

ULTRA PRO

The Interactive parties™
Cooking classes in a friendly atmosphere !

The Interactive parties™ are going on in the kitchen, along with a Tupperware Culinary Consultant.

You learn how to create amazing recipes and how to use the latest Tupperware innovations. It is no longer a demonstration, it is an interactive workshop.

60 minutes is enough to make appetizing dishes.

You can participate at lunchtime, in the late afternoon without changing your timetable.



Ultra Pro 2 L



Ultra Pro 3.5 L



Ultra Pro 3.5 L / 2 L
(combined version)

51 PROMising recipes !

Dishes get brown and crispy without using the grill.
Perfectly colored food, moist and tasty.
A light and healthy cuisine.
Keeps warm longer.
Easy cleaning.

Ultra Pro, your best partner for everyday cooking.

Tupperware®

ULTRA
pro



Cooking with an Ultra Pro ensure you to control the origin of your food, to reduce significantly proportions of oil and salt, to decrease your energy consumption thanks to the combined and stacked cooking.

Finally, it is in a short time and without constraint that you will succeed in making delicious dishes as good as a "Pro".

A handwritten signature in black ink on a white background, reading "Denis Gruet".

Denis Gruet
President & Managing Director
Tupperware France

51 recipes with
the Ultra Pro 2 L and 3.5 L

Ultra Pro 2 L and 3.5 L

A blend of effectiveness and performance. Resists temperatures as low as -25° C and up to 250° C, compatible with the freezer, fridge, microwave and conventional oven, it also ideal as a table server.

A WIDE RANGE OF POSSIBILITIES

- 
- **TRADITIONAL COOKING**
The cover is placed on the base for baking in the conventional oven, in the microwave or in the combined oven
 - **REVERSED COOKING**
The cover serves as a base, the base serves as a cover. Ideal for roasts or large size poultry.
 - **BAIN-MARIE COOKING**
Cover turned back on the base, filled with water for preparations that require gentle cooking.
 - **DOUBLE COOKING CAPACITY**
The 3.5 L base can be combined with the 2 L base. Ideal for poultry or large piece of meat, one is the base and the other serves as cover.
 - **STACK-COOKING : 3 possibilities**
 1. The cover is placed upside-down on the 2 or 3.5 L base.
2 recipes cook at the same time, one in the base, one in the cover.
 2. One preparation in the 3.5 L base, cover filled with another preparation is placed on it and covered with the 2 L base.
 3. One preparation in the 2 L base, cover filled with another preparation is placed on it and covered with the 3.5 L base.
 - **SUPER COMPACT STORAGE**
Covers and bases nest into each other for optimal space-saving.

WITHOUT USING THE GRILL :

With temperatures up to 250° C and a ventilation system that ensures a good distribution of the heat and regulation of the humidity.

A HEALTHY AND LIGHT COOKING :

Little or no fat, all nutritional values of the food are preserved.

THE DISHES REMAIN WARM LONGER :

The material accumulates, keeps and restores the heat.

NO SPLASHING, NO UNPLEASANT SMELL OF COOKING :

Thanks to the cover, which fits perfectly on the base.



Precautions of use

- Make sure the automatic programs of your oven do not activate the grill function (in particular in turbo pre-heating mode). This could damage the Ultra Pro.
- Place the Ultra Pro in the oven 5 cm from the internal walls of the oven (sides, base and arch).
- The cooking time should not exceed 2 h.
- During cooking, avoid any contact between product and meat bones.
- Do not place Ultra Pro directly on the base of the oven. It is not compatible with the grill of the oven, microwave, mini oven, quartz oven and with cooking plates and gas burners.
- When you remove the container from the oven or microwave, always use oven gloves
- Do not use metal tongs
- Use plastic utensils from Tupperware preferably to metal utensils that could damage the Ultra Pro.
- When you raise the cover, watch out for the burning steam.
- Ultra Pro must always be covered during cooking in the microwave.

Care

- Wash Ultra Pro before first usage.
- After using the product soak in soapy hot water.
- Wash the container before heating food in the traditional oven, to prevent residues from re-heating
- In case of staining or sticky residues on the product, soak the Ultra Pro in 5 liters of hot water added with 6 TS of bleach solution. Clean with a soft plastic brush, rinse and dry well.
- Avoid abrasive powders or sponges directly on the container.
- The Ultra Pro is dishwasher safe.

Guarantee

Ultra Pro is made from carefully selected raw materials and subject to extremely strict quality controls. Ultra Pro receives the Tupperware guarantee that ensures the replacement of a product that would present a manufacturing or material defect occurring under normal conditions of use. Container and cover are resistant to heat and cold and support any normal domestic use when handled with care and according to the usage instructions. When subject to extreme temperatures (not ranging between -25° C and 250° C) and / or a shock or a fall, the product can chip or break. In this case the guarantee does not apply.

ULTRA
PRO

Appetizers

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PROdigious appetizers...

8 €

serves 8

Preparation : 20 mn

Baking : 50 mn, Th 6 / 7 or 200° C

Ingredients

6 eggs, medium size

250 ml liquid cream

30 ml Cornstarch

125 g Parmesan cheese

100 ml fresh chive

Salt, 5 bays ground pepper

400 g carrots

400 g red bell peppers

400 g zucchini

For the Ultra Pro 2 L :

25 g melted butter

Vegetable terrine with 5 bays

1. Preheat the oven, Th 6 / 7 or 200° C
2. In the BTB-Mixing bowl 3.5 L, combine eggs, cream, Cornstarch, Parmesan cheese grated with the Time saver-Cheese mill, chives chopped with the E-Series-Grab-N-Cut scissors, 5 bay ground pepper and salt. Mix with the KPTools-Mixing spoon.
3. Peel the carrots with the Twistable peeler, wash and seed the bell peppers, wash and cut the ends of the zucchini
4. In the T.S.-Quick chef III chop the carrots and place them in the Ultra Pro 2 L buttered with the Silicone King's Sceptre
5. Pour a third of the 3.5 L Mixing bowl mixture
6. Chop the zucchini in the T.S.-Quick chef III, pour into the Ultra Pro 2 L and add a second third of the mixture
7. Chop bell peppers into the T.S.-Quick chef III, pour them into the Ultra Pro 2 L and add the last third of the mixture. Cover and bake 50 mn, Th 6 / 7 or 200° C. Let cool before tasting



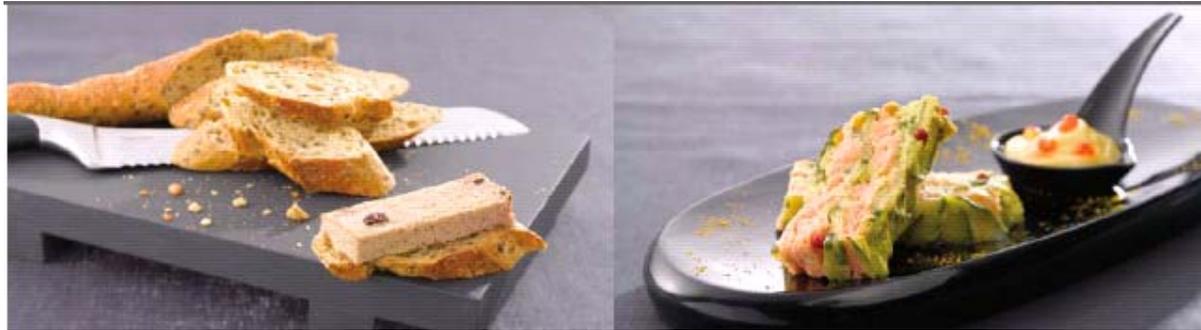
Ultra Pro 2 L

10 €

serves 12

Preparation : 10 mn

Baking : 1 h 15, Th 5 or 150° C



Chicken liver parfait (to be prepared the day before)

Ingredients

400 ml liquid cream
6 egg yolks
5 ml pepper
2 ml 4 spices
15 ml "Fleur de sel" salt
500 g chicken livers
400 g bard (bacon fat)
50 g Corinthian raisins
macerated in 50 ml Porto

1. Preheat the oven, Th 5 or 150° C.
2. In the BTB-Mixing bowl 3.5 L, pour cream, egg yolks, pepper, 4 spices, salt and mix with the KPTools-Silicone spatula.
3. Cut the chicken livers and bard into small pieces and mix in the electric blender. Pour this mixture into the Mixing bowl, add the raisins and mix with the KPTools-Silicone spatula.
4. Pour the preparation into the Ultra Pro 2 L, close with cover turned back on the base. Pour 400 ml boiling water in the lid for a "Bain-Marie" cooking and bake 1 h 15, Th 5 or 150° C.
5. Remove the lid filled with water and let the base
6. cool down before putting into the fridge. Serve cold with some bread or cereal bread



Ultra Pro 2 L

Zucchini terrine with salmon

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Wash the zucchini, cut the ends and slice them with the **BTB-Slicer system** (thicker slices) directly in the **Ultra Pro 2 L**, add 25 ml water, cover and bake for 8 mn in the microwave at 750 W. Drain in the colander.
3. In the **BTB-Quick shake**, pour eggs, curry, salt, pepper, pink bays and cream; close the lid and shake.
4. In the greased Ultra Pro 2 L, place a third of the zucchini, half the fresh salmon, half the smoked salmon, the 2nd third of the zucchini, the rest of both salmons and finish with the last third of the zucchini.
5. Pour the egg mixture over it, close the Ultra Pro 2 L with cover turned back. Pour 400 ml boiling water in the lid for a "Bain-Marie" cooking.
6. Bake covered 40 mn, Th 6 / 7 or 200° C. Serve cold with a mayonnaise sauce.

Ingredients

850 g zucchini
25 ml water
3 large eggs
15 ml Madras curry
Salt and pepper
25 ml pink bays
250 ml liquid cream
200 g fresh salmon cut into thin strips
200 g smoked salmon, pre-sliced
25 g butter **for the Ultra Pro 2 L**



Ultra Pro 2 L

13 €

serves 6

Preparation : 10 mn

Baking :
8 mn in the microwave at 750 W
40 min, Th 6 / 7 or 200° C

13 €

serves 10

Preparation : 15 mn

Baking : 1 h 15, Th 6 or 180° C

Ingredients

700 g chicken livers

300 g minced veal meat

400 g sausage meat

50 ml Cognac or Brandy

2 egg yolks

1 slice of bread (no crust)
soaked in 125 ml milk

200 ml chopped herbs (chervil,
chives, tarragon, parsley)

Salt and pepper

1 pinch of 4 spices

Meat terrine

1. Preheat the oven, Th 6 or 180° C.
2. Chop the chicken livers by portion in the **T.S.-Quick Chef III** and put them progressively in the **BTB-Mixing bowl 3.5 L**. Add all remaining ingredients in order and mix using the **KPTools-Silicone spatula**.
3. Pour the preparation in the **Ultra Pro 2 L** and bake for 1 h 15 covered, Th 6 or 180° C.
Let cool down before placing into the fridge.

Keeps several days in the fridge in a **Fridgemate box**.



Ultra Pro 2 l

28 €

serves 8

Preparation : 15 mn

Baking : 1 h 30, Th 6 or 180° C

Ingredients

1 bottle fruity and dry white wine (750 ml)

1 slice of bacon (± 200 g)

2 thyme sprigs

1 bay leaf

4 shallots

15 ml brown sugar

5 ml 4 spices

Salt and pepper

15 ml coriander seeds

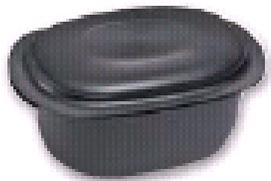
50 ml Cognac

1 rabbit (± 2 kg)

100 ml fresh coriander and fresh parsley

Rabbit “en gelée”

1. Preheat the oven, Th 6 or 180° C.
2. In the **Chef Series-Saucepan 2.4 L™**, pour white wine, add the slice of bacon cut into pieces, thyme, bay leaf, peeled shallots, brown sugar, 4 spices, salt, pepper, coriander seeds, Cognac and boil everything.
3. With the **E-Series-Poultry shears**, cut the rabbit into medium pieces and place them in the **Ultra Pro 3.5 L**.
4. Pour the contents of the Saucepan over the rabbit. Put on the cover and cook 1 h 30, Th 6 or 180° C.
5. Take out the Ultra Pro 3.5 L from the oven and let cool down. While preparation is still lukewarm, sprinkle with fresh coriander and fresh parsley cut with the **E-Series-Grab-N-Cut scissors**.
6. Refrigerate overnight. Can be served as an appetizer and as main course, with green lettuce, pickles and vinegar pearl onions. Keeps several days in the fridge.



Ultra Pro 3.5 L

16 €

serves 8

Preparation : 20 mn

Baking :

12 mn in the microwave at 750 W
20 mn, Th 8 / 9 or 250° C

Ingredients

1.5 kg fennel

2 shallots

2 garlic cloves

100 ml water

Salt and pepper

800 g fresh salmon

60 g Parmesan

60 g flour

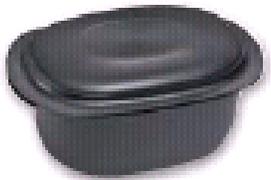
60 g breadcrumbs

100 g butter

25 ml olive oil

Parmesan crumble with fennel and salmon

1. Preheat the oven, Th 8 / 9 or 250° C.
2. Slice the fennel with the **BTB-Slicer system**, place it in the base of the **Ultra Pro 3.5L** together with shallots and garlic chopped in the **T.S.-Happy chopper**, add water and cook 6 mn in the microwave at 750 W. Let stand for 2 mn, stir and cook for another 6 mn. Drain in the **colander**, salt and pepper lightly.
3. Remove skin from salmon and cut it into thin slices with the **Chef Series Pro-Chef knife™**.
4. Grate Parmesan in the T.S.-Cheese mill equipped with the medium size blade.
5. In the **T.S.-Quick Chef III** equipped with 3 blades, place Parmesan, flour, breadcrumbs, butter cut into small cubes and mix until you get a coarse sand.
6. In the **Ultra Pro 3.5 L** base, alternate layers of fennel and salmon, and finish with a layer of fennel. Pour olive oil over it and cover with the mixture from the Quick Chef III.
7. Cover and cook 20 mn, Th 8 / 9 or 250° C. Let stand 5 mn before serving.



Ultra Pro 3.5 L

20 €

serves 6

Preparation : 15 mn

Baking : 45 mn, Th 7 or 210° C

Ingredients

4 petits suisses (or ± 240 g)

100 g half-cooked foie gras,
cut into small pieces

25 ml Cognac

Salt and pepper

½ apple (Belle de Boskoop or
reINETte)

6 small quails

25 g butter

3 branches of thyme

Quail with foie gras

1. Preheat the oven, Th 7 or 210° C.
2. In the **BTB-Quick Mix Bowl 1.5 L**, pour petits suisses, foie gras, Cognac, salt and pepper, mix with the **KPTools-Silicone spatula**.
3. Peel half apple with the **Twistable peeler** and cut it into small dices with the **Chef Series Pro-Utility knife**.
4. Add the diced apple to the Quick Mix bowl 1.5 L, mix again and stuff the quail with this mixture.
5. Place the quails in the **Ultra Pro 2 L**, sprinkle with butter, place the branches of thyme, salt and pepper.
6. Put on the cover and cook 45 mn, Th 7 or 210° C.
Serve as an appetizer on toasted bread.



Ultra Pro 2 L

9 €

serves 8

Preparation : 20 mn

Baking :

- **cabbage** : 15 mn in boiling water
- **potatoes** : 10 mn in the microwave at 750 W
- **rolls** : 30 mn, Th 6 / 7 or 200° C

Ingredients

8 nice kale leaves

500 g potatoes

100 ml water

2 eggs

100 g grated Parmesan

Salt and pepper

Grated nutmeg

8 thin slices country ham

25 ml olive oil

25 g butter



Ultra Pro 2 L

Stuffed cabbage rolls

1. Preheat the oven, Th 6 / 7 or 200° C.
2. In the **Chef Series-Casserole 5.7 L™**, cook the kale leaves 15 mn in salted boiling water. Drain in the **colander** and cool them in very cold water so they remain well green
3. With the **Project K-Vertical peeler**, peel potatoes, cut into regular pieces, place them in the **Ultra Pro 2 L** with 100 ml water and cook 10 mn in the microwave at 750 W. When cooked, drain them and mash them roughly with the **Potato Masher**.
4. Add eggs, 75 g grated Parmesan, salt, pepper, a little grated nutmeg and mix with **the KPTools-Silicone spatula**.
5. Prepare rolls : take a kale leaf and lay it flat, place over a slice of country ham and some mashed potatoes; fold up as small packets and maintain them closed with toothpicks.
6. Place the stuffed rolls in the Ultra Pro 2 L, sprinkle with olive oil, 25 g grated Parmesan and remaining butter cut in small dices.
7. Bake 20 mn covered, Th 6 / 7 or 200° C. Remove lid and continue cooking for 10 mn.
Serve warm.



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Dishes in PROfusion ...

29 €

serves 6

Preparation : 15 mn

Baking :

15 mn in the microwave at 750 W

15 mn, Th 6 / 7 or 200° C in the conventional oven

Ingredients

2 large onions

2 garlic cloves

5 tomatoes

50 ml olive oil

25 ml ground cumin

Salt and pepper

1 kg fresh tuna cut into large cubes

1 bunch coriander



Tuna with coriander

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Chop the peeled onions and garlic in the T.S.-Quick Chef III and pour into the **Ultra Pro 2 L**.
3. Peel tomatoes using the **Twistable peeler**, seed them and drop them in the Ultra Pro 2 L.
4. Add oil and cook 15 mn in the microwave at 750 W.
5. Add cumin, pepper, salt lightly and mix well together with the **KPTools-Mixing spoon**.
6. Add tuna, press it well into the preparation, cover and cook 15 mn, Th 6 / 7 or 200° C. Serve hot, sprinkled with freshly chopped coriander and with wild rice as side-dish.



Roasted sea-bream with star anise

1. Preheat the oven, Th 7 / 8 or 220° C.
2. Scale, empty and wash the sea-bream.
3. Chop peeled shallots with the **T.S.-Quick Chef III**. Put them in the Ultra Pro 2 L with 25 ml oil, cover and cook 3 mn 30 in the microwave at 750 W.
4. Lay the fish on the shallots, add white wine and star anise. Pepper, salt lightly and pour remaining olive oil.
5. Put lemon slices on top, cover and cook 25 to 30 mn, Th 7 / 8 or 220° C. Serve hot.

11 €

serves 4

Preparation : 10 mn

Baking :

3 mn 30 in the microwave at 750 W

25 to 30 mn, Th 7 / 8 or 220° C

Ingredients

1 sea-bream (± 1 kg)

5 shallots

50 ml olive oil

150 ml dry white wine

5 star anise

Salt and pepper

½ lemon cut into slices



Ultra Pro 2 L



Ultra Pro 2 L

18 €

serves 4

Flounder fillets with Parmesan

Preparation : 10 mn

Baking :
12 mn in the microwave at 750 W
12 to 15 mn, Th 7 / 8 or 220° C

Ingredients

500 g white leek

50 ml liquid cream

250 ml thick fresh cream

25 ml fish broth, dehydrated

50 g grated Parmesan

Salt and pepper

8 flounder fillets

To serve:

Parmesan chips

1. Preheat the oven, Th 7 / 8 or 220° C.
2. Wash the leeks, slice them with the **Chef Series Pro-Utility Knife**. Put them in the Ultra Pro 2 L, cover with liquid cream and cook 12 mn in the microwave at 750 W.
3. In the **BTB-Measuring Jug 1 L** mix thick cream, fish broth, half grated Parmesan, pepper and a little salt using the **KPTools-Silicone spatula**
4. Lay the flounder fillets on the **Cutting board** and spread content from the BTB-Measuring Jug 1 L on each fillet. Roll them and place them in the Ultra Pro 2L over the leeks.
5. Sprinkle with remaining Parmesan cheese, cover and cook in the upper level of the oven 12 to 15 mn, Th 7 / 8 or 220° C. Serve with the leeks and parmesan chips made with the **Project K-Vertical peeler**.



Ultra Pro 2 L

22 €

serves 6

Preparation : 25 mn

Baking :
25 mn, Th 7 / 8 or 230° C

Ingredients

½ Sainte-Maure cheese or any
other goat cheese

Salt and pepper

6 pieces of cod fish (± 120 g
each)

6 slices Serrano ham

1 red bell pepper

1 green bell pepper

1 shallot

350 g red or white quinoa

1 vegetable broth diluted in
600 ml boiling water

Cod fish with Serrano ham and Sainte-Maure cheese, quinoa with bell peppers

1. Preheat the oven, Th 7 / 8 or 230° C.
2. Cut ½ Sainte-Maure into 6 slices. Salt and pepper each piece of cod fish and wrap them into a slice of ham. Put on a slice of Sainte-Maure cheese and place all pieces into the cover of the **Ultra Pro 3.5 L**.
3. Peel the bell peppers using the **Twistable peeler** and chop them roughly in the **T.S.-Quick Chef III** together with the shallots. Pour quinoa and content from the **T.S.-Quick Chef III** into the base of the Ultra Pro 3.5 l. Add vegetable broth diluted in boiling water and put cover containing the fish on the Ultra Pro 3.5 L base.
4. Cover with the **Ultra Pro 2 L** base and cook 20 mn, Th 7 / 8 or 230° C
5. Remove Ultra Pro 2 L base and continue cooking for 5 mn.
6. Remove from the oven, stir the quinoa with the **KPTools-Serving spoon** and let stand 5 mn, covered, before serving. Delicious and original.



Ultra Pro 3.5 l/2 l
(version combinée)

18 €

serves 6

Preparation : 20 mn

Baking :
1 h 05, Th 6 / 7 or 200° C

Ingredients

1/2 celeriac
400 g rutabagas
2 parsnips
2 large sweet potatoes
4 garlic cloves
10 ml cumin seeds
Salt and pepper
25 ml olive oil
6 chicken breasts (about 1 kg)
6 cured Italian ham
(prosciutto)

Chicken with root vegetables

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Peel all vegetables with the **Project K-Vertical peeler**, cut into large cubes, except the parsnips cut into 4 wedges.
3. Put them in the **Ultra Pro 3.5 L**, add garlic, peeled and minced, sprinkle with cumin seeds, salt moderately, pepper and pour olive oil, close and shake it to coat the vegetables.
4. Bake 35 mn covered, Th 6 / 7 or 200° C.
5. Wrap each chicken breast with a slice of ham. Remove vegetables from the oven, place the chicken breasts on the vegetables and continue baking for 20 mn.
6. Remove cover and let brown for 10 more mn.
Serve warm.



Ultra Pro 3.5 l

12 €

serves 6

Preparation : 15 mn

Baking :

5 mn in the microwave at 750 W
45 mn, Th 6 or 180° C

Ingredients

2 onions

1 red bell pepper

50 ml olive oil

1 lemon zest and juice

1 orange

15 ml ginger powder

15 ml honey

Salt and pepper

Espelette pepper

6 chicken breasts (about 1 kg)

4 kiwis

To serve :
chopped coriander

Chicken breast with kiwis

1. Preheat the oven, Th 6 or 180° C.
2. Peel onions, remove seeds from bell pepper and chop them all in the **T.S.-Quick chef III**.
3. Pour content into the **Ultra Pro 2 L** with 25ml olive oil and cook 5 mn in the microwave at 750 W.
With the **BTB-Star Grater**, zest the lemon, press it together with the orange and add all in the Ultra Pro 2 L, with ginger powder, honey, salt, pepper and Espelette pepper.
4. Mix with the **KPTools-Mixing spoon**. Add chicken breasts, remaining oil and mix well again.
5. Bake 40 mn covered, Th 6 or 180° C.
6. Peel kiwis with the **Twistable peeler** and cut them into thick slices with the **Chef Series Pro-Utility knife** and drop them in the Ultra Pro 2 L, close and continue cooking for 5 mn.
Serve warm, sprinkled with chopped coriander.
Serve with fried zucchini or a ratatouille.



Ultra Pro 2 L

9 €

serves 6

Preparation : 20 mn

Baking :

1 h 15, Th 7 or 210° C

15 mn, Th 8 / 9 or 250° C

Ingredients

1.2 kg potatoes with firm flesh

2 peeled onions

750 ml boiling water

40 g butter

5 garlic cloves

2 chicken broth cubes

1 turkey thigh (± 1.2 kg)

25 ml oil

Fresh thyme

Crushed pepper

5 ml of "Fleur de sel" salt



Ultra Pro 3.5 l/2 l
(version combinée)

Turkey thigh with "Fleur de sel" salt and onion potatoes

1. Preheat the oven, Th 7 or 210° C.
2. Peel the potatoes with the **Twistable peeler**. Cut potatoes and onions into thick slices with the **BTB-Slicer system**.
3. In the **Micro+ Pitcher 1 L**, pour boiling water, add butter, 1 crushed garlic clove and chicken broth cubes crumbled with the **KPTools-whisk**.
4. In the **Ultra Pro 3.5 L** put onions and potatoes, water with mixture from the Micro+ pitcher 1 L and press preparation using the **KPTools-Skimmer**.
5. Put cover turned back on the Ultra Pro 3.5 L base and place the turkey thigh.
6. With the **Silicone King's Sceptre**, brush it with oil, sprinkle with thyme, pepper, salt with the "Fleur de sel" salt and add the 4 remaining garlic cloves, not peeled. Cover with the **Ultra Pro 2 L base** and cook all for 1 h 15, Th 7 or 210° C.
7. Remove cover with turkey thigh and Ultra Pro 2 L base used as cover and continue cooking the potatoes, uncovered, for another 15 mn increasing the oven temperature to Th 8 / 9 or 250° C. Serve turkey thigh sliced with potatoes.



13 €

serves 4-6



21 €

serves 8

Preparation : 15 mn

Baking : 50 mn, Th 7 or 210° C
- Sauce : 2 mn in the microwave at 750 W

Ingredients

2 cockerels (± 750 g each)
1 bunch tarragon
Salt and pepper
50 g half-salted butter
2 egg yolks
200 ml thick cream

Cockerels with tarragon

1. Preheat the oven, Th 7 or 210° C.
2. Prepare cockerels : peel off delicately skin from the flesh using the **Chef Series Pro-Utility knife** and drag in small branches of tarragon. Pepper, salt lightly, lay the cockerels in the **Ultra Pro 3.5 L**. If you have some time, let the cockerels wait for a few hours in order for the fresh meat to really absorb scent of the tarragon.
3. Sprinkle with butter and bake for about 50 mn, covered, Th 7 or 210° C.
4. Before serving, remove cockerels from the Ultra Pro 3.5 L and keep them warm.
5. Combine egg yolks with cream and add to meat juice using the **KPTools-Whisk**, cover and heat 2 mn in the microwave at 750 W. Cut the cockerels using the **E-Series-Poultry shears** and serve with sauce aside, in the **Insulated Server-Table Saucière**. Serve with small vegetables.



Ultra Pro 3.5 l

Beef Brufado

1. Preheat the oven, Th 6 or 180° C.
2. In the **Ultra Pro 3.5 L** put all ingredients (except for the liaison) and cook 1 h 45 mn covered, Th 6 or 180° C.
3. In the **T.S.-Quick Chef III**, put capers, anchovy fillets, flour, water, salt, pepper and chop it all.
4. Pour over meat, mix with the **KPTools-Mixing Spoon** and continue baking 15 mn, 5 Th or 150° C.
Serve hot with mashed sweet potatoes.

Preparation : 10 mn

Baking :
1 h 45, Th 6 or 180° C
15 mn, Th 5 or 150° C

Ingredients

1.5 kg beef for stew, cut into chunks
2 garlic cloves, crushed
2 onions, sliced
50 ml olive oil
75 ml wine vinegar
50 ml Cognac
500 ml red wine
1 sprig thyme
1 bay leaf
1 cube vegetable broth
Liaison:
50 g capers in vinegar
8 anchovy fillets
15 ml flour
25 ml of water
Salt and pepper



Ultra Pro 3.5 l

16 €

serves 8

Preparation : 10 mn

Baking : 1 h 30 , Th 7 / 8 or 230° C

Ingredients

250 g mushrooms

150 g onions or new onions

400 g cooked chestnuts (2 jars
of ± 200 g each)

1 garlic clove, crushed

1 sprig thyme

1 bay leaf

1 poultry of about 2 kg (capon
or large chicken)

Salt and pepper

25 ml oil

Roasted poultry with chestnuts and mushrooms

1. Preheat the oven, Th 7 / 8 or 230° C.
2. Wash, dry and cut mushrooms with the **T.S.-Slice N Dice** equipped with the **15 mm blade**.
3. Peel onions and cut into 2 if they are large.
4. Mix mushrooms, chestnuts, onions and garlic in the **Ultra Pro 2 L** base.
5. Insert a sprig of thyme and a bay leaf inside poultry. Lay it over vegetables, salt and pepper lightly.
6. Brush with oil using the **Silicone King'Sceptre**. Cover with the **Ultra Pro 3.5 L** base and cook 1 h 30, Th 7 / 8 or 230° C.
Cut poultry using the **E-Series-Poultry Shears** and serve it with garnish.



Bases Ultra Pro 2 l et 3.5 l

22 €

serves 4

Preparation : 15 mn

Baking : 1 h 15, Th 6 / 7 or 200° C

Ingredients

1 young Barbary duck (± 1.2 kg)

2 pinches of crushed pepper

2 pinches of "Fleur de sel" salt

60 ml freshly pressed orange juice

25 g melted butter

25 ml honey

25 ml Cognac

8 fresh figs

1 bunch of grapes (muscat)

Duck with figs and grape

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Pepper and salt moderately inside the duck and place it in the **Ultra Pro 3.5 L.**
3. In the **BTB-Measuring Jug 500 ml**, pour 30 ml freshly pressed orange juice, melted butter, honey, Cognac and mix with **Silicone-Spatula Thin.**
4. Pour this mixture over the poultry and bake covered 1 h, Th 6 / 7 or 200° C.
5. Prepare figs : wash them and make 2 cross-shaped slits on top of it and insert a grape inside the slits.
6. Remove poultry from the oven, arrange figs, remaining grapes and orange juice.
7. Continue baking uncovered for 15 mn. Serve hot with fresh spinach or snap peas.



Ultra Pro 3.5 l

19 €

serves 8



Preparation : 10 mn

Baking : 1 h, Th 7 or 210° C

Ingredients

8 chicken breasts (± 1.2 kg)
250 g prunes
1 bunch Italian white grapes (±
200 g)
50 ml olive oil
2 ml ginger powder
2 ml salt
1 tube saffron
5 ml ground cinnamon
Grated rind of one lemon
2 chopped onions
300 ml hot chicken broth
30 ml honey



Ultra Pro 3.5 l

Chicken Tajine

1. Preheat the oven, Th 7 or 210° C.
2. Lay chicken, pitted prunes and grapes in **Ultra Pro 3.5 L**.
3. In the **BTB-Mixing bowl 650 ml**, pour remaining ingredients in order, mix with **KPTools-Silicone Spatula** and pour over meat and fruit.
4. Stir again and bake 1 h covered, Th 7 or 210° C.
Serve with couscous grain.

Rabbit with beer and olives

1. Preheat the oven, Th 7 or 210 ° C.
2. Cut bacon into thin sticks with **Chef series Pro-Chef knife**, drop it into the **Ultra Pro 3.5 L** with the rabbit pieces and add all remaining ingredients in order.
3. Bake covered 45 mn, Th 7 or 210° C.
4. Remove lid and continue baking for 20 mn.
Serve with homemade mashed potatoes.

24 €

serves 8

Preparation : 10 mn

Baking : 1 h 05, Th 7 or 210° C

Ingredients

100 g half salted bacon
1 rabbit (± 1.8 kg), cut into pieces
15 sage leaves
100 g small black olives
10 juniper berries
Salt and pepper
500 ml beer
25 g salted butter in small cubes



Ultra Pro 3.5 l

20 €

serves 6

Preparation : 15 mn

Baking : 1 h 15, Th 6 or 180° C
Sauce : 12 mn

Ingredients

1 kg veal shoulder, cut into
large cubes
3 carrots
2 garlic gloves
1 celery stalk
1 concentrate chicken broth
500 ml boiling water
2 ml nutmeg
1 dose of saffron threads
Salt and pepper
1 slice lemon rind
150 ml liquid cream
15 ml lemon juice

Saffron veal shoulder

1. Preheat the oven, Th 6 or 180° C.
2. Place meat in the **Ultra Pro 2 L**.
3. Peel carrots with **Twistable peeler** and slice them with the **BTB-Slicer system**. Put into Ultra Pro 2 L. Add peeled garlic, celery stalk, peeled and cut into pieces. Water with chicken broth, diluted in boiling water.
4. Bake 1 h 15, covered, Th 6 or 180° C.
5. Remove meat using the **KPTools-Skimmer**. Pour cooking juice into the **Chef Series-Saucepan 1 L™**.
6. Put meat back into Ultra Pro 2 L, cover and keep warm in the oven, Th 3 / 4 or 100° C.
7. Add grated nutmeg, saffron, salt, pepper, slice of lemon rind to the cooking juice and let reduce for 10 mn. Add cream and cook another 2 mn over low heat.
8. Remove from heat, add 15 ml of lemon juice and stir with the **KPTools-Whisk**. Remove meat from the oven, pour sauce over it and serve with fresh pasta, rice or cauliflower.



Ultra Pro 2 L

22 €

serves 6

Preparation : 10 mn

Baking : 1 h 45, Th 6 or 180° C

Ingredients

1 veal shank or 2 small (± 1.5 kg)

8 shallots

50 ml olive oil

1 lemon

1 orange

100 ml dry white wine or Madeira

1 sprig rosemary

Salt and pepper

Roast veal shank with citrus

1. Preheat the oven, Th 6 or 180° C.
2. In **Ultra Pro 3.5 L** place the veal shank, peeled shallots and sprinkle with olive oil.
3. Bake 1 h covered, Th 6 or 180° C. With the **Project K-Vertical peeler**, remove rind from the lemon and half the orange. Blanch 5 mn in boiling water, drain and cut them into small pieces using the **Chef Series Pro-Utility knife**.
4. In the **BTB- Measuring jug 500 ml**, add citrus rind, white wine or Madeira, juice of 1 orange and mix with **Silicone Spatula Thin**.
5. Remove Ultra Pro 3.5 L from the oven and baste shanks with mixture. Place rosemary sprig, pepper, salt lightly and continue cooking uncovered for 45 min. Serve hot with pasta or a potato gratin.



Ultra Pro 3.5 l

16 €

serves 8

Preparation : 15 mn

Baking : 1h 30, Th 7 / 8 or 220° C

Ingredients

1 pork rack ± 1.5 kg (6 to 8 ribs depending on thickness)

20 sage leaves

4 sprig thyme

Salt and pepper

50 ml olive oil

600 g small potatoes, non-peeled

12 non-peeled shallots

Pork rack with sage

1. Preheat the oven, Th 7 / 8 or 220° C.
2. Rub pork rack with a few sage leaves, thyme sprigs and drop it into **Ultra Pro 2 L base**.
3. Add remaining sage leaves and thyme, pepper, salt lightly, sprinkle with olive oil, cover with **Ultra Pro 3.5 L base** and cook 45 mn, Th 7 / 8 or 220° C.
4. Remove Ultra Pro from oven, remove pork rack, place washed potatoes and whole shallots. Lay meat on vegetables, close with Ultra Pro 3.5 L base and continue cooking for another 45 mn. Cut meat and serve with potatoes.



Bases Ultra Pro 2 VS.5 1

15 €

serves 8-10

Rolled ham roast with its fat skin (quenenne) with turnips and oyster mushrooms

Preparation : 20 mn

Baking : 1 h 30, Th 7 / 8 or 220° C

Ingredients

Marinade :

25 ml soy sauce

25 ml olive oil

15 ml dried thyme

1 garlic clove, crushed

Salt and pepper

1 rolled ham roast with fat skin (quenenne) ± 1.8 kg

1.5 kg turnip

200 g oyster mushrooms

2 onions, peeled

Salt and pepper

1. Preheat the oven, Th 7 / 8 or 220° C
2. In the **BTB-Mixing jug 1 L**, pour all ingredients of the marinade.
3. Place rolled ham roast in the **Ultra Pro 3.5 L cover**. Using the **Silicone king's Sceptre brush** meat with marinade. Leave it aside.
4. Peel turnips using the **Chef Series Pro-Paring knife**, wash them and cut them into sticks using the **T.S.-Slice N Dice** equipped with the **15 mm blade**.
5. Cut mushrooms in 2 or 3 if they are large and chop onions in the **T.S.-Quick Chef III**.
6. Place all vegetables in the Ultra Pro 3.5 L base, salt, pepper and mix with the **KPTools-Serving Spoon**.
7. Place meat on the vegetables with marinade.
8. Wash the cover, place it on the Ultra Pro 3.5 L base and bake for 1 h 15, Th 7 / 8 or 220° C.
9. Remove cover and continue baking for 15 mn.
Serve meat with vegetables



Ultra Pro 3.5 l

20 €

serves 8

Preparation : 15 mn

Baking:

10 mn in the microwave at 750 W
1 h 30, Th 6 / 7 or 200° C

Ingredients

1 whole roast leg of pork (± 1.5 kg)
500 g dry beans
4 garlic gloves, peeled
300 g carrots
2 onions
1 sprig thyme
1 bay leaf
Pepper
2 ml salt
1.2 L water



Ultra Pro 3.5 l/2 l
(version combinée)

whole roast leg of pork with dry beans

The day before desalt the meat : put it in a **Fridgemate box** and cover with cold water that you change 3 or 4 times. Soak dry beans in the **BTB-Mixing bowl 3.5 L** filled with cold water.

1. The same day preheat the oven, Th 6 / 7 or 200° C
2. Sponge meat, place peeled garlic cloves along the bone and place it in the **Ultra Pro 2 L cover**.
3. Peel carrots, onions and cut into cubes using the **T.S.-Slice N Dice** equipped with the **10 mm blade**. Drop them into the **Ultra Pro 3.5 L base**, add thyme, bay leaf, drained beans, pepper and finish with water.
4. Cover and pre-cook in the microwave for 10 mn at 750 W; salt slightly after cooking.
5. Place cover containing meat on the Ultra Pro 3.5 L base containing beans, cover with the Ultra Pro 2L base and bake for 1 h 20 in the oven, Th 6 / 7 or 200° C.
6. Remove Ultra Pro 2 L base and continue baking for 10 mn, uncovered.
Serve meat sliced with the **Chef Series Pro-Chef knife™**.

Also delicious as a cold dish. In this case, let it bake alone, let it cool and serve with pickles, olives and vinegar pearl onions.



10 €

serves 6



Preparation : 15 mn

Baking: 26 mn in the microwave at 750 W

Ingredients

500 g potatoes

1 mango

2 red bell peppers

1 cauliflower cut into small pieces

2 garlic cloves

1 onion

Sauce :

400 ml coconut milk

15 ml flour

25 ml curry

5 ml ginger

5 ml salt

5 ml sugar

To serve:

Salt and pepper

½ bunch coriander

Vegetable curry with mango

1. Peel potatoes and mango with **Twistable Peeler** and cut them into sticks using the **T.S.-Slice N Dice** equipped with the **10 mm blade**. Place them into the **Ultra Pro 3.5 L**.
2. Wash and peel bell peppers with the Twistable Peeler. Cut into strips and place them into the Ultra Pro 3.5 L together with cauliflower, garlic and onion chopped in the **T.S.-Happy Chopper**.
3. In the **BTB-Quick Shake**, mix all ingredients of the sauce, pour it in Ultra Pro 3.5 L and mix with the **KPTools-Mixing spoon**.
4. Cover and cook in the microwave for 13 mn at 750 W. Let stand for 2 mn, stir and cook for another 13 mn in the microwave.
5. Lightly salt and pepper after cooking. Sprinkle with finely chopped fresh coriander and serve.



Ultra Pro 3.5 L

Roast Beef with Roquefort

1. Preheat the oven, Th 8 / 9 or 250° C.
2. In the **BTB-Mixing Jug 1 L**, mash blue cheese, add soft butter, garlic, parsley and mix with the **KPTools-Mixing spoon**. Lightly salt and pepper.
3. With the **Chef Series Pro-Chef knife** split the roast beef in 2 in length without separating the 2 parts. Stuff with mixture from the 1 L jug, close and tie up the roast.
4. Place it into **Ultra Pro 3.5 L cover**, sprinkle with oil, pepper and close with Ultra Pro 3.5 L base.
5. Bake in preheated oven 25 to 30 mn, Th 8 / 9 or 250° C.
6. Before serving, add cream to juice to make it more creamy. Serve roast beef with French fries cut with the **T.S.-Slice N Dice** equipped with the **15 mm blade**

19 €

serves 6

Preparation : 10 mn

Baking: 25 to 30 mn, Th 8 / 9 or 250° C

Ingredients

150 g Roquefort (blue cheese)

50 g soft butter

1 garlic clove, crushed

25 ml chopped parsley

Salt and pepper

1 roast beef not wrapped (± 1 kg)

15 ml oil

100 ml thick cream



Ultra Pro 3.5 L

25 €

serves 6

Preparation : 15 mn

Baking: 5 mn in the microwave at 750 W
50 mn, Th 7 or 210° C

Ingredients

2 fennel bulbs (600 g)

3 zucchini (600 g)

1 white leek (100 g)

250 g cherry tomatoes

2 sprigs rosemary

25 ml olive oil

1 cube vegetable broth diluted
in 100 ml hot water

Crust :

50 g bread crumbs (100 ml)

½ bunch parsley

50 g soft butter

30 ml whole grain mustard

1 egg

Salt and pepper

2 tenderloin pork (± 1 kg)



Ultra Pro 3.5 l/2 l
(version combinée)

Tenderloin pork in mustard crust with vegetables

1. Preheat the oven, Th 7 or 210° C.
2. Cut fennel and zucchini into thin slices using the **BTB-Slicer system**. Slice white leek in bevel and into pieces of 1 cm long, cut cherry tomatoes in half.
3. Place all vegetables in the **Ultra Pro 3.5 L** with rosemary, olive oil, vegetable broth diluted in hot water.
4. Cover and cook 5 mn in the microwave at 750 W.
5. Put breadcrumbs and parsley in the **T.S.-Quick Chef III**, mix, add butter, mustard, egg, a little salt, pepper and mix again.
6. Place meat in the **Ultra Pro 3.5 L cover**. Spread mixture from the **T.S.-Quick Chef III** on the 2 tenderloins using the **KPTools-Silicone spatula**.
7. Then place cover containing meat over the Ultra Pro 3.5 L base containing vegetables and cover with the Ultra Pro 2 L base
8. Bake 30 mn, Th 7 or 210° C. Uncover tenderloins and continue cooking for another 20 mn until you get a golden brown crust.
Serve tenderloins, sliced, with vegetables.



19 €

serves 6

Preparation : 15 mn

Baking:

4 mn in the microwave at 750 W
1 h, Th 6 / 7 or 200° C

Ingredients

4 tomatoes

3 apples

4 big shallots, peeled

25 ml olive oil

2 garlic cloves, peeled

1 kg lamb shoulder neck

1 sprig rosemary

1 bay leaf

Salt and pepper

20 black olives

Lamb shoulder neck “A la grecque”

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Peel tomatoes using the **Twistable Peeler** and cut them into wedges, seed them and leave them aside
3. Peel apples, cut into 6 and remove the seeds.
4. Chop shallots in the **T.S.-Quick Chef III**. Pour into the **Micro+-Pitcher 1 L** with olive oil and cook 4 mn at 750 W. Add garlic cloves, tomatoes and mix with the **KPTools-Mixing Spoon**.
5. In the **Ultra Pro 3.5 L** put lamb, apple wedges, mixture from the Micro+-Pitcher 1 L, rosemary, bay leaf, pepper and salt lightly.
6. Bake 1 h covered, Th 6 / 7 or 200° C. Add olives 5 mn before end of cooking.
You can serve lamb with a mix of green beans and dry beans.



Ultra Pro 3.5 l

26 €

serves 6

Preparation : 30 mn

Baking: 1h 10, Th 7 / 8 or 220° C
Sauce : 12 to 13 mn, over low heat

Ingredients

Stuffing :

2 shallots

2 garlic cloves

1 small bunch of parsley

250 g mushrooms

1 boned lamb shoulder (± 1kg)

Salt and pepper

1 kg potatoes

500 g snap peas

25 ml olive oil

Sauce:

10 g butter

200 ml liquid cream

Stuffed lamb shoulder, potatoes and snap peas

1. Preheat oven Th 7 / 8 or 220° C.
2. Prepare stuffing : peel shallots and garlic cloves, place into the **T.S.-Quick Chef III** together with parsley leaves and chop. Wash mushrooms, cut into 4, add them into the T.S.-Quick Chef and chop finely. Salt moderately and pepper.
3. Spread half stuffing on the well open lamb shoulder. Roll meat and tie it with kitchen twine.
4. Peel potatoes, wash and wipe them and cut into cubes with the **T.S.-Slice N Dice** equipped with the **15 mm blade**. Drop them into the **Ultra Pro 3.5 L**, add snap peas, olive oil and mix with the **KPTools-Mixing spoon**.
5. Place stuffed lamb on vegetables and bake covered 50 mn, Th 7 / 8 or 220° C.
6. Remove cover and continue baking for 20 mn. After cooking, close the Ultra Pro 3.5 L and let stand for 15 mn.
7. In the **Chef Series-Saucepan 1 L™**, cook remaining stuffing in butter for 2 to 3 mn, add cream, reduce over low heat for 10 mn. Adjust seasoning. Serve sauce with sliced lamb shoulder together with vegetables.



Ultra Pro 3.5 l

6 €

serves 6



Preparation : 15 mn

Baking:

12 mn in the microwave at 750 W
30 mn, Th 7 / 8 or 220° C

Ingredients

750 g potatoes
750 g celery
50 ml water
250 ml thick cream
1 ml nutmeg
Salt and pepper
25 g butter
100 g Mimolette cheese

Potato and celery root gratin with mimolette cheese

1. Preheat the oven, Th 7 / 8 or 220° C.
2. Peel potatoes with the **Twistable-Peeler** and celery with the **Chef Series Pro-Paring knife™**. Cut them into cubes using the **T.S.-Slice N Dice** equipped with the **15 mm blade**.
3. Place them in the **Ultra Pro 2 L** with 50 ml water, cook 12 mn in the microwave at 750 W and let stand for 3 mn.
4. Drain vegetables using the **KPTools-Skimmer** and crush them with the **Potato Masher**. Heat cream in the **Micro+-Pitcher 1 L**, 30 sec in the microwave at 750 W. Add cream to mashed vegetables together with nutmeg, pepper and salt moderately. Mix well together using the **KPTools-Mixing Spoon** while adding the butter.
5. Pour the puree into the **Ultra Pro 2 L**, cover with mimolette cheese grated with **T.S.-Cheese Mill** equipped with **medium grid**, cover and cook 15 mn, Th 7 / 8 or 220° C. Remove lid and continue cooking for 15 mn. Serve hot.



Ultra Pro 2 L

Quick quiche

1. Preheat the oven, Th 6 / 7 or 200° C.
2. In the **Mix N Stor 2 L**, pour flour, Mimolette cheese grated with the **T.S.-Cheese Mill** and mix with the **KPTools-Mixing Spoon**. Add eggs, cream and gently pour milk.
3. Cut ham and chicken into small cubes, chop parsley with the **E-Series-Grab-N-Cut Scissors** and add all to mixture from the **Mix N Stor 2 L**.
4. Salt moderately, pepper, add nutmeg and mix again.
5. Using the **Silicone King'Sceptre**, butter the **Ultra Pro 2 L**, pour preparation and bake covered for 40 mn, Th 6 / 7 or 200° C.
6. Remove lid and continue baking for 10 mn. Serve hot or warm with green lettuce

10 €

serves 6

Preparation : 10 mn

Baking: 50 mn, Th 6 / 7 or 200° C

Ingredients

300 ml flour (± 150 g)
150 g grated Mimolette cheese
4 eggs
150 ml full liquid cream
500 ml milk
150 g cooked chicken slices
150 g ham
50 ml parsley
Salt and pepper
1 pinch nutmeg
For the Ultra Pro 2L:
25 g salted soft butter



Ultra Pro 2 L

5 €

serves 4

Preparation : 15 mn

Baking:

20 to 25 mn, Th 8 / 9 or 250° C

Ingredients

Dough:

20 g baker's yeast

150 ml warm water

25 ml olive oil

5 ml sugar

500 ml flour (± 250 g)

10 ml salt

Filling :

100 g emmenthal

100 ml tomato sauce

1 small tomato, peeled and seeded

75 g mushrooms

1 thick slice of ham (± 200 g)

2 ml powdered oregano or few sprigs of chopped fresh oregano



Ultra Pro 2 L

Sort of giant “Calzone”

1. Preheat the oven Th 8 / 9 or 250° C.
2. In **BTB-Measuring Jug 1 L**, mix yeast, warm water, olive oil and sugar using the **KPTools-Whisk**
3. In the **BTB-Mixing Bowl 3.5 L**, place flour and salt, add mixture from the jug and work the dough with the **KPTools-Mixing Spoon**, until it comes to a ball (if necessary, add a little flour).
4. Roll dough on the **pastry sheet** using the **Rolling Pin** and form a circle of about 35 cm in diameter.
5. Lightly flour bottom of the **Ultra Pro 2 L** and place the dough so that you can fold it into 2.
6. Grate Emmenthal with **T.S.-Cheese Mill** with **medium grid**
7. Spread tomato sauce using the **Silicone spatula** on the part of dough placed in the bottom of the Ultra Pro 2 L. Add tomato, mushrooms and ham cut with the **T.S.-Slice N Dice** equipped with the **10 mm blade**. Cover with Emmenthal and sprinkle with oregano.
8. With the **Silicone King's Sceptre**, lightly moisten the edges of dough with water. Fold the dough into 2 to form a turnover and press the edges to seal the dough.
9. Cover and cook 20 to 25 mn, Th 8 / 9 or 250° C.
Remove from oven and let it stand 5 mn on a rack before tasting.



10 €

serves 6

Preparation : 15 mn

Baking: 35 mn, Th 7 / 8 or 220° C

Ingredients

3 zucchini (± 750 g)

400 ml liquid cream

Salt and pepper

1 ml grated nutmeg

2 ml dehydrated garlic,
chopped

2 packages of mini raviolis
from the Dauphine (typical
French raviolis), about 480 g.

Zucchini with mini ravioli from the Dauphiné

1. Preheat the oven, Th 7 / 8 or 220° C.
2. Wash zucchini, cut into pieces and chop them in the **T.S.-Quick Chef III**.
3. In the **T.S.-Speedy Chef**, pour cream, salt, pepper, nutmeg, dehydrated garlic and slightly mix preparation.
4. In the **Ultra Pro 2 L**, lay 1 third of the zucchini, half of the ravioli, the 2nd third of the zucchini, the remaining ravioli and end with the last third of zucchini.
5. Pour preparation from the Speedy Chef and cook 20 mn covered, Th 7 / 8 or 220° C.
6. Remove the lid and continue cooking 15 mn.
Serve immediately.



Ultra Pro 2 L

10 €

serves 6

Preparation : 20 mn

Baking:

Potatoes and onions :

7 mn in the microwave at 750 W
1 h 30 , Th 6 / 7 or 200° C

Ingredients

1.5 kg potatoes

2 medium size onions, peeled

200 g bacon, diced

Salt and pepper

1 Reblochon cheese

Pela

1. Peel potatoes with the **Twistable-Peeler** and wash them.
2. Using the **BTB-Slicer system** slice potatoes and onions.
3. Pour them into the **Ultra Pro 3.5 L**, mix with the **KPTools-Silicone Spatula**, cover and cook 7 mn in the microwave at 750 W.
4. Add bacon, salt lightly, pepper and mix again.
5. Gently scratch Reblochon, but do not remove the crust. Cut it sideways into 2 and cut each half into 4.
6. Lay cheese over the potatoes, cover and bake in the non-preheated oven, Th 6 / 7 or 200° C for 1 h 15.
7. Turn off the oven and let it stand inside for another 15 mn. Serve with green lettuce, well seasoned. If Reblochon is too young and not moist enough, add 100 ml fresh cream.

You can also fry onions and bacon in the **Chef Series-Frypan 20cm™** before mixing with the potatoes.



Ultra Pro 3.5 l

11 €

serves 6



Preparation : 15 mn

Baking: 2 h, Th 5 / 6 or 160° C

Ingredients

300 ml boiling milk

Salt, pepper and nutmeg

1 pork roast (± 1 kg)

1 rosemary branch

2 garlic cloves

25 g butter

Juicy pork roast with rosemary

1. Preheat the oven, Th 5 / 6 or 160° C.
2. Heat milk with a little salt, pepper and nutmeg in the **Chef Series-Saucepan 1 L™**.
3. Place roast in the **Ultra Pro 2 L**, put on rosemary branch and the non-peeled garlic cloves.
4. Add boiling milk and butter cut into small cubes.
5. Bake 1 h covered, Th 5 / 6 or 160° C.
6. Turn meat, close the Ultra Pro and continue cooking for 1 h.

Serve sliced with the **Chef Series Pro-Chef knife**.

Keeps several days in the fridge.

You can eat roast hot or cold.



Ultra Pro 2 L



Preparation : 10 mn

Baking: 40 mn, Th 7 or 210° C

Ingredients

1.5 kg sweet potatoes

75 ml colza oil

15 ml cumin seeds

5 ml 4 spices

Salt and pepper

15 ml ginger

Juice of ½ lemon

Sweet potatoes with spices

1. Preheat the oven, Th 7 or 210° C.
2. Peel sweet potatoes with the **Twistable-Peeler**.
3. Wash them, slice them using the **BTB-slicer system** and place them in the Ultra Pro 2 L.
4. In the **BTB-Measuring Jug 500ml**, using the **Silicone-Spatula Thin**, mix colza oil, cumin seeds, 4 spices, salt, pepper and ginger grated with **BTB-Grater** equipped with the Julienne grater.
5. Pour mixture over the potatoes, cover and bake 40 mn, Th 7 or 210° C.
Simple but very tasty, serve those sweet potatoes sprinkled with a dash of lemon juice. Delicious with a roasted meat.



Ultra Pro 2 L

8 €

serves 6

Preparation : 10 mn

Baking:

10 mn in the microwave at 750 W
55 mn, Th 6 or 180° C

Ingredients

8 large potatoes (± 1.5 kg)

150 ml water

3 eggs

200 ml thick cream

1 pinch grated nutmeg

Salt and pepper

250 g Gorgonzola

50 g grated Gruyère

Potato gratin with gorgonzola

1. Preheat the oven, Th 6 or 180° C.
2. Peel potatoes with the **Twistable Peeler**. Wash and slice them into thick slices with the **BTB-Slicer system**
3. Put them in the **Ultra Pro 3.5 L** with 150 ml water, cover and bake 10 mn in the microwave at 750 W. Drain in the colander.
4. Place eggs and cream in the **BTB-Mixing bowl 3.5 L** and mix with the **KPTools-Whisk**. Add grated nutmeg, pepper and salt lightly.
5. In the Ultra Pro 3.5 L, put one layer of potatoes, one layer of gorgonzola and so on by ending with a layer of potatoes.
6. Pour on preparation from the Mixing bowl, sprinkle with Gruyère cheese, cover and cook 45 mn, Th 6 or 180° C. Remove cover and continue cooking for 10 mn.
Serve with green lettuce or chicory salad.



Ultra Pro 3.5 L

Desserts & breads

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PROvocative desserts...

6 €

serves 8

Preparation : 15 mn

Baking:

40 to 45 mn, Th 6 / 7 or 200° C

Ingredients

4 large apples (1.2 kg)

1 lemon juice

150 ml sugar(± 150 g)

3 eggs

180 g melted butter

300 ml flour (± 150 g)

1 pinch of salt

5 ml baking powder (1
teaspoon)

For the Ultra Pro 2 L :

20 g butter and 25 ml flour

Apple Cake

1. Preheat the oven, Th 6 / 7 or 200° C.
2. Peel apples and core them. Baste quickly with lemon juice to prevent apples from getting black and cut into 8 wedges.
3. In the **BTB-Mixing bowl 3 L**, mix all remaining ingredients in order, using the **KPTools-Silicone spatula**.
4. Add apple wedges to dough, mix again.
5. Butter and flour **Ultra Pro 2 L**, pour in the preparation, cover and bake 40 to 45 minutes, Th 6 / 7 or 200° C.
6. Remove Ultra Pro 2 L from the oven, let stand 5 mn, covered, before unmolding. Serve warm or cold.



Ultra Pro 2 L

8 €

serves 8

Preparation : 15 mn

Baking:
1 h, Th 6 or 180° C

Ingredients

200 g half-salted butter, soft
200 ml brown sugar (± 200 g)
4 eggs
5 ml vanilla powder (1
teaspoon)
700 ml flour (± 350 g)
1 packet baking powder
75 g potato starch
125 ml milk
125 g pecan
One lemon zest

For the Ultra Pro 3.5L:
20 g butter and 25 ml flour

Pecan cake

1. Preheat the oven, Th 6 or 180° C.
2. In the **Mixing bowl 3 L** put soft butter, brown sugar and mix with a hand mixer till preparation gets white and creamy.
3. Add eggs, vanilla powder and beat again.
4. In the **BTB-Mixing bowl 3.5 L**, mix flour, baking powder and starch using the **KPTools-Mixing spoon** and slowly add to the egg preparation.
5. Add milk, pecans chopped with the **T.S.-Quick chef III** and lemon zest grated with the **BTB-Star grater**; mix well and pour dough into the **Ultra Pro 3.5 L**, buttered and floured.
6. Bake 1 h covered, Th 6 or 180° C. Let cool down before unmolding and tasting.



Ultra Pro 3.5 L

2 €

serves 4

Preparation : 15 mn

Baking:

1 mn in the microwave at 750 W
13 mn, Th 8 / 9 or 250° C

Ingredients

2 large oranges

50 g butter

50 g dark chocolate

1 egg, yolk and white
separated

30 ml flour

50 ml sugar (± 50 g)



Chocolate oranges

1. Preheat the oven, Th 8 / 9 or 250° C.
2. Carve oranges to give a serrated aspect (as on picture) and press them gently to extract juice and pulp using the **BTB-Citrus wonder**. Leave them aside.
3. In the **Micro+ Pitcher 1 L**, melt butter and chocolate broken into pieces, for 1 mn in the microwave at 750 W.
4. Mix with the **KPTools-Whisk**, add egg yolk, flour and mix again.
5. Beat egg white to “soft-peaks” using the **T.S.-Speedy Chef**, add sugar and beat again for a few seconds.
6. With the **KPTools-Silicone Spatula** gently combine egg white to mixture from the Micro+ Pitcher 1 L.
7. Put the 4 half-oranges in the **Ultra Pro 2 L** base and split preparation from the Micro+ Pitcher into each of them.
8. Bake 13 mn, covered, Th 8 / 9 or 250° C.
9. Remove preparation from the oven and let stand 5 mn covered.
Serve warm with an almond tuile (thin French biscuit).



Ultra Pro 2 L



Dried Fruit delight

1. Preheat the oven Th 6 / 7 or 190° C.
2. In the **BTB-Mixing bowl 3.5 L**, pour flour, baking powder, sugar, nuts, eggs, oil, milk and rum. Close lid and shake vigorously.
3. Remove cover and end mixing with the **KPTools-Silicone Spatula**.
4. Butter and flour the Ultra Pro 2 L and pour in the preparation.
5. Sprinkle with almonds, coarsely chopped in the **T.S.-Quick Chef III**. Cover and bake for 1 h, Th 6 / 7 or 190° C.
6. Let stand for 10 mn in the turned-off oven before unmolding. Then let cool down completely on a wire rack before tasting.

9 €

serves 10

Preparation : 15 mn

Baking: 1h, Th 6 / 7 or 190° C

Ingredients

600 ml flour (± 300 g)

1 packet baking powder

300 ml sugar (± 300 g)

400 ml hazelnut powder (± 200 g)

3 eggs

160 ml oil

200 ml milk

15 ml rum

125 g almonds

For the Ultra Pro 2 L :

20 g butter and 25 ml flour



Ultra Pro 2 L

8 €

serves 6

Blackcurrant pears and red wine

Preparation : 10 mn

Baking:

Syrup : 2 mn over low heat
1 h, Th 6 / 7 or 200° C

Ingredients

750 ml red wine

200 ml brown sugar (± 200 g)

1 cinnamon stick

1 vanilla bean

2 star anise

1 pinch pepper

1 lemon peel

6 firm pears

50 ml blackcurrant syrup or
"Crème de cassis" (French
liquor)

1. Preheat the oven, Th 6 / 7 or 200° C.
2. In the **Chef Series-Saucepan 2.4 L™**, add all ingredients except pears and blackcurrant syrup and boil 2 mn.
3. Peel pears using the **Twistable peeler**, don't cut them.
4. Place them in the **Ultra Pro 3.5 L** and gently pour preparation from the Saucepan over the pears
5. Close Ultra Pro 3.5 L and cook 1 h, Th 6 / 7 or 200 ° C.
6. Remove Ultra Pro 3.5 L from the oven and pour blackcurrant syrup or "Crème de Cassis" over warm pears. Let cool down before placing into the fridge.
Enjoy cold with an ice-cream scoop.
Keeps one week in the fridge.
Use a good quality red wine to enhance the flavor of the pear.



Ultra Pro 3.5 l

7 €

serves 6

Preparation : 10 mn

Baking:

35 to 40 mn, Th 6 / 7 or 200° C

Ingredients

100 ml (± 50 g) flour

75 ml milk

50 ml melted butter

100 ml (± 100 g) sugar

5 ml baking powder (1
teaspoon)

4 pears (± 800 g)

Gratin:

75 ml cream

50 ml (± 50 ml) sugar

1 egg

5 ml vanilla flavor

50 g pine nuts

Pear “gratin” with pine nuts

1. Preheat the oven, Th 6 / 7 or 200° C.
2. In the **BTB-Quick bowl 1.5 L** put flour, milk, melted butter, sugar, baking powder and mix with the **KPTools-Silicone spatula**.
3. Peel pears with **Project K-Vertical peeler** and cut into slices.
4. Place pear slices in the bottom of the **Ultra Pro 2 L**. Cover with dough and cook covered 20 mn, Th 6 / 7 or 200° C.
5. Prepare the gratin : pour all ingredients in order into the **BTB-Quick shake** (except pine nuts), place blender, close and shake.
6. Remove Ultra Pro 2 L from the oven, pour the mixture from the Shaker and sprinkle with pine nuts.
7. Continue cooking, uncovered, 15 to 20 mn, until top is golden brown.
Serve lukewarm using the **KPTools-Serving Spoon**.



Ultra Pro 2 L

3 €

serves 6

Preparation : 15 mn

Baking:

Butter : 1 mn 30 in the microwave at 750 W

Rising : 30 mn + 35 mn, Th 2 or 60° C

Brioche : 30 to 35 mn, Th 6 / 7 or 200° C

Ingredients

125 g salted butter

20 g baker's yeast

100 ml warm milk

50 ml (± 50 g) sugar

3 whole eggs

700 ml (± 350 g) flour

Easy “Brioche”

1. Preheat the oven, Th 2 or 60° C.
2. Melt salted butter in the microwave for 1 mn 30 at 750 W and let cool down.
3. In the **BTB-Mixing bowl 3.5 L** dissolve yeast and sugar in warm milk using the **KPTools-Mixing spoon**. Add melted butter, cooled, eggs and mix again. Add flour and knead dough with the KPTools-Mixing Spoon until it gets smooth.
4. Place dough in the **Ultra Pro 3.5 L** and cover. Put Ultra Pro in a boiling “Bain-Marie” and place into preheated oven Th 2 or 60° C for 35 mn.
5. Remove Ultra Pro from the oven. Work again dough using the KPTools-Mixing spoon to make it fall down. Close Ultra Pro and let dough rise for another 30 mn, Th 2 or 60° C in a boiling “Bain-Marie”. Dough should triple in volume.
6. Remove Ultra Pro 3.5 L from the “Bain-Marie”, set the oven to Th 6 / 7 or 200° C and bake for 30 to 35 mn. Unmold and let cool down before tasting.



Ultra Pro 3.5 l

5 €

serves 10

Preparation : 10 mn

Baking:

3 mn in the microwave at 750 W
1 h, Th 5 / 6 or 160° C

Ingredients

200 ml milk

75 ml (± 75 g) brown
sugar-

150 ml liquid honey

125 g salted butter

750 ml (± 375 g) flour

15 ml baking soda

**A blend of powder
spices :**

10 ml ginger

10 ml 4 spices

10 ml cinnamon

5 ml nutmeg

10 ml anise



Gingerbread

1. Preheat the oven, Th 5 / 6 or 160° C.
2. In the **Micro+ Pitcher 1 L**, pour milk, brown sugar, honey, salted butter and heat 3 mn in the microwave at 750 W.
3. In the **BTB-Mixing bowl 3.5 L** mix flour, baking soda and all spices using the **KPTools-Silicone Spatula**.
4. Add mixture from the Micro+ Pitcher and mix again till it becomes smooth.
5. Pour the preparation into the **Ultra Pro 3.5 L** and cook covered 1 h, Th 5 / 6 or 160° C. Unmold lukewarm



Ultra Pro 3.5 L



Grenadine marbled cake

1. Preheat the oven, Th 6 / 7 or 190° C.
2. In the **Micro+ Pitcher 1 L**, put strawberries, grenadine syrup and heat 2 mn in the microwave at 750 W. Take out pitcher from the microwave, beat mixture with **KPTools-Whisk** and leave aside.
3. Prepare dough : in the **Mixing bowl 3 L** pour melted butter, sugar, vanilla sugar and mix well with the **KPTools-Mixing Spoon**. Add egg yolks, one by one, milk, flour mixed with baking powder, salt and mix with the **KPTools-Mixing Spoon**.
4. Beat egg white to "Soft-peaks" using the **T.S.-Speedy Chef** then incorporate them gently to the batter.
5. Pour half the batter into the **BTB-Quick mix bowl 1.5 L**, add mixture from the Micro+ Pitcher 1 L and mix gently with the KPTools-Mixing spoon.
6. Butter and flour **Ultra Pro 2 L**, pour the 2 preparations alternatively. Bake 1 h covered, Th 6 / 7 or 190° C. Let stand 5 mn before unmolding. Serve cold. They will all love it !

5 €

serves 10

Preparation : 15 mn

Baking:

Syrup : 2 mn in the microwave
at 750 W

Butter : 1 mn in the microwave
t 750 W

Cake : 1 h, Th 6 / 7 or 190° C

Ingredients

100 g strawberries

100 ml grenadine syrup

Dough :

180 g melted butter

350 ml (± 350 g) sugar

1 packet vanilla sugar

4 eggs, yolk and white separated

125 ml milk

800 ml (± 400 g) flour

1 packet baking powder

2 ml salt

For the Ultra Pro 2 L :

20 g butter &

25 ml flour



Ultra Pro 2 L

6 €

serves 6

Preparation : 20 mn

Baking:

5 to 7 mn, Th 8 / 9 or 250° C

Ingredients

2 apples

2 bananas

1 pineapple not too large (± 1 kg)

Sabayon :

100 ml liquid full cream, cold

3 eggs

50 ml (± 50 g) sugar

25 ml Grand Marnier

Easy “Brioche”

1. Preheat the oven, Th 8 / 9 or 250° C.
2. Dice peeled apples and bananas using the **T.S-Slice N Dice** equipped with the 15 mm blade.
3. Peel pineapple with the **Chef Series Pro-Bread knife** and cut into cubes.
4. Whip cold cream in the **T.S.-Speedy Chef. Pour** into Mixing bowl 3 L and leave aside.
5. Wash the T.S.-Speedy Chef, pour in eggs, sugar, Grand Marnier and beat till fluffy (about 2 mn). Add to whipped cream using the **KPTools-Silicone spatula**.
6. Display fruit in the **Ultra Pro 2 L** and pour sabayon over it.
7. Bake uncovered 5 to 7 mn, Th 8 / 9 or 250° C.
Serve lukewarm.



Ultra Pro 2 L

4 €

1 bread



Grain and hazelnut Bread

1. Preheat the oven, Th 2 or 60 ° C.
2. In the **BTB-Mixing bowl 3.5 L**, mix yeast with water using the **KPTools-Mixing spoon** until yeast is fully dissolved. Add flour, salt, sugar, hazelnuts and mix well together using the KPTools-Mixing spoon and finish kneading dough by hand.
3. Put dough into the **Ultra Pro 3.5 L**, cover and place in a boiling "Bain-Marie"
4. Put into the oven and let rise for 45 mn. The dough should double in volume.
5. Remove Ultra Pro from the "Bain-Marie", set the oven to Th 6 / 7 or 200° C and bake 30 mn. Remove cover and continue baking for another 15 mn
Let cool down on a rack before eating.

Sesame and flax seed bread

1. Preheat the oven, Th 2 or 60 ° C.
2. In the **Mixing bowl 3 L** mix yeast, sugar and water with the **KPTools-Mixing Spoon** until yeast is fully dissolved.
3. Add flour, salt, sesame and flax seeds and mix until a nice ball of dough is formed. Dough should come off the bowl, add a little flour if necessary.
4. Pour batter into the **Ultra Pro 3.5 L**, cover, place it in a boiling "Bain-Marie" and let the dough rise in the oven for 40 min, Th 2 or 60 ° C.
5. Remove Ultra Pro from the "Bain-Marie". The dough should reach the top of the Ultra Pro 3.5 L.
6. Set the oven to Th 7 or 210° C and bake for 40 mn uncovered.
Unmold and let cool down on a rack.

4 €

1 bread

Preparation : 15 mn

Baking:
40 mn, Th 2 or 60° C
40 mn, Th 7 or 210° C

Ingredients

30 g baker's yeast

475 ml water

700 g multi-grain flour

15 ml salt

10 ml sugar

75 g hazelnuts, cut into 2

Ingredients

1 cube baker's yeast (42 g)

15 ml sugar (1 tablespoon)

600 ml cold water

700 g flour

15 ml salt

50 ml sesame seeds (± 60 g)

50 ml flax seed (± 60 g)



Ultra Pro 3.5 l



Ultra Pro 3.5 l

Essentials for 100% success

1 BTB-Mixing Bowl 3.5 L

To mix, emulsify, stir, pour, store, carry and serve : it does everything.
Its +++ : a splash guard to safely blend/beat with a hand mixer or an immersion blender



2 T.S.-Slice N Dice

The star of cutting: into cubes, into sticks, whether fruit and vegetables, it will take care of it !
2 blades: 10 mm and 15 mm to cover a wide range of usage



4 KPTools-Mixing spoon

The hole in the centre allows to blend all preparations more easily. The end of the Spoon allows to take a small portion of the preparation, to taste it and adjust flavoring if necessary.



3 Chef Series Pro-Utility knife and Chef knife

Precise, modern design, perfect balance, incomparable cutting and handling : efficiency at the end of your fingertips. The Utility knife does almost everything : fruit and vegetable carving, herb chopping and it will also cut meat and fish. The powerful blade of the Chef knife can easily slice, chop and cut most of the fruits, vegetables and medium size meat.



5 Measuring spoon and measuring cups

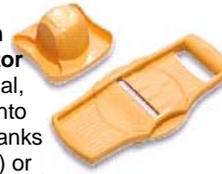


Capacity from 1 ml to 250 ml to measure easily and quickly solids as well as liquids. They nest into each other for a compact storage. Can also be hanged up.



5 BTB-Slicer system with finger protector

Practical and functional, it allows you to slice into thin or thick slices (thanks to its reversible insert) or into julienne.
Its +++ : the finger protector allows you to slice food until the very end.



7 T.S.-Quick Chef III



“ and even more smart products to discover with your demonstrator”

Multi-functional it is the perfect alternative to electric food processor to combine, emulsify, mix and chop in no time.
Its +++ : the removable funnel allows you to pour liquid gradually without opening the lid.

9

Micro+ Pitcher 1 L

Make your life easier by cooking in the microwave !
A design specifically studied for a good distribution of waves and optimum cooking. Make soups, sauces, basic dough recipes in a few minutes only : you'll enjoy it !



6 Twistable Peeler

A smooth blade for traditional fruits and vegetables, a serrated blade for soft flesh fruits and vegetables.
Its +++ : ergonomic and suitable for both right and left-handed.



8 BTB-Measuring jug 500 ml

Perfect control of the quantity while pouring thanks to the calibrations printed in the inside and the outside. They are laser-printed and therefore indelible. The soft antislip handle allows an easy and safe grip.



10 KPTools-Silicone spatula

A soft and flexible head to mix all kind of preparations.
Its +++ : it allows you to collect the last drop of your mixture without scratching.



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