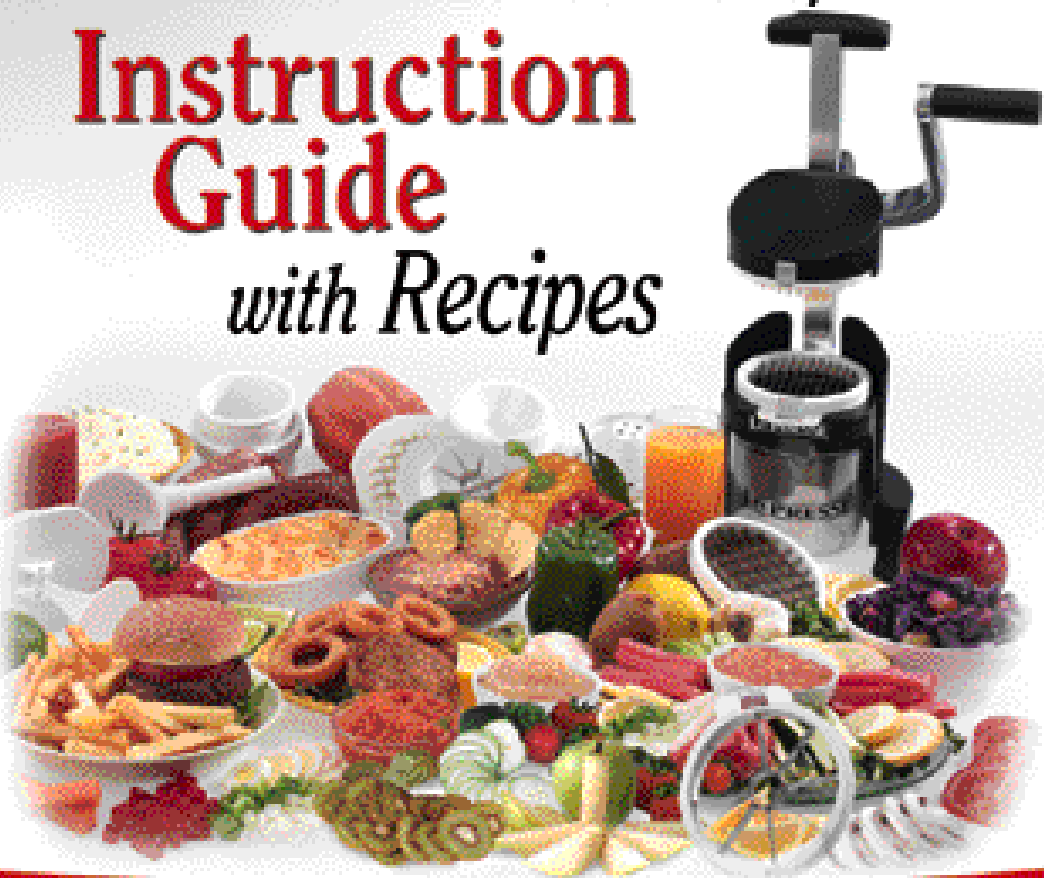


Le PRESSE™

Gourmet Food Styler Instruction Guide *with Recipes*



8 machines
in ONE!

One press and it...

- SLICES
- RICES
- DICES
- PRESSES
- JUICES
- CORES
- MASHES
- EXTRUDES

by
KASWIT™



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What's Included:

- a. Le Presse Food Styler with reversible handle
- b. Coring disk
- c. Coring pressing plate
- d. French fry/dicing disk - large
- e. Thick slice/thick strips disk - large
- f. Cutting/dicing pressing plate - large
- g. Juicing disk
- h. Juicing pressing plate
- i. Juicing dome
- j. Mashing/ricing/puréeing pressing plate
- k. Coarse ricer disk (7/32" holes)
- l. Large open-ended tube
- m. Small open-ended tube
- n. Extruder
- o. Small extruder nozzle
- p. Large extruder nozzle
- q. Suction Base

**BLADES ARE
EXTREMELY
SHARP -
USE WITH
CAUTION!**

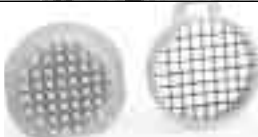
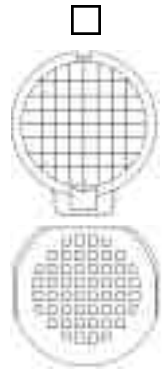
**FOR BEST RESULTS
READ ENTIRE
INSTRUCTION BOOK
BEFORE USING**

How to use your Le Presse™

Once you start using your Le Presse you'll discover hundreds of uses! Everything from making baby food and mouthwatering sausages to slicing and dicing is not only fast and easy – it's fun! You'll wonder how you ever got along without it. Le Presse will quickly become the most essential kitchen tool you'll ever buy.

French Fries and Thick Dice [red square]

1. Slide the pressing plate with red square facing front into Le Presse.
2. Insert the French fry cutting/thick-dicing disk with red square facing front into the disk well and snap into place.
3. To slice into French fry shapes place potato or other suitable vegetable or fruit on cutting disk. Using handle, lower pressing mechanism.
4. For large dice follow Steps 1, 2, and 3. Grab the strips as they pass through the cutting disk. Then lay the strips flat on French fry cutting/dicing disk and lower pressing mechanism.



Perfect for making homemade French fries, diced peppers, onions, and more.



Thick Slice [red square]

1. Slide the pressing plate with red square facing front into Le Presse.
2. Insert the thick slicing/thick strips disk with red square facing front into the disk well and snap into place.
3. Place item to be sliced on cutting disk. Using handle lower pressing mechanism.



Perfect for carrots, zucchini, cucumbers, potatoes, tomatoes, and more.



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Coring apples, pears, etc. [black diamond]

1. Slide the coring/quartering pressing plate with black diamond facing front into Le Presse.
2. Insert the coring disk with black diamond facing front into the disk well and snap into place.
3. Place item to be cored on coring disk making sure that the item is centered on the cutting disk. Lower the pressing plate slowly until it comes in contact with the item to be cored. Remove your hands from the cutting area, and continue lowering the pressing handle.

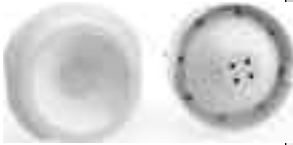


Perfect for coring apples, pears, small pineapples, cucumbers, and more.



Juicer [orange circle]

1. Insert the pressing plate with orange circle facing front.
2. Insert the juicing disk with orange circle facing front.
3. Place the juicing dome in the juicing disk.
4. Place the 32 oz. food bowl under the juicer.
5. Slice the item to be juiced in half and place cut side down on juicing dome.
6. Using handle lower pressing mechanism.



Perfect for orange,
lemon, tomato,
and grape juice.



Mashing - Pureeing - Ricing - Pressing

1. Position the 32 oz. food bowl under the disk well.
2. Select the appropriate metal disk and insert it into the large tube.
3. Insert the smaller tube into the large tube. Turn small tube until it slips into the notches on the large tube and locks in place. If it doesn't lock in place it means that the metal disk has been inserted upside down. Remove and invert.
4. Insert the tubes into disk well and lock into place.
5. Insert the plunger pressing plate.
6. Place food in tube and using handle lower pressing mechanism.

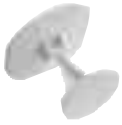


Perfect for mashing potatoes,
baby food, crab cakes,
and more.



Extruder

1. Insert the extruder into the large tube.
2. Insert the smaller tube into the large tube and lock into place.
3. Select either the long or short nozzle and screw into extruder.
4. Insert the plunger pressing plate.
5. Place item to be filled over extruder.
6. Place food in tube and using handle lower pressing mechanism.



Perfect for homemade sausages, churros, and more.

Also use it to fill canelloni, manicotti, cream puffs and eclairs.

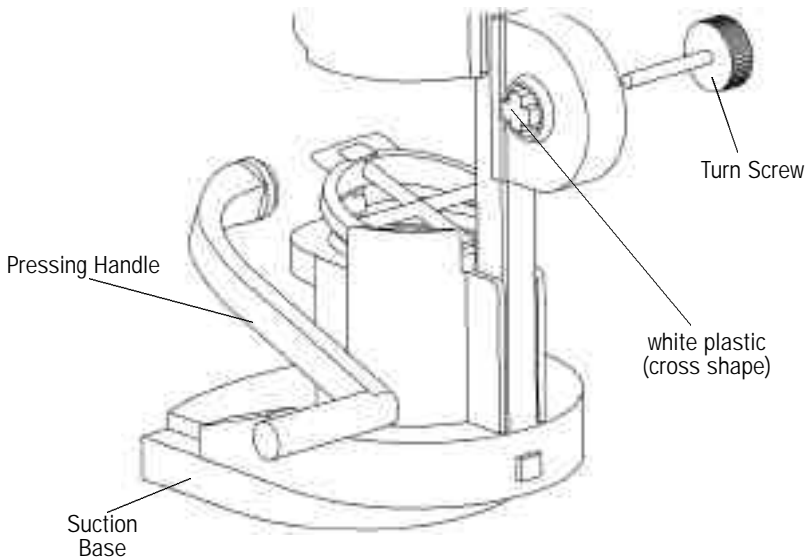


Assembly Instructions

○ Attaching and/or reversing the Pressing Handle

The Le Presse can quickly and easily be converted for right or left hand use. To attach the Pressing Handle to the machine you'll first need to stand the Le Presse base unit upright, as if ready for use.

- Step 1.** Decide whether you want the pressing handle mounted on the right for right-handed usage, or on the left for left-handed usage. Locate the turn screw with the gray knob.
- Step 2.** Pick up the pressing handle and notice the cross shape on the end opposite the handle. Line up the cross shape on the pressing handle with the matching cross shape on the white plastic shaft and push together firmly. You'll notice that one tip of the cross shape is shorter and straighter than the other three.
- Step 3.** Take the turn screw and slip it through the opposite side. (Designed so handle will only fit one way). Tighten down firmly.



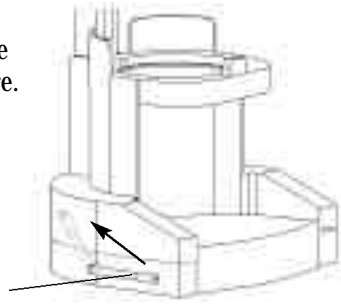
**FOR BEST RESULTS READ ENTIRE
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○ Securing Le Presse™ to countertop

Place Le Presse on clean, flat, non-oily surface. Move suction lever located on left side of base away from you. Le Presse is now secure. To release, move lever toward you.

NOTE: Le Presse will not adhere to most tile countertops because of the uneven surface. If you have a tile counter top or uneven surface secure Le Presse to any type smooth cutting board.

Suction
Lever



TIP: Wipe rubber suction base with damp cloth for extra adhesion.

○ To attach or remove base unit from Le Presse™

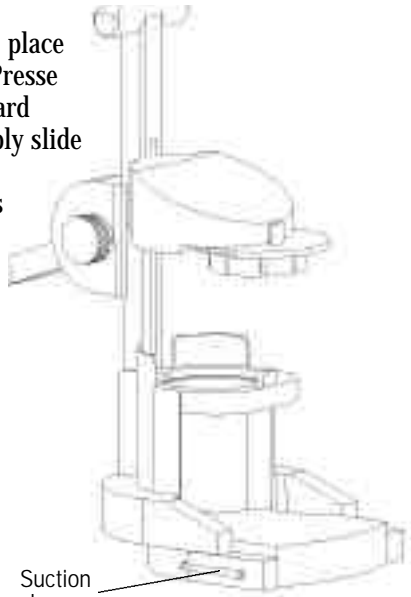
NOTE: Before affixing or removing the Le Presse from the suction base it is important to attach the suction base to the countertop following the above instructions.

To attach the Suction Base to Le Presse, place Le Presse behind the suction base. Lift Le Presse up slightly to a level at which it slides forward across the surface of the suction base. Simply slide Le Presse forward over the top and along the channels of the base until it locks firmly into place.

To remove the Suction Base from the Le Presse, push in the gray button at the rear of the base. Slide the lower portion of the Le Presse away from you until it releases from the base.

Gray Base Button
(Gray Color)

Suction
Lever



○ Inserting Cutting Disks and Pressing Plates

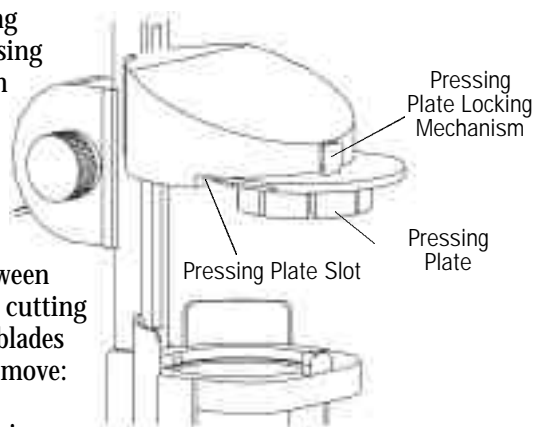
NOTE 1. Please read entire section before proceeding.

NOTE 2. Le Presse has been designed for easy use and cleanup. Inserting the attachments is not complicated. Some of the accessories might be a bit more difficult to insert than others at first, but they'll soon loosen up, and you'll get better at putting them in the more you use them.

NOTE 3. It is best to have the Le Presse wide open when inserting or removing the pressing plates and cutting disks.

All Le Presse pressing plates are inserted and removed in basically the same manner. The cutting disks and other lower accessories are inserted and removed in basically the same manner.

1. Raise pressing plate locking mechanism and slide pressing plate, with identifying icon facing you, into the pressing plate slot. Be sure that the attachment is inserted as far back as possible. If it is not, there may be misalignment between the pressing plate and the cutting disk which can cause the blades to become damaged. To remove: lift pressing plate locking mechanism and slide pressing plate toward you.

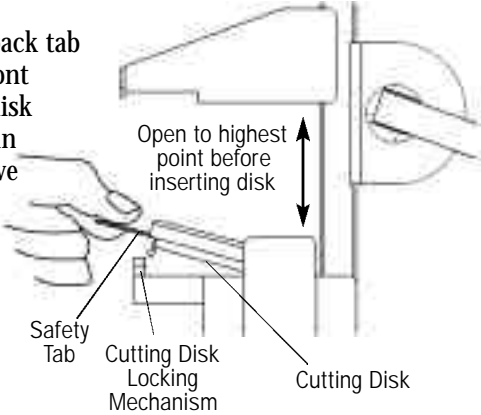


**BLADES ARE
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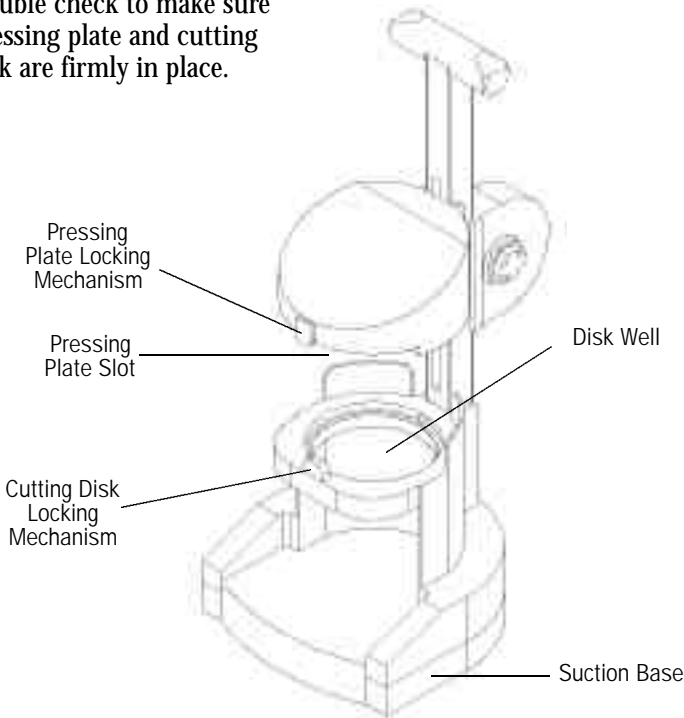
WARNING

DO NOT TOUCH BLADES WHEN INSERTING CUTTING DISKS, KEEP FINGERS ON WHITE SAFETY TAB.

2. To insert cutting disk, lower back tab in first then press down on front safety tab until you hear the disk lock in place. Disk should go in easily – do not force. To remove disk push in disk locking mechanism and carefully lift disk up by the safety tab. **DO NOT TOUCH BLADES AS THEY ARE VERY SHARP!**

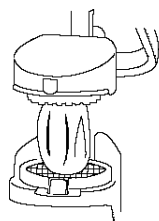


3. Double check to make sure pressing plate and cutting disk are firmly in place.

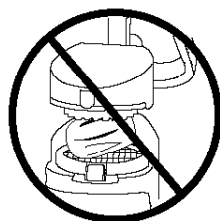


General Instructions

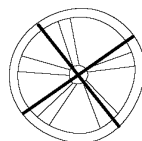
- FOR BEST RESULTS READ ENTIRE INSTRUCTION BOOK BEFORE USING.
- Exercise extreme caution when handling cutting disks as they are very sharp.
- For best cutting action push pressing handle down in one firm motion. In other words, don't get halfway through the item to be cut and stop or decrease the cutting pressure.
- Always position food so it can pass straight down through the blades. If food is placed at an angle, unit will not work and you may damage the blade.
- Very hard vegetables such as turnips, rutabagas, and carrots slice better if you peel and microwave them for one minute. As soon as you take them out of the microwave run cold water over them.
- Slice tomatoes by cutting them in half, placing cut side down on blade and lowering pressing handle in one continuous motion.
- Maximize juice extraction by cutting across fruit surface before juicing



OK



NOT OK



Suggested Uses

- Baby food
- Seafood, basil and dried tomatoes sausages
- French fries
- Grilled vegetables
- Mashed potatoes, squash, turnips
- Dice onions, peppers, potatoes, carrots, eggplant
- Core apples, pears
- Slice eggs, mushrooms, cucumbers, potatoes, onions and more.
- Juice oranges, lemons, tomatoes, grapefruits and other fruits.

BLADES ARE
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WITH CAUTION!

Recipes



TURKEY BREAKFAST SAUSAGE

Preheat oven to 350°

- 1 pound ground turkey
- 1/2 cup applesauce
- 1/2 cup bread crumbs
- 1 tsp. poultry seasoning
- 1 tsp. seasoned salt



Attachments
Used

Place all ingredients in mixing bowl and stir together with fork until well blended.

Place extruder in LePresse with short tube in place.

Fill unit with sausage mixture and extrude in 4-inch lengths, pinch off, and place on foil-covered cookie sheet.

Bake in 350° oven for 30 minutes.

EGGS IN TOAST CUPS

Preheat oven to 350°

- 6 slices bread
- 6 eggs
- Salt and pepper to taste



Attachments Used

Using juicer attachment, center each slice of bread on base, pull down handle to form cup, remove and discard crust and place in muffin pan.

Crack one egg into each cup and sprinkle with salt and pepper.

Place in 350° oven for 14 to 16 minutes, until whites are set.

GUACAMOLE

- 1 avocado
- 2 tbsp. mayonnaise
- 2 tbsp. salsa
- 1/4 tsp. garlic salt

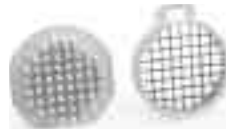


Attachments Used

Halve and pit avocado. Place in ricing attachment cut side down, press into bowl, remove skin and repeat. Add remaining ingredients, mix with fork and serve with chips or as garnish.

FRIED MOZZARELLA

- 1 pound mozzarella cheese
- 1 cup flour
- 3 eggs lightly beaten
- 2 cups, bread crumbs
- 1 - 14 ounce jar marinara sauce



Attachments
Used



Using the dicer attachment, place the mozzarella lengthwise, and slice the mozzarella into sticks. Toss the cheese sticks in flour.

Dip into eggwash, then dip into the breadcrumbs. Repeat process twice to really coat well.

Place cheese on a tray and put in freezer for 30 minutes.

Preheat oil to 375°.

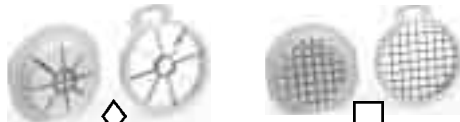
Fry cheese, a few sticks at a time, for 30 - 40 seconds until brown. Drain on paper towels.

Serve with warm marinara dipping sauce.

MAKES APPROX. 36 STICKS

ASIAN CUCUMBER SALAD

- 3 cucumbers, peeled, ends cut off, and cut in half
- 1/4 red pepper, seeded
- 1 tbsp. dill
- 2 tbsp. rice wine vinegar
- 1 tsp. sesame oil
- 1 tsp. sugar
- Salt to taste



Attachments Used



Using the corer attachment, center the cucumber flat side down and slice the cucumber through.

Remove and discard seeds.

In a bowl, toss cucumbers with vinegar, sesame oil, sugar, salt and dill.

Using the dicer attachment slice the red pepper.

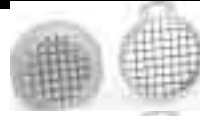
Garnish the cucumber salad with the red pepper.

Refrigerate 1 hour before serving.

SERVES 4-6

CHICKEN WALDORF SALAD

- 1 apple cored and diced
- 1 stalk celery, diced
- 4 ounces cooked skinless chicken breast, diced
- 2 Tbsp. walnuts, chopped
- 2 Tbsp. mayonnaise
- 1 lettuce leaf



Attachments
Used



Core the apple. Using the dicer attachment, Le Presse a few pieces at a time. Cut the celery into 3-inch lengths. Run through the large dicer lengthwise and then again to dice. Cube the chicken and chop the walnuts using the large dicer. Place all ingredients in mixing bowl and toss with mayonnaise. Serve on lettuce leaf and garnish with fruit if desired.

VARIATIONS:

- Thinly sliced scallions
- Pine nuts
- Golden raisins
- Grapefruit slices
- Chopped dates

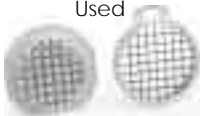
SERVES 1

CURRIED WALDORF SALAD

- 1/4 cup lemon juice
- 2 large golden delicious apples
- 2 large red delicious apples
- 2 tsp. curry powder
- 1 cup mayonnaise
- 2 cups red grapes
- 3 celery stalks, cut into thirds
- 1 cup walnut pieces



Attachments
Used



Fill a bowl with cold water and add lemon juice. Using the corer attachment, center each apple on the corer cutting disk and core apple. Place apple in bowl of cold water with the lemon juice to keep them from turning brown.

Using the dicer attachment, lay 3 apple slices on their side and dice the apples. Place the diced apples in the lemon water until all are diced. Using the dicer attachment, dice the celery.

Mix the mayonnaise and curry together.

Drain the apples. Combine with grapes, celery, and walnuts.

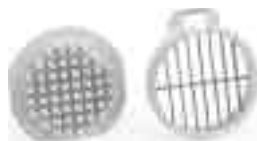
Stir in the dressing and refrigerate 2 hours prior to serving.

SERVES 6 - 8

WARM CARAMELIZED BEET, CARROT & YAM SALAD

Preheat oven to 450°

- 8 beets, peeled (option, use 4 gold and 4 red)
- 4 large carrots, peeled and cut into thirds
- 2 large yams, peeled and cut in thirds
- 1 jalapeño (optional)
- Salt and pepper



Attachments
Used



Using the slicer attachment, Le Presse the vegetables into chunks.

In a bowl combine vegetables with the olive oil, rosemary, salt, pepper and 1 jalapeno and toss to coat evenly.

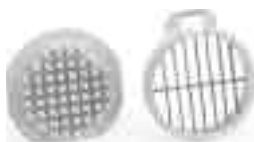
Place mixture in a roasting pan. Bake for 45 minutes, mixing every 15 minutes.

Serve hot or at room temperature.

SERVES 6

LATIN RED CABBAGE SALAD

- 1/2 head red cabbage, cut into fourths
- 2 Tbsp. olive oil
- Juice of 1 lemon
- 2 tsp. dried parsley
- Salt and pepper



Attachments
Used



Put on a large pot of water 1/2 full to boil.

Using the slicer attachment, Le Presse the cabbage.

Put cabbage in boiling water for 30 seconds.

Drain quickly.

Rinse with cold water to cool. Drain.

Combine cabbage with olive oil, lemon juice, and parsley. Salt and pepper to taste.

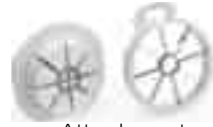
Refrigerate 1 hour prior to serving.

Great compliment for pork and chicken.

OVEN SUN-DRIED TOMATOES

Preheat oven to 200°

- 10 roma tomatoes
- 3 Tbsp. olive oil
- Salt and pepper to taste



Attachments
Used



Remove stems from tomatoes. Place the tomato top side down centered on the quarter attachment and cut the tomato into fourths. Repeat until all the tomatoes are quartered.

In a bowl, toss the tomatoes lightly in olive oil and season with salt and pepper.

Place the tomatoes, skin side down, on a lightly greased cookie sheet. Place in oven and cook 2 1/2 hours.

Serve as a garnish, or use in recipes calling for sun-dried tomatoes.

"NO MEAT" MANICOTTI

Preheat oven to 350°

- 1 box manicotti shells (14 in box)
- 2 pounds ricotta cheese
- 3/4 cup grated Parmesan cheese
- 3 Tbsp. parsley
- 1 tsp. garlic salt
- 2 eggs, lightly beaten
- 26 ounce jar marinara sauce



Attachments
Used

Cook manicotti according to package directions.

Rinse under cold water and lay out flat so they do not stick together.

Mix ricotta, Parmesan, parsley, garlic salt, and egg together. Using the extruder attachment, put the mixture in. Hold a manicotti noodle over the nozzle and Le Presse the mixture into the noodle. Repeat until all are filled.

Pour 1/2 of the marinara sauce in the bottom of a 4-quart casserole dish.

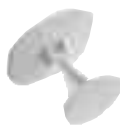
Lay the stuffed manicotti in a single layer on top of the tomato sauce. Pour the remaining sauce over the manicotti. Cover, and bake for 30 minutes.

SERVES 6 - 8

EASY OVERNIGHT SPINACH MANICOTTI

Preheat oven to 450°

- 1 pkg. manicotti shells
- 2 cups ricotta cheese, part skim milk
- 2 eggs
- 1 – 10 ounce pkg. frozen spinach thawed and drained
- 1 cup mozzarella cheese, shredded
- 1 1/2 Tbsp. sugar
- 1 tsp. Italian seasoning
- Salt and pepper to taste
- 1 - 32 ounce jar spaghetti sauce
- 1/4 cup Parmesan cheese



Used

In a bowl, mix together ricotta cheese and eggs, then add spinach, mozzarella and seasonings. Stir until blended.

Pour about 1 cup of spaghetti sauce in bottom of 9" by 13" ovenproof baking dish.

Place extruder attachment with long nozzle into Le Presse. Fill with part of filling mixture. Slide uncooked shell onto nozzle, and pull handle to fill shell. Place filled shell onto sauce in pan and continue until all are filled.

Pour remainder of sauce over filled shells, cover with foil and refrigerate overnight.

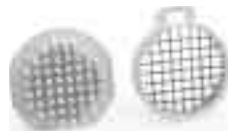
Place covered dish in 400° oven and bake for 45 minutes.

Remove foil, sprinkle with Parmesan cheese and bake an additional 10 minutes.

SERVES 6 - 8

ASIAN STIR FRY

- 2 bunches scallions
- 3 stalks celery, cut in thirds
- 1 can sliced water chestnuts
- 1/2 red bell pepper, seeded
- 4 Tbsp. sesame oil
- 1 tsp. minced garlic
- 1 pound ground chicken
- 4 Tbsp. soy sauce
- 2 Tbsp. black bean sauce, mixed with 2 Tbsp. water



Attachments
Used

Using the dicer attachment, Le Presse the scallions, celery, water chestnuts, and red pepper.

Heat sesame oil in skillet. Add garlic and cook one minute. Add chicken and break into pieces while cooking. Heat 3 – 5 minutes until meat is firm.

Add vegetables and cook 3 – 5 additional minutes or until vegetables are done.

Add soy sauce and black bean/water mixture. Cook 3 more minutes.

Great over rice or noodles!

SERVES 4 - 6

CHICKEN FAJITAS

- 1 1/2 pounds chicken tenders
- 2 red bell peppers, seeded and cut in half
- 2 green peppers, seeded and cut in half
- 1 large onion, peeled and cut in half
- 2 Tbsp. oil
- 1 Tbsp. lemon juice
- 2 Tbsp. soy sauce
- 1 Tbsp. minced garlic
- 1 Tbsp. taco seasoning
- 1 tsp. dried oregano
- Salt and pepper



Attachments
Used

Using the slicer attachment, Le Presse the peppers and onions. Mix the oil, garlic, soy, oregano, taco seasoning, lemon juice, salt and pepper.

Add chicken and vegetable to the marinade. Refrigerate 1 hour.

Using a skillet on high heat sear the chicken tenders for 3 minutes turning once. Add the vegetables and cook till tender.

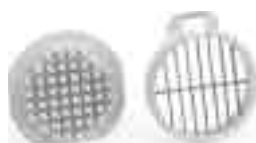
Serve with tortillas, guacamole, and salsa.

SERVES 4 - 6

SUPPER IN ALUMINUM FOIL

For each person you will need:

- 1 large hamburger patty or chicken breast
- Teriyaki or BBQ sauce, if desired
- 1 potato, cut into slices or wedges
- 1 onion, cut into slices
- 1 carrot, cut into slices
- 1/4 cabbage, sliced thinly
- Mushrooms, about 3 per aluminum packet
- 2 Tbsp. butter



Attachments
Used

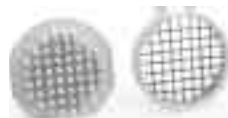
Peel and microwave carrots 1 minute before slicing. Slice carrots, potato, onion and cabbage using the slicing attachment. Place meat on a large piece of heavy-duty aluminum foil. Sprinkle with salt and pepper and sauce, if desired. Add remaining ingredients in order listed above. Seal foil tightly. Cook on grill about 1 hour or in a preheated oven at 350° for one hour.

VARIATIONS:

- ▶ Pepper strips
- ▶ Zucchini
- ▶ Yellow squash
- ▶ Asparagus

SIMPLE SALMON PATTIES

- 1 can red salmon, drained, bones removed
- 1 stalk celery
- 1/2 onion
- 10 Ritz crackers, crushed
- 1 egg
- 1/2 tsp. seasoned salt
- 1/4 tsp. dill



Attachments
Used

Place salmon in mixing bowl and break up with a fork. Chop onion and celery using the dicer attachment. Crush crackers by pressing 2 at a time through dicer attachment.



Place all ingredients in bowl and stir to mix well. Divide mixture into 16 cupcake papers, and drop one at a time into press attachment to form patties.

Remove paper and place patties in heated frying pan with small amount of oil or non-stick spray. Cook over medium high heat 3 to 4 minutes per side or until browned.

SAUSAGE SKILLET

- 1 pound Kielbasa, cut into 1" pieces
- 3 medium potatoes, scrubbed
- 2 apples
- 1 onion, peeled
- 1-cup water
- 1 Tbsp. oil
- 1/2-cup maple syrup



Attachments
Used



Using coring attachment, cut potatoes, onion, and apples.

Place potatoes and water in large skillet, cover and cook over medium heat for 15 minutes.

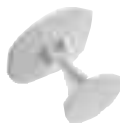
Add sausage pieces on top of potatoes, cover and cook an additional 5 to 10 minutes, until potatoes are just tender.

Drain into colander and set aside. Pour oil into skillet; add onion and apples and sauté uncovered 5 to 10 minutes, until onion is lightly browned. Add sausage and potatoes to skillet and add syrup, tossing gently to mix.

SERVES 4

FENNEL SAUSAGE

- 3 pounds ground pork
- 1 tsp. fennel seeds
- 1 tsp. paprika
- 1 tsp. minced garlic
- 1/2 cup orange juice
- Salt and pepper to taste
- 6 feet sausage casing (available at butcher shop)
- Butcher string



Used

Rinse and pat dry the sausage casing.

In a bowl, soak casing in orange juice at least 2 hours.

Mix the pork, fennel, paprika, garlic, salt and pepper in a bowl.

Chill for 3 hours or overnight.

Rinse the casing thoroughly.

With the extruder attachment in place, secure an 18-inch piece of the casing to the nozzle. Le Presse the mixture into the casing tying with a 2 inch piece of string every 6 inches.

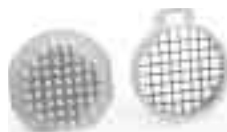
Wrapped in plastic, these can be refrigerated up to 3 days.

SERVES 6 - 8

CLASSIC FRENCH FRIES

Preheat oil to 375°

- 3 pounds all-purpose potatoes
- Oil for deep-frying
- Salt and pepper



Attachments
Used



Wash potatoes (peel if desired).

Using the French fryer attachment, place the potato vertically on the blade. Slice the potatoes.

Soak the potatoes for 10 minutes in cold water. Drain and pat dry on paper towels

Place 1/3 of the potatoes in the fry basket and cook 3 - 5 minutes until crisp and golden.

Drain on paper towels. Repeat, keeping fries warm in oven. Sprinkle with salt and pepper and serve hot.

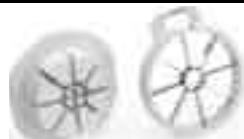
VARIATION:

Cajun fries - Substitute sweet potatoes and sprinkle with Cajun spice.

ONION ROASTED POTATOES

Preheat oven to 450°

- 1 envelope Lipton Onion soup mix
- 2 pounds potatoes, scrubbed or peeled
- 1/3 cup vegetable or olive oil



Attachments
Used

Using corer attachment, cut potatoes, and place in a large plastic bag or bowl with soup mix and oil. Close bag and shake or toss in bowl until evenly coated. Arrange in 13" X 9" baking pan, discard bag, and bake uncovered for 40 minutes, or until potatoes are tender and golden brown.

SERVES 6 - 8

EASY SCALLOPED POTATOES

Preheat oven to 350°

- 2 to 3 pounds potatoes, peeled and sliced
- 1 can cream of mushroom soup
- 1 soup can milk
- 1 tsp. Seasoned salt
- 1 cup grated cheese



Attachments
Used

Using the slicer attachment, slice potatoes and place in greased 9" X 13" baking dish. Mix soup and milk together in bowl and pour over potatoes. Sprinkle with salt, cover with foil and bake 50 minutes, uncover, sprinkle with cheese, and bake 10 minutes, until cheese is melted and potatoes are tender.

SERVES 6 - 8

COMPANY SCALLOPED POTATOES

Preheat oven to 350°

- 2 pounds, small baking potatoes, peeled
- 1 onion, peeled cut in half
- 1 pt. whipping cream
- 1 tsp. minced garlic
- 1/2 tsp. thyme
- 1/2 cup Parmesan cheese, grated
- 1/4 cup butter
- Salt and pepper to taste



Attachments
Used

Using the slicer attachment, Le Presse the potatoes and place them in a bowl of cold water. Place the onion cut side down on cutting disk and slice.

Mix the whipping cream, garlic, thyme, salt and pepper together.

Drain the potatoes. Grease a 2-quart casserole dish.

Place half of the potatoes in casserole dish, then layer half of the onions and half of the Parmesan cheese. Repeat until all ingredients are used. Pour cream mixture over the top and dot with butter.

Place casserole on cookie sheet to avoid spillover.

Cook covered for 45 minutes.

Uncover and cook another 30 minutes until golden

SERVES 6 - 8

CARROT SOUFFLE

Preheat oven to 350°

- 2 pounds carrots
- 1/3 cup sugar
- 1/3 cup flour
- 1/2 stick butter
- 1/2 tsp. vanilla
- 2 eggs lightly beaten
- Pinch nutmeg (optional)

Topping:

- 1 cup cornflakes
- 1/4 cup brown sugar
- 1 Tbsp. butter, soft



Attachments
Used



Peel and microwave carrots for 1 minute on high.

Using the dicer attachment, Le Presse carrots

Boil carrots until tender, drain. Using ricer attachment, rice the carrots.

Mix with flour, sugar, eggs, and butter.

Put mixture into a buttered 1 qt. soufflé dish

Bake for 20 minutes

Mix cornflakes and brown sugar.

Remove soufflé from oven after 20 minutes.

Sprinkle the cornflake/sugar mixture over the top. Dot with butter.

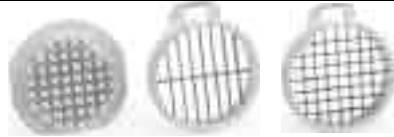
Bake an additional 8 - 10 minutes until brown.

SERVES 6 - 8

VEGETABLE FRITTERS

Preheat oven to 400°

- 2 large carrots, peeled cut in thirds
- 2 small baking potatoes, peeled
- 1 onion, peeled and cut in half
- 1 red bell pepper, seeded and cut in half
- 1 yellow pepper, seeded and cut in half
- 1 pkg. frozen chopped spinach, defrosted & drained
- 3 Tbsp. olive oil
- 2 eggs, lightly whipped
- Heaping 1/2 cup flour
- Salt and pepper to taste



Attachments
Used



Using the slicer attachment, Le Presse the carrots and potatoes. Boil these until tender, drain.

Using the dicer attachment, Le Presse the onions and peppers.

Heat oil in a skillet, add onions and peppers cook over moderate heat for 7-10 minutes until browned. Add the spinach, mix together and cool.

Using the ricer attachment, Le Presse the cooked carrots and potatoes, drain this mixture of excess water.

Combine carrot/potato mixture, flour, eggs, peppers, spinach, and onions.

Add salt and pepper to taste.

Lightly grease 2 cookie sheets.

Drop 2 Tbsp. of mixture onto tray and form into patties.

Continue until all are made.

Cook in the oven 15 minutes, flip patties and cook for another 15 minutes until golden and crisp.

VARIATION:

Pan fry fritters in 1/4 cup of oil 2 minutes per side. Drain.

SERVES 8 - 10

PEAR APPLE RASPBERRY CRUMBLE

Preheat oven to 350°

- 3 ripe pears, peeled
- 3 granny smith apples, peeled
- 1/4 cup lemon juice
- 1 bag frozen or 1 pint fresh raspberries
- 1/4 cup orange juice
- 2 heaping Tbsp. sugar
- 1 Tbsp. flour

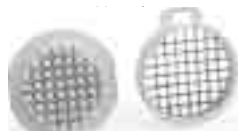


Attachments



Topping:

- 2 cups all-purpose flour
- 1 cup old-fashioned oatmeal
- 1/2 cup butter, room temperature



Using the corer attachment, place each apple and pear in the center of the corer. Now slice the apples and pears with the slicer. As the apples and pears are sliced place in a bowl of cold water with lemon juice

Drain the apples and pears, combine with the raspberries, orange juice, sugar and flour.

Spoon mixture into a greased 4-quart casserole.

Mix together the flour, oatmeal, butter, and brown sugar. Spread the crumbly mixture on top and bake 30 minutes until top is golden brown

SERVES 6 - 8

STRAWBERRY DESSERT TOPPING

- 2 pounds fresh strawberries
- 1 cup orange juice
- 1/2 cup sugar



Attachments
Used



Remove stems from the strawberries

Using the slicer attachment, place strawberries top side down on the blade.

Le Presse the berries.

In a large bowl, combine with the remaining ingredients.

Refrigerate 1 hour prior to serving.

Perfect for ice cream and shortcake.

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