

# SANDWICH MAKER

*Recipe Ideas*



**Cuisinart®**



# *Welcome to* **CREATIVE CUISINE.**

The Sandwich Maker is ideal for making quick and easy meals and snacks with no fuss. Stuff with your favourite filling and then brown and seal the perfect toasted sandwich. And it's not just for sandwiches – you can also experiment with delicious omelettes, calzones, quesadillas, pastries and much more.

We have designed a few recipes to help you get started with your Sandwich Maker.

**For more recipe ideas:**

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# BLACK TRUFFLE & QUAIL EGG CROQUE MONSIEUR

## INGREDIENTS

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### FOR THE BÉCHAMEL SAUCE

- 125ml Milk
- 1 tbsp Flour
- 1 tbsp Butter
- 15g Gruyere Cheese, grated
- 1 tsp Truffle Oil

### FOR THE SPINACH

- 100g Baby Spinach
- Knob of Butter
- Nutmeg (to taste)

### FOR THE FILLING

- 4 slices of Bread
- Butter
- 4 slices of Ham
- 4 Quail Eggs
- 60g Gruyere Cheese, grated
- 10g Black Truffles, finely sliced

## METHOD

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1. To make the béchamel sauce, bring the milk to a gentle simmer in a saucepan.
2. Melt the butter in a pan, then add the flour and keep stirring. Let it gently cook for a minute then add the hot milk. Continue to stir until it comes together and forms a very thick consistency.
3. Add the grated gruyere and truffle oil, stirring until completely smooth. Remove from the heat.
4. To cook the spinach, melt the butter in a saucepan. Add the spinach and nutmeg and stir until wilted.
5. Set aside to cool a little, then squeeze out the excess water.
6. Set the temperature to 'HIGH'.
7. Butter the bread on what will be the outside surfaces.
8. Spread the béchamel sauce on what will be the inner sides of each slice of bread.
9. On a work surface or chopping board, lay 2 pieces of ham on top of each other and cut to be the approximate size of the bread. Cut 2 holes in the ham diagonally opposite each other approximately 2cm wide (these will become the moulds for the quail eggs). Repeat with the remaining 2 slices of ham.
10. Place the layered ham onto 2 of the slices of bread with béchamel sauce.
11. Crack a quail egg into each of the holes in the ham.
12. Spread the grated gruyere cheese over the ham and eggs, followed by the spinach and sliced black truffles.
13. Close the sandwiches with the remaining 2 slices of bread.
14. Place them into the Sandwich Maker and cook for 4-5 minutes until golden brown.
15. Serve with a crisp fresh salad.



# TOMATO, MOZZARELLA & ROCKET FOCACCIA

## INGREDIENTS

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- 4 slices of Focaccia Bread
- 4 slices of Tomato
- 55g Fresh Mozzarella (approximately 2 to 3 slices per sandwich)
- Rocket Leaves
- 1 tbsp Olive Oil

## METHOD

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1. Preheat the Sandwich Maker on 'HIGH'.
2. Lay two slices of bread on a work surface. Place 2 slices of tomato on each slice and distribute fresh mozzarella and rocket leaves equally between the two sandwiches. Place remaining bread on top of the sandwiches and lightly brush tops with olive oil.
3. Once the green indicator light shows, place sandwiches on the heated plates and close.
4. Toast for approximately 5 minutes until golden brown.
5. Cut sandwiches along the perforated edge and serve.

# HOT REUBEN SANDWICH

## INGREDIENTS

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- 4 Slices Rye Bread
- 1 tbsp Dijon Mustard
- 40g Gruyere cheese, grated
- 4 Slices Salt Beef
- 2 tbsp Sauerkraut, well drained
- 30g Gherkins, sliced

## METHOD

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1. Preheat the Sandwich Maker on 'HIGH'.
2. Generously butter the 4 slices of bread on what will be the outside of the toasted sandwich.
3. Lay the 4 slices of bread on a work surface (butter side down) and spread 1 tbsp of Dijon Mustard on what will be the bottom slice. Top with the grated Gruyere cheese, followed by the salt beef and sauerkraut. Place two slices of gherkin on top of the sauerkraut then add the remaining 2 slices of bread (butter side up) to finish the sandwich.
4. When the green indicator light shows, place both sandwiches on the plates and close the lid. Cook for 5 minutes until golden brown and serve.

# PASTRAMI & HERB CREAM CHEESE TOASTED SANDWICH

## INGREDIENTS

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- 4 slices of Brown Bread
- 4 slices Pastrami
- 2 small Gherkins, finely sliced
- 2 tbsp Chopped Dill
- 80g Cream Cheese
- Butter

## METHOD

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1. Preheat the Sandwich Maker on 'HIGH'.
2. Generously butter the 4 slices of brown bread on what will be the outside of the toasted sandwich.
3. Mix the chopped dill and cream cheese together.
4. Lay the 4 slices of bread on a work surface (butter side down). Spread the dill and cream cheese mixture on the bottom slices of your toasted sandwich. Top with the sliced gherkins, followed by the pastrami. Place the remaining 2 slices of bread (butter side up) to finish the sandwich.
5. Once the green indicator light shows, place both sandwiches onto the heated plates and close the lid. Cook for 5 minutes or until golden brown and serve.

# GRILLED SMOKED TURKEY WITH BRIE & APPLES

## INGREDIENTS

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- 4 Slices of Multigrain Bread
- 100g Smoked Turkey, sliced
- ½ tsp Mustard
- 25g Brie, sliced and chilled
- 8 Thin slices of Green Apple
- 1 tbsp Unsalted Butter, melted

## METHOD

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1. Preheat the Sandwich Maker on 'HIGH'.
2. Lay two slices of bread on a work surface. Place 50g of turkey on each slice of bread and top each evenly with the mustard.
3. Top each slice with brie and apple slices. Place remaining bread on top of sandwiches and lightly brush tops with melted butter.
4. Once the green indicator light shows, place sandwiches on the heated plates and close.
5. Toast for approximately 5 minutes until golden brown.
6. Cut the sandwiches along the perforated edge and serve.

# PROSCIUTTO, TOMATO & ASPARAGUS CALZONE

## INGREDIENTS

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- 300g Prepared Pizza Dough, split into 4 equal amounts
- 40g Prosciutto
- 6 stalks of Asparagus, lightly steamed & chopped
- 1 Tomato, sliced
- 1 small handful of Spinach
- 50g Mozzarella, grated
- 10g Parmesan, grated
- 2 tbsp Tomato Paste
- Olive Oil

## METHOD

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1. Preheat the Sandwich Maker on 'HIGH'.
2. To prepare the calzone, dust your work surface with a little flour and roll out the pizza dough with a dusted rolling pin into 4 small pizza bases with a diameter of 12cm.
3. Spread an even amount of tomato paste over each pizza base.
4. On half of each pizza base (leaving enough space at the edges to seal the calzone once filled) place the prosciutto, followed by the asparagus, spinach, sliced tomato, grated mozzarella and parmesan.
5. Fold the pizza dough over to cover the fillings and seal the calzone edges by pressing the dough together with your fingers or a fork.
6. Once the green indicator light shows, brush the sandwich plates with a small amount of olive oil. Place the 4 calzones into the preheated sandwich plates. Close the lid and cook for approximately 8 minutes, or until the pizza dough is evenly golden.



# BROAD BEAN, PEA & PROSCIUTTO FRITTATA

## INGREDIENTS

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- 80g Fresh Broad Bean Pods
- 60g Fresh Peas
- 2 slices of Prosciutto, finely sliced
- Handful of fresh Mint
- 4 Eggs
- 15g Parmesan, finely grated

## METHOD

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1. Cook the broad beans and peas for 6-8 minutes then plunge into cold water to preserve the colour.
2. In a bowl, stir together the peas, broad beans, prosciutto and mint.
3. Lightly whisk the eggs in a separate bowl and pour over the vegetable & prosciutto mix. Grate over the parmesan and mix until combined. Season well.
4. Insert the sandwich plates and set the temperature to 'HIGH'. When the green indicator light shows, lightly spritz the plates with olive oil. Carefully pour the frittata mix into the two sandwich plates.
5. Close the lid and leave to cook for around 8 minutes. Serve when firm and golden brown.





# MOROCCAN VEGETABLE & FETA FLATBREADS

## INGREDIENTS

### FOR THE FLATBREAD

- 250g Bread Flour
- 1 tsp Salt
- 15g Fresh Yeast
- 1 tbsp Olive Oil
- 150ml Warm Water

### FOR THE FILLING

- 1 tbsp Olive Oil
- 1 Large clove of Garlic, finely chopped
- 1 Small Red Onion, finely chopped
- 2 tsp Ras el Hanout Spice
- 250g Cherry Plum Tomatoes, roughly chopped
- 150g Chickpeas
- 100g Baby Spinach Leaves
- 100g Feta, crumbled
- 40g Pine Nuts, toasted

## METHOD

1. Place the flour and salt into a bowl. Add a little of the warm water to the fresh yeast to make a paste.
2. Add the paste, oil and remaining water to the flour & salt then stir well until combined; this will start to create a dough.
3. Lightly flour your work surface and then knead the dough for around 5 minutes, until smooth. Place the dough in an oiled bowl, cover with cling film and then leave in a warm place for around an hour, or until doubled in size.
4. For the filling, heat the olive oil in a frying pan and add the garlic and onion. Fry over a medium heat for around 5 minutes and then add the ras el hanout. Continue to fry for another 5 minutes, before adding the tomatoes and chickpeas.
5. Cook for a further 15 minutes, until the tomatoes have completely broken down, then stir through the spinach leaves until they wilt.
6. Remove from the heat, season well and leave to cool. Once cool stir through the pine nuts and feta.
7. When the dough has proved, place on to a lightly floured surface and divide into four equally sized balls. Roll each into a long rectangle, approximately 5" x 10". Spoon a quarter of the filling onto the top half of the rectangle, and brush the edges around the filling with water. Bring up the bottom of the rectangle to create a pocket, and press the edges together to seal.
8. Preheat the Sandwich Maker to 'HIGH'. When the green indicator light shows, carefully place the stuffed flatbreads in each of the sandwich pockets.
9. Close the lid and leave to cook for around 8-10 minutes or until the flatbread is golden. Repeat with the remaining two flatbreads.
10. Leave to cool for a few minutes before serving. The flatbreads are also delicious cold.

# SPICED APRICOT FRENCH TOASTIE WITH VANILLA & JERSEY CREAM ICE CREAM

## INGREDIENTS

Serves 4

### POACHED APRICOTS

- 12 Apricots
- 250g Caster Sugar
- 250ml Water

### PASTRY CREAM

- 250ml Milk
- 35g Caster Sugar
- 2 Egg Yolks
- 20g Plain Flour
- ½ Vanilla Pods

### TOASTIE

- 6 Whole Eggs
- 80g Caster Sugar
- 8 slices Brioche
- 60ml Apricot Jam

### PAIN PERDU SPICES

- 125g Caster Sugar
- 25g Ground Cinnamon
- 20g Ground Cardamom
- 5g Ground Nutmeg

## METHOD

### POACHED APRICOTS

1. Blanch the apricots in boiling water for 20 seconds, then refresh in ice cold water. Peel and cut them in half.
2. Boil the water and sugar together. Place the apricots into the stock syrup and simmer for 4 minutes. Leave to cool at room temperature.

### PASTRY CREAM

1. Boil the milk and the grated vanilla pods together in a pan.
2. Mix the sugar with the egg yolks then the flour and beat until smooth.
3. Pour the hot milk over the egg and sugar mix. Stir well to dissolve the egg mixture with the milk.
4. Replace in a pan over high heat and stir with a whisk until it starts boiling. Reduce the heat and stir for another 30 seconds. Pour in a bowl and chill in a fridge for 1 hour.

### PAIN PERDU SPICES

1. Mix all the ingredients together until well combined.



## METHOD

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### TOASTIE

1. Preheat the Sandwich Maker on 'HIGH'.
2. Beat the eggs and sugar together.
3. Dip four slices of brioche into the egg mixture and make sure it only covers one side (place on a chopping board or a plate as it can be quite messy).
4. Spread the pastry cream on the clean side of two slices of brioche to 1 cm of the edge, then place a teaspoon of jam in the middle and 3 apricot halves. Cover with the two other slices.
5. Sprinkle each toastie with the spiced sugar and place in the Sandwich Maker.
6. Cook for 8 min until the brioche is crispy, then place on a wire rack to cool down for a couple of minutes.
7. Repeat the process again.
8. For plating, cut the sandwiches diagonally and serve with ice cream.



# FRENCH TOAST

## INGREDIENTS

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- 4 Free Range Eggs
- 100g Golden Caster Sugar
- 150ml Double Cream
- 100ml Milk
- 2-3 inch piece of Ginger, grated
- 1 Vanilla Pod, scraped
- 4 Slices of 1 day old, extra thick, White Bread
- 4 tbsp Icing Sugar

## METHOD

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1. In a pan, heat together the cream, milk, sugar and ginger. Allow to infuse for around 5 minutes on a low heat.
2. Once simmering, remove from the heat and sieve the mixture into a bowl. Allow to cool to room temperature.
3. Once cooled, whisk in the eggs and vanilla until well combined.
4. Pour half of the mixture in a large shallow dish. Add 2 thick hand cut slices of bread, ensuring each piece of bread is completely covered.
5. Allow the bread to soak in the mixture for a few minutes on each side whilst preheating the Sandwich Maker on 'HIGH'.
6. When the green indicator lights, place the slices onto the heated plates and cook for around 5-6 minutes until golden brown all over.
7. Add the rest of the mixture and the remaining bread to the shallow dish. Ensure all pieces are well covered on both sides and repeat step 6.
8. Serve each portion with a sprinkling of icing sugar.

# CHOCOLATE & MIXED BERRY TURNOVERS

## INGREDIENTS

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- 320g Ready-rolled Puff Pastry
- 120g Mixed Berries (strawberries, blackberries, raspberries)
- 100g good quality Milk Chocolate, chopped into small chunks
- Creme Fraîche and Icing Sugar to serve

## METHOD

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1. Unroll and cut the puff pastry so that you have four 12x12cm squares.
2. In the centre of each of the squares place your berries and milk chocolate. Fold the pastry over to create 4 triangles. Crimp the edges to seal, ensuring the pastry isn't too thick.
3. Insert the sandwich plates and set the temperature to 'MEDIUM/HIGH'. When the green indicator light shows, carefully place each triangle in a sandwich pocket and close the lid. Cook for approximately 10 minutes.
4. When the turnovers are nicely browned, remove and leave to rest for a few minutes.
5. Serve with creme fraîche and a dusting of icing sugar.

# APPLE & MINCEMEAT PASTRIES

## INGREDIENTS

- 240g Mincemeat
- 240g Apple Purée
- 450g or 2 sheets Puff Pastry
- Thawed Melted Butter for brushing
- 4 tbsp Icing Sugar and Double Cream to serve

## METHOD

1. Preheat the Sandwich Maker on 'HIGH'. On a floured surface, roll each sheet of pastry into a large square. Cut the sheets of rolled pastry so that there are four 13 x 25cm rectangles (two rectangles per pastry sheet).
2. Place approximately 60g of apple purée and 60g mincemeat on the bottom half of each pastry rectangle. Fold the top part of the pastry down to cover the filling. Close the pastries by pressing a fork around the edge to create a sealed 13 x 13cm pocket. Repeat and then brush the tops of each pocket with melted butter.
3. When the green indicator lights, place two pastries onto the preheated sandwich plates, close and bake for approximately 8 to 10 minutes, until pastry is evenly golden.
4. Carefully remove and repeat step 3 for the remaining pastries.
5. Slice the pastries down the centre and serve with a sprinkling of icing sugar and a pot of double cream.











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