




livington

SLICE & DICE®

Livington Slice & Dice recipe
booklet in cooperation
with Pepi Rössler



Cutting inserts to be used:

-  Yellow cutting insert - for cutting cubes
-  Green cutting insert - for cutting slices and broad spirals
-  Orange cutting insert - for cutting grates and vegetable spaghetti



In order to help protect the environment, you can download the recipes online at



Pour des raisons de protection de l'environnement, vous trouverez les recettes en ligne, à télécharger sous le lien



Per ragioni di tutela ambientale, potrete scaricare direttamente online la ricetta all'indirizzo



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Tarifleri, çevre koruma nedenlerinden dolayı online olarak indirebilirsiniz



Estamos muy comprometidos con el medio ambiente y por eso hemos decidido ponerle a disposición nuestras sabrosas recetas para descargar en

<https://www.mediashop.tv/DE/livington-slice-dice/>

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Cutting inserts: ● ●

Ingredients: Serves 4

- 1/2 pc. celeriac
- 5 pcs. carrots
- 1 pc. cucumber
- 5 pcs. pepper
- 5 pcs. large tomatoes
- 1 pk. sheep's cheese
- 300 g piece of ham



Summery light layered salad

Wash vegetables and peel the celeriac and carrots. Remove the core of the peppers. Then slice the celeriac, cucumber and tomatoes with the Livingston Slice & Dice, and place them on a plate. Cut the pepper into small longitudinal slices and put to one side. Cut the carrots, sheep's cheese and ham into cubes. Put the varieties of vegetables in a bowl in layers. Finish with a dressing of your own choice.

Cutting inserts: ●

Ingredients: Serves 4

- 6 pcs. courgette
- 600 g salmon fillet (skinless)
- 2 tbsp oil
- 2 tbsp butter
- 1 pinch of salt
- 1 pinch of pepper



Fried salmon with healthy courgette spaghetti

For fried salmon fillet on courgette spaghetti, first cut the courgettes into a spaghetti shape using the Livingston Slice & Dice. Heat the oil over medium heat in a non-stick pan, and sauté the previously rinsed salmon on both sides. As a guideline, you can expect about 4 minutes per side. The fork test can help resolve any uncertainty. Press with the fork on the fish and it should yield slightly. Then the fish should be slightly glossy on the inside and not too dry. Remove the salmon from the pan, wrap in aluminium foil and let it sit until the courgette spaghetti is ready. For the courgette spaghetti, melt butter in another pan, add the courgette spaghetti, and heat for about 4 minutes. Serve on a plate, giving a generous portion of courgette spaghetti topped with the salmon fillet.

Tip!

The fried salmon fillet on courgette spaghetti goes brilliantly with a delicious salad. You can also add a sprig of rosemary to the oil in which the salmon is fried, which gives the fish extra flavour. You can also add fresh basil to the courgette spaghetti if you wish. There are no limits to your own imagination!

Cutting inserts: ●

Ingredients: Serves 4

- 2 pcs. pears
- 30 g sugar
- 20 g butter
- 1 pinch (1 g) cinnamon
- 1 tbsp (15 ml) freshly squeezed lemon juice
- 50 ml water



Pears with caramelized cinnamon sauce

Peel and quarter the pears, remove the core and cut into spaghetti shapes with the Livingston Slice & Dice.

Heat butter in a pan with sugar until the sugar begins to melt, stirring constantly. When the mixture begins to change colour, reduce the temperature and insert the pear spaghetti. Only place them in the pan for a brief period of time.

Add cinnamon, lemon juice and water. Cover and cook on a medium heat for approx. 3 minutes.

When the pears are soft but still firm, remove from the pan and serve while still warm.

Tip! You can also caramelize fruits like apples and nectarines the same way.

Cutting inserts: ●●

Ingredients: Serves 4

- 5 yellow courgettes
- 500 g minced meat
- 1 pc. red onion

- 1 can of chopped tomatoes
- 1 pc. carrot
- 2 tsp tomato purée
- Salt & pepper
- Powdered paprika
- Vegetable stock

Spaghetti Bolognese made from yellow courgettes

Peel the onion and carrot, and cut into small cubes with the Livingston Slice & Dice. Then sauté in a little olive oil in a pan.

Add the tomato purée to the pan and fry briefly. Then deglaze with a little vegetable stock.

Add the minced meat and fry well. Add the can of tomatoes and simmer on a low heat. Season with salt and pepper.

Wash the courgettes for the spaghetti, and cut into shape with the Livingston Slice & Dice. When the sauce is ready, blanch the noodles briefly in boiling water.

To serve, place the pasta on a plate and pour over sauce.



Cutting inserts: ● ● ●

Ingredients: Serves 4

- 2 pcs. large courgette
- 4 pcs. red and yellow peppers
- 1 pc. onion
- 2 fresh cloves of garlic
- 6 pcs. tomatoes
- 2 tbsp olive oil
- 2 tbsp tomato purée
- 2 tbsp freshly cut basil
- Salt & pepper
- 12 lasagne sheets
- 350 g grated mozzarella



Healthy vegetable lasagne

Clean and wash the courgettes, and cut them into thin slices with the Livingston Slice & Dice. Clean, wash, halve and core the peppers, and cut into thin strips with the Livingston Slice & Dice. Peel the onion, halve and cut into thin strips. Then peel the garlic and finely chop. Wash the tomatoes, cut off the part where the stalk joined, and dice the tomatoes with the Livingston Slice & Dice.

Heat some oil in a pan and fry the onions with the garlic in a glaze-like sauce. Briefly fry the courgette slices and pepper strips. Add the tomato purée, mix, add the tomatoes, and simmer gently for around 10 minutes. Remove from heat and season with basil, salt and pepper.

Preheat the oven to 180°C at upper and lower heat. Brush a lasagne dish with oil. Line the bottom of the dish with a layer of lasagne sheets, spread the vegetable sauce on top, and sprinkle with cheese. Cover with lasagne sheets, cover again with vegetable sauce and cheese, and continue until all ingredients are used up. Cover the final layer of lasagne sheets with the remainder of the cheese, and bake the lasagne in the oven for around 35 minutes until golden brown.

Cutting inserts: ●

Ingredients: Serves 4

- 2 bunches of basil
- 2 tbsp pine nuts
- 70 g parmesan or pecorino (hard cheese from sheep's milk)
- 2 cloves of garlic
- 150 ml high quality olive oil
- 500 g sweet potatoes

Sweet potato spaghetti with pesto and parmesan

Roast the pine nuts in a frying pan without any oil. Strip the basil leaves, wash, shake dry and chop. Peel the garlic clove and chop it. Grate the parmesan.

Either grind the pine nuts, basil, garlic and parmesan with a pestle, or purée with a blender. Gradually add the oil until the pesto has reached the desired consistency. Peel the sweet potato and cut into spaghetti with the Livingston Slice & Dice. Sauté the sweet potato spaghetti in a pan with oil for about 5 minutes. Season with salt and pepper. Serve the pesto over the warm spaghetti.

Tip! The homemade pesto will last around two to three weeks in the fridge.



Cutting inserts: ●

Ingredients: Serves 4

- 250 g rice
- 5 pcs. courgette
- 3 pcs. pepper
- 1 pc. leek

Teriyaki Sauce:

- 6 tbsp soy sauce
- 6 tbsp mirin
- 2 tbsp sake
- 2 pcs. finely cut garlic cloves
- 1 tsp ginger, cut into small pieces
- 2 tsp sesame oil
- 3 tbsp sugar



Delicious wok vegetables with teriyaki sauce and rice

Prepare the rice according to the instructions on the packaging. Wash the vegetables and remove the core of the pepper. Cut the prepared vegetables into spaghetti with the Livingston Slice & Dice. To prepare the sauce, add sugar to a saucepan, add the soy sauce, mirin and sake and cook until the sugar has melted, stirring constantly. Once the sauce has thickened slightly, stir in the garlic, ginger and sesame oil. Sauté the vegetable spaghetti for about 5 minutes and then add the teriyaki sauce. Place the rice on the plate and put the vegetables on top.

Tip! Teriyaki sauce can also be bought in a well-stocked supermarket or Chinese speciality store.

Cutting inserts: ●●

Ingredients: Serves 4

- 60 ml oil, or c. 70 g lard
- A dash of vinegar
- 1 l clear beef soup
- 4 cloves of garlic
- 1 tbsp tomato purée
- 750 g onion
- 60 g sweet paprika powder
- 1 kg minced meat
- Salt
- Pepper
- Caraway
- Marjoram
- 500 g potatoes

Gorgeous goulash with potato cubes

Clean the meat and cut into chunks weighing approx. 50 g. Peel the onions and chop with the Livingston Slice & Dice. Roast the sliced onion in oil or lard until golden, stirring repeatedly. Add meat and sauté slightly. Reduce the heat, stir in the paprika and tomato purée, and immediately deglaze with a dash of vinegar. Add the already-prepared soup and bring to the boil. Season with salt, pepper, caraway, marjoram and crushed garlic. Cover the pot, leaving a small gap, and steam the meat gently on a low heat (takes around 1 1/2 hours). Season to taste. In the meantime, peel the potatoes and cut into cubes with the Livingston Slice & Dice. Boil the cubes in salted water for about 5 minutes.

Tip! To get the cubes nice and crispy, fry them briefly in a pan with oil.



Cutting inserts: ●

Ingredients: Serves 4

- 1 pk. Ready-made puff pastry (270 g)
- 450 g apples
- 1/2 lemon
- 100 g breadcrumbs
- 50 g butter
- 1 tsp cinnamon
- 100 g sugar
- 50 g raisins - according to taste
- 1 beaten egg, for basting
- Some icing sugar to sprinkle



Gorgeous homemade apple strudel

Preheat oven to 200 degrees.

Slice the apples with the Livingston Slice & Dice and sprinkle with the juice of half a lemon. Lightly roast the breadcrumbs in a pan with the butter. After this, mix with the grated apple, cinnamon and sugar. If you wish, also add in the raisins.

Prepare the puff pastry as described on the packaging, roll it out, and evenly spread the apple-breadcrumb mixture in the centre of the dough.

Brush the ends of the dough with the whisked egg and give it the typical swirling shape.

Afterwards, prick the strudel with a fork and shape it further.

Baste the whole strudel with the egg again.

Bake in a pre-heated oven for about 30 minutes on a lower rack until golden.

After baking, sprinkle with icing sugar.

Tip! Best served with a scoop of vanilla ice cream or cream.

Cutting inserts: ●●

Ingredients: Serves 4

- 150 g dried borlotti (or other) beans
- 250 g potatoes
- 150 g carrots
- 150 g leek
- 150 g celery
- 250 g tomatoes
- 150 g thin noodles
- 1 pinch of grated parmesan
- 1 pinch of salt and pepper
- 1 l vegetable stock
- 2 pcs. onion
- 2 l water

Italian minestrone

Soak the beans overnight in cold water (12 hours). Drain using a sieve.

Bring 2 litres of water to boil in a large saucepan. Peel the onions and cut into small pieces.

Add the beans and onions to the boiling water. (Do not add salt to the water, otherwise the beans will not soften). Simmer for around 40 minutes on a low flame.

Meanwhile, clean the carrots and slice them using the Livingston Slice & Dice. Wash and halve or quarter the celery and cut into pieces with the Livingston Slice & Dice. Wash the leek and cut into pieces the same size as the celery. Add the vegetables to the pot after 40 minutes. Allow to simmer for approx. 10 minutes. Peel the potatoes and dice them with the Livingston Slice & Dice. Peel the tomatoes, quarter them, remove the stem and seeds, and cut the flesh into small cubes. After 10 minutes, put the potatoes, the tomatoes and the noodles in the pot.

Now add salt and pepper and the vegetable stock. Simmer for another 12 minutes until the noodles are „al dente“. Put the soup into dishes to serve.

Tip! Sprinkle the soup with some parmesan before serving.



Cutting inserts: ●

Ingredients: Serves 4

- 4 pcs. potatoes, boiled
- 1 pc. onion
- 1 garlic clove
- 1 bunch of soup vegetables
- 2 tbsp rapeseed oil
- 1 tsp marjoram, dried and rubbed
- 1 pinch ground caraway
- 2 tbsp plain flour
- 1 l vegetable soup
- 150 ml cream
- Salt & black pepper
- Bacon cubes as desired



Potato soup with fried bacon croutons

Peel potatoes, onions, cloves of garlic and soup vegetables, and dice finely with the Livingston Slice & Dice. Heat the rapeseed oil in a large saucepan and sauté everything in it. Season with marjoram, caraway, salt and pepper, dust with flour and briefly cook. Add vegetable soup and cream and simmer for 20 minutes.

Before mixing, remove some vegetables to use as garnish. Purée the soup with a blender, so that the vegetables are finely puréed. Fry the bacon cubes in a pan until crispy. Place the soup in a dish, and garnish with the diced vegetables and bacon.

Cutting inserts: ● ● ●

Ingredients: Serves 4

- 1 kg potatoes
- Lard or oil
- Salt

Potato fries with a twist

Wash the potatoes, peel and cut into the desired shape with the Livingston Slice & Dice. Dab dry with a kitchen towel.

Heat lard or oil in a pot or fryer and fry the potato slices for approx. 5-10 minutes, until they have the desired tan.

Dry the potato slices on kitchen towel and season with salt.

Serve with the sauce of your choice.

Tip: Mexican tomato salsa

Wash and dry the cherry tomatoes, peel the onions and dice them both with the Livingston Slice & Dice. Peel the garlic, remove the chillis, chop everything finely and mix with the tomatoes. Mix with the salt, pepper and oil. Stir in and cover. Refrigerate for at least 2 hours.



Cutting inserts: ●

Ingredients: Serves 4

- ½ kg cherry tomatoes
- 2 pcs. red onion
- 2 cloves of garlic
- 2 pcs. chilli peppers
- Salt, pepper, oil