

Full Review of the Kenwood Cooking Chef (My Opinion & Exclusive Promo Code)

Préparation : 0 min • Cuisson : 0 min

Préparation

1. Promo code: ILETAITUNGATEAU / 3 free accessories with the purchase of a Cooking Chef / Affiliate link.
2. A few weeks ago, I was lucky enough to receive the brand new Cooking Chef robot from Kenwood.
3. This is a multifunction pastry robot, but not only that; indeed, it allows cooking directly in its bowl (induction cooking), heating preparations, whisking, mixing, kneading.
4. a significantly improved pastry robot thanks to its induction cooking.
5. Another detail that is not minor, it also allows weighing directly in the bowl, very convenient for adding ingredients gradually during preparation.
6. Obviously, the Cooking Chef also allows you to whip up a whipped cream or prepare a simple sweet dough for a tart.
7. When I received it, I immediately wanted to test the chocolate tempering function to make Easter chocolates; it is a seeding tempering, which only takes a few minutes and allows you to have chocolate ready to be molded for making moldings, bars, chocolate candies, coating.
8. The tempering is part of the basic recipes included "in" the robot, in white, milk, or dark version, with other pastry preparations (brownies, biscuits, cookies, cakes, brioches.
9.) but also many savory preparations (pizzas, quiches, risottos, pasta, fish or meat recipes, vegetarian recipes, breads.
10.).
11. This already allows a wide choice to start and get a good grip on the robot before adding your own recipes.
12. And of course, in "manual" mode, the robot can be used to make a huge number of recipes, such as the custard tart : no longer need a saucepan, the robot takes care of the pastry cream (and of course the sweet dough as well), you just have to roll out the dough and bake it to enjoy In addition to the robot itself, Kenwood offers a wide range of compatible accessories that further expand the possible preparations: ice cream maker, juicer, pasta roller, ravioli maker, blender, juicer, and many more!
13. Functionality-wise, the robot operates via wifi, connecting with a phone application that allows you to add recipes even though there are already a number of them included in the robot.
14. I've only had it for a few days, but so far I can say I'm very happy with it: this robot is very versatile, allows cooking and not just baking (unlike my Chef Titanium I bought in 2017 and only use for pastry), it's not very noisy nor too bulky despite a large bowl of over liters.

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