

Breville

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Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from
the one illustrated in this booklet.



Model DFY25
Issue 1/02

Breville

Festia Deep Fryer

Creates golden crispy results everytime



INSTRUCTIONS FOR USE

Model DFY25

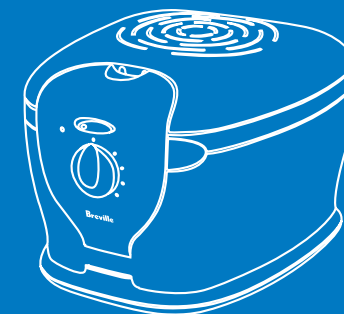
CONTENTS

	Page
Breville Recommends Safety First	4
Know Your Breville Deep Fryer	6
How to Assemble/Disassemble Your Deep Fryer	7
Operating Your Deep Fryer	8
Auto Cut-Out Reset Button	10
Care and Cleaning	11
Cooking Guide	12
Handy Hints	13
Recipes	14

Festia Deep Fryer

Congratulations

on your purchase of your new Breville Festia Deep Fryer



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

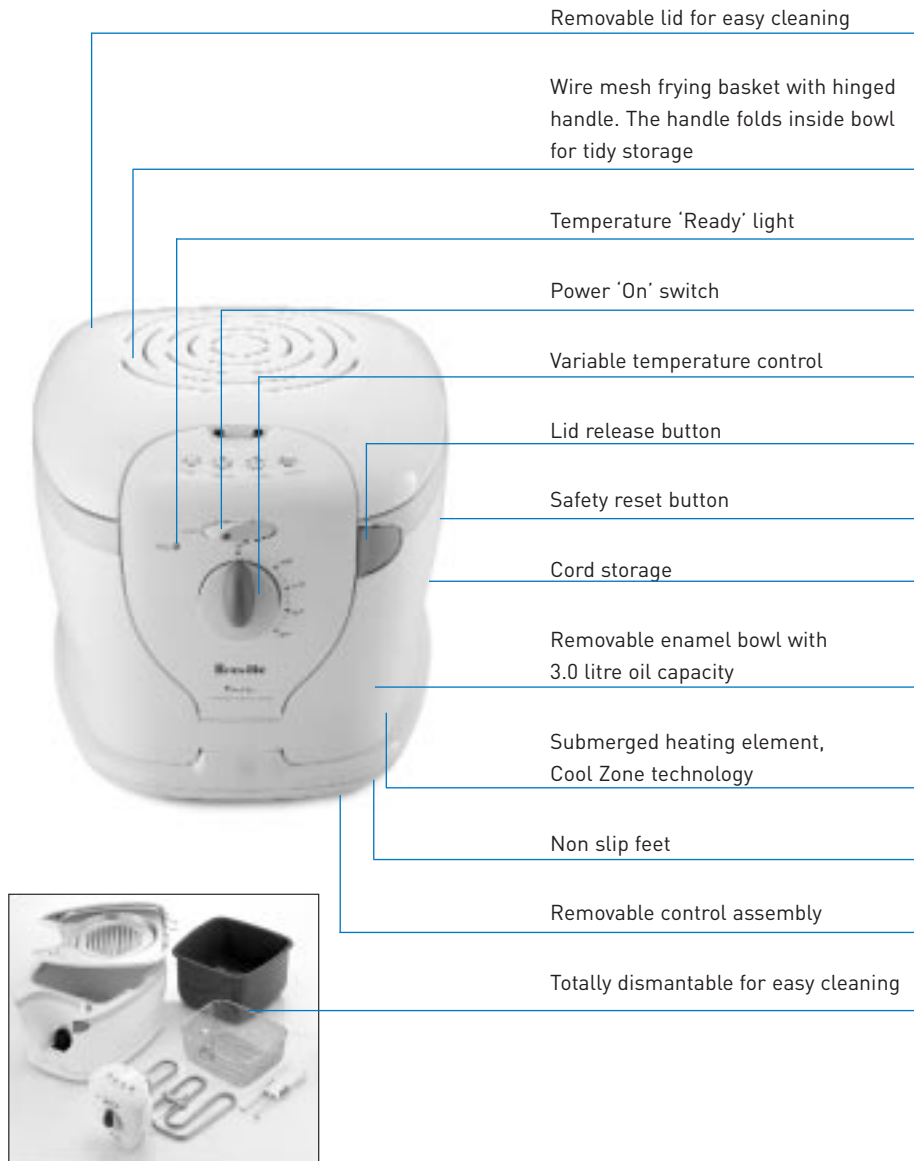
READ ALL INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE

- Always turn the appliance off, then turn off at the power outlet and then unplug cord before attempting to move the appliance and before cleaning.
- Do not immerse the appliance body, supply cord or plug in water or any other liquid.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance on a dry, level surface.
- Do not let the cord touch hot surfaces, become knotted or hang from the edge of benchtops.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville Service Centre for examination, replacement or repair.
- Keep the unit clear of walls, curtains and other heat sensitive materials (minimum distance 200mm).
- Always follow the maximum and minimum quantities of oil stated in the instructions and recipes.
- Do not exceed the maximum fill level (3 litres). Never overfill the bowl with oil.
- Extreme caution must be used when the appliance is filled with hot oil. Always allow the appliance to cool before removing the oil.
- Do not move the deep fryer during cooking.
- When deep frying, ensure no water comes in contact with hot oil as this will cause splattering. Ensure that the deep fryer is dry before adding any oil.
- Never lean over the deep fryer when lifting the lid. Excess trapped steam creating during the cooking process will be released when the lid is opened.
- Never pour oil out of the deep fryer when both the unit and oil are hot. Allow both the unit and contents to cool completely before removing oil.

BREVILLE RECOMMENDS SAFETY FIRST cont'd

- Always switch off then unplug the appliance when not in use or storing.
- Always ensure the heater element and controller are correctly positioned onto the bowl assembly before connecting to a power outlet.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Strictly follow cleaning and care instructions.

KNOW YOUR BREVILLE FESTIA DEEP FRYER

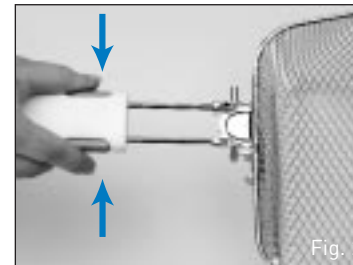


HOW TO ASSEMBLE/DISASSEMBLE

1. Remove lid by pressing the lid release button and lifting off hinges.
2. The hinged basket is designed for compact storage (see fig 1).



3. To extend handle, squeeze the buttons of either side of handle together. The handle will click into place (see fig 2).



4. Lift front panel upwards and away from unit (see fig 3).



5. Remove bowl by grasping rim of bowl and lifting upwards (see fig 4).



6. Reverse these steps to reassemble your new deep fryer.

OPERATING YOUR BREVILLE DEEP FRYER

BEFORE FIRST USE

Remove all packaging materials and any promotional labels from your deep fryer.

Wash the lid, removable bowl and wire frying basket in hot soapy water and dry thoroughly. Wipe inside of the bowl with a damp cloth and dry thoroughly.

1. Place the deep fryer on a dry, level surface. Ensure the deep fryer is not too close to the edge of the bench top, and that the power cord or basket handle does not hang over the edge.
2. With the basket out of the deep fryer, add oil to the bowl. Ensure not to add less than the minimum level mark (2.5 litres) or exceed the maximum level mark (3 litres).
3. Close the lid.
4. Plug the power cord into a 230/240 volt power outlet and turn the power 'on'. Turn the deep fryer temperature control dial to the desired temperature. The red power 'On' light will illuminate.
5. Preheat the oil at 190c until the 'green' temperature light illuminates. Then turn the variable temperature control to the desired temperature setting.



NOTE!!

When cooking the first batch of food, allow the deep fryer to cycle on and off twice (as indicated by the temperature ready light) before placing the food into the deep fryer. This will take approximately 15-20 minutes.

6. Once the oil has preheated, place the basket into the deep fryer, in the holding position, so it is raised above the oil, with the basket handle in the extended horizontal position (see fig 6).



Fig. 6



NOTE!!

The basket handle must be fully locked into place before use.



ALWAYS ADD THE REQUIRED AMOUNT OF OIL BEFORE SWITCHING THE POWER 'ON' AT THE POWER OUTLET.



POWER CORD NEEDS TO BE FULLY EXTENDED BEFORE USE.



NEVER EXCEED THE MAXIMUM FILL LEVEL (3 LITRES).

OPERATING YOUR BREVILLE DEEP FRYER cont'd

7. Add food to the basket. Do not fill the basket so that it is more than two-thirds full.



NOTE!!

Uniform-sized pieces will cook more evenly.

8. Holding the fryer basket handle lift from the holding position and gently lower the basket into the oil.
9. When the food is cooked, turn on/off switch to 'Off' then turn the power off at the power outlet and unplug the power cord.

10. Raise the basket and place in holding position for a few minutes to drain the oil from the food, then serve (See fig 7).



Fig. 7

11. Allow the deep fryer to fully cool before emptying the oil and cleaning the unit.



DURING AND IMMEDIATELY AFTER COOKING, YOU MAY SEE STEAM RISING THROUGH THE FILTER VENT OPENINGS IN THE LID. THIS IS NORMAL, HOWEVER AVOID THIS AREA DURING COOKING TO PREVENT STEAM BURNS AS THE STEAM WHICH IS GENERATED IS AT A HIGH TEMPERATURE.



AS THE BASKET ITSELF GETS VERY HOT, ONLY USE THE HANDLE TO HOLD OR CARRY THE BASKET FOR SERVING.

OPERATING YOUR BREVILLE DEEP FRYER cont'd

COOL ZONE TECHNOLOGY



The submerged heating element system on this deep fryer allows oil to be heated more effectively where the food is cooked.

Oil below the heating element is cooler and allows cooked foods including crumbs to sink to the bottom of the enamel bowl and not cook any further.

This allows cleaner oil to be removed from the bowl for re-use without the inclusion of food particles.

The Cool Zone Technology results in a lesser need to change cooking oil. Used oil can be re-used more than in standard deep fryers.

AUTO CUT-OUT AND RESET BUTTON

Always add the required amount of oil BEFORE switching the power on at the power outlet. An Auto cut out safety switch will be activated if the unit is turned on without oil in the bowl.

To re-activate the unit, let the unit cool and then reset by pushing the button on the controller assembly.

CARE AND CLEANING

- Before cleaning the deep fryer, always make sure the unit is switched off then disconnected from the power outlet.
- Make sure the unit and oil are completely cool. Do not attempt to move or carry the deep fryer while it is hot.
- Wash the basket in hot soapy water. Dry thoroughly.
- Remove the front panel of the deep fryer by lifting upwards (see fig 1).



- Grasp each side of the removable bowl and lift upwards (see fig 2).



- Empty the bowl of cooled oil. As oil can be re-used several times (depending on type of food cooked), filter the oil through a fine sieve (such as a new chux cloth).
- The removable enamel bowl allows for easy cleaning. Wipe down the bowl with absorbent paper, then a damp cloth and a little mild detergent. Finally wipe the bowl with a clean damp cloth and dry with a clean dry cloth.
- Wipe over the front panel and element with a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.
- The removable bowl and frying basket and both dishwasher safe.
- Wipe over the outside of the unit with a damp cloth and a little mild detergent. Finish off with a clean damp cloth followed by a clean dry cloth.
- Reassemble unit for storage.



ALWAYS TURN THE APPLIANCE OFF, THEN TURN THE POWER OFF AT THE POWER OUTLET AND THEN UNPLUG CORD BEFORE ATTEMPTING TO MOVE THE APPLIANCE AND BEFORE CLEANING.



DO NOT UNDER ANY CIRCUMSTANCES IMMERSE THE CONTROL ASSEMBLY OF THE DEEP FRYER, THE SUPPLY CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

COOKING GUIDE

The cooking times given in this chart are only a guide, and should be adjusted to suit the quantity of food being deep fried.

FOOD	TEMPERATURE	APPROX. COOKING TIME
Fish (in batter)	180°C	5-7 minutes
Fish Cocktail Pieces (in batter)	170°C	4-6 minutes
Chicken Pieces (crumbed)	170°C	12-15 minutes
Prawn Cutlets (raw, crumbed)	180°C	3-4 minutes
Potato Wedges (pre cooked)	170°C	7-10 minutes
Potato Chips	190°C	5-6 minutes
French Fries (thin)	190°C	2-4 minutes
Onion Rings	190°C	2-4 minutes
Spring Rolls (small)	180°C	4-6 minutes
Mushrooms	160°C	4-5 minutes
Fruit Fritters	180°C	4-5 minutes

HANDY HINTS

Food should be crisp when deep fried. If results are soggy, it's because the oil isn't hot enough. This can be attributed to one or more of the following:

- Not enough preheating time to allow the oil to get hot enough.
- Temperature setting is too low.
- Too much food in the basket (do not fill more than two thirds full).
- Use a good quality oil. For best results we recommend the oils listed. We do not recommend fats that deteriorate quickly such as lard or dripping. Deep frying in butter or margarine is also not recommended because of the low smoke-point temperatures.
- Oil can be re-used several times before it starts to break down (smoke-point decreases ie. The oil will burn at a lower temperature). Filter the cooled oil through a fine sieve then store in an airtight container in a dark place. As oil will absorb food flavours, it's a good idea to label the container with the type of food the oil was used for. For example you wouldn't want to deep fry a dessert in oil previously used for cooking fish. A fine sieve can be a new chux cloth, paper coffee filter or clean cotton material.
- Olive oil is not recommended for deep frying due to its low smoke-point.

RECOMMENDED OILS

Vegetable oil:

A general term that refers to a blend of oils extracted from various seeds and fruits. Vegetable oil has a very mild flavour and aroma. It is low in cholesterol and saturated fats.

Sunflower oil:

The oil is extracted from the seeds of the sunflower plant. It is pale yellow in colour with virtually no flavour. Sunflower oil is high in polyunsaturated fats and low in saturated fats.

Canola oil:

Made from seeds of the canola plant. It is relatively low in saturated fats, contains Omega 3 fatty acids and has a bland neutral flavour.

Safflower oil:

Safflower oil is derived from the seeds from the safflower. It is strong in flavour, rich in colour and has a high smoke-point. Safflower oil is high in polyunsaturated fats and vitamin E.

Peanut oil:

Peanut oil is obtained from the kernels of the groundnut or peanut. It has a delicate flavour, nutty odour and has a high smoke-point. Peanut oil is high in mono-unsaturated oil and vitamin E.

ENTREES AND LIGHT MEALS

CRUMBED BRIE WITH STRAWBERRY SAUCE

Serves 4

- 4 x 125g Brie cheese
- 1 egg, beaten
- 1 tablespoon milk
- 1 cup dried breadcrumb
- 3 litres oil for deep frying

1. Coat cheese in combined beaten egg and milk, then breadcrumbs. Once coated, repeat coating in egg then breadcrumbs to give a thick coating. Chill for 30 minutes.
2. Fill deep fryer with oil to maximum level. Preheat to 180c with lid closed.
3. Deep fry cheese in two batches until cooked and golden, approximately 2 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as an entrée with Strawberry Sauce and a salad garnish.

STRAWBERRY SAUCE

- 1 punnet strawberries, washed and hulled
- 1 tablespoon sugar

1. Puree strawberries and sugar. Serve chilled as an accompaniment to Crumbed Brie.

SALT AND PEPPER CALAMARI

Serves 4

- 3 litres oil for deep frying
- ½ cup corn flour
- 1 teaspoon salt
- 1 teaspoon finely ground pepper
- 500g calamari rings
- 1 egg white
- 2 tablespoons water
- Sweet Thai Chilli Sauce

1. Fill deep fryer with oil to maximum level. Preheat to 190c with lid closed.
2. Combine flour, salt, pepper, egg white and water. Add to calamari in a large plastic bag. Shake bag to coat calamari evenly with flour mixture.
3. Deep fry in two batches for approximately 3-4 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve with chilli sauce and salad as an entrée or light meal.

ENTREES AND LIGHT MEALS cont'd

CRUMBED PRAWN CUTLETS WITH GARLIC CHIVE MAYONNAISE

Serves 4

- 750g (approx 36) green king prawns, peeled and deveined, tails intact
- 250g plain flour
- 1 egg, beaten
- 1 tablespoon milk
- 1 cup dried breadcrumbs
- grated zest 1 lemon
- 3 litres oil for deep frying

1. Coat prawns in flour, then the combined beaten egg and milk, then breadcrumbs mixed with lemon zest. Once coated, repeat coating in egg then breadcrumbs to give a thick coating. Chill for 30 minutes.
2. Fill deep fryer with oil to maximum level. Preheat to 180c with lid closed.
3. Deep fry prawns in four batches until cooked and golden, approximately 2-3 minutes allowing oil to reheat between each batch. Drain.

GARLIC CHIVE MAYONNAISE

- ½ cup mayonnaise
- ¼ cup sour cream
- 1 clove garlic, crushed
- finely grated zest 1 lemon
- 2 tablespoons snipped chives
- salt and pepper to taste

1. Combine mayonnaise, sour cream, garlic, lemon zest and chives. Season to taste.

Serve chilled as an accompaniment to Crumbed Prawn Cutlets.

SALMON CROQUETTES

Serves 4

- 2 large potatoes, peeled and diced
- 415g can pink salmon, well drained
- 1 small onion, finely chipped
- grated zest and juice 1 lime
- 2 tablespoon chopped coriander or parsley
- 1 egg, beaten
- 1 cup grated tasty cheese
- salt and pepper to taste
- plain flour
- 2 eggs, beaten
- 3 cups plain flour
- 3 litres oil for deep frying

1. Boil potatoes until tender. Drain and mash (yield approximately 2 cups). Combine mashed potato, salmon, onion, lime zest, juice, coriander, beaten egg and grated cheese. Season to taste.
2. Divide and shape mixture into 12 sausage-shaped croquettes. Coat croquettes in flour. Chill for 30 minutes.
3. Crumb the croquettes by placed them in the egg mix, then the breadcrumbs. Chill again for 30 minutes.
4. Fill deep fryer with oil to maximum level. Preheat to 180c with lid closed.
5. Deep fry croquettes in two batches until cooked and golden, about 4-5 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as a light meal with salad.

ENTREES AND LIGHT MEALS cont'd

SPRING ROLLS

Makes 8

3 litres oil for deep frying
350g pork mince
200g green prawn meat diced
1 tablespoon soy sauce
½ cup finely diced water chestnuts
3 green shallots, finely sliced
spring roll wrappers

1. Combine all the filling ingredients and mix well.
2. Place 1/4 cup of mixture onto each wrapper and roll; secure the last rolled edge with a drizzle of water.
3. Place the finished rolls onto a flat tray, the rolls can be frozen and cooked at a later date. These need to be defrosted before cooking.
4. Fill the deep fryer with oil to the maximum level and preheat to 180c.
5. Place up to 4 spring rolls into the basket and carefully lower them into the oil. Cook for 4-6 minutes or until golden brown, allowing the oil to reheat between each batch.

SAMOSAS

Makes 16

1 tablespoon oil
1 small onion, finely chopped
1 teaspoon crushed garlic
1 teaspoon curry powder or paste
150g potato, finely chopped
100g carrot, finely chopped
1 tablespoon frozen peas
4 sheets ready rolled shortcrust pastry
1 tablespoon milk
3 litres oil for deep frying

1. To prepare filling, heat oil in a saucepan. Fry onion, garlic and curry powder until onion is soft. Add potato and carrot.
2. Cover and cook on a low heat until tender, approximately 10 minutes, stirring occasionally. Add peas.
3. Cool, then divide mixture into 16 portions.
4. Cut out 16 x 12 rounds from pastry. Top each with potato mixture and brush edges of pastry with milk. Fold pastries in half, pressing edges together.
5. Fill deep fryer with oil to maximum level. Preheat to 190c with lid closed.
6. Deep fry samosas, 4 at a time until golden, approximately 4-5 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as a starter to a curry meal or as a light meal.

ENTREES AND LIGHT MEALS cont'd

TEMPURA

Tempura is a style of deep frying that originated in Japan. It uses a very light batter to coat seafood (particularly prawns) and vegetables. Tempura is then traditionally served with a light dipping sauce.

Food suitable for Tempura are:

- * Prawns
- * Whole button mushrooms
- * Sliced sweet potato
- * Fresh asparagus
- * Whole beans
- * Whole baby corn
- * Cauliflower or broccoli florets

TEMPURA BATTER

3 litres oil for deep frying
2 cups plain flour
2 egg yolks
2 cups iced water
selection of food from above list

1. Fill deep fryer with oil to maximum level. Preheat to 190c with lid closed.
2. To prepare batter, sift flour into a bowl. Make a well in the centre. Add egg yolks and iced water stirring until just combined. The batter should be rough and only half mixed. As batter will thicken on standing, use immediately.
3. Coat food of choice in batter allowing excess batter to drain off.
4. With basket in lowered position, deep fry in small batches until pale golden, approximately 4-5 minutes allowing oil to reheat between each batch. Drain.

Serve with Tempura Dipping Sauce or teriyaki sauce.



NOTE!!

Tip: If batter becomes too thick, thin down with extra iced water.



NOTE!!

When the basket is in the lowered position always use tongs and gently lower the battered food into the oil.

TEMPURA DIPPING SAUCE

Makes 250ml

½ cup soy sauce
½ cup mirin or sherry
½ cup strained chicken stock

1. Combine soy sauce, mirin and stock. Serve as dipping sauce for Tempura. Tempura Batter can also be used in recipes other than the traditional Tempura. The following recipes are examples.

ENTREES AND LIGHT MEALS cont'd

HONEY PRAWNS

Serves 4

3 litres oil for deep frying

16 green king prawns, peeled and deveined

½ quantity Tempura Batter

½ cup honey, warmed

⅓ cup toasted sesame seeds

100g packet vermicelli noodles

1. Fill deep fryer with oil to maximum level. Preheat to 190c with lid closed.
2. Coat prawns in batter allowing excess batter to drain off.
3. With basket in lowered position, deep fry in two batches until golden, approximately 3-4 minutes allowing oil to reheat between each batch.
4. Drain and drizzle with the warmed honey, then toss in sesame seeds.
5. Deep fry noodles a bundle at a time until the noodles rise to the surface, approximately 2-3 seconds. Drain.

Serving suggestion: Serve prawns with crispy noodles.



NOTE!!

When the basket is in the lowered position always use tongs and gently lower the battered food into the oil.

MAIN MEALS

FISH AND CHIPS

Serves 4

1 ¼ cups plain flour

pinch salt

2 eggs, separated

250ml beer

1 tablespoon oil

3 litres oil for deep frying

4 boneless fish fillets (150g each)

4 potatoes, peeled and cut in 1cm cubed chips

lemon wedges

1. To prepare batter, sift flour and salt into a bowl. Make a well in the centre. Add egg yolks, beer and oil. Beat until smooth then stand for 30 minutes. Beat egg whites until soft peaks form, fold through batter.
2. Fill deep fryer with oil to maximum level and preheat to 180c with lid closed. Preheat an oven to 150c to keep fish warm when cooked.
3. Coat the fish in batter allowing excess batter to drain off.
4. Deep fry fish in two batches until cooked and golden, approximately 3-4 minutes allowing oil to reheat between each batch. Drain and keep warm.
5. Increase deep fryer temperature to 190c. When heated, deep fry chips in two batches until golden, approximately 12-15 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve fish and chips with lemon wedges and Tartare sauce.



NOTE!!

When the basket is in the lowered position always use tongs and gently lower the battered food into the oil.



NOTE!!

If fish fillets have skin on, remove the skin otherwise the fish curls up while frying.

TARTARE SAUCE

½ cup mayonnaise

¼ cup sour cream

2 tablespoons chopped capers

2 tablespoons chopped gherkin

1 tablespoon chopped parsley

salt and pepper to taste

1. Combine mayonnaise, sour cream, capers and gherkin. Season to taste.
2. Serve as an accompaniment to Fish and Chips.

MAINS cont'd

CRUMBED LAMB CUTLETS WITH GREEN TOMATO SALSA

Serves 4

12 frenched lamb cutlets

plain flour

2 eggs, beaten

2 tablespoons milk

1 cup dried breadcrumbs

3 litres oil for deep frying

1. Coat cutlet in flour, shaking off any excess then coat in combined egg and milk, then breadcrumbs. Repeat coating in egg mixture and breadcrumbs to give a thick coating. Chill for 30 minutes.
2. Fill deep fryer with oil to maximum level. Preheat to 180c with lid closed.
3. Deep fry cutlets in three batches until crisp and golden, approximately 5-6 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve with Green Tomato Salsa. Accompany with mashed potato.

GREEN TOMATO SALSA

1 cup parsley sprigs

½ cup mint leaves

1 clove garlic, peeled

1 Spanish onion, quartered

2 green tomatoes, quartered

2 tablespoons olive oil

2 tablespoons lemon juice

1. Place parsley and mint into a food processor and process using pulse button until roughly chopped.
2. Add garlic, onion, tomatoes, olive oil and lemon juice. Process using pulse button until just combined but still chunky in texture. Serve chilled with lamb cutlets.

MAINS cont'd

ITALIAN MEATBALLS

Serves 4

400g beef mince

1 egg, beaten

1 cup fresh breadcrumbs

2 teaspoons crushed garlic

½ teaspoon dried Italian herbs

plain flour

3 litres of oil for deep frying

1. Combine mince, egg, breadcrumbs, garlic and herbs. Form into 16 round meatballs then coat in flour.
2. Fill deep fryer with oil to maximum level. Preheat to 160c with lid closed.
3. Deep fry meatballs in two batches until cooked and golden, approximately 10 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve with your favourite pasta sauce and spaghetti.

SOUTHERN STYLE CHICKEN

Serves 4

3 litres oil for deep frying

1 cup flour

½ teaspoon salt

½ teaspoon ground black pepper

1 teaspoon paprika

8 chicken pieces (drumsticks, wings)

2 eggs, beaten

2 tablespoons milk

1. Fill deep fryer with oil to maximum level. Preheat to 170c with lid closed.
2. Sift flour, pepper and paprika into a bowl. Coat chicken pieces in combined beaten egg and milk then flour mixture.
3. Deep fry in two batches until cooked and golden, approximately 15 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve with corn and salad.



NOTE!!

To quicken cooking time, boil the chicken pieces first before crumbing.

ACCOMPANIMENTS AND GARNISHES

FRENCH FRIES

Serves 4

3 litres oil for deep frying

4 potatoes

1. Fill deep fryer with oil to maximum level and preheat to 160c with lid closed.
2. While waiting for oil to heat, peel and cut potatoes into thin straws and soak in water to prevent discolouration. When ready to cook, drain potatoes well and pat dry with paper towel.
3. Deep fry potato straws in two batches for 3-4 minutes and drain.
4. Increase the temperature to 190c and cook the french fries for 3-4 minutes to finish.



NOTE!!

Allow oil to thoroughly reheat and potato straws to drain thoroughly in between frying. Frying twice will give a crisper result.



NOTE!!

Use "baking" potatoes for deep frying (ie desiree and pontiac potatoes). New potatoes are not recommended due to their high water content.

DEEP FRIED MUSHROOMS

Serves 4

3 litres oil for deep frying

24 button mushrooms (approx 200g),

stalks trimmed

1 egg, beaten

1 tablespoon milk

1 cup fresh breadcrumbs

1. Fill deep fryer with oil to maximum level and preheat to 150c with lid closed.
2. Coat mushrooms in combined egg and milk then breadcrumbs.
3. Deep fry mushrooms until golden, approximately 5 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as an accompaniment to chicken, or as a fingerfood idea served with a dipping sauce of sour cream and chopped chives.

ACCOMPANIMENTS AND GARNISHES cont'd

SHREDDED VEGETABLES

3 litres oil for deep frying

grated vegetables such as potato, carrot or zucchini

1. Fill deep fryer with oil to maximum level and preheat to 190c with lid closed.
2. Squeeze any excess moisture from vegetables and pat dry thoroughly with paper towel.
3. Mix some tempura batter through the vegetables.
4. Deep fry about 1/2 cup at a time until crisp and golden, approximately 2-3 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as a garnish.

CRISPY PARSLEY

3 litres of oil for deep frying

parsley sprigs

1. Fill deep fryer with oil to maximum level and preheat to 190c with lid closed.
2. Wash parsley and pat dry thoroughly with paper towel.
3. Deep fry about 1/2 cup at a time until crisp and golden, approximately 2-3 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as a garnish to seafood dishes.

CROUTONS

3 litres of oil for deep frying

slices of day old bread, crusts removed

1. Fill deep fryer with extra oil to maximum level and preheat to 190c with lid closed.
2. Cut bread into small cubes. Deep fry about 1 cup at a time until crisp and golden, approximately 1-2 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve as a garnish for soup or Caesar Salad.

DESSERTS

DEEP FRIED ICE CREAM WITH CARAMEL SAUCE

Serves 4

Full cream vanilla ice cream

500g 2 day old commercial Madeira cake,
processed into crumbs

3 eggs, beaten

¼ teaspoon milk

3 litres oil for deep frying

1. Place scone tray into freezer for 10 minutes to get really cold. Scoop ice cream onto cold tray to make 8 balls. Return to freezer immediately until ice cream is very hard.
2. Meanwhile, break cake into small pieces and process in a food processor or crumble with fingers to yield 4 cups cake crumbs.
3. To coat ice cream, remove one ball at a time from freezer. Using two spoons, roll ice cream in combined egg and milk then cake crumbs. Return to freezer and repeat with remaining ice cream.



NOTE!!

Working one at a time ensures ice cream doesn't melt.

4. Leave in freezer for a minimum 1 hour then repeat coating in egg mixture then cake crumbs to ensure a thick, firm coating. Return to freezer for 15 minutes.
5. Fill deep fryer with oil to maximum level and preheat to 190c with lid closed.
6. Deep fry ice cream in two batches until golden, approximately 30 seconds allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve immediately with Caramel Sauce.

DESSERTS cont'd

CARAMEL SAUCE

60g butter

¾ cup brown sugar

1 tablespoon cornflour

½ cup water

½ cup cream

pinch salt

1. Melt butter in saucepan or microwave. Add brown sugar stirring until smooth.
2. Add cornflour blended with water; bring to boil stirring until thickened.
3. Stir through cream and salt.

BANANA FRITTERS

Serves 4

1 cup self raising flour

1 teaspoon sugar

1 egg, beaten

⅔ cup milk

1 tablespoon butter, melted

4 bananas, peeled and cut in three

3 litres oil for deep frying

1. Sift flour into a bowl and make a well in the centre. Add sugar, combined egg, milk and melted butter.
2. Mix to a smooth batter and allow to stand for 15 minutes before using.
3. Coat bananas in batter allowing excess batter to drain off.
4. Fill deep fryer with oil to maximum level and preheat to 180c with lid closed.
5. With basket in lowered position, deep fry bananas in two batches until golden, approximately 4-5 minutes allowing oil to reheat between each batch. Drain.

Serving suggestion: Serve with ice cream.



NOTE!!

When the basket is in the lowered position always use tongs and gently lower the battered food into the oil.

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