

**KitchenAid®**

# *magazine*



## **Glamorous Cakes**

### **INDULGE YOURSELF!**

*The pleasure and passion for  
baking, design and taste*

### **GLAMOROUS CAKES**

*An inspiring look into a magical  
world of flavours and colours*

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*Pierre Hermé  
Eric Lanlard*

*Issue n. 01*

# INSPIRATION, PASSION AND PLEASURE: KEY INGREDIENTS FOR FABULOUS FOOD

Passionate gourmets are more than people who love to cook. They are curious and creative, generous and ready to share the good things in life with friends and family, always looking for the best in ingredients, appliances and in themselves. New challenges, new ideas, new techniques are an exciting part of their busy and satisfying lives. KitchenAid® is the passionate gourmet's perfect ally.

With its full-kitchen concept, KitchenAid® offers quality, style and professional performance in the home kitchen. Whether you are just starting out or well on your way, you will have the perfect partner in KitchenAid®. From professional gadgets to ovens, from food processors to wine cellars, from stand mixers to shock-freezers, KitchenAid® is there to help you make the best, the best way possible.

From the most traditional cooking methods to the most adventurous, KitchenAid® has the perfect product to make it all happen. The iconic Stand Mixer has been a part of home and professional kitchens for over ninety years. Now alongside that is the new, state-of-the-art Chef Touch™ to bring sous-vide cooking to your own home along with a whole range of major and small appliances, accessories, gadgets and utensils for your every need.

The kitchen is the heart of the home and where many of our most important memories are made. KitchenAid® knows that and is there to share, to make and to bake memories with you, your friends and loved ones. This magazine is just another way to share with you your love of food, of cooking and of life in general.

We know how curious you are and how ready you are to "eat up" everything around you! We have searched out the best and are ready to share it with you, hoping that you will find inspiration in the interviews and tips, feel the same passion that others share with you about the wonderful world of food, and pleasure in tasting all the incredible recipes we have been able to collect with you in mind.



# INDULGE YOURSELF! THE PLEASURE AND PASSION FOR BAKING, DESIGN AND TASTE

## TREND

*The latest European trend is the re-discovery of what brings us true pleasure.*

### LIFE'S REAL PLEASURE

The latest European trend is the re-discovery of what brings true pleasure. In today's busy world, everyone is looking to treat themselves to some of life's luxuries. A little comfort makes us feel more optimistic, refreshed and rejuvenated, helping us to deal with life's inevitable difficulties. "Live in the moment" has become our mantra. The realization that even the smallest thing can be a fountain of inspiration has opened up a whole new world of wonderful possibilities.

Some people may indulge in a stylish dress or some new shoes, whilst others will treat themselves to a massage in a beautiful spa. However you don't need to spend a lot of money to experience life's real pleasures, it can be as simple as inviting family and friends over to enjoy the most delicious and exquisite cakes from their favourite pâtisserie – or from their oven.

### GLORIOUS, GLAMOROUS CAKES

The last few years have seen a revival in glamorous cake making and home baking. People have decided to celebrate life and all that is good by searching out and rewarding themselves with small, delectable pieces to seduce and satisfy their palates. Exclusive food products, high-quality ingredients, special coffees and teas, hand-made chocolates, exquisitely beautiful and delicious cakes and pastries are gourmet indulgences worth the trip to the pâtisserie or the hours spent in our kitchen mixing, baking and decorating.

The homemade cake has been transformed from everyday to haute couture and takes centre stage at some of the most elegant and sophisticated events. It is easy to become intrigued and seduced by the incredible world of cakes, with their magical colours and fabulous flavours. Thanks to a new wave of creative and exciting master bakers and pâtissiers, we are continuously inspired to try out new and exciting desserts in our own home.





**Eric Lanlard** is an award-winning master pâtissier and owner of cake emporium, **Cake Boy**, based in South London, where he creates inspirational and delicious cakes for you and for A-List stars including Claudia Schiffer, Liz Hurley and the Beckhams. Eric also runs regular baking masterclasses where you can learn how to bake and decorate your own cakes. Through his hit television series, 'Baking Mad with Eric Lanlard' and popular books including 'Home Bake', Lanlard encourages us to literally, 'go baking mad' and be as creative as possible in the kitchen.

We had the pleasure of interviewing Eric and here's what he had to say about his love of baking.

When asked why he thinks home baking is now so glamorous, Eric told us that a cake should look as good as it tastes: "Of course a great cake must taste delicious, but once that is perfected you can move on to the fun of decorating. **A cake is the ultimate sign of celebration** and as people have become more sophisticated and glamorous they are looking to create fashion statements through their desserts. People are searching for the **'Wow' factor!**"

When it comes to decorating, Eric reveals: "I am always amazed by how some cake decorators manage to make cakes in the most extraordinary, gravity-defying shapes."

Eric is constantly creating more exquisite designs and we asked him where he gets his inspiration: "I travel a lot so I get great ideas from restaurants and pâtisseries wherever I go. Ingredients can also help me come up with new designs – the more unusual, the better. I have a good team of suppliers who know that I am always on the lookout for the next, best thing and they are always sending me samples."

When pressed to name the dessert he wishes he'd come up with, Eric didn't hesitate: "It would have to be Mille-feuille (three layers of flakey puff pastry, alternating with two layers of pastry cream, glazed with brown and white icing). If I had to choose one of my own that I'm really proud of, it would have to be the one meter tall chocolate and raspberry cake that I made for HRH the Queen Mother on her 100<sup>th</sup> birthday!"

**Eric Lanlard's Great Tips for Gratifyingly Gorgeous Gâteaux**

1. Always follow the recipe; baking is an exact science.
2. Be organized and patient. Read your recipe thoroughly before starting and have all your ingredients and equipment ready, measured and at hand.
3. Use the best equipment and ingredients you can afford.
4. It is very important that the temperature of your oven be uniform and consistent.
5. Practice makes perfect. Don't give up if it doesn't work out the first time; try, try and try again.



The finest confections and pâtisserie, **Bernd Siefert's** creations are works of art: innovative, modern and in every way, exceptional. One of the world's most acclaimed pastry chefs, **World Pastry Champion** Bernd Siefert is a true artist and a coach for many young chefs.

Having the chance to talk about the latest trends in cakes, Bernd Siefert told us: "There are definitely **two trends**. For the adventurous, there is the world of **glamorous cakes made of amazing shapes and surprising and deliciously innovative flavour combinations**. On the other hand, there is a **return to the homemade, traditional comfort, cake**; revisited for today's taste, but something which brings back childhood memories."

He thinks that the new social lifestyles have definitely influenced the world of food. **Cocooning** inspired the "back to our roots" movement and, at the other extreme, molecular cooking has changed the way we look at food forever.

And when we asked whether aesthetics and design are an added value to a dessert, Bernd explained that in a restaurant, the aesthetics don't particularly influence the choice of a dessert. It is the combination of flavours and textures which seduces. However "It is the aesthetics which define pastry chef's craft and for him is of ultimate importance. **Things should taste as good as they look and look as good as they taste**. If the taste isn't there, gourmets will not order it a second time"

According to Bernd, it is hard to predict what trends will be in the future of pâtisserie. At the moment, the **trends in decorating and presentation are coming from the US whereas flavour trends from Asia**. Then there is also a **return to Grandma's classics**. Bernd pushes us to take our pick or mix and match to come up with something uniquely ours!

For a traditional dessert, Bernd admits he would love to have created the Sachertorte, probably the best-known cake in the world as well as an amazing economic success. But as far as taste is concerned, there is definitely better out there. As a contemporary dessert, the flavour combination he would love to have invented would be the "Ispahan" (raspberry, lychee and rose) created by his friend and ex-senior Pierre Hermé in Paris. The most gorgeous and delicious cake he has ever baked is the Kirschenmichel. It is a traditional German dessert made with dough and cherries, baked in the oven and served warm. It is a classic recipe, but in the sweet cherry season it is superlative.

He also spoke to us of his long-lasting relationship KitchenAid®: "My first KitchenAid® Stand Mixer lasted 16 years and it did not have an easy life with me! I now have two that I use for my seminars and they are extremely popular!"

**Bernd Siefert's Confidential Tips for Delightful Cakes**

1. Only use good ingredients.
2. Practice, practice, practice.
3. Try a course in "the art of sugar".



For those of you who have not had the delicious pleasure of eating one of **Robert van Beckhoven's** exquisite desserts, or have been fortunate enough to meet him, Robert is one of Holland's foremost pastry chefs. Baking for the rich and famous as well as teaching anyone who comes to his school, Robert shared with us his philosophy of desserts, the passion of his life.

"For glamorous cakes sometimes the sky is the limit. **People want to be surprised and amazed**. We work a lot for the entertainment industry. It has to look slick and cool, but of course taste is the most important aspect of all. When I make a cake, sometimes it is to create the wow effect, sometimes it's a spectacular wedding cake with a story. We now work a lot with edible flowers that provide a very special emotional experience. A gorgeous cake is an eye-catcher that will always attract attention, but its super-delicious taste is what will make it unforgettable." Robert's work is characterized by classical and impeccable technique, fresh ingredients, no artificial colours or flavours.

Like many pastry chefs he also loves to cook for his friends, making individual portions often to be served straight from the oven. When lots of friends are over, all the desserts have to come out of the oven all at once! He does have a secret wish however: "Friends don't dare to surprise me with a cake, which I sometimes regret. I would also like to be treated once in a while."

**Robert van Beckhoven's Secret Tips for Unforgettable Desserts**

1. Only use fresh and natural ingredients.
2. Don't use artificial colours and flavours.
3. Use classical techniques and professional appliances that help you to create something special.
4. Work neatly!

PHOTO COURTESY OF ANNE SCHULTE







PHOTO COURTESY OF MOLLY BAKES  
SOURCE: CAKE POPS BY MOLLY BAKES, PUBLISHED BY RANDOM HOUSE

# GLAMOROUS CAKES

## AN INSPIRING LOOK INTO A MAGICAL WORLD OF FLAVOURS AND COLOURS

### SUPER-DELICIOUS RECIPES

*Everyone loves a new recipe! We have gathered a collection of super-delicious, exciting recipes, complete with instructions from our master chefs. Give them a go and you won't be sorry!*

### CAN'T BELIEVE I MADE IT MYSELF!

Everyone loves a sweet. You don't need to go to a high-end bakery to serve gorgeous desserts in your own home. Making cakes that are as beautiful as they are delicious is easier than you think. The recipes our pastry chefs have shared with us are suitable for beginners as well as seasoned bakers. Precise instructions for perfect results. Each recipe is broken down into easy-to-follow steps that will turn even the most complex recipe into a rewarding experience that will put a smile on your face as you share that first delicious slice with your family and friends.



# ISPAHAN

## PIERRE HERMÉ

When talking about French pâtisserie, Pierre Hermé is the first chef that comes to mind. The celebrated chef is renowned worldwide for his edible masterpieces and creative flavours. The most famous creation of the Picasso of Pâtissiers is the "Ispahan", a symphony of perfectly balanced flavours of rose, lychee, raspberry and almond.

**Composition**  
Rose Macaron, Rose Petal Cream, Lychees, Fresh Raspberries, Rose Petals

For the Rose Macaron  
250 gr almond flour  
250 gr icing sugar  
3 egg whites (90 gr)  
3 gr carmine red food colouring  
250 gr granulated sugar  
65 gr mineral water  
3 egg whites (90 gr)

Sift the icing sugar with the almond flour. Add the food colouring to the first of the 90 gr of egg whites. Add this to the sugar-almond mixture without stirring. Boil the water and the 250 gr granulated sugar until the mixture reaches 118°C. When the syrup is at 110°C, start beating the second batch of egg whites. When the syrup reaches 118°C pour it over the egg whites and beat. Let the mixture cool to 50°C before folding it into the sugar-almond-egg white mixture. Fill a pastry bag fitted with a smooth n°12 tip. Using a spiral motion, pipe two 20 cm discs on baking trays lined with parchment paper. Let the discs rest at least 30 minutes at room temperature before baking. Heat the oven to 180°C. Bake the macarons 20-25 minutes, taking care to open and close the oven quickly twice during the total baking time. Remove from oven and cool.

For the Italian Meringue  
4 egg whites (120 gr)  
15 gr granulated sugar  
250 gr granulated sugar  
75 gr mineral water

Bring the 250 gr of sugar and 75 gr of water to the boil. Brush down the sides of the pan with a wet pastry brush. Let mixture cook until it reaches 118°C. Beat the egg whites until they hold soft peaks. On low speed, add the sugar syrup to the beaten egg whites. Beat until cool.  
PS You will only be using 175 gr of this mixture.

For the Rose Petal Cream  
90 gr whole fresh milk  
3-4 egg yolks (70 gr), room temperature  
90 gr granulated sugar

Bring milk to boil in a small saucepan. In a small bowl mix egg yolks and sugar until smooth. Stirring constantly, add the milk to the egg and sugar mixture. Pour the mixture back into the pot and cook as for crème anglaise, to 85°, stirring constantly. Pour into a mixing bowl and cool quickly.

To complete the cream you will need:  
175 gr Italian meringue (above)  
450 gr unsalted butter, room temperature  
4 gr rose essence (in pharmacy)  
30 gr rose syrup (available in Asian supermarkets, or Monin brand)

In the bowl of the KitchenAid® Artisan® Stand Mixer, beat the butter until light. Add the cooled cream and mix. Gently fold in the Italian meringue, the rose essence and syrup. Use immediately.

Assembly  
200 gr canned lychees, drained  
250 gr fresh raspberries

Cut the lychees in 2 or 3 pieces and drain them the overnight, covered in the refrigerator. The next day, place one of the macaron discs upside down on a serving plate. With the aid of a pastry bag, cover the disc with a layer of rose petal cream. Arrange fresh raspberries at the edge of the cream so that when it is covered you will still be able to see them. Add two more circles of raspberries, leaving space in between for the cut lychees. Add the lychees, then spread with a thin layer of rose petal cream again. Place the other macaron disc on top. Let rest in the refrigerator overnight.

Decoration  
Decorate the dessert with 5 rose petals, held in place by a small dot of rose cream. Add 3 fresh raspberries in the center. Keep in the refrigerator until serving. Ispahan will last two days, covered and kept in the refrigerator.

PHOTO COURTESY OF PIERRE HERMÉ

# VINTAGE BUTTONS

## MOLLY BAKES

I love all things vintage and these buttons remind me of Parisian flea markets. These cake pops have become the signature look of Molly Bakes. You can use silicone moulds to make the buttons or get creative and make your own shapes.

For the Buttons  
20 medium cake pops\*, chilled  
100 gr (¼ bag) each pink, yellow, lavender and green candy melts  
50 gr sugarpaste  
Food colouring paste  
Edible sprinkles of your choice  
1 or 2 vintage button mould/s

Makes 20 pops

Instructions  
Prepare the sugarpaste buttons in advance: take the sugarpaste, colour it with the food colouring paste and knead it. Push a piece into each hole in the mould/s, cutting off any excess with a small knife. Leave to dry on baking paper.

Cover with cling film and store in a cool, dry place until ready to use. When ready to make the pops, melt each colour of candy melts separately. Dip 5 lollipop sticks 2 cm deep into the pink candy and insert halfway into the centre of 5 cake balls. Repeat, using 5 sticks per candy colour.

One by one, dip the cake pops fully into the different colours of candy, so you end up with 5 pink, 5 yellow, 5 lavender and 5 green pops, and decorate with the buttons. Sprinkle with coloured confetti sugar or hundreds and thousands.

Insert the pops into a polystyrene block to dry.

\* Cake pops are made from combining fully baked cake crumbs with frosting to form a moist fudge-like mixture. They are then hand rolled into balls or various other contortions. Then they are dipped in a delicious hard candy coating and decorated in many wonderful ways.

PHOTO COURTESY OF MOLLY BAKES  
SOURCE: CAKE POPS BY MOLLY BAKES, PUBLISHED BY RANDOM HOUSE



# RED VELVET CUPCAKES

## ERIC LANLARD

*This is my American friend Laury's recipe, which was passed on to her by a relative. Unlike most cupcake recipes, there's not a hint of food colouring in this mixture. Instead, the rich colour is obtained from the reaction of the bicarbonate of soda with the vinegar.*

Preparation time: 30 minutes  
Cooking time: 20 minutes

For the Cupcakes  
75 gr pure cocoa powder  
11/2 tsp vanilla extract  
125 gr unsalted butter, softened  
250 gr golden caster sugar  
4 egg yolks  
240 ml buttermilk  
1 tsp fine salt  
325 gr plain flour, sifted  
1 tsp bicarbonate of soda  
1 tsp white wine vinegar

For the Frosting  
240 ml milk  
3 tsp plain flour  
A pinch of fine salt  
225 gr of either dark chocolate (62% cocoa solids) or white chocolate, broken into pieces  
200 gr unsalted butter, softened  
300 gr icing sugar  
2 tsp pure cocoa powder (omit if making white chocolate frosting)  
1 tsp vanilla extract (omit if making white chocolate frosting)

Makes 24 cupcakes

Instructions  
Preheat the oven to 180°C (fan 160°C). Line two 12 - cup muffin tins with cupcake papers. Sift the cocoa and mix with the vanilla in a small bowl. Set aside.

Beat the butter and sugar together using a KitchenAid® Artisan® Stand Mixer set on medium-high speed.

Once the butter and sugar mixture is pale, light and fluffy, add the egg yolks one at a time, and mix until combined.

Add the cocoa mixture and beat well for another minute to combine. Stir the buttermilk and salt together and add it to the butter, sugar, cocoa mixture, a third at a time, alternating with the flour.

Mix the bicarbonate of soda with the vinegar and blend into the batter. Then, with the mixer on high, beat mixture for about 5 minutes, until you have a smooth, glossy batter.

Fill each cupcake case to three-quarters full. Bake for 18–20 minutes or until a skewer inserted in the centre of the cupcake comes out clean.

Cool in the tins on a wire rack for 10 minutes. Remove the cupcakes and cool completely before frosting.

For the frosting, whisk the milk, flour and salt in a small saucepan over medium heat until the mixture thickens and begins to bubble, about 1–2 minutes. Transfer to a small bowl and allow to cool. Melt dark or white chocolate. Set aside to cool.

Beat the butter, sugar and cocoa (if using) together until fluffy. Add to the cooled chocolate followed by the milk mixture and vanilla extract (if using). Beat together until smooth, then spoon into a piping bag with a small plain or star tube. Pipe immediately on to the cupcakes.



PHOTO COURTESY OF ERIC LANLARD  
PHOTOS © CHERIE NICOLLS

# LEMON MERINGUE CUPCAKE

## ERIC LANLARD

*These cuties are a mixture between a lemon sponge cake and a lemon meringue pie.*

Preparation time: 20 minutes  
Cooking time: 15 - 20 minutes

For the Cupcakes  
100 gr unsalted butter, softened  
100 gr golden caster sugar  
1 vanilla pod, split  
2 eggs  
100 gr self-raising flour, sifted  
Finely grated zest of 1 lemon  
75 gr ready-made or homemade lemon curd

For the Meringue  
2 egg whites  
100 gr golden caster sugar

Makes 12 cupcakes

Instructions  
Preheat the oven to 180°C (fan 160°C). Line a 12-cup muffin tin with cupcake papers. For the cupcakes, cream the butter, sugar and vanilla seeds together in a KitchenAid® Artisan® Stand Mixer, until pale, fluffy and well-combined.

Crack in the eggs, one at a time, beating after each addition until fully incorporated. Fold in the sifted flour and lemon zest until well-combined.

Spoon the cupcake batter into the cupcake papers. Add 1 tsp of lemon curd to the top of each cupcake.

Bake the cupcakes in the preheated oven for 15-20 minutes, or until they are pale golden-brown and spring back when pressed lightly in the centre.

Meanwhile, for the meringue, mix the egg whites until soft peaks form when the whisk is removed. Gradually add the sugar, whisking continuously, until stiff peaks form when the whisk is removed. The mixture should be thick and glossy.

When the cakes are cooked, turn off the oven and preheat the grill to its highest setting.

Spoon the meringue into a piping bag with a small plain tube and pipe some in a spiral on top of each cupcake. Place the cupcakes under the hot grill 2 minutes to colour.



PHOTO COURTESY OF ERIC LANLARD  
PHOTOS © CHERIE NICOLLS

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*We all dream of making restaurant-quality food and lots of it at home and KitchenAid® Twelix™ Oven, with its unique, patented convection system, makes it all possible. Even heat distribution inside the oven cavity is the key; from front to back and from top to bottom so that every nook and cranny of your dishes will be cooked to perfection. KitchenAid® technology gives you the precision, control and reliability that allow you to bake on three levels at the same time. Everything will be cooked evenly and perfectly, no matter where it is in the oven. Feel free to double your recipes and invite all your friends. With Twelix™, you'll always be ready for a great party!*

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PASSION FRUIT, MILK CHOCOLATE  
MACARONS | SIGRID VERBERT

*The perfect macaron takes time, but is a perfect mouthful of flavour, dense and airy at the same time, which has captivated and seduced the world of dessert-lovers. An amazing French delight that pairs classic and contemporary tastes: from cassis and violet to white truffle and vanilla. Sigrid Verbert share her favourite with milk chocolate and passion fruit.*

For the Macarons  
220 gr icing sugar  
120 gr almonds  
90 gr egg whites, left at room temperature for 3 days  
30 gr granulated sugar  
20 gr cocoa powder  
pinch of salt, 2-3 drops of lemon juice

For the Filling  
275 gr milk chocolate  
50 gr butter, cold and cut into small pieces  
6 passion fruit

Instructions  
Preheat the oven to 155°C.  
Sift together the icing sugar and cocoa powder. Put the almonds, icing sugar and cocoa powder in the small bowl of the food processor. Pulse until the almonds are finely ground, taking care not to over process. Strain to remove any large lumps of almond.

In the bowl of the stand mixer add the egg whites, salt and lemon juice and beat at high speed until they hold their shape. Lower the speed of the mixer and add the granulated sugar and beat until stiff. Remove the bowl from the mixer.

Gently fold in half of the almond, cocoa, sugar mixture by hand. When partially incorporated, add the remaining dry ingredients and fold. Put the mixture into a pastry bag fitted with a smooth tip and pipe the macarons on a parchment-lined baking sheet. Let rest for one hour so that they form a skin. Bake for 14 minutes, or until set. Remove from oven and cool on a rack.

Scoop out the pulp of the passion fruit and sift out the seeds. Warm the juice (125 ml) in a small pan. Melt the chocolate in a double boiler, stir in the warm juice. Add the butter, stirring constantly until completely melted and amalgamated. Cool the mixture until thick. Fill macarons and keep in a cool place.



PHOTO COURTESY OF SIGRID VERBERT

THE KITCHENAID® FLEX EDGE BEATER  
*The KitchenAid® Stand Mixer has been a part of our kitchens for almost one hundred years. Reliable, sturdy and hard-working, but also innovative, creative and flexible. With a complete array of attachments that range from a Pasta Shape Press or a Food Grinder to an Ice Cream Maker, there's no limit to the versatility of this machine. And just when you think that KitchenAid® has thought of it all, the latest innovation is the Flex Edge Beater, whose flexible edge scrapes down the sides of the bowl continuously, for even better results than you ever thought possible.*

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THE CHOCOLATE BALL  
LORETTA FANELLA

*Loretta Fanella is an artist when it comes to baking and decorating delicious eye-catching desserts. From classic cake recipes to creative and beautifully crafted handmade gâteaux, Loretta Fanella's recipes are precious inspirations for any passionate gourmet.*

For the Crunchy Mango  
150 gr mango puree  
25 gr isomalt  
20 gr icing sugar  
5 gr glucose

Combine all the ingredients and blend for 10 minutes. Sieve and lay the mixture on a silpat mat in the shape of a very thin handkerchief. Bake in the oven at 110°C. for about 30 minutes. Whilst still warm shape the handkerchief so that it looks realistic. Store in a container in a cool dry place.

For the Mango Mousse (filling)  
300 gr mango puree  
130 gr water  
100 gr sugar  
15 gr fish gelatine  
300 gr lightly whipped cream

Heat the water with the sugar. Dissolve the fish gelatine in the syrup and mix thoroughly. Add the mango puree and leave to cool in fridge for 10 minutes. Gently fold in the lightly whipped cream and store in fridge at 4°C.

For the Puffed Chocolate  
300 gr milk chocolate  
100 gr sunflower oil

Heat the two ingredients to 45°C. Cool to 33°C. Fill a siphon and after having loaded the gas canister shake. Cool thoroughly in a vacuum bowl with ice (for example with ice packs). Fill some ramekins, close the vacuum lid and make a vacuum, so the mixture swells. Leave to cool for about one hour and carefully turn out of ramekins once the chocolate has set.

For the Chocolate Arches  
100 gr 70% dark tempered chocolate

Roll the chocolate on a plastic laminate sheet in lines and remove the excess. Roll up the laminate and hold in position with an elastic band. Leave to cool and very carefully make the small chocolate arches. Store in a dry, cool place.

For the Chocolate Ice Cream  
520 gr milk  
60 gr sugar  
120 gr cream  
4 gr ice cream stabilizer  
20 gr powdered milk  
40 gr dextrose  
40 gr invert sugar  
200 gr 70% chocolate

Heat the milk, cream and invert sugar to 30°C. Add the sugar, powdered milk, dextrose and stabilizer and raise the heat to 80°C. Remove from heat and add the chocolate in pieces. Process in mixer for 3 minutes and leave to sit in fridge for 12 hours. Process in ice cream maker and store at -20°C.

For the Stuffed Chocolate Balls  
Chocolate cream (prepared earlier)  
Chocolate ice cream (prepared earlier)  
Candied apricot in pieces  
20 gr powdered liquorice

Fill a small semi-spherical mould with chocolate ice cream. Put in chill blaster at -25°C. Fill the other mould with the chocolate cream and put 4 small apricot squares and a pinch of liquorice in the middle. Cover each semi-sphere with one filled with frozen chocolate ice cream to make a complete ball and put in chill blaster at -25°C.

For the Wet Spheres  
100 gr crunchy cereal spheres  
140 gr 84% dark chocolate  
60 gr cocoa butter

Cover each ball with the crunchy pearls and stick them to the surface. Heat the chocolate with the cocoa butter at 30°C. and quickly wet the frozen balls. Store in the freezer at -18°C.

Himalayan salt in chunks, grated over the dish before serving.



PHOTO COURTESY OF LORETTA FANELLA

THE KITCHENAID® CHEF TOUCH™:  
THE SOUS-VIDE COOKING SYSTEM  
*KitchenAid® has teamed up the Vacuum Machine with the KitchenAid® Steam Oven and Shock Freezer, creating the first Sous-Vide cooking system for the home, the innovative Chef Touch™. Sous-Vide cooking is a delicate high-quality, low-temperature cooking method that consists in blending fresh ingredients with their seasonings, vacuum-sealing them in special pouches, and steaming them at temperatures never higher than 100°C. The absence of air, the sealed pouch and the low temperature steam cooking insure that all the juices are retained by the food, resulting in wonderfully moist, tender, lush and succulent dishes.*

THE KITCHENAID® VACUUM MACHINE  
*The new Vacuum Machine by KitchenAid® is one of the key elements of the Chef Touch™ System. It is a vacuum chamber that permits the residual pressure to reach 5mbar, exactly like professional vacuum machines. Vacuum packaging seals in foods goodness, flavour and texture. The vacuum creates ideal conditions for food's preservation, resulting in longer-lasting freshness, but also opens up a whole new world of cooking for the home chef.*

THE KITCHENAID® SHOCK FREEZER  
*KitchenAid® Shock Freezer is an amazing addition to any kitchen. It is capable of cooling or freezing raw or cooked food in minutes, preserving its aroma, taste and nutritional value with its two professional functions: Blast Chilling and Fast Freezing. The Blast Chilling function reduces the temperature of oven-hot cooked food to +3°C, ensuring the high quality of the food and its preservation. Fast Freezing quickly lowers the food's core temperature to -18°C. This results in smaller ice crystals forming in the food compared to normal freezers, thus preserving its texture and flavour, even after defrosting. Great food anytime.*

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PRODUCTS WORTHY OF THE GREATEST CHEFS

*Be creative, trust your instincts and enjoy the adventure of creating the most eye-catching desserts with KitchenAid® appliances! Set your creativity free by trying new ingredients and new cooking methods. KitchenAid® will help you to become a truly great pastry-chef.*

WHAT TO USE TO MAKE GLORIOUS, GLAMOROUS CAKES

On every step of the way, from ingredients to finished products, KitchenAid® is there to help you whip, blend, bake and cool so that your cakes and pastries are everything that you hoped they would be. The only thing we can't do with you is eat them. That we leave for your friends.

THE KITCHENAID® TWELIX™:  
PROFESSIONAL FUNCTIONS IN YOUR OWN KITCHEN

*We all want the most from our home appliances. Nothing should get in the way of our making and baking the perfect dessert. KitchenAid® can help you to master the complex and exact science of baking. Twelix™ oven has 16 professional functions: 6 for roasting, 5 for baking and of course 5 for pastry.*

*Pâté à Choux, Croissants and Brioches, Sponge Cakes, Plum Cakes and Short Pastry will be worthy of the best pâtisseries. Special algorithms will take care of the cooking process just like a maître pâtissier would. Your talent and recipes will do the rest!*

THE KITCHENAID® TWELIX™:  
TWELI-BASE FUNCTION

*A test of a great oven is a perfectly cooked fruit pie: the bottom crust completely cooked, evenly golden and fragrant; the filling succulent. With Tweli-Base you will never have to worry again. With this unique function, the oven is heated from below so that all your pie crusts will be pâtisserie-perfect, while the top of your pie will continue to cook delicately, thanks to the hot air uniformly blown and distributed through a special design baffle. The Tweli-base function is also ideal for crème caramel, cocottes, sweet or savoury flans and any preparation that requires a well-done base and a gentler approach on the top to avoid overcooking, drying or browning the surface of the dish.*

TO LEARN MORE ABOUT THESE PRODUCTS  
VISIT THE KITCHENAID® WEBSITE [WWW.KITCHENAID.EU](http://WWW.KITCHENAID.EU)

FROM ABOVE: KITCHENAID® MICROWAVE® KMPC 3610, WARMING DRAWER KSDX 2910,  
TWELIX PYROLITIC OVEN KOTP 7010 AND STAINLESS STEEL COLUMN SIC 1800

KitchenAid®

KITCHENAID magazine / MAIN COURSE





## THE ULTIMATE OVEN

We asked Tim Anderson, at 26 the youngest MasterChef winner ever, what to look for in the ultimate oven. Tim won the UK edition of the MasterChef on Wednesday, 27th April 2011.

"It is very important that the temperature of the oven is uniform and reliable so that foods are cooked evenly through and through. This also gives extra volume and tenderness to baked goods; biscuits, cakes and pies. They will have amazing aroma, freshness and beautiful colour.

Ovens that have extremely even heat distribution, precise temperature control and that maintain the correct temperature when foods are introduced, give the best results and are reliable for timing as well. Nothing gets over or under cooked; everything is crisp, golden, fragrant and at the height of perfection. Precision in an oven means not having to worry about the timing. You can count on things being done when they should be, perfectly and evenly.

When baking, being able to do so on three levels facilitates things like layer cakes. Being able to put all layers in the oven at the same time means that one or more of the layers does not have to stand and wait while the others bake.

Another important quality in an oven is to be able to bake perfectly recipes, such as fruit pies, which call for heat from below. A soggy crust in a pie, or a focaccia or pizza which is not cooked underneath is disappointing after all the work and preparation which goes into getting it into the oven. You have to be able to count on your oven, no matter what you are baking. The oven of my dreams? One that can feed a crowd with no compromise on quality."

And guess what? KitchenAid® Twelix™ Oven can do that. Here you are, Tim. Help yourself!

### THE KITCHENAID® TWELIX™ : FOR PROFESSIONAL BAKING, AT HOME

Every passionate home chef dreams of producing restaurant-quality food in their own home. The perfect oven for this has the ability to cook a variety of foods, evenly, perfectly...and when required, in large quantities. The Twelix™ Oven is all of that. With its capacity, a generous 40% more than traditional ovens, and with the exclusive Twelix™ technology, every dish will be cooked to perfection. The secret for perfect cooking is even heat distribution, and the whole cavity of the new KitchenAid® Twelix™ Oven is uniformly heated thanks to the exclusive Twelix™ convection system. Twelix™ guarantees the same temperature at every different level of the oven: top to bottom, front to back. Heat distribution is so uniform that you can cook on three different levels at the same time rather than the standard two, so you'll be ready with three trays of perfect cupcakes in the time you'd normally use to bake one, and all three will be perfect.

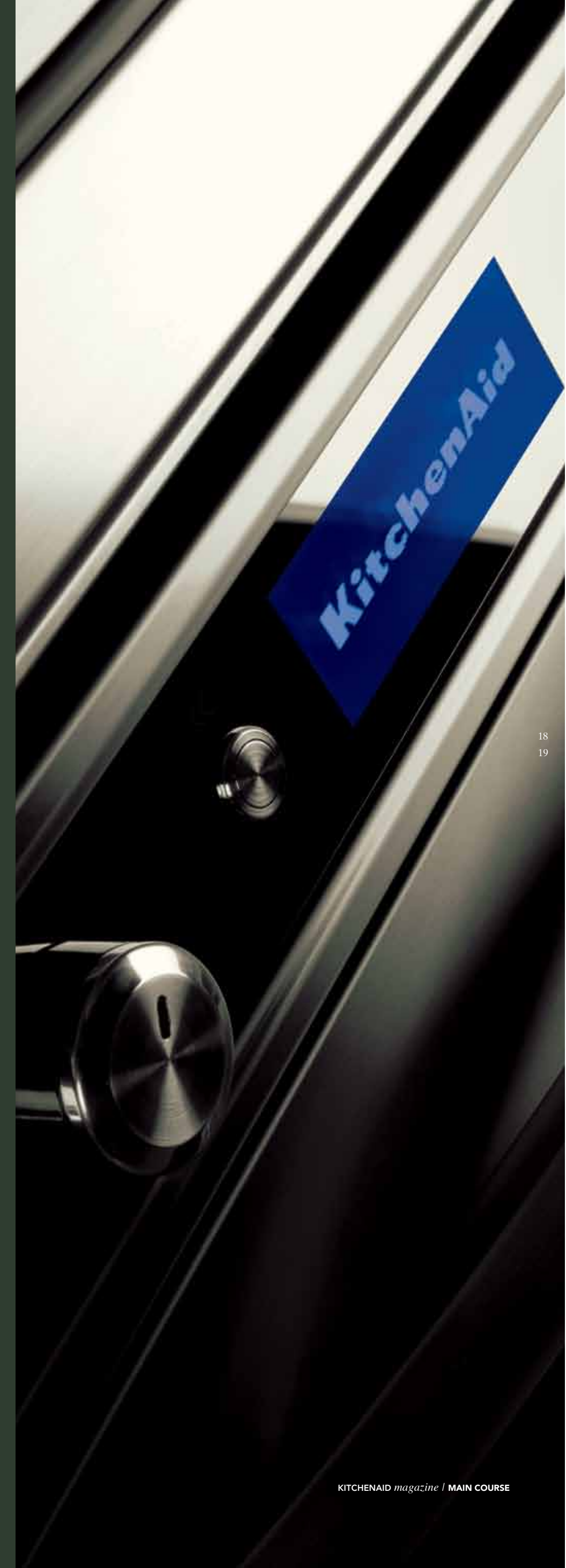
With Tweli-Grill, that activates the grill and half of the unique circular heating element at the back of the oven, your meringue topping or fruit gratin will be perfect, and you'll be able to grill simultaneously on two levels, doubling the quantity of food you can prepare and serve at the same time.

On top of being able to feed a crowd, the new KitchenAid® Twelix™ Oven boasts 16 professional functions for roasting, bakery and pastry, each studied for a specific type of dish, with the ideal temperature recommended. The oven chamber is automatically prepared with optimum preheating, and cooking is managed automatically with a dedicated cycle for each recipe. To top it all off, special functions are available for warming, dough proving, drying fruit and vegetables, slow-cooking meat and fish and making yoghurt. The pyrolytic version will even clean itself.

### THE KITCHENAID® TWELIX™ : TWELI-GRILL FUNCTION

The KitchenAid® Twelix™ Oven boasts several innovative functions, including the Tweli-Grill. With Tweli-Grill, you can grill large amounts of food on two levels at the same time with amazing results. Thanks to the Twelix™ convection system, while the top tray starts grilling, the second one, placed at a lower level, delicately starts cooking thanks to the hot air blown into the cavity by the Twelix™ fan. Once the food on the upper shelf is browned to your satisfaction, swap the position of the two shelves and finish cooking. In this way, the food on both shelves can be served at the same time, with the same temperature and level of browning.

ON BOTH PAGES: KITCHENAID® TWELIX™ PYROLYTIC OVEN KOTP 7010





THE FABULOUSLY CHIC COLOURS  
OF A FRENCH PÂTISSERIE IN  
YOUR KITCHEN

Every year KitchenAid® creates new ranges of colours with intriguing, evocative names: Spring Zest, Boho-Chic, Cool Candy, Metallic Fairy.... Among those launched in 2011, how could we not mention the French Pâtisserie collection? A collection of three delicious colours to tempt us: vibrant and fragrant **Raspberry Ice**, delicate, opalescent **Café Latte** and warm, seductive **Apple Cider**.

In the September 2011 edition of Maison et Objet, one of the most important appointments in the world of international design, Apple Cider took the place of honour. KitchenAid® has decided to use this magnificent alluring bronze colour that reminds us of marron glacé and the most luscious and fragrant pralines to create a special limited edition of its three-door fridge-freezer.

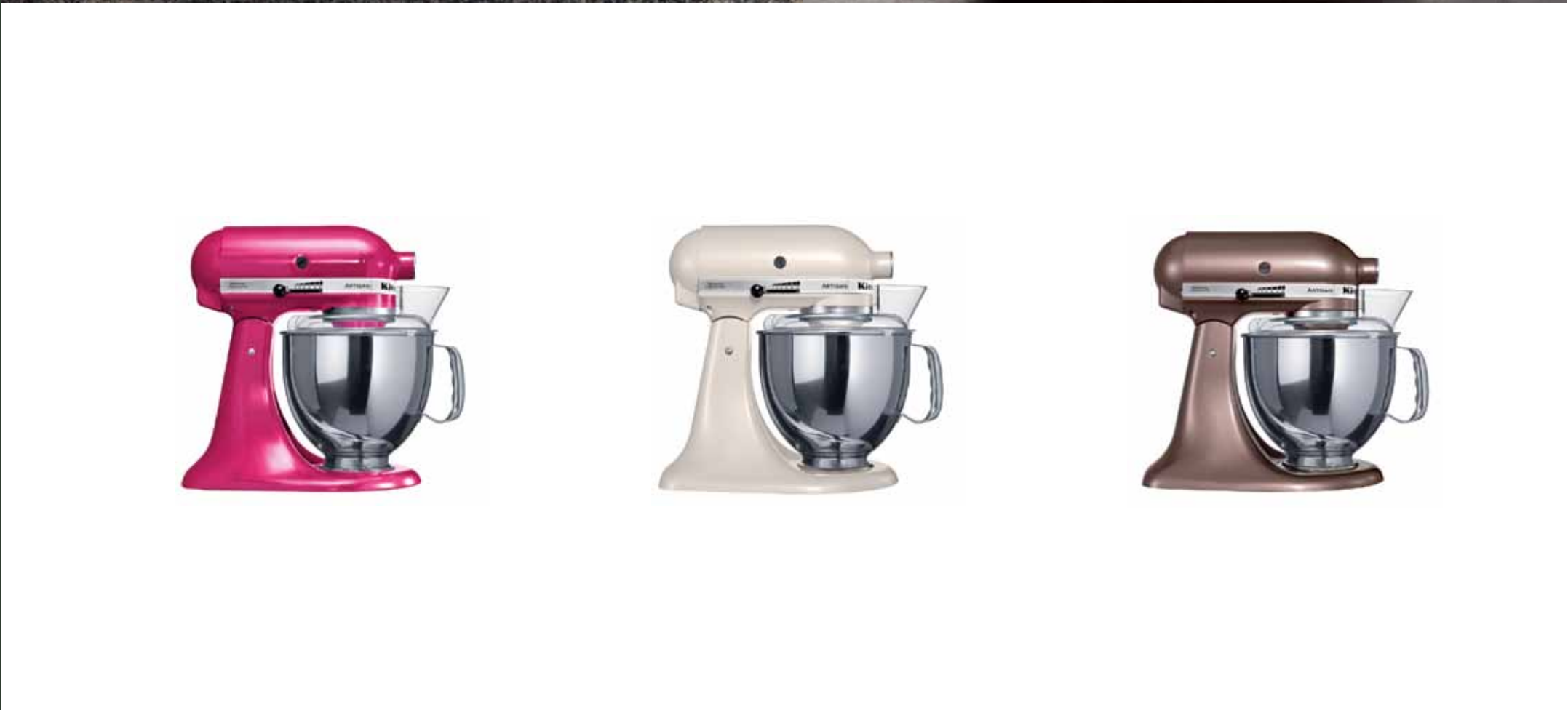
KitchenAid® proposes the trendiest colour of the season combined with aged, textured woods, natural stones, brushed steel and aged metals. The tactile quality of these authentic materials together with the timeless design of the refrigerator and the rest of the large appliances range make a seductive combination that sets off the fabulously iconic look of the KitchenAid® Artisan® Stand Mixer.

FRENCH PÂTISSERIE PALETTE

*Romantic, Sophisticated, Revisited*

*French Pâtisserie Colour Palette wants to remind us about traditional skills and updated glamour in cooking as a professional gourmet. The evocation of fragrances and flavours and the consistency of ingredients is the main inspiration for this Colour Palette: cooking is an art that includes all the five senses and KitchenAid® captivates all your senses with this sophisticated Palette.*

TO LEARN MORE ABOUT THESE PRODUCTS  
VISIT THE KITCHENAID® WEBSITE [WWW.KITCHENAID.EU](http://WWW.KITCHENAID.EU)







## LUCA GARDINI

*This young, passionate sommelier has won many prizes and in 2010 was voted World's Best Sommelier. Luca has explained his philosophy of pairing wines with desserts in a very generous and informative interview. Everyone take note!*

Luca, what is your philosophy when paring wines with desserts?

Sensitivity and creativity. Wine and food create emotions. A good sommelier should be able to interpret them, not necessarily following strict rules, but by listening to what his palate, the food and the wine communicate to him. When a dessert and wine are well-paired, it will prolong the pleasure and emotions that both kindle.

What do you love most about pairing sweets with wines?

I love the challenge and the creativity required in finding a wine which will exalt or contrast the particular characteristics of a dessert. I tend to choose wines whose personality is different to the one of the dessert in order to set each other off. For something which is rich and complex, I will often pair it with a wine which is dry, possibly with an alcoholic note even though it maintains an intense bouquet. I may also choose something which is distilled rather than a wine. I like to be guided by my instinct.

What tips would you give a gourmet when choosing a wine to pair with a dessert?

First of all, do not choose a wine which will overpower the dessert. The aim is to complement the dish, either by seconding its characteristics or by contrast. Do not choose a wine to please your own palate, but choose one that will bring out the best in the dish. Learn about the ingredients which are in the dessert: how they react, their qualities and their characteristics. Pay attention to the subtleties in taste and perfume: it is often this attention to detail that will lead you to the most sophisticated or intriguing choice. And surprise people, have fun. A great dessert is something wonderful and a great source of inspiration.

How would you choose the right wine for a chocolate or fruit dessert?

It depends a lot on how the dessert is prepared. Cakes tend to have a marked taste and are relatively easy to pair, whereas creams, mousses and the like have more complex flavours that require more creativity and openness to find an interesting choice. For chocolate desserts, it depends largely on the texture of the dessert and the type of chocolate used. The wines could be whites with a delicate sweetness or reds with a more incisive flavour and a tannic aftertaste. With fruit desserts, I prefer sweet wines that are delicate with an aromatic quality while I would exclude wines that are too sweet or that have a decisive flavour.

## SOMMELIER'S SECRETS SUGGESTIONS BY THE WORLD'S BEST

### THE KITCHENAID® WINE COOLERS

*The world of wines has expanded and grown incredibly over the last few decades, with countries such as Chile, Argentina, Australia, China and California making world-class wines, not to mention the great classics Italy, France and Spain.*

*Where better to keep such treasures than in a refrigerated wine cooler by KüchenAid®? It will keep your wines at the correct temperature and humidity, with proper ventilation and protected from the sun with its UV protection glass fronts. With three different models to choose from, there is certainly the perfect one for your home and your wines.*

*KitchenAid®: for the perfect glass of wine, anytime.*

TO LEARN MORE ABOUT THIS PRODUCT  
VISIT THE KITCHENAID® WEBSITE [WWW.KITCHENAID.EU](http://WWW.KITCHENAID.EU)





KITCHENAID® CLADDED WINE CABINET AND BOTTOM MOUNT REFRIGERATOR: KRBV 9710

# À LA CARTE

## WONDERING WHAT TO POUR WITH THAT PIECE OF CAKE?

### WINERIES

*KitchenAid® has brought together a rich collection of desserts to share with you, and we asked Luca Gardini to choose the perfect wine to bring out the best in both food and wine. He has given us some amazing choices that will be sure to tickle your fancy and please your palate.*

### DESSERTS

**Ispahan** *Pierre Hermé (p. 10)*  
The creative complexity of the elements which go to make up this dessert create a sophisticated labyrinth for the palate. Passing from the sweet acidity of the raspberries and lychees, to the fattiness of the cream which enrobes your palate, mixed with the headiness of rose petals. It requires a wine which has a similar structure of flavours and aromas.

**Vintage Buttons** *Molly Bakes (p.11)*  
These sweets are particularly inviting and bring back childhood memories. Delicious confections with different tastes and aromas, they are a virtual explosion of taste and colour with a good crunch and very sweet. They need a wine with a strong personality, but with a low level of sweetness to act as a counterpoint to the sweetness of the buttons.

**Red Velvet Cupcake** *Eric Lanlard (p. 12)*  
An intriguing, creative dessert with unusual contrasts of aromas and flavours. The ingredients for the cake, in particular chocolate and vanilla, harmonize with the stronger acidity of the icing. It requires a wine whose sweetness is balanced by full-bodied flavour.

**Lemon Meringue Cupcake** *Eric Lanlard (p. 13)*  
This is a light, fresh dessert; the zesty aroma of lemon is contrasted by the richness of the meringue.

**Passion Fruit, Milk Chocolate Macarons** *Sigrid Verbert (p.14)*  
The intense and sophisticated flavours of the macarons is determined by the perfect balance between the unctuousness of the almonds, the refreshing flavour of the passion fruit and the aromatic note of cocoa.

**Chocolate Balls** *Loretta Fanella (p.15)*  
There is a surprising use of chocolate in all its forms: starting with blown, then fondant cream and finishing with ice cream. These flavours are exalted by the use of strong aromas to contrast and counterpoint the chocolate: dried apricot, orange oil and crunchy mango. This is a dessert with a large personality and it needs a wine of equal importance to match it.

### WINES

**Gewürztraminer Heimboung Sélection de Grains Nobles 2005 Domaine Zind Humbrecht - Alsace (100% Gewürztraminer)**  
Bright, ochre-yellow colour. In the nose, it has great depth; the distinct aromas of the variety are the first to emerge with hints of candied grapefruit, sultanas, tea rose, jasmine, exotic fruit and cream of hazelnuts. The palate encompasses you with vivacious freshness, in harmony with its creamy sweetness. Persistent finish with returns of honey and ginger.

**Arbois Vin Jaune 2006 - Domaine Rolet Père & Fils ( 100% Sauvignon)**  
The colour is golden yellow with good intensity. The complex nose reveals notes of walnuts, cane sugar and green apple. They are rounded off by notes of mushroom, smoke and wet earth. There is only a slightly perceptible sweetness counterbalanced by marked freshness. Ample structure and a full-flavoured finish.

**"Bambulé" Verdicchio dei Castelli di Jesi Passito DOC 2003 Fattoria Coroncino (100% Verdicchio)**  
Good clarity, golden colour with amber highlights. Nuances of peach preserves, dried pineapple with touches of confetto and enamel. The finish recalls a note of alpine mint, resin and peanut butter. Fresh, full palate with hues of exotic fruit and toasted nuts blend together.

**Quarts de Chaume 2006 Domaine des Baumard - Anjou (100% Chenin blanc)**  
Luminous gold in colour. An exuberant nose of fruits and flowers: pineapple, quince, orange peel, hibiscus and jasmine. Letting it breathe brings out notes of dried fruit, chestnut honey, nutmeg and touches of smoke. Full palate, generous and elegant. The sweetness, which is present but not excessive, gives way to a pleasant freshness and a sharp mineral. In aftertaste, there are notes of camomile flowers, hay and nuances of citrus.

**Ausbruch Turner Burgenland 2006 - Heidi Schröck (100% Furmint)**  
Golden yellow with antique gold highlights. From the olfactory complexity of the wine emerge notes of toasted pine nuts, candied citrus, panforte and cocoa. Letting the wine breathe brings out notes of curry, caramelized figs, toasted almonds and exotic fruit marmalade. It is soft on the palate, its full-bodied flavour and the slightly trace of acidity come together harmoniously in the finish of orange marmalade, liquorice and cream of hazelnut.

**"Antico Gregori" S.A. L108 Vernaccia di Oristano Bianco DOC ( Vernaccia 100%)**  
Amber in colour with hints of mahogany. Toasted almond, dried walnut and sultana raisins with touches of graphite and wet stone. Letting it breathe, touches of balsam and sunshine emerge. It has great length, with strong alcoholic flavour supported by other components; a hues of ginger, barley and candied orange peel.



TIPS

*The world of pastry is a rewarding one, but with many little pifalls that can stand between you and success. KitchenAid® has asked the experts and here are some of their tips so that all your recipes will be delicious and picture perfect.*

MARVELOUS, SOFT CROISSANTS

Everyone loves to have croissants, particularly when they are soft and fresh. Homemade croissants taste delicious if you use the right ingredients and appliances. The recipe is easier than you think. Soon your house will be full of the aroma of freshly-baked croissants!

- Ingredients**  
250 gr plain flour  
125 gr butter  
2 whole eggs  
40 gr sugar  
50 ml milk  
25 gr yeast or 1 teasp dried active yeast  
1 pinch salt

**First Mixture – risen**  
Dissolve the yeast in the milk warmed up to 36° C. Stir in 85 gr of flour and mix evenly. If you using the Kitchen Aid® Artisan® Mixer with the dough hook, select a low speed. When the dough is almost ready,complete kneading to a ball with your hands. Using your KitchenAid® oven’s Proving Function (select “Special Functions – Proving”), let rise for 60 minutes. On the level of the oven recommended on the display.

**Second Mixture – not risen**  
Make a well in the centre of the remaining flour – 165 gr – and stir in the sugar, the eggs and the salt into a smooth mixture. Blending the two mixtures and further kneading. Blend this mixture with the first risen one, kneading vigorously. Put the resulting dough into a bowl and cover it with a wet cloth. Let the dough rise in the oven for 30 minutes on the level recommended on the display selecting “Special Functions – Proving.”

Roll out the dough on the working top to a 5 mm-thick rectangle, using a rolling pin. If necessary, “trim” the edges to obtain a regular rectangle. Cut out of the dough triangles having a 10 cm base and 15 cm height. Brush the triangle surface with beaten egg. Fold the dough, starting from the base of the triangle, to obtain the typical croissant shape. If you want to make filled croissants, the jam – or any other filling – should be placed in the centre, towards the base of the triangle. Ideal amount is 10 gr

(one tsp) of jam per triangle. You can now freeze the croissants for future use.

**Baking**  
Place the croissants in a baking tin (without greasing it). Before baking, one final 40-minute rising stage is required, placing the tin on the level recommended on the display and selecting again “Special Function – Proving.” Pre-heat the oven selecting “Prof. Pastry – Croissants” and bake the croissants on the level recommended on the display for approximately 20–30 minutes.

..and now you have a heart of goodness just waiting to cheer your moments of relaxation. Enjoy yourself!

DELICATE MERINGUES

To make really light meringues it is important to use the right ratio of egg whites to sugar (1:2), the egg whites should be room temperature and the KitchenAid® Stand Mixer, with its metal bowl and planetary action, will whip them to maximum volume. The meringues should bake at low oven heat over a long, slow cooking time. Even heat distribution will allow you to bake several trays of meringues at the same time. When baking time is over, the meringues are left in the oven until completely cool. To be precise, rather than baking, the meringue actually slowly dries out. The result will be wonderfully light, crisp, white meringues.

THE PERFECT CUPCAKE

The fairy cake or cupcake, has become a miniature work of art. Incredible flavours and decorations to tempt and delight us. Books, programs and stores have been made all around this little delicacy. Here are a few tips which will help you make your cupcakes look and taste fabulous. Fill your cupcakes 1/2 to 2/3 full. If you fill less than 1/2 of the well, your cupcakes could end up being dry as well as looking too small. The risk then would be that you use too much icing to cover up the fact that they are small.

Choose the right cupcake pan. Good cupcake pans are shiny and heavy, making 6 to 12 at a time. You will need at least two pans so that you do not need to wait for the cupcakes to cool before making the next batch. If you have a KitchenAid® Twelix™ Oven, you can even bake 3 pans at a time. Line the cupcake pans with either parchment or liners. This will make them easier to remove and prettier to look at once they are done. If you do not have either, remember to use a non-stick spray.

Bring all your ingredients to room temperature before mixing. This way the batter will come together more easily. Do not overmix the batter. This will cause the cupcakes to be chewy rather than moist.

Bake cupcakes at the proper temperature in a pre-heated oven. As with any recipe, but especially with baked goods, only putting the batter in the oven when it is well preheated will bring maximum raising and results. By the way, the KitchenAid® Twelix™ oven pre-heats faster than the best ovens currently on the market.

THE SECRET OF BEAUTIFUL MACARONS

Strangely enough, the secret to beautiful smooth, domed macarons is to let the separated egg whites sit at room temperature for a few days before making them. Work calmly and without baking or boiling other things at the same time. Meringues are extremely sensitive and absorb the humidity in the air around them very easily. Use the KitchenAid® Stand Mixer (in your favourite colour!). Beat the egg whites gradually, then when light, replace with the special macaron beater until you obtain the proper consistency. When baked, the macarons will have their lovely, distinctive frill around the bottom.



TOOLS

*We all have something in the kitchen that we couldn't live without. Our favourite thing. As soon as we start to use it we feel confident, happy, knowing that it is our best friend, that it won't let us down and that we can count on great results. Years of mixing, baking and pre-serving together have made us inseparable: just like best friends. We asked some of our guests to tell us who their best friends are, and this is what they had to say.*

CHLOÉ	MERCOTTE	CATHERINE PLETTINCKX DE TAARTENFEE
<p><i>At 27, Chloé Saada has become cupcake sweetheart of Paris. For her, the world is a wonderful pink place and she invites you to be a part of it.</i></p> <p>My best friend in the kitchen is my pink KitchenAid® Stand Mixer. I couldn't live without it. I'm a total fan. If I were to choose a second thing everyone should have, I would definitely say the KitchenAid® Blender: perfect for delicious smoothies and vanilla-bourbon iced coffee.</p> <p>40 Rue J.B. Pigalle, 75009 Paris, France Phone: + 33 (0) 6 98 76 80 84 cakechloes.blogspot.com</p>	<p><i>The most influential food blogger in France, Mercotte ( as she is known) dispenses her knowledge and good advice to a wide cyber-audience.</i></p> <p>I couldn't get by without my KitchenAid® pyrolitic Steam Oven. I can make yoghurt, dry mushrooms and use professional functions for breads and cakes. Of all the ovens I have had in my life, this is the one with the most effective grill, which bakes hundreds of macarons perfectly on several levels. Quite simply, indispensable.</p> <p>www.mercotte.fr</p>	<p><i>In 2007, Catherine started to blog about her culinary adventures and now, three years later, she has written her first book, and she also has a successful own shop and web shop! If you are looking for a great example of how someone made her living with her favourite hobby... meet Catherine Plettinckx, The Pie Fairy!</i></p> <p>If I could, I'd take it to bed with me... I have no problem making that confession. I would never have been able to pursue my career as the “cake fairy” without my light blue KitchenAid®Artisan® Stand Mixer. It is very silent, reliable, versatile and guarantees a fast, through mixing. And of course it looks so beautiful! You really don't need to hide it away in the closet when you have guests. It is an absolute gem!</p> <p>Appeloon bvba, rozenlaan 33, 2630 aartselaar, Belgium Phone: + 32 47 37 07 905 www.detaartenfee.be</p>

THE KITCHENAID® SUPERHEATED STEAM OVEN

*The SuperHeated Steam technology by KitchenAid® is a healthy way of cooking that protects the quality and consistency of foods, their colours and aromas. With SuperHeated Steam it is possible to combine the heat of a traditional oven with "injections" of steam to obtain dishes with perfect, golden crusts that are tender and moist inside, or use the Pure Steam function with the help of a special steaming accessory. Meat, fish or vegetables: everything will be light as a feather, delicious and tender.*

THE KITCHENAID® BLENDER

*The Artisan® Blender by KitchenAid® has an exclusive motor with Intelli-Speed control that automatically maintains the same speed, even when new, denser ingredients are introduced. The Soft-Start function starts the blender off at low speed and draws the ingredients towards the blades and gradually increases speed until the desired setting is reached. Perfect for delicious drinks, velvety purées, smooth batters and luscious creams.*

TO LEARN MORE ABOUT THESE PRODUCTS  
VISIT THE KITCHENAID® WEBSITE WWW.KITCHENAID.EU





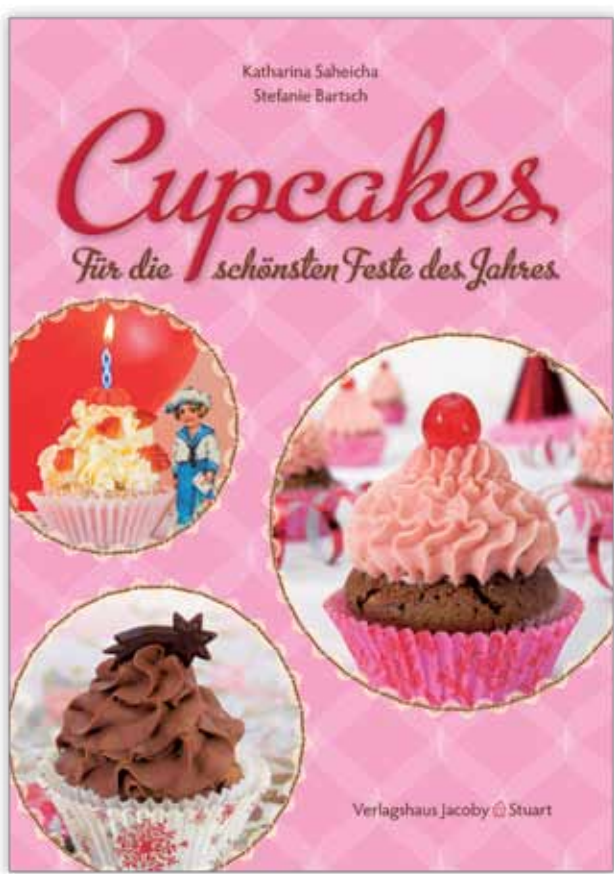
We have poured over many cookbooks in order to make this selection for you. We hope that you enjoy these as much as we do, and that the pages will become spattered and stained with use!



REGALI GOLOSI  
A Year of Sweet and Savoury Recipes

Author: Sigrid Verbert  
Publisher: Giunti

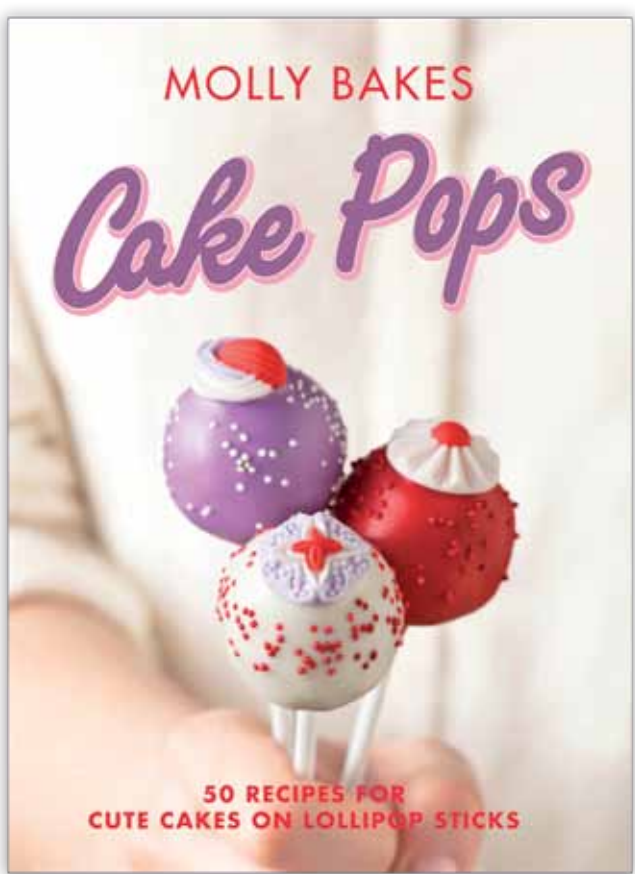
Sigrid Verbert is a Belgian food blogger and photographer who lives in Rome, writes in Italian and is famous for her popular blog, [www.cavolettodibruxelles.it](http://www.cavolettodibruxelles.it). She loves the perfume of fig trees, the delicate northern sun, Scandinavian design and panini with prosciutto. In her life and in her work she documents life's little imperfections that make it so worth living. Her latest effort, *Regali Golosi*, is a collection of 150 quick and easy recipes to offer as gifts or to enjoy yourself. Suitable for any and all occasions, the recipes range from soft and smooth to crispy and crunchy snacks, appealing to everyone, young or old. Breakfast foods, drinks, biscuits, jams, cakes that will satisfy from the health addict to the dedicated gourmet... you are sure to find a recipe in here both for your best friend and your mother-in-law.



CUPCAKES  
Für die Schönste Feste des Jahres/For the Best Festivals of the Year

Authors: Katharina Saheicha, Stefanie Bartsch  
Publisher: Verlagshaus Jacoby & Stuart

Katharina Saheicha is a trained physicist: that's why you can be sure that her creations are found on a precise, balanced mix of ingredients that guarantees a perfect result, but they are also full of fun, colour and life. Adding a little piece of happiness to everyday life through her blog, her website ([www.cupcakes-cupcakes.de](http://www.cupcakes-cupcakes.de)) and her books, Katharina's little wonders have started gracing the tables of Germany and the world. In her yummiest book yet, Katharina provides us with 55 scrumptious new recipes for eleven of the foremost festivals throughout the year. Stefanie Bartsch's beautiful photographs bring the creations to life and make your mouth water just looking at them! All of the recipes are easy to make and decorate, only use natural ingredients and are just waiting for you to become your next family favourite.



CAKE POPS  
50 Recipes for Cute Cakes on Lollipop Sticks

Author: Molly Bakes  
Publisher: Random House

Cake Pops are the hot new baking trend. Cuter than a cupcake, they are as fun to make as they are to eat. A cake pop is simply a scrumptious ball of cake, dipped in chocolate, lovingly decorated by hand on a stick you can hold. In this fully illustrated new book, the UK's Queen of Cake Pops is on hand with over 50 unique and irresistible foolproof recipes. Be inspired and get creative with these gorgeous little treats! Cake Pops are a perfect gift that can be themed for any occasion, from birthdays to baby showers. There are lots of different flavours, from classic chocolate to adventurous red velvet. When it comes to decorating, the sky's the limit, with everything from simple coloured balls to love hearts, animals, clowns and fluffy clouds. Molly Bakes discovered a talent for baking when she lost her job the day before her 29<sup>th</sup> birthday. The night she was made redundant, she stayed up until 1AM baking cakes for her birthday party. She remembered a secret cupcake recipe in her mother's cake book. So she decided to try her hand at baking just for fun. Her friends loved the cakes, and Molly Bakes was born.



**RECIPES AT YOUR FINGERTIPS WITH KITCHENAID®**  
With an ongoing desire to offer its customers the best possible service, KitchenAid® is launching their cookbook as a digital app. From now on, with every purchase of an Artisan® Stand Mixer, you will have the opportunity to receive KitchenAid® – The Cookbook illustrated with beautiful photographs by Tony Le Duc in a digital format, available as a free application for iPhone, iPod and iPad. Whether at home, at your friends' houses or even at the supermarket, you will never be without KitchenAid® – The Cookbook! The application highlights the many features offered by the Artisan® Stand Mixer, thanks to its many standard and optional accessories. The application will provide you with illustrated user advice to make the best recipes, listed by different categories. It is incredibly simple to get the application: just send your completed warranty card. Your e-mail address is essential because it will allow KitchenAid® to contact you and send you a unique promotional code to download the free application. Our KitchenAid® Call Center will be happy to help you with any questions that you may have.

TO LEARN MORE VISIT THE KITCHENAID® WEBSITE [WWW.KITCHENAID.EU](http://WWW.KITCHENAID.EU)



## GOURMET DELIGHTS: THE SECRET WORLD OF PLEASURE, TASTE AND SENSATIONS

*Today's gourmet is always on the lookout for new taste experiences, places to visit for inspiration. KitchenAid® has asked the world's most famous pastry chefs to reveal their favourite places.*

### HAPPINESS IS A PÂTISSERIE

Happiness can be found in an intimate, elegant space filled with bite-size cakes, biscuits and pastries – all reflecting that ‘a little of what you love is good for you’. Happiness is a pâtisserie, a haven of self-indulgence! Here, like a never-ending series of magic potions, cakes, creams and chocolates are a source of intense and unique pleasure. Elusive perfumes, smooth, intense flavours, the crunch of a pastry's brittle coating that gives way to an ethereal creaminess as you bite into it... these are some of the sensations that meet your palate and challenge your senses in a pâtisserie, a little piece of heaven-on-earth. In this rich and warm environment, the palate lingers over the sensations produced by a wonderful cake, whose lasting after taste is a sign of its character.



COLOGNE

Madame Miammiam

In the Belgian quarter of Cologne lies a fairytale place for cake lovers: Madame Miam-Miam. Anne Schulte and her husband Peter Schmitz share a love for food in general, but above all for beautiful and delicious cakes. Anne loves to put all of her creativity into multiple layers of brightly coloured goodness to delight customers and passersby. Moments of happiness and self-indulgence are guaranteed. The store itself is simple, charming and unadorned except for the myriad of colourful cakes which speak for themselves.

We had the good fortune to speak with Anne, and this is what she had to say about glamorous, glorious and indulgent cakes. “A growing number of customers want a glamorously decorated cake as their dinner table’s highlight, a delicacy to indulge themselves and a pleasure that will stay in their guests’ minds because it tasted and looked so good.”

39 Antwerp Weg, 5067 Cologne, Germany  
Phone: + 49 (0) 221 27 19 242 - www.madamemiammiam.de

PARIS

Comptoir de Pâtisserie

Le Mandarin Oriental, the new Parisian Palace that recently opened, is home to the irresistible "Comptoir de Pâtisserie". With a nod to Honoré, the Patron saint of bakers and pâtissiers that gave the name to the world-famous dessert, the pâtisserie is full of exquisite and savoury delights to enjoy cuddled up in one of the comfy chairs in the lobby, or at home. Thierry Marx is the creative genius behind the Comptoir. Let him take you on a sensual, culinary voyage. A must.

251 Rue Saint-honoré, 75009 Paris, France  
Phone : + 33 (0) 1 70 98 78 88 - www.mandarinoriental.fr

Pierre Hermé Paris

For Pierre Hermé, pastry is an art as is music, painting or sculpture. Pleasure is the guide and inspiration for Hermé the artist on his trips, in his encounters with other people and other cultures. Give in to temptation in one of his beautiful temples dedicated to all things delicious.

185 Rue de Vaugirard, 75015 Paris, France, Phone: + 33 (0) 1 47 83 89 96  
72 Rue Bonaparte, 75006 Paris, France, Phone: + 33 (0) 1 43 54 47 77  
www.pierreherme.com

LEICESTERSHIRE

Fiona Cairns

It all started 25 years ago in Fiona's kitchen. Her husband, realizing how truly beautiful and delicious her cakes were, encouraged her to open a bakery. In the beginning, Fiona worked from her home. Her training as both a pastry chef and a graphic artist means that her cakes are fabulously beautiful and daringly delicious. For those who were not aware of Fiona's work, the cake made for Prince William and Katherine Middleton's wedding has shot her into the stratosphere of divine cake makers.

Fiona does not herself have a shop, however, all the delicate and whimsical fairy cakes, seasonal cakes and made to order specialities can be found in the most important stores in Britain. All the cakes are made and decorated by hand, giving them that loving touch that no machine could ever replace.

8 Churchill Way Fleckney, LE8 8 Leicestershire, UK  
Phone: + 44 (0) 116 24 02 888 - www.fionacairns.com

HAMBURG

Käppchen Kuchen Company

Everyone loves a great cupcake and at Käppchen Kuchen in Hamburg, Germany, three generations of cupcake recipes, fabulous icings and creative toppings combine together with a good dose of your own imagination to create some of the most delicious results you could ever hope for.

Making the perfect cupcake is an experience, a shared creative moment. Each cupcake is handmade, filled and iced to your personal requests. Starting with the cake of your choice: chocolate, vanilla, carrot, banana, corn bread or any one of a long list of flavours that range from the traditional to the experimental, it is then topped with any icing. Favourites include flavours such as butter cream, double mocha espresso, double chocolate fudge and crazy berry to name just a few. The icing seals in any number of goodies, from dried fruit and nuts to fruit or chocolate fillings.

To top it all off you can choose from cookie crumbs, caramel, chocolate sprinkles, chopped nuts or anything else your heart desires. For the final, delicious touch, a cherry or a rumball, just as grandma would have done, tops the symphony of flavours which is now your very own, personalized cupcake. A celebration of tastes and textures for any and all occasions.

25 Eppendorfer Weg, 20259 Hamburg, Germany  
Phone: + 49 (0) 176 24 01 46 42 - www.happykappy.net

Chloé S

Chloé Saada is a graphic artist and photographer, who loves all things beautiful. For almost ten years, she has been following a no-sugar diet for health reasons. Then she started to search for all the wonderful tastes of her childhood memories in healthy and delicious, beautiful cakes and pastries. The gorgeously fanciful pâtisserie Chloé S in Pigalle, Paris is the result. With no sugar, vegan or vegetarian alternatives, all those who are looking to indulge their sweet tooth without all the side effects will be absolutely thrilled.

The shop itself is a wonderland of 50's colours, fairytale details and childhood memories. The products are made with organic products, a full line of fairy cakes sweetened with agave syrup for diabetics and gluten-free treats make this place a haven for anyone with a sweet tooth. Flavours range from classics like chocolate-caramel, lemon and banana chocolate chip keep company with more adventurous flavours like pear and black sesame seeds, maple syrup and beurre salé.

A perfect place for a girly gathering or a secret indulgence, you are sure to have trouble deciding the perfect treat!

40, rue J.B. Pigalle 9e Paris, France  
Phone : + 33 06 98 76 80 84 - cakechloes.blogspot.com

MILAN

L'Antica Arte del Dolce

In an unassuming street in Milan lies one of its greatest treasures: L'Antica Arte del Dolce, a heaven created by Ernst Knam. He was born and trained in Germany, but quickly gathered experience in some of the world's most famous restaurants, a virtual constellation of Michelin stars!

His claim to fame are his wonderful creations: a symphony of flavours and textures! It is hard to know what to choose first: a tarte of pumpkin, chocolate, pistachios and Maldon salt; gianduja and crystallized rose petals; the smooth bitterness of the African mousse, the tantalizing taste of white chocolate mousse, lime and aloe vera. The list is endless as Ernst creates delight after delight in a continuous outpouring of creativity.

A visit to his store is always a treat and when he is around, he is happy to serve you himself and talk about what he knows best – desserts!

10 Via A. Anfossi, 20135 Milan, Italy  
Phone: + 39 02 55 19 44 48 - www.eknam.com





## PIERRE HERMÉ

*Celebrated as one of France's greatest (and most prolific) pastry chefs, Pierre Hermé is described as the "Picasso of Pastries". His passion for technical precision has redefined the art of pastry whilst celebrating the most magical ingredients. His recipes range from simple to complex, the all carry his unique signature, with their finely tuned marriage of the "three Ts": taste, temperature and texture.*

### Which is your favourite dessert?

My favourite dessert is usually the last one I created. The most recent are a mango, strawberry cream tart with false red pepper from Peru and a mango, jasmine, grapefruit gâteau.

### Which is your favourite restaurant?

I do not have any particular favourites, although there are many that I enjoy greatly. I love the restaurants run by chefs like Hélène Darroze, Jean François Piège, Alain Passard, Alain Ducasse in Monte Carlo and Le Baratin in Paris where chef Raquel Carena cooks straight from the heart; it's extraordinary.

### Do you have a guilty pleasure when no one else is around?

Not really. I'll try anything, good or not-so-good. It helps me to memorize tastes, flavours and textures.

### Do you know how people describe your cooking style? And how would you define your own personal style?

I don't pay much attention to what others say about my style, I know the direction I want to take and stay true to that: creating associations, flavours and textures that give people memorable, traditional or unusual taste experiences. Taste is at the center of my work.

### Who has inspired you, in both your professional and private life?

Professionally, the Ecole Lenôtre taught me a great deal about products, ingredients, technique, rigour and quality. For me quality is both the starting point but also the ultimate quest in my work. As for my personal life, I would say that more than by one particular person, I have been influenced by many.

### What do you want diners to say about the experience of eating in your restaurant?

That they have really enjoyed their meal: that is the supreme compliment.

### What influences do you think you have on the young emerging chefs around you?

It is a privilege to have been able to pass on my knowledge and values to all those who have worked, or are still working, in the Maison Pierre Hermé: Michael Marsollier, Colette Petremant, Sébastien Claverie, Yannick Neubert and many, many others. They all have their unique talents and have played an important part in setting up business. From day one, they have watched it grow and nurtured it towards ever-higher levels. I am so proud that they are still with me!

### If you could invite anyone at all, living or not, to dinner, who would it be and what would you cook for them?

The Dalai Lama. I've read his books and listened to his recordings and he is someone who has fascinated me for years. I would love to meet him. If I had the extraordinary good fortune to share a dinner with him, I would make a "blanquette de veau" with my Ispahan for dessert.

Another person I would like to invite is the photographer Irving Penn who was famous for his still lives and portraits. I was fortunate enough to meet him once!

### What would be your last meal?

For my last meal, I would make myself a croque-monsieur.

### What is always in your refrigerator at home?

At home there is always a selection of yoghurt.

### Where in the world would you travel for a meal?

I dream of having dinner at Noma in Copenhagen (Denmark) one night; I've been to Ferran Adrià's restaurant in Spain several times. What I'm looking for are taste and sensory experiences that are out of the ordinary.

### What food most reminds you of your childhood or a great emotion you can't forget?

The damson tart made by my father who was a baker and pâtissier in Colmar.

### Do you like unexpected flavour combinations? Which two ingredients would you never think of combining and which ones you would like to pair even if absolutely different?

The central aspect of my work is to constantly test new associations in order to surprise people, so I have no fixed ideas. I start with the principle that all associations are worth trying as long as you keep to certain proportions and working techniques. I have the ability to imagine tastes, which is why certain associations seem obvious to me. I created a rose-vanilla-clove gâteau, which had a taste like carnations! I'd also heard on the radio that a combination of blackcurrant and chocolate was not a good one; I wanted to try it and created the "Chua": it's all about proportions! On the other hand, if I don't use certain ingredients, it's because I'm personally less fond of them.

### Which famous recipe would you like to have created?

I've just finished a book that's due to come out in October, published by La Martinière and entitled "50 Great Pâtisserie Classics", in which I reinterpret certain well-known gâteaux such as Black Forest, Chocolate Charlotte, Paris-Brest, Rum Baba, "Bugnes" ... It's my way of reinventing them!

### Can you tell us anything about your upcoming new projects?

To open new premises in the 17<sup>th</sup> arrondissement in Paris, which I can use as offices and a culinary laboratory, and receive guests, customers and journalists in an intimate, friendly setting. The launch in October 2011 of the book "50 Great Pâtisserie Classics". And finally, the preparation of another recipe book for 2012 in association with Jean Michel Duriez, the famous "nose" at Rochas, which is a real exchange of secrets about our respective professions.

### Pierre Hermé Paris

185 rue de Vaugirard - 75015 Paris, France - Phone : + 33 (0) 1 47 83 89 96  
72 rue Bonaparte - 75006 Paris, France - Phone : + 33 (0) 1 43 54 47 77  
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KitchenAid®

# TOP CHEFS IN THE KITCHEN WITH AN INSPIRATIONAL NEW CULINARY STAR

## ERIC LANLARD

*Eric Lanlard, master pâtissier and twice winner of the prestigious Continental Pâtissier of the Year at the British Baking Awards, has changed the face of British Pâtisserie. Through his bespoke cake making brand, Savoir Design, he has earned himself an international reputation for superlative cakes. Eric’s unique combination of craftsmanship and unbridled creativity has made him the premier cake-maker for celebrity events. He is a man with a message: always use the best ingredients to make pâtisserie creations.*

**What is your favourite dessert?**  
My favourite dessert is an exquisite pear tarte tatin.

**What is your favourite restaurant?**  
Le Gavroche – it always feels like coming home – I started my career in London with the Roux brothers; they are always so supportive and so generous.

**Do you have a guilty food pleasure when no one else is around?**  
Baked beans and sausages!

**How would you describe your cooking style?**  
I think that a good label could be Rustic Chic.

**What do you want customers to say about the experience of eating in your shop or stay in your school?**  
I want them to see my cakes and desserts and realise that you can create fantastic pâtisserie that tastes as good as it looks. With regards to the cookery school – my teaching style is relaxed – I want people to come and enjoy their day – I show the students how to achieve first-class baking results every time. They get ‘hands on’ experience and get to work in a kitchen that is clean, comfortable and very well equipped. I also share with them advice on ingredients, products and tips and hints based on my experience as a master pâtissier.

**Who inspires you in your life, both professional and private?**  
I am lucky to have worked for wonderful people who have inspired me with their innovation and their generosity – sharing their knowledge with me.

**What influence do you think you have on the young, emerging chefs around you?**  
I think that if I have any influence at all it is to help the young chefs to realise that pâtisserie is a great speciality. It is worth investing the time to train and acquiring the skill. Hard work and patience pay off always.

**If you could invite anyone, living or dead, to dinner, who would it be? And what would you cook for them?**  
Catherine Deneuve – she is my French Style Icon; Desmond Tutu for his wise thoughts and amazing sense of humour – he has a hearty laugh which I love; Richard Branson – he is inspiring and also enjoys a giggle; and Elizabeth Hurley – to up the glamour factor! I would cook Oyster Rockefeller, steamed asparagus with hollandaise sauce, fillet of lamb with fresh curd and baby vegetables and my chocolate mousse with vanilla crème brûlée centre.

**What would you want to have for your last meal?**  
I would start with steak tartare, a monk fish main, followed by fine cheese and good wine with a chocolate dessert to finish.

**What is always in your home refrigerator?**  
Champagne, cheese and chocolate.

**Where in the world would you travel for a meal?**  
South Africa and Australia – for their culinary wealth – they are my favourite foodie destinations.

**What food most reminds you of your childhood or a great emotion you can't forget?**  
Rustic and hearty seasonal cooking.

**Do you like unexpected flavour combinations? Which two ingredients would you never think of combining and which ones do you like to pair even if absolutely different?**  
Well, it depends. If two flavours really work and the combinations are not too contrived, I can do or try them. Otherwise, I prefer not to shock people. A strange combination I like? Chocolate scented with tobacco!

**Which famous sweet recipe do you wish you had created?**  
Definitely the Choux pastry – it is so versatile! You can use it to create a simple éclair or an elaborate Croquembouche, a traditional French wedding cake.

**Can you tell us anything about your upcoming new projects?**  
I’m about to write my fourth book – it will take home baking one stage further concentrating on pies and tarts and I will be sharing some of my favourite savoury recipes too. Of course, they’ll be glamour there too. After all, that is my signature!

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#### WITH COMPLIMENTS

Several great guests have substantially contributed to this magazine. KitchenAid® would like to recognize and thank them for their extremely precious support:

ANNE SCHULTE (Germany)  
BERND SIEFERT (Germany)  
CATHERINE PLETTINCKX (Belgium)  
CHLOÉ SAADA (France)  
CONRAD HEIDERER (Germany)  
ERIC LANLARD (Great Britain)  
FIONA CAIRNS (Great Britain)  
KATHARINA SAHEICHA (Germany)  
LORETTA FANELLA (Italy)  
LUCA GARDINI (Italy)  
MERCOTTE (France)  
MOLLY BAKES (Great Britain)  
PIERRE HERMÉ (France)  
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