RECIPE BOOK

firEX

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MIDDLEBY

What your recipe needs

Index

C U

The perfect mix for your kitchen.
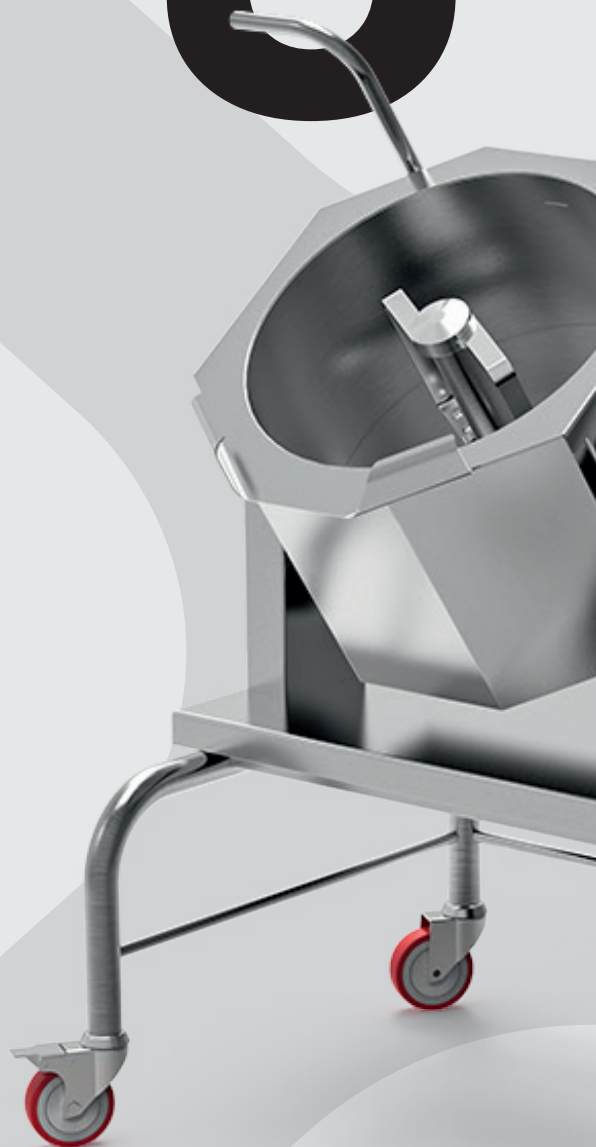
M

C

I

**The same recipe,
in every kitchen,
all over the world.**

X

I

Autonomy, automation and replicability, Cucimix winning combination.

A perfect mix. Guaranteed by Firex.
Cucimix by **Firex** is the professional machinery for the food service industry that offers the possibility of preparing a **vast range of recipe**s using as **many cooking methods.** Thanks to the mixer incorporated in the braising pan, flagship of the cooker, **Cucimix** is every **chef and pastry chef's best friend,** able to manage each process **independently** and easily. A powerful ally in the kitchen which enables you to combine together your experience and creativity with the demands of large volumes and a **high level of automation.**

The automatic mixer is laborsaving.

Cucimix is a **versatile cooker** with a hi-tech heart.

Made entirely of **stainless steel,** it is extremely **compact** even in the largest capacity models.

It can also be equipped with **various accessories** to meet all expectations.

Your best recipe always replicable, over and over again.

Smaller work spaces.
Cucimix small dimensions allow it to be installed also in confined spaces.

Safer and more comfortable environment.
The features of the mixer help r**educe the physical effort** required to stir, and prevent as well risk of burns associated with the working environment.

Process organisation.
Thanks to **Cucimix** control tools it is possible to **set the cooking processes** for more efficient management of the tasks in the kitchen.

Cucimix range: what's included

01

Automatic water loading in the versions
90 . 130 . 180 . 310 litres

With **litre meter** for
hot and cold water (up to 90 °C).

02

Possibility of
equipping the
machine with
different types of
discharge valves
(optional).

03

Feet stable support

04

Mixer, a blend of cookery and technology.
The rotating device, with 2 or 3 arms, guarantees **great
autonomy** in the management of food cooking.

Rotation occurs in **both directions** and at a **speed
adjustable** from the control panel.

The mixer is equipped with **Teflon and steel scrapers
that can be removed** for cleaning purposes.

A precious ally in the kitchen

CBT range.
30 . 70 . 90 . 130 . 180 . 310 litres

Versions with pressure lid CBT.A
130 . 180 . 310 litres

05

Pressure lid
The use of the pressure lid allows faster and more efficient cooking processes, **reducing cooking times and energy consumptions up to 70%.**

06

FTC, the simplicity of a touch
A practical and intuitive latest generation touch control system for the setting and adjusting of every function.

07

Temperature control probe

The precision of a chef

A **probe** inserted below the cooking surface, to adjust the temperature from **20 to 220 °C.**

08

A probe in contact with the product

The precision of a chef

To manage with **precision** even the most delicate cooking methods.

FTC Cucimix 30

Layout new program

Legend

A. Name New Program
B. Icon Favourite Program
C. Icon set steps
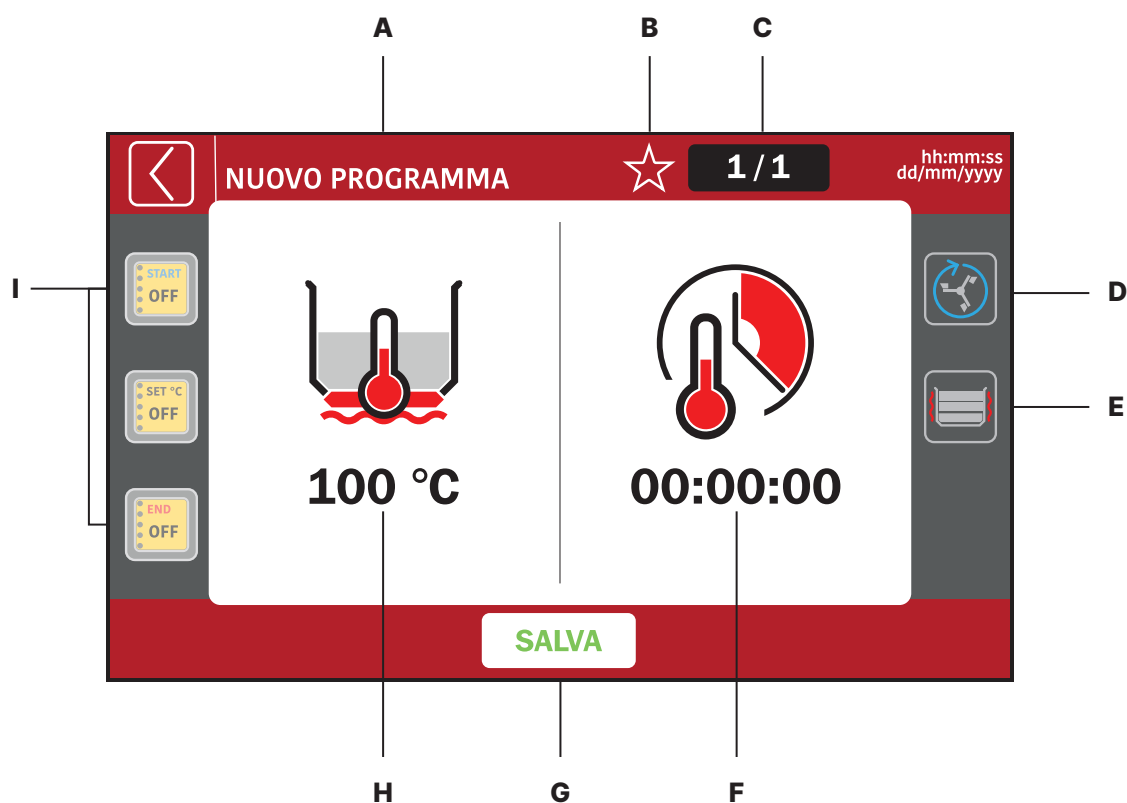
D. Icon select Mixing type
E. Icon select Wall Heating Option
(optional)
F. Icon select Cooking Time

G. Save program Button
H. Icon Cooking modes
I. Icon Warnings (START, SET °C, END)

Tips

One program can consist of up to 20 steps.
Creating a new step means selecting: **Cooking mode, Cooking time, Mixing type and
Side wall heating** (optional). Each step can include up to three different Warnings.

Cooking mode

Braising

Used for braising, browning and stir frying. Allows to manage the bottom temperature (up to max. 220°C).
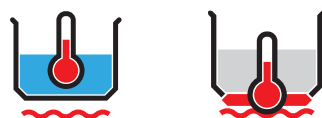
Boiling

Used for liquid or semi-liquid products. The goal is to reach the target product temperature by controlling the max bottom temperature.

Cooking with Delta t

Ideal for slow and delicate cooking methods, allows to maintain a constant temperature difference between the products and the heated bottom. The goal is to reach the desired product temperature.

Braising with tilted tank

Used for braising, browning and stir frying with tilted tank. Allows to manage the bottom temperature (up to max. 220°C).
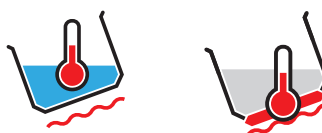
Boiling with tilted tank

Used for liquid or semi-liquid products with tilted tank. The goal is to reach the target product temperature by controlling the max bottom temperature.

Braising with probe (optional)

Suitable for cooking processes that require precise regulation and monitoring of the temperature at the core of the product; the goal is to reach the desired temperature at the core of the product, controlling the max temperature of the bottom.

Boiling with probe (optional)

Suitable for cooking in vacuum bags and for the pasteurisation of jars, which require precise regulation and monitoring of the temperature at the core of the product; the goal is to reach the desired temperature at the core of the product, controlling the temperature of the liquid.

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Cooking time settings

Timer for set point cooking

Timer starts at set point reach. Warnings can be added at set point.

Step timer

Timer starts immediately (at the beginning of the step), regardless of the temperature.

Infinity

Infinite time counting: begins when operator presses start and ends only when operator manually stops the cooking process.

Mixing type

1 rotation direction

Continuous clockwise rotation. Operator can set speed of rotation.

1 direction with programmable speed and pause

Clockwise rotation, operator can set speed of rotation, working time and pause time.

2 rotation directions, programmable speed and pause

Clockwise and anti-clockwise rotation, operator can set speed of rotation, working time and pause time in both directions.

Side wall heating (optional)

The side wall heating allows to reduce the heating time of the product in the tank; depending on the quantity of product in the tank, the operator can select the level to be heated. Settable temperature range: 20 °C - 130 °C.

1 level heated

Heating of the first level of the tank (bottom).

2 levels heated

Heating of the first two levels of the tank (bottom and middle).

3 levels heated

Heating of all three levels of the tank (bottom, middle and top).

Layout new Warnings
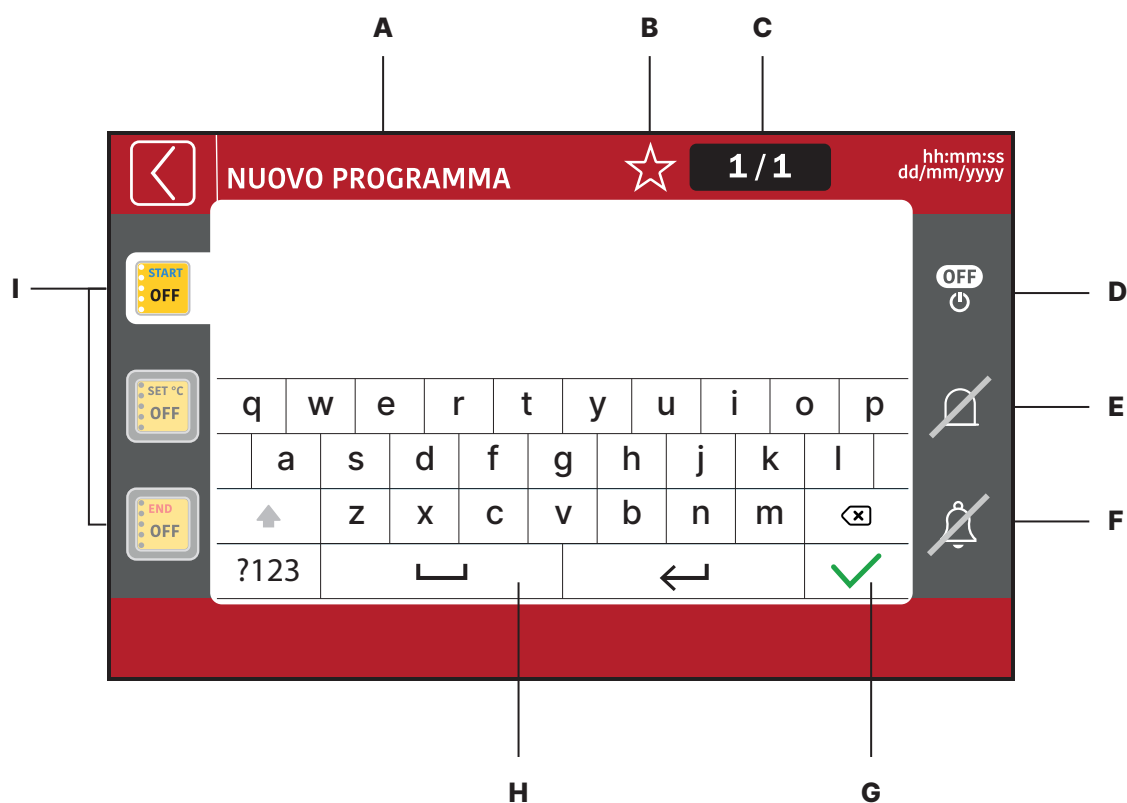
Legend

A. Name New Program
B. Icon Favourite Program
C. Icon set steps

D. Icon select Function
E. Icon select Blinker
F. Icon select Buzzer

G. Confirm Button
H. Keyboard
I. Icon Warnings (START, SET °C, END)

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Warnings - Functions

START → OFF

> Disable **START** Warning; all setting related to the warning are disabled

START → ON ▶

> Enable the set Warning
> Heating and mixer (if set) start with no need of confirming the Warning
> If cooking time is set to **Step timer**, the countdown begins

START → ON ■

> Enable the set Warning
> Heating and mixer (if set) start only upon confirmation of the Warning
> If cooking time is set to Step timer, the countdown begins when the operator responds to the warning

SET °C → OFF

> Disable **SET °C** Warning; all settings related to the warning are disabled

SET °C → ON ▶

> Enable the set Warning
> The set timer starts even without warning confirmation

SET °C → ON ‖

> Enable the set Warning
> Heating maintains the set **SET POINT**
> If cooking time is set to **Timer for set point cooking,** the countdown begins when the operator responds to the warning

END → OFF

> Disable **END** Warning; all settings related to the warning are disabled

END → ON ‖

> Enable the set Warning
> heating maintains the set **SET POINT**
> When the countdown is over, the operator can increase the cooking time or go to the next step

The following functions are applicable to all types of warnings **(START, SET °C and STOP).**
Therefore, in the description of the functions below the warning icon will not have a specific type.

Warnings - Blinker

Blinker not enabled.
If the warning is set on **OFF**, the setting is
not displayed when the program is running.

Blinker enabled.
The frame of the warning blinks
when the blinker appears on the screen.

Warnings - Buzzer

Acoustic buzzer not enabled.
If the warning is set on **OFF**, the setting is
not displayed when the program is running.

Acoustic buzzer enabled.
When the warning appears on the screen,
the buzzer makes a noise.

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In the following recipes, if the warning is enabled, the functions **BUZZER** and **BLINKER**
are considered enables.Therefore, to facilitate the understanding, icons have been simplified as follows:

Warnings Icons

Warning START not enabled.	Warning START in PLAY mode.	Warning START in STOP mode.
Warning SET °C not enabled.	Warning SET °C in PLAY mode.	Warning SET °C in PAUSE mode.
Warning END not enabled.	Warning END in PAUSE mode.	
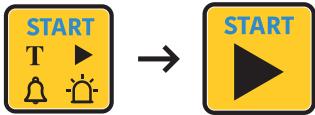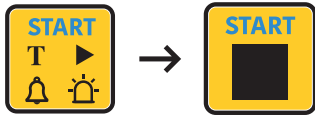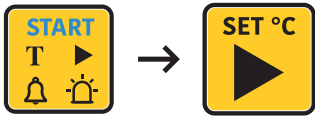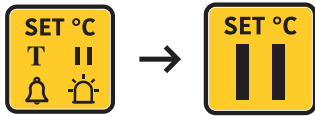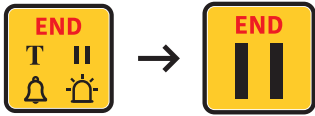
Accessories Cucimix 30
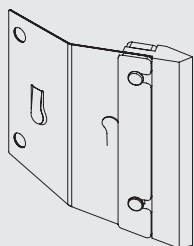
Side wall scraper

Additional TEFLON side wall scraper for the mixer
(optional in PEEK). It improves the action of the mixer
by removing the product from the external walls and
moving it towards the inside of the tank.
Included in the CBTE..C models.
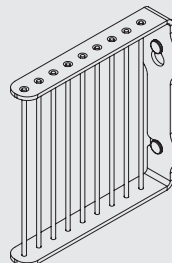
Mixer grid

Fits on the mixer, allows for a better distribution
of the powders in the product by increasing
the mixing capacity of the mixer.
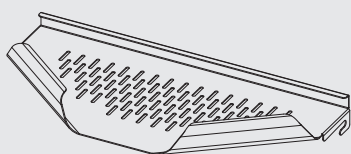
Strainer

Practical help to separate the product from the cooking
liquids. It fits easily on the upper part of the pan and
remains firmly attached to the machine for the
complete drainage of liquids.
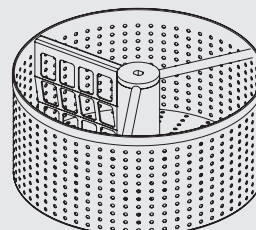
Multi-purpose basket

Multi-purpose basket ideal for steam cooking,
boiling, pasteurisation of jars and sous-vide cooking.
Its rotation guarantees to have the same temperature in
each area of the tank, key condition when cooking in bags.
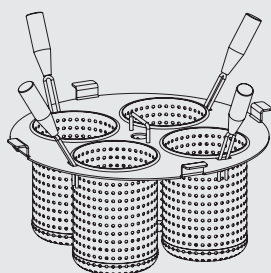
Boiling kit

Transforms the Cucimix into a practical 4-basket kettle.

Premise

This cookbook features a collection of the **best recipes of our customers and chefs from all over the world** who were able to standardise their processes and replicate them over and over thanks to our Cucimix 30.

The recipes you find in this book have been tested using specific local ingredients, either fresh or frozen. We therefore wish to clarify that although **Cucimix 30** is able to deliver exceptional results in the application of a recipe and its replicability, the organoleptic qualities of the finished product depend, however, on the raw material used, which may vary from country to country.

CUCIMIX
30
RECIPE

Sauces

Béchamel sauce

Total time	Prep	Cook
40m	**5m**	**35m**

Recommended Cucimix accessories
> Side wall scraper
> Mixer grid

Additional tools	
> Kitchen knife	> Cutting board
> Measuring jug	> Scale
> Jug	> Scoop for flour

Ingredients

> Butter	gr	1.000	> Salt		gr	40
> Flour	gr	1.000	> Nutmeg		qb	
> Milk	gr	10.000				

Method

Step 1 of 3

> Melt the butter

> Add the flour

Step 2 of 3

> Wait for the product to form a roux

> Pour in in the milk little at a time, the salt and the nutmeg

Step 3 of 3

> Wait until thickened

Tips

Alternatively, you may as well emulsify all the ingredients together with a blender
for a couple of minutes and put the product in the machine only for the third step.

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add butter					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END OFF				0	0	0

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add flour		START			
SET °C OFF		120 °C	00 : 10 : 00	Speed	On	Off
				50	15	1
END ❚❚	Add milk, salt and nutmeg			50	25	1

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF							
SET °C OFF		92 °C	105 °C	00 : 05 : 00	Speed	On	Off
					50	15	1
END ❚❚	Check consistency				50	35	1

Bolognese sauce

Total time	Prep	Cook
2h 45m	**10m**	**2h 35m**

Recommended Cucimix accessories
> Side wall scraper

Additional tools	
> Kitchen knife	> Bowls
> Cutting board	> Tea spoon

Ingredients

> EVO oil	gr	200	> Minced veal	gr	5.000
> Butter	gr	200	> Minced beef	gr	5.000
> Mix of finely chopped celery, carrots, onions	gr	1.700	> Minced pork	gr	5.000
> Chopped fresh rosemary	gr	30	> Wine	gr	2.000
> Chopped fresh sage	gr	30	> Chopped tomatoes	gr	6.500
> Salt	gr	60			

Method

Step 1 of 3

> Add the oil, the veggie mix (celery, carrots, onions) and the spices and leave to fry for about 5 minutes

> Add the mince previously soaked in wine

Step 2 of 3

> Leave the mince to brown for about 30 minutes

Step 3 of 3

> Add the chopped tomatoes and the salt

> Simmer for about 2 hours

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil, veggie mix, rosemary and sage					
SET °C OFF		125 °C	00 : 05 : 00	Speed	On	Off
				50	20	1
END ❚❚	Add mince			50	10	1

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		140 °C	00 : 30 : 00	Speed	On	Off
				50	20	1
END OFF				50	10	1

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add chopped tomatoes and salt						
SET °C OFF		95 °C	120 °C	02 : 00 : 00	Speed	On	Off
					50	20	1
END OFF					50	10	1

Puttanesca sauce

Total time	Prep	Cook
45m	**5m**	**40m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Measuring jug	> Kitchen knife
> Scale	

Ingredients

> Chopped tomatoes	gr	2.500	> Chili powder	gr	4
> Mixed olives	gr	300	> Salt	gr	30
> Anchovies	gr	75	> Garlic cloves	pcs	5
> Capers	gr	30			

Method

Step 1 of 4

> Add the oil and bring it to temperature

> Add the anchovies, garlic, capers and the chili

Step 2 of 4

> Remove the garlic

> Add the olives

> Increase the speed of the mixer to melt the anchovies in the oil

Step 3 of 4

> Add the chopped tomatoes and salt

Step 4 of 4

> Finish cooking

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
				Speed	On	Off
START ▶	Add oil	140 °C	00 : 00 : 00	15	0	0
SET °C OFF				0	0	0
END ⏸	Add anchovies, garlic, capers and chili					

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
				Speed	On	Off
START OFF		140 °C	00 : 05 : 00	30	7	3
SET °C OFF				40	5	13
END ⏸	Remove garlic, add olives					

Step 3 of 4

Warnings		Cooking program	Cooking time	Mixing type		
				Speed	On	Off
START OFF		140 °C	00 : 05 : 00	15	15	10
SET °C OFF				15	10	1
END ⏸	Add chopped tomatoes and salt					

Step 4 of 4

Warnings		Cooking program		Cooking time	Mixing type		
					Speed	On	Off
START OFF		97 °C	110 °C	00 : 15 : 00	15	15	1
SET °C OFF					15	10	1
END ⏸	Check thickness of the sauce						

Amatriciana sauce

Total time	Prep	Cook
45m	**5m**	**40m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Kitchen knife
> Scale	> Can opener
> Cutting board	

Ingredients

> Can opener	gr	2.500	> Chili	gr	10
> Guanciale	gr	600	> Salt	gr	30
> Oil	gr	60			

Method

Step 1 of 3

> Add the oil and bring it to temperature

> Add the diced guanciale and the chili

Step 2 of 3

> Fry the guanciale

> Add the tomato sauce

Step 3 of 3

> Finish cooking with the lid closed

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END ❚❚	Add guanciale and chili			0	0	0

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		150 °C	00 : 04 : 00	Speed	On	Off
				20	15	5
END ❚❚	Add tomato and sauce			40	13	5

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF							
SET °C OFF		97 °C	105 °C	00 : 30 : 00	Speed	On	Off
					15	0	0
END ❚❚	Check thickness of the sauce				0	0	0

Meat

Chili con carne

Total time	Prep	Cook
1h 10m	**1h**	**10m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

>	Kitchen knife	>	Can opener
>	Cutting board	>	Bowls
>	Scale		

Ingredients

>	Mixed mince	gr	3.100	>	Salt	gr	55
>	Onions	gr	410	>	Cumin	gr	3
>	Carrots	gr	280	>	Dried chili flakes	gr	2
>	Water	gr	1.500	>	Oil	gr	100
>	Chopped tomatoes	gr	2.500	>	Garlic cloves	pcs	2
>	Pre-cooked beans	gr	1.000				

Method

Step 1 of 4

> Add the oil and garlic and bring them to temperature

> Add the carrots and the onions finely chopped and leave them to brown

> Add the mince

Step 2 of 4

> Brown the meat for the set time

> Add the tomato sauce, water and spices

Step 3 of 4

> Leave to simmer for the set time

> Add the beans

Step 4 of 4

> Finish cooking

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and garlic					
SET °C ❚❚	Add vegetables	150 °C	00 : 06 : 00	Speed	On	Off
				28	11	3
END ❚❚	Add mince			28	11	3

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF			START			
SET °C OFF		160 °C	00 : 15 : 00	Speed	On	Off
				28	11	10
END ❚❚	Add tomato, sauce, water and spices			28	5	15

Step 3 of 4

Warnings		Cooking program		Cooking time	Mixing type		
START OFF				START			
SET °C OFF		97 °C	110 °C	00 : 25 : 00	Speed	On	Off
					20	15	5
END ❚❚	Add beans				0	0	0

Step 4 of 4

Warnings		Cooking program		Cooking time	Mixing type		
START OFF				START			
SET °C OFF		97 °C	110 °C	00 : 10 : 00	Speed	On	Off
					20	15	5
END ❚❚	Check consistency of the product				0	0	0

Guinness stew

	Total time	Prep	Cook
	2h 15m	**20m**	**1h 55m**

Recommended Cucimix accessories
> Raschiatore laterale

Additional tools	
> Bowls	> Cutting board
> Measuring jug	> Kitchen knife
> Scale	> Can opener

Ingredients						
> Beef shoulder	gr	8.000	> Chopped tomatoes	gr	2.500
> Onions (sliced)	gr	500	> Flour	gr	200
> Carrots	gr	1.500	> Oil	gr	200
> Stock	gr	6.000	> Salt	gr	100
> Guinness beer	gr	2.000	> Pepper	gr	20
> Champignon (cut into quarters)	gr	600			

Method

Step 1 of 5

> Add the oil and bring it to temperature

> Add the meat

Step 2 of 5

> Brown the meat

Step 3 of 5

> Add the flour

Step 4 of 5

> Add the vegetables and leave them to brown

Step 5 of 5

> Add the chopped tomatoes, the beer and the stock

> Finish cooking at low temperature

FTC settings

Step 1 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C ❚❚	Add meat	190 °C	00 : 05 : 00	Speed	On	Off
END OFF				15	15	30
				0	0	0

Step 2 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		145 °C	00 : 05 : 00	Speed	On	Off
END OFF				15	15	30
				0	0	0

Step 3 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add flour					
SET °C OFF		180 °C	00 : 05 : 00	Speed	On	Off
END OFF				15	15	10
				0	0	0

Step 4 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add vegetables					
SET °C OFF		170 °C	00 : 10 : 00	Speed	On	Off
END OFF				15	15	10
				0	0	0

Step 5 of 5

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add tomatoes, stock and beer						
SET °C OFF		90 °C	120 °C	01 : 30 : 00	Speed	On	Off
END ❚❚	End of recipe				15	10	30
					0	0	0

Liver Venice style

	Total time	Prep	Cook
	40m	**15m**	**25m**

Recommended Cucimix accessories
> n/a

Additional tools	
> Kitchen knife	> Measuring jug
> Scale	> Cutting board
> Bowls	

Ingredients						
> Liver	gr	2.500	> Salt	gr	35
> Onions	gr	2.000	> Pepper	gr	5
> White wine	gr	600	> Sage leaves	pcs	4
> Oil	gr	100	> Bay leaves	pcs	7

Method

Step 1 of 5

> Add the oil

Step 2 of 5

> Add the onions finely sliced, the laurel and sage

> Stew the onions for about 20 minutes with the lid closed

Step 3 of 5

> Deglaze with white wine

> Add the liver cut into thin strips

Step 4 of 5

> Brown the meat

Step 5 of 5

> Adjust salt and pepper

FTC settings

Step 1 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C OFF		120 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END ⏸	Add onions, bay leaves, sage and close the lid			0	0	0

Step 2 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		130 °C	00 : 20 : 00	Speed	On	Off
				35	11	1
END ⏸	Deglaze with white wine			35	11	1

Step 3 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 05 : 00	Speed	On	Off
				35	11	1
END ⏸	Add liver			35	11	1

Step 4 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 06 : 00	Speed	On	Off
			START	50	5	1
END OFF				20	5	1

Step 5 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add salt and pepper					
SET °C OFF		160 °C	00 : 01 : 00	Speed	On	Off
			START	55	5	4
END ⏸	End of recipe			20	5	1

Coppa in saòr

Total time	Prep	Cook
40m	**15m**	**17m**

Recommended Cucimix accessories

> n/a

Additional tools

> Kitchen knife	> Slicer
> Cutting board	> Bowls

Ingredients

> Beef chuck	gr	1.500	> Raisins	gr	150
> Onions	gr	700	> Capers	gr	30
> Oil	gr	100	> Anchovies	gr	20
> Balsamic vinegar	gr	100	> Salt	gr	20

Method

Tips

We recommend using **2mm** thick slices of beef chuck.

Step 2 of 3

> Pour in the balsamic vinegar

> Add the beef neck and the raisins

Step 1 of 3

> Add the oil and the anchovies and wait until set temperature is reached

> Add the onions and the capers. Leave to brown with the lid closed

Step 3 of 3

> Brown the meat and continue cooking for the set time

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and anchovies					
SET °C ❚❚	Add onions, capers and close the lid	120 °C	00 : 08 : 00	Speed	On	Off
				25	11	1
END ❚❚	Add balsamic vinegar			25	11	1

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		140 °C	00 : 01 : 00	Speed	On	Off
				25	5	1
END ❚❚	Add chuck steak and raisins			25	5	1

Step 3 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		140 °C	00 : 05 : 00	Speed	On	Off
				55	11	1
END ❚❚	End of recipe			25	5	1

Chef

Steam cooking

Total time	Prep	Cook
20m/15m	**10m**	**5m/10m**

Recommended Cucimix accessories

> Multi-purpose basket

Additional tools

> Kitchen knife
> Bowls
> Paring knife

> Cutting board
> Scale

Ingredients

> Water	gr	2.700

Method

Tips

For a more even cooking, we recommend **cutting the vegetables into pieces of the same size.** Cooking times may vary depending on the type and size of the vegetables. Therefore, especially the first times, we recommend setting **infinite mode** on the FTC and adjust the cooking times to suit your needs.

Step 1 of 1

> Fill the tank with water and bring to a boil with the lid closed

> Add the chopped vegetables in the basket

> Finish cooking

FTC settings

Step 1 of 1					
Warnings	**Cooking program**	**Cooking time**	**Mixing type**		
START OFF			-		
SET °C OFF	120 °C	00 : 00 : 00	Speed	On	Off
			0	0	0
END OFF			0	0	0

Meat broth

Total time	Prep	Cook
3h 5m	**15m**	**35m**

Recommended Cucimix accessories
> Multi-purpose basket

Additional tools	
> Kitchen knife	> Cutting board
> Peeler	> Scale

Ingredients

> Water	gr	15.000	> Onions	gr	300
> Beef meat	gr	1.500	> Salt	gr	65
> Chicken meat	gr	2.500	> Bay (leaves)	gr	5
> Carrots	gr	300	> Cloves	gr	8
> Sedano	gr	300			

Method

Tips

To get a tastier stock, use also bones.

Step 1 of 1

> Pour in 15 litres of water

> Add all the ingredients

> Leave to simmer for 3 hours

FTC settings

Step 1 of 1						
Warnings		**Cooking program**		**Cooking time**	**Mixing type**	
START	Add water and then the rest of the ingredients			START		
SET °C OFF		102 °C	105 °C	03 : 00 : 00	Speed	On	Off
					15	0	0
END	End of recipe				0	0	0

Polenta

	Total time	Prep	Cook
	50m	**5m**	**45m**

Recommended Cucimix accessories
> Side wall scraper
> Mixer grid

Additional tools	
> Measuring jug	> Scale
> Bowls	

Ingredients						
> Water	gr	15.000	> Salt	gr	30
> Corn flour	gr	3.000			

Method

Step 1 of 2	Step 2 of 2
> Pour in the water and bring it to 60°C	> Finish cooking
> Add the salt e the flour	
> Set mixer speed to max with only one direction of rotation	

FTC settings

Warnings		Cooking program		Cooking time	Mixing type		
▶ START	Add water	🌡️	🌡️	🌡️	🔄		
⏸️ SET °C	Add salt and flour	60 °C	120 °C	00 : 00 : 00	Speed	On	Off
OFF END					50	0	0
					0	0	0

Warnings		Cooking program		Cooking time	Mixing type		
OFF START		🌡️	🌡️	START	🔄		
OFF SET °C		98 °C	105 °C	00 : 40 : 00	Speed	On	Off
⏸️ END	End of recipe				50	0	0
					0	0	0

Scrambled eggs

	Total time	Prep	Cook
	25m	**5m**	**20m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Scale	> Rubber spatula

Ingredients

> Eggs	gr	3.000	> Salt	gr	30
> Milk	gr	350	> Pepper	qb	
> Butter	gr	250			

Method

Step 1 of 2

> Add the butter

Step 2 of 2

> Pour in the milk with the eggs (whisked together)

> Finish cooking

FTC settings

Step 1 of 2			

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add butter					
SET °C OFF		115 °C	00 : 02 : 00	Speed	On	Off
				20	0	0
END OFF				0	0	0

Step 2 of 2			

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add milk with eggs, salt and pepper						
SET °C OFF		80 °C	110 °C	00 : 05 : 00	Speed	On	Off
					15	15	1
END ❚❚	End of recipe				15	15	5

Poultry

Chicken curry

Total time	Prep	Cook
40m	**20m**	**20m**

Recommended Cucimix accessories
> Side wall scraper

Additional tools	
> Kitchen knife	> Bowls
> Cutting board	> Rubber spatula

Ingredienti

> Chicken breasts	gr	4.000	> Cinnamon powder	gr	10
> Whole plain yogurt	gr	1.250	> Curry powder	gr	10
> Coconut milk	gr	800	> Salt	gr	25
> Onions	gr	1.000	> Garlic cloves	pcs	15
> Flour	gr	200	> Fresh chili	pcs	4
> Oil	gr	50	> Pepper	qb	
> Tumeric powder	gr	10	> Fresh coriander	qb	
> Paprika powder	gr	10			

Method

Step 1 of 3

> Add the oil and bring it to temperature

> Add the onions and the spices and leave to brown

> Add the floured chicken

Step 2 of 3

> Brown the chicken

> Add the yogurt and the salted coconut milk

Step 3 of 3

> Finish cooking

> Discharge the product and add the fresh coriander

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil	140 °C	00 : 03 : 00	Speed	On	Off
SET °C ⏸	Add onions and spices			30	10	1
END ⏸	Add floured chicken			30	5	1

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF		140 °C	00 : 05 : 00	Speed	On	Off
SET °C OFF				15	10	15
END ⏸	Add yogurt, coconut milk and salt			0	0	0

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF		100 °C	120 °C	00 : 10 : 00	Speed	On	Off
SET °C OFF					15	10	2
END ⏸	Discharge product and add fresh coriander				15	20	2

Almond chicken

	Total time	Prep	Cook
	45m	**10m**	**35m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Kitchen knife	> Measuring jug
> Cutting board	> Bowls
> Scale	

Ingredients

> Chicken breasts	gr	4.500	> Corn starch	gr	90
> Almonds	gr	500	> Salt	gr	90
> Seed oil (A)	gr	100	> Pepper	gr	10
> Seed oil (B)	gr	50	> Soy sauce	gr	70
> Water	gr	400			

Method

Preparation

> Cut the chicken breasts into cubes and leave them to soak in seed oil, salt and pepper for about half an hour; then add the starch previously dissolved in 150 ml of water

Step 1 of 3

> Add the oil (A) and bring it to temperature

> Add the almonds and leave them to toast for about 5 minutes

> Discharge the almonds

Step 2 of 3

> Add the oil (B) and bring it to temperature

> Add the chicken and leave it to brown for about 15 minutes

> Add the soy sauce and the almonds

Step 3 of 3

> Continue cooking for about 10 minutes

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil			Speed	On	Off
SET °C ⏸	Add almonds	170 °C	00 : 05 : 00	20	11	1
END ⏸	Discharge almonds			30	7	1

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and chicken			Speed	On	Off
SET °C OFF		170 °C	00 : 15 : 00	20	11	1
END ⏸	Add soy sauce and almonds			30	7	1

Step 3 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF				Speed	On	Off
SET °C OFF		170 °C	00 : 10 : 00	20	11	1
END ⏸	End of recipe			30	7	1

Chicken stew

	Total time	Prep	Cook
	30m	**10m**	**20m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Kitchen knife	> Measuring jug
> Cutting board	> Bowls
> Scale	

Ingredients

> Chicken breasts	gr	4.500	> Carrots	gr	100
> Olive oil	gr	100	> Onions	gr	150
> Chopped tomatoes	gr	1.500	> Taggiasca olives	gr	100
> Tomato paste	gr	100	> Parsley	gr	50
> White wine	gr	200	> Salt	gr	70
> Celery	gr	100			

Method

Step 1 of 4

> Add the oil and bring it to temperature

> Add the vegetables (celery, carrots and onions cut a mirepoix) and leave them to brown

> Add the chicken, cut into cubes

Step 2 of 4

> Brown the chicken

> Pour in the white wine

Step 3 of 4

> De glaze with white wine

> Add the olives, the chopped tomatoes and the tomato paste

Step 4 of 4

> Finish cooking

Tips

You can use also chunks of chicken instead of cubes, only the cooking times will be longer.
You will also need to stir manually while browning the meat (without mixer) to get the perfect level of cooking of all sides.

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C ⏸	Add vegetables	150 °C	00 : 05 : 00	Speed	On	Off
				15	11	1
END ⏸	Add cubed chicken			35	5	1

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 15 : 00	Speed	On	Off
				25	11	1
END ⏸	Add olive chopped, tomatoes and tomato paste			35	5	1

Step 3 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 15 : 00	Speed	On	Off
				25	10	1
END OFF				50	10	1

Step 4 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		120 °C	00 : 15 : 00	Speed	On	Off
				25	11	1
END ⏸	End of recipe			35	5	1

Sous-vide guinea fowl breast

	Total time	Prep	Cook
	8h	**6h 30m**	**1h 30m**

Recommended Cucimix accessories

> Multi-purpose basket

Additional tools

> Kitchen knife	> Cutting board
> Scale	> Vacuum machine
> Sous-vide cooking bags	

Ingredients

> Guinea fowl breast	gr	300	> Garlic	pcs	1
> Red onions	gr	100	> Lemon zest	pcs	1
> Oil	gr	20	> Salt	qb	
> Sage	pcs	2	> Pepper	qb	

Method

Preparation

> Put the guinea fowl breast along with the spices, garlic and onions finely sliced in the sous-vide bags and leave them to marinate for about 6 and a half hours

Step 1 of 2

> Put the bags in the tank and cook at low temperature for one and a half hours, with water temperature set to 68°C
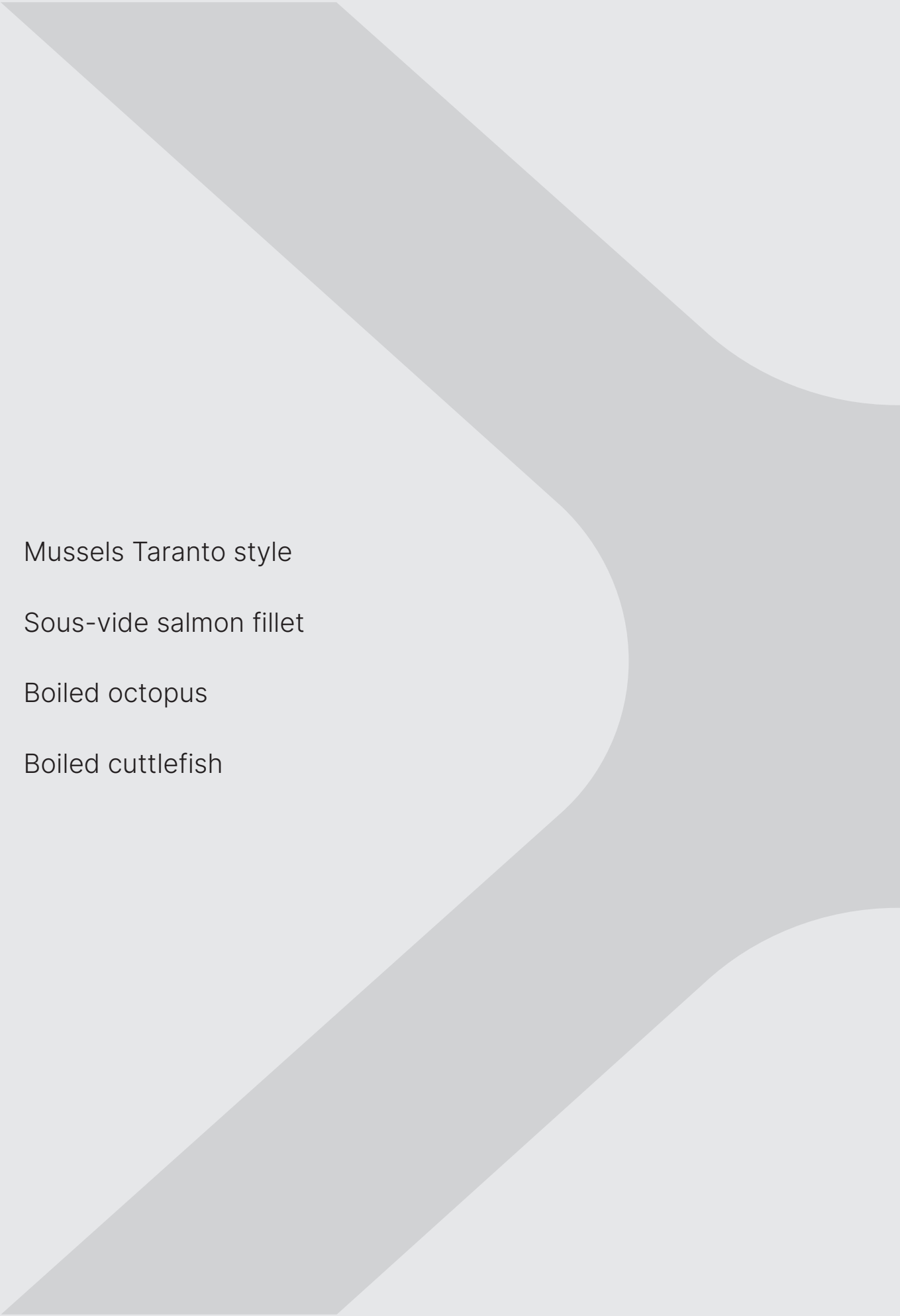
Step 2 of 2

> Drain the water and set the bottom temperature to 160°C

> Brown the guinea fowl for about 1 minute

FTC settings

Step 1 of 2

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Install the basket and add water to cover				-		
		68 °C	70 °C	01 : 30 : 00	Speed	On	Off
SET °C ❙❙	Add vacuumed guinea fowl				0	0	0
END ❙❙	Take the guinea fowl and drain water				0	0	0

Step 2 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START OFF				-		
		160 °C	00 : 01 : 00	Speed	On	Off
SET °C ❙❙	Brown the breast on the skin side			0	0	0
END ❙❙	End of recipe			0	0	0

Fish

Mussels Taranto style

	Total time	Prep	Cook
	40m	**15m**	**25m**

Recommended Cucimix accessories

> Strainer

Additional tools

> Kitchen knife	> Paring knife
> Cutting board	> Bowls
> Scale	

Ingredients

> Mussels	gr	3.000	> Garlic	gr	40
> Tomato sauce	gr	2.000	> Parsley	gr	100
> Oil (A)	gr	40	> Pepper	gr	10
> Oil (B)	gr	40	> Salt	gr	20

Method

Step 1 of 3

> Add the oil (A), the garlic and bring to temperature

> Remove the garlic and add the mussels and pour in the white wine

> At the end of the step, drain the mussels and put aside the stock

Step 2 of 3

> Add the oil (B) and the chopped garlic

> Add the tomato sauce and the mussels' stock
then leave to cook for about 15 minutes

> Adjust salt and pepper

> Add the mussels and the parsley finely chopped

Step 3 of 3

> Mix and finish cooking

FTC settings

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and garlic clove					
SET °C ❚❚	Remove garlic, add mussels and white wine, close the lid	135 °C	00 : 04 : 00	Speed	On	Off
				15	0	0
END ❚❚	Drain the mussels and put them aside			0	0	0

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and chopped garlic					
SET °C ❚❚	Add mussels' stock and tomato sauce, adjust salt and pepper	140 °C	00 : 15 : 00	Speed	On	Off
				15	15	2
END ❚❚	Add mussels, parsley and mix together			15	15	2

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		115 °C	00 : 11 : 00	Speed	On	Off
				20	0	0
END ❚❚	End of recipe			0	0	0

Sous-vide salmon fillet

Total time	Prep	Cook
2h 26m	**2h**	**26m**

Recommended Cucimix accessories

> Multi-purpose basket

Additional tools

> Bowls	> Cutting board
> Measuring jug	> Kitchen knife
> Scale	

Ingredients

> Salmon fillet	gr	400	> Lemon juice		qb
> Oil	gr	10	> Parsley		qb
> Salt	gr	3			

Method

Tips

We recommend using a **regular size salmon** steak and cut it into smaller chunks to be able to cook it evenly.

Step 1 of 2

> Put the bags in the tank and cook the product at low temperature for about 25 minutes. Water temperature to be set to 55°C

> Take out the salmon and discharge the water

Preparation

> Put the salmon steak into the sous-vide bags with a drizzle of oil, a pinch of salt and some lemon juice, vacuum-seal them and leave to marinate for about 2 hours

Step 2 of 2 (only in case of salmon with skin)

> Discharge the water and set the bottom temperature to 160°C

> Fry the salmon for about 1 minute

FTC settings

Step 1 of 2

Warnings	Cooking program		Cooking time	Mixing type		
START ▶ Install the basket and add water to cover				-		
SET °C ❚❚ Add vacuumed salmon	55 °C	57 °C	00 : 25 : 00	Speed	On	Off
				0	0	0
END ❚❚ Take out the salmon and drain water				0	0	0

Step 2 of 2

Warnings	Cooking program	Cooking time	Mixing type		
START OFF			-		
SET °C ❚❚ Brown salmon	160 °C	00 : 01 : 00	Speed	On	Off
			0	0	0
END ❚❚ End of recipe			0	0	0

Boiled octopus

	Total time	Prep	Cook
	1h 40m	**10m**	**1h 30m**

Recommended Cucimix accessories

> n/a

Additional tools

> Kitchen knife	> Scale
> Cutting board	> Bowls

Ingredients

> Water	gr	20.000	> Pepper	gr	10
> Octopus	gr	4.500	> Garlic	pcs	2
> Onions	gr	200	> Bay leaves	pcs	5
> Salt	gr	25			

Method

Tips

The cooking times vary depending on the weight of the octopus; it usually takes **40 minutes per kilo of octopus.**

Step 1 of 1

> Pour in the water and bring it to temperature

> Add the garlic, the onions and the other spices

> Add the octopus

> Drain the liquids and soak the octopus into water with ice to block the cooking process

FTC settings

Step 1 of 1						
Warnings		**Cooking program**		**Cooking time**	**Mixing type**	
START ▶	Add water, vegetables and spices				-	
SET °C ❚❚	Add octopus	92 °C	100 °C	01 : 30 : 00	Speed	On	Off
END ❚❚	Drain and cool down				0	0	0
					0	0	0

Boiled cuttlefish

Tempo totale	Prep	Cook
1h 15m	**15m**	**1h**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Scale	> Kitchen knife
> Measuring jug	> Can opener

Ingredients

> Cuttlefish, cleaned	gr	5.500	> White wine gr 100	gr	100
> Peas	gr	500	> Oil	gr	700
> Onions	gr	1.500	> Bay leaves	pcs	5
> Chopped tomatoes	gr	2.500	> Parsley	qb	

Method

Step 1 of 6

> Add the oil and the bay leaves and bring to temperature

> Add the onions and let them fry gently

Step 2 of 6

> Add the cuttlefish and leave them to cook for about 20 minutes

Step 3 of 6

> Pour in the white wine

Step 4 of 6

> Add the chopped tomatoes

Step 5 of 6

> Reduce the bottom temperature from 150°C to 110°C

Step 6 of 6

> Add the peas

> Finish cooking

FTC settings

Step 1 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and bay leaves			Speed	On	Off
SET°C ❚❚	Add onions	150 °C	00 : 07 : 00	50	20	1
END OFF				50	10	1

Step 2 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add cuttlefish	🌡	START ⏱	🌀		
SET °C OFF		150 °C	00 : 20 : 00	Speed	On	Off
END OFF				15	20	1
				15	10	1

Step 3 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add wine	🌡	START ⏱	🌀		
SET °C OFF		150 °C	00 : 05 : 00	Speed	On	Off
END OFF				15	20	1
				15	10	1

Step 4 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add tomatoes	🌡	START ⏱	🌀		
SET °C OFF		150 °C	00 : 05 : 00	Speed	On	Off
END OFF				15	20	1
				15	10	1

Step 5 of 6

Warnings		Cooking program		Cooking time	Mixing type		
START OFF		💧	🌡	🌡 ⏱	🌀		
SET °C OFF		92 °C	110 °C	00 : 02 : 00	Speed	On	Off
END OFF					15	20	1
					15	10	1

Step 6 of 6

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add peas	💧	🌡	START ⏱	🌀		
SET °C OFF		92 °C	110 °C	00 : 20 : 00	Speed	On	Off
END ⏸	End of recipe				15	20	1
					15	10	1

Vegetables

Peperonata (bell peppers stew)

	Total time	Prep	Cook
	63m	**20m**	**43m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Kitchen knife	> Paring knife
> Cutting board	> Bowls
> Scale	

Ingredients

> Clean bell peppers	gr	6.000	> Salt	gr	70
> Onions	gr	2.500	> Pepper	gr	5
> Chopped tomatoes	gr	2.500	> Garlic cloves	pcs	3
> Oil	gr	100			

Method

Step 1 of 4

> Add the oil and the garlic

> Fry the onions

Step 2 of 4

> Fry the onions

> Add in the bell peppers, salt and pepper

Step 3 of 4

> Cook all ingredients with the lid closed for about 15 minutes

> Add the chopped tomatoes

Step 4 of 4

> Finish cooking

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and garlic					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END ⏸	Add onions			0	0	0

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 08 : 00	Speed	On	Off
				25	10	1
END ⏸	Remove garlic and add peppers, salt and pepper			50	10	1

Step 3 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 15 : 00	Speed	On	Off
				25	10	1
END ⏸	Add chopped tomatoes			50	10	1

Step 4 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		140 °C	00 : 15 : 00	Speed	On	Off
				25	5	1
END ⏸	End of recipe			40	5	1

Ratatouille

	Total time	Prep	Cook
	35m	**20m**	**15m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Kitchen knife	> Paring knife
> Scale	> Bowls

Ingredients

> Yellow and red peppers	gr	6.000	> Oil	gr	100
> Aubergines	gr	2.500	> Salt	gr	50
> Courgettes	gr	3.000	> Garlic	pcs	2
> Onions	gr	1.000			

Method

Step 1 of 2

> Add the oil and the garlic and bring to temperature

Step 2 of 2

> Add the salt and the vegetables (cut into 5/6mm cubes)

> Cook the vegetables for about 15 minutes

FTC settings

Step 1 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil and garlic					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				25	5	1
END OFF				25	5	1

Step 2 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add vegetables and salt		START			
SET °C OFF		140 °C	00 : 15 : 00	Speed	On	Off
				25	10	1
END ❚❚	End of recipe			45	10	1

Pasta

Pasta

Total time	Prep	Cook
12m	**0m**	**12m**

Recommended Cucimix accessories	Additional tools
> Boiling kit	> Scale

Ingredients

> Pasta	gr	1.000	> Salt	gr	200
> Water	gr	22.000			

Method

Tips

Instructions are based on cooking of short pasta **(12 minutes).** The quantity of pasta in each basket and the cooking times depend on the type of pasta used.

Step 1 of 1

> Pour in 22 litres of water

> Add the salt

> Add the pasta and finish cooking

FTC settings

Step 1 of 1							
Warnings		**Cooking program**		**Cooking time**	**Mixing type**		
START ▶ Add salt		99 °C	105 °C	00 : 00 : 00	-		
SET °C ⏸ Add pasta					Speed	On	Off
END ⏸ End of recipe					0	0	0
					0	0	0

Leek pasta filling

Total time	Prep	Cook
25m	**10m**	**15m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Kitchen knife	> Measuring jug
> Cutting board	> Bowls
> Paring knife	

Ingredients

> Leeks	gr	3.000	> Salt	gr	20
> White onions	gr	300	> Vegetable stock	qb	
> Carrot	gr	150	> Pepper	qb	
> Olive oil	gr	80			

Method

Tips

To soften the strong taste of the leeks, we recommend **adding some ricotta cheese.** If you use vegetables with a milder taste for the filling (like courgettes), you can use less ricotta cheese and replace it with meat of fish instead.

Step 1 of 2

> Add the oil and bring to temperature

> Add the salt, the carrots, the onions and leek cut slices

Step 2 of 2

> Cook the vegetables for about 10 minutes with the lid closed

> Pour in the vegetable stock

> Blend the mixture with an immersion blender

FTC settings

Step 1 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C OFF		135 °C	00 : 00 : 00	Speed	On	Off
				50	0	0
END ❚❚	Add carrots, onions, leek and salt			0	0	0

Step 2 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		135 °C	00 : 10 : 00	Speed	On	Off
				20	15	2
END ❚❚	Add stock and blend all			35	10	2
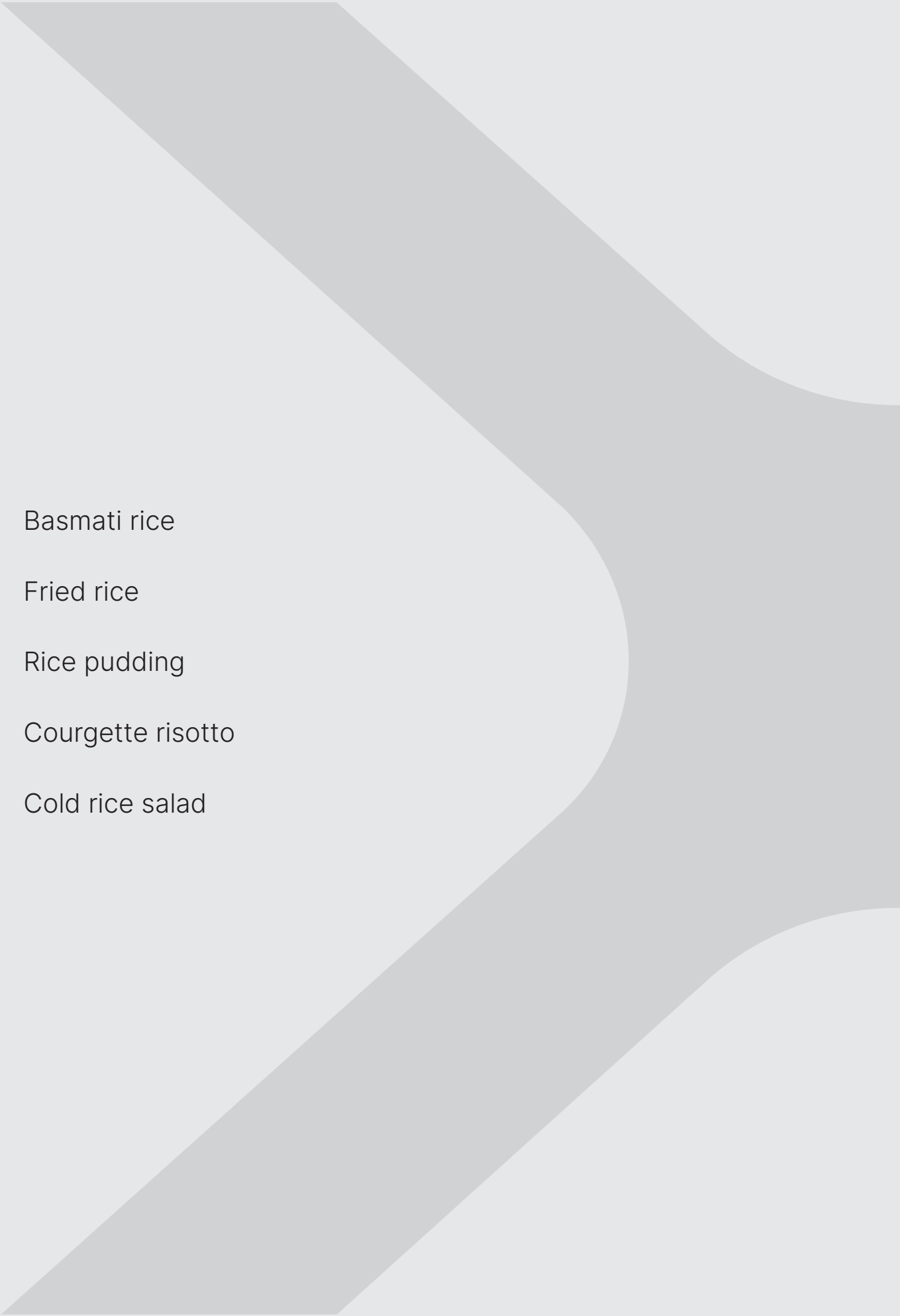
Rice

Basmati rice

Total time	Prep	Cook
50m	**30m**	**27m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Measuring jug
> Scale	

Ingredients

> Basmati rice	gr	2.000	> Cardamom seeds	pcs	15
> Water	gr	3.000	> Cinnamon sticks	pcs	5
> Salt	gr	50	> Star anise	pcs	2

Method

Tips

To remove the starch, we recommend you wash the rice with plenty of water to prevent grains from breaking during the cooking process.

Step 2 of 2

> Add the rice

> Cook the rice for about 12 minutes

Step 1 of 2

> Pour in the water with salt and the spices and bring to temperature

FTC settings

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add water and spices						
SET °C OFF		97 °C	130 °C	00 : 00 : 00	Speed	On	Off
END OFF					30	10	1
					30	10	1

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add rice				-		
SET °C OFF		90 °C	100 °C	00 : 15 : 00	Speed	On	Off
END ⏸	End of recipe				0	0	0
					0	0	0

Fried rice

	Total time	Prep	Cook
	40m	**10m**	**30m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Paring knife
> Scale	> Kitchen knife
> Cutting board	

Ingredients

> Rice	gr	2.000	> Leeks	gr	200
> Onions	gr	600	> Soy sauce	gr	150
> Carrots	gr	500	> Curry	gr	100
> Courgettes	gr	600	> Salt	gr	30
> Seed oil	gr	200	> Pepper	gr	40
> Egg mixture	gr	1.500			

Method

Step 1 of 4

> Add the oil and bring to temperature

> Add the carrots, the courgettes, the onions and the curry

Step 2 of 4

> Cook the vegetables

> Add the rice previously boiled and the leeks

Step 3 of 4

> Continue cooking with the lid closed

Step 4 of 4

> Add the soy sauce, the egg mixture and the pepper

> Finish cooking with the tank tilted

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C OFF		135 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END ❚❚	Add carrots, courgettes, onions, curry			0	0	0

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		160 °C	00 : 10 : 00	Speed	On	Off
				20	15	5
END ❚❚	Check browning, add salt rice and leeks			40	15	5

Step 3 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Close the lid			–		
SET °C OFF		90 °C	00 : 10 : 00	Speed	On	Off
				0	0	0
END OFF				0	0	0

Step 4 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add soy sauce, egg mixture, pepper					
SET °C OFF		130 °C	00 : 03 : 00	Speed	On	Off
				40	0	0
END ❚❚	End of recipe			0	0	0

Rice pudding

	Total time	Prep	Cook	Rest
	1h 45m	**2m**	**43m**	**1h**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Measuring jug	> Peeler
> Scale	> Kitchen knife

Ingredients

> Milk	gr	7.500	> Butter	gr	250
> Rice	gr	2.000	> Orange peel	gr	15
> Sugar	gr	1.000	> Cinnamon sticks	pcs	2

Method

Tips

Once you have completed the recipe, we recommend to blast chill the product and serve cold.

Step 2 of 2

> Stir in the rice with the mixer set to max speed

Step 1 of 2

> Pour in the milk, add the orange peel, the two cinnamon sticks and the rice

> Cook for about 25 minutes

> Add the butter and the sugar

FTC settings

Step 1 of 2

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add milk, cinnamon, orange peel, rice	🌡️	🌡️	🌡️	🌀		
SET °C OFF		95 °C	105 °C	00 : 25 : 00	Speed	On	Off
					25	5	1
END ⏸️	Add butter and sugar				30	5	1

Step 2 of 2

Warnings		Cooking program		Cooking time	Mixing type		
START OFF		🌡️	🌡️	START	🌀		
SET °C OFF		90 °C	105 °C	00 : 10 : 00	Speed	On	Off
					50	10	1
END ⏸️	End of recipe				30	5	1

Courgette risotto

Total time	Prep	Cook	Rest
35m	**10m**	**20m**	**5m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls
> Scale
> Measuring jug

Ingredients

> Rice	gr	2.000	> Oil	gr	150
> Vegetable stock	gr	3.000	> Butter	gr	100
> Courgettes	gr	2.000	> Salt	gr	40
> Onions	gr	250	> Pepper	qb	
> Grana Padano, grated	gr	150			

Method

Step 1 of 6

> Add the oil and bring it to temperature
> Add the onions

Step 2 of 6

> Fry the onions
> Add the rice

Step 3 of 6

> Toast the rice
> Pour in the stock

Step 4 of 6

> Continue cooking for about 5 minutes
> Add the salt and the courgettes, cut into 6/7 mm cubes

Step 5 of 6

> Cook the risotto for about 7 minutes
> Add the cubed butter, the Grana Padano and the pepper

Step 6 of 6

> Stir in the rice with the tank tilted with the mixer set to max speed and clockwise rotation
> Discharge the product

FTC settings

Step 1 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil			Speed	On	Off
SET °C OFF		135 °C	00 : 00 : 00	15	0	0
END ⏸	Add onions			0	0	0

Step 2 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START OFF			START			
SET °C OFF		145 °C	00 : 08 : 00	Speed	On	Off
				25	10	1
END ❚❚	Add rice			40	5	1

Step 3 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START OFF			START			
SET °C OFF		145 °C	00 : 10 : 00	Speed	On	Off
				30	10	1
END ❚❚	Add stock			40	5	1

Step 4 of 6

Warnings		Cooking program		Cooking time	Mixing type		
START OFF				START			
SET °C OFF		97 °C	105 °C	00 : 05 : 00	Speed	On	Off
					30	10	1
END ❚❚	Add courgettes and salt				40	5	1

Step 5 of 6

Warnings		Cooking program		Cooking time	Mixing type		
START OFF							
SET °C OFF		97 °C	105 °C	00 : 07 : 00	Speed	On	Off
					30	10	1
END ❚❚	Add cubed butter, grana and pepper				40	5	1

Step 6 of 6

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		50 °C	00 : 02 : 00	Speed	On	Off
				50	0	0
END ❚❚	Discharge product			0	0	0

Cold rice salad

Total time	Prep	Cook
1h 15m	**15m**	**1h**

Recommended Cucimix accessories

> Boiling kit

Additional tools

> Kitchen knife	> Cutting board
> Bowls	

Ingredients

> Rice	gr	2.000	> Corn	gr	250
> Peppers	gr	200	> Boiled peas	gr	200
> Mozzarella	gr	500	> Oil	gr	100
> Ham	gr	300	> Salt	gr	40
> Olives	gr	200			
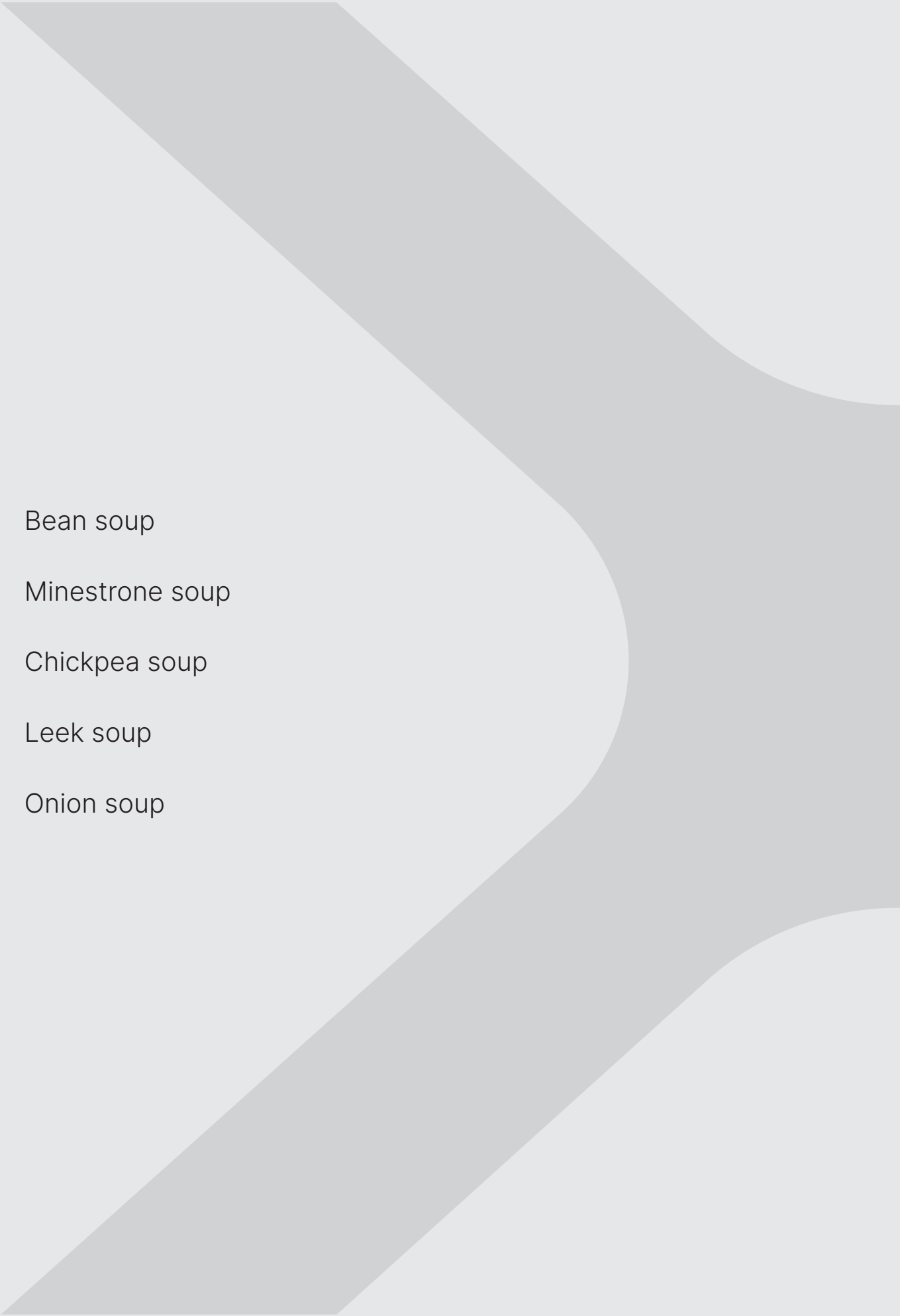
Method

Step 1 of 1

> Boil the peas for about 10 minutes

> Add the rice and cook for about 15 minutes

> Leave the rice to cool in the blast chiller for one hour
and then add all the other ingredients

FTC settings

Step 1 of 1						
Warnings		**Cooking program**		**Cooking time**	**Mixing type**	
START OFF		95 °C	120 °C	00 : 15 : 00	-	
SET °C ‖	Add rice				Speed	On	Off
					0	0	0
END ‖	End of recipe				0	0	0

Soups

Bean soup

	Total time	Prep	Cook
	55m	**10m**	**35m**

Recommended Cucimix accessories

> n/a

Additional tools

> Kitchen knife	> Cutting board
> Bowls	> Scale

Ingredients

> Dried beans	gr	3.000	> Salt	gr	40
> Onions	gr	300	> Pepper	gr	10
> Bacon	gr	150	> Garlic cloves	pcs	4
> Potatoes	gr	800	> Bay leaves	pcs	5
> Carrots	gr	200	> Sage leaves	pcs	5
> Vegetable stock	gr	3.250	> Rosemary sprigs	pcs	1

Method

Tips

Leave the beans to soak overnight with two bay leaves.

Step 2 of 3

> Add the potatoes

> Adjust salt and pepper

Step 1 of 3

> Prepare the sauté mix

> Add the oil and the garlic

> Add the beans, the stock, the spices and bacon or speck

Step 3 of 3

> Continue cooking for about 10 minutes

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil, garlic					
SET °C ❙❙	Add carrots, onions	140 °C	00 : 07 : 00	Speed	On	Off
END OFF				20	11	1
				30	5	1

Step 2 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF							
SET °C OFF		98 °C	105 °C	00 : 20 : 00	Speed	On	Off
END ❙❙	Add potatoes, salt, pepper				15	11	60
					0	0	0

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF							
SET °C OFF		98 °C	105 °C	START 00 : 10 : 00	Speed	On	Off
END ❙❙	End of recipe				15	11	60
					0	0	0

Minestrone soup

Total time	Prep	Cook
55m	**13m**	**35m**

Recommended Cucimix accessories
> n/a

Additional tools	
> Kitchen knife	> Cutting board
> Bowls	> Scale
> Paring knife	> Spice bag

Ingredients

> Water	gr	6.500	> Cauliflower	gr	500
> Onions	gr	200	> Potatoes	gr	400
> Leeks	gr	150	> Peas	gr	300
> Carrots	gr	350	> Salt	gr	60
> Celery	gr	200	> Pepper	gr	10
> Pumpkin	gr	500	> Bay leaves	pcs	4
> Vine tomatoes	gr	1.000	> Rosemary sprigs	pcs	2
> Courgettes	gr	250			

Method

Step 1 of 3

> Add the oil

> Add the carrots, the onions, the leeks, the celery and the spices

> Brown the ingredients

Step 2 of 3

> Remove the spices

> Add the pumpkin, the cauliflower and the potatoes

> Pour in the water and continue cooking with the lid closed

Step 3 of 3

> Add the tomatoes, the peas and the courgettes

> Finish cooking

FTC settings

Step 1 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C ❚❚	Add carrots, onions, leeks, celery, spices	135 °C	00 : 07 : 00	Speed	On	Off
				25	10	5
END OFF				50	5	5

Step 2 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Remove spices, add everything except peas and courgettes						
SET °C OFF		102 °C	110 °C	00 : 25 : 00	Speed	On	Off
					15	11	60
END OFF					0	0	0

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add peas and courgettes						
SET °C OFF		102 °C	110 °C	00 : 10 : 00	Speed	On	Off
					15	11	60
END ❚❚	End of recipe				0	0	0

Chickpea soup

Total time	Prep	Cook
1h 5m	**5m**	**1h**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Measuring jug
> Scale	> Blender

Ingredients

> Dried chickpeas	gr	3.000	> Onions	gr	300
> Water	gr	7.500	> Oil	gr	80
> Celery	gr	300	> Salt	gr	50
> Carrots	gr	400	> Pepper	qb	

Method

Tips

To speed up the cooking process, leave the chickpeas to soak 8/12 hours beforehand

Step 2 of 2

> After cooking, blend the mixture

Step 1 of 2

> Pour in the water, add the salt, the chickpeas, the carrots and the celery roughly chopped

> Finish cooking

FTC settings

Step 1 of 2

Warnings	Cooking program	Cooking time	Mixing type		
START ▶ — Add oil			Speed	On	Off
SET °C ‖ — Fry celery carrots and onions	140 °C	00 : 07 : 00	25	10	1
END ‖ — Add chickpeas and water			40	10	5

Step 2 of 2

Warnings	Cooking program		Cooking time	Mixing type		
START OFF				Speed	On	Off
SET °C OFF	102 °C	110 °C	00 : 50 : 00	25	10	60
END ‖ — Blend the mixture				0	0	0

Leek soup

Total time	Prep	Cook
25m	**10m**	**15m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Scale	> Kitchen knife
> Measuring jug	> Blender

Ingredients

> Leeks	gr	3.000	> Olive oil	gr	80
> White onions	gr	300	> Salt	gr	20
> Carrots	gr	150	> Pepper	qb	
> Vegetable stock	gr	1.500			

Method

Step 1 of 2

> Add the oil and bring it to temperature

> Add the salt, the carrots, the onions and the leeks

Step 2 of 2

> Cook with the lid closed for about 10 minutes

> Pour in the warm vegetable stock

> After cooking, blend the mixture

FTC settings

Step 1 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add oil					
SET °C OFF		135 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END ❚❚	Add carrots, onions, leeks and salt			0	0	0

Step 2 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		135 °C	00 : 10 : 00	Speed	On	Off
				25	15	5
END ❚❚	Add stock and blend all			35	10	5

Onion soup

	Total time	Prep	Cook
	1h 15m	**15m**	**1h**

Recommended Cucimix accessories
> Side wall scraper

Additional tools	
> Bowls	> Scale
> Measuring jug	

Ingredients

> Sliced onions	gr	1.000	> Salt	gr	25
> Chicken stock	gr	1.500	> Garlic cloves	pcs	20
> Red wine	gr	750	> Thyme sprigs	pcs	6
> Butter	gr	50	> Bay leaves	pcs	2
> Oil	gr	50	> Pepper	qb	3
> Tomato paste	gr	40			

Method

Step 1 of 3

> Add the oil and the butter and bring them to temperature

> Add the onions and the garlic

> Pour in the wine, the spices and the tomato paste

Step 2 of 3

> Cook for about 10 minutes

> Pour in the stock

Step 3 of 3

> Finish cooking

FTC settings

Warnings		Cooking program	Cooking time	Mixing type		
START	Add oil and butter			Speed	On	Off
SET °C	Add onions and garlic	140 °C	00 : 20 : 00	20	20	1
END	Add tomato, wine and spices			20	10	1

Step 2 of 3

Warnings		Cooking program	Cooking time	Mixing type		
START OFF				Speed	On	Off
SET °C OFF		130 °C	00 : 10 : 00	20	15	5
END	Add stock			35	10	5

Step 3 of 3

Warnings		Cooking program		Cooking time	Mixing type		
START OFF					Speed	On	Off
SET °C OFF		97 °C	130 °C	00 : 20 : 00	20	20	1
END	End of recipe				20	10	1

Desserts

Marmelade

	Total time	Prep	Cottura
	55m	**15m**	**40m**

Recommended Cucimix accessories	Additional tools	
> Side wall scraper	> Kitchen knife	> Cutting board
	> Measuring jug	> Scale
	> Blender	

Ingredients

> Clean oranges	gr	5.000	> Water		gr	2.500
> Orange zest	gr	300				
> Sugar	gr	2.500				

Method

Tips

Slice the orange peels into julienne strips and set aside about 300 gr.

Step 2 of 2

> Add the chopped oranges (previously blended) and leave to cook

Step 1 of 2

> Add the water, the sugar and the zest

FTC settings

Step 1 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add water, sugar and zest					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				50	0	0
END OFF				0	0	0

Step 2 of 2

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add chopped oranges			START			
SET °C OFF		101 °C	127 °C	00 : 25 : 00	Speed	On	Off
					50	0	0
END ❚❚	End of recipe				0	0	0

Wild berry jam

	Total time	Prep	Cook
	45m	**5m**	**40m**

Recommended Cucimix accessories
> Side wall scraper

Additional tools	
> Bowls	> Scale
> Spoon	> Blender

Ingredients

> Red berries	gr	2.500	> Sugar (B)	gr	100
> Strawberries	gr	2.500	> Pectin	gr	15
> Sugar (A)	gr	1.900			

Method

Tips

We recommend leaving the red berries to macerate in the fridge with sugar (A) for a day, better if stored in vacuum bags. Mix the pectin with the sugar (B) and pour it into the strawberry puree.

Step 2 of 2

> Add the macerated red berries

> Leave the product to boil until you reach the desired Brix level

Step 1 of 2

> Add the strawberry puree and bring to a boil

FTC settings

Step 1 of 2

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add strawberry puree with pectin and sugar (B)					
SET °C OFF		125 °C	00 : 15 : 00	Speed	On	Off
				50	0	0
END OFF				0	0	0

Step 2 of 2

Warnings		Cooking program		Cooking time	Mixing type		
START ▶	Add red fruits previously macerated in sugar (A)						
SET °C OFF		100 °C	120 °C	00 : 20 : 00	Speed	On	Off
					50	15	15
END ⏸	End of recipe				0	0	0

Caramelised almonds

Total time	Prep	Cook
35m	**10m**	**25m**

Recommended Cucimix accessories
> Side wall scraper

Additional tools	
> Bowls	**>** GN 1/1 bassa
> Scale	

Ingredients					
> Almonds	gr	2.000	**>** Water	gr	1.000
> Sugar	gr	1.500	**>** Cocoa butter	gr	50

Method

Tips

To avoid that the almonds remain stuck between the scrapers and the tank walls, after adding in the almonds we recommend working with the tank tilted and walls temperature set to 130 °C.

Step 3 of 4

> Reduce the speed of the mixer

> Let the water evaporate to allow caramelisation of the almonds

Step 1 of 4

> Add the water and bring to a boil

Step 2 of 4

> Add the sugar and mix until a syrup forms

> Add almonds

Step 4 of 4

> Add the butter

> Mix at high speed to allow the almonds to brake off from one another

FTC settings

Step 1 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add water					
SET °C OFF		120 °C	00 : 00 : 00	Speed	On	Off
END OFF				35	0	0
				0	0	0

Step 2 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add sugar					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
END ❚❚	Add almonds			35	0	0
				0	0	0

Step 3 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		220 °C	00 : 00 : 00	Speed	On	Off
END OFF				20	0	0
				0	0	0

Step 4 of 4

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add butter					
SET °C OFF		160 °C	00 : 03 : 00	Speed	On	Off
END ❚❚	End of recipe			50	0	0
				0	0	0

Caramel sauce

Total time	Prep	Cook
45m	**5m**	**40m**

Recommended Cucimix accessories

> Side wall scraper

Additional tools

> Bowls	> Cutting board
> Measuring jug	> Kitchen knife
> Scale	

Ingredients

> Sugar	gr	3.000	> Butter	gr	1.000
> Water	gr	1.000	> Lemon juice	gr	20
> Liquid cream		2.000			

Method

Step 1 of 3

> Add the water, the lemon juice and the sugar and bring to a boil

Step 2 of 3

> Lower the temperature

Step 3 of 3

> Add cream

> Add the cubed butter

FTC settings

Step 1 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add 1 litre of water					
SET °C OFF		125 °C	00 : 00 : 00	Speed	On	Off
				25	0	0
END OFF				0	0	0

Step 2 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add lemon juice and sugar					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END OFF				0	0	0

Step 3 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF				-		
SET °C OFF		185 °C	00 : 05 : 00	Speed	On	Off
				0	0	0
END OFF				0	0	0

Step 4 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		185 °C	00 : 15 : 00	Speed	On	Off
				50	0	0
END OFF				0	0	0

Step 5 of 5

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add cream and then add cubed butter					
SET °C OFF		120 °C	00 : 05 : 00	Speed	On	Off
				50	10	1
END ❚❚	End of recipe			50	5	1

Caramel syrup

Total time	Prep	Cook
45m	**5m**	**40m**

Recommended Cucimix accessories
> Side wall scraper in PEEK

Additional tools	
> Bowls	> Scale
> Measuring jug	

Ingredients						
> Sugar	gr	3.000	> Lemon juice	gr	20
> Water	gr	2.000			

Method

Step 1 of 5

> Add 1 litre of water and bring to a boil

Step 2 of 5

> Add the lemon juice and the sugar

Step 3 of 5

> Once a syrup has formed, stop the mixer and leave the product to caramelise

> Pour in the remaining water a little at a time

Step 4 of 5

> Start the mixer

Step 5 of 5

> Continue cooking until you reach the desired consistency

FTC settings

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add 1 litre of water					
SET °C OFF		125 °C	00 : 00 : 00	Speed	On	Off
				25	0	0
END OFF				0	0	0

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add lemon juice and sugar					
SET °C OFF		140 °C	00 : 00 : 00	Speed	On	Off
				15	0	0
END OFF				0	0	0

Warnings		Cooking program	Cooking time	Mixing type		
START OFF				-		
SET °C OFF		185 °C	00 : 05 : 00	Speed	On	Off
				0	0	0
END OFF				0	0	0

Warnings		Cooking program	Cooking time	Mixing type		
START OFF						
SET °C OFF		195 °C	00 : 05 : 00	Speed	On	Off
				50	0	0
END OFF				0	0	0

Warnings		Cooking program	Cooking time	Mixing type		
START ▶	Add 1 litre of water					
SET °C OFF		120 °C	00 : 05 : 00	Speed	On	Off
				50	0	0
END ❚❚	End of recipe			0	0	0

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