

mistral[®] *Pastry Chef*[™]

Sausage Roll & Apple Turnover Snack Maker



MSR40

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/ or injury to persons, basic safety precautions should always be followed, including:

For your safety:

Read all instructions carefully, even if you feel that you are familiar with this appliance.

- To protect against electrical shock, do not immerse any part of this appliance into water or any other liquid.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Never leave the appliance unattended when in use.
- Young children should be supervised to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, or if the appliance is damaged in any way.
- Do not operate in the presence of flammable or explosive materials.
- Do not use outdoors.
- Do not use this appliance for anything other than its intended use.
- This unit is intended for household use only.
- Do not use an extension lead.
- Store unit indoors in a dry location.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp plug and pull from power outlet. Never pull cord.
- Do not let cord hang over the edge of a table or counter, or touch hot surfaces. Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow to cool before cleaning.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces should be avoided.
- Do not reach for an appliance that has fallen into water. Switch off at the power point and unplug immediately.

- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- Do not touch hot surfaces – use the cool touch, easy grip handle. Take care when opening and closing the appliance.
- Do not overfill with pastry fillings as hot filling may drip from the appliance.
- Do not operate underneath or near flammable materials, such as curtains or drapes or other combustible material.

COMPULSORY WARNING

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save these instructions

Features of your Pastry Chef Snack Maker

Safety Indicator Lights

Easy Grip Handle

Non-stick Cooking Surface

Compact Design

Fast and Easy to Operate

Versatile Snack Maker

● Bonus Pastry Template

Green Light – Indicates heater element is “on”.

Red Light – Lights up when the appliance is plugged in and switched “on”.

Your Mistral Pastry Chef Snack Maker

Congratulations on the purchase of your new Mistral Pastry Chef Sausage Roll & Apple Turnover Snack Maker.

Before first using the Pastry Chef Snack Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are quite familiar with this type of appliance. Find a place and keep this booklet handy for future reference. Attention is particularly drawn to the section dealing with "IMPORTANT SAFEGUARDS".

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

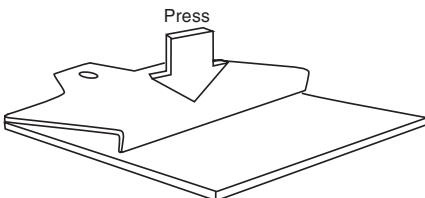
How to use your Mistral Pastry Chef Sausage Roll & Apple Turnover Snack Maker.

The Mistral Pastry Chef Snack Maker is designed to make an assortment of Pastry Snacks. It makes delicious Sausage Rolls, Apple Turnovers, Seafood Puffs, Savouries & Desserts. The Pastry Chef is very simple and easy to operate. Just follow the four easy steps outlined below. Puff or Shortcrust pastry can be used, just purchase the standard pastry sheets from your nearest supermarket.

Using the Pastry Chef Template

The Pastry Chef Template has been designed to accurately cut the pastry sheets into the appropriate size to fit the Pastry Chef for easy operation.

- Align one edge of the template with the edge of the standard pastry sheet.
- Press along the handle to cut the pastry in half.
- The pastry can be frozen or thawed.

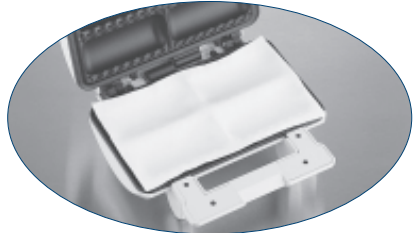


Operation

- When using your Pastry Chef for the first time, condition the non-stick surface of each of the cooking areas with a thin coating of cooking oil or shortening applied with a paper towel or similar item.
- Switch the appliance on. There is no need to preheat the appliance.

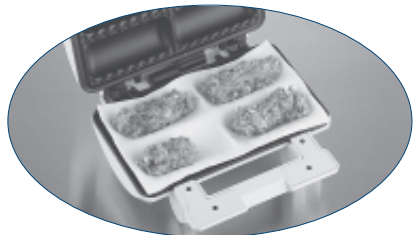
Note: When cooking the Green Indicator Light may flash on and off as the heating elements maintain the correct temperature. This does not indicate that cooking is complete.

STEP 1



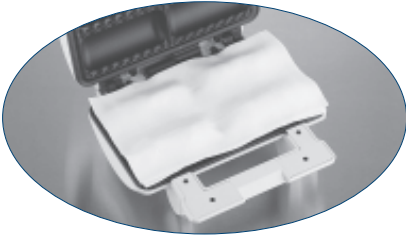
- Open the lid fully and lay Puff or Shortcrust pastry onto the Pastry Chef. Take care as the cooking plates will be hot.
- Form hollows in the four dishes using the back of a spoon. Alternatively, the weight of the filling will form the hollows.
- Ensure pastry covers the edges to avoid filling oozing out during cooking.

STEP 2



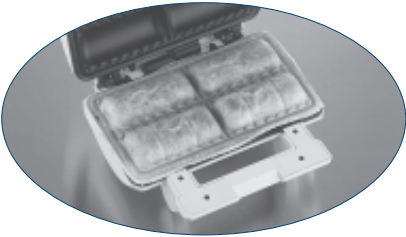
- Spoon in your choice of filling. See recipes for different alternatives of tasty fillings.

STEP 3



- Lay second pastry sheet over the top of the filling.
- Ensure pastry covers the edges to avoid filling oozing out during cooking.

STEP 4



- When you are ready to cook, gently close the lid until you are able to attach the two handles together with the locking clip. Do not force the Lid to close.
- Cook for approximately 10-12 minutes or until golden brown. The length of cooking time may vary depending on the case, filling and your personal taste.
- You can check on the progress of your cooking by simply unlocking the Locking Clip and opening the Pastry Chef. If your food still requires further cooking time, close the Pastry Chef and relock the Locking Clip.
- Some fillings may melt and cause sticking. To free sticking ingredients use a heat resistant plastic spatula or wooden utensil. Never use a sharp metal object such as a knife as this will damage the non-stick surface.
- Care must be taken whilst cooking as steam may rise from between the two cooking plates.
- Please note: It is not necessary to wait for the appliance to cool down before cooking a second round of pastries.

Cleaning Your Mistral Pastry Chef

To protect against the risk of electric shock do not immerse any part of this appliance in water or any other liquid.

Before cleaning your Pastry Chef Maker, turn the power off at the power outlet. Remove the plug from the power outlet and allow the unit to cool completely.

To Clean Inside

- As the cooking plates are coated with a premium Non-Stick Coating, little cleaning is required. Wipe over cooking plates with a dampened cloth. Do not immerse any part of this appliance in water.
- Do not use abrasive creams, steel wool or scouring pads.

To Clean Outside

- Simply wipe over the outside body with a dampened cloth. Do not use abrasive creams, steel wool or scouring pads.
- Dry thoroughly.

Recipes

Delicious Recipes for your Mistral Pastry Chef Sausage Roll and Apple Turnover Snack Maker.

Sausage Rolls

TASTY SAUSAGE ROLLS

500g sausage mince
1 small onion, finely chopped
1 small carrot, finely shredded
1/2 cup dried seasoning mix
3 sheets ready rolled puff pastry

Combine sausage mince, onion, carrot, and seasoning mix. Cut a pastry sheet in half and lay in the unit, pushing down lightly with a spoon to show hollows. Fill each hollow with filling and top with the remaining half of pastry. Close lid of unit and allow to cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 12 sausage rolls.

CURRIED ROLLS

500g sausage meat
1/2 cup bread crumbs
1 small onion, finely chopped
2 teaspoons finely chopped parsley
1 tablespoon curry powder or to taste
2 sheets ready rolled shortcrust pastry

Combine sausage meat, breadcrumbs, onion, parsley and curry powder - adjusting amount of curry to suit taste. Cut a pastry sheet in half and lay in the unit, pushing down lightly to show hollows. Fill each hollow with filling and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 rolls.

HOT & SPICY ROLLS

500g sausage mince
1/2 cup breadcrumbs
1 onion, finely chopped
2 tablespoons tomato & chilli chutney
2 tablespoons sweet chilli sauce
2 teaspoons finely chopped parsley
2 sheets ready rolled puff pastry

Combine sausage mince, breadcrumbs, onion, chutney, chilli sauce and parsley. Cut pastry

sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 rolls.

TASTY ROLLS WITH MUSHROOMS

500g sausage mince
1/2 cup dried seasoning mix
1 small onion, finely chopped
6 medium mushrooms, finely chopped
2 tablespoons fruit chutney
2 teaspoons soy sauce
3 sheets ready rolled shortcrust pastry

Combine sausage mince, seasoning mix, onion, mushrooms, chutney and soy sauce. Cut pastry sheet in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 12 rolls.

HERBED SAUSAGE ROLLS

500g sausage mince
1/2 cup breadcrumbs
1 small onion, finely chopped
1 teaspoon dried parsley
1 teaspoon dried thyme
1 teaspoon dried oregano
1 clove garlic, crushed
2 sheets ready rolled puff pastry

Combine sausage mince, breadcrumbs, onion, herbs and garlic. Cut a sheet of pastry in half and place in the unit, pushing down lightly to show hollows. Place the filling in the hollows and top with the remaining half of pastry. Close unit and cook for 10-12 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 rolls.

Seafood

SEAFOOD TURNOVERS

25g butter
25g plain flour
125ml cream
125ml milk
3 tablespoons shredded cheddar cheese
1/2 teaspoon mustard powder
250g uncooked seafood mixture or variation of your choice
3 sheets ready rolled puff pastry

Melt butter in a small pan over a low heat, add flour and continue to cook for 1 minute but do not brown. Remove pan from heat and add cream and milk, return to heat and stir constantly until a smooth sauce is formed. Add cheese, mustard, and seafood. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. The seafood will cook through during this stage. Repeat procedure with remaining ingredients.

Makes 12 rolls.

Vegetarian

SPICY VEGETABLE ROLLS

250g potato, cooked and mashed
125g pumpkin, cooked and mashed
1 small onion, finely chopped
1/2 small carrot, finely shredded
1 stick celery, finely chopped
2 mushrooms, finely chopped
2 teaspoons finely chopped parsley
1 clove garlic, crushed
1/4 teaspoon thyme
2 tablespoons sweet chilli sauce
3 sheets ready rolled puff pastry

Combine all ingredients except pastry. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 12 rolls.

MUSHROOM TURNOVERS

1 small onion, finely chopped
1 x 500g can creamed mushrooms
1/2 cup cheddar cheese, shredded
Salt and pepper to taste
Cream if necessary
2 sheets ready rolled puff pastry

Lightly saute the onion in a non-stick pan until transparent. Add the creamed mushrooms, cheese and seasonings to taste. Allow the mixture to simmer, adding a little cream if too thick. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 turnovers.

CHUNKY VEGIE ROLLS

250g potato, cooked and cubed
1/2 small carrot, cooked and cubed
125g pumpkin, cooked and cubed
1/4 cup peas
1/4 cup corn kernels
1 small onion, finely chopped
2 teaspoons finely chopped parsley
25g butter

25g flour
1 cup milk
1 tablespoon curry powder
3 sheets ready rolled shortcrust pastry

Combine potato, carrot, pumpkin, peas, corn, onion and parsley. Melt butter in a small pan and add flour, cooking over a low heat for 1 minute, do not brown. Remove from heat and gradually add milk, stirring constantly. Add curry powder and combined vegetable mixture. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 12 rolls.

CHEESE AND ASPARAGUS TURNOVERS

1 x 480g can asparagus
2 tablespoons butter
2 tablespoons flour
125ml cream
1 cup shredded cheddar cheese
Salt and pepper to taste
2 sheets ready rolled shortcrust pastry

Drain asparagus and reserve liquid. Melt butter in a small pan, add flour and stir over a low heat - do not brown. Gradually add asparagus liquid and stir until thickened. Add cream, cheese, seasonings to taste and asparagus. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 8-10 minutes or until golden. Repeat procedure with remaining ingredients.

Makes 8 turnovers.

Sweet Pastries

SWEET APPLE ROLLS

1 x 400g can pie apple
1 tablespoon ground cinnamon
1/2 cup sultanas
2 sheets ready rolled puff pastry
Icing sugar for dusting

Combine apple, sugar, cinnamon and sultanas. Cut a sheet of pastry in half and place in the unit, pushing down lightly to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 10 minutes or until golden. Repeat procedure with remaining ingredients. Serve rolls hot or cold dusted with icing sugar.

Makes 8 rolls.

CREAM CHEESE ROLLS

250g cream cheese, softened
1 tablespoon lemon juice
3 tablespoons caster sugar
1/4 cup plain flour
1/3 cup sultanas
2 sheets ready rolled puff pastry
Icing sugar for dusting

Beat the cream cheese, lemon juice and caster sugar together until smooth. Lightly stir in the sifted flour and sultanas. Cut a sheet of pastry in half and lay in the unit, pushing down gently to show the hollows. Place filling in each hollow and top with remaining half of pastry. Close the unit and cook for 8-10 minutes or until golden. Repeat procedure with remaining ingredients. Serve rolls hot or cold, dusted with icing sugar.

Makes 8 rolls.

Notes

Notes

Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this MISTRAL product is provided with the following warranty subject to the following conditions.

Mistral International Pty Ltd warrant this product for a period of 2 years from the date of purchase for all parts defective in workmanship or materials. This product or defective parts will be replaced free of charge.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

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DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT.

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or service under warranty.

Mistral International Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

Product of Mistral International Pty Ltd ACN 006 680 315

324 Frankston-Dandenong Road
Dandenong South, Victoria, Australia 3175
Telephone +61 3 9212 1333
Facsimile +61 3 9212 1340

Internet Address: www.mistral.com.au

RINGGRIP (NZ) Pty Ltd ACN 006 771 922

PO Box 51317 Pakuranga, Auckland, New Zealand
Telephone 0 800 328 280
Facsimile 0 800 328 238

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