

## What's In The Box



2 x Measuring Spoons



2 x Kneading blade



Bread Maker



2 x Jugs

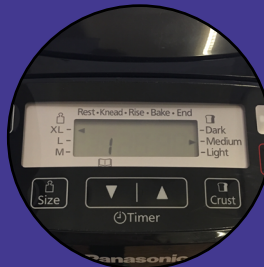
## Good to know...



You can set a delay timer up to 13 hours for when you want the bread to be ready - perfect for waking up to the smell of freshly baked bread! Use the up and down buttons on the 'Timer' setting to do this - it'll show up on screen. (e.g 9.30 = 9 hours 30 minutes from now)



Open up the very top lid to add in extra ingredients. The 'raisin/nut' dispenser (the large flap on the left) will drop dried fruits, nuts, herbs etc. into the bread pan automatically on certain programmes. On the right, you'll find the yeast dispenser. Make sure to put these in before you start!



Use the 'size' button to change the size of the loaf (M, L, XL), and the 'crust' button to change the crust colour (Light, Medium, Dark)



The bread pan is non-stick - so please avoid using hard utensils like knives or forks to remove bread from the pan if it gets a little stuck

1. Remove the bread pan and insert the kneading blade.
2. Pop your ingredients into the bread pan (except for yeast which goes into the dispenser at the top)
3. Put the bread pan back into the bread maker (turn it slightly clockwise as you do this to lock it in), and plug it in
4. Press menu to select your programme (find a list of these below the yeast dispenser), press start & let it do its magic!

# Our favourite recipe

## Nutella Brioche Rolls

Let the breadmaker do the hard work, and then finish these tasty treats off in the oven

- 1 tsp yeast
- 400g strong white bread flour
- 1/2 tsp salt
- 3 tbsp caster sugar
- 4 large beaten eggs
- 30ml milk
- 8 tbsp Nutella
- 50g Roughly Chopped Roasted Hazelnuts

1. Pop the first 7 ingredients into the bread pan
2. Set the bread machine to the Basic Dough programme (#19)
3. When the cycle is finished, remove the dough from the pan and divide it into 10 pieces.
4. Roll out each piece into a circle and place a spoonful of Nutella® and a teaspoon of roasted hazelnuts in the centre of each circle.
5. Bring the sides of the dough together and press them to seal.
6. Place the rolls sealed side down on a baking tray and leave to prove in a warm place for 30mins.
7. Bake on 190°C for 20-30mins or until golden brown.

### Pro Tip

Cheat your way to the perfect loaf and buy a mix from the supermarket. All you need to do is add water, pop it all in the breadmaker, and hey presto - you've done it!

### Extended Reading

Get some inspiration for what to make next, with guidance specifically for this Panasonic breadmaker:

[www.theideaskitchen.co.uk/  
category/breadmaker](http://www.theideaskitchen.co.uk/category/breadmaker)

### Before Returning...

- ☒ 1. Wash the bread pan and kneading blade with warm, soapy water (just don't submerge the bread pan in water)
- ☒ 2. Wipe down the inside & outside of the lid, and the yeast dispenser with a damp cloth
- ☒ 3. Remove and wash the raisin nut dispenser with water
- ☒ 4. Pop everything back in its place and check it has all its bits (including measuring cups + spoons), which can be stored inside the maker. Then drop it back with us!