RECIPES & TIPS

Because true happiness is homemade



ENGLISH

ANKARSRUM®



SWEDISH QUALITY
SINCE 1940.

H O M E. M A D E.

How is it that mum's or dad's food always
tastes better? A question that is hard to answer,
but one thing is sure: the answer has less to do with
the actual recipe than you would think,
and more to do with memories.

At Ankarsrum we believe that food made at home tastes better.
And that the tools we use should be durable, hardworking and of
the utmost premium quality. It's as simple as that.

There is pride to be found in making something
from the ground up and serving it to your friends and family.
It's what makes a home. What helps shape new memories.
Just like your parents' cooking helped shape yours.

Ankarsrum Assistent Original.

Home. Made.

Home-made

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Tip!

More languages are available here:
www.ankarsrum.com/group/recipebook



A

GREAT CHOICE

LET US TELL you about a machine.
Not just a machine, but a really, really
tough one. A machine that will inspire you
and make it fun and easy to make your
own sausages, bake sourdough bread and
whisk the cream for your birthday cake.

A machine that doesn't break, even when
the work is tough. A machine that has been
around for more than 80 years and
just keeps getting better.

Let us tell you about Assistent Original.

From Ankarsrum.

Get started

KNEADING DOUGH

USE TWO ATTACHMENTS



» First, choose between the Dough Roller or the Dough Hook. See below for tips on which to choose for your recipe.

» Either way, you should also use the Dough Knife, which scrapes the inside of the bowl. The Dough Knife helps bring dough towards the middle of the bowl where it is processed by the roller or hook. The Dough Knife has a fixed position.



» When you make dough in the Ankarsrum, always add liquids first, regardless of the recipe. Then add the dry ingredients. Flour should be added gradually.

» The recipes in our recipe book and on ankarsrum.com are developed and adapted for the Ankarsrum and its accessories. When using recipes from other sources, you can usually use less flour than what the recipe calls for, because the Ankarsrum has a unique way of kneading the dough.

LOCK AND ADJUST THE ARM

» For kneading dough, attach either the roller or the hook on the arm of the machine.

» The arm is movable and can be locked in different positions. Remember that when locking the arm, it can/should still move freely to the center. The optimal position depends on whether you use the Dough Roller or the Dough Hook, the hydration of the dough and the volume.

» The arm is locked using the base knob.

» To help dissolve yeast, or if added ingredients get stuck in the middle of the bowl, you can move the arm manually by pulling it towards you.

LOCKING THE ARM WHEN USING THE DOUGH HOOK



» When using the Dough Hook, center the arm and lock it in position once you have added the flour. The arm will still move freely to the center.

» You may need to adjust the position of the Dough Hook during kneading.

Tips!

If you make a dough with 1 1/2 liters or more of dough liquid, you should divide the dough in half and leave it in two separate bowls for fermentation.

LOCKING THE ARM WHEN USING THE DOUGH ROLLER



» When using the Dough Roller, adjust the arm as needed when the dough starts coming together and thickening.

» When the arm is locked, it should prevent the roller from working its way back to the side of the bowl. However, the arm can still move freely to the center.

» Where to position the arm and the roller for your particular recipe depends on the hydration level and volume. You want it close enough that it applies gentle pressure on the dough as it passes between the roller and the side of the bowl. But you don't want it so close that the dough makes the arm move back and forth a lot.

WHEN AND HOW TO USE THE DOUGH ROLLER



» The Dough Roller is versatile and can be used with almost any recipe, but it is always recommended for making buns or stiffer doughs with butter. It can also be used for big batches of cookie dough.

» **When using fresh yeast:** Add dough liquid first and then the yeast. Set on low speed, and pull the arm towards you a couple of times to make sure the yeast has dissolved properly. Then add the flour, together with any seasoning. Wait to add salt until the last minutes of kneading when using fresh yeast. The salt helps preserve already formed gluten threads, but it can inhibit their formation if it is added at the same time as the yeast. Remember to add flour gradually, not all at once. This keeps the dough from getting too dry.

» **When using dry yeast:** Add the salt first.

» If you are baking buns, add soft butter in small pieces for best results, only after other ingredients have been mixed.

» Work at low speed, and when you see the dough starting to move up along the inside of the bowl, lock the arm. Locking the arm gives the dough space to knead without being pressed out of the bowl. You may need to adjust the roller several times during kneading.

» Set the timer to 8-10 minutes and let the Ankarsrum knead the dough. During this time, it will gradually come together into a smooth dough.

Watch our video on how to get started with your Ankarsrum. It provides basic information and usage tips.

Read and learn more in our knowledge bank here:
www.ankarsrum.com/knowledge-bank

WHEN AND HOW TO USE THE DOUGH HOOK



» The Dough Hook is designed for kneading large and heavy doughs with high hydration, such as Sourdough or Ciabatta.

» Attach the Dough Knife and the Dough Hook, without locking the arm.

» Add dough liquid first and then yeast, set on low speed, and pull the arm towards you a couple of times to make sure that the yeast has dissolved properly. Then add flour and any seasoning. Remember to add flour gradually, not all at once. This keeps the dough from getting too dry when you use the hook.

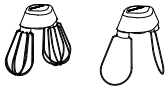
» Unlike the Dough Roller, which kneads by folding the dough inward, the Dough Hook stretches and extends it.

» When flour is added, center the Dough Hook and lock it in that position. You may need to adjust the position of the Dough Hook during kneading.

» **When using dry yeast**, add the salt first.

» **When using fresh yeast**, wait until the last minutes of kneading to add the salt. The salt helps preserve already formed gluten threads, but it can inhibit their formation if it is added at the same time as the yeast.

WHEN AND HOW TO USE THE WHISKS



» The right whisk makes a difference. Our Balloon Whisks create perfectly fluffy cream and meringues, and our Cookie Whisks gently mix cake batter, pie dough and frosting.

» It is important to assemble the whisks properly – you hear a "click" when the whisk is in place.

» Volume capacity: cream (3-27 oz.), egg whites (2-20 eggs), pancake batter (17 oz. to 2.5 quarts), sponge cake mix (1-3 batches).

» The Beater Bowl and Balloon Whisks function like an electric whisk.

Balloon Whisks – For loose batters and meringue

» The Beater Bowl with Balloon Whisks are ideal for making looser and fluffy batters such as sponge cake, cake base, pancake batter or meringue.

» Remember to clean the bowl properly, preferably with lemon, before making meringue.

» Start at low speed and increase gradually. If you have a lot of batter, use the bowl cover to prevent splashing.

» If you don't think everything is mixed well, turn up the speed and then turn it down again to the desired speed.

» The Beater Bowl can withstand heat and can whisk all types of meringue.

Cookie Whisks – For cookies, shortbread and frostings

» The Beater Bowl together with Cookie Whisks are ideal for making shortbread, cookies or mix topping with room temperature butter or cream cheese.

» If you are going to make a very large batch of short crust pastry, you can also use the bowl together with Dough Knife and Dough Roller.

» It is important to always use room temperature butter. If a recipe requires refrigerator-cold butter, we recommend freezing the butter first, then grating it before use.

» If you don't think everything is mixed well, turn up the speed and then turn down again to the desired speed.

FLOUR 

» Gluten is found in different amounts in different types of flour. Bakers refer to a flour with less gluten as "weak," and one with more gluten as "strong."

» A weak flour, for example cake flour and pastry flour, is best for soft cakes, pie crusts and cookies that are airy or crispy. A stronger flour, like all-purpose flour and bread flour, is best for pizza dough or other Italian breads, as gluten provides greater elasticity. In general, wheat flour is an example of a weak flour, while durum wheat is a strong flour.

HYDRATION 

» Hydration in bread baking refers to the flour's ability to absorb liquid. Depending on the flour's composition of starch and protein, it will have different capacities to absorb liquid.

Low hydration – low fluid absorption

» Low hydration flour, such as rye flour, creates a firmer dough that is easier to shape and cut. The dough ferments more slowly, and the bread is more compact.

High hydration – high fluid absorption

» High hydration flour, such as wheat flour, creates a dough that is sticky and more "difficult to work." Therefore, it will turn out best when it is kneaded for a long time in a machine. The higher the hydration, the softer the bread, with larger air holes and a thin, crispy exterior.

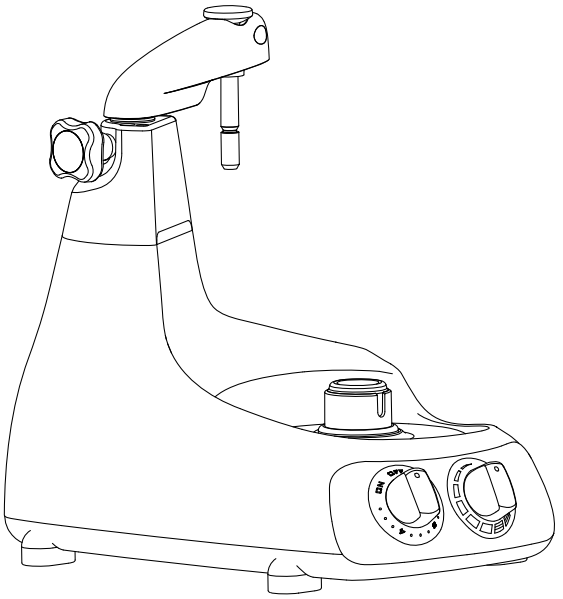
FERMENTATION 

» When flour and liquid are mixed, gluten threads form a network. During fermentation, carbon dioxide forms gas bubbles that are encapsulated by this network of gluten threads. The gas bubbles are what make dough expand and mature.

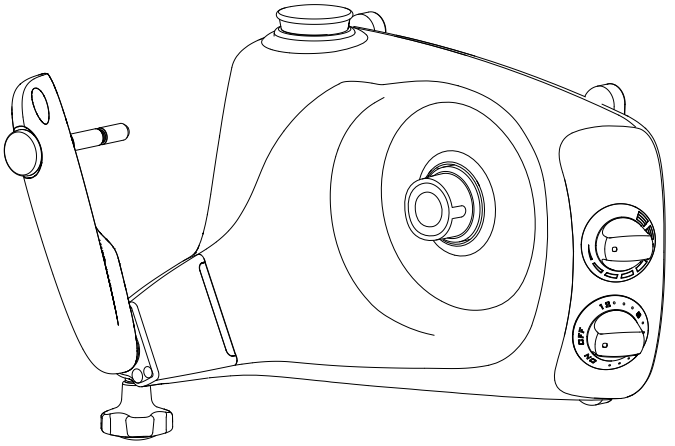
» Fermentation can be affected by various factors such as room temperature, temperature of the dough, humidity, ingredients, and time.

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POSITIONS



STANDING MACHINE



MACHINE ON ITS SIDE

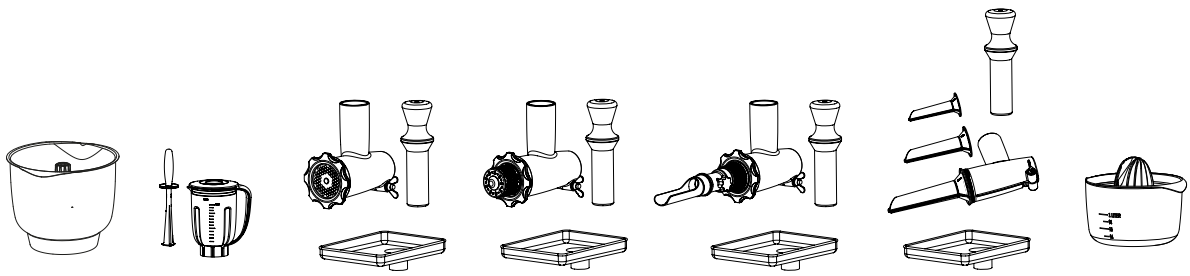
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ACCESSORIES



BASIC
Always included

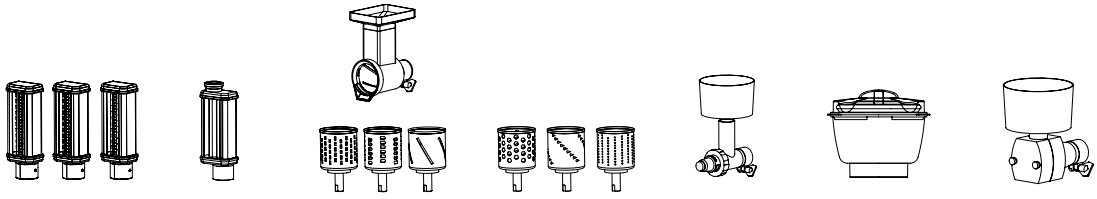
BOWL | **DOUGH KNIFE** | **DOUGH ROLLER** | **DOUGH HOOK** | **BEATER BOWL** | **BALLOON WHISKS** | **COOKIE WHISKS**



EXTRA

METAL BEATER BOWL | **BLENDER** | **MINCER** | **GRATER** | **STRAINER** | **SAUSAGE HORNS** | **CITRUS PRESS**

FETTUCCINE
SPAGHETTI
LASAGNETTE



EXTRA

PASTA CUTTERS | **PASTA ROLLER LASAGNA** | **VEGETABLE CUTTER** | **ADDITIONAL DRUMS** | **GRAIN MILL** | **ICE CREAM MAKER** | **FLAKE MILL**


Homemade
BREAD




MARELD

Japanese

MILK BREAD

This fluffy, light and buttery bread is perfect just as it is, or for toasting, sandwiches and more.

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 1 LOAF

250 ml lukewarm milk, 37 °C (98 °F)
1 tsp sugar
2 tsp dry yeast (7 g)
390 g all-purpose wheat flour
45 g sugar
1 tsp salt
1 egg + 1 egg yolk
75 g room temperature butter

BRUSHING

1 egg
1 tbsp milk
1 pinch of salt

BAKING

Neutral oil

FOR THE LOAF PAN

Room temperature butter

FOLLOW THESE STEPS

1. Mix lukewarm milk with 1 tsp sugar and dry yeast in a small bowl. Leave for 10 minutes for the yeast to bloom.
2. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
3. Add yeast mixture into the bowl and add all ingredients for the dough. Run on low speed for about 5 minutes. Increase to medium speed and knead the dough for another 5 minutes until the dough is shiny and smooth.
4. Place about 3 tbsp of neutral oil to the bottom of a bowl and place dough into the bowl. Wrap and leave to rise for 60 minutes.
5. Punch dough down, and then turn out onto a lightly floured surface, dividing into three equal pieces.
6. Generously grease a loaf pan with butter.
7. Roll out each piece of dough to about 15x30 cm. Fold over one long side to the middle and then fold over the other long side to the middle so you have a double folded dough. Roll up into a roll from the short side, pinch the seam together. Place the first dough roll seam side down in the middle of the loaf pan. Repeat and place a dough roll on each side of the center roll. There should be a small space between each roll so there is room to rise.
8. Cover with a kitchen towel and let the bread rise until doubled in size, about 45-60 minutes.
9. Set the oven to 180 °C (350 °F) convection or 200 °C (400 °F) regular mode.
10. Whisk eggs, milk and salt. Gently and thoroughly brush the bread.
11. Bake for about 18-20 minutes.

Tips!

Besides Japanese Milk bread, this dough also works well to bake as toast, burger buns or sausage bread.

New York style

BAGELS

Bagels are delicious simply topped with jam or a combination of cream cheese, salmon and spinach. If you have bagels left over, you can always toast them.

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS,
12 LARGE BAGELS

2 1/4 tsp dry active
or 25 g fresh yeast
500 ml water, 37 °C (98 °F)
45 g sugar
750 g wheat flour
2 tsp salt

BAKING

45 g neutral oil

TOPPING

1 beaten egg white
200 g optional seeds

FOLLOW THESE STEPS

1. Assemble with Bowl, Dough Knife and Dough Roller.
2. Heat the water to 37 °C (98 °F).
3. Crumble the yeast into the bowl, add the water and start the Ankarsrum on low speed until the yeast dissolves. To help the yeast dissolve, you can pull the arm back and forth a few times.
4. Add sugar and most of the wheat flour. Run at low speed for 5 minutes, add the rest of the flour and salt, increase to medium speed and run for another 5 minutes until you have a smooth dough.
5. Cover the bowl with the bowl cover and ferment for 30 minutes. Pour the dough on a floured surface and divide into 12 pieces. Roll into dough balls and push your thumb down straight through, press gently and stretch out so you get a big hole in the middle. Drizzle a little oil over a plate and move your bagels to the plate, leave to ferment under a kitchen towel for another 30-45 minutes.
6. Boil water in a large saucepan, then lower the heat to simmering. Carefully place one bagel at a time, simmering for about 1-2 minutes on each side. Then place the bagel on a kitchen towel.
7. Set the oven to 200 °C (400 °F) convection or 225 °C (500 °F) normal bake.
8. Line a baking sheet with parchment paper and add bagels, brush with egg whites and sprinkle with seeds.
9. Bake for about 20 minutes.

Tips!

If the hole has risen together, stretch out the hole in your bagel after they have soaked in water.

Do you want extra seeds on your bagel? Just place the seeds on a plate and dip the bagel in the seeds.





Crispy

BAGUETTES

Serve freshly baked baguettes with a good soup. Or, cut a baguette in half, add a tasty filling and you have a quick lunch at home or for your day trip!

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH HOOK

INGREDIENTS, 4 BAGUETTES

500 ml + 2 tbsp water
2 1/4 tsp dry active yeast
or 25 g fresh yeast
2 tbsp olive oil
1 tsp salt
660-720 g bread flour

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Hook.
2. In a small saucepan, heat the water to 37 °C (98 °F) if fresh yeast or to 41 °C (105 °F) if dry yeast.
   DRY YEAST: Add the water and yeast to the Ankarsrum bowl and mix on low speed till beginning to combine. Turn off Ankarsrum and let stand until foamy, about 10 minutes.
   FRESH YEAST: Crumble the yeast into the bowl, add the water and start the Ankarsrum at low speed until the yeast dissolves.
3. Add olive oil, salt and 1/2 of the flour. Mix on low speed until dough begins to come together. Possibly help the Ankarsrum by pulling a little on the arm a few times.
4. Slowly add remaining flour until 1 cup is left. If dough is too sticky, add a little flour at a time until a soft, but not sticky, dough is achieved.
5. Increase speed to between low and medium. Set timer for 5 minutes and let knead.
6. Cover the bowl with the bowl cover and let it rise until doubled in size, 1-2 hours.
7. Turn out the dough onto a floured surface without kneading it.
8. Divide the dough into four parts, shaping them into baguettes by spinning and pulling out each part. Place them on a baking sheet lined with parchment paper.
9. Cover the baguettes with a towel and let them rise for 30 minutes.
10. Preheat oven to 275 °C (525 °F).
11. Bake in the middle of the oven about 15 minutes.
12. Place baguettes on a wire rack to cool.

Tips!

If you want a crunchy crust on the baguettes, spray some water into the oven when you insert the bread. Open the oven door and release the steam after about 5 minutes.



Italian

FOCACCIA

Some cold cuts, some good cheeses and olives
together with a freshly baked focaccia – voilà, dinner is served.

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS,
1 FOCACCIA

2 1/4 tsp dry active yeast
or 25 g fresh yeast
400 ml water
50 ml olive oil
540 g bread flour
2 tsp salt

FOR THE PAN

3 tbsp olive oil

TOPPING

3 tbsp olive oil
5 small red onions
60 g black olives without core
Fresh rosemary
Flake salt

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. In a small saucepan, heat the water to 37 °C (98 °F) if fresh yeast or to 41 °C (105 °F) if dry yeast.
   DRY YEAST: Add the water and yeast to the Ankarsrum bowl and mix on low speed till beginning to combine. Turn off the Ankarsrum and let stand until foamy, about 10 minutes.
   FRESH YEAST: Crumble the yeast into the bowl, add the water and start the Ankarsrum with the Dough Roller right next to the edge at low speed until the yeast dissolves.
3. Add the oil, flour and salt. Mix on low speed, pulling the arm towards the middle as needed to help incorporate ingredients.
4. Increase speed to between low and medium, and lock the arm in place 1 inch (2-4 cm) from side of bowl. Set timer for 5 minutes and let knead.
5. Cover the bowl with the white bowl cover and let the dough rise for 40 minutes.
6. Brush a half-sheet pan with olive oil.
7. Put the risen dough directly onto the pan and flatten it with floured hands.
8. Let rise until doubled in size, about 30 minutes.
9. Preheat the oven to 225 °C (435 °F).
10. Divide the red onions in half and remove the outer skin. Make holes in the dough with your fingers and press down the red onion, olives and rosemary. Drizzle with olive oil and sprinkle with flake salt. Bake in the middle of the oven for about 25 minutes.
11. Let bread cool on a wire rack.

Tips!

Focaccia is a versatile canvas. Try a variety of different toppings: olives, feta cheese, thyme, sun-dried tomatoes, rosemary, grapes.

Gluten-free

BANANA BREAD

Banana bread is an all-time favorite that can be enjoyed for breakfast with a cup of coffee or tea, or a snack any time of day. This delicious bread is both gluten and egg free.

1 >>



MACHINE ON ITS SIDE



BLENDER

INGREDIENTS,

60 g mixed nuts or almonds

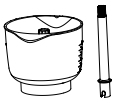
FOLLOW THESE STEPS

1. Set the oven to 200 °C (400 °F) convection or 220 °C (425 °F) on bake.
2. Line a loaf pan (approx. 15x35 cm/ pan for 1.8 L) with parchment paper.
3. Assemble the Ankarsrum with the Blender.
4. Finely chop all the nuts or almonds on medium speed. Save 3 tbsp for garnish.

2 >>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

INGREDIENTS, 1 LOAF

125 g gluten-free flour blend
45 g almond flour
35 g gluten-free oatmeal
1 tsp cinnamon
1 tsp ground ginger
1/2 tsp turmeric
1 tsp salt
2 tsp bicarbonate
3 ripe bananas
250 g plain yogurt

GARNISH

1 ripe banana
2-3 tbsp maple syrup

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Beater bowl and Cookie whisks.
2. Mix all dry ingredients in the Beater Bowl, including the chopped nuts.
3. Mash 3 bananas and pour into the flour mixture, add yogurt and whisk together on low speed to create a smooth batter.
4. Fill the loaf pan with the batter.
5. Slice a banana lengthwise into three slices.
6. Garnish with the banana slices, pressing them into the batter a little and drizzle maple syrup.
7. Sprinkle with chopped nuts and bake for about 45 minutes.
8. Allow the bread to cool before cutting it.

Tips!

Crumpling the parchment paper makes lining the loaf pan easy. You can smooth it out once it's in place.

Replace the nuts with pumpkin seeds and sunflower seeds for a nut-free option.

For a non-gluten free recipe you can substitute 150 g wheat flour for the gluten-free flour blend.





Chinese

MANTOU

Mantou is a soft, steamed bread that can be flavored in a variety of ways.
This version is filled with garlic and chives, for a beautiful accompaniment to your meal.

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, ABOUT 10 MANTOU

240 g wheat flour
2 tsp dry yeast, 4 g
300 ml lukewarm water
1/2 tsp salt

BAKING

1 tbsp neutral oil

FILLING

1 bunch green onions
1 bunch of chives
2 tbsp neutral oil
2 milliliter flake salt

GARNISH

Black sesame seeds
Chopped chives

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. Add flour and dry yeast. Start on low speed and add the water in two batches.
3. Add salt and run for at least 10 minutes until dough is well worked and glossy. Use the Ankarsrum timer.
4. Put the bowl cover on and let dough rise for 90 minutes, until double in size.
5. Rinse and finely chop green onions and chives.
6. In a pan, heat oil and cook mixture until onions are translucent.
7. Add salt. Set aside to cool.
8. Press a clenched fist into the dough and pour onto the counter.
9. Drizzle over 1 tbsp of neutral oil and knead by hand for at least 2 minutes.
10. Roll out the dough, approx. 30 to 40 cm (12 to 15 in), spread 2/3 of the onion oil over the dough. Fold in the long sides towards the middle, one over the other and roll lightly.
11. Cut 1 cm wide strips. Twist two strips together for form a twisted rope. Placing one end of the twisted rope on the counter, create a swirl pattern tucking the end of the rope under.
12. Place steam paper in a double bamboo basket, place your mantou at intervals in the basket, put the lid on and leave to rise for 30 minutes.
13. Place the bamboo basket on a saucepan filled with cold water that you start to boil. Let the mantou steam over boiling water for about 12-15 minutes with the lid on until they are firm.
14. Sprinkle with chopped chives and sesame seeds, serve immediately!

Tips!

When you make a three-layer rectangle, think of it as a three-part rectangle. Fold the short side over the middle. Then fold the second short side over the middle piece. You now have a smaller rectangle with three layers.



Homemade

BURGER BUNS

These super soft burger buns are very easy to make and are perfect for our home-ground burgers (p.39) and homemade pickles (p.65).

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MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 9 BUNS

2 1/4 tsp dry active
or 25 g fresh yeast
250 ml cold milk
2 tbsp olive oil
2 tbsp sugar
400 g flour
1 egg yolk
1 tsp salt

TOPPING

1 egg
1 tbsp water
1 pinch salt
Black sesame seeds

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. Crumble the yeast in the bowl, add milk and run on low speed until the yeast has completely dissolved.
3. Add olive oil, sugar, egg yolk and a little bit more than half of the flour. Run at medium speed for about 5 minutes.
4. Add remaining flour with the salt. Run for 10 minutes until you have a shiny delicious dough.
5. Pour out dough on floured surface and divide into 9 pieces (approx. 60 g). Roll in cupped palm towards the bench into even balls. Let the dough balls rise on a plate with parchment paper for about 90 minutes under a kitchen towel. Ferment to double size.
6. Set the oven to 210 °C (410 °F) convection or 225 °C (425 °F) normal bake.
7. Whisk eggs with water and salt. Carefully brush the buns and sprinkle with sesame seeds.
8. Bake for about 7-9 minutes until lightly browned. Cool on a wire rack.

Tips!

If you'd like to, you can grill the buns shortly before serving.



Your very own

SOURDOUGH BREAD

It takes time, planning and patience to make your own sourdough bread, but it's so worth it. A lovely crust and fluffy on the inside. Serve this fantastic bread with a large glass of green smoothie (p.99).

1 >>

SOURDOUGH STARTER

200 ml water
(40 °C/100 °F)
60 g all-purpose flour

FOLLOW THESE STEPS

DAY 1

1. Stir 100 ml of water with 30 g of flour in a clean glass jar with a snap lid, close the lid.
2. Place the sourdough starter in a spot in the kitchen where it is not too cold (for example on top of the refrigerator).

DAY 2 AND 3

3. Remove the lid and stir morning and evening, don't close the lid completely.

DAY 4

4. Remove the lid and stir.
5. Pour out almost all of the sourdough starter, but save what is left in the bottom of the jar and on the edges.
6. Feed with 30 g of flour and 100 ml of water (40 °C/100 °F), and stir.
7. Let the lid sit loosely on the edge.

DAY 5

8. Now the sourdough starter should be bubbly, doubled in size and ready to bake. If the sourdough base is not bubbly, leave it for another day or place it in a warmer spot.

Tips!

To know if the sourdough is still "alive", you can pour a spoonful of sourdough into a bowl of lukewarm water. If it floats, the sourdough is alive, but if it sinks, well then you have to wait another day or continue to feed it. Remember that the sourdough starter shouldn't be too cold when you want to get it started and it should be at room temperature to you make a dough.

2 →

2 >>


MACHINE IN STANDING POSITION


BOWL


DOUGH KNIFE


DOUGH HOOK

RYE SOURDOUGH BREAD, 1 LARGE BREAD OR 2 SMALL BREADS

280 g all-purpose flour
120 g rye flour
300 ml water
80 g room temperature sourdough starter (p.31)
2 tbsp honey
2/3 tbsp sea salt

FOLDING AND FERMENTING
45 g olive oil

FOLLOW THESE STEPS

1. Assemble Ankarsrum with Bowl, Dough Knife and Dough Hook.
2. Add the water and the sourdough starter to the bowl and run at low speed.
3. Add all-purpose flour, rye flour, salt and honey, run on low speed until the dough has just come together.
4. Put on the Bowl Cover and let the dough rise for about 60 minutes.
5. Grease the bottom of a plastic box with olive oil and pour over the dough. Lift the dough in each corner and fold over the dough towards the middle. Put the lid between each fold and repeat the folding three times at 30 minutes intervals.
6. Leave to ferment for about 4 more hours with the lid on, until double in size.
7. Pour the dough onto a lightly floured baking sheet paper, use a dough scraper. Sprinkle some flour on the dough.
8. Pull a little in a corner of the dough and fold it towards the edge, press a little in the middle and turn the dough 45 degrees. Repeat until your dough feels taut.
9. Turn the dough so that the fold is on the underside, flour and let rest under a kitchen towel for about 30 minutes.
10. Shape it into a loaf, by first flattening the dough slightly with floured hands. Fold in four corners towards the middle and press, then fold one edge towards the other.
11. Transfer the dough to a floured oblong leavening basket. Remember to place it upside down with the fold upwards in the basket, pinch the fold a little with your fingers. Cover with a kitchen towel and leave to rise in the fridge overnight.
12. Set the oven to 270 °C (520 °F) hot air and place the Baking Steel in the middle of the oven. Flour the baking spatula and place the bread on the spatula, brush off excess flour and make a cut over the bread on one side.
13. Slide the bread onto the Baking Steel and bake at 270 °C (520 °F) for about 15 minutes.
14. Lower the heat to 225 °C (440 °F). Bake until the bread has an internal temperature of about 96-98 °C (204-208 °F), about 30 more minutes.
15. Take out the bread and let it cool on a wire rack. The bread needs to rest for about 60 minutes before you cut it.





Mexican

TORTILLAS

Tortillas are quick and easy to make from scratch. Perfect for your favorite taco, or enjoy them hot right off the skillet, or as an accompaniment to our hummus recipe (p.57).

>>



MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 12 TORTILLAS

25 g fresh yeast (or 12 g active dry yeast)
500 ml cold water
50 ml olive oil
600 g all-purpose wheat flour
30 g cornmeal
1 1/2 tsp salt
1 tbsp honey

TOPPING

45 g olive oil
40 g chopped chives

FOLLOW THESE STEPS

1. Assemble Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. Sprinkle the yeast in the bowl, and add water. Run on low speed until the yeast has completely dissolved.
3. Add remaining ingredients. Run on medium speed for about 5 minutes.
4. Place on the bowl cover. Let rise for 90 minutes.
5. Turn dough out onto the counter. Divide into 12 pieces, roll into balls and let rest under a kitchen towel for 10 minutes.
6. Roll out into thin flat breads on a floured surface. Brush off excess flour.
7. Cook each tortilla in a dry, hot frying pan or skillet, about 1-2 minutes on each side. Place tortillas in a kitchen towel until serving.
8. Brush with a little olive oil and sprinkle with chopped chives.



Delicious

DINNERS





Home-ground

BURGERS

A classic burger is always a crowd pleaser. Serve them with homemade buns, pickled cucumbers and a side of colorful coleslaw.

1 >>



MACHINE ON ITS SIDE



VEGETABLE CUTTER



COARSE GRATING DRUM & SLICING DRUM

INGREDIENTS

COLESLAW

150 g cabbage
100 g carrots
50 ml white wine vinegar
1/2 tsp salt
95 g mayonnaise
100 g sour cream
1 tsp dijon mustard
Salt and pepper

FOLLOW THESE STEPS

1. Place the Ankarsrum on its side and assemble with the Vegetable Cutter and Slicing Drum.
2. Grate cabbage on medium speed.
3. Switch to the Coarse Grating Drum and shred carrots at medium speed.
4. Marinate cabbage and carrots for 2 hours in vinegar and salt. Drain in a colander.
5. Mix mayonnaise, sour cream and mustard in a bowl. Add carrots and cabbage.
6. Salt and pepper to taste. Keep in the fridge until serving.

Tips!

Preparing the coleslaw a day before serving adds extra flavour.

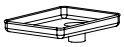
2 >>



MACHINE ON ITS SIDE



MINCER



FEEDER TRAY



PLUNGER

INGREDIENTS, 4 BURGERS

600 g chuck
Salt
pepper
1 potato, onion or carrot

TOPPINGS

Burger buns (p.29)
Pickled cucumber (p.65)
Your favorite vegetables

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Mincer and the hole disc of 6 mm. Secure the feeding table on the Mincer.
2. Cut meat into thick strips and mince at medium speed. Use the plunger to push down the meat.
3. Finish with half a raw onion, a potato or a piece of carrot to get all the meat out of the Mincer (mix with the minced meat).
4. Shape four burgers with your hands. Season with salt and pepper.
5. Fry or grill the burgers to desired doneness.
6. Serve the burgers with homemade buns, pickled cucumber and other toppings. Top with the coleslaw or serve it on the side.

Tips!

Use the 4.5 mm disc for finer mince. Maybe mince a little bacon into it as well. Absolutely no breadcrumbs or eggs, just pure meat!


ANKARSRUM
ANKARSRUM

A classic with mozzarella

PIZZA MARGHERITA

There is something special about preparing your own pizza and topping it with your favorite ingredients. Here is a classic version with tomato and mozzarella, but feel free to make it your own way.

>>



MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 6 SMALL PIZZAS OR 4 LARGE

PIZZA DOUGH

7 g fresh yeast
(1 tsp/3.5 g dry yeast)
500 ml cold water
800 g wheat flour
(preferably Tipo 00)
25 g flake salt

TOPPING

400 g finely crushed tomatoes
250 g mozzarella cheese
Arugula

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. Crumble the yeast in the bowl, add water and run on low speed until the yeast has completely dissolved.
3. Add flour and run on low speed for 5 minutes.
4. Add salt and run for another 5 minutes until dough is shiny and smooth.
5. Turn dough out onto the counter and divide into four pieces, roll them into balls and coat with olive oil. Place the balls on a plate and cover with plastic wrap, leave to proof in the fridge for 1-3 days.
6. Set the oven on maximum temperature and put a baking steel on the top grid. The steel should be in the oven for about 1 hour.
7. The last 10 minutes before you put in a pizza, set the oven on broil mode.
8. Take out the dough and press out on a floured countertop into rounds (the dough is enough for 6 small or 4 large pizzas).
9. Spread crushed tomatoes and add mozzarella cheese on top.
10. Transfer the pizza to the baking spatula and slide the pizza onto the baking steel. Bake for about 5-6 minutes, until done.
11. Serve with arugula.


ANKARSRUM
assistent
ORIGINAL

Homemade

PASTA DOUGH

Homemade pasta, an act of love that your friends and family will thoroughly appreciate.

>>



MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 4-6 SERVINGS

500 g durum wheat flour (finely ground semolina or pasta flour)
7 eggs
3 1/2 tbsp neutral oil

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the stainless steel bowl, Dough Knife and Dough Roller.
2. Add all the flour into the bowl and start the Ankarsrum at low speed.
3. Add one egg at a time.
4. Add the oil and pull the arm towards the center of the bowl as needed, to help incorporate the ingredients. Lock the arm 1 inch from the side of the bowl when the dough comes together. Set the timer for 8 minutes and let knead.
5. Place the dough on a floured baking surface and knead for a short time.
6. Cover and let rest in the refrigerator for at least 30 minutes.

Tips!

It's important to let the dough rest before it is rolled.



Delectable

VEGETARIAN LASAGNA

Filled with ricotta and spinach, made with fresh lasagna sheets and finished with a fresh tomato sauce. On page 43, you'll find the recipe for our always perfect pasta dough.

1 >>

INGREDIENTS,
6 SERVINGS

TOMATO SAUCE

2 tbsp olive oil
1 onion
3 garlic cloves
1 tsp dried thyme
1 tsp dried basil
1/2 tsp cayenne pepper
3 tbsp tomato paste
1 tbsp white wine vinegar
400 g strained tomatoes
100 g water
1 tbsp honey or 1 tsp sugar
Salt and black pepper
20 g fresh basil

FOLLOW THESE STEPS

1. Start the tomato sauce. Chop onion and garlic, and cook in a pan with olive oil until the onion is translucent.
2. Add tomato paste, spices and vinegar, simmer for a minute.
3. Add strained tomatoes, water and honey, stir and simmer on medium heat for about 30 minutes.
4. Season with salt and black pepper. Stir in fresh basil.

Tips!

Remember to always taste as you go along, so your finished lasagna is perfectly seasoned.

2 3 →

2 >>

BECHAMEL

3 tbsp butter
3 tbsp flour
500 ml milk
100 g cream
1/2 tsp salt
1 ml white pepper
1/2 tsp pimento

RICOTTA AND SPINACH FILLING

200 g ricotta
200 g fresh spinach leaves
1/2 tsp salt
Black pepper
120 g grated Parmesan

FOLLOW THESE STEPS

1. Start the bechamel. Melt butter in a saucepan.
2. Add flour and whisk constantly for about 30 seconds.
3. Pour in half of the milk and whisk until a smooth consistency.
4. Lower the heat and add remaining milk with cream, salt, white pepper and pimento. Continue whisking until creamy. Be careful not to burn.
5. Mix all ingredients for the ricotta filling.

3 >>



MACHINE ON ITS SIDE



PASTA ROLLER LASAGNA

LASAGNA SHEETS

1 batch pasta dough (p.43)

FOLLOW THESE STEPS

1. Place Ankarsrum on its side and assemble with the Pasta Roller.
2. Divide the pasta dough into 5 pieces.
3. Start Ankarsrum at low speed and feed the dough into the pasta roller. Start feeding at size 0, repeat 5-6 times, folding the dough twice each time.
4. Reduce the thickness of the dough step by step down to the 7, 1 mm position, which we recommend for the lasagna. Run the dough through each position 5-6 times, remembering to fold in between.
5. Let the lasagna sheets rest on a damp towel so they don't dry, cut with scissors into a size appropriate for your oven-safe bakeware.
6. Preheat oven to 180 °C (350 °F).
7. Start with a layer of tomato sauce and bechamel then pasta sheets, then a layer with ricotta filling and then pasta sheets. Repeat.
8. Top with a little tomato sauce, bechamel and grated cheese.
9. Bake for about 20-25 minutes (uncovered).

Tips!

Fold the sheets in half lengthwise before running through each setting to prevent tears and uneven shapes.





Pasta

LASAGNETTE WITH PESTO

Homemade pasta is always a treat,
especially when paired with pistachio and lemon pesto.

>>



MACHINE
ON ITS SIDE



PASTA ROLLER
LASAGNA



PASTA CUTTER
LASAGNETTE

INGREDIENTS

4 SERVINGS

1 batch pasta dough (p.43)
1 batch pistachio pesto (p.60)

GARNISH

Fresh basil
Grated Parmesan

FOLLOW THESE STEPS

1. Place the Ankarsrum on its side and assemble with Pasta Roller Lasagna.
2. Divide the pasta dough into smaller pieces. Start feeding the dough through the lasagna roller at size 0. Repeat 5-6 times, folding the dough twice each time.
3. Reduce the thickness of the pasta step by step until you reach position 6 (1.2 mm) which we recommend for lasagnette.
4. Run the pasta through 5-6 times on each setting, remembering to fold the dough between each time.
5. Change to Pasta Cutter Lasagnette.
6. Start Ankarsrum on low speed and feed the pasta through the cutter. Let the strips land on a generously floured table.
7. Boil directly in well-salted water or hang the pasta to dry. Cooking time approx. 2-3 min.
8. Drain the pasta water and pour the pasta back into the saucepan. Add pesto and mix until the pesto covers all the pasta.
9. Serve with grated Parmesan and fresh basil.

Tips!

Always use a lot of extra durum wheat flour when rolling pasta.



Steamed

BAO BUNS WITH FALAFEL AND SALAD

Pillowy soft and slightly sweet, these bao buns are easy to make and can be stuffed with your favorite filling. We like to serve them with falafel and Asian salad.

>>



MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 24 BUNS, 6 SERVINGS

1 batch falafel (p.53)
1 batch Asian salad (p.59)

STEAMED BAO BUNS

100 ml water, lukewarm
100 ml milk, lukewarm
3 tsp dry yeast
3 tbsp sugar
300 g all-purpose wheat flour
1/2 tsp baking powder
1/2 tsp salt
3 tbsp neutral oil
(+ oil for brushing)

TOPPINGS

Sliced cucumber
Sriracha mayonnaise
Cilantro
Chopped peanuts

FOLLOW THESE STEPS

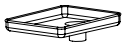
1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. Mix water, milk and dry yeast in the bowl, let the yeast sit to bloom for about 5 minutes.
3. Add remaining ingredients and mix on low speed for at least 10 minutes, until you have a smooth and glossy dough that doesn't stick to the sides of the bowl.
4. Add the bowl cover and leave to proof for 60 minutes to double size.
5. Turn dough out onto the counter and divide into 24 equal pieces.
6. Roll into dough balls and leave to rise for 30 minutes under a kitchen towel.
7. Meanwhile, cut 8x8 cm squares of parchment paper.
8. Roll out the dough balls into an oval shape, about 12 cm long. Brush with a little oil before folding over one edge towards the other from the long side.
9. Place each bao bun on a paper square and let rise for 30 minutes under a kitchen towel.
10. Steam your bao buns in a bamboo basket, about 10 minutes.
11. Fill your bao buns with Asian salad, falafel and sliced cucumber. Drizzle Sriracha mayonnaise over and garnish with cilantro and chopped peanuts.



Deep-fried

FALAFELS

It's not difficult but quite time consuming, so you'll need a little patience.
The result though is well worth the wait! Serve with bao buns (p.51) and Asian salad (p.59).

>>  MACHINE ON ITS SIDE  MINCER  FEEDER TRAY  PLUNGER

INGREDIENTS, 6 SERVINGS

500 g dried chickpeas
1 large onion
or 3-4 scallion stalks
40 g chopped parsley
4 cloves of garlic
1 1/2 tsp salt
2 tbsp falafel seasoning
75 g potato starch
2 tsp. baking powder
2 tsp. baking soda

DEEP-FRYING

Vegetable oil

FOLLOW THESE STEPS

1. Soak the chickpeas in a large bowl of cold water. Leave for at least 10 hours. Remember to have a spacious bowl with plenty of water, chickpeas swell up.
2. Strain off and rinse the chickpeas thoroughly, after soaking.
3. Chop the onion and the parsley.
4. Turn the Ankarsrum on its side and attach the Mincer with the 4.5 mm hole disc.
5. Mince the chickpeas together with the onion, parsley, garlic and spices for several times until you get a smooth batter. If the batter is not smooth, the falafels will fall apart when you fry them.
6. Cover and let rest for at least 30 minutes.
7. Mix the potato starch, baking powder and baking soda into the chickpea mixture just before frying. Mix thoroughly.
8. Shape the falafel with your hands or two spoons to the desired size.
9. Heat the oil to 170 °C (350 °F) and fry for about 2 minutes on each side.

Tips!

To succeed with your falafels you have to make sure to grind the chickpeas properly, grind, grind and grind once more.



Accompanying

SIDE DISHES





Smooth

HUMMUS

A creamy, thick spread of chickpeas and sesame paste, an excellent sandwich spread or as an accompaniment to falafels (p.53) and bao buns (p.51).

>>  MACHINE ON ITS SIDE  BLENDER

INGREDIENTS

500 g cooked chickpeas
2 tbsp tahini (sesame paste)
135 ml neutral flavored oil
150 ml water
1 garlic clove
1 tsp salt
3 1/3 tbsp lemon juice

FOLLOW THESE STEPS

1. Turn the Ankarsrum on its side and place the Blender on the blender socket.
2. Add all the ingredients and mix until smooth.
3. Add a little more water if you desire a thinner hummus.
4. Drizzle with a little olive oil when serving and decorate with paprika powder.

Tips!

The secret behind the perfect hummus is to mix the spread very thoroughly. The longer you mix, the smoother and creamier the hummus becomes.



Tasty

ASIAN SALAD

Simple, but tasty and a perfect accompaniment for many different dishes.
It makes for a healthy, delicious lunch, or try it for dinner in our bao buns on page 51.

>>



MACHINE
ON ITS SIDE



VEGETABLE CUTTER



COARSE GRATING DRUM
& SLICING DRUM

INGREDIENTS,
4 SERVINGS

DRESSING

50 ml neutral oil
1 tbsp honey
1 tbsp sugar
1 tbsp white wine vinegar
1 lime, zest and juice
3 tbsp fish sauce
1 red chili
2 garlic cloves
1/2 red onion

SALAD

200 g red cabbage
100 g carrots
3 tbsp chopped
fresh cilantro
45 g chopped peanuts

GARNISH

Fresh cilantro
Chopped peanuts

FOLLOW THESE STEPS

1. Start with the dressing. Stir together neutral oil, honey, sugar, white wine vinegar, lime zest and lime juice in a bowl.
2. Finely chop red onion, garlic and chili, add to the dressing and stir.
3. Put the Ankarsrum on its side and assemble the Vegetable Cutter with the Slicing Drum.
4. Grate the red cabbage on medium speed.
5. Switch to the Coarse Grating Drum and shred the carrots at medium speed.
6. Roughly chop cilantro and peanuts.
7. Mix red cabbage, carrot, peanuts and cilantro in a large bowl. Add dressing and mix around until the dressing covers the salad.
8. Garnish with fresh cilantro and chopped peanuts.

Tangy

PESTO WITH PISTACHIOS & LEMON

A classic pesto is an all-time favorite, and using pistachios will take your pesto to the next level. The lemon adds freshness, and pairs incredibly well with pasta, for example the lasagnette on page 49.

1 >>



MACHINE IN STANDING POSITION



CITRUS PRESS

INGREDIENTS

1 lemon, zest and juice

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Citrus Press.
2. Zest the lemon and cut it in half.
3. Press the lemon at medium speed.

Tips!

You can find our recipe for pasta dough on page 43.

2 >>



MACHINE ON ITS SIDE



BLENDER

INGREDIENTS, 4 SERVINGS

120 g pistachios
150 ml olive oil
2 garlic cloves
80 g fresh basil
50 g grated Parmesan
Flake salt
Black pepper

FOLLOW THESE STEPS

1. Put the Ankarsrum on its side and assemble the Blender.
2. In the Blender, coarsely chop nuts and then add oil, lemon juice, lemon zest and garlic. Blend on high speed for about 30 seconds.
3. Add basil and grated Parmesan cheese, mix together until you have the desired consistency. For a thinner pesto, add a little water.
4. Season with salt and black pepper.


MAX
44
40
36
32
28
24
20
16
12
8
4



Grandma's

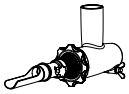
APPLESAUCE

You get to decide yourself how sweet you want it.
That's the great thing about making your own.

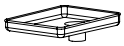
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MACHINE ON ITS SIDE



MINCER WITH STRAINER



FEEDER TRAY



PLUNGER

INGREDIENTS,
1 LITER SAUCE

2 kg apples
350 g sugar

FOLLOW THESE STEPS

1. Rinse the apples, cut them in wedges and blanch them in a pot or an oven.
2. IN THE POT: add water until it covers the bottom of the pot. Add the apple wedges and steam them slowly until they become soft.
   IN THE OVEN: place the apple wedges in a roasting pan, cover with parchment paper and bake at 150 °C (300 °F) until the wedges are soft.
3. Turn the Ankarsrum on its side and attach the Mincer and the Strainer. Place a large bowl underneath the Strainer to catch the apple puree and another underneath the end of the attachment to catch the waste.
4. Turn on high speed and feed the apples into the attachment using the plunger to push them through. Feed the waste through 2-3 times to extract as much apple puree as possible.
5. Combine the apple puree and sugar in a large saucepan over medium-high heat. Cook, stirring occasionally, until desired consistency is reached.
6. Pour into clean jars.

Tips!

Remember to freeze what won't be eaten within a couple of weeks, to avoid it spoiling. The more sugar the longer it lasts in the fridge.



Easy-to-make

PICKLED CUCUMBER

The ultimate accompaniment and a must-have for sandwiches, juicy burgers and more. Plus, they are so easy to make.

>>  MACHINE ON ITS SIDE  VEGETABLE CUTTER  SLICING DRUM

INGREDIENTS

300 ml water
200 g sugar
100 ml vinegar (12 %)
1 big cucumber
1 tbsp mustard seeds

FOLLOW THESE STEPS

1. Boil water with sugar and vinegar, simmer until the sugar is completely dissolved. Let cool.
2. Put Ankarsrum on its side and assemble the Vegetable Cutter with the Slicing Drum.
3. Rinse the cucumber and slice it on medium speed with the skin on. Put the sliced cucumber in a glass jar.
4. Add mustard seeds and pickling liquid, making sure the cucumber is fully submerged in the liquid.
5. Secure the lid and store in the fridge until it's time to eat.

Tips!

The recipe for the vinegar mixture is easy to remember – one part vinegar, two parts sugar and three parts water. Easy to adjust!


Tempting
DESSERTS


SPÄDTER



Elegant

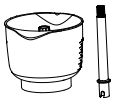
PEAR GALETTE

An elegant dessert that is easy to make. It has a wonderfully crispy dough with a sweet, tender pear filling. You'll want to serve this with a scoop of vanilla ice cream (p.73) or a vanilla sauce.

>>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

INGREDIENTS, 16 SERVINGS

210 g all-purpose wheat flour
45 g sugar
2 tsp ground cardamom
1/2 tsp salt
150 g butter (room temperature)
3 tbsp lemon juice or cold water

FILLING

4-5 small pears
3 tbsp golden syrup

BRUSHING

1 egg

GARNISH

33 g almond flakes
1 tbsp sugar

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Beater bowl and Cookie whisks.
2. Mix flour, sugar, cardamom and salt.
3. Cut the room temperature butter into pieces and add to flour mixture. Whisk until the dough is crumbly.
4. Add lemon juice and whisk for 1-2 minutes.
5. Knead the dough by hand. Form it into a disc, wrap in plastic and let rest in the fridge for at least 30 minutes.
6. Set the oven to 175 °C convection (350 °F).
7. Roll out the dough on parchment paper to a circle, about 3 mm thick. Use a large plate (around 27 cm) as a template and cut the dough around it. If the dough sticks to the rolling pin, place a sheet of parchment paper on top of the dough and continue rolling.
8. Transfer the dough onto a baking sheet lined with parchment paper.
9. Rinse the pears. Cut into thin slices and place on top of the dough, leaving about 3 cm (1 in) edge. Drizzle syrup on top and fold over the edge.
10. Brush the edge with beaten egg and sprinkle with almond flakes and sugar.
11. Bake in the center of the oven for 25-30 minutes, until edge is lightly browned.
12. Serve the galette lukewarm with vanilla ice cream, custard or sauce.



Thin

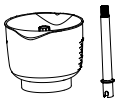
CRÊPES

Crêpes are thin pancakes that originated in France.
They are an excellent way to end a dinner – bon appétit!

>>



MACHINE IN STANDING POSITION



BEATER BOWL



BALLOON WHISKS

INGREDIENTS,
18 SMALL CRÊPES

150 g all-purpose flour
2 tsp sugar
1/2 tsp salt
600 ml milk
3 eggs
3 tbsp salted butter

FRYING

4 tbsp salted butter or oil

GARNISH

Hazelnut cream
Maple syrup
Fresh berries
Chopped pistachios

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Beater Bowl and Balloon Whisks.
2. Add flour, sugar and salt. Start the Ankarsrum at medium speed.
3. Add 1/3 of the milk and whisk till a smooth batter forms.
4. Add the rest of the milk as well as the eggs, and mix until all is blended.
5. Melt the 3 tbsp butter and add it to the batter.
6. Let the crêpe batter stand for 10 minutes to allow the flour to absorb the liquid.
7. Heat a frying pan and add a little butter. Fry thin, round crêpes in desired size.
8. Fold your crêpes and place on a plate, drizzle over maple syrup.
9. Garnish with fresh berries and chopped pistachios.
10. Serve them with a delicious hazelnut cream, or why not vanilla ice cream?

MAKE SURE that the whisks are in place on the beater head by listening for a "click" when they are fitted correctly.

Tips!

If you are making a large batch, you can also use the white bowl cover on the beater bowl to prevent splashing during whipping.

Serve these delicious crêpes with your homemade vanilla ice cream on page 73.



Your own

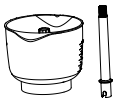
VANILLA ICE CREAM

Vanilla is a classic ice cream flavor. Perfect on its own, as an accompaniment to various desserts, or adorned with your favorite ice cream toppings.

>>



MACHINE IN STANDING POSITION



BEATER BOWL



BALLOON WHISKS



ICE CREAM MAKER

INGREDIENTS, 4 SERVINGS

1 vanilla bean
250 g milk
200 g heavy cream (40 %)
4 egg yolks
90 g sugar
1 pinch salt

BEFORE USE

Place the freezer bowl in the freezer, -18°C (0°F) for at least 24 hours.

FOLLOW THESE STEPS

1. Divide the vanilla bean lengthwise and scrape out the seeds.
2. Pour milk and cream in a saucepan, add vanilla seeds and pod. Bring to boil and then set aside to cool completely.
3. Assemble the Ankarsrum with Beater Bowl and Balloon Whisks.
4. Whisk egg yolks and sugar until fluffy.
5. Add the cooled milk mixture and whisk together on low speed.
6. Place the whisk bowl in the fridge until the mixture is completely cooled.
7. Attach the Ice Cream Maker to the Ankarsrum.
8. Pour the batter into the freezer bowl through the opening in the lid. Process on medium speed for 20-25 minutes until the desired consistency is achieved.
9. Serve the ice cream immediately or freeze in an airtight container.

Tips!

Store the freezer bowl in the freezer so that you're always ready to make homemade ice cream and sorbet when the craving strikes.



Lime flavored

RASPBERRY SORBET

This sweetly sour raspberry sorbet is so tasty that it easily becomes addictive. It is very easy to make your own sorbet.

1 >>



MACHINE ON ITS SIDE



BLENDER

INGREDIENTS

500 g frozen raspberries
150 ml water
135 g sugar
50 ml glucose syrup

FOLLOW THESE STEPS

1. Boil raspberries with water, sugar and glucose syrup, simmer on low heat until the sugar is completely dissolved.
2. Put the Ankarsrum on its side and attach the Blender.
3. Puree the raspberry mixture until smooth and then strain. Allow to cool completely in the fridge.

2 >>



MACHINE IN STANDING POSITION



CITRUS PRESS

INGREDIENTS

50 ml freshly squeezed lime juice, approximately 2 limes

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Citrus Press.
2. Cut the limes in half and press.
3. Mix the raspberry puree with squeezed lime juice.

Tips!

You can easily swap the raspberries for strawberries or blackberries.

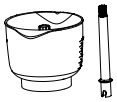
Remember to put the freezer bowl in the freezer, -18°C (0°F) for 24 hours. Or keep it there always, to be prepared when the craving strikes.

3 4 →

3 >>



MACHINE IN STANDING POSITION



BEATER BOWL



BALLOON WHISKS

INGREDIENTS

1 egg white

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Beater bowl and Balloon whisks.
2. Whisk the egg white to a fluffy foam and gently add the raspberry puree until smooth.
3. Place mixture in the refrigerator and allow to cool to refrigerator temperature.

4 >>



MACHINE IN STANDING POSITION



ICE CREAM MAKER

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Ice Cream Maker.
2. Start on low speed. Slowly pour the mixture into the freezer bowl through the opening in the lid.
3. Run the machine on medium speed until you have a creamy sorbet, about 20 minutes.
4. Serve immediately or pour into a jar with a lid and put in the freezer.





Crispy

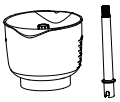
PAVLOVA

With tangy mascarpone cream and
fresh berries, it is a crowd-pleasing dessert.

>>



MACHINE IN
STANDING POSITION



BEATER
BOWL



BALLOON
WHISKS

**INGREDIENTS,
12 SERVINGS**

MERINGUE

6 room temperature egg whites
315 g sugar
2 tsp cornstarch
1 tsp vinegar 12 %,
or white wine vinegar

FILLING

300 g heavy whipping cream
100 g mascarpone
40 g powdered sugar
3 tbsp lemon juice

GARNISH

Fresh berries and fruit
of your choice

FOLLOW THESE STEPS

1. Set the oven to 100 °C (225 °F).
2. Assemble the Ankarsrum with Beater bowl and Balloon whisks.
3. The Beater bowl should be properly cleaned, preferably with lemon.
4. Add egg whites and beat on high speed until soft peaks are formed.
5. Add sugar a little at a time while continuing to whisk. Whisk until firm and glossy.
6. Add cornstarch, salt and vinegar and whisk until combined. Pour the meringue into a piping bag.
7. Line a baking sheet with parchment paper and draw with a pencil around a large plate (around 27 cm) so you get a large circle.
8. Pipe circles into a wreath. Use a regular piping tip (size 8).
9. Bake in the lower part of the oven for about 60 minutes until the meringue is completely dry.
10. Turn off the oven and allow the pavlova to cool completely in the oven before removing.
11. Assemble the Ankarsrum with Beater bowl and Balloon whisk.
12. Whisk cream, mascarpone, powdered sugar and lemon juice. Distribute the cream in center of each pavlova and top with fresh berries or fruit.

Tips!

Save the egg yolks for our homemade vanilla ice cream, see recipe on page 73.


Delightful
COOKIES & PASTRIES





Swedish

CINNAMON BUNS

There is something rather special about the scent of cinnamon buns.
Warm, reassuring and absolutely delicious.

1 >>



MACHINE IN STANDING POSITION



BOWL



DOUGH KNIFE



DOUGH ROLLER

INGREDIENTS, 40 BUNS

500 ml + 2 tbsp milk
5 tsp active dry yeast or
50 g fresh yeast
200 g salted butter, room temperature
90 g sugar
1 egg
1/2 tsp salt
2 tsp ground cardamom (optional)
840 g bread flour

FOLLOW THESE STEPS

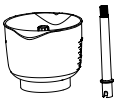
1. Assemble the Ankarsrum with Bowl, Dough Knife and Dough Roller.
2. In a small saucepan, heat the milk to 37°C (98°F) if fresh yeast or to 41°C (105°F) if dry yeast.
3. DRY YEAST: Add the milk and yeast to the Ankarsrum bowl and mix on low speed until just beginning to come together. Turn off the Ankarsrum and let stand until foamy, about 10 minutes.
   FRESH YEAST: Crumble the yeast into the bowl, add the milk and start the Ankarsrum, with the Dough Roller right next to the edge, at low speed until the yeast dissolves.
4. Add the butter, sugar, egg, salt and (if desired) the cardamom. Mix until combined.
5. With the Ankarsrum on low speed, add the flour, a little at a time. Pull the arm towards the middle of the bowl, as necessary, to help incorporate ingredients.
6. Increase speed to medium. Lock arm in place about 1 inch (2-4 cm) from the side of the bowl. Set the timer for 5 minutes and let knead.
7. Cover the bowl with the bowl cover and let it rise for 40 minutes.
8. Prepare the filling while waiting for the dough to rise (see next page).

2 3 →

2 >>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

FILLING

200 g salted butter, room temperature
135 g sugar
3 tbsp cinnamon

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Beater Bowl and Cookie Whisks.
2. Add the softened butter, in small pieces, the sugar and the cinnamon.
3. Mix on low speed until thoroughly combined.

3 >>

BRUSHING

1 egg, lightly beaten
Pearl sugar

FOLLOW THESE STEPS

1. Turn out the dough onto a floured surface and divide into two equal portions.
2. Roll each portion into a 17x12 inch (45x30 cm) rectangle.
3. Spread each rectangle with the filling and then fold in half so that each rectangle is now 17x6 (45x15 cm) inches.
4. Cut into 1/2 inch (1 cm) wide strips. Twist strips and turn them into knots. Place on baking sheet lined with parchment paper.
5. Cover and let rise for 40 minutes.
6. Preheat the oven to 225°C (435°F).
7. Brush the buns with egg and sprinkle with pearl sugar. Bake the buns in the middle of the oven for 5-10 minutes.
8. Cover the buns with a kitchen/tea towel and let cool on a wire rack.

DOUGH ROLLER OR DOUGH HOOK? Both knead the dough.

Read more on pages 8-10 about when to use what.

Tips!

Only your imagination sets the limits to how your buns will taste or look. For example, replace the cinnamon paste with hazelnut spread and voilà, you have chocolate-nut buns!





Festive

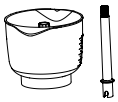
CUPCAKES

Make them small,
so that you can eat more of them.

1 >>



MACHINE IN STANDING POSITION



BEATER BOWL



BALLOON WHISKS

INGREDIENTS, 12 CUPCAKES

75 g salted butter
2 eggs
225 g sugar
180 g all-purpose flour
2 tsp baking soda
1 tsp vanilla sugar
40 g unsweetened cocoa powder
1/2 tsp salt
250 ml milk

FOLLOW THESE STEPS

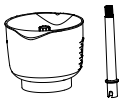
1. Preheat oven to 175 °C (350°F).
2. Assemble the Ankarsrum with the Beater Bowl and the Balloon Whisks.
3. Melt the butter in a saucepan.
4. Add the egg and sugar to the Beater Bowl and whisk at high speed until fluffy.
5. Mix all the dry ingredients in a separate bowl and add it to the egg batter together with melted butter and milk. Mix on low speed until smooth.
6. Grease a muffin tin or line with cupcake liners. Fill each cup 2/3 of the way full. Bake in the middle of the oven for 18-20 minutes, until a toothpick inserted in the middle comes out clean.
7. Let cool in pan for 5 minutes, and then remove to a wire rack. Cover with a kitchen/tea towel and let completely cool before frosting.

2 →

2 >>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

CHOCOLATE FROSTING

60 g salted butter, room temperature
300 g confectioners' sugar
1 tsp vanilla sugar
20 g unsweetened cocoa powder
100 g cream cheese, room temperature
1 tbsp coffee

DECORATION

Sprinkles or flowers

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with Beater Bowl and Cookie Whisks.
2. Add butter, confectioners' sugar, vanilla sugar, cocoa and cream cheese to the mixer bowl and mix on low speed. Gradually increase to medium speed and blend until a smooth cream.
3. Add the coffee, decrease speed to medium-low and mix until thoroughly incorporated.
4. Pipe the frosting on top of your cupcakes and decorate with sprinkles or flowers.

MAKE SURE that the whisks are in place on the beater head by listening for a "click" when they are fitted correctly.

Tips!

If you don't have a pastry bag, just cut a hole in the corner of a plastic bag and use it to pipe the frosting.





Delicious

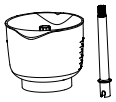
CHOCOLATE CHIP COOKIES

Crunchy on the outside and wonderfully chewy inside.

>>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

INGREDIENTS, 40 COOKIES

250 g salted butter, room temperature
225 g sugar
190 g packed brown sugar
2 eggs
1 tsp vanilla bean paste
or 1 1/2 tsp vanilla extract
450 g all-purpose flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
125 g unsweetened shredded coconut
200 g chocolate chips

FOLLOW THESE STEPS

1. Preheat oven to 175 °C (350 °F).
2. Assemble the Ankarsrum with the Beater Bowl and the Cookie Whisks.
3. Mix the butter, sugar and brown sugar on low speed until beginning to combine. Gradually increase the speed to medium and beat 2-3 minutes until fluffy.
4. Add the egg and vanilla bean paste and mix until combined.
5. Combine the flour, baking powder, baking soda and salt in a small bowl. With the Ankarsrum on low speed, gradually add in the flour mixture just until combined.
6. Add in the coconut and beat on medium speed until it just comes together.
7. Scoop into tablespoon-sized balls and place 2 inches (5 cm) apart on baking sheets lined with parchment paper. Bake in the middle of the oven for 9-11 minutes, just until the top looks dry.
8. Decorate with chocolate chips while the cookies are still warm.
9. Let the cookies cool on the pan for 5 minutes and then move to a wire rack to finish cooling.

Tips!

These cookies can quickly overbake. Watch carefully and take them out when you think they are almost ready, since there will be carryover cooking as they cool down.



Glazed

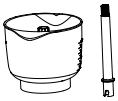
SPONGE CAKE WITH CHOCOLATE AND NUTS

A sponge cake, so simple and yet so good.

>>



MACHINE IN STANDING POSITION



BEATER BOWL



BALLOON WHISKS

INGREDIENTS, 1 CAKE

4 eggs
270 g sugar
2 tsp vanilla bean paste
or 3 tsp vanilla extract
240 g all-purpose flour
2 tsp baking powder
75 g salted butter
100 ml milk

CHOCOLATE GLAZE

100 g dark chocolate
1 tbsp neutral oil

GARNISH

30 g chopped hazelnuts

FOLLOW THESE STEPS

1. Preheat oven to 175 °C (350 °F). Grease and flour a bundt pan.
2. Assemble the Ankarsrum with Beater Bowl and Balloon Whisks.
3. Add the eggs, sugar and vanilla bean paste. Beat on medium speed until batter is very airy and light, 5-8 minutes.
4. Whisk the flour and baking powder together in a small bowl.
5. Melt the butter and mix with the milk.
6. Add the flour and milk mixtures, 1/2 at a time, mixing after each addition until just combined.
7. Pour the batter into the prepared pan and bake for 30-35 minutes.
8. Let the cake rest in the pan for 10 minutes before removing to a wire rack to finish cooling.
9. Chop the chocolate and melt gently over a water bath, allow to cool slightly and stir in the oil until you have an even glaze.
10. Place the cake on a plate. Drizzle the chocolate glaze over the cake and sprinkle with chopped hazelnuts.

Tips!

Make sure to whisk up a thoroughly airy egg and sugar mixture with the Balloon Whisks before adding the other ingredients.

Check if the cake is ready after 30 minutes. It depends very much on the oven you're using!



Chewy

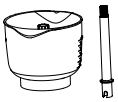
CARAMEL COOKIES

Caramel cuts, as they are called in Sweden,
are known for their delicious simplicity.

>>



MACHINE IN STANDING POSITION



BEATER BOWL



COOKIE WHISKS

INGREDIENTS

200 g salted butter, room temperature
225 g sugar
75 g treacle syrup or light molasses
300 g all-purpose flour
1 tsp baking soda

FOLLOW THESE STEPS

1. Preheat oven to 200 °C (390 °F).
2. Assemble the Ankarsrum using the Beater Bowl and the Cookie Whisks.
3. Add the butter and sugar and mix on low speed until combined.
4. Add the treacle syrup (or molasses), flour and baking soda. Mix on medium speed until a smooth dough forms.
5. Divide the dough into three equally sized pieces. Roll each piece 14 inches long.
6. Put the rolls on a baking sheet lined with parchment paper. Flatten them slightly with a fork.
7. Bake in the oven for about 12 minutes.
8. Cut the lengths into 1 inch (2 cm) pieces, slightly diagonally.

Tips!

If you wish to make a large batch, use the stainless steel bowl with the roller and knife.

Don't forget to cut them while they're still hot.


Refreshing
BEVERAGES





Healthy

GREEN SMOOTHIE

Smoothies can be easily prepared with your favorite fruits and veggies.
This recipe combines oranges and mangos with green peas and spinach for a delicious treat.

1 >>



MACHINE IN STANDING POSITION



CITRUS PRESS

INGREDIENTS,
4 GLASSES

100 ml orange juice
(1-2 oranges)

FOLLOW THESE STEPS

1. Assemble the Ankarsrum with the Citrus Press.
2. Press 1-2 oranges until you have 100 g juice.

2 >>



MACHINE ON ITS SIDE



BLENDER

INGREDIENTS,
4 GLASSES

200 ml water
60 g green peas
65 g fresh spinach
1 lime, juice
150 g frozen mango
1 avocado

FOLLOW THESE STEPS

1. Put the Ankarsrum on its side and attach the Blender.
2. Add water, juice, peas and spinach into the Blender and puree until smooth.
3. Add the remaining ingredients and blend until smooth. Add a little more water if it becomes too thick.
4. Taste and adjust sweetness as desired with more orange juice or a little honey or agave nectar.

Tips!

If desired, add yogurt for extra protein.



Summer fresh

LEMON SLUSH

This refreshingly sour – and slightly sweet – drink is perfect for a hot, sunny day.

1 >>



MACHINE IN STANDING POSITION



CITRUS PRESS

INGREDIENTS, 4 DRINKS

SIMPLE SYRUP
250 ml water
225 g sugar

JUICE
Juice from 4 lemons
Juice from 2 limes
Zest from 1 lemon
and 1 lime

FOLLOW THESE STEPS

1. Boil water and sugar until the sugar has dissolved, allow to cool and place in the fridge.
2. Assemble the Ankarsrum with the Citrus Press.
3. Zest 1 lemon and 1 lime. Cut the lemons and limes in half, start the Ankarsrum on medium speed and juice the citrus fruit.

2 >>



MACHINE ON ITS SIDE



BLENDER

INGREDIENTS, 4 DRINKS
200 ml simple syrup
150 ml vodka (optional)
30 ice cubes

GARNISH
Mint

FOLLOW THESE STEPS

1. Put the Ankarsrum on its side and attach the Blender.
2. Blend juice, zest, simple syrup, vodka and ice thoroughly until the ice is crushed. If you want a sweeter slush, add more syrup.
3. Pour in tall, large glasses and garnish with mint.
4. Serve immediately.

Tips!

For a kid-friendly version or non-alcoholic option, just skip the vodka.

Homeground

ICE COFFEE

This cold invigorating coffee drink is cleverly sweetened with coffee syrup that makes you long for a hot, summer day. It's also very tasty with a splash of rum.

>>  MACHINE ON ITS SIDE  GRAIN MILL

INGREDIENTS, 2 DRINKS

COFFEE SYRUP

100 ml brewed coffee
90 g sugar

COFFEE DRINK

Coffee syrup
200 ml cold coffee
Ice
300 ml milk or oat milk

FOLLOW THESE STEPS

1. Put the Ankarsrum on its side and assemble the Grain Mill accessory.
2. Grind the coffee and brew 300 ml of coffee.
3. Place 200 ml of the coffee in the fridge to cool completely.
4. Boil 100 ml coffee with 90 g sugar in a saucepan until the sugar is completely dissolved, let simmer for a few minutes. Let cool completely.
5. Pour coffee syrup into the bottom of the glasses and add the cold coffee, stirring to combine.
6. Add ice on top, leaving room for your desired amount of milk. Serve immediately.

Tips!

Make coffee ice cubes in advance, so that your cold coffee beverage stays nice and strong as the ice melts.

Add a splash of rum for an extra touch.



NOTES




ON OFF

Recipe

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COLOFON

Home.Made.
Ankarsrum Assistent Original

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