

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Core Essentials™ Dicing Kit Accessory
For the FP-130C and FP-110C Series Food Processors

FP-DCP1C Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK

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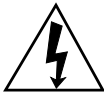
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The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated, dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying appliance.



WARNING

RISK OF FIRE OR ELECTRIC SHOCK DO NOT OPEN



WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

PARTS

1. Dicing Grid Cleaning Tool
2. Flat Work Bowl Cover with Small Pusher/Dicing Storage Case Cover (not to be used while dicing)
3. Dicing Disc
4. Dicing Grid
5. Dicing Storage Case



ASSEMBLY

Assembling the Dicing Kit in the Work Bowl

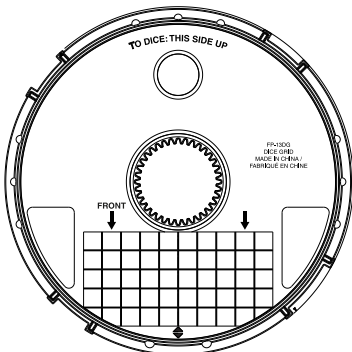
1. With large work bowl on base, insert stem adapter.
2. Carefully place dicing grid onto the stem adapter with the grid positioned to the front of the food processor. Be sure "This Side Up" shows on top. The triangle on the dicing grid should be aligned with the center of the work bowl handle. Dicer will not work if dicing grid is inserted incorrectly.



3. Carefully place dicing disc on top of grid. Push down slightly to lock into place. The disc should not move if positioned accurately.

NOTE: Always use caution when handling the dicing disc; it is very sharp.

4. Place the work bowl cover over the work bowl with the feed-tube assembly shifted slightly to the right of the handle. Be sure to assemble the hub pin into the center of the cover. Once the cover is fully seated, rotate the cover to the left to engage the cover-locking mechanism and interlock. To remove the cover, rotate it approximately $\frac{1}{12}$ of a turn to the right to disengage the interlock and locking mechanism.



USING DICING KIT

- The dicing disc and grid produce cubed pieces of fruit and vegetables. The recommended speed for dicing most fruits and vegetables is High. Use Low speed when dealing with very soft items such as kiwi.
- When dicing, only use the **medium** or **small** feed tube. Be sure to pack single items tightly, to the left of the feed tube, using consistent downward pressure.
- **Use the dicing grid cleaning tool to clear the grid.** First dislodge jammed particles using the long, single tooth on the handle. Then align the two long pins along the right and left of the grid. Guide the cleaner into the correct position and press down to clear the grid of food residue.

- When processing items like squash and potatoes, clean the grid every 3 to 4 times to prevent buildup.
- When large food remnants are lying between the grid and disc, use caution when cleaning off the remains by using the gaps featured to the right and left of the grid.

NOTE: We do not recommend dicing frozen foods and meats. For dicing, use medium or small pusher only.

TIP: Always process foods from soft (kiwi) to hard (potato).

DICING GUIDE

FOOD	SPEED	DIRECTIONS
Most Vegetables (e.g., potatoes, zucchini)	High	Peel vegetables if necessary, and trim to fit small or medium feed tube before dicing.
Soft/Very Ripe Vegetables (e.g., ripe tomatoes and avocados)	Low	Peel vegetables if necessary, and trim to fit small or medium feed tube before dicing.
Most Fruits (e.g., apples, bananas, strawberries)	High	Peel fruit if necessary, and trim to fit small or medium feed tube before dicing.
Soft/Very Ripe Fruits (e.g., kiwi, ripe pineapple, very ripe bananas)	Low	Peel fruit if necessary, and trim to fit small or medium feed tube before dicing.

CLEANING, STORAGE AND MAINTENANCE

- Keep your Cuisinart® Dicing Kit Accessory for the FP-110C and FP-130C Series Food Processors ready to use on the kitchen counter.
- Keep the disc and grid out of reach of children.
- All parts except the housing base of the food processor are dishwasher safe, and we recommend washing them in the dishwasher on the **top rack only**. Due to intense water heat, washing on the bottom rack may cause damage over time. Insert the cover with the feed tube facing up to ensure proper cleaning. Be sure to unload sharp blades and discs carefully from the dishwasher.
- To simplify cleaning, rinse the cover, pusher, disc and grid immediately after use so food won't dry on them.
- If you wash the Dicing Kit parts by hand, do it carefully. Avoid leaving them in soapy water where they may disappear from sight. Use of a spray attachment is also effective. If necessary, use a brush.

FOR YOUR SAFETY

Handle and store disc and grid carefully. Their cutting edges are very sharp. Storing in the storage case is best.

FLAT WORK BOWL COVER OPERATION

Use the flat cover with your FP-110C and FP-130C Series Food Processors for added convenience when your recipe calls for chopping, mixing, puréeing or kneading. It is particularly useful when you are preparing baked goods such as cakes, cookies, pies and breads.

NOTE: Do not use flat work bowl cover for slicing, shredding, or dicing.

- **To Assemble the Flat Cover**
With the work bowl and metal blade in place, place the flat cover on the work bowl so that the **Cuisinart logo on the cover** is face up and readable. Then turn cover **CLOCKWISE** to lock into place. Make sure the small pusher is in place before using.
- **To Disassemble the Flat Cover**
Place one hand near the Cuisinart logo and one hand on opposite end of cover; turn cover **COUNTERCLOCKWISE**. Lift cover up and off of work bowl. Do not use the flat cover with any of the slicing or shredding discs. Use only with the metal blade or dough blade.

TROUBLESHOOTING

1. **Problem:** Food is stuck in the grid.

Solution:

- Unplug unit. Carefully remove dicing disc. Then, using the cleaning tool, carefully reach into the large openings on either side of grid to remove large food pieces.
- Do not use your fingers to clean the grid. **ONLY USE THE CLEANING TOOL.**
- Use the long, single tooth on the cleaning tool handle to push stubborn food through grid.

2. **Problem:** Pieces of food are not evenly cut.

Solution:

- Pack items to the left in medium or small feed tube.
- Use the small feed tube for smaller items.
- Apply even pressure when using the pusher.

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Butternut Squash

Any fruit or vegetable can be substituted. Add more or less liquid based on the consistency desired.

Yield: 2 cups (500 ml)

INGREDIENTS

1 pound (454 g) butternut squash, peeled and cut to fit feed tube 2 tablespoons (30 ml) steaming liquid or water

INSTRUCTIONS

1. Insert dicing grid and disc. Dice butternut squash. Steam until very tender. Reserve steaming water.
2. Add the steamed butternut squash to the large work bowl fitted with the large chopping blade. Add 2 tablespoons (30 ml) of the reserved steaming water or plain steaming/warm water. Process on High until desired consistency.

TIP: Store remaining baby food in covered ice cube trays in the freezer until ready to use. Each “cube” equals 1 ounce (28 g) of food.

Nutritional information per serving (2 ounces [57 g]):

Calories 44 (33% from fat) • carb. 7g • pro. 1g • fat 2g • sat. fat 1g • chol. 6mg • sod. 165mg • calc. 0mg • fiber 2g

Zucchini Frittata with Manchego and Ham

This frittata is hearty enough to feed a crowd.

Yield: 8 servings

INGREDIENTS

- | | |
|--|--|
| 1 small leek, washed well, halved lengthwise, white and light green parts only | 4 ounces (113 g) ham slab |
| 1 small zucchini, trimmed and cut to fit feed tube | 8 large eggs, lightly beaten and reserved in a medium bowl |
| 1 tablespoon (15 ml) extra virgin olive oil | 3 ounces (85 g) Manchego cheese, divided |
| ½ teaspoon (2.5 ml) kosher salt, divided | ¼ teaspoon (1 ml) freshly ground black pepper |
-

INSTRUCTIONS

1. Preheat oven to 350°F (180°C) . Insert dicing grid and disc. Dice leek and zucchini. Reserve in bowl.
2. Heat olive oil in a 10-inch (25 cm) nonstick skillet over medium-high heat. Once hot, add the diced leek, zucchini, and ¼ teaspoon (1 ml) of the salt. Cook, stirring frequently, until zucchini is just tender, about 5 minutes.
3. While leek and zucchini are cooking, dice ham and add to bowl with the reserved eggs.
4. Remove dicing disc and grid. Insert the shredding disc with the fine setting facing up. Shred cheese. Put half of the cheese into the bowl with the eggs and ham. Add the remaining ¼ teaspoon (1 ml) salt and pepper. Stir. Reserve.
5. Reduce heat to medium and add egg mixture to the pan with the leek and zucchini. Stir constantly until eggs start to set, about 2 minutes. Let cook on stovetop until edges start to firm, about 5 minutes. Add remaining cheese to top of egg mixture.
6. Transfer to oven and cook until fully set, about 10 to 15 minutes.
7. Let cool slightly and serve warm.

Nutritional information per serving:

Calories 140 (67% from fat) • carb. 4g • pro. 8g • fat 10g • sat. fat 4g • chol. 200mg • sod. 477mg • calc. 83mg • fiber 1g

Home Fries

The Dicing Accessory makes it easier than ever to dice a lot of potatoes evenly — in this case, just in time for breakfast.

Yield: about 4 cups (1 L)

INGREDIENTS

- | | |
|---|---|
| 1 onion, halved | 1 teaspoon (5 ml) kosher salt |
| 1 large green bell pepper, cut to fit medium feed tube and seeded | ½ teaspoon (2.5 ml) smoked paprika |
| 2 tablespoons (30 ml) extra virgin olive oil | ¼ teaspoon (1 ml) chili powder |
| 4 russet potatoes (about 1 to 1½ pounds [454 to 680 g]), scrubbed | ¼ teaspoon (1 ml) freshly ground black pepper |
-

INSTRUCTIONS

1. Insert the dicing grid and disc. Dice onion.* Reserve in large work bowl. Dice pepper.* Reserve with diced onion.
 2. Heat olive oil in a large skillet over medium heat. When oil is hot, add the diced onion and pepper. Cook, stirring frequently, until soft and onion is translucent, about 5 minutes.
 3. While onion and pepper are cooking, dice potatoes. Add to skillet with the salt, paprika, chili powder and black pepper; stir. Cover and cook until potatoes are fully cooked through, about 20 minutes.
 4. Taste and adjust seasoning as desired. Serve immediately.
- * It may be necessary to clean the dicing grid after dicing the onion and pepper. Simply use the cleaning tool as directed on page 4.

Nutritional information per serving (½ cup [125 ml]):

Calories 72 (23% from fat) • carb. 12g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 272mg • calc. 6mg • fiber 1g

White Sangria

The Cuisinart® Dicing Accessory cuts fruit into perfect bite-sized pieces for sangria — best part is, the prep takes no time!

Yield: about 5 servings

INGREDIENTS

- | | |
|---|---------------------------------|
| 1 bottle (750 ml) dry white wine such as Chardonnay | 1 small peach, pitted |
| ⅓ cup (75 ml) orange-flavoured liqueur | ½ mango, peeled and pitted |
| 1 cup (250 ml) whole strawberries, hulled | 1 small apple, halved and cored |

INSTRUCTIONS

1. In a large pitcher or glass serving bowl, combine the wine and orange-flavoured liqueur. Reserve.
2. Insert the dicing grid and disc. Dice the fruit in the order listed. Add to the wine mixture. If time allows, let sit overnight so the flavours can develop.
3. Serve cold.

Nutritional information per serving (about 5 ounces [145 g]):

Calories 174 (11% from fat) • carb. 17g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 27mg • calc. 11mg • fiber 2g

Spring Vegetable Minestrone with Pesto

This recipe contains many ingredients and requires a lot of preparation, but the Dicing Accessory makes it much easier than dicing by hand — and we promise, the final result is worth it!

Yield: 14 cups ([3.31 L] with pasta)

INGREDIENTS

- | | | | |
|----|---|------------------------------------|--|
| 1 | small leek, washed well and trimmed, white and light green parts only | 6 | cups (1.5 L) chicken or vegetable broth, low sodium |
| 1 | small celery stalk, trimmed and cut to fit feed tube | 1 | 3- to 4-inch (7.5 to 10 cm) Parmesan rind |
| 6 | ounces (170 g) green beans, trimmed | 1 | can (15 ounces [426 g]) chickpeas, drained and rinsed |
| 1 | small zucchini, trimmed and cut to fit feed tube | 1 | can (15 ounces [426 g]) red kidney beans, drained and rinsed |
| 1 | small yellow squash, trimmed and cut to fit feed tube | 2 | cups (500 ml) cooked ditalini pasta, optional |
| ½ | small fennel bulb, trimmed, cored and cut to fit feed tube | Pesto: | |
| 4 | medium carrots, peeled and trimmed to fit feed tube | <i>Yield: about ¾ cup (175 ml)</i> | |
| 6 | ounces (170 g) red potatoes, scrubbed | 1 | small garlic clove, peeled |
| 1½ | teaspoons (7.5 ml) extra virgin olive oil | 3 | cups (750 ml) packed fresh basil leaves |
| 1 | garlic clove, smashed and peeled | 1¼ | teaspoons (6 ml) kosher salt |
| ¾ | teaspoon (3.75 ml) kosher salt, divided | ¼ | teaspoon (1 ml) freshly ground black pepper |
| ½ | teaspoon (2.5 ml) freshly ground black pepper, divided | ½ to ⅔ | (125 to 150 ml) cup extra virgin olive oil |

INSTRUCTIONS

1. Prepare all ingredients before beginning recipe. Using the slicing disc first, slice the leek and celery on setting 5. Reserve together. Adjust slicing disc to setting 7. Slice green beans. Reserve.
2. Replace the disc with the dicing grid and disc. Dice zucchini and yellow squash. Reserve together. Dice fennel and carrots. Reserve together. Have potatoes ready to dice.
3. Put olive oil in a large stockpot over medium heat. Once the oil is hot, add the reserved leek, celery, fennel, carrots with the smashed garlic and ¼ teaspoon (1 ml) of salt and a pinch of the pepper. Sweat until vegetables are slightly soft, about 10 minutes.
4. While the vegetables are sweating, dice the potatoes. Stir into the pot along with the green beans and the remaining salt and pepper. Stir well.
5. Add the broth and Parmesan rind. Increase the heat and bring the liquid to a boil. Add the zucchini, squash, chickpeas and beans. Reduce heat to maintain a simmer until all the vegetables are tender, about 20 to 30 minutes. If using the ditalini, stir in during the last 5 to 10 minutes to heat through.
6. While soup is simmering, prepare the pesto in the small bowl fitted with the small chopping blade: With the food processor running on High, drop the garlic through the small feed tube to finely chop. Scrape down the bowl and add basil, salt and pepper. Pulse to roughly chop, about 5 to 6 times. Run food processor on High and drizzle in oil through the small feed tube. Process until combined, about 1 minute.

- Once the soup has simmered and all vegetables are tender, taste and adjust seasoning as desired.
- Serve in individual bowls topped with a dollop of pesto. Pesto is best stirred into soup before eating.

Nutritional information per serving (1 cup [250 ml]):

Calories 115 (18% from fat) • carb. 18g • pro. 6g • fat 2g • sat. fat 0g • chol. 0mg • sod. 568mg • calc. 62mg • fiber 4g

Potato Salad

The Dicing Accessory creates the perfect-sized pieces for potato salad.

Yield: about 5 cups [1.25 L]

INGREDIENTS

- | | |
|--|---|
| 2 pounds (907 g) red potatoes, scrubbed | 3 tablespoons (45 ml) extra virgin olive oil |
| ¼ cup (60 ml) fresh Italian parsley leaves, loosely packed | 2 tablespoons (30 ml) whole-grain Dijon mustard |
| ½ small red onion, cut into 1-inch (2.5 cm) pieces | 1 tablespoon (15 ml) white wine vinegar |
| 3 celery stalks, cut into 1-inch (2.5 cm) pieces | 1½ to 2 teaspoons (7.5 to 10 ml) kosher salt |
| | ¼ teaspoon (1 ml) freshly ground black pepper |

INSTRUCTIONS

- Insert the dicing grid and disc. Dice potatoes. Put into a large cooking pot. Add water, so that it's 1 inch (2.5 cm) above the potatoes. Boil until tender. Drain, rinse with cold water and drain again; let cool.
- While potatoes are cooking, put parsley, onion and celery into the small work bowl fitted with the small chopping blade. Pulse to roughly chop, about 3 to 4 times.
- When potatoes are cooked and slightly cool, transfer to a large bowl. Add chopped parsley, onion and celery mixture to the bowl with the potatoes. Add the remaining ingredients. Stir gently.
- Taste and adjust seasoning as desired.

Nutritional information per serving (½ cup [125 ml]):

Calories 92 (34% from fat) • carb. 13g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 364mg • calc. 13mg • fiber 2g

Chicken Burgers with Mango-Avocado Salsa

Remaining salsa can be served with tortilla chips — you're not going to want to let one bite go to waste.

Yield: 6 burgers; 3 cups (750 ml) of salsa

INGREDIENTS

Chicken Burgers:

- 2 pounds (907 g) boneless, skinless chicken thighs, cut into 1-inch (2.5 cm) pieces
- 3 green onions, trimmed and cut into 1-inch (2.5 cm) pieces
- 1½ teaspoons (7.5 ml) kosher salt
- ½ teaspoon (2.5 ml) freshly ground black pepper
- 1 tablespoon (15 ml) vegetable oil for cooking burgers

Salsa:

- ½–1 jalapeño, seeded and cut into 1-inch (2.5 cm) pieces
 - ¼ cup (60 ml) fresh cilantro leaves, loosely packed
 - 2 avocados, halved, pitted and scooped out
 - 1 mango, peeled, halved and pitted
 - 1 teaspoon (5 ml) kosher salt
 - 1–2 teaspoons (5 to 10 ml) fresh lime juice
-

INSTRUCTIONS

1. Put cut chicken thigh pieces into the freezer for 30 minutes to slightly harden.
2. While thighs are in freezer, prepare salsa: Insert the large chopping blade into the large work bowl. With the food processor running on High, drop the jalapeño pieces through the small feed tube to finely chop. Add the cilantro and pulse to roughly chop, about 6 times. Remove the large blade and insert the dicing grid and disc. Dice the avocados, followed by the mango. Remove the dicing grid and add the salt and lime juice to the mixture. Gently stir and transfer to a medium bowl. Taste and adjust seasoning as desired. Cover with plastic wrap and store in the refrigerator until ready to use.
3. Wipe down the large work bowl. Re-insert the large chopping blade and put green onions into the bowl. Pulse to roughly chop, about 6 times. Once 30 minutes have elapsed and the chicken pieces are slightly firm, but not hard, add the chicken thighs to the bowl. Add the salt and pepper. Pulse until medium fine, about 16 times. Form into 6 even patties.
4. To cook chicken patties, preheat oven to 350°F (180°C). Heat oil in a large nonstick pan. Once oil is hot, add 3 of the chicken patties, being careful not to crowd the pan. Brown each side until a nice, golden crust forms, then transfer to a baking sheet. Repeat with remaining patties and finish cooking in the oven, about 10 minutes, until the internal temperature reaches 165°F (74°C). Remove from oven and let stand for 5 minutes.
5. Serve, topped with mango-avocado salsa and a lime wedge. May also be served on a soft bun like brioche or potato.

Nutritional information per serving (1 burger with ½ cup [125 ml] salsa):

Calories 316 (45% from fat) • carb. 12g • pro. 32g • fat 16g • sat. fat 3g • chol. 125mg • sod. 1026mg • calc. 36mg • fiber 5g

Pineapple Fried Rice

Try making this recipe with cauliflower — yes, cauliflower! — instead of rice. See our tip below on how to prepare.

Yield: 5½ cups (1.375 L)

INGREDIENTS

- | | | | |
|---|--|---|---|
| 1 | garlic clove, peeled | 1 | teaspoon (5 ml) kosher salt, plus more to taste |
| 1 | 1-inch (2.5 cm) piece fresh ginger, peeled and halved | ¼ | teaspoon (1 ml) ground turmeric |
| 1 | small onion, trimmed and halved | 2 | large eggs, lightly beaten |
| 2 | medium carrots, peeled and cut to fit feed tube | 2 | tablespoons (30 ml) soy sauce, reduced sodium |
| ½ | pineapple, cored | 1 | teaspoon (5 ml) fish sauce |
| ¼ | cup (60 ml) grapeseed oil, divided | 2 | green onions, trimmed and thinly sliced (white and green parts) |
| 4 | cups (1 L) cooked and cooled jasmine rice or 4 cups (1 L) pulsed cauliflower* (from about 1 pound [454 g] cauliflower) | 1 | tablespoon (15 ml) sake (or other white wine) |
| 1 | cup (250 ml) cashews (toasted) | | |
-

INSTRUCTIONS

1. Insert the large chopping blade into the large work bowl. With the food processor running on High, drop the garlic and ginger through the small feed tube to finely chop. Remove the chopping blade and insert the dicing grid and disc. Dice the onion and carrots.* Remove and reserve. Dice the pineapple. Remove and reserve separately.
2. Put 2 tablespoons (30 ml) of the oil into a large nonstick skillet set over medium heat. Once hot, add the garlic, ginger, onion and carrots. Sauté until vegetables are softened, about 5 minutes. Add the remaining oil and allow to heat for about 1 minute.
3. Add the rice (or cauliflower “rice” if using) and cashews. Cook, allowing rice to sit for 1 to 2 minutes between stirs, until crisped and slightly browned, 6 to 8 minutes. Add the pineapple, salt and turmeric; stir, scraping up brown bits from bottom of pan.
4. Push mixture to one side of the pan. Add eggs and let them cover half of the pan. Break up the eggs with a spatula while cooking. Once eggs have cooked, mix with rice.
5. Reduce heat to low. Stir in soy sauce, fish sauce and green onions. Taste, adding additional salt if desired. Add the sake to deglaze the pan, scraping up brown bits from bottom of the pan. Serve immediately.

TIP: The rice can be substituted with cauliflower. Simply cut into florets and put into the large work bowl fitted with the large chopping blade. Pulse to break up, then run on High to finely and evenly chop. Cauliflower will cook when added to the pan in place of the rice.

- * It may be necessary to clean the dicing grid after dicing the onion and carrots. Simply use the cleaning tool as directed on page 4.

Nutritional information per serving (based on 1 cup [250 ml] with rice):

Calories 618 (61% from fat) • carb. 101g • pro. 12g • fat 19g • sat. fat 3g • chol. 53mg • sod. 490mg • calc. 35mg • fiber 2g

Ratatouille

Make this summer stew when vegetables are abundant in the garden.

Yield: about 6 cups (1.5 L)

INGREDIENTS

2 zucchini, about 1 pound (454 g)	2 tablespoons (30 ml) tomato paste
1 eggplant, about 1 pound (454 g)	1¼ teaspoons (6 ml) kosher salt
1 medium onion, trimmed and halved	¼ teaspoon (1 ml) freshly ground black pepper
2 tablespoons (30 ml) olive oil	½ teaspoon (2.5 ml) dried oregano
1 garlic clove, smashed and peeled	1 sprig fresh thyme
1½ pounds (680 g) plum tomatoes	10 fresh basil leaves, thinly sliced

INSTRUCTIONS

1. Insert the dicing grid and disc. Dice zucchini, eggplant and onion.* Reserve in bowl.
 2. Put the olive oil and garlic clove in a large saucepan set over medium-high heat. Once the oil is hot, add the reserved diced vegetables. Stir to coat and allow to cook until slightly browned and tender, about 5 to 6 minutes.
 3. While the zucchini, eggplant and onion are cooking, dice plum tomatoes. Reserve in bowl.
 4. Add tomato paste to the pan with the cooking vegetables; stir and cook 1 to 2 minutes.
 5. Add plum tomatoes, salt, pepper, oregano and thyme sprig; stir. Cover and reduce heat to medium and cook until tender, about 10 minutes. Remove lid and cook until liquid is reduced and slightly thickened, about 5 minutes. Remove from heat and stir in fresh basil. Remove thyme sprig. Taste and adjust seasoning as desired. Serve hot.
- * It may be necessary to clean the dicing grid after dicing the onion. Simply use the cleaning tool as directed on page 4.

Nutritional information per serving (1 cup [250 ml]):

Calories 176 (41% from fat) • carb. 14g • pro. 3g • fat 5g • sat. fat 1g • chol. 0mg • sod. 473mg • calc. 36mg • fiber 6g

Tropical Fruit Salad

Eat this fruit salad on its own or over waffles or ice cream.

It's also a great base for adult beverages mixed with club soda and rum.

Yield: 5 cups (1.25 L)

INGREDIENTS

3 kiwis, peeled	1 pineapple, peeled, quartered and cored
2 bananas, halved	Toasted coconut flakes, optional
1 small papaya, peeled and seeded	

INSTRUCTIONS

Insert the dicing grid and disc. On Low, dice the kiwis. Then, on High, dice the bananas, papaya and pineapple. Stir together and serve, sprinkled with the toasted coconut flakes, if desired.

Nutritional information per serving (½ cup [125 ml]):

Calories 78 (4% from fat) • carb. 20g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 19mg • fiber 2g

Apple Tart

This classic French dessert is a sure way to impress guests.

Yield: one 9-inch (23 cm) tart

INGREDIENTS

½ recipe Flaky Pastry Dough (page 16)	1 tablespoon (15 ml) fresh lemon juice
5 apples (about 2 pounds [907 g]) of your choice, peeled, halved and cored, divided	1 teaspoon (5 ml) pure vanilla extract
2 tablespoons (30 ml) unsalted butter, plus 1 tablespoon (15 ml) melted	1 teaspoon (5 ml) ground cinnamon
¼ cup (60 ml) granulated sugar	Unbleached, all-purpose flour, for rolling dough
	¼ cup (60 ml) apricot jam, warmed

INSTRUCTIONS

1. Insert dicing grid and disc. Dice 3 apples. Put apples into a medium saucepan with the 2 tablespoons (30 ml) butter, sugar and lemon juice. Gently simmer over low heat until very tender and liquid, about 30 to 40 minutes. When apples are done cooking, remove from heat, stir in vanilla extract and cool.
2. While apples are cooking, blind bake the pastry dough: Preheat oven to 350°F (180°C). On a lightly dusted surface, roll out the pastry dough into a circle about ⅛ inch (0.3 cm) thick. Transfer to a 9-inch (23 cm) tart pan (with removable bottom) and gently press dough into the sides and bottom of pan. Use the rolling pin to roll over the tart pan and trim the edges of the dough. Gently prick the bottom of the pan with a fork, being sure not to go all the way through. Coat a piece of aluminum foil with nonstick cooking spray. Place, sprayed side down, onto the top of the dough in the tart pan. Fill with pie weights (dried beans or rice can be used). Bake until bottom of crust is no longer wet, about 20 minutes. Gently remove foil with pie weights and continue baking until golden brown, an additional 10 to 12 minutes. Remove pan from oven and cool slightly.
3. While apple mixture and tart shell are cooling, adjust the slicing disc to setting 3. Insert the slicing disc and slice remaining 2 apples. Toss with 1 teaspoon (5 ml) cinnamon. Reserve in bowl.
4. Pour cooked and cooled apple mixture into the tart pan and spread evenly. Arrange apple slices over the apple mixture in concentric circles. Brush with 1 tablespoon (15 ml) melted butter. Bake until apple slices are soft and lightly golden, about 25 to 30 minutes.
5. Remove from oven and brush with the warm apricot jam. Let cool slightly in pan and then carefully remove from pan. Serve warm.

Nutritional information per serving (based on 8 servings):

Calories 287 (47% from fat) • carb. 37g • pro. 2g • fat 15g • sat. fat 11g • chol. 41mg • sod. 138mg • calc. 11mg • fiber 3g

Flaky Pastry Dough (Pâte Brisée)

This versatile dough can be used for sweet or savory treats.

Yield: two single-crust 9-inch (23 cm) tarts or one double-crust pie

INGREDIENTS

2 cups (500 ml) unbleached, all-purpose flour	16 tablespoons ([237 ml] 2 sticks) unsalted butter, cold and cut into ½-inch (1.25 cm) cubes
1 teaspoon (5 ml) kosher salt	¼ cup (60 ml) ice water

INSTRUCTIONS

1. Put the flour and salt into the large work bowl fitted with the large chopping blade. Process on High to sift, 10 seconds.
2. Evenly disperse the butter on top of the flour mixture. Pulse until the mixture resembles coarse crumbs, about 14 pulses. Pour in water, 1 tablespoon (15 ml) at a time, and pulse until the mixture just forms a dough—you may not need all of the water.
3. Divide the dough equally into 2 pieces and form each into a flat disk. Wrap each with plastic wrap and refrigerate for at least 30 minutes or until ready to use, up to 1 week. This dough also freezes well, up to 3 months.

TIP: For a sweet pastry dough, add 1½ tablespoons (25 ml) of granulated sugar to the dry ingredients in the work bowl.

Nutritional information per serving (based on 16 servings):

Calories 150 (66% from fat) • carb. 11g • pro. 2g • fat 11g • sat. fat 8g • chol. 30mg • sod. 133mg • calc. 0mg • fiber 0g

WARRANTY

LIMITED ONE-YEAR

WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 1 year from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary.

For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:

Cuisinart Canada
100 Conair Parkway
Woodbridge, ON. L4H 0L2

Email:
consumer_Canada@conair.com

Model:
FPDCP-1C Series

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
- Any other information pertinent to the product's return

* Product date code can be found on the underside of the base of the product. The product date code is a 4 (WWYY) digit number. Example, 0122 means week 01 of 2022.

Note: We recommend you use a traceable, insured delivery service for added protection.

Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us. To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at www.cuisinart.ca. e correct parts, and the product is still under warranty.

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