

Genius

Nicer Dicer®
CHEF

Recipe
Booklet

In this recipe booklet all available parts of the Nicer Dicer Chef are considered. It may be that the set you have bought does not contain all of the parts mentioned. Of course, you can purchase any other parts you require at any time.

The Nicer Dicer Chef oven-proof glass bowl is shown on the cover. Please note that hot dishes can only be prepared in the Nicer Dicer Chef oven-proof glass bowl!

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Minestrone

Serves 4:

250 g Borlotti beans (dried)
1 small savoy cabbage
3 potatoes
3 carrots
2 leeks
2 garlic cloves
1 stick of green celery
1 bunch of parsley
3 sage leaves
2 l vegetable stock
Butter for frying
50 g diced bacon
Salt
Freshly ground pepper
100 g Parmesan

Preparation:

Cover the beans with cold water and leave to soak overnight. Drain the water, put the beans in a large saucepan, cover the beans with cold water again and salt and bring to the boil. Cook the beans for 90 minutes until soft, then drain and leave to dry a little. Clean, wash and half the savoy cabbage, remove the stalk and cut into fine strips* with the slicer. Peel and half the potatoes and carrots lengthways. Clean and wash the leeks and cut them together with the potatoes to fit the cutting surface of the blade insert. Cut the carrots and leeks into medium sized dices*. Then cut the carrots into sticks with a knife (e.g. Magic Cut)*. Peel the garlic cloves, remove the hard root bases and finely dice*. Wash and pat dry the green celery, parsley and sage leaves and then coarsely chop. Bring the stock to the boil.

Heat the butter in a pan and sauté the bacon in it. Add the vegetables (apart from the potatoes) as well as the garlic and herbs and briefly simmer. Pour in the hot broth, salt and pepper and bring to the boil. Then, add the dices of potato and leave the soup to cook for 30 minutes on a low heat. Then add the beans and leave the Minestrone to simmer for 15 minutes, season with salt and pepper.

Finely slice the Parmesan with the slicer* and sprinkle over the finished Minestrone soup.

* Can be adjusted according to your wishes

Important: Before cutting with the Nicer Dicer, food must be cut into pieces to fit the cutting surface of the blade inserts.

Goulash Soup

Serves 4:

1 onion
1 garlic clove
2 carrots
1 stick of celery
1 red pepper
4 potatoes
Oil for frying
500 chopped beef
1 tbsp. flour
2 tbsp. sweet paprika
1 tbsp caraway, ground
2 tbsp. tomato purée
1 bay leaf
1 l meat stock
Salt
Black pepper
Parsley

Preparation:

Peel and half the onion and the garlic clove, then remove the hard root bases and finely dice*. Wash and peel the carrots and then cut into sticks* with a knife (e.g. Magic Cut). Clean and wash the stick of celery. Half the pepper and remove the stalks and seeds, wash and cut both to fit the cutting surface of the blade insert. Peel and wash the potatoes and then cut to fit the cutting surface of the blade insert and cut into medium sized dices with the celery and the pepper. Heat the oil in a large pan. Coat the beef in flour and add to the pan. Fry, stirring occasionally, until the meat is browned. Add the onion and garlic dices, the pieces of carrot, the paprika and celery dices and fry briefly. Then add the paprika, the ground caraway, the tomato purée, the bay leaf and the meat stock to the pan, boil briefly and leave to simmer for 40-50 minutes on a low heat. Add the dices of the potato into the soup in the last 30 minutes and leave to simmer. Remove the bay leaf from the soup and dispose of it. Season the soup with salt and pepper. Wash and pat dry the parsley and finely chop. Portion up the soup and sprinkle the parsley over it before serving.

* Can be adjusted according to your wishes

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Green Gazpacho

Serves 4:

2 green pepper
1 cucumber
100 g white bread
½ green chilli
1 small onion
½ garlic clove
2 tbsp. lime juice
50 ml water
2 tbsp. virgin olive oil
Salt
Black pepper

Preparation:

Preheat the oven to 150°C. Half the peppers, remove the stalks and the seeds, wash and bake in the Nicer Dicer Chef oven-proof glass bowl in the oven for 20-25 minutes. Then leave to cool, remove the skin and chop the pepper with a knife (e.g. Magic Cut). Peel, half lengthways and remove the core of the cucumber, cut up to fit the cutting surface of the blade insert and cut into medium-sized dices*. Put a handful of pieces of paprika and cucumber aside. Purée the rest of the pepper and cucumber pieces.

Remove the crust from the white bread and cut into pieces. Half, de-core and wash the chilli. Peel and half the onion and the garlic clove and then remove the hard root bases. Finely dice* the chilli, onion and garlic. Add the white bread pieces, chilli, onion and garlic to the pepper cucumber mixture and then purée. Add the lime juice and water. Gradually add olive oil, mix everything well and season with salt and pepper. Leave to cool for around 2 hours.

Ladle into soup bowls and sprinkle the rest of the pepper and cucumber pieces over the soup before serving.

French Onion Soup

Serves 4:

4 onions
Butter for frying
1 tbsp. flour
½ l meat stock
¼ l dry white wine
1 tsp. caraway
Salt, pepper
100 g cheese (Gruyère)
½ baguette

Preparation:

Peel the onions and remove the hard root base and cut into fine rings with the slicer. Melt the butter in a pan and sweat the onion rings in it for approx. 15 minutes on a low heat, stir several times and don't let them turn brown. Sprinkle the flour over it. Add the meat stock, wine and caraway, stir well, season with salt and pepper and cover then leave to simmer for approx. 10 minutes on a medium heat. In the meantime, preheat the oven to 220°C and coarsely grate the cheese*.

Cut the baguette into thick slices. Ladle the soup into fireproof soup bowls, lay 2 slices of baguette on the top and sprinkle with the grated cheese. Place the bowls on the middle rack in the oven for 5-7 minutes until the cheese is golden brown.

Tip: The soup tastes best when you add 2 cl of Cognac at the end.

* Can be adjusted according to your wishes

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Beef and Vegetable Soup

Serves 4:

4 carrots
2 sticks of celery
4 potatoes
3 onions
2 green peppers
½ cabbage
Oil for frying
900 g boiling meat (beef)
2 tbsp. flour
400 water
1 tbsp. Worcester sauce
1 tsp. sea salt
1 tsp. garlic salt
¾ tsp. pepper
¼ tsp. ground allspice
2 bay leaves

Preparation:

Peel the carrots and then cut into sticks* with a knife (e.g. Magic Cut). Clean and wash the stick of celery. Peel and half the potatoes and onions. Remove the hard root bases of the onions. Half the peppers, remove the stalks and seeds and wash. Cut the vegetables (except for the carrot sticks) to fit the cutting surface of the blade insert and cut them into medium-sized dices*.

Quarter the cabbage, remove the stem and cut into fine strips* with the slicer. Set aside.

Heat the oil in a large pan. Coat the beef in flour and add to the pan. Fry, stirring occasionally, until the meat is browned. Add the water, the Worcester sauce, the sea salt, the garlic salt, the pepper, the allspice and the bay leaves.

Bring everything to the boil. Put the lid on the pan and simmer for 2 hours until the meat is tender. Remove the bay leaves from the soup and dispose of them.

Add the vegetables to the beef mixture, put the lid on the pan and simmer until the vegetables are cooked.

* Can be adjusted according to your wishes

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Chicken Pho Veggie Pasta Soup

Serves 4:

1 garlic clove
1 large onion
2 pieces of ginger, as big as a thumb
2 star anise
2 whole cloves
2 l chicken stock
2 large chicken breasts
½ chilli pepper (depending on taste)
1-3 tsp. fish sauce (depending on taste)
1 tsp. sugar
1 small Chinese cabbage
3 courgettes
1 organic lime
Basil
1 glass of bean sprouts
Salt
Black pepper

Preparation:

Preheat the oven to 250°C. Peel the garlic, the onion and the ginger, remove the hard root bases of the onion and the garlic and quarter them*. Put the garlic, onion and ginger on a baking tray and bake on the highest rack for approx. 25 minutes. After half of the baking time turn the vegetables over and in the last 5 minutes add the star anise and the cloves and roast. In the meantime, bring the chicken stock to the boil and cook the chicken breasts in it for 5 minutes. Skim the foam off the top using the slotted spoon. Remove the chicken breasts, cut into small pieces and add back into the stock.

Half, de-core and wash the chilli. After the baking time, cut the garlic, ginger and onion quarters into small dices* along with the chilli. Add the onion, ginger, garlic, chilli, star anise, the cloves, the fish sauce and the sugar to the chicken stock and season with salt and pepper then leave to simmer for approx. 1 hour.

Quarter the Chinese cabbage, remove the stem and cut into fine strips* with the slicer. Wash the courgettes and cut into vegetable noodles (Juliettis)* using the spiral insert with Julietti blade. Wash the lime in hot water and quarter it*. Set aside. Wash, pat the basil dry and coarsely chop. Leave the bean sprouts to dry. Add the strips of Chinese cabbage to the soup and cook with the other ingredients for 2 minutes. At the end of the cooking time, remove the star anise and cloves from the soup and dispose of them. Divide the bean sprouts and courgette Juliettis into 4 bowls to serve and pour the soup over and garnish with chopped basil and a lime wedge.

* Can be adjusted according to your wishes

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Greek Salad with Feta Cheese

Serves 2:

200 g cherry tomatoes
½ salad cucumber
1 red onion
1 red pepper
150 g feta cheese
100 g olives (without stones)
5 tbsp. olive oil
3 tbsp. white wine vinegar
Salt
Freshly ground pepper
Sugar
Oregano

Preparation:

Wash and half to tomatoes and add to the Nicer Dicer Chef collecting container. Wash the cucumber, cut up to fit the cutting surface of the blade insert and cut into half slices*. Peel the onion, remove the hard root bases and finely slice*. Half the pepper, remove the stalk and seeds and wash. Cut the peppers and feta into small dices* to fit the cutting surface of the blade insert. Dry and half the olives and add them to the ingredients in the Nicer Dicer Chef collecting container. For the dressing, mix the olive oil with the white wine vinegar and season with salt, pepper, a pinch of sugar and oregano. Add the dressing to the salad and mix well.

Raw Food Salad

Serves 4:

2 small bulbs of beetroot
3 carrots
1 apple
5 tbsp. apple vinegar
Juice of ½ lemon
1 tsp. honey
1 tsp. coarse mustard
Salt
Freshly ground pepper
1 tsp. sunflower seeds

Preparation:

Wash, clean, peel and half the beetroot, carrots and the apple. Grate everything into fine Julienne strips*. For the dressing, mix apple vinegar, lemon juice, honey and mustard and season with salt and pepper. Pour the dressing over the salad, mix well and sprinkle with sunflower seeds.

* Can be adjusted according to your wishes

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Colourful Pasta Salad

Serves 4:

300 g pasta
1 yellow pepper
1 red pepper
1 courgette
2 spring onions
200 g sweet corn
2 tbsp. olive oil
2 tbsp. white balsamic vinegar
100 ml vegetable stock
2 tbsp. orange juice
Salt
Freshly ground pepper
Herbs

Preparation:

Cook the pasta according to the instructions on the package. Half the peppers, remove the stalks and seeds and wash. Wash and half the courgette. Wash and clean the spring onions. Cut the peppers, courgette and spring onions to fit the cutting surface of the blade insert and cut them into medium-sized dices*. Drain the sweetcorn. Add the cooked pasta to the vegetables in the Nicer Dicer Chef collecting container. For the dressing, mix olive oil, white balsamic vinegar, the vegetable stock and the orange juice and season with salt, pepper and herbs. Pour over the salad, mix well cover with the fresh-keeping lid and put everything in the fridge to cool for at least half an hour.

Summer Salad

Serves 4:

½ water melon
250 g feta cheese
50 g pine nuts
2 tbsp. olive oil
Juice from ½ lime
Salt
Freshly ground pepper
Mint

Preparation:

Peel the watermelon and along with the feta, cut to fit the cutting surface of the blade insert and cut both into large dices*. Roast the pine nuts in a pan without any fat and add to the other ingredients in the Nicer Dicer Chef collecting container. For the dressing, mix the olive oil with the lime juice and season with salt and pepper. Wash, pat the mint dry and finely chop. Pour over the salad with the dressing and mix well.

* Can be adjusted according to your wishes

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Bavarian Cabbage Salad

Serves 4:

1 small white cabbage
1 tsp. salt
100 g diced bacon
1 onion
3 tbsp. white wine vinegar
1 l vegetable stock
½ tbsp. caraway, ground
1 tsp. spicy mustard
4 tbsp. oil
Salt
Freshly ground pepper

Preparation:

Clean and quarter the white cabbage, cut the stem out and cut into fine strips* with the slicer. Add to a separate bowl, mix with salt, cover and leave to stand until the other ingredients have been prepared. Fry the diced bacon in a pan on a low heat. Peel the onion, remove the hard root base and finely slice*. Fry together with the bacon dices until glazed. Add the vinegar and vegetable stock, bring to the boil and stir until the fat has gone. Stir in the caraway, mustard and oil. Add the herbs back into the Nicer Dicer Chef collecting container, mix with the marinade, cover with the fresh-keeping lid and leave at room temperature for around 3 hours. Flavour the cabbage salad with plenty of freshly ground pepper and season with salt.

Asian Salad

Serves 4:

1 Chinese cabbage
2 spring onions
60 g sunflower seeds
1 pack of Asian instant noodles
150 ml oil
4 tbsp. vinegar
Spice mixture of the instant noodles
1 tbsp. sugar
1 tsp. salt
Freshly ground pepper

Preparation:

Clean and quarter the Chinese cabbage, cut the stem out and cut to fit the cutting surface of the blade insert and cut into large dices*. Clean and wash the spring onions and cut into fine rings* with the slicer. Roast the sunflower seeds in a pan without fat. Finley break up the instant noodles and sprinkle over the salad with the roasted sunflower seeds. For the salad dressing, mix the oil, vinegar, spice mixture, sugar, salt and pepper well and pour over the salad. Mix everything well, cover with the fresh-keeping lid and leave to stand for approx. 1 hour.

* Can be adjusted according to your wishes

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Tomato and Courgette Salad with Mozzarella

Serves 4:

2 courgette
250 g cherry tomatoes
125 g mozzarella
1 garlic clove
1 tbsp. lemon juice
3 tbsp. balsamic vinegar
2 tbsp. olive oil
Salt
Black pepper
Basil leaves as decoration

Preparation:

Wash the courgette and use the spiral insert with smooth blade to cut into spirals*. Wash and quarter the cherry tomatoes and add them to the courgette Julienned. Cut the mozzarella into medium sized dices*. Peel the garlic, remove the root base, half along the length and cut into small dices*. For the dressing, mix the lemon juice with the balsamic vinegar, olive oil, garlic dices, salt and pepper. Pour over the salad and mix. Cover the Nicer Dicer Chef collecting container with a fresh-keeping lid and leave the salad to stand for 15 minutes. Garnish the salad with some basil leaves and serve.

Chef's Salad with Tuna

Serves 4:

4 eggs
2 tins of tuna (each 140 g)
100 g sweet corn
1 iceberg lettuce
80 g ham
1 yellow pepper
½ salad cucumber
100 g cherry tomatoes
2 tbsp. balsamic vinegar
1 tbsp. lemon juice
3 tbsp. orange juice
3 tbsp. natural yoghurt
2 tbsp. salad cream
Salt
Black pepper

Preparation:

Hard boil the eggs for 10-12 minutes. While the eggs are cooking, drain the tuna and the sweetcorn. Lightly flake the tuna with a fork. Clean and wash the iceberg lettuce and cut to fit the cutting surface of the blade insert and cut into strips*. Also cut the ham into strips*. Half the pepper, remove the stalk and seeds, wash and cut to fit the cutting surface of the blade insert. Cut the pepper into medium sized dices*. Wash, dry and cut the cucumber lengthways and cut into slices* using the slicer. Wash the cherry tomatoes, peel the eggs and quarter both of them*. For the dressing, mix together the vinegar, the lemon juice, the orange juice, the yoghurt and the salad cream. Generously season the dressing with salt and pepper and mix into the salad. Then, garnish the salad with the eggs.

* Can be adjusted according to your wishes

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Taco Layered Salad

Serves 4:

½ green pepper
1 onion
1 garlic clove
Oil for frying
300 g minced beef
1 bottle of salsa sauce
Salt
Black pepper
¼ tsp. cumin powder
¼ tsp. spicy paprika
½ iceberg lettuce
1 tin of sweetcorn
1 tin of kidney beans
4 tomatoes
300 g sour cream
100 g cheddar cheese
200 g tacos

Preparation:

Half the pepper, remove the stalk and seeds, wash and cut to fit the cutting surface of the blade insert and then cut into medium sized dices*. Peel and half the onion and garlic, remove the hard root bases and then finely dice*. Heat the oil in a pan, add the onion, garlic and pepper and briefly fry on a low heat whilst stirring. Add the minced beef and brown. Stir in the salsa sauce and season everything with salt, pepper, cumin and paprika and then leave to cool. Add the cooled minced beef mixture to the bottom of the Nicer Dicer Chef collecting container.

Wash and clean the iceberg lettuce and cut to fit the cutting surface of the blade insert and cut into even strips*.

Spread a layer over the minced beef mixture. Drain the sweetcorn and kidney beans and sprinkle over the salad. Wash the tomatoes and cut into medium sized dices*. As step 4. add a layer on top of the sweetcorn and kidney beans. Stir the sour cream until smooth and season with salt and pepper as step 5. Spread a layer over the salad. Coarsely* grate the cheddar cheese over the sour cream layer. Break the tacos up into small pieces and sprinkle over the salad as the final layer. Serve immediately.

* Can be adjusted according to your wishes

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Bruschetta with Tomato & Basil Topping

Serves 4:

4 tomatoes
3 garlic cloves
½ bunch of basil
1 tbsp. olive oil
Salt
Freshly ground pepper
1 baguette
25 g soft butter
50 g Parmesan

Preparation:

Preheat the oven. For the topping, wash and half the tomatoes then remove the stem base and cut into medium sized dices*. Peel and half the garlic, remove the hard root base and then finely dice*. Wash, pat the basil dry and coarsely chop. Mix the tomatoes, olive oil and two thirds of the garlic, salt and pepper together and then set aside. Now cut the bread into thin slices. For the garlic butter, mix the rest of the garlic with the soft butter, pepper and salt in a small bowl. Spread the garlic butter evenly on one side of the slice of baguette. Place them on the grill and toast for 2 minutes over medium to low heat until they are slightly brown. Add the topping to the baguette with a spoon. Finely slice* the parmesan with the slicer and place over the topping. Cover and grill in the oven for 3-4 minutes until they are all warm and the slices of baguette are toasted. Keep an eye on them so that they don't burn! Serve immediately.

Lentil Salad

Serves 4:

200 g red lentils
1 l water
1 tsp. salt
2 spring onions
1 red pepper
250 g cherry tomatoes
4 tbsp. olive oil
3 tbsp. white balsamic vinegar
1 tsp. mustard
1 tbsp. sugar
Salt
Freshly ground pepper
100 g feta cheese

Preparation:

Add the lentils to a pan with the water and salt and bring to the boil. Adjust the temperature and leave to cook for 5-10 minutes. In the meantime, clean and wash the spring onions and cut them into thin rings* with the slicer. Drain the lentils and add to the spring onions in the Nicer Dicer Chef collecting container. Half the pepper, remove the stalk and seeds and chop to fit the cutting surface of the blade insert, wash with the cherry tomatoes and cut both into medium sized dices*. For the dressing, mix the olive oil, balsamic vinegar, mustard, sugar, salt and pepper together. Then, pour the dressing over the salad and mix well, cover with the fresh-keeping lid and leave the salad in the fridge overnight. The next day, cut the feta cheese to fit the cutting surface of the blade insert and cut into medium sized dices*. Season the salad again and serve.

* Can be adjusted according to your wishes

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Courgette and Halloumi Skewers

Serves 4:

½ organic lemon
5 tbsp. olive oil
Oregano
350 g Halloumi cheese
16 cherry tomatoes
2 courgettes
Salt
Freshly ground pepper

Preparation:

Finely grate* the lemon zest and squeeze the juice of half of the lemon. Mix the lemon juice and lemon zest with the olive oil and season with oregano, salt and pepper. Cut the Halloumi to fit the cutting surface of the blade insert and cut into large dices*. Pour the seasoned oil mixture over the Halloumi dices and leave to marinade for 30 minutes. Wash the tomatoes.
Wash the courgettes and cut lengthways into thin strips* using the slicer. Remove the Halloumi dices from the oil and wrap each dice in a courgette strip. Add to skewers, alternating with cherry tomatoes.
Heat some of the lemon oil in a frying pan and fry the skewers in it. After a while, season with salt and pepper and serve.

Caprese

Serves 4:

8 tomatoes
375 g mozzarella
Balsamic vinegar
Olive oil
Salt
Freshly ground pepper
Basil

Preparation:

Wash the tomatoes and cut into even slices* using the tomato and vegetable cutter. Also cut the mozzarella into even slices* using the tomato and vegetable cutter. Layer the tomato and mozzarella slices, drizzle with balsamic vinegar and olive oil, season with salt and pepper and garnish with basil.

* Can be adjusted according to your wishes

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Spicy Aubergines

Serves 4:

2 aubergines
1 red chilli
1 garlic clove
3 organic limes
½ bunch of coriander
3 tbsp. maple syrup
Salt
Freshly ground pepper
Olive oil

Preparation:

Wash the aubergines and cut into thin slices*. Lay the slices on kitchen towel, sprinkle with salt and leave to stand for approx. 60 minutes. Dab any excess liquid with kitchen towel and fry the aubergine slices in a hot pan in a bit of olive oil.

Half the chilli and remove the seeds, then wash. Peel the garlic clove, remove the hard root base and cut into fine dices with the chilli. Finely grate* the lime zest, squeeze the limes and add the juice to the chilli, garlic dices and lime zest in the Nicer Dicer Chef collecting container. Wash, dry and chop the coriander and add to the maple syrup in the Nicer Dicer Chef collecting container and season with salt and pepper. Add the fried aubergines to the marinade, mix well, cover with the fresh-keeping lid and leave to stand for approx. 30 minutes.

* Can be adjusted according to your wishes

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Courgette Juliettis with Avocado Pesto

Zutaten für 2 Personen:

2 courgettes
1 garlic clove
1 bunch of basil
1 avocado
50 g pine nuts
Juice of ½ a lemon
Salt
Freshly ground pepper
2 tbsp. olive oil
Parmesan

Preparation:

Wash the courgettes and cut into vegetable noodles (Juliettis)* using the spiral insert with Julietti blade. Peel the garlic clove, remove the hard root base and finely chop*. Wash and dry the basil. Peel the avocado, remove the stone and purée with the basil, pine nuts, garlic, lemon juice, salt and pepper. Heat the olive oil in a pan and cook the courgette Juliettis in it. Add the courgette Juliettis to the avocado pesto and serve with parmesan if you wish.

Potato and Courgette Bake

Serves 4:

2 courgettes
7 potatoes
120 g cream cheese with herbs
80 ml milk
60 g parmesan
Olive oil
Salt
Freshly ground pepper
Parsley

Preparation:

Preheat the oven to 200°C. Wash, peel and slice the courgettes and potatoes*. Mix the courgette and potato slices in a bit of olive oil and layer in the Nicer Dicer Chef collecting container. Stir the cream cheese with herbs and the milk until smooth and season with salt and pepper. Pour the mixture over the vegetables. Coarsely grate* the parmesan and sprinkle over the bake. Cover everything with tin foil and bake in the preheated oven for approx. 30 minutes. Remove the tin foil and bake for a further 20 minutes. In the meantime, wash, dry and finely chop the parsley. Once cooked, garnish the bake with parsley.

* Can be adjusted according to your wishes

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Potato and Pan Cooked Steak

Serves 4:

1 onion
2 garlic cloves
200 g mushrooms
6 potatoes
4 carrots
500 g fillet steak
Parsley
Oil
Salt
Freshly ground pepper
Juice of 1 lime
Juice of 1 lemon
Juice of ½ an orange
1 tbsp. olive oil
1 tsp. ground cumin
3 tbsp. soya sauce

Preparation:

Peel the onion and the garlic and remove the hard root bases. Quarter* the onion and finely dice* the garlic. Clean the mushrooms and cut to fit the cutting surface of the blade insert and cut them into half slices*. Wash and peel the potatoes and carrots. Half the potatoes, cut to fit the cutting surface of the blade insert and cut into large dices*. Cut the carrots into strips* with a knife (e.g. Magic Cut). Cut the fillet steak into strips of approx. 10 cm long. Wash, dry and finely chop the parsley.

Heat some oil in a large pan and sauté the onion quarters whilst stirring until they become soft and start to fall apart. Add the garlic and sauté. Add the mushroom slices to the pan and fry. Remove the onion, garlic and mushroom mixture from the pan, put in a bowl and set aside. Heat some oil in the pan and fry the fillet steak strips for approx. 2 minutes. Remove the fillet steak strips from the pan and add to the onion, garlic and mushroom mixture.

Pour water into the pan, add the potatoes and carrots, season with salt and pepper, bring to the boil and then cook on a medium heat for approx. 12-15 minutes.

In the meantime, mix the lime juice, lemon juice, orange juice, oregano, cumin, salt, pepper and soya sauce together and add to the onion, garlic, mushroom and fillet steak mixture. Drain the potatoes and carrots. Heat up the pan, add the potatoes, the carrots and the onion, garlic, mushroom and fillet steak mixture and reheat it.

Garnish with the chopped parsley and serve hot.

* Can be adjusted according to your wishes

Important: Before cutting with the Nicer Dicer, food must be cut into pieces to fit the cutting surface of the blade inserts.

Carrot and Turnip Cabbage Vegetables

Serves 4:

1 large turnip cabbage
5 carrots
1 tbsp. butter
250 ml vegetable stock
200 cream
1 tsp. mustard
Sugar
Salt
Freshly ground pepper
Herbs (according to preference)

Preparation:

Wash and peel the turnip cabbage and cut to fit the cutting surface of the blade insert then cut into medium sized dices*. Wash, peel and slice the carrots*. Melt the butter in a pan and add a pinch of sugar and briefly caramelize. Add the vegetables and sauté. Add the vegetable stock to the pan, cover with a lid and leave to cook for approx. 5-7 minutes. Then, remove the lid and leave the stock to reduce. Pour the cream over the vegetables, add the mustard and season with salt, pepper and herbs.

Scandinavian Fish Stew

Serves 4:

2 shallots
2 garlic cloves
1 leek
50 g celeriac
1 carrot
1 bay leaf
750 ml fish stock
125 ml orange juice
125 ml tomato juice
500 g pike-perch fillet
Lemon juice
Tabasco
Salt, pepper
100 g crab
1 bunch of dill
1 baguette
Oil

Preparation:

Peel the shallots and the garlic, remove the hard root bases and finely cut into dices*. Clean and wash the leek, peel and clean the celeriac and carrots. Chop all the vegetables into fine slices* with the slicer. Heat some oil in a large pan, add the vegetables and bay leaf and sauté. Pour in the fish stock, add the orange juice and tomato juice and leave to cook for approx. 8 minutes. Remove the bones from the pike-perch fillet, cut into bite-sized pieces and leave to cook in the soup for 5 minutes. Season it all with lemon juice, Tabasco, pepper and salt. Wash and dry the crab. Wash, pat the dill dry and coarsely chop. Ladle the soup into 4 bowls and then add the crab and the dill. Cut the baguette into thick slices and serve with the soup.

* Can be adjusted according to your wishes

Important: Before cutting with the Nicer Dicer, food must be cut into pieces to fit the cutting surface of the blade inserts.

Bruschetta and Quinoa Bake

Serves 4:

150 g quinoa
1 onion
1 garlic clove
100 g parmesan
200 g tin chopped tomatoes
250 g mozzarella
200 g cherry tomatoes
½ tsp. chilli flakes
2 tsp. oregano
Salt
Freshly ground pepper
Basil
Oil

Preparation:

Preheat the oven to 190°C. Rinse the quinoa in a sieve and prepare according to the instructions on the package.

Peel and half the onion and garlic, remove the hard root bases and then finely dice*. Coarsely grate* the parmesan. Drain the mozzarella, cut to fit the cutting surface of the blade insert and cut into medium sized dices*. Wash and half* the cherry tomatoes. Wash, dry and finely chop the basil. Heat some oil in a pan and sauté the garlic and onion. Add the tin chopped tomatoes, 1 tsp. of oregano, salt and pepper to the pan and cook for 15 minutes until the sauce thickens. Add the grated parmesan to the sauce and stir well. Heat up a pan and fry the quinoa with the chilli flakes, 1 tsp. of oregano, salt and pepper for 2 minutes.

Mix the cooked quinoa with the tomato sauce, half of the mozzarella, half of the tomatoes, half of the chopped basil and some salt and pour into the Nicer Dicer Chef oven-proof glass bowl. Spread the remaining ingredients such as the tomatoes, basil and mozzarella on the quinoa mixture and bake in the oven for about 20 minutes. Take of the oven, leave to rest for 5 minutes and serve.

* Can be adjusted according to your wishes

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Mushroom and Tomato Risotto

Serves 4:

200 g porcini mushrooms
200 g mushrooms
2 tomatoes
4 shallot
2 tbsp. butter
300 g Arborio rice
500 ml vegetable stock
200 ml dry white wine
Salt, white pepper
80 g parmesan
Parsley
Oil

Preparation:

Clean the porcini mushrooms and the other mushrooms and cut into even slices* using the tomato and vegetable cutter. Wash and half the tomatoes, remove the stem base, cut to fit the cutting surface of the blade insert and cut into medium sized dices*. Peel and half the shallots, remove the hard root base and finely dice*. Melt the butter in a large pan, sauté half of the shallots until they are glazed. Add the rice and stir until it becomes glazed. Gradually add the vegetable stock and continuously stir on a low to medium heat, cook for approx. 15-18 minutes. As soon as most of the liquid has reduced, slowly add some white wine. Continue to stir until the wine is absorbed and the risotto has a pasty consistency. If necessary, add some extra wine or water. Season with salt and pepper, coarsely grate* the parmesan, add to the risotto and gently stir in.

Meanwhile heat some oil in a pan and fry the mushroom slices, the tomato dices and the rest of the shallots in it and season with salt and pepper. Wash, dry and finely chop the parsley. Gently mix it all into the risotto. Serve immediately in a preheated bowl.

* Can be adjusted according to your wishes

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Sweet Couscous with Peach Compote

Serves 4:

300 g couscous
600 ml coconut milk
2 tbsp. sugar
1 tbsp. cinnamon
8 peaches
2 tbsp. butter
200 ml peach juice
1 sachet of vanilla sugar
Icing sugar

Preparation:

Pour the couscous into a bowl. Boil the coconut milk with the sugar and the cinnamon, pour over the couscous and leave to soak for 5 minutes. In the meantime, wash the peaches and remove the stones, cut them to fit the cutting surface of the blade insert and cut into medium sized dices*. Melt the butter in a pan, add the peach dices and sauté briefly. Pour the peach juice into the pan, add the vanilla sugar and leave to boil down. Serve the couscous with the peach compote and a dusting of icing sugar.

Apple Roses

Serves 2:

2-3 red apples
Juice of ½ a lemon
1 pack of puff pastry
3 tbsp. fine apricot jam
Cinnamon
Coconut oil
Icing sugar

Preparation:

Preheat the oven to 180°C and grease a muffin tin with some coconut oil. Wash and half the apples and remove the core. Cut the apple halves into fine slices*. Add the lemon juice to the slices of apple and mix well. Cut the puff pastry up into strips with a width of 4-5 cm and brush with some jam. Place half of the apple slices in a row on the upper half of the strip and fold the lower half of the strip onto the upper half. Press the ends together, roll the pastry strips into a flower and place in one of the wells in the muffin tin. Sprinkle some cinnamon over the top and bake the apple roses in the preheated oven to back for 30 minutes. Garnish with icing sugar as you wish.

* Can be adjusted according to your wishes

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Fruit Pizza

Serves 4:

For the pastry:

- 125 g butter, room temperature
- 125 g sugar
- 1 egg
- 1 tsp. vanilla extract
- 200 g flour
- 1 tsp. baking powder

For the topping:

- 200 g double cream cheese
- 75 g sugar
- 2 tbsp. milk
- 1 tsp. vanilla extract

For the covering:

- Seasonal fruits
(E.g. strawberries, kiwi, grapes, blueberries, tangerines, nectarines, peaches, apples)

Preparation:

Preheat the oven to 200°C and grease medium sized pizza tray. Knead all the ingredients for the base to make a shortcrust pastry. Roll out the pastry to the size of the pizza tray and put it on the tray. Bake the base for approx. 10-20 minutes and leave to cool on the tray. After cooling the base move onto a cake plate. For the topping, stir the cream cheese with the sugar, milk and vanilla extract until smooth and spread on the base. Cut the fruits to fit the cutting surface of the blade insert. They can be chopped, sliced or cut* as you wish. Cover the pizza with the cut fruits and serve immediately.

Flambéed Fruits with Ice Cream

Serves 4:

- ½ pineapple
- 3 bananas
- 2 oranges
- Butter for frying
- 50 g brown sugar
- 4 cl rum
- 4 scoops of vanilla or fruit ice cream

Preparation:

Peel and half the pineapple, remove the hard stalk and cut to fit the cutting surface of the blade insert and then cut into dices*. Peel the bananas and cut to fit the cutting surface of the blade insert and then cut into half slices*. Peel and fillet the oranges then remove the pips. Melt the butter in a pan. Then slowly stir in the sugar until it has caramelised. Add the fruit to the pan and stir until it is covered all over in the sugar mixture. Remove the pan from the heat, add the rum to the fruit and set alight. Once the flames have gone out, spoon the fruit into dessert bowls. Add one scoop of ice cream to each bowl and serve immediately.

* Can be adjusted according to your wishes

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The world of the Nicer Dicer Chef

All available parts of the Nicer Dicer Chef system are used in the Nicer Dicer Chef recipe booklet.

It is possible that the set you purchased may not contain all parts, depending on the set configuration.

Of course, you can purchase desired parts at a later date – please contact the dealer of your Nicer Dicer Chef set.

Have fun cooking and enjoy!