EN ADDITIONAL USER INSTRUCTIONS

Cook EXPERT | XL

XL recipes : Go to www.magimix.com.au

This mini guide contains additional information to that contained in the standard Cook Expert user instructions.

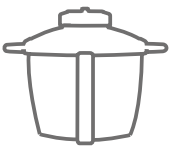
Some of the information in the user instructions may therefore be modified by the mini guide.



Cook Expert



Cook Expert XL*

 BOWL	**3,5 L**	**4,8 L**
 STEAM	**2,5 L**	**3,5 L**
 XL DOUGH HOOK	**optional**	**included**

* Available model depending on the country

The manufacturer reserves the right to make changes to the product characteristics.

XL DOUGH HOOK

This accessory is especially designed for those who wish to make **large quantities of dough** (bread, brioche, pie and tart pastry).

- Thanks to its shape and special drive system, **rotation is slower but with twice as much power,** which means that large quantities of dough can be kneaded efficiently.
- With the Universal Tool, you can make up to 3 baguettes or a brioche for 4 to 6 people.
- The XL dough hook means you can **double this capacity.**



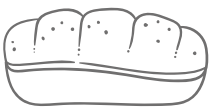
UNIVERSAL TOOL





XL DOUGH HOOK

XL **

	UNIVERSAL TOOL	XL DOUGH HOOK
BREAD	 0,8 kg* 3 baguettes	 1,6 kg* 6 baguettes
BRIOCHE	 0,6 kg* 4 to 6 persons	 1,2 kg* 8 to 12 persons

It is recommended using the special XL dough hook programme.

If the message "MOTOR OVERLOAD" appears, it means you have gone over the recommended quantity of ingredients (indicated above and on page 28). **This is a preventive message** to protect your motor. Reduce the amount and let the motor cool for 30 minutes before using it again.

For bread dough under 800 g and brioche dough under 600 g, the Universal Tool is more appropriate.

* total weight of ingredients.
**optional programme (Settings > Accessories)

How to use it

1. **Removing the universal tool**
   see page 16
2. **Installing the XL dough hook**
   Clean thoroughly before using for the first time.



Check the seal is inserted properly: it has two flat parts which must be placed in their correct position.



Insert the dough hook into the hole at the bottom of the bowl. Turn the bowl upside down while holding the tool firmly in place.



Place the Universal Tool Screw underneath and screw tightly using the cap.



The bowl is ready to use

Using the XL dough hook

Add all the ingredients and run the XL DOUGH HOOK programme (special programme).

This accessory must only be used with the XL DOUGH HOOK programme (see page 28 for maximum quantities).

This is an optional programme that can be selected in Settings > Accessories. It cannot be used with the Universal Tool.

Note that the XL dough hook is not designed to blend food or mix rapidly (soup, blender, cake batter, etc.). However, there are no technical risks involved if you use it instead of the Universal Tool to simmer and the final result may look better.

Dismounting

Same as for the Universal Tool.

Flour : follow the indications given in the recipe. The amount of water depends on the type of flour used.

Yeast : remember that salt prevents yeast from rising so there must be no direct contact between these two ingredients.

Eggs : an average egg weighs about 60 g (50 g without the shell). Adjust the recipe if needed depending on the size of the eggs used.

Bread and other yeast-containing products require a certain amount of know-how to produce good results:

1. **Kneading:**
   - For buns: the dough must be sticky but smooth
   - For bread: it must be smooth and elastic.
   If it is too stiff, add water. If it is sticky, add a little flour and run the programme again for 30 seconds.

2. **Dough prooving :** leave the dough in a bowl (covered with a tea towel or cling film) at room temperature away from draughts.
You can also use the Cook Expert for this step. Run **EXPERT programme for 1hr / Speed 0/ 35 degrees.**

3. **Shaping :** first, punch down the dough to get rid of air bubbles. Divide into balls if required, then shape.

4. **Baking :** this is a key step and depends on your oven and tray (size, material, etc.).
   Bread must be cooked in a moist atmosphere to obtain a good crust (add water to the dripping pan).



Ingredients	XL bowl quantities		
Fish fillets	1,2 kg (8 fillets about 2 cm thick)	30 min	100°C
Salmon steaks	1,2 kg (8 steaks)	30 min	100°C
Prawns	1 kg raw, unpeeled	25 min	110°C
Chicken breasts	1,2 kg (8 breasts)	30 min	110°C
Sausages	8 frankfurters (pricked with a fork) 8 smoked sausages (pricked with a fork)	15 min 20 min	110°C
Asparagus	1,2 kg	30 min	110°C
Broccoli	800 g divided into florets	25 min	110°C
Cauliflower	1 kg divided into florets	40 min	110°C
Zucchini	1,2 kg sliced	30 min	110°C
Spinach	500 g fresh	15 min	110°C
Peas	1 kg frozen	35 min	110°C
Leeks	1,2 kg sliced	30 min	110°C
Apples	8 quartered	50 min	110°C
Rice	Max 600 g : put 1 volume of rice and 1 volume of water in a metal bowl that fits into the steamer basket	40 min	110°C
Carrots	2 kg sliced	40 min	120°C
Runner beans	1 kg topped and tailed	30 min	120°C
Potatoes	2 kg/either small (e.g. new), whole in their skins or large, peeled and cut into 3 cm pieces	35 min	120°C

The above cooking times are given for specific quantities, with water at room temperature (about 20°C).
The cooking time can vary according to the thickness, freshness and type of ingredients. Check doneness, and steam for longer if necessary. When cooking different ingredients at the same time, add those requiring the longest cooking time first then add those requiring a short cooking time later.

XL METAL BOWL PREPARATIONS

The maximum capacities of the Cook Expert XL for the different programme settings are given below.
Depending on the quantities, the cooking and/or mixing time may need to be increased. The increase in time is not always proportional to the weight and depends on the type of ingredient.

	Prog.	Sub Prog.	Use	Accessory	Max. Cap.			
EXPERT			Chopping onions		800 g	2 min	13	-
			Mixing Parmesan cheese		550 g [1]	1 min	15	-
			Making icing sugar		280 g caster sugar	1 min	18	-
COOKING			Cream soup		3,5 l [2]		AUTO	
			Pureed soup		3,8 l		AUTO	
			Simmering		3,8 l		AUTO	
			Steaming		3,5 l		AUTO	
BLENDER			Smoothie		3,5 l		AUTO	
			Frozen dessert [3]		550 g frozen fruits		AUTO	
			Crushed ice[3]		500 g (15 to 20 cubes)		AUTO	
BAKING			Dough Cake batter [3]		1,2 kg [4] 1,6 kg [4]		AUTO	
		XL	Brioche (yeast dough) Bread (white)		1,2 kg [4] 1,6 kg [4]		AUTO	
		XL	Shortcrust pastry		1 kg [4]		AUTO	
			Whisk	+	1 to 8 egg whites		AUTO	

[1] For best results, cut 2 cm cubes.
[2] For best results, cut 0.5 cm cubes.
[3] You can stop the program before the end as soon as the texture suits you.
[4] total weight of ingredients.



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