

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Rotisserie Convection Toaster Oven

TOB-200C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

- 1. Read all instructions.**
2. UNPLUG FROM OUTLET WHEN NOT IN USE, before putting on or taking off parts and before cleaning. Allow to cool before cleaning or handling.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord or plug, or place any part of the oven in water or other liquids. See instructions for cleaning on page 14.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the oven to the nearest Cuisinart Repair Center for examination, repair, or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets. Do not let cord touch hot surfaces, which could damage it.
10. Do not place oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this oven for anything other than its intended purpose.
12. Do not place sealed or airtight containers in the oven.
13. Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
14. To avoid burns, use extreme caution when removing trays, pans, racks, accessories or disposing of hot grease.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
16. Do not place paper, cardboard, plastic or similar products in the oven.
17. Do not cover crumb tray or any part of the oven except the baking pan with metal foil. This will cause overheating of the oven.
18. Do not block the top of the oven, steam vents, or any other openings while in use.
19. Oversize foods, metal foil packages and utensils must not be inserted in the oven, as they may involve a risk of fire or electric shock.
20. A fire may occur if the oven is covered or touching flammable materials such as curtains, draperies, walls and the like when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
22. Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
23. CAUTION: To avoid possibility of fire, never leave oven unattended during use.
24. Do not rest cooking utensils or baking dishes on glass door.
25. Where applicable, always attach plug to appliance and check that the cooking cycle is stopped before plugging cord into wall outlet. To disconnect, press the Start/Stop button to stop the cooking cycle, then remove plug from wall outlet.
26. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. Press the Start/Stop button to begin or stop cooking function.

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Lift the packing materials, oven and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Features and Benefits section on page 4 before discarding.
5. Remove any protective or promotional labels from your oven and other parts.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Cuisinart® Rotisserie Convection Toaster Oven for the first time, remove any dust from shipping by wiping the base, cover and controls

with a damp cloth. Be sure to thoroughly clean all accessories before first use. The oven rack, baking pan, broiling rack, the rotisserie spit and crumb tray should be hand washed in hot sudsy water. Be sure to thoroughly clean all accessories before each use.

Before using your Cuisinart® Rotisserie Convection Toaster Oven, make sure it is 2 to 4 inches away from the wall or from any items on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE ITEMS ON TOP OF THE OVEN. IF YOU DO, REMOVE THEM BEFORE YOU TURN YOUR OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

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FEATURES AND BENEFITS

1. Blue Backlit LCD Digital Display

Shows selected function, shade setting, temperature, and cooking time. Includes PREHEAT and READY readouts.

2. Selector Dial/Button

Lets you choose cooking functions and set baking time, clock, temperature, and toast shade.

3. Convection Button (Conv)

Starts convection fan for most cooking functions.

4. Rotisserie Button (Rotis)

Activates rotisserie function options.

5. Start/Stop Button

Starts or stops a cooking function. It also activates the oven when it is in the dormant mode (plugged in, but not lit).

6. Front Pull-Out Crumb Tray

The crumb tray slides out from the front of the Rotisserie Convection Toaster Oven for easy cleaning.

7. Easy-Clean Interior

The sides of the oven are specially coated, making it easier to wipe and clean the interior of the oven.

8. Wire Rack

Your oven includes one cooking rack. There are four positions to insert the rack into the oven. The upper and middle positions have a stop feature so the rack stops halfway out of the oven. The rack can be removed by lifting the front of the rack and sliding it out.

9. Baking/Drip Pan

A baking/drip pan is included for your convenience. Use with the broiling pan when broiling. Use alone when baking or roasting.

10. Broiling Rack

Fits into the baking/drip pan to use when broiling.

11. Rotisserie Spit

Food item for rotisserie should be put onto the rotisserie spit. 11.

12. Rotisserie Skewers

The rotisserie skewers can be used for larger items such as chicken or large pieces of meat. The skewers secure the food item into position.

13. Handgrip

To be used for removing rotisserie items from the oven.

14. Rotisserie Sockets

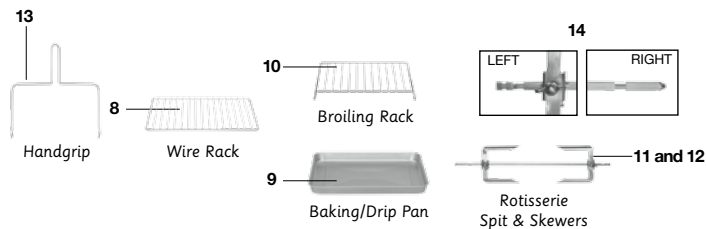
The rotisserie sockets are located on the left and right wall in the center of the oven. The spit fits into these sockets.

15. Cord Storage (not shown)

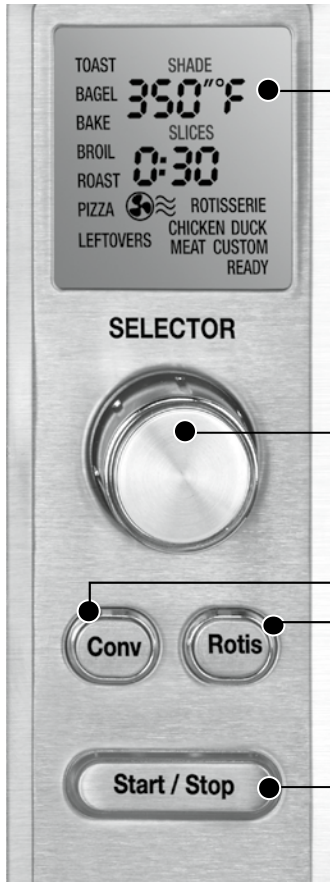
Takes up excess cord and keeps countertop neat.

16. BPA Free (not shown)

All materials that come in contact with food are BPA free.



Getting to Know Your Control Panel



LCD Display

The large blue-backlit LCD screen is easy to read, and clearly displays the function, time, temperature, and toast shade you have selected. When oven is plugged in and not in use, clock will be displayed.

Selector Dial/Button

Use to select cook function, change preset time or temperature, and choose toast shade. Turn selector dial to scroll through functions, time and temperature. Press the dial to select desired option.

Convection

The Conv button can be pressed at any time to add convection technology to most of the cooking functions. Convection provides faster and more even baking and cooking.

Rotisserie

The Rotis button can be pressed to scroll through options: Chicken, Duck, Meat and Custom.

Start/Stop

Press to start oven after selecting function, temperature and time. Press to stop any cooking function.

Set Your Clock

Plug the oven into a 120 volt AC outlet. The LCD display will be illuminated blue. Clock will read 12:00. To set clock, press and hold the Selector button until the time starts flashing. Turn the Selector dial to set hour and then press it to select. To select “PM” scroll through past “11” until “PM” displays. Turn the dial for minutes and then press to set.

Oven Sounds

You have the option of turning off the beeping sounds or making the beeps louder. To change the beep setting, press the ROTIS button and the Conv button simultaneously for two seconds. The number “1” (default setting) will display. To deactivate all beeps, turn the Selector dial to 0 (zero), then press Selector button to hold this setting. To change the beeps to a louder sound, turn the dial to “2”, then press the button to hold this setting. If you unplug the oven, all beeps will go back to the default “1” setting.

OVEN RACK POSITION GUIDE

All our recipes give you step-by-step directions and indicate where to position the oven rack for best results. Please refer to the diagrams below.

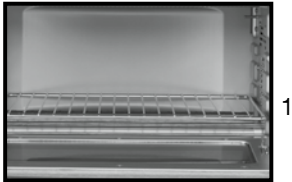
Baking and roasting: Use rack in position 1 or 2.

Toasting: Toasting should always be done in position 3. **WARNING:** Placing the rack in position 1 or 4 while toasting may result in a fire.

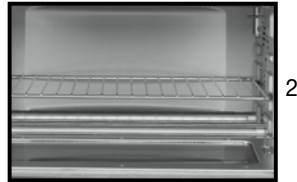
Pizza: Rack should always be in position 3.

Broiling: Use rack in position 4.

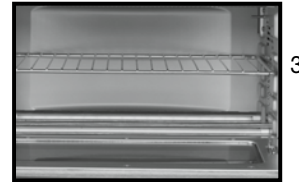
Position 1



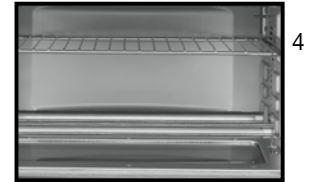
Position 2



Position 3



Position 4



Crumb Tray

The crumb tray is located in the front of the toaster oven. It can easily be removed for cleaning with its built-in pull-out handle. The crumb tray should never be covered with foil.

OVEN FUNCTIONS

Toasting functions – All toasting functions offer a built-in defrost option. Turn the Selector dial to select the snowflake ❄️ for toasting frozen items.

Toasting Function	Rack Position	Preset Shade	Shade Range	Preset Slices	Possible slices
Toast	3	4	1 to 7	3 – 4	1–2, 3–4, 5–6
Bagel	3	4	1 to 7	3 – 4	1–2, 3–4, 5–6

Cooking functions – Below is a guide to the cooking functions. For more detailed information about each function see pages 9-12.

Cooking Function	Rack Position	Default Temp	Temp Range	Preset Time	Convection option	Recommended Foods
Bake	1, 2	350°F (176°C)	150°F to 450°F (66°C to 232°C)	30 minutes	Yes	Baked goods, casseroles, bread
Broil	4	500°F (260°C)	Fixed temperature	10 minutes	Yes	Steaks, chops, burgers, fish, seafood, top browning
Roast	1, 2	400°F (204°C)	150°F to 450°F (66°C to 232°C)	30 minutes	Yes	Larger cuts of meat, vegetables, chicken
Pizza	3	450°F (232°C)	350°F to 450°F (176°C to 232°C)	14 minutes = 12-inch fresh pizza	Yes	Pizza – both fresh and frozen
Keep Warm	1, 2, 3	175°F (80°C)	150°F to 300°F (66°C to 150°C)	30 minutes	Yes	Holds food at serving temperature
Leftovers	1, 2, 3	325°F (160°C)	150°F to 450°F (66°C to 232°C)	20 minutes	Yes	Reheats leftovers to serving temperature

ROTISSERIE FUNCTIONS

Cooking Function	Rack Position	Default Temp	Temp Range	Preset Time	Convection Option	Recommended Foods
Chicken	1*	450°F (232°C)	150°F to 450°F (66°C to 232°C)	60 minutes	Yes	Chicken, other poultry
Duck	1*	325°F (160°C)	150°F to 450°F (66°C to 232°C)	1 hour 30 minutes	Yes	Duck
Meat	1*	425°F (220°C)	150°F to 450°F (66°C to 232°C)	40 minutes	Yes	Beef, Lamb, Pork
Custom	1*	350°F (176°C)	150°F to 450°F (66°C to 232°C)	30 minutes	Yes	Fish, Fruit, Vegetables

*Baking pan in Position 1 to catch any grease.

OPERATION

TOAST

Adjust rack to position 3.

Put bread in the toaster oven.

Turn Selector dial to toast and press. “Shade” will flash – scroll and press to select desired shade from 1 to 7.

“Slices” will begin to flash – scroll and press to select number of slices.

Snowflake will flash – turn Selector dial to select this if using frozen bread.

Otherwise just press Start/Stop to begin toasting.

Toasting tips

Toasting times vary based on thickness and temperature of bread. For thinly sliced bread, a lighter setting might be needed, as it will toast more quickly. Refrigerated bread will take longer to toast than room temperature bread.

Shade guide

Light. Setting 1 or 2

Medium Setting 3, 4, or 5

Dark. Setting 6 or 7

BAGEL

Adjust rack to position 3.

Put bagels in the toaster oven with cut sides facing up.

Turn Selector dial to bagel and press. “Shade” will flash – scroll and press to select desired shade from 1 to 7.

“Slices” will begin to flash – scroll and press to select number of bagel halves.

Snowflake will flash – turn Selector dial to select this if using frozen bagels. Otherwise, just press Start/Stop to begin toasting.



Bagel Tip

This function provides full heat on the top and half heat on the bottom. For best results, put your bagels on the rack with the cut sides facing up.

BAKE

Adjust rack to desired position either 1 or 2. Turn Selector dial to Bake and press. Baking temperature will flash.

Turn Selector dial to select the temperature and press. Time will flash. Turn the dial to adjust time and press.

Convection can be selected at any time before or after you press Start/Stop.

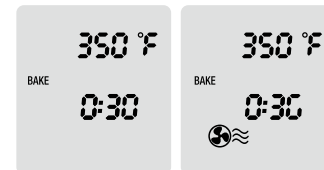
Press Start/Stop to allow the oven to preheat (display will read PREHEAT). When oven reaches set temperature, the oven will beep and display will read READY. Put food in the oven. The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will revert to the clock.

Bake Tips

Select Bake for more delicate baked goods like custards, lighter cakes and eggs. Select Convection Bake for most other baked goods that require even browning like scones, cookies, and bread.

When using Convection, cooking times may need to be reduced – start checking foods about 5 to 10 minutes before the recommended conventional cooking time.

Foods that contain orange, lemon or other fruit with citric acid may damage the finish of the baking pan. So when cooking such foods, we suggest that you line the pan with baking parchment paper or aluminum foil.



BROIL

Adjust rack to position 4.

Turn Selector dial to Broil and press.

Broil temperature is fixed at 500°F (260°C). It cannot be changed.

Time will flash. Turn the selector dial to adjust time and press.

Convection can be selected at any time before or after you press Start/Stop.

Put food in oven and press Start/Stop to begin broiling. There is no preheat during the Broil function.

The timer will begin counting down. It will beep again when cooking time has expired. The oven will turn off and the display will revert to the clock.

Broil Tips

Use regular Broil for top browning casseroles, sandwiches, etc. Adding Convection is best for meats and fish. For best results, use the provided broiling rack nested in the baking pan. Foods that contain orange, lemon or other fruit with citric acid may damage the finish of the baking pan. So when cooking such foods, we suggest that you line the pan with baking parchment paper or aluminum foil.

Be sure to keep an eye on food – items can get dark quickly while broiling.

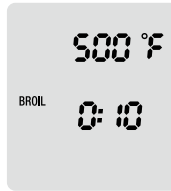
ROAST

Adjust rack to position 1 or 2.

Turn Selector dial to Roast and press.

Roast temperature will flash. Turn the dial to select the temperature and press.

Time will flash. Turn the Selector dial to adjust time and press Start/Stop to allow the oven to preheat (display will read PREHEAT).



When oven reaches set temperature, the oven will beep and display will read READY. Put food in the oven. The timer will begin counting down. It will beep again when cooking time has expired. The oven will shut off and the display will revert to the clock. Convection can be selected at any time before or after you press Start/Stop.

Roast Tips

Convection works well with Roast – roasting time is cut significantly and results in meat and poultry that are browned and crispy with juicy interiors.

Dress up vegetables by roasting them. As they caramelize, they become sweet and delicious.

Foods that contain orange, lemon or other fruit with citric acid may damage the finish of the baking pan. So when cooking such foods, we suggest that you line the pan with baking parchment paper or aluminum foil.

PIZZA

Adjust rack to position 3.

Turn Selector dial to Pizza and press.

Pizza temperature will flash. Turn the dial to select the temperature and press.

Pizza size will begin to flash. Turn the dial to select size and then press.

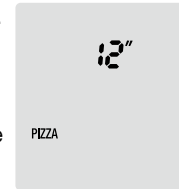
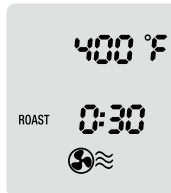
If cooking frozen pizza, turn the dial to select the Snowflake and press; otherwise, press the dial to hide the Snowflake for fresh pizza.

Time will flash. Turn the dial to adjust time and press. Press Start/Stop to begin preheating.

If preparing fresh pizza, make sure pizza is ready to bake on a pizza screen or fit into the baking pan.

Once oven indicates it is ready, put the pizza in the oven. The timer will begin counting down. It will beep again when cooking time has expired.

The oven will shut off and the display will revert to the clock.



Pizza Tips

For fresh pizza, use a pizza screen or fit it into the baking pan. Be sure either pan or screen is well oiled.

All pizza times correspond with size and are suggestions – they can be adjusted according to personal preference. If using frozen pizza, use package instructions as a guide, as times can vary based on pizza thickness.

LEFTOVERS

Adjust rack to position 1, 2 or 3.

Turn Selector dial to Leftovers, and press.

Temperature will flash. Turn the Selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Put food in oven and press Start/Stop to begin heating.

There is no preheat during the Leftovers function.

The timer will begin counting down. It will beep again when time has expired. The oven will shut off and the display will revert to the clock.



KEEP WARM

Adjust rack to position 1, 2 or 3.

Turn Selector dial to Keep Warm and press.

Keep Warm temperature will flash. Turn the Selector dial to select the temperature and press.

Time will flash. Turn the dial to adjust time and press.

Put food in oven and press Start/Stop to begin warming.

There is no preheat during the Keepwarm function.

The timer will begin counting down. It will beep again when time has expired. The oven will shut off and the display will revert to the clock.



CONVECTION

Convection uses a fan to circulate heated air around food as it cooks. Convection cooking cooks food faster and more evenly. Most recipes recommend reducing temperatures by 25°F (4°C) or reducing cooking time using convection.

You may select Convection with most cooking functions: Bake, Broil, Roast, Pizza, Rotisserie, Keep Warm or Leftovers. First select the function and set the oven temperature and time. Then press the Conv button to activate the convection fan. The oven will display the Convection icon. You may turn on Convection at any time as you are setting the function during preheating or during cooking. You may turn off Convection at any time by pressing the Conv button again.

ROTISSERIE

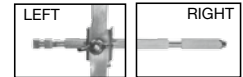
Put the baking pan on the rack in position 1.

When using the Rotisserie function always begin with a cold oven and always have the baking pan in place to catch any grease.

Press the Rotisserie button (Rotis). Select either Chicken, Duck, Meat or Custom by turning the Selector dial and then pressing the dial. Bake temperature will flash. Turn Selector dial to select the temperature and press. Time will flash. Turn the dial to adjust the time and press.

Convection is preset in all Rotisserie settings. It can be turned off at any time before or after you press Start/Stop by pressing the Conv button. Press Start/Stop to begin the cooking cycle and the timer will begin counting down.

Insert the food, on rotisserie spit, into the oven before selecting the Rotisserie function. For instruction on how to attach and truss poultry see following page. Be sure to position the spit correctly inside the oven. The right side has 1 notch and a slightly rounded tip. The left side has 2 notches and a flat end. Once the spit is inserted into the oven, press Start/Stop.



Note that for each type of food (Chicken, Duck or Meat) the oven has a specialized cooking program. For the first 10 minutes of every cycle, all 4 heating elements will turn on for rapid preheating. After 10 minutes and for remainder of the cycle only the top 2 heating elements will be cycling on and off according to the program to maintain the set oven temperature and cook the rotisserie food to perfection. During the final phase of the programs for Chicken, Duck and Meat, the oven temperature will be automatically increased to enhance and crisp the poultry skin or outer surface of the food. Use the Custom Rotisserie option to set any desired temperature and time for other types of food such as fish, vegetables, or fruit.

The oven will beep when the cooking time has expired. The oven will shut off and the display will revert to the clock.

TIPS FOR COOKING DUCK

When using the rotisserie duck function, line the baking pan with two clean pieces of aluminum foil, one positioned left to right and the other front to back. The edges of the foil should be raised about 1/2-inch (1.25 cm) over the pan walls around all four edges (see the picture below). This will help reduce excess duck grease from splattering and dripping. Do not open the door during the last 15 minutes of the duck cooking cycle to avoid contact with hot grease. Once the cooking cycle has finished and the oven has turned off, take care that the duck grease is not bubbling in the pan or splattering when you remove the duck. Do not remove the baking pan until the oven and pan are fully cool.

TIPS ON USING THE SPIT & SKEWERS USING THE ROTISSERIE SPIT AND SKEWERS:

The key to using the rotisserie spit and skewers is to be sure everything fits tight and secure – this is most important when using the Rotisserie function to cook poultry and other meats. Once you get the hang of trussing, the rest of it is easy!

1. First truss the chicken very tightly. As it spins and cooks, it will decrease in size so the tighter it is at the start of cooking, the more evenly it will rotate and cook. We provide a guide to a simple truss on page 12 of the Instruction Booklet, but feel free to double truss if you are feeling that it

is too loose.

2. Insert the rotisserie spit into the trussed food. Be sure the food is centered on the spit.
3. Insert the skewers at alternating angles (one horizontally onto the spit, the other vertically) to hold the food more firmly. Be sure that the skewers are very tightly inserted – if they are not going into the food, they might be hitting a bone. It may be necessary to readjust the skewer so it goes into flesh or a cavity. The end of the skewer should be flush with the food. Turn the screws so they are as tight as possible.
4. Once the food is tightly secured, put it into the cold oven with the baking pan on the rack in the lower position to catch any grease or drippings during cooking.

Note: If you do not use the skewers along with the spit when rotisserie cooking meats (poultry, roasts, etc.) the food will not rotate!

TRUSSING POULTRY

Tying meats ensures even cooking. It is important to use butcher's twine to tie items that are to be prepared for the Rotisserie function. First truss the item and then secure it onto the rotisserie spit and skewers.

1. First insert the rotisserie spit into the food for rotisserie (Fig. 1).
2. Insert the skewers at different angles to hold the food more firmly (Fig. 2).
3. Next, install the fixing screws to secure the meat or poultry to the rotisserie spit.

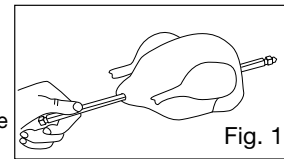


Fig. 1

There are different methods of trussing, but all aim to achieve the same results. Tuck the wings underneath the chicken to secure them. For trussing, use a length of butcher's twine that is approximately 4 or 5 times the length of the chicken. Place the middle of the twine under the tail, bring both sides up and cross over the top of the tail. Wrap ends of the twine around the end of each drumstick and pull to draw the legs together, crossing ends over each other

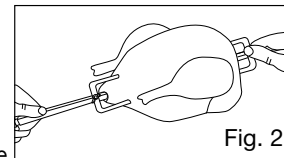
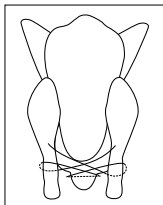


Fig. 2

again. Turn the bird over. Pull ends of twine up over the thighs and wrap around the upper wings, catching the tips of the wings in the loop. The twine is wrapped around the wing close to the body, and then both ends are brought to the upper side. If there is a flap of skin at the neck, it is folded up and the two ends of twine are tied over it.



BRINING

Brining leaner cuts of meat such as poultry, turkey, and pork in a saltwater solution produces juicier roasts. The difference between brined and non-brined meats is very noticeable. If you have the time it is definitely recommended.

The rule to follow is to use a cup of table salt or 1½ cups (375 ml) kosher salt for every gallon of water.

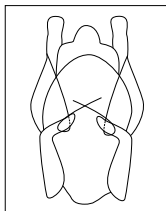
Or, for smaller cuts of meat, ½ cup (125 ml) kosher salt for every quart of water.

Simply mix salt and water together. Place item to be brined in a non-reactive container or sealable plastic bag large enough to completely immerse the meat. Pour in the brine, cover, and refrigerate.

The amount of time needed to brine depends on how big the roast is. Following is a simple guideline:

Whole chicken	3–8 hours
Chicken parts	1–2 hours
Turkey breast	4–6 hours
Game hens	1–2 hours
Pork chops	2–6 hours
Pork tenderloin	2–6 hours
Pork loin	24 hours

It is important to thoroughly rinse and dry the meat once you remove it from the brine, so when it roasts it will be juicy, not salty.



FINISHED COOKING TEMPERATURES

Always check internal temperature using an instant-read thermometer.

Food	Setting Options	Cooking Temperature	Time	Internal Temperature
Chicken, Whole	Rotisserie, Roast, Convection	450°F (232°C) – rotisserie (Chicken function) 425°F (220°C) – Roast	50 to 75 minutes	165°F (74°C)– breast 170°F to 175°F (77°C to 80°C) for thigh
Chicken, parts	Bake, Convection	400°F (204°C) – Bake, convection	30 to 45 minutes	165°F (74°C)– breast 170°F to 175°F (77°C to 80°C) for thigh
Duck	Rotisserie, Convection	325°F + 425°F (160°C + 220°C) (Duck function)	90 minutes	170°F to 175°F (77°C to 80°C) for thigh
Beef, Lamb	Rotisserie, Roast, Convection	425°F (220°C) – rotisserie (Meat function) 425°F (220°C) – Roast	15 minutes/pound	Rare – 125°F (52°C) Medium – Rare – 130°F to 135°F (54°C to 57°C) Medium – 135°F to 140°F (57°C to 60°C) Medium Well – 140°F to 150°F (60°C - 70°C) Well Done – 155°F (68°C) * All internal temperatures are based on a 5 minute rest
Pork	Rotisserie, Roast, Convection	425°F (220°C) – rotisserie (Meat function) 425°F (220°C) – Roast	20 minutes/pound	Medium rare – 145°F (62°C) Medium – 150°F (66°C) Well Done – 160°F (71°C) * All internal temperatures are based on a 5 minute rest
Fish (whole)	Rotisserie, Roast, Convection	400°F (204°C) – rotisserie (custom setting) 400°F (204°C) – Roast, Convection	15 to 20 minutes	145°F (63°C)
Fish fillets	Bake, Convection	400°F (204°C)	10 to 20 minutes (depending on thickness)	145°F (63°C)

To change functions, time or temperature mid-cycle during cooking

To change temperature: During the cooking process, the LCD screen will display the countdown timer. Press the Selector button, beep will sound and the LCD screen will display the previously selected temperature, flashing. Turn the Selector dial to desired temperature. Press to set new temperature. A beep will sound.

To change time: Press the Selector button and the set temperature will flash. Press button again. The countdown timer will begin flashing and the current remaining time will be displayed. Turn the Selector dial to select new time and press it to set that time. The new countdown time will be displayed, and cooking process will continue.

To change function: You must press Start/Stop to stop the current program. Then turn the Selector dial to select another function.

Heaters

Please note that the oven's four heaters are programmed to turn on and off and run at different powers for each of the functions, so you may not always see all of the heaters glowing red. For some functions the heaters are programmed to run at a lower power and they will not glow as bright red as the other heaters. For example, the Bagel function uses full power on the top heaters and half power on the bottom heaters.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleaning agent to a cloth, not to the toaster oven, before cleaning.
3. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use metal scouring pads on interior of oven.
4. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water with nonabrasive cleaners. Never operate the oven without the crumb tray in place.
5. Wire rack, baking/drip pan, broiling rack, spit, skewers and crumb tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.
6. Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.
7. Any other servicing should be performed by an authorized service representative.

IMPORTANT: After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new and help to keep toasting consistent, cycle after cycle.

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Blueberry Crumb Cake

*This moist cake makes for the perfect hostess gift —
it is beautiful when sliced.*

Makes one 9-inch (23 cm) cake (12 servings)

Nonstick cooking spray

Crumb topping:

- ¾ cup (175 ml) unbleached, all-purpose flour**
- ¼ cup (60 ml) packed light brown sugar**
- ¼ cup (60 ml) granulated sugar**
- 1 teaspoon (5 ml) ground cinnamon**
- Pinch kosher salt**
- ½ teaspoon (2 ml) pure vanilla extract**
- 6 tablespoons (90 ml) unsalted butter, melted and slightly cooled**

Cake batter:

- 1⅓ cups (325 ml) unbleached, all-purpose flour**
- ¾ teaspoon (3.75 ml) baking soda**
- ¼ teaspoon (1 ml) kosher salt**
- ½ cup (75 ml) unsalted butter, cut into 1-inch pieces and room temperature**
- ½ cup (125 ml) plus 3 tablespoons (45 ml) granulated sugar**
- 1 large egg**
- ½ teaspoon (2 ml) pure vanilla extract**
- ⅓ cup (75 ml) buttermilk**
- 1 cup (250 ml) fresh blueberries**

1. Lightly coat a 9-inch (23cm) square baking pan with nonstick cooking spray. Reserve.

2. Prepare crumb topping. Put the dry ingredients of the crumb topping into a small bowl. Whisk to combine. Add the vanilla and melted butter and stir with a fork or use your fingers to bring together into large clumps. Reserve.
3. Prepare cake batter. In a small bowl, whisk together the flour, baking soda, and salt. Reserve. Put the butter and sugar in a medium bowl and mix with a Cuisinart® Hand Mixer fitted with the mixing beaters until light and fluffy, about 1 minute. Add the egg and vanilla and beat until fully combined. Add ⅓ of the dry ingredients, and stir until almost incorporated. Follow with ½ of the buttermilk, and then alternate in that pattern, ending with the dry ingredients, until mixture is just combined.
4. Spread the batter into the prepared pan. Make a layer of the blueberries on top of the batter, slightly pressing them down so that they are still showing. Cover evenly with the reserved crumb topping.
5. Adjust the rack to position 2. Set the oven to Convection Bake at 350°F (176°C) for 25 minutes. Once preheated, place the pan on the rack and bake for the allotted time or until a cake tester inserted into the cake comes out clean. Allow to cool slightly before slicing and serving.

Nutritional information per serving:

*Calories 207 (35% from fat) • carb. 37g • pro. 3g
• fat 5g • sat. fat • 3g • chol. 29mg • sod. 148mg
• calc. 13mg • fiber 1g*

Mushroom & Leek Quiche with Gruyère

Great for a Sunday brunch, this quiche will please any crowd.

Makes one 9-inch (23 cm) quiche, 8 to 12 servings

- 1 **blind-baked 9-inch (23 cm) tart shell based on ½ of the Pâte Brisée recipe that follows**

Filling:

- 1½** **teaspoons (7 ml) unsalted butter, or olive oil**
- 1** **small leek, white and light green parts only, thinly sliced**
- 4** **ounces (115 g) sliced mushrooms (about 1½ to 2 cups),
white button or cremini work well**
- ½** **teaspoon (2 ml) kosher salt**
- ¼** **teaspoon (4 ml) freshly ground black pepper**
- ¼** **teaspoon (4 ml) fresh thyme**
- ½** **cup (125 ml) whole milk**
- ½** **cup (125 ml) heavy cream**
- 4** **large eggs**
- ½** **cup (125 ml) shredded Gruyère or Swiss cheese**

1. Prepare the filling: Put the butter into a large skillet over medium heat. Once the butter melts, add the leek with a pinch of salt and pepper and sauté until just softened, about 2 to 3 minutes. Add the mushrooms and thyme and sauté until softened and lightly browned, add additional butter or oil if the pan seems to dry. Reserve.
2. In a medium mixing bowl, whisk together the milk, heavy cream and eggs with the remaining salt and pepper.
3. Scatter the leek and mushroom mixture evenly in the blind-baked shell. Pour the egg/cream mixture over to fill the tart shell and then scatter the shredded cheese evenly on top.
4. Adjust the rack to position 2. Set the oven to Bake at 350°F (176°C) for 16 minutes. Once preheated, carefully put the filled quiche into the oven.

Allow to bake until the custard is just set.
5. If desired, broil for 2 to 3 minutes to brown the top of the quiche.
6. Allow to cool for about 5 minutes before slicing and serving.

*Nutritional information per serving (based on 12 servings):
Calories 194 (70% from fat) • carb. 9g • pro. 5g • fat 15g • sat. fat 9g
• chol. 102mg • sod. 232mg • calc. 73mg • fiber 0g*

Pâte Brisée

This versatile dough can be used for sweet or savory treats.

Makes two single-crust 9-inch (23 cm) tarts/pies, or one double-crust pie

- 2** **cups (500 ml) unbleached, all-purpose flour**
- 1** **teaspoon (5 ml) kosher salt**
- ½** **pound (250 g) (2 sticks) unsalted butter, cold and cubed**
- 4** **tablespoons (60 ml) ice water**

1. Put flour and salt into a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon (15 ml) at a time, and pulse until a dough just forms. Divide dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.*
2. To roll and blind-bake: On a lightly floured surface, roll out one of the pastry discs into an 11-inch (28 cm) circle that is about ⅛-inch (3 mm) thick. Reverse the dough onto the rolling pin and unroll it evenly over a 9-inch (23 cm) tart pan. Press the dough lightly into the pan, lifting the edges and working it gently down into the corners of the pan. Trim off excess dough by rolling the pin over the top of the pan.

3. With your thumbs, push the dough ⅛ inch (3 mm) above the edge of the mold, to make an even, rounded rim of dough around the inside circumference of the mold. You can then press a decorative edge around the rim of the pastry with the dull edge of a knife. Chill in refrigerator for about 30 minutes.
4. Adjust the rack to position 2. Set the oven to Convection Bake at 350°F (176°C) for 25 minutes. Using a fork, prick the dough evenly all over, but make sure not to go entirely through the dough. Line the shell with parchment and weigh it down with dried beans or rice. Once preheated, place into oven. Bake for about 20 minutes, or until the dough under the parchment is no longer wet. Remove the beans/rice and parchment and continue baking for the remaining 5 minutes, until the shell is golden brown.

Nutritional information per serving:

*Calories 101(67% from fat) • carb. 7g • pro. 1g • fat 7g • sat. fat 5g
• chol. 20mg • sod. 89mg • calc. 0mg • fiber 0g*

* Extra dough can be stored in the refrigerator for up to 1 week and in the freezer for up to 2 months.

Spinach, Gorgonzola & Artichoke Dip

Hot out of the oven, serve this timeless dip with crusty bread or alongside a basket of pita chips.

Makes about 6 cups (1.5 L)

Nonstick cooking spray

- 2 ounces (60 g) Parmesan, cut into ½-inch (1.25 cm) cubes**
- 1 garlic clove**
- 1 small shallot, halved**
- 1 pound (2 standard, 8-ounce (227 g) packages) plain cream cheese, room temperature and cut into 1-inch (2.5 cm) pieces**
- ¼ cup (60 ml) heavy cream**
- 1 pound (500 g) frozen spinach, thawed, drained and dried thoroughly**
- 1 cup (250 ml) crumbled Gorgonzola [about 4 ounces (115 g)], divided**
- 2 cans (15 ounces (425 g) each) artichoke hearts, drained and dried thoroughly**
- ½ teaspoon (2 ml) crushed red pepper**

1. Lightly coat a 2-quart (2.2 L) ceramic baking dish with nonstick cooking spray. Reserve.
2. Fit a Cuisinart® Food Processor with the metal chopping blade. With the machine running, first drop the cheese through the feed tube and process until finely chopped. Add the garlic and shallot to finely chop.

Add the cream cheese and heavy cream; process until creamy and smooth. Crumble the spinach over the cream cheese mixture. Add half of the Gorgonzola and pulse about 10 times, or until well blended. Scrape the work bowl. Add the reserved artichoke hearts and crushed red pepper; pulse another 10 times. Transfer the mixture to the prepared dish and then top with the remaining Gorgonzola.

3. Adjust the rack to position 2. Set the oven to Bake at 375°F (190°C) for 25 minutes. Once preheated, put the filled dish into the oven and bake for the allotted time, or until just browned on top.
4. Serve immediately.

Nutritional information per serving (¼ cup):

*Calories 90 (79% from fat) • carb. 3g • pro. 4g
• fat 7g • sat. fat 5g • chol. 22mg • sod. 243mg
• calc. 57mg • fiber 1g*

Ultimate Layered Nachos

The key to these nachos is to layer the cheese between the chips. This way everyone gets a bit of cheese with every bite!

Makes 8 to 10 servings

- 6 cups (1.5 L) (tortilla chips (this is an estimate – you need enough to cover the bottom of the baking tray, but can have more or less depending on how many mouths you need to feed), divided**
- 1½ to 2 cups (375 ml - 500 ml) shredded Cheddar and/or Monterey Jack, divided**
- ¾ cup (175 ml) refried beans (about half of a 15.5-ounce can)**
- 1 small to medium tomato, seeded and chopped**
- 1 jalapeño, halved, seeded and thinly sliced**
- 4 scallions, thinly sliced**
- 1 can (4.5 ounces (126 g) chopped green chiles**

-
- 1 cup (250 ml) sliced black olives [These can be purchased pre-sliced in a 2.25-ounce (64 g) can. Be sure to drain them first.]**

**Salsa, guacamole and sour cream for serving
Lime wedges, for serving**

1. Line the baking pan with foil. Evenly distribute half of the chips in the prepared pan. Cover with about ½ cup (125 ml) of the cheese, then the remaining chips. Top with the remaining ingredients, as evenly as possible, finishing with the remaining cheese.
2. Adjust the rack to position 4 and place the filled tray in the oven. Set oven to Broil for 10 minutes. Keep an eye on the nachos while they are cooking – some cheeses melt and brown more quickly than others.
3. Serve immediately with salsa, guacamole sour cream, and lime wedges.

*Nutritional information per serving (based on 10 servings):
Calories 168 (50% from fat) • carb. 14g • pro. 7g • fat 9g • sat. fat 4g
• chol. 15g • sod. 345mg • calc. 166mg • fiber 2g*

Potato Skins

We use the leftover potato skin tops from our Twice-Baked Potatoes on page 31, but if you want to skip that and go straight to the skins, bake the potatoes as instructed in the first step of the Twice-Baked Potatoes, and then reserve those for another use.

Makes 6 servings

- 6 potato skin tops (from Twice-Baked Potatoes, page 31)**
2 tablespoons (30 ml) unsalted butter, melted and kept warm
Pinch kosher salt
Pinch freshly ground black pepper
1 cup (250 ml) shredded Cheddar
4 slices bacon, cooked and crumbled
Sour cream, to taste

- 2 tablespoons (30 ml) chopped chives**

1. Line the baking pan with foil. Set the potato skins on the prepared baking pan and brush the tops of with the melted butter and season with salt and pepper. Evenly distribute the cheese on top of each half, and then top with the bacon.
2. Adjust the rack to position 4 and place the potatoes in the oven. Set to Broil for 8 minutes. Allow to cook until cheese is melted and just browned.
3. Top with the sour cream and chopped chives. Serve immediately.

*Nutritional information per serving:
Calories 293 (56% from fat) • carb. 21g • pro. 12g • fat 18g • sat. fat 11g
• chol. 55mg • sod. 313mg • calc. 254mg • fiber 3g*

Classic Herb-Roasted Chicken

A combination of dried and fresh herbs dress up this classic bird.

Makes 4 to 6 servings

- 1 whole chicken (3½ to 4 pounds)**
1 tablespoon (15 ml) olive oil
1 tablespoon (15 ml) chopped fresh rosemary
1 teaspoon (5 ml) dried basil
1 teaspoon (5 ml) dried thyme
1 teaspoon (5 ml) kosher salt
1 teaspoon (5 ml) freshly ground black pepper
1 lemon, halved
2 garlic cloves, smashed

1. Coat the chicken with the olive oil, and then rub with the herbs, salt and pepper. Squeeze the lemon all over the chicken and then stuff in the cavity of the bird along with the garlic cloves. Truss the chicken well with butcher's twine and then fit onto the spit so the chicken is in

the middle of the spit. Secure well with the skewers.

- Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Chicken setting on the Rotisserie function at 450°F (232°C) for 60 minutes.
- Cook the chicken for the allotted time, or until the juices run clear when the thigh is pierced (internal temperature should be 165°F (74°C) in the breast and 170°F (77°C) in the thigh. It may take more or less time depending on the size of the chicken).
- Using the rotisserie grip, remove the chicken from the oven. Allow the chicken to rest for at least 5 to 10 minutes before carving .

Nutritional information per serving (based on 6 servings):
Calories 208 (32% from fat) • carb. 2g • pro. 32g • fat 17g • sat. fat 1g
• chol. 106mg • sod. 535mg • calc. 25mg • fiber 1g

Jamaican Jerk Chicken

The flavours of Jerk Seasoning are perfect for chicken, but use it on other proteins such as pork and shrimp as well.

Makes 4 to 6 servings

Jerk Marinade:

- ¼ **cup (60 ml) orange juice**
- 2 **tablespoons (30 ml) white vinegar**
- 2 **tablespoons (30 ml) soy sauce, reduced sodium**
- 2 **tablespoons (30 ml) olive oil**
- Juice of ½ lime**
- 3 **garlic cloves**
- 2 **green onions, trimmed and cut into 2-inch (5 cm) pieces**
- 1 **Scotch Bonnet pepper, seeded and halved (or 2 jalapeños, seeded and halved)**
- 1 **tablespoon (15 ml) ground allspice**
- 2 **teaspoons (10 ml) light brown sugar**

- 1 **teaspoon (5 ml) fresh thyme**
- ½ **teaspoon (2 ml) freshly ground black pepper**
- 1 **whole chicken (3½ to 4 pounds (1.6 - 1.8 kg))**
- 1 **teaspoon (5 ml) kosher salt**

- Prepare the marinade. Put marinade ingredients, in order listed, into a Cuisinart® Blender. Blend on High and process until homogenous, about 1 minute.
- Pour marinade over the chicken and refrigerate in a sealable plastic bag for 2 hours, up to overnight.
- Once chicken has marinated, remove and allow any excess marinade to drain off. Season the chicken all over with the teaspoon of salt.
- Truss the chicken well with butcher's twine and then fit onto the spit so the chicken is in the middle of the spit. Secure well with the skewers.
- Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Chicken setting on the Rotisserie function at 400°F (204°C) for 60 minutes.
- Cook the chicken for the allotted time, or until the juices run clear when the thigh is pierced [internal temperature should be 165°F (74°C) in the breast and 170°F (77°C) in the thigh. It may take more or less time depending on the size of the chicken).
- Using the rotisserie grip, remove the chicken from the oven. Allow to rest for at least 5 to 10 minutes before carving.

Nutritional information per serving (based on 6 servings):
Calories 210 (42% from fat) • carb. 8g • pro. 23g • fat 10g • sat. fat 2g
• chol. 80mg • sod. 668mg • calc. 28mg • fiber 1g

Roasted Simple Duck

The rotisserie makes for a simple, easy way to roast a whole duck, ensuring a crispy exterior and juicy meat.

Makes 4 to 6 servings

- 1 whole duck (3½ to 4 pounds (1.6 kg - 1.8 kg), wings removed**
- 1 tablespoon (15 ml) olive oil**
- 1½ teaspoons (7 ml) kosher salt**
- ½ teaspoon (2 ml) freshly ground black pepper**

1. Coat the duck with the olive oil, and then rub with the salt and pepper. Score the breasts in a crosshatch manner, cutting through the skin and fat, but not into the flesh. Prick the duck all over with the tip of a paring knife. Truss the duck well with butcher's twine and then fit onto the spit. Secure well with the skewers.
2. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Duck setting on the Rotisserie function at 325°F (160°C) for 90 minutes.
3. After 40 minutes of cooking, open the door of the oven and while the duck is turning, carefully prick the duck all over with the tip of a paring knife. Close the door and let the duck finish cooking for the allotted time, or until the juices run clear when the thigh is pierced (internal temperature should be 165°F (74°C) in the breast and 170°F (77°C) in the thigh. It may take more or less time depending on the size of the duck).
4. Using the rotisserie grip, remove the duck from the oven. Allow to rest for at least 5 to 10 minutes before carving.

NOTE: Scoring and pricking the duck releases the fat (renderings), resulting in the crispiest skin.

Nutritional information per serving (based on 6 servings):

*Calories 157 (49% from fat) • carb. 1g • pro. 18g • fat 8g • sat. fat 3g
• chol. 78mg • sod. 645mg • calc. 12mg • fiber 0g*

Ginger Glazed Duck

This recipe is a nod to the traditional Asian flavours that are common when preparing duck.

Makes 4 to 6 servings

Marinade:

- 1 cup (250 ml) chicken broth, low sodium**
- ½ cup (125 ml) soy sauce, reduced sodium**
- 1 1-inch (2.5 cm) piece fresh ginger, peeled and thinly sliced**
- 2 garlic cloves, thinly sliced**
- 1 tablespoon (15 ml) light brown sugar**
- 2 whole star anise**
- 1 tablespoon (15 ml) black peppercorns**
- 1 whole duck (3½ to 4 pounds (1.6 kg - 1.8 kg))**

1. Mix all of the marinade ingredients together in a small mixing bowl. Put the duck in a 2-gallon (7.6 L) sealable plastic bag and pour the marinade over the duck. Seal and refrigerate for a minimum of 2 hours, up to 4 hours.
2. Once the duck has marinated, remove and allow any excess marinade to drain off. Score the breasts in a crosshatch manner, cutting through the skin and fat, but not into the flesh. Prick the duck all over with the tip of a paring knife. Truss the marinated duck* well with butcher's twine and then fit onto the spit. Secure well with the skewers.
3. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Duck setting on the Rotisserie function at 325°F (160°C) for 90 minutes.
4. After 40 minutes of cooking, open the door of the oven and while the duck is turning, carefully prick the duck all over with the tip of a paring knife. Close the door and let the duck finish cooking for the allotted time, or until the juices run clear when the thigh is pierced. The internal temperature should be 165°F (74°C) in the breast and 170°F (77°C) in the thigh. It may take more or less time depending on the size of the duck.

5. Using the rotisserie grip, remove the duck from the oven. Allow to rest for at least 5 to 10 minutes before carving.

* Do not discard the marinade. Put into a small saucepan and bring to a boil over medium-high heat. Let sauce boil for 5 minutes and then reduce heat to maintain a simmer. Allow to simmer for about 30 minutes – it should thicken to a glaze-like consistency. Brush over cooked duck, or serve along side the sliced duck.

Note: Scoring and pricking the duck skin releases the fat, resulting in a delicious, crispy duck.

*Nutritional information per serving (based on 6 servings):
Calories 160 (33% from fat) • carb. 6g • pro. 21g • fat 6g • sat. fat 2g
• chol. 78mg • sod. 817mg • calc. 13mg • fiber 0g*

Middle Eastern Leg of Lamb with Yogurt-Tahini Sauce

It seems as though Middle Eastern spices were created to go with lamb; this recipe will definitely show you why! Leftover lamb is great sliced for sandwiches and spread with the Yogurt-Tahini Sauce.

Makes 8 to 10 servings

Marinade:

- 1** **teaspoon (5 ml) cumin seeds**
- 1** **teaspoon (5 ml) coriander seeds**
- 3** **cinnamon sticks, halved**
- 1½** **teaspoons (7 ml) kosher salt, plus more for sprinkling**
- ½** **teaspoon (2 ml) freshly ground black pepper, plus more for sprinkling**
- 4** **garlic cloves**
- 4** **sprigs oregano, leaves only**
- ½** **teaspoon (2 ml) cayenne pepper**
- ¼** **cup (60 ml) olive oil**

1 **boneless leg of lamb, (2½ to 3 pounds (1.1 kg - 1.5 kg))**

Yogurt-Tahini Sauce:

- 1** **cup (250 ml) plain yogurt, whole or reduced fat**
 - 1** **tablespoon (15 ml) tahini**
 - ½** **teaspoon (2 ml) fresh lemon juice**
 - ½** **teaspoon (2 ml) kosher salt**
 - ¼** **teaspoon (1 ml) ground cumin**
- Pita bread, toasted and kept warm for serving**

1. Prepare the marinade for the lamb: Put the cumin and coriander seeds in a small, dry skillet over medium heat. Cook until seeds are just toasted and fragrant. Remove. Put the toasted seeds in a Cuisinart® Spice Grinder or Chopper along with the cinnamon sticks, salt, pepper, garlic, oregano and cayenne. Pulse a few times to break up, scraping down as needed. Add the oil and process until a paste has formed.
2. Rub the paste all over the lamb (remove any butcher's twine or netting so the lamb can be evenly coated). Transfer to a large mixing bowl, covered with plastic, or to a 2-gallon (7.6 L) resealable bag. Marinate in the refrigerator for 2 hours, up to overnight.
3. Once lamb has marinated, remove from bowl/bag and tie tightly with butcher's twine in 2-inch (5 cm) intervals. and then fit onto the spit. Secure well with the skewers.
4. Adjust the rack to position 1 and place the baking pan on the rack. Fit the spit into the oven and set to the Meat setting on the Rotisserie function at 400°F (204°C) for 45 minutes. The lamb is cooked when the internal temperature reaches 130°F (54°C), for medium rare. Allow it to rest for 10 minutes before slicing and serving.
5. While lamb is cooking, prepare the Yogurt-Tahini Sauce. In a small bowl whisk together all of the sauce ingredients until homogenous. Reserve in the refrigerator (this can be made in advance and stored in an airtight container in the refrigerator for up to 1 week).
6. Using the rotisserie grip, remove the lamb from the oven. Allow to rest for at least 5 to 10 minutes before carving.

-
- To serve, thinly slice lamb and serve with the Yogurt-Tahini Sauce and toasted pita bread.

Nutritional information per serving (lamb; based on 10 servings):

- *Calories 208 (52% from fat) • carb. 1g • pro. 23g • fat 12g • sat. fat 3g*
- *chol. 73mg • sod. 435mg • calc. 23mg • fiber 1g*

Rosemary-Sage Pork Roast

This delicious pork roast is a great and easy main dish for entertaining.

Makes 6 to 10 servings

- 1 cup (250 ml) kosher salt**
- 1 cup (250 ml) granulated sugar**
- 3 quarts (2.83 L) water**
- 1 pork roast, (3 to 4 pounds (1.5 kg - 1.8 kg))**

Marinade:

- 3 garlic cloves**
- 1 tablespoon (15 ml) fresh rosemary**
- 1 tablespoon (15 ml) fresh sage**
- 1 tablespoon (15 ml) Dijon mustard**
- 1 teaspoon (5 ml) kosher salt, plus more for sprinkling**
- 1 teaspoon (5 ml) freshly ground pepper, plus more for sprinkling**
- 2 tablespoons (30 ml) extra virgin olive oil**

- Dissolve salt and sugar with the water by whisking in a large mixing bowl that will fit into your refrigerator. Submerge the roast in the brine solution and refrigerate up to 4 hours.
- While roast is soaking, prepare the marinade. Place the metal chopping blade into the Cuisinart® Food Processor. With the machine running, drop the garlic through the feed tube and run until finely chopped. Add the rosemary and sage and pulse until chopped. Add the mustard, salt

and pepper. Turn the processor on and while running, pour the olive oil through the feed tube. Reserve until ready to use.

- Once the roast has soaked, remove from brine, rinse and pat dry with paper towels. Sprinkle the roast all over with kosher salt and freshly ground pepper. Evenly rub the marinade all over the roast and allow to stand at room temperature for 30 minutes.
- Tie the roast evenly with butcher's twine for even roasting and fit onto the spit. Secure well with the skewers.
- Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Meat setting on the Rotisserie function at 425°F (220°C) for 60 minutes. The internal temperature should be 145°F (63°C) for medium.
- Using the rotisserie grip, remove the pork from the oven. Allow to rest for at least 5 to 10 minutes before carving.

Nutritional information per serving (based on 10 servings):

- *Calories 292 (51% from fat) • carb. 1g • pro. 34g*
- *fat 16g • sat. fat 3g • chol. 102mg • sod. 339mg*
- *calc. 14mg • fiber 0g*

Roast Beef with Horseradish Sauce

Only a handful of ingredients but this dish packs a lot of flavour. The Horseradish Sauce yields more than you may need for the full roast, but keep it on hand for sandwiches for the next day.

Makes 8 to 10 servings

Roast Beef:

- 1 eye round roast, (2 to 3 pounds)**
- 1½ teaspoons (7 ml) olive oil**
- 1 teaspoon (5 ml) kosher salt**
- 1 teaspoon (5 ml) freshly ground black pepper**

Horseradish Sauce:

- ½ cup (125 ml) mayonnaise
- ½ cup (125 ml) sour cream
- ¼ cup (60 ml) prepared horseradish
- ½ teaspoon (2 ml) kosher salt
- ½ teaspoon (2 ml) coarsely ground black pepper

1. Coat the roast with the olive oil and sprinkle with the salt and pepper. Tie the roast evenly with butcher's twine for even roasting and fit onto the spit. Secure well with the skewers.
2. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Meat setting on the Rotisserie function at 425°F (220°C) for 40 minutes. The internal temperature should be 130°F (54°C) for medium-rare.
3. While the beef is cooking, prepare the Horseradish Sauce. Put all ingredients into a small mixing bowl and stir well to fully combine. Taste and adjust seasonings as desired. Reserve. (Horseradish sauce will keep in the refrigerator for up to one week).
4. Using the rotisserie grip, remove the roast beef from the oven. Allow to rest for at least 5 to 10 minutes before carving. Thinly slice and serve with the Horseradish Sauce on the side.

Nutritional information per serving

(based on 10 servings, with 1 tablespoon (15 ml) of Horseradish Sauce):

Calories 248 (58% from fat) • carb. 1g • pro. 25g • fat 15g • sat. fat 5g • chol. 85mg • sod. 388mg • calc. 29mg • fiber 0g

Nutritional information per serving [Horseradish Sauce – 1 tablespoon (15 ml)]:

Calories 54 (94% from fat) • carb. 1g • pro. 0g • fat 5g • sat. fat 2g • chol. 8mg • sod. 94mg • calc. 6mg • fiber 0g

Roasted Whole Branzino

Makes 2 servings

- 1 whole branzino, cleaned (if fish is longer than the spit, remove the head and tail fins)
- 1½ teaspoons (7 ml) olive oil, divided
- ½ teaspoon (2 ml) kosher salt, divided
- ¼ teaspoon (1 ml) freshly ground black pepper
- ¼ small onion, thinly sliced
- 1 garlic clove, thinly sliced
- 2 bay leaves
- ½ small lemon, thinly sliced
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme

1. Drizzle 1 teaspoon (5 ml) of the olive oil along the inside of the fish. Sprinkle with ¼ teaspoon (1 ml) of the salt and a pinch of the pepper. Evenly lay the remaining stuffing ingredients into the fish (depending on the size of the fish, all ingredients may not fit. Adjust accordingly). Rub the remaining olive oil on the outside of the first and sprinkle with the remaining salt and pepper.
2. Tie the fish well with butcher's twine — every 1 to 2 inches (2.5 to 5 cm) or so — and fit onto the spit. (You do not need to secure with the skewers.)
3. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Custom setting on the Rotisserie function at 400°F (204°C) for 18 minutes. Start checking the fish at about 15 minutes — once it stops turning, the fish is fully cooked.
4. Using the rotisserie grip, remove the fish from the oven. Serve immediately with additional lemon wedges and a side of rice.

Nutritional information per serving:

Calories 207 (31% from fat) • carb. 3g • pro. 32g • fat 7g • sat. fat 1g • chol. 70mg • sod. 507mg • calc. 32mg • fiber 1g

Hoisin-Glazed Cornish Hens

This marinade is very versatile. Try it brushed on salmon or chicken pieces and simply roast in the oven.

Makes 2 to 4 servings

Glaze:

- ½ cup (125 ml) hoisin sauce**
- 2 tablespoons (30 ml) honey**
- 2 tablespoons (30 ml) soy sauce, reduced sodium**
- 1 tablespoon (15 ml) finely chopped fresh ginger**
- 2 garlic cloves, finely chopped**
- 2 Cornish game hens, (1 to 1¼ pounds each (500 g - 625 g))**

1. In a mixing bowl stir together the hoisin, honey, soy sauce, ginger and garlic.
2. Put the hens in a sealable plastic bag. Pour the marinade over the hens and refrigerate for at least an hour, up to overnight.
3. Truss the hens well with butcher's twine and then fit both onto the spit so they are evenly positioned in the middle of the spit. Secure well with the skewers.
4. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Custom setting on the Rotisserie function (using Convection) at 425°F (220°C) for 40 minutes.
5. Hens are cooked when the juices run clear when the thighs are pierced with the tip of a knife.

Nutritional information per serving (based on 4 servings):
Calories 268 (13% from fat) • carb. 34 • pro. 25g
• fat 4g • sat. fat 1g • chol. 104mg
• sod. 1052mg • calc. 17mg

Broiled Beef Burgers

A good burger doesn't need much fuss, as long as you have good quality meat. To turn these into cheeseburgers, a minute or so before the burgers are cooked, top with a slice of your favorite cheese and allow to broil for an additional minute, or until cheese is melted and browned.

Makes 4 burgers

- 1½ pounds (750 g) ground beef**
- 2 tablespoons (30 ml) olive oil**
- 1½ teaspoons (7 ml) kosher salt**
- ½ teaspoon (2 ml) freshly ground black pepper**
- ½ teaspoon (2 ml) garlic powder**

1. Divide the ground beef and form into 4 burgers (6 ounces (170 g) each) — be sure not to overwork the meat or the burgers will be tough. Coat each with olive oil and then sprinkle both sides with the salt, pepper and garlic powder.
2. Adjust the rack to position 4. Set the burgers on the broiling rack, fitted into the baking pan. Set oven to Broil with Convection for 12 minutes.
3. Serve immediately on toasted buns topped with your favorite condiments.

Nutritional information per burger (without bun):
Calories 389 (66% from fat) • carb. 0g • pro. 33g • fat 29g • sat. fat 10g
• chol. 105g • sod. 971mg • calc. 22mg • fiber 0g

Basic Pizza Dough

This dough can be used for more than just the obvious, although who doesn't love homemade pizza? Check our website, www.cuisinart.ca, for additional pizza and calzone recipes.

Makes 1½ pounds (750 g) dough [two 12-inch (30 cm) crusts]

2¼ teaspoons (11 ml) (1 standard packet) active dry yeast
1½ teaspoons (7 ml) granulated sugar
1 cup warm water (105°F to 110°F (41°C to 43°C))
3 cups (750 ml) bread flour (you may substitute unbleached, all-purpose flour)
1½ teaspoons (7 ml) kosher salt
1 tablespoon (15 ml) olive oil, plus more for coating ball of dough

1. In a liquid measuring cup dissolve the yeast and sugar in warm water. Let stand until foamy, about 5 minutes. (Note: If the yeast does not foam within 10 minutes, it is not active and you should toss it and start again.)
2. Insert the dough or metal chopping blade into the work bowl of a Cuisinart® Food Processor. Add the flour, salt and olive oil. Pulse a few times to combine. With the machine running, pour the liquid yeast mixture through the feed tube as fast as the flour absorbs it. Process until the dough cleans the sides of the work bowl and forms a ball. Continue to process for 30 seconds to knead the dough. Dough should be slightly sticky.
3. Lightly coat the inside of a large bowl with olive oil. Add dough, turn to coat in oil and cover bowl with plastic wrap. Let rise in a warm, draft-free place for about 1 hour; dough should double in size.
4. Place dough on a lightly floured surface and gently fold over to “punch” down. Form into desired crust size(s) as directed by recipe.

*Nutritional information per serving (based on 12 servings for 2 pies):
Calories 114 (9% from fat) • carb. 23g • pro. 3g • fat 1g • sat. fat 0g
• chol. 0g • sod. 286mg • calc. 1mg • fiber 1g*

Gluten-Free Pizza Dough

Finally! Pizza that folks with allergies can cheer about.

Makes about 1 pound (500 g) dough [about two 10-inch (25 cm) crusts]

¾ cup (175 ml) tapioca flour
¾ cup (175 ml) white rice flour, plus additional for dusting and rolling
⅓ cup (75 ml) quinoa flour
⅓ cup (75 ml) arrowroot flour
1 teaspoon (5 ml) xanthan gum
1 teaspoon (5 ml) kosher salt
2 teaspoons (10 ml) granulated sugar
½ cup (125 ml) rice milk
¼ cup (60 ml) water
2 tablespoons (30 ml) extra virgin olive oil
Extra rice flour for dusting and rolling

1. Put the flours, xanthan gum, salt and sugar into the bowl of a Cuisinart® Stand Mixer fitted with the dough hook. Mix on speed 3 to combine. Stir the rice milk, water and olive oil together in a liquid measuring cup.
2. With the stand mixer running on speed 3, slowly add the liquid ingredients. Once a dough ball is formed, knead the dough for about 1 to 2 minutes between speeds 4 and 5. Should dough seem dry, add 1 tablespoon (15 ml) of additional water to the bowl at a time while mixing until the dough ball is able to clean the sides of the bowl. Be sure the water is fully incorporated before adding the next tablespoon (alternatively, should the dough be too sticky, add white rice flour 1 tablespoon (15 ml) at a time until dough reaches a smooth consistency).
3. When ready to roll, dust a large surface with rice flour. Divide the dough into 2 equal pieces. Roll dough out into about a 10-inch circle.
4. Liberally dust a pizza peel with or the bottom of a sheet tray with rice flour. Transfer pizza dough to well-floured surface and add desired pizza toppings before baking.

Nutritional information per serving (based on 12 servings total for 2 crusts):
Calories 114 (22% from fat) • carb. 22g • pro. 9g • fat 3g • sat. fat 0g
• chol. 0mg • sod. 209mg • calc. 23 mg • fiber 1g

White Pizza with Olives, Grape Tomatoes & Bacon

*If you are averse to ricotta, replace it with 1/3 cup (75 ml) of pizza sauce;
either way the toppings will be sure to please.*

Makes one 10 to 12-inch (25 cm - 30 cm) pizza

- 1/2 **recipe, Basic or Gluten Free Pizza Dough (preceded recipes)**
- 1 1/2 **teaspoons (7 ml) olive oil**
- 1/4 **cup (60 ml) ricotta, strained if especially wet**
- 1 **garlic clove, finely chopped**
- 1/4 **teaspoon (5 ml) kosher salt**
- Pinch freshly ground black pepper**
- 1/2 **cup (125 ml) pitted kalamata olives**
- 1/2 **cup (125 ml) grape tomatoes, halved**
- 1/4 **cup (60 ml) grated or shredded Pecorino Romano**
- 4 **slices bacon, cooked and crumbled**
- Pinch crushed red pepper, optional**
- 6 **Medium to large fresh basil leaves, torn**

1. Stretch or roll the dough to a 10 or 12-inch (25 or 30 cm) round and fit onto an oiled pizza screen or into the provided baking pan (oiled). Brush the top of the dough with the olive oil and then dollop the ricotta across the surface, leaving about 1 inch (2.5 cm) around the edges for a crust. Evenly distribute the remaining ingredients, in the order listed, except for the basil.

2. Adjust the rack to position 3. Set to Pizza, 12-inch (30 cm) fresh at 450°F (232°C) for 14 minutes. Once is preheated, slide pizza into the oven. Check a few minutes before cooking time is finished so that the pizza is not too dark.
3. Top with the torn basil leaves and slice and serve.

Nutritional information per serving (based on 6 servings):
Calories 193 (35% from fat) • carb. 24g • pro. 9g • fat 7g • sat. fat 2g
• chol. 13mg • sod. 575mg • calc. 20mg • fiber 1g

Spinach & Garlic Pizza

*One of our favourite combinations, and it is simple to
prepare and sure to please all.*

Makes one 10 to 12-inch (25 to 30 cm) pizza

- 2 **teaspoons (10 ml) olive oil, divided**
- 1 **garlic clove, thinly sliced**
- 2 **cups (500 ml) packed fresh spinach**
- 1/4 **teaspoon (1 ml) kosher salt**
- Pinch freshly ground black pepper**
- 1/2 **recipe Basic or Gluten Free (page 26 and 27) Pizza Dough**
- 1/3 **cup (75 ml) prepared pizza sauce**
- 4 **ounces (115 g) fresh mozzarella, sliced or cubed**
- Pinch crushed red pepper, optional**

1. Put 1 teaspoon (5 ml) of the oil into a medium skillet set over medium-low heat. Once hot, add the garlic and sauté until softened, but not browned. Add the spinach along with the salt and pepper. Sauté until just wilted, but still bright green. Remove and cool slightly.
2. Stretch or roll the dough to a 10 or 12-inch (25 or 30 cm) round and fit onto an oiled pizza screen or into the provided baking pan (oiled). Brush the top of the dough with the olive oil and then spread the sauce across the surface, leaving about 1 inch around the edges for a crust.

Evenly distribute the sautéed spinach and garlic and then top with the mozzarella and crushed red pepper, if using.

3. Adjust the rack to position 3. Set to Pizza, 12-inch (30 cm) fresh at 450°F (232°C) for 14 minutes. Once the oven is preheated, slide pizza into the oven. Check a few minutes before cooking time is finished so that the pizza is not too dark.
4. Slice and serve.

Nutritional information per serving:

*Calories 196 (32% from fat) • carb. 25g • pro. 8g • fat 7g • sat. fat 2g
• chol. 9mg • sod. 468mg • calc. 49mg • fiber 1g*

Roasted Fennel with Orange & Olives

The sweetness of tender, roasted fennel is complemented with orange zest and briny oil-cured olives in this dish, which tastes equally delicious served warm, cold or at room temperature.

Makes 2 cups (500 ml)

- 1 medium to large fennel bulb (about 1 to 1¼ pounds total (500 to 625 g), trimmed and cut into ¼-inch (6 mm) slices**
- 1 tablespoon (15 ml) olive oil**
- ¼ teaspoon (1 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- ¼ cup (60 ml) chicken broth, low sodium**
- 2 tablespoons (30 ml) white wine**
- ¼ cup (60 ml) oil-cured black olives, pitted and halved**
- ½ teaspoon (2 ml) grated orange zest**

1. Adjust the rack to position 2. Set the oven to Roast with Convection at 400°F (204°C) for 35 minutes. Line the baking pan with parchment paper.
2. In a medium bowl toss the fennel slices with the oil, salt and pepper

until the fennel has been evenly coated. Arrange the slices in a single layer on the pan. Pour the chicken broth and wine directly on the fennel.

3. Put the fennel in the preheated oven and bake until softened and lightly browned. During the last 10 minutes of cooking, stir in the olives and orange zest and finish cooking.

Nutritional information per ½-cup (125 ml) serving:

*Calories 99 (45% from fat) • carb. 11g • pro. 2g • fat 5g • sat. fat 1g
• chol. 0mg • sod. 293mg • calc. 72mg • fiber 4g*

Savoury Stuffed Acorn Squash

Not only are the flavours rich and delicious, but the varying textures in this dish stand out at any dinner table.

Makes 4 servings

- 2 acorn squashes [about 1¼ to 2 pounds (635 g- 1 kg) each], halved length wise and seeded**
- 2½ teaspoons (13 ml) olive oil, divided**
- 1 teaspoon (5 ml) kosher salt, divided**
- ½ teaspoon (2 ml) freshly ground black pepper, divided**
- 1 small to medium shallot, finely chopped**
- 1 cup (250 ml) Israeli (pearl) couscous**
- 1 cup (250 ml) chickpeas, drained and rinsed**
- ½ teaspoon (2 ml) ground cumin**
- ½ teaspoon (2 ml) ground cinnamon**
- 2¼ cups (550 ml) chicken broth, low sodium**
- ½ cup (125 ml) chopped, dried apricots**
- ¼ cup (60 ml) shelled pistachios, toasted**

1. Adjust the rack to position 2. Set the oven to Bake at 350°F (176°C) for 35 minutes.

2. Line the baking pan with foil and put the squash halves, cut side up, on top. Brush the inside of each squash with oil, about ½ teaspoon (2 ml) per half, and sprinkle each with salt and pepper, about a pinch per half. Bake in the preheated oven for the allotted time, or until the flesh of the squash is just fork tender. Remove and set aside.
3. While squash is baking, put the remaining olive oil in a sauté pan set over medium heat. Once hot, add the shallot and sauté until softened, about 5 minutes. Add the couscous, chickpeas, cumin, cinnamon and remaining salt and pepper. Sauté for about 1 to 2 minutes to toast the couscous. Add the broth and increase heat to bring the liquid to a strong simmer. Once simmering, cook partially covered, stirring occasionally for about 10 to 15 minutes, until almost all the liquid is absorbed by the couscous and the filling has a creamy consistency. Remove the pan from the heat, stir in the apricots and pistachios and cover. Let sit for 5 minutes.
4. Evenly divide the couscous mixture among the squash halves. Return squash to the oven and bake at 350°F for 10 minutes, or until just golden on top.

Nutritional information per serving:

*Calories 388 (16% from fat) • carb. 72g • pro. 11g • fat 8g • sat. fat 1g
• chol. 14mg • sod. 618mg • calc.108mg • fiber 8g*

Twice-Baked Potatoes

Here we give you the groundwork for the classic twice-baked potato, but you can top them with just about anything from shredded cheese and chopped broccoli to salsa and sliced avocado.

Makes 6 servings

- 6 medium russet potatoes, scrubbed**
1½ teaspoons (7 ml) olive oil
¼ cup (60 ml) plus 2 tablespoons (30 ml) whole milk

- 4 tablespoons (60 ml) unsalted butter, cut into 1-inch (2.5 cm) pieces**
¼ cup (60 ml) crème fraîche
2 tablespoons (30 ml) chopped fresh chives
¾ teaspoon (3.75 ml) kosher salt
½ teaspoon (2 ml) freshly ground black pepper

1. Adjust the rack to position 3. Set the oven to Convection Bake at 400°F (204°C) for 40 minutes.
2. Using the tines of a fork, evenly prick each potato 6 to 8 times, on all sides of the potatoes. Divide the oil evenly over the potatoes and rub into the skins. Once oven is preheated, place the potatoes directly on the rack and bake for allotted time, or until cooked through. Remove and set aside until potatoes are cool enough to handle. Line the baking pan with foil and set aside.
3. Slice off the top quarter of each potato* and scoop out the warm, cooked flesh into a large bowl, leaving an ¼-inch-thick (0.3 cm) border of shell. To the potato flesh, add the milk and butter. Using a potato masher, mix together until smooth. Add the crème fraîche, chives, pepper and salt. Continue to mash until completely combined. Divide the potato mixture evenly to fill all the shells.
4. Set the oven to Convection Bake at 350°F (176°C) for 25 minutes. Set the filled potatoes on the prepared baking pan and place into the oven, still in position 3. Bake for the allotted time or until the tops are golden.

Note: Potatoes may be prepared a day ahead through step 3. Cover and refrigerate. Bring to room temperature before baking.

* Do not toss the potato skin tops. They can be used for our to-die-for Potato Skins on page 20.

Nutritional information per potato:

*Calories 271 (38% from fat) • carb. 38g • pro. 5g • fat 11g • sat. fat 7g
• chol. 29mg • sod. 309mg • calc. 53mg • fiber 5g*

Mixed Root Vegetable Roast

The list of vegetables is merely a suggestion — choose a colourful variety from whatever is available.

Makes 6 servings

- 2** garlic cloves, smashed
- ½** large red onion, cut on the root into 6 wedges
- ½** medium to large fennel bulb, cut into ½-inch (1.25 cm) slices
- 1** medium beet, scrubbed and cut into ½ to 1-inch (1.25 to 2.5 cm) pieces
- ½** medium to large turnip, peeled and cut into ½ to 1-inch (1.25 to 2.5 cm) pieces
- 1** small to medium sweet potato, peeled and cut into ½ to 1-inch (1.25 to 2.5 cm) pieces
- 2** small red potatoes, quartered
- 1** cup (250 ml) Brussels sprouts, halved
- 2** sprigs fresh rosemary
- 2** sprigs fresh thyme
- 3** tablespoons (45 ml) olive oil
- ½** teaspoon (2 ml) kosher salt
- ¼** teaspoon (1 ml) freshly ground black pepper

1. Set the oven to Roast at 450°F (232°C) for 25 minutes with the rack in position 2. Line the baking pan with foil.
2. While the oven is preheating, gently toss all of the ingredients into a large bowl to coat with the olive oil, salt and pepper. Transfer to the prepared baking pan.
3. Once preheated, place the pan into the oven. Bake for the allotted time, or until the vegetables are browned and tender.
4. Transfer to a platter and serve.

Nutritional information per serving:

Calories 147 (42% from fat) • carb. 20g • pro. 3g • fat 7g • sat. fat 1g
• chol. 0mg • sod. 244mg • calc. 40mg • fiber 4g

Buttery Dinner Rolls

After your first bite, you will never go back to store-bought rolls again.

Makes 12 rolls

- ½** cup (75 ml) whole milk, plus 1 tablespoon (15 ml) for brushing
- 6** tablespoons (90 ml) unsalted butter, plus 1 tablespoon (15 ml) for brushing
- 3** tablespoons (45 ml) granulated sugar
- 1¾** teaspoons (9 ml) active dry yeast
- 3** tablespoons (45 ml) warm water [105°F–110°F (40°C–43°C)]
- 3** cups (750 ml) bread flour
- ¾** teaspoon (3.75 ml) kosher salt
- 1** egg, lightly beaten

1. In a small saucepan combine the milk, butter and sugar. Warm over low heat until the butter is melted. Remove from heat and set aside until cooled to room temperature.
2. Dissolve the yeast in the warm water in a large measuring cup. Let stand 5 minutes, or until mixture is foamy. Put the flour and salt in the work bowl of a Cuisinart® Food Processor fitted with the dough or metal chopping blade and process for 10 seconds. Add the melted butter mixture and egg to the yeast/water mixture. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing for 45 seconds to knead the dough. Shape the dough into a smooth ball, put it in a clean mixing bowl and cover with plastic wrap. Let rise in a warm place until the dough has doubled in size, about 60 minutes.

3. Lightly butter a 9-inch (23 cm) round baking pan. Punch down the dough and divide into 12 equal pieces [about 1½ to 1¾ ounces (43 to 50g) each]. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until doubled in size, about 30 to 40 minutes.
4. Adjust the rack to position 2. Set the oven to Bake with Convection at 375°F (190°C) for 15 minutes. While the oven is heating, melt the remaining tablespoon of butter and combine with the remaining tablespoon of milk in a small bowl. Gently brush the tops of the rolls with butter/milk mixture. Once preheated, put pan into the oven and bake rolls for the allotted time, or until golden brown and an internal temperature of 190°F (88°C) is reached.
5. Remove rolls from the pan and cool slightly before serving .

Nutritional information per roll:

*Calories 183 (35% from fat) • carb. 26g • pro. 4g • fat 7g • sat. fat 5g
• chol. 34mg • sod. 153mg • calc. 13mg • fiber 1g*

Bittersweet Espresso Brownies with Ganache

Whether topped with our indulgent Ganache or not, these sinful brownies are impossible to resist.

Makes 16 brownies

Brownies:

- Nonstick cooking spray**
- ¾ cup [175 ml (1½ sticks)] unsalted butter, cubed**
- 4 ounces (115 g) unsweetened chocolate, chopped**
- 4 ounces (115 g) bittersweet chocolate, chopped**
- 2 tablespoons (30 ml) cocoa powder**
- 2 teaspoons (10 ml) espresso powder**
- ½ cup (125 ml) unbleached, all-purpose flour**
- ¾ teaspoon (3.75 ml) kosher salt**

- 3 large eggs**
- 1½ cups (375 ml) granulated sugar**
- 2 teaspoons (10 ml) pure vanilla extract**

Ganache:

- 2 ounces (60 g) bittersweet chocolate, roughly chopped**
- ½ teaspoon (2 ml) espresso powder**
- Pinch kosher salt**
- ¼ cup (60 ml) heavy cream**

1. Lightly coat a 9-inch (23 cm) square baking pan with nonstick cooking spray and line with parchment paper.
2. Put the butter and both chocolates into a heatproof bowl and place over a pot of simmering water. Once the butter/chocolate mixture is almost completely melted, stir in cocoa powder and espresso powder. Once chocolate is completely melted, stir in flour and salt; set aside to cool to room temperature.
3. Using a Cuisinart® Hand Mixer fitted with the mixing beaters, beat the eggs to break them slightly, then gradually add the sugar. Mix until light and thickened, about 1 to 2 minutes. Add vanilla and beat until well combined. Fold the cooled chocolate mixture into the egg mixture until the batter is no longer streaky. Pour the batter into prepared pan. Tap pan on the counter a few times to remove any air bubbles.
4. Adjust the rack to position 2. Set the oven to Bake with Convection at 350°F (176°C) for 20 minutes. Once preheated, place the pan in the oven and bake for the allotted time, or until edges are just dry. Cool completely and chill in the refrigerator overnight before frosting.
5. To make Ganache: Put the chopped chocolate, espresso powder and salt in a small, heatproof mixing bowl. Set aside. Put the cream in a small saucepan and bring to just a boil. Once heated, pour over chocolate mixture and allow to sit for a few minutes. After a few minutes have passed, whisk mixture until completely smooth. Allow to cool to body temperature, where the ganache is no longer hot, but still

spreadable. Spread over the top of the brownies. Chill in refrigerator for 1 to 2 hours. Slice with a sharp knife and serve.

Nutritional information per brownie:

Calories 281 (50% from fat) • carb. 30g • pro. 3g • fat 19g • sat. fat 11g
• chol. 62mg • sod. 124mg • calc. 29mg • fiber 2g

Strawberry-Rhubarb Crisp

This dessert highlights the tartness of the rhubarb, which is mellowed out by the sweet strawberries.

Be sure to get ripe, in-season ingredients for the best results.

Makes 8 servings

Filling:

- 1 pound (500 g) rhubarb, trimmed and cut into ½-inch (1.25 cm) thick slices**
- ⅔ cup (150 ml) granulated sugar**
- Pinch kosher salt**
- ¼ teaspoon (1 ml) pure vanilla extract**
- ¼ teaspoon (1 ml) fresh lemon juice**
- 3 cups [750 ml (about ¾ pound)] strawberries, hulled and quartered (halved if strawberries are small)**
- 4½ teaspoons (23 ml) tapioca starch**

Topping:

- 1 cup (250 ml) rolled oats (not quick cooking)**
- ⅔ cup (150 ml) unbleached, all-purpose flour**
- ⅔ cup (150 ml) packed light brown sugar**
- ¼ teaspoon (1 ml) ground cinnamon**
- ¼ teaspoon (1 ml) ground ginger**
- ¼ teaspoon (1 ml) kosher salt**
- 6 tablespoons [1.5 L (3 ounces)] unsalted butter, cold and cubed**

1. Put the rhubarb, sugar, salt, vanilla and lemon juice in a large mixing bowl; toss to fully combine. Add the strawberries and tapioca starch, and stir to coat well. Transfer to a 9-inch (23 cm) square baking pan; reserve.
2. Prepare the topping: Put all the topping ingredients except the butter into a mixing bowl and combine. Add the butter and either with a pastry blender or with your fingers, work the butter into the dry ingredients. Once the butter is evenly distributed, sprinkle over the top of the filling.
3. Adjust the rack to position 2. Set the oven to Bake at 350°F (176°C) for 30 minutes. Once the oven is preheated, bake the crisp for the allotted time, or until the filling is bubbling and the top is browned.
4. Remove and allow to cool for a few minutes before serving. This is delicious when paired with freshly whipped cream or vanilla ice cream.

Nutritional information per serving:

Calories 301 (27% from fat) • carb. 54g • pro. 3g • fat 9g • sat. fat 5g
• chol. 23mg • sod. 92mg • calc. 57mg • fiber 3g

Roasted Pineapple

This can be the base for a variety of desserts. Our favourites are topped with vanilla ice cream, chopped nuts or toasted coconut.

- 1 whole pineapple, trimmed and peeled**
 - 1 tablespoon (15 ml) unsalted butter, softened**
 - 2 teaspoons (10 ml) granulated sugar**
 - ½ teaspoon (2 ml) ground cinnamon**
 - 1 to 2 pinches kosher salt**
1. Fit the pineapple onto the spit. Secure ends with the skewers.
 2. Brush the pineapple with the softened butter and evenly coat with the remaining ingredients.
 3. Adjust the rack to position 1 and place the baking pan on top of it. Fit the spit into the oven and set to the Custom setting on the

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4. Rotisserie function at 400°F (204°C) for 40 minutes.
Using the rotisserie grip, remove the pineapple from the oven.
Allow to cool slightly before removing from the spit. To serve,
halve, core and slice into 1-inch pieces.

Nutritional information per serving:

*Calories 58 (21% from fat) • carb. 12g • pro. 0g • fat 1g • sat. fat 1g •
chol. 4mg • sod. 19mg • calc. 12mg • fiber 1g*

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont. L4H 0L2

Email:

consumer_Canada@conair.com

Model:

TOB-200C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca.

Cuisinart[®] MD



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Cuisinart[®] offers an extensive assortment of top quality products to make life in the kitchen easier than ever.

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