



the Smart Microwave Book

18 recipes you can easily cook with Smart Settings & Shortcuts.

Breville

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*All ingredients are
temperature sensitive*



*but how do you know the
RIGHT POWER LEVEL AND TIME
without needing a PhD?*



The easy to use microwave that knows the power level and time to suit the food you're cooking.

Smart settings take the guess work out of cooking, reheating and defrosting foods.

*So stop guessing,
and start cooking...*



Oat & quinoa porridge with berries

Oat & quinoa porridge with berries



SERVES

4

PREP

10

minutes

COOK

10

minutes

Ingredients

50g quinoa flakes

150g rolled oats (oatmeal)

4 tablespoons brown sugar

50–100ml whole milk, to taste

100 g blueberries or raspberries

*Toasted almonds and yoghurt
to serve*

Method

1. Place quinoa flakes and rolled oats in large Pyrex bowl. Add 1 litre cold water and place, uncovered, in the microwave.
2. Select SMART COOK OATMEAL setting and turn the AMOUNT dial to 200g. Press START button.
3. Halfway through the cook program, the microwave will beep and flash STIR/TURN FOOD. Pause, stir porridge and press START button to finish cooking.
4. Once finished, stir through brown sugar and milk.
5. Serve with berries and yoghurt.



Coconut & macadamia muesli bars

Coconut & macadamia muesli bars



SERVES

8

PREP

10

minutes

COOK

15

minutes

Ingredients

½ cup shredded coconut

¼ cup pepitas

2 tablespoons sunflower seeds

2 tablespoons sesame seeds

2 tablespoons chia seeds

¼ cup slivered almonds or chopped macadamia nuts

1 cup sultanas

2 cups rolled oats

100g butter

½ cup honey

2 tablespoons liquid glucose

⅓ cup brown sugar

Method

1. Grease a square 20cm x 20cm microwave-safe dish and line with baking paper.
2. Combine coconut, pepitas, sunflower seeds and sesame seeds in a microwave-safe shallow dish.
3. Select 80% power and dial up 2 minutes. Press START button. Pause cycle and stir every minute. Remove and place into a large mixing bowl along with chia seeds, almonds, sultanas and oats; mix well.
4. Place butter, honey, glucose and sugar into a microwave-safe jug.
5. Select 100% and dial up 3 minutes. Press START button; stir and pour into coconut oat mixture. Mix well and spread evenly into prepared pan.
6. Place into microwave onto a microwave-safe rack.
7. Select 50% power and dial up 10 minutes. Press START button.
8. Allow to cool and refrigerate for 3 hours; cut into bars. Keep refrigerated.



Indian spiced tomato chutney

Indian spiced tomato chutney



SERVES

10

PREP

20

minutes

COOK

70

minutes

Ingredients

1/3 cup vegetable oil
2cm piece ginger, finely shredded
4 cloves garlic, crushed
2 long red chillies, chopped
1 large red onion, chopped
1 tablespoon black mustard seeds
1 tablespoon ground turmeric
1 tablespoon ground cumin
2 sprigs fresh curry leaves, leaves only
3 teaspoons salt
1 cup white sugar
1/3 cup malt vinegar
1kg chopped ripe tomatoes

Method

1. Place oil, ginger, garlic, chilli and onion into a large deep microwave-safe bowl.
2. Select 100% power and dial up 5 minutes; Press START button.
3. Remove from microwave and stir in remaining ingredients. Select 100% power and dial up 60 minutes cook time. Press START button. Pause cooking program every 10 minutes to stir. Press START button to continue cooking. After 60 minutes, check consistency of chutney. Chutney should have reduced and thickened. If chutney needs further cooking select 100% and dial up 10 minutes. Press START button and continue cooking until chutney is the correct consistency.
4. Spoon into sterilised jars and cool completely before storing in the refrigerator. Serve with BBQ meats or cold on sandwiches.



Quince paste

Quince paste

SERVES

10

PREP

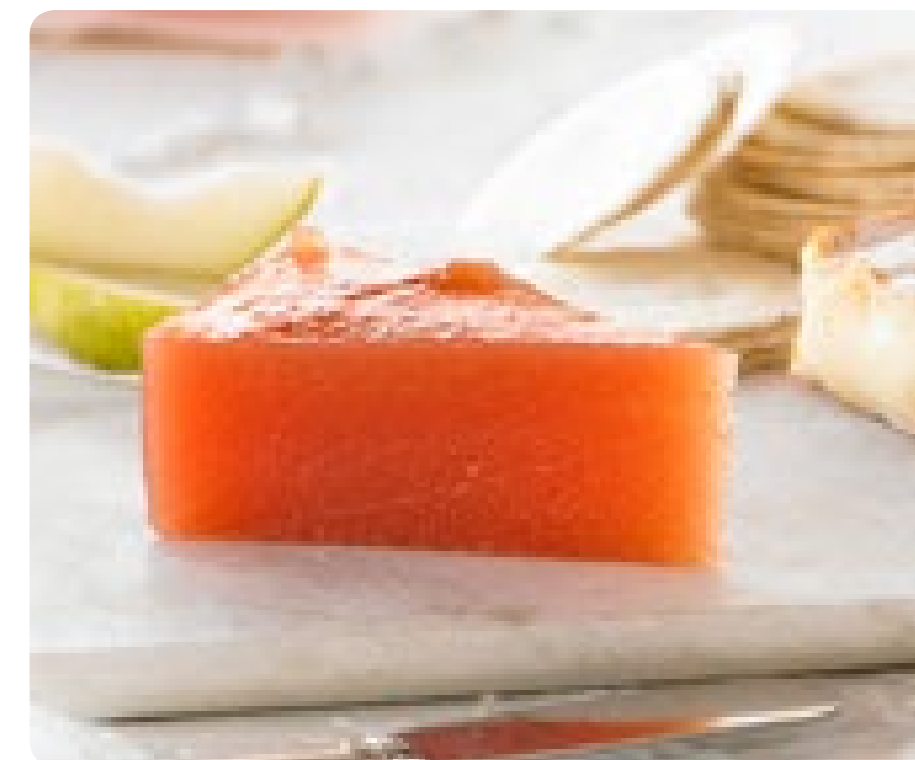
20

minutes

COOK

60

minutes



Ingredients

1.5kg (approx. 4 quinces)

$\frac{3}{4}$ cup water

Juice of 1 lemon

850g sugar

Method

1. Peel, core and cut quince into small 1cm pieces.
2. Put quince, water and lemon juice into a large Pyrex bowl, cover tightly with 2 layers of cling film and poke holes into the top with a knife.
3. Select 100% power and dial up 7 minutes. Press START button.
4. Remove and stir; recover and return to microwave. Select 100% power and dial up 7 minutes. Press START button. Remove and cool slightly.
5. Pour into a blender and blend until it forms a smooth puree.
6. Weigh the puree and add $\frac{3}{4}$ of the weight of sugar to the purée and stir until well combined.
7. Return to the Pyrex bowl and place inside the microwave, uncovered. Select 100% power and dial up 40 minutes. Press START button; pause program and stir every 7 minutes, until thick and pink.
8. Transfer to a lined square (18cm x 18cm) baking dish or cake tin and spread out evenly. Cover and refrigerate until cool.
9. Serve with cheese of your choice.



New potato salad with fresh dill & sour cream

New potato salad with fresh dill & sour cream

SERVES

8

PREP

20

minutes

COOK

45

minutes



Ingredients

2kg washed new potatoes, peeled and cut into 30g–40g sized chunks

1 red onion, finely sliced

¼ cup red wine vinegar

2 tablespoons chopped fresh dill

½ cup sour cream

½ cup whole egg mayonnaise

1 tablespoon Dijon mustard

Salt and pepper to taste

Method

1. Place half the potatoes into a large microwave-safe bowl and add ¼ cup water. Cover with a microwave-safe plastic lid or vented microwave-safe plastic wrap.
2. Select SMART COOK POTATO setting and turn the AMOUNT dial to 1kg. Press START button.
3. Pause cooking program to stir halfway through. Press START button to continue cooking program. Remove and set aside in a large serving bowl and repeat with remaining potato.
4. Toss through onion and vinegar; set aside to cool.
5. Combine dill, sour cream and mayonnaise together and season with mustard, salt and pepper.
6. Gently fold through cooled cooked potatoes.
7. Serve either room temperature or cold.

Alternatively

Follow method to step 2 then select SENSOR COOK potatoes. Cover bowl with a vented microwave-safe lid or vented microwave-safe plastic wrap and press START button. Then continue for step 4.



Creamy mushroom & bacon fettuccine

Creamy mushroom & bacon fettuccine



SERVES

4

PREP

15

minutes

COOK

20

minutes

Ingredients

500g fettuccine

40g butter

1 clove garlic, crushed

400g button Swiss brown mushrooms,
trimmed and sliced

150g middle cut bacon,
rind removed and chopped

1 cup cream

$\frac{3}{4}$ cup freshly grated parmesan

Salt and pepper to taste

Method

1. Cook fettuccine in a large saucepan of boiling salted water according to packet instructions. Drain, reserving 1 cup of the cooking water and set aside.
2. Place butter, garlic, mushrooms and bacon into a large microwave-safe bowl. Select 100% power and dial up 5 minutes; Press START button.
3. Stir and add cream; return to microwave and select 100% power and dial up 5 minutes. Press START button.
4. Stir in half the parmesan and toss through hot fettuccine, along with enough hot cooking water to loosen up the sauce. Season to taste with salt and pepper.
5. Serve topped with extra parmesan.



Mixed mushroom risotto

Mixed mushroom risotto



SERVES

4-6

PREP

15

minutes

COOK

30

minutes

Ingredients

4 cups chicken stock
40g dried mixed mushrooms
1 onion, finely chopped
2 cloves garlic, crushed
40g butter
1 tablespoon olive oil
350g arborio rice
1 cup grated parmesan

Salt and pepper to taste

Method

1. Place stock into a large microwave safe bowl or jug and heat on 100% power for 3 minutes. Remove and set aside.
2. Soak dried mushrooms in 1 cup of the heated stock and set aside for 3 minutes to soften. Drain, reserving mushroom infused stock.
3. Place onion, garlic, half the butter and olive oil into a 4 litre microwave safe deep dish or bowl. Place inside the microwave and select 100% power and dial up 3 minutes. Press START button.
4. Remove from oven and stir in mushrooms. Select 100% power and dial up 2 minutes. Press START button.
5. Add rice and hot stock, cover with 3 layers of cling film and make 3-4 slits into the top with a knife. Alternatively, use a microwave-safe vented lid.
6. Select SMART COOK RICE and use dial up 350g weight. Press START button.
7. When cook time has finished, carefully remove lid and stir in remaining butter and half the parmesan. Season to taste with salt and pepper and serve immediately topped with parmesan.

Alternatively

Follow method to step 6 and select SENSOR COOK RICE and press START button.

Continue for step 7 once cooking has finished.



*North Indian chicken curry with ginger,
coriander and steamed saffron rice*

North Indian chicken curry with ginger, coriander and steamed saffron rice



SERVES

4

PREP

15

minutes

COOK

30

minutes

Ingredients

2 tablespoons vegetable oil
1 large red onion, sliced
2cm piece ginger, peeled and grated
2 cloves garlic, crushed
2 teaspoons black mustard seed
12 fresh curry leaves (optional)
2 teaspoons ground turmeric
3 teaspoons ground coriander
1 teaspoon salt
700g chicken thigh fillets, cut into large 5cm pieces
400g canned chopped tomato
½ cup water
Juice of half lemon or lime
⅓ cup chopped fresh coriander

Thick natural yoghurt to serve

Steamed saffron rice

400g basmati rice
750mls water
1 teaspoon salt
100g butter
Pinch saffron

Method

1. Place oil and onion into a large microwave-safe casserole or pyrex bowl. Select 100% power and dial up 4 minutes. Press START button.
2. Stir in ginger, garlic, mustard seeds and curry leaves and select 100% power and dial up 3 minutes. Press START button.
3. Stir in spices, salt, chicken pieces, tomato and water and toss to coat chicken evenly. Partially cover with a microwave safe lid or vented plastic wrap.
4. Select SMART COOK CHICKEN and dial up 700g weight; press START button.
5. Pause cooking program to stir halfway through. Press START button to continue cooking program.
6. Season to taste and stir through lime or lemon juice and chopped fresh coriander.
7. To make the saffron rice, wash rice until water runs clear; drain well. Place into a microwave safe deep bowl and add water and salt. Stir to mix well.
8. Cover with a vented microwave- safe plastic lid or vented microwave-safe plastic wrap. Select SMART COOK RICE and dial up 400g weight. Press START button. Remove and set aside for 5 minutes.
9. Place butter and saffron together in a small bowl and select 70% power and dial up 1 minute. Press START button. Stir through steam rice.
10. Serve curry with steamed saffron rice and a dollop of natural yoghurt.



Fragrant duck with spiced soy & cinnamon

Fragrant duck with spiced soy & cinnamon



SERVES

4

PREP

20

minutes

COOK

50

minutes

Ingredients

2 tablespoons sea salt
1 tablespoon Sichuan pepper
1 x 2kg duck, washed and excess fat removed
750 ml chicken stock
2cm piece ginger, sliced
1 clove garlic, smashed
2 green onion, sliced
3 star anise
1 cinnamon quill
1/3 cup Shaoxing wine
1/4 cup light soy sauce
2 tablespoons white sugar

Method

1. Place salt and sichuan pepper into a dry frying pan and warm gently over medium heat for 2–3 minutes or until fragrant. Remove and cool.
2. Pound in a pestle and mortar or grind in a spice grinder until finely ground.
3. Cut duck into serving pieces, legs, thighs and breasts cut in half across the bone. Remove wing tips and reserve for stocks. Prick skin of each piece of duck several times with a fork.
4. Rub salt spice mix evenly over the skin of each piece of duck. Place onto a tray and cover loosely with cling wrap; refrigerate.
5. Place stock, ginger, garlic, green onion, star anise, cinnamon, shaoxing wine, soy and sugar into a large microwave-safe bowl.
6. Select 100% power and dial up 10 minutes. Pause program and stir every 2–3 minutes. Cool slightly.
7. Arrange duck pieces into a casserole dish large enough to hold all the duck in a single layer. Pour in stock with all aromatics until it covers the meat and bone; leaving the skin and fat above the liquid.
8. Select 80% power and dial up 25 minutes. Press START button.
9. Preheat a grill on high heat. Remove duck from dish and place onto a baking tray. Score duck skin 2 or 3 times and grill 2–3 minutes or until crisp and golden.



Poached coconut chicken with Asian slaw

Poached coconut chicken with Asian slaw



SERVES

4-6

PREP

20

minutes

COOK

20

minutes

Ingredients

270ml can coconut milk
1 cup chicken stock
1 bunch fresh coriander, roots washed
5cm piece ginger, sliced
700g chicken breast fillet
2 tablespoons fish sauce
Juice of a lime
1-2 teaspoons sugar

Asian Slaw

350g Wombok, shredded
100g blanched snowpeas, trimmed
1 carrot, grated
4 green onions, sliced
1 Lebanese cucumber, deseeded and sliced
1 cup bean sprouts
½ cup Thai basil leaves
100g Chang's fried noodles

Method

1. Place coconut milk, stock, 3 coriander roots, ginger and chicken breast into a microwave-safe shallow dish large enough to hold all ingredients and have the chicken submerged.
2. Cover with a vented microwave-safe plastic lid or vented microwave-safe plastic wrap.
3. Select SMART COOK CHICKEN setting and turn the AMOUNT dial to 700g. Press START button.
4. Remove chicken from oven and stand for 10 minutes in cooking liquid to complete cooking.
5. Meanwhile combine wombok, snowpeas, carrot, green onion, cucumber, sprouts, Thai basil and ½ cup of coriander leaves; toss to mix evenly.
6. Remove chicken from coconut milk poaching liquid and slice across the grain; set aside.
7. Measure 1 cup of poaching liquid and mix with fish sauce, and lime juice. Taste and add enough sugar to balance the flavours.
8. Toss chicken and fried noodles into salad along with dressing.
9. Serve immediately.



Steamed fish with ginger & oyster mushrooms

Steamed fish with ginger, oyster mushrooms and Sichuan Asian greens



SERVES

4

PREP

15

minutes

COOK

30

minutes

Ingredients

150g oyster mushrooms
4x 300g white fish fillet, such as perch, ling, snapper or blue eye trevalla
2 green onions, finely sliced
2cm knob ginger, finely shredded
2 cloves garlic, finely chopped
2 tablespoons Shaoxing wine
2 tablespoons light soy sauce
Drizzle sesame oil
2 oven bags

Sichuan Asian greens

2 tablespoons Hoisin sauce
1 tablespoon fermented black bean and chilli paste
1 tablespoon Shaoxing wine
1 tablespoon light soy sauce
1 teaspoon sesame oil
8 baby bok choy, trimmed and halved

Method

1. Open one oven bag and place onto a large microwave-safe plate or shallow dish.
2. Place half the mushrooms into the base of the bag in a single layer and place 2 fish fillets over the top.
3. Sprinkle half of the green onion, ginger, garlic, Shaoxing wine and soy sauce.
4. Secure bag with supplied non-metallic plastic tie and place inside microwave.
5. Select SMART COOK FISH setting and turn the AMOUNT dial to 600g. Press START button.
6. Allow to stand for 5 minutes after cooking. Repeat with remaining bag, fish and ingredients.
7. Serve Asian greens topped with fish and mushroom and spoon over sauce.

Method

1. To make the Asian greens, combine hoisin sauce, black beans, Shaoxing wine, soy sauce and sesame oil in small microwave safe bowl. Cover with microwave safe plastic wrap and place inside microwave.
2. Select 80% power and dial up 2 minutes. Press START button. Remove and stir; set aside.
3. Cut bok choy into quarters and weigh. Place into a large microwave safe bowl; add $\frac{1}{4}$ cup water. Cover with vented microwave-safe lid or microwave-safe plastic wrap. Select SMART COOK SOFT VEGETABLE and dial up weight. Press START button. Stand for 1 minute
4. Carefully remove plastic wrap to release the steam and drain off any water and toss through sauce.



Mussels marinières

Mussels marineres

SERVES

4

PREP

15

minutes

COOK

14

minutes



Ingredients

¼ cup dry white wine

Pinch saffron threads

2 cloves garlic, finely sliced

1 small fennel bulb (approx. 300g),
trimmed and bulb and prongs
finely diced

1 large tomato, finely diced

1kg mussels, beards removed
and scrubbed

2 tablespoons cream

Freshly ground black pepper

Crusty bread to serve

Method

1. Combine wine, saffron, garlic, fennel bulb and tomato in a 4 litre microwave-safe bowl or deep casserole dish. Cover with a vented microwave-safe lid or vented microwave-safe plastic wrap.
2. Select 100% power and dial up 6 minutes and press START button.
3. Remove from microwave and add mussels; cover tightly with lid or 2 layers of plastic wrap. Select 70% for 8 minutes and press START button. All mussels should have opened and cooked through.
4. Stir in cream and chopped fennel prongs into mussel. Season with freshly ground black pepper and serve immediately with crusty bread.

NOTE

Some mussels may not open, prise apart over a sink and smell mussel meat. If mussel does not smell bad then it is fine to eat. If mussels have a pungent odour, then discard.



Kaity & Sam's choc fudge pots

Kaity & Sam's choc fudge pots



SERVES

2

PREP

10

minutes

COOK

5

minutes

Ingredients

1/3 cup plain flour
1/3 cup brown sugar
2 tablespoons cocoa powder
2 tablespoons vegetable oil
2 tablespoons water
1/2 teaspoon vanilla extract
Pinch salt

Method

1. Mix together flour, sugar and cocoa powder in a bowl. Add oil, water, vanilla and salt and mix well.
2. Spoon into 2 small espresso cups (approx. 100ml) and place around the edges of the turntable.
3. Select 80% power and dial up 1.30 minutes. Press START button.
4. Remove and serve immediately with a scoop of vanilla ice cream.



Coconut tapioca pudding with star anise syrup

Coconut tapioca pudding with star anise syrup

SERVES

6

PREP

15

minutes

COOK

39

minutes



Ingredients

Coconut tapioca pudding

300g tapioca seed

2 litres water

1 cup coconut milk

Star anise syrup

1 cup water

100g brown sugar

1 star anise

Method

1. For the syrup: Place water into a medium Pyrex bowl and select 100% power and dial up 2 minutes; press START button.
2. Stir in brown sugar and star anise. Return to microwave oven and select 50% power and dial up 2 minutes; press START button. Stir until sugar has dissolved.
3. Return again to microwave oven and select 100% power and dial up 10 minutes, press START button.
4. Pause cook cycle and stir every 2 minutes, until syrup is reduced and thickens (makes approx. $\frac{1}{2}$ cup). Discard star anise. Set aside to cool.
5. For the tapioca (sago) pudding, place 2 litres of cold water in a large pyrex bowl. Select 100% power and dial up 10 minutes. Press START button. Remove and stir in tapioca.
6. Return to microwave and select 80% power and dial up 15 minutes. Press START button. Pause cycle and stir every 3 minutes, until tapioca turns translucent.
7. Rinse tapioca well with cold water over a sieve; spoon into a bowl. Stir through coconut milk and spoon into 6 ramekins (125 ml capacity). Serve warm or cold with star anise syrup.



Crème caramel

Crème caramel

SERVES

12

PREP

15

minutes

COOK

34

minutes



Ingredients

Custard

750 ml milk

1 vanilla bean, split lengthways

½ cup caster sugar

5 eggs

Caramel

1¼ cups white sugar

⅓ cup water

Method

1. For the caramel: place sugar and water together into a large Pyrex bowl or jug.
2. Select 100% power and dial up 10–12 minutes. Press START button.
3. Pause and swirl bowl gently every 2 minutes to stir mixture. Brush down side with water and pastry brush to prevent sugar crystals forming. Watch sugar very carefully towards the end of the cooking time as the colour changes very quickly. Once sugar mixture begins to change colour to light golden caramel, carefully remove from microwave oven and pour into a 24cm round (1.5 litres capacity) microwave-safe pyrex flan dish. Set aside to cool.
4. To make custard, whisk milk, vanilla bean and sugar together in a microwave-safe bowl or Pyrex bowl. Select 100% power and dial up 4 minutes. Press START button. Remove from oven and stir well; cool slightly.
5. Whisk eggs together in a large mixing bowl. Carefully add warmed milk over eggs, making sure to whisk mixture at the same time.
6. Strain custard over caramel and cover with microwave-safe plastic wrap.
7. Select 50% power and dial up 17–19 minutes. Press START button. Custard should be cooked through but still a little wobbly. Remove and cool slightly before refrigerating overnight.
8. To serve, turn out onto a serving platter and cut into wedges (serve with a drizzle of caramel).



Pear and ginger coffee cake

Pear and ginger coffee cake



SERVES	PREP	COOK
8-10	10 minutes	28 minutes

Ingredients

1 cup golden syrup
1 cup brown sugar
 $\frac{3}{4}$ cup milk
 $1\frac{2}{3}$ cups plain flour
 $2\frac{1}{2}$ teaspoons baking powder
1 teaspoon cinnamon
2 teaspoons ground ginger
 $\frac{1}{2}$ teaspoon ground nutmeg
 $\frac{1}{4}$ teaspoon ground cloves
125g butter, chopped
1 egg
2 Williams pears, peeled,
cored and quartered

Method

1. Combine golden syrup, sugar and milk into a microwave-safe medium-sized bowl. Select 50% power and dial up 3 minutes. Press START button. Pause program and stir every minute; remove and set aside to cool.
2. Place flour, baking powder, spices and butter into the bowl of a food processor and process until the mixture resembles fine breadcrumbs. Add the golden syrup mixture with the motor running and process until smooth. Add the egg and process until just combined.
3. Place the pears cut-side down into the base of a greased microwave-safe 20cm x 20cm square cake pan.
4. Pour the cake mixture over the pears. Select 70% power and dial up 25 minutes. Press START button.
5. Remove from microwave and allow cake to stand until completely cool.
6. Cut into thin wedges and serve with coffee or tea.



Carrot cake with cream cheese frosting

Carrot cake with cream cheese frosting



SERVES

12

PREP

20

minutes

COOK

5

minutes

Ingredients

2 eggs

½ cup light olive oil

½ cup milk

1⅓ cups caster sugar

1½ cups self-raising flour

1 teaspoon cinnamon

½ teaspoon bicarbonate soda

1⅓ cups (approx 3 medium) carrots, grated

½ cup canned crushed pineapple in natural juice, drained well

⅔ cup chopped walnuts, plus extra for garnish.

Cream cheese frosting

30g butter, softened

125g cream cheese, softened

½ teaspoon vanilla extract

1½ cups icing sugar, sifted

Method

1. Whisk together eggs, oil, milk and sugar in a large mixing bowl.
2. Add the flour, cinnamon, bi-carb soda and fold through until mixture is just combined.
3. Add carrots, drained pineapple and walnuts. Pour mixture into a greased heat-proof microwave-safe 22cm ring pan.
4. Elevate cake pan by placing cake pan onto a microwave-safe rack or upturned cup and plate.
5. Select 50% power and dial up 12 minutes cook time. Press START button.
6. Stand cake for 10 minutes and check that cake is cooked with a skewer. Remove from pan and cool completely on a cake rack. If cake has moist spots on the surface; place absorbent paper on top during standing time.
7. To make frosting: Using an electric mixer, beat butter, cream cheese and vanilla on a medium speed for about 1–2 minutes or until well combined.
8. Reduce speed and add sugar; once added increase speed again until mixed well.
9. Spread on cooled cake and garnish with extra chopped walnuts.



Dark chocolate slice with pitted prunes & walnuts

Dark chocolate slice with pitted prunes & walnuts

SERVES

12

PREP

15

minutes

COOK

30

minutes



Ingredients

250g pitted prunes, halved

200ml black tea

300g good-quality dark cooking chocolate, chopped

80g unsalted butter, diced

4 eggs

200g white sugar

100g brown sugar

½ cup plain flour

2 teaspoons baking powder

⅓ cup unsweetened cocoa powder

1 cup chopped walnuts

100g sour cream

Dark cocoa powder for dusting

Method

1. Soak prunes in black tea.
2. Place chocolate and butter into a large heat-proof microwave-safe bowl, press the MELT CHOCOLATE button on the shortcuts panel and turn the AMOUNT dial to 250g. Press START button to commence melting. Once finished take out and stir mixture until smooth and well combined.
3. Beat in eggs, both sugars and mix well.
4. Sift flours, baking powder and cocoa together and fold through chocolate mixture.
5. Fold through walnuts, prunes with remaining soaking liquid and sour cream and mix until just combined.
6. Pour into a 20cm x 23cm heat-proof microwave safe Pyrex dish lined with baking paper.
7. Smooth the surface with a spatula and elevate baking dish by placing dish on a microwave-safe-rack or upturned cup.
8. Select 80% power and dial up 20 minutes. Press START button. Cook until just cooked through; centre will be soft. Remove and cool completely before cutting into 12 squares. Dust with cocoa powder.

NOTE

This recipe works better with dark cooking chocolate. The 250g MELT CHOCOLATE setting was used as butter and chocolate melted together will increase the temperature and melt chocolate faster.

the Quick Touch™
Intuitive microwave with smart settings



Breville
Thought for food