

the Handy Mix Scraper™

Instruction Book - BHM800



Breville®



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IMPORTANT SAFEGUARDS

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

BREVILLE RECOMMENDS SAFETY FIRST

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging materials and promotional labels before using the mixer for the first time. Cleaning and user maintenance shall not be made by children without supervision.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch any other source of heat. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Unwind the power cord fully before use.
- If unit thermal protection is activated, unplug and allow motor to cool down. After thermal protection is reset,

reduce the recipe quantity and/or operation time. Do not repeatedly activate the unit thermal protection.

- Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance. This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.

SAFEGUARDS FOR YOUR HAND MIXER

- Before attaching or removing the beaters, dough hooks or whisks, ensure the mixer is switched off at the power outlet, and the power cord is unplugged.
- Do not operate this appliance continuously for more than 15 minutes. Allow the motor to rest between each use.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the attachments during operation to reduce risk of injury to persons, and/or damage to the mixer.
- If food becomes lodged in or around the attachments, switch mixer off at the wall, and use a spatula to dislodge food.
- Only use the beaters, dough hooks and whisks supplied with the mixer. The use of attachments not sold or recommended by Breville may cause fire, electric shock or injury.
- Always ensure that the attachments are securely

fitted onto the motor body before operation. Follow the instructions provided in this book.

- Remove beaters, dough hook, or whisks from the mixer body before washing them. To protect against electrical shock, do not immerse the power cord, power plug or the appliance (or any other liquid).
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- This appliance is for household use only. Do not use this appliance for anything other than its intended purpose as described in this book. Do not use outdoors. Do not use in moving vehicles or boats. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating

current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice. Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.

- All maintenance (other than cleaning) is to be done by an authorised Breville Service Centre.
- Authorised Breville Service Centres can be found on our website www.Breville.com.au Alternatively, you can contact the Breville Customer Care Centre by phone on **1300 139 798** or email AskUs@breville.com.au

SAVE THESE INSTRUCTIONS

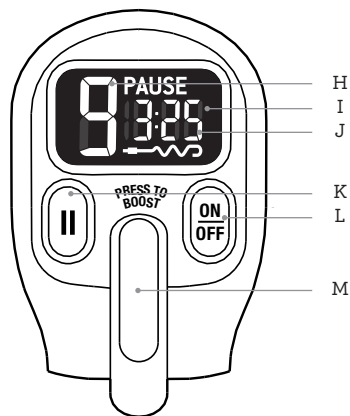
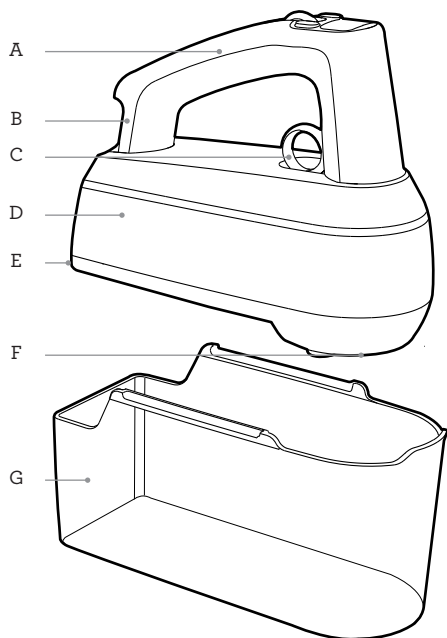
SPECIFICATION

Power Consumption	220-240V ~ 50Hz
Output	250W DC motor

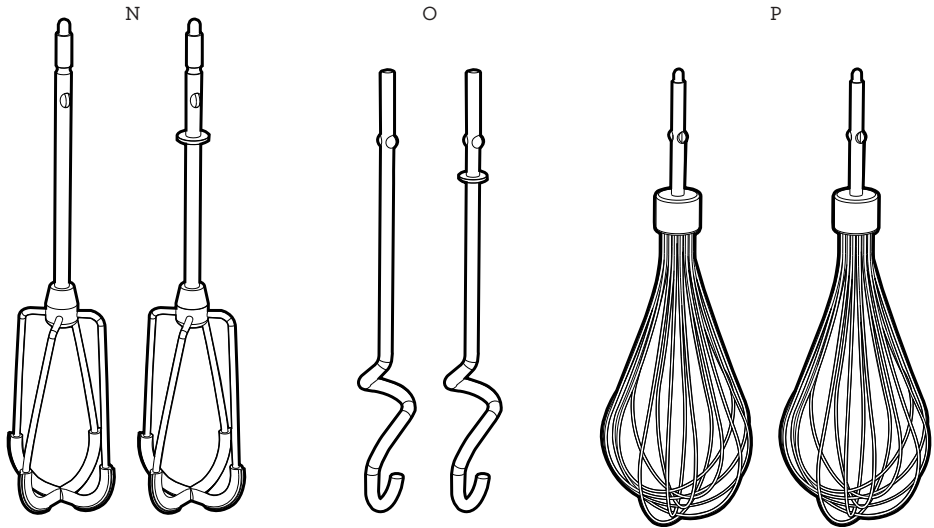
These specifications may change without notice.



Components



- A. Balanced ergonomic handle**
Natural hand position makes long recipes more comfortable.
- B. Cord wrap**
Wrap the cord around the handle cut out for storage.
- C. Quick release**
Release beaters easily and mess-free.
- D. Powerful DC motor**
Quiet operation with high torque at low speeds. Efficient motor powers through heavy cookie and bread doughs.
- E. Swivel cord**
With 3 positions to keep the cord out of way no matter which hand you use, or where the outlet is.
- F. Mixing light**
Illuminates ingredients inside the bowl to see progress as it mixes.
- G. Storage case**
Clip-in storage box keeps all accessories and cord organised and tangle-free.
- H. 9 speeds plus boost**
Electronically controlled to spin at a precise speed no matter what the load. Push boost for momentary top speed.
- I. Beater IQ**
Detects the type of beaters and adjusts the speed range to work smarter no matter what you're mixing.
- J. Count-Up timer**
Accurate control for recipes that require precise timing.
- K. Pause button**
Holds your settings while you prepare or add ingredients.
- L. ON | OFF**
- M. Intuitive speed selector**
Easy to use scroll wheel.



- N. Quiet scraper beaters
Mix to the edges without clanging to maximise contact with the bowl, leaving lumps nowhere to hide.
- O. Dough hooks
Combine, mix and knead heavier batter and dough.
- P. Balloon whisks
Maximum aeration for light ingredients and egg whites.

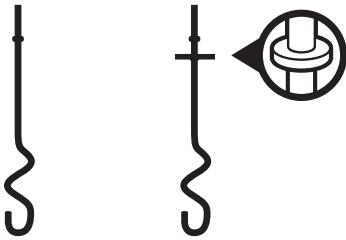
BREVILLE ASSIST™ PLUG

Your Breville appliance comes with a unique Breville Assist™ Plug, conveniently designed with a finger hole to easy removal from the wall outlet.



Assembly

- Before using your mixer for the first time, remove packaging material and promotional labels. Do this while the POWER is off, and the mixer is unplugged.
- The scraper beaters and dough hooks must be inserted into the correct side, and are NOT interchangeable. The graphics on the underside of the mixer shows you to put the attachment with the collar into the hole on the right-hand side.



- The balloon whisks do not have a collar, and therefore ARE interchangeable.



Functions



GETTING STARTED

- Plug in to the power outlet, and switch on at the wall.
- Pressing the ON | OFF button once will put the mixer into standby mode. Press again to turn OFF.

SPEED CONTROL

- To avoid splattering, immerse the attachments into ingredients before gently rotating the scroll wheel to increase speed.
- To increase speed, rotate scroll wheel away from your hand.
- To decrease speed, rotate scroll wheel toward your hand.
- Turn off during any speed by pressing the ON | OFF button.

TURBO BOOST

- Push the scroll wheel for an extra boost of power while mixing. This will run the beaters at maximum speed.

PAUSE

- Pauses and holds the speed and timer while you prepare or add ingredients. Press again to resume.

TIMER

- For accurate control on recipes that require precise timing, the timer counts up as it mixes to 14 minutes, 59 seconds.

MIXING LIGHT

- The mixing light is always on when mixing to illuminate ingredients inside the bowl to see progress as it mixes.

BEATER IQ

- Mixer smarts detect the type of beaters inserted, and automatically adjusts the speed range to work smarter no matter what you're mixing.
- When **dough hooks** are detected, the mixer adjusts speeds 1-9 to a lower range to maximise torque.
- When **scraper beaters** or **balloon whisks** are detected, the mixer automatically adjusts speeds 1-9 to offer a wider range of speeds to maximise speed at the upper end.

EJECT

- Pull up the trigger loop to eject beaters easily and mess free.

STORAGE CASE

- Contains all attachments and cords, with the mixer itself clipping in on top.



Care & Cleaning

For safety, eject attachments before cleaning.

MOTOR BASE

To clean the main mixer housing, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord. Do not immerse.

CLEANING AGENTS

Do not use abrasive scouring pads or cleaners on main mixer housing, as they may scratch the surface. Use only a soft cloth, dampened with warm soapy water.

DISHWASHER

The scraper beaters, dough hooks and whisk attachments can be washed in the dishwasher on a standard wash cycle.

STORAGE

Always unplug the mixer from the power outlet before storage.

Cord can either be wrapped around the handle cut-out for storage, or stowed in the storage box with the attachments.



Recipes


Peanut Butter, Choc Chip & Pretzel Cookies

 Makes 30

1¼ cups (185g) plain flour
1 teaspoon salt
¼ teaspoon bicarbonate soda
½ teaspoon baking powder
125g unsalted butter, softened, chopped
1 cup (280g) crunchy peanut butter, room temp
¾ cup (165g) caster sugar
½ cup (110g) firmly packed brown sugar
1 egg, at room temperature, lightly beaten
1 teaspoon vanilla extract
1 cup (175g) dark choc chips
⅔ cup (50g) chopped mini pretzels
30 whole mini pretzels, extra

1. Preheat oven to 180°C (160°C fan-forced). Line two large baking trays with non-stick baking paper.
2. Sift flour, salt, bicarbonate soda and baking powder into a bowl.
3. Place butter and peanut butter in a mixing bowl. Beat ingredients using the scraper beaters on speed 5 for 2 minutes, or until pale and creamy.
4. Add sugars. Slowly increase speed to 5, and beat for 2 minutes, or until pale and fluffy.
5. Add egg and vanilla. Mix on low speed 1 for about 30 seconds, or until just combined.
6. Add flour mixture. Mix on speed 1 for 30 seconds, or until just combined.
7. Add choc chips and chopped pretzels. Mix on speed 1 for 20 seconds or until just incorporated.
8. Roll heaped tablespoons cookie dough into balls. Place onto prepared trays about 5cm apart. Top each cookie with a whole pretzel, lightly pressing pretzel into mixture and slightly flattening cookie dough. Bake for 12-15 minutes, or until cookies are golden. Allow to stand on trays for 5 minutes, then transferring to a wire rack to cool completely. Repeat with remaining cookie dough.

Buttercream Icing

 Makes icing for a 22cm cake

125g unsalted butter, chopped, softened
1½ cups (240g) icing sugar, sifted
1 tablespoon milk (optional)

1. Place butter into a mixing bowl. Beat ingredients using scraper beaters on speed 6 for 5 minutes, or until pale and fluffy.
2. Gradually add icing sugar, a tablespoon at a time, and continue to beat on speed 6 until mixture is fluffy.
3. Adjust thickness of the icing with milk, if required. Spread onto the cooled butter cake.



TIPS

To tint the icing, first add food colouring and mix in thoroughly until the desired colour is achieved. If the icing is not smooth enough, add just enough milk to obtain the desired consistency.

Variations

Chocolate

Add ¼ cup (25g) Dutch processed cocoa powder with the icing sugar. Use only 1 tablespoon of milk.

Chocolate Hazelnut

Reduce butter to 75g and beat with 150g chocolate hazelnut spread. Use only 2 teaspoons of milk.

Lemon

Omit milk. Add 2 teaspoons finely grated lemon rind and 1 tablespoon fresh lemon juice. Orange or lime can be used instead of lemon.

Passionfruit

Increase icing sugar to 2 cups. Substitute milk for 2 tablespoons fresh passionfruit pulp.


Maple & Cinnamon

Add ½ teaspoon ground cinnamon. Replace milk with 1 tablespoon maple syrup

Cream Cheese

Omit milk. Substitute half the butter with 125g chopped softened cream cheese. Beat butter and cream cheese until pale and fluffy, then add icing sugar as per recipe.

Classic Butter Cake

 Makes a 22cm cake

200g butter, chopped, softened

1 cup (220g) caster sugar

1 teaspoon vanilla extract

3 eggs, at room temperature

2 cups (300g) self-raising flour

$\frac{2}{3}$ cup (180ml) milk

1. Preheat oven to 180°C (160°C fan-forced). Grease a 22cm (base measurement) round cake pan, and line the base and sides with non-stick baking paper.
2. Place butter, sugar and vanilla in a mixing bowl. Beat ingredients using the scraper beaters on speed 3 for 30 seconds until combined. Increase to speed 6 and beat for another 2-3 minutes, or until pale and creamy.
3. Add eggs one at a time, beating on speed 2-3 for 30 seconds until combined before adding the next.
4. Add half the flour and mix on speed 1 for 30 seconds until just combined.
5. Add half the milk mixture, mix on speed 1 for 30 seconds until just combined. Repeat with remaining flour and milk.
6. Spoon into the prepared pan, and smooth the top with a spatula. Bake for 1 hour, or until golden. When a skewer is inserted into the centre, it should come out clean. Stand in pan for 10 minutes, then turn out onto a wire rack and set aside to cool completely.

Variations

Chocolate

Stir in 100g cooled melted dark chocolate into the egg butter mixture. Sift together the flour and $\frac{1}{4}$ cup (25g) Dutch processed cocoa in a bowl before adding to the cake mixture. Increase baking time to 1 hour 15 minutes.

Citrus

Substitute vanilla with 2 teaspoons finely grated lemon rind and 2 teaspoons finely grated orange rind. Also substitute 2 tablespoons of the milk with 2 tablespoons fresh lemon juice.

Apple, Pecan & Cinnamon

Substitute milk with same quantity of apple puree and add 2 teaspoons ground cinnamon and $\frac{1}{2}$ cup chopped pecan nuts in with the flour.

Blueberry & Coconut

Add $\frac{1}{2}$ cup (45g) desiccated coconut in with the flour. Omit milk and stir in $\frac{1}{2}$ cup (125g) sour cream, then fold through 125g fresh blueberries. Increase baking time to 1 hour 10 minutes, covering with foil in the last 10 minutes.

Individual Raspberry Pavlovas

 Makes 6

1¾ cups (200g) frozen raspberries
¾ cup (165g) caster sugar, plus extra 1 teaspoon
3 egg whites, at room temperature
Pinch salt
1 teaspoon vanilla extract
300ml thickened cream

1. Preheat oven to 110°C no fan. Draw six circles onto a large piece of non-stick baking paper using a 7cm cutter. Place the paper, ink side down, onto a lightly greased large baking tray.
2. Place half the raspberries into a microwave-safe bowl. Heat on DEFROST for 2-3 minutes or until defrosted. Transfer to a fine-mesh sieve and press through mixture with the back of a spoon into a bowl. Discard seeds. Stir in extra sugar and set aside.
3. Line a large plate with a double layer of kitchen paper towel. Place remaining raspberries on paper towel and set aside to slowly thaw.
4. Add egg whites to a glass, ceramic or stainless steel mixing bowl. Beat the egg whites using the balloon whisks, gradually increasing speed to 9 until soft peaks form.
5. Gradually add the sugar, 1 tablespoon at a time, until mixture is thick and glossy and sugar is dissolved. Beat well after each addition. Then fold in vanilla on low speed until just combined.
6. Spoon meringue mixture evenly among the circles. Bake for 1 hour, or until meringues are crisp. Turn the oven off and use a wooden spoon to prop door ajar. Allow meringues to cool completely inside the oven to avoid cracking.
7. Just before serving, whip cream using the balloon whisk attachments on speed 9 until just whipped.
8. To serve, gently remove meringue from baking paper, and transfer to serving plates. Top with whipped cream, berry sauce, and thawed raspberries.



TIPS

Moisture and fat are meringue's greatest enemy. Bowl and whisks should be clean and dry, as any fat or moisture will affect the way the meringue develops. Avoid making meringues on humid or rainy days or when doing other cooking or baking. Moisture in the air can be incorporated into the mixture, potentially preventing the egg whites from aerating and the meringue from drying completely after baking. This may cause them to "weep".

Little Baked Lemon Cheesecakes

 Makes 12

12 butternut snap cookies
375g cream cheese, softened at room temperature, cut into 3cm cubes
½ cup (110g) caster sugar
2 eggs
125g sour cream
2 teaspoons finely grated lemon rind
1 teaspoon fresh lemon juice
Fresh berries and icing sugar, to garnish

1. Preheat oven to 160°C no fan (140°C fan-forced). Line each hole of a 12-hole ½ cup (125ml) muffin pan with paper cases. Place a cookie into the base of each paper case, pressing down slightly.
2. Place softened cream cheese and sugar into a bowl. Beat ingredients using the scraper beaters on speed 6 until mixture is smooth.
3. Add eggs, one a time, beating well between each addition. Add sour cream, lemon rind and juice and beat until combined.
4. Pour cream cheese mixture into paper cases. Bake for 20 minutes or until just set. Turn the oven off. Leave the cheesecakes in the oven, with door ajar, until cool.
5. Cover and refrigerate until well chilled. Remove and discard paper cases. Transfer cheesecakes to a serving platter. To serve, top with berries and dust with icing sugar.

Variations

Blueberry & Vanilla

Substitute lemon rind and juice with add 1 teaspoon vanilla bean paste. Top cheesecake mixture with fresh blueberries before baking.

Savoury Ricotta Hotcakes

 Makes 8 to 10

3 eggs, separated
200g fresh ricotta
¼ cup (20g) finely grated parmesan cheese
½ cup (125ml) milk
Salt and freshly ground pepper
¾ cup (110g) self-raising flour
1½ teaspoons baking powder
Butter, for greasing
Chargrilled capsicum relish, to serve
Pan-tossed baby spinach, to serve

1. Place egg yolks, ricotta, parmesan and milk into a bowl. Beat ingredients using scraper beaters on speed 2-3 until combined. Season with salt and pepper. Add sifted flour and baking powder. Reduce to speed 1-2 and mix until just combined.
2. Place egg whites in a separate glass, ceramic or stainless steel bowl. Beat egg whites using balloon whisks, gradually increasing speed to 9 until firm peaks form.
3. Using a large metal spoon gently fold half the egg whites through ricotta mixture until just combined. Repeat with remaining egg white.
4. Heat a large heavy base frying pan or griddle over a moderate heat. Lightly grease with butter. Spoon 2 heaped tablespoons of the mixture into pan, and spread a little with the back of a spoon, if necessary (3 pancakes per batch). Cook for 2-3 minutes each side until golden brown. Transfer to plate, and cover to keep warm. Repeat with remaining mixture. Serve with relish and baby spinach.

Variations

Sweet Ricotta Hotcakes

Omit parmesan, salt and pepper. After the egg whites form soft peaks, add 2 tablespoons caster sugar, and continue beating for 1 minute until sugar has dissolved. Follow remainder of recipe. Serve with maple syrup and fresh berries.

Ham, Chorizo & Chargrilled Capsicum Calzones

 Makes 4

Dough

$\frac{2}{3}$ cup (160ml) warm water
1½ tablespoons olive oil, plus extra to grease
2 cups (300g) '00' flour or bread flour
2 teaspoons instant dry yeast
1½ teaspoons sugar
1½ teaspoons salt
1 egg, lightly beaten

Filling

$\frac{1}{3}$ cup (80ml) tomato passata
1 tablespoon basil pesto
4 large slices (130g) leg ham, rind removed, roughly chopped
2 (about 125g each) cured chorizo sausages, thinly sliced
 $\frac{2}{3}$ cup (85g) thinly sliced chargrilled red capsicum
1 cup (100g) shredded mozzarella cheese
 $\frac{2}{3}$ cup (180ml) milk
1 cup (100g) shredded provolone cheese

1. Preheat oven to 220°C (200°C fan-forced). Grease two large baking trays with a little olive oil.
2. Place flour, yeast, sugar and salt to a large mixing bowl, stir to combine.
3. Add water/oil mixture to the flour mixture, and mix using the dough hooks on speed 2 until combined. Increase to speed 3 and knead for 5 minutes until dough is combined and almost smooth.
4. Turn out on a lightly floured bench, and hand-knead a couple times form a smooth ball. Transfer to a lightly oiled large bowl, turning the dough to coat in the oil. Cover and set aside in a warm draught-free place for 1 hour, or until doubled in size.
5. Punch down the dough to expel trapped air. Divide dough into 4 equal portions. Working with one portion at a time, roll dough on lightly floured surface into a 22cm diameter round.
6. Combine passata and pesto in a bowl. Spread 1 tablespoon passata mixture on one half of each of the dough rounds, leaving a 1cm border. Divide ham, chorizo, capsicum and cheeses among the rounds. Brush the border with water, and fold dough over to form a semi-circle, and crimp edges to seal.
7. Transfer to prepared trays, and brush tops with egg. Bake for 15 minutes or until golden brown, swapping position of the trays halfway through for even baking.



TIPS

Sometimes flour varies from season to season so sometimes recipes may need more or less water. If dough is a little dry and not coming together, add a little more water to the dough. Conversely, if dough is too wet, add a little more flour a tablespoon at a time until the right consistency.

Turkish Lamb, Feta & Silverbeet Gozleme

 Makes 6

Filling

1 tablespoon olive oil
1 large brown onion, finely chopped
3 cloves garlic, chopped
500g lamb mince
2 teaspoons ground cumin
1 teaspoon sweet paprika
¼ cup tomato passata
Salt and pepper
150g feta cheese, crumbled
100g tasty cheese, grated
3 cups shredded silverbeet
Olive oil cooking spray
Lemon wedges, to serve

Dough

3½ cups bakers flour, sifted
2 teaspoons salt
2 tablespoons olive oil
¼ cup natural yogurt
300ml lukewarm water

1. **To make dough**, combine flour and salt in a bowl, then add oil, yogurt and water. Mix ingredients using dough hooks on speed 1-2 for 6 minutes. Mixture is quite sticky so don't be tempted to add more flour.
2. Turn mixture out onto a lightly floured surface and lightly knead to combine. Divide dough into 6 equal portions and knead into small balls. Place balls onto a tray lined with a baking paper, cover and rest for 20 minutes.
3. **To make meat mixture**, heat oil in a large frying pan over medium heat. Add the onions and garlic and cook until softened. Add lamb mince and cook, stirring, until browned. Add spices and passata, cook for 10-15 minutes or until mixture is thick. Allow to cool to room temp.
4. **To make spinach mixture**, combine cheeses and spinach, and set aside.
5. **To make the gozleme**, preheat a large non-stick frying pan or flat plate on a BBQ on a medium heat. On a large piece of baking paper, roll one piece of dough to a 3mm thick rectangle.
6. Place one sixth of the spinach mixture onto one half of the dough, then one sixth of the meat mixture. Lift dough over filling to enclose and pinch to seal the edges. Repeat with remaining dough and filling, and place onto separate sheets of baking paper.
7. Cook one at a time. Spray top the gozleme with cooking oil spray, and flip upside down onto the cooking surface and carefully peel off the baking paper. Cook for 3-4 minutes or until golden. Spray top with oil and carefully flip over to cook other side for an additional 4-5 minutes.
8. Cut into wedges and serve with lemon wedges.

Quinoa, Linseed and Chia Bread

 Makes 1 loaf

1 tablespoon black chia seeds
1 tablespoon linseeds
2 teaspoons white quinoa
2 teaspoons red quinoa
1½ (375ml) lukewarm water
1½ teaspoons salt
2 cups (320g) bakers flour
1½ cups (240g) wholemeal plain flour
2 teaspoons white sugar
2½ teaspoons instant dried yeast
1 tablespoon olive oil
White and red quinoa extra for crust

1. Combine chia, linseed and quinoa in a small bowl. Add ½ cup of the water, mix well with a wooden spoon, and set aside for 20 minutes.
2. Add salt, flours, sugar, yeast, oil, remaining 1 cup water and soaked seeds. Mix ingredients using dough hooks on speed 1 for about 5 minutes. If necessary press pause and scrape sides of bowl to re-incorporate flour.
3. Turn dough out onto a lightly floured surface and knead to combine. Place dough ball into a lightly oiled bowl, cover and rest in a warm draught free place for 30–40 minutes or doubled in size. Turn dough out on bench surface and punch down the dough to expel trapped air, using hands gently push the dough to make a rough rectangle, about 30cm x 20cm.
4. Bring one long edge of the dough into the centre then bring the other long edge in. Pinch seam together to seal. Brush with a little water and sprinkle generously with extra quinoa. Flip dough over so the seam is down and repeat with water and quinoa.
5. Cover with a clean towel and allow to rise again for about 30 minutes until doubled in size. Preheat oven to 190°C.
6. Once doubled in size, cut three shallow slits with a sharp knife on the top of the loaf.
7. Bake in oven for 30–35 minutes or until golden brown and hollow when tapped on top. Transfer to a wire rack to cool completely. Place in oven for 10 minutes again if serving hot.

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