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*Buttermilk Scones*



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# Buttermilk Scones

 Prep 25 minutes / Cook 15 minutes

 Makes 12



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**550g self-raising flour**  
**1½ tablespoons (30g) caster sugar**  
**1 teaspoon salt**  
**60g cold butter, diced**  
**375ml buttermilk**  
**80ml cold water, approximately**  
**50ml milk, approximately, for brushing**  
**Clotted cream (or whipped cream), for serving**  
**Raspberry jam, for serving**

## Method

1. Line baking tray with baking paper.
2. In a SAGE food processor, combine flour, sugar and salt. Add butter and pulse until mixture resembles fine breadcrumbs.
3. Add buttermilk and half of the water. Process for 1 minute or until mixture forms a sticky dough. Add remaining water if required and pulse to combine.
4. Turn scone dough onto a lightly floured surface. Gently pat dough into a 2cm thick round. Cut 6 rounds from dough using a 6.5cm round cutter. Press remaining dough together and repeat to make 12 scones in total. Place scones on prepared tray and brush tops of scones with milk.
5. Insert wire rack in rack position 2, middle shelf. Select BAKE/200°C/CONVECTION/15 min. Press START to preheat.
6. Once preheat has finished, bake scones in the oven for 13-15 minutes or until cooked through and golden. Serve with jam and cream.

## Tip:

To get straighter sides on your scones, avoid twisting the cookie cutter when cutting – push straight down instead. Dip cookie cutter in a little flour before to release scones more easily onto the baking tray.

Place scones close to each other on the baking tray so they rise more upwards.

Don't overwork the dough so the scones are light and fluffy when baked.



*Sticky Date Pudding with Butterscotch Sauce*



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# Sticky Date Pudding with Butterscotch Sauce



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 Prep 30minutes / Cook 45 minutes

 Serves 6

**300g pitted dates**

**1 teaspoon bicarbonate of soda**

**375ml water**

**150g softened butter**

**165g firmly packed brown sugar**

**1 teaspoon vanilla extract**

**2 eggs (60g each)**

**230g self-raising flour**

**55g plain flour**

**Butterscotch Sauce :**

**80g butter, chopped**

**260g brown sugar**

**250ml cream**

**Double cream or vanilla ice cream,  
to serve**

## Method

1. Line a 23cm x 23cm square cake pan with baking paper. Place dates and bicarbonate soda in a small saucepan with the cups cold water. Bring to the boil, reduce heat and simmer 2 minutes. Transfer date mixture to a blender and blend until smooth. Cool for 5 minutes.
2. Place butter, sugar and vanilla in a bowl of a mixer and beat until light and fluffy.
3. Add eggs, one at a time, until combined. Add flours and date mixture and stir to combine. Pour pudding mixture into prepared cake pan.
4. Insert wire rack into rack position 2, middle shelf. Select **BAKE/160°C/ CONVECTION/45 minutes**. Press **START** to preheat.
5. Once preheat has finished, bake pudding in the oven for 25 minutes, rotate pudding (using oven mitts) and bake for another 20 minutes or until a skewer inserted into the center comes out clean.
6. Meanwhile, make Butterscotch sauce, put butter, sugar and cook over medium heat, stirring, until the sugar is dissolved. Bring to the boil and cook for 8-10 minutes or until thickened slightly.
7. Serve Sticky Date Pudding with Butterscotch sauce and double cream or ice cream.



*Vanilla Custard Apple Cake*



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# Vanilla Custard Apple Cake



Prep 25minutes / Cook 80 minutes



Serves 8



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## Ingredients:

200g plain flour

75g caster sugar

1 pinch of salt

100g cold butter, cubed

1egg (60g)

2 tablespoons (35g) vanilla custard powder

80g caster sugar

600g pouring cream

30g flaked almonds

## Filling:

5–6 small pink lady apples (approx. 600g)

1 lemon

1 tablespoon icing sugar, to serve

## Method

1. Line the base of a 24cm springform tin with baking paper.
2. To make the pastry, place the flour, sugar, salt and butter in the bowl of the SAGE food processor. Process until mixture resembles fine bread crumbs. Add egg yolk and process until the pastry just comes together (approx. 20 seconds).
3. Turn out and shape into a disc. Wrap pastry in plastic wrap and refrigerate for 15 minutes.
4. Roll out pastry between two sheets of baking paper to 2mm and large enough to line the base and sides of prepared tin. Lift pastry gently into tin making sure the pastry comes up  $\frac{2}{3}$  on the sides. Trim to get straight edges. Refrigerate for 30 minutes.
5. Select **BAKE/CONVECTION/160°C/20 minutes**. Press **START** to preheat.
6. Line springform tin with baking paper making sure it is overhanging the sides. Add baking beads to weight down and to keep the pastry in place.
7. Blind bake the cake on the bottom rack for 15 minutes. Remove baking beads and baking paper and continue baking for another 5 minutes.
8. Remove from oven and let cool.
9. Juice lemon and dilute with 800ml water in a large bowl.
10. Core apples with a melon baller or apple corer starting from the base. Don't go all the way through to keep the tops and stalks intact.
11. Place apples in the lemon water to prevent discolouring.
12. To make vanilla custard, combine custard powder, sugar and 250ml cream in a bowl and whisk until smooth.
13. Heat remaining cream in a pot on medium-high heat until just steaming.
14. Add the custard mix in a thin stream whisking continuously until smooth.
15. Continue cooking custard, whisking constantly for 1–2 minutes or until it starts to thicken. Pour hot custard in the tin.
16. Place apples in the custard, cut side in the custard and press them down gently. Sprinkle cake with almonds.
17. Select **BAKE/CONVECTION/160°C/60 minutes** and press **START** to preheat.
18. When preheat has finished put cake on the bottom rack and bake until the apples are soft and the almonds are golden.
19. Cool completely before cutting into eight wedges. Dust with icing sugar just before serving.

## Note:

The apples can also be peeled.



*Five Spice Plum Tart*



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# Five Spice Plum Tart

 Prep 15 minutes / Cook 16-18 minutes

 Serves 4



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*1 sheet puff pastry, thawed*  
*6 ripe plums, cut into wedges*  
*½ teaspoon five spice powder*  
*2 teaspoons castor sugar*  
*Zest of 1 lemon*  
*1 egg (60g)*

## Dusting

*1 teaspoon five spice powder*  
*40g icing sugar*

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## Method

- 1. Line baking tray with baking paper. Cut pastry so it forms a large circle and fits onto the baking tray. Prick centre of pastry with a fork, to help the crust release steam and become crisp.*
- 2. Put plums into a bowl. Add five spice powder, sugar and lemon. Gently toss to coat plums in the mixture.*
- 3. Insert wire rack into rack position 2, middle self. Select BAKE/200°C/CONVECTION/18 minutes. Press START to preheat.*
- 4. Pile plums into centre of pastry, leaving a 3cm border around the edge.*
- 5. Once preheating has finished, bake tart in the oven for 16-18 minutes or until golden crisp.*
- 6. Combine five spice powder and icing sugar. Dust through a sieve over the top of the hot tart and serve.*



*Vegetarian Lasagne*



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# Vegetarian Lasagne



Prep 1 hour/Cook 1 hour



Serves 6-8



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## Ingredients:

800g sweet potato (cut into 3mm thick slices)  
60ml olive oil  
2 medium zucchini, thinly sliced lengthwise (230g each)  
Salt and freshly cracked black pepper  
2 sprigs thyme  
9 lasagne sheets (instant)

## Tomato Sauce

2 tablespoons olive oil  
1 medium brown onion, finely chopped  
200g sliced mushrooms  
3 cloves garlic, crushed

10 leaves basil, torn  
1 sprig thyme  
2 x 400g cans chopped tomatoes  
1 tablespoon tomato paste  
1 tablespoon balsamic vinegar  
Salt and pepper, to season

## Béchamel Sauce

60g butter  
60g plain flour  
750ml milk  
1 egg (60g), lightly beaten  
¼ teaspoon ground nutmeg, or to taste  
200g parmesan cheese, grated

## Method

1. Insert wire rack into position 2, middle shelf. Select **BAKE/200°C/CONVECTION/12 minutes**. Press **START** to preheat.
2. Toss sweet potato slices in 1 tablespoon of olive oil and sprinkle with thyme. Season with salt and pepper. Line baking tray with baking paper. Arrange ⅓ of sweet potato in a single layer on the tray and bake in batches for 10-12 minutes or until softened. Take off the baking tray and set aside to cool. Use same tray to bake remaining sweet potato.
3. Meanwhile cut zucchini lengthwise into 2mm thick slices. Toss with 1 tablespoon of oil. Sprinkle with thyme, season with salt and pepper. Arrange ½ of the zucchini slices on the same baking tray. Bake in oven on **BAKE/200°C/CONVECTION/12 minutes** on the middle shelf or until softened and slightly browned. Set aside to cool. Cook remaining zucchini.
4. Meanwhile, for the Tomato Sauce, heat oil in a medium heat. Add onion and cook, stirring, for 5 minutes or until softened and translucent. Add mushrooms, garlic, basil and thyme and cook, stirring, for 4 minutes. Add chopped tomato, tomato paste and balsamic vinegar and bring to the boil. Reduce heat and simmer for 5-10 minutes or until sauce has slightly thickened. Season with salt and pepper.
5. For the Bechamel Sauce, melt butter in a small saucepan. Add flour and cook, stirring, for 2 minutes or until mixture begins to boil. Gradually add milk, whisking constantly until mixture boils and thickens. Stir through nutmeg and season with salt.
6. Remove from heat and whisk in egg and 100g of the cheese.
7. Place ⅓ of the Tomato Sauce in the base of a 7cm deep, 3-litre capacity baking dish. Top with 3 lasagne sheets. Half of the zucchini slices, half of the sweet potato, ⅓ of the Béchamel Sauce. Repeat with 3 lasagne sheets, another ⅓ of the Tomato Sauce, remaining zucchini slices, sweet potato slices, and one third of the Béchamel Sauce. Top with pasta sheets, remaining Tomato Sauce and Béchamel sauce. Sprinkle with remaining parmesan cheese.
8. Place wire in rack position 3, bottom shelf. Select **BAKE/200°C/CONVECTION/30 minutes**. Press **START** to preheat. Once preheating has finished, bake Vegetarian Lasagne in the oven for 30 minutes or until the pasta is cooked. Let set for 5 minutes before cutting. Serve with green salad.



*Goats Cheese & Prosciutto Pizza*



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# Goats Cheese & Prosciutto Pizza



Prep 20 minutes + 1 hour proofing / Cook 4 x 15 minutes



Serves 4



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## Pizza Dough (makes 4 pizzas):

- 2 teaspoons active dried yeast**
- 360ml lukewarm water**
- 60ml olive oil**
- 580g bakers flour**
- Pinch of sugar**
- 2 tablespoons each semolina and bakers flour, mixed, for dusting**

## Topping

- 160g good quality tomato passata**
- 240g fresh mozzarella, torn into large pieces**
- 150g goats cheese, broken into small pieces**
- 16 baby tomatoes on the vine**
- 8 slices prosciutto**
- 50g mixed lettuce leaves or basil**

## Pizza Dough

1. Combine yeast, water and olive oil in a medium bowl and stir until yeast is dissolved. Set aside for 5minutes or until foamy.
2. Place flour and sugar in the bowl of the SAGE stand mixer. Add yeast mixture and knead with the dough hook for 8minutes or until dough is smooth and elastic. Cover dough with a clean tea towel or cling wrap and let rise in a warm draught-free place for 1 hour, or until doubled in size.
3. Punch down dough. Divide into 4 equal portions (240g) and shape each portion into a ball.
4. Sprinkle the semolina-flour mixture onto a clean work surface. Work with one dough ball at a time, keeping remaining dough covered with cling wrap until ready to use.
5. Roll dough ball to fit on the pizza pan and transfer onto the pizza pan.
6. Spread 2 tablespoons pizza sauce evenly on the dough, leaving a 1cm border of crust.
7. Top with  $\frac{1}{4}$  of the mozzarella and tomatoes.
8. Insert wire rack in rack position 2, middle shelf. Select PIZZA/CONVECTION /230C/15minutes and press START to preheat.
9. Once preheating has finished, bake pizza for 12-15minutes or until cheese is melted and the crust golden.
10. Top with a  $\frac{1}{4}$  of the goats cheese, prosciutto and sprinkle with basil or salad leaves. Repeat with remaining dough and ingredients.



*Stuffed Chicken with Roasted Potatoes & Dijon-Cream Sauce*



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# Stuffed Chicken with Roasted Potatoes & Dijon-Cream Sauce



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 Prep 30 minutes / Cook 2 hours

 Serves 6

## Roast Chicken:

1.8 kg free-range chicken  
1 tablespoon butter, softened  
500g potatoes  
2 tablespoons olive oil

2 tablespoons fresh parsley,  
finely chopped  
2 tablespoons fresh thyme, finely  
chopped  
Zest of 1 lemon  
Sea salt & freshly ground pepper

## Stuffing

100g fresh white bread  
50g butter, softened  
1 brown onion, finely chopped  
2 sticks celery, finely chopped  
2 cloves garlic, finely chopped  
1 green apple, peeled, cored &  
finely chopped  
1 tablespoon fresh sage leaves, finely  
chopped + 2 whole sage leaves

## Dijon Cream Sauce

1 teaspoon olive oil  
1 French eschallot, finely diced  
4 sage leaves, finely chopped  
Juice from the roast chicken  
300ml pure (single) cream  
1 tablespoon Dijon mustard  
Sea salt & freshly ground pepper

## Method

1. To make the stuffing, tear the bread into chunks and put in the bowl of the SAGE food processor. Process for 1 minute to become soft bread crumbs.
2. Melt the butter in a pan over a medium heat. Add the onions, celery & garlic and cook for 5 minutes or until softened. Add the apples and cook for another 2 minutes.
3. Add the sage, parsley, 1 tablespoon thyme, lemon zest, breadcrumbs and stir though to combine. Season. Set aside to cool.
4. Thoroughly rinse the chicken under cold running water. Pat dry with kitchen paper. Loosely fill cavity with the stuffing and tie legs together with kitchen string. Using your fingers, spread the softened butter under the skin of the breasts, then place a sage leave along with the butter under the skin on each side. Season chicken with salt and pepper.
5. Insert wire rack into rack position 3, bottom shelf. Place the chicken on top of the insert rack inside the roasting pan.
6. Select ROAST/CONVECTION/180°C/1hr 45 minutes and press START to preheat.
7. Once preheat has finished place chicken in the oven.
8. Meanwhile, peel potatoes and cut in half. Add olive oil, 1 tablespoon fresh chopped thyme and salt and pepper and toss until the potatoes are coated.
9. After 45 minutes baste chicken with the pan juices using a pastry brush. Place halved potatoes around the chicken in the roasting pan. Put back into the oven and roast for another hour. When cooking is complete pierce the thickest part of the chicken with a skewer to check the juices are running clear. Strain off the chicken juice, cover the chicken with foil and leave to rest for 10 minutes.
10. Meanwhile, to make the Dijon Cream Sauce, heat the olive oil in a medium fry pan on medium-high heat. Add the eschallot and sage and cook for 5 minutes, or until softened. Add the juice of the chicken, cream and mustard and stir to combine. Let the sauce come to the boil, reduce heat to medium-low and simmer for 1-2 minutes or until the sauce has thickened slightly. Season. Serve with the chicken and potatoes.



*Smoked Yoghurt & Carrot Salad*



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# Smoked Yoghurt & Carrot Salad



Prep 25 minutes / Cook 45 minutes



Serves 4



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150g Greek style yoghurt

50ml milk

3 bunch baby carrots, washed leaves left on

4 tablespoons olive oil

Pinch of salt

Freshly cracked black pepper

1 handful flat leaf parsley

2 cloves smoked garlic, substitute with regular garlic if smoked not available

2 tablespoons dukka

1 tablespoon almonds

1 tablespoon sultanas

1 tablespoon grated Parmesan

100g honey

2 tablespoons Chardonnay vinegar

½ tablespoons orange flower water, optional

## Method

1. In a bowl, mix together yoghurt and milk to make it looser and easier to spread. Set aside.
2. Line roasting pan with baking paper.
3. Insert wire rack into rack position 3, bottom shelf. Select ROAST/220°C/15 minutes. Press START to preheat.
4. Cut tops (leaves) from carrots and set aside.
5. Once preheat has finished, place carrot tops into the baking dish and bake for 15 minutes or until slightly crisp.
6. Transfer to a mortar and pestle or a small blender. Smash tops and parsley together until they start to break up, then add garlic, dukka, almonds, sultanas, Parmesan and a little salt. Smash or pulse for a few minutes more until it you have a rough paste.
7. Add oil, vinegar and orange flower water, (if using) and mix to form a carrot top pesto. Cover and set aside.
8. Select ROAST/220°C/30 minutes. Press START to preheat. Season carrots with a little olive oil, salt and pepper. Place carrots into the baking tray and bake for 20-30 minutes or until tender.
9. Add carrots to a mixing bowl. You can slice some in half if you like, then dress the carrots with pesto.
10. Place yoghurt on a plate, top with carrots and serve.



*Grilled Miso Salmon*



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# Grilled Miso Salmon



Prep 10 minutes + 24-48 hours marinating / Cook 12 minutes



Serves 4



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## For Marinade:

120ml white miso paste  
60ml mirin  
60ml sake  
2 tablespoons sugar  
2 cloves garlic, minced  
2cm piece ginger, minced

## For Salmon:

4x170g salmon filets, 2.5cm thick  
2 tablespoons lemon or lime juice  
1 green onion, finely sliced, to garnish  
Steamed baby broccoli, to serve

## Method

1. Combine marinade ingredients in a medium bowl and whisk well. Place salmon filets in a large zip seal bag and pour over marinade. Refrigerate for at least 24 and up to 48 hours, flipping the bag over occasionally to redistribute marinade.
2. To cook, insert wire rack into rack position 2, middle shelf. Select **BAKE/200°C/8 minutes**. Press **START** to preheat.
3. Place the grilling rack in the roasting pan. Remove salmon from marinade, allowing excess marinade to drip off. Reserve marinade and put in a small saucepan. Place salmon on the grill rack inside the roasting pan and place into the preheated oven.
4. Meanwhile bring marinade to the boil, stirring, on medium-high for 2-3 minutes. Take off the heat, add lemon or lime juice and stir to combine. Set aside.
5. Once salmon has finished cooking, select **GRILL/HIGH/4 minutes** and press **START**.
6. Take out and serve with steamed broccoli. Garnish with sliced green onions and serve with miso sauce.



*Pork Spare Ribs with Sichuan Pepper*



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# Pork Spare Ribs with Sichuan Pepper



Prep 15 minutes / Cook for 4-5 hours on HIGH or 8-10 hours on LOW



Serves 4-6



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25g dried prawns

200ml Shaoxing wine (Chinese rice wine)

300ml oyster sauce

100ml soy sauce

5 lime leaves

10cm piece ginger, julienned

10 cloves garlic, smashed

2 tablespoons Sichuan pepper

250ml water

1 brown onion, finely sliced

50g dried shiitake mushrooms

1 orange, zested and juiced

2 star anise

4 red bullet chillies, split

3 tablespoons honey

3 pork rib racks (2.5kg)

## Method

1. Pound dried prawns using a mortar and pestle until it resembles a fine powder and looks fluffy.
2. To make the rib sauce, place all the ingredients into a casserole dish and combine well. Toss ribs in the sauce to coat evenly. Cover with two layers of foil and press down the edges to seal.
3. Insert wire rack into rack position 3, bottom shelf. Select SLOW COOK/CONVECTION and HIGH/4 hours or LOW/8 hours. Press START to preheat.
4. Once preheat has finished, place casserole dish in the oven and cook until meat is tender.
5. Take out casserole dish, remove cooked soft ribs and skim excess fat from top of the liquid. Return ribs to the sauce.
6. Serve with steamed long grain rice, simple Asian greens or a fresh zingy Asian-style slaw.



*Osso Bucco with Lentils*



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# Osso Bucco with Lentils



Prep 15 minutes / Cook for 4-5 hours on HIGH or 8-10 hours on LOW



Serves 4



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1kg veal osso bucco

2 tablespoons olive oil

1 onion, finely chopped

1 carrot, finely chopped

2 sticks celery, finely chopped

3 cloves garlic, crushed

2 sprigs rosemary

½ bunch thyme

2 bay leaves

3 cloves

250ml white wine

400g can diced tomatoes

375ml stock

250g French-style green lentils

3 tablespoons olive oil

Handful chopped parsley

## Method

1. Heat oil in an oven proof casserole dish over medium/high heat on the stove top for 1 minute. Add osso bucco and sear in batches on both sides until well browned. Remove from the dish.
2. Add vegetables and garlic. Fry until soft, adding more oil if necessary. Add herbs, bay leaves and cloves.
3. Add wine to the pan, and boil for 5 minutes. Add tomatoes, stock and lentils, stir, then return osso bucco pieces to the pan. Push osso bucco pieces and lentils into the liquid to ensure they are almost totally covered. Cover with two layers of foil and press down the edges to seal.
4. Insert wire rack into rack position 3, bottom shelf. Select SLOW COOK/CONVECTION and HIGH/4 hours or LOW/8 hours. Press START to preheat.
5. Once preheat has finished, place casserole dish in the oven and cook until meat is very tender and coming away from the bone.
6. Sprinkle with chopped parsley and serve.



*Lamb Shanks with Ragù*



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# Lamb Shanks with Ragu



Prep 20 minutes / Cook 4-5 hours on HIGH or 8-10 hours on LOW



Serves 4



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*2 tablespoons ghee (clarified butter, substitute with cooking oil if not available)*

*4-6 lamb shanks*

*4 eschalot*

*700g tomato passata*

*1 small jar (45g) anchovies*

*200g chopped pancetta*

*1 bunch parsley - stalks finely chopped, extra to garnish*

*1 bunch oregano - roughly chopped*

*2 stalks rosemary*

*2 teaspoons chilli flakes*

*1 large sweet potato peeled, chopped*

*250ml water*

## Method

1. Heat ghee in an oven proof casserole dish over medium-high heat on the stove top for 1 minute. Add lamb shanks and cook for 3-5 minutes each side or until browned on both sides.
2. Add eschalot and cook for 3 minutes or until they start to brown.
3. Pour in passata and gently scrape bottom of pan with a wooden spoon to remove any sediment that has cooked onto the bottom of dish.
4. Add anchovies, pancetta, parsley, oregano, rosemary, chilli, sweet potato and water. Cover with two layers of foil and press down around the edges to seal.
5. Insert wire rack into rack position 3, bottom shelf. Select SLOW COOK/CONVECTION/HIGH/4 hours or LOW/8 hours. Press START to preheat.
6. Once preheat has finished, place casserole dish in the oven and cook until meat is very tender and coming away from the bone. Take out the shanks and set aside. Skim fat off from the surface. Put shanks back into the sauce.
7. Serve lamb shanks with soft polenta and sprinkle with parsley and micro herbs.



*Slow Cooked Pulled Pork*



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# Slow Cooked Pulled Pork



Prep 15 minutes + overnight marinating  
Cook 5–6 hours on HIGH or 8–10 hours on LOW



Serves 20, as part of burgers or tacos



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## Spice Rub:

- 2 tablespoons sea salt
- 2 tablespoons brown sugar
- 1 tablespoon paprika
- 1 teaspoon freshly ground black pepper
- 1 teaspoon chilli flakes
- ½ teaspoon mustard powder
- ¼ teaspoon cayenne pepper

## Pork:

- 2.7kg boneless pork shoulder
- 1 large onion, thinly sliced
- 4 cloves garlic, peeled and crushed
- 300ml apple cider vinegar
- 60ml Worcestershire sauce
- 125ml water
- Sea salt and freshly cracked black pepper

## Method

1. Combine spice rub ingredients in a small bowl. Coat pork with spice mixture and place in a large bowl. Cover and refrigerate overnight.
2. Place onion and garlic in a large 6 liter Dutch oven. Place pork on top of onion and garlic. Pour over any juices that may have accumulated in the bowl.
3. Add the cider vinegar, Worcestershire sauce and water to a medium bowl, stir to combine. Pour the mixture over the pork and cover with the lid or two layers of aluminium foil pressed down around the edges to seal.

4. Insert wire rack in rack position 3, bottom shelf. Select SLOW COOK/CONVECTION and HIGH/6 hours or LOW/8 hours. Press START to preheat.
5. Cook until pork is tender and shreds easily.
6. Remove pork to a large bowl and shred with two forks. Skim fat off cooking liquid and return pork to Dutch oven.

## Serving suggestions:

1. Stir 250ml BBQ sauce through pork and put on burger or slider buns. Top with coleslaw and jalapenos.
2. Sauté pork in oil and put in tortillas to make tacos. Top with salsa.

# Homemade BBQ sauce



Prep 5 minutes / Cook 50 minutes



Makes 500ml

- 480ml tomato passata
- 160ml cider vinegar
- 120ml treacle
- 80ml Worcestershire sauce
- 100g brown sugar
- 2 teaspoons smoked paprika
- 1 clove garlic, minced
- 2 tablespoons mustard
- Sea salt, to taste

## Method

1. Combine all ingredients in a medium saucepan.
2. Cook on medium heat, stirring, for 10 minutes or until smooth and combined.
3. Reduce heat to low and simmer, stirring occasionally, for 40 minutes or until sauce has thickened and turned maroon in color.
4. Season to taste with sea salt. Cool completely.



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