

In 1974, Breville invented the first jaffle maker, with scissor action plates that seal and cut. This classic enjoyed critical and popular acclaim.

To celebrate this Australian invention, Breville has released a Limited Edition jaffle maker, **the Original '74** and jaffle recipe kit.

The recipes in this collection bring together Breville's years of experience and Jafé Jaffles passion for the beloved jaffle.

From familiar retro classics with a modern twist like homemade baked beans with fennel sausage and gruyere, to spruced up gourmet options such as the wagyu roast beef with raddichio and crème fraiche and even desserts like chocolate and hazelnut fondant.

Now there's a Breville to suit all occasions.



Breville

Turkey, brie and cranberry

Chicken, basil and almond

Hot smoked salmon, bocconcini and dill

Avocado, marinated feta and tomato

Reuben and cornichons

Wagyu roast beef, radicchio and crème fraiche

Bacon butty

Chorizo, potato and aioli

Garlic mushrooms, taleggio and prosciutto

Roasted capsicum, mushroom and goat's cheese

Baked beans, fennel sausage and gruyere

Italian meatballs, tomato and parmesan

Butter chicken

Monkfish, bacon and green pea

Hot chocolate and custard

Banana and ricotta honey cream

Hot apple pie

Chocolate and hazelnut fondant

Rhubarb, mascarpone and vanilla bean

Raisin and rice pudding

■ Breville Recipes

■ Jafé Jaffles Recipes



Turkey, brie and cranberry

Turkey, brie and cranberry

Softened butter

8 thick slices wholemeal bread

2 tablespoons cranberry jelly

250g shaved turkey breast

200g brie, sliced

60g baby spinach leaves

Freshly ground black pepper

1. Preheat jaffle maker until green light switches on.
2. Butter one side of each slice of bread and place slices, buttered side down. Spread cranberry jelly evenly over 4 slices and top with turkey breast, brie and baby spinach. Season with freshly ground black pepper. Cover with remaining bread, butter side up.
3. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.



Chicken, basil and almond

Chicken, basil and almond

2 cups cooked chicken,
shredded

20g whole blanched almonds,
chopped

¼ cup chopped fresh basil

¼ cup aioli

Salt and freshly ground
black pepper

Softened butter

8 slices wholemeal bread

1. Combine chicken, almonds, basil and aioli and season with salt and pepper.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread chicken mixture evenly over 4 slices and cover with remaining bread, making sure the buttered side is facing up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.
4. Serve hot with an extra dollop of aioli.



Breville



*Hot smoked salmon,
bocconcini and dill*

Hot smoked salmon, bocconcini and dill

200g hot smoked salmon, skin removed and flaked

1 tablespoon chopped fresh dill

2 teaspoons chopped capers

½ small red onion, finely diced

2 teaspoons grated horseradish

¼ cup crème fraîche

Freshly ground black pepper

Softened butter

8 slices multigrain bread

12 small bocconcini balls, halved

Mixed leaf salad and lime wedges to serve

1. Combine salmon, dill, capers, onion, horseradish and crème fraîche in a bowl and season with freshly ground black pepper.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread salmon mixture evenly over 4 slices and scatter 4-6 bocconcini halves over the top of each. Cover with remaining bread, making sure the buttered side is facing up.
4. Place into jaffle maker, close lid shut and cook 3 minutes or until bread is golden and crisp.
5. Serve hot with mixed leaf salad and lime wedges.



*Avocado, marinated feta
and tomato*

Avocado, marinated feta and tomato

2 roma tomatoes, seeds removed
and finely diced

½ small red onion, finely diced

2 tablespoons chopped basil

Salt and freshly ground
black pepper

2 tablespoons marinated feta,
oil reserved

8 lavash or mountain bread

Olive oil spray

1 large avocado, sliced

Mixed leaf salad to serve

1. Combine tomato, onion and basil and season with salt and pepper. Add a tablespoon of oil from the marinated feta into tomato mixture and mix well.
2. Fold each sheet of lavash or mountain bread in half and spray the middle to enable bread to stick together. Cut to fit jaffle maker. Spray again with olive oil spray.
3. Preheat jaffle maker until green light switches on.
4. Lay 2 squares of prepared bread into jaffle maker, spray side down. Arrange half the avocado evenly and top with a spoonful of tomato basil salad. Crumble marinated feta over and place second bread on top, sprayed side facing up. Close lid and cook 3 minutes until crisp and golden.
5. Repeat with remaining bread, avocado, feta and tomato mixture. Serve immediately with a mixed leaf salad.



Reuben and cornichons

Reuben and cornichons

¼ cup aioli

1 tablespoon seeded mustard

Softened butter

8 slices light rye bread

300g finely sliced corned beef

250g good quality sauerkraut,
drained of excess liquid

200g sliced gruyere

Baby cornichons to serve

1. Preheat jaffle maker until green light switches on.
2. Combine aioli and mustard and mix well.
3. Butter one side of each slice and place bread, buttered side down. Spread aioli evenly over 4 slices and top with corned beef, sauerkraut and gruyere. Cover with remaining bread, making sure the buttered side is facing up.
4. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp. Repeat with remaining jaffles.
5. Serve hot with baby cornichons.



Breville



*Wagyu roast beef,
radicchio and crème fraîche*

Wagyu roast beef, radicchio and crème fraiche

⅓ cup crème fraiche

2 teaspoons grated horseradish

1 tablespoon wholegrain mustard

¼ cup chopped baby cornichons

Salt and freshly ground
black pepper

Softened butter

8 slices light rye bread

300g shaved slices of
rare wagyu roast beef

200g finely shredded radicchio

French fries to serve

1. Combine crème fraiche, horseradish cream, mustard and cornichons, season with salt and pepper.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place buttered side down. Spoon crème fraiche mixture evenly over 4 slices and top with roast beef and radicchio. Cover with second slice, buttered side up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.
4. Serve hot with fries.



Bacon butty

Bacon butty

8 rashers bacon, rind removed

¼ cup aioli

2 teaspoons harissa

Softened butter

8 slices wholemeal bread

2 tomatoes, sliced

80g baby rocket, trimmed

1. Cook bacon in a large frying pan for 5 minutes or until crisp and golden, remove and set aside. Mix aioli and harissa together.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread aioli mixture evenly over 4 slices and top with bacon, tomato and rocket. Cover with remaining bread, buttered side up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.



Breville



Chorizo, potato and aioli

Chorizo, potato and aioli

4 chat potatoes

1 tablespoon soft butter

1 large loaf of Turkish bread

¼ cup good quality aioli

2 cooked chorizo, sliced

Freshly ground black pepper

1. Prick each potato 2-3 times with a fork and microwave 5 minutes on high (1100 Watts). Alternatively, boil potatoes for 10–15 minutes or until tender. Remove and cool completely. Slice thinly and set aside.
2. Preheat jaffle maker until green light switches on.
3. Cut Turkish bread into 4 equal squares large enough to fit into jaffle maker, slice in half lengthways. Butter the crust side of bread. Spoon aioli over 4 slices. Top with potato and chorizo. Season with freshly ground black pepper.
4. Cover with the buttered side up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.



*Garlic mushrooms, taleggio
and prosciutto*

Garlic mushrooms, taleggio and prosciutto

40g butter

250g cup mushrooms,
finely sliced

2 cloves garlic, crushed

Salt and freshly ground
black pepper

Softened butter

8 thick slices white bread

200g taleggio cheese, sliced

8 thin slices prosciutto

1. Heat butter in a frying pan and cook mushrooms and garlic for 5 minutes. Season with salt and pepper. Remove and drain off any excess juices, cool.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread mushroom evenly over 4 slices. Top with taleggio and prosciutto and cover with remaining bread, buttered side up.
4. Place into jaffle maker, close lid and cook 3 minutes or until bread is crisp and golden.



*Roasted capsicum, mushroom
and goat's cheese*

Roasted capsicum, mushroom and goat's cheese

2 tablespoons olive oil
250g Swiss brown mushrooms,
sliced
1 clove garlic, crushed
Salt and freshly ground
black pepper
200g roasted red capsicum,
cut into strips
200g grated mature goat's cheese
Softened butter
8 slices white bread
Pesto to serve

1. Heat oil in a pan over high heat and cook mushrooms for 5 minutes. Add garlic and season with salt and pepper. Cook until mushrooms are soft and all the juices have evaporated, cool.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread mushroom evenly over 4 slices and top with capsicum and goat's cheese. Cover with remaining bread, buttered side up.
4. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.
5. Serve with a smither of pesto.



Breville



*Baked beans,
fennel sausage and gruyere*

Baked beans, fennel sausage and gruyere

2 tablespoons olive oil
3 thick pork and fennel sausages
1 small onion, finely chopped
1 clove garlic, crushed
1 ½ cups tomato passata
½ teaspoon sugar
400g can cannellini beans, rinsed and drained
Salt and freshly ground black pepper
Softened butter
8 thick slices of white bread
250g gruyere, sliced

1. Heat half the oil in a frying pan and cook sausages until browned but not cooked through. Remove and cut into 1.5cm thick slices. Add remaining oil to the pan and cook onion and garlic for 2 minutes. Stir in tomato passata, sugar and beans and simmer for 5 minutes. Season to taste with salt and pepper. Return sausages to pan and cook further 5 minutes. Remove and cool.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spoon baked bean mixture evenly over 4 slices and top with gruyere and remaining bread, buttered side up.
4. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.



*Italian meatballs, tomato
and parmesan*

Italian meatballs, tomato and parmesan

Italian meatballs

400g beef mince

1 teaspoon garlic salt

½ teaspoon Italian mixed herbs

Tomato sauce

2 teaspoons olive oil

1 small onion, finely chopped

1 clove garlic, crushed

1 teaspoon sugar

1 cup tomato passata

Salt and freshly ground
black pepper

2 tablespoons chopped fresh basil

Softened butter

8 slices sourdough

100g shaved parmesan or
pecorino cheese

1. Combine meatball ingredients and roll into teaspoon size balls. Heat half the oil in a frying pan and cook meatballs until browned but not cooked through. Remove and set aside.
2. To the same pan, add remaining oil and cook onion and garlic for 2 minutes. Add oregano, passata, sugar and season with salt and pepper, simmer for 10 minutes. Add meatballs and cook 5 minutes or until sauce is thick. Stir through basil and set aside to cool.
3. Preheat jaffle maker until green light switches on.
4. Butter one side of each slice and place bread, buttered side down. Spoon meatball mixture evenly over 4 slices and top with parmesan and remaining bread, buttered side up.
5. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.

Breville



Butter Chicken

Butter Chicken

500g chicken thigh fillets,
cut into 2cm cubes

1 teaspoons each ground ginger,
coriander, cumin and
garam masala

1 teaspoon salt

1/3 cup plain yoghurt

60g butter

1 small red onion, finely sliced

400g can crushed tomato

2 cardamom pods

1/3 cup cream

2 tablespoons chopped coriander

8 Naan bread, trimmed to fit
jaffle maker

Lemon wedges and raita to serve

1. Combine chicken, spices, salt and yoghurt and mix well. Set aside. Heat 40g of butter in a frying pan and cook chicken until browned but not cooked through. Remove and set aside.
2. Add onion to the same pan and cook until softened. Return chicken to pan along with tomato and cardamom. Simmer 10 minutes until thickened. Stir in cream and simmer until sauce is thick and chicken cooked. Stir through chopped coriander and season to taste. Cool completely.
3. Preheat jaffle maker until green light switches on. Melt remaining butter and brush one side of each Naan bread, place 2 buttered side down into jaffle maker. Spoon chicken onto bread and top with 2 slices of Naan bread, buttered side up. Close lid and cook 4 minutes or until bread is golden.
4. Repeat with remaining Naan bread and chicken and serve with lemon wedges and yoghurt raita.



Breville



Monkfish, Bacon and Green Pea

Monkfish, bacon and green pea

2 tablespoons olive oil

50g butter

200g Monkfish (or blue-eye, ling or perch)

1 rasher of bacon, rind removed

2 tablespoons plain flour

1½ cups milk

1 tablespoon Dijon mustard

½ cup grated cheddar cheese

½ cup frozen peas

Salt and white pepper

Softened butter

8 slices white bread

Lemon wedges to serve

1. Heat oil and half the butter in a large frying pan and cook fish 4 minutes. Remove and set aside to cool before flaking into large chunks. Return pan to heat and cook bacon 1–2 minutes or until golden and crisp. Remove from pan, chop and set aside.
2. Melt remaining butter in a small saucepan and stir in flour to form a paste, cook for 1 minute. Stir in milk and keep stirring until thick and smooth. Add mustard, cheese and peas and cook a further 2 minutes. Cool slightly and stir through flaked fish and bacon. Season to taste with salt and pepper.
3. Preheat jaffle maker until green light switches on.
4. Butter one side of each slice and place bread, buttered side down. Spread mixture evenly over the 4 slices and cover with remaining bread, buttered side up. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp.
5. Serve warm with lemon wedges.



Breville



Hot chocolate and custard

Hot chocolate and custard

1 cup thick custard

$\frac{1}{3}$ cup chocolate
hazelnut spread

4 large croissants,
spilt lengthways

Dark chocolate shavings
to serve

1. Preheat jaffle maker until green light switches on.
2. Mix custard and chocolate hazelnut spread together.
3. Place two croissant bases into jaffle maker and spoon half the mixture evenly between the two and place two croissants lids on top. Close lid and cook 2–3 minutes or until croissant is golden and crisp.
4. Repeat with remaining ingredients and serve immediately with extra shavings of dark chocolate.



Banana and ricotta honey cream

Banana and ricotta honey cream

2 tablespoons honey

½ cup ricotta

2 medium ripe bananas

8 thick slices day old
banana bread

1. Stir honey into ricotta. Mash bananas with a fork and add to honey ricotta.
2. Preheat jaffle maker until green light switches on.
3. Spread the banana ricotta honey cream over the 4 slices and top with remaining banana bread. Place 2 into jaffle maker, close lid and cook 2 minutes or until banana bread is golden and hot.
4. Repeat with remaining banana bread and banana ricotta honey cream.
5. Serve immediately with extra honey and sliced banana.



Hot apple pie

Hot apple pie

2 frozen puff pastry sheets
400g can pie apple
1 tablespoon raisins
2 tablespoons maple syrup
1 teaspoon ground cinnamon
2 tablespoons icing sugar
Vanilla ice cream to serve

1. Preheat jaffle maker until green light switches on.
2. Cut each pastry square into 4 equal squares and set aside to thaw.
3. Mix together the pie apple, raisins, maple syrup and half the cinnamon.
4. Place 2 pastry squares into jaffle maker. Spoon half the apple mixture evenly between the two and place 2 pastry squares on top. Cook 3-5 minutes or until pastry is golden and crisp. Repeat with remaining pastry and apple filling.
5. Combine remaining cinnamon and sugar together and serve immediately, dusted with cinnamon sugar and vanilla ice cream.



Chocolate and hazelnut fondant

Chocolate and hazelnut fondant

200g dark eating chocolate

100ml cream

2 tablespoons chopped
roasted hazelnuts

Softened butter

8 thick slices brioche

Fresh strawberries
and cream to serve

1. Cut chocolate into small pieces and place into a deep bowl, set aside. Warm cream until almost boiling and pour over chocolate. Stir until chocolate mixture is smooth. Stir through hazelnuts and cool until it forms a thick paste.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place brioche, buttered side down. Spread chocolate evenly over 4 slices. Cover with remaining brioche, buttered side up.
4. Place into jaffle maker, close lid and cook 3 minutes or until brioche is golden and crisp. Repeat with remaining jaffles.
5. Serve immediately with fresh strawberries and cream.



Breville



*Rhubarb, mascarpone
and vanilla bean*

Rhubarb, mascarpone and vanilla bean

400g fresh rhubarb,
stalks trimmed

2 tablespoons raw sugar

1 vanilla bean, split lengthways

½ cup water

100g mascarpone

Softened butter

8 thick slices brioche

1. Cut rhubarb into 2cm pieces and place into a saucepan with sugar, vanilla and water. Bring to the simmer and cook 5 minutes or until tender. Drain off excess juice through a fine sieve and discard vanilla bean. Cool mixture completely.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place brioche, buttered side down.
4. Mix cooled rhubarb through mascarpone and spread evenly over 4 slices. Cover with remaining brioche, making sure the buttered side is facing up.
5. Place into jaffle maker, close lid and cook 3 minutes or until brioche is golden and crisp. Repeat with remaining jaffles.
6. Serve immediately with an extra dollop of mascarpone and fresh rhubarb.



Breville



Raisin and rice pudding

Raisin and rice pudding

¼ cup medium grain rice

1 tablespoon raisins

2 cups milk

Pinch ground cinnamon

½ teaspoon vanilla bean paste

1 tablespoon caster sugar

Softened butter

8 slices fruit and nut loaf

Maple syrup to serve

1. Place rice, raisins, milk, cinnamon and vanilla bean into a saucepan and simmer for 20 minutes, stirring frequently, until rice is tender and milk has been absorbed. Stir in sugar and set aside to cool completely.
2. Preheat jaffle maker until green light switches on.
3. Butter one side of each slice and place bread, buttered side down. Spread rice pudding evenly over the 4 slices and cover with remaining bread, buttered side facing up.
4. Place into jaffle maker, close lid and cook 3 minutes or until bread is golden and crisp. Repeat with remaining jaffles.
5. Serve with a drizzle of maple syrup.



Breville