



Pork, Mushroom and Truffle Pithiviers

This is one top-tier high-tea treat you really must add to your platter. Melt-in-the-mouth puff pastry surrounds a luxurious savoury filling of pork, mushroom and truffle. Baked to rich, golden crisp perfection, it's a little delight in every bite.



Total time 1 hour 15 minutes

Active time 30 minutes

Makes 6

2 tsp olive oil

2 eschalots, finely chopped

50g cup mushrooms, diced into 5mm pieces

225g pork sausages

2 tbsp chopped sage

1 tbsp truffle oil, divided

Salt, to season

Freshly ground black pepper, to season

2 sheets good quality puff pastry, (27cm x 36cm each)

3 egg yolks



Specialised equipment

6cm round cookie cutter

9cm round cookie cutter

1. Place a medium frying pan over high heat. Once hot, add the olive oil and eschalots. Reduce the heat to medium and cook for approximately 2 minutes or until just soft. Add the mushrooms and cook for another 2 minutes or until slightly dry. Transfer to a large bowl and allow to cool.
2. Remove the sausage skins and discard. Add the sausage meat, sage and 2 teaspoons of the truffle oil to the mushroom mixture, season with salt and pepper and mix to combine.
3. Roll the mixture into 6 balls (about 2½ tablespoons each), then refrigerate until required.
4. Place 1 sheet of puff pastry on a tray lined with baking paper. Brush with egg yolk, then dock using a fork. Place the balls on top of the pastry with an approximate 5cm gap between each ball.

Tip: Docking prevents the pastry from rising too much.

5. Place the remaining sheet of puff pastry over the top and press down over each ball to seal. Use the back of a 6cm round cookie cutter to seal each one and create 'mountains', being careful not to cut through. Refrigerate for about 15 minutes to allow the pastry to set.
6. Preheat the Combi Wave™ 3 in 1 by selecting the OVEN setting, then adjust to 180°C, 30 minutes and press START.
 - *If using a conventional oven, preheat to 180°C (160°C fan-forced).*
7. Line the Combi Crisp™ Pan with baking paper.
 - *If using a conventional oven, line a baking tray with baking paper.*
8. Cut out each pithivier using a 9cm round cookie cutter. Working with one at a time, brush with egg yolk, then using the back of a small knife, carefully indent the tops to decorate and indent the base edges to seal. Place in the lined pan and continue with the remaining pithiviers, refrigerating between each one.



9. Once the Combi Wave 3 in 1 signals that it is preheated, place the pan (legs out) on the turntable and cook for 30 minutes. Once cooked, the pithiviers should be golden and crisp and the bottom fully coloured. If not, press A BIT MORE.
 - *If using a conventional oven, once preheated, place the baking tray in the oven and cook for 30 minutes or until golden and crisp.*
10. Brush each pithivier with the remaining truffle oil and serve.



Chocolate and Earl Grey Cream Puffs

These chocolatey puffs of gorgeousness have all the airs and graces of a French patisserie! Crisp little choux buns with a 'craquelin' top, filled with chocolate cream and scented with delicate bergamot and orange of Earl Grey tea. Your mum loved you before, but she might just love you a bit more after trying these!



Total time 3 hours

Active time 30 minutes

Makes 4

For the chocolate cream

80g dark chocolate (70% cocoa)

1½ cups (375ml) thickened cream, divided

1/3 cup (20g) French Earl Grey tea leaves

2 tbsp caster sugar



For the craquelin

35g unsalted butter, at room temperature

¼ cup (35g) plain flour

3 tbsp (35g) caster sugar

1 tbsp cocoa powder

For the choux pastry

30g unsalted butter, at room temperature

2 tbsp (30ml) milk

2 tbsp (30ml) water

¼ cup (35g) plain flour

¼ tsp caster sugar

¼ tsp salt

1 large egg

1 large egg yolk

Cooking spray

Gold leaf, to decorate

Specialised equipment

Stand mixer with paddle attachment & whisk attachment

Piping bag fitted with a 1cm plain piping tip (for the choux pastry)

5cm round cookie cutter

Piping bag fitted with a 5mm plain piping tip (for the chocolate cream)



1. To make the chocolate cream, place the chocolate in a heatproof bowl. Place the bowl on the turntable of the Combi Wave™3 in 1 and press MELT CHOCOLATE. Turn the dial to 100g and press START. When the microwave signals, stir with a spatula, then press START to continue melting. When the microwave signals again, the chocolate should be completely melted. If not, return to the microwave and press A BIT MORE.
 - *Alternatively, place the chocolate in a heatproof bowl over a saucepan of barely simmering water (don't allow the base of the bowl to touch the water, so the chocolate doesn't overheat and seize). Stir occasionally for a few minutes or until melted and smooth.*
2. Pour 1 cup of the cream into a heatproof jug and place on the turntable in the Combi Wave™ 3 in 1 and press START twice to heat for 1 minute. Once the cream has boiled, add the tea leaves and allow to steep for 3 minutes.
 - *Alternatively, bring 1 cup of the cream to a boil in a small saucepan over medium-high heat. Remove from the stove, add the tea leaves and allow to steep for 3 minutes.*
3. Strain and press the cream through a fine sieve over the melted chocolate and discard the tea leaves. Add the sugar and stir to emulsify the mixture. Transfer to a flat shallow dish and refrigerate for at least 1 hour. Meanwhile, make the craquelin.
4. To make the craquelin, place the butter, flour, sugar and cocoa powder in the bowl of a stand mixer. With the paddle attachment, beat on low speed for about 1 minute until a paste forms.
5. Press the mixture between 2 sheets of baking paper and roll to about 3mm thick. Place on a tray and freeze until set. Meanwhile make the choux pastry.
6. Place the butter, milk and water in a heatproof jug and place on the turntable in the Combi Wave™ 3 in 1. Turn the dial to 1 minute 10 seconds and press START. When the microwave signals and the mixture boils, add the flour, sugar and salt and mix vigorously with a wooden spoon to ensure no clumps of flour remain. Return to the microwave, turn the dial to 1 minute 10 seconds and press START.
 - *Alternatively, bring the butter, milk and water to boil in a small saucepan over medium heat. Once the mixture comes to a boil, add the flour, sugar and salt and mix vigorously with a wooden spoon to ensure no clumps of flour remain.*
7. When complete, mix with a wooden spoon, then transfer to the bowl of a stand mixer and beat on medium speed with the paddle attachment for about 20 seconds to slightly cool the mixture. With the mixer still running, add the egg and egg yolk and continue beating until smooth. Transfer the choux mixture to a piping bag fitted with a 1cm plain piping tip.



8. Preheat the Combi Wave™ 3 in 1 by selecting OVEN, 170°C, 30 minutes and press START to preheat. Spray the Combi Crisp™ Pan (legs out) with cooking spray.
 - *If using a conventional oven, preheat to 160°C (180°C fan-forced). Grease and line an oven tray with baking paper.*
9. Pipe 4 mounds of mixture, about 5cm wide, onto the prepared pan, leaving an even amount of space between each.

Tip Use a wet finger to smooth the surface.
10. Remove the craquelin from the freezer and using a 5cm round cookie cutter, cut out 4 circles. Place one round on top of each piped choux.

Tip The leftover craquelin can be stored in the freezer for up to 3 months.
11. Once the Combi Wave™ 3 in 1 signals that it has preheated, place the pan on the turntable and cook for 30 minutes. After the time is complete, do not open the door. Press STOP, select OVEN, 150°C, 20 minutes and press START to continue cooking. When the timer signals, remove the choux and allow to cool completely in the pan.
 - *If using a conventional oven, once preheated, cook for 30 minutes. Without opening the oven door, reduce the temperature to 140°C (160°C fan-forced) and continue cooking for a further 20 minutes. Remove from the oven and cool completely in the pan.*
12. Place the chocolate cream in the bowl of a stand mixer and add the remaining ½ cup of chilled cream. With the whisk attachment, beat on high speed until light and fluffy, being careful not to overwhip. Transfer the cream to a piping bag fitted with a 5mm plain piping tip.
13. Using the tip of a small knife, make a small hole in the bottom of the cooled choux puffs.
14. Place the piping tip into the hole and fill the choux puffs with chocolate cream. Pipe a very small amount of chocolate cream on top of each, to decorate.
15. Place the gold leaf onto the cream and serve.



Caramelised White Chocolate Scones with Jam and Cream

Traditionally served with jam and cream, we've added a twist of caramelised white chocolate and fresh raspberries to take them up a notch. Just remember to hold out your pinky when you sip your tea for full English authenticity!



Total time 45 minutes

Active time 25 minutes

Makes 6

For the scones

100g white chocolate, coarsely chopped

2 cups (300g) self-raising flour, plus extra for dusting

75g cold unsalted butter

¼ tsp salt

¼ cup (50g) caster sugar

150ml full cream milk, plus extra to brush



To serve

125g fresh raspberries

¼ cup (75g) raspberry jam

200ml double cream

Specialised Equipment

Food Processor

Bench Scraper

5cm round cookie cutter

1. Preheat the Combi Wave™ 3 in 1 by selecting the AIRFRY setting, then adjust to 200°C, 3 minutes and press START to preheat.
 - *If using a conventional oven, preheat to 140°C (160°C fan-forced).*
2. Place the chocolate in the Combi Crisp™ Pan (legs out).
 - *If using a conventional oven, place the chocolate on a baking tray lined with baking paper.*
3. Once the Combi Wave™ 3 in 1 signals that it is preheated, place the pan on the turntable and press START and cook for 3 minutes. Once cooked, stir the chocolate, then press A BIT MORE. Once cooked again, stir the chocolate and continue to press A BIT MORE as many times as necessary for the chocolate to be golden brown, stirring each time.
 - *If using a conventional oven, once preheated, cook for 2 minutes or until chocolate begins to melt. Stir, then continue cooking, stirring every 2 minutes until golden brown (approximately 10 minutes)*
4. Transfer to a bowl, then refrigerate to cool. Wash the Combi Crisp™ Pan and set aside.
5. Place the flour, butter, salt and sugar in the bowl of a food processor and pulse to combine. Add the milk and pulse again until just combined.



6. Turn the scone dough onto a lightly floured benchtop and gently press together. Sprinkle with some of the caramelised white chocolate. Using the palm of your hand, gently flatten to 3cm thick. Cut the dough in half using a bench scraper and flip one half on top of the other. Repeat 1 more time, reserving a little of the caramelised white chocolate to garnish.
7. Preheat the Combi Wave™ 3 in 1 by selecting the OVEN setting, then adjust to 170°C, 20 minutes and press START to preheat.
 - *If using a conventional oven, preheat to 160°C (180°C fan-forced). Grease and line a baking tray with baking paper.*
8. Using a 5cm round cookie cutter, cut out 6 scones, dipping the cutter in flour between each cut. Place in the Combi Crisp™ Pan, lightly brush the tops with milk and sprinkle with a little more caramelised white chocolate, ensuring you reserve a little for serving.
 - *If using a conventional oven, place on the prepared baking tray, brush with milk, then sprinkle with a little more caramelised chocolate, ensuring you reserve a little for serving.*
9. Once the Combi Wave™ 3 in 1 signals that it is preheated, place the pan (legs out) on the turntable and cook for 20 minutes. Once cooked, the scones should be golden brown. If not, press A BIT MORE.
 - *If using a conventional oven, once preheated, cook the scones for 20 minutes or until golden.*
10. Meanwhile, place the raspberries and jam in a bowl and using a whisk, mix to combine, slightly breaking down the raspberries. Set aside until required.
11. Cool the scones slightly in the pan before serving with the cream and raspberries and garnishing with the reserved caramelised white chocolate.