

Miele

Baking – Roasting – Cooking

The cookbook



Dear connoisseurs,

Memorable moments and lively conversations happen when we meet over a meal. Food is the thing that connects us, whether it's a special occasion or simply the evening meal.

Your new Miele speed oven offers you precisely this potential: as a true allrounder, you can use it to prepare quick and healthy everyday meals and also culinary menus of the highest quality.

This book is designed to be a genuine aid in the kitchen. Every day, knowledge, curiosity, routine and the unexpected all converge in our Miele test kitchen. We have condensed our experience, passion and pleasure of experimenting with food into this cookbook by creating recipes that are as imaginative as they are successful. You can also get more recipes and inspiration in our Miele@mobile App.

If you have any questions or comments, please give us a call on the number shown at the back of this book.

Happy cooking from

Your Miele Test Kitchen Team

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Before you start, we have prepared some tips on how to use this cookbook.

For every Automatic programme there is a matching recipe, which facilitates your introduction to using your Miele speed oven.

In many Automatic programmes you can fine tune the cooking result to your tastes - the degree of browning for bread and baked goods and the degree of doneness for meat.

To simplify terminology, your speed oven will hereafter be referred to as an oven.

About Automatic programmes

- Automatic programmes are not available on all models. Even if the appropriate Automatic programme is not available, you can still make all the recipes. To do this, you can use manual settings. Any differences will be outlined in the preparation text.
- At the end of every recipe with an Automatic programme, the path for selecting the Automatic programme is shown under setting details.
- The median programme duration is always shown for Automatic programmes and is set at the factory. With many programmes the actual duration depends, however, on the selected degree of doneness. Select this prior to the start of the Automatic programme.

About this book

About ingredients

- If a comma (,) comes after an ingredient, the subsequent text will describe the food. In most cases the food comes with such a description when purchased: e.g. Eggs, Size M; Milk, 3.5% fat.
- If a vertical line (|) is shown after a single ingredient, the description refers to how the food is handled or processed, which is generally carried out by the person doing the cooking. This processing step will then not be mentioned in the preparation text:
E.g. Cheese, aromatic | grated;
Onions | finely diced; Milk, 3.5% fat | lukewarm.
- In the case of meat, if no other description is available, the weight of the meat is given.
- For fruit and vegetables, the weight refers to a peeled, non-pitted condition.
- Fruit and vegetables should always be cleaned/washed or, if necessary, peeled. This processing step is not repeated in the preparation text.

Features of individual oven models

- If your oven does not have the Conventional Heat function, select the Fan Plus function.
- If your oven does not have the “Prove yeast dough” special application, instead select the Fan Plus function and a temperature of 35 °C. Cover the dough, as described in the recipe, with a damp cloth.

About the settings

- Temperatures and durations: temperature and duration ranges are given. Generally select the lower setting and then visually check the food or use a food probe to determine if the duration needs to be extended.
- Shelf levels: the shelf levels which trays and racks are placed on are numbered from bottom to top.
- Cooking containers: depending on function, the cooking containers used must be microwave safe and heat resistant. Please follow the instructions given in the operating and installation instructions about suitable cooking containers.

Overview of functions

Functions which do not use microwave energy

Fan Plus

For baking and roasting. You can cook on several shelf levels at the same time. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with “Conventional Heat”.

Conventional Heat

For baking and roasting traditional recipes, cooking soufflés and cooking at low temperatures. If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change the cooking duration.

Intensive Bake

For baking cakes with a moist topping which require a crisp base. This function is not suitable for baking thin items or for roasting as the baked items and roasting juices will become too dark.

Auto Roast

For roasting. During the searing phase the oven automatically heats up to a high temperature to seal the meat. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected cooking temperature. The meat will be browned perfectly on the outside and the cooking process can continue to the end without needing to change functions.

Bottom Heat

Use this function towards the end of cooking to brown the base of the food.

Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes. The whole of the top heat/grill element will get hot and glow red.

Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with the Grill function.

Eco Fan Heat

Suitable for small amounts, e.g. frozen pizzas, bake-off rolls, biscuits and for meat dishes and roasts. You can save up to 30% energy compared to cooking with a standard oven function as long as the door is kept shut during cooking.

Microwave function

For defrosting, reheating or cooking. Cooking durations are shorter than when using a cooktop or oven. Food can generally be cooked with little or no liquid or cooking oil. The more moisture in the food, the faster the cooking or reheating process as the microwaves act on the water molecules in the food from all sides.

Combination functions

By combining conventional oven functions with the microwave function you can make time savings of up to 30%.

MW + Fan Plus

For rapid reheating and cooking of food, browning it at the same time. This combination function saves the most time and energy.

MW + Auto Roast

This is used for searing at a high temperature and continued cooking at a lower temperature. By automatically heating up to a high initial temperature, the food achieves an excellent level of browning. As soon as this temperature has been reached, the oven temperature automatically drops back down to the pre-selected temperature for continued roasting. The microwave function switches on at the same time to reduce the cooking duration.

MW + Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes. The use of the grill creates an appetising crispy top. The food is heated from all sides thanks to the microwave.

MW + Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces. Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with the Microwave + Grill function.

Overview of functions

Practical tips

Food	Quantity/Weight	Power level [W]	Duration [min]	Notes
Melting butter/ margarine	100 g	450	1–2	Do not cover
Melting chocolate	100 g	450	2–3	Do not cover, stir halfway through melting
Dissolving gelatine	1 packet + 3 tbsp. water	450	00:15–00:20	Do not cover, stir halfway through dissolving
Preparing flan topping/jelly glaze	1 packet + 250 ml liquid	450	4–5	Do not cover, stir halfway through heating
Proving yeast dough	Starter dough with 100 g flour	80	5–7	Cover and leave to prove
	Dough with 500 g flour	80	8–10	Cover and leave to prove
Blanching almonds	100 g	850	1–2	Cover and heat with a little water
Making popcorn	1 tbsp. (20 g) popcorn	850	5–7	Place popcorn in a 1 l container, cover and cook, sprinkle with icing sugar after cooking
Making microwave popcorn	Approx. 100 g		Max. 4	Do not leave unattended
Tempering citrus fruits	150 g	150	1–2	Place on a plate, do not cover
Chocolate marshmallows	20 g	600	00:15–00:20	Place on a plate, do not cover
Decrystallising honey	500 g	150	2–3	Heat uncovered in jar, stir halfway through heating
Steeping oil for salad dressing	125 ml	150	1–2	Heat uncovered on gentle heat

The information given in this chart is intended only as a guide.

Overview of functions

Food	Quantity/Weight	Power level [W]	Duration [min]	Notes
Cooking bacon	100 g	850	2–3	Place on kitchen paper, do not cover
Marinating meat	1000 g	150	15–20	Marinate in a covered container, turning halfway through, then cook
Softening ice cream	500 g	150	2	Place open container in the appliance
Soaking dried fruit	250 g	80	20	Add a little water, do not cover
Making porridge	250 ml milk + 4 tbsp. porridge oats	850 + 150	2–3 + 2–3	Heat the milk in a covered bowl, stir in the oats and continue cooking
Skinning tomatoes	3 tomatoes	450	7–8	Cut a cross into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes can get very hot.
Bread rolls	2 rolls			Place on the rack. Do not cover, turn halfway through
Defrosting		150	1–2	
Baking		Grill setting 3	3–4	
Making custard royale	150 g from 2 eggs, 4 tbsp. cream, salt and grated nutmeg	450	3–4	Beat together the eggs, cream, salt and nutmeg. Cover and cook
Making strawberry jam	300 g strawberries 300 g jam sugar	850	7–9	Mix the fruit and sugar, cover and cook

The information given in this chart is intended only as a guide.

General notes

Auto switch-off

Your oven contains intelligent electronics which provide the greatest of user convenience. The oven switches off automatically when the cooking duration has elapsed.

Timer

By entering a specific cooking duration, a “Finish at” or a “Start at” time, you can control cooking processes in advance and have the oven switch off or switch on and off automatically.

Cooking durations

The duration required for cooking can be set in advance. The heating will switch off automatically once this duration has elapsed. If you have selected the “Pre-heat” function, the cooking duration only begins once the selected temperature has been reached and the food has been placed in the oven.

Pre-heating

It is only necessary to pre-heat the oven in a few instances. Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase. If pre-heating is necessary, instructions to do so will usually be given in the settings charts for the recipe. Pre-heat the oven when cooking:

- cakes and biscuits with a short baking time (up to 30 minutes)
- dark bread dough
- beef sirloin joints and fillet

Booster

You can use the Booster function to get your oven interior up to the required temperature as quickly as possible. If you selected a temperature above 100 °C and the Booster function is switched on, the top heat/grill element, ring heating element and fan will all switch on at the same time. This will rapidly accelerate the heating-up time.

Crisp function

Select the Crisp function function for items which are supposed to be crispy. Moisture reduction in the oven leaves chips, pizza, quiche etc. crispy. Even the skin of poultry becomes crispy, while the meat remains juicy. The Crisp function function can be used with every oven function and can be switched on when needed.

User programmes

You can create and save up to 20 of your own programmes and give them individual names. You can combine up to 10 cooking stages to achieve the perfect result for your favourite recipe, or make everyday cooking easier by saving frequently used settings. In each cooking stage you can select settings such as function, temperature and duration or core temperature.

Food probe

The food probe enables precise temperature controlled roasting. Tips for correctly using the food probe:

- Make sure that the metal tip is inserted as deeply as possible into the centre of the thickest part of the meat.
- If the piece of meat is too small or too thin, a raw potato can be put over the exposed part of the food probe.
- The tip of the food probe must not touch any bone, tendons or layers of fat.
- For poultry, the food probe should be inserted into the thickest part of the breast.
- During the cooking process an estimated duration appears in the display, which is adjusted until the end of the process.
- If you are cooking several pieces of meat together, the food probe should be inserted into the largest piece of meat.

General notes

Special applications

Depending on model, your oven has a number of Special applications. The following is a list of these.

Defrost

For the gentle defrosting of frozen food. The temperature can be set between 25 °C and 50 °C. The frozen food is defrosted evenly and completely.

Reheat

For heating up food. You can select from different categories of food. The oven uses this selection, as well as the weight entered, to determine the ideal setting. Any other handling such as turning or stirring the food is also determined and shown in the display.

Prove yeast dough

For the reliable and easy proving of yeast dough. The temperature can be set between 30 °C and 50 °C. Allow the dough to prove until it has doubled in size.

Low temp. cooking

For gentle cooking of especially tender meat. The low temperature and particularly long cooking duration leave the meat perfectly cooked and incomparably tender.

Sabbath programme

The Sabbath programme is for religious observance. Select the Sabbath programme and then select the oven function and temperature. The programme will only start after the door is opened and closed:

A quick guide to cooking

Term	Explanation
Boned	Fish or meat from which bones have been removed.
Ready to cook	Food that has been trimmed/cleaned but not yet prepared. It is used, for example, for meat where the fat and sinew has already been removed, fish where the scales and skin have been removed, or fruit and vegetables that have been washed and peeled/cored/deseeded.

Quantities and weights

tsp. = teaspoon

tbsp. = tablespoon

g = gram

kg = kilogram

ml = millilitre

Pinch

1 teaspoon is equal to approx.

- 3 g baking powder
- 5 g salt/sugar/vanilla sugar
- 5 g flour
- 5 ml liquid

1 tablespoon is equal to approx.

- 10 g flour / cornflour / breadcrumbs
- 10 g butter
- 15 g caster sugar
- 20 ml liquid
- 10 g mustard

Fresh yeast to dry yeast conversion: divide amount by 3.

- For example: 21 g of fresh yeast = 7 g dry yeast.

Miele accessories

Accessories

With our large selection of accessories we can help you to achieve the best cooking results possible. Each component in its size and function is specially suited to Miele ovens and is rigorously tested according to Miele standards. All products can be purchased online from the Miele website or from Miele directly.

PerfectClean

Cleaning has never been easier: thanks to the unique PerfectClean enamel surface of the oven interior, fresh soiling can be removed with minimal effort.

This special technology is also used on Miele baking trays, making the use of baking paper redundant. Bread and biscuits do not stick, and slide off the trays with ease.

The high quality scratch resistant surface even enables pizza, cakes etc. to be cut directly on the tray. After use everything can simply be wiped clean.

Round baking tray

The round baking tray is suitable for all foods that have a round shape, such as pizza, quiche and tarts.

The PerfectClean enamel surface makes additional greasing or the use of baking paper redundant. The round baking tray can also be purchased with perforations to ensure the optimum utilisation of Moisture Plus.

Miele Gourmet oven dish

The Miele Gourmet oven dish was developed for the optimum combination of a cooktop and a built-in appliance.

The Gourmet oven dish has a non-stick coating and is suitable for preparing braised dishes, meat, soups, sauces, casseroles and even sweet dishes. Suitable lids are also available.

Glass tray

The glass tray is suitable for all functions in the speed oven. Use the glass tray for all applications which solely use the microwave function. Furthermore, it can be used in combination with the rack for gentle roasting or low temperature cooking of meat, as well as for baking tray-baked cakes.

Care products

With regular cleaning and care of your oven you will ensure reliable functioning and years of enjoyment with your appliance. Original Miele care products are best suited to Miele ovens. These products can be purchased online from the Miele website or from Miele directly.

Miele oven cleaner

The Miele oven cleaner distinguishes itself through its grease removing properties and its ease of use. Its gel-like consistency means it also sticks to the walls of the oven. Its special formula enables effortless cleaning with short soaking times and without needing to heat up the oven.

Cakes

Truly scrumptious

Cakes and tortes are as essential a part of a nice morning coffee or a cosy afternoon tea as a beautifully set table and stimulating discussions. If you want to spoil your guests and yourself with delicious homemade treats, your only problem will be to choose from among the wealth of different recipes. Do you like it fruity? Or creamy? Or crispy? And because sweet things are food for the soul, everyone will want another slice.

Apple sponge

Preparation time: 95 minutes

Serves 12

For the topping

500 g apples, sharp

1 tbsp. lemon juice

For the dough

150 g butter | softened

150 g caster sugar

1 ½ tsp. vanilla sugar

3 medium eggs

150 g plain white flour

½ tsp. baking powder

For the cake tin

1 tsp. butter

For dusting

1 tbsp. icing sugar

Accessories

Springform cake tin, Ø 26 cm

Rack

Fine sieve

Preparation

Peel and quarter the apples. Starting on the curved side, cut 1 cm thick slices, mix with lemon juice and place to one side.

Grease the springform tin.

Cream together the butter, sugar and vanilla sugar in approx. 2 minutes. Fold in each egg for half a minute.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven.

Sift the baking powder and flour together and beat into the creamed mixture.

Spoon evenly into the greased springform cake tin. Press the apples gently into the cake mix with the curved side up.

Place the springform tin in the oven and bake until golden.

Leave to cool in the tin for 10 minutes. Then release the sides of the tin and leave the cake to cool on the rack. Dust with icing sugar.

Settings

Automatic programme

Cakes | Apple sponge

Programme duration:

approx. 62 minutes

Manual

Oven functions: Conventional Heat

Temperature: 165–175 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 50–60 minutes

Shelf level: 1

Useful tip

Instead of dusting with icing sugar, you can spread some slightly warm apricot jam over the top.

Cakes

Apple pie

Preparation time: 140 minutes

Serves 12

For the dough

200 g butter | softened

100 g caster sugar

3 tsp. vanilla sugar

1 medium egg

350 g plain white flour

1 tsp. baking powder

A pinch of salt

For the topping

1.25 kg apples

50 g raisins

½ tbsp. Calvados

½ tbsp. lemon juice

½ tsp. ground cinnamon

50 g caster sugar

For the cake tin

1 tsp. butter

For glazing

100 g icing sugar

1 tbsp. water | warm

Accessories

Springform cake tin, Ø 26 cm

Cling film

Rack

Preparation

Cream together the butter, sugar, vanilla sugar and egg for the dough. Sift in the flour, baking powder and salt and knead. Chill the dough for 60 minutes.

Peel and slice the apples into wedges. Mix with the raisins, Calvados, lemon juice and cinnamon.

Grease the springform tin.

Divide the dough into 3 pieces. Roll out the first piece of dough on the base of the springform tin. Assemble the springform tin. Make a long roll out of the second piece of dough and press around the side of the tin about 4 cm high. Pierce the base several times with a fork. Place the third portion of the dough between 2 layers of cling film and roll it out to the size of the springform tin.

Fold the sugar into the apples and distribute them evenly over the base. Remove the third piece of dough from the cling film and place over the apples, pressing the edges together to seal.

Place the springform tin on the rack inside the oven and bake.

Leave to cool in the tin for 10 minutes. Turn out onto the rack and leave to cool.

Stir the icing sugar into the water and spread over the pie.

Settings

Automatic programme

Cakes | Apple pie

Programme duration:

approx. 70 minutes

Manual

Oven functions: Intensive Bake

Temperature: 150–160 °C

Pre-heat: Off

Crisp function: Off

Duration: 70–80 minutes

Shelf level: 1

Belgian sponge cake

Preparation time: 80 minutes

Serves 12

Ingredients

4 medium eggs

250 g butter

250 g caster sugar

1 tsp. salt

250 g plain white flour

3 tsp. baking powder

100 g chocolate drops

1 tsp. ground cinnamon

For the cake tin

1 tsp. butter

Accessories

Springform cake tin, Ø 26 cm

Rack

Preparation

Separate the egg whites from the yolks. Beat the butter, sugar, salt and egg yolks until creamy.

Beat the egg whites until stiff. Carefully fold half of the egg white mixture into the sugar and egg yolk mixture. Sift the flour and baking powder together and stir into the mixture. Fold in the remaining egg white mixture.

Then fold in the chocolate drops and cinnamon.

Grease the springform tin and pour in the mixture.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Manual:

Adjust settings according to cooking stage 2.

Place the springform tin on the rack and place in the oven. Bake until golden.

Settings

Automatic programme

Cakes | Belgian sponge cake

Programme duration:

approx. 60 minutes

Manual

Cooking stage 1

Oven functions: Conventional Heat

Temperature: 190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Temperature: 150–180 °C

Duration: 60–65 minutes

Shelf level: 1

Useful tip

For a more intense taste, substitute 50 g of the sugar with 50 g honey. Dried fruits, chopped nuts or vanilla essence can be added to the mixture according to taste.

Cakes

Deep sponge base

Preparation time: 75 minutes

Serves 12

For the dough

4 medium eggs

2 tbsp. water | hot

175 g caster sugar

200 g plain white flour

1 tsp. baking powder

For the cake tin

1 tsp. butter

Accessories

Fine sieve

Springform cake tin, Ø 26 cm

Baking paper

Rack

Preparation

Separate the egg whites from the yolks. Beat the egg whites with the water until stiff. Slowly add the sugar, beating after each addition. Whisk and then fold in the egg yolks.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven.

Stir the baking powder into the flour, sift over the egg mixture, and then gently fold into the egg mixture with a large egg whisk.

Grease the base of the springform tin and line with baking paper. Pour the mixture into the springform tin and level with a spoon or spatula.

Place in the oven and bake until golden.

Allow the cake to cool in the tin for approx. 10 minutes after baking. Turn out onto the rack and leave to cool. Cut horizontally through the cake twice to make 3 layers.

Spread over the prepared filling.

Settings

Automatic programme

Cakes | Sponge base

Programme duration:

approx. 38 minutes

Manual

Oven functions: Conventional Heat

Temperature: 170–180 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 25–35 minutes

Shelf level: 1

Useful tip

To make a chocolate sponge, add 2-3 teaspoons of cocoa powder to the flour mixture.

Cakes

Sponge base filling

Preparation time: 30 minutes

For quark and cream filling

500 g quark, 20% fat
100 g caster sugar
100 ml milk, 3.5% fat
1 ½ tsp. vanilla sugar
1 lemon | juice only
6 gelatine leaves
500 g cream

For dusting

1 tbsp. icing sugar

For cappuccino filling

100 g dark chocolate
500 g cream
6 gelatine leaves
80 ml espresso
80 ml coffee liqueur
3 tsp. vanilla sugar
1 tbsp. cocoa powder

For dusting

1 tbsp. cocoa powder

Accessories

Serving plate
Fine sieve

Preparation for quark and cream filling

Mix together the quark, sugar, milk, vanilla sugar and lemon juice. Soak the gelatine in cold water. Squeeze the gelatine, then dissolve it in the microwave or in a pan on the cooktop on a low heat.

Stir a portion of the quark mixture into the gelatine.

Stir this mixture into the remaining quark mixture and place in the refrigerator to chill. Whip the cream until stiff and fold into the quark mixture.

Place one layer of cake on a serving platter and spread half of the quark mixture over it. Top it with another layer of the cake. Add the other half of the mixture, then top it with the final piece of the cake.

Place in the refrigerator to chill. Dust with icing sugar before serving.

Preparation for cappuccino filling

Melt the chocolate for the cappuccino filling. Whip the cream until stiff and set a small portion aside to spread on the top layer. Soak the gelatine in cold water. Squeeze the gelatine, then dissolve it in the microwave or in a pan on the cooktop on a low heat. Leave to cool slightly.

Stir half the espresso and half the coffee liqueur into the gelatine and add to the whipped cream.

Divide the coffee and cream mixture in half. Stir the vanilla sugar into one half and the chocolate and cocoa into the other half.

Place one layer of cake on a serving platter and drizzle with a little coffee liqueur and espresso, and spread the chocolate cream over this. Top with the second layer of cake, drizzle with the remaining liqueur and espresso and spread this with the vanilla cream. Place the third layer on top, coat it with the cream you set aside and dust with cocoa powder.

Useful tip

For a fruity variation, add some grated lemon zest and 300 g drained mandarin segments or apricot pieces.

Cakes

Swiss roll

Preparation time: 55 minutes

Serves 16

For the dough

150 g caster sugar
1 tsp. vanilla sugar
A pinch of salt
100 g plain white flour
55 g cornflour
1 tsp. baking powder
3 medium eggs
1 ½ tbsp. water | hot

For the glass tray

1 tsp. butter

Accessories

Fine sieve
Baking paper
Glass tray
Paper towelling

Preparation

Mix the sugar, vanilla sugar and salt in a bowl. Mix the flour, cornflour and baking powder in another bowl.

Start the Automatic programme or pre-heat the oven.

Separate the egg whites from the yolks. Beat the egg whites with the hot water until stiff. Slowly mix in the sugar mixture and then stir. Slowly beat in the egg yolks.

Sift the flour mixture over the egg mixture. Then fold under with a large whisk.

Grease the glass tray and line with baking paper. Add the mixture and spread evenly.

Place the mixture in the oven and bake.

To roll up the cake, place it on damp paper towelling immediately after baking, remove the baking paper and roll up. Leave to cool.

Unroll it, spread with the prepared filling and roll it up again.

Settings

Automatic programme

Cakes | Swiss roll

Programme duration:

approx. 28 minutes

Manual

Oven functions: Conventional Heat

Temperature: 170–180 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 15–25 minutes

Shelf level: 2

Useful tip

To make a dark chocolate Swiss roll sponge, replace 20 g of the flour with 20 g cocoa powder.

Cakes

Swiss roll fillings

Preparation time: 30 minutes

For advocaat and cream filling

2 gelatine leaves
125 ml advocaat
400 g cream

For cranberry and cream filling

400 g cream
2 ½ tsp. vanilla sugar
200 g cranberries (from a jar)

For mango and cream filling

2 mangoes, ripe (300 g each)
½ orange, untreated | zest only | grated
100 g caster sugar
2 oranges | juice only (100 ml each)
1 ½ tbsp. lime juice
6 gelatine leaves
400 g cream

For sprinkling

1 tbsp. icing sugar

Accessories

Serving plate
Fine sieve

Preparation for advocaat and cream filling

Soak the gelatine in cold water. Squeeze the gelatine, then dissolve it in the microwave or in a pan on the cooktop on a low heat. Leave to cool slightly.

Stir a portion of the advocaat into the gelatine. Add to the remaining advocaat and fold in. Place in the refrigerator to thicken.

Whip the cream until stiff. Once the advocaat has thickened a little, carefully fold in the cream. Leave to thicken in the refrigerator for 30 minutes.

Then spread the mixture over the cake. Roll up from the long side and leave to chill until it is ready to eat.

Dust with icing sugar shortly before serving.

Preparation for the cranberry and cream filling

Whip the cream and vanilla sugar together until stiff.

Spread the cranberries over the cake. Then spread the cream over the top. Roll up from the long side and leave to chill until it is ready to eat.

Dust with icing sugar shortly before serving.

Preparation for mango and cream filling

Purée the mangoes with the orange zest, sugar, and orange and lime juice.

Soak the gelatine in cold water. Squeeze the gelatine, then dissolve it in the microwave or in a pan on the cooktop on a low heat. Leave to cool slightly. Mix some of the mango purée into the gelatine, add to the remaining mango purée and fold under. Place in the refrigerator to thicken.

Whip the cream until stiff. Once the mango mixture has thickened a little, carefully fold in the cream. Leave to thicken in the refrigerator for 30 minutes.

Then spread the mixture over the cake. Roll up from the long side and leave to chill until it is ready to eat.

Dust with icing sugar shortly before serving.

Cakes

Yeast butter cake

Preparation time: 95 minutes

Serves 16

For the dough

42 g fresh yeast
160 ml milk, 3.5% fat | lukewarm
400 g plain white flour
40 g caster sugar
A pinch of salt
40 g butter
1 medium egg

For the topping

80 g butter | softened
1 ½ tsp. vanilla sugar
100 g caster sugar
80 g flaked almonds

For the glass tray

1 tbsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the milk to dissolve it. Knead the remaining ingredients for about 3–4 minutes to a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove using the settings indicated for proving phase 1.

Grease the glass tray. Knead the dough briefly and roll out on the glass tray. Cover with a damp cloth and prove according to the settings in proving phase 2.

For the topping, mix together the butter, vanilla sugar and half the sugar. Make little indentations in the dough with your fingers. Pour the butter and sugar

mixture into the indentations. Spread the remaining sugar and the flaked almonds over the dough.

Automatic programme:

Start the Automatic programme and place the cake in the oven.

Manual:

Leave to prove at room temperature for 10 minutes. Then place in the oven and bake until golden.

Settings for proving yeast dough

Proving phases 1 and 2

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 20 minutes for each phase

Automatic programme for baking yeast butter cake

Cakes | Yeast butter cake

Programme duration:
approx. 34 minutes

Manual

Oven functions: Conventional Heat

Temperature: 175–185 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20–30 minutes

Shelf level: 1

Orange and yoghurt syrup cake

Preparation time: 60 minutes

Serves 10

For the dough

4 medium eggs

250 g butter | softened

250 g caster sugar

1 orange, untreated | zest only | grated

180 g fine semolina

150 g plain white flour

3 tsp. bicarbonate of soda

250 g Greek style natural yoghurt

For the topping

5 oranges | just the juice (450 ml)

250 g caster sugar

Accessories

Springform cake tin, Ø 24 cm

Glass tray

Wooden skewer

Preparation

Separate the egg whites from the yolks. Cream together the butter, sugar and orange zest. Stir in the egg yolks one by one. Mix together the flour, semolina and bicarbonate of soda. Stir into the rest of the mixture together with the yoghurt.

Whisk the egg white until stiff and carefully fold into the mixture. Pour the mixture into the springform tin. Place the springform tin on the rack inside the oven and bake.

To make the syrup, bring the orange juice and sugar to the boil in a saucepan, then simmer for approx. 5 minutes on a low heat until the orange juice thickens.

Prick the cake several times with a wooden skewer while still warm. Spread the glaze evenly over the top.

Settings

Automatic programme

Cakes | Orange & yoghurt syrup cake

Programme duration:

approx. 40 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 150 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 40 minutes

Shelf level: 1

Useful tip

Once the cake has cooled, serve it with whipped cream.

Cakes

Cheesecake

Preparation time: 160 minutes

Serves 12

For the dough

150 g plain white flour
2 tsp. baking powder
80 g caster sugar
1 medium egg | just the yolk
80 g butter

For the topping

2 medium eggs
1 medium egg | just the white
200 g caster sugar
1 ½ tsp. vanilla sugar
34 g custard powder
1 tsp. lemon extract or butter-vanilla
flavouring
1 kg low-fat quark

For the cake tin

1 tsp. butter

Accessories

Springform cake tin, Ø 26 cm

Rack

Preparation

Sift together the flour, baking powder and sugar. Add the rest of the ingredients and quickly knead to form a smooth dough. Chill for approximately 60 minutes.

Grease the springform tin.

Roll out two thirds of the dough on the base of the springform tin. Assemble the springform tin. Make the rest of the dough into a long roll and press it around the edge of the tin so that it is around 2 cm high.

To make the topping, stir together all the ingredients. Pour the mixture onto the base, levelling it with a spoon.

Place the springform tin on the rack in the oven. Bake.

Setting

Oven functions: Intensive Bake

Temperature: 150–160 °C

Pre-heat: Off

Crisp function: Off

Duration: 90–100 minutes

Shelf level: 1

Marble cake

Preparation time: 80 minutes

Serves 18

For the dough

250 g butter | softened

200 g caster sugar

1 ½ tsp. vanilla sugar

4 medium eggs

200 g sour cream

400 g plain white flour

5 tsp. baking powder

A pinch of salt

3 tbsp. cocoa powder

For the ring tin

1 tsp. butter

Accessories

Ring tin, Ø 26 cm

Rack

Preparation

Cream together the butter, sugar and vanilla sugar. Add the eggs one by one, stirring for ½ minute each time. Add the sour cream. Sift together the flour, baking powder and salt. Then fold into the other ingredients.

Grease the ring tin and spoon in half of the mixture.

Fold the cocoa powder into the other half of the mixture. Pour the dark mixture over the light mixture. Swirl a fork through the mixture to give a marbled effect.

Place the ring tin on the rack in the oven and bake.

Leave the cake in the tin for 10 minutes after baking. Turn out onto the rack and leave to cool.

Settings

Automatic programme

Cakes | Marble cake

Programme duration:

approx. 60 minutes

Manual

Oven functions: Fan Plus

Temperature: 150–160 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 45–55 minutes

Shelf level: 1

Cakes

Ginger and plum pudding

Preparation time: 50 minutes

Serves 10

For the topping

6 plums | cut into eighths
2 pieces preserved stem ginger | cut into small chunks
1 tbsp. syrup from the preserved stem ginger

For the caramel sauce

150 g brown sugar
60 g butter
150 g cream

For the dough

175 g plain white flour
2 tsp. baking powder
150 g butter
125 g brown sugar
2 large eggs
1 tbsp. milk, 3.5% fat
½ tbsp. ground ginger
½ tsp. mixed spice

For the dish

1 tsp. butter

Accessories

Microwave safe flan dish, Ø 25 cm
Baking paper
Rack

Preparation

To make the caramel sauce, place the sugar, butter and cream in a saucepan, bring to the boil and simmer for a further 2 minutes. Pour into a bowl and leave to cool.

Grease the flan dish and line with baking paper. Spread 4 tbsp. of the caramel sauce over the base and arrange the plums, stem ginger and syrup evenly on top.

To make the cake mixture, sift the flour with the baking powder. Cream the butter and sugar, alternately folding in the eggs, flour, milk and spices.

Spread the mixture over the plums, levelling it with a spoon.

Automatic programme:

Place the flan dish on the rack in the oven and bake.

Manual:

Place the flan dish on the rack in the oven and bake using the settings indicated for cooking stages 1 to 3.

Turn the cake out while still warm and pour over the rest of the caramel sauce.

Settings

Automatic programme

Cakes | Ginger and plum pudding

Programme duration:

approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 170 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 170 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 15 minutes

Shelf level: 1

Cooking stage 3

Temperature: 170 °C

Power level: 150 W

Duration: 10 minutes

Useful tip

Mixed spice consists of 4 tsp. coriander, 4 tsp. cinnamon, 1 tsp. allspice, 4 tsp. nutmeg, 2 tsp. ginger and 1 tsp. cloves. Alternatively, you can use a gingerbread spice mix instead.

Cakes

Sand cake

Preparation time: 100 minutes

Serves 18

For the dough

250 g butter | softened

250 g caster sugar

1 ½ tsp. vanilla sugar

4 medium eggs

1 tbsp. rum

200 g plain white flour

100 g cornflour

2 tsp. baking powder

A pinch of salt

For the loaf tin

1 tsp. butter

1 tbsp. breadcrumbs

Accessories

Loaf tin, 30 cm long

Rack

Preparation

Grease the tin and sprinkle with breadcrumbs.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven.

Beat the butter with the sugar and vanilla sugar until fluffy. Fold in the eggs and rum one after another.

Mix together the flour, cornflour, baking powder and salt. Then fold into the other ingredients.

Fill the loaf tin with the mixture and place it lengthways on the rack in the oven. Bake.

Leave the cake in the tin for 10 minutes after baking. Turn out onto the rack and leave to cool.

Settings

Automatic programme

Cakes | Sand cake

Programme duration:

approx. 85 minutes

Manual

Oven functions: Conventional Heat

Temperature: 155–165 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 60–70 minutes

Shelf level: 1

Fruit streusel cake

Preparation time: 150 minutes

Serves 16

For the dough

42 g fresh yeast
150 ml milk, 3.5% fat | lukewarm
450 g plain white flour
50 g caster sugar
90 g butter | softened
1 medium egg

For the topping

1.25 kg apples

For the streusel

240 g plain white flour
150 g caster sugar
3 tsp. vanilla sugar
1 tsp. cinnamon
150 g butter | softened

For the glass tray

1 tbsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the milk to dissolve it. Add to the flour, sugar, butter and egg, and knead to a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove the dough using the indicated settings.

Peel and core the apples and slice them into wedges.

Grease the glass tray.

Knead the dough briefly and roll out on the glass tray. Spread the apples evenly across the dough. Mix together the flour, sugar, vanilla sugar and cinnamon. Then knead in the butter to create a streusel mix. Scatter this over the apples.

Place the cake in the oven and prove the dough using the settings indicated for proving phase 2. Then bake the cake until golden brown.

Settings for proving yeast dough

Proving phases 1 and 2
Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Automatic programme for baking cake

Cakes | Fruit streusel cake
Programme duration:
approx. 30 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 170–180 °C

Power level: 150 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2

Useful tip

Instead of the apples, try using 1 kg stoned plums or cherries.

Cakes

Lemon drizzle loaf

Preparation time: 50 minutes

Serves 16

For the cake

225 g butter | softened

225 g caster sugar

4 medium eggs

225 g plain white flour

2 tsp. baking powder

2 lemons, untreated | zest only | grated

For the topping

2 lemons | just the juice

90 g caster sugar

For the dish

1 tsp. butter

Accessories

Glass baking dish, 25 cm long

Baking paper

Glass tray

Wooden skewer

Preparation

Grease the baking dish and line with baking paper.

Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Beat the butter and caster sugar until creamy. Gradually beat in the eggs.

Sift together the flour and baking powder and fold into the egg mixture together with the lemon zest.

Pour the mixture into the baking dish and level with a spoon.

Automatic programme:

Place the baking dish on the glass tray in the oven. Bake.

Manual:

Place the baking dish on the glass tray in the oven. Bake using the settings indicated for cooking stages 2 and 3.

While the cake is baking, mix the lemon juice and caster sugar together to form a thick glaze.

Prick the cake several times with a wooden skewer while still warm and brush with the lemon drizzle topping.

Leave to cool in the glass dish.

Settings

Automatic programme

Cakes | Lemon drizzle loaf

Programme duration:

approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 160 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Shelf level: 1

Cooking stage 3

Temperature: 160 °C

Power level: 150 W

Duration: 10 minutes

Baking

Melt-in-your-mouth treats

From muffins and biscuits through to cream puffs, everyone will want to get their hands on these tasty morsels. As they say, “good things come in small packages”. Both young and old will enjoy munching on these miniature delights.

Biscuits

Preparation time: 135 minutes
Makes 70 biscuits (2 glass trays)

For the biscuits

250 g plain white flour
½ tsp. baking powder
80 g caster sugar
1 ½ tsp. vanilla sugar
½ tsp. rum essence
3 tsp. water
120 g butter | softened

For the glass tray

1 tsp. butter

Accessories

Rolling pin
Biscuit cutters
Glass tray

Preparation

Mix together the flour, baking powder, sugar and vanilla sugar. Add the rest of the ingredients and quickly knead to form a smooth dough. Chill for at least 60 minutes.

Grease the glass tray. Roll out the dough to a thickness of approx. 3 mm, cut out the biscuits and place them on the glass tray.

Place the biscuits in the oven and bake.

Settings

Automatic programme

Cookies/ Muffins | Biscuits
Programme duration: approx. 5 minutes

Manual

Oven functions: Fan Plus
Temperature: 140–150 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 25–35 minutes
Shelf level: 2

Useful tip

The quantities for the ingredients are for 2 glass trays. For 1 glass tray, halve the quantities or bake the biscuits one batch after the other.

Baking

Blueberry muffins

Preparation time: 50 minutes

Makes 12

Ingredients

225 g plain white flour
110 g caster sugar
2 ½ tsp. baking powder
1 ½ tsp. vanilla sugar
A pinch of salt
1 tbsp. honey
2 medium eggs
100 ml buttermilk
60 g butter | softened
250 g blueberries
1 tbsp. plain white flour

Accessories

12-cup muffin tin with cup Ø 5 cm
12 paper cases, Ø 5 cm
Rack

Preparation

Mix together the flour, sugar, baking powder, vanilla sugar and salt. Add the honey, eggs, buttermilk and butter, and stir briefly.

Mix together the blueberries and flour and carefully fold into the mixture.

Line the muffin tin with the paper cases. Using 2 tablespoons, distribute the mixture evenly between the muffin cases.

Place the muffin tin on the rack in the oven and bake.

Settings

Automatic programme

Cookies/ Muffins | Blueberry muffins

Programme duration:

approx. 35 minutes

Manual

Oven functions: Conventional Heat

Temperature: 160–170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 1

Useful tip

Highbush blueberries are best. Use frozen blueberries straight from the freezer without defrosting them.

Almond macaroons

Preparation time: 35 minutes
Makes 30 biscuits (2 glass trays)

Ingredients

300 g whole almonds, shelled,
blanched
600 g caster sugar
A pinch of salt
4 medium eggs | just the white

Accessories

Glass tray
Baking paper
Piping bag with plain nozzle

Preparation

Blitz the almonds in batches in a food processor, adding approximately one third of the sugar.

Mix together the almonds, the remaining sugar, the salt and enough egg white to create a paste.

Line the glass tray with baking paper. Using a piping bag, pipe little balls of the mixture onto the glass tray.

Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Moisten the back of a spoon and use it to spread out the macaroons.

Automatic programme:

Place the almond macaroons in the oven and bake until golden brown.

Manual:

Place the almond macaroons inside the oven and bake using the settings indicated for cooking stages 2 and 3.

Allow the macaroons to cool, then remove them from the baking paper.

Settings

Automatic programme

Cookies/ Muffins | Almond macaroons
Programme duration:
approx. 17 minutes

Manual

Cooking stage 1
Oven functions: Fan Plus
Temperature: 200 °C
Booster: On
Pre-heat: On
Crisp function: Off

Cooking stage 2
Temperature: 190 °C
Duration: 12 minutes
Shelf level: 2

Cooking stage 3
Temperature: 180 °C
Duration: 1–7 minutes

Baking

Drop cookies

Preparation time: 35 minutes

Makes 50 biscuits (2 glass trays)

For the dough

160 g butter | softened

50 g brown sugar

50 g icing sugar

1 ½ tsp. vanilla sugar

A pinch of salt

200 g plain white flour

1 medium egg | just the white

For the glass tray

1 tsp. butter

Accessories

Piping bag

Star nozzle, 9 mm

Glass tray

Preparation

Beat butter until creamy. Add the sugar, icing sugar, vanilla sugar and salt and beat until soft. Then fold in the flour, followed by the egg white.

Grease the glass tray. Put the dough in a piping bag and pipe it onto the glass tray in strips measuring approx. 5–6 cm in length.

Place the drop cookies in the oven and bake until golden.

Settings

Automatic programme

Cookies/ Muffins | Drop cookies

Programme duration:

approx. 25 minutes

Manual

Oven functions: Fan Plus

Temperature: 150–160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20–30 minutes

Shelf level: 2

Useful tip

The quantities for the ingredients are for 2 glass trays. For 1 glass tray, halve the quantities or bake the biscuits one batch after the other.

Vanilla biscuits

Preparation time: 110 minutes
Makes 90 biscuits (2 glass trays)

For the dough

280 g plain white flour
210 g butter | softened
70 g caster sugar
100 g ground almonds

For dusting

70 g vanilla sugar

For the glass tray

1 tbsp. butter

Accessories

Glass tray

Preparation

Knead together the flour, butter, sugar and almonds to a smooth dough. Chill the dough for approximately 30 minutes.

Grease the glass tray. Break the dough into small pieces weighing approx. 7 g each. Roll the pieces and then shape them into crescents, placing them on the glass tray.

Place the vanilla biscuits in the oven and bake until pale yellow.

Dust with vanilla sugar while still warm.

Settings

Automatic programme

Cookies/ Muffins | Vanilla biscuits
Programme duration:
approx. 30 minutes

Manual

Oven functions: Fan Plus
Temperature: 140–150 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 25–35 minutes
Shelf level: 2

Baking

Walnut muffins

Preparation time: 95 minutes

Makes 12

Ingredients

80 g raisins

40 ml rum

120 g butter | softened

120 g caster sugar

1 ½ tsp. vanilla sugar

2 medium eggs

140 g plain white flour

1 tsp. baking powder

120 g walnuts | roughly chopped

Accessories

12-cup muffin tin with cup Ø 5 cm

Paper cases, Ø 5 cm

Rack

Preparation

Drizzle the rum over the raisins and leave for approx. 30 minutes.

Beat butter until creamy. Gradually mix in the sugar, vanilla sugar and eggs. Sift together the flour and baking powder and fold in. Stir in the walnuts. Finally, add the rum and raisins.

Line the muffin tin with the paper cases. Distribute the mixture evenly between the muffin cases.

Place the muffin tin on the rack in the oven and bake.

Settings

Automatic programme

Cookies/ Muffins | Walnut muffins

Programme duration:

approx. 40 minutes

Manual

Oven functions: Fan Plus

Temperature: 150–160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2

A crispy crust with a light and soft centre

Freshly baked bread still warm from the oven is one of the easiest things to make. Whether enjoyed as a weekend breakfast treat with lashings of butter and jam, or as a hearty snack after a hard day's work, bread is loved by (almost) everyone.

Bread

Baguettes

Preparation time: 100 minutes
Makes two loaves, 10 slices each

For the dough

21 g fresh yeast
270 ml water | cold
500 g plain white flour
2 tsp. salt
½ tsp. caster sugar
1 tbsp. butter | softened

For glazing

½ tbsp. water

For the glass tray

1 tsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, salt, sugar and butter and knead for 6–7 minutes until you have a smooth dough.

Form the dough into a ball, cover with a damp cloth and place in the oven. Prove the dough using the settings indicated for proving phase 1.

Grease the glass tray. Divide the dough in half. Shape each half into a baguette measuring 35 cm in length and then place the baguettes lengthways across the glass tray. Make several diagonal cuts about 1 cm deep in the loaves. Cover with a damp cloth and prove using the settings indicated for proving phase 2.

Brush the dough with water. Place the baguettes in the oven and bake.

Settings for proving yeast dough

Proving phase 1
Special applications | Prove yeast dough

Temperature: 30 °C
Proving time: 30 minutes

Proving phase 2
Special applications | Prove yeast dough

Temperature: 30 °C
Proving time: 15 minutes

Automatic programme for baking bread

Bread | Baguettes
Programme duration:
approx. 30 minutes

Manual

Oven functions: Fan Plus
Temperature: 190–200 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 30–40 minutes
Shelf level: 2

Flat bread

Preparation time: 85 minutes

Makes 1 flat bread with 8 servings

For the dough

42 g fresh yeast

200 ml water | cold

375 g plain white flour

1 ½ tsp. salt

1 tbsp. olive oil

For glazing

Water

½ tbsp. olive oil

For sprinkling

½ tbsp. nigella seeds

For the glass tray

1 tsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, salt and oil and knead for 6–7 minutes until you have a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove the dough using the indicated settings.

Grease the glass tray. Roll the dough out flat to a diameter of approx. 25 cm and place it on the glass tray.

Brush with a thin layer of water, sprinkle on the nigella seeds and gently press them into the flat bread dough. Brush with olive oil.

Leave to prove at room temperature for another 10 minutes.

Automatic programme:

Start the Automatic programme and then place the bread dough in the oven.

Manual:

Place the bread dough in the oven and prove using the settings indicated for proving phase 2. Then bake the bread according to the settings.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Automatic programme for baking bread

Bread | Flat bread

Programme duration:
approx. 35 minutes

Manual

Oven functions: Conventional Heat

Temperature: 200–210 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 25–35 minutes

Shelf level: 1

Useful tip

Try kneading the following into the dough: 50 g roasted onions and 2 tsp. Herbes de Provence or 50 g chopped black olives, 1 tbsp. chopped pine nuts and 1 tsp. rosemary.

Bread

Plaited loaf

Preparation time: 140 minutes

Makes one 16-slice loaf

For the dough

42 g fresh yeast

150 ml milk, 3.5% fat | lukewarm

500 g plain white flour

70 g caster sugar

100 g butter

1 medium egg

1 tsp. lemon zest

2 pinches of salt

For glazing

1 tbsp. milk, 3.5% fat

For sprinkling

20 g flaked almonds

20 g crystal sugar

For the glass tray

1 tbsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the milk to dissolve it.

Add to the flour, sugar, butter, egg, lemon zest and salt and knead for 6–7 minutes until you have a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove using the settings indicated for proving phase 1.

Grease the glass tray. Divide the dough into 3 strands, each weighing 300 g and measuring 40 cm in length. Plait the 3 strands and place the dough on the glass tray.

Brush the plaited dough with milk and then sprinkle it with the almonds and crystal sugar.

Automatic programme:

Start the Automatic programme and then place the plaited dough inside the oven.

Manual:

Prove the dough using the settings indicated for proving phase 2. Then bake the loaf.

Settings for proving yeast dough

Proving phase 1

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 15 minutes

Automatic programme for baking

Bread | Plaited loaf

Programme duration: approx. 50 minutes

Manual

Oven functions: Fan Plus

Temperature: 160–170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 2

Useful tip

Knead 100 g of raisins into the dough according to taste.

Seeded loaf

Preparation time: 110 minutes

Makes one 25-slice loaf

For the dough

42 g fresh yeast

420 ml water | cold

400 g rye flour

200 g plain white flour

3 tsp. salt

1 tsp. honey

150 g liquid sourdough

20 g linseeds

50 g sunflower seeds

50 g sesame seeds

For sprinkling

1 tbsp. sesame seeds

1 tbsp. linseeds

1 tbsp. sunflower seeds

For glazing

1 tsp. water

For the loaf tin

1 tsp. butter

Accessories

Loaf tin, 30 cm long

Rack

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, salt, honey and sourdough and knead for 3–4 minutes until you have a soft dough.

Add the linseeds, sunflower seeds and sesame seeds and knead for another 1–2 minutes.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove using the settings indicated for proving phase 1.

Grease the loaf tin. Lightly knead the dough and transfer it to the loaf tin. Level the top with a wet rubber spatula, brush with water and sprinkle on the mixed seeds.

Place the bread in the oven. Prove using the settings indicated for proving phase 2. Then take the bread out of the oven. Start the Automatic programme or pre-heat the oven.

Place the bread in the oven and bake.

Once baked, remove the bread from the tin and leave to cool on a cooling rack.

Settings for proving yeast dough

Proving phase 1

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 10–15 minutes

Automatic programme for baking bread

Bread | Seeded loaf

Programme duration:

approx. 80 minutes

Manual

Oven functions: Conventional Heat

Temperature: 220 °C, 190 °C after 15 minutes

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 55–65 minutes

Shelf level: 1

Bread

White loaf (in loaf tin)

Preparation time: 140 minutes

Makes one 25-slice loaf

For the dough

21 g fresh yeast

290 ml water | cold

500 g plain white flour

2 tsp. salt

½ tsp. caster sugar

1 tbsp. butter

For glazing

Water

For the loaf tin

1 tsp. butter

Accessories

Loaf tin, 30 cm long

Rack

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, salt, sugar and butter and knead for 6–7 minutes until you have a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove using the settings indicated for proving phase 1.

Grease the loaf tin. Lightly knead the dough, shape into a roll measuring approx. 28 cm in length and place in the loaf tin. Score lengthways to a depth of approx. 1 cm.

Cover with a damp cloth and prove according to the settings in proving phase 2.

Brush the dough with water. Place the bread in the oven and bake according to the settings.

Once baked, remove the bread from the tin and leave to cool on a cooling rack.

Settings for proving yeast dough

Proving phase 1

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 15 minutes

Automatic programme for baking bread

Bread | White bread | Baking tin

Programme duration:
approx. 70 minutes

Manual

Oven functions: Conventional Heat

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 50–60 minutes

Shelf level: 1

White bread (free form)

Preparation time: 130 minutes

Makes one 20-slice loaf

For the dough

21 g fresh yeast

260 ml water | cold

500 g plain white flour

2 tsp. salt

½ tsp. caster sugar

1 tbsp. butter

For glazing

Water

For the glass tray

1 tsp. butter

Accessories

Glass tray

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, salt, sugar and butter and knead for 6–7 minutes until you have a smooth dough.

Form the dough into a ball, place in a bowl in the oven and cover with a damp cloth. Prove using the settings indicated for proving phase 1.

Grease the glass tray. Lightly knead the dough, shape it into a loaf measuring approx. 25 cm in length and place it lengthways across the glass tray. Score several times to a depth of 1 cm.

Cover with a damp cloth and prove according to the settings in proving phase 2.

Brush the dough with water. Place the bread in the oven and bake.

Settings for

proving yeast dough

Proving phase 1

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove yeast dough

Temperature: 30 °C

Proving time: 15 minutes

Automatic programme for baking bread

Bread | White bread | On tray

Programme duration:
approx. 45 minutes

Manual

Oven functions: Fan Plus

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 1

Bread

Ginger loaf

Preparation time: 120 minutes

Makes one 15-slice loaf

For the bread

25 g fresh yeast

100 ml milk, 3.5% fat | lukewarm

500 g plain white flour

A pinch of salt

90 g butter

2 medium eggs

1 ½ tbsp. ginger syrup

40 g preserved stem ginger | chopped

1 tsp. cinnamon

100 g crystal sugar

For the loaf tin

1 tbsp. butter

1 tbsp. caster sugar

Accessories

Loaf tin, 25 cm long

Rack

Preparation

Stir the yeast into the milk to dissolve it. Add to the flour, salt, butter, eggs and ginger syrup, and knead to a smooth dough. Shape the dough into a ball and leave it to prove in a bowl for 60 minutes at room temperature.

Grease the tin and sprinkle with sugar.

Knead the chopped ginger, cinnamon and crystal sugar into the dough. Shape the dough into a loaf, place it in the loaf tin and leave to prove for a further 15 minutes.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Sprinkle the crystal sugar over the bread dough.

Automatic programme:

Place the bread dough in the oven and bake until golden brown.

Manual:

Place the bread dough in the oven and bake until golden brown using the settings indicated for cooking stages 2 and 3.

Settings

Automatic programme

Bread | Sweet bread

Programme duration:

approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 1

Cooking stage 2

Temperature: 190 °C

Duration: 25 minutes

Cooking stage 3

Temperature: 170 °C

Duration: 5–10 minutes

The tastiest treats in the world!

Pizzas, tarts and pies are great favourites for all occasions – as a satisfying family meal, as part of a buffet or as a snack when playing a board game or watching TV. Whether it is the combination of mild flavoured pastry and a hearty filling, or the imaginative twist on traditional dishes, these savoury recipes will whet your appetite and inspire you to try other variations.

Pizza & Co.

Pizza (yeast dough)

Preparation time: 85 minutes

4 servings (glass tray) or 2 servings (baking tray)

For the dough (glass tray)

21 g fresh yeast
140 ml water | lukewarm
250 g plain white flour
1 tsp. caster sugar
1 tsp. salt
½ tsp. thyme, ground
1 tsp. oregano, ground
1 tsp. oil

For the topping (glass tray)

2 onions
1 clove of garlic
400 g tinned tomatoes, skinned and chopped
2 tbsp. tomato paste
1 tsp. caster sugar
1 tsp. oregano, ground
1 bay leaf
1 tsp. salt
Pepper
100 g mozzarella
100 g Gouda cheese, grated

For frying

½ tbsp. olive oil

For the dough (baking tray)

10 g fresh yeast
70 ml water | lukewarm
130 g plain white flour
½ tsp. caster sugar
½ tsp. salt
Dried thyme, ground
½ tsp. oregano, ground
1 tsp. oil

For the topping (baking tray)

1 onion
½ clove of garlic
200 g tinned tomatoes, skinned and chopped
1 tbsp. tomato paste
½ tsp. caster sugar
½ tsp. oregano, ground
½ bay leaf
½ tsp. salt
Pepper
60 g mozzarella
60 g Gouda cheese, grated

For frying

1 tsp. olive oil

For the tray

1 tsp. butter

Accessories

Glass tray or round baking tray with glass tray

Preparation

Stir the yeast into the water to dissolve it. Add to the flour, sugar, salt, thyme, oregano and oil and knead for 6–7 minutes until you have a smooth dough.

Shape the dough into a ball, place in a bowl and cover with a damp cloth. Leave to prove for 20 minutes at room temperature.

To make the topping, finely dice the onion(s) and garlic. Heat the oil in a pan. Sweat the onions and garlic until glassy. Add the tomatoes, tomato paste, sugar, oregano, bay leaf and salt.

Bring the sauce to the boil and simmer on a gentle heat for a few minutes.

Remove the bay leaf, season with salt and pepper to taste. Slice the mozzarella.

Grease the glass tray. Roll out the dough and place it on the glass tray or on the round baking tray. Cover with a damp cloth and leave to prove for 10 minutes at room temperature.

Spread the sauce over the dough, leaving a gap of approx. 1 cm all the way round the edge. Top with the mozzarella and sprinkle on the Gouda.

Start the Automatic programme or pre-heat the oven if necessary (only required if the pizza is on the baking tray). Place the pizza in the oven and bake.

Settings

Automatic programme

Pizza & Co. | Pizza | Yeast dough |
Glass tray/Round baking tray
Programme duration: 38 minutes

Manual

Round baking tray
Oven functions: Conventional Heat
Temperature: 210–220 °C
Power level: 150 W
Booster: On
Pre-heat: On
Crisp function: Off
Duration: 20–30 minutes
Shelf level: 1

Glass tray
Oven functions: MW + Fan Plus
Temperature: 160–170 °C
Power level: 80 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 25–35 minutes
Shelf level: 2

Useful tip

As an alternative, try topping the pizza with ham, salami, mushrooms, onions or tuna.

Pizza & Co.

Pizza (Quark dough)

Preparation time: 60 minutes

4 servings (glass tray) or 2 servings (baking tray)

For the dough (glass tray)

100 g quark, 20 % fat in dry matter

1 ½ tbsp. milk, 3.5% fat

1 ½ tbsp. oil

2 medium eggs | yolk only

1 tsp. salt

1 tsp. baking powder

200 g plain white flour

For the topping (glass tray)

2 onions

1 clove of garlic

400 g tinned tomatoes, skinned and chopped

2 tbsp. tomato paste

1 tsp. caster sugar

1 tsp. oregano, ground

1 bay leaf

1 tsp. salt

Pepper

100 g mozzarella

100 g Gouda cheese, grated

For frying

½ tbsp. olive oil

For the dough (baking tray)

50 g quark, 20% fat in dry matter

1 tbsp. milk, 3.5% fat

1 tbsp. oil

½ tsp. salt

1 medium egg | just the yolk

1 tsp. baking powder

110 g plain white flour

For the topping (baking tray)

1 onion

½ clove of garlic

200 g tinned tomatoes, skinned and chopped

1 tbsp. tomato paste

½ tsp. caster sugar

½ tsp. oregano, ground

½ bay leaf

½ tsp. salt

Pepper

60 g mozzarella

60 g Gouda cheese, grated

For frying

1 tsp. olive oil

For the dish

1 tsp. butter

Accessories

Glass tray or round baking tray with glass tray

Preparation

To make the topping, finely dice the onions and garlic. Heat the oil in a pan. Sweat the onions and garlic until glassy. Add the tomatoes, tomato paste, sugar, oregano, bay leaf and salt.

Bring the sauce to the boil and simmer on a gentle heat for a few minutes.

Remove the bay leaf. Season with salt and pepper to taste. Slice the mozzarella.

To make the dough, start by mixing together the quark, milk, oil, egg yolk and salt. Sift together the flour and baking powder. Mix half the amount into the dough. Then knead in the rest.

Grease the glass tray. Roll out the dough and place it on the glass tray or on the round baking tray.

Spread the sauce over the dough.

Leave a gap of approx. 1 cm all the way round the edge. Top with the mozzarella and sprinkle on the Gouda.

Start the Automatic programme or pre-heat the oven (only required if the pizza is on the baking tray). Place the pizza in the oven and bake.

Settings

Automatic programme

Pizza & Co. | Pizza | Quark dough |
Glass tray / Round baking tray
Programme duration: 45 minutes

Manual

Round baking tray
Oven functions: Conventional Heat
Temperature: 190–200 °C
Booster: On
Pre-heat: On
Crisp function: Off
Duration: 20–30 minutes
Shelf level: 2

Glass tray
Oven functions: Fan Plus
Temperature: 170–180 °C
Booster: On
Pre-heat: Off
Crisp function: Off
Duration: 25–35 minutes
Shelf level: 2

Useful tip

As an alternative, try topping the pizza with ham, salami, mushrooms, onions or tuna.

Pizza & Co.

Quiche Lorraine

Preparation time: 65 minutes

Serves 4

For the dough

125 g plain white flour

40 ml water

50 g butter

For the topping

25 g smoked streaky bacon

75 g bacon

100 g cooked ham

1 clove of garlic

25 g fresh parsley

100 g Gouda cheese, grated

100 g Emmental cheese, grated

For the topping

125 g cream

2 medium eggs

Nutmeg

Accessories

Baking dish, Ø 27 cm

Rack

Preparation

Knead the flour, butter and water together to form a smooth dough. Allow to rest in the refrigerator for 30 minutes.

To make the topping, dice the two types of bacon and the ham. Chop the clove of garlic and parsley. Sauté the streaky bacon in a non-stick pan. Add the other bacon and ham and continue cooking. Stir in the garlic and parsley and allow to cool.

To make the filling, mix together the cream, eggs and nutmeg.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven.

Roll out the dough and place it in the round baking dish. Pull up the edges. Spread the ham and bacon mixture over the dough and scatter cheese on top. Pour the filling over the top.

Place the quiche in the oven and bake.

Settings

Automatic programme

Pizza & Co. | Quiche Lorraine

Programme duration: 42 minutes

Manual

Oven functions: Conventional Heat

Temperature: 210–220 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 30–40 minutes

Shelf level: 1

Let's have meat!

Meat such as pork, beef, lamb and game are healthy components of anyone's diet, and add a wealth of variety and enjoyment to it. Poultry is particularly recommended for our well-being. Meat can be prepared and cooked in a range of different ways, and by using diverse seasonings and serving it up with interesting sauces and side dishes, it can constantly be presented in new guises – both exotic and traditional – and even unite cultures through its versatility.

Meat

Stuffed duck

Preparation time: 135 minutes

Serves 4

For the duck

1 duck (2 kg), ready to cook

1 tsp. salt

Pepper

1 tsp. thyme

For the stuffing

2 oranges | diced

1 apple | diced

1 onion | diced

½ tsp. salt

Pepper

1 tsp. thyme, ground

1 bay leaf

For the sauce

350 ml chicken stock

125 ml white wine

125 ml orange juice

1 tsp. cornflour

½ tbsp. water | cold

Salt

Pepper

Accessories

4 wooden skewers

Kitchen string

Glass oven dish

Food probe

Rack

Preparation

Season the duck with the salt, pepper and thyme.

To make the stuffing, mix together the diced orange, apple and onion. Season with the salt, pepper, thyme and bay leaf.

Fill the duck with the stuffing and seal it with the wooden skewers and kitchen string.

Place the duck, breast side up, in the glass oven dish. Insert the food probe. Place the glass oven dish on the rack and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the duck.

Manual:

Cook the duck according to the settings. After 30 minutes, pour over ¼ l of liquid and cook until done.

At the end of the cooking duration, remove the duck from the oven. Skim off any fat and pour the juices into a saucepan. Add the rest of the chicken stock, the white wine and the orange juice to make the sauce.

Stir the cornflour into the water and then add it to the sauce to aid thickening. Then bring to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Poultry | Duck

Programme duration:

approx. 110 minutes

Manual

Oven functions: MW + Auto Roast

Temperature: 170–180 °C

Power level: 80 W

Core temperature: 95 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 110–120 minutes

Shelf level: 1

Meat

Goose (without stuffing)

Preparation time: 100 minutes

Serves 4

Ingredients

1 goose (4.5 kg), ready to cook

2 tbsp. salt

500 ml vegetable stock

Accessories

Gourmet oven dish

Food probe

Glass tray

Preparation

Rub the goose inside and out with salt.

Place the goose, breast side up, in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the goose.

Manual:

Cook the goose. After 30 minutes, pour chicken stock over the bird. Baste with the juices every 30 minutes and cook until done.

Settings

Automatic programme

Meat | Poultry | Goose | Unstuffed

Programme duration:

approx. 85 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 160–170 °C

Power level: 80 W

Core temperature: 95 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 140–160 minutes

Shelf level: 1

Chicken

Preparation time: 75 minutes

Serves 2

Ingredients

1 chicken (1.2 kg), ready to cook

1 tbsp. oil

1 ½ tsp. salt

2 tsp. sweet paprika

1 tsp. curry powder

Accessories

Kitchen string

Food probe

Rack

Glass tray

Preparation

Mix the oil with the salt, paprika and curry powder; then coat the chicken with it.

Tie the legs together with kitchen string and put the chicken, breast side up, on the rack. Insert the food probe.

Place the rack on the glass tray and place in the oven with the legs of the bird pointing towards the oven door. Roast the chicken.

Settings

Automatic programme

Meat | Poultry | Chicken | Whole

Programme duration:

approx. 50 minutes

Manual

Oven functions: MW + Auto Roast

Temperature: 170–180 °C

Power level: 150 W

Core temperature: 85 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 40–50 minutes

Shelf level: 1

Meat

Chicken breast in mustard sauce

Preparation time: 30 minutes

Serves 4

Ingredients

250 g crème fraîche

1 clove of garlic | crushed

4 tbsp. sweet mustard

1 ½ tsp. salt

½ tsp. sage | ground

4 chicken breast fillets (200 g each),
ready to cook

Accessories

Glass oven dish with lid

Glass tray

Preparation

To make the sauce, mix together the crème fraîche, garlic, mustard, salt and sage.

Place the chicken breast fillets in the glass oven dish and spread the sauce over the top.

Place the covered glass oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the chicken breast fillets.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the sauce and turn the chicken breast fillets over. Cook the chicken breasts using the settings indicated for cooking stage 2.

Settings

Automatic programme

Meat | Poultry | Chicken in mustard sauce

Programme duration:
approx. 21 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 4 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 17 minutes

Useful tip

As an alternative, try using coarse grain mustard instead.

Spiced chicken and eggplant

Preparation time: 70 minutes + 4 hours for marinating

Serves 4

For the chicken breasts

4 chicken breast fillets, ready to cook

2 ½ tbsp. olive oil

2 cloves of garlic | finely chopped

10 g fresh root ginger | finely grated

1 ¼ tsp. cumin

1 tsp. turmeric

1 ¼ tsp. sweet paprika

1 onion | finely sliced

1 small eggplant | diced

2 ½ tbsp. honey

8 fresh dates | quartered

1 ½ tbsp. lemon juice

Salt

Pepper

125 g yoghurt, 3.5 % fat

For sprinkling

2½ tbsp. fresh parsley, finely chopped

Accessories

Glass tray

Microwave-safe ovenproof dish

Preparation

Halve the chicken breast fillets. Mix half of the oil with the garlic, ginger, cumin, turmeric and paprika. Add the chicken breasts and marinate in the fridge for at least 4 hours.

Place the onions, eggplant and the rest of the oil in an ovenproof dish.

Place the ovenproof dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the chicken breasts.

Manual:

Cook using the settings indicated for cooking stage 1. Add the honey, dates and chicken; stir and cook, uncovered, using the settings indicated for cooking stage 2.

Before serving, add half of the lemon juice. Season with salt and pepper to taste. Leave to stand for 5 minutes.

Mix the yoghurt with the rest of the lemon juice and pour over the chicken.

Garnish with the parsley.

Settings

Automatic programme

Meat | Poultry | Spiced chicken and eggplant

Programme duration:
approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 600 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan Grill

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Useful tip

Serve with couscous or rice.

Meat

Chicken thighs

Preparation time: 75 minutes

Serves 4

For the chicken thighs

1 tbsp. oil

1 ½ tsp. salt

Pepper

1 tsp. paprika

4 chicken thighs (200 g each), ready to cook

For the vegetables

2 tbsp. oil

1 red capsicum | coarsely cut into pieces of approximately equal size

1 yellow capsicum | coarsely cut into pieces of approximately equal size

1 eggplant | coarsely cut into pieces of approximately equal size

1 zucchini | coarsely cut into pieces of approximately equal size

2 red onions | coarsely diced

2 cloves of garlic | lightly crushed

2 sprigs of fresh rosemary

4 sprigs of fresh thyme

200 g cherry tomatoes | halved

200 ml tomato passata

100 ml vegetable stock

½ tsp. salt

Pepper

1 tsp. caster sugar

Paprika, hot

Accessories

Rack

Glass tray

Gourmet oven dish

Preparation

Mix together the oil, salt, pepper and paprika, then coat the chicken thighs with the mixture. Place the chicken thighs on the glass tray and place in the oven to cook.

To cook the vegetables, heat the oil in the Gourmet oven dish on the cooktop on a medium to high heat. Sauté the capsicum and eggplant for around 4 minutes, stirring frequently. Add the zucchini, onions and garlic and fry on a medium heat for around 5 minutes, stirring frequently.

Tie together the rosemary and thyme. Add the herbs, halved tomatoes, tomato passata and stock; and briefly bring to the boil on a medium to high heat. Simmer on a medium heat for approx. 15 minutes, stirring several times.

Season with salt, pepper, sugar and paprika to taste.

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken
thighs

Programme duration:
approx. 35 minutes

Manual

Oven functions: MW + Auto Roast

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2

Meat

Stuffed turkey

Preparation time: 200 minutes

Serves 8

For the stuffing

125 g raisins
1 tbsp. fortified wine (Madeira)
1 ½ tbsp. oil
3 onions | diced
100 g parboiled rice
150 ml water
½ tsp. salt
100 g pistachio nuts, shelled
Salt
Pepper
Curry powder
Garam masala

For the turkey

1 turkey (5 kg), ready to cook
1 tbsp. salt
2 tsp. pepper
500 ml chicken stock

For the sauce

250 ml water
150 g crème fraîche
2 tbsp. cornflour
1 tbsp. water | cold
Salt
Pepper

Accessories

6 wooden skewers
Kitchen string
Gourmet oven dish
Food probe
Glass tray

Preparation

To make the stuffing, drizzle the fortified wine over the raisins. Sauté the onions in oil. Add the rice, sauté briefly and deglaze with the water. Add the salt. Briefly bring to the boil and allow the rice to swell on a gentle heat. Add the pistachio nuts and steeped raisins and mix them in. Season with salt, pepper, curry powder and garam masala to taste.

Season the turkey with salt and pepper. Fill the turkey with the stuffing and seal it with the wooden skewers and kitchen string. If necessary, loosely tie the legs together. Place the turkey, breast side up, in the Gourmet oven dish and insert the food probe.

Place the Gourmet oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the turkey.

Manual:

Cook the turkey. After 30 minutes, pour the chicken stock over the bird. Baste with the juices every 30 minutes and cook until done.

Remove the turkey from the oven and dilute the juices with water. Add the crème fraîche. Stir the cornflour into the water and then add it to the sauce to aid thickening. Then bring to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Turkey | Whole

Programme duration:
approx. 160 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 150–160 °C

Power level: 80 W

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 180–220 minutes

Shelf level: 1

Meat

Turkey drumstick

Preparation time: 125 minutes

Serves 4

For the turkey drumstick

1 tbsp. oil

1 tsp. salt

Pepper

1 turkey drumstick (1.2 kg), on the bone, ready to cook

250 ml water

For the sauce

150 ml water

200 g cream

200 g mango chutney

1 tin apricot halves (280 g) | drained and cut into pieces

Salt

Pepper

Accessories

Glass tray

Gourmet oven dish

Food probe

Preparation

Mix together the oil, salt and pepper; then coat the turkey drumstick with it. Place the turkey drumstick, skin side up, in the Gourmet oven dish and insert the food probe. Place the Gourmet oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the turkey drumstick.

Manual:

Cook the turkey drumstick. Pour on water after 45 minutes and cook until done.

Remove the turkey drumstick from the oven. To make the sauce, dilute the juices with water. Add the cream and chutney and briefly bring to the boil.

Add the apricot pieces to the sauce. Season with salt and pepper to taste. Bring back to the boil.

Settings

Automatic programme

Meat | Poultry | Turkey | Turkey drumsticks

Programme duration:
approx. 120 minutes

Manual

Oven functions: MW + Auto Roast

Temperature: 170–180 °C

Power level: 80 W

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 60–80 minutes

Shelf level: 1

Fillet of veal (low temperature cooking)

Preparation time: 100 minutes

Serves 4

For the veal fillet

1 tbsp. oil

1 tsp. salt

Pepper

1 kg veal fillet, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix together the oil, salt and pepper; then coat the veal fillet with it.

Heat the oil in a pan and sear the veal fillet all over (approx. 1 minute per side).

Remove the veal fillet from the pan and insert the food probe.

Place the veal fillet on the rack and cook.

Settings

Automatic programme

Meat | Veal | Fillet of veal | Low temp. cooking

Programme duration:
approx. 100 minutes

Manual

| Low temp. cooking

Temperature: 80–100 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Duration: approx. 40–60 minutes (rare), 70–80 minutes (medium), 90–120 minutes (well-done)

Shelf level: 1

Meat

Roast fillet of veal

Preparation time: 65 minutes

Serves 4

For the veal fillet

1 tbsp. oil

1 tsp. salt

Pepper

1 kg veal fillet, ready to cook

For frying

1 tbsp. oil

For the sauce

30 g dried morels

300 ml water | boiling

1 onion

30 g butter

150 g cream

30 ml white wine

1 ½ tbsp. water | cold

1 tbsp. cornflour

Salt

Pepper

Sugar

Accessories

Rack

Glass tray

Food probe

Fine sieve

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in a pan and sear the veal fillet all over (approx. 1 minute per side).

Remove the fillet of veal. Mix together the oil, salt and pepper; then coat the veal fillet with it.

Place the veal fillet on the rack and insert the food probe. Place the rack on the glass tray in the oven and cook the fillet of veal.

To make the sauce, pour the boiling water on the morels and leave to soak for 15 minutes.

Dice the onion. Drain the morels with a sieve, keeping the water for later.

Squeeze the water out of the morels and dice finely.

Sweat the onions in butter for 5 minutes. Add the morels and sweat for another 5 minutes.

Add the water from the mushrooms, the cream and the wine, and bring to the boil. Stir the cornflour into the cold water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt, pepper and sugar to taste.

Settings

Automatic programme

Meat | Veal | Fillet of veal | Roast

Programme duration:
approx. 40 minutes

Manual

Oven functions: Conventional Heat
Temperature: 180–190 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 25–35 minutes (rare),
35–45 minutes (medium), 45–55 minutes (well-done)

Shelf level: 1

Useful tip

Porcini mushrooms can be used instead of dried morels.

Veal knuckle

Preparation time: 150 minutes

Serves 4

For the veal knuckle

1 tbsp. oil
1 ½ tsp. salt
½ tsp. pepper
1 veal knuckle (1.5 kg), ready to cook
1 onion
1 clove
2 carrots
80 g celery
1 tbsp. tomato paste
800 ml veal stock

For the sauce

75 g cream
1 ½ tbsp. cornflour
1 tbsp. water | cold
Salt
Pepper

Accessories

Gourmet oven dish
Rack
Food probe
Hand-held blender
Fine sieve

Preparation

Mix together the oil, salt and pepper; then coat the veal knuckle with it.

Quarter the onion and stick the clove into it. Peel and roughly dice the celery and carrots.

Place the vegetables, tomato paste and veal knuckle in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish on the rack and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the veal knuckle.

Manual:

Cook the veal knuckle. Pour on veal stock after 30 minutes and cook until done.

Remove the veal knuckle and vegetables from the oven. Take the clove out of the onion.

Place the vegetables and juices in a saucepan and make a purée. Pass the purée through a sieve, pour in the cream and bring to the boil.

Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Veal | Veal knuckle

Programme duration:
approx. 100 minutes

Manual

Oven functions: Conventional Heat

Temperature: 190–200 °C

Core temperature: 76 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 90–100 minutes

Shelf level: 1

Meat

Roast saddle of veal

Preparation time: 60 minutes

Serves 4

For the saddle of veal

1 tbsp. oil

1 tsp. salt

Pepper

1 kg saddle of veal, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Heat the oil in a pan and sear the saddle of veal all over (approx. 1 minute per side).

Remove the saddle of veal from the pan. Mix together the oil, salt and pepper; then coat the saddle of veal with it.

Insert the food probe. Place the saddle of veal on the rack. Place the rack on the glass tray and then place in the oven and cook.

Settings

Automatic programme

Meat Veal | Saddle of veal | Roast

Programme duration:

approx. 50 minutes

Manual

Oven functions: Conventional Heat

Temperature: 180–190 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 40–50 minutes (rare),

50–60 minutes (medium), 60–

70 minutes (well-done)

Shelf level: 1

Saddle of veal (low temperature cooking)

Preparation time: 150 minutes

Serves 4

For the saddle of veal

1 tbsp. oil

1 tsp. salt

Pepper

1 kg saddle of veal, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix together the oil, salt and pepper; then coat the saddle of veal with it.

Heat the oil in a pan and sear the saddle of veal all over (approx. 1 minute per side).

Remove the saddle of veal from the pan and insert the food probe.

Place the saddle of veal on the rack and cook.

Settings

Automatic programme

Meat | Veal | Saddle of veal | Low temp. cooking

Programme duration:
approx. 80 minutes

Manual

| Low temp. cooking

Temperature: 80–100 °C

Core temperature: 53 °C (rare),
60 °C (medium), 70 °C (well-done)

Duration: approx. 70–90 minutes (rare),
100–130 minutes (medium), 130–
150 minutes (well-done)

Shelf level: 1

Meat

Braised veal

Preparation time: 150 minutes

Serves 4

For the joint

1 tbsp. oil

1 tsp. salt

Pepper

1 kg veal (leg or shank), ready to cook

2 carrots | coarsely diced

2 tomatoes | coarsely diced

2 onions | coarsely diced

2 marrow bones (veal or beef)

500 ml veal stock

250 ml water

For the sauce

250 g cream

1 tsp. cornflour

½ tbsp. water | cold

Salt

Pepper

For frying

1 tbsp. oil

Accessories

Rack

Gourmet oven dish with lid

Glass tray

Hand-held blender

Fine sieve

Preparation

Start the Automatic programme or pre-heat the oven. Heat the oil for frying in the Gourmet oven dish and sear the veal all over (approximately 1 minute per side).

Remove the veal. Mix together the oil, salt and pepper; then coat the veal with it. Mix the veal stock and water.

Sauté the vegetables in the Gourmet oven dish. Add the marrow bones and meat. Pour over the water and half of the veal stock. Cover the Gourmet oven dish, then place on the glass tray in the oven and cook.

Automatic programme:

Follow the instructions in the display and cook the veal.

Manual:

Remove the lid after 95 minutes. After another 5 minutes, pour on ½ l of liquid and cook until done.

Remove the veal, bones and half of the vegetables. Place the remaining vegetables and juices in a saucepan and blend to make a purée. Pass the purée through a sieve, add the cream and bring to the boil.

Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Veal | Braised veal

Programme duration: approx. 90 minutes

Manual

Oven functions: Fan Plus

Temperature: 160–170 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 120–130 minutes

Shelf level: 1

Leg of lamb

Preparation time: 110 minutes

Serves 6

For the leg of lamb

1 ½ tbsp. oil

1 ½ tsp. salt

½ tsp. pepper

2 cloves of garlic | crushed

3 tsp. herbes de Provence or mixed herbs

1 leg of lamb (1.5 kg), ready to cook

For pouring over

100 ml red wine

400 ml vegetable stock

For the sauce

50 ml crème fraîche

1 ½ tbsp. water | cold

3 tsp. cornflour

Salt

Pepper

Accessories

Glass oven dish with lid

Food probe

Rack

Preparation

Mix the oil with salt, pepper, garlic and herbs; then coat the leg of lamb with it.

Place the leg of lamb in the glass oven dish and insert the food probe.

Cover the glass oven dish and place on the rack in the oven.

Automatic programme:

Start the Automatic programme. Follow the instructions in the display and cook the leg of lamb.

Manual:

Cook the leg of lamb. After 30 minutes, take off the lid. Pour over the red wine and vegetable stock, and cook until done.

Take the leg of lamb out of the oven. To make the sauce, dilute the juices with water. Add the crème fraîche and briefly bring to the boil. Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Lamb | Leg of lamb

Programme duration:

approx. 100 minutes

Manual

Oven functions: MW + Auto Roast

Temperature: 170–180 °C

Power level: 80 W

Core temperature: 76 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 90–110 minutes

Shelf level: 1

Meat

Roast saddle of lamb

Preparation time: 55 minutes

Serves 4

For the saddle of lamb

1 tbsp. oil

1 tsp. salt

Pepper

3 loins of lamb (300 g each), ready to cook

For frying

½ tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in a pan and sear the loins of lamb all over (approx. 1 minute per side).

Remove the loins of lamb from the pan. Mix the oil, salt and pepper; then coat the loins of lamb with it.

Place the loins of lamb on the rack and insert the food probe. Place the rack on the glass tray and place in the oven. Cook the lamb.

Settings

Automatic programme

Meat | Lamb | Saddle of lamb | Roast

Programme duration:

approx. 45 minutes

Manual

Oven functions: Conventional Heat

Temperature: 180–190 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 10–15 minutes (rare),

15–20 minutes (medium), 20–

25 minutes (well-done)

Shelf level: 1

Saddle of lamb (low temperature cooking)

Preparation time: 110 minutes

Serves 4

Ingredients

1 tbsp. oil

1 tsp. salt

Pepper

3 loins of lamb (300 g each), ready to cook

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix the oil with the salt and pepper; then coat the loins of lamb with it.

Heat the oil in a pan. Sear the loins of lamb all over (approx. 1 minute per side).

Remove the loins of lamb from the pan and insert the food probe.

Place the loins of lamb on the rack and cook.

Settings

Automatic programme

Meat | Lamb | Saddle of lamb | Low temp. cooking

Programme duration: approx. 100 minutes

Manual

| Low temp. cooking

Temperature: 95–105 °C

Core temperature: 53 °C (rare), 60 °C (medium), 70 °C (well-done)

Duration: approx. 35–45 minutes (rare), 75–85 minutes (medium), 90–100 minutes (well-done)

Shelf level: 1

Meat

Roast fillet of beef

Preparation time: 65 minutes

Serves 4

For the beef fillet

1 tbsp. oil

1 tsp. salt

Pepper

1 kg beef fillet, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in a pan and sear the beef fillet all over (approx. 1 minute per side).

Remove the beef fillet. Mix together the oil, salt and pepper; then coat the beef fillet with it.

Place the beef fillet on the rack and insert the food probe. Place the rack on the glass tray and place in the oven. Cook the beef fillet.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Roast

Programme duration:

approx. 50 minutes

Manual

Oven functions: Conventional Heat

Temperature: 180–190 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 20–30 minutes (rare),

35–45 minutes (medium), 50–

60 minutes (well-done)

Shelf level: 1

Fillet of beef (low temperature cooking)

Preparation time: 95 minutes

Serves 4

For the beef fillet

1 tbsp. oil

1 tsp. salt

Pepper

1 kg beef fillet, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix together the oil, salt and pepper; then coat the beef fillet with it.

Heat the oil in a pan and sear the beef fillet all over (approx. 1 minute per side).

Remove the beef fillet from the pan and insert the food probe.

Place the beef fillet on the rack and cook.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Low temp. cooking

Programme duration:
approx. 60 minutes

Manual

| Low temp. cooking

Temperature: 80–100 °C

Core temperature: 53 °C (rare), 60 °C (medium), 70 °C (well-done)

Duration: approx. 50–70 minutes (rare), 70–90 minutes (medium), 100–120 minutes (well-done)

Shelf level: 1

Meat

Minced beef hash

Preparation time: 250 minutes

Serves 8

Ingredients

30 g butter

1 ½ tbsp. oil

1.2 kg beef, ready to cook | diced

Salt

Pepper

500 g onions | finely diced

2 bay leaves

4 cloves

1 tbsp. brown sugar

2 tbsp. plain white flour

1.2 l beef stock

70 ml vinegar

Accessories

Glass oven dish

Rack

Preparation

Heat the butter in a pan. As soon as it begins to bubble, add a dash of oil and heat.

Season the beef with salt and pepper and sear it on all sides.

Add the onions, bay leaves, cloves and brown sugar and cook for a further 3 minutes.

Dust the beef with flour and fry for a further 2–3 minutes.

Add the beef stock and vinegar, stirring constantly until you have a smooth sauce.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Place the beef hash in the glass oven dish.

Manual:

Adjust settings as indicated for cooking stage 2.

Place the glass oven dish in the oven and cook. Stir halfway through cooking.

Before serving, season again with salt and pepper.

Settings

Automatic programme

Meat | Beef | Beef hash

Programme duration:

approx. 210 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 180 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration 180 minutes

Braised beef

Preparation time: 145 minutes

Serves 4

For the joint

1 tbsp. oil

1 tsp. salt

Pepper

1 kg beef (suitable for braising), ready to cook

200 g carrots | coarsely diced

2 onions | coarsely diced

50 g celery | coarsely diced

1 bay leaf

500 ml beef stock

500 ml water

For frying

1 tbsp. oil

For the sauce

125 ml crème fraîche

1 tsp. cornflour

½ tbsp. water | cold

Salt

Pepper

Accessories

Gourmet oven dish with lid

Glass tray

Fine sieve

Hand-held blender

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in the Gourmet oven dish.

Sear the beef all over (approx. 1 minute per side).

Remove the beef from the dish. Mix together the oil, salt and pepper; then coat the beef with it.

Sauté the vegetables in the Gourmet oven dish. Add the beef and bay leaf. Pour over half of the water and half of the beef stock.

Place the Gourmet oven dish on the glass tray in the oven.

Automatic programme:

Follow the instructions in the display and cook the beef.

Manual:

After 105 minutes, pour over the rest of water and beef stock. After a further 10 minutes, remove the lid and cook the beef until done.

Remove the beef and bay leaf. Add water as required. To make the sauce, place the vegetables and juices in a saucepan and blend to make a purée. Pass the purée through a sieve, add the crème fraîche and bring to the boil.

Stir the cornflour into the water and then add it to the sauce to aid thickening.

Briefly bring back to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Beef | Braised beef

Programme duration: approx. 120 minutes

Manual

Oven functions: Fan Plus

Temperature: 150–160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 120–130 minutes

Shelf level: 1

Meat

Sirloin joint (roast)

Preparation time: 95 minutes

Serves 4

For the sirloin

1 tbsp. oil

1 tsp. salt

Pepper

1 kg sirloin joint, ready to cook

For frying

1 tbsp. oil

For the remoulade

150 g yoghurt, 3.5 % fat

150 g mayonnaise

2 pickled gherkins

2 tbsp. capers

1 tbsp. parsley

2 shallots

1 tbsp. chives

½ tsp. lemon juice

Salt

Sugar

Accessories

Rack

Glass tray

Food probe

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in a pan and sear the sirloin joint all over (approx. 1 minute per side).

Remove the sirloin joint from the pan. Mix together the oil, salt and pepper; then coat the sirloin joint with it.

Place the sirloin joint on the rack and insert the food probe. Place the rack on the glass tray and place in the oven. Cook.

To make the remoulade, mix together the yoghurt and mayonnaise until smooth. Finely chop the gherkins, capers and parsley. Finely dice the shallots and finely chop the chives. Add all of this to the yoghurt and mayonnaise mixture.

Season the remoulade with lemon juice, salt and sugar to taste.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Roast

Programme duration:

approx. 50 minutes

Manual

Oven functions: Conventional Heat

Temperature: 180–190 °C

Core temperature: 53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 35–45 minutes (rare),

45–55 minutes (medium), 55–

65 minutes (well-done)

Shelf level: 1

Roast sirloin joint (low temperature cooking)

Preparation time: 130 minutes

Serves 4

For the sirloin

1 tbsp. oil

1 tsp. salt

Pepper

1 kg sirloin joint, ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix together the oil, salt and pepper; then coat the sirloin joint with it.

Heat the oil in a pan and sear the sirloin joint all over (approx. 1 minute per side).

Remove the sirloin joint from the pan and insert the food probe.

Place the sirloin joint on the rack and cook.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Low temp. cooking

Programme duration:
approx. 100 minutes

Manual

| Low temp. cooking

Temperature: 80–100 °C

Core temperature: 53 °C (rare), 60 °C (medium), 70 °C (well-done)

Duration: approx. 50–60 minutes (rare), 75–100 minutes (medium), 115–130 minutes (well-done)

Shelf level: 1

Meat

Meat loaf

Preparation time: 75 minutes

Serves 10

Ingredients

1 kg pork mince
3 medium eggs
200 g breadcrumbs
1 tsp. paprika
Salt
Pepper

Accessories

Glass tray

Preparation

Mix the mince with the eggs, breadcrumbs, paprika, salt and pepper.

Form the mince into a loaf shape and place it on the glass tray.

Automatic programme:

Place the glass tray in the oven and cook the meat loaf.

Manual:

Place the glass tray in the oven and cook the meat loaf using the settings indicated for cooking stages 1, 2 and 3.

Settings

Automatic programme

Meat | Pork | Meat loaf

Programme duration:
approx. 62 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 220 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 12 minutes

Shelf level: 2

Cooking stage 2

Oven functions: MW + Fan Plus

Power level: 150 W

Temperature: 160 °C

Crisp function: Off

Duration 45 minutes

Cooking stage 3

Oven functions: Grill

Setting: 3

Crisp function: Off

Duration: 5–10 minutes

Roast gammon

Preparation time: 90 minutes

Serves 4

For the gammon

1 kg gammon (loin), ready to cook

For the pesto

50 g pine nuts

60 g sundried tomatoes in oil

30 g flat leaf parsley

30 g basil

1 clove of garlic

50 g hard cheese (Parmesan), grated

2 ½ tbsp. sunflower oil

2 ½ tbsp. olive oil

Accessories

Glass tray

Food probe

Hand-held blender

Preparation

Place the gammon joint on the glass tray and insert the food probe. Place the glass tray in the oven and cook the gammon.

To make the pesto, toast the pine nuts in a pan. Roughly chop the tomatoes, parsley, basil and garlic. Purée them together with the pine nuts, Parmesan and sunflower oil. Stir in the olive oil.

Settings

Automatic programme

Pork | Gammon joint | Roast

Programme duration:

approx. 40 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 150–160 °C

Power level: 80 W

Core temperature: 75–80 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 45–55 minutes

Shelf level: 1

Useful tip

If your sundried tomatoes are dry-packed, 30 g will be enough. Before using them, pour boiling water over them and leave to soak for approx. 10 minutes. Then drain off the water.

Meat

Gammon (low temperature cooking)

Preparation time: 170 minutes

Serves 4

For the gammon

1 kg gammon (loin), ready to cook

For frying

½ tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Heat the oil in a pan. Sear the gammon joint all over (approx. 1 minute per side).

Remove the gammon joint from the pan and insert the food probe.

Place the gammon joint on the rack and cook.

Settings

Automatic programme

Pork | Gammon joint | Low temp. cooking

Programme duration:
approx. 110 minutes

Manual

| Low temp. cooking

Temperature: 95–105 °C

Core temperature: 63 °C

Duration: approx. 140–160 minutes

Shelf level: 1

Meatballs

Preparation time: 40 minutes

Serves 4

For the meatballs

40 g breadcrumbs

110 ml water

1 onion

250 g pork mince

250 g beef mince

1 medium egg

1 tsp. salt

Pepper

For the sauce

40 g butter | softened

500 g strong white flour

500 ml meat stock | cold

2 tbsp. cream

1 tbsp. capers

1 tsp. caster sugar

Accessories

Glass oven dish with lid

Glass tray

Preparation

Mix together the water and breadcrumbs and leave to soak.

Finely dice the onions. Add the mince and onions to the breadcrumbs. Add the egg, salt and pepper, and knead into a meat dough. Shape into 8 meatballs and place in the glass oven dish.

To make the sauce, mix together the butter and flour. Divide this mixture into small portions and place next to the meatballs. Add the meat stock.

Place on the glass tray and place in the oven. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Place the covered glass oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the meatballs.

Manual:

Cook using the settings indicated for cooking stage 1. Add the cream, capers and sugar. Stir the sauce and cook the meatballs using the settings indicated for cooking stage 2.

Settings

Automatic programme

Meat | Pork | Meatballs in caper sauce

Programme duration:

approx. 14 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 4 minutes

Meat

Ham roast

Preparation time: 150 minutes

Serves 4

For the joint

1 tbsp. oil

2 tbsp. mustard

1 tsp. salt

½ tsp. pepper

½ tsp. paprika

1 kg ham joint, ready to cook

250 ml vegetable stock

For the sauce

250 ml vegetable stock

100 ml crème fraîche

1 tsp. cornflour

½ tbsp. water | cold

Salt

Pepper

Sugar

Accessories

Glass oven dish with lid

Food probe

Rack

Preparation

Mix the oil with the mustard, salt, pepper and paprika; then coat the uncooked ham with it.

Place the uncooked ham in the glass oven dish and insert the food probe. Cover the glass oven dish and place on the rack in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the ham.

Manual:

Cook the ham. After 30 minutes, take off the lid. After another 10 minutes, pour on ¼ l of vegetable stock and cook until done.

Remove the ham from the oven. Dilute the juices with vegetable stock and put them in a saucepan. Add the crème fraîche and bring to the boil. Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt, pepper and sugar to taste.

Settings

Automatic programme

Meat | Pork | Ham roast

Programme duration:

approx. 95 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 150–160 °C

Power level: 80 W

Core temperature: 85 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 85–105 minutes

Shelf level: 1

Meat

Roast fillet of pork

Preparation time: 60 minutes

Serves 4

For the pork fillet

1 tbsp. oil

1 tsp. salt

Pepper

3 pork fillets (350 g each), ready to cook

For frying

1 tbsp. oil

For the sauce

500 g shallots

20 g butter

1 tbsp. caster sugar

100 ml white wine

400 ml vegetable stock

2 tbsp. balsamic vinegar

3 tsp. honey

½ tsp. salt

Pepper

1 ½ tsp. cornflour

1 tbsp. water | cold

Accessories

Rack

Glass tray

Food probe

Preparation

Start the Automatic programme or pre-heat the oven.

Heat the oil in a pan. Sear the pork fillets all over (approx. 1 minute per side).

Mix together the oil, salt and pepper; then coat the pork fillets with it.

Place the pork fillets on the rack and insert the food probe. Place the rack on the glass tray and place in the oven. Cook.

To make the sauce, halve the shallots lengthways and slice finely. Heat the butter in a pan. Sweat the shallots in the butter on a medium heat until they are lightly browned.

Sprinkle the shallots with the sugar and caramelize on a low heat. Deglaze with the wine, vegetable stock and balsamic vinegar. Simmer on a medium heat for approx. 30 minutes.

Season the sauce with honey, salt and pepper to taste. Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil.

Settings

Automatic programme

Pork | Fillet of pork | Roast

Programme duration:
approx. 45 minutes

Manual

Oven functions: Conventional Heat

Temperature: 150–160 °C

Core temperature: 60 °C (rare),

66 °C (medium), 75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 25–35 minutes (rare),

35–45 minutes (medium), 45–

55 minutes (well-done)

Shelf level: 1

Fillet of pork (low temperature cooking)

Preparation time: 130 minutes

Serves 4

For the pork fillet

1 tbsp. oil

1 tsp. salt

Pepper

3 pork fillets (350 g each), ready to cook

For frying

1 tbsp. oil

Accessories

Rack

Glass tray

Food probe

Preparation

Place the rack on the glass tray and place in the oven. Start the Automatic programme or Special application.

Mix the oil with the salt and pepper; then coat the pork fillets with it.

Heat the oil in a pan. Sear the pork fillets all over (approx. 1 minute per side).

Remove the pork fillets from the pan and insert the food probe.

Place the pork fillets on the rack and cook.

Settings

Automatic programme

Pork | Fillet of pork | Low temp. cooking

Programme duration:
approx. 110 minutes

Manual

| Low temp. cooking

Temperature: 90–100 °C

Core temperature: 60 °C (rare),
66 °C (medium), 75 °C (well-done)

Duration: approx. 60–75 minutes (rare),
75–85 minutes (medium), 85–
95 minutes (well-done)

Shelf level: 1

Meat

Pork fillet in a Roquefort sauce

Preparation time: 45 minutes

Serves 4

Ingredients

200 g blue cheese (Roquefort)

2 onions, diced

2 tbsp. parsley | chopped

125 g cream

50 ml white wine

1 ½ tbsp. oil

½ tsp. salt

Pepper

1 kg pork fillet, ready to cook

Accessories

Glass oven dish with lid

Glass tray

Preparation

Break up the blue cheese with a fork.

Add the onions and parsley.

Add the cream, wine and oil. Season with salt and pepper.

Place the pork fillets in the glass oven dish and pour the sauce over the top.

Place the glass oven dish on the glass tray and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the pork fillets.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the sauce and turn the pork fillets over. Cook the pork fillets using the settings indicated for cooking stage 2.

Settings

Automatic programme

Meat | Pork | Pork fillet with Roquefort

Programme duration:

approx. 19 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 8 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 11 minutes

Rabbit

Preparation time: 100 minutes

Serves 4

For the rabbit

1.3 kg rabbit, ready to cook

1 tsp. salt

Pepper

2 tbsp. Dijon mustard

30 g butter

100 g bacon, diced

2 onions, diced

1 tsp. thyme, ground

125 ml white wine

125 ml water

For the sauce

1 tbsp. Dijon mustard

100 ml crème fraîche

1 tbsp. cornflour

1 tbsp. water

Salt

Pepper

Accessories

Gourmet oven dish with lid

Glass tray

Preparation

Cut the rabbit into 6 pieces. Season with salt and pepper, and brush with mustard.

Start the Automatic programme or pre-heat the oven.

Heat the butter in the Gourmet oven dish. Sear the bacon and rabbit pieces all over. Add the onions and thyme and continue frying. Deglaze with the white wine and water.

Cover the Gourmet oven dish, then place on the glass tray in the oven and cook the rabbit.

Remove the rabbit pieces from the oven dish. To make the sauce, add the mustard and crème fraîche and bring to the boil on the cooktop.

Stir the cornflour into the water and then add it to the sauce to aid thickening. Briefly bring back to the boil. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Game | Rabbit

Programme duration:

approx. 82 minutes

Manual

Oven functions: Conventional Heat

Temperature: 140–150 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 60–70 minutes

Shelf level: 1

Meat

Saddle of venison

Preparation time: 110 minutes + 24 hours for marinating

Serves 4

For the marinade

500 ml red wine

250 ml water

1 carrot | diced

3 onions | diced

For the saddle of venison

1.2 kg saddle of venison, ready to cook

1 tsp. salt

1 tsp. coarsely ground pepper

½ tsp. ground sage

½ tsp. thyme

60 g streaky bacon | sliced

500 ml stock or game stock

For the sauce

350 g morello cherries from a jar
(drained weight)

200 ml morello cherry juice (from the
jar)

200 g cream

150 ml water or marinade

1 tbsp. cornflour

½ tbsp. water or marinade

Salt

Pepper

Sugar

Accessories

Rack

Glass tray

Kitchen string

Food probe

Gourmet oven dish

Preparation

To make the marinade, place the wine, water, carrots and onions in a pan and bring to the boil. While the liquid is still lukewarm, pour it over the saddle of venison and leave to marinate in the fridge for 24 hours.

Remove and dry the saddle of venison. Put the marinade to one side. Mix together the salt, pepper and herbs; then rub them into the saddle of venison. Wrap the saddle of venison in bacon, securing it with kitchen string if necessary.

Place the saddle of venison in a Gourmet oven dish and insert the food probe. Place the Gourmet oven dish on the rack and place in the oven. Cook.

After 30 minutes, pour over the stock or game stock; then continue cooking.

To make the sauce, add some game stock to the Gourmet oven dish to dilute the juices. Drain the morello cherries, collecting the juice. Remove the saddle of venison; add the morello cherry juice, cream and water (or marinade) to the juices.

Stir the cornflour into the water and then add it to the sauce to aid thickening. Bring everything to the boil and add the morello cherries. Season with salt, pepper and sugar to taste, plus the marinade if desired.

Settings

Automatic programme

Meat | Game | Saddle of venison

Programme duration:

approx. 50 minutes

Manual

Oven functions: Conventional Heat

Temperature: 160–170 °C

Core temperature: 54 °C (rare),

57 °C (medium rare)

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 55–65 minutes (rare),

65–75 minutes (medium)

Shelf level: 1

Meat

Roebuck saddle

Preparation time: 80 minutes + 24 hours for marinating

Serves 6

For the roebuck saddle

1.2 kg roebuck saddle, boned
1 ½ l buttermilk
1 tsp. game seasoning (mixed spices)
1 tsp. salt
Pepper

For frying

30 g clarified butter

For the sauce

125 ml red wine
800 ml game stock
125 ml crème fraîche
1 tbsp. cornflour
1 tbsp. water | cold
Salt
Pepper
Game seasoning (mixed spices)

Accessories

Gourmet oven dish
Rack
Glass tray
Food probe

Preparation

Trim any membranes from the saddle and marinate in buttermilk for 24 hours. Turn it over several times throughout this period.

Remove the saddle from the buttermilk, pat dry and trim the meat fully. Season with game seasoning, salt and pepper.

Start the Automatic programme or pre-heat the oven.

Heat the clarified butter in the Gourmet oven dish and sear the saddle of roebuck all over. If necessary, separate any chunks of meat.

Remove the saddle of roebuck from the dish, place it on the rack and insert the food probe. Place the rack on the glass tray and place in the oven. Cook.

To make the sauce, add the red wine and game stock to the Gourmet oven dish to dilute the juices. Add the crème fraîche. Stir the cornflour into the water and then add it to the sauce to aid thickening. Bring to the boil. Season with salt, pepper, sugar and game seasoning to taste.

Settings

Automatic programme

Meat | Game | Roebuck saddle

Programme duration:

approx. 35 minutes

Manual

Oven functions: Conventional Heat

Temperature: 140–150 °C

Core temperature: 54 °C (rare),

57 °C (medium rare)

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: approx. 30–40 minutes (rare),

40–50 minutes (medium)

Shelf level: 1

Useful tip

Serve with 6 pear halves. Remove these from the tin and heat them gently.

Then arrange them, core side up, around the saddle of roebuck, filling each one with 1 tsp. cranberry sauce.

Fish

Come to the table!

Many tasty meals flatter the taste buds far more than the figure. Therefore, it is comforting to know that fish dishes are notable exceptions to this and are every bit as healthy as they are tasty. Fish plays an important role in most cuisines and types of fish will vary depending on geographical location. In this chapter you will find a variety of fish specialities from around the world to enjoy.

Fish curry

Preparation time: 50 minutes

Serves 4

Ingredients

1 fresh pineapple (400 g)
 1 red capsicum
 1 banana
 600 g rosefish or other firm white fish fillets, ready to cook
 1 ½ tbsp. lemon juice
 125 ml white wine
 125 ml pineapple juice
 1 ½ tsp. cornflour
 ½ tsp. cayenne pepper
 2 tbsp. curry powder
 1 ½ tsp. salt
 1 tsp. caster sugar

Accessories

Glass oven dish with lid
 Glass tray

Preparation

Peel and quarter the pineapple, remove the core and dice the flesh. Cut the capsicum into narrow strips and slice the banana.

Roughly dice the fish and place in the glass oven dish. Drizzle with lemon juice. Add the pineapple, capsicum and banana, and mix well.

Mix the white wine and pineapple juice together with the cornflour, cayenne pepper, curry powder, salt and sugar. Spread the sauce over the fish.

Place the covered glass oven dish on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the fish curry.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the sauce and continue cooking the fish curry using the settings indicated for cooking stage 2.

Settings

Automatic programme

Fish | Fish curry

Programme duration:
 approx. 25 minutes

Manual

Cooking stage 1
 Oven functions: Microwave
 Power level: 850 W
 Duration: 9 minutes
 Shelf level: 1

Cooking stage 2
 Power level: 450 W
 Duration: 16 minutes

Useful tip

Serve with rice.

Fish

Trout

Preparation time: 45 minutes

Serves 4

For the fish

4 trout (250 g each), ready to cook

1 tbsp. lemon juice

Salt

Pepper

For the stuffing

200 g button mushrooms, fresh

½ onion

1 clove of garlic

25 g parsley

Salt

Pepper

3 tbsp. butter

For the dish

1 tsp. butter

Accessories

Glass tray

Food probe

Preparation

Drizzle the lemon juice over the trout.

Season with salt and pepper inside and out.

To make the stuffing, clean the mushrooms. Finely chop the onion, garlic, mushrooms and parsley, and mix well. Season the mixture with salt and pepper.

Grease the glass tray. Stuff the trout with the mixture and place them side by side on the glass tray. Insert the food probe. Dot with small chunks of butter.

Place the glass tray in the oven and cook.

Settings

Automatic programme

Fish | Trout

Programme duration:

approx. 20 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 160–170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 15–25 minutes

Shelf level: 1

Useful tip

Serve with slices of lemon and browned butter.

Carp

Preparation time: 65 minutes

Serves 6

Ingredients

450 ml water

50 ml vinegar

50 ml white wine

1 farmed carp, gutted, with scales
(1.5 kg), ready for cooking

Salt

1 bay leaf

5 peppercorns

Accessories

Glass oven dish

Rack

Food probe

Preparation

Mix the water with the vinegar and white wine, and bring to the boil on the cooktop.

Carefully wash the carp under water with the scales still on, taking care not to damage the protective layer of slime.

Salt the inside of the carp and pour half of the vinegar mixture over the top.

Place the carp in the glass oven dish. Insert the food probe. Add the rest of the vinegar mixture along with the bay leaf and peppercorns.

Place the glass oven dish on the rack in the oven and cook the carp.

Settings

Automatic programme

Fish | Carp

Programme duration:
approx. 40 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 160–170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 45–55 minutes

Shelf level: 1

Useful tip

Serve with slices of lemon and browned butter.

Fish

Australian salmon

Preparation time: 65 minutes

Serves 4

For the fish

1 Australian salmon (1 kg), whole, ready to cook

1 lemon | juice only

Salt

For the stuffing

2 shallots

2 cloves of garlic

2 slices of white bread

50 g small capers

1 medium egg | just the yolk

1 tbsp. olive oil

Chilli powder

Pepper

For the glass tray

1 tsp. butter

Accessories

Wooden skewers

Glass tray

Food probe

Preparation

Drizzle the lemon juice over the salmon. Season with salt inside and out.

To make the stuffing, finely dice the shallots, garlic and bread. Mix together the capers, egg yolk, olive oil, shallots, garlic and bread. Season with salt, pepper and chilli powder.

Stuff the salmon with the mixture. Seal the opening with small wooden skewers.

Grease the glass tray. Place the salmon on the glass tray and insert the food probe. Place the glass tray in the oven and cook.

Settings

Automatic programme

Fish | Australian salmon

Programme duration:

approx. 40 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 160–170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 35–45 minutes

Shelf level: 1

Salmon fillet

Preparation time: 40 minutes

Serves 4

For the fish

4 salmon fillets (200 g each), ready to cook

1 tbsp. lemon juice

Salt

Pepper

3 tbsp. butter

1 tsp. dill, chopped

For the dish

1 tsp. butter

Accessories

Glass tray

Food probe

Preparation

Grease the glass tray.

Place the salmon fillets on the glass tray. Drizzle with lemon juice. Season with salt and pepper. Dot the salmon pieces with small chunks of butter and sprinkle with dill. Insert the food probe.

Place the glass tray in the oven and cook.

Settings

Automatic programme

Fish | Salmon fillet

Programme duration:

approx. 20 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 160–170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 20–30 minutes

Shelf level: 1

Bakes and gratins

The pleasure of your company

When it comes to bakes and gratins, there are so many possibilities – you will struggle to find a dish with so many variations. The choice of ingredients is endless and you can combine them with seasonal produce and pantry staples. What's more, they are incredibly easy to prepare and extremely popular with guests. And if you happen to have leftovers, they taste great after reheating.

Chicory gratin

Preparation time: 70 minutes

Serves 5

For the chicory

8 heads of chicory

50 g butter

5 tsp. caster sugar

Salt

Pepper

8 slices of cooked ham (3–4 mm thick)

For the cheese sauce

30 g butter

500 g strong white flour

750 ml milk, 1.5% fat

125 g cheese, grated

1 medium egg | just the yolk

Nutmeg

Salt

Pepper

1 dash of lemon juice

For sprinkling

125 g cheese, grated

Accessories

Ovenproof dish

Rack

Preparation

Remove the hard, bitter part from each head of chicory.

Melt the butter in a pan. Sauté the chicory until golden brown. Then continue cooking on a low heat for 25 minutes.

Season with sugar, salt and pepper.

Wrap each chicory head in a slice of cooked ham. Lay them side by side in the ovenproof dish.

To make the cheese sauce, melt the butter in a saucepan. Stir in the flour and brown gently. Now add the milk, stirring vigorously, bring to the boil and add the cheese, egg yolk, nutmeg, salt, pepper and lemon juice.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Pour the cheese sauce over the chicory and scatter cheese over the top.

Manual:

Adjust settings according to cooking stage 2.

Place in the oven and bake until golden brown.

Settings

Automatic programme

Bakes & Gratins | Chicory gratin

Programme duration:

approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Conventional Heat

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 1

Cooking stage 2

Temperature: 180 °C

Duration: 25–40 minutes

Bakes and gratins

Chicken and mushroom pie

Preparation time: 60 minutes

Serves 4

For the pie

1 shallot | finely chopped
2 cloves of garlic | finely chopped
1 small leek | sliced into rings
8 slices of streaky bacon | cut into strips
200 g mushrooms | diced into 1 cm pieces
150 g oyster mushrooms | diced roughly into 1 cm pieces
1 ½ tsp. dried thyme
Parsley | finely chopped
1 ½ tsp. course grain mustard
Salt
Pepper
150 ml white wine
50 g butter
60 g plain white flour
250 g cream
500 ml chicken stock
250 g puff pastry
2 chicken breast fillets, ready to cook | diced roughly into 1 cm pieces
4 chicken thighs (skinless and boneless), ready to cook | roughly diced into 1 cm pieces
2 medium eggs | yolk only

For frying

½ tbsp. oil

For the dish

1 tsp. butter

Accessories

Tall round pie dish, microwave safe,

Ø 26 cm

Rack

Preparation

Heat the oil in a pan. Sweat the shallots. Add the garlic, leek and bacon, and cook until the bacon is golden brown.

Add both types of mushrooms and continue cooking.

Spoon into a bowl. Add the herbs and mustard. Season with salt and pepper.

To make the sauce, pour the white wine into a saucepan and reduce over a low heat. Add the butter and let it melt. Stir in the flour to make a smooth paste. Add the cream and stock and bring to the boil, stirring constantly until the sauce is thick and smooth. Pour the sauce into a bowl.

Cut the pastry so that it covers the dish.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Mix the mushroom and shallot mixture with the sauce and season to taste. Stir in the diced chicken and transfer into the dish.

Brush the edge of the dish with egg yolk and lay the pastry on it. Trim off any excess pastry and cut a small cross in the top with a sharp knife to allow steam to escape during cooking. Brush with egg yolk.

Manual:

Adjust settings according to cooking stage 2.

Place the chicken and mushroom pie in the oven and cook.

Settings

Automatic programme

Bakes & Gratins | Chicken and mushroom pie

Programme duration:
approx. 25 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: On

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 200 °C

Power level: 300 W

Duration: 25 minutes

Bakes and gratins

Potato and cheese gratin

Preparation time: 55 minutes

Serves 4

For the gratin

600 g potatoes, floury

75 g Gouda cheese, grated

For the topping

250 g cream

1 tsp. salt

Pepper

Nutmeg

For sprinkling

75 g Gouda cheese, grated

For the dish

1 clove of garlic

Accessories

Ovenproof dish, Ø 26 cm

Rack

Preparation

Rub the dish with the garlic clove.

To make the cream mixture, mix together the cream, salt, pepper and nutmeg.

Peel the potatoes and cut them into slices 3–4 mm thick. Mix the potatoes with the cheese and the cream mixture, and transfer to the ovenproof dish.

Sprinkle with Gouda.

Place the potato and cheese gratin on the rack. Then place in the oven and cook until golden brown.

Settings

Automatic programme

Bakes & Gratins | Potato & cheese gratin

Programme duration:
approx. 28 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 170–180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25–35 minutes

Shelf level: 1

Lasagne

Preparation time: 100 minutes

Serves 4

For the lasagne

8 lasagne sheets (not pre-cooked)

For the Bolognese sauce

50 g smoked streaky bacon | finely diced

2 onions, diced

375 g mince, half beef and half pork

800 g tinned tomatoes, skinned

30 g tomato paste

125 ml stock

1 tsp. fresh thyme | chopped

1 tsp. fresh oregano | chopped

1 tsp. fresh basil | chopped

Salt

Pepper

For the mushroom sauce

20 g butter

1 onion | diced

100 g fresh button mushrooms | sliced

2 tbsp. plain white flour

250 g cream

250 ml milk, 3.5% fat

Salt

Pepper

Nutmeg

2 tbsp. fresh parsley | chopped

For sprinkling

200 g Gouda cheese, grated

Accessories

Ovenproof dish, 32 cm x 22 cm

Rack

Preparation

To make the Bolognese sauce, start by heating the pan. Fry the diced bacon, add the mince and continue to fry, stirring constantly. Add the onions and allow to sweat. Chop the tomatoes.

Add the tomatoes, tomato juice, tomato paste and stock. Season with herbs, salt and pepper. Allow the sauce to simmer for approx. 5 minutes.

To make the mushroom sauce, sweat the onions in butter. Add the mushrooms and sauté briefly. Sprinkle with flour and stir. Deglaze with the cream and milk. Season with nutmeg, salt and pepper. Allow the sauce to simmer for approx. 5 minutes. Finally, add the parsley.

To make the lasagne, layer up the ingredients in the ovenproof dish in the order listed below:

– One third of the Bolognese sauce

– 4 lasagne sheets

– One third of the Bolognese sauce

– Half of the mushroom sauce

– 4 lasagne sheets

– One third of the Bolognese sauce

– Half of the mushroom sauce

Sprinkle the lasagne with the Gouda and place it on the rack. Then place in the oven and cook until golden brown.

Settings

Automatic programme

Bakes & Gratins | Lasagne

Programme duration: approx. 30 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 170–180

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 1

Bakes and gratins

Pasta bake

Preparation time: 80 minutes

Serves 4

For the pasta

150 g pasta (penne)

1 ½ l water

3 tsp. salt

For the bake

1 ½ tbsp. butter

2 onions, diced

1 capsicum | diced into 1 cm pieces

2 small carrots | sliced

150 g crème fraîche

75 ml milk, 3.5% fat

Salt

Pepper

300 g Roma tomatoes | coarsely diced

100 g cooked ham | diced

150 g sheep's cheese with herbs |
diced

For sprinkling

100 g Gouda cheese, grated

Accessories

Ovenproof dish, 24 cm x 24 cm

Rack

Preparation

Cook the pasta in salted water according to the instructions on the packaging.

Sauté the onions in butter. Add the pepper and carrots and sauté for a further 5 minutes.

Mix together the crème fraîche and milk; then add to the vegetables. Season liberally with salt and pepper.

Place the pasta, tomatoes, ham and sheep's cheese in the ovenproof dish. Stir in the vegetable sauce.

Sprinkle the pasta bake with Gouda.

Place the pasta bake on the rack and place in the oven. Bake until golden brown.

Settings

Automatic programme

Bakes & Gratins | Pasta bake

Programme duration:

approx. 30 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 170–180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 1

Useful tip

You can also make the bake with 350 g of cooked pasta left over from the previous day.

Paella

Preparation time: 120 minutes

Serves 8

For the paella

300 g long grain rice
2 onions
2 cloves of garlic
1 red capsicum
2 tomatoes
300 g chicken breast, ready to cook |
diced
200 g peas, frozen
300 g calamari rings, frozen
300 g shrimps, frozen
200 g shelled mussels, frozen

Ingredients

750 ml stock
3 tbsp. olive oil
1 tsp. sweet paprika
½ tsp. ground saffron
Salt
Pepper

Accessories

Glass tray

Preparation

Spread the rice over the glass tray.
Finely dice the onion and garlic cloves.
Cut the capsicum into strips and the
tomatoes into rough chunks. Spread
the vegetables over the rice.

Place the chicken breast, peas,
calamari rings, shrimps and mussels
over the vegetables.

To make the sauce, mix together the
stock, olive oil, paprika and saffron.
Season with salt and pepper to taste.
Place the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow
the instructions in the display and cook
the paella.

Manual:

Cook the paella according to the
settings. Stir every 30 minutes and
cook until done.

Settings

Automatic programme

Bakes & Gratins | Paella

Programme duration:
approx. 75 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 120–130 °C

Power level: 150 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 60–70 minutes

Bakes and gratins

Zucchini moussaka

Preparation time: 65 minutes

Serves 4

For the moussaka

5 zucchinis | sliced

1 onion | sliced

2 capsicums | thinly sliced

1 clove of garlic | finely chopped

1 tin of whole tomatoes (400 g)

2 tbsp. tomato paste

35 g mint | chopped

Salt

Pepper

150 g Swiss cheese

(e.g. Gruyère) | sliced

3 tbsp. plain white flour

500 g yoghurt, 3.5 % fat

2 medium eggs

180 g cheese | grated

For frying

1 ½ tbsp. olive oil

For the dish

1 tbsp. butter

Accessories

Microwave-safe ovenproof dish

Rack

Preparation

Heat the oil in a pan. Sauté the zucchini slices in batches until golden brown and put to one side.

Sauté the onions, garlic and sliced capsicums for 4 minutes in the same pan. Add the tomatoes, tomato paste and mint. Season with salt and pepper.

Grease the ovenproof dish. Arrange half of the zucchinis in the bottom, then add half of the tomato sauce, followed by

the cheese slices. Cover with tomato sauce and, finally, arrange the remaining zucchinis evenly on top.

Combine the flour, yoghurt, eggs and cheese; then pour over the moussaka.

Place the ovenproof dish on the rack and place in the oven. Cook.

Settings

Automatic programme

Bakes & Gratins | Zucchini moussaka

Programme duration:

approx. 35 minutes

Manual

Oven functions: MW + Fan Grill

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35 minutes

Shelf level: 1

Useful tip

Eggplant, pumpkin or sweet potato make good alternatives to the zucchinis.

The unsung heroes

The very fact that we consume potatoes, rice or pasta almost daily without tiring of them is testament to the influence they have, both on our well-being and as part of a healthy, balanced and tasty diet. With countless preparation methods, they are so much more than just a supporting act. Just like fresh vegetables, which come to the market in a delicious plethora of colours and tastes, they complement and enhance any main dish in many different ways.

Vegetables and side dishes

Jacket potatoes

Preparation time: 35 minutes

Serves 4

For the potatoes

4 baking potatoes (200 g each)

½ tbsp. oil

Salt

Pepper

For serving

4 tsp. butter

Accessories

Glass tray

Preparation

Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Prick the potatoes several times with a fork. Mix the salt and pepper with the oil, and rub into the potatoes.

Place the potatoes on the glass tray.

Manual:

Adjust settings according to cooking stage 2.

Place the glass tray in the oven. Cook.

Slice the potatoes lengthways and serve with butter.

Settings

Automatic programme

Side dishes and vegetables | Potatoes | Jacket potatoes

Programme duration:
approx. 27 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 200 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25 minutes

Shelf level: 1

Beans in a thyme sauce

Preparation time: 35 minutes

Serves 4

Ingredients

750 g green beans, frozen

50 ml water

150 g cream

150 g crème fraîche

2 tsp. mustard

1 ½ tsp. salt

1 tsp. cornflour

1 tbsp. dried rubbed thyme

Pepper

Accessories

Glass dish with lid, Ø 23 cm

Glass tray

Preparation

Place the beans in the glass dish.

Mix together the water, cream, crème fraîche, mustard, salt, cornflour and thyme. Season with pepper to taste.

Add the sauce to the vegetables and mix. Cover the glass dish and place on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the beans.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the beans and cook using the settings indicated for cooking stage 2.

Settings

Automatic programme

Side dishes and vegetables | Beans in thyme sauce

Programme duration:
approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 10 minutes

Vegetables and side dishes

Carrots in a chervil cream sauce

Preparation time: 35 minutes

Serves 4

Ingredients

1 kg carrots | sliced
1 tbsp. butter
100 ml vegetable stock
150 g cream
1 tbsp. white wine
1 tsp. caster sugar
1 ½ tsp. salt
1 tsp. cornflour
1 tsp. mustard
1 tbsp. chervil, chopped
Pepper

Accessories

Glass dish with lid, Ø 23 cm
Glass tray

Preparation

Place the carrots in the glass dish along with the butter and vegetable stock.

To make the sauce, mix together the cream, white wine, sugar, salt, cornflour, mustard and chervil. Season with pepper to taste. Add the sauce to the vegetables and stir. Place the glass dish on the glass tray and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the carrots.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the carrots and cook until done using the settings indicated for cooking stage 2.

Settings

Automatic programme

Side dishes and vegetables | Carrots in chervil cream

Programme duration:
approx. 18 minutes

Manual

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 6 minutes
Shelf level: 1

Cooking stage 2
Power level: 600 W
Duration: 12 minutes

New potatoes

Preparation time: 35 minutes

Serves 4

For the new potatoes

800 g chat potatoes

160 ml water

For the herb dip

1 onion | finely diced

1 clove of garlic | finely diced

250 g low-fat quark

100 ml crème fraîche

2 tbsp. chopped herbs

Salt

Pepper

For the salmon dip

150 g smoked salmon

200 g full-fat cream cheese

100 ml crème fraîche

½ tsp. dried dill

Salt

Pepper

Accessories

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Preparation

Place the potatoes in the glass dish along with the water. Cover the glass dish and place on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the potatoes.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the potatoes and cook using the settings indicated for cooking stage 2.

To make the herb dip, mix the diced onion and garlic into the quark, crème fraîche and herbs. Season with salt and pepper to taste.

To make the salmon dip, cut the salmon into strips. Mix together the cream cheese, crème fraîche and dill. Fold in the salmon strips. Season with salt and pepper to taste.

Settings

Automatic programme

Side dishes and vegetables | Unpeeled potatoes

Programme duration:

approx. 26 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 9 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Duration: 17 minutes

Vegetables and side dishes

Rice

Preparation time: 25 minutes

Serves 4

Ingredients

200 g parboiled rice

400 ml water

1 tsp. salt

Accessories

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Preparation

Place the rice in the glass dish along with the water and salt. Cover the glass dish and place on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the potatoes.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the potatoes and cook using the settings indicated for cooking stage 2.

Settings

Automatic programme

Side dishes and vegetables | Rice

Programme duration:

approx. 20 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 5 minutes

Shelf level: 1

Cooking stage 2

Power level: 150 W

Duration: 15 minutes

Boiled potatoes

Preparation time: 35 minutes

Serves 4

Ingredients

900 g chat potatoes

120 ml water

1 tsp. salt

Accessories

Glass dish with lid, microwave safe, Ø
23 cm

Glass tray

Preparation

Peel and wash the potatoes. Place in the glass dish along with the water and salt.

Cover the glass dish and place on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the potatoes.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the potatoes and cook using the settings indicated for cooking stage 2.

Settings

Automatic programme

Side dishes and vegetables | Peeled potatoes

Programme duration:
approx. 21 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 8 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Duration: 14 minutes

Vegetables and side dishes

Tomato risotto

Preparation time: 60 minutes

Serves 4

For the risotto

1 red onion | finely diced
125 g chorizo sausage | finely diced
1 ½ tbsp. olive oil
1 tin chopped tomatoes (400 g)
375 ml chicken stock
200 g risotto rice
1 zucchini | finely diced
30 g butter
50 g hard cheese (Parmesan), grated
2 tbsp. parsley | chopped
100 g black olives (Kalamata), pitted | finely chopped
2 tbsp. chives | chopped

For serving

60 g goat's cheese
50 g basil leaves | freshly picked

Accessories

Microwave safe oven dish with lid
Glass tray

Preparation

Place the onion, chorizo and olive oil in the ovenproof dish.

Place the ovenproof dish on the glass tray and place in the oven. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Automatic programme:
Add the tomatoes, chicken stock and rice; continue cooking.

Manual:

Add the tomatoes, chicken stock and rice; cook using the settings indicated for cooking stage 2.

Automatic programme:

Add the zucchini, stir well and continue cooking.

Manual:

Add the zucchini and stir well; cook using the settings indicated for cooking stage 3.

Leave the risotto to stand for 2 minutes. Add butter and Parmesan cheese.

Before serving, stir in the parsley, olives and chives. Garnish with the goat's cheese and basil.

Settings

Automatic programme

Side dishes and vegetables | Tomato risotto

Programme duration:
approx. 21 minutes

Manual

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 3 minutes
Shelf level: 1

Cooking stage 2
Power level: 850 W
Duration: 8 minutes

Cooking stage 3
Power level: 850 W
Duration: 10 minutes

A clear case of good taste

A light soup is the ideal start to either a sumptuous feast or a tasty low-calorie main meal. Potatoes, vegetables, fish, etc. – almost everything which enriches our diet, can be brought together in a stock, with spices and seasoning, with cream for added luxury if you wish, to create a delicious and versatile soup.

Soups and stews

Custard royale

Preparation time: 35 minutes

Serves 6

For the custard royale

6 medium eggs

300 ml milk, 3.5% fat

¼ tsp. salt

For the dish

1 tsp. butter

Accessories

Microwave safe oven dish,

20 cm x 20 cm

Heat-resistant cling film

Rack

Preparation

Mix the eggs and milk together but do not beat until fluffy. Then add the salt.

Grease the ovenproof dish. Fill with the egg mixture and cover with cling film.

Place the ovenproof dish on the rack and place in the oven. Cook.

Settings

Automatic programme

Soups & Casseroles | Egg royale

Programme duration:

approx. 19 minutes

Manual

Oven functions: MW + Fan Plus

Temperature: 95 °C

Power level: 150 W

Booster: Off

Crisp function: Off

Pre-heat: Off

Duration: 17–22 minutes

Shelf level: 1

Pumpkin soup

Preparation time: 40 minutes

Serves 6

For the soup

750 g pumpkin | just the flesh | diced

1 onion | diced

125 ml milk, 3.5% fat

375 ml vegetable stock

1 ½ tsp. salt

2 tsp. sugar

1 tbsp. butter

1 tbsp. crème fraîche

Pepper

For decorating

6 tbsp. cream

1 tbsp. pumpkin seeds | coarsely chopped

Accessories

Glass dish with lid, microwave safe, Ø 23 cm

Glass tray

Hand-held blender

Preparation

Place the pumpkin flesh and diced onion in the glass dish.

Add the milk, vegetable stock, salt and sugar; then stir. Cover the glass dish.

Place on the glass tray and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the pumpkin soup.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the pumpkin soup and cook using the settings indicated for cooking stage 2.

Purée the soup, adding the butter and crème fraîche. Season with pepper to taste.

Before serving, decorate the soup with the cream and pumpkin seeds.

Settings

Automatic programme

Soups & Casseroles | Pumpkin soup

Programme duration:

approx. 22 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 12 minutes

Soups and stews

Minestrone

Preparation time: 45 minutes

Serves 4

For the minestrone

50 g bacon, diced

1 onion | diced

150 g celery | diced

2 tomatoes | diced

150 g carrots | sliced

100 g green beans, frozen

100 g peas, frozen

50 g pasta (small shells)

1 tbsp. mixed Italian herbs, frozen

1 l vegetable stock

For sprinkling

100 g hard cheese (Parmesan), whole piece

Accessories

Glass dish with lid, microwave safe, Ø 23 cm

Glass tray

Preparation

Put the bacon, onion, celery, tomatoes and carrots into the glass dish.

Add the beans, peas, pasta and herbs along with the stock and stir. Cover the glass dish and place on the glass tray.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the minestrone.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the minestrone and cook using the settings indicated for cooking stage 2.

Grate the Parmesan and sprinkle it over the top.

Settings

Automatic programme

Soups & Casseroles | Minestrone

Programme duration:

approx. 25 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 15 minutes

Useful tip

Instead of pasta, you could also use 150 g diced potatoes.

Tomato soup

Preparation time: 45 minutes

Serves 4

For the soup

250 g carrots | sliced

1 onion | diced

1 tbsp. butter

850 g tinned tomatoes (drained weight)

350 ml vegetable stock

1 tsp. salt

1 tsp. caster sugar

Pepper

For decorating

100 g cream

12 basil leaves

Accessories

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Hand-held blender

Preparation

Place the sliced carrots, diced onion, butter, tomatoes, vegetable stock, salt and sugar in the glass dish. Place the glass dish on the glass tray and place in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the tomato soup.

Manual:

Cook the tomato soup using the settings indicated for cooking stage 1. Stir the soup and cook using the settings indicated for cooking stage 2.

Purée the soup. Season with pepper to taste.

Whip the cream until almost stiff and chop the basil. Before serving, decorate with the cream and basil.

Settings

Automatic programme

Soups & Casseroles | Tomato soup

Programme duration:

approx. 35 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 11 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 24 minutes

Soups and stews

White cabbage stew

Preparation time: 50 minutes

Serves 4

Ingredients

200 g beef mince

½ tsp. salt

½ tsp. sweet paprika

Pepper

1 onion

250 g potatoes

100 g leeks

250 g white cabbage

250 g beetroot

250 ml beef stock

1 ½ tsp. salt

150 g crème fraîche

1 tbsp. parsley | chopped

1 tbsp. red wine vinegar

Accessories

Grater, coarse

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Preparation

Knead together the mince, paprika, salt and pepper. Form into small minced meat balls and place in the glass dish.

Dice the onion and potatoes. Cut the leek into rings. Finely slice the white cabbage. Coarsely grate the beetroot.

Layer the vegetables on top of the meatballs. Add the beef stock and salt. Cover the glass dish and place on the glass tray in the oven.

Automatic programme:

Start the Automatic programme, follow the instructions in the display and cook the white cabbage stew.

Manual:

Cook using the settings indicated for cooking stage 1. Stir the white cabbage stew and cook using the settings indicated for cooking stage 2.

Stir in the crème fraîche and parsley. Season with the red wine vinegar to taste.

Settings

Automatic programme

Soups & Casseroles | White cabbage stew

Programme duration:
approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 20 minutes

All's well that ends well

It's true what they say – no one can resist a delicious dessert. An ice cream, soufflé or fruity confection is the perfect end to a meal, yet requires relatively little effort to make. Indeed, the most successful desserts are often those that need the least preparation.

Dessert

Sweet bread and butter pudding

Preparation time: 60 minutes

Serves 10

Ingredients

14 slices of white bread

70 g unsalted butter | soft

8 medium eggs | yolk only

150 g caster sugar

1 vanilla pod

300 ml milk, 3.5% fat

300 g cream

100 g raisins

For sprinkling

1 tbsp. caster sugar

For the dish

1 tbsp. butter

Accessories

Ovenproof dish, shallow

Rack

Preparation

Grease the ovenproof dish.

Cut off the bread crusts. Spread the butter on the bread slices and halve diagonally.

Mix together the egg yolk and sugar.

Halve the vanilla pod lengthways and heat up in a saucepan with the milk and cream.

Remove the vanilla pod and slowly add the milk to the egg and sugar mixture, stirring constantly.

Take half of the bread and arrange it evenly in the ovenproof dish. Scatter the raisins over it and top with the remainder of the bread.

Pour the warm egg and milk mixture evenly over the bread and allow to soak for 20 minutes.

Place the rack in the oven. Start the Automatic programme or pre-heat the oven according to cooking stage 1.

Sprinkle sugar over the pudding.

Manual:

Adjust settings according to cooking stage 2.

Place the bread and butter pudding in the oven and cook.

Settings

Automatic programme

Desserts | Bread and butter pudding

Programme duration:

approx. 30 minutes

Manual

Cooking stage 1

Oven functions: Fan Plus

Temperature: 190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan Plus

Temperature: 190 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25 minutes

Crème caramel

Preparation time: 65 minutes + 4–5 hours' chilling time

Serves 10

For the caramel

150 g caster sugar

80 ml water

For the crème

1 vanilla pod

500 ml milk, 3.5% fat

75 g caster sugar

250 g cream

2 medium eggs

4 medium eggs | yolk only

Accessories

Glass ovenproof dish, Ø 22 cm

Heat-resistant cling film

Rack

Preparation

To make the caramel, simmer the sugar with water in a pan and stir until the mixture starts to thicken and turn a golden yellow colour. Do not let it get too dark as this will taste bitter.

Pour the caramel into the ovenproof dish and leave to cool.

For the crème, split the vanilla pod and scrape out the seeds with a knife. Bring the milk to the boil with the sugar, the vanilla seeds and the pod.

Add the cream and leave the mixture to cool down to approx. 60 °C.

Beat the eggs and the egg yolks, and stir into the milk and cream. Remove the vanilla pod.

Pour the mixture into the ovenproof dish and cover with cling film. Place the ovenproof dish on the rack and place in the oven. Cook.

Leave the crème to cool for 4–5 hours and, if possible, chill in the fridge overnight.

To make it easier to turn out, stand the dish in hot water for approx. 2–3 minutes. Carefully loosen the crème around the edge and turn out onto a serving plate.

Setting

Oven functions: MW + Fan Plus

Temperature: 95 °C

Power level: 150 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 22–26 minutes

Shelf level: 1

Useful tip

Serve the crème with a dollop of whipped cream and fresh berries.

Dessert

Fruit crumble

Preparation time: 40 minutes

Serves 6

For the bake

800 g apples | sliced

65 g caster sugar

200 g fresh blueberries

For the streusel

75 g plain white flour

90 g brown sugar

2 tsp. ground cinnamon

60 g butter

50 g rolled oats

50 g pecan nuts

For the dish

1 tbsp. butter

Accessories

Microwave safe ovenproof dish,

Ø 25 cm

Glass tray

Preparation

Grease the ovenproof dish.

Place the sliced apple in the ovenproof dish and sprinkle with sugar. Place the ovenproof dish on the glass tray. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Meanwhile, mix together the flour, sugar and cinnamon. Add the butter, rolled oats and pecan nuts, and knead to a crumble mixture.

Automatic programme:

Arrange the blueberries, then the crumble mixture on top of the apples, and continue cooking.

Manual:

Arrange the blueberries, then the crumble mixture on top of the apples, and cook using the settings indicated for cooking stage 2.

Allow the fruit crumble to cool for 10 minutes before serving.

Settings

Automatic programme

Desserts | Fruit crumble

Programme duration:

approx. 24 minutes

Manual

Cooking stage 1

Oven functions: MW + Fan Grill

Power level: 300 W

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Temperature: 180 °C

Duration: 14 minutes

Useful tip

Pears, apricots, peaches or similar fruit can be used instead of apples. Try replacing the blueberries with raspberries, blackcurrants, strawberries or sliced banana. Serve the fruit crumble with whipped cream or Greek yoghurt.

Quark soufflé

Preparation time: 20 minutes

Serves 4

Ingredients

500 g low-fat quark
2 medium eggs
100 g caster sugar
1 ½ tsp. vanilla sugar
2 tbsp. lemon juice
125 g raisins
37 g instant custard powder
½ tsp. baking powder
30 g butter

For sprinkling

2 tbsp. breadcrumbs

For dotting

30 g butter

Accessories

Microwave safe ovenproof dish,
Ø 22 cm
Glass tray

Preparation

Mix together the quark, eggs, sugar, vanilla sugar, lemon juice and raisins.

Sift together the custard powder and baking powder and fold in. Place the mixture in the ovenproof dish, sprinkle with breadcrumbs and dot with chunks of butter.

Place the ovenproof dish on the glass tray in the oven. Cook.

Settings

Automatic programme

Desserts | Quark soufflé

Programme duration:
approx. 10 minutes

Manual

Oven functions: Microwave
Power level: 850 W
Duration: 10 minutes
Shelf level: 1

Useful tip

Variation: Replace the custard powder with 125 g semolina.

Dessert

Mini chocolate sponges

Preparation time: 70 minutes

Serves 8

For the dough

70 g dark chocolate

70 g butter

70 g caster sugar

4 medium eggs

70 g almonds | ground

20 g breadcrumbs

For the sauce

500 ml vanilla custard

200 g cream

For dusting

20 g icing sugar

For the ramekins

1 tsp. butter

Accessories

8 ramekins, Ø 6 cm

Glass tray

Preparation

Melt the chocolate over a low heat on the cooktop and then leave to cool slightly.

Grease the ramekins. Separate the egg whites from the yolks. Beat the butter, sugar and egg yolks until creamy. Stir in the chocolate, the almonds and the breadcrumbs.

Beat the egg whites to stiff peaks, then carefully fold into the chocolate mixture.

Fill the ramekins with the chocolate mixture.

Place the ramekins on the glass tray and place in the oven. Cook the mini chocolate sponges.

To make the sauce, whip the cream until stiff and fold into the custard. Divide evenly between the dessert plates.

As soon as they have finished baking, turn the mini chocolate sponges out on to the dessert plates. Pour the vanilla custard over the sponges and dust with icing sugar. Serve lukewarm.

Setting

Oven functions: MW + Fan Plus

Temperature: 150 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 17 minutes

Shelf level: 1

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