

KitchenAid

KitchenAid Culinary Passion

Cooking has never been that easy: ARTISAN Cook Processor

The test winner knows how it works: Honored as one of the best kitchen appliances with cooking function by the German consumer protection group Stiftung Warentest, the ARTISAN Cook Processor embodies a real revolution for every kitchen. The all-in-one device is a combination of simplicity, control and precision, with the timeless KitchenAid design – creating culinary highlights every day, homemade and simply with one touch.

The smart and multifunctional ARTISAN Cook Processor offers several functions for complete dishes, which enable it to handle everything that comes along with food: Cooking, baking, roasting, steaming, stewing, kneading, grinding, chopping, mashing, mixing, emulsifying, whipping, turning and stirring. The Cook Processor has six automatic cooking modes, leading hobby chefs and experts through recipes for delicious meals, step by step. Even cold dishes like mayonnaise, guacamole or ratatouille can be prepared easily and quickly.



Thanks to the simple and intuitive handling, even complex recipes succeed with the ARTISAN Cook Processor. Since there are several automatic functions, the cooking process does not have to be supervised, while in the manual mode you can put together your own recipes with just a few clicks.

Michelin-Star-awarded chef and KitchenAid brand ambassador Susanne Vössing praises her ARTISAN Cook Processor for its diverse application possibilities: “The ARTISAN Cook Processor does not only save you a lot of time, but also space in the kitchen. That is why it is the ultimate device for busy people: Whether you create healthy dishes for two, full family meals or a dinner on the weekend.”

The ARTISAN Cook Processor enables the preparation of delicious homemade meals for the whole family without any stress, for every occasion, simply with the touch of a button – and makes a chaotic kitchen a thing of the past.

For further information, please visit: www.kitchenaid.co.uk

Technical Details: ARTISAN Cook Processor

5KCF0103

- 4.5 Liters Capacity
- Dimensions: 41.1 x 31.4 x 34.2 cm
- Power in Watts: 450 w
- Weight: 10 kg
- Colors: Almond Cream, Candy Apple, Empire Red, Frosted Pearl, Onyx Black, Medallion Silver, Cast Iron Black
- Price: starting from 999 €

Recipe: Coq au Vin

Makes: 4 servings - main course

Preparation time: 8 minutes

Cooking time: 45 minutes

Ingredients:

- 4 large shallots, peeled, quartered
- 3 chicken legs, thighs separated from drumsticks
- Salt and pepper
- Flour (to coat)
- 300 ml red wine
- 150 g smoked bacon, cut into cubes
- 125 g mushrooms, each one cut in half
- 100 g silverskin onions, fresh or frozen
- 2 cubes of chicken stock
- 2 carrots, peeled, cut into 0.5cm slices
- 1 tablespoon tomato purée
- 1 bouquet garni



Preparation:

1. Insert the 'MultiBlade' into the bowl. Add the shallots. Close the lid and press Pulse for 5 seconds. Open and scrape the mixture down.
2. Replace the 'MultiBlade' with the 'StirAssist'. Season the chicken with salt and pepper and coat it with flour. Put the chicken in the bowl. Add all remaining ingredients. Close the lid. Select STEW P2 and press Start to confirm.
3. Remove the bouquet garni and serve hot.

SERVING SUGGESTION: Delicious with a green salad and sautéed new potatoes.

Enjoy!