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Pétrin XL - Dough Hook XL

Cook Expert



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Flour: make sure you follow the instructions in the recipes. The amount of water you need will depend on the type of flour you use.

Yeast: salt kills yeast, so make sure the two do not come into direct contact.

Eggs: a medium-sized egg weighs about 60g (50g without shell). You may need to adapt your recipe according to the size of your eggs.

Making bread or brioche requires a little basic know-how:

- 1. Kneading** (performed by your Cook Expert):
 - brioche dough should be sticky but smooth
 - bread dough should be springy and elasticIf your dough is too stiff, add a little water, and if it is too sticky, add a little flour, then run the programme for a further 30 seconds.
- 2. Resting:** put the dough in a bowl, cover with cling film or a tea towel, and allow to rise at room temperature, away from any draughts.
- 3. Shaping:** after knocking the dough down to push out the air, divide it into pieces, if necessary, and shape into buns or loaves.
- 4. Baking:** this vital stage will vary according to your oven and the type of baking tin you use (shape, material, etc.). For a deliciously crispy crust, bake your bread in a humid atmosphere (place a deep baking tray with water in at the bottom of your oven).





Thank you for purchasing this attachment, which has been specially designed for cooks who want to make large amounts of yeast-raised dough (e.g. bread or brioche).

Using our universal dough blade, you can make up to 1 loaf of bread at a time, or enough brioche for 4 to 6 people.

You can double this capacity using our XL dough blade, with its unique contours and drive system.



Universal dough blade

XL dough blade

BREAD

0.8 kg*



1 loaf of bread

1.6 kg*



2 loaves of bread

BRIOCHE

0.6 kg*



Serves 4-6

1.2 kg*



Serves 8-12

* Total weight of ingredients



Before using this attachment with your appliance, make sure you read through the Cook Expert safety instructions carefully.



Removing the universal blade assembly



Make sure you protect your worktop.
Turn the bowl over and use the cap as shown.



Turn in a clockwise direction to release the blade assembly.

Fitting the XL dough blade

Make sure you clean the dough blade thoroughly before using it for the first time.



Check that the seal is correctly positioned.



Insert the blade into the hole at the base of the bowl. Turn the bowl over, holding the blade in position.



Position the screw on the underside and tighten it using the cap.



Your bowl is now ready.



1

Place all the ingredients (dry yeast) in the bowl.

2

Start the BREAD/BRIOCHE programme.

3

When the programme stops after one minute, turn the speed up to 13 and press AUTO again to end the programme.

- For amounts above 400 g, or to obtain a smoother consistency, knock the dough down and run the BREAD/BRIOCHE programme at Speed 13 for a further 2-4 minutes.
- The XL dough blade has a special drive system that makes it turn **more slowly**. This means that even large amounts of dough are thoroughly kneaded.
- This attachment is solely intended for use with the **BREAD/BRIOCHE** programme. You may be disappointed if you try using it with other programmes.





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