

Sunbeam

Pie Magic®

Instruction Booklet

PM4800 Pie Magic Traditional

PM4600 Pie Magic Family

Please read these instructions carefully
and retain for future reference.



Contents

Sunbeam's Safety Precautions	3
Features of your Sunbeam Pie Magic Traditional	4
Features of your Sunbeam Pie Magic Family	6
An Introduction to your Sunbeam Pie Magic	8
Before using your Sunbeam Pie Magic	8
Making pies in your Sunbeam Pie Magic	9
Defrosting and reheating pies	11
Care and Cleaning	12
Recipes	13

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM PIE MAGIC.

- Use well away from walls and curtains.
- Ensure the Sunbeam Pie Magic is placed on a flat and stable surface during operation.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not immerse or drop the Sunbeam Pie Magic in water or in any other liquid.
- Do not allow the internal components of the Sunbeam Pie Magic to get wet at any time.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line.

Ensure the above safety precautions are understood.

Features of your Sunbeam Pie Magic® Traditional

Deep-dish, non-stick plates.

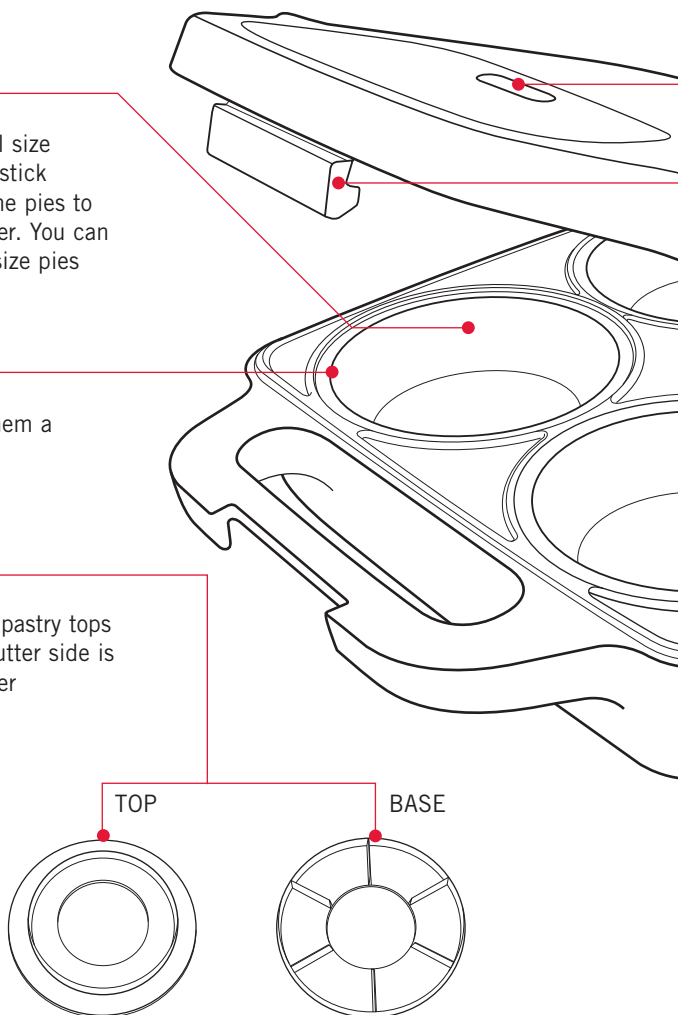
Makes generous, high-top traditional size pies with extra filling. The four non-stick plates are easy to clean and allow the pies to be easily removed from the pie maker. You can make up to four perfect traditional size pies every time.

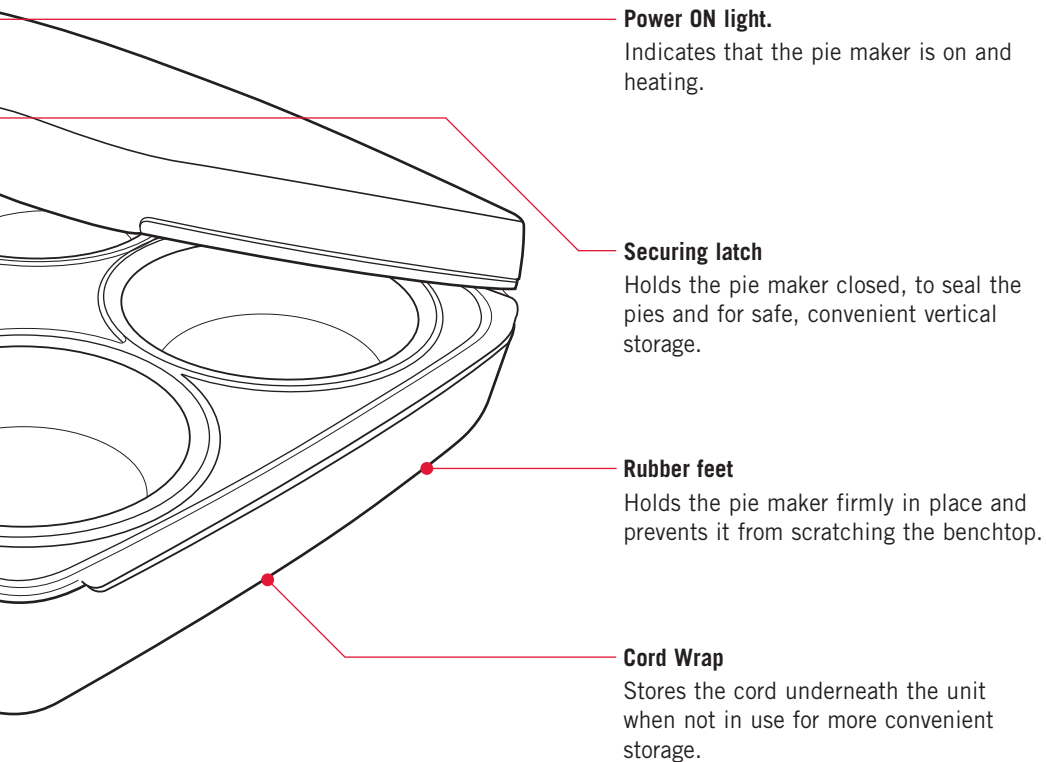
Edge crimper.

Seals the pies perfectly and gives them a decorative trim.

Pastry cutter.

The special cutter is for cutting the pastry tops and bases of your pies. The small cutter side is for the pastry top and the large cutter is for the pastry base.





Features of your Sunbeam Pie Magic[®] Family

Deep-dish, non-stick plate.

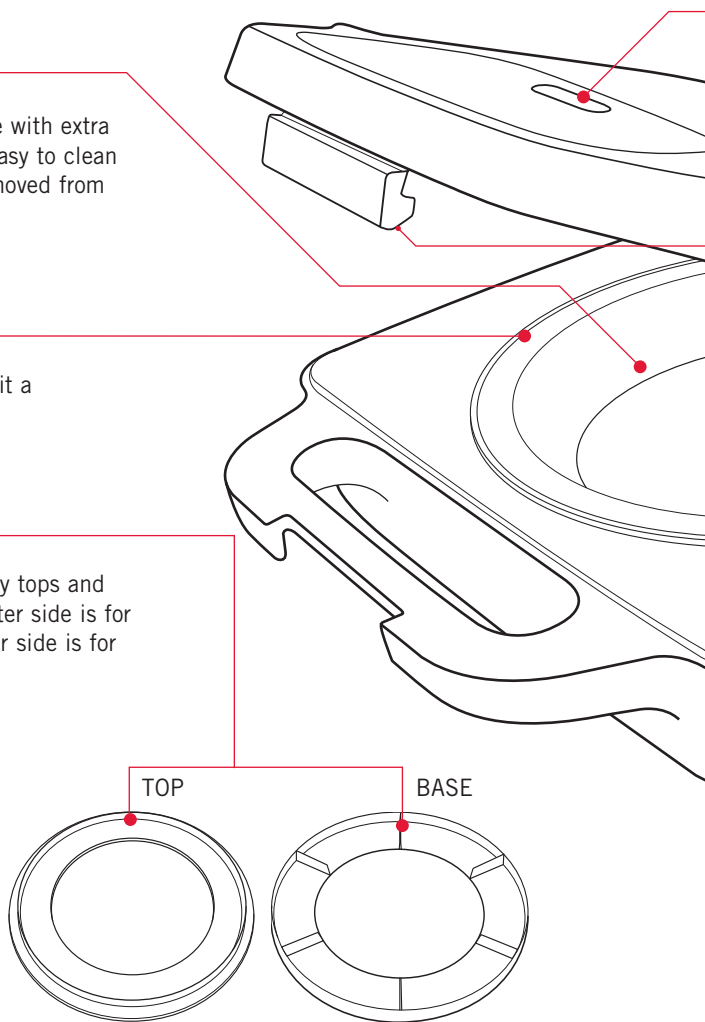
Makes a generous, family size pie with extra filling. The non-stick plates are easy to clean and allow the pie to be easily removed from the pie maker.

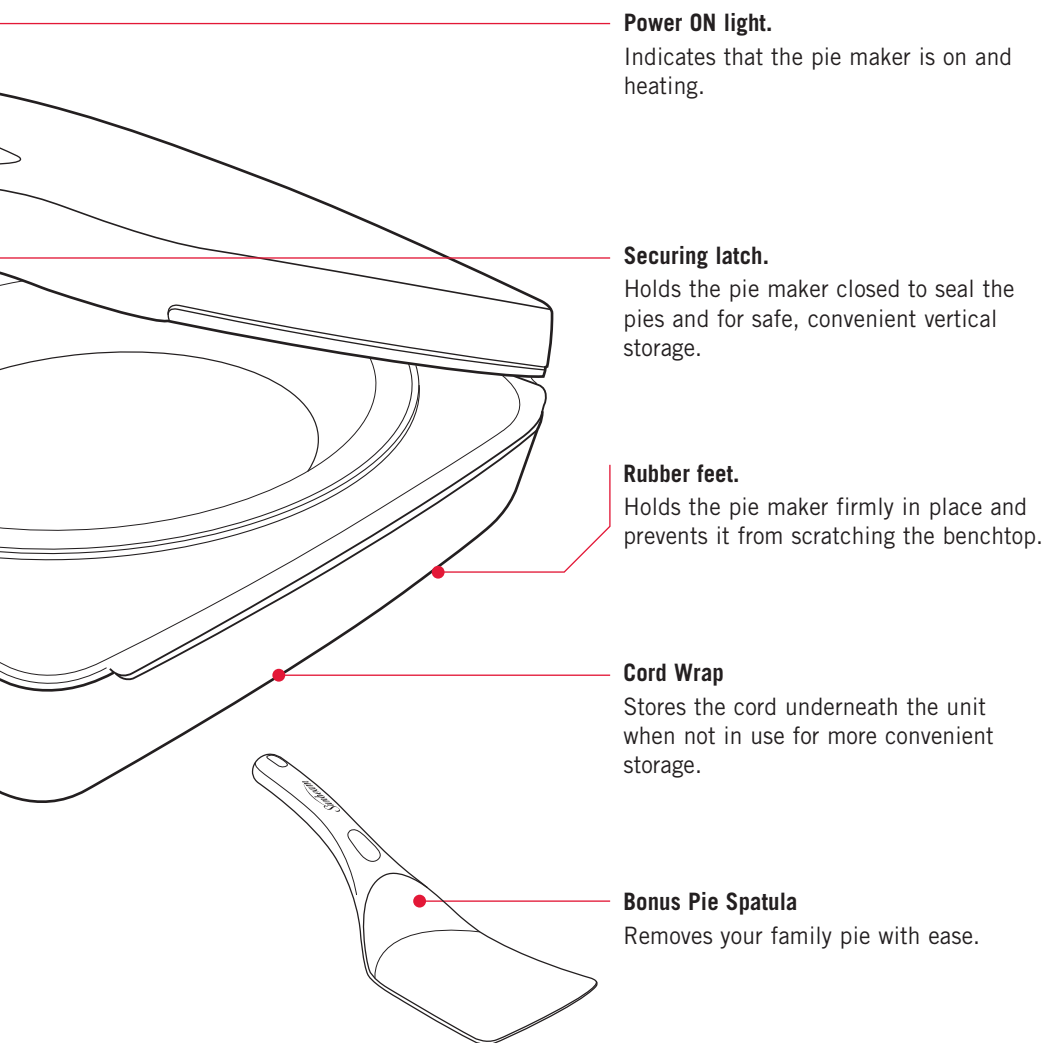
Edge crimper.

Seals the pie perfectly and gives it a decorative trim.

Pastry cutter.

The cutter is for cutting the pastry tops and bases of your pies. The small cutter side is for the pastry top and the large cutter side is for the pastry base.





Power ON light.

Indicates that the pie maker is on and heating.

Securing latch.

Holds the pie maker closed to seal the pies and for safe, convenient vertical storage.

Rubber feet.

Holds the pie maker firmly in place and prevents it from scratching the benchtop.

Cord Wrap

Stores the cord underneath the unit when not in use for more convenient storage.

Bonus Pie Spatula

Removes your family pie with ease.

An Introduction to your Sunbeam Pie Magic®

Now you and the whole family can make golden brown, crispy pies at home, using your choice of delicious and imaginative fillings.

You will be amazed at the variety of pies you can make - chicken, beef, pork, vegetable and seafood pies; as well as fruit and sweet pies.

You can also use it to heat up frozen and thawed, cooked pies.

With your Sunbeam Pie Magic, you can turn any ingredients, left-overs or canned food into delicious pies – great for appetisers, meals, desserts, supper or snacks.

Make perfect pies every time ... it's magic!

Before using your Sunbeam Pie Magic®

Before using your Sunbeam Pie Magic for the first time, the non-stick plates must be seasoned to protect the non-stick surface.

Plug the power cord into a 230/240 volt power outlet and turn the power ON. Preheat the pie maker for 5 minutes. Season the plates by applying a thin coat of cooking oil onto the surface and rub in with paper towel.

Alternatively add oil to paper towel and rub over the cooking plates.

After this initial seasoning, there is no need to season the plates after each use as the pastry leaves the plates slightly seasoned.

Note: When using your Sunbeam Pie Magic for the first time, you may notice a fine smoke haze being emitted. This is normal and is due to the initial heating of the internal components.

Making pies in your Sunbeam Pie Magic[®]

What type of pastry can be used?

There is a wide selection of ready rolled pastry available in your supermarket freezer, such as shortcrust, puff, butter puff and wholemeal pastry. These pastries all give great results and are handy to keep in your freezer.

Due to the high fat content in pastry there may be some oil seepage from the pies during the cooking process. This does not affect the quality of the pies.

Therefore we recommend using Light Puff Pastry for the top combined with a Light Shortcrust Pastry for the base.

For a more buttery taste use butter puff pastry for your pastry top combined with a shortcrust pastry for your base. This combination is ideal for desserts. Homemade pastry can also be used.

Preheat the Pie Magic for 5 minutes until ready light is illuminated. Defrost your frozen, ready rolled pastry while preparing your pies.

Note: The Warm Up and Ready lights are thermostatically controlled and will cycle during cooking to ensure that the correct temperature is gained.

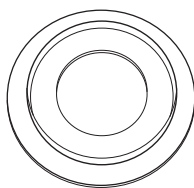
Cutting the pastry.

Use the special pie cutter provided to cut the pastry tops and bases for your pies. The small cutter is for the top and the large cutter is for the base. See Figure 1.

To cut your pastry pieces, position the cutter on a flat sheet of pastry and cut by pressing down into the pastry. Ensure the cut is smooth around the edges.

Note: For best results, frozen pastry should be used as soon as it is just thawed.

(a) TOP



(b) BASE

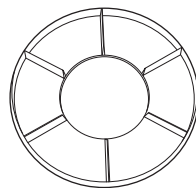


Figure 1

Forming the pastry.

Gently place the pastry base in the preheated pie maker. Be careful as the pie maker will be hot. Quickly overlap the pastry slits to ensure they join properly until a pastry base is formed. See figure 2 and figure 3.

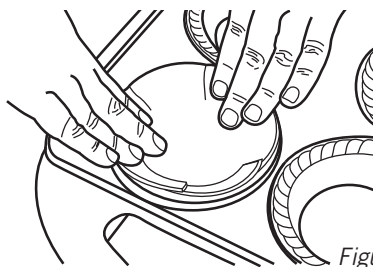


Figure 2

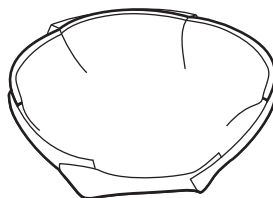


Figure 3

Caution: Only touch the pastry as the pie maker will be very hot.

Adding the filling.

Any ingredients you have in your kitchen, left-overs and canned food make tempting pie fillings.

Pre-cook your pie fillings, particularly if using fresh meat or vegetables. Ingredients such as fruit and canned food can be used without pre-cooking.

Ensure all ingredients are cut into small and even pieces to allow them to heat through.

Note: Do not use liquid ingredients such as sauces, gravies and custards on their own or in large amounts as they will overflow and make the pastry soggy. Always combine with solid ingredients. Also do not use hot fillings as the pastry base will become soggy.

Spoon your pre-cooked, cooled filling into the pastry base. As a general rule, use ½ cup of filling for traditional size pies and 2 cups of filling for the family pie. Do not overfill.

Cooking the pies.

Place the pastry tops over the filling and close the lid. Cook the pies for approximately 12-15 minutes for traditional size pies and 15-18 minutes for the family pie. If you prefer extra browning, we recommend you cook for an extra 2-4 minutes.

Carefully wipe off oil after each batch of pies, prior to making your next batch. This will improve the cooking quality and prevent excess oil.

Tip: Fruit or vegetable fillings won't take as long to heat and cook through as meat fillings.

If planning to freeze, only cook pies for the minimum cooking time. Allow to cool on wire racks before freezing in airtight bags.

Note: During cooking you may notice a whistling sound. This is due to steam escaping from the pies.

Remove your pies using a plastic spatula.

DO NOT USE METAL UTENSILS AS THESE WILL SCRATCH THE NON-STICK SURFACE. Wipe the plates clean after making each pie.

Using left-over pastry.

Make more pies, garnishes and decorations with the left-over pastry.

To make garnishes and decorations, cut the pastry into any shape, such as leaves.

Place the shape on the pastry top before closing the lid.

Note: It is recommended that only shortcrust ready rolled pastry be re-rolled. Keep the pastry covered to prevent drying and cracking.

Pre-cutting pastry.

Pastry can be pre-cut and stored in the freezer so that anyone can make pies at their convenience. After cutting the pastry, separate each piece with a layer of plastic. Cover completely with plastic and return to the freezer.

Defrosting and reheating pies

Defrosting.

Room temperature: pies will defrost in approximately 1 hour.

Microwave oven (700W): defrost each pie for approximately 5 minutes on defrost setting.

Reheating.

Pie maker: Preheat the pie maker for 5 minutes (or until the orange light turns to green).

Thawed pies – heat for approximately 12-15 minutes for traditional size pies and approximately 15-18 for family size pies.

Frozen pies - heat for approximately 30 minutes for traditional size pies and approximately 40 minutes for family size pies.

Oven: Preheat oven to 180°C.

Frozen pies – heat for 40-45 minutes.

Thawed pies – heat for 15-20 minutes.

Care and Cleaning

Carefully wipe off oil after each batch of pies, prior to making the next batch. This will improve the cooking quality and prevent excess oil.

Always use a plastic utensil to lift the pies from the pie maker.

Do not use metal utensils as these will scratch the non-stick surface.

To clean after use.

Always turn the power OFF and remove the plug before cleaning.

Do not immerse the pie maker in water or any other liquid.

Do not use abrasives or metal scourers as they will scratch the non-stick plates and the exterior surface.

To clean the non-stick plates.

Wipe over the plates with a dampened cloth.

To clean the exterior.

Wipe over with a dampened cloth and polish with a soft dry cloth.

To clean cooked on stains.

Should your pie maker require additional cleaning of stubborn build up and stains, the following cleaning method is recommended:

Combine 2 tablespoons of bicarbonate or baking soda with water to make a paste.

Turn the power OFF and remove the plug. Ensure the cooking plates are cool.

Using a damp cloth, wipe the mixture on the cooking plates. Allow to stand for 1-2 hours.

Using a damp cloth, gently polish off the mixture to remove all residue.

Before using the pie maker again, re-season the non-stick surface by applying a little oil, and wiping clean with paper towel.

Recipes. Traditional Pies. PM4800

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Traditional and Family Pie Magic pie makers. We hope you enjoy.

The below recipes are for the pie fillings. Use these fillings in conjunction with the Making Pies instructions on page 9. All the pie fillings should be used with a pastry base and a pastry top to make the pies. Do not place fillings directly into the Pie Magic without using pastry.

Satay Chicken Pie

Makes: 8 pies

500g chicken thigh fillets, cubed
2 tablespoons plain flour
2 tablespoons oil
5 long green onions, sliced
150g button mushrooms, sliced
1 large zucchini, chopped
 $\frac{1}{3}$ cup satay sauce
 $\frac{1}{4}$ cup chunky peanut butter
 $\frac{3}{4}$ cup light coconut cream
 $\frac{1}{2}$ cup peas
1 tablespoon kecap manis
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup chopped fresh coriander
Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and pepper.
2. Heat oil in large frypan over medium-high heat. Add chicken, cook in batches until browned. Remove from pan.
3. Add onions, mushrooms and zucchini to the frypan, cook until golden.
4. Reduce heat to medium. Add satay sauce, peanut butter and coconut cream; simmer for 5 minutes or until slightly thickened. Stir through remaining ingredients.
5. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Curried Vegetable Pie

Makes: 8 pies

2 tablespoons oil
1 onion, chopped
2 cloves garlic, crushed
1 long green chilli, chopped
1 ½ teaspoons garam masala
1 teaspoon ground cumin
1 teaspoon ground coriander
½ teaspoon ground turmeric
2 carrots, peeled, chopped
1 kumara, peeled, chopped
½ head cauliflower, cut into florets
1 zucchini, chopped
1 cup water
2 teaspoons butter
2 tablespoons plain flour
¾ cup peas
½ cup plain Greek yoghurt
¼ cup chopped fresh coriander
2 tablespoons lemon juice
Salt and pepper, to taste

1. Heat oil in a large frypan over medium heat. Add onion, garlic and chilli; cook until softened. Add spices; cook until fragrant.
2. Add carrot, kumara, cauliflower, zucchini and water. Bring to a simmer over low heat. Cover and cook over low heat until vegetables are tender.
3. Add butter and flour, mixing to combine. Add remaining ingredients, stir well.
4. Season. Cover and allow mixture to cool.

Chicken, Spinach and Bacon Pies

Makes: 8 pies

500g chicken thigh fillets, sliced
2 tablespoons plain flour
2 tablespoon oil
2 teaspoons butter
2 onions, chopped
150g lean bacon, fat removed, chopped
2 teaspoons chopped fresh marjoram
1 tablespoon water
⅔ cup white wine
½ cup chicken stock
½ cup light cream (18% fat)
150g baby spinach
Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and pepper.
2. Heat oil in a large frypan over medium heat. Add chicken and cook until browned. Remove from pan.
3. Melt butter over medium heat. Add onion, bacon, marjoram and water and cook until onion is softened.
4. Add wine and reduce by a third. Add stock and cream; stir to combine.
5. Fold spinach into mixture until wilted. Simmer until sauce has thickened. Stir through chicken.
6. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Roasted Pumpkin, Fetta and Caramelised Onion Pie

Makes: 8 pies

600g pumpkin, peeled, cubed

3 cloves garlic, crushed

2 onions, sliced

2 tablespoons oil

200g baby spinach

1 tablespoon water

1 teaspoon chopped fresh oregano

150g fetta, crumbled

1/3 cup parmesan cheese, grated

3/4 cup cheddar cheese, grated

Salt and pepper, to taste

1. Preheat oven to 200°C (180°C fan-forced).
Line a baking tray with baking paper.

2. Place pumpkin, garlic and onions on tray.
Drizzle with oil, toss and bake for 20-30
minutes or until golden.

3. In a large frypan over medium heat add
spinach and water. Cook, turning gently
until spinach has wilted.

4. In a large bowl, mash the pumpkin, garlic
and onions. Gently stir through spinach,
oregano and cheeses.

5. Season. Cover and allow mixture to cool.

Chicken and Leek Pie

Makes: 8 pies

500g chicken thigh fillets, cubed

2 tablespoons plain flour

1 tablespoon oil

2 teaspoons butter

2 leeks, sliced

150g bacon, fat removed, chopped

1 tablespoon water

1/3 cup white wine

1 tablespoon wholegrain mustard

1/4 cup plain flour

3/4 cup chicken stock

1/2 cup light cream (18% fat)

2 teaspoons chopped fresh marjoram

Salt and pepper, to taste

1. Toss chicken in flour. Season with salt and
pepper.

2. Heat oil in large frypan over medium heat.
Add chicken and cook until browned.
Remove from pan.

3. Melt butter in a frypan add leeks, bacon
and water and cook until tender. Pour
in wine and bring to a simmer. Whisk in
mustard, flour, stock, cream and marjoram.
Bring to a simmer and stir until thickened.
Stir through chicken.

4. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Moroccan Lamb and Chickpea Pies

Makes: 8 pies

- 500g lamb, cubed
- ¼ cup plain flour
- 2 tablespoons oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- ½ teaspoon ground cinnamon
- 400g can cherry tomatoes
- 1 medium kumara, peeled, chopped
- ¾ cup beef stock
- 400g can chickpeas, drained, rinsed
- 2 teaspoons honey
- ⅓ cup plain Greek yoghurt
- ¼ cup chopped fresh coriander
- Salt and pepper, to taste
- 1. Toss lamb in flour. Season with salt and pepper.
- 2. Heat oil in large frypan over medium heat. Add lamb and cook until golden. Remove from pan.
- 3. Add onion and garlic to the frypan; cook until tender. Stir through spices and cook until fragrant.
- 4. Add tomatoes, kumara, stock, chickpeas and honey. Simmer until kumara is tender. Stir through lamb, yoghurt and coriander.
- 5. Season. Cover and allow mixture to cool.

Chicken Chasseur Pie

Makes: 8 pies

- 500g chicken thigh fillets, chopped
- ¼ cup plain flour
- 1 tablespoon oil
- 2 teaspoons butter
- 2 cloves garlic, crushed
- 1 onion, chopped
- 200g button mushrooms, sliced
- 1 tablespoon water
- 1 tablespoon cornflour
- ¼ cup white wine
- ¼ cup chicken stock
- 400g can cherry tomatoes
- ¼ teaspoon chopped fresh thyme
- Salt and pepper, to taste
- 1. Toss chicken in flour. Season with salt and pepper.
- 2. Heat oil in a large frypan over medium heat. Add chicken and cook until browned. Remove from pan.
- 3. Add butter, garlic, onion, mushrooms and water to the frypan. Cook until softened.
- 4. Add cornflour and cook for 1 minute. Add wine, stock, tomatoes and thyme. Return chicken to frypan and simmer until sauce has thickened.
- 5. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Mexican Tortilla Pie

Makes: 8 pies

- 1 tablespoon oil
- 1 red onion, chopped
- 1 long red chilli, chopped
- 500g beef mince
- 2 tomatoes, chopped
- 1 red capsicum, chopped
- $\frac{3}{4}$ cup corn kernels
- 2 teaspoons Mexican chilli powder
- 1 teaspoon curry powder
- $\frac{2}{3}$ cup mild Mexican salsa
- $\frac{2}{3}$ cup chopped fresh coriander
- $\frac{1}{2}$ cup grated cheddar cheese
- 2 tablespoons lime juice
- Salt and pepper, to taste
- 1. Heat oil in a large frypan over medium heat. Add onion and chilli, cook until tender. Stir in mince, cook until browned.
- 2. Add tomatoes and capsicum, cook until softened. Add corn, chilli powder, curry powder and salsa. Stir to combine. Add remaining ingredients.
- 3. Season. Cover and allow mixture to cool.

Fish Pie

Makes: 8 pies

- 500g firm white fleshed fish, cubed
- $\frac{1}{4}$ cup plain flour
- 2 tablespoons oil
- 25g butter
- 1 onion, chopped
- 150g baby spinach
- $\frac{1}{2}$ cup white wine
- $\frac{1}{2}$ cup light cream (18% fat)
- 200g potatoes, peeled, cooked, cubed
- 2 hard-boiled eggs, chopped
- $\frac{1}{2}$ cup grated cheddar cheese
- $\frac{1}{4}$ cup grated parmesan cheese
- 2 tablespoons lemon juice
- 1 tablespoon English mustard
- 1 teaspoon chopped fresh dill
- Salt and pepper, to taste
- 1. Toss fish in flour. Season with salt and pepper.
- 2. Heat oil in a large frypan over medium heat. Fry fish in batches until golden. Add more oil if necessary. Remove from pan.
- 3. Add butter and onions to the frypan. Cook until tender. Stir through spinach. Pour in wine and cook for 1 minute. Add cream and bring to a simmer. Stir through potatoes and eggs. Remove from heat and mix in remaining ingredients.
- 4. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Mince and Cheese Pies

Makes: 4 pies

- 1 tablespoon oil
- 1 onion, chopped
- 1 clove garlic, crushed
- 500g beef mince
- 2 tablespoons barbeque sauce
- 1 tablespoon tomato paste
- 1 teaspoon dried thyme
- ½ cup beef stock
- ¼ grated parmesan cheese
- 1 cup grated cheddar cheese
- Salt and pepper, to taste
- 1. Heat oil in a large frypan over medium heat. Add onion and garlic and cook until tender.
- 2. Add mince and brown well. Stir through barbeque sauce, tomato paste, thyme and stock. Let simmer until meat is fully cooked. Stir through parmesan cheese.
- 3. Season. Cover and allow mixture to cool. Place mixture into prepared cases and top with ¼ cup cheddar cheese.

Mediterranean Pie

Makes: 4 pies

- 2 zucchinis, sliced
- 1 medium eggplant, cut into cubes
- 1 red onion, chopped
- 200g cherry tomatoes, halved
- ¼ cup olive oil
- 150g fetta cheese, crumbled
- 2 tablespoons basil pesto
- Salt and pepper, to taste
- 1. Preheat oven to 200°C (180°C fan-forced). Line a large baking tray with baking paper.
- 2. Scatter zucchini, eggplant, onion and cherry tomatoes over tray. Drizzle with oil and bake for 20-30 minutes or until golden.
- 3. Stir through fetta and pesto.
- 4. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Vegetarian Triple Mushroom Pie Makes: 4 pies

- 1 tablespoon oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 2 teaspoons butter
- 300g button mushrooms, sliced
- 400g portabella mushrooms, sliced
- 300g brown mushrooms, sliced
- 1 tablespoon water
- ½ cup white wine
- ½ cup light cream (18% fat)
- 2 tablespoons lemon juice
- 1 teaspoon chopped fresh thyme
- Salt and pepper, to taste
- 1. Heat oil in a large frypan over medium heat. Add onion and garlic and cook until tender. Add butter, mushrooms and water to the frypan and cook until mushrooms are tender.
- 2. Add wine and reduce by half. Add remaining ingredients. Simmer for 10 minutes or until sauce has thickened slightly.
- 3. Season. Cover and allow mixture to cool.

Steak and Guinness Pie Makes: 4 pies

- 500g rump steak, cubed
- ¼ cup plain flour
- ¼ cup oil
- 6 shallots, peeled, sliced
- 2 tablespoons tomato paste
- ¾ cup Guinness beer
- ¾ cup beef stock
- 1 bay leaf
- 1 sprig thyme
- Salt and pepper, to taste
- 1. Toss beef in flour. Season with salt and pepper.
- 2. Heat oil in a large frypan over medium heat. Add beef and cook until brown. Remove from pan.
- 3. Add shallots to frypan and cook until golden. Add tomato paste and cook for 1 minute. Stir through remaining ingredients. Bring to a simmer, reduce heat to low. Cook for 20 minutes or until beef is tender.
- 4. Season. Cover and allow mixture to cool.

Traditional Pie Recipes continued

Classic Chicken Pie

Makes: 8 pies

500g chicken thigh fillets, chopped

¼ cup plain flour

1 tablespoon oil

1 leek, sliced

1 carrot, peeled, sliced

1 celery stalk, sliced

1 zucchini, chopped

¾ cup chicken stock

½ cup corn kernels

½ cup peas

⅓ cup light cream (18% fat)

Salt and pepper, to taste

1. Toss chicken in half of the flour. Season with salt and pepper.
2. Heat oil in a large frypan over medium heat. Add chicken and cook in batches until golden brown. Remove from pan.
3. Add leek, carrot, celery, zucchini and cook until softened. Return chicken and add remaining ingredients to the pan. Cover and simmer until chicken is cooked.
4. Season. Cover and allow mixture to cool.

Recipes. Family Pies. PM4600

The below recipes are for the pie fillings. Use these fillings in conjunction with the Making Pies instructions on page 9. All the pie fillings should be used with a pastry base and a pastry top to make the pies. Do not place fillings directly into the Pie Magic without using pastry.

Family Chicken Pie

Makes: 2 pies

400g chicken thighs fillets
1½ cups chicken stock (375ml)
1 tablespoon oil
1 onion, chopped
2 carrots, peeled, chopped
2 celery stalks, chopped
1 teaspoon chopped fresh thyme
2 teaspoons butter
3 tablespoons cornflour
1 cup milk
¾ cup peas
2 tablespoons chopped fresh parsley
Salt and pepper, to taste

1. Combine chicken and stock in a small saucepan. Bring to a simmer over medium heat. Cover and cook for 10 minutes. Allow to cool. Shred chicken, reserving stock.
2. Heat oil in a large frypan over medium heat. Add onion, carrots, celery and thyme and cook until softened.
3. Add butter and flour, stirring to form a paste. Whisk in reserved chicken stock and milk. Simmer, stirring until sauce thickens. Stir through chicken, peas and parsley.
4. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Chicken Pie with Ham and Peas Makes: 2 pies

- 1 kg whole chicken
- 2 carrots, halved
- 1 celery stalk, halved
- 1 onion, quartered
- 1 sprig thyme
- 1 bay leaf
- 1 Ltr chicken stock
- 2 teaspoons butter
- 1 cup light cream (18% fat)
- 2 tablespoons plain flour
- 2 tablespoons lemon juice
- 250g leg ham, chopped
- $\frac{3}{4}$ cup peas
- 2 hardboiled eggs, quartered
- Salt and pepper, to taste
- 1. In a large saucepan add chicken, carrot, celery, onion, thyme, bay leaf and stock. Cover and simmer gently until the chicken is cooked, about 1 hour. Allow to cool. Shred chicken, reserving stock.
- 2. Heat butter and cream in a small saucepan over medium heat. Add flour, whisk until thickened. Add 2 cups of reserved chicken stock and lemon juice. Add all remaining ingredients and stir to combine.
- 3. Season. Cover and allow mixture to cool.

Potato, Pumpkin, Kumara Makes: 2 pies and Goats Cheese Pie

- 250g kumara, peeled, roughly chopped
- 250g potato, peeled, roughly chopped
- 250g pumpkin, peeled, roughly chopped
- 20g butter
- 200g goat's cheese, crumbled
- Salt and pepper, to taste
- 1. In a large pot add kumara, potato and pumpkin and add enough water to cover vegetables. Cover and simmer over medium heat until tender. Drain.
- 2. In a large bowl lightly mash vegetables. Stir through butter. Gently fold through cheese.
- 3. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Thai Chicken Pie

Makes: 2 pies

- 400g chicken thigh fillets, chopped
- ½ cup plain flour
- 2 tablespoons oil
- 1 red capsicum, seeded, sliced
- 100g baby corn cut into 1 cm pieces
- 1 head broccolini, cut into florets
- 2 teaspoons butter
- 1½ cups milk
- 1½ tablespoons red curry paste
- 1 tablespoon lime juice
- 1 tablespoon sweet chilli sauce
- 2 tablespoons chopped fresh coriander
- Salt and pepper, to taste
- 1. Toss chicken with half of the flour. Season with salt and pepper.
- 2. Heat oil in a large frypan over medium heat. Cook chicken in batches until golden. Remove from pan.
- 3. Add capsicum, corn and broccolini to frypan and cook until tender.
- 4. Add butter and milk to pan, whisking to form a paste. Add curry paste, lime juice, sweet chilli and remaining flour. Cook for 3-4 minutes stirring well. Return chicken to the pan and simmer until chicken is cooked. Stir through coriander.
- 5. Season. Cover and allow mixture to cool.

Lamb and Rosemary Pie

Makes: 2 pies

- 600g lamb, cubed
- ¼ cup plain flour
- 2 tablespoons oil
- 2 cloves garlic, crushed
- 2 carrots, peeled, chopped
- 1 onion, chopped
- 2 sprigs rosemary
- 2 tablespoons plain flour
- 1 tablespoon tomato paste
- ½ cup red wine
- 1 cups beef stock
- Salt and pepper, to taste
- 1. Toss lamb in ¼ cup of flour and season with salt and pepper.
- 2. Heat oil in large frypan over medium heat. Add lamb and cook until browned. Remove from pan.
- 3. Add garlic, carrot, onion and rosemary and cook until tender. Add flour and tomato paste and stir for 1 minute. Add remaining ingredients and bring to a simmer. Return lamb to frypan. Reduce heat to medium-low. Cover and cook until lamb is tender, approximately 15 minutes.
- 4. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Spicy Beef Pie

Makes: 2 pies

600g beef topside, cut into 2 cm cubes

½ cup plain flour

2 tablespoons oil

2 onions, chopped

⅓ cup tomato paste

2 tablespoons harissa (chilli paste)

½ cup red wine

1 cup beef stock

1 bay leaf

⅓ cup black olives, pitted

⅓ cup sundried tomatoes

1. Toss beef in half the flour. Season with salt and pepper.
2. Heat oil in a medium frypan over medium heat. Add beef and cook until brown. Remove from pan.
3. Add onion to pan and cook until tender. Stir through tomato paste and harissa.
4. Add beef back to pan with remaining flour and stir well. Add wine, stock and bay leaf. Simmer over low heat. Cover and cook until beef is tender, approximately 15-20 minutes. Stir through remaining ingredients.
5. Season. Cover and allow mixture to cool.

Beef and Chorizo Pie

Makes: 2 pies

500g beef topside, cubed

¼ cup plain flour

¼ cup oil

2 chorizo sausages, chopped

2 red onions, chopped

2 cloves garlic, crushed

1 long red chilli, sliced

¾ cup red wine

1 sprig thyme

1 bay leaf

400g can chopped tomatoes

1 teaspoon butter

Salt and pepper, to taste

1. Toss beef in flour. Season with salt and pepper.
2. Heat oil in large frypan over medium heat. Brown beef and chorizo in batches. Remove from pan.
3. Add onions, garlic and chilli and cook until tender. Return beef and chorizo to pan with red wine. Reduce liquid by half. Add remaining ingredients. Bring to a simmer and cook for 15 minutes or until thickened.
4. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Spinach and Ricotta Pie

Makes: 2 pies

1 tablespoon butter
1 onion, chopped
500g frozen spinach, defrosted
¼ teaspoon nutmeg
250g fresh ricotta
1 cup grated mozzarella
½ cup grated parmesan cheese
2 eggs, lightly beaten
Salt and pepper, to taste

1. Melt butter in large frypan over medium heat. Add onion and cook until softened. Add spinach and nutmeg.
2. In a bowl combine ricotta, mozzarella, parmesan and eggs. Fold through spinach and onion mixture.
3. Season. Cover and allow mixture to cool.

Beef and Tomato Pie

Makes: 2 pies

400g chuck steak, cubed
¼ cup plain flour
2 tablespoons olive oil
2 carrots, peeled, chopped
1 onion, chopped
1 clove garlic, crushed
150g lean bacon, fat removed, chopped
¼ cup balsamic vinegar
400g can tomato puree

- 1 ½ cups beef stock
Salt and pepper, to taste
1. Toss beef in flour. Season with salt and pepper
 2. Heat oil in large frypan over medium heat. Cook meat in batches until browned. Remove from frypan.
 3. Add carrots, onion, garlic and bacon to the frypan and cook until golden.
 4. Add beef and remaining ingredients back to frypan. Simmer until meat is tender and sauce has thickened, approximately 15 minutes.
 5. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Salmon and Leek Pie

Makes: 1 pie

1 tablespoon butter

3 leeks, sliced

500g salmon fillet, skinned, chopped

1 tablespoon chopped fresh dill

Zest and juice of one lemon

Salt and pepper, to taste

1. Melt butter in a large frypan over medium heat. Add leeks and cook until tender.
2. Add salmon, stirring until just cooked. Add zest and juice of lemon.
3. Season. Cover and allow mixture to cool.

Pork, Apple and Sage Pie

Makes: 2 pies

500g pork, diced

$\frac{1}{4}$ cup plain flour

1 tablespoon olive oil

1 onion, chopped

2 granny smith apples, peeled, chopped

5 sage leaves, chopped

2 teaspoons wholegrain mustard

$\frac{1}{3}$ cup apple cider vinegar

1 potato, peeled, cubed

2 teaspoons butter

1 tablespoon cornflour

$\frac{1}{2}$ cup chicken stock

$\frac{1}{2}$ cup cream

Salt and pepper, to taste

1. Toss pork in flour. Season with salt and pepper.
2. Heat oil in large frypan over medium heat. Add pork and cook until browned. Remove from pan.
3. Add onion to frypan and cook until tender. Add apples, sage, mustard, vinegar and potato. Bring to a simmer. Add butter and cornflour and stir until sauce is thickened. Pour in stock and cream and simmer until potatoes are tender.
4. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Chunky Beef Pie

Makes: 2 pies

500g rump steak, cut into 2cm cubes

¼ cup plain flour

2 teaspoons cayenne

2 teaspoons butter

1 tablespoon oil

2 onions, chopped

1 clove garlic, crushed

1 teaspoon fresh thyme chopped

1 cup beef stock

¾ cup red wine

1 bay leaf

Salt and pepper, to taste

1. Toss beef in flour and cayenne. Season with salt.
2. Heat butter and oil in a medium frypan over medium heat. Add beef and cook until golden. Remove from pan.
3. Add onion, garlic and thyme to frypan and cook until softened. Return beef back to frypan with remaining ingredients. Simmer and cook for 15 minutes or until meat is tender, approximately 15 minutes.
4. Season. Cover and allow mixture to cool.

Classic Mince Pie

Makes: 2 pies

2 tablespoons oil

3 onions, chopped

2 carrots, peeled, chopped

2 celery stalks, chopped

1 sprig rosemary

2 bay leaves

500g beef mince

1 teaspoon Dijon mustard

2 teaspoons Vegemite

1 tablespoon Worcestershire sauce

2 tablespoons flour

1½ cups beef stock

Salt and pepper, to taste

1. Heat half the oil in a large frypan over medium heat. Add onions, carrot, celery, rosemary and bay leaves. Cook until tender.
2. Add mince to frypan and cook until brown. Stir through remaining ingredients.
3. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Silverbeet, Zucchini and Goats Cheese Pie

Makes: 1 pie

- 1 tablespoon butter
- 2 onions, chopped
- 2 zucchinis, sliced
- 3 cups chopped silverbeet
- ¼ cup balsamic vinegar
- 2 teaspoons fresh thyme chopped
- ¼ cup light cream (18% fat)
- ½ teaspoon nutmeg
- ¼ cup pine nuts, toasted
- 200g goat's cheese, crumbled
- Salt and pepper, to taste

1. Heat butter in a large frypan over medium heat. Add onion and zucchini and cook until tender. Add silverbeet and cook until wilted. Stir through remaining ingredients.
2. Season. Cover and allow mixture to cool.

Cherry Tomato, Mozzarella and Zucchini Pie

Makes: 1 pie

- 500g cherry tomatoes, halved
- 2 zucchinis, sliced
- 2 tablespoons oil
- 3 shallots, sliced
- ½ cup parmesan cheese, grated
- 200g bocconcini, chopped
- ¼ cup chopped fresh basil leaves, torn
- Salt and pepper, to taste

1. Preheat oven to moderately hot, 200°C (180°C fan-forced). Line a baking tray with baking paper.
2. Place cherry tomatoes and zucchini on prepared tray and bake for 20 minutes or until golden.
3. Heat oil in a large frypan over medium heat. Add shallots and cook until tender. Stir through the zucchini mix and remaining ingredients.
4. Season. Cover and allow mixture to cool.

Family Pie Recipes continued

Lamb, Pea and Mint Pie

Makes: 1 pie

400g lamb, cut into 2 cm cubes

¼ cup plain flour

¼ cup oil

1 onion, chopped

¼ cup tomato paste

1 cup red wine

1 cup veal stock

1 tablespoon cornflour

1 cup peas

½ cup chopped fresh mint

Salt and pepper, to taste

1. Toss lamb in flour. Season with salt and pepper.
2. Heat oil in medium frypan over medium heat. Add onion and cook until softened. Add tomato paste and wine and reduce by one third. Add stock and cornflour, whisking to combine. Add remaining ingredients, bring to a simmer and cook until lamb is tender, approximately 10 minutes.
3. Season. Cover and allow mixture to cool.

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

Australia

www.sunbeam.com.au

1300 881 861

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

New Zealand

www.sunbeam.co.nz

0800 786 232

26 Vestey Drive, Mt Wellington
Auckland, New Zealand

Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

In Australia

Visit www.sunbeam.com.au

Or call 1300 881 861

In New Zealand

Visit www.sunbeam.co.nz

Or call 0800 786 232

 is a registered trademark.

'Pie Magic' is a trademark of Sunbeam Corporation.

Made in China.

Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

© Copyright. Sunbeam Corporation Limited 2006.

ABN 45 000 006 771

Units 5 & 6, 13 Lord Street
Botany NSW 2019 Australia

Unit 3, Building D
26 Vestey Drive
Mt Wellington Auckland
New Zealand

Sunbeam Corporation is a division of GUD Holdings Ltd.