

Cuisinart®

INSTRUCTION
AND RECIPE
BOOKLET



Cuisinart Core Custom® Accessories
4.5-Cup Small Work Bowl Accessory

MFP-WB4

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

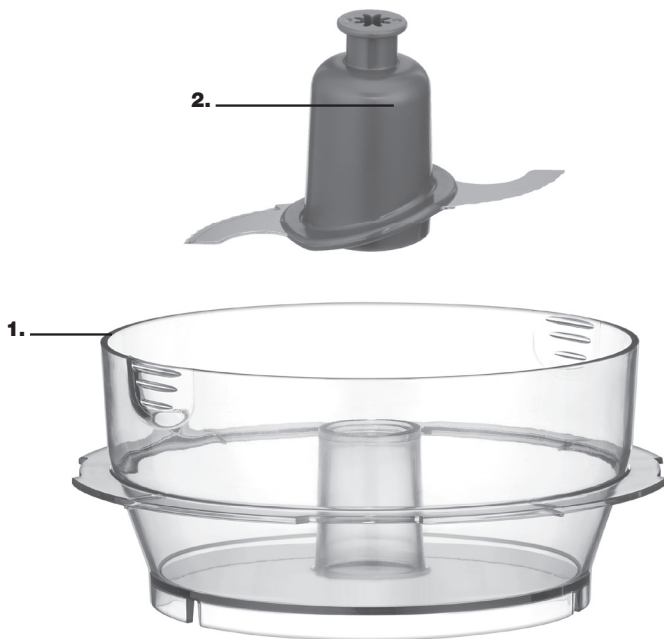
CONTENTS

Parts.....	3
Assembly	4
Cleaning, Storage and Maintenance	4
For Your Safety.....	4
Small Work Bowl Guide	4
Warranty Information.....	5
Recipes	6–10

Note: This attachment is intended for Cuisinart Food Processors of Model FP-110 series, FP-130 series and FP-145 series.

PARTS

1. 4.5-Cup Small Work Bowl
2. Small Chopping/Mixing Blade



ASSEMBLY INSTRUCTIONS

Assembling the 4.5-Cup Small Work Bowl in the Large Work Bowl

BEFORE FIRST USE

Before using the small work bowl for the first time, wash all the parts (see Cleaning, Storage and Maintenance instructions on this page).

The two nested work bowls offer versatile food processing options and save you time by minimizing cleanup. Use the small work bowl when processing smaller quantities, keeping the large work bowl clean. Optimize efficiency when making recipes that require multiple bowls, by starting with the smaller work bowl. For example, prepare a crumb topping in the small work bowl before mixing batter for a cake in the large work bowl. Or emulsify dressing before shredding broccoli, carrots and cabbage for vegetable slaw. Chopping certain foods may scratch or cloud the work bowl; this will not affect the functionality of your work bowl.



1. Place the food processor base on a dry, level countertop with the controls facing toward you. Do not plug the unit in until it is fully assembled.
2. Place the large work bowl on the base and use the handle to turn the bowl clockwise to lock it into place.
3. Place the stem adapter onto the shaft, then lower the small work bowl over the adapter and into the large bowl. Put your fingers in the recesses of the small work bowl and place it in position. Add the small chopping/mixing blade to bowl and then add the work bowl lid.

CLEANING, STORAGE AND MAINTENANCE

- Keep the chopping/mixing blade out of reach of children.
- The small work bowl and chopping/mixing blade are dishwasher safe, and we recommend washing them in the dishwasher on the **top rack only**. Due to intense water heat, washing on the bottom rack may cause damage over time. Be sure to unload the dishwasher carefully wherever you have placed sharp blades.

FOR YOUR SAFETY

Handle and store the chopping/mixing blade carefully. The cutting edges are very sharp.

SMALL WORK BOWL GUIDE

Food	Capacity	Comments
Chopped fruits, vegetables, or cheese	3 cups	Cut into even pieces, no more than 1 to 1½ inches in size.
Puréed fruits, vegetables, or cheese	3 cups cooked (yields 1½ cups puréed)	Cut items into 2-inch pieces. Cooked vegetables or fruits should be fork tender prior to puréeing. Some liquid may be needed to achieve a smooth consistency.
Chopped or puréed fish, meat, or seafood	¼ pound	Cut food into 1-inch pieces prior to chopping or puréeing. Cold meat/fish chops more evenly than when warm.
Thin liquid (e.g., dressings, soups, some sauces)	2 cups	
Nuts for nut butter	1½ cups	Pulse prior to processing on Low. Add liquid, such as oil or water, to make a smooth nut butter.

WARRANTY

Limited 18-Month Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart Core Custom® Accessories 4.5-Cup Small Work Bowl Accessory for the Cuisinart Core Custom® Food Processor Series that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart Core Custom® Accessories 4.5-Cup Small Work Bowl Accessory for the Cuisinart Core Custom® Food Processor Series will be free of defects in materials and workmanship under normal home use for 18 months from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart Core Custom® Accessories 4.5-Cup Small Work Bowl Accessory for the Cuisinart Core Custom® Food Processor Series should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please fill out the product inquiry form at www.cuisinart.com/customer-care/product-assistance/product-inquiry/. Or call our Consumer Service Center toll-free at **1-800-726-0190** to speak with a representative.

Your Cuisinart Core Custom® Accessories 4.5-Cup Small Work Bowl Accessory for the Cuisinart Core Custom® Food Processor Series has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

Recipe Booklet

Chunky Guacamole.....	6
Pineapple-Habanero Salsa.....	7
Lemon-Herb Hummus.....	8
Basil Pesto.....	9
Apple Crisp.....	10

Chunky Guacamole

When you only want a small amount of a dip or sauce, the small work bowl is your best friend. Here, we quickly prep a fresh guacamole that can be served alongside tortilla chips, or topped on tacos or quesadillas.

Yield: about 1 $\frac{1}{3}$ cups

INGREDIENTS

1	small garlic clove, peeled	2	ripe avocados, halved and pitted
$\frac{1}{2}$	jalapeño, seeded, cut into 1-inch pieces	2	tablespoons fresh lime juice
1	green onion, cut into 1-inch pieces	$\frac{3}{4}$	teaspoon kosher salt
1	tablespoon fresh cilantro leaves, stems discarded		

INSTRUCTIONS

1. Put the garlic, jalapeño, green onion, and cilantro into the small work bowl. Pulse to roughly but evenly chop, about 8 to 10 pulses.
2. Scrape down the sides of the bowl. Scoop out the flesh of the avocados in pieces and put directly into the work bowl; add the lime juice and salt. Pulse until desired consistency is achieved.

Nutritional information per serving (1/3 cup):

Calories 118 (74% from fat) • carb. 7g • pro. 1g • fat 10g • sat. fat 1g • chol. 0mg • sod. 434mg • calc. 13mg • fiber 5g

Pineapple-Habanero Salsa

Salsas are very dependent on flavorful ingredients, and pineapples can be very sweet or not so sweet. Habanero chiles can be quite hot, so go light at first. Adjust seasoning after letting the salsa sit for a little bit and drain it if it produces too much liquid while processing.

Yield: about 1½ cups

INGREDIENTS

1	small garlic clove, peeled	1	cup grape tomatoes
¼	habanero chile, seeded and quartered (or substitute ½ jalapeño)	⅔	cup pineapple, cut into 1-inch pieces
1	scallion, cut into ½-inch pieces	½	teaspoon kosher salt
1	tablespoon packed cilantro leaves	1	Pinch freshly ground black pepper
			teaspoon fresh lime juice

INSTRUCTIONS

1. Put the garlic, habanero, scallion, and cilantro into the small work bowl. Run on High to finely chop.
2. Add the grape tomatoes, pineapple, salt, pepper, and lime juice. Pulse to chop to desired consistency.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (¼ cup):

Calories 23 (4% from fat) • carb. 1g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 37mg • calc. 2mg • fiber 0g

Lemon-Herb Hummus

Using the small work bowl to prepare the hummus keeps the larger work bowl clean to prep veggies. Slice up some carrots, peppers, cucumbers, and zucchini to serve alongside this brightly flavored dip.

Yield: about 1²/₃ cups

INGREDIENTS

1	small garlic clove	¾ to 1	teaspoon kosher salt (to taste)
2	tablespoons fresh parsley, leaves only	¼	teaspoon ground cumin
1	can (15.5 ounces) chickpeas, rinsed and drained	½	cup water
¼	cup tahini		Extra virgin olive oil for finishing
¼	cup fresh lemon juice		Pinch za'atar (optional) for finishing

INSTRUCTIONS

1. Put the garlic and parsley into the small work bowl. Run on High to finely chop. Add remaining ingredients except for the water to the work bowl. Pulse to start processing ingredients and then run on High while adding the water through the feed tube until smooth.
2. Taste and adjust seasoning as desired. To serve, drizzle with olive oil and sprinkle with za'atar (if using).

Nutritional information per serving (2 tablespoons):

Calories 67 (35% from fat) • carb. 8g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 158mg • calc. 40mg • fiber 2g

Basil Pesto

The obvious choice would be to toss with a fresh bowl of pasta, but pesto is very versatile. Spread in place of sauce on a pizza, or roll with some cheese into a homemade bread dough. Bonus: Both the pizza dough and bread dough can be mixed and kneaded in the large work bowl while keeping the small work bowl clean for pesto prep.

Yield: about $\frac{2}{3}$ cup

INGREDIENTS

1	ounce Parmigiano Reggiano, cut into $\frac{1}{2}$ -inch cubes	$\frac{1}{4}$	teaspoon kosher salt
1	garlic clove, peeled	$\frac{1}{2}$	cup extra virgin olive oil, plus more as needed
$\frac{1}{4}$	cup pine nuts, lightly toasted		Water, optional if a thinner sauce is desired
2	cups tightly packed fresh basil leaves		

INSTRUCTIONS

1. Put the cheese into the small work bowl. Pulse about 5 times to break up and then process on High for about 1 minute to finely chop. Add the garlic, pine nuts, basil, and salt to the bowl. Pulse again to break up ingredients evenly. With the machine running on Low, pour the olive oil through the small feed tube until pesto is emulsified. Add additional oil or water if a thinner consistency is desired.
2. Taste and adjust seasoning as desired.

Nutritional information per serving (1 tablespoon):

Calories 111 (92% from fat) • carb. 1g • pro. 2g • fat 12g • sat. fat 2g • chol. 2mg • sod. 152mg • calc. 85mg • fiber 0g

Apple Crisp

This is your no-frills autumn dessert that can be prepared and baked in under an hour. Use the small work bowl to prepare the topping and the larger work bowl to slice the apples. Any type of apple will do, but we like to use a mix of tart and sweet varieties.

Yield: about 6 to 8 servings

INGREDIENTS

Topping:

- 1 cup rolled oats (not quick cooking)
- 1/3 cup unbleached, all-purpose flour
- 2/3 cup packed light brown sugar
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon ground cinnamon
- Pinch ground ginger
- 6 tablespoons unsalted butter, cold and cubed

Filling:

- 2 pounds apples (5 to 6 medium), peeled, cored, and cut to fit the feed tube
 - 1 tablespoon fresh lemon juice
 - 1/3 cup granulated sugar
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon pure vanilla extract
 - Pinch fine sea salt
-

INSTRUCTIONS

1. Preheat oven to 375°F with rack in the middle position.
2. Put all of the topping ingredients except for the butter in the small work bowl. Pulse to combine, about 4 to 6 pulses. Add the butter and pulse until butter is in small pieces, about 5 to 6 pulses. Remove bowl and reserve.
3. Insert the medium slicing disc into the large bowl. Slice the apples on High and then put into a 9-inch square baking pan. Sprinkle the lemon juice evenly over the apples and then add the remaining ingredients. Gently toss to evenly coat the apples.
4. Cover the apple mixture with the reserved prepared topping. Transfer pan to the preheated oven and cook until filling is bubbling and the top is browned and crispy, about 40 to 45 minutes.
5. Allow to cool for 5 minutes prior to serving.

Nutritional information per serving (based on 8 servings):

Calories 375 (28% from fat) • carb. 66g • pro. 3g • fat 12g • sat. fat 7g • chol. 30mg • sod. 122mg • calc. 12mg • fiber 4g

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