

Breville



BPI240 Pie Maker

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Congratulations

on the purchase of your new Breville Pie Maker



Breville recommends safety first

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of 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.

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE PIE MAKER

- Carefully read all instructions before operating the Breville Pie Maker and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the appliance on a sink drain board.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the appliance at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the appliance on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the appliance is properly assembled before use. Follow the instructions provided in this book.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating. Use the handles when lifting and opening the top plate.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not touch hot surfaces. Remove the hot pies with a heat-proof plastic spatula or plastic tongs.
- Do not place anything on top of the appliance when the lid is closed, when in use and when stored.
- Always switch the appliance off at the power outlet, then unplug the power cord from the power outlet and cool completely, if appliance is not in use, before cleaning, before attempting to move the appliance, if left unattended and before disassembling, assembling and when storing the appliance.
- Be careful when eating hot pies, especially with fillings such as cheese, tomato or jam, as these retain heat and may burn if eaten too quickly.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the power cord fully before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the appliance, power cord or power plug in water or any other liquid.
- The 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 to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair.
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- 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.

Know Your Breville Pie Maker

BPI240 BREVILLE PIE MAKER



- 1. Ready-to-bake green light**
indicates when the appliance has reached the correct temperature and is ready to use
- 2. Power 'On' red light**
indicates that the appliance is switched on and heating
- 3. 4 deep pie wells**
for a variety of pie fillings
- 4. Pie cutter**
for perfectly round and even pie bases and tops
- 5. Pie press**
assists with inserting pastry bases into pie wells
- 6. Cool touch handle**
with locking latch holds the appliance closed for perfectly sealed pies
- 7. Easy clean non-stick plates**
with crimper seal ensures pie edges are completely sealed
- 8. Sturdy non-skid feet**
Cord wrap (not shown)
for easy storage

Operating Your Breville Pie Maker

Before first use

Remove and safely discard any packaging material and promotional labels.

Wipe the cooking plates and outer housing with a soft damp cloth and dry thoroughly.

Season the cooking plates (top and base) with a little vegetable oil and remove any excess oil with absorbent kitchen paper towel. After the initial seasoning, there is no need to season the plates before each use as the pastry leaves the plates slightly seasoned. Avoid using spray on oils unless specified to do so in a recipe.

Using the Pie Maker

NOTE

When using the Pie Maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components and will dissipate with use. There is no need for concern.

NOTE

Pie bases can be made with shortcrust pastry, butter puff pastry, puff pastry, filo pastry or bread. Pie tops can be made with butter puff pastry, puff pastry, filo pastry, or bread. Shortcrust pastry should not be used for pie tops as it does not rise or brown properly. Pastry can be homemade or purchased ready-made from supermarkets.

NOTE

The pie cutter is designed to cut the pastry tops and bases to perfectly fit the pie wells. The smaller cutter is for the pie tops and the large cutter is for the pie bases (refer to image below).



NOTE

If using pre-purchased frozen pastry sheets, remove from the freezer in sufficient time for the pastry to thaw slightly for easy cutting. Pastry becomes difficult to handle if completely thawed. Two standard 25cm square pastry sheets are sufficient for making four pies. Any excess pastry rounds can be refrozen for future use.

NOTE

Prepare the pie fillings in advance.

NOTE

The Pie Maker is designed for making four pies at a time. Uneven cooking or burning may occur if only one or two pies are cooked at a time.

1. Insert the plug into a 230/240v power outlet.
2. Close the lid of the Pie Maker and switch on at the power outlet. The Power 'ON' red light will illuminate until the Pie Maker is switched off at the power outlet.
3. The Ready-to-bake green light illuminates when the appliance has reached the correct temperature and is ready to use
4. Lightly flour the top surface of each pastry sheet for easy cutting and to prevent pastry bases from sticking to the pie press.
5. Cut 4 pastry bases and 4 pastry tops (if required) by positioning the pie cutter over partially thawed pastry sheets and press down firmly to make a straight cut into the pastry. Do not twist. Ensure the cut is smooth around the edges.



Operating Your Breville Pie Maker continued

- Place a pastry base (floured side up) into the centre of each pie well and use the pie press to press and mould into the shape of the pie well, ensuring the edges of the pastry overlap the crimping area of the pie well.



- Spoon $\frac{1}{2}$ cup of pre-prepared or pre-cooked and cooled filling into the pastry base unless specified to do otherwise in the recipe. Do not overfill the pastry bases.

NOTE

Do not use liquid ingredients only (such as sauces and gravies or in large proportion to solids) for the pie fillings, as liquid will overflow and make the pastry soggy. Always combine liquid ingredients with solid ingredients.

- Place the pastry tops over the filling, ensuring the edges are positioned evenly and aligned with the pastry base edges.
- Close the lid, ensuring the locking latch clicks into position. The lid has to be securely closed to ensure when baking pies that pastry tops and bases are crimped together to seal in the filling.

NOTE

The lid must be closed when baking pies, but check progress during baking so that desired shade of golden brown is reached.

- Cooking times will vary depending on the recipe. For example, pies will require approximately 8 minutes.

NOTE

Do not use metal utensils to remove the cooked items as these may scratch the non-stick surface of the cooking plates.

- Open the lid and remove the baked items using a heat-proof plastic spatula or plastic tongs.
- If more baking is required, close the lid and follow Steps 3-10.
- At the end of baking, switch off at the power outlet and unplug the power cord from the power outlet. Allow the appliance to cool slightly. The appliance is easier to clean when slightly warm. (Refer to the cleaning and storage instructions in this booklet).

Care, Cleaning and Storage

Care and Cleaning

Before cleaning, ensure the power is switched off at the power outlet and the power cord is then unplugged from the power outlet.

Allow the appliance to cool slightly. The appliance is easier to clean when slightly warm. Always clean after each use to prevent a build up of baked-on foods.

Cleaning the cooking plates

Wipe cooking plates with a soft, damp cloth and dry thoroughly.

Do not use abrasive or metal utensils or scourers as they will scratch the non-stick surface of the cooking plates.

Do not use harsh, abrasive or caustic cleaners, or oven cleaners, when cleaning this appliance.

Cleaning the outer housing

Wipe the outer housing with a soft, damp cloth and dry thoroughly with a soft dry cloth.

Wipe any excess food particles from the power cord.

Do not use abrasive or metal utensils or scourers as these may scratch the outer housing.

Storage

Before storage, turn the power off at the power outlet and then remove the power plug. Ensure the appliance has completely cooled and is clean and dry. Close the lid, ensuring the locking latch clicks into position, then wrap the power cord around the cord storage. Store the appliance flat or upright on the bench or in a convenient cupboard. Do not place anything on top of the appliance during storage.

Hints and Tips for Best Results

Pastry Pies

- A wide selection of ready-rolled pastry, such as shortcrust, puff, butter puff and wholemeal, is available in your supermarket freezer. These pre-prepared pastry sheets give great results and are handy to keep in the freezer.
- Pastry can be homemade or purchased ready rolled.
- Allow sufficient time to defrost frozen pastry sheets before use but do not allow the pastry to become too soft as it will be difficult to handle.
- Filo pastry can be used for some pies. Filo pastry from the chilled refrigerator section of the supermarket is much more pliable and easy to use than frozen filo pastry as it can be brittle and difficult to shape.
- Pastry sheets should be kept chilled in between each use. Soft pastry sheets are difficult to handle and to cut clean shapes.
- For a more buttery taste, use puff pastry or butter puff pastry for the pastry tops with shortcrust pastry for the pastry bases. This combination is ideal for dessert pies.
- Shortcrust pastry should not be used for pie tops as it does not rise or brown properly.
- Unused pastry sheets or cut rounds can be refrozen. Flat pack into a large freezer bag and seal before placing back into the freezer.

Bread Pies

- Prepare healthy pies in the Pie Maker using bread for the bases and tops. Most types of sandwich bread such as white and wholemeal, can be used.
- Do not use thick or toast bread slices as they will prevent the lid from closing correctly.
- Avoid heavy grained breads as they may scratch the cooking plates and are not sufficiently pliable for shaping into the pie wells.
- Cut 4 bread tops and 4 bread bases using 8 slices of sandwich bread. Position the cutter over each slice and cut by pressing down into the bread. Do not twist. Ensure the cut is smooth around the edges.
- The bread does not require buttering before placing into the pie wells.

Pie Fillings

- Fillings should be cooked and cooled before adding to the pie base. The cooking time for the pies is not sufficient to cook raw meat fillings or soften fresh fruit or vegetable fillings.
- Use canned or pre-cooked fruit, as fresh fruit may lose juice when heated.
- Pies with insufficient filling will not form a good shape and brown on top.
- Excess prepared fillings can be frozen or stored in a covered container in the refrigerator for up to 2 days.
- Be careful when biting into hot pies, especially with fillings such as cheese, tomato or jam, as these retain heat and may burn your mouth if eaten too quickly.

Reheating

- When making several batches, keep pies hot after baking by placing onto a rack inserted into an oven-proof dish. Place into a slow oven preheated to 100-120°C for up to 20 minutes. Pies will begin to dry out if kept for longer in the oven.
- If pies are not being served immediately, place onto a cooling rack or onto a paper napkin to absorb condensation.
- Pies should be cooled and kept in an air-tight container in the refrigerator if not required immediately after baking. Reheat in a preheated hot oven 160-170°C for 10 minutes or until heated through.
- Do not reheat pies in a microwave oven as the pastry will soften.

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Delicious recipes from Breville



Traditional Pies

BACON AND EGG BREAKFAST PIES

4 bacon rashers, shortcut rindless, finely chopped
4 x 60g eggs
1 tablespoon cream
8 slices bread
1 tablespoon shallots, thinly sliced
Salt and Pepper to taste

1. Place chopped bacon into a heated frypan and cook until crisp.
2. Combine and lightly whisk eggs and cream.
3. Use the pie cutter to cut the bases from the bread slices.
4. Preheat Classic Pie 4 Creations until the 'ready-to-bake' light illuminates.
5. Insert the bread bases into the Classic Pie 4 Creations using the pie press.
6. Sprinkle bacon and shallots evenly into the bread bases and top each with ¼ of egg mixture.
7. Close lid and cook for 3-5 minutes or until egg is cooked to your liking. Season with salt and pepper if required.

QUICK MEAT PIES

Makes 4

1 tablespoon olive oil
100g minced beef
½ cup finely chopped onion
2 tablespoons tomato sauce
1 tablespoon powdered gravy mix
½ cup/125ml water
¼ teaspoon mixed herbs
Salt and pepper, to taste
2 teaspoons cornflour
2 teaspoons water
1 tablespoon finely chopped parsley
1 sheet ready-rolled shortcrust pastry, for bases
1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add minced beef and onion, cook over moderate heat for 4 minutes, add sauce, gravy mix, water, herbs and season with salt and pepper if required.
2. Blend cornflour with water, add to meat mixture and stir until mixture boils and thickens. Allow to cool and add parsley.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

More information on making Pastry Pies, Bread Pies and Pie Fillings can be found in 'Hints and Tips for Best Results' on Page 10.

Traditional Pies continued

ITALIAN PIES

Makes 4

1 tablespoon olive oil

100g minced beef

½ cup finely chopped onion

½ cup Italian-style tomato sauce

1 tablespoon finely chopped basil

Salt and pepper, to taste

1 sheet ready-rolled shortcrust pastry, for bases

1 sheet ready-rolled puff pastry, for tops

1. Heat olive oil in a saucepan, add minced beef, onion, tomato sauce and basil, cook over moderate heat for 5-6 minutes and season with salt and pepper if required. Allow to cool.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

POTATO AND CURRY PIES

Makes 4

100g minced beef

½ cup small diced potato

½ cup finely chopped onion

1 teaspoon curry powder

½ cup/125ml water

2 teaspoons cornflour

2 teaspoons water

Salt, to taste

1 sheet ready-rolled shortcrust pastry, for bases

1 sheet ready-rolled puff pastry, for tops

1. Combine minced beef, potato, onion, curry powder and water in a saucepan and cook over moderate heat for 5 minutes or until potato is cooked and soft.
2. Blend cornflour with water. Add to meat mixture and stir over heat until mixture boils and thickens. Season with salt if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup meat mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Traditional Pies continued

CHICKEN AND LEEK PIES

Makes 4

- 2 tablespoons butter
- ½ cup thinly sliced leek
- 2 tablespoons finely chopped parsley
- 1 cup cooked shredded chicken
- ½ cup/125ml chicken stock
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in saucepan, add leek and lightly sauté for 2 minutes. Add parsley, chicken and stock and bring to the boil.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

MUSHROOM AND BACON PIES

Makes 4

- 2 teaspoons olive oil
- 2 bacon rashers, rind removed, finely chopped
- ½ cup chopped onion
- ¼ cup chicken stock
- 80g button mushrooms, chopped
- 1 tablespoon chopped parsley
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add bacon and onion, cook over medium heat for 2 minutes add stock, mushrooms and parsley and cook for 2-3 minutes.
2. Blend cornflour with water, add to mushroom mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Gourmet Pies

THAI RED CURRY PIES

Makes 4

- 1 tablespoon olive oil
- 100g minced beef
- 1 tablespoon red curry paste
- 2cm piece fresh ginger, peeled and grated
- ½ cup finely chopped onion
- ¼ cup coconut cream
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in a saucepan, add minced beef, curry paste, ginger and onion, cook over moderate heat for 5 minutes. Add coconut cream, stir well. Allow to cool.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

PESTO CHICKEN PIES

Makes 4

- ¼ cup shredded English spinach
- ¾ cup cooked shredded chicken
- 1 tablespoon pesto sauce
- ½ cup /125ml chicken stock
- 2½ teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine spinach, chicken, pesto and chicken stock in a saucepan and cook over moderate heat for 4 minutes.
2. Blend cornflour with water, add to chicken mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

VEGETABLE AND PARMESAN PIES

Makes 4

- 1 tablespoon butter
- ½ cup thinly sliced leek
- ½ cup/125ml water
- ½ cup diced potato
- ½ cup diced pumpkin
- ½ cup small broccoli florets, chopped
- 2 teaspoons cornflour
- 2 teaspoons water, extra
- Salt and pepper, to taste
- ¼ cup grated Parmesan cheese
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in a saucepan, add leek and sauté for 3 minutes.
2. Add water, potato and pumpkin, cook over moderate heat for 4 minutes, add broccoli and cook until tender, approximately 2 minutes.
3. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
4. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
5. Insert pastry bases, fill each base with ½ cup mixture and sprinkle with Parmesan cheese before placing pastry tops into position.
6. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

MEDITERRANEAN PIES

Makes 4

- 2 teaspoons olive oil
- ⅓ cup chopped leek
- ⅓ cup vegetable stock
- ¼ cup char grilled eggplant, chopped
- ¼ cup roasted capsicum, chopped
- 1 tablespoon tomato paste
- 1 tablespoon chopped black olives
- 2 teaspoons finely chopped basil
- 1 teaspoon cornflour
- 1 teaspoon water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat oil in saucepan, add leek, lightly sauté for 2 minutes, add stock, eggplant, capsicum, tomato paste, olives and basil. Stir and cook over moderate heat for 2 minutes.
2. Blend cornflour with water, add to vegetables and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

LEMON TUNA AND CORN PIES

Makes 4

- 1 x 100g can tuna in lemon and cracked pepper, drained
- 1 x 130g can pureed sweet corn, drained
- ¼ cup mashed potato or cooked white rice
- 2 teaspoons finely chopped fresh basil
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine tuna, corn, potato or rice and basil in a bowl and stir until well combined.
2. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
3. Prepare pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
4. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

More information on Pie Fillings and Reheating can be found in 'Hints and Tips for Best Results' on Pages 10 and 11.

SALMON AND CARROT PIES

Makes 4

- 1 teaspoon butter
- 2 tablespoons finely chopped shallots
- 1 x 105g can salmon, drained
- ½ cup finely grated carrot
- ½ cup/75ml milk
- 2 teaspoons cornflour
- 2 teaspoons water
- Salt and pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Heat butter in saucepan, add shallots and lightly sauté for 2 minutes. Add salmon, carrot and milk, cook over moderate heat for 4 minutes.
2. Blend cornflour with water, add to salmon mixture and stir until mixture boils and thickens. Season with salt and pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

SPINACH AND FETA PIES

Makes 4

- 100g English spinach
- 1 teaspoon butter
- ½ cup finely chopped onion
- 100g feta cheese, crumbled
- 1 tablespoon pine nuts
- Cracked black pepper, to taste
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Blanch spinach, drain in sieve, push out excess moisture and finely chop.
2. Heat butter in a saucepan, add onion and lightly sauté for 4 minutes. Remove from heat and add spinach, cheese, and pine nuts. Season with pepper if required. Allow to cool.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

NOTE

All recipes use Australian metric cup and spoon measurements.

Dessert Pies and Sweet Ideas

APPLE PIES

Makes 4

- 1 cup/250g grated apple
- ½ teaspoon cinnamon
- 1½ tablespoons caster sugar
- 2 teaspoons cornflour
- 2 teaspoons water
- 1 sheet ready-rolled shortcrust pastry, for bases
- 1 sheet ready-rolled puff pastry, for tops

1. Combine apple, cinnamon and sugar in a saucepan and sauté over moderate heat until apple is cooked.
2. Mix cornflour and water together and add to the apple mixture. Cook for a further 1 minute.
3. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
4. Insert pastry bases, fill each base with ½ cup mixture and cover with pastry tops.
5. Close lid and cook pies. Check after 3-5 minutes and remove when pies are golden brown.

STRAWBERRY AND VANILLA BEAN PIES

Makes 4

- 1 punnet strawberries, hulled
- 3 tablespoons caster sugar
- ½ teaspoon vanilla bean paste or extract
- Filo pastry x 8 sheets

1. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
2. Combine strawberries, sugar, vanilla and 1 tablespoon of water in a saucepan and bring to the boil. Lower the heat and stir for 2 minutes.
3. Prepare pastry bases by placing 1 sheet of filo pastry onto bench. Lightly spray with oil, then place next filo sheet on top. Repeat spraying and layering with 2 more filo pastry sheets. Repeat using the last 4 sheets of filo pastry.
4. Slice each filo pastry sheet in half.
5. Insert half of filo pastry into pie well and equally distribute strawberry, vanilla mixture into the bases. Fold excess pastry over and into the middle of each pie.
6. Close lid and cook for 5 minutes or until pastry is golden brown.

CHOC BANANA HAZELNUT TARTS

Makes 4

- 1 cup diced banana
- 2 tablespoons hazelnut choc spread
- 8 sheets filo pastry
- Canola oil spray

1. Preheat Pie Maker until the 'Ready-to-bake' light illuminates.
2. Prepare pastry bases by placing 1 sheet of filo pastry onto bench. Lightly spray with oil, then place next filo sheet on top. Repeat spraying and layering with 2 more filo pastry sheets. Repeat using the last 4 sheets of filo pastry.
3. Slice each filo pastry sheet in half.
4. Insert half of filo pastry into pie well and equally distribute hazelnut chocolate spread and banana into the bases. Fold excess pastry over and into the middle of each pie.
5. Close lid and cook for 5 minutes or until pastry is light golden brown.

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Australian Customers



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