die kniesiklus help deur die deegtekstuur te inspekteer na 5 minute in die knieproses. As daar omvermengde droë bestanddele aan die kante van die pan sit, meng in dieselfde rigting as wat die lem draai met die plastiese lepel.
- Moenie die tydvertragings verstelling gebruik om glutenvrye brood te meete bak nie.
- Laat die brood heeltemal afkoel voordat u dit sny.
- Dit is normaal vir glutenvrye brood om effens swaar en 'n digter tekstuur te hê. Hierdie brood moet ten minste 10-12cm in hoogte wees en ryk in geur wees. Vir 'n ligter brood tekstuur kan u die sout hoeveelheid verminder tot ½ teelepel.

- Weeg al die bestanddele, insluitende watervir die beste resultate.
- Gebruik metrieke mate vir al die droë bestanddele.
- Wanneer asyn gebruik word, moet nooit moutasyn gebruik nie.
- Verwyder die bakpan uit die bakkamer onmiddellik na die baksiklus voltooi is.
- Moenie dié brood in die warmhou funksie laat nie.
- Laatstaan die brood vir 7 minute voor verwydering uit die bakpan na die afkoelrakkie.

Broodmeel:

- 'n Mengsel van meel sal 'n beter resultaat gee en help met verbruining.
- As u slegs rysmeel gebruik, sal u 'n vaal kors bo-op die brood kry, ongeag die baktijd.
- Beide fyn en growwe wit rysmeel werk goed.
- Met die gebruik van rysmeel alleen, sal u vind jou brood sal gouer oud word as met gemengde meel. Die byvoeging van olie sal help om die brood langer vars te hou.

5* Glutenvrye brood				
Bestanddele	Klein pannetjie	750g	1000g	1250g
Water	160ml	290 ml	350ml	430ml
Olie	2 eetlepels	2 eetlepels	2 eetlepels	3 eetlepels
Sout	1 teelepel	1 teelepel	1 ½ teelepel	1 ½ teelepel
Suiker	1 eetlepel	2 eetlepels	2 eetlepels	3 eetlepels
Melkpoeier	1 eetlepel	1 ½ eetlepel	2 eetlepels	2 eetlepels
Glutenvrye meel	2 koppies	3 koppies	4 koppies	5 koppies
Gis	1 teelepel	1 teelepel	1 teelepel	1.5 teelepel

6* Rogbrood				
Bestanddele	Klein pannetjie	750g	1000g	1250g
Water	200ml	300ml	400ml	500ml
Margarien	½ eetlepel	1 eetlepel	1 1/2 eetlepel	2 eetlepels
Sout	½ teelepel	1 teelepel	1 ½ teelepel	2 teelepels
Melasse	1 ½ eetlepel	2 eetlepels	2 ½ eetlepel	3 eetlepels
Karwysaad	½ eetlepel	1 eetlepel	1 ½ eetlepel	2 eetlepels
Melkpoeier	½ eetlepel	1 eetlepel	1 ½ eetlepel	2 eetlepels
Volkoringmeel	320g	400g	480g	560g
Rogbroodmeel	120g	160g	160g	200g
Gis	1 teelepel	1 ½ teelepel	1 ½ teelepel	2 teelepels

7* Vinnige broodjie		
Bestanddele	Klein pannetjie	1250g
Water (450 – 500 C)	200ml	450ml
Olie	2 eetlepels	3 eetlepels
Sout	1 teelepel	3 teelepels
Suiker	1 eetlepel	2 eetlepels
Melkpoeier	1 eetlepel	3 eetlepels
Broodmeel	2 koppies	5 koppies
Gis	1 teelepel	2 teelepels

8* Italiaanse kruiebrood				
Bestanddele	Klein pan- netjie	750g	1000g	1250g
Water	215ml	315ml	415ml	515ml
Margarien	½ eetlepel	1 eetlepel	2 eetlepels	3 eetlepels
Gedroogde basilie	½ teelepel	1 teelepel	1 teelepel	2 teelepels
Gedroogde roosmaryn	¼ teelepel	½ teelepel	½ teelepel	1 teelepel
Gedroogde tiemie	¼ teelepel	½ teelepel	½ teelepel	1 teelepel
Sout	¼ teelepel	½ teelepels	2 teelepels	2 ½ teelepels
Suiker	½ eetlepel	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgeroomde melkpoeier	½ eetlepel	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	520g	600g	680g	760g
Gis	1 teelepel	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Roosmaryn- en olyfoliebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	265ml	340ml	415 ml
Olyfolie	50ml	75ml	100ml
Gedroogde of vars roosmaryn	1 teelepel	2 teelepels	3 teelepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgeroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	600g (3 ¾)	680g (4 ¼)	760g (4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Olyf- en songedroogde tamatiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Afgeroomde melkpoeier	2 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	600g(3 ¾)	680g(4 ¼)	760g(¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Gekapte , songedroogde tamaie	2 eetlepels	3 eetlepels	4 eetlepels
Gekapte, ontpitte olywe	2 eetlepels	2 ½ eetlepel	3 eetlepels

8*Suurroom en rissiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Suurroom	½ koppie	¾ koppie	1 koppie
Rissiepoelier	1 teelepel	1 ½ teelepel	2 teelepels
Sout	1 teelepel	1 ½ teelepel	2 teelepels
Bruinsuiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgeroomde melk	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	440g (2 ¾)	520g (3 ¼)	720g (4 ½)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Knoffel- en- kruiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Vars, gekapte knoffel	1 huisies	2 huisies	3 huisies
Droë gemengde kruie	2 teelepels	2 teelepels	3teelepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Afgeroomde melkpoer	1 eetlepels	2 eetlepels	3 eetlepels
Gewone brood-meel	600g (3 3/4)	680(4 ¼)	760 (4 3/4)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8*Tamatie en Basiliebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Vars gekapte basiliekruid	1 eetlepel	2 eetlepels	3 eetlepels
Tamatiepasta	1 eetlepel	1 ½ eetlepel	2 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Afgeroomde melkpoer	2 eetlepels	3 eetlepels	4 eetlepels
Gewone brood-meel	600g(3 ¾)	680 (4 ¼)	760g(4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8*Lemoen- en tiemiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Gedroogde tiemie	1 teepel	1 ½ teelepel	2 teelepels
Gerasperde lemoenskil	1 ½ teelepels	2 teelepels	2 ½ teelepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Afgroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone meel-blom	600g(3 ¾)	680g (4 ¼)	760g (4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Uiebrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415 ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Gekapte uie	¾ koppie	¾ koppie	1 koppie
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Afgeroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone brood-meel	600g (3 ¾)	680g (4 ¼)	760g (4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Komyn-en-klapperbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Fyn komyn	2 teelepels	2 teelepels	3 teelepels
Fyn koljander	1 teelepel	1 teelepel	1 ½ teelepel
Sout	½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 ½ eetlepel	2 eetlepels
Klapper melk-poeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone brood-meel	600g (3 ¾)	680g (4 ¼)	760g(4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels
Vrugte- en neuthouer			
Geroosterde klapper	¼ koppie	1/3 koppie	½ koppie

8* Salami- en- kaasbrood			
Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Droë origanum	½ eetlepel	1 teelepel	1 teelepel
Gekapte salami	2/3 koppie	2/3 koppie	1 koppie
Gerasperde Mozzarella	1/3 koppie	1/3 koppie	½ koppie
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepels
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepels
Afgeroomde melk	1 eetlepel	1 eetlepel	1 ½ eetlepel
Gewone brood-meel	600g (3 ¾)	680 (4 ¼)	760g(4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8*Suurlemoen-en-papawersaadbrood

Bestanddele	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Gerasperde suurlemoenskil	2 eetlepels	2 ½ eetlepel	3 eetlepels
Papawersaad	2 eetlepels	3 eetlepels	4 eetlepels
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetlepel	1 eetlepel	1 ½ eetlepel
Afgroomde melkpoeier	1 eetlepel	2 eetlepels	3 eetlepels
Gewone broodmeel	600g (3 ¾)	680g(4 ¼)	760g (4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

8* Bier-en-spekbrood

Bestanddele	750g	1.0kg	1.25kg
Gaslose bier	140ml	200ml	260ml
Water	180ml	215 ml	250ml
Margarien	1 eetlepel	2 eetlepels	3 eetlepels
Gekapte gaar spek	1/3 koppie	¼ koppie	2/3 koppie
Mosterd	1 eetlepel	1 ½ eetlepel	2 eetlepels
Gekapte uie	½ koppie	¾ koppie	1 koppie
Sout	1 ½ teelepel	2 teelepels	2 ½ teelepel
Suiker	1 eetelepel	1 eetlepel	1 ½ eetlepel
Afgeroomde melk	1 eetlepel	1 eetlepel	1 ½ eetlepel
Gewone broodmeel	600g (3 ¾)	680g (4 ¼)	760g(4 ¾)
Gis	1 ½ teelepel	1 ½ teelepel	2 teelepels

9* Deeg

Bestanddele	Klein pan- netjie	1000g
Water	200ml	430ml
Olie	2 eetlepels	2 eetlepels
Sout	1 teelepel	2 teelepels
Melkpoeier	1 eetlepel	2 eetlepels
Suiker	1 eetlepel	1 eetlepel
Broodmeel	2 koppies	4 ½ koppies
Gis	1 teelepel	1 teelepel

Pizzas & Ander Veelsydige Deegsoorte.

Metode

1. Plaas al die bestanddele in die broodpan in die volgorde gelys. Vee alles wat gestort het sorgvuldig af van die buitekant die pan
2. Plaas die broodpan in die broodkamer en maak die deksel toe.
3. Druk die menu(opsielys) knoppie om te programmeer (9) Pizza deeg en druk 'begin'.
4. Verwyder die deeg van die broodpan en volg die instruksies van elke resep.

Pizzadeeg

Deeg

Water: 290ml
Suiker: 1 eetlepel
Olyfolie: 2 eetlepels
Gewone brooddeeg: 480g (3 koppies)
Sout: 1/2 teelepel
Gis: 2 1/2 teelepels.

1. Verwyder die voltooide deeg van die broodpan. Smeer twee pizzabakke. Verhit die oond tot 180°C
2. Verdeel die deeg in twee helftes. Rol die pizzadeeg uit om in die twee bakke te pas. Smeer met gunsteling garnerings en bak vir 20 minute teen 180°C tot gaar.

Kruie focaccia

Deeg

Water: 330ml
Sout: 1/2 teelepel
Aferoomde melkpoeier: 1 eetlepel
Suiker: 2 teelepels
Gewone broodmeel: 480g (3 koppies)
Gis: 2 1/2 teelepels.

Boonste Laag

Olyfolie : 2 eetlepels
Origanum: 1 teelepel
Basiliekruid: 1 eetlepel

1. Verwyder die klaar gemaakte deeg uit die broodpan. Smeer 'n reghoekige bakplaat goed.
2. Knie die brooddeeg met 'n bietjie ekstra broodmeel tot dit elasties is en terugspring wanneer dit gedruk word. Vorm die deeg om in die bakplaat te pas.
3. Bedek en laat rys vir 30 minute. Gebruik jou vingers en druk klein koppeltekens in die deeg.
4. Borsel die oppervlakte met olie en sprinkel met kruie en bak in 'n voorverhitte oond vir 30 minute of tot goudbruin.

Paasbolletjies:

Deeg

Water: 330ml
Margarien: 2 eetlepels
Eier: 1x60g.

Sultanas: 1/4 koppie
Neutmuskaat: 1/2 1/2 teelepel
Sout: 1/2 teelepel
Bruisuiker: 1/4 koppie
Gewone broodmeel: 520 g (3 1/4)
Gis: 2 1/2 teelepels.

Kruise

Gewone broodmeel: 80g (1/2 koppie)
Water: 80ml
Suiker: 2 teelepels.
Glaseersel: Water: 2 eetlepels
Suiker: 2 eetlepels
Gelatien: 1 teelepel

1. Haal reeds voorbereide deeg uit die broodpan. Voer 'n bakplaat uit met bakpapier.
2. Knie die deeg op 'n meelbestrooide oppervlak tot die deeg elasties is weer terugspring as dit gedruk word. Verdeel die deeg in 12 ewe groot stukke. Vorm elke stuk in 'n bal. Pak hulle naby mekaar op 'n bakplaat. Bedek en laat rys vir 30 minute.
3. Kruise: Meng die meel water saam tot 'n gladde mengsel. Gebruik versierbuisie en maak kruise oor die gerysde bolletjies.
4. Bak die bolletjies vir 30 minute in 'n voorverhitte oond teen 180°C tot goudbruin.
5. **GLASEERSELS:** Meng die bestanddele in 'n beker. Mikrogolf vir 2-3 minute. Borsel die mengsel oor die warm paasbolletjies. Die mengsel is genoeg vir die 12 bolletjies.

Stokbroodjies

Deeg

Water: 240ml
Margarien: 2 Eetlepels
Sout: 1/2 teelepel
Suiker: 2 teelepel
BROODverbetering: 3/4 teelepel
Gewone broodmeel: 480g (3 koppies)
Gis: 2 1/2 teelepels.

Boonste laag

1 teelepel water,
1 eierwit,
Sesame vel

1. Verwyder die vooraf voorbereide deeg van die broodpan. Voer 'n bakplaat met bakpapier uit. Verhit die oond tot 180°C
2. Verdeel die deeg in 30 stukke. Rol elke stuk deeg in 'n 20 cm tou. Plaas hulle 2.5cm uitmekaar op die bakplaat.
3. Bedek en laat die deeg vir 30 minute rys tot hulle poffierig is.

Broodrolletjie

Deeg

Water: 250ml

Eier: 1x60g

Margarien: 2 Eetlepels

Sout: 1/2 teelepel

Bolaag

Margarien gesmelt

Suiker: ¼ koppie

Gewone broodmeel: 520g (3 ¼)

Gis: 2 ½ teelepels.

1. Verwyder die vooraf bereide deeg uit die broodpan. Voer 'n bakplaat uit met bakpapier. Verhit die oond tot 180 °C.
2. Verdeel die deeg in 15 stukke en vorm elke stuk in 'n bal. Plaas dit op die bakplaat, bedek en laat rys vir 30 minute of totdat hulle dubbeld hulle grootte is.
3. Borsel met margarien. Bak vir 15 minute of tot goudbruin.

Bruin- en- wit rysbrood

Nat bestanddele

Eiers: 3x60g

Canola olie : 1/4 koppie

Appelasyn: 1 ½ teelepels.

Droë bestanddele

Suiker: 3 eetlepels

Afgroomde melkpoeier: ½ koppie

Sout: 1 ½ teelepel

Xanthan of guargom: 11/4 teelepel

Bruin rysmeel: 100g

Wit rysmeel 200g

Gis: 2 ¼ teelepels.

Kaasbrood:

Nat bestanddele

Eiers: 3x60g

Canola olie: 3 eetlepels

Water: 425ml

Droë bestanddele

Gerasperde cheddarkaas: ½ koppie

Selderysaad: 1 ½ teelepel

Papawersaad: 1 eetlepel

Uie: gemaal, 1 eetlepel

Xanthan of guargom: 3 ½ teelepels

Afgeroomde melkpoeier: 1 ¼ koppie

Bruin rysmeel: 100g

Wit rysmeel: 200g

Sout: 1 teelepel

Suiker: 2 eetlepels

Gis: 2 ¼ teelepels.

Kardemom geurende vrugtebrood

Nat bestanddele

Eiers: 3x60g

Appelasyn: 1/1/2 teelepels

Canola olie: ¼ koppie

Water: 375ml.

Droë bestanddele

Gekapte gemengde vrugte ½ koppie

Fyn kardemom: 2 teelepels

Suiker: 3 eetlepels

Sout: 1/2 teelepel

Afgeroomde melkpoeier: ½ koppie

Xanthan of guargom: 2 ½ teelepels

Aartappelfloer: 80g

Tapiokameel: 80g

Wit rysmeel: 200g

Gis: 2 ¼ teelepels.

Karamel-pekaandeeg rolletjies:

Deeg

Water: 250 ml

Margarien: 2 eetlepels

Eiers: 1x60g

Sout: 1/2 teelepel

Suiker: 2 eetlepels

Gewone broodmeel: 520g (3 ¼ koppies)

Gis: 2 ½ teelepels.

Vulsel:

margarien: smelt 80g

bruinsuiker: ½ koppie

pekan halwes: 2/3 koppie

kaneel: 2 teelepels.

1. Neem voorbereide deeg uit bakpan. Smeer en voer uit 'n 22cm vierkantige bakpan.
2. Meng margarien, bruinsuiker en pekan helftesen kaneel.
3. Rol deeg uit in 45x22cm reghoek op meelbestrooide oppervlak.
4. Smeer met vulsel. Begin oprol op die kort kant. Knyp die rand van die deeg om vulsel in te seël. Sny in 2.5cm snye en plaas in pan.
5. Bedek en laat rys vir 1 uur of tot hulle dubbeld die grootte is.
6. Plaas in 'n voorverhitte oond en bak vir 30minute teen 180 °C of tot goudbruin.

Calzones

Deeg

Water 250ml

Olyfolie: 1 eetlepel

Sout: ½ teelepel

Suiker: 1 teelepel

Gewone broodmeel: 400g (2 1/2 koppies)

Gis: 2 ½ teelepels.

Pestovulsel

Sondroog tamaties: 6

Pesto: 6 eetlepels

Gekerfde Mozzarellaakaas: 1 ½ koppie

Sampioenskyfies: 1 koppie

Gekapte spek: ¾ koppie

Sout/peper 1 eier liggies geklits vir borsel na smaak.

1. Verwyder voorbereide deeg van bakpan. Voer bakplaat uit met bakpapier. Verhit die oond tot 180°C.
2. Verdeel die deeg in 6 gelyke dele. Rol elke deel in 18cm sirkels op 'n meelbestrooide plank met 'n koekroller. Smeer 'n laag van die pesto op elke sirkel binne 2 cm van die rand af.
3. Plaas kaas, spek, sampioene en tamaties in lae op die helfte van elke sirkel binne 1 duim van die rand. Strooi met sout en peper.
4. Vou die deeg oor die vulsel; vou rand en knyp om goed te seël. Plaas op 'n bakplaat. Borsel met eier. Bak 25-30 minute of tot goudbruin. Maak 6.

Kaneelrolletjie

Deeg

Water: 250ml

Margarine: 2 eetlepels

Eier: 1x60g

Sout: ½ teelepel

Suiker: 2 eetlepels

Gewone broodmeel: 520g (3 ¼ koppie)

Gis: 2 ½ teelepel.

Vulsel:

Margarine: gesmelt 3 eetlepels

Suiker: ½ koppie

Kaneel: 2 eetlepels.

1. Haal voorbereide deeg uit die bakpan. Smeer voer bakplaat uit met bakpapier 25cm vierkant.
2. Meng suiker en kaneel. Rol deeg uit in 45x22cm reghoek op meelbestrooide oppervlak. Borsel met margarine; besprinkel met suiker en kaneel mengsel. Begin oprol op die kort rand. Knyp om vulsel goed in te seël. Sny in 2.5cm snye en plaas in pan.
3. Bedek en laat rys vir 1 ¼ uur of tot dubbel hulle grootte.
4. Bedek en plaas in voorverhitte oonde bak vir 30 minute teen 180°C of tot goudbruin. Drup glans liggies op rolletjies. Glaseersel: Meng ½ koppie versiersuiker, ¼ teelepel vanielje geursel en 2 teelepels melk dun genoen om te drup.

Glaseersel en smere

Knoffelbotter mengsel

¼ koppie margarine of botter, versag 1/8 teelepel knoffelpoeier.

Kruiekaas en bottermengsel

Meng: ¼ koppie botter of margarine, sag gemaak, 1 eetlepel Parmesaankaas 1 teelepel vars pietersielie, ¼ teelepel droë oreganoblare en 'n knippie knoffelsout.

Italiaanse kruiebottermengsel

Meng: ¼ koppie sagte botter of margarine, ½ teelepel Italiaanse speserye, knippie knoffelsout.

Sjokolade-piesangmeer

Meng: 1/3 koppie fyn ryp piesang met 1/3 koppie gesmelte semisoet sjokolade.

Vrugte-roomkaasmeer

Meng: klits op medium spoed tot sag : 250g roomkaas en meng met sagte ¼ koppie gunsteling vrugtekonfyt.

Ham en Switserse kaasmeer

Meng: 250g roomkaas, meng met 2 sagte eetlepels fyn gekapte hamen 1 eetlepel gekerfde Switserse kaas, en ½ teelepel voorbereide mosterd.

Heuning en okkerneutsmeer

Meng: 200g roomkaas, sagte 1 eetlepel gekapte okkerneute.

Kruie-roomkaasmeer

Meng: 200g geklopte roomkaas, 1 teelepel vars of droë dille, 1 klein knoffelhuisie gekneus.

Ryp olyfsmeer

Meng: Prosesseer in voedselverwerker tot effens growwe tekstuur, 1/½ ontpitte ryp olywe, 3 eetlepels olyfolie, 3 eetlepels gedreineerde kappertjiesaad, 3 gedreineerde plat ansjovis fillette, 1 teelepel Italiaanse speserye en 2 knoffelhuisies.

Geklopte heuning-lemoensmeer

Meng: klits op medium spoed tot sag: 250g sagte margarine of botter, 3 eetlepels olyfolie, 2 eetlepels heuning, 2 teelepels lemoenskil.

Bruin-botter glaseersmeer

Meng: 2 eetlepels margarine of botter, 2/3 koppie versiersuiker, ½ teelepel vanielje geursel, 3-4 eetlepels melk. Verhit margarine in kastrol oor medium hitte tot ligbruin, laat afkoel. Roer versiersuiker en vanielje by. Roer melk in tot glad of dun genoen om te drup.

Kaneelglaseersel

Meng: ½ koppie versiersuiker en ¼ teelepel fyn kaneel 1 ½ tot 2 teelepels water tot dun genoen om te drup.

Sitrusglaseersel

Meng: tot dun genoeg om te drup. Versiersuiker: 1 teelepel
Gerasperde suurlemoen- of lemoenskskil, 1 ½ suurlemoen- of lemoensap.

Romerige vanielje glaseermengsel

Meng totdat die mengsel dun genoeg is om te drup. 1/2 koppie versiersuiker, ¼ teelepel vanielje geursel, 1 ½ - 2 teelepels melk.

Vulsels:

Voorgestelde garnerings

gekapte spek, kriue, uie, seesout, gesnyde salami skywe, gerasperde kaas, olywe, papawersaad, klapper sesamsade, gekapte soetrissies, sondroog tamaties, hagelslag kleurstroosel, sjokolade sprinkels.

10* Pasta		
Bestanddele	Klein pannetjie	1000g
Water	200ml	430ml
Olie	2 eetlepels	2 eetlepels
Sout	1 teelepel	2 teelepels
Meel	2 koppies	4 ½ koppies

11*Melkbrood				
Bestanddele	Klein pan	750g	1000g	1250g
Melk	340ml	375ml	410ml	450ml
Margarien	1 teelepel	1 ½ eetlepel	1 ½ eetlepel	2 eetlepels
Sout	1 teelepel	1 ½ teelepel	1 ½ teelepel	2 teelepels
Suiker	2 ½ eetlepel	3 eetlepels	3 eetlepels	4 eetlepels
Gewone broodmeel	440g	560g	680g	760g
Gis	1 teelepel	1 ½ teelepel	1 ½ teelepel	2 teelepels
Afgeroomde melkpoeier	½ eetlepel	1 eetlepel	2 eetlepels	3 eetlepels

Konfyt

Wenke vir optimale resultate

- Gebruik ryp vars vrugte. Groot stukke moet rofweg in kleiner stukke gesny word.
- Konfyt moet bonkgs wees vermy dus die oorverwerking van die vrugte.
- Moenie die gespesifiseerde hoeveelhede suiker verminder of vervang met iets anders nie.
- Giet warm konfyt in gesteriliseerde flesse (sien hieronder), en laat ongeveer 2cm bo by die deksel van die fles.
- Verseël die flesse onmiddellik.
- Etiketteer die flesse. laat staan om afte koel tot kamertemperatuur.
- Jam Setta word vereis vir alle konfyt resepte. Dit bevat pektien, 'n natuurlike omgewingagent wat in vrugte voorkom, wat noodsaaklik is vir die jellie soos in gehalte konfyt. Jam Setta kan by enige supermark gekoop word in

50g pakkies.

- Wees uiters versigtig wanneer warm konfyt hanteer word

Steriliseer jou flesse

- Verwyder etikette endeksel insetsels deur dit in baie warm water te was.
- Was dit in seepwater.
- Plaas flesse op 'n skinkbord in die oond teen 1000 C vir 20 -25 minute.
- Verwyder hulle uit die oond met oondhandskoene en vul dadelik met warm konfyt.
- Sterilisering sal die bakterieë en kieme vernietig wat jou konfyt sal laat sleg word.
- So sal u in staat wees om die hele jaar tuisgemaakte konfyt te geniet.

Method

1. Plaas die bestanddele in 'n broodpan in die volgorde gelys. Veestortings afvan die buitekant van die pan.
2. Plaas die broodpan in die broodbakker en maak die deksel toe.
3. Druk op die opsielys om te programmer(9) konfyt en druk die "begin" knoppie.. Laat meng vir 5 minute, maak die deksel oop en skraap die kante met 'n plastiese spatel.
4. Let wel: dit is normal dat oortollige stoom uit die stoom opening sal ontsnap tydens die gaarmaak proses. Hou die deksel toe totdat die hele proses afgehandel is.

Aarbeikonfyt:

500g aarbeie stengels verwyder en gekap, 1 ½ koppiesuiker, 3 eetlepels Jam Setta.

Appel en Rabarber konfyt:

1 appel, geskil en gekap, 300g gekapte rabarber, 150 ml water, 1 koppie suiker, 2 eetlepels suurlemoensap , 3 eetlepels Jam Setta.

Appelkooskonfyt:

500g vars appelkose, ontpit en gekap, 1 ½ koppie suiker, ¼ koppie suurlemoensap, 2 eetlepels water, 3 eetlepels Jam Setta.

Kiwikonfyt:

6 groot kiwivrugte , geskil en gekap, 1 koppie suiker, 1 eetlepel water, 1 eetlepel suurlemoensap, 3 eetlepels Jam Setta.

Pruimjellie:

500g ontpitte, geskilde gekapte pruime, 1 ½ koppies suiker, 1 eetlepel suurlemoensap, 3 eetlepels Jam Setta.

Tradisionele marmalade:

500g Seville lemoene, gehalveer en in dun skyfies gesny, 1 ½ koppies suiker, 2 eetlepels suurlemoensap, 3 eetlepels Jam Setta.

Perske en kardemom konfyt:

500g vars perskes, ontpit en gekap, 1 ½ koppie suiker, ¼ koppie suurlemoensap, 1/2 teelepel kardemomsaad, gekneus, 2 eetlepels water, 3 eetlepels Jam Setta.

12* Lemoenkonfyt:

Lemoen	3 groot lemoene
Suurlemoen	1 groot suurlemoen
Suiker	1 1/4 koppie
Pektien jellie	2 eetlepels jellie

12* Aarbeikonfyt:

Aarbeie	1 ½ koppie
Suurlemoensap	2 teelepels
Suiker	1 koppie
Pektien jellie	1 eetlepel.

Cycle times/Operating times:

	Siklustye:ure						Tydvertraging funksie
	750g	1000g	1250g	750g	1000g	1250g	
Stellings	750g	1000g	1250g	750g	1000g	1250g	
Basiese	3h45min	3h18min	3h25min	2h12min	2h17min	2h24min	Ja
Franse	3h30min	3h32min	3h35min	2h30min	2h32min	2h35min	Ja
Volkoring	3h43min	3h45min	3h48min	2h28min	2h30min	2h33min	Ja
Soet	3h17min	3h22min	3h27min	-	-	-	Ja
Glutenvrye	3h7min	3h12min	3h19min	-	-	-	Nee
Rog	3h43min	3h45min	3h48min	-	-	-	Ja
Vinnig	-	-	1h20min	-	-	-	Nee
Italiaanse Brood	3h30min	3h32min	3h35min	-	-	-	Nee
Deeg	1h30min werkingstyd	-	-	-	-	-	Nee
Pasta	14min werkingstyd	-	-	-	-	-	Nee
Melkbrood	3h13min	3h18min	3h25min	-	-	-	Ja
Konfyt	1h5min werkingstyd	-	-	-	-	-	Nee
Bak alleenlik	Bak slegs soos per gebruiker 1uur maks.			-	-	-	Nee

Probleemoplossing:

Probleemoplossing:		
Probleem	Oorsaak	Oplossing
Broodbakker versuim om te meng	Mengtoestel is nie ingeprop nie	Prop die toestel in
	Vertraging funksie is aktief Vooraf verhitte sal flits	Herstel tydhouer. DrukStart knoppie 2-3 sekondes.
	Toestel is beskadig	Neem na gemagtigde dienssentrum vir herstel of verskaffer
Abnormale klanke	Krummels links in die toestel	Verwyder los krummels van toestel.
	Broodvat is los.	Sluit broodvat vas in posisie.
Abnormale reuk	Kragkoord is beskadig.	Neem terug na gemagtigde dienssentrum vir herstel
Brood gedeeltelik rou	Verkeerde bestanddele gebruik	Verwys na resepte.
LCd vertoon E00	Temperatuur in eenheid is laer as -100C.	Laat toestel verhit voor gebruik.
LCD vertoon E01	Temperatuur in eenheid is hoër as 500C.	Laat toestel eers goed afkoel voor gebruik
LCD vertoon EEE of HHH	Oopkring of oorverhitting	Neem die apparaat terug na die gemagtigde dienssentrum vir herstel.

Bak Resultate

Gaan asseblief die volgende na:

			Swaar, digte tekstuur	Nie in die middel gebak nie	Oop tekstuur met baie gate	Platgeval	Brood the veel gerys	Brood rys nie genoeg nie	Flour bo-op kors	Oorverbruin	Bruin en flour kante maar rou en raai middel	
Afmeet foute	Flour	Te min		•								
		Te veel	•				•					
	Gis	Te min				•		•				
		Te veel					•					
	Water of vloeistof	Te min	•					•				
		Te veel		•	•	•		•	•		•	
	Suiker	wegge-laat	•									
		Te veel				•		•		•		
Sout	wegge-laat			•	•	•						
Meel	Oud of generiese flour		•					•				
	Self rysende flour gebruik							•	•			
Gis	Verouderd		•			•		•				
	Verkeerde gis gebruik		•			•		•				
Warm water is gebruik in plaas van kamertemperatuur						•		•				

Vrae & Antwoorde

Hoekom wissel die hoeveelhede water en meel soveel in die resepte?

Die kenmerke van meel wissel van seisoen tot seisoen omdat dit deur humiditeit in die lug beïnvloed word asook hoe dit gestoor word. Meel absorbeer vog en daarom is elke lot anders dit blootgestel word aan verskillende toestande. Gaan jou deeg na na 10 minute – as dit taai blyk te wees, knie 1 eetlepel meel op 'n keer in totdit verbeter. As jou deeg te droog of te ferm is, knie water by so 1 eetlepel op 'n keer.'n Goed gebalanseerde brooddeeg sal glad en sag wees.

Wat daarvan as ek nie 'n skaal het nie?

Ons beveel aan dat vir optimale resultate u jou meel met koppies weeg(1 koppie wit meel=160g, 1 koppie volkoring=140g, 1 koppie rogmeel= 140g).

Hoe kan ek wit brood meer voedsaam maak?

U kan enige resept in die boekie verander 50/50, 1/2 koekmeel en ½ volkoring. So voeg meer vesel in 'n wit brood of verlig die tekstuurvan 'n volgraan. Maak net seker hoe jou deeg na 10 minute is en pas die water aan indien nodig. Onthou om op jou suksesse te fokus.

Waarom gebruik jy droë melkpoeier in plaas van vars melk?

Afgeroomde melkpoeier is meer stabiel vir gebruik in resepte want dit is meer stabiel as vars melk en dit bederf nie. Dit laat jou toe om die vertragingsfunksie te gebruik. U kan die vars melk vervang in resepte met water in enige resept, laat dan die melkpoeier weg

Is botter dieselfde as margarien ?

In terme van die resepte, ja. U kan 'n plaasvervanger vir botter met olie of margarien doen maar met die dieselfde hoeveelhede.

My kinders is lief vir heuning, kan ek dit gebruik in plaas van suiker?

Solank as wat u gelyke hoeveelhede gebruik kan u stroop, bruinsuiker of heuning vir die resepte gebruik. Ons beveel nie kunsmatige versoeters aan in die broodresepte nie.

Kan ek sout uitlaat in brood?

Sout speel 'n baie belangrike rol in die broodbak proses. Dit beheer die gis fermentasie het 'n invloed op die tekstuur van die brood om gluten te vervaardig en dit meer voedsaam te maak. Dit word nie aanbeveel om sout weg te laat uit die resepte nie. Sonder sout sal die brood se vorm en kleur nie reg wees nie en dit sal te krummelig wees. Dit sal ook 'n korter raklewe hê.

Hoe lank kan ek die brood in die oond laat om dit warm te hou?

Nee. Hierdie funksie sirkuleer warm lug sodat die kors mooi gevorm word en jou brood se vorm behoue bly. U kan die brood verwyder nadat die bakfunksie voltooi is.

Soms wil my brood nie rys nie. Hoekom?

Dit kan netwees as u vergeet het om die gis in te sit. Die gis kan dalk ook verby die aktiewe datum wees, dus kan dit al verouderd wees. Ander oorsake kan wees dat die hoeveelhede nie noukeurig genoeg afgemete is nie of dat die water wat gebruik is té warm was. Die varsheid van bestanddele en die korrekte afmeting daarvan is noodsaaklik vir suksesvolle broodbak.

Kan ek die vertragingsfunksie altyd gebruik?

Die vertragingsprogram kan jou brood tot 15 uur vertraag. Programmeer die tyd so dat u warm vars brood sal hê as u opstaan of as u van die werk af kom. Onthou daar is 'n paar resepte wat nie geskik is vir die vertraagde funksie nie omdat hulle bederfbare bestanddele bevat soos eier, melk, jogurt, kaas en vleis.

MANUAL ESPAÑOL

Estimado cliente,

Muchas gracias por elegir comprar un producto de la marca TAURUS.

Gracias a su tecnología, diseño y operación, y al hecho de que excede los más estrictos estándares de calidad, se puede garantizar un uso totalmente satisfactorio y una larga vida útil del producto.



■ CARACTERÍSTICAS

1. Dispensador de frutas y nueces
2. Ventana de visualización
3. Acabado de acero inoxidable
4. Sartenes de pan grandes y 2 pequeños
5. Cool touch body

Instrucciones de seguridad:

- Lea atentamente estas instrucciones antes de usar el aparato y guárdelas en un lugar seguro para futuras consultas.
- No toque ninguna de las superficies calientes del electrodoméstico. Use guantes para hornos cuando retire las bandejas de pan ya que el aparato estará muy caliente después de su uso.
- Desenchufe el cable de la toma de corriente cuando el aparato no esté en uso y antes de limpiarlo.
- No sumerja el aparato en agua ni en ningún otro líquido. Nunca coloque el aparato bajo agua corriente. Nunca deje el aparato desatendido.
- Este aparato es solo para adultos.

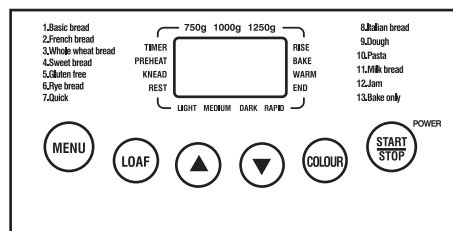
- Este electrodoméstico está diseñado solo para uso doméstico.
- Nunca use un electrodoméstico con un enchufe o cable de alimentación dañado. Si el enchufe o el cable de alimentación están dañados, devuélvalo a un centro de servicio autorizado para su reparación.
- No toque ninguna de las partes móviles cuando el electrodoméstico esté en uso o enchufado a la toma de corriente.
- Utilice únicamente accesorios y piezas suministrados por el fabricante.
- No use ni almacene el aparato al aire libre.
- No deje el aparato bajo la lluvia ni expuesto a la humedad. Si entra agua en el artefacto, esto aumentará el riesgo de descarga eléctrica.
- Asegúrese de que el voltaje indicado en la etiqueta de clasificación coincida con la tensión de la red antes de enchufar el aparato.
- Si se rompe alguna de las cubiertas del electrodoméstico, desconecte inmediatamente el aparato de la red eléctrica para evitar la posibilidad de una descarga eléctrica.
- No use el aparato si ha caído al suelo, si hay signos visibles de daños o si tiene una fuga.
- No use el aparato con las manos o los pies húmedos, o cuando esté descalzo.
- No fuerce el cable eléctrico. Nunca use el cable eléctrico

co para levantar, transportar o desenchufar el aparato.

- Asegúrese de que el cable de alimentación no quede atrapado o enredado.
- No permita que el cable de alimentación entre en contacto con las superficies calientes del electrodoméstico.
- Verifique el estado del cable de alimentación. Los cables dañados o enredados aumentan el riesgo de descarga eléctrica.
- No toque el enchufe con las manos mojadas.
- Este electrodoméstico no debe ser utilizado por personas (incluidos niños) con capacidades físicas, sensoriales o mentales reducidas, o por falta de experiencia y conocimiento, a menos que se les haya supervisado o instruido sobre el uso del electrodoméstico por una persona responsable de su seguridad.
- Los niños deben ser supervisados en todo momento para asegurarse de que no jueguen con el aparato.
- No mueva el aparato mientras está en uso.
- Cualquier uso incorrecto o incumplimiento de las instrucciones de uso anula la garantía y la responsabilidad del fabricante.
- Espere a que el aparato se enfríe a temperatura ambiente antes de intentar realizar cualquier actividad de limpieza y antes de moverlo o guardarlo.
- El enchufe del aparato debe encajar correctamente en la toma de corriente. No alteres el enchufe. No use adaptadores de enchufe.
- No permita que el aparato o su cable de alimentación y el enchufe entren en contacto con superficies calientes. No lo coloque cerca de ninguna otra fuente de calor.
- La distancia entre el aparato y la pared no debe ser inferior a 7 cm.
- No toque las clavijas de enchufe cuando desenchufe el aparato de la toma de

Panel de control:

Diseño del panel de control:



Pantalla del panel de control:

- El panel de control mostrará lo siguiente: "MENU", "LOAF" y "COLOR".
- La pantalla "MENU" incluye los siguientes ajustes pre-establecidos que se pueden usar:
 1. Básico
 2. Francés
 3. Trigo integral

4. Dulce
5. Sin gluten
6. Centeno
7. Rápido
8. pan italiano
9. Masa
10. Pasta
11. Pan de leche
12. Jam
13. Solo hornear

Configuración del tamaño del pan:

- 750 g (use esta configuración para las 2 bandejas de pan pequeñas o para 1 pan de 750 g)
- 1000g
- 1250g

Selección de color de corteza:

- Ligero
- Medio
- oscuro

Instrucciones de uso:

1) Menú

Use el botón "MENÚ" para elegir la función de horneado preestablecida que desea usar, el número de la función seleccionada se mostrará en la pantalla LCD.

2) Temporizador

Use los botones "▲" o "▼" para agregar o reducir el tiempo que se mostrará en la pantalla LCD. Presione el botón "▲" para aumentar el tiempo en incrementos de 10 minutos y presione el botón "▼" para disminuir el tiempo en incrementos de 10 minutos.

3) Color

Use el botón "Color" para seleccionar el color de la costra que prefiera. El color seleccionado se mostrará en la pantalla.

4) Pan

Use este botón para elegir el tamaño del pan que desea hornear y el tamaño seleccionado se mostrará en la pantalla LCD.

5) Inicio / parada

Use este botón para iniciar o detener el proceso de cocción.

Instrucciones de operación

1) Instrucciones para hornear

- Dependiendo del tamaño del pan que está produciendo (dos panes pequeños o un pan grande) seleccione el molde de pan que desee usar.
- Una vez que haya elegido la bandeja de pan, las hojas de amasar deberán insertarse. Este electrodoméstico se suministra con cuatro cuchillas amasadoras, dos grandes para una bandeja grande para pan y dos pequeñas, una para cada una de las bandejas pequeñas. Tome nota de la cuchilla de amasar que se está utilizando y asegúrese de que sea del tamaño correcto, si se usan las grandes en la bandeja de pan pequeña, dañará el aparato y si las pequeñas se usan

en la bandeja de pan grande, no serán tan efectivas. .

- Coloque todos sus ingredientes en el molde para pan, agregue su levadura al último y colóquelo en el medio de la sartén.
- Una vez que todos los ingredientes están en la bandeja de pan, puede colocar la bandeja de pan en la máquina de hacer pan. Asegúrese de que esté bien colocado. Luego cierre la tapa del aparato.
- Presione el botón de menú para seleccionar la función de cocción preestablecida que desea usar.
- Luego use el botón "Color" para seleccionar el tipo de costra.
- Una vez que esto esté completo, puede seleccionar el tamaño de pan que desea de acuerdo con los ingredientes que ha introducido presionando el botón "Pan". Hay tres opciones para elegir.
- Una vez que haya completado lo anterior, puede presionar el botón "Iniciar / Parar" para que el electrodoméstico comience a funcionar.
- El zumbador sonará cuando la hora mostrada sea "0.00", lo que indica que el ciclo de cocción está completo.
- Una vez que la unidad ha terminado de hornear, sonará un zumbador y la unidad cambiará a una función de mantener caliente durante una hora. Si no desea usar la función de mantener caliente y desea quitar el pan, presione el botón "DETENER" y manténgalo presionado durante un segundo.
- Una vez que la unidad se apaga, apague la toma de corriente y retire el enchufe del zócalo.
- Luego use guantes para horno para quitar la bandeja de pan teniendo cuidado de no tocar ninguna de las superficies calientes del electrodoméstico.
- Mientras aún usa guantes del horno, retire el pan de la sartén y colóquelo en una rejilla para que se enfríe.
- Una vez enfriado use el gancho de la cuchilla de amasar para quitar las cuchillas de amasado de la parte inferior del pan. Tenga cuidado ya que las cuchillas de pan y amasado pueden estar todavía calientes, use guantes de horno si es necesario.

2) Instrucciones de la función de masa:

- Esto le permite mezclar masa en la máquina de hacer pan. Puede agregar sus ingredientes para la masa y seleccionar la función "masa", el aparato mezclará la masa y la dejará crecer. Una vez completado, el aparato emitirá un pitido durante 5 segundos.

Memoria de falla de energía

- Si la fuente de alimentación se apaga debido a una falla de energía o porque el interruptor se apagó por error, la máquina de hacer pan tiene una copia de seguridad de 7 minutos que permitirá que la cocción continúe con los ajustes existentes una vez que se vuelva a encender. Si la alimentación está desconectada durante más de 7 minutos, se deberán volver a configurar todos los ajustes, ya que la memoria se borrará.

Características de seguridad

- Temperatura ambiente:

Si la temperatura ambiente es inferior a -10°C o superior a 50°C , la máquina de hacer pan no podrá funcionar correctamente. La máquina de hacer pan se apagará automáticamente y mostrará "E00" o "E01" en la pantalla LCD. También habrá un sonido corto y continuo para notificarle el problema.

Deje que la máquina se enfríe o caliente a temperatura ambiente antes de volver a utilizarla.

- Detección de fallas
 - o El dispositivo detectará automáticamente fallas tales como un circuito abierto o sobrecalentamiento. El dispositivo mostrará "EEE" si el sensor de temperatura tiene un circuito abierto o "HHH" si se produce un cortocircuito. Si esto ocurriera, desconecte el aparato de la red eléctrica y llévelo a su centro de servicio autorizado más cercano para que lo reparen.

Dispensador automático de frutas y nueces

• Libera automáticamente los ingredientes en la masa durante el ciclo de amamantamiento. Elimine las conjeturas de las recetas. Consulte la página 20 para más información.

Delay / Adjust

- Le permite retrasar la finalización de su programa deseado hasta 15 horas, o usarlo durante la programación para ajustar el tiempo de la etapa actual de su ciclo de panificación presionando los botones +/-.

Pasos fáciles de seguir

- Las siguientes instrucciones están diseñadas para guiar paso a paso a los principiantes a través del proceso de cocción. Estas instrucciones son específicamente para las recetas de Pan, Masa o Pasta de la sección de recetas de este folleto. Aconsejamos que todos los ingredientes se pesen para mayor precisión.

Paso 1. Agregar ingredientes

- Simplemente agregue ingredientes a la bandeja para hornear. Los ingredientes deben agregarse en el siguiente orden:

1. Ingredientes líquidos
2. ingredientes secos
3. Levadura

Consejo: Para obtener los mejores resultados, es importante que los ingredientes se agreguen en el orden correcto y se pesen para mayor precisión.

Paso 2. Selecciona la configuración del menú

- Presione el botón MENU para hacer la selección deseada. A medida que presiona el botón MENU, se mueve uno al otro de las recetas desde (1) a (12) y mientras se desplaza por las recetas, el número se muestra en la ventana LCD que se muestra.

Paso 3. Selecciona el color de la corteza

- Presione el botón COLOR para seleccionar su elección color de la corteza. Usted puede elegir de Colores de corteza claros, medianos u oscuros en seleccionados ajustes (consulte la tabla en la página 74). A menos que seleccione un color de corteza el fabricante de pan cambiará automáticamente a un color de corteza mediana.

Paso 4. Selecciona el tamaño del pan

- Presione el botón TAMAÑO para seleccionar el tamaño de pan deseado
- 750 g, 1.0 kg o 1.25 kg

Después de usar su panificadora

- Desenchufe la máquina y déjela enfriar por 30 minutos antes de comenzar otro programa.

El arte de hornear gran pan de degustación.

• Los ingredientes del pan básico son muy simples: harina, azúcar, sal, líquido (como agua o leche), posiblemente una grasa (como mantequilla o margarina) y levadura. Cada uno de estos ingredientes realiza un trabajo específico, y cada uno le da un sabor especial a la obra maestra final.

Es por eso que es importante usar el derecho ingredientes en exactamente las proporciones correctas para asegurarse de obtener los resultados más deliciosos!

Levadura

• La levadura es en realidad una planta microscópica. En pocas palabras, sin levadura, su pan no se levantará. Cuando se humedece con un líquido, se alimenta con azúcar y se calienta con cuidado, la levadura produce gases que hacen que la masa se eleve. Si la temperatura es demasiado fría, la levadura no se activará; si está demasiado caliente, morirá. Su fabricante de pan se encarga de esta preocupación por usted manteniendo la temperatura adecuada en la cámara de cocción en todo momento. Algunas levaduras pueden requerir el uso de un mejorador de pan. The Bread Improver proporcionará gluten adicional a la harina para producir un pan mejor.

Nota: no recomendamos el uso de productos frescos o levadura comprimida en su máquina de hacer pan. Taurus recomienda el uso de levadura seca solamente. Siempre asegúrese de que se use bien dentro de la fecha de caducidad, La levadura rancia evitará que el pan se levante.

Harina

• Para que el pan se eleve, la harina debe tener un contenido de proteína suficientemente alto. Taurus Breadmaker recomienda el uso de harina de pan o llanura de buena calidad. Algunas marcas recomendadas se enumeran en la página 22. A diferencia de la harina blanca, la harina de trigo contiene salvado y germen de trigo que son pesados e inhiben el aumen-

to. Por lo tanto, los panes de trigo tienden a ser más pesados y de menor tamaño. Se puede lograr un pan más grande y ligero combinando harina de trigo con harina blanca para recetas de pan de trigo integral.

Azúcares

- Los azúcares endulzan el pan, doran la corteza, suavizan la textura y añaden levadura con comida. Puede usarse azúcar blanco o marrón, melaza, arce o jarabe dorado, miel y otros edulcorantes en cantidades equivalentes.

Nota: El edulcorante artificial puede ser sustituido en cantidades equivalentes, sin embargo, el sabor y la textura de tu pan variará

Líquidos

- Cuando los líquidos se mezclan con las proteínas en la harina, se forma gluten. El gluten es necesario para que el pan se eleve. La mayoría de las recetas usan leche en polvo y agua, pero se pueden usar otros líquidos como leche, jugo de fruta, cerveza y agua. Es un equilibrio delicado: experimente con cantidades de estos líquidos para obtener resultados óptimos, ya que una receta con demasiado líquido puede hacer que el pan se caiga durante la cocción, mientras que una receta con muy poco líquido no se elevará. Nota: los líquidos deben usarse a temperatura ambiente.

El arte de hornear pan de gran sabor Sal

- En pequeñas cantidades, la sal agrega sabor y controla la acción de la levadura. Demasiada sal inhibe el aumento, así que asegúrese de medir las cantidades correctamente. Se puede usar cualquier sal común de mesa.

Grasas

- Muchos panes usan grasas para mejorar el sabor y retener la humedad. Típicamente, usamos principalmente margarina en las recetas; La mantequilla o el aceite ablandados se pueden usar en cantidades equivalentes.

Nota: si elige no agregar grasa, su pan puede variar en sabor y textura.

Consejos de medición importantes.

- Cada ingrediente en una barra de pan juega un papel específico, por lo que es extremadamente importante medir los ingredientes correctamente para obtener los mejores resultados.

Ingredientes secos

- Use una cuchara medidora estándar o una taza medidora. No use cucharas de vajilla o tazas de café y nivelé. Para la harina simplemente mezcle la harina en la taza de medir y nivele con un cuchillo plano. No empaque los ingredientes secos en la taza o toque la taza a menos que se indique lo contrario en la receta.

Líquidos

- Llène una cuchara medidora estándar o una taza medidora al nivel indicado. Verifique la medida de

su copa colocando la taza medidora sobre una superficie plana y leyendo la medición al nivel de los ojos.

Grasas sólidas

- Llene una cuchara medidora estándar o una taza medidora hasta el nivel indicado y nivele con una cuchilla plana.

¡Las últimas cosas duran!

- Siempre coloque los líquidos en la bandeja de pan primero, los ingredientes secos en la siguiente y la levadura en la última. Esto asegurará un pan bien levantado y uniformemente horneado.

Dispensador de frutas y nueces

- Su Taurus Breadmaker tiene un dispensador automático de frutas y nueces que libera automáticamente los ingredientes de secado en la masa durante el ciclo de amasado. Esto ocurrirá aproximadamente 8 minutos antes de la finalización de amasar 2, asegurando que las frutas y nueces secas no se trituren y que las piezas permanezcan enteras y se dispersen uniformemente. La capacidad del dispensador de frutas y nueces es de 1 taza de ingredientes secos y es una opción disponible en todas las configuraciones de menú, pero recomendamos usar solo en Basic (1), Gluten / Yeast Free (3), Wheat (4) y Sweet Bread. (5) El dispensador Fruit & Nut es otra característica más de su Taurus Breadmaker que fue diseñado para una mayor comodidad para usted, eliminando las conjeturas de las recetas.

El dispensador de fruta y nueces no se puede usar con 2 bandejas pequeñas, aguarde el pitido y añada manualmente la fruta y los frutos secos.

Cómo usar el retraso de tiempo

- El Taurus Breadmaker le permite retrasar la finalización de su pan en hasta 15 horas, para que pueda despertarse con el olor del pan recién horneado, o salir por el día mientras su panificadora hace todo el trabajo.
- Presione el botón DIEZ (+/-) hasta que llegue al cantidad de horas y minutos que desea tu pan para estar listo
- Presione el botón START / PAUSE para comenzar ciclo. El temporizador comenzará la cuenta regresiva y el indicador de precalentamiento parpadeará. El pan estará cocido y listo en las horas y minutos mostrado en la ventana LCD.

Nota: Si comete un error o necesita restablecer el Temporizador, presione el botón START / PAUSE para 2-3 segundos

Ejemplo

- Antes de irse a trabajar a las 8 a. M., Usted decide establecer el Retardo de tiempo para que el pan o el programa seleccionado estén listos y terminados an-

tes de las 6 p.m. cuando regrese a casa, lo cual es 10 horas después.

Después de seguir la instrucción 1 anterior, presione DELAY +/- (/) hasta que la pantalla muestre 10.00. Luego presione START. Esto te dice que tu pan o programa seleccionado se completará en 10 horas.

El fabricante de pan comenzará a contar abajo y su programa seleccionado será completa a las 6 pm.

Nota: No necesita tener en cuenta el cantidad de tiempo requerida para cocinar el programa seleccionado. Esto se registra automáticamente en panificadora cuando se selecciona.

Protección del programa de interrupción de energía

- Su Taurus Breadmaker cuenta con una Protección de Interrupción de 7 minutos que protege la memoria del programa ante la aparición de un apagón o sobrevoltaje. Esto significa que si hay una interrupción de energía durante la fabricación del pan, la máquina conservará su memoria durante al menos 7 minutos y continúe cocinando cuando la fuente de alimentación regrese. Esta función es aplicable tanto si la máquina está en el ciclo Amasamiento, Horneado, Levantamiento o Retraso. Sin esta característica, la máquina se reiniciaría y el ciclo de panificación se detendría.

Si experimenta un corte de energía mayor a 7 minutos que puede necesitar para descartar sus ingredientes

y comienza de nuevo.

Nota: Cuando falla la alimentación, la pantalla LCD puede permanecer visible durante algunos minutos y luego se desvanece. Esta

no significa que su programa se haya perdido.

Consejos prácticos para un pan mejor.

Dispensador automático de frutas y nueces

- Asegúrese de que el dispensador de frutas y nueces esté cerrado antes de hornear.

Frescura

- Asegúrese de que todos los ingredientes estén frescos y usados antes de la fecha de uso especificada. A diferencia del pan comprado en el Supermaket, no hay conservantes en el pan hecho en su Taurus Breadmaker, por lo tanto, el pan no se mantendrá durante tanto tiempo. Evite el uso de ingredientes perecederos, como leche, yogur, huevos o queso, con la función Time Delay. Almacene los ingredientes secos en recipientes herméticos para evitar que se sequen.

Pan de congelación

- Antes de congelar el pan fresco, déjelo enfriar por completo. Una vez que el pan se haya enfriado, corte y envuelva en plástico y úselo según su conveniencia.

Sacar pan de la sartén

- Como un pastel, el pan debe enfriarse ligeramente antes de sacarlo del molde. Deje que el pan se asiente en la sartén durante aproximadamente 10 minutos antes de quitarlo.

Ingredientes

- Ingredientes tales como hierbas, semillas de sésamo y tocino picado se pueden agregar a la parte superior del pan durante la etapa de cocción. Vea la página 73 para más información. Abra la tapa de su Taurus Breadmaker, cepille suavemente la parte superior del pan con un poco de leche o yema de huevo y espolvoree con topping. (No permita que los ingredientes caigan fuera de la sartén). Cierre la tapa y permita que la cocción continúe.

Nota: Este paso debe hacerse rápidamente para evitar pan de hundirse

2. Aumenta la sal en un 25%. El pan se levantará más lento y tiene menos tendencia a hundirse.
3. Mira tu masa mientras se mezcla. Harina de pan almacenada en las altitudes altas tienden a ser más secas. Puedes tener para agregar unas cucharadas de agua, hasta que la masa forme una buena bola.

Cuidado y Limpieza

- Antes de limpiar el Taurus Breadmaker, desenchúfelo de la toma de corriente y deje que se enfríe por completo.

Para limpiar el exterior

- Limpie el exterior con un paño ligeramente humedecido y pule con un paño suave y seco. No use estropajos o abrasivos metálicos ya que pueden rayar la superficie exterior.

Para limpiar el molde para hornear antiadherente

- Limpie la bandeja para hornear y la cuchilla de amasar con un paño húmedo y seque completamente. No use abrasivos fuertes o limpiadores domésticos fuertes ya que pueden dañar la superficie antiadherente. Evite sumergir la bandeja de pan en agua. Sin embargo, si es necesario, lave suavemente la fuente de pan con agua tibia y jabón con un paño suave.

Cuidado de su bandeja para hornear antiadherente

- No use utensilios metálicos para eliminar los ingredientes o el pan, ya que pueden dañar el recubrimiento antiadherente. **No lave ninguna parte de su máquina para hacer pan en un fregadero.**

Retire y limpie la tapa

- Para volver a levantar la tapa, levante la tapa aproximadamente a una posición de 45 ° y simplemente deslice la tapa hacia usted. Limpie el interior de la tapa con un paño húmedo y séquelo antes de volver a colocar la tapa.

Almacenamiento

- Asegúrese de que la máquina de hacer pan esté fría y seca antes de guardarla. Guárdela y no coloque objetos pesados sobre la tapa.

Corteza de color

- Es normal que la parte superior del pan sea de un color más claro que los lados. Las diferentes combinaciones de ingredientes pueden alentar o desalentar el oscurecimiento. Si desea que la corteza superior sea un poco más oscura, seleccione la configuración del programa de horneado y cocine hasta que se logre el color deseado.

Hornear a grandes altitudes

- En altitudes elevadas por encima de 900 metros, la masa aumenta más rápido. Por lo tanto, cuando se hornea a gran altura, se requiere algo de experimentación. Sigue las pautas sugeridas. Use una sugerencia a la vez y recuerde escribir qué sugerencia le conviene más.

Sugerencias:

1. Reduzca la cantidad de levadura en un 25%. Esta voluntad evita que el pan se levante.

STANDARD BREAD RECIPES

1* Basic				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml

Oil	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1.5 Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

1* Wholemeal Rapid Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

1* Wheat & Sunflower Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Honey	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Fine cracked wheat	1/3 cup	1/3 cup	½ cup
Plain bread flour	400g (2¾)	520g (3¼)	600g (3¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sunflower	1/3 cup	1/3 cup	½ cup

1* Herby Cheese Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Mozzarella, grated	½ cup	½ cup	¾ cup
Mixed herbs	1 teaspoon	1½ teaspoons	2 teaspoons

1* Pesto Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olive oil	2 tablespoon	2½ tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil, fresh and chopped	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			

Roasted pine nuts	½ cup	½ cup	¾ cup
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1* Beetroot & Rosemary Bread			
Ingredients:	750g	1.0kg	1.25kg
Canned beetroot, drained/ chopped	½ cup	¾ cup	1 cup
Beetroot Juice	1 tablespoon	1 tablespoon	1½ tablespoons
Rosemary, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain Bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

1* Cornbread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Cornmeal (polenta)	1/3 cup	½ cup	2/3 cup
Sugar	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread flour	560g (3½)	640g (4)	720 (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			

Canned corn kernals drained	80g (½ cup)	120g (¾ cup)	160g (1 cup)
Thyme, dried	1 teaspoon	1 teaspoon	1½ teaspoons

1* Multigrain			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Grain Mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	320g (2)	440g (2 2/3)
Wholemeal plain bread flour	220g (1 1/3)	380g (2 1/3)	540g (3 1/3)
Yeast	1 teaspoons	1½ teaspoons	2 teaspoons

1* Pumpkin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed/ cooked pump- kin	¼ cup	½ cup	¾ cup
All spice, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)

Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
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2*French				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	2 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

2* French Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Plain bread flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1 ¾ teaspoons	2 teaspoons

2* Sourdough			
Ingredients:	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1 ½ tablespoons
Plain yogurt	½ cup	¾ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	1½teaspoons	2 teaspoons	2½ teaspoons

3* Whole Wheat				
Ingredients:	Small pan	750g	1000g	1250g
Water	180 ml	310 ml	410 ml	500 ml

Oil	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	2 Tsp.
Sugar	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.
Bread flour	250 g	350 g	400 g	450 g
Whole wheat bread flour	100 g	150 g	200 g	300 g
Yeast	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

3* Sunflower & Oatmeal Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	1 tablespoon	1½ tablespoons	2 tablespoons
Plain bread flour	320g (2)	400g (2½)	480g (3)
Whole wheat bread flour	160g (1)	200g (1¼)	240g (1½)
Oatmeal	1/3 cup	½ cup	¾cup
Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	¼ cup	1/3 cup	½ cup

3* Crunchy Wheat & Honey			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Almonds, sliced	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	3½ tablespoons	4 tablespoons
Skim Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540 (3½)	700g (4 1/3)	860g (5 1/3)

Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
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3* Wholemeal Raisin/Nut			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoon	2½ tablespoon
Salt	1 teaspoon	1½ tablespoons	2 teaspoons
Brown sugar	1½ tablespoon	2 tablespoon	2½ tablespoons
Skim milk powder	2 tablespoon	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g(3½)	700g (4 1/3)	860g (5 1/30)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Raisins	½ cup	½ cup	2/3 cup
Walnut, chopped	¼ cup	¼ cup	1/3 cup

3* Soy & Linseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons

Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
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3* Orange Caraway Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	½ tablespoons	2 tablespoons	2½ tablespoons
Orange zest, grated	½ teaspoons	2 teaspoons	2½ teaspoons
Caraway seeds	½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	¼ teaspoons	½ teaspoons	2 teaspoons

3* Multigrain Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	380g (2 1/3)	540g (3 1/3)
Wholemeal bread flour	220g (1 1/3)	380g (2 1/3)	440g (2 2/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Pumpernickle Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2 ½ tablespoons	3 tablespoons

Treacle	1/3 cup	1/2 cup	2/3 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	420g (2 2/3)	540g (3 1/3)	660g (4)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Carrot Bread

Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	1/3 cup	2/3 cup	1 cup
Nutmeg, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	2 tablespoon	2½ tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal plain flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Potato & Peppercorn

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Wholemeal pain bread flour	380g (2 1/3)	540g (3 1/3)	540g (3 1/3)

Plain Bread flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
Fruit & Nut Dispenser			
Green peppercorns, drained	2 tablespoon	2 tablespoons	3 tablespoons

Panes dulces

Método

1. Coloque los ingredientes en la bandeja de pan en el orden indicado. Limpie los derrames desde el exterior de la sartén.
2. Coloque la bandeja de pan en la panificadora y cierre la tapa.
3. Presione el botón MENU para programar (5) DULCE.
4. Elija Color CORTE, Tamaño del pan y presione "INICIAR".

El pan se horneará en el número de horas indicado.

No use el ajuste de retardo de tiempo cuando prepare los panes dulces ya que los ingredientes se echarán a perder.

4* Sweet				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	250 ml	330 ml	410 ml
Oil	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	3 Tsp.
Sugar	3 Tbsp.	3 Tbsp.	4 Tbsp.	5 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

4* Old Fashioned Oat			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Rolled Oats	½ cup	¾ cup	1 cup
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Honey	¼ cup	½ cup	½ cup

Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Cinnamon / Raisin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim Milk Powder	1 tablespoons	2 tablespoons	3 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

4* Chocolate Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Cocoa	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons

Skim milk powder	2 tablespoons	2 tablespoons	2 ½ tablespoons
Plain bread flour	480g (3¼)	520g (3¼)	560g (3½)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Chocolate chips	¾ cup	1 cup	1 cup

4* Banana Macadamia			
Ingredients:	750g	1.0kg	1.25kg
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	¾ cup	¾ cup	1 cup
Egg	1x 60g	1x60 g	1x60g
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Macadamia nuts, roughly chopped	½ cup	¾ cup	1 cup

4* Apple Spice Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cinnamon, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Clove, ground	½ teaspoon	½ teaspoon	½ teaspoon
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons

Brown sugar	2 tablespoons	2 ½ tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & NutDispenser			
Dried Apples, chopped	1/3 cup	2/3 cup	1 cup

4* Pina Colada Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	2/3 cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roast coconut	½ cup	¾ cup	1 cup

4* Apricot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 tablespoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons

Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried apricots, chopped	2/3 cup	¾ cup	1 cup

4* Coconut & Cherry Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	¼ cup	4 tablespoons
Canned cherries, chopped	2/3 cup	¾ cup	1 cup
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 Teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	½ cup	¾ cup	1 cup

4* Mixed Fruit Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1 ½ teaspoons	2 teaspoons

Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Mixed dried fruit	1/3 cup	2/3 cup	1 cup

4* Maple Walnut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Maple syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1 ½ table- spoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Walnuts, chopped	1/3 cup	2/3 cup	1 cup

4* Fig & Golden Syrup Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons

Ginger, ground	½ teaspoons	1 teaspoon	1½ teaspoons
Golden syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dry figs, chopped	½ cup	¾ cup	1 cup

4* Gingerbread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Golden syrup	¼ cup	¼ cup	1/3 cup
Ginger, ground	2 teaspoons	2½ teaspoons	3 teaspoons
All spice, ground	½ teaspoon	½ teaspoon	1 teaspoon
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas	¼cup	¼ cup	½ cup
Almonds, slivered	¼ cup	¼ cup	¼cup

4* Date & Espresso Loaf			
Ingredients:	750g	1.0kg	1.25kg
Boiling water	275ml	375ml	475ml
Dates, chopped	½ cup	¾ cup	1 cup
Coffee & Chicory	2 tablespoons	3 tablespoons	4 table- spoons

4* 15 Minute Break			
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Ingredients:	750g	1.0kg	1.25kg
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	560g (3½)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Chunky Peanut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 tablespoons	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2½ tablespoons	3½ tablespoons
Skim Milk	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	360g (2¼)	400g (2½)
Wholemeal bread flour	160g (1)	200g (1¼)	240g (1½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roasted peanuts, chopped	½ cup	¾ cup	1 cup

Panes sin gluten

Entendemos la importancia de un alimento básico como el pan en una dieta para personas intolerantes al gluten.

Entonces, todo lo que tiene que hacer es simplemente agregar los ingredientes, presionar un botón y dejar el

Descanse hasta Taurus Breadmaker.

Consejos útiles

- Para obtener resultados óptimos, siga cuidadosamente las instrucciones.
- Para asegurarse de que todos los ingredientes se hayan combinado lo suficiente, es posible que necesite ayudar a amasar ciclo. Al hornear tus primeros panes debes inspeccionar la textura de la masa aproximadamente 5 minutos en la amasadura. Hay ingredientes secos sin mezclar, use una espátula de plástico y raspe los lados de la bandeja de hornear, y mezcle en la misma dirección en que la cuchilla está girando.
- No use la configuración de Retardo de tiempo al hacer pan sin gluten.
- Deje que el pan se enfríe completamente antes de cortarlo.
- Es normal que el pan sin gluten sea pesado y ligeramente denso en su textura. Estos panes deben ser al menos 10-12 cm de altura y rico en sabor. Para un pan más ligero puede reducir la cantidad de sal a ½ cucharadita
- Pese todos los ingredientes, incluido el agua para obtener mejores resultados.
- Use medidas métricas para todos los ingredientes secos.

- Cuando use vinagre, nunca use vinagre de malta.
- Retire la bandeja de cocción de la cámara de cocción inmediatamente después de completar el ciclo de horneado.
- Nunca deje la función Keep Warm.
- Deje el pan en la bandeja para hornear durante aproximadamente 7 minutos antes de quitarlo en una rejilla para enfriar.

Harina de pan

- Una mezcla de harinas dará un mejor resultado y ayudará a dorar.
- Cuando use solamente harina de arroz obtendrá una corteza pálida en la parte superior, independientemente del tiempo de cocción.
- Tanto la harina de arroz blanco fina como la de curso funcionan bien.
- Si usa harina de arroz solo, encontrará que su pan se pondrá añejo más rápido que cuando usa una mezcla de harinas. La adición de aceite ayudará a mantener el pan fresco por más tiempo.

5* Gluten free				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.	2Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	1 ½Tsp.	1 ½ Tsp.
Sugar	1 Tbsp.	2 Tbsp.	2 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Gluten free flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

6* Rye Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	200 ml	300 ml	400 ml	500 ml
Margarine	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	½ Tsp.	1 Tsp.	1 ½ Tsp.	2 Tsp.
Molases	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.	3 Tbsp.
Caraway seeds	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Milk powder	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Wholemeal plain bread flour	320 g	400 g	480 g	560 g
Rye bread flour	120 g	160 g	160 g	200 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

7* Quick		
Ingredients:	Small pan	1250g
Water(45~50°C)	200 ml	450 ml
Oil	2 Tbsp.	3 Tbsp.

Salt	1 Tsp.	3 Tsp.
Sugar	1 Tbsp.	2 Tbsp.
Milk powder	1 Tbsp.	3 Tbsp.
Bread flour	2 Cups	5 Cups
YEAST	1 Tsp.	2 Tsp.

8* Italian Herb Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	215 ml	315 ml	415 ml	515 ml
Margarine	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Basil, dried	½ Tsp.	1 Tsp.	1 Tsp.	2 Tsp.
Rosemary, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Thyme, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Salt	¼ Tsp.	½ Tsp.	2 Tsp.	2½ Tsp.
Sugar	½ Tbsp.	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Plain bread flour	520 g	600 g	680 g	760 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

8* Rosemary & Olive Oil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	265ml	340ml	415ml
Olive Oil	50ml	75ml	100ml
Rosemary , dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Olive & Sundried Tomato Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons
Fruit & Dispenser			
Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, seeded and chopped	2 tablespoons	2 ½ tablespoons	3 tablespoons

8* Sour Cream & Chilli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Sour cream	½cup	¾ cup	1 cup
Chilli powder	1 teaspoon	1½ teaspoons	2 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim Milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	440g (2¾)	520g (3¼)	720g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Garlic & Herb Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3 ¾)	680g (4¼)	760g (4 ¾)
Yeast	3	1	3
	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Tomato & Basil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato past	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Orange & Thyme Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flower	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Onion Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	¾ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ table- spoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½teaspoons	1½ teaspoons	2 teaspoons

8* Cumin & Coconut			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	¼ cup	1/3 cup	½ cup

8* Salami Cheese Bread			
Ingredients	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano, dried	½ tablespoon	1 teaspoon	1 teaspoon
Salami, chopped	2/3 cup	2/3 cup	1 cup
Mozarella cheese, grated	1/3 cup	1/3 cup	½ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Lemon Poppyseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml

Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2½ tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk Powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

8* Beer & Bacon Bread

Ingredients:	750g	1.0kg	1.25kg
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	1/3 cup	½ cup	2/3 cup
Mustard	1 tablespoon	1½ tablespoons	2 tablespoons
Onions, chopped	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

9* Dough

Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Milk powder	1 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 Tbsp.
Bread flour	2 Cups	4 ½ Cups
YEAST	1 Tsp.	1 Tsp.

Pizzas y otras masas versátiles.

Método

1. Coloque todos los ingredientes en el molde para pan en el orden indicado. Limpie los derrames desde el exterior de la sartén.

2. Coloque la bandeja de pan en la panificadora y cierre la tapa.
3. Presione el botón MENÚ para programar (9) **PIZZA DE MASA** y presione "INICIAR".
4. Retire la masa del molde para pan y siga las instrucciones dadas para cada receta.

Masa para pizza

Masa

Agua 290ml
Azúcar 1 cucharadita
Aceite de oliva 2 cucharadas
Harina de pan normal 480g (3 tazas)
Sal ½ cucharadita
Levadura 2 ½ cucharaditas

1. Retire la masa completa de la bandeja de pan. Engrase dos bandejas de pizza. Caliente el horno a 180 ° c.
2. Divida la masa por la mitad. Rollo de masa para adaptarse a las bandejas de pizza. Extender con coberturas favoritas y hornear durante 20 minutos a 180 ° C o hasta que estén cocidos.

Hierba Focaccia

Masa

Agua 330ml
Agua 330ml
Sal ½ cucharadita
Leche descremada en polvo 1 cucharada
Azúcar 2 cucharaditas
Harina de pan normal 480g (3 tazas)
Levadura 2 ½ cucharaditas

Cubierta

2 cucharadas de aceite de oliva
1 cucharadita de orégano
1 cucharadita de albahaca picada

1. Retire la masa completa del recipiente para pan. Engrase bandeja de horno rectangular.
2. Amase la masa con un poco de harina de pan extra hasta que el elástico y la masa salte cuando se presione. Forma para encajar bandeja de hornear
3. Cubra y deje que se levante durante 30 minutos. Usando sus nudillos, presione las pequeñas muescas en la masa.
4. Cepille la superficie con aceite y rocíe con hierbas y hornee en un horno precalentado durante 30 minutos o hasta dorado.

Bollos cruzados calientes

Masa

Agua 330ml
Margarina 2 cucharadas
Huevo 1x60g
Sultanas ¾
Nuez moscada ½

Sal ½

Azúcar moreno ¼ taza
Harina de pan llano 520g (3 ¼)
Levadura 2½ cucharaditas

Cruces

Harina de pan normal 80 g (½ taza)
Agua 80ml
Azúcar 2 cucharaditas

Vidriado

Agua 2 cucharadas
Azúcar 2 cucharadas
Gelatina 1 cucharadita

1. Retire la masa completa del recipiente para pan. Alinee una bandeja para hornear con papel de hornear.
2. Amasar la masa en una superficie enharinada hasta que quede elástica y brotar cuando se la presione. Divida la masa en 12 piezas. Forme cada pieza en una bola. Pácelas juntas en rayo de cocción. Cubra y permita que se levante durante 30 minutos.
3. CRUCES: Mezcle harina y agua juntos hasta que quede suave. El tubo cruza sobre la masa resucitada.
4. Hornee panecillos durante 30 minutos en un horno precalentado a 180 ° C hasta que estén dorados.
5. GLAZE: combine los ingredientes en una jarra. Microondas en medio durante 1-2 minutos. Cepille los bollos calientes.
Hace 12 bollos.

Breadsticks

Masa

Agua 240ml
Margarina 2 cucharadas
Sal ½ cucharadita
Sagar 2 cucharaditas
Mejorador de pan ¾ cucharadita
Harina de pan normal 480g (3 tazas)
Levadura 2 ½ cucharaditas

Cubierta

1 cucharada de agua
1 clara de huevo
Hoja de sésamo

1. Retire la bandeja de pan de forma de masa completa. Alinee una bandeja para hornear con papel de hornear. Caliente el horno a 180 ° c.
2. Divida la masa en 30 pedazos. Ruede cada pieza en una cuerda de 20 cm. Coloque a 2,5 cm de distancia en la bandeja de horno.
3. Cubra y deje que la masa se levante durante 30 minutos o hasta que se hinche.

Rollos de pan

Masa

Agua 250ml
Huevo 1x60g
Margarina 2 cucharadas
Sal ½ cucharadita

Cubierta

Margarina, derretida
Azúcar ¼ taza
Harina de pan normal 520 g (3¼ tazas)
Levadura 2½ cucharaditas

1. Retire la masa completa del recipiente para pan. Alinee una bandeja para hornear con papel de hornear. Caliente el horno a 180 ° c.
2. Divida la masa en 15 piezas y dé forma a cada pieza en una bola. Coloque en la bandeja para hornear, cubra y deje que se levante durante 30 minutos o hasta que duplique su tamaño.
3. Cepillar con margarina. Hornee por 15 minutos o hasta que estén doradas.

Pan de arroz blanco y marrón

Ingredientes húmedos

Huevos 3x60g
Aceite de canola ¼ taza
Vinagre de sidra 1½ cucharaditas
Agua 375ml

Ingredientes secos

Azúcar 3 cucharadas
Leche descremada ½ taza
Sal 1½ cucharaditas
Xanthan o guar chicle 1 ¼ cucharaditas
Harina de arroz integral 100g
Harina de arroz blanco 200g
Levadura 2¼ cucharaditas

Pan de queso

Ingredientes húmedos

Huevo 3x60g
Aceite de canola 3 cucharadas
Agua 425ml

Ingredientes secos

Ceddar cheese rallado ½ taza
Semillas de apio 1 ½ cucharaditas
Semillas de amapola 1 cucharada
Cebolla, picada 1 cucharada
Xanthan o goma guar 3 ½ cucharaditas
Leche descremada en polvo 1 ¼ taza
Harina de arroz integral 100g
Harina de arroz blanco 200g
Sal 1 cucharadita
Azúcar 2 cucharadas
Levadura 2 1 ¼ cucharaditas

Pan de frutas con sabor a cardamomo

Ingredientes húmedos

Huevos 3x60g
Sidra vinagr 1½ cucharaditas
Aceite de canola ¼ taza
Agua 375ml

Ingredientes secos

Fruta mixta picada ½ taza
Cardamon, molido 2 cucharaditas
Suagr 3 cucharadas
Sal ½ cucharadita
Leche en polvo Skilm ½ taza
Xanthan o guar chum 2½ cucharaditas
Patata flor 80g
Harina de tapioca 80g
Harina de arroz blanco 200g
Levadura 2 ¼ cucharaditas

Rollos de nuez caramelizada

Masa

Agua 250ml
Margarina 2 cucharadas
Huevo 1x60g
Sal ½ cucharadita
Azúcar 2 cucharadas
Harina de Pan Simple 520g (3 ¼ tazas)
Levadura 2 ½ cucharaditas

Relleno

Margarina, derretida 80g
Brown Sugar ½ taza
Mitades de pacana 2/3
Canela 2 cucharaditas

1. Retire la masa completa del recipiente para pan. Engrase y forme una bandeja para hornear cuadrada de 22 cm.
2. Mezcle margarina, azúcar morena, mitades de nuez y canela.
3. Extienda la masa en un rectángulo de 45cm x 22cm sobre una superficie ligeramente enharinada.
4. Difunde con relleno. Roll up comenzando en el lado corto. Pellizque el borde de la masa en el rollo para sellar. Corte dentro
- Rebanadas de 2,5 cm y colocar en la sartén.
5. Cubra y deje que se levante durante 1 hora o hasta que duplique su tamaño.
6. Coloque en un horno precalentado y hornee durante 30 minutos a 180 ° c o hasta que estén doradas.

Calzones

Masa

Agua 250ml
Aceite de oliva 1 cucharada
Sal ½ cucharadita
Azúcar 1 cucharadita
Harina de pan natural 400g (2 ½ tazas)

Levadura 2 ½ cucharaditas

Relleno de pesto

6 tomates secos
6 cucharadas de pesto
1 ½ tazas de mozzarella rallada
1 taza de champiñones, en rodajas
¾ taza de tocino picado
Sal / pimienta al gusto
1 huevo, ligeramente batido para cepillar

1. Retire la masa completa del recipiente para pan. Cubra una bandeja para hornear con papel resistente a la grasa.

Caliente el horno a 180 ° c.

2. Divida la masa en 6 partes iguales. Ruede cada parte en círculo de 18cm sobre una superficie ligeramente enharinada con una rodillo. Extienda una capa de pesto en cada círculo a 2 cm del borde.

3. Coloque capas de queso, tocino, champiñones y tomates en la mitad de cada círculo a una pulgada del borde. Espolvorear con sal y pimienta

4. Doble la masa sobre el relleno; doblar hacia arriba y pellizcar de forma segura para sellar. Coloque en la bandeja de hornear. Cepillo con huevo Hornea de 25 a 30 minutos o hasta que estén doradas.

Rinde 6

doradas.

Ligeramente rocío con glaseado. Glaseado:

mezcle ½ taza de azúcar glas, ¼ de cucharadita de esencia de vainilla y 2 cucharadas de leche hasta lo suficientemente delgado para lloviznar.

Glazes & Spreads

Mantequilla de ajo

Mezcla:

¼ taza de margarina o mantequilla, ablandada
1/8 cucharadita de ajo en polvo

Mantequilla de queso de hierbas

Mezcla:

¼ taza de margarina o mantequilla, ablandada
1 cucharada de queso parmesano rallado
1 cucharadita de perejil fresco picado
¼ cucharadita de hojas secas de orégano
Pizca de sal de ajo

Mantequilla de Hierbas Italiana

Mezcla:

¼ taza de margarina o mantequilla, ablandada
½ cucharadita de condimento italiano
Pizca de sal de ajo

Choco-Banana Spread

Mezcla:

1/3 taza de plátano desmenuzado

Rollos de canela

Masa

Agua 250ml
Margarina 2 cucharadas
Egg1x60g
Sal ½ cucharadita
Azúcar 2 cucharadas
Harina de pan natural 520g (3 ¼ tazas)
Levadura 2½ cucharaditas

Relleno

Margarina, derretida 3 cucharadas
Azúcar ½ taza
Canela 2 cucharadas

1. Retire la masa completa del recipiente para pan. Engrase y forme una bandeja para hornear cuadrada de 25 cm.

2. Mezcle el azúcar y la canela. Estirar la masa en un rectángulo de 45 x 22 cm sobre una superficie ligeramente enharinada. Cepillo con margarina; espolvorear con mezcla de azúcar y canela. Roll up comenzando en el lado corto. Pellizque el borde de masa en rollo para sellar. Cortar en rodajas de 2,5 cm y colocar en una sartén.

3. Cubra y deje que se levante durante 1 ¼ horas o hasta que se duplique su tamaño.

4. Coloque en el horno precalentado y hornee durante 30 minutos a 180 ° c o hasta que estén

1/3 taza de chips de chocolate semidulce, derretidos.

Difusión de queso crema con frutas

Mezcla:

Batir a velocidad media hasta que quede esponjoso;
250 g de queso crema, suavizado
¼ de taza de mermelada de frutas favorita

Jamón y Swiss Spread

Mezcla:

250 g de queso crema, suavizado
2 cucharadas de jamón picado finley
1 cucharada de queso suizo rallado
½ cucharadita de mostaza preparada

Spread de miel y nuez

Mezcla:

200g de queso crema, suavizado
1 cucharada de nueces picadas

Extensión de queso de crema y queso

Mezcla:

200 g de queso crema batido
1 cucharadita picada fresca
o ½ cucharadita de eneldo seco
1 diente de ajo pequeño, aplastado

Siembra de oliva madura

Mezcla:

Proceso en procesador de alimentos o licuadora hasta ligeramente grueso;
1 ½ tazas de aceitunas maduras sin hueso
3 cucharadas de aceite de oliva
3 cucharadas de alcapparras, escurridas,
3 filetes planos de anchoa, escurridos
1 cucharadita de condimento italiano
2 dientes de ajo

Extensión batida de naranja y miel

Mezcla:

Batir a velocidad media hasta que quede esponjoso;
250 g de margarina o mantequilla, ablandada
2 cucharadas de miel
2 cucharaditas de cáscara de naranja rallada

Extensión de glaseado de mantequilla dorada

Mezcla:

2 cucharadas de margarina o mantequilla
2/3 taza de azúcar glas
½ cucharadita de vainilla
3 a 4 cucharaditas de leche
Calienta la margarina en una cacerola a fuego medio hasta que sea marrón claro; guay. Agregue el azúcar glas y

vainilla. Agregue la leche hasta que esté suave y lo suficientemente fina a lloviznar.

Glaseado de canela

Mezcla:

Mezcle hasta que esté lo suficientemente delgado como para lloviznar;
½ taza de azúcar glas
¼ cucharadita de canela molida
1 ½ a 2 cucharaditas de agua

Citrus Glaze

Mezcla:

Mezcle hasta que esté lo suficientemente delgado como para lloviznar;
½ taza de azúcar glas
1 cucharadita de cáscara de limón o naranja rallada
1 ½ a 2 cucharaditas de jugo de limón o naranja

Cremoso esmalte de vainilla

Mezcla:

Mezcle hasta que esté lo suficientemente delgado como para lloviznar;
½ taza de azúcar glas
¼ cucharadita de vainilla
1½ a 2 cucharaditas de leche

Ingredientes

Ingredientes sugeridos:

Tocino picado

Hierbas

Cebolla picada

Sal marina

Salami en rodajas

Especias

Queso rallado

Aceitunas en rodajas

Semillas de amapola

Coco

semillas de sésamo

Pimiento picado

Tomates secados al sol

Chispas de chocolate

Cientos y miles

10* Pasta		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Flour	2 Cups	4 ½ Cups

11* Milk Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Milk	340 ml	375 ml	410 ml	450 ml
Margarine	1 Tbsp.	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	1 ½ Tsp.	2 Tsp.
Sugar	2½ Tbsp.	3 Tbsp.	3 Tbsp.	4 Tbsp.
Plain bread flour	440 g	560 g	680 g	760 g
Yeast	1 Tsp.	1 ½ Tsp.	1 ½ Tsp.	2 Tsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.

Enjambres

Consejos prácticos para obtener resultados óptimos

- Use fruta fresca madura. Las piezas grandes se deben cortar en trozos pequeños de forma rugosa.
- La mermelada debe ser gruesa y contener trozos de fruta, evite procesar su fruta.
- No reduzca la cantidad de azúcar especificada ni use sustitutos.
- Vierta el atasco caliente en frascos esterilizados (vea las notas a continuación), dejando aproximadamente 2 cm para la parte superior del frasco.
- Selle el frasco inmediatamente.
- Etiquetar tarros. Dejar enfriar a temperatura ambiente antes de refrigerar.
- Jam Setta es obligatorio en todas las recetas.

Contiene pectina, un agente natural que se produce en la fruta,

esencial para la calidad de mermelada de tipo gel. Jam Setta se puede comprar en la mayoría de los supermercados en sobres de 50 g.

- Tenga mucho cuidado al manejar el atasco de calor.

Esterilizando tus jarras

- Quite las etiquetas y las inserciones de la tapa sumergiéndolas en agua tibia. Lave bien en agua jabonosa.
- Coloque los frascos en una bandeja en el horno a 100 ° C durante 20-25 minutos. Eliminar usando guantes de cocina y llenar inmediatamente con mermelada caliente.
- La esterilización de los frascos destruirá los gérmenes y matará las bacterias que de otra manera arruinarían su atasco.
- Así podrá disfrutar de su mermelada casera durante todo el año.

Método

1. Coloque los ingredientes en la bandeja de pan en el orden indicado. Limpie los derrames desde el

exterior de la sartén.

2. Coloque la bandeja de pan en la panificadora y cierre la tapa.

3. Presione el botón MENÚ para programar (9) ATASCO y presione "INICIAR".

4. Deje que se mezcle durante 5 minutos, abra la tapa y raspe los lados del molde de pan con una espátula de plástico.

Nota: Es normal que escape vapor excesivo de la ventilación de vapor durante el proceso de cocción. Deje la tapa cerrada hasta que la cocción esté completa.

Mermelada de fresa

500 g de fresas castrado y picado
1 ½ tazas de azúcar
3 cucharadas de Jam Setta

Mermelada de manzana y ruibarbo

1 manzana, pelada y picada
300g ruibarbo, picado
150ml de agua
1 taza de azúcar
2 cucharadas de jugo de limón
3 cucharadas de Jam Setta

Mermelada de albaricoque

500 g de albaricoques frescos, sin semillas y picados
1 ½ tazas de azúcar
¼ de taza de jugo de limón
2 cucharadas de agua
3 cucharadas de Jam Setta

Kiwi Jam

6 kiwis grandes, pelados y picados
1 taza de azúcar
1 cucharada de agua
1 cucharada de jugo de limón
3 cucharadas de Jam Setta
Jalea de ciruela
500 g de ciruelas frescas, peladas, sin semillas y picadas

1½ tazas de azúcar
1 cucharada de jugo de limón
3 cucharadas de Jam Setta

Mermelada tradicional

500 g de naranjas de Sevilla, cortadas a la mitad y en rodajas finas,
11/2 tazas de azúcar
2 cucharadas de jugo de limón
3 cucharadas de Jam Setta

Melocotón y Cardamomo Jam

500 g de melocotones frescos, sin semillas y picados
1½ tazas de azúcar
¼ de taza de jugo de limón,
½ cucharadita de semillas de cardamomo, trituradas,
2 cucharadas de agua
3 cucharadas de Jam Setta

12* Orange JAM	
Orange	3 Large oranges
Lemon	1 Large lemons
Sugar	1 ¼ Cups
Pectin jelly	2 Tbsp.

12* Strawberry JAM	
Strawberry	1 ½ Cups
Lemon juice	2 Tsp.
Sugar	1 Cup
Pectin jelly	1 Tbsp.

Cycle times/Operating times:

	Cycle Times: Hrs			Rapid Function:			Time Delay Function
	750G	1000G	1250G	750G	1000G	1250G	
Settings:	750G	1000G	1250G	750G	1000G	1250G	
Basic	3Hr13min	3Hr18min	3Hr25min	2Hr12min	2Hr17min	2Hr24min	Yes
French	3Hr30min	3Hr32min	3Hr35min	2Hr30min	2Hr32min	2Hr35min	Yes
Whole Wheat	3Hr43min	3Hr45min	3Hr48min	2Hr28min	2Hr30min	2Hr33min	Yes
Sweet	3Hr17min	3Hr22min	3Hr27min	-	-	-	Yes
Gluten Free	3Hr7min	3Hr12min	3Hr19min	-	-	-	No
Rye	3Hr43min	3Hr45min	3Hr48min	-	-	-	Yes
Quick	-	-	1Hr20min	-	-	-	No
Italian Bread	3Hr30min	3Hr32min	3Hr35min	-	-	-	No
Dough	1Hr30min Operating Time	-	-	-	-	-	No
Pasta	14Min Operating Time	-	-	-	-	-	No
Milk Bread	3Hr13min	3Hr18min	3Hr25min	-	-	-	Yes
Jam	1Hr5min Operating Time	-	-	-	-	-	No
Bake Only	As Per User Preference, 1Hr Max	-	-	-	-	-	No

Troubleshooting:

Troubleshooting:		
Problem	Cause	Remedy
Bread Maker Fails To Mix	Appliance Is Not Plugged In	Plug In Appliance
	Delay Function Is Active, Pre-Heat Indicator Will Flash	Reset Timer, Press Start Button For 2-3 Seconds
	Appliance Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Abnormal Sound	There Could Be Crumbs Left In The Appliance	Remove Any Loose Crumbs From Appliance
	Bread Barrel Is Loose	Securely Lock Bread Barrel Into Its Position
Abnormal Smell	Power Cord Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Bread Is Partially Raw	Incorrect Ingredients Were Used	Refer To Provided Recipes
Lcd Displays E00	Temperature Inside The Unit Is Lower Than -10 Degrees	Allow Appliance To Heat Up Befroe Use
Lcd Displays E01	Temperature Inside The Unit Is Higher Than 50 Degrees	Allow Appliance To Cool Down Before Use
Lcd Dispalays Eee Or Hhh	Open Circuit Or Overheating	Return Appliance To The Authorised Service Centr For Repair

Baking Results

Please check the following:

		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough	◆							
		Too much	◆			◆				
	YEAST	Not enough			◆		◆			
		Too much				◆				
	WATER or LIQUID	Not enough	◆				◆			
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆	◆	
	SALT	Omitted			◆	◆	◆			
FLOUR:	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Preguntas y respuestas

Por qué tengo que variar la cantidad de harina y agua en mis recetas con tanta frecuencia?

Las características de la harina variarán según la temporada para sazonar, ser afectado por cómo se almacena y el humedad en el aire. La harina absorbe la humedad y entonces cada lote es diferente porque ha sido expuesto a diferentes condiciones. Revisa tu masa después de 10 minutos amasando, si aparece 'pegajoso', agregue más harina, 1 cucharada a la vez. Si tu past aparece 'seco' o 'demasiado firme' agregue más agua, 1 cucharadita a la vez. Una masa de pan bien equilibrada se verá suave y elástico y debe ser suave al tacto.

Qué pasa si no tengo una báscula?

Recomendamos que para obtener resultados óptimos pesa tu harina
(1 taza de harina blanca = 160g
1 taza de harina integral = 140g
1 taza de harina de centeno = 140 g).
Todavía puedes hornear delicioso pan con éxito en casa sin escamas si sigues las instrucciones de medición en la página?

Cómo puedo hacer pan blanco más nutritivo?

Puede cambiar cualquiera de las recetas de este libro para 50/50, 1/2 harina normal y 1/2 harina integral. Así agregar más fibra a un pan blanco o aligerar el textura de un wholewheat. Solo revisa tu masa después de 10 minutos amasando y ajustando el agua si necesario. Recuerde tomar nota de sus éxitos.

Por qué usas leche en polvo en polvo? ¿Puedo usar leche fresca?

La leche desnatada en polvo se usa en las recetas de pan porque es un ingrediente más estable que la leche fresca, que es que no se echará a perder. Esto le permite usar la demora función.
Puede sustituir la leche fresca por el agua en cualquier receta, solo omite la leche en polvo

La mantequilla es lo mismo que la margarina?

En términos de tus recetas de pan, sí. Usted puede sustituir mantequilla o aceite por margarina en su recetas que usan las mismas medidas

A mis hijos les encanta cariño, ¿puedo usarlos de azúcar?

Siempre que hagas las mismas mediciones,

puede usar miel, jarabe dorado, melaza, melaza o azúcar moreno en lugar de azúcar. Nosotros no recomendamos el uso de edulcorantes artificiales en recetas de pan

Puedo hacer pan sin sal?

La sal juega un papel importante en la panificación proceso. Controla la fermentación de la levadura y afecta la estructura del pan agregando fuerza al gluten. Omitir sal de las recetas no es recomendado. Sin sal, el pan será una forma, color y miga incoherente. También será tener una vida útil más corta.

Debo dejar el pan para calentar?

No. Esta característica hace circular aire caliente por el momento indicado para mantener la corteza cocida crujiente y forma de tu pan. Puedes quitar el pan en cualquier momento después de que la cocción se haya completado.

A veces mi pan no se levanta, ¿por qué?

Esto podría ser simplemente porque olvidó poner la levadura en. La levadura puede estar desactivada o simplemente no fermentó. Otras causas podrían ser una mala medición de ingredientes o agua caliente siendo usado. La frescura de los ingredientes y la corrección las técnicas de medición son esenciales para tener éxito la elaboración del pan.

Puedo usar la función de demora en cualquier momento?

El programa de demora se puede preestablecer para tener su pan listo en hasta 15 horas. Establecerlo antes de ir para trabajar o dormir, para que tengas pan caliente Cuando quieras. Tenga en cuenta que algunas recetas no son adecuadas para la función de retardo ya que contienen perecederos ingredientes que se pudren, como leche, huevos, yogur, queso o carne.

MANUEL FRANÇAIS

Cher client,

Merci beaucoup d'avoir choisi d'acheter un produit de marque TAURUS.

Grâce à sa technologie, à sa conception, à son fonctionnement et au fait qu'elle dépasse les normes de qualité les plus strictes, une utilisation pleinement satisfaisante et une longue durée de vie du produit peuvent être assurées.



■ FONCTIONNALITÉS

1. Distributeur de fruits et noix
2. Fenêtre de visualisation
3. Finition en acier inoxydable
4. Grande et 2 petites casseroles à pain
5. Corps de contact frais

Consignes de sécurité:

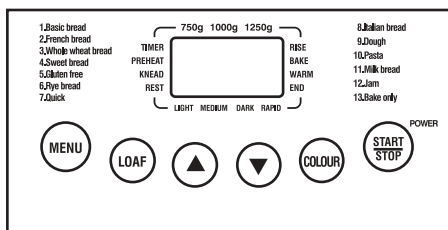
- Lisez attentivement ces instructions avant d'utiliser l'appareil et rangez-les dans un endroit sûr pour référence ultérieure.
- Ne touchez aucune des surfaces chaudes de l'appareil. Utilisez des gants de cuisine lorsque vous retirez la ou les casseroles car l'appareil sera très chaud après utilisation.
- Débranchez le cordon de la prise lorsque l'appareil n'est pas utilisé et avant le nettoyage.
- Ne plongez pas l'appareil dans l'eau ou tout autre liquide. Ne placez jamais l'appareil sous l'eau courante. Ne laissez jamais l'appareil sans surveillance.
- Cet appareil est réservé à un usage adulte.
- Cet appareil est destiné à un usage domestique uniquement.
- N'utilisez jamais un appareil dont la fiche ou le cordon d'alimentation est endommagé. Si la fiche ou le cordon d'alimentation est endommagé, renvoyez-le à un centre de service agréé pour réparation.
- Ne touchez aucune des pièces mobiles lorsque l'appareil est en cours d'utilisation ou branché dans la prise de courant.
- N'utilisez que des accessoires et des pièces fournis par le fabricant.
- N'utilisez pas et ne rangez pas l'appareil à l'extérieur.
- Ne laissez pas l'appareil sous la pluie ou exposé à l'humidité. Si de l'eau pénètre dans l'appareil, cela augmentera le risque de choc électrique.
- Assurez-vous que la tension indiquée sur l'étiquette correspond à la tension d'alimentation avant de brancher l'appareil.
- Si l'un des boîtiers de l'appareil se brise, débranchez immédiatement l'appareil du secteur pour éviter la possibilité d'un choc électrique.
- N'utilisez pas l'appareil s'il est tombé sur le sol, s'il présente des signes visibles de dommages ou s'il y a une fuite.
- N'utilisez pas l'appareil avec les mains ou les pieds mouillés ou pieds nus.
- Ne forcez pas le fil électrique. N'utilisez jamais le fil

électrique pour soulever, transporter ou débrancher l'appareil.

- Assurez-vous que le cordon d'alimentation ne soit pas coincé ou emmêlé.
- Ne laissez pas le cordon d'alimentation entrer en contact avec les surfaces chaudes de l'appareil.
- Vérifiez l'état du cordon d'alimentation. Les câbles endommagés ou emmêlés augmentent le risque de choc électrique.
- Ne touchez pas la fiche avec les mains mouillées.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins d'être supervisé ou instruit par une personne responsable de leur sécurité. .
- Les enfants doivent être surveillés en tout temps pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne déplacez pas l'appareil pendant son utilisation.
- Toute mauvaise utilisation ou le non-respect des instructions d'utilisation rend la garantie et la responsabilité du fabricant nulles et non avenues.
- Attendez que l'appareil refroidisse à la température ambiante avant d'entreprendre toute activité de nettoyage et avant de le déplacer ou de le ranger.
- La fiche de l'appareil doit s'insérer correctement dans la prise de courant. Ne pas modifier la fiche. N'utilisez pas d'adaptateurs de prise.
- Ne laissez pas l'appareil ou son cordon d'alimentation et sa fiche entrer en contact avec des surfaces chaudes. Ne le placez pas près d'une autre source de chaleur.
- La distance entre l'appareil et le mur ne doit pas être inférieure à 7 cm.
- Ne touchez pas les broches de la fiche lorsque vous débranchez l'appareil de la prise de courant.

Panneau de configuration:

Disposition du panneau de commande:



Affichage du panneau de commande:

- Le panneau de contrôle affichera ce qui suit: "MENU", "PAAF" et "COULEUR".
- L'affichage "MENU" comprend les pré-réglages suivants pouvant être utilisés:
 1. De base
 2. Français
 3. Blé entier

4. Sweet
5. Sans gluten
6. Seigle
7. Rapide
8. Pain italien
9. Pâte
10. Pâtes
11. Pain au lait
12. Jam
13. Cuire seulement

Paramètres de taille de pain:

- 750g (utilisez ce réglage pour les 2 petites panes à pain ou pour 1 x 750g de pain)
- 1000g
- 1250g

Sélection de la couleur de la croûte:

- Lumière
- Moyen
- Foncé

Mode d'emploi:

1) Menu

Utilisez le bouton "MENU" pour choisir la fonction de cuisson prédéfinie que vous souhaitez utiliser, le numéro de la fonction sélectionnée s'affichera sur l'écran LCD.

2) Minuterie

Utilisez les boutons "▲" ou "▼" pour ajouter ou réduire le temps qui sera affiché sur l'écran LCD. Appuyez sur le bouton "▲" pour augmenter le temps par incréments de 10 minutes et appuyez sur le bouton "▼" pour diminuer le temps par incréments de 10 minutes.

3) Couleur

Utilisez le bouton "Couleur" pour sélectionner la couleur de la croûte que vous préférez. La couleur sélectionnée sera affichée sur l'écran.

4) Pain

Utilisez ce bouton pour choisir la taille du pain que vous souhaitez faire cuire et la taille sélectionnée sera affichée sur l'écran LCD.

5) Démarrer / Arrêter

Utilisez ce bouton pour démarrer ou arrêter le processus de cuisson.

Instructions d'utilisation

1) Instructions de cuisson

- Selon la taille du pain que vous produisez (deux petits pains ou un grand pain), sélectionnez le moule à pain que vous souhaitez utiliser.
- Une fois que vous avez choisi le moule à pain, les lames de pétrissage devront être insérées. Cet appareil est fourni avec quatre lames de pétrissage, deux grandes pour la grande casserole simple et deux petites, une pour chacune des petites casseroles. Prenez note de la lame de pétrissage utilisée et assurez-vous qu'elle est de la bonne taille, si les grandes sont utili

sées sur la petite casserole de pain cela endommagera l'appareil et si les petites sont utilisées sur la grande casserole de pain elles ne seront pas aussi efficaces .

- Placez tous vos ingrédients dans le moule à pain, ajoutez votre levure en dernier et placez-la au milieu de la poêle.
- Une fois que tous les ingrédients sont dans la poêle à pain, vous pouvez placer la poêle à pain dans la machine à pain. Assurez-vous qu'il est bien fixé. Fermez ensuite le couvercle de l'appareil.
- Appuyez sur le bouton de menu pour sélectionner la fonction de cuisson pré-réglée que vous souhaitez utiliser.
- Utilisez ensuite le bouton "Couleur" pour sélectionner le type de croûte.
- Une fois cette opération terminée, vous pouvez sélectionner la taille de pain désirée en fonction des ingrédients que vous avez ajoutés en appuyant sur le bouton "Loaf". Il y a trois options à choisir.
- Une fois que vous avez terminé ce qui précède, vous pouvez appuyer sur le bouton "Start / Stop" pour que l'appareil commence à fonctionner.
- L'avertisseur sonore retentit lorsque l'heure affichée est "0.00", ce qui indique que le cycle de cuisson est terminé.
- Une fois que l'appareil a fini de cuire, un signal sonore retentit et l'appareil passe en mode de maintien au chaud pendant une heure. Si vous ne souhaitez pas utiliser la fonction de maintien au chaud et que vous souhaitez retirer le pain, appuyez sur le bouton «STOP» et maintenez-le enfoncé pendant une seconde.
- Une fois l'appareil éteint, éteignez la prise de courant et retirez la fiche de la prise.
- Utilisez ensuite des gants de cuisine pour retirer le moule à pain en prenant soin de ne toucher aucune des surfaces chaudes de l'appareil.
- Tous en portant des gants de cuisine, retirez le pain de la poêle et placez-le sur une grille pour le laisser refroidir.
- Une fois refroidi, utilisez le crochet de la lame de pétrissage pour retirer les lames de pétrissage du dessous du pain. Faites attention car les lames de pain et de pétrissage peuvent encore être chaudes, utilisez des gants de cuisine si nécessaire.

2) Instructions de fonction de pâte:

- Cela vous permet de mélanger la pâte dans la machine à pain. Vous pouvez ajouter vos ingrédients pour la pâte et sélectionner la fonction «pâte», l'appareil va mélanger la pâte et lui permettre de monter. Une fois terminé, l'appareil émet un bip pendant 5 secondes.

Mémoire de panne de courant

- Si l'alimentation électrique est coupée en raison d'une panne de courant ou parce que l'interrupteur a été éjecté par erreur, la machine à pain dispose d'une sauvegarde de 7 minutes qui permettra à la cuisson de continuer avec les réglages existants une fois le courant rétabli. Si l'alimentation est coupée pendant plus de 7 minutes, tous les réglages devront être réinitialisés car la mémoire sera effacée.

Des dispositifs de sécurité

- Température ambiante:

Si la température ambiante est inférieure à -10 ° C ou supérieure à 50 ° C, la machine à pain ne pourra pas fonctionner correctement. La machine à pain s'éteint automatiquement et affiche "E00" ou "E01" sur l'écran LCD. Il y aura également une courte sonnerie continue afin de vous informer du problème.

Laisser la machine refroidir ou chauffer à température ambiante avant d'essayer de l'utiliser à nouveau.

- Détection de fautes

L'appareil détectera automatiquement les défauts tels qu'un circuit ouvert ou une surchauffe. L'appareil affichera "EEE" si le capteur de température a un circuit ouvert ou "HHH" s'il court-circuite. Dans ce cas, déconnectez l'appareil du secteur et apportez-le à votre centre de service agréé le plus proche pour réparation.

Distributeur automatique de fruits et d'écrus

- Libère automatiquement les ingrédients dans la pâte pendant le cycle de genouage. Sortez les devinettes des recettes. Voir page 20 pour plus d'informations.

Retard / Ajuster

- Vous permet de retarder l'exécution de votre programme désiré jusqu'à 15 heures, ou l'utiliser pendant la programmation pour ajuster l'heure de l'étape actuelle de votre cycle de panification en appuyant sur les boutons +/-.

Facile à suivre les étapes

- Les instructions suivantes sont conçues pour guider les débutants tout au long du processus de cuisson, étape par étape. Ces instructions sont spécifiquement pour les recettes de pain, de pâte ou de pâtes dans la section recette de ce livret. Nous conseillons de peser tous les ingrédients pour plus de précision.

Étape 1. Ajouter les ingrédients

- Ajoutez simplement les ingrédients dans le moule. Les ingrédients doivent être ajoutés dans l'ordre suivant:

1. Ingrédients liquides
2. Ingrédients secs
3. Levure

Astuce: Pour de meilleurs résultats, il est important que les ingrédients soient ajoutés dans le bon ordre et pesés pour la précision.

Étape 2. Sélectionnez le menu

- Appuyez sur le bouton MENU pour effectuer la sélection souhaitée. Lorsque vous appuyez sur le bouton MENU, vous passez d'une recette à l'autre (1) à (12) et lorsque vous faites défiler les recettes, le numéro s'affiche sur la fenêtre LCD affichée.

Étape 3. Sélectionnez la couleur de la croûte

- Appuyez sur le bouton COULEUR pour sélectionner votre choix de couleur de la croûte. Vous êtes en mesure de choisir parmi Couleurs de croûte légère, moyenne ou foncée sur les couleurs sélectionnées paramètres (reportez-vous au tableau de la page 74). Sauf si vous sélectionnez une couleur de croûte la machine à pain automatiquement par défaut à une couleur de croûte moyenne.

Étape 4. Sélectionnez la taille du pain

- Appuyez sur le bouton SIZE pour sélectionner la taille de pain désirée
- 750g, 1.0kg ou 1.25kg

Après avoir utilisé votre machine à pain

- Débranchez la machine et laissez-la refroidir pendant 30 minutes avant de commencer un autre programme.

L'art de faire cuire au four le grand pain de dégustation.

- Les ingrédients du pain de base sont très simples: farine, sucre, sel, liquide (comme l'eau ou le lait), éventuellement un gras (comme le beurre ou la margarine) et la levure. Chacun de ces ingrédients effectue un travail spécifique, et chacun donne une saveur particulière au chef-d'œuvre final.

Voilà pourquoi il est important d'utiliser le bon ingrédients dans les bonnes proportions à assurez-vous d'obtenir les meilleurs résultats!

Levure

- La levure est en fait une plante microscopique. En termes simples, sans levure, votre pain ne va pas augmenter. Quand la levure est moussée par un liquide, nourrie de sucre et précautionneusement chauffée, elle produit des gaz qui font monter la pâte. Si la température est trop froide, la levure ne sera pas activée, si elle est trop chaude, elle mourra. Votre Breadmaker s'occupe de cette inquiétude en maintenant la température juste dans la chambre de cuisson à tout moment. Certaines levures peuvent nécessiter l'utilisation d'un améliorateur de pain. L'améliorant de pain fournira le gluten supplémentaire à la farine pour produire un meilleur pain.

Note: Nous ne recommandons pas l'utilisation de frais ou levure comprimée dans votre machine à pain. Taurus recommande l'utilisation de levure sèche seulement. Toujours s'assurer qu'il est bien utilisé dans la limite de la date de péremption la levure éventée empêchera le pain de monter.

Farine

- Pour que le pain augmente, la farine doit avoir une teneur en protéines suffisamment élevée. Taurus Breadmaker recommande l'utilisation d'une farine ordinaire ou de pain de bonne qualité. Certaines marques recommandées sont énumérées à la page 22. Contrairement à la farine blanche, la farine de blé

contient du son et du germe de blé qui sont lourds et qui empêchent la montée. Les pains de blé ont donc tendance à être plus intenses et de plus petite taille. Un pain plus léger peut être obtenu en combinant la farine de blé et la farine blanche pour les recettes de pain de blé entier.

Sucres

- Les sucres adoucissent le pain, brunissent la croûte, prêtent de la texture à la texture et fournissent de la nourriture à la levure. Du sucre blanc ou brun, de la mélasse, du sirop d'érable ou d'or, du miel et d'autres édulcorants peuvent être utilisés en quantités équivalentes.

Note: L'édulcorant artificiel peut être substitué dans quantités équivalentes, cependant le goût et la texture de votre pain variera.

Liquides

- Lorsque des liquides sont mélangés avec les protéines dans la farine, du gluten se forme. Le gluten est nécessaire pour que le pain monte. La plupart des recettes utilisent du lait en poudre et de l'eau, mais d'autres liquides tels que le lait, le jus de fruit, la bière et l'eau peuvent être utilisés. C'est un équilibre délicat: expérimenter avec des quantités de ces liquides pour obtenir des résultats optimaux car une recette trop liquide peut faire tomber le pain pendant la cuisson alors qu'une recette avec trop peu de liquide n'augmente pas. **Note:** Les liquides doivent être utilisés à température ambiante.

L'art de faire du pain de dégustation Sel

- En petites quantités, le sel ajoute de la saveur et contrôle l'action de la levure. Trop de sel empêche la levée, alors assurez-vous de mesurer les quantités correctement. Tout sel de table ordinaire peut être utilisé.

Les graisses

- De nombreux pains utilisent des matières grasses pour améliorer la saveur et retenir l'humidité. Typiquement, nous utilisons principalement de la margarine dans les recettes; du beurre ramolli ou de l'huile peuvent être utilisés en quantités équivalentes.

Note: Si vous choisissez de ne pas ajouter de graisse, votre pain peut varier en goût et en texture.

Conseils de mesure importants.

- Chaque ingrédient dans une miche de pain joue un rôle spécifique, il est donc extrêmement important de mesurer correctement les ingrédients pour obtenir les meilleurs résultats.

Ingrédients secs

- Utilisez une cuillère de mesure métrique standard ou une tasse à mesurer. N'utilisez pas de cuillères ou de tasses à café et mettez-les à niveau. Pour la farine, il

suffit de verser la farine dans la tasse à mesurer et de la mettre à niveau avec un couteau plat. Ne mettez pas d'ingrédients secs dans la tasse et ne tapez pas sur la tasse, sauf indication contraire dans la recette.

Liquides

- Remplissez une cuillère de mesure métrique ou une tasse de mesure standard au niveau indiqué. Vérifiez votre tasse en plaçant la tasse à mesurer sur une surface plane et en lisant la mesure au niveau des yeux.

Graisses solides

- Remplissez une cuillère à mesurer métrique standard ou une tasse à mesurer jusqu'au niveau indiqué et nivelez avec un couteau plat.

Dernières choses dernière!

- Placer toujours les liquides dans le moule à pain en premier, les ingrédients secs dans le suivant, et la levure en dernier. Cela assurera un pain bien levé et uniformément cuit.

Distributeur de fruits et d'écrous

- Votre machine à pain Taurus dispose d'un distributeur automatique de fruits et de noix qui libère automatiquement les ingrédients de séchage dans la pâte pendant le cycle de malaxage. Cela se produira environ 8 minutes avant la fin du pétrissage 2, en s'assurant que les fruits secs et les noix ne sont pas écrasés et que les morceaux restent entiers et uniformément dispersés. La capacité du distributeur de fruits et noix est de 1 tasse d'ingrédients secs et est une option disponible sur tous les paramètres de menu, mais nous recommandons l'utilisation uniquement sur le Basic (1), Gluten / Yeast Free (3), Blé (4) et Pain sucré (5). Le distributeur de fruits et noisettes est une autre caractéristique de votre machine à pain Taurus qui a été conçue pour vous faciliter la tâche.

Le distributeur de fruits et d'écrous ne peut pas être utilisé avec 2 petites casseroles attendre le bip et ajouter manuellement les fruits et les noix.

Comment utiliser le délai

- La machine à pain Taurus vous permet de retarder l'exécution de votre pain jusqu'à 15 heures, de sorte que vous puissiez vous réveiller avec l'odeur du pain fraîchement sorti du four ou sortir pour la journée pendant que votre machine à pain fait tout le travail.
- Appuyez sur le bouton DELAY (+/-) jusqu'à ce que nombre d'heures et de minutes que vous voulez votre pain pour être prêt.
- Appuyez sur le bouton START / PAUSE pour commencer cycle. Le chronomètre commencera à décompter et l'indicateur de préchauffage clignote. Le pain sera être cuisiné et prêt dans les heures et minutes affichés sur la fenêtre LCD.

Note: Si vous faites une erreur, ou devez réinitialiser le Minuterie, appuyez sur le bouton START / PAUSE pour 2-3 secondes.

Exemple

- Avant de partir pour le travail à 8h, vous décidez de régler le délai pour que le pain ou le programme sélectionné soit prêt et complété avant 18h lorsque vous retournez chez vous - ce qui est 10 heures plus tard.

Après avoir suivi l'instruction 1 ci-dessus, appuyez sur DELAY +/- (/) jusqu'à ce que l'affichage indique 10.00. Puis appuyez sur START.

Cela vous indique que votre pain ou programme sélectionné sera complet dans 10 heures.

La machine à pain commencera à compter bas et votre programme sélectionné sera terminer à 18h.

Note: Vous n'avez pas besoin de prendre en compte la quantité de temps nécessaire pour cuisiner le programme choisi. Ceci est automatiquement enregistré dans le machine à pain quand elle est sélectionnée.

Protection du programme d'interruption de courant

- Votre machine à pain Taurus dispose d'une protection d'interruption d'alimentation de 7 minutes qui protège la mémoire du programme en cas de coupure de courant ou de surtension. Cela signifie qu'en cas de coupure de courant pendant la fabrication du pain, la machine conservera sa mémoire pendant au moins 7 minutes. et continuez la cuisson quand l'alimentation électrique revient. Cette fonction est applicable que la machine soit dans le cycle de malaxage, de cuisson, de montée ou de retard. Sans cette fonction, la machine se réinitialiserait et le cycle de panification s'arrêterait.

Si vous rencontrez une panne de courant supérieure à 7 minutes, vous devrez peut-être jeter vos ingrédients et recommencez.

Remarque: lorsque l'alimentation est coupée, l'écran LCD peut rester visible pendant quelques minutes, puis disparaître. Ce ne signifie pas que votre programme a été perdu.

Des conseils pratiques pour un meilleur pain. Distributeur automatique de fruits et d'écrous

- Assurez-vous que le distributeur de fruits et d'écrous est fermé avant la cuisson.

Fraicheur

- Assurez-vous que tous les ingrédients sont frais et utilisés avant la date limite de consommation indiquée. Contrairement au pain acheté à la Supermaket, il n'y a pas de conservateurs dans le pain fait dans votre Taurus Breadmaker, donc le pain ne restera pas aussi

longtemps. Évitez d'utiliser des ingrédients périssables tels que le lait, le yogourt, les œufs ou le fromage, avec la fonction Time Delay. Conserver les ingrédients secs dans des contenants hermétiques pour éviter qu'ils ne se dessèchent.

Pain de congélation

- Avant de congeler votre pain frais, laissez-le refroidir complètement. Une fois que le pain a refroidi les tranches et envelopper dans du plastique et utiliser à votre convenance.

Enlever le pain de la poêle

- Comme un gâteau, le pain doit refroidir légèrement avant de le retirer du moule à pain. Laissez le pain reposer dans la poêle pendant environ 10 minutes avant de le retirer.

Garnitures

- Des ingrédients tels que des herbes, des graines de sésame et du bacon haché peuvent être ajoutés au sommet du pain pendant la cuisson. Voir page 73 pour

plus d'informations. Ouvrez le couvercle de votre Taurus Breadmaker, brossez doucement le dessus de la miché avec un peu de lait ou de jaune d'œuf et saupoudrez de garniture. (Ne laissez pas les ingrédients tomber à l'extérieur de la casserole). Fermez le couvercle et laissez la cuisson continuer.

Remarque: Cette étape doit être effectuée rapidement pour éviter le pain de naufrage.

Couleur de la croûte

- Il est normal que le dessus du pain soit plus clair que les côtés. Différentes combinaisons d'ingrédients peuvent encourager ou décourager le brunissement. Si vous souhaitez que la croûte supérieure soit légèrement plus sombre, sélectionnez le réglage du programme de cuisson et cuisez jusqu'à ce que la couleur désirée soit atteinte.

Cuisson à haute altitude

- À haute altitude au-dessus de 900 mètres, la pâte monte plus vite.

Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

1. Reduce the amount of yeast by 25%. This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Bread flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

Care and Cleaning

- Before cleaning the Taurus Breadmaker, unplug it from the power outlet and allow it to cool completely.

To clean the exterior

- Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth. Do not use metal scourers or abrasives as this may scratch the exterior surface.

To clean non-stick baking pan

- Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface. Avoid immersing the bread pan in water. However if necessary, gently wash bread pan in warm soapy water using a soft cloth.

Caring for your non-stick baking pan

- Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating. **Do not wash any part of your breadmaker in a dishwasher.**

Remove and clean lid

- To remove lid, raise the lid approximately a 45° position and simply slide the lid toward you. Wipe the interior of lid with a damp cloth and dry thoroughly before replacing lid.

Storage

- Make sure your breadmaker is cool and dry before storing. Store it and do not place heavy objects on top of the lid.

STANDARD BREAD RECIPES

1* Basic				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1.5 Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

1* Wholemeal Rapid Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

1* Wheat & Sunflower Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Honey	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Fine cracked wheat	1/3 cup	1/3 cup	½ cup
Plain bread flour	400g (2¾)	520g (3¼)	600g (3¾)

Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sunflower	1/3 cup	1/3 cup	½ cup

1* Herby Cheese Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Mozzarella, grated	½ cup	½ cup	¾ cup
Mixed herbs	1 teaspoon	1½ teaspoons	2 teaspoons

1* Pesto Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olive oil	2 tablespoon	2½ tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil, fresh and chopped	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons

Skim milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Roasted pine nuts	½ cup	½ cup	¾ cup

1* Beetroot & Rosemary Bread			
Ingredients:	750g	1.0kg	1.25kg
Canned beetroot, drained/ chopped	½ cup	¾ cup	1 cup
Beetroot Juice	1 tablespoon	1 tablespoon	1½ tablespoons
Rosemary, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain Bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

1* Cornbread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Cornmeal (polenta)	1/3 cup	½ cup	2/3 cup
Sugar	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons

Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread flour	560g (3½)	640g (4)	720 (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Canned corn kernals drained	80g (½ cup)	120g (¾ cup)	160g (1 cup)
Thyme, dried	1 teaspoon	1 teaspoon	1½ teaspoons

1* Multigrain			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain Mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	320g (2)	440g (2 2/3)
Wholemeal plain bread flour	220g (1 1/3)	380g (2 1/3)	540g (3 1/3)
Yeast	1 teaspoons	1½ teaspoons	2 teaspoons

1* Pumpkin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed/ cooked pumpkin	¼ cup	½ cup	¾ cup
All spice, ground	1 teaspoon	1 teaspoon	1½ teaspoons

Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

2*French				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	2 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

2* French Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Plain bread flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1 ¾ teaspoons	2 teaspoons

2* Sourdough			
Ingredients:	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1 ½ tablespoons
Plain yogurt	½ cup	¾ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)

Yeast	1½teaspoons	2 teaspoons	2½ teaspoons
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3* Whole Wheat				
Ingredients:	Small pan	750g	1000g	1250g
Water	180 ml	310 ml	410 ml	500 ml
Oil	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	2 Tsp.
Sugar	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.
Bread flour	250 g	350 g	400 g	450 g
Whole wheat bread flour	100 g	150 g	200 g	300 g
Yeast	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

3* Sunflower & Oatmeal Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	1 tablespoon	1½ tablespoons	2 tablespoons
Plain bread flour	320g (2)	400g (2½)	480g (3)
Whole wheat bread flour	160g (1)	200g (1¼)	240g (1½)
Oatmeal	1/3 cup	½ cup	¾cup
Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	¼ cup	1/3 cup	½ cup

3* Crunchy Wheat & Honey			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Almonds, slivered	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons

Honey	3 tablespoons	3½ tablespoons	4 tablespoons
Skim Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540 (3½)	700g (4 1/3)	860g (5 1/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Raisin/Nut			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoon	2½ tablespoon
Salt	1 teaspoon	1½ tablespoons	2 teaspoons
Brown sugar	1½ tablespoon	2 tablespoon	2½ tablespoons
Skim milk powder	2 tablespoon	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g(3½)	700g (4 1/3)	860g (5 1/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Raisins	½ cup	½ cup	2/3 cup
Walnut, chopped	¼ cup	¼ cup	1/3 cup

3* Soy & Linseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons

Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	320g (2)	320g (2)	370g (2 1/3)
Plain bread flour	220g (1 1/3)	380g (2 1/3)	510g (3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Museli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Wholemeal bread flour	220g (1 1/3)	300g (1 2/3)	300g (1 2/3)
Plain bread flour	320g (2)	400g (2½)	560g (3½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Muesli, toasted	½ cup	¾ cup	1 cup

3* Russian Blackbread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Fennel seeds	1 teaspoon	1 teaspoon	1½ teaspoons
Molasses	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 teaspoon	1½ teaspoons
Instant coffee powder	1 teaspoon	2 teaspoons	3 teaspoons

Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	120g (¾)	160g (1)	200g (1¼)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Orange Caraway Bread

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	½ tablespoons	2 tablespoons	2½ tablespoons
Orange zest, grated	½ teaspoons	2 teaspoons	2½ teaspoons
Caraway seeds	½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	¼ teaspoons	½ teaspoons	2 teaspoons

3* Multigrain Bread

Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	380g (2 1/3)	540g (3 1/3)
Wholemeal bread flour	220g (1 1/3)	380g (2 1/3)	440g (2 2/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Pumpernickle Bread

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml

Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2 ½ tablespoons	3 tablespoons
Treacle	1/3 cup	1/2 cup	2/3 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	420g (2 2/3)	540g (3 1/3)	660g (4)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Carrot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	1/3 cup	2/3 cup	1 cup
Nutmeg, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	2 tablespoon	2½ tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal plain flower	240g (1½)	320g (2)	400g (2½)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Potato & Peppercorn			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons

Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Wholemeal pain bread flour	380g (2 1/3)	540g (3 1/3)	540g (3 1/3)
Plain Bread flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
Fruit & Nut Dispenser			
Green peppercorns, drained	2 tablespoon	2 tablespoons	3 tablespoons

Pains Sucrés

Méthode

1. Placer les ingrédients dans la lèchefrite dans l'ordre indiqué. Essuyer les déversements de l'extérieur de la poêle.
2. Placez le moule à pain dans la machine à pain et fermez le couvercle.
3. Appuyez sur le bouton MENU pour programmer (5) SWEET.
4. Sélectionnez CRUST Color, Loaf SIZE et appuyez sur "START".

Le pain sera cuit dans le nombre d'heures indiqué.

N'utilisez pas le réglage du délai lors de la cuisson des pains sucrés car les ingrédients se gâteraient.

4* Sweet				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	250 ml	330 ml	410 ml
Oil	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	3 Tsp.
Sugar	3 Tbsp.	3 Tbsp.	4 Tbsp.	5 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

4* Old Fashioned Oat			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons

Rolled Oats	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	¼ cup	½ cup	½ cup
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Cinnamon / Raisin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim Milk Powder	1 tablespoons	2 tablespoons	3 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

4* Chocolate Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons

Cocoa	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	2 ½ tablespoons
Plain bread flour	480g (3¼)	520g (3¼)	560g (3½)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Chocolate chips	¾ cup	1 cup	1 cup

4* Banana Macadamia			
Ingredients:	750g	1.0kg	1.25kg
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	¾ cup	¾ cup	1 cup
Egg	1x 60g	1x60 g	1x60g
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Macadamia nuts, roughly chopped	½ cup	¾ cup	1 cup

4* Apple Spice Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons

Cinnamon, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Clove, ground	½ teaspoon	½ teaspoon	½ teaspoon
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 ½ tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried Apples, chopped	1/3 cup	2/3 cup	1 cup

4* Pina Colada Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	2/3 cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roast coconut	½ cup	¾ cup	1 cup

4* Apricot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 tablespoons	2½ teaspoons	3 teaspoons

Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried apricots, chopped	2/3 cup	¾ cup	1 cup

4* Coconut & Cherry Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	¼ cup	4 tablespoons
Canned cherries, chopped	2/3 cup	¾ cup	1 cup
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 Teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	½ cup	¾ cup	1 cup

4* Mixed Fruit Bread			
Ingredients:	750g	1.0kg	1.25kg

Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1 ½ teaspoons	2 teaspoons
Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Mixed dried fruit	1/3 cup	2/3 cup	1 cup

4* Maple Walnut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Maple syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1 ½ table- spoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Walnuts, chopped	1/3 cup	2/3 cup	1 cup

4* Fig & Golden Syrup Loaf			
Ingredients:	750g	1.0kg	1.25kg

Water	270ml	400ml	525ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Ginger, ground	½ teaspoons	1 teaspoon	1½ teaspoons
Golden syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dry figs, chopped	½ cup	¾ cup	1 cup

4* Gingerbread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Golden syrup	¼ cup	¼ cup	1/3 cup
Ginger, ground	2 teaspoons	2½ teaspoons	3 teaspoons
All spice, ground	½ teaspoon	½ teaspoon	1 teaspoon
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas	¼cup	¼ cup	½ cup
Almonds, slivered	¼ cup	¼ cup	¼cup

4* Date & Espresso Loaf			
Ingredients:	750g	1.0kg	1.25kg
Boiling water	275ml	375ml	475ml
Dates, chopped	½ cup	¾ cup	1 cup

Coffee & Chicory	2 tablespoons	3 tablespoons	4 table- spoons
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4* 15 Minute Break			
Ingredients:	750g	1.0kg	1.25kg
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	560g (3½)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Chunky Peanut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 tablespoons	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2½ tablespoons	3½ tablespoons
Skim Milk	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	360g (2¼)	400g (2½)
Wholemeal bread flour	160g (1)	200g (1¼)	240g (1½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roasted peanuts, chopped	½ cup	¾ cup	1 cup

Pains sans gluten

Nous comprenons l'importance d'un aliment de base tel que le pain dans un régime de personnes intolérantes au gluten.

Donc tout ce que vous avez à faire est simplement ajouter les ingrédients, appuyez sur un bouton et laissez le reposer-vous à Taurus Breadmaker.

Conseils pratiques

- Pour des résultats optimaux, suivez attentivement les instructions.
- Pour s'assurer que tous les ingrédients sont suffisamment combinés, vous devrez peut-être aider le pétrissage cycle. Lors de la cuisson de vos premiers pains, vous devriez inspecter la texture de la pâte à environ 5 minutes dans le pétrin. Il y a des ingrédients secs non mélangés utiliser une spatule en plastique et gratter les côtés du moule et mélanger dans la même direction que la lame.
- N'utilisez pas le réglage de délai lors de la préparation du pain sans gluten.
- Laissez le pain refroidir complètement avant de le trancher.
- Il est normal que le pain sans gluten soit lourd et de texture légèrement dense. Ces pains devraient être au moins 10-12cm de hauteur et riche en saveur. Pour un pain plus léger, vous pouvez réduire la quantité de sel à ½ cuillère à café.

- Peser tous les ingrédients, y compris l'eau, pour de meilleurs résultats.
- Utilisez des mesures métriques pour tous les ingrédients secs.
- Lorsque vous utilisez du vinaigre, n'utilisez jamais de vinaigre de malt.
- Retirez le moule de la chambre de cuisson immédiatement après la fin du cycle de cuisson.
- Ne laissez jamais entrer la fonction Keep Warm.
- Laissez le pain dans le moule pendant environ 7 minutes avant de le retirer sur une grille de refroidissement.

Farine de pain

- Un mélange de farines donnera un meilleur résultat et facilitera le brunissement.
- Si vous utilisez uniquement de la farine de riz, vous obtiendrez une croûte pâle sur le dessus, quel que soit le temps de cuisson.
- La farine de riz blanc fine et de bonne qualité fonctionne bien.
- Si vous utilisez uniquement de la farine de riz, vous constaterez que votre pain deviendra plus rassis par rapport à l'utilisation d'un mélange de farines. L'ajout d'huile aidera à garder le pain frais plus longtemps.

5* Gluten free				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.	2Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	1 ½Tsp.	1 ½ Tsp.
Sugar	1 Tbsp.	2 Tbsp.	2 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Gluten free flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

6* Rye Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	200 ml	300 ml	400 ml	500 ml
Margarine	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	½ Tsp.	1 Tsp.	1 ½ Tsp.	2 Tsp.
Molases	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.	3 Tbsp.
Caraway seeds	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Milk powder	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Wholemeal plain bread flour	320 g	400 g	480 g	560 g
Rye bread flour	120 g	160 g	160 g	200 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

7* Quick		
Ingredients:	Small pan	1250g

Water(45~50°C)	200 ml	450 ml
Oil	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	3 Tsp.
Sugar	1 Tbsp.	2 Tbsp.
Milk powder	1 Tbsp.	3 Tbsp.
Bread flour	2 Cups	5 Cups
YEAST	1 Tsp.	2 Tsp.

8* Italian Herb Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Water	215 ml	315 ml	415 ml	515 ml
Margarine	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Basil, dried	½ Tsp.	1 Tsp.	1 Tsp.	2 Tsp.
Rosemary, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Thyme, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Salt	¼ Tsp.	½ Tsp.	2 Tsp.	2½ Tsp.
Sugar	½ Tbsp.	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Plain bread flour	520 g	600 g	680 g	760 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

8* Rosemary & Olive Oil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	265ml	340ml	415ml
Olive Oil	50ml	75ml	100ml
Rosemary , dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Olive & Sundried Tomato Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons
Fruit & Dispenser			
Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, seeded and chopped	2 tablespoons	2 ½ tablespoons	3 tablespoons

8* Sour Cream & Chilli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Sour cream	½cup	¾ cup	1 cup
Chilli powder	1 teaspoon	1½ teaspoons	2 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim Milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	440g (2¾)	520g (3¼)	720g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Garlic & Herb Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3 ¾)	680g (4¼)	760g (4 ¾)
Yeast	3	1	3
	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Tomato & Basil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato past	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Orange & Thyme Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flower	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Onion Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	¾ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ table- spoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¼)
Yeast	1½teaspoons	1½ teaspoons	2 teaspoons

8* Cumin & Coconut			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	¼ cup	1/3 cup	½ cup

8* Salami Cheese Bread			
Ingredients	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano,dried	½ tablespoon	1 teaspoon	1 teaspoon
Salami, chopped	2/3 cup	2/3 cup	1 cup
Mozarella cheese, grated	1/3 cup	1/3 cup	½ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Lemon Poppyseed Bread			
Ingredients:	750g	1.0kg	1.25kg

Water	315ml	1 Place 415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2½ tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk Powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

8* Beer & Bacon Bread			
Ingredients:	750g	1.0kg	1.25kg
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	1/3 cup	½ cup	2/3 cup
Mustard	1 tablespoon	1½ tablespoons	2 tablespoons
Onions, chopped	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

9* Dough		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Milk powder	1 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 Tbsp.
Bread flour	2 Cups	4 ½ Cups
YEAST	1 Tsp.	1 Tsp.

Pizzas et autres pâtes polyvalentes.

Méthode

tous les ingrédients dans le moule à pain dans l'ordre indiqué. Essuyer les déversements de l'extérieur de la poêle.

- Placez le moule à pain dans la machine à pain et fermez le couvercle.
- Appuyez sur le bouton MENU pour programmer (9)PÂTE À PIZZA et appuyez sur "START".
- Retirez la pâte du moule à pain et suivez les instructions données pour chaque recette.

Pâte à pizza

Pâte

Eau 290ml
Sucre 1 cuillère à café
Huile d'olive 2 cuillères à soupe
Farine de pain ordinaire 480g (3 tasses)
Sel ½ cuillère à café
Levure 2 ½ cuillères à café

- Retirez la pâte terminée du moule à pain. Graisser deux plateaux à pizza. Chauffer le four à 180 ° c.
- Diviser la pâte en deux. Rouler la pâte pour l'adapter aux plateaux à pizza. Répartir avec les garnitures préférées et cuire au four pendant 20 minutes à 180 ° C ou jusqu'à cuisson complète.

Focaccia aux herbes

Pâte

Eau 330ml
Eau 330ml
Sel ½ cuillère à café
Lait écrémé en poudre 1 cuillère à soupe
Sucre 2 cuillères à café
Farine de pain ordinaire 480g (3 tasses)
Levure 2 ½ cuillères à café

Garniture

2 cuillères à soupe d'huile d'olive
1 cuillère à café d'origan
1 cuillère à café de basilic haché

- Retirez la pâte de la poêle. Graisser le moule rectangulaire.
- Pétrissez la pâte avec un peu de farine de pain supplémentaire jusqu'à ce que la pâte soit élastique et que la pâte ressorte lorsqu'elle est pressée. Forme pour s'adapter plaque de cuisson
- Couvrir et laisser lever pendant 30 minutes. À l'aide de vos jointures, appuyez sur les petites entailles dans la pâte.
- Badigeonner la surface avec de l'huile et saupoudrer d'herbes et faire cuire dans un four préchauffé pendant 30 minutes ou jusqu'à ce que d'or.

Pains croisés chauds

Pâte

Eau 330ml
Margarine 2 cuillères à soupe
Oeuf 1x60g

Sltanas ¾
Noix de muscade ½
Sel ½
Sucre brun ¼ tasse
Farine de pain ordinaire 520g (3 ¼)
Levure 2½ cuillères à café

Des croix

Farine de pain ordinaire 80g (½ tasse)
Eau 80ml
Sucre 2 cuillères à café

Glaçage

Eau 2 cuillères à soupe
Sucre 2 cuillères à soupe
Gélatine 1 cuillère à café

- Retirez la pâte de la poêle. Tapisser une plaque à pâtisserie avec du papier sulfurisé.
- Pétrissez la pâte sur une surface farinée jusqu'à ce qu'elle devienne élastique et ressorte lorsqu'elle est pressée. Diviser la pâte en 12 morceaux. Façonner chaque pièce dans une boule. Rythme rapproché sur le rayon de cuisson. Couvrir et laisser lever pendant 30 minutes.
- CROIX: Mélanger la farine et l'eau ensemble jusqu'à consistance lisse. La pipe traverse la pâte levée.
- Faire cuire les petits pains pendant 30 minutes dans un four préchauffé à 180 ° C jusqu'à ce qu'ils soient dorés.

- GLAÇAGE: Combiner les ingrédients dans un pichet. Micro-ondes sur le milieu pendant 1-2 minutes. Badigeonner les pains chauds. Donne 12 petits pains.

Gressins

Pâte

Eau 240ml
Margarine 2 cuillères à soupe
Sel ½ cuillère à café
Sagar 2 cuillères à café
Pain améliorant ¾ cuillère à café
Farine de pain ordinaire 480g (3 tasses)
Levure 2 ½ cuillères à café

Garniture

1 eau de théière
1 blanc d'oeuf
Feuille de sésame

- Retirer le moule à pain rempli de pâte. Tapisser une plaque à pâtisserie avec du papier sulfurisé. Chauffer le four à 180 ° c.
- Divisez la pâte en 30 morceaux. Rouler chaque morceau dans une corde de 20cm. Placer 2,5 cm sur une plaque à pâtisserie.
- Couvrir et laisser lever la pâte pendant 30 minutes ou jusqu'à ce qu'elle soit gonflée.

Des petits pains

Pâte

Eau 250ml
Oeuf 1x60g
Margarine 2 cuillères à soupe
Sel ½ cuillère à café

Garniture

Margarine fondue
Sucre ¼ tasse
Farine de pain ordinaire 520g (3¼ tasses)
Levure 2½ cuillères à café

1. Retirez la pâte de la poêle. Tapisser une plaque à pâtisserie avec du papier sulfurisé. Chauffer le four à 180 ° c.
2. Divisez la pâte en 15 morceaux et formez chaque morceau en boule. Placer sur une plaque à pâtisserie, couvrir et laisser lever 30 minutes ou jusqu'à ce que la taille soit doublée.
3. Badigeonner de margarine. Cuire au four pendant 15 minutes ou jusqu'à ce qu'ils soient dorés.

Pain de riz brun et blanc

Ingrédients humides

Oeufs 3x60g
Huile de canola ¼ tasse
Vinaigre de cidre 1½ cuillères à café
Eau 375ml

Ingrédients secs

Sucre 3 cuillères à soupe
Skilm lait ½ tasse
Sel 1½ cuillères à café
Xanthan ou gomme de guar 1 ¼ cuillères à café
Farine de riz brun 100g
Farine de riz blanc 200g
Levure 2¼ cuillères à café

Pain au fromage

Ingrédients humides

Oeuf 3x60g
Huile de canola 3 cuillères à soupe
Eau 425ml

Ingrédients secs

Cheese Ceddar râpé ½ tasse
Graines de céleri 1 ½ cuillères à café
Graines de pavot 1 cuillère à soupe
Oignon émincé 1 cuillère à soupe
Xanthan ou gomme de guar 3 ½ cuillères à café
Lait écrémé en poudre 1 ¼ tasse
Farine de riz brun 100g
Farine de riz blanc 200g
Sel 1 cuillère à café
Sucre 2 cuillères à soupe
Levure 2 1 ¼ cuillères à café

Pain aux fruits aromatisé à la cardamone

Ingrédients humides

Oeufs 3x60g
Cidre vingar 1½ cuillères à café
Huile de canola ¼ tasse
Eau 375ml

Ingrédients secs

Fruits mélangés hachés ½ tasse
Cardamon, moulu 2 cuillères à café
Suagr 3 cuillères à soupe
Sel ½ cuillère à café
Skilm lait en poudre ½ tasse
Xanthan ou gomme de guar 2½ cuillères à café
Patate flor 80g
Farine de tapioca 80g
Farine de riz blanc 200g
Levure 2 ¼ cuillères à café

Rouleaux de noix de pécan au caramel

Pâte

Eau 250ml
Margarine 2 cuillères à soupe
Oeuf 1x60g
Sel ½ cuillère à café
Sucre 2 cuillères à soupe
Farine de pain ordinaire 520g (3 ¼ tasses)
Levure 2 ½ cuillères à café

Remplissage

Margarine, fondue 80g
Sucre brun ½ tasse
Moitiés de noix de pécan 2/3
Cannelle 2 cuillères à café

1. Retirez la pâte de la poêle. Graissez et tapissez un moule carré de 22 cm.
2. Mélanger la margarine, la cassonade, les moitiés de noix de pécan et la cannelle.
3. Étaler la pâte dans un rectangle de 45 cm sur 22 cm sur une surface légèrement farinée.
4. Étaler avec remplissage. Rouler en commençant à côté court. Pincer le bord de la pâte en rouleau pour sceller. Couper en Tranches de 2,5 cm et placer dans la casserole.
5. Couvrir et laisser lever pendant 1 heure ou jusqu'à doubler de taille.
6. Placer dans un four préchauffé et cuire au four pendant 30 minutes à 180 ° C ou jusqu'à ce qu'ils soient dorés.

Pizza calzone

Pâte

Eau 250ml
Huile d'olive 1 cuillère à soupe
Sel ½ cuillère à café
Sucre 1 cuillère à café
Farine de pain ordinaire 400g (2 ½ tasses)
Levure 2 ½ cuillères à café

Remplissage de pesto

6 tomates séchées
6 cuillères à soupe de pesto
1 ½ tasse de mozzarella râpée
1 tasse de champignons, tranchés
¾ tasse de bacon haché
Sel / poivre au goût
1 oeuf, légèrement battu pour le broyage

1. Retirez la pâte de la poêle. Tapiser une plaque à pâtisserie avec du papier sulfurisé.

Chauffer le four à 180 ° C.

2. Diviser la pâte en 6 parties égales. Rouler chaque partie en cercle de 18 cm sur une surface légèrement farinée avec un

rouleau à pâtisserie. Étendre une couche de pesto sur chaque cercle à moins de 2 cm du bord.

3. Étaler le fromage, le bacon, les champignons et les tomates sur la moitié de chaque cercle à moins d'un pouce du bord. Saupoudrer avec du sel et du poivre.

4. Pliez la pâte sur le remplissage; plier le bord et pincer solidement pour sceller. Placer sur une plaque à pâtisserie. Badigeonner avec l'oeuf.

Cuire au four de 25 à 30 minutes ou jusqu'à ce qu'ils soient dorés.

Donne 6

Brioche à la cannelle

Pâte

Eau 250ml
Margarine 2 cuillères à soupe
Egg1x60g
Sel ½ cuillère à café
Sucre 2 cuillères à soupe
Farine de pain ordinaire 520g (3 ¼ tasse)
Leverure 2½ cuillères à café

Remplissage

Margarine, fondu 3 cuillères à soupe
Sucre ½ tasse
Cannelle 2 cuillères à soupe

1. Retirez la pâte de la poêle. Graissez et tapissez un moule carré de 25 cm.

2. Mélanger le sucre et la cannelle. Étaler la pâte dans un rectangle de 45 x 22 cm sur une surface légèrement farinée. Brosse avec de la margarine; saupoudrer de mélange sucre-cannelle. Rouler en commençant à côté court. Pincer le bord de pâte en rouleau pour sceller. Couper en tranches de 2,5 cm et placer dans une casserole.

3. Couvrir et laisser lever pendant 1 ¼ heure ou jusqu'à ce que la taille double.

4. Placer dans le four préchauffé et cuire au four pendant 30 minutes à 180 ° C ou jusqu'à ce qu'ils soient dorés. Saupoudrer légèrement de glaçage.

Glaçage: Mélanger ½ tasse de sucre glace, ¼ cuillère à café d'essence de vanille et 2 cuillères à soupe de lait

assez mince pour bruiner.

Glaçures et tartinades

Beurre d'ail

Mélanger:

¼ tasse de margarine ou de beurre, ramolli
1/8 cuillère à café de poudre d'ail

Beurre aux herbes et au fromage

Mélanger:

¼ tasse de margarine ou de beurre, ramolli
1 cuillère à soupe de parmesan râpé
1 cuillère à café de persil frais haché
¼ cuillère à café de feuilles d'origan séchées
Pincée de sel d'ail

Beurre aux herbes italien

Mélanger:

¼ tasse de margarine ou de beurre, ramolli
½ cuillère à café d'assaisonnement italien
Pincée de sel d'ail

Choco-banane tartinade

Mélanger:

1/3 tasse de purée de banane
1/3 tasse de pépites de chocolat mi-sucré, fondues.

Tartinade au fromage à la crème et aux fruits

Mélanger:

Battre à vitesse moyenne jusqu'à consistance mousseuse;
250g de fromage à la crème, ramolli
¼ tasse de confiture de fruits préférée

Jambon et tartinade suisse

Mélanger:

250g de fromage à la crème, ramolli
2 cuillères à soupe de jambon haché finley
1 cuillère à soupe de fromage suisse râpé
½ cuillère à café de moutarde préparée

Tartinade miel-noix

Mélanger:

200g de fromage à la crème, ramolli
1 cuillère à soupe de noix hachées
Herb-Cream Cheese Spread

Mélanger:

200g de fromage à la crème fouettée
1 cuillère à café de haché frais
ou ½ cuillère à café d'aneth séché
1 petite gousse d'ail écrasée

Tartinade aux olives mûres

Mélanger:

Transformer dans un robot culinaire ou un mélangeur jusqu'à légèrement grossier;
1 ½ tasse d'olives mûres dénoyautées
3 cuillères à soupe d'huile d'olive
3 cuillères à soupe de câpres, égouttées,

3 filets d'anchois plats, égouttés
 1 cuillère à café d'assaisonnement à l'italienne
 2 gousses d'ail

Tartinade miel-orange fouettée

Mélanger:

Battre à vitesse moyenne jusqu'à consistance mousseuse;

250 g de margarine ou de beurre, ramolli

2 cuillères à soupe de miel

2 cuillères à café de zeste d'orange râpé

Tartinade de glaçage au beurre brun

Mélanger:

2 cuillères à soupe de margarine ou de beurre

2/3 tasse de sucre glace

1/2 cuillère à café de vanille

3 à 4 cuillères à café de lait

Chauffer la margarine dans une casserole à feu moyen

jusqu'à brun clair; cool. Incorporer le sucre glace et vanille. Incorporer le lait jusqu'à consistance lisse et assez mince

à la bruine.

Glaçage à la cannelle

Mélanger:

Mélangez jusqu'à assez mince pour arroser;

1/2 tasse de sucre glace

1/4 cuillère à café de cannelle moulue

1 1/2 à 2 cuillères à café d'eau

Glaçage aux agrumes

Mélanger:

Mélangez jusqu'à assez mince pour arroser;

1/2 tasse de sucre glace

1 cuillère à café de citron râpé ou de zeste d'orange

1 1/2 à 2 cuillères à café de jus de citron ou d'orange

Glaçure crémeuse à la vanille

Mélanger:

Mélangez jusqu'à assez mince pour arroser;

1/2 tasse de sucre glace

1/4 cuillère à café de vanille

1 1/2 à 2 cuillères à café de lait

Garnitures

Garnitures suggérées:

Bacon haché - Jambon haché - lard haché

Herbes

Oignon haché

Sel de mer

Salami en tranches

Épices

Fromage râpé

Olives tranchées

Graines de coquelicot

Noix de coco

graines de sésame

Capsicum haché

Tomates séchées

PEPITES de chocolat

Des centaines et des milliers

10* Pasta		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Flour	2 Cups	4 1/2 Cups

11* Milk Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Milk	340 ml	375 ml	410 ml	450 ml
Margarine	1 Tbsp.	1 1/2 Tbsp.	1 1/2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 1/2 Tsp.	1 1/2 Tsp.	2 Tsp.
Sugar	2 1/2 Tbsp.	3 Tbsp.	3 Tbsp.	4 Tbsp.
Plain bread flour	440 g	560 g	680 g	760 g
Yeast	1 Tsp.	1 1/2 Tsp.	1 1/2 Tsp.	2 Tsp.
Skim milk powder	1/2 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.

Confitures

Conseils utiles pour des résultats optimaux

- Utilisez des fruits frais et mûrs. Les gros morceaux doivent être coupés en petits morceaux rugueux.
- La confiture doit être volumineuse et contenir des morceaux de fruits, évitez de traiter vos fruits.
- Ne pas réduire la quantité de sucre spécifiée ou utiliser des substituts.
- Verser la confiture chaude dans des bocaux stérilisés (voir les notes ci-dessous), en laissant environ 2 cm pour le haut du bocal.
- Sceller le pot immédiatement.
- Étiqueter les bocaux. Laisser refroidir à température ambiante avant de réfrigérer.
- Jam Setta est requis dans toutes les recettes. Il contient de la pectine, un agent de prise naturel qui se trouve dans les fruits, essentiel pour le gel comme la qualité de la confiture. Jam Setta peut être acheté dans la plupart des supermarchés dans des sachets de 50g.
- Soyez très prudent lors de la manipulation de confiture chaude.

Stériliser vos bocaux

- Enlevez les étiquettes et les inserts de couvercle en les faisant tremper dans de l'eau chaude. Bien laver à l'eau savonneuse.
- Placez les bocaux sur un plateau dans le four à 100 ° C pendant 20-25 minutes. Retirer en utilisant des gants de cuisine et remplir immédiatement avec de la confiture chaude.
- La stérilisation de vos bocaux détruit les germes et tue les bactéries qui, autrement, gâcheraient votre confiture.
- Ainsi, vous pourrez profiter de votre confiture maison tout au long de l'année.

Méthode

1. Placer les ingrédients dans la lèchefrite dans l'ordre indiqué. Essuyer les déversements de l'extérieur de la poêle.
2. Placez le moule à pain dans la machine à pain et fermez le couvercle.
3. Appuyez sur le bouton MENU pour programmer (9) JAM et appuyez sur "START".
4. Laisser mélanger pendant 5 minutes, ouvrir le couvercle et gratter les côtés du moule à pain avec une spatule en plastique.

Remarque: Il est normal que l'excès de vapeur s'échappe de l'évent de vapeur pendant le processus de cuisson. Laissez le couvercle fermé jusqu'à la fin de la cuisson.

Confiture de fraise

500g de fraises
décortiqué et haché
1 ½ tasse de sucre
3 cuillères à soupe Jam Setta

Confiture de pommes et de rhubarbe

1 pomme épluchée et hachée

300g de rhubarbe, hachée
150 ml d'eau
1 tasse de sucre
2 cuillères à soupe de jus de citron
3 cuillères à soupe Jam Setta

Confiture d'abricot

500 g d'abricots frais, épépinés et hachés
1 ½ tasse de sucre
¼ tasse de jus de citron
2 cuillères à soupe d'eau
3 cuillères à soupe Jam Setta

Confiture de kiwi

6 gros kiwis pelés et hachés
1 tasse de sucre
1 cuillère à soupe d'eau
1 cuillère à soupe de jus de citron
3 cuillères à soupe Jam Setta

Gelée de prune

500g de prunes fraîches, pelées, épépinées et hachées
1½ tasse de sucre
1 cuillère à soupe de jus de citron
3 cuillères à soupe Jam Setta

Marmelade traditionnelle

500 g d'oranges séchées, coupées en deux et émincées,
11/2 tasses de sucre
2 cuillères à soupe de jus de citron
3 cuillères à soupe Jam Setta

Confiture de pêches et de cardamome

500g de pêches fraîches, épépinées et hachées
1½ tasse de sucre
¼ tasse de jus de citron,
½ cuillère à café de graines de cardamome, écrasées,
2 cuillères à soupe d'eau
3 cuillères à soupe Jam Setta

12* Orange JAM

Orange	3 Large oranges
Lemon	1 Large lemons
Sugar	1 ¼ Cups
Pectin jelly	2 Tbsp.

12* Strawberry JAM

Strawberry	1 ½ Cups
Lemon juice	2 Tsp.
Sugar	1 Cup
Pectin jelly	1 Tbsp.

Cycle times/Operating times:

	Cycle Times: Hrs			Rapid Function:			Time Delay Function
	750G	1000G	1250G	750G	1000G	1250G	
Settings:	750G	1000G	1250G	750G	1000G	1250G	
Basic	3Hr13min	3Hr18min	3Hr25min	2Hr12min	2Hr17min	2Hr24min	Yes
French	3Hr30min	3Hr32min	3Hr35min	2Hr30min	2Hr32min	2Hr35min	Yes
Whole Wheat	3Hr43min	3Hr45min	3Hr48min	2Hr28min	2Hr30min	2Hr33min	Yes
Sweet	3Hr17min	3Hr22min	3Hr27min	-	-	-	Yes
Gluten Free	3Hr7min	3Hr12min	3Hr19min	-	-	-	No
Rye	3Hr43min	3Hr45min	3Hr48min	-	-	-	Yes
Quick	-	-	1Hr20min	-	-	-	No
Italian Bread	3Hr30min	3Hr32min	3Hr35min	-	-	-	No
Dough	1Hr30min Operating Time	-	-	-	-	-	No
Pasta	14Min Operating Time	-	-	-	-	-	No
Milk Bread	3Hr13min	3Hr18min	3Hr25min	-	-	-	Yes
Jam	1Hr5min Operating Time	-	-	-	-	-	No
Bake Only	As Per User Preference, 1Hr Max	-	-	-	-	-	No

Troubleshooting:

Troubleshooting:		
Problem	Cause	Remedy
Bread Maker Fails To Mix	Appliance Is Not Plugged In	Plug In Appliance
	Delay Function Is Active, Pre-Heat Indicator Will Flash	Reset Timer, Press Start Button For 2-3 Seconds
	Appliance Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Abnormal Sound	There Could Be Crumbs Left In The Appliance	Remove Any Loose Crumbs From Appliance
	Bread Barrel Is Loose	Securely Lock Bread Barrel Into Its Position
Abnormal Smell	Power Cord Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Bread Is Partially Raw	Incorrect Ingredients Were Used	Refer To Provided Recipes
Lcd Displays E00	Temperature Inside The Unit Is Lower Than -10 Degrees	Allow Appliance To Heat Up Befroe Use
Lcd Displays E01	Temperature Inside The Unit Is Higher Than 50 Degrees	Allow Appliance To Cool Down Before Use
Lcd Dispalays Eee Or Hhh	Open Circuit Or Overheating	Return Appliance To The Authorised Service Centr For Repair

Baking Results

Please check the following:

		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough	◆							
		Too much	◆			◆				
	YEAST	Not enough			◆		◆			
		Too much				◆				
	WATER or LIQUID	Not enough	◆				◆			
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆	◆	
	SALT	Omitted			◆	◆	◆			
FLOUR:	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Questions et réponses

Pourquoi dois-je varier la quantité de farine et eau dans mes recettes si souvent?

Les caractéristiques de la farine varient selon la saison pour assaisonner, être affecté par comment son stocké et le l'humidité dans l'air. La farine absorbe l'humidité et donc chaque lot est différent parce qu'il a été exposé à des conditions différentes. Vérifiez votre pâte après 10 minutes de pétrissage, si cela semble «collant» ajouter plus de farine, 1 cuillère à soupe à la fois. Si votre pâte semble «sec» ou «trop ferme» ajouter plus d'eau, 1 cuillère à café à la fois. Une pâte à pain bien équilibrée aura l'air lisse et élastique et devrait être doux au toucher.

Et si je n'ai pas d'échelle?

Nous recommandons que pour des résultats optimaux peser votre farine
(1 tasse de farine blanche = 160g
1 tasse de céréales complètes = 140g
1 tasse de farine de seigle = 140 g).
Vous pouvez toujours faire cuire pain délicieux avec succès à la maison sans échelles si vous suivez les instructions de mesure à la page ??

Comment puis-je faire du pain blanc plus nutritif?

Vous pouvez modifier n'importe laquelle des recettes de ce livre 50/50, 1/2 farine nature et 1/2 de farine complète. Ainsi ajouter plus de fibres à un pain blanc ou alléger le texture d'un blé entier. Vérifiez votre pâte après 10 minutes de pétrissage et ajuster l'eau si nécessaire. N'oubliez pas de noter vos succès.

Pourquoi utilisez-vous du lait en poudre, puis-je utiliser du lait frais?

La poudre de lait écrémé est utilisée dans les recettes de pain parce que c'est un ingrédient plus stable que le lait frais, est-ce que ça ne va pas gâcher. Cela vous permet d'utiliser le délai fonction. Vous pouvez remplacer le lait frais par de l'eau dans recette, juste omettre le lait en poudre

Le beurre est-il le même que la margarine?

En termes de vos recettes de pain, oui. Vous pouvez remplacer le beurre ou l'huile pour la margarine dans votre recettes en utilisant les mêmes mesures.

Mes enfants aiment le miel, puis-je l'utiliser à la place de sucre?

Tant que vous faites des mesures égales vous peut utiliser du miel, du sirop d'or, de la mélasse, de la mélasse ou du sucre brun à la place du sucre. Nous ne le faisons pas recommande l'utilisation d'édulcorants artificiels recettes de pain.

Puis-je faire du pain sans sel?

Le sel joue un rôle important dans la panification processus. Il contrôle la fermentation de la levure et affecte la structure de la force d'addition de pain au gluten. Omettre le sel des recettes n'est pas conseillé. Sans sel, le pain sera un forme incohérente, couleur et miettes. Il sera également avoir une durée de conservation plus courte.

Dois-je laisser le pain pour le garder au chaud?

Cette fonction fait circuler de l'air chaud pour le moment indiqué pour maintenir la croûte cuite croustillante et forme de votre pain. Vous pouvez retirer le pain à tout moment après la fin de la cuisson.

Parfois mon pain fait ne pas se lever, pourquoi?

Cela pourrait être simplement parce que vous avez oublié de mettre la levure dans. La levure peut être périmée ou juste n'a pas fermenter. D'autres causes pourraient être une mauvaise mesure d'ingrédients ou d'eau chaude étant utilisé. La fraîcheur des ingrédients et correcte techniques de mesure sont essentielles pour réussir pain.

Puis-je utiliser la fonction de délai à tout moment?

Le programme de retard peut être préréglé pour avoir votre pain prêt jusqu'à 15 heures. Réglez-le avant de partir au travail ou au lit, pour que vous ayez du pain frais et chaud quand tu le veux. Sachez que certaines recettes ne conviennent pas la fonction de retard car ils contiennent des périssables les ingrédients qui peuvent se gâter, comme le lait, les œufs, yogourt, fromage ou viande.

MANUAL PORTUGUÊS

Estimado cliente,

Muito obrigado por escolher comprar um produto da marca TAURUS.

Graças à sua tecnologia, design e operação e ao fato de exceder os mais rigorosos padrões de qualidade, um uso totalmente satisfatório e uma longa vida útil do produto podem ser assegurados.



■ CARACTERÍSTICAS

1. Dispensador de frutas e nozes
2. Janela de Visualização
3. Acabamento em aço inoxidável
4. Grande e 2 pequenas painéis
5. Corpo de toque legal

Instruções de segurança:

- Leia atentamente estas instruções antes de utilizar o aparelho e guarde-as num local seguro para referência futura.
- Não toque em nenhuma das superfícies quentes do aparelho. Use luvas de forno ao remover a panela (s) porque o aparelho estará muito quente após o uso.
- Desconecte o cabo da tomada quando o aparelho não estiver em uso e antes de limpá-lo.
- Não mergulhe o aparelho na água ou em qualquer outro líquido. Nunca coloque o aparelho debaixo de água corrente. Nunca deixe o aparelho sem vigilância.
- Este aparelho é apenas para uso adulto.
- Este aparelho destina-se apenas a uso doméstico.

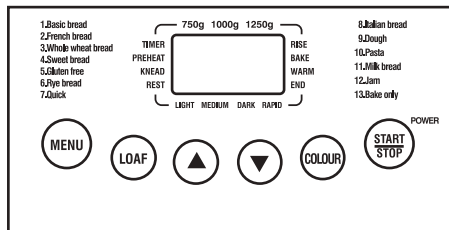
- Nunca use um aparelho com um plugue ou cabo de força danificado. Se a ficha ou o cabo de alimentação estiverem danificados, devolva-os a um centro de assistência autorizado para reparação.
- Não toque em nenhuma das partes móveis quando o aparelho estiver em uso ou conectado à tomada.
- Utilize apenas acessórios e peças fornecidos pelo fabricante.
- Não use nem guarde o aparelho ao ar livre.
- Não deixe o aparelho exposto à chuva nem exposto à umidade. Se entrar água no aparelho, isso aumentará o risco de choque elétrico.
- Certifique-se de que a voltagem indicada na etiqueta de classificação coincide com a voltagem antes de ligar o aparelho.
- Se algum dos invólucros do aparelho quebrar, desconecte imediatamente o aparelho da rede elétrica para evitar a possibilidade de um choque elétrico.
- Não utilize o aparelho se este tiver caído no chão, se houver sinais visíveis de danos ou se tiver uma fuga.
- Não utilize o aparelho com mãos ou pés húmidos ou com os pés descalços.
- Não force o fio elétrico. Nunca use o fio elétrico para levantar, transportar ou desconectar o aparelho.
- Certifique-se de que o cabo de alimentação não fique preso ou enrolado.
- Não permita que o cabo de alimentação entre em con

tato com as superfícies quentes do aparelho.

- Verifique o estado do cabo de alimentação. Cabos danificados ou emaranhados aumentam o risco de choque elétrico.
- Não toque no plugue com as mãos molhadas.
- Este aparelho não deve ser utilizado por pessoas (incluindo crianças) com capacidades físicas, sensoriais ou mentais reduzidas, ou falta de experiência e conhecimento, a menos que tenham recebido supervisão ou instruções relativas à utilização do aparelho por uma pessoa responsável pela sua segurança.
- As crianças devem ser supervisionadas em todos os momentos para garantir que não brinquem com o aparelho.
- Não mova o aparelho enquanto estiver em uso.
- Qualquer uso indevido ou falha em seguir as instruções de uso torna a garantia e a responsabilidade do fabricante nulas e sem efeito.
- Aguarde que o aparelho arrefeça até à temperatura ambiente antes de tentar executar quaisquer atividades de limpeza e antes de o mover ou guardar.
- O plugue do aparelho deve encaixar corretamente no soquete de energia. Não altere o plugue. Não use adaptadores de plugue.
- Não permita que o aparelho ou o cabo de alimentação e o plugue entrem em contato com superfícies quentes. Não coloque perto de qualquer outra fonte de calor.
- A distância entre o aparelho e a parede não deve ser inferior a 7 cm.
- Não toque nos pinos quando desconectar o aparelho da tomada de parede.

Painel de controle:

Layout do painel de controle:



Exibição do painel de controle:

- O painel de controle exibirá o seguinte: "MENU", "LOAF" e "COLOR".
- A exibição "MENU" inclui as seguintes predefinições que podem ser usadas:
 1. Básico
 2. Francês
 3. Trigo Integral
 4. Doce
 5. Sem glúten
 6. Centeio
 7. Rápido

8. pão italiano
9. Massa
10. Massa
11. Pão de Leite
12. Jam
13. Asse apenas

Configurações do tamanho do pão:

- 750g (use esta configuração para as 2 pequenas panelas de pão ou para 1 x pão de 750g)
- 1000g
- 1250g

Seleção de cor da crosta:

- Luz
- Médio
- Sombrio

Instruções de uso:

1) Menu

Use o botão "MENU" para escolher a função de assar pré-definida que você gostaria de usar, o número da função selecionada será exibido no LCD.

2) Temporizador

Use os botões "▲" ou "▼" para adicionar ou reduzir o tempo que será exibido no LCD. Pressione o botão "▲" para aumentar o tempo em incrementos de 10 minutos e pressione o botão "▼" para diminuir o tempo em incrementos de 10 minutos.

3) cor

Use o botão "Cor" para selecionar a cor da crosta que você preferir. A cor selecionada será exibida na tela.

4) Pão

Use este botão para escolher o tamanho do pão que você deseja assar e o tamanho selecionado será exibido no LCD.

5) Iniciar / Parar

Use este botão para iniciar ou parar o processo de cozimento.

Instruções de operação

1) instruções de cozimento

- Dependendo do tamanho do pão que você está produzindo (dois pães pequenos ou um pão grande), selecione a bandeja de pão desejada que você deseja usar.
- Depois de ter escolhido a panela, as lâminas de amassamento deverão ser inseridas. Este aparelho é fornecido com quatro lâminas de amassar, duas grandes para a única panela de pão grande e duas pequenas, uma para cada uma das pequenas panelas de pão. Anote a lâmina de amassar que está a ser utilizada e certifique-se de que é do tamanho correcto. Se as grandes forem usadas na pequena panela, isso danificará o aparelho e, se as pequenas forem usadas na panela grande, não serão tão eficazes.
- Coloque todos os seus ingredientes na panela, adicione o seu fermento por último e coloque-o no meio da panela.

- Uma vez que todos os ingredientes estejam na panela, você pode colocar a pan de pão na máquina de fazer pão. Certifique-se de que está bem encaixado. Em seguida, feche a tampa do aparelho.
- Pressione o botão de menu para selecionar a função de cozimento predefinida que você deseja usar.
- Em seguida, use o botão “Cor” para selecionar o tipo de crosta.
- Uma vez que isto esteja completo, você pode selecionar o tamanho do pão que você quer de acordo com os ingredientes que você colocou pressionando o botão “Loaf”. Existem três opções para escolher.
- Depois de ter concluído o acima, você pode pressionar o botão “Start / Stop” para o aparelho para começar a trabalhar.
- A campainha tocará quando a hora exibida for “0,00”, indicando que o ciclo de panificação está completo.
- Uma vez que a unidade tenha terminado de assar, uma campainha soará e a unidade mudará para uma função de manter aquecido por uma hora. Se você não quiser usar a função manter quente e quiser remover o pão, pressione o botão “STOP” e segure-o por um segundo.
- Quando a unidade estiver desligada, desligue a tomada e remova o plugue da tomada.
- Em seguida, use luvas de forno para remover a panela, tomando cuidado para não tocar em nenhuma das superfícies quentes do aparelho.
- Enquanto ainda estiver usando luvas de forno, remova o pão da panela e coloque-o em um rack para esfriar.
- Depois de esfriar, use o gancho da lâmina de amassar para remover as lâminas de amassamento da parte de baixo do pão. Tome cuidado, pois o pão e as lâminas de amassar ainda podem estar quentes, use luvas de forno se for necessário.

2) instruções da função de massa:

- Isso permite que você misture a massa na máquina de fazer pão. Você pode adicionar seus ingredientes para a massa e selecionar a função “massa”, o aparelho irá misturar a massa e permitir que ela suba. Depois de concluído, o aparelho emitirá um bipe por 5 segundos.

Memória de falha de energia

- Se a fonte de alimentação principal desligar por causa de uma falha de energia ou porque o interruptor foi adiado por engano, a máquina de fazer pão tem um backup de 7 minutos que permitirá que o cozimento continue com as configurações existentes assim que a energia for ligada. Se a energia ficar desligada por mais de 7 minutos, todas as configurações terão que ser redefinidas, pois a memória será apagada.

Características de segurança

- Temperatura ambiente:

Se a temperatura ambiente estiver abaixo de -10 ° C ou acima de 50 ° C, a máquina de fazer pão não poderá funcionar adequadamente. A máquina de fazer pão desligará automaticamente e exibirá “E00” ou “E01” na tela LCD. Também haverá um som contínuo de

toque curto para notificá-lo sobre o problema.

Deixe a máquina esfriar ou aquecer até a temperatura ambiente antes de tentar usá-la novamente.

- Detecção de falha O aparelho detectará automaticamente falhas, como circuito aberto ou sobreaquecimento. O aparelho exibirá “EEE” se o sensor de temperatura tiver um circuito aberto ou “HHH” se houver curto-circuito. Se isto ocorrer, desligue o aparelho da rede e leve-o ao centro de assistência autorizado mais próximo para reparação.

Dispensador Automático de Frutas e Nozes

- Automaticamente libera ingredientes na massa durante o ciclo de kneeding. Tire o palpite das receitas. Veja a página 20 para mais informações.

Atrasar / Ajustar

- Permite atrasar a conclusão do programa desejado em até 15 horas ou usá-lo durante a programação para ajustar a hora do estágio atual do ciclo de panificação pressionando os botões +/-.

Fácil de seguir passos

- As instruções a seguir foram elaboradas para orientar os iniciantes no processo de cozimento, passo a passo. Essas instruções são especificamente para as receitas de Pão, Massa ou Massas da seção de receita deste livro. Aconselhamos que todos os ingredientes sejam pesados para precisão.

Passo 1. Adicione os ingredientes

- Basta adicionar ingredientes à assadeira. Os ingredientes devem ser adicionados na seguinte ordem:

1. Ingredientes Líquidos
2. Ingredientes secos
3. Levedura

Dica: Para obter melhores resultados, é importante que os ingredientes sejam adicionados na ordem correta e sejam pesados para a precisão.

Etapa 2. Selecione a configuração do menu

- Pressione o botão MENU para fazer a seleção desejada. Ao pressionar o botão MENU, você percorre as receitas de (1) a (12) e à medida que você percorre as receitas, o número é exibido na janela de LCD exibida.

Etapa 3. Selecione a cor da crosta

- Pressione o botão COLOR para selecionar sua escolha de cor da crosta. Você é capaz de escolher entre Cores claras, médias ou escuras da crosta nos selecionados definições (consulte o gráfico na página 74). A menos que você selecione uma cor de crosta, a máquina de fazer pão será automaticamente padronizada para uma cor de crosta Média.

Etapa 4. Selecione o tamanho do pão

- Pressione o botão SIZE para selecionar o tamanho desejado
- 750g, 1,0kg ou 1,25 kg

Depois de usar sua máquina de fazer pão

- Desligue a máquina e deixe-a esfriar por 30 minutos antes de iniciar outro programa.

A arte de assar pão grande degustação.

- Os ingredientes do pão básico são muito simples: farinha, açúcar, sal, líquido (como água ou leite), possivelmente uma gordura (como manteiga ou margarina) e fermento. Cada um desses ingredientes realiza um trabalho específico, e cada um empresta um sabor especial à obra-prima final.

É por isso que é importante usar o direito ingredientes em exatamente as proporções corretas para garantir que você obtenha os resultados mais deliciosos!

Fermento

- Levedura é na verdade uma planta microscópica. Simplesmente declarado, sem fermento, seu pão não vai subir. Quando aquecido por um líquido, alimentado com açúcar e cuidadosamente aquecido, o fermento produz gases que fazem a massa crescer. Se a temperatura estiver muito fria, a levedura não será ativada, se estiver muito quente, ela morrerá. Sua Panificadora cuida dessa preocupação para você, mantendo a temperatura certa na câmara de cozimento em todos os momentos. Algumas leveduras podem exigir o uso de um melhorador de pão. O Melhorador de Pão fornecerá glúten adicional à farinha para produzir um pão melhor.

Nota: Não recomendamos o uso de produtos frescos ou levedura comprimida na sua máquina de fazer pão. A Taurus recomenda o uso de levedura seca apenas. Sempre certifique-se de que é usado bem dentro da data de validade, Levedura velha impedirá que o pão suba.

Farinha

- Para que o pão suba, a farinha tem que ter um teor de proteína suficientemente alto. A Taurus Breadmaker recomenda o uso de uma farinha simples ou de pão de boa qualidade. Algumas marcas recomendadas estão listadas na página 22. Ao contrário da farinha branca, a farinha de trigo contém farelo e germe de trigo que são pesados e inibem o aumento. Os pães de trigo, portanto, tendem a ser mais pesados e menores em tamanho. Um pão maior e mais leve pode ser alcançado combinando farinha de trigo com farinha branca para receitas de pão de trigo integral.

Açúcares

- Os açúcares adoçam o pão, escurecem a crosta, conferem sensibilidade à textura e fornecem o fermento com a comida. Açúcar branco ou marrom, melão,

maple ou xarope dourado, mel e outros adoçantes podem ser usados em quantidades equivalentes.

Nota: adoçante artificial pode ser substituído em quantidades equivalentes, no entanto, o sabor e textura do seu pão vai variar.

Líquidos

- Quando líquidos são misturados com as proteínas da farinha, o glúten é formado. O glúten é necessário para o pão crescer. A maioria das receitas usa leite em pó e água, mas outros líquidos como leite, suco de frutas, cerveja e água podem ser usados. É um equilíbrio delicado: faça experiências com quantidades desses líquidos para obter resultados ótimos, pois uma receita com muito líquido pode fazer com que o pão caia durante o cozimento, enquanto uma receita com muito pouco líquido não vai aumentar. **Nota:** Os líquidos devem ser usados à temperatura ambiente.

A arte de assar pão grande degustação

Sal

- Em pequenas quantidades, o sal adiciona sabor e controla a ação da levedura. Demasiado sal inibe o aumento, por isso, não se esqueça de medir os valores corretamente. Qualquer sal de mesa comum pode ser usado.

Gorduras

- Muitos pães usam gorduras para melhorar o sabor e reter a umidade. Normalmente, usamos principalmente margarina nas receitas; manteiga ou óleo amaciado podem ser usados em quantidades equivalentes.

Nota: Se você optar por não adicionar nenhuma gordura, seu pão pode variar em sabor e textura.

Dicas de medição importantes.

- Cada ingrediente em um pedaço de pão desempenha um papel específico, por isso é extremamente importante medir os ingredientes corretamente para obter os melhores resultados.

Ingredientes secos

- Use uma colher métrica padrão ou copo de medição. Não use colheres de mesa ou xícaras de café e estabilize. Para a farinha, basta colocar a farinha no copo e nivelar com uma faca plana. Não coloque ingredientes secos no copo nem bata no copo, salvo indicação em contrário na receita.

Líquidos

- Encha uma colher métrica padrão ou um copo de medição até o nível indicado. Verifique a medida do copo colocando o copo medidor em uma superfície plana e lendo a medida no nível dos olhos.

Gorduras sólidas

- Encha uma colher métrica padrão ou copo medidor

até o nível indicado e nivele com uma faca plana.

Últimas coisas por último!

- Coloque sempre os líquidos na panela primeiro, os ingredientes secos na próxima e a levedura na última. Isso garantirá um pão bem assado e uniformemente assado.

Dispensador de frutas e nozes

- O seu Taurus Breadmaker tem um distribuidor automático Fruit & Nut que libera automaticamente os ingredientes para a massa durante o ciclo de amassamento. Isto irá ocorrer aproximadamente 8 minutos antes da conclusão do amassado 2, assegurando que os frutos secos e as nozes não são esmagados e as peças permanecem inteiras e estão uniformemente dispersas. A capacidade do dispensador de frutas e nozes é de 1 xícara de ingredientes secos e é uma opção disponível em todas as configurações do menu, mas recomendamos o uso somente no básico (1), sem glúten / fermento (3), trigo (4) e pão doce (5). O dispensador Fruit & Nut é mais uma característica do seu Taurus Breadmaker que foi projetado para proporcionar maior conveniência a você, eliminando as suposições das receitas.

Dispensador de frutas e nozes não pode ser usado com 2 panelas pequenas espere o bipe e adicione manualmente as frutas e nozes.

Como usar o atraso de tempo

- O Taurus Breadmaker permite que você adie a conclusão do seu pão em até 15 horas, para que você possa acordar com o cheiro de pão recém-assado ou sair para o dia enquanto sua máquina de fazer pão faz todo o trabalho.
- Pressione o botão DESLIGAR (+/-) até chegar ao número de horas e minutos que você deseja seu pão para estar pronto.
- Pressione o botão START / PAUSE para iniciar a ciclo. O temporizador começará a contagem regressiva e o indicador Pré-aquecimento piscará. O pão vai estar cozido e pronto nas horas e minutos exibido na janela LCD.

Nota: Se você cometer um erro ou precisar redefinir o Temporizador, pressione o botão START / PAUSE 2-3 segundos.

Exemplo

- Antes de partir para o trabalho às 8h, você decide definir o Tempo de Retardo para que o pão ou o programa selecionado esteja pronto e seja completado às 18h quando você voltar para casa - o que é 10 horas depois.

Após seguir as instruções 1 acima, pressione o botão Botão DELAY +/- (/) até a tela exibir 10,00 Em seguida, pressione START.

Isso lhe diz que seu pão ou programa selecionado será concluído em 10 horas.

O fabricante de pão começará a contar para baixo e seu programa selecionado será completo por 6pm.

Nota: você não precisa levar em consideração o quantidade de tempo necessária para cozinhar o programa selecionado. Isso é registrado automaticamente no fabricante de pão quando é selecionado.

Proteção do Programa de Interrupção de Energia

- Seu Taurus Breadmaker possui uma proteção contra interrupção de energia de 7 minutos que protege a memória do programa no advento de um blackout ou oscilação de energia. Isso significa que se houver interrupção de energia durante a confecção de pão, a máquina reterá sua memória por pelo menos 7 minutos e continue cozinhando quando a fonte de alimentação retornar. Este recurso é aplicável se a máquina estiver no ciclo de amassar, de cozer, subir ou atrasar. Sem esse recurso, a máquina reiniciaria e o ciclo de fabricação de pão cessaria.

Se você tiver uma falha de energia maior que 7 minutos você pode precisar descartar seus ingredientes e comece de novo.

Nota: Quando a energia falha, a tela LCD pode ficar visível por alguns minutos e depois desaparecer. este não significa que seu programa foi perdido.

Handy dicas para um melhor pão.

Dispensador Automático de Frutas e Nozes

- Certifique-se de que o Dispensador de Frutas e Nozes esteja fechado antes de assar.

Frescura

- Assegure-se de que todos os ingredientes estejam frescos e usados antes da data de validade especificada. Ao contrário do pão comprado no Supermercado, não há conservantes no pão feito em sua Panificadora Taurus, portanto o pão não se manterá por tanto tempo. Evite usar ingredientes perecíveis, como leite, iogurte, ovos ou queijo, com a função Time Delay. Armazene os ingredientes secos em recipientes herméticos, para evitar o ressecamento.

Pão Gelado

- Antes de congelar o pão fresco, deixe esfriar completamente. Uma vez que o pão tenha arrefecido fatie e embrulhe em plástico e use a sua conveniência.

Removendo o pão da panela

- Como um bolo, o pão precisa esfriar um pouco antes de retirá-lo da panela. Deixe o pão descansar na panela por aproximadamente 10 minutos antes de removê-lo.

Coberturas

- Ingredientes como ervas, sementes de gergelim e

bacon picado podem ser adicionados ao topo do pão durante a fase de cozimento. Consulte a página 73 para mais informações. Abra a tampa do seu Taurus Breadmaker, escove delicadamente a parte superior do pão com um pouco de leite ou gema de ovo e polvilhe com a cobertura. (Não deixe que os ingredientes caiam fora da panela). Feche a tampa e deixe assar para continuar.

Nota: Este passo deve ser feito rapidamente para evitar pão do naufrágio.

Cor da crosta

- É normal que a parte superior do pão tenha uma cor mais clara que os lados. Diferentes combinações de ingredientes podem encorajar ou desencorajar o escurecimento. Se você quiser que a crosta superior fique um pouco mais escura, selecione a configuração do programa Bake e cozinhe até que a cor desejada seja alcançada.

Cuidado e Limpeza

- Antes de limpar o Taurus Breadmaker, desconecte-o da tomada e deixe-o esfriar completamente.

Para limpar o exterior

- Limpe o exterior com um pano levemente umedecido e polir com um pano macio e seco. Não use esponjas de metal ou abrasivos, pois isso pode riscar a superfície externa.

Para limpar a assadeira antiaderente

- Limpe a assadeira e amassadeira com um pano úmido e seque bem. Não use abrasivos fortes ou produtos de limpeza domésticos fortes, pois podem danificar a superfície antiaderente. Evite imergir a panela na água. No entanto, se necessário, lave suavemente a panela em água morna com sabão, usando um pano macio.

Cuidar da sua assadeira antiaderente

- Não use utensílios de metal para remover ingredientes ou pão, pois eles podem danificar o revestimento antiaderente. **Não lave qualquer parte do seu pão em uma dishwasher.**

Remova e limpe a tampa

- Para dobrar a tampa, levante a tampa aproximadamente a 45 ° e simplesmente deslize a tampa em sua direção. Limpe o interior da tampa com um pano úmido e seque profundamente antes de recolocar a tampa.

Armazenamento

- Certifique-se de que sua máquina de fazer pão esteja fresca e seca antes de armazená-la. Guarde-a e não coloque objetos pesados sobre a tampa.

Cozimento em altas altitudes

- Em altitudes acima de 900 metros, a massa aumenta mais rapidamente. Portanto, ao assar em altitudes elevadas, é necessária alguma experimentação. Siga as orientações sugeridas. Use uma sugestão de cada vez e lembre-se de anotar a sugestão que funciona melhor para você.

Sugestões:

1. Reduza a quantidade de fermento em 25%. Isso vai pare o pão de subida.
2. Aumentar o sal em 25%. O pão vai subir mais lento e tem menos tendência a afundar.
3. Observe a sua massa enquanto ela se mistura. Farinha de pão armazenada em Altitudes elevadas tendem a ser mais secas. Você pode ter Para adicionar algumas colheres de água, até que a massa forma uma bela bola.

STANDARD BREAD RECIPES

1* Basic				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml
Oil	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1.5 Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

1* Wholemeal Rapid Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

1* Wheat & Sunflower Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Honey	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Fine cracked wheat	1/3 cup	1/3 cup	½ cup
Plain bread flour	400g (2¾)	520g (3¼)	600g (3¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Sunflower	1/3 cup	1/3 cup	½ cup

1* Herby Cheese Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons

Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Mozzarella, grated	½ cup	½ cup	¾ cup
Mixed herbs	1 teaspoon	1½ teaspoons	2 teaspoons

1* Pesto Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Olive oil	2 tablespoon	2½ tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil, fresh and chopped	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Roasted pine nuts	½ cup	½ cup	¾ cup

1* Beetroot & Rosemary Bread

Ingredients:	750g	1.0kg	1.25kg
Canned beet-root, drained/ chopped	½ cup	¾ cup	1 cup
Beetroot Juice	1 tablespoon	1 tablespoon	1½ tablespoons
Rosemary, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain Bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

1* Cornbread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	1½ tablespoons	2 tablespoons
Cornmeal (polenta)	1/3 cup	½ cup	2/3 cup
Sugar	1 tablespoons	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread flour	560g (3½)	640g (4)	720 (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Canned corn kernals drained	80g (½ cup)	120g (¾ cup)	160g (1 cup)
Thyme, dried	1 teaspoon	1 teaspoon	1½ teaspoons

1* Multigrain			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain Mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	320g (2)	440g (2 2/3)
Wholemeal plain bread flour	220g (1 1/3)	380g (21 /3)	540g (3 1/3)
Yeast	1 teaspoons	1½ teaspoons	2 teaspoons

1* Pumpkin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed/ cooked pump- kin	¼ cup	½ cup	¾ cup
All spice, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoons	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

2*French				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml

Oil	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	2 Tsp.	3 Tsp.
Sugar	1 Tbsp.	1 Tbsp.	1 Tbsp.	2 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1 Tsp.

2* French Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Plain bread flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1 ¾ teaspoons	2 teaspoons

2* Sourdough			
Ingredients:	750g	1.0kg	1.25kg
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1 ½ tablespoons
Plain yogurt	½ cup	¾ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1 ½ tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Wholemeal plain bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	1½teaspoons	2 teaspoons	2½ teaspoons

3* Whole Wheat				
Ingredients:	Small pan	750g	1000g	1250g
Water	180 ml	310 ml	410 ml	500 ml
Oil	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	2 Tsp.
Sugar	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.
Bread flour	250 g	350 g	400 g	450 g
Whole wheat bread flour	100 g	150 g	200 g	300 g

Yeast	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.
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3* Sunflower & Oatmeal Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk Powder	1 tablespoon	1½ tablespoons	2 tablespoons
Plain bread flour	320g (2)	400g (2½)	480g (3)
Whole wheat bread flour	160g (1)	200g (1¼)	240g (1½)
Oatmeal	1/3 cup	½ cup	¾ cup
Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
Fruit & Nut Dispenser			
Sunflower seeds	¼ cup	1/3 cup	½ cup

3* Crunchy Wheat & Honey			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Almonds, sliced	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	3½ tablespoons	4 tablespoons
Skim Milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540 (3½)	700g (4 1/3)	860g (5 1/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Raisin/Nut			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoon	2½ tablespoon
Salt	1 teaspoon	1½ tablespoons	2 teaspoons
Brown sugar	1½ tablespoon	2 tablespoon	2½ tablespoons
Skim milk powder	2 tablespoon	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	540g(3½)	700g (4 1/3)	860g (5 1/30)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Raisins	½ cup	½ cup	2/3 cup
Walnut, chopped	¼ cup	¼ cup	1/3 cup

3* Soy & Linseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal plain bread flour	320g (2)	320g (2)	370g (2 1/3)
Plain bread flour	220g (1 1/3)	380g (2 1/3)	510g (3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Museli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Wholemeal bread flour	220g (1 1/3)	300g (1 2/3)	300g (1 2/3)
Plain bread flour	320g (2)	400g (2½)	560g (3½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Muesli, toasted	½ cup	¾ cup	1 cup

3* Russian Blackbread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Fennel seeds	1 teaspoon	1 teaspoon	1½ teaspoons
Molasses	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 teaspoon	1½ teaspoons
Instant coffee powder	1 teaspoon	2 teaspoons	3 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	120g (¾)	160g (1)	200g (1¼)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Orange Caraway Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoon	2 tablespoons	2½ tablespoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons

Brown Sugar	½ tablespoons	2 tablespoons	2½ tablespoons
Orange zest, grated	½ teaspoons	2 teaspoons	2½ teaspoons
Caraway seeds	½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk	2 tablespoons	3 tablespoons	4 tablespoons
Wholemeal bread flour	540g (3 1/3)	700g (4 1/3)	860g (5 1/3)
Yeast	¼ teaspoons	½ teaspoons	2 teaspoons

3* Multigrain Bread

Ingredients:	750g	1.0kg	1.25kg
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	380g (2 1/3)	540g (3 1/3)
Wholemeal bread flour	220g (1 1/3)	380g (2 1/3)	440g (2 2/3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Pumpernickle Bread

Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2 ½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2 ½ tablespoons	3 tablespoons
Treacle	1/3 cup	1/2 cup	2/3 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Rye bread flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal bread flour	420g (2 2/3)	540g (3 1/3)	660g (4)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

3* Wholemeal Carrot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	1/3 cup	2/3 cup	1 cup
Nutmeg, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	2 tablespoon	2½ tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal plain flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

3* Potato & Peppercorn			
Ingredients:	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Wholemeal pain bread flour	380g (2 1/3)	540g (3 1/3)	540g (3 1/3)
Plain Bread flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
Fruit & Nut Dispenser			
Green peppercorns, drained	2 tablespoon	2 tablespoons	3 tablespoons

Pães doces

Método

1. Coloque os ingredientes na panela na ordem listada. Limpe os derramamentos do lado de fora da panela.
2. Coloque a panela na máquina de fazer pão e feche a tampa.
3. Pressione o botão MENU para programar (5) SWEET.
4. Selecione CRUST Color, Loaf SIZE e pressione "START".

O pão será cozido no número de horas indicado.

Não use Time Delay Setting ao assar os pães doces, pois os ingredientes estragam.

4* Sweet				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	250 ml	330 ml	410 ml
Oil	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	2 Tsp.	3 Tsp.
Sugar	3 Tbsp.	3 Tbsp.	4 Tbsp.	5 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

4* Old Fashioned Oat			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Rolled Oats	½ cup	¾ cup	1 cup
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Honey	¼ cup	½ cup	½ cup
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Cinnamon / Raisin Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim Milk Powder	1 tablespoons	2 tablespoons	3 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

4* Chocolate Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Cocoa	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	2 ½ tablespoons
Plain bread flour	480g (3¼)	520g (3¼)	560g (3½)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Chocolate chips	¾ cup	1 cup	1 cup

4* Banana Macadamia			
Ingredients:	750g	1.0kg	1.25kg
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	¾ cup	¾ cup	1 cup
Egg	1x 60g	1x60 g	1x60g
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Plain bread flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons
Fruit & Nut Dispenser			
Macadamia nuts, roughly chopped	½ cup	¾ cup	1 cup

4* Apple Spice Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cinnamon, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Clove, ground	½ teaspoon	½ teaspoon	½ teaspoon
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 ½ tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried Apples, chopped	1/3 cup	2/3 cup	1 cup

4* Pina Colada Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	2/3 cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain Bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roast coconut	½ cup	¾ cup	1 cup

4* Apricot Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 tablespoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dried apricots, chopped	2/3 cup	¾ cup	1 cup

4* Coconut & Cherry Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	240ml	320ml	400ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	¼ cup	4 tablespoons
Canned cherries, chopped	2/3 cup	¾ cup	1 cup
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 Teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	½ cup	¾ cup	1 cup

4* Mixed Fruit Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1 ½ teaspoons	2 teaspoons
Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1 ½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Mixed dried fruit	1/3 cup	2/3 cup	1 cup

4* Maple Walnut Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Maple syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1 ½ table- spoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain bread flour	240g (1½)	320g (2)	400g (2½)
Wholewheat bread flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Walnuts, chopped	1/3 cup	2/3 cup	1 cup

4* Fig & Golden Syrup Loaf			
Ingredients:	750g	1.0kg	1.25kg
Water	270ml	400ml	525ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Ginger, ground	½ teaspoons	1 teaspoon	1½ teaspoons
Golden syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Dry figs, chopped	½ cup	¾ cup	1 cup

4* Gingerbread			
Ingredients:	750g	1.0kg	1.25kg
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Golden syrup	¼ cup	¼ cup	1/3 cup
Ginger, ground	2 teaspoons	2½ teaspoons	3 teaspoons
All spice, ground	½ teaspoon	½ teaspoon	1 teaspoon
Plain bread flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Sultanas	¼cup	¼ cup	½ cup
Almonds, slivered	¼ cup	¼ cup	¼cup

4* Date & Expresso Loaf			
Ingredients:	750g	1.0kg	1.25kg
Boiling water	275ml	375ml	475ml
Dates, chopped	½ cup	¾ cup	1 cup
Coffee & Chicory	2 tablespoons	3 tablespoons	4 table- spoons

4* 15 Minute Break			
Ingredients:	750g	1.0kg	1.25kg
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	480g (3)	560g (3½)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

4* Chunky Peanut Bread			
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Ingredients:	750g	1.0kg	1.25kg
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 tablespoons	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2½ tablespoons	3½ tablespoons
Skim Milk	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	320g (2)	360g (2¼)	400g (2½)
Wholemeal bread flour	160g (1)	200g (1¼)	240g (1½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
Fruit & Nut Dispenser			
Roasted peanuts, chopped	½ cup	¾ cup	1 cup

Gluten Free Breads

We understand the importance of a staple food such as bread in a gluten intolerant individuals diet.

So all you have to do is simply add the ingredients, press a button and leave the rest up to Taurus Breadmaker.

Handy Hints

- For optimum results carefully follow the instructions.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5 minutes into the knead. There is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.
- Do not use the Time Delay setting when making Gluten Free bread.
- Allow the bread to cool completely before slicing.
- It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to ½ teaspoon.
- Weigh all ingredients, including water for best results.
- Use metric measures for all dry ingredients.
- When using vinegar never use malt vinegar.
- Remove the baking pan from the baking chamber immediately after the bake cycle is completed.
- Never leave in for the Keep Warm function.
- Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.

Bread flour

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and course white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

5* Gluten free				
Ingredients:	Small pan	750g	1000g	1250g
Water	160 ml	290 ml	350 ml	430 ml

Oil	2 Tbsp.	2 Tbsp.	2Tbsp.	3 Tbsp.
Salt	1 Tsp.	1 Tsp.	1 ½Tsp.	1 ½ Tsp.
Sugar	1 Tbsp.	2 Tbsp.	2 Tbsp.	3 Tbsp.
Milk powder	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.	2 Tbsp.
Gluten free flour	2 Cups	3 Cups	4 Cups	5 Cups
YEAST	1 Tsp.	1 Tsp.	1 Tsp.	1.5 Tsp.

6* Rye Bread

Ingredients:	Small Pan	750g	1000g	1250g
Water	200 ml	300 ml	400 ml	500 ml
Margarine	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	½ Tsp.	1 Tsp.	1 ½ Tsp.	2 Tsp.
Molases	1 ½ Tbsp.	2 Tbsp.	2 ½ Tbsp.	3 Tbsp.
Caraway seeds	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Milk powder	½ Tbsp.	1 Tbsp.	1 ½ Tbsp.	2 Tbsp.
Wholemeal plain bread flour	320 g	400 g	480 g	560 g
Rye bread flour	120 g	160 g	160 g	200 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

7* Quick

Ingredients:	Small pan	1250g
Water(45~50°C)	200 ml	450 ml
Oil	2 Tbsp.	3 Tbsp.
Salt	1 Tsp.	3 Tsp.
Sugar	1 Tbsp.	2 Tbsp.
Milk powder	1 Tbsp.	3 Tbsp.
Bread flour	2 Cups	5 Cups
YEAST	1 Tsp.	2 Tsp.

8* Italian Herb Bread

Ingredients:	Small Pan	750g	1000g	1250g
Water	215 ml	315 ml	415 ml	515 ml
Margarine	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Basil, dried	½ Tsp.	1 Tsp.	1 Tsp.	2 Tsp.

Rosemary, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Thyme, dried	¼ Tsp.	½ Tsp.	½ Tsp.	1 Tsp.
Salt	¼ Tsp.	½ Tsp.	2 Tsp.	2½ Tsp.
Sugar	½ Tbsp.	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.
Plain bread flour	520 g	600 g	680 g	760 g
Yeast	1 Tsp.	1½ Tsp.	1½ Tsp.	2 Tsp.

8* Rosemary & Olive Oil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	265ml	340ml	415ml
Olive Oil	50ml	75ml	100ml
Rosemary , dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Olive & Sundried Tomato Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3 ¾)	680g (4 ¼)	760g (4 ¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons
Fruit & Dispenser			

Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, seeded and chopped	2 tablespoons	2 ½ tablespoons	3 tablespoons

8* Sour Cream & Chilli Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	80ml	125ml	200ml
Sour cream	½cup	¾ cup	1 cup
Chilli powder	1 teaspoon	1½ teaspoons	2 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim Milk	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	440g (2¾)	520g (3¼)	720g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Garlic & Herb Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1½teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3 ¾)	680g (4¼)	760g (4 ¾)

Yeast	3	1	3
	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Tomato & Basil Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato past	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Orange & Thyme Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons

Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flower	600g (3 ¾)	680g (4¼)	760g (4 ¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

8* Onion Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	¾ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ table- spoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¼)
Yeast	1½teaspoons	1½ teaspoons	2 teaspoons

8* Cumin & Coconut			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons

Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons
Fruit & Nut Dispenser			
Coconut, toasted	¼ cup	1/3 cup	½ cup

8* Salami Cheese Bread			
Ingredients	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano,dried	½ tablespoon	1 teaspoon	1 teaspoon
Salami, chopped	2/3 cup	2/3 cup	1 cup
Mozarella cheese, grated	1/3 cup	1/3 cup	½ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1 ½ teaspoons	1½ teaspoons	2 teaspoons

8* Lemon Poppyseed Bread			
Ingredients:	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2½ tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk Powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

8* Beer & Bacon Bread			
Ingredients:	750g	1.0kg	1.25kg
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	1/3 cup	½ cup	2/3 cup
Mustard	1 tablespoon	1½ tablespoons	2 tablespoons
Onions, chopped	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk	1 tablespoon	1 tablespoon	1½ tablespoons
Plain bread flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1 ½ teaspoons	2 teaspoons

9* Dough		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Milk powder	1 Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1 Tbsp.
Bread flour	2 Cups	4 ½ Cups
YEAST	1 Tsp.	1 Tsp.

Pizzas e outras massas versáteis.

Método

1. Coloque todos os ingredientes na panela na ordem listada. Limpe os derramamentos do lado de fora da panela.
2. Coloque a panela na máquina de fazer pão e feche a tampa.
3. Pressione o botão MENU para programar (9) **MASSA DE PIZZA** e pressione "START".
4. Retire a massa da panela e siga as instruções dadas para cada receita.

Massa de pizza

Massa

Água 290ml

Açúcar 1 colher de chá

Azeite de oliva 2 colheres de sopa

Farinha de pão simples 480g (3 xícaras)

Sal ½ colher de chá

Levedura 2 ½ colheres de chá

1. Remova a massa concluída da panela. Unte duas bandejas de pizza. Aqueça o forno a 180 ° c.
2. Divida a massa ao meio. Rolo de massa para caber bandejas de pizza. Espalhe com coberturas favoritas e leve ao forno por 20 minutos a 180 ° c ou até ficar cozido.

Focaccia de ervas

Massa

330ml de água
330ml de água
Sal ½ colher de chá
Leite em pó desnatado 1 colher de sopa
Açúcar 2 colheres de chá
Farinha de pão simples 480g (3 xícaras)
Levedura 2 ½ colheres de chá

TCobertura

2 colheres de sopa de azeite
1 colher de chá de orégano
1 colher de chá de manjerição picado

1. Retire a massa concluída da panela de pão. Unte a assadeira retangular.
2. Sove a massa com um pouco de farinha de pão extra até que o elástico e a massa voltem quando pressionados. Forma para caber assadeira
3. Cubra e deixe subir por 30 minutos. Usando os nós dos dedos, pressione pequenos recuos na massa.
4. Escove a superfície com óleo e polvilhe com ervas e asse em forno pré-aquecido por 30 minutos ou até dourado.

Bolos transversais quentes

Massa

330ml de água
Margarina 2 colheres de sopa
Ovo 1x60g
Sltanas ¾
Noz-moscada ½
Sal ½
Açúcar mascavo ¼ xícara
Farinha de Pão Lisa 520g (3 ¼)
Levedura 2½ colheres de chá

Cruzes

Farinha de Pão Lisa 80g (½ xícara)
Água 80ml
Açúcar 2 colheres de chá

Esmalte

Água 2 colheres de sopa
Açúcar 2 colheres de sopa
Gelatina 1 colher de chá

1. Retire a massa concluída da panela de pão. Forre uma assadeira com papel manteiga.
2. Sove a massa em uma superfície enfarinhada até ficar elástica e pule para trás quando pressionada.

Divida a massa em 12 pedaços. Forme cada peça em uma bola. Ritmo perto juntos no raio de cozimento. Cubra e deixe subir por 30 minutos.

3. CRUZES: Misture a farinha e a água até ficar homogêneo. Tubo cruza sobre a massa levantada.
4. Asse os pães por 30 minutos em forno pré-aquecido a 180 ° c até dourar.

5. GLAZE: Combine os ingredientes em um jarro. Microondas no meio por 1-2 minutos. Pincele sobre pãezinhos quentes.
Faz 12 pães.

Breadsticks

Massa

Água 240ml
Margarina 2 colheres de sopa
Sal ½ colher de chá
Sagar 2 colheres de chá
Improvedor de pão ¾ colher de chá
Farinha de Pão Lisa 480g (3 xícaras)
Levedura 2 ½ colheres de chá

Cobertura

1 colher de chá de água
1 clara de ovo
Folha de gergelim

1. Retire a forma completa do pão. Forre uma assadeira com papel manteiga. Aqueça o forno a 180 ° c.
2. Divida a massa em 30 partes. Enrole cada peça em uma corda de 20 cm. Coloque 2,5 cm de distância na assadeira.
3. Cubra e deixe a massa crescer por 30 minutos ou até ficar inchada.

Pães

Massa

250ml de água
Ovo 1x60g
Margarita 2 colheres de sopa
Sal ½ colher de chá

Cobertura

Margarina derretida
Açúcar ¼ xícara
Farinha de Pão Lisa 520g (3¼ xícaras)
Levedura 2½ colheres de chá

1. Retire a massa concluída da panela de pão. Forre uma assadeira com papel manteiga. Aqueça o forno a 180 ° c.
2. Divida a massa em 15 partes e modele cada peça em uma bola. Coloque na assadeira, cubra e deixe crescer por 30 minutos ou até dobrar de tamanho.
3. Escove com margarina. Asse por 15 minutos ou até dourar.

Pão de Arroz Integral e Branco

Ingredientes Molhados

Ovos 3x60g

Óleo de canola ¼ xícara

Vinagre de cidra 1½ colheres de chá

Água 375ml

Ingredientes secos

Açúcar 3 colheres de sopa

Leite Skilm ½ xícara

Sal 1½ colher de chá

Xantana ou goma de guar 1 ¼ colheres de chá

Farinha de Arroz Integral 100g

Farinha de arroz branco 200g

Levedura 2¼ colheres de chá

Pão de queijo

Ingredientes Molhados

Ovo 3x60g

Óleo de canola 3 colheres de sopa

Água 425ml

Ingredientes secos

Ceddar cheece ralado copo

Sementes de aipo 1 ½ colheres de chá

Sementes de papoula 1 tablespoon

Cebola picada 1 colher de sopa

Xantana ou goma de guar 3 ½ colheres de chá

Leite em pó desnatado 1 ¼ xícara

Farinha de Arroz Integral 100g

Farinha de arroz branco 200g

Sal 1 colher de chá

Açúcar 2 colheres de sopa

Levedura 2 1 ¼ colheres de chá

Pão de frutas com sabor de cardamomo

Ingredientes Molhados

Ovos 3x60g

Cidra Vingar 1½ colheres de chá

Óleo de canola ¼ xícara

Água 375ml

Ingredientes secos

Fruta mista picada ½ xícara

Cardamomo, moído 2 colheres de chá

Suagr 3 colheres de sopa

Sal ½ colher de chá

Skilm leite em pó ½ xícara

Goma xantana ou guar 2½ colheres de chá

Flor de batata 80g

Farinha de Tapioca 80g

Farinha de arroz branco 200g

Levedura 2 ¼ colheres de chá

Bolinhos de Noz Caramelada

Massa

250ml de água

Margarina 2 colheres de sopa

Ovo 1x60g

Sal ½ colher de chá

Açúcar 2 colheres de sopa

Farinha de Pão Lisa 520g (3 ¼ xícaras)

Levedura 2 ½ colheres de chá

O preenchimento

Margarina derretida 80g

Açúcar mascavo ½ xícara

Pecan metades 2/3

Canela 2 colheres de chá

1. Retire a massa concluída da panela de pão. Unte e forre uma assadeira quadrada de 22cm.
2. Misture margarina, açúcar mascavo, metades de nozes e canela.
3. Abra a massa em um retângulo de 45 cm x 22 cm em uma superfície levemente enfarinhada.
4. Espalhar com recheio. Enrole começando no lado curto. Aperte a borda da massa no rolo para selar. Cortar em Fatias de 2,5 cm e coloque na panela.
5. Cubra e deixe subir por 1 hora ou até dobrar de tamanho.
6. Coloque em forno pré-aquecido e asse por 30 minutos a 180 ° c ou até dourar.

Calzones

Massa

250ml de água

Azeite 1 colher de sopa

Sal ½ colher de chá

Açúcar 1 colher de chá

Farinha de pão comum 400g (2 ½ xícaras)

Levedura 2 ½ colheres de chá

Pesto De Enchimento

6 tomates secos

6 colheres de sopa de pesto

1 ½ xícaras de mussarela desfiada

1 xícara de cogumelos, fatiada

¾ xícara de bacon picado

Sal / pimenta a gosto

1 ovo, levemente batido por escovar

1. Retire a massa concluída da panela de pão. Forre uma assadeira com papel vegetal. Aqueça o forno a 180 ° c.
2. Divida a massa em 6 partes iguais. Enrole cada parte em um círculo de 18 cm em uma superfície levemente enfarinhada com um rolo de massa. Espalhe uma camada de pesto em cada círculo a 2 cm da borda.
3. Camada de queijo, bacon, cogumelos e tomates na metade de cada círculo dentro de 1 polegada da borda. Polvilhe com sal e pimenta.
4. Dobre a massa sobre o recheio; dobre a borda para cima e aperte firmemente para vedar. Coloque na assadeira. Pincele com ovo.

Asse por 25-30 minutos ou até dourar.
Faz 6

Rolos de canela

Massa

250ml de água
Margarina 2 colheres de sopa
Egg1x60g
Sal ½ colher de chá
Açúcar 2 colheres de sopa
Farinha de Pão Lisa 520g (3 ¼ xícaras)
Levedura 2½ colheres de chá

O preenchimento

Margarina derretida 3 colheres de sopa
Açúcar ½ xícara
Canela 2 colheres de sopa

1. Retire a massa concluída da panela de pão. Unte e forre uma assadeira quadrada de 25cm.

2. Misture o açúcar e a canela. Estenda a massa em um retângulo de 45 x 22 cm sobre uma superfície levemente enfarinhada. Escova

com margarina; polvilhe com mistura de açúcar e canela. Enrole começando no lado curto. Pitada de borda de

massa em rolo para selar. Corte em fatias de 2,5 cm e coloque na panela.

3. Cubra e deixe subir por 1 ¼ horas ou até dobrar de tamanho.

4. Coloque no forno pré-aquecido e asse por 30 minutos a 180 ° c ou até dourar.

Levemente garoa com esmalte.

Esmalte: Misture ½ xícara de açúcar de confeito, ¼ colher de chá de essência de baunilha e 2 colheres de sopa de leite até

fino o suficiente para chufiscar.

Esmaltes e Spreads

Manteiga de alho

Misturar:

¼ xícara de margarina ou manteiga, amolecida
1/8 colher de chá de alho em pó

Manteiga De Erva-Queijo

Misturar:

¼ xícara de margarina ou manteiga, amolecida
1 colher de sopa de queijo parmesão ralado
1 colher de chá de salsa fresca picada
¼ colher de chá de folhas secas de orégano
Pitada de sal de alho

Manteiga De Erva Italiana

Misturar:

¼ xícara de margarina ou manteiga, amolecida
½ colher de chá de tempero italiano
Pitada de sal de alho

Propagação de Choco-Banana

Misturar:

1/3 xícara de purê de banana
1/3 de xícara de chocolate meio amargo, derretido.

Propagação de Creme de Queijo Frutado

Misturar:

Bata em velocidade média até ficar fofo;
250g de cream cheese, amolecido
¼ xícara de geléia de frutas favoritas

Presunto e Spread Suíço

Misturar:

250g de cream cheese, amolecido
2 colheres de sopa de presunto picado
1 colher de sopa de queijo suíço ralado
½ colher de chá de mostarda preparada

Propagação de Noz e Mel

Misturar:

200g de cream cheese, amolecido
1 colher de sopa de nozes picadas

Propagação de Queijo à Base de Ervas

Misturar:

200g de natas batidas
1 colher de chá picada fresca
ou ½ colher de chá de endro seco
1 dente de alho pequeno, esmagado

Propagação de azeitona madura

Misturar:

Processo no processador de alimentos ou no liquidificador até ligeiramente grosso;
1 ½ xícaras de azeitonas maduras sem caroço
3 colheres de sopa de azeite
3 colheres de sopa de alcaparras, escorridas
3 filetes de anchova planos, drenados
1 colher de chá de tempero italiano
2 dentes de alho

Espalhada de laranja e mel

Misturar:

Bata em velocidade média até ficar fofo;
250g de margarina ou manteiga, amolecida
2 colheres de sopa de mel
2 colheres de chá de casca de laranja ralada

Esmalte de Manteiga Brownd

Misturar:

2 colheres de sopa de margarina ou manteiga
2/3 xícara de açúcar de confeito
½ colher de chá de baunilha
3 a 4 colheres de chá de leite
Aqueça a margarina na panela em fogo médio até marrom claro; legal. Acrescente o açúcar de confeito e baunilha. Adicione o leite até ficar homogêneo e fino para chufiscar.

Esmalte de Canela

Misturar:

Misture até ficar fino o suficiente para chuveirar;
½ xícara de açúcar de confeiteiro
¼ colher de chá de canela em pó
1 ½ a 2 colheres de chá de água

Esmalte Citrus

Misturar:

Misture até ficar fino o suficiente para chuveirar;
½ xícara de açúcar de confeiteiro
1 colher de chá de casca de limão ou laranja ralada
1 ½ a 2 colheres de chá de suco de limão ou laranja

Esmalte de Baunilha Cremoso

Misturar:

Misture até ficar fino o suficiente para chuveirar;
½ xícara de açúcar de confeiteiro
¼ colher de chá de baunilha
1 ½ a 2 colheres de chá de leite

Coberturas

Coberturas sugeridas:

Bacon picado
Ervas
Cebola picada
Sal marinho
Salame fatiado

Especiarias

Queijo ralado
Azeitonas fatiadas
Sementes de papoula
Coco
Sementes de gergelim
Capsicum picado
Tomates secos
Chocolate granulado
Centenas e milhares

10* Pasta		
Ingredients:	Small pan	1000g
Water	200 ml	430 ml
Oil	2 Tbsp.	2 Tbsp.
Salt	1 Tsp.	2 Tsp.
Flour	2 Cups	4 ½ Cups

11* Milk Bread				
Ingredients:	Small Pan	750g	1000g	1250g
Milk	340 ml	375 ml	410 ml	450 ml
Margarine	1 Tbsp.	1 ½ Tbsp.	1 ½ Tbsp.	2 Tbsp.
Salt	1 Tsp.	1 ½ Tsp.	1 ½ Tsp.	2 Tsp.
Sugar	2½ Tbsp.	3 Tbsp.	3 Tbsp.	4 Tbsp.
Plain bread flour	440 g	560 g	680 g	760 g
Yeast	1 Tsp.	1 ½ Tsp.	1 ½ Tsp.	2 Tsp.
Skim milk powder	½ Tbsp.	1 Tbsp.	2 Tbsp.	3 Tbsp.

Geléias

Sugestões práticas para melhores resultados

- Use frutas frescas e maduras. Pedacos grandes devem ser cortados em pequenos pedacos de formas irregulares.
- O doce deve ser robusto e conter pedacos de fruta, evitando o processamento da fruta.
- Não reduza a quantidade de açúcar especificada ou use substitutos.
- Despeje a geléia quente em frascos esterilizados (veja as notas abaixo), deixando aproximadamente 2cm para o topo do frasco.
- Sele o jarro imediatamente.
- Etiquete frascos. Deixe esfriar até a temperatura ambiente antes de refrigerar.
- Jam Setta é necessário em todas as receitas. Contém pectina, um agente natural que ocorre na fruta, essencial para o gel como qualidade de geléia. Jam Setta pode ser comprado na maioria dos supermercados em 50g saquetas.
- Tenha muito cuidado ao manusear o atolamento quente.

Esterilizando seus frascos

- Remova as etiquetas e os insertos da tampa, mergulhando em água morna. Lave bem em água com sabão.
- Coloque os frascos em uma bandeja no forno a 100 ° C por 20 a 25 minutos. Remova usando luvas de forno e encha imediatamente com geléia quente.
- Esterilizar seus frascos destruirá os germes e matará as bactérias que estragariam o seu congelamento.
- Assim, você poderá desfrutar de sua geléia caseira durante todo o ano.

Método

1. Coloque os ingredientes na panela na ordem listada. Limpe os derramamentos do lado de fora da panela.
2. Coloque a panela na máquina de fazer pão e feche a tampa.
3. Pressione o botão MENU para programar (9) JAM e pressione "START".
4. Deixar misturar por 5 minutos, abrir a tampa e raspar os lados da panela com uma espátula de plástico.

Nota: É normal que o excesso de vapor escape da saída de vapor durante o processo de cozedura. Deixe a tampa fechada até o cozimento estar completo.

Geleia de morango

500g de morangos descascado e picado
1 ½ xícaras de açúcar
3 colheres de sopa de Jam Setta

Compota de Maçã e Ruibarbo

1 maçã descascada e picada
300g de ruibarbo picado
150 ml de água
1 xícara de açúcar
2 colheres de sopa de suco de limão
3 colheres de sopa de Jam Setta

Geléia de damasco

500g de damasco fresco, desbastado e picado
1 ½ xícaras de açúcar
¼ xícara de suco de limão
2 colheres de sopa de água
3 colheres de sopa de Jam Setta

Kivi Jam

6 kiwis grandes, descascados e picados
1 xícara de açúcar
1 colher de sopa de água
1 colher de sopa de suco de limão
3 colheres de sopa de Jam Setta
Geléia De Ameixa
500g de ameixas frescas, descascadas, sem sementes e picadas
1 ½ xícaras de açúcar
1 colher de sopa de suco de limão
3 colheres de sopa de Jam Setta

Marmelada Tradicional

500g de laranjas de Sevilha, cortadas ao meio e em fatias finas,
11/2 xícaras de açúcar
2 colheres de sopa de suco de limão
3 colheres de sopa de Jam Setta

Doce de Pêssego e Cardamomo

500g de pêssegos frescos, sem sementes e picados
1 ½ xícaras de açúcar
¼ xícara de suco de limão,
½ colher de chá de sementes de cardamomo esmagadas
2 colheres de sopa de água
3 colheres de sopa de Jam Setta

12* Orange JAM

Orange	3 Large oranges
Lemon	1 Large lemons
Sugar	1 ¼ Cups
Pectin jelly	2 Tbsp.

12* Strawberry JAM

Strawberry	1 ½ Cups
Lemon juice	2 Tsp.
Sugar	1 Cup
Pectin jelly	1 Tbsp.

Cycle times/Operating times:

Settings:	Cycle Times: Hrs			Rapid Function:			Time Delay Function
	750G	1000G	1250G	750G	1000G	1250G	
Basic	3Hr13min	3Hr18min	3Hr25min	2Hr12min	2Hr17min	2Hr24min	Yes
French	3Hr30min	3Hr32min	3Hr35min	2Hr30min	2Hr32min	2Hr35min	Yes
Whole Wheat	3Hr43min	3Hr45min	3Hr48min	2Hr28min	2Hr30min	2Hr33min	Yes
Sweet	3Hr17min	3Hr22min	3Hr27min	-	-	-	Yes
Gluten Free	3Hr7min	3Hr12min	3Hr19min	-	-	-	No
Rye	3Hr43min	3Hr45min	3Hr48min	-	-	-	Yes
Quick	-	-	1Hr20min	-	-	-	No
Italian Bread	3Hr30min	3Hr32min	3Hr35min	-	-	-	No
Dough	1Hr30min Operating Time	-	-	-	-	-	No
Pasta	14Min Operating Time	-	-	-	-	-	No
Milk Bread	3Hr13min	3Hr18min	3Hr25min	-	-	-	Yes
Jam	1Hr5min Operating Time	-	-	-	-	-	No
Bake Only	As Per User Preference, 1Hr Max	-	-	-	-	-	No

Troubleshooting:

Troubleshooting:		
Problem	Cause	Remedy
Bread Maker Fails To Mix	Appliance Is Not Plugged In	Plug In Appliance
	Delay Function Is Active, Pre-Heat Indicator Will Flash	Reset Timer, Press Start Button For 2-3 Seconds
	Appliance Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Abnormal Sound	There Could Be Crumbs Left In The Appliance	Remove Any Loose Crumbs From Appliance
	Bread Barrel Is Loose	Securely Lock Bread Barrel Into Its Position
Abnormal Smell	Power Cord Is Damaged	Return Appliance To The Authorised Service Centr For Repair
Bread Is Partially Raw	Incorrect Ingredients Were Used	Refer To Provided Recipes
Lcd Displays E00	Temperature Inside The Unit Is Lower Than -10 Degrees	Allow Appliance To Heat Up Befroe Use
Lcd Displays E01	Temperature Inside The Unit Is Higher Than 50 Degrees	Allow Appliance To Cool Down Before Use
Lcd Dispalays Eee Or Hhh	Open Circuit Or Overheating	Return Appliance To The Authorised Service Centr For Repair

Baking Results

Please check the following:

		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough	◆							
		Too much	◆			◆				
	YEAST	Not enough			◆		◆			
		Too much				◆				
	WATER or LIQUID	Not enough	◆				◆			
		Too much		◆	◆	◆		◆	◆	◆
	SUGAR	Omitted	◆							
		Too much				◆		◆	◆	
	SALT	Omitted			◆	◆	◆			
FLOUR:	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
YEAST:	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

Perguntas e Respostas

Por que eu tenho que variar a quantidade de farinha e água em minhas receitas tantas vezes?

As características da farinha variam de acordo com a estação e temporada, ser afetado pela forma como é armazenado e umidade no ar. Farinha absorve umidade e então cada lote é diferente porque foi expostos a diferentes condições. Verifique sua massa depois de 10 minutos a assando, se parecer "pegajoso", adicione mais farinha, 1 colher de sopa de cada vez. Se sua massa parece "seco" ou "muito firme" adicionar mais água, 1 colher de chá de cada vez. Uma massa de pão bem equilibrada ficará suave e elástico e deve ser macio ao toque.

What if I don't have a scale?

We recommend that for optimum results you weigh your flour
(1 cup white flour = 160g
1 cup wholemeal = 140g
1 cup rye flour = 140g).
You can still bake delicious bread successfully at home without scales
if you follow the measuring instructions on page ??

Como posso fazer pão branco mais nutritivo?

Você pode alterar qualquer uma das receitas deste livro para 50/50, 1/2 farinha e 1/2 integral. portanto adicionando mais fibra a um pão branco ou clareando o textura de um wholewheat. Apenas verifique sua massa após 10 minutos amassar e ajustar a água se necessário. Lembre-se de anotar seus sucessos.

Por que você usa leite em pó seco, posso usar leite fresco?

Leite em pó desnatado é usado em receitas de pão porque é um ingrediente mais estável que o leite fresco, que não vai estragar. Isso permite que você use o atraso função. Você pode substituir o leite fresco pela água em qualquer receita, apenas omitir o leite em pó

A manteiga é o mesmo que a margarina?

Em termos de receitas de pão, sim. Você pode substitua a manteiga ou óleo por margarina na sua receitas usando as mesmas medidas.

Meus filhos amam querida, posso usá-lo de Açúcar?

Contanto que você faça medições iguais você pode usar mel, xarope dourado, melaço, melaço ou açúcar mascavo no lugar do açúcar. Nós não recomendar o uso de adoçantes artificiais em receitas de pão.

Posso fazer pão sem sal?

Sal desempenha um papel importante na panificação processo. Controla a fermentação de levedura e afeta a estrutura do pão adicionando força ao glúten. Omitir sal das receitas não é recomendado. Sem sal, o pão será um forma inconsistente, cor e migalha. Ele também tenha uma vida útil mais curta.

Eu tenho que deixar o pão para manter o calor?

Não. Esse recurso circula ar quente pelo tempo indicado para manter a crosta assada crocante e forma do seu pão. Você pode remover o pão a qualquer momento após o cozimento ter terminado.

Às vezes meu pão faz não suba, por quê?

Isso pode ser simplesmente porque você esqueceu de colocar o fermento. A levedura pode estar desatualizada ou apenas não fermentou. Outras causas podem ser mismeasurement de ingredientes ou água quente sendo usava. A frescura dos ingredientes e correta técnicas de medição são essenciais para o sucesso fazendo pão.

Posso usar a função de atraso a qualquer momento?

O programa de atraso pode ser predefinido para Pão pronto em até 15 horas. Configure antes de ir para trabalhar ou cama, para que você tenha pão fresco quente quando você quiser. Esteja ciente de que algumas receitas são inadequadas para a função de atraso como eles contêm perecível ingredientes que podem estragar, como leite, ovos, iogurte, queijo ou carne.

taurus

**2 YEAR
WARRANTY**

**1 YEAR RETAIL
+1 YEAR EXTENDED**
taurusappliances.co.za
Register Online

Thank you for purchasing a Taurus product. Taurus guarantees that your product has been thoroughly inspected and tested before being dispatched and is free from mechanical and electrical defects and complies with the applicable safety standards. With every Taurus product purchased you get a 2 year warranty as detailed in the terms and conditions below.

First Year – 1 Year Retail Warranty:

Should defects due to faulty parts or workmanship develop, under normal domestic use, within 12 months from the original date of purchase please return the product to the store from where it was purchased for a refund or replacement.

Second Year – 1 Year Extended Warranty

Taurus takes pride in their product quality and therefore offer an extended 12 month warranty over and above the 1 Year Retail Warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the 12 month period and within 24 months from the original date of purchase, please return the product postage pre-paid to Taurus for repair. Taurus will repair the product free of charge and return it to you directly. Taurus will replace a product with a similar product in the same or better condition, if the repair cannot be conducted for whatever reason.

NB: The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at www.taurusappliances.co.za within the first year after making their purchase. See overleaf for details and instructions.

Before returning your product, check the following:

- Your household mains supply socket is in good condition, working and switched on.
- The mains supply circuit is not overloaded (White trip switch on your DB board is off).
- You have read the trouble shooting guide in your Instructions for Use.
- All accessories and parts are present.

The following conditions apply:

1. Please ensure you retain your receipt as this must be presented when making a claim under the terms of the guarantee. It is impossible to determine the guarantee period without proof of purchase, so please keep this in a safe place. (NB. Your guarantee can be scanned onto the Taurus web site for safe storage – see reverse side for details.)
2. If a refund or exchange is required the product must be complete with all accessories, parts and packaging. Missing parts will render the guarantee void.
3. Upon receipt of your appliance, check it for any transport damage to ensure it is safe for use. Return it to the store as soon as possible for exchange if damaged. The guarantee is void if products are damaged after

use, so please do not use the damaged product.

4. Your product is designed for normal domestic household use. Failure to read and comply with the instructions for use, cleaning and maintenance will render your guarantee void, so please read these instructions carefully to ensure your safety, and to get the most effective use from the product. (e.g. not removing lime scale; water deposits; insect infestation, and/or burnt products)
5. Any abuse, negligent, improper or accidental use or care will render the guarantee void and Creative Housewares (Pty) Ltd will not be liable for any loss or damage.
6. Any attempted repair, or replacement of unauthorised parts will render the guarantee void, so please contact an authorised service centre or service agent for any service or repair requirements.
7. NB: The guarantee on replaced products will be from the original date of purchase and not from when the date replacement was made.
8. All repairs carry a 3 month guarantee even if this falls outside of the 2 year guarantee period.
9. Taurus will attempt to conduct repairs within reasonable time in line with industry standards but cannot be held responsible or liable for any circumstances not under our control.

Repairs Out of the Warranty Period

If service or repair becomes necessary outside the warranty period, this service is still available however all transport/postage, spares and labour costs will be for the customers' account. All chargeable repairs will require the customers' written acceptance of the quote. Once the go-ahead has been received Taurus will undertake to conduct the repair within a reasonable time and maintain the condition of the product as received. All repairs are guaranteed for 3 months from the date of the repair.

For any service, enquiries and complaints please contact our Customer Care on 086 111 5006 or e-mail help@creativehousewares.co.za from 08h00 to 15h00 Monday to Friday excluding public holidays. Please also note that the company is normally closed for 2 weeks around Christmas and New Year.

Please send all products for repair postage pre-paid to one of the service centres listed on the back of this page.

ONLINE WARRANTY REGISTRATION

Why register your warranty?

We at Taurus pride ourselves on bringing premium quality appliances to market, and as a commitment to this level of quality we offer a 2 year warranty (1 Year Retail + 1 Year Extended) on all of our products. We often hear that our customers lose their receipts and can therefore no longer claim if they have a problem. To take advantage of the 1 Year Extended Warranty you will need to register your warranty online within the first year of purchase in order to make a valid claim. Now you can register your product, upload your warranty online, never have to worry about losing your receipt again and enjoy the benefit of your 2 year warranty.

Added Benefits

In addition to providing you with an online profile of your registered products we will also provide a host of value added benefits:

- Incentives and Competitions for registered users
- New recipes or ideas for your products
- New product developments – be the first to get the latest appliances
- Special offers on promotional items

How to Register your Online Warranty?

STEP1 Create your user profile:

If you haven't done so already, simply visit www.taurusappliances.co.za, click on the "Product Registration" link and follow the easy instructions. You will receive a username and password once registered. This will give you access to your user profile.



taurusappliances.co.za

STEP2 Pick a registration method:



**DESKTOP/
LAPTOP**

- Open your internet browser and visit www.taurusappliances.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan and upload your receipt



**SMART
PHONE/
TABLET**

- Scan the QR code above or visit www.taurusappliances.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan or take a photo and upload your receipt.



FAX

- Fax the following to 021 931 4058
- First Name and Surname
- Contact telephone and fax number.
- Product Model number and Type.
- Traceability Code (found on the Warranty Card or on a label on the product)
- A clear and legible copy of your receipt.

Notes:

1. The online warranty system is a safe storage facility for your receipt.
2. You will be required to register on the Taurus website. You will receive a username and password once registered. This will give you access to your profile.
3. From your profile you will be able to load products that you have purchased. In order to successfully register your warranty you will need to either scan and upload, or fax through your receipt to us.
4. All instructions on how to load your products are available

inside your profile.

5. Please note that you must check that your receipt has been uploaded correctly. Creative Housewares cannot be held responsible for faxes or files not received.

6. For assistance with registration please email: marketing@creativehousewares.co.za.

NB: Your 1 year extended warranty is only valid if your product is registered online within the first year after purchasing your Taurus product. Failure to register your product on-line within the first year will render the extended warranty as void.

creative housewares

National Service Centre: 086 111 5006
e-mail: help@creativehousewares.co.za
www.creativehousewares.co.za

Cape Town

20 Tekstiel Street, Parow, Cape Town, 7493,
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South Africa Tel: +27 21 931 8117
Fax: +27 21 931 4058

Durban

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Durban, South Africa, 4001
Tel: +27 31 303 3465
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Johannesburg

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Johannesburg, South Africa
Tel: +27 11 392 5652
Fax: 086 567 9222

taurus

**2 JAAR
WAARBORG**
1 JAAR KLEINHANDELS
+ 1 JAAR UITGEBREID

taurusappliances.co.za
Registreer Aantlyn

Dankie vir die aankoop van 'n Taurus produk. Taurus waarborg dat u produk deeglik geïnspekteer en getoets word voordat dit versend word en is vry van meganiese en elektriese gebreke en voldoen aan die toepasslike veiligheidsstandaarde. Met elke Taurus produk wat gekoop word kry u 'n 2 jaar waarborg soos uiteengesit in die terme en voorwaardes hieronder.

Eerste Jaar - 1 Jaar Kleinhandelswaarborg:

Indien defekte as gevolg van foutiewe onderdele of vakmanskap binne 12 maande onder normale huishoudelike gebruik ontwikkel, binne die 12 maande vanaf die oorspronklike datum van aankoop, neem asseblief die produk na die winkel van waar dit gekoop is vir 'n terugbetaling of vervanging.

Tweede Jaar - 1 Jaar Uitgebreide Waarborg

Taurus is trots op die kwaliteit van die produk en bied dus 'n uitgebreide 12 maande waarborg bo en behalwe die 1 Jaar kleinhandelswaarborg. Indien defekte as gevolg van foutiewe materiaal of vakmanskap ontwikkel, onder normale huishoudelike gebruik, na die 12 maande tydperk en binne 24 maande vanaf die oorspronklike datum van aankoop, stuur die produk terug met posgeld betaal na Taurus vir herstel. Taurus sal die produk gratis herstel en dit direk aan u terugstuur. Taurus sal die produk vervang met 'n soortgelyke produk in dieselfde of beter toestand, as die herstel nie uitgevoer kan word vir watter rede ookal nie.

NB: Die 1 Jaar Uitgebreide waarborg is slegs geldig vir kliënte wat hul waarborg geregistreer het op ons webtuiste by www.taurusappliances.co.za binne die eerste jaar nadat hulle dit aangekoop het. Sien keersy vir besonderhede en instruksies.

Voordat u die produk terug stuur, maak seker van die volgende:

- U huishoudelike geleidingsok is in 'n goeie toestand, werk en aangeskakel is,
- Die geleidingsok is nie oorlaai nie (Wit uitskop skakelaar op u DB bord af is),
- U het die moeilikheid steuringsgids gelees in u instruksies vir gebruik,
- Alle bykomstighede en dele teenwoordig is.

Die volgende voorwaardes geld:

1. Maak seker dat u kwitansie behou is, dit moet aangebied word wanneer 'n eis gemaak word onder die voorwaardes van die waarborg. Dit is onmoontlik om die waarborg tydperk te bepaal sonder die bewys van aankoop, so hou dit asseblief in 'n veilige plek. (NB. U waarborg kan opgeskander word na die Taurus webtuiste vir veilige bewaring - sien keersy vir meer inligting.)
2. Indien 'n terugbetaling of omruiling van die produk nodig is moet die produk volledig wees met al die bykomstighede, onderdele en verpakking. Toebehore wat weg is sal die waarborg nietig maak.
3. Met ontvangs van u toestel, gaan dit na vir enige vervoer skade om te verseker dat dit veilig is vir gebruik. Stuur dit so gou as moontlik terug na die winkel om die beska-

digde toestel te vervang. Die waarborg is nietig indien die beskadigde produk gebruik word na die tyd, so moet asseblief nie die beskadigde produk gebruik nie.

4. U produk is ontwerp vir normale huishoudelike gebruik. Deur te versuim om die instruksies te lees en te voldoen aan die terme van gebruik, die skoonmaak en instandhouding van die produk maak u waarborg ongeldig, so lees asseblief hierdie instruksies versigtig om u veiligheid te verseker, en om die beste uit die gebruik van die produk te kry. (bv nie die verwydering van kalk skaal; water neerslag; insek besmetting, en / of verbrande produkte)
5. Enige misbruik, nalatige, onbehoorlike of toevallige beskadiging of sorg van die produk word die waarborg nietig en Creative Housewares (Pty) Ltd, sal nie aanspreeklik wees vir enige verlies of skade nie.
6. Enige poging tot herstel, of vervanging met ongemagtigde onderdele sal die waarborg nietig maak, so kontak 'n gemagtigde dienssentrum of diensagent vir enige diens of herstelwerk.
7. NB: Die waarborg op die vervangingsprodukt sal by die oorspronklike datum van aankoop bly en nie van die datum wanneer dit vervang is nie.
8. Alle herstelwerk dra 'n 3 maande waarborg selfs al val dit buite die 2-jaar waarborg tydperk.
9. Taurus sal probeer om die herstelwerk te doen binne 'n redelike tyd in lyn met die industrie standaarde, maar kan nie verantwoordelik gehou word of aanspreeklik wees vir enige omstandighede nie onder ons beheer nie.

Herstelwerk buite die waarborg tydperk

As diens of herstelwerk benodig word buite die waarborg tydperk, is hierdie diens steeds beskikbaar, maar is alle vervoer / posgeld, onderdele en arbeidskoste op die kliënte se onkoste. Alle betaalbare herstelwerk sal skriftelike aanvaarding van die kwotasie vereis van die kliënt. So dra Taurus die groen lig ontvang sal ons onderneem om die herstel binne 'n redelike tyd en in dieselfde toestand te hou as wat die produk ontvang is. Alle herstelwerk is gewaarborg vir 3 maande vanaf die datum van die herstel.

Vir enige diens, navrae en klagtes kontak ons kliënte diens op 086 111 5006 of e-pos help@creativehousewares.co.za vanaf 08h00 tot 15h00, Maandag tot Vrydag, openbare vakansiedae uitgesluit. Let asseblief ook daarop dat die maatskappy gewoonlik gesluit is vir 2 weke gedurende Kersfees en Nuwejaar.

Stuur asseblief alle produkte vir herstel met posgeld vooruit betaal aan een van die dienssentrums wat op die agterkant van hierdie bladsy verskyn.

AANLYN WAARBORG REGISTRASIE

Hoekom moet u die waarborg moet registreer?

Ons by Taurus is trots om premium gehalte toestelle op die mark te bring, en as 'n verbintenis tot die vlak van gehalte bied ons 'n 2 jaar waarborg (1 Jaar Kleinhandel + 1 Jaar Uitgebreide) op al ons produkte. Ons hoor dikwels dat ons kliënte hul kwitansies verloor en kan dus nie meer eis as hulle 'n probleem het nie. Om voordeel te trek van die 1 Jaar Uitgebreide waarborg sal u nodig hê om u waarborg aanlyn te registreer binne die eerste jaar van aankoop om 'n geldige eis te maak. Nou kan u die produk aanlyn registreer, laai u waarborg en hoef u nooit te bekommer dat u die kwitansie sal verloor nie en die voordeel van u 2-jaar waarborg geniet.

Bygevoegde Voordele

Bykomend tot die verskaffing van 'n aanlyn profiel van u geregistreerde produkte bied ons ook vele ander toegevoegde waarde voordele:

- aansporings en kompetisies vir geregistreerde gebruikers
- nuwe resepte of idees vir u produkte
- nuwe produk ontwikkelings - die eerste wees om die nuutste toestelle te kry
- spesiale aanbiedings op promosie-items

Hoe om u Aanlyn Waarborg te Registreer?

STAP 1 Skep u gebruikersprofiel:

As u dit nie reeds gedoen het nie, besoek www.taurusappliances.co.za, klik op die "Product Registration" skakel en volg die maklike instruksies. U sal 'n gebruikersnaam en wagwoord ontvang sodra u geregistreer het. Dit sal u toegang tot u profiel gee.

STAP 2 Kies 'n registrasie metode:



REKENAAR/ SKOOTREK- ENAAR

- Maak u internet snuffelgids oop en besoek www.taurusappliances.co.za
- Klik op die "Registrasie" skakel en teken in met u gebruikersnaam en wagwoord.
- Klik op "Register your products" en laai kwitansies en volg die maklike instruksies.
- Skandeer en laai u strokie



SMART- FOON / TABLET

- Skandeer die QR-kode bo of besoek www.taurusappliances.co.za
- Klik op die "Registration" skakel en teken aan met u verbruikersnaam en wagwoord.
- Klik op "Register your products" en laai u kwitansie en volg die maklike instruksies.
- Skandeer of neem 'n foto en laai u strokie.



FAKS

- Faks die volgende na 021 931 4058
- Naam en Van
- Kontak telefoon en faksnommer.
- Produk model nommer en tipe.
- Traceability Code (wat op die
- Waarborgkaart of op 'n etiket op die produk gevind kan word)
- 'n Duidelike en leesbare afskrif van u ontvangs.



taurusappliances.co.za

Notas:

1. Die aanlyn waarborg stelsel is 'n veilige stoor fasiliteit vir u strokies.
2. U sal gevra word om op die Taurus webtuiste te registreer. U sal 'n gebruikersnaam en wagwoord ontvang. Dit sal u toegang gee tot u profiel.
3. Van u profiel u sal in staat wees om produkte te laai wat u gekoop het. Om u waarborg suksesvol te registreer sal u nodig hê om of te skandeer en oplaai, of faks u strokie deur na ons.
4. Alle instruksies oor hoe om u produkte te laai is beskikbaar binne in u profiel.
5. Let daarop dat u moet seker maak dat u kwitansie korrek op-

gelaai is. Creative Housewares kan nie verantwoordelik gehou word vir fakske of lêers nie ontvang nie.
6. Vir hulp met registrasie e-pos asseblief: marketing@creative-housewares.co.za.

NB: U 1 jaar verlengde waarborg is slegs geldig indien u produk aanlyn geregistreer is binne die eerste jaar na die aankoop van u Taurus produk. Indien u produk nie aanlyn geregistreer word binne die eerste jaar nie sal dit die verlengde waarborg nietig maak.

creative housewares

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