

Sunbeam

MEAL ~~PIE~~ MAKER



UPDATED
RECIPES

9 NEW
PASTRY
RECIPES



Discover new pie maker recipes with The Original Sunbeam Pie Maker

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*All recipes were made in the PM4800 Sunbeam Pie Magic® Traditional 4 Up Pie Maker

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Breakfast Burgers

INGREDIENTS

- 4 rindless streaky bacon, cut in half
- 4 eggs
- ¼ cup milk
- sea salt and freshly cracked black pepper, to taste
- ⅓ cup cheddar cheese, grated
- 4 mini brioche buns, cut in half
- *Optional: serve with baby rocket leaves, caramelised onions and tomato relish*

1. Turn Sunbeam Pie Magic® on and line two pieces of bacon on each pie dish.
2. Close lid and cook for 5 mins.
3. Whisk the eggs, milk and seasoning in a bowl, and pour into each pie dish, top with cheese.
4. Close lid and cook for 5 -7 mins.
5. Wipe clean each pie dish and place mini brioche buns inside.
6. Close lid and warm up buns for 2 mins.
(Note: some buns fit perfectly in the Sunbeam Pie Magic® Traditional 4 Up Pie Maker).
7. On the burger bun base, place a tablespoon of caramelised onion, rocket leaves, egg and bacon pattie, tomato relish and burger lid.



Prep:
5 minutes

Cook:
16 minutes



4 servings



To make this vegetarian, omit the bacon and add mushroom and spinach.



Blueberry Brioche Pie

INGREDIENTS

- 4 slices Brioche bread, cut into 24 pieces
- 1/3-cup fresh or frozen blueberries
- 3 eggs, whisked
- 1/4 cup sugar
- 1/4 cup milk
- 1 tsp vanilla essence
- *Serve with maple syrup, double thick cream and icing sugar.*

1. Place 6 pieces of brioche into each Sunbeam Pie Magic® dish, divide blueberries on top.

2. In a jug whisk eggs and sugar together. Add milk and vanilla essence.

3. Pour over brioche.

4. Close lid and turn on, cook for 7 mins.

5. Turn Sunbeam Pie Magic® off and allow to sit for 2 mins.

6. Serve with maple syrup, cream and dust with icing sugar.



Prep:
5 minutes

Cook:
7 minutes



4 servings



*Omit blueberries
and use your
favourite fruit.*



Easy Berry Pancakes

INGREDIENTS

- 1 pancake mix bottle
- 125g fresh raspberries

1. Follow pancake bottle instructions.
2. Pour $\frac{1}{4}$ cup batter into each Sunbeam Pie Magic® dish, adding 5 raspberries on each; Cover raspberries with 1 tablespoons of batter.
3. Close lid, turn on and cook for 8 mins.
4. Carefully flip over and cook for a further 4 mins.
5. Repeat processes with remaining batter.
6. Serve with maple syrup and fresh raspberries.



Prep:
2 minutes

Cook:
12 minutes



8 servings



For quick and easy kids pancakes, omit the raspberries.





Be careful not to over fill pie with egg mixture as it expands/ rises whilst cooking.

Mexican Brunch Pie

INGREDIENTS

- 4 eggs
- 2 Tbsp pure cream
- 4 mini tortilla wraps,
- 8 cherry tomatoes, cut in half
- ½ red onion, finely diced
- 1 chorizo, diced
- 3 tsp dried chilli, flakes (optional)
- ½ cup cheddar cheese, grated
- sea salt and freshly cracked black pepper, to taste
- *Serve with sour cream, avocado, jalapeno peppers and coriander*

1. In a bowl whisk eggs and cream, season with salt and pepper.

2. Open Sunbeam Pie Magic® lid and place a tortilla wrap in each pie dish. Pour egg mixture into tortilla, add tomato, onion, chorizo, chilli flakes and cheese.

3. Close lid and turn on, cook for 15 mins.

4. Carefully remove and serve with sour cream, avocado, jalapeno peppers and coriander.



Prep:
5 minutes

Cook:
15 minutes



4 servings

Lemon French Toast

INGREDIENTS

FRENCH TOAST

- 4 x brioche buns split or 1 loaf of brioche or Vienna bread cut into 8 thick slices
- 2/3 cup milk
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- 4 eggs
- *Optional: icing sugar for serving*
- *Optional: fresh fruit, prosciutto, maple syrup, fresh cream for serving*

LEMON CREAM

- 175gm cream cheese
- 3 Tbsp sugar
- juice and zest of 1 lemon

1. Turn on the Sunbeam Pie Magic® to preheat.
2. In a mixing bowl, place the milk, vanilla, cinnamon and eggs and whisk until combined. Set to one side.
3. Beat together the cream cheese, sugar, lemon juice and zest until soft and well blended.
4. Soak the bottom of the brioche buns in the egg mix and place one in each of the bases of the Sunbeam Pie Magic®.
5. Divide the lemon mix evenly on top of the four brioche bases. Soak the brioche bun tops in the egg mix and place these on top of the lemon mix.
6. Close the Sunbeam Pie Magic® lid and cook for approximately 4 minutes.
7. Remove the French Toast and serve with prosciutto, maple syrup and fresh berries.



Prep:
15 minutes

Cook:
4 minutes



4 servings



If using bread, use the dough cutter to cut the bread to fit into the pie maker neatly.



Shakshuka

INGREDIENTS

- 1 Tbsp olive oil
- 3 cloves garlic, crushed
- 1 small onion, finely chopped
- ½ red capsicum, diced
- 1 green chili, chopped
- 1 tsp paprika
- ½ tsp chili powder
- ¼ tsp pepper
- ½ tsp sugar
- ½ tsp cumin powder
- 410g tin crushed tomato with herbs
- Salt to taste
- 4 small roti bread
- 4 eggs
- Shaved Parmesan cheese for serving
- Fresh coriander or parsley leaves for serving

1. In a small fry pan, heat the oil, sauté the garlic and onion for 2 minutes.

2. Add the capsicum, green chili, paprika, chili powder, pepper, sugar, and cumin, sauté for a further one minute.

3. Pour in the tomatoes and stir to combine, reduce heat, season to taste and simmer for 2 minutes. Remove from heat and allow to cool.

4. Turn the Sunbeam Pie Magic® on to preheat.

5. Using the pastry cutter pie base side, cut out four bases from the Roti bread.

6. Press the roti into each of the pie cavities. Divide the tomato mix evenly amongst the four pie fillings. Crack an egg into a cup and then pour on top of each of the tomato filling.

7. Close the lid of the Sunbeam Pie Magic® and cook for 5 to 6 minutes or until the egg is to your liking.

8. Serve with shaved parmesan and fresh coriander leaves.



Prep:
10 minutes

Cook:
6 minutes



4 servings



You can use any style bread or wrap for the base.



Veggie Stack Pie

INGREDIENTS

- 1 eggplant, sliced in 12
- 1 frozen puff pastry
- 4 Tbsp tomato passata
- 200g chargrill capsicum, cut into 8 pieces
- 180g haloumi, sliced
- 4 fresh basil leaves
- sea salt and freshly cracked black pepper, to taste

1. Preheat Sunbeam Pie Magic®.
2. Wait for the green READY light to go on and place 1 piece of eggplant in each pie dish.
3. Close lid and cook for 2 mins.
4. Turn the eggplant over and cook the other side for a further 2 mins.
5. Repeat the process with the remaining 8 pieces of eggplant. Remove and set aside.
6. Wipe clean each pie dish, close lid and preheat - waiting for the green READY light.
7. Using the large base pastry cutter provided, cut out 4 pastry bases. Overlap the flaps to make pastry cases and place in the pie dishes.
8. Top with 1 tablespoon of tomato passata, 1 slice of eggplant, 1 -2 slices capsicum, 2-3 slices of haloumi. Then repeat, with a slice of eggplant and 2 -3 slices haloumi.
9. Close lid and cook for 13 mins.
10. Remove and serve with fresh basil, sea salt and freshly cracked pepper.



Prep:
15 minutes

Cook:
13 minutes



4 servings

Salmon & Asparagus Quiches

INGREDIENTS

- 6 eggs, whisked
- ¼ cup pure cream
- sea salt and freshly cracked black pepper, to taste
- 1 Tbsp fresh dill, finely chopped
- 40g smoked salmon, torn
- 4 fresh asparagus spears, chopped
- 40g goats cheese

1. In a jug, whisk together eggs and cream, season with sea salt and freshly cracked black pepper. Add dill.

2. Pour equal amounts of egg mixture into Sunbeam Pie Magic® dishes.

3. Add salmon, asparagus and goat's cheese.

4. Close lid, turn on and cook for 10 mins.

5. Remove and serve with extra smoked salmon, watercress salad and a squeeze of fresh lemon juice.



Prep:
5 minutes

Cook:
10 minutes



4 servings

Spinach & Feta Filo Pie

INGREDIENTS

- 1 Tbsp olive oil
- 1 bunch silver beet, stems removed; leaves cleaned and chopped
- 3 garlic cloves, finely grated
- 180g feta, crumbles
- sea salt and freshly cracked pepper
- 70g butter, melted
- 8 filo pastry sheets

1. Add oil to a frypan and preheat to medium, add silver beet, and sauté for about 3 -4 mins, until wilted, add garlic and cook for 1 -2 mins. Remove from heat and stir through feta cheese.

2. On a clean surface, lay one piece of the filo pastry and brush the entire sheet with melted butter, fold in half and brush with butter. Fold it again into a rectangle and brush with butter. Fold into a square and brush with butter.

3. Repeat with each filo pastry sheet.

4. Open the Sunbeam Pie Magic® lid and place one folded filo pastry sheet in the pie dish. Add 1 -2 spoonful's of spinach and feta mixture, brush exposed filo pastry with butter, add another folded filo pastry square on top, brush with butter and squash down slightly, around the side.

5. Repeat with the other three filo pastry sheets.

6. Close lid, turn on and cook for 15 mins, until golden brown.

7. Carefully take pies out and serve with green salad and lemon wedges.



Prep:
10 minutes

Cook:
15 minutes



4 servings



Can be eaten cold or hot, perfect for lunches the next day



Thai Fish Cakes

INGREDIENTS

- 800g white-fleshed fish, skin and bones removed
- 4 Tbsp red curry paste
- 2 eggs
- 1 Tbsp fish sauce
- 1 tsp caster sugar
- 4 kaffir lime leaves, shredded finely

DRESSING

- ¼ cup rice wine vinegar
- ¼ cup caster sugar
- ½ cup cold water
- 2 cm piece ginger, finely grated
- 1 long fresh red chilli, split, seeds removed, sliced

CUCUMBER & HERB SALAD

- 2 Lebanese cucumber, ribbons
- ½ cup mint leaves
- ½ cup coriander leaves
- ½ red onion, finely sliced

1. Place fish, curry paste, eggs, fish sauce, caster sugar and kaffir lime leaves into a blender and blend until smooth.

2. Open Sunbeam Pie Magic® lid and place 1 cup of fish mixture into each pie dish.

3. Close lid, turn on and cook for 12 – 15 mins.

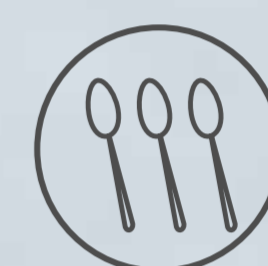
4. Meanwhile, combine vinegar, sugar, and water in a small saucepan over low heat. Cook and stir for 3 minutes or until sugar dissolves. Bring to the boil. Reduce heat to low; simmer, uncovered, for 10 minutes or until mixture thickens slightly. Transfer sauce to a heatproof serving bowl, add ginger and chilli.

5. Serve fish cakes, topped with cucumber & herb salad and dressing.



Prep:
10 minutes

Cook:
12-15 minutes



4 servings





Sweet Corn Fritters With Spinach And Feta

INGREDIENTS

- 3 eggs, separated
- 210g creamed corn
- 125g feta, crumbled
- ½ cup baby spinach, roughly torn
- ¾ cup self-raising flour
- 2 Tbsp milk
- Salt and pepper to taste
- *Optional: serve with greens, smoked salmon, avocado cherry tomatoes, sprouts*

1. **DO NOT** preheat your Sunbeam Pie Magic® for this recipe.
2. Whisk the egg whites to a soft peak and set to one side.
3. In a separate bowl mix together the egg yolks, creamed corn, feta, spinach, flour, milk and seasoning.
4. Gently fold the corn mix through the egg whites careful not to over beat.
5. Spoon ½ cup of mix into the pie cavities of the Sunbeam Pie Magic®. Close lid and switch on. Cook for approximately 15 minutes.
6. Serve with your favourite greens, smoked salmon, avocado, cherry tomatoes, sprouts.



Prep:
10 minutes
Cook:
15 minutes



4 servings

Country Chicken & Vegetable Pie

INGREDIENTS

- 1 Tbsp olive oil
- 1 Tbsp butter
- 500g chicken breast fillets, chopped
- 1 medium brown onion, chopped
- 1 large carrot, chopped
- 1 celery stalk, trimmed, chopped
- 150g button mushrooms
- 2 large potatoes, chopped
- 1 Tbsp plain flour
- ½ cup dry white wine
- ¾ cup chicken stock
- ⅓ cup pouring cream
- ½ cup frozen peas
- 6 sheets ready rolled frozen puff pastry, thawed
- 1 egg, lightly beaten

1. In a large frypan, heat half the oil and butter, cook chicken until lightly browned. Remove from pan.

2. In the same pan, heat remaining oil, cook onion, carrot, celery and mushrooms, stirring, until vegetables soften. Add potato, cook 1 minute.

3. Add flour and cook, stirring until mixture bubbles and thickens. Gradually stir in wine and bring to a boil.

4. Return chicken to pan with stock, bring to the boil, reduce heat, simmer uncovered for 8 minutes until potato is tender. Stir in cream and peas, season to taste.

5. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.

6. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the chicken filling into the pie cavity. Place the pastry top over the filling. Repeat the same process until the Pie Maker is full. Lightly brush the tops of the pies with the beaten egg.

7. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
8 minutes

Cook:
15 minutes



6 servings

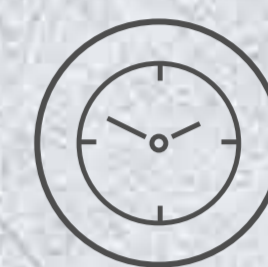


Quick Aussie Meat Pie

INGREDIENTS

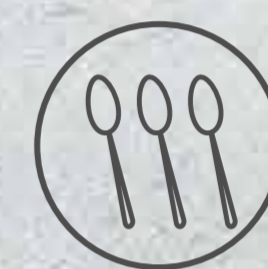
- 2 tsp olive oil
- 1 brown onion, finely chopped
- 500g beef mince
- Salt and pepper
- 165g onion gravy, ready made
- 2 Tbsp Worcestershire sauce
- 2 Tbsp tomato sauce
- 2 Tbsp tomato paste
- 6 sheets ready rolled frozen puff pastry, thawed

1. Heat the oil in a large frying pan on medium heat.
2. Sauté the onion for 2 minutes, add the meat and cook stirring for 2 to 3 minutes until brown, season with salt and pepper.
3. Pour in the ready-made gravy, Worcestershire sauce, tomato sauce and tomato paste, stir to combine. Reduce heat to a simmer and allow to cook for 10 minutes.
4. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.
5. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of pie filling into the pie base. Place the pastry top over. Repeat the same process until the Pie Maker is full.
6. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
5 minutes

Cook:
15 minutes



6 servings



Shepherd's Pie

INGREDIENTS

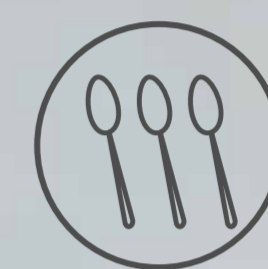
- 2 tsp olive oil
- 1 brown onion, finely chopped
- 500g beef mince
- Salt and pepper
- 165g onion gravy, ready made
- 2 Tbsp Worcestershire sauce
- 2 Tbsp tomato sauce
- 2 Tbsp tomato paste
- 2 large potatoes, peeled, chopped
- 2 Tbsp milk
- 10g butter
- 8 sheets ready rolled frozen puff pastry, thawed

1. Heat the oil in a large frying pan on medium heat.
2. Sauté the onion for 2 minutes, add the meat and cook stirring for 2 to 3 minutes until brown, season with salt and pepper.
3. Pour in the ready-made gravy, Worcestershire sauce, tomato sauce and tomato paste, stir to combine. Reduce heat to a simmer and allow to cook for 10 minutes.
4. Place potatoes in a medium saucepan. Cover with cold water. Bring to the boil over medium-high heat. Cook for 20 minutes or until tender. Drain. Return to pan. Add the milk and butter. Mash until smooth.
5. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.
6. Place the pastry base into the pre heated Pie Maker. Carefully scoop 1/3 cup of pie filling into the pie base and top with a 1/3 cup of mash potato. Place the pastry top over the mashed potato. Repeat the same process until the Pie Maker is full.
7. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.

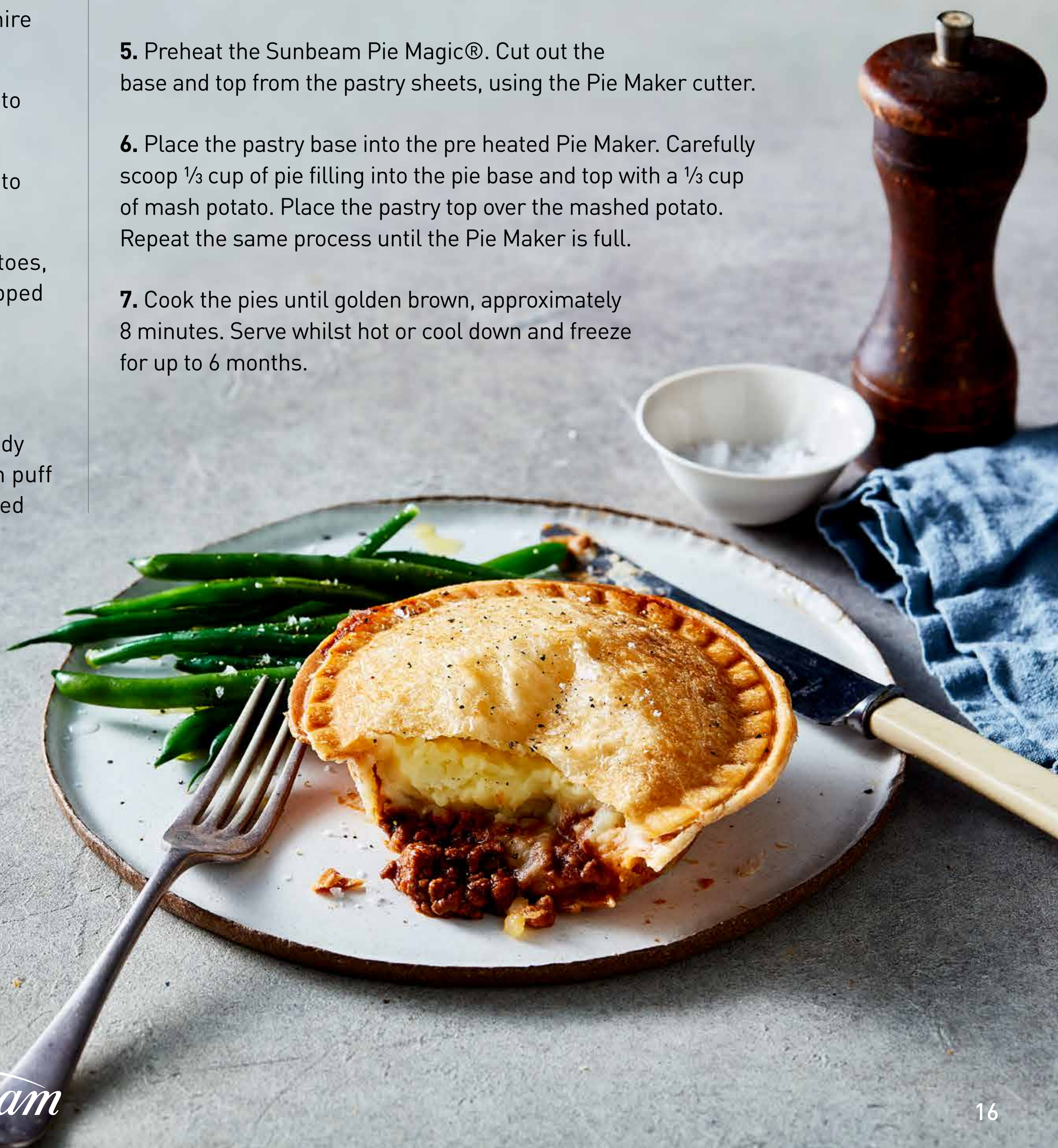


Prep:
15 minutes

Cook:
20 minutes



8 servings



Traditional Curry Pies

INGREDIENTS

- 1 Tbsp vegetable oil
- 500g beef mince
- Salt and pepper
- 1 medium onion, chopped
- 1 Tbsp curry powder (mild)
- 1 cup beef stock
- 1 Tbsp corn flour
- 1 Tbsp water
- ½ cup frozen peas
- 4 sheets ready rolled frozen puff pastry, thawed

1. Heat the oil in a large saucepan or pressure cooker.
2. Brown the meat for 2 to 3 minutes until brown, season with salt and pepper.
3. Add the onion and cook for 2 minutes, stir in the curry powder until well combined then add the beef stock.
4. Bring the ingredients to the boil and simmer stirring occasionally for 30 minutes or alternatively, **PRESSURE COOK** on HIGH for 10 MINUTES.
5. Once the meat is cooked, stir the combined corn flour and water through the pie filling mix. Fold through the peas.
6. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.
7. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the curry filling into the pie cavity. Place the pastry top over the filling. Repeat the same process until the Pie Maker is full.
8. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
10 minutes

Cook:
30 minutes



4 servings





For a sweet treat, omit vegemite and cheese and replace with Nutella.

Vegemite & Cheese Scroll

INGREDIENTS

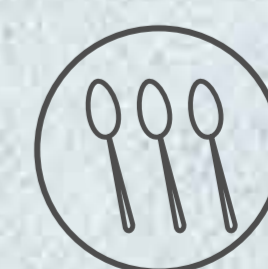
- 2 puff pastry sheets
- 2 Tbsp vegemite
- 2 cups cheddar cheese grated

1. Spread vegemite over pastry sheets. And top with cheese.
2. Lightly roll each pastry up into a log and cut each log into 8 slices.
3. Place 4 slices (sliced side up) in each Sunbeam Pie Magic® dish.
4. Close lid, turn on and cook for 8 mins. Turn pies over and cook for a further 6 – 8 mins.



Prep:
2 minutes

Cook:
16 minutes



4 servings

Garlic Bread Rolls

INGREDIENTS

- 1 cup warm water
- 1 tsp dried yeast
- 1 tsp ground garlic powder
- 2 cups baker white flour
- 1 tsp salt
- 1 egg white, whisked lightly
- Pinch of sea salt
- 8 paper cupcake cases



Prep:
1 hour 10 minutes

Cook:
32 minutes



8 servings

1. In a jug whisk water, yeast and garlic, and set aside for 15 mins.
2. In a bowl combine flour and salt. And yeasty water, mix until combined and turn onto a lightly floured surface; knead until smooth. Place dough in an oiled bowl, cover with a tea towel or plastic wrap, and stand in a warm place for 45 mins until dough has doubled in size.
3. Knead dough on a lightly floured surface and measure out 70g size balls.
Optional: with a knife slice an 'X' on the top of the dough ball.
4. Place balls in each paper cupcake cases and place one in each pie dish.
5. Brush bread rolls with the beaten egg and lightly sprinkle with sea salt.
6. Close lid, turn on and cook for 16 mins. Repeat for the remaining balls.
7. Remove bread rolls from paper cases and serve warm with butter - or perfect just on their own!



Pulled Pork Pies

INGREDIENTS

- 2 cups pulled pork, warm
- 4 Tbsp pickled jalapenos, optional
- ½ cup kale coleslaw
- 1 cup mozzarella cheese, grated
- 4 puff pastry sheets
- 1 egg, lightly whisked
- *Optional: 4 Tbsp pickled jalapenos*

1. Turn Sunbeam Pie Magic® on and preheat.
2. In a large bowl mix left over pulled pork, jalapenos, kale coleslaw and cheese.
3. Using the pastry cutter provided, cut out 4 bases and 4 tops. Overlap the base flaps making a pastry shell.
4. Place the pastry shells in each pie dish, top each pie with the pulled pork mixture and add pastry lid on top, brush with whisked egg.
5. Close lid and cook for 14 mins, or until pastry is golden brown.



Prep:
10 minutes

Cook:
14 minutes



4 servings



*Use your
favourite
leftovers*





Quick & Easy Beef Lasagne

INGREDIENTS

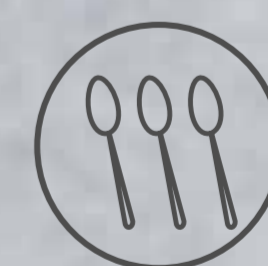
- 2 fresh lasagne sheets, cut into 16 squares
- 1 cup bolognaise sauce
- ¾ cup white béchamel sauce
- ½ cup cheddar cheese, grated

1. Place one lasagne square into the base of each of the Sunbeam Pie Magic dishes.
2. Add 2 tablespoons of bolognaise, 1 tablespoon white béchamel sauce and top with lasagne sheet.
3. Repeat twice with 1 tablespoons of bolognaise sauce, 1 tablespoon béchamel sauce and lasagne square, then finish with 1 tablespoon béchamel sauce, and grated cheese.
4. Close lid, turn on and cook for 15 mins.
5. Allow lasagne to sit and cool for 5 mins.
6. Carefully remove and serve with garden salad.



Prep:
10 minutes

Cook:
15 minutes



4 servings

Perfect for school and work lunches. Plus they can freeze up to 3 months.



Pizza

INGREDIENTS

- 2 ½ cups plain flour
- 2 tsp dried yeast
- ½ tsp salt
- 1 cup warm water
- 2 tsp oil
- 155g tomato pizza sauce
- 14 button mushrooms, sliced
- 14 baby bocconcini, torn
- 14 green olives, pitted and sliced
- 14 baby basil leaves

1. Combine flour, yeast and salt in a bowl. Add water and oil and turn onto a lightly floured surface; knead until smooth. Place dough in an oiled bowl, cover with a tea towel or plastic wrap, and stand in a warm place for 45 mins until dough has doubled in size.
2. Knead dough on a lightly floured surface and cut into 14 balls.
3. With a rolling pin roll out pizza into 1 cm thick rounds.
4. Place pizza dough in each Sunbeam Pie Magic® dish and add 1 tablespoon of tomato pizza sauce, top with mushrooms, olives and cheese.
5. Close lid and turn on, cook for 12 - 15 mins.
6. Carefully remove and garnish with fresh basil leaves and repeat with remaining pizza dough.



Prep:
1 hour
Cook:
50 minutes



14 servings

Sunbeam



Use your favourite
pizza topping.

Smashed Peas & Spuds Pie

INGREDIENTS

PIE FILLING

- 1 Tbsp olive oil
- 1 large onion, finely diced
- 500g mince beef
- 2 Tbsp gravox powder
- 200ml passata sauce
- ½ cup water
- 2 Tbsp BBQ sauce

TOPPING

- 135g frozen peas, cooked and mashed
- 1 egg, beaten
- ¼ cup milk
- 2 baby potatoes, peeled and sliced 2mm thick

BASE

- 4 ready rolled short crust pastry sheets

1. Pie Filling – heat the olive oil in a frypan, add the onion and cook until soft, add the mince and stir till brown. Add all remaining ingredients, reduce heat and simmer for 5 minutes.

2. Remove from heat and allow to cool.

3. Preheat the Sunbeam Pie Magic®.

4. Combine the egg and milk together in a bowl and whisk, add the sliced potatoes, set to one side.

5. Using the pastry cutter, cut out 4 bases from the short crust pastry sheets and line the pie cavities in the Sunbeam Pie Magic®.

6. Spoon ½ cup of beef filling into each pie cavity, top with ¼ cup of mashed peas, in a overlapping flan pattern, arrange the potato slices leaving a small exposed hole in the centre.

7. Close the lid and cook for 5 to 6 minutes. Remove when the potatoes are golden brown.

8. Serve with gravy or sauce of your choice.



Prep:
15 minutes

Cook:
6 minutes



4 servings

*Use mash potato
instead of sliced potato*



Massaman Beef Curry Pie

INGREDIENTS

- 1.5kg chuck beef, diced 3cm x 3cm
- ¼ cup flour, seasoned with salt and pepper
- 2 Tbsp vegetable oil
- 2 onions, diced
- 4 garlic cloves, crushed
- 1 210g jar massaman curry paste
- 1 400ml tin coconut milk
- 3 potatoes, cubed
- 1 cup frozen peas
- ½ tsp fish sauce
- 1 Tbsp corn flour
- 1 Tbsp water
- 12 sheets ready rolled frozen puff pastry, thawed

1. Toss the beef in the seasoned flour. Heat the oil in a large saucepan or pressure cooker.

2. Brown the meat for 2 to 3 minutes until well-sealed.

3. Add the onions and cook for 2 minutes, add the garlic, and cook a further 1 minute, stir through the curry paste until well combined.

4. Pour in the coconut milk and add the potatoes. Bring the ingredients to the boil and simmer stirring occasionally for 90 minutes to 2 hours or until meat is tender. Alternatively, **PRESSURE COOK** on **HIGH** for **50 MINUTES**.

5. Once the meat is cooked and tender, fold through the peas, fish sauce and combined corn flour and water.

6. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.

7. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the curry filling into the pie cavity. Place the pastry top over the filling. Repeat the same process until the Pie Maker is full.

8. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
10 minutes

Cook:
90 minutes
or 50 minutes
(pressure cook)



12 servings



Lamb Mint and Rosemary Pie

INGREDIENTS

- 2 tsp olive oil
- 1 brown onion, chopped
- 4 cloves garlic, thinly sliced
- 2 Tbsp fresh rosemary leaves, finely chopped
- 1 Tbsp mint jelly
- Salt and pepper to season
- 500g lamb mince
- 1 Tbsp tomato paste
- ½ cup water
- 1 Tbsp corn flour
- 1 Tbsp water, extra
- 4 sheets ready-rolled frozen puff pastry, thawed

1. Heat the oil on medium heat in a large saucepan or frying pan.

2. Add the onion and garlic, cook for 2 minutes, add the rosemary and mint jelly and cook a further 1 minute.

3. Add the lamb to the pan and brown for 5 to 7 minutes, stir through the tomato paste and cook a for another 1 minute.

4. Pour in the ½ cup water and stir well through the pie filling. Add the combined corn flour 1 tablespoon water and cook until filling has thickened. Remove from heat.

5. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.

6. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the pie filling into the pie cavity. Place the pastry top over the filling. Repeat the same process until the Pie Maker is full.

7. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
4 minutes

Cook:
20 minutes



4 servings



Pepper Steak Pie

INGREDIENTS

- 1.5kg chuck steak, chopped 3cm x 3cm
- ½ cup flour seasoned with salt & pepper
- 4 Tbsp olive oil for frying
- 2 onions, sliced
- 4 garlic cloves, crushed
- 1 x 400g can chopped tomatoes
- 1 cup beef stock
- 1 Tbsp cracked black pepper to taste
- salt to taste
- 2 Tbsp corn flour
- 2 Tbsp water
- 12 sheets ready rolled frozen puff pastry, thawed
- 2 eggs, beaten

1. Toss the beef in the seasoned flour. Heat the oil in a large saucepan or pressure cooker.
2. Brown the meat for 2 to 3 minutes until well-sealed.
3. Add the onions and cook for 2 minutes, add the garlic, cook a further 1 minute.
4. Stir in the chopped tomatoes, beef stock and cracked black pepper. Bring the ingredients to the boil and simmer stirring occasionally for 90 minutes to 2 hours or until meat is tender. Alternatively, PRESSURE COOK on HIGH for 50 MINUTES.
5. Once the meat is cooked, add the combined corn flour and water to thicken, stirring for 2 minutes. Season to taste.
6. Preheat the Sunbeam Pie Maker. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.
7. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the pie filling into the pie cavity. Place the pastry top over the filling. Repeat the same process until the Pie Maker is full. Brush the pastry tops with beaten egg and sprinkle with cracked pepper.
8. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot or cool down and freeze for up to 6 months.



Prep:
10 minutes

Cook:
90 minutes
or 50 minutes
(pressure cook)



12 servings



Mulled Rhubarb & Custard Pies

INGREDIENTS

- 1 bunch rhubarb, trimmed and cut into 4cm pieces
- ¼ cup sugar
- 1 tsp cinnamon
- ¼ tsp ground cloves
- ½ tsp mixed spices
- ½ tsp ginger
- zest and juice of 1 orange (or 1/3 cup orange juice)
- 1/3 cup red wine
- 1 Tbsp custard powder
- 2 tsp sugar
- 1 cup milk, warm
- 4 puff pastry sheets
- Serve with ice cream

1. In a medium saucepan over medium heat, add rhubarb, sugar, spices, orange zest and juice and wine, stir occasionally for about 5 mins until soft, set aside.

2. In a small saucepan over low heat, add custard, sugar and add 2 tablespoons of the milk, stirring into a paste, add the rest of the milk slowly and whisking until smooth, cook on low until custard thickens, set aside.

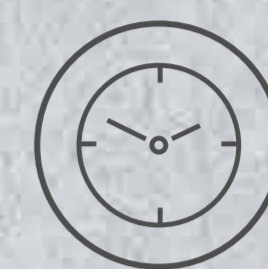
3. Preheat Sunbeam Pie Magic®.

4. Using the pastry cutter provided, cut out 4 bases and 4 tops. Overlap the base flaps making a pastry shell.

5. When the green READY light comes on, place the pastry shells in the base, top each pie with the rhubarb and custard, add pastry lid on top, brush with whisked egg.

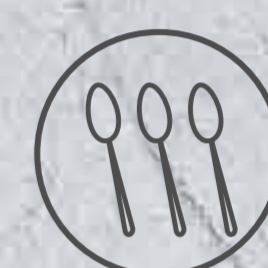
6. Close lid and cook for 14 mins, or until pastry is golden brown.

7. Carefully remove pies and serve with ice cream.



Prep:
20 minutes

Cook:
14 minutes



4 servings



Use cookie cutters to make fun shapes with any leftover pastry - just brush them with a little water once placed on top of each pie & glaze with egg wash.



Lamington

INGREDIENTS

- 1 Packet of vanilla cake mix
- 6 Tbsp raspberry jam
- 2 cups icing sugar mixture, sifted
- ½ cup cocoa
- ½ cup boiling water
- 20g butter
- 1 ¼ cup fine desiccated coconut

1. Follow the packet instructions and make cake batter.

2. Open lid of the Sunbeam Pie Magic®, and pour ¾ cup of batter evenly into each pie dish. Close lid and cook for 10-12 mins.

3. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.

4. Using a serrated knife, cut cakes in half and spread with jam. Sandwich together.

5. To make icing, place icing sugar, cocoa, boiling water and butter in a saucepan over medium heat. Bring to the boil, stirring. Reduce heat to low. Simmer for 1 to 2 minutes or until slightly thickened. Remove from heat. Pour into a heatproof bowl and set aside to cool.

6. Place coconut onto a plate. Using 2 forks, dip 1 cake into chocolate icing. Shake off excess and toss in coconut. Place on a wire rack over a baking tray. Repeat with remaining cakes. Stand until set.



Prep:
15 minutes

Cook:
10 minutes



4 servings



Cheats Lemon Tart

INGREDIENTS

- 1 frozen puff pastry sheet
- 420g jar lemon curd
- Serve with a dusting of icing sugar, baby mint and raspberries

1. Using the Sunbeam Pie Magic® base cutter, cut out 4 pastry bases, overlap the pastry flaps to make the pastry shell.

2. Close lid and turn on to preheat. When the green READY light comes on, open Sunbeam Pie Magic® and place pastry shells in the bases. Line them with baking paper and baking weights or rice, to blind bake.

3. Close lid and cook for 4 mins.

4. Carefully remove the baking weights and baking paper and cook for a further 4 mins.

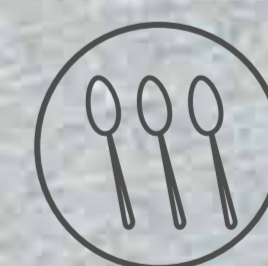
5. Remove tarts onto a cooling rack and allow to cool. Place 3 tablespoons lemon curd into each tart.

6. Dust with icing sugar and serve with raspberries and mint.



Prep:
2 minutes

Cook:
8 minutes



4 servings

Baklava

INGREDIENTS

- ¾ cup pistachio
- 140g butter, melted
- 8 sheets filo pastry
- ½ cup sugar
- ½ cup water
- ¼ cup honey
- juice of half a lemon
- 5 cloves

1. Place pistachio nuts in a blender and blend into crumb like consistency.

2. Lay a sheet of filo pastry on a clean dry bench or board and brush the whole sheet with butter.

3. Sprinkle pistachio nuts all over and place another sheet of filo pastry on top. Brush with butter and sprinkle the whole sheet with pistachio nuts.

4. Fold about 2cm lengthwise to start rolling the filo pastry, brushing each fold every time with butter until you have one long roll. Brush again with butter and then loosely roll into a coil, brushing all sides.

5. Carefully place in the Sunbeam Pie Magic® dish. Repeat three times. Brushing any excess butter over the top of the coils.

6. Close the lid, turn on and cook for 8 -10 mins.

7. Turn the coils over to cook the other side for 8 - 10 mins.

8. In a saucepan place sugar, water, honey, lemon juice and cloves and bring to the boil, over high heat. Reduce heat and simmer for 3 mins. Set aside.

9. Plate baklava in bowls and pour over syrup, sprinkle with remaining pistachio nuts.



Prep:
20 minutes

Cook:
20 minutes



4 servings



Change up the flavours by swapping out the pistachios to other nuts such as almonds or walnuts. - and replace the lemon juice in the syrup with either orange or rosewater.

Doughnut Cakes

INGREDIENTS

- 1 packet vanilla cake mix
- 200ml soda water
- 1 tsp vanilla essence
- 1 cup sugar
- 1/4 cup cinnamon
- 100g butter, melted

1. In a large bowl, add flour from packet mix, add soda water and whisk until smooth.
2. Pour batter evenly into each Sunbeam Pie Magic® dish.
3. Close lid, turn on and cook for about 10 – 12 mins.
4. Use a skewer to test if cooked through; Place on cake cooling rack.
5. Mix sugar and cinnamon together, then brush melted butter on all sides and coat with cinnamon sugar.



Prep:
2 minutes

Cook:
10-12 minutes



4 servings



Doughnut cakes with your favourite filling: add raspberry jam or Nutella, by filling half the batter in the Sunbeam Pie Magic® and adding a teaspoon of your favourite filling, then topped with remaining batter.



Quick Chocolate Cake

INGREDIENTS

- 1 packet of chocolate cake mix with icing
- 200ml soda water
- *hundreds and thousands, or your favourite cake decorations*

1. In a large bowl, add the cake mix packet flour with soda water and whisk until smooth.

2. Open lid of the Sunbeam Pie Magic and pour batter evenly amongst the pie dishes. Close lid and cook for 10-12 mins.

3. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.

4. Following the cake mix packet instructions, make icing.

5. Ice cake and add your favourite cake decorations.



Prep:
15 minutes

Cook:
10-12 minutes



5 servings



Snow Cakes

INGREDIENTS

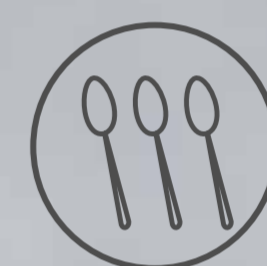
- 1 Packet of vanilla cake mix
- 4 Tbsp strawberry jam
- 300ml thickened cream, whipped
- ½ cup icing sugar mixture, for dusting

1. Follow the packet instructions and make cake batter.
2. Open lid of the Sunbeam Pie Magic® and pour batter evenly into each pie dish.
3. Close lid, turn on and cook for 10 mins.
4. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.
5. With a serrated knife, cut cakes in half and dust with icing sugar using a sifter. Spread with jam and cream, then sandwich together.



Prep:
15 minutes

Cook:
10 minutes



4 servings



Naked Celebration Cake

INGREDIENTS

- 1 packet of vanilla cake mix with icing
- 200ml soda water
- 4 Tbsp raspberry jam
- Decorate with fresh flowers

1. In a mixing bowl, add the vanilla cake mix with the soda water and whisk until smooth.
2. Turn the Sunbeam Pie Magic® on. Divide the mixture into each pie dish. Close lid and cook for 10- 12 mins.
3. Using a cake skewer to check if cake is cooked through. Place on a cooling rack and wait for cakes to cool.
4. Following the cake mix packet and make icing.
5. Trim the rounded tops from the cakes using a serrated knife.
6. Turn the cake upside down and place on a board, top with a tablespoon of jam, place another upside down cake on top and repeat with jam, repeat this process with all cakes leaving the top bare.
7. Ice cake with white icing on all sides and using a large palette knife, smooth all sides, exposing some of the cake.
8. Place in the fridge to set for about 30 mins.
9. Decorate with fresh flowers and celebrate.



Prep:
20 minutes

Cook:
12 minutes



4 servings

Sunbeam

Sweet Overload

INGREDIENTS

- 125g butter, melted
- 395g can sweetened condensed milk
- 1 tsp vanilla extract
- 300g (2 cups) self-raising flour
- 2 eggs, lightly whisked
- 200g choc chips
- *Optional: serve with whipped cream, maraschino cherries, shaved chocolate, ice cream, melted chocolate*

1. DO NOT preheat your Sunbeam Pie Magic® for this recipe.
2. Combine butter with the condensed milk, stir in the vanilla.
3. Sift the flour into a large mixing bowl and make a well in the centre. Add the condensed milk mixture, choc chips and eggs. Fold until just combined.
4. Spoon ½ cup into each of the pie cavities of the Sunbeam Pie Magic®. Turn the Sunbeam Pie Magic® on and cook for 12 minutes.
5. Remove the muffins from the Sunbeam Pie Magic® and allow to cool.
6. Repeat the process to cook the second batch.
7. Serve with whipped cream, maraschino cherries, shaved chocolate or ice cream, melted chocolate, shaved chocolate



Prep:
6 minutes

Cook:
12 minutes



8 servings



Try experimenting with pre-made cookie dough. Remember to keep a close eye on it and flip during cooking to avoid burning

Mille-Feuille

INGREDIENTS

- 5 sheets puff pastry sheets

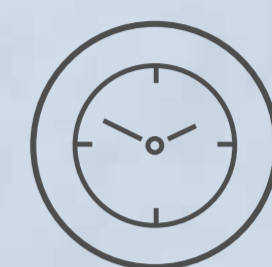
FILLING

- 1 100g pkt. vanilla instant pudding mix
- 500ml thickened cream
- 100ml milk
- 1 Tbsp vanilla bean paste
- 5 sheets puff pastry sheets

ICING

- 1 Tbsp butter
- 1 Tbsp milk
- 1 ½ cup soft icing sugar

1. Turn on the Sunbeam Pie Magic® to preheat.
2. Using one sheet of the puff pastry and the pastry cutter, cut out four pie top circles.
3. Place pastry circles into the pie cavities and cook for 3 minutes, turn over and cook a further two minutes. Remove and set to one side.
4. **FILLING** – combine all ingredients and beat on low speed for two minutes. Set to one side.
5. Using the pastry cutter, cut out four pie bases and four pie tops. Place the pastry bases into pie cavities.
6. Spoon a 1/3 cup of filling into the base of each pie, place the cooked pastry disc upright on top of the filling and press down gently. Spoon another 1/3 cup of filling on top of the disc. Finish with the pastry pie top.
7. Close the Sunbeam Pie Magic® lid and cook for 6 minutes. Remove when cooked and chill.
8. **ICING** – Heat the butter and milk together in a microwave or on the stove top. Mix together with the icing sugar until smooth. Pour over pies and serve with fresh berries.



Prep:
12 minutes

Cook:
6 minutes



4 servings



Use chocolate instant pudding mix, instead of vanilla.

Make the day before the perfect party.





Baked Lemon Cheesecake Pie

INGREDIENTS

- 500g packet cream cheese, chopped, at room temperature
- 155g (¾ cup) caster sugar
- 2 lemons, rind finely grated, plus extra, to serve
- ¼ cup lemon juice
- 3 eggs
- 6 sheets ready rolled frozen puff pastry, thawed
- Icing sugar, to dust
- Serve with cream

1. Using a mix master, beat the cream cheese, sugar, lemon rind and juice until well combined. Add the eggs, one at a time, beating until just combined.

2. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.

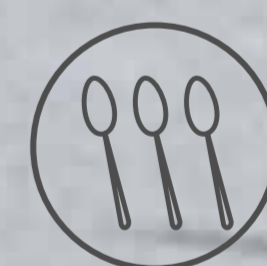
3. Place the pastry base into the pre heated Pie Maker. Carefully scoop ½ cup of the pie filling into the pie cavity. Place the pastry top over the filling. Close the lid and cook the pies until golden brown, approximately 8 minutes. Repeat the process for the remaining filling.

4. Serve whilst hot or cold, dusted with icing sugar and cream.



Prep:
5 minutes

Cook:
8 minutes



6 servings

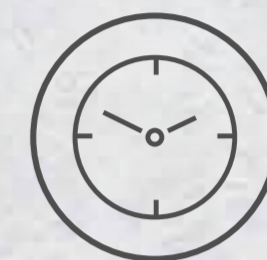
tip!

Leave the pastry lid off and cook for 8 minutes, for a traditional cheesecake.

Traditional Apple Pie

INGREDIENTS

- 8 granny smith apples, peeled, cored and chopped
- 1 tsp ground cinnamon
- 1 lemon, rind finely grated, juiced
- 1/3 cup caster sugar
- 1 1/2 Tbsp brandy, optional
- 3/4 cup sultanas (optional)
- 2/3 cup water
- 4 sheets ready rolled frozen puff pastry, thawed
- Sugar for sprinkling
- Serve with custard or cream



Prep:
10 minutes

Cook:
17 minutes



4 servings

1. In a pot on medium heat add the apples, cinnamon, lemon rind and juice, sugar, brandy, sultanas and water. Stir to combine. Bring to the boil and reduce to a simmer, allow to cook until apples are tender, approximately 15 minutes.

2. Preheat the Sunbeam Pie Magic®. Cut out the base and top from the pastry sheets, using the Pie Maker cutter.

3. Place the pastry base into the pre heated Pie Maker. Carefully scoop 1/2 cup of the pie filling into the pie cavity. Place the pastry top over the filling and sprinkle with sugar. Repeat the same process until the Pie Maker is full.

4. Cook the pies until golden brown, approximately 8 minutes. Serve whilst hot with custard or cream or cool down and freeze for up to 6 months.

tip!

For a very simple Apple Pie, use tinned pie apple and fold through sultanas if desired.





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