



BOSCH Universal Plus

The World's Greatest Mixer®

[Starter Guide](#)



[Recipes](#)



[Accessories](#)



Congratulations

When you purchase **The World's Greatest Mixer®**, you expect the best money can buy, which is why here at Bosch Mixers we pride ourselves on creating quality, state-of-the-art kitchen machines that you're proud to use in your home.

The Mixer With Unlimited Possibilities® has a powerful bottom drive motor, easy-to-clean parts, and countless accessories that will streamline your kitchen routine.

We want you to get the most out of your **Bosch® Universal Plus Mixer**. That's why we made this comprehensive guide to keep you mixing up success and learn the best way to care for your machine so that it lasts for years to come!

Contents

First Use & Cleaning.....	2	Oatmeal Chocolate Chip Cookies.....	20
Getting to Know Your Mixer.....	4	Sugar Cookies.....	21
Baking Bread #LikeABosch.....	6	Vanilla Ice Cream.....	23
Whole Wheat Bread.....	9	Blender Pancakes.....	25
White Bread.....	10	Pesto.....	26
Bread Sticks.....	11	Marinara Sauce.....	27
Pizza Rolls.....	11	3 Cheese Ravioli.....	29
Cinnamon Raisin Bread.....	11	Zoodles.....	30
Chocolate Mousse.....	13	Curly Fries.....	31
Cream Cheese Frosting.....	14	Potatoes Au Gratin.....	33
Butter Cream Frosting.....	14	Chicken Pot Pie.....	35
Royal Frosting.....	14	Pot Stickers.....	37
Cinnamon Rolls.....	15	Challah Bread.....	39
Accessories.....	16	The World's Greatest Service.....	44
Carrot Cake.....	19	Frequently Asked Questions.....	45

First Use & Cleaning

Before using, wash the mixing bowl, lids, and bowl tools. Some residual food-grade lubricant may be present on certain parts of your mixer. The food-grade lubricant is applied during manufacturing to keep parts working when in use. **DO NOT immerse the motor base.**

1. Remove the drive shaft from the mixing bowl.
2. Wash the parts as directed.
3. Dry the bowl thoroughly! Never place a wet bowl back onto the mixer or store in the locked position.
4. Replace the drive shaft into the bowl.
5. Wipe the front of the mixer with a damp cloth only to protect the eco-friendly printing. Do not use soap.
6. If needed, remove excess moisture from the drive socket with a dry cotton swab. Occasionally you may lightly lubricate the socket with a cotton swab dipped in mineral oil, or other food grade oil, to remove debris and prevent corrosion.



Dishwasher Safe



Plastic Bowl



Splash Ring & Lid



Dough Hook Extender



Wire Whips



Plastic Whip Drive

Hand Wash Only



Dough Hook



Drive Shaft



Metal Whip Drive

DO NOT IMMERSE THE MOTOR BASE

Getting to Know Your Mixer



a. Drive Cover

d. Power Cord

b. High Speed Drive

e. Control Knob

c. High-Torque Drive

Getting Started

1. Place the mixer on a clean, dry surface to ensure the suction feet will grip securely.
2. Unwind the **Power Cord** (d) and plug it in.
3. When using the **High-Torque Drive** (c), the **Detachable Cover** (a) must be clicked into place on the **High Speed Drive** (b); otherwise the motor will not start.
4. The **High-Torque Drive** (c) powers the mixing bowl. Both drives (b&c) power many other optional attachments that can be viewed in this book.
5. Turning the **Control Knob** (e) to the left “M” is a momentary “pulse” position and provides full speed and power for the time it is held in position. “0/off”, is the off position.
6. Turning the **Control Knob** (e) to the right beginning with Speed 1 the lowest speed. The speed increases with each succeeding step up to the highest speed, Speed 4. Start at the lowest speed and gradually increase to higher speeds.
7. When using your Bosch® Mixer it is important to use the attachment best equipped to handle the load. Throughout this book you will find recipes for all the different attachments and how to best use them.

Baking Bread #LikeABosch

INGREDIENTS

Use instant yeast or bread machine yeast. This may be added with dry ingredients and does not need to be dissolved in water. Store yeast in an airtight container and refrigerate or freeze to maintain freshness.

When a recipe calls for oil and honey, put oil in measuring cup first and then honey. This allows honey to slide out more easily.

KNEADING

Start counting kneading time as soon as you have added the last of the flour.

It is always best to stop kneading early, rather than to over knead.

Typical kneading time for bread is **5-8 minutes** using **Speed 2 or 3** depending on the batch size.

RISING

To test if dough has risen enough, press finger lightly and quickly into dough. If indentation springs back, let rise additional time. If indentation remains or comes back slowly, dough has risen enough.

If bread cracks on the sides, it may be that the dough has not risen long enough or too much dough has been put in the pan.

BAKING

Using a meat thermometer is extremely helpful in determining when bread is done. Bread is done when internal temperature is **190°F-200°F** and the top is golden brown.

When baking sweet bread or braided filled breads, it may be necessary to tent the top with foil the last **5-10 minutes** to avoid over browning.

Bosch Mixer Bread Steps

1. Add ingredients to the bowl in this order: liquids first, next $\frac{1}{2}$ the recommended flour, and other dry ingredients, (yeast on top). Pulse “**M**” switch a few times. Mix on **speed 2** until just combined. Optional: before continuing kneading let the dough rest **15-30 minutes**, until bubbly. (This will enhance the flavor and texture).
2. Gradually add more flour until dough pulls from sides and bottom of the bowl and forms a ball.
3. Knead dough **5-8 minutes**, until smooth and elastic, so a small piece can be gently stretched to form a translucent “window,” without tearing.
4. Remove dough from the bowl and place it on a lightly oiled surface (for whole wheat dough) or a lightly floured surface (for white dough). Divide into equal portions depending on pan size. Shape as desired and place in greased pans. Dough should fill the pan about half way.
5. Cover and let rise until doubled, **20-60 minutes**, depending on size and shape of dough and room temperature. You may wish to double rise your dough. This is best done by letting the dough rise in the bowl with the cover on and then kneading for 1 additional minute before shaping into loaves.
6. Bake until golden brown. Filled loaf breads such as jalapeño cheese or cinnamon swirl typically take up to **5 minutes** longer to bake than standard loaves.



Dough Hook

#64457

Perfect for all doughs and large batches from soft cookies to whole wheat bread.



Whole Wheat Bread

Ingredients

Small Batch (3 Loaves)

3 Cups Warm Water
1/3 Cup Vegetable Oil
1/3 Cup Honey
1 Tbsp Salt
7-9 Cups Whole Wheat Flour
1 1/2 Tbsp Instant Yeast
1 Tbsp Vital Wheat Gluten*
1 Tbsp Dough Enhancer*

Large Batch (6 Loaves)

6 Cups Warm Water
2/3 Cup Vegetable Oil
2/3 Cup Honey
2 Tbsp Salt
14-18 Cups Whole Wheat Flour
2 Tbsp Vital Wheat Gluten*
3 Tbsp Instant Yeast
2 Tbsp Dough Enhancer*

1. With dough hook in place, add water, oil, honey, salt, about **half** of the flour, and the yeast into the mixing bowl. Use the “**M**” switch to incorporate.
2. Optional step: for enhanced flavor and texture, allow the batter to sit for **15-30 minutes**, until it becomes bubbly.
3. Slowly increase to **Speed 2 or 3** and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may need all of the flour.
4. Continue kneading at **Speed 2 or 3** for **6-8 minutes** until the dough is smooth and elastic.
5. Lightly oil your hands and the counter. Divide dough into equal portions and shape into loaves. Place in greased loaf pans and let rise until doubled in size.
6. **Bake at 350°F for 30-40 minutes** or until internal temperature reaches 190°F.

*Optional ingredient

White Bread

Ingredients

Small Batch (2 Loaves)

1 Cup Warm Milk
1 Cup Warm Water
4 Tbsp Butter, Softened
4 Tbsp Sugar
2 tsp Salt
1 ½ Tbsp Instant Yeast
4 ½ - 6 Cups White Flour

Large Batch (6 Loaves)

3 Cup Warm Milk
3 Cup Warm Water
1 ½ Sticks Butter, Softened
¾ Cups Sugar
2 Tbsp Salt
3 Tbsp Instant Yeast
13 - 17 Cups White Flour

1. With dough hook in place, add milk, water, butter, sugar, salt, about **half** of the flour, and the yeast into the mixing bowl. Use the “M” switch to incorporate.
2. Optional step: for enhanced flavor and texture, allow the batter to sit for **15-30 minutes**, until it becomes bubbly.
3. Slowly increase to **Speed 2** and continue adding remaining flour, a little at a time, until the dough pulls away from the sides of the bowl. You may not need all of the flour. Continue kneading at Speed 2 for **5-6 minutes** until the dough is smooth and elastic.
4. Let rise in bowl until doubled in size.
5. Punch down dough place onto floured counter and divide dough into equal portions, shape into loaves and place into greased loaf pans. (Or make into one of the following recipes)
6. Once loafs have doubled in size **bake at 350°F for 30-40 minutes** or until golden brown and internal temperature reaches 190°F-200°F.



Bread Sticks



1. Roll pieces of dough into thin ropes and cut into desired lengths. Brush with melted butter and sprinkle with any of the following: sesame seeds, poppy seeds, cinnamon and sugar, Parmesan cheese, etc.
2. Place on greased or lined baking sheet. Let rise **15-20 minutes**.
3. **Bake at 350°F for 15-18 minutes**, or until golden brown.

Pizza Rolls



1. Roll dough into a rectangle. Sprinkle dough with cheese and your favorite pizza toppings: mini pepperoni, cooked beef or sausage, chopped onions, bell peppers, olives, etc.
2. Roll up and cut into equal size and let rise.
3. **Bake at 350°F for 30-40 minutes** Serve baked pizza rolls with warm pizza sauce for dipping.

Cinnamon Raisin Bread



1. Roll dough into a rectangle the width of your bread pan. Spread with melted or softened butter, if desired. Sprinkle brown sugar and cinnamon down the center of the dough, leaving a small border on each side. Top with raisins.
2. Beginning at one short end, roll the dough into a loaf. Pinch the seam to seal and place in a greased loaf pan. Let rise until doubled.
3. **Bake at 350°F for 30-40 minutes**, or until done. Drizzle with a powdered sugar glaze.

Tip: Soak raisins in warm apple juice for **20 minutes** to soften.

Wire Whips

#MUZ6DB3

Whips should only be used with pourable liquids.



Chocolate Mousse

Ingredients

Mousse

6 oz Bittersweet Chocolate
16 oz (2 Cups) Cold Heavy Cream
3 Large Egg Whites
2 1/2 Tbsp Sugar

*Toppings

Sweetened Whipped Cream
Shaved Dark Chocolate
Cinnamon
Marshmallows
Nuts
Cherries

1. Coarsely Chop the Chocolate and place in a large bowl. Set a little aside for topping.
2. Fill a sauce pan with water and heat to a low simmer. Place bowl of chocolate onto the pan to melt (or use a double broiler). Once fully melted remove from heat and set aside.
3. Whip egg whites in Bosch mixer at **speed 4** until soft peaks form. Gradually add sugar and continue to whip until stiff peaks occur. *Make sure the mixing bowl and whips are very clean and completely dry. Any oily residue or moisture will prevent egg whites from forming.*
4. Fold egg whites into chocolate
5. Beat the cold cream in the mixer at **speed 4** until soft peaks form. Set a couple spoon fulls aside for topping.
6. Fold whipped cream into mixture.
7. Cover chocolate mousse and refrigerate for approximately **1 hour** or until set.
8. Serve in small cups with preferred toppings.

*Optional ingredient

Frosting

Ingredients

Cream Cheese Frosting

8 Oz Cream Cheese, Softened
2-3 Cups Powdered Sugar
¼ Cup Butter, Softened
1 ½ tsp Vanilla Extract

Butter Cream Frosting

1 Cup Butter, Softened
1 Tbsp Vanilla Extract
4 Cups Powdered Sugar
¼ Cup Milk
*Food Coloring As Needed

Chocolate Butter Cream

Replace 1/2 Cup of Sugar with
Cocoa Powder

Royal Frosting

4 Cups Powdered Sugar
4 Egg Whites
1 tsp Preferred Extract (Vanilla,
Lemon, etc.)
*Food Coloring as Needed

*Optional ingredient

Cream Cheese Frosting

1. Add all ingredients to Bosch mixing bowl. Using wire whips, cream until smooth.
2. Spread over your desserts.

Butter Cream Frosting

1. Cream room temperature butter in your mixer, using wire whips until smooth and fluffy. Gradually beat in confectioners' sugar until fully incorporated.
2. Pour in milk, extract and food coloring and mix for an additional **2-3 minutes** or until smooth.
3. Spread over your desserts or add to a piping bag. Stores in refrigerator for up to 1 week.

Royal Frosting

1. Mix egg whites in mixer until foamy. Slowly add sugar mixing on low until fully incorporated.
2. Once sugar is incorporated mix on high for **2-3 minutes** or until smooth and glossy
3. Add extract and food coloring and mix until fully incorporated. Adjust with water or sugar as needed.
4. Add to piping bag and decorate desserts. Allow frosting to dry for up to **4 hours** before stacking.



Cinnamon Rolls

1. Roll dough (white or wheat) into a rectangle. Brush with melted butter and sprinkle with a mixture of brown or white sugar and cinnamon to taste. Add any of these optional ingredients: apples, raisins, pecans, or walnuts.
2. Roll up tightly. Cut into **1" slices** using a dough cutter or dental floss. Place on a parchment-lined sheet pan or a greased **9"x13" pan**. Let rise until doubled.
3. **Bake at 350°F for 20-25 minutes.**
4. While still warm top with your choice of frosting and serve.

Do More With More **Accessories**

Complete your kitchen with accessories that help you get more out of your mixer, because **Having the Best Matters in Cooking®**



PASTA MAKER PG 28



BLENDER PG 24



BOWL SCRAPER PG 41



SPIRALIZER PG 30



FOOD PROCESSOR PG 26



ICE CREAM MAKER PG 22



CITRUS JUICER PG 40



FLOUR SIFTER PG 40



SS BOWL PG 38



COOKIE PADDLES PG 20



MEAT GRINDER PG 36



SLICER SHREDDER PG 34

Cake Paddles

#MUZ6KP1

With fewer tines cake paddles are great for pourable batters without adding extra air or over mixing.



Carrot Cake

Ingredients

3 Cups Carrots, Shredded
2 1/2 Cups Unbleached Flour
2 1/4 Cups Whole Wheat Pastry
Flour
1 tsp Ground Cinnamon
1/4 tsp Fresh Ground Nutmeg
1 tsp Salt
1 tsp Baking Powder
1 tsp Baking Soda
3 Sticks Unsalted Butter
1 Cup Packed Brown Sugar
1/2 Cup Granulated Sugar
3 Large Eggs
2 tsp Vanilla Extract
1/2 Cup Water
1 Cup Chopped Pecans

1. Use the Large Slicer Shredder attachment (pg 32) to grate the peeled carrots, set aside. In a medium bowl, sift flours, cinnamon, salt, baking powder, baking soda, and nutmeg. In Bosch mixer, using the wire whips, cream softened butter and sugars on **Speed 3** until light and fluffy.
2. Add eggs, one at a time, beating well after each addition and scraping the bowl with a spatula as needed. Beat 1 minute after each egg is added. Add vanilla, water, and carrots. Beat until well combined (about 2 minutes). Pulse the “M” switch while adding the flour mixture, followed by the pecans.
3. Divide batter evenly into two greased and floured 9” cake pans. **Bake at 350°F for 30 minutes** or until golden brown and a toothpick inserted into the centers comes out clean.
4. Let cool in pans on a wire rack for **15 minutes**. Run a knife around edges of cake to loosen. Turn out cakes onto rack. Turn right side up, and let cool completely before frosting.

Cookie Paddles

#MUZ6CPI

Perfect for thick batters and soft doughs



Ingredients

2 Sticks Butter, Softened
2 Cups Packed Brown Sugar
2 Eggs
1 tsp Vanilla
1 3/4 Cups Whole Wheat Flour
1 tsp Baking Soda
1/2 tsp Salt
3 Cups Quick Oats
1 Cup Chocolate Chips

Oatmeal Chocolate Chip Cookies

1. Place the butter, brown sugar, eggs, and vanilla in the mixing bowl with the cookie paddles attached. Cream mixture until smooth and fluffy, stopping to scrape the bowl with a spatula as needed. (Or purchase the Bowl Scraper pg. 41).
2. Blend flour, baking soda, and salt in a small bowl. Add to butter mixture and pulse with the “M” switch to combine. Add rolled oats and chocolate chips and pulse to combine (or switch to dough hook for larger batches).
3. Drop by tablespoons onto greased or lined pans.
Bake at 350°F for 8-10 minutes.

Sugar Cookies

Ingredients

1 1/2 Cups Sugar
1/2 Cup Light Corn Syrup (Karo)
1 Cup Shortening
1/2 Cup Butter
2 Eggs
1 tsp Vanilla
1 Cup Milk
1 tsp Salt
2 Tbsp Baking Powder
6 1/2 Cups All-Purpose Flour

1. In a separate bowl mix together dry ingredients and set aside.
2. In Bosch mixing bowl using cookie paddles, cream sugar, corn syrup, butter, shortening, eggs, and vanilla.
3. Add milk and mix slowly. Add dry ingredients. Dough will be a little sticky. Refrigerate covered for 1 hour.
4. Roll out on floured surface 1/8" – 1/4" thick. Cut out with cookie cutter. Place on ungreased cookie sheet and **bake 10-12 minutes at 375°F.**
5. Top with your choice of frosting.



Ice Cream Maker

#MUZ6IC1

This easy to use with no freezing required and lid window for adding extra fillings makes this accessory a fan favorite.



Vanilla Ice Cream

Ingredients

Ice Cream

1 Cup Whole Milk
1 Cup Heavy Cream
1/2 Cup Sugar
1 tsp Vanilla Extract

1. Add milk, cream, sugar and vanilla to a bowl. Mix to combine.
2. Pour mixture into Bosch Mixer ice cream attachment
3. Place ice cream attachment into mixer bowl and place lid with stir stick on top of the ice cream attachment.
4. Fill outside bowl with ice and rock salt. And mix for **20 minutes**.
5. Near the end of churning add optional ingredients through the inlet in the lid. Example: nuts, chocolate chips, fruit, candy, marshmallows, caramel , chocolate syrup.
6. Serve immediately or place in freezer for firmer ice cream.

Waffle Cone Maker

#720300



Waffle Cones

2/3 Cups All-Purpose Flour
1/4 tsp Salt
2 Eggs
1/2 Cup Sugar
4 Tbsp Unsalted Butter, Melted.
1/4 Cup Milk
Optional: Add 1/8 Tsp of
Cinnamon or Vanilla

1. Mix together flour and salt in a small bowl and set aside.
2. Whisk eggs and sugar until well combined. Mix in butter and milk. Then fold in flour mixture until just combined.
3. Spoon about 1/4 cup onto preheated waffle cone maker surface, spreading evenly. **Cook for 1-2 minutes.**
4. Remove waffle and shape it around the included cone guide or press into a bowl. Hold in place to secure shape.
5. Fill with ice cream and enjoy.

Blender

#64457

Taking advantage of the powerful high speed drive with a 6 cup capacity, making smoothies is a breeze.



Blender Pancakes

Ingredients

1 Cup Wheat (Whole Kernels)
1 1/2 Cups Milk
2 Eggs
1 tsp Salt
1/3 Cup Oil
1 Tbsp Honey
1 Tbsp Baking Powder

1. In the blender add whole wheat kernels and 1 cup of the milk. Mix on **speed 4 for 2 minutes**.
2. Add final 1/2 cup milk and blend for an additional **2 minutes**.
3. Add egg, oil, honey, and salt. Blend for **20 seconds**.
4. Add baking powder and blend gently jogging “M” (momentary) switch 3-4 times.
5. Preheat griddle or waffle iron to **325°F**.
6. Spray griddle with Vegalene Spray (pg. 42).
7. Pour batter onto griddle flip once bubbles begin to pop. About **2 Minutes** per side.

Food Processor

#MUZ6MM3

With a 5 cup capacity, S-blade, and slicer/shredder blades this accessory will speed up all your recipes.



Ingredients

2 Cups Fresh Basil Leaves
3 Cloves Garlic (Peeled)
1/4 Cup Pine Nuts (or Walnuts)
(Pine Nuts can be toasted in oven for several minutes)
2 Tbsp Parmesan Cheese
Salt and Pepper to Taste
1/2 Cup Olive Oil (or Garlic Oil)

Pesto

1. Place basil, garlic, pine nuts, cheese, salt and pepper in Bosch Food Processor.
2. Process until a thick paste is formed.
3. With machine running, slowly add olive oil, (1 Tbsp at a time). Mixture should be smooth.
4. Refrigerate and use as desired.

Marinara Sauce

Ingredients

2-4 Tbsp Olive Oil
1 Medium Onion
1 Bell Pepper
1/4 Lb Mushrooms
3-4 Cloves Garlic, Peeled
2 (28 Oz) Can Tomatoes
1 (6 Oz) Can Tomato Paste
2 tsp Fresh Basil
1 tsp Fresh Oregano
1 tsp Fresh Thyme
2 Tbsp Fresh Parsley
1 Tbsp Sugar Or Honey
2 Tbsp Butter (Optional)
Salt and Pepper to Taste

Use 1/4 amount of herbs if dried

1. Chop onion, pepper, mushrooms, and garlic using the Food Processor. Chop herbs and set aside.
2. Heat olive oil in frying pan and sauté vegetables for **30- 60 seconds**.
3. Add tomatoes, tomato paste, sugar, butter and herbs then bring to a boil.
4. Reduce heat and simmer covered for at least **20 minutes** or up to **3 hours** for deeper flavor.



Pasta Maker Set

#MUZ6PR2

Making homemade noodles ranging from angel hair to raviolis has never been easier with this versatile set.



3 Cheese Ravioli

Ingredients

Pasta Dough

2 Cups Flour
1/2 tsp Salt
3 Eggs
Water if needed

3 cheese filling

1 Cup Parmesan
1/2 Cup Mozzarella
1/4 tsp Garlic Powder
1/4 tsp Pepper
1 tsp Dried Basil

1. Add dough ingredients to mixer. Mix on low with dough hook until combined. Continue mixing until dough no longer sticks to the side of the bowl, about **5 minutes**. Add more flour or water if necessary.
2. Wrap dough in plastic wrap and allow to rest for **30 minutes** in the fridge.
3. Divide dough into 4 pieces and feed through pasta roller. Continue feeding the dough until you reach the lowest setting on the roller. Set aside.
4. Mix the filling ingredients together. Dollop the filling onto a sheet of pasta, leaving an inch between each dollop. Using a pastry brush, lightly brush water around the cheese dollops.
5. Place another sheet of pasta on top of the dollops, and carefully push the pasta around the cheese.
6. With a ravioli cutter (or pizza cutter) cut the ravioli into cubes.
7. Cook in boiling water for **3-5 minutes**, or until the ravioli start floating.
8. Serve with olive oil or sauce and your choice of toppings.

Spiralizer

#MUZ6SP1

Easily make homemade noodles out of your favorite veggies with three types of blades.



Ingredients

Zucchini
Yellow Squash
Cucumbers
Carrots
Parsnips
Beets
Onions
Cored Apples

Zoodles

1. Pick your choice of fruits or vegetables
2. Prepare them by cutting off ends so each side is flat and peeling if needed.
3. Serve raw in a salad, Saute in oil for **2-3 Minutes** or boil in pot of water for **2-3 Minutes**.

Curly Fries

Ingredients

Fries

3 Large Russet Potatoes
1 Tbsp Salt
Vegetable Oil, for deep frying

Batter

1 Cup Water
3/4 Cup Flour
1 Tbsp Paprika
1 tsp Salt
1/4 tsp Garlic Powder
1/4 Onion Powder
1/2 Tsp Cayenne
1/2 Tsp Fresh Ground Black Pepper

1. Wash and spiralize potatoes. Add salt and warm water to the bowl until fries are covered. Let sit for 30 - 60 minutes.
2. **For the Batter:** Add all ingredients in a large bowl and mix to combine.
3. Add about 3 inches of oil to a large heavy bottomed pot and preheat to **350°F** over medium heat.
4. Transfer Fries to batter and coat evenly, cutting any extra long pieces.
5. Fry in batches **3-5 minutes per batch**. Shake off excess batter before frying.
6. Let cool on tray with cooling rack or paper towels before serving.



Large Slicer Shredder

#MUZ6LS1

Slice and shred directly into the mixing bowl for extra large quantities.



Potatoes Au Gratin

Ingredients

4 Tbsp Butter
4 Tbsp Flour
1 tsp Salt
1/4 tsp Pepper
2 Cups Milk
1 Cup Cheddar Cheese
5-6 Medium Potatoes, peeled
1 Medium Onion

1. Use the shredding blade on the Large Slicer Shredder to shred cheese into bowl. Remove and set aside. Place the slicing blade on the Large Slicer Shredder and slice the onion and potatoes into the mixing bowl. Cover with cool water to keep the potatoes from turning brown until ready to use.
2. In a small saucepan, melt the butter. Add the flour, salt, and pepper. Stir until smooth and cook for 1 minute over medium heat. Gradually add milk. Stirring constantly, bring to a gentle boil and cook until thickened and bubbly. Remove from heat; stir in cheese until melted.
3. Place half of the potatoes in a greased **9"x13"** baking dish. Pour about half of the sauce over the potatoes. Repeat layers. Garnish with additional shredded cheese, if desired.
4. Cover and bake at **350°F for 40-45 minutes**. Uncover and bake **10-15 minutes** longer, or until the potatoes are tender and sauce is bubbly.

Slicer Shredder

#MUZ6TS5

Multiple slicing disks and the optional Dough Hook and Whisk Assembly make this a great second bowl.



Chicken Pot Pie

Ingredients

Filling

2 Cups Cubed Chicken
1 Medium Potato
2 Carrots
1/4 Cup Butter
1/2 Onion
1/2 Cup All-Purpose Flour
1/2 tsp Salt
1/2 tsp Dried Thyme
1/2 tsp Pepper
1 1/2 Cups Chicken Broth
3/4 Cups Whole Milk
1/2 Cup Peas
1/2 Cup Corn

Pie Crust

2-1/2 Cups All-Purpose Flour
1/2 tsp Salt
1 Cup Frozen Butter
1/2 Cup Ice Water

1. Slice all vegetables with the thick side of the slicer disk. Boil chicken, potatoes and carrots for 10 minutes; drain and set aside.
2. In a large skillet, melt butter over medium-high heat. Add sliced onions and cook until soft and clear.
3. Add flour, salt, thyme, and pepper. Mix until combined. Stir in broth and milk and bring to a boil, stir for **2 minutes** or until thickened. Mix in chicken, potatoes, carrots, peas and corn remove from heat.
4. Unroll a pie crust into **9"** pie plate. Add chicken mixture. Trim edge of pie crust and top with remaining crust. Trim, seal and flute edges. Cut slits in top.
5. **Bake at 425°F for 35-40 minutes** or until golden brown. Let cool 15 minutes before serving.

Mini Dough Hook

#MUZ6DH1



1. Shred Frozen butter into slicer shredder bowl with the large shredding side of disk.
2. Swap the shredder blade with the mini dough hook and add flour and salt.
3. With the lid on turn the mixer to **speed 2** and slowly add the water until dough comes together. Add more water as needed. Wrap dough and let rest in the refrigerator for at least **1 hour**.

Meat Grinder

#MUZ6FW4

Not only can you grind fresh meat, but with the use of other attachments (sold separately) you can do much more.



Pot Stickers

Ingredients

Pot Stickers

1 lb Pork Loin
3 Green Onions
1/3 Head of Cabbage
2 Garlic Cloves
1 tsp Ginger Powder
1 Tbsp Sesame Oil
1 Tbsp Rice Vinegar
2 Tbsp Soy Sauce
1 Package Dumpling Wraps or
Wonton Wrappers

Sauce

1/2 Cup Soy Sauce
1 Tbsp - Chopped Green Onion
1 Tbsp Chili Garlic Sauce
2 tsp Sesame Oil
2 tsp Rice Vinegar
1/2 tsp Ginger
1 - Minced Garlic Clove

1. Add cabbage, green onions, garlic and meat to the meat grinder.
2. Place ground mixture in frying pan on medium heat. Cook until meat is done and vegetables are soft. Add garlic, ginger, sesame oil and soy sauce, let cool.
3. Place 1 Tbsp of mixture on center of dumpling wrapper. Fold the wrappers in half and seal with a little bit of water.
4. Fry and steam pot stickers. Add 2 tbsp oil to a pan and cook on medium-high. Add 3/4 cup water and steam 6-8 minutes. Once water evaporates, add 2 tbsp oil and cook for 1 min.
5. **For the sauce:** Combine all sauce ingredients and mix well. Serve with pot stickers.

Stainless Steel Bowl

#MUZ6ER1

The reverse dough hook *without* center post is great for large batches and extended kneading.



Challah Bread

Ingredients

Bread Dough

5 lbs (17 Cups) Flour
5 Cups Luke Warm Water
4 Eggs
3/4 cup Sugar or Honey
1/2 cup Oil
3 Tbsp Dry yeast
2 Tbsp Salt

Egg Wash

1 Egg
1 Tbsp Water
1/2 tsp Salt

*Fillings

Dried Fruit
Nuts
Olives
Chocolate Chips

*Toppings

Sesame Seeds
Poppy Seeds
Onion Flakes
Garlic Flakes
Honey
Cinnamon Sugar

1. Add water, sugar, oil, and yeast to mixer, mix on **speed 1** for 30 seconds.
2. Whip eggs and add to bowl. Add salt
3. Begin adding flour slowly. 1 cup at a time until dough pulls away from sides.
4. Continue kneading at **speed 1** for 5-8 minutes.
5. Transfer dough to well oiled bowl and let rise until doubled in size.
6. Punch down and divide into 4 equal sections and let rest for 5 minutes.
7. Divided section into 3,4,6 ropes and braid. Place on a parchment lined baking sheet and let loafs rise for another hour.
8. Before baking brush top with egg wash and preferred toppings.
9. **Bake at 350°F for 45 Minutes.** Let cool until warm, slice and serve.

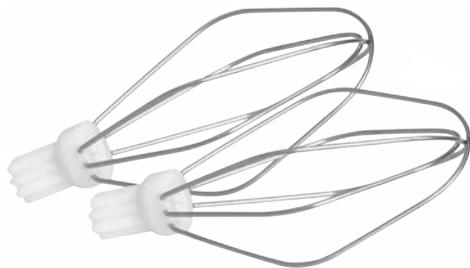
*Optional ingredient



Stainless Steel Bowl

#MUZ6ER2

The stainless steel bowl **with center post** has a 6.5 quart bowl capacity, or up to 12 pounds of dough. Compatible with Bosch Universal Plus machines.



Batter Whisks

#MUZ6NDB2

Use with your Bosch Universal Kitchen Machine to mix cakes and batters. They are easy to use and easy to clean, plus **dishwasher safe!**



SS Dough Hook

#MUZ6SD1

This solid one piece Cast **Stainless Steel** dough hook. With a built in dough hook extender and a lifetime guarantee. Plus, it's dishwasher safe!



Vacuum Blender

#MUZ6VB1

Blend up your favorite smoothies and juices. With a 5-Cup capacity, you can easily make blends that last longer than those made in a typical blender.



Citrus Juicer

#MUZ6ZP1

Handy pour spout makes less mess. Removable strainer basket for easy cleaning and all parts are **dishwasher safe** and 3.5 cup capacity.



Flour Sifter

#MUZ6FS5

Easily sifts whole grain flour into fine pastry flour for cakes, desserts and delicate pastries. 8-cup capacity and all removable parts are **dishwasher safe**.

The Baker's Pack

#970300

#1
Best Seller



Cake Paddles

#MUZ6KP1



Best Bread

#860930

NutriMill **Best Bread** every time. This versatile dough mix makes making bread, pizza, rolls, and more a breeze.



Cookie Paddles

#MUZ6CP1



Bowl Scraper

#MUZ6BS1



Metal Driver

#048947



Platinum Yeast

#760420

Premium Yeast with dough enhancers. Improves fermentation yield and dough tolerance. Also vegan and dairy free.



Junket Ice Cream

#870305 / 870315 / 870325

Perfect ice cream mix to use with the ice cream maker (pg. 22) Comes in three delicious flavors



Saf Yeast

#802020

Does not need to be dissolved in water before adding to dough. It is vacuum packed in foil bags for extra freshness.



Dough Enhancer

#860911

For lighter, fluffier baked goods with a combination of several dough conditioners. Gluten-free blend.



Vegalene

#857140 / 857220

Food Release Spray with premium 3-oil blend of canola, sunflower, and soybean oils. Comes in two Sizes.



Vital Wheat Gluten

#860921

Adding this to your bread results in improved uniformity and texture. Provides strength and stretch to dough.



The World's Greatest Grain Mills®

Harvest

#7890

- Durable eco-friendly bamboo housing.
- 450 Watt heavy duty motor
- Corundum milling stones.
- Designed, assembled and tested in the USA
- 5 year warranty



Classic

#760200

- High speed grain mill
- Includes: grain hopper extender
- 20 cup bowl capacity
- Stainless steel milling heads
- Limited Lifetime Warranty



Plus

#770700

- 2-Speed Motor, 1200 watts
- 22-cup Bowl Capacity
- Includes Flour Bagger Accessory
- Limited Lifetime Warranty
- Designed & Assembled in the USA



The World's Greatest Service

If you have issues with your machine, there is no need to return to the store! Please contact us directly for premium service. We will resolve any issues you might experience with your Mixer or any included accessories.

File a claim Online at: boschmixers.com/warranty

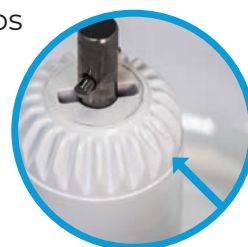
Or contact us at: [1-800-692-6724](tel:1-800-692-6724) | service@lchef.com



Frequently Asked Questions

Q: Why is there white grease on my Bowl and Wire Whips?

A: It is a food Grade lubricant applied to the spur gear and whips to ensure the best possible performance. Excess may be cleaned off.



Q: How to mix small quantities?

A: Use the **Dough Hook Extender #MUZ6DE1** for doughs. Using the "M" momentary pulse features with the whips and other accessories will help to begin mixing small quantities.

Q: What is my warranty?

A: The Bosch® Mixer warranty covers materials to be free from defects under *household use only*. For 3 years, on the motor and transmission, and 1 year, on plastics and other parts, from the date of purchase.

Q: Why is there rust on my drive pin?

A: It is important to keep the high torque drive dry **see pg 2**. You can clean the rust off with steel wool or a Brillo® pad.

Q: Why is my dough hook or metal whip drive black?

A: It is important to only hand wash these items **see pg 3**. To restore to original sheen. Clean the oxidized metal off with steel wool or a Brillo® pad and air dry. Coat in oil and let sit over night. Lastly wipe off excess oil.



BOSCH®

Kitchen Machines



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& accessories in North America. We provide service & warranty.

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