

IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



W.P. APPLIANCES, INC.
Toll Free (800) 275-8273 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

Model CMSD0015 Printed in China REV 1.0

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WOLFGANG

PUCK

700 Watt
Stand Mixer
Manual



Important Safeguards

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

- 1 Read all instructions carefully.
- 2 To protect against risk of electrical shock, do not put cord, plug, or mixer body in water or other liquid.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5 Remove beaters and other attachments from mixer before washing.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 The use of accessory attachments not recommended or sold by the manufacturer for use with this model may cause fire, electric shock or injury.
- 8 Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to mixer.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
- 11 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 12 Check that control is off before plugging cord into wall outlet. To disconnect, turn control to OFF, then grasp the plug and remove it from the outlet, never yank the cord to remove the plug.
- 13 Do not use appliance for other than intended purpose.

Save These Instructions

Warning!

Electrical Shock Hazard: Plug into a grounded 3-prong outlet. Do not remove ground prong. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire or electrical shock.

Before Your First Use

Carefully unpack the appliance and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the exterior of the mixer base with a damp cloth and dry thoroughly.

Caution: Do not immerse the appliance base, cord or plug in water. Wash bowls, splash guard, flat beater, wire whisk and dough hook in hot, soapy water. Dry thoroughly.

Important: Do not use harsh or abrasive cleansers on any part of the appliance.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Stand Mixer



Using Your Mixer



Figure 1



Figure 2



Figure 3

- 1 Make sure mixer is turned to OFF and unplugged.
- 2 Tilt mixer head back by pulling the mixer head locking lever forward. Lift until head locks into up position. (see figure 1)
- 3 Place desired mixing bowl into base and turn clockwise to lock into place. (see figure 2)
- 4 If using splash guard, align opening at 4 o'clock position and turn counter clockwise. When guard is locked into position, the tabs that stick up will be on either side of mixer. Splash guard is only for use with 5 1/4-quart bowl. Note that the splash guard must be placed into position before beater, whisk or dough hook is attached.
- 5 Attach beater, whisk or dough hook by pressing up into beater shaft as far as it will go. Turn counterclockwise, hooking pin into grooves on beater shaft. (see figure 3)
- 6 Pull mixer head locking lever forward and lower mixer head until it locks into place.
- 7 Plug cord into electrical outlet. Select desired speed or PULSE. Prepare recipe according to instructions.
- 8 When finished, turn speed control dial to OFF. Unplug stand mixer from outlet.
- 9 Pull mixer head locking lever forward to raise mixer head. Remove beater, whisk or dough hook. Remove splash guard. Grasp bowl, turn counterclockwise, and lift straight up to remove.

Overload Reset Button

Your stand mixer is equipped with an Overload Reset Button. If the mixer is overloaded, the Overload Reset Button will automatically pop out and the stand mixer will shut off. If this happens, turn speed control dial to off. Wait a few minutes, lift mixer head to upright position to locate black reset button, and then push in the reset button. Lower mixer head to continue operation as before.

Using Accessory Attachments

A number of OPTIONAL accessory attachments are available for use with your stand mixer, including a meat grinder, pasta maker and slicer/shredder. See the following general instructions for assembling and removing these.

ASSEMBLING OPTIONAL FRONT POWER HUB ATTACHMENTS



- 1 Ensure stand mixer is turned off and the unit is unplugged.
- 2 Press down hub release underneath mixer head and remove hub cover by pulling outward.
- 3 Insert the shaft of the accessory into hub ensuring that the accessory stands vertical in the hub. When properly inserted, the pin from the hub release will line up with the hole in the accessory, holding accessory firmly in place. If the accessory does not stand vertically in the hub, and does not rest against the hub, pull the accessory out slightly and turn to the left or right until pin lines up with hole.

REMOVING FRONT POWER HUB ATTACHMENTS

- 1 Turn stand mixer off and unplug from outlet.
- 2 Pull the attachment out from the stand mixer while pressing down on the hub release.
- 3 Affix hub cover to the front of stand mixer while holding down hub release. When aligned properly, let go of hub release.

NOTE: The hub located at the top rear of your stand mixer is for the optional 40-ounce glass-jar blender attachment. Twist counter-clockwise to remove rear cover and clockwise to attach.

Helpful Hints

- Use the flat beater for a variety of mixtures, including cakes, frostings, biscuits, breads, pastry and cookies.
- Use the wire whisk to incorporate air into mixtures, such as egg whites, boiled frostings, mayonnaise and sponge cakes.
- Use the dough hook for mixing and kneading bread and other yeast doughs.
- Never scrape down sides of bowl while mixer is in operation. If scraping is necessary, first turn the mixer OFF.
- When mixing dry ingredients, always start off at the lowest speed to avoid splattering.
- When making meringues, the mixer bowl and wire whisk must be very clean and dry.
- When making whipped creams, first chill the bowl and the whisk.
- Do not overknead dough. Overkneading will prevent the dough from rising.
- If adding dry ingredients through splash guard, first measure ingredients onto a piece of parchment paper, then form a cone with the paper to add ingredients through opening.

Care and Cleaning

- 1 Make sure speed selector dial is turned to OFF and mixer is unplugged.
- 2 Raise mixer head to up locked position.
- 3 Remove bowl, splash guard and attachments.
- 4 Bowls, flat beater, dough hook, whisk, and splash guard should be washed in hot, soapy water. Dry all parts thoroughly before storing. Do not place any parts or accessories in the dishwasher.
- 5 Wipe head and base of mixer with a damp cloth.

Chocolate Chip Cookies

Makes 12 large cookies

INGREDIENTS

1 cup walnuts or pecans
1 3/4 cups cake or pastry flour, sifted
1/2 teaspoon salt
1 1/2 sticks unsalted butter
3/4 cup light brown sugar
1/2 cup sugar
1/2 teaspoon baking soda
2 teaspoons warm water
1 large egg
1 teaspoon vanilla
1 cup chocolate chips

METHOD

- 1 Preheat oven to 375°.
- 2 Arrange nuts on a baking tray or sauté pan with riveted metal handles. Toast for 12 - 15 minutes, turning occasionally. Cool and chop coarsely. Set aside.
- 3 Sift together flour and salt; set aside.
- 4 In the mixer bowl with the flat beater attached, cream together butter and sugar on speed 2 until smooth.
- 5 In a small cup or bowl, dissolve the baking soda in warm water and pour into the mixer bowl. Add the vanilla and egg and mix until well blended.
- 6 With mixer off, sprinkle nuts, chocolate chips and flour mixture around the beater. Mix on low speed until just incorporated.
- 7 Turn dough out of bowl and wrap with plastic wrap. Chill until firm. With lightly floured hands, shape the dough into 12 equal balls, about 3 ounces each. Arrange on parchment-lined baking trays about 3 inches apart. Flatten each ball slightly and bake 20-22 minutes, or until golden brown. Let the cookies cool slightly on the baking tray, then transfer to a rack to finish cooling.

Recipe courtesy Wolfgang Puck, *Adventures in the Kitchen* (Random House, 1991)

Rich Black and White Baked Alaska

Makes 12-16 slices

INGREDIENTS

1 angel food cake (see recipe, page 12)
1 quart vanilla ice cream, softened
1 quart chocolate ice cream, softened
1 cup dark chocolate, shaved
1 batch Italian meringue (see recipe, page 11)

METHOD

- 1 Line an 8-inch deep bowl or mold with plastic wrap.
- 2 Slice the angel food cake into 1-inch slices. Press slices around the entire mold.
- 3 Press the chocolate ice cream around the side of the bowl, leaving a deep hole in the center. Press the vanilla ice cream in the hole. Wrap with plastic wrap and refreeze for several hours.
- 4 Prepare the Italian meringue.
- 5 Spread the entire batch of meringue onto the ice cream. Do this by using a large star tip on a pastry bag, or simply by spooning on. Freeze until ready to serve.
- 6 Before serving, lightly brown the peaks by using a torch on medium flame, holding the flame an inch away from meringue. (HINT: Use the same torch to heat your knife before slicing Baked Alaska.) If you don't have a torch, brown the peaks by placing under the broiler for 2-3 minutes.
- 7 Serve with raspberry sauce or warm ganache.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Italian Meringue

Makes 1 mile high meringue pie or (2) 9 inch regular pies

INGREDIENTS

6 large egg whites
1 1/2 cups sugar
1/2 cup water
1 pinch salt

METHOD

- 1 Place the egg whites in the mixer bowl, making sure bowl is dry and clean. Attach the wire whisk to mixer.
- 2 In a small saucepan with a candy thermometer attached, heat the sugar and water to 210°. Meanwhile, turn the stand mixer on speed 3 and start whipping egg whites. When the egg whites are almost at soft peaks, add the pinch of salt. Continue to heat sugar and water to 240°. This is soft ball candy stage.
- 3 With mixer still on, carefully pour the hot sugar liquid into egg whites. Go slow and be consistent.
- 4 After all sugar mixture is added, increase to speed 4 and beat until the stainless bowl is cool to touch, about 5 minutes.
- 5 Scrape meringue onto pie quickly. (Once the meringue sets up, it becomes hard to work with. If this happens, just put back into mixer and whip until stiff peaks form again.)

SERVING SUGGESTION

This meringue sets up perfectly and never weeps. The quantity here will do one enormous "mile-high" pie, or 2 average. This also works great for a Baked Alaska.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Angel Food Cake

Makes 12-16 slices

INGREDIENTS

1 cup cake flour
1 1/2 cups powdered sugar
12 large egg whites
1 1/2 teaspoons cream of tartar
1 cup sugar
1/4 teaspoon salt
2 teaspoons vanilla

METHOD

- 1 Preheat oven to 375°.
- 2 Mix flour and powdered sugar together in a small bowl.
- 3 In the large bowl of the stand mixer with the whisk attached, beat egg whites on medium speed until foamy.
- 4 Add cream of tartar and a pinch of the sugar. Increase speed. When soft peaks start to form, slowly drizzle sugar into whites, about 3 tablespoons at a time. Beat just until whites are stiff and glossy; do not overbeat.
- 5 Add salt and vanilla to mixture and lower speed. With mixer still on low speed, gradually add flour mixture, about 1/4 cup at a time.
- 6 Scrape batter into an ungreased tube pan. Run spatula through the batter to break up any bubbles. Bake for 30-35 minutes or until cake feels dry and top springs back.
- 7 Invert cake pan on a bottle or funnel until cool. Remove from pan.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Chocolate Ganache

Makes enough for (1) 9 inch cake

INGREDIENTS

1 cup heavy cream
2 cups chocolate morsels, chopped

METHOD

- 1 In a heavy-bottomed saucepan, heat cream to small bubbles. Cover pan.
- 2 Remove pan from heat and add chocolate. Stir constantly with a whisk until smooth and glossy.
- 3 Allow to cool until the consistency of heavy cream or molasses, then pour over cake or use as desired.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Black & White Cake

Serves 8

INGREDIENTS

1 package chocolate cake mix, with ingredients according to the box
1 cup sugar
1/2 cup water
6 large eggs
2 cans sweetened condensed milk
2 cans whole milk, measured by empty condensed milk containers

METHOD

- 1 Preheat oven to 350°.
- 2 Prepare chocolate cake mix according to box in the large bowl of the stand mixer fitted with flat beater. Set aside; do not put into pan yet.
- 3 Spray 9-inch springform pan with nonstick cooking spray.
- 4 In a nonstick skillet, brown sugar and water until it turns to a beautiful caramel color. Pour into the base of prepared cake pan.
- 5 In a separate bowl, prepare custard by mixing eggs well with the milks.
- 6 Pour chocolate cake mix into the cake pan. Top with the custard. Do not move pan for at least 5 minutes while custard sinks to bottom of pan.
- 7 Fill a larger baking pan with 1 inch of water. Wrap the springform pan well with aluminum foil; place in water bath. Bake in water bath for 1 hour or until cake is firm.
- 8 When cake is cooked through, allow to cool on wire rack. Invert cooled cake onto platter and remove springform pan. The custard will be on top of the chocolate cake.
- 9 Serve chilled.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Raspberry White Chocolate Blondies

Serves 8

INGREDIENTS

1/2 cup margarine or butter, room temperature
1/2 cup dark brown sugar, firmly packed
1/2 cup granulated sugar
2 whole eggs, well beaten
1 cup flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1 cup raspberry preserves
1 cup white baking chips

METHOD

- 1 Preheat oven to 350°.
- 2 Prepare a 9 x 13 baking pan by spraying well with nonstick cooking spray.
- 3 In the bowl of stand mixer with flat beater attached, thoroughly cream together butter and sugars. Add eggs, one at a time, mixing well.
- 4 In a separate bowl, sift together flour, salt and baking powder.
- 5 With mixer running, gradually add flour mixture to butter mixture.
- 6 Pour batter evenly into prepared pan, spreading out well. Spoon raspberry preserves on top of batter. Sprinkle chips evenly around.
- 7 Bake for 30-35 minutes. Let cool before cutting into bars.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Marshmallows

Makes 20-30

INGREDIENTS

- 1 cup cornstarch, divided
- 2 cups sugar
- 2 cups light corn syrup
- 1 cup water, divided
- 3 heaping tablespoons of unflavored gelatin
(or 7 individual packages of Knox unflavored gelatin)
- 4 large egg whites
- 2 tablespoons vanilla
- 1 teaspoon butter extract

METHOD

- 1 Sift 1/2 the cornstarch onto a cookie sheet with raised edges. Set aside.
- 2 In a small saucepan, combine sugar, corn syrup and 1/4 cup of water. Set aside.
- 3 In bowl of stand mixer, dissolve gelatin into 3/4 cup water.
- 4 Bring saucepan with sugar mixture to a boil. Over medium-high heat, bring sugar mixture to 238° while watching candy thermometer. This is soft ball candy stage.
- 5 Place whisk on stand mixer. Add the syrup mixture to the gelatin and water mixture on low speed. Add the egg whites, followed by the vanilla and butter extract and whip on highest speed for approximately seven minutes or until the mixture has risen to the top of the bowl.
- 6 Spread mixture onto cornstarch-lined cookie sheet. Evenly sift remaining 1/2 cup of cornstarch on top. Let cool for 1-2 hours
- 7 While coating knife with cornstarch, cut into squares and store in an airtight container. Marshmallows will keep for up to 3 weeks.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Café Pastry Chef

Linzer Cookies

Makes 2 dozen cookies.

INGREDIENTS

- 1 1/2 cups hazelnuts
- 2 sticks butter
- 2/3 cup sugar
- 1 large egg
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 cup jam
- powdered sugar, for dusting

METHOD

- 1 Preheat oven to 350°.
- 2 Spread the nuts onto a cookie sheet and place in oven for 3 to 5 minutes, until you can smell the rich nut flavor. Let cool; then chop well with a food processor.
- 3 In the bowl of the stand mixer with flat beater attached, cream butter and sugar together until fluffy. Add egg, salt and vanilla.
- 4 In a separate bowl, sift together the flour and baking powder.
- 5 Add cooled chopped nuts and flour mixture to the mixer and beat until a dough ball forms. (Less than a minute on speed 2.)
- 6 Form a large dough ball; wrap with plastic wrap. Refrigerate at least 2 to 3 hours.
- 7 When ready to bake, preheat oven to 325°.
- 8 Remove dough from refrigerator. Cut into two equal pieces. Roll out one of the pieces of dough by placing it between two slices of parchment paper. Roll until about 1/8-inch thick. Repeat with other dough half.
- 9 Slowly pull off the top piece of parchment paper only. Using a 2-inch biscuit cutter or a linzer cookie cutter, cut out cookies, removing the extra dough. Keep cookies on the bottom piece of parchment paper for baking.
- 10 Repeat with the other rolled dough. These will be the top cookies, so you need to cut out the center with a small round cutter. (HINT: The top of a vanilla extract bottle is the perfect size.)
- 11 Keep cookies on parchment paper; place on cookie sheet. Bake 20 to 25 minutes.
- 12 When cookies are cool, spread or pipe jam onto bottoms. (Try these with a variety of jams or preserves to make a colorful platter.) Top with cookie that has the cutout, and dust with powdered sugar.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Café Pastry Chef

Wolfgang's Three Nut Cookies

Makes 20-30 cookies

INGREDIENTS

4 sticks butter, softened
1/2 cup dark brown sugar
1 cup toasted hazelnuts, chopped*
1 cup toasted pecans, chopped*
1 cup toasted almonds, chopped*
3 cups all-purpose flour
1 teaspoon salt
2 teaspoons vanilla
powdered sugar, for dusting

METHOD

- 1 Preheat oven to 350°.
- 2 Line two large baking sheets with parchment paper.
- 3 In stand mixer with the flat beater attached, cream butter and brown sugar until smooth. Stop mixer and scrape down sides of bowl. Add nuts. Mix well.
- 4 Sift together flour and salt. Tilt mixer head back and add sifted flour and salt. Mix well, about 30 seconds.
- 5 With a teaspoon, form the dough into small ovals and place about 1 1/2 inches apart on baking sheets.
- 6 Bake 20 minutes or until golden brown. Remove from oven and let cool. Dust the cookies well with powdered sugar before serving.

***HELPFUL HINT:** To toast nuts, preheat oven to 350°. Spread the nuts onto a cookie sheet and place in oven for 3 to 5 minutes, until you can smell the rich nut flavor. Let cool; then chop well with a food processor.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Café Pastry Chef

Frozen Strawberry Mousse

Serves 8

INGREDIENTS

1 1/2 quarts strawberries, hulled
2 large egg whites
2 tablespoons sugar
3 tablespoons water
6 tablespoons sugar
1 cup heavy cream, whipped
Grand Marnier, for sauce

METHOD

- 1 Reserve 8 - 10 strawberries for sauce. Pureé the rest in a food processor and chill.
- 2 In the mixer bowl with the whisk attached, whip the egg whites on speed 3 until soft peaks form. Slowly add the 2 tablespoons of sugar and continue to beat until shiny stiff peaks form.
- 3 In a small sauce pan with a candy thermometer, heat the water and 6 tablespoons of sugar to 240°, which is soft ball candy stage.
- 4 Slowly pour the hot candy liquid into the egg whites with the mixer on speed 3. Continue to beat until the bowl is cool to the touch.
- 5 Combine egg whites with 1 1/2 - 2 cups of strawberry pureé. Fold in the whipped cream. Check for sweetness.
- 6 Pour into a 5- or 6-cup mold or 8 small individual molds. Freeze overnight.
- 7 Strain remaining strawberry puree and perfume with Grand Marnier.
- 8 Before serving, place molds in refrigerator for 30 minutes.

PREPARATION

To serve, unmold mousse onto dessert plate and surround with sauce. Garnish with a berry.

Recipe courtesy Wolfgang Puck, Modern French Cooking for the American Kitchen (Houghton Mifflin Co., 1998)

Wolfgang's Sachertorte

Serves 10

INGREDIENTS

1 pound bittersweet chocolate, cut into small pieces
2 ounces unsweetened chocolate, cut into small pieces
8 ounces unsalted butter
3/4 cup sugar
12 large eggs, separated
1 teaspoon vanilla extract
2 tablespoons sugar
1/2 teaspoon salt
flour for dusting pan
filling and glaze ingredients (see recipe)

METHOD

- 1 Preheat oven to 350°.
- 2 Butter and flour a 9-inch springform pan.
- 3 In a double boiler, melt the chocolates.
- 4 In mixer bowl fitted with flat beater, cream butter, 3/4 cup of sugar, the egg yolks and vanilla. Add melted chocolate. Remove to another bowl.
- 5 Place egg whites in thoroughly cleaned and dry mixer bowl with the whisk attached. Beat egg whites and salt on speed 3 until stiff peaks form. Add the 2 tablespoons sugar to the whites with the machine running.
- 6 Gently fold 1/3 of the egg whites into the chocolate mixture to lighten it. Fold in the remaining egg whites, gently yet thoroughly.
- 7 Turn cake batter into prepared cake pan. Bake for 1 hour. To check for doneness, insert a toothpick gently into cake. It should come out dry. Remove the ring from the cake and cool on a rack.
- 8 To make the filling, place one cup apricot preserves and 1 tablespoon apricot brandy in food processor and process until smooth. Set aside until ready to use.
- 9 When cake is cool, slice in half horizontally to make two layers. Spread two thirds of the apricot filling on the bottom layer. Place the second layer on top and lightly brush the entire cake with a thin layer of preserves.
- 10 To make the glaze, melt 10 ounces bittersweet chocolate and 2 tablespoons butter in a double boiler. Remove from heat and cool until it reaches glazing consistency. Spread over cake and chill.
- 11 Remove Sachertorte from refrigerator 1 hour before serving.

Recipe courtesy Wolfgang Puck, *Adventures in the Kitchen* (Random House, 1991)

Caramel-Pecan Rolls

Makes 12 rolls

INGREDIENTS

4 cups bread flour	1/2 cup butter
1 package active dry yeast	2 tablespoons light corn syrup
1 cup whole milk	2 cups pecans halves
1/3 cup sugar	1/2 pod vanilla bean, scraped
1/3 cup butter	1/2 cup pecans, chopped
1 teaspoon kosher salt	3 tablespoons butter, melted
2 large whole eggs	1/2 cup granulated sugar
3/4 cup light brown sugar	1 teaspoon ground cinnamon

METHOD

- 1 In the mixer bowl of the stand mixer with the flat beater attached, mix 2 cups of flour and the yeast on speed 1, until mixed.
- 2 In a medium saucepan over medium heat, heat milk, butter, 1/3 cup sugar and 1/3 cup butter to 115-120°, stirring constantly. (Use a candy thermometer to check temperature.)
- 3 Pour milk mixture into flour mixture in mixer bowl. Add eggs. Scrape sides of bowl down. Beat mixture for 30 seconds on speed 1, then 3 minutes on speed 3.
- 4 Remove the flat beater and replace with dough hook. With mixer on speed 1, add remaining flour. When incorporated, turn to speed 3 and beat for 5 minutes.
- 5 Remove dough from bowl. Tuck the dough into a firm ball and place into a well buttered bowl. Cover with a clean towel and place in a draft-free area for at least 1 hour, until doubled in size.
- 6 When the dough ball has doubled in size, punch it down and let rest, covered, for 10 minutes.
- 7 In a 12-inch chicken fryer over medium heat, melt 1/2 cup of butter with 3/4 cup brown sugar and 2 tablespoons corn syrup. Scrape the inside of vanilla bean into the caramel mixture. Add the 2 cups of pecans and mix well. Remove from burner and reserve.
- 8 Mix the remaining chopped pecans, melted butter, 1/3 cup sugar and the cinnamon. Set aside.
- 9 Lightly flour a work space. Roll out dough ball to an approximately 9 X 18-inch rectangle.
- 10 Spread the cinnamon sugar mixture over dough.
- 11 Roll the long side up jelly-roll style; this will make an 18-inch roll. Slice the roll into 1-inch slices. Place slices in a 12-inch ovenproof skillet. Cover and let rise again for another 30 minutes.
- 12 Preheat oven to 375°.
- 13 Uncover pan and bake in preheated oven for 20 minutes.
- 14 After removing from oven, place a large plate over the top of the pan and invert. Leave for several seconds so all caramel and pecans release. Serve warm.

Recipe courtesy Debra Murray, *Wolfgang Puck HSN Guest Host*

Walnut Bread

Makes (2) 1-1/2 lb loaves, approx 16-20 slices

“THE SPONGE” INGREDIENTS

2 cups unbleached all-purpose flour
1/2 tablespoon dry yeast
1 1/4 cups lukewarm water

“THE SPONGE” METHOD

- 1 Place flour in mixer bowl with the flat beater attached.
- 2 Dissolve the yeast in 1/4 cup of water at 115 -120°. Add the dissolved yeast into the mixer bowl and beat on low. Add the remaining water to mixture. When a smooth batter is achieved, remove the beater and cover the bowl with plastic wrap. Let sit at room temperature for 2 1/2 to 3 hours or place in the refrigerator overnight.

THE DOUGH INGREDIENTS

1 tablespoon dry yeast
1 3/4 cups lukewarm water
2 cups rye flour
2 cups stone-ground whole wheat flour
2 cups unbleached flour
The Sponge (above)
1 1/2 tablespoons salt
2 tablespoons honey
1 cup walnuts, chopped

“THE DOUGH” METHOD

- 1 Dissolve the yeast into 1/4 cup of warm water at 115 -120 degrees.
- 2 Add the newly dissolved yeast ,1 1/2 cups of water and the flours to The Sponge.
- 3 With the dough hook attached, knead the ingredients on speed 3 for 5 minutes. You should have a smooth, elastic ball. If the dough seems too wet, add a little more flour.
- 4 Cover the bowl with plastic wrap and let rise for 3 hours more, until tripled in bulk.
- 5 Lightly flour a work surface and scatter 1/2 cup of nuts onto flour. Turn dough out onto nuts and sprinkle the dough with the remaining nuts. Knead by hand until all of the nuts are combined with dough.

Walnut Bread (continued)

- 6 Butter 2 loaf pans or molds. Divide the dough in half and shape loaves to fit each pan. Cover loosely with plastic wrap and let rise at room temperature until doubled in bulk.
- 7 Preheat oven to 450°.
- 8 Using a razor blade or a very sharp knife, make a slash down the length of each loaf. Spray with water and place in hot oven. Spray twice more at 3-minute intervals.
- 9 Bake 20 minutes; reduce heat to 350° and bake an additional 20 to 25 minutes.
- 10 Remove the bread from the oven and turn off oven. Place breads on wire racks and place back in oven with door slightly ajar for 20 minutes longer to dry out bread.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

White Bread

Makes 2 loaves

INGREDIENTS

6 cups all-purpose flour
1 package dry yeast
2 1/4 cups milk
2 tablespoons sugar
1 tablespoon shortening
2 teaspoons kosher salt
melted butter

METHOD

- 1 In the mixer bowl with the dough hook attached, place 2 1/2 cups of the flour and the yeast. Set to speed 1 and blend for 1 minute until well blended.
- 2 In a saucepan over medium heat, heat the milk, sugar, shortening and salt to 115-120°. The shortening should be just melted, stirring constantly.
- 3 Add the milk mixture to the mixer bowl. Beat on speed 1 for 30 seconds, then for 3 minutes on speed 3.
- 4 Turn off the mixer and add the remaining flour. Mix on low for 1 minute then on speed 3 for 5 minutes.
- 5 Turn out onto a lightly floured board and form a ball. Dough should be smooth and elastic. Place in a greased bowl and cover with a clean tea towel. Let rise until doubled, about 1 1/4 hours.
- 6 When doubled in size, punch down and place on a lightly floured board. Cut dough in half and let rest 10 minutes more.
- 7 Grease two bread pans. Tucking sides of bread dough under to form a smooth log, place dough into loaf pans. Brush with melted butter and let rise again until doubled, about an hour.
- 8 Preheat oven to 375°.
- 9 Bake for 45 minutes or until done. Remove from pans and cool on wire rack.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Buttermilk Biscuits

Makes 20 to 22 biscuits

INGREDIENTS

2 3/4 cups all-purpose flour
1 1/2 tablespoons sugar
1 tablespoon plus 1 teaspoon baking powder
3/4 teaspoon salt
1/4 teaspoon baking soda
10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces
1/4 cup minced onion
1 tablespoon chopped fresh or 2 teaspoons dried thyme
1 cup buttermilk
1 or 2 tablespoons milk or cream
1/4 cup grated Parmesan cheese, optional

METHOD

- 1 In bowl of stand mixer fitted with flat beater, combine the flour, sugar, baking powder, salt, and baking soda on low speed. Add the butter, onion, and thyme. Mix on speed 4 until the mixture resembles fine meal. Reduce speed to 2 and slowly add buttermilk. Continue mixing until dough comes together. Remove flat beater; attach dough hook and continue to knead on speed 3 until round ball is formed.
- 2 Turn out onto a well-floured work surface and roll out dough to about 1-inch thickness. With a 2-inch cookie or biscuit cutter, cut out about 20 to 22 biscuits. Arrange the biscuits, as cut, on a parchment-lined baking sheet. Refrigerate for at least 1 hour, up to 24 hours.
- 3 Preheat the oven to 350°.
- 4 Brush the top of each biscuit with milk or cream and sprinkle with the Parmesan cheese, if desired. Bake 25 to 30 minutes, until lightly golden.

PRESENTATION

Delicious by themselves, these biscuits are great with soup or served with butter and honey, or your favorite preserves.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Olive French Bread

Makes 2 Baguettes

INGREDIENTS

5 cups plus 2 teaspoons bread flour, divided
2 cups cold water
1 1/2 packages yeast
4 ounces nicoise olives, pitted and sliced
2 teaspoons salt

METHOD

- 1 Insert the dough hook into the stand mixer; put 5 cups flour and water into mixer bowl. Beat on speed 1 for 4 minutes.
- 2 Sprinkle yeast over dough, increase speed to 2 and beat for 4 minutes longer.
- 3 Toss the olives with the 2 teaspoons of flour, add to the dough with the salt and mix 2 minutes longer.
- 4 Remove bowl from stand and cover with a clean tea towel; let rest for 15 minutes.
- 5 Turn the dough out onto a lightly floured surface. Lightly knead into a ball, and let rest, covered, for 45 minutes.
- 6 Punch out the air, cut dough in half (about 21 ounces each half), and shape into two baguettes. Place the loaves on one or two baking trays and sprinkle with flour. Cover with towel, and let rest for 45 minutes.
- 7 Preheat the oven to 400°.
- 8 With a single-edge razor blade or a very sharp knife, make a slash down the center of each loaf. Carefully slide the breads onto a baking stone and bake for 9 minutes. Spray with water and continue baking until the bread is well browned, about 1 hour 10 minutes longer.
- 9 Cool on wire rack.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Banana-Nut Quick Bread

Makes (2) 8 inch loaves, approx 16 slices

INGREDIENTS

3 ripe bananas
1 cup walnuts
1/4 cup shortening
1/2 cup sugar
1/2 cup light brown sugar
2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 large egg
1 teaspoon grated orange peel
1 tablespoon banana liqueur, optional

METHOD

- 1 Preheat oven to 350°.
- 2 Place nuts in a baking tray and toast for 15 minutes, then chop coarsely.
- 3 In the mixer bowl with the flat beater attached, place the bananas, nuts and shortening. Cream until smooth on speed 3.
- 4 Add all remaining ingredients and mix on speed 1 just until blended, about 30 seconds.
- 5 Spray two 8-inch bread pans with nonstick spray, (or you may use a Wolfgang Puck 2-quart saucepan). Pour batter into prepared pans. Bake for 55 - 60 minutes or until cooked through.
- 6 Cool slightly. Remove from pan. Allow to cool fully before slicing.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Sandwich Bread Ball

Serves 6

INGREDIENTS

1 box bread mix for bread machines (2 lb. size, yeast packet included)
1 cup warm water (80°)
2 tablespoons bread flour
1 tablespoon mustard
1 1/2 pounds thinly sliced deli meats: ham, salami and/or pepperoni
1/2 pound provolone cheese, thinly sliced
1 cup spinach leaves
kosher salt and caraway seeds, if desired

METHOD

- 1 In the mixer bowl, empty bread mix and sprinkle with yeast. With the dough hook attached, slowly mix the flour and yeast on speed 1.
- 2 With mixer still on, slowly pour the water into the flour mixture. Increase mixer speed to 3 and mix for 5 minutes. (If the dough looks too wet, add up to 2 tablespoons of additional bread flour.)
- 3 Turn dough out onto lightly floured surface. Knead gently by hand while shaping into a ball. Ball should be smooth and elastic. Place the dough ball in a wellgreased bowl and cover with a tea towel until doubled in size, about 1 hour.
- 4 When dough is finished rising, punch down. Turn out onto a lightly floured surface. Let rest for 10 minutes.
- 5 Preheat oven to 375°.
- 6 Roll the dough flat and cut into 3 equal pieces. Roll the first piece to a 7- to 8- inch round. Spread half of mustard over dough; top with half of the deli meat, cheese and spinach. Alternate slices to give good color. Place ingredients evenly over entire dough, leaving a 1/2 inch edge.
- 7 Roll out another piece of dough, place it on top of meat, and crimp the outside edge of the bottom dough to the new dough. Top with remaining mustard, meat, cheese and spinach as in previous step.
- 8 Roll out the last dough ball, stretch over entire stack, and tuck under to close.
- 9 Sprinkle baking sheet with semolina or corn meal. Place the sandwich round on top. Brush round with eggwash, then sprinkle with kosher salt and caraway seeds, if desired. Bake in preheated oven for 50 minutes.
- 10 Remove from oven and let cool slightly. Cut into wedges and serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Regular Pasta Dough

Makes 1 1/2 pounds pasta.

INGREDIENTS

2 teaspoons salt
1 1/2 cups semolina flour
1 1/2 cups all-purpose flour
4 large eggs
2 tablespoons olive oil

METHOD

- 1 In the large bowl of the stand mixer, combine salt and flour.
- 2 Create a well in the middle of the flour. Crack the eggs and place them in well, pour oil on top of eggs.
- 3 Using stand mixer fitted with the dough hook, begin kneading the dough on speed 3, gradually increasing to speed 5 and kneading until a ball is formed.
- 4 Stop mixer and roll ball around bowl to gather all remaining flour. Continue to knead onto a lightly floured surface until a smooth ball is achieved. Wrap in plastic wrap and let rest at room temperature for 30 minutes.
- 5 Cut dough into 4 equal pieces and roll out 1 piece at a time, keeping the remaining dough wrapped until needed. Cut as desired, or form into 1-inch balls and process in the optional pasta attachment for this stand mixer.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Pizza Dough

Makes four 8-inch pizzas

INGREDIENTS

1 package active dry or fresh yeast
1 teaspoon honey
1 cup warm water (105° F to 115° F)
3 cups all-purpose flour
1 teaspoon kosher salt
1 tablespoon extra-virgin olive oil, plus more for brushing
Topping of your choice (see Pizza recipes online at www.wolfgangpuck.com, or in Wolfgang's latest cookbook, *Pizza, Pasta, and More*)

METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup of the warm water.
- 2 In a mixer fitted with a dough hook, combine the flour and the salt. Add the oil, yeast mixture, and the remaining 3/4 cup of water and mix on low speed until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 5 minutes
- 3 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. (When ready, the dough will stretch as it is lightly pulled.)
- 4 Place a pizza stone on the middle rack of the oven and preheat the oven to 500° F.
- 5 Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let it rest for 15 to 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- 6 To prepare each pizza, dip the ball of dough into flour, shake off the excess flour, place the dough on a clean, lightly floured surface, and start to stretch the dough. Press down on the center, spreading the dough into an 8-inch circle, with outer border a little thicker than the inner circle. If you find this difficult to do, use a small rolling pin to roll out the dough. Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 7 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minutes. Remember that the oven is very hot and be careful as you place the pizza into and out of the oven. Transfer the pizza to a firm surface and cut into slices with a pizza cutter or very sharp knife. Serve immediately.

Recipe courtesy Wolfgang Puck, *Live, Love, Eat!* (Random House, 2002)

Creamy Mashed Potatoes with Brown Onions

Serves 6-8

INGREDIENTS

2 1/2 pounds baking potatoes, peeled and cut into chunks
8 tablespoons unsalted butter, cut into small pieces
1/2 cup heavy cream, brought to a boil
1 teaspoon salt
1 pinch freshly ground white pepper
1 pinch freshly ground nutmeg
vegetable oil for frying
1/2 pound onions, sliced in thin rings
all-purpose flour, for dredging

METHOD

- 1 In a saucepan, cook the potatoes in lightly salted water to cover, until tender. Drain well.
- 2 Place the potatoes in the mixer bowl with the flat beater attached. Add butter, heated cream, salt, white pepper and nutmeg. Mash the potatoes on speed 2 until well blended.
- 3 Place 2 inches of water in a stock pot or dutch oven. Place the potatoes in the stainless bowl over boiling water to keep warm. Cover the bowl with a towel or lid to keep the heat in.
- 4 Dredge the onions in the flour.
- 5 Heat the oil in a deep fryer or a fry pan. When the oil reaches 350°, shake off excess flour then drop the onions into the hot oil and fry to golden brown.
- 6 Remove onions from oil and drain on a paper towel. Season lightly with salt.

SERVING SUGGESTION

Spoon some of the mashed potatoes onto plates and top with french fried onions.

Recipe courtesy Wolfgang Puck, *Live, Love, Eat!* (Random House, 2002)

