



# **BOSCH**® Universal Plus®

[Quick Start Guide](#)



[Recipes](#)



[Accessories](#)



# Congratulations

When you purchase a **Bosch Mixer** you expect the best money can buy, which is why here at L'Chef® we pride ourselves in providing quality, state-of-the-art kitchen appliances that you're proud to use in your home.

L'Chef's family of **Mixers With Unlimited Possibilities®** have powerful bottom drive motors, easy-to-clean parts, and countless accessories that will streamline your kitchen routine.

**Don't be discouraged by the size of this booklet.** We know the last thing you want to do is read a book when you have a shiny new mixer to start using, but we ask that you please take a few extra minutes to get to know your Bosch Mixer and learn the best way to care for your machine so that it lasts for years to come. Please take time to watch our *getting started* videos found at:

[boschmixers.com/videos-resources](https://boschmixers.com/videos-resources)

There you will also find: how-to videos, maintenance tips, & troubleshooting videos.



QR CODE HYPERLINK

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# Before First Use & Cleaning

Before using, wash the mixing bowl, lids, and mixing tools.

**Some residual food-grade lubricant may be present on certain parts of your mixer.** The food-grade lubricant is applied during manufacturing to ensure optimum performance of the wire whips. **We recommend running the wire whips for several seconds with the lubricant before cleaning.** Excess may be wiped clean.



## 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.



# Standard Included Accessories

## DISHWASHER SAFE



Plastic Bowl



Splash Ring & Lid



NutriMill Dough Hook  
Extender



Wire Whips



Plastic Whip Drive

## HAND WASH ONLY



Dough Hook



Drive Shaft

**DO NOT IMMERSE THE MOTOR BASE**

# Getting to Know Your Mixer



**a.** Drive Cover (*must be securely in place to operate mixer*)

**b.** High Speed Drive

**c.** High Torque Drive

**d.** Power Cord

**e.** Speed Control Knob

# Getting Started

1. Place the mixer on a clean, dry surface to ensure the suction feet grip securely.
2. Gently pull the **Power Cord** (d) from the built in cord storage compartment, and plug it in.
3. When using the **High-Torque Drive** (c), the **Detachable Cover** (a) must be securely in place on the **High Speed Drive** (b); to operate the motor.
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 **Speed 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 **Speed Control Knob** (e) to the right beginning with Speed 1 the lowest speed. The speed increases with each setting 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

## TIPS & TRICKS

### INGREDIENTS

We recommend instant 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 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

Item #644457

*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** until golden brown 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



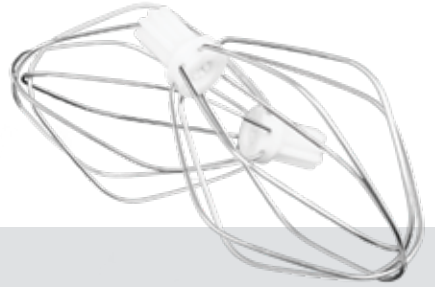
1. Roll dough into a rectangle the width of your bread pan. Spread with melted or softened butter, if desired. Sprinkle brown sugar and cinnamon down the center of the dough, leaving a small border on each side. Top with raisins.
2. Beginning at one short end, roll the dough into a loaf. Pinch the seam 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

Item #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  
1/4 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.



# **BOSCH** Accessories

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

Find all of these items, recipes, and more at:  
**boschmixers.com & nutrimill.com**





**BOSCH**

# Blender

Item #MUZ6MX3

*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.





**BOSCH**

# Food Processor

Item #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.







**BOSCH**

# Meat Grinder

Item #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.



# NutriMill Accessories

Available at [nutrimill.com](https://nutrimill.com)

\* NutriMill accessories are designed to fit the Bosch Universal Plus Kitchen Machine

Complete your kitchen with accessories  
that help you get more out of your mixer,  
because **L'Chef Knows Having the Best  
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 **NutriMill**  
BOWL SCRAPER PG 41



 **NutriMill**  
SPIRALIZER PG 30



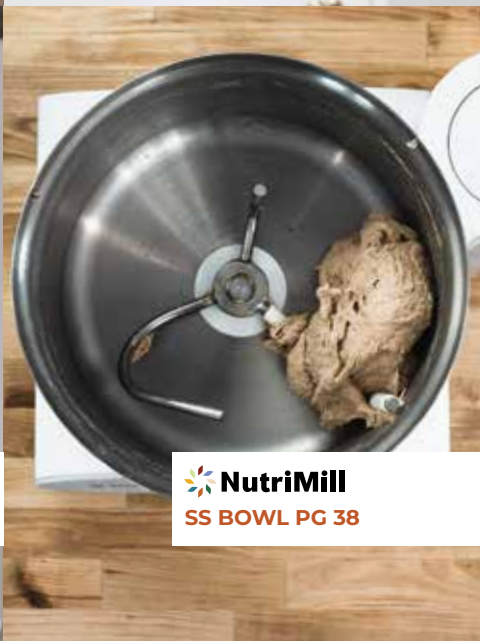
 **NutriMill**  
ICE CREAM MAKER PG 22



 **NutriMill**  
COOKIE PADDLES PG 20



 **NutriMill**  
FLOUR SIFTER



 **NutriMill**  
SS BOWL PG 38



 **NutriMill**  
DOUGH HOOK EXTENDER



 **NutriMill**  
STAINLESS STEEL DOUGH HOOK



 **NutriMill**  
VACUUM BLENDER

# Cake Paddles

Item #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

Item #MUZ6CP1

*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

Item #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.

## NutriMill Waffle Cone Maker

*Item #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.

# NutriMill Spiralizer

Item #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

Item #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.

# Stainless Steel Bowl

Item #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 2** 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



# NutriMill Baker's Pack

Item #970300

**#1**  
*Best Seller*



## Cake Paddles

Item #MUZ6KP1

Great for pourable batters without adding extra air.



## Cookie Paddles

Item #MUZ6CP1

Perfect for thick batters and soft doughs.



## Metal Driver

Item #048947

Strong and efficient, the perfect tool for light to heavy batter and dough mixing.



## Bowl Scraper

Item #MUZ6BS1

Does the work for you by scraping both the inner post and sides of your bowl while mixing.





The World's Greatest Grain Mills®

## Harvest

*Comes In Various Colors*

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



## Classic

*Item #760200*

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



## Plus

*Item #770500*

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



Find these Grain Mills, and more at:  
**[nutrimill.com](http://nutrimill.com)**

# 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](https://boschmixers.com/warranty)

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



# Frequently Asked Questions

## Q: What is the white Lubricant on my Bowl and Wire Whips?

A: It is a **FDA approved food grade lubricant** applied to the spur gear and whips to ensure the best possible performance. We recommend running the wire whips for a few moments before using the mixer. Then this lubricant may be washed off.



## Q: How to mix small quantities?

A: Use the **NutriMill Dough Hook Extender** for doughs. Or 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 all other parts, from the date of purchase.

## Q: Why is there rust on my drive shaft?

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 does my dough hook or metal whip driver, sometimes develop a black residue?

A: This is caused by oxidation. 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.

# Let's be Friends!

@boschmixers



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L'Chef is the Authorized Distributor of Bosch stand mixers and accessories in North America. L'Chef provides service and warranty.

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