

Cucina

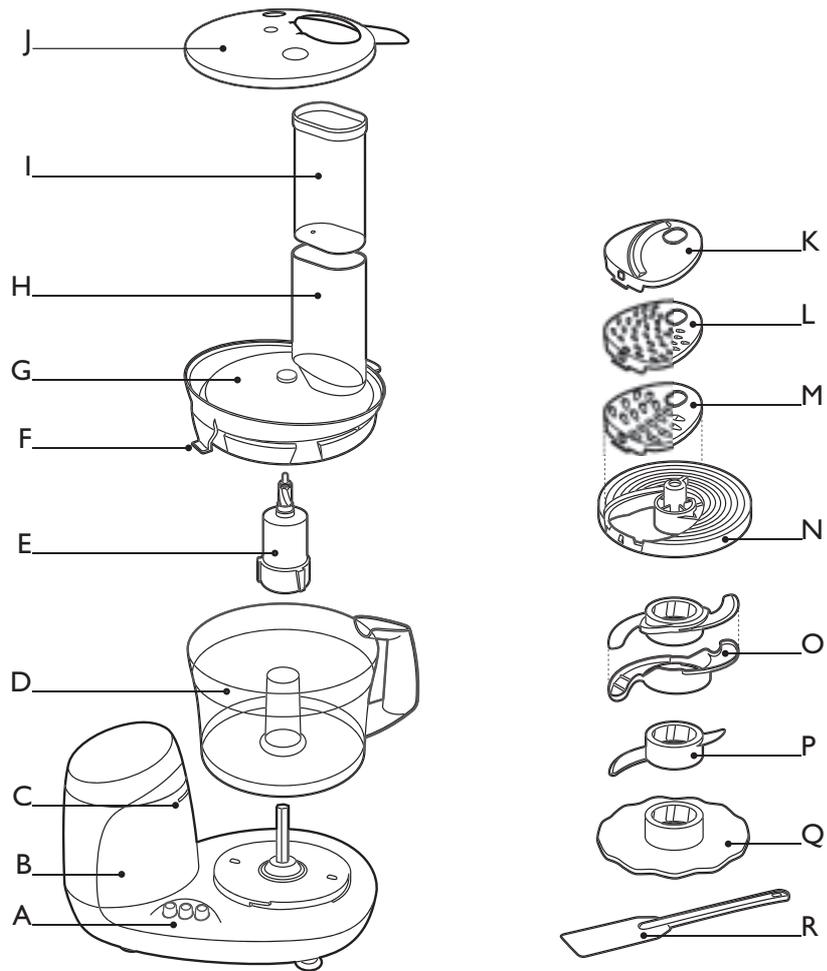
HR7633

Recipes & Directions for use

Art nr:34-4365



PHILIPS



Foodprocessor: parts and accessories

- A) Speed control
- B) Motor unit
- C) Built-in safety lock
- D) Bowl
- E) Tool holder
- F) Peg of lid (activates and deactivates the safety switch)
- G) Lid of bowl
- H) Feed tube
- I) Pusher
- J) Cover with closeable insert storage space
- K) Slicing insert medium
- L) Shredding insert fine
- M) Shredding insert medium
- N) Insert holder
- O) Blade (+ protective cover)
- P) Kneading accessory
- Q) Emulsifying disc
- R) Spatula

Introduction

This appliance is equipped with an automatic thermal cut-out system. This system will automatically cut off the power supply to the appliance in case of overheating.

If your appliance suddenly stops running

- I** Pull the mains plug out of the wall socket.

- 2** Press the 'PULSE / 0' button to switch the appliance off.
- 3** Let the appliance cool down for 60 minutes.
- 4** Put the mains plug in the wall socket.
- 5** Switch on the appliance again.

Please contact your Philips dealer or authorised Philips service centre if the automatic thermal cut-out system is activated too often.

CAUTION: In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

Important

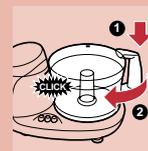
- ▶ Read the instructions for use carefully and look at the illustrations before using the appliance.
- ▶ Keep these instructions for use for future reference.
- ▶ Check if the voltage indicated on the appliance corresponds to the local mains voltage (110 - 127V or 220 - 240V) before you connect the appliance.
- ▶ Never use any accessories or parts from other manufacturers or that have not been specifically advised by Philips. Your guarantee will become invalid if such accessories or parts have been used.

- ▶ Do not use the appliance when the mains cord, the plug or other parts are damaged.
- ▶ If the mains cord is damaged, it must be replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- ▶ Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
- ▶ When you mount the bowl properly onto the motor unit, you will hear a click.
- ▶ The emulsifying disc, the blade and the kneading accessory have to be placed on the tool holder that stands in the bowl.
- ▶ Do not exceed the quantities and preparation times indicated in the tables and recipes.
- ▶ Do not exceed the maximum content indicated on the bowl, i.e. do not fill beyond the top graduation.
- ▶ Unplug the appliance immediately after use.
- ▶ Never use your fingers or an object (e.g. a spatula) to push ingredients down the feed tube while the appliance is running. Only the pusher is to be used for this purpose.
- ▶ Keep the appliance out of the reach of children.
- ▶ Never let the appliance run unattended.
- ▶ Switch the appliance off before detaching any accessory.
- ▶ Never immerse the motor unit in water or any other fluid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.
- ▶ Remove the protective cover from the blade before use.

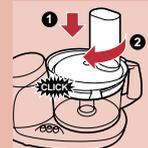
- ▶ Avoid touching the SHARP cutting edges of the blade and the inserts, especially when the appliance is plugged in.
- ▶ If the blade gets stuck, unplug the appliance before removing the ingredients that are blocking the blades.
- ▶ Let hot ingredients cool down before processing them (max. temperature 80°C/175°F).

Using the appliance

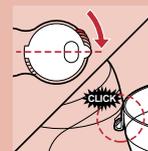
Bowl



- 1** Mount the bowl on the food processor by turning the handle in the direction of the arrow until you hear a click.



- 2** Put the lid on the bowl. Turn the lid in the direction of the arrow until you hear a click (this requires some force).



Built-in safety lock

- ▶ *The motor unit as well as the lid have been provided with marks. The appliance will only function if the arrow on the motor unit is placed directly opposite the mark on the lid.*
- 3** Make sure that the mark on the lid and the arrow on the bowl are directly opposite

each other. The projection of the lid will now cover the opening of the handle.

Feed tube and pusher



- 1 Use the feed tube to add liquid ingredients and/or solid ingredients. Use the pusher to push ingredients down the feed tube.



- 2 You can also use the pusher to close the feed tube in order to prevent ingredients from escaping through the feed tube.

Blade



- ▶ The blade can be used for chopping, mixing, blending, pureeing and preparing cake mixtures.

- 1 Put the bowl on the motor unit.

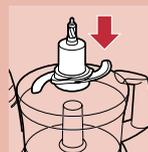


- 2 Remove the protective cover from the blade.

The cutting edges of the blade are very sharp
Avoid touching them!

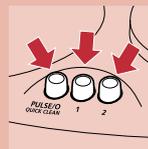


- 3 Put the blade on the tool holder.



- 4 Put the tool holder in the bowl.

- 5 Put the ingredients in the bowl. Pre-cut large pieces of food into pieces of approx. 3 x 3 cm. Put the lid on the bowl.



- 6 The buttons allow you to adjust the speed of the appliance to obtain optimal results.

- ▶ 'PULSE / 0' button: for pulse operation and for turning the appliance off. If the 'PULSE / 0' button is pressed, the appliance runs at the highest speed. The appliance stops running when the button is released.
- ▶ button 1: for normal speed.
- ▶ button 2: for high speed.

See the table for the recommended speeds.
Processing takes 10 - 60 seconds.

Tips

- ▶ The appliance chops very quickly. Use the pulse function for short periods at a time, to prevent the food from becoming too finely chopped.
- ▶ Do not let the appliance run too long when you are chopping (hard) cheese. The cheese will get too hot and will start to melt and become lumpy.

- Do not use the blade to chop very hard ingredients like coffee beans, nutmeg and ice cubes. The blade might get blunt.

If food sticks to the blade or to the inside of the bowl:

- 1 Switch the appliance off.
- 2 Remove the lid from the bowl.
- 3 Remove the ingredients with the spatula.

Inserts

The cutting edges of the blades are very sharp
Do not touch them!

Do not process hard ingredient, such as ice cubes
with the inserts!

- 1 Put the selected insert into the insert holder.
- 2 Place the insert holder onto the tool holder that stands in the bowl.
- 3 Put the lid on the bowl.
- 4 Put the ingredients in the feed tube. Pre-cut large chunks to make them fit into the feed tube.



- 5 Fill the feed tube evenly for the best results.

When you have to cut large amounts of food, process only small batches at a time and empty the bowl regularly between the batches.

- 6 Select the appropriate speed to obtain optimal results. See the table for the recommended speed.

Processing takes 10 - 60 seconds.

- 7 Press the ingredients slowly and steadily down the feed tube with the pusher.

- 8 To remove the insert from the insert holder, take the insert holder in your hands with its bottom pointing towards you. Push the edges of the insert with your thumbs to make the insert fall out of the holder.

Kneading accessory

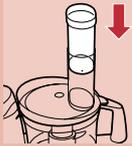
The kneading accessory can be used for kneading dough for bread and dumplings and for mixing batters and cake mixtures.

- 1 Fit the kneading accessory onto the tool holder.

- 2 Put the ingredients in the bowl.

- 3 Close the bowl with the lid.





- 4** Close the feed tube by placing the pusher in it.



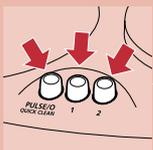
- 5** Select the appropriate speed to obtain optimal results. See the table for the recommended speed.

Emulsifying disc

You can use the emulsifying disc to prepare mayonnaise, to whip cream and to whisk egg white.



- 1** Put the emulsifying disc onto the tool holder that stands in the bowl.
- 2** Put the ingredients in the bowl and put the lid on the bowl.
- 3** Select the appropriate speed to obtain optimal results. See the table for the recommended speed.



Tips

- ▶ When you want to whisk egg whites, make sure the eggs are at room temperature. Take the eggs out of the refrigerator at least half an hour before you are going to use them.

- ▶ All the ingredients for making mayonnaise must be at room temperature.

Oil can be added through the small hole in the bottom of the pusher.

- ▶ If you are going to whip cream, the cream must be taken straight from the refrigerator. Please observe the preparation time in the table. Cream should not be whipped too long.

Use the pulse function to have more control over the process.

Cleaning

Always unplug the appliance before you start cleaning the motor unit.

- 1** Clean the motor unit with a damp cloth. Do not immerse the motor unit in water and do not rinse it either.
- 2** Always clean the parts that have come in contact with food in hot water with washing-up liquid immediately after use.

- ▶ The bowl, the lid of the bowl, the pusher and the accessories can also be washed in a dishwasher.

These parts have been tested for dishwasher resistance according to DIN EN 12875.

The cover with insert storage space is not dishwasher proof!

Clean the blade and the inserts very carefully. The cutting edges are very sharp!

Make sure that the cutting edges of the blade and the inserts do not come into contact with hard objects. This could cause them to become blunt.

Certain ingredients may cause discolourations on the surface of the accessories. This does not have a negative effect on the accessories. The discolourations usually disappear after some time.

Storage

MicroStore



- ▶ Put the accessories (emulsifying disc, blade unit, kneading accessory, insert holder) on the tool holder and store them in the bowl. Always end up with the insert holder.



- ▶ Two inserts can be stored in the storage space in the cover that covers the lid of the bowl, as indicated on the inside of the cover. The inserts have to be slid into the cover, not pressed.



- ▶ Place the cover with insert storage space on the transparent lid of the bowl.
- ▶ Wrap the mains cord around the reel on the back of the appliance.

Information & service

If you need information or if you have a problem, please visit the Philips Web site at www.philips.com or contact the Philips Customer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Customer Care Centre in your country, turn to your local Philips dealer or contact the Service Department of Philips Domestic Appliances and Personal Care BV.

Quantities and preparation times

Ingredients	Max. quantity	Speed /accessory	Procedure	Applications
Apples, carrots, celeriac - grating/slicing	350g	2 / P /  / 	Cut the fruit/vegetables into pieces that fit into the tube. Fill the tube with the pieces and grate/slice them while pressing the pusher lightly.	Salads, raw vegetables
Batter (pancake) - whisking	250 ml milk	2 / 	First pour the milk into the bowl and then add the dry ingredients. Mix the ingredients approx. 1 minute. If necessary, repeat this procedure max. 2 times.	Pancakes, waffles
Breadcrumbs - chopping	100g	2 / 	Use dry, crispy bread.	Breadcrumbed dishes, au gratin dishes
Butter cream (creme au beurre) - whisking	300g	2 / 	Use soft butter for a light result.	Deserts, toppings
Cheese (Parmesan) - chopping	200g	2 / 	Use a piece of rindless Parmesan and cut it into pieces of approx. 3 x 3 cm.	Garnishing, soup, sauces, au gratin dishes
Cheese (Gouda) - shredding	200g	2 / 	Cut the cheese into pieces that fit into the tube. Press the pieces carefully down with the pusher.	Sauces, pizzas, au gratin dishes, fondue
Chocolate - chopping	200g	2 / 	Use hard, plain chocolate. Break it into pieces of 2 cm.	Garnishing, sauces, pastry, puddings, mousses

Ingredients	Max. quantity	Speed/ accessory	Procedure	Applications
Cooked peas, beans - pureeing	250g	2 / 	Use cooked peas or beans. If necessary, add some liquid to improve the consistency of the mixture.	Purees, soups
Cooked vegetables and meats - pureeing	300g	2 / 	For coarse puree, add only a little liquid. For fine puree, keep adding liquid until the mixture is smooth enough.	Baby and infant food
Cucumbers - slicing	1 cucumber	1 / 	Put the cucumber in the tube and press it carefully down with the pusher.	Salad, garnishing
Dough (for bread) - kneading	350g flour	2 / 	Mix warm water with yeast and sugar. Add flour, oil and salt and knead the dough for approx. 90 seconds. Leave to rise for 30 minutes.	Bread
Dough (for pizzas) - kneading	400g flour	2 / 	Follow the same procedure as for bread dough. Knead the dough for approx. 1 minute. First put in the flour then the other ingredients.	Pizza
Dough (for shortcrust pastry) - kneading	200g flour	2 / 	Use cold margarine, cut into pieces of 2 cm. Put all the ingredients in the bowl and knead until the dough has turned into a ball. Allow the dough to cool before further processing.	Apple pies, sweet biscuits, open fruit flans

Ingredients	Max. quantity	Speed /accessory	Procedure	Applications
Dough (for tarts, pies, dumplings) - kneading	200g flour	2 / 2	Use cold margarine and cold water. Put flour in the bowl and add the margarine cut into pieces of 2cm. Knead at the highest speed until the dough has become crumbly, then add cold water while kneading. Stop as soon the dough starts to turn into a ball. Allow the dough to cool before further processing.	Fruit tarts, apple dumplings, pies, quiches
Dough (yeast) - kneading	300g flour	2 / 2	First mix yeast, warm milk and some sugar in a separate bowl. Put all the ingredients in the food processor bowl and knead the dough until it is smooth and no longer sticks to the wall of the bowl (takes approx. 1 minute). Leave it to rise for 30 minutes.	Luxury bread
Egg whites - emulsifying	4 egg whites	2 / 0	Use egg whites at room temperature. Note: use at least 2 egg whites.	Pudding, souffles, meringues
Fruit (e.g. apples, bananas) - chopping/pureeing	500g	P / 2	Tip: add a little lemon juice to prevent the fruit from discolouring. Add some liquid to obtain a smooth puree.	Sauces, jams, puddings, baby food
Herbs (e.g. parsley) - chopping	Min. 75g	2 / P / 2	Wash and dry the herbs before chopping.	Sauces, soups, garnishing, herb butter

Ingredients	Max. quantity	Speed /accessory	Procedure	Applications
Mayonnaise - emulsifying	3 eggs	1-2 / 0	All the ingredients must be at room temperature. Note: use at least one large egg, two small eggs or two egg yolks. Put the egg and a little vinegar in the bowl and add the oil drop by drop.	Salads, garnishing and barbecue sauces
Meat (lean/streaky) , fish, poultry - mincing	300g	2 / P / 2	First remove sinews and bones. Cut the meat into cubes of 3 cm. Use the pulse function for a coarser chopping result.	Steaks tartare, hamburgers, fish balls, minced meat
Cake mixture - mixing	3 eggs	2 / 2	The ingredients must be at room temperatures. Mix the softened butter and the sugar until the mixture is smooth and creamy. Then add milk, eggs and flour.	Various cakes.
Nuts - chopping	250g	2 / P / 2	Use the pulse button for coarse chopping or speed 2 for fine chopping.	Salads, breads, almond paste, puddings
Onions - chopping	400g	P / 2	Peel the onions and cut them into 4 pieces. Note: use at least 100g. Always press the pulse button several times to prevent the onions from being chopped too fine.	Stir-fries, garnishing
Onions - slicing	300g	1 / 0	Peel the onions and cut them into pieces that fit into the feed tube. Note: use at least 100g.	Stir-fries, garnishing

Ingredients	Max. quantity	Speed /accessory	Procedure	Applications
Poultry - mincing	200g	2 / P / 	First remove sinews and bones. Cut the meat into cubes of 3 cm. Use the pulse button for a coarser chopping result.	Minced meat
Vegetables - chopping	250g	2 / 	Pre-cut into cubes of 3 cm and chop them with the blade.	Soups, raw vegetables, salads
Vegetables and meats (cooked) - pureeing	350g	2 / 	For coarse puree, add a little liquid. For fine puree, keep adding liquid until the mixture is smooth.	Baby and infant food
Whipping cream - whipping	350ml	P / 	Use cream that comes straight from the refrigerator: Note: use at least 125ml cream. The whipped cream is ready after approx. 20 seconds.	Garnishing, cream, ice-cream mixtures

Recipes

Broccoli soup (for 4 persons)



- 50g mature Gouda cheese
- 300g cooked broccoli (stalks and head)
- cooking liquid of the broccoli
- 2 boiled potatoes in pieces
- 2 stock cubes
- 2 tbsp whipping cream
- curry
- salt
- pepper
- nutmeg

▶ *Shred the cheese. Puree the broccoli with the boiled potatoes and some of the cooking liquid of the broccoli. Put the broccoli puree and the remaining liquid and stock cubes into a measuring beaker and fill it up to 750ml. Transfer the soup to a pan and bring it to the boil while stirring. Stir in the cheese and season with curry, salt, pepper and nutmeg and add the cream.*

Fruit cake



- 450 g dry pitted dates, halved
- 200 g dry plums, halved
- 650 g pecan nuts
- 160 g shredded coconut
- 300 g glazed pineapple
- 1 tin (400 g) sweetened condensed milk
- 1 tsp vanilla essence

- ▶ Grease two 20cm-long baking tins and preheat the oven to 135° C.
- ▶ Put the halved dates and plums in the food processor bowl and chop at maximum speed for 30 seconds. Then empty the bowl.
- ▶ Put the pecan nuts in the food processor bowl and roughly chop the nuts, using the pulse function. Then empty the bowl.
- ▶ Put the glazed pineapple in the food processor bowl and chop into pieces, using the pulse function. Then empty the bowl.
- ▶ Mix the dates, plums, pecan nuts, pineapple and shredded coconut in a large mixing bowl and mix them.
- ▶ Add milk and vanilla to the ingredients and mix.
- ▶ Put the fruit mixture in the baking tins and bake the cakes at 135° C for 90 minutes.
- ▶ Do not process this recipe more than once without interruption. If you need to make more quantities, let the appliance cool down first and then continue the process.

Mashed Potatoes

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- 750g cooked potatoes
 - approx. 250ml hot milk (90°C)
 - 1 tbsp of butter
 - salt
- ▶ First mash the potatoes, then add milk, salt and butter. Use speed 1 and process for approx. 30 seconds to prevent the puree from becoming sticky.

Mayonnaise

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- 2 egg yolks or 1 large egg
 - 1 tsp mustard
 - 1 tsp vinegar
 - 200ml oil
- ▶ The ingredients must be at room temperature. Put the emulsifying disc in the bowl. Put the egg yolks or egg, mustard and vinegar in the bowl. Use speed 1 or 2. Pour the oil gradually through the feed tube onto the rotating disc. You can use the hole in the pusher to add the oil.
- ▶ Tip for tartare sauce: add parsley, gherkins and hard-boiled eggs.
- ▶ Tip for cocktail sauce: add 50ml creme fraiche, a dash of whisky, 3 tsp tomato puree and a dash of ginger syrup to 100ml mayonnaise.

Milkshake

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- 175ml milk
 - 10g sugar
 - 1/2 banana or approx. 65g other fresh fruit
 - 50g vanilla ice cream
- ▶ Mix all the ingredients until the mixture is frothy.

Pizza

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- 400g flour
- 40 ml oil
- 1/2 tsp salt
- 20g fresh yeast or 1.5 sachets dried yeast

- approx. 240ml water (35°C)
- ▶ *For the topping:*
 - 300ml sieved tomatoes (tinned)
 - 1 tsp. mixed Italian herbs (dried or fresh)
 - salt and pepper
 - sugar
 - Ingredients to be spread on the sauce: olives, salami, artichokes, mushrooms, anchovies, Mozzarella cheese, peppers, grated mature cheese and olive oil according to taste.
- ▶ *Place the kneading accessory in the bowl. Put all the ingredients in the bowl and select speed 2. Knead the dough for approx. 1 minute until a smooth ball has formed. Hold the appliance down with one hand to prevent it from moving around on the worktop. Put the dough in a separate bowl, covered it with a damp cloth and leave it to rise for about 30 minutes.*
- ▶ *Use the blade to chop the onion and garlic. Fry the chopped onion and garlic until transparent.*
- ▶ *Add the sieved tomatoes and the herbs and simmer the sauce for about 10 minutes.*
- ▶ *Season to taste with salt, pepper and sugar. Allow the sauce to cool down.*
- ▶ *Heat the oven to 250°C.*
- ▶ *Roll the dough out on a floured worktop and make two round shapes. Place the dough on a grease baking tray. Spread the dough on the pizza, leaving the edges free. Spread with the desired ingredients, scatter some grated cheese over the pizza and drip some olive oil over it.*
- ▶ *Bake the pizzas for 12 to 15 minutes.*

Potato-courgette gratin



- 375g potatoes
 - pinch salt
 - 1 courgette (approx. 250g)
 - 1 clove of garlic, crushed
 - approx. 40g butter + butter to grease the oven dish
 - 2 tsp Italian or Provincial herbs
 - 1 large egg
 - 75ml whipping cream
 - 75ml milk
 - pepper
 - 70g semi-matured cheese
- ▶ *Peel and wash the potatoes.*
 - ▶ *Put the slicing insert in the insert holder disc and place the insert holder in the bowl. Slice the potatoes and the courgette at speed 1.*
 - ▶ *Boil the potato slices in boiling water with a pinch of salt until they are almost done.*
 - ▶ *Put the slices in a colander and drain them properly.*
 - ▶ *Put 20g butter and crushed garlic in a frying pan, fry half of the courgette slices for 3 minutes while turning them frequently. Sprinkle the slices with 1 tsp of Italian or Provincial herbs. Fry the other half of the courgette slices in the same way. Sprinkle them with the rest of the herbs.*
 - ▶ *Drain the fried courgette slices on kitchen paper.*
 - ▶ *Grease a low-sided oven dish and put the courgette and potato slices in the dish, alternating them and arranging them in such way that they partly overlap like roof tiles.*

- ▶ Whisk the egg with the cream and the milk with the blade at speed 2. Add salt and pepper according to taste and pour the mixture over the potato and courgette slices in the dish.
- ▶ Replace the slicing insert with the shredding insert, shred the cheese at speed 2 and sprinkle it over the dish.
- ▶ Put the dish in the centre of a hot oven (200°C) and brown it in about 15 minutes.

Salmon mousse (serves 3-4 people)

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- 1 tin of salmon (220g)
 - 2 sheets of gelatine
 - a few stems of chives
 - pinch salt
 - pinch cayenne pepper
 - half tbsp lemon juice
 - 125ml whipping cream
 - 1 small onion
 - watercress for garnishing
- ▶ Soak the gelatine in plenty of water.
 - ▶ Chop the chives and onions in the food processor using the pulse setting.
 - ▶ Remove the bones and skin from the salmon.
 - ▶ Add salt, cayenne pepper, lemon juice, the salmon and the liquid from the tin to the chopped chives and onion and puree the ingredients at speed 2.
 - ▶ Put the puree in a bowl.
 - ▶ Boil a small quantity of water and dissolve the gelatine in it.
 - ▶ Stir the gelatine solution through the salmon puree.

- ▶ Put the emulsifying disc in the bowl and whip the cream by pressing the pulse button for about 15 seconds.
- ▶ Fold the whipped cream into the salmon puree with a wooden spoon.
- ▶ Turn the mousse out onto a dish, cover it and chill it in the refrigerator for a few hours.
- ▶ Garnish the mousse with some watercress.

Sandwich spread

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- 2 small carrots in pieces
 - 2-3 gherkins in pieces
 - 75g cauliflower in pieces
 - 75g celeriac in pieces
 - green herbs (parsley, dill, tarragon, celery stalks in pieces)
 - 100g mayonnaise
 - 100g quark
 - salt
 - pepper
- ▶ Chop the carrots, gherkins, cauliflower, green herbs and celeriac fine. Mix in the mayonnaise and quark carefully and season to taste with pepper and salt.

Spanish cabbage salad

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- 1 small red cabbage
- 2 red onions
- 1 fennel
- 1 apple

- juice of one orange and 2 tbsp red wine vinegar
- 1 tbsp mustard
- ▶ *Mix the juice, mustard and vinegar. Slice the cabbage, onions, fennel and apple at speed 1.*
- ▶ *Combine the ingredients in a salad bowl.*

Sponge cake



- 4 eggs
- 30ml of water (35°C)
- 1 pinch of salt
- 150g sugar
- 1 sachet vanilla sugar
- 150g sieved flour
- 3g baking powder
- ▶ *Beat the eggs and the water for approx. 2 minutes. Gradually add the sugar, vanilla sugar and the salt and mix for approx. 1 minute. The mixture should leave a trail when some of it is lifted from the bowl with a spoon. Fold in the flour and baking powder with a spatula. Bake it in the oven at approx. 170°C for approx. 30-35 minutes.*
- ▶ *Tip: You can fill the sponge cake with different kinds of butter cream or simply with whipped cream and fresh fruit.*

Tzatziki



- 1 cucumber
- 200ml yoghurt
- 1 tbsp olive oil
- 2 cloves garlic
- pinch salt
- 1 tsp finely chopped dill
- a few mint leaves
- ▶ *Peel the cucumber and shred it at speed 1. Put the shredded cucumber in a colander and let it drain properly.*
- ▶ *Mix the other ingredients, except for the mint leaves, through the cucumber. Chill the salad by putting it in a covered bowl in the refrigerator for one hour. Sprinkle mint leaves on top before serving.*



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