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COOKING WITH THE MIELE

Steam combi oven

1st Edition, M.-No. 7 843 740

# steam

combi oven



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## Dear Reader

When families get together, it is often around the dining room table. Get-togethers with friends too, are made special by delicious food. Indeed, wherever people enjoy each other's company, food more often than not, holds centre stage.

We are pleased to contribute a little to this pleasure by making it our job to pass on our passion for food and help you enjoy your love of cooking. Every day, knowledge, curiosity, routine and the unexpected all converge in our Miele Test Kitchen.

We have condensed our experiences, passion and pleasure in food into this cookbook and created a wide range of recipes that are as imaginative as they are successful. We hope that you will enjoy the results as much as the cooking.

If you have any questions, comments or requests, please contact us using the contact details on the back cover of this cookbook.

Happy cooking!

The Miele Test Kitchen Team



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## A hobby for all the senses

Eating has become much more than a basic necessity with preparation and presentation being as important and interesting as the ingredients and method of cooking.

We no longer eat just to fill ourselves up. Eating has become “dining”, an expression of our lifestyle, an enjoyment, and an experience that is different every time.

And because the journey is as enjoyable as the destination, the preparation of food is an important part of the pleasure. Some people like to cook behind closed doors, then astound their friends when the creations come to the table. Others prefer to cook in company and throw open the doors to their kitchen so their friends can enjoy the process from the start.

Food also plays an important role in furthering international relations. Foreign restaurants, holidays abroad and the media have brought us closer to other food cultures and taught us to appreciate them. Cooking with steam is a tradition that dates back thousands of years with its roots in China. The Chinese belief that a dish should satisfy all the requirements of health, colour, flavour, aroma and texture is as relevant now as it was then.

Today's cooks are delighted by all things new, and place high value on cooking appliances that offer user friendly technology. A Miele steam combi oven is an up-to-the-minute oven that has every feature you could wish for.





## The perfect programme for all types of food

Every type of food has its own character, and recognising an ingredient's qualities and being able to bring them to the fore is the true art of a good cook.

With the Miele steam combi oven highly developed electronics offer optimum functionality and are really easy to use. The appliance guides you intelligently through the programming process to ensure fast, precise setting of the required function.

The Miele steam combi oven cooks to perfection by combining steam with fan heat:

Delicious, fresh bread with a glossy crust; al dente vegetables with all their natural flavours intact; wonderfully moist fish that melts in the mouth; tender, juicy meat with a well browned crust, numerous side dishes and tempting puddings.

When roasting fatty meat, the hot steam at the start of the programme ensures that as much fat as possible melts away.

The combination of steam and fan heat is not suitable for mixtures that contain a high level of moisture such as choux pastry and meringue. Because these types of food need to lose their moisture they can only be cooked using fan heat.



## Combination cooking

With combination cooking three things have to be programmed:

- Temperature (30°C–225°C)
- Moisture level (20%–100%)
- Cooking duration (1 min.–12 hours)

Up to 6 cooking stages can be combined in one programme.

The cooking duration for food like gratins and bakes is shorter with combination cooking than it is with traditional methods using just dry heat.

## Homemade bread

Bread is baked to perfection thanks to the steam that is injected in the first few minutes. This helps the dough rise nicely. It is then baked at a high temperature to give it a good colour before continued baking at a high temperature with low moisture to dry the bread out. The result is bread perfectly baked on the inside with an attractive glossy crust. If bread is baked with little or no steam the crust will end up dry and cracked because the starch in the flour has not swelled up sufficiently to give a good crust.

**Sweet pastry** is baked with a moisture level of 95% which makes it so light and crumbly that it melts in your mouth.

Baking **moist dough-based items** with additional steam results in them collapsing because they have not been able to dry out enough. Items with a moist topping like pizza should not be cooked with steam as the base will not cook properly.

Cooking fatty meat such as **Pork** with crackling using steam in the initial phase helps to render the fat and form a good crackling. Without steam the meat remains fatty. Lean meat cooked without steam, on the other hand, is liable to dry out, so it is advisable to use steam to keep it moist. When using combination mode to roast meat, always place the meat on the rack with a tray underneath to catch any drips. This way, the juices in the meat can be collected and used to make the gravy.

## Fan plus

With this cooking method, A top-quality heating element works in conjunction with the fan to ensure food is cooked in a constant flow of hot air for excellent results with no transfer of aroma or flavour. This gives the oven a big advantage over the more widely available fan-assisted oven. It is rarely necessary to pre-heat the oven. "Fan plus" is particularly suitable for baking certain types of cake and soufflé, and the flow of air around the oven ensures that food is evenly cooked and browned.

## Cake plus

### Choux pastry

The best way to make choux pastry is to let it rise and dry out simultaneously. To achieve this, only a very small amount of additional moisture is required. The very precise control of moisture in the oven makes this method ideal for choux pastry.

### Salt dough

Typical salt dough items such as pretzels have a shiny crust and a sprinkling of crystal salt on the top. The "Cake plus" function guarantees that the desired result will be achieved when cooking salt dough items from frozen.

## Sponge cakes

Moisture levels are controlled particularly well with the "Cake plus" function, resulting in very successful sponge cakes.

## Automatic programmes

The automatic "Roast" programme has the optimum settings for the perfect roast, whether it is a joint of meat with crackling that needs to be browned and crisped, or a joint that should be brown on the outside and rare in the middle. Even a pot roast will cook perfectly in the Miele steam combi oven.

The automatic "Bake" programme offers highly developed technology similar to that used in professional bakeries to ensure excellent results.

Automatic cooking with steam gives perfect results for fish and vegetables just the way you want them.

## Notes

A list of chapters is given at the beginning of this book and individual recipes are listed alphabetically at the end.

A range of temperatures is given for the temperature setting. In general, temperatures should be set somewhere in the middle, however you can increase or reduce it depending on the cooking dish, the quantity of food and the desired level of browning.

The same applies to recommended temperatures which are given as a guide. You may wish to change these to suit individual preferences.

Careful handling of food can help protect your health. An example of this is cooking cakes, pizzas and chips only to golden brown and not letting them overcook.

Cooking times quoted in this book apply to an oven that has not been pre-heated. If baking several trays of small cakes one after the other, the cooking time should be reduced.

Times given are a guideline only as the actual time taken will be influenced by the temperature and consistency of the food before it is cooked. Small variations in cooking time can be made to suit individual preferences, e.g. how golden a cake should be, or how well cooked you want your meat or vegetables to be.

# Baking



## TRULY SCRUMPTIOUS

Home-made cakes and biscuits are as much a part of a sociable coffee morning or cosy afternoon tea as a beautifully laid table and sparkling conversation. If you want to spoil your guests with delicious home baking, your only problem will be what to choose from the wealth of different pastries, fillings and toppings. Should it be something fruity? Or creamy? Or crunchy? Preferably a little bit of everything. And because sweet things are food for the soul, everyone will be coming back for more.

## Baking

There are a few basic rules that are important in baking. The cooking function and baking container should be compatible. Ceramic, metal, glass and heat-resistant plastic dishes are suitable for fan heat. Plastic containers are not suitable for combination cooking because they are not resistant to hot steam.

Always place the container on the rack and never on the floor of the oven. Long loaf or rectangular tins should be placed across the rack.

Grease all baking tins before use and when working with pastry, dust with flour or dried breadcrumbs too, or line the tin with baking parchment. When baking bread or rolls on a tray, it too should be greased and floured first.

When using “Fan plus” do not pre-heat the oven for baking. Cakes and biscuits should go straight into the oven from cold.

### Ingredients:

**Yeast** is a natural raising agent for making dough light. Either dried or fresh yeast can be used for baking. In order to rise it needs warmth (max. 50°C), time and nutrition which it gets from flour, sugar and liquid.

With fast acting dried yeast follow the package instructions.

**Baking powder** is the best known chemical raising agent. The flavourless, sodium carbonate based powder is used extensively for various types of cake mixture.

Bicarbonate of soda is a white powder with a mild, slightly alkaline flavour. It is an ingredient in baking powder and is also used to speed up the cooking of pulses.



## Bread

Bread and rolls should be light and crisp. The raising agents used to achieve this are yeast and sourdough. Light wheat flour doughs work well with yeast and heavier doughs made with wholemeal or rye flour need a sourdough.

Sourdough is easy to make by mixing 200 ml of lukewarm water into 250 g of rye flour. Leave to stand for 48 hours and then proceed with the recipe.

Always knead dough well. This gives it the right consistency and the bread is then easy to slice without crumbling.

Dough must be allowed to rise long enough to double in volume.

The flavour and therefore the enjoyment of a loaf are affected by the choice and combination of ingredients.

Freshly ground and wholemeal flour contains more fibre, minerals and vitamins than flour that has been in storage.

## Types of flour:

Different types of flour contain varying amounts of whole grain.

The types generally available in the UK are as follows:

### Plain flour

Fine, white flour which is equally suitable for cooking and baking. It is composed primarily of starch and gluten.

### Self-raising flour

This is plain flour with raising agents added during manufacture. It is used in recipes where the mixture needs to expand during cooking to give light results, e.g. in cake-making.

### Strong white flour

Strong white flour is used when baking with yeast.

### Wholemeal flour

This flour contains almost all the wheat germ and is excellent for bread. Strong brown bread flour can be used instead for a slightly lighter bread.

### Wholegrain flour

This flour is made from the whole grain and contains all the goodness. It can be ground finely or coarsely and is particularly good for making bread.



Bread is placed in a cold steam combi oven for baking.

Flour generally contains no preservatives or additives. You can add your own flavourings to the dough and season it with salt and herbs to suit your taste.

Baked using the right amount of steam helps the starch to expand. The result is bread with a fresh aroma, light on the inside with a perfect glossy crust on the outside.

To test whether the bread is ready don't use a skewer as you would with a cake. Instead, simply tap the bottom of the loaf. If it sounds hollow the bread is ready. Place it on a wire rack to cool.

## **Yeast dough for bread**

Make your yeast dough or sourdough by following your recipe. The dough can be proved in your Steam combi oven at 30°C, with 100% moisture for 20 minutes.

Once it has risen continue to follow your recipe instructions. Briefly punch it down and knead for about a minute before continuing.





Take the dough out of the mixing bowl and place it on a well floured surface.



Knead it briefly, making sure you do so from the outside working your way inwards. This way you get all the edges worked into the middle of the dough.



Now turn the dough around and shape it into a ball. When doing so it's important to get the edges to the underside with the top of the ball remaining nice and smooth.



The ball of dough should now be left to rest for at least 1 minute before shaping it into rolls or a loaf.

When shaping your rolls or loaf make sure that the edges are underneath. Otherwise the top will be uneven when baked.

If you are baking your bread on a baking tray and not in a tin, it should be shaped in a loaf 25–30 cm long and 8–9 cm wide.

You should then make a slit along the loaf. For rolls and baguettes the dough is generally rolled out before being shaped. Baguettes should be formed into as long a loaf as you can.

For rolls divide the dough into the required number and form into the right shape. Again, make sure the edges are underneath the rolls.



Make about 6 diagonal cuts into the top of white bread.



Cut 6-8 wave shaped slits in baguettes.



And star shaped or long slits in small rolls.

Or follow your recipe if it suggests a different cut.

## Hints and tips on baking bread

Bread dough uses yeast or sourdough to make it rise. To ensure the micro-organisms in the yeast or sourdough are at their most effective they need the right climate in which to operate. Combination mode in the steam combi oven provides this by precisely controlling the amount of moisture and heat in the initial stage of baking. The temperature during this phase should be somewhere between 25°C and 35°C.

### What to do if...?

#### ... the dough is too firm or dry.

- If this happens more liquid needs to be added, or the climate inside the oven needs to be adjusted. The type of flour used can affect the feel of the dough and more liquid may be needed to get it pliable and smooth.

#### ... the dough is too moist or soft.

- Here less liquid is needed and again the climate in the oven can be adjusted to suit the dough. Variations in type and quality of the flour can be the cause of this happening in which case less liquid may be needed to get the right consistency.

**... bread falls apart (it does not hold its shape, or it does not rise properly).**

- This can be resolved by reducing the baking duration. Proving needs the optimum climate as well as the optimum duration. If this phase lasts too long, too much gas will build up in the dough causing it to collapse and lose its shape.
- Before going into the oven the dough should be formed into a ball and left to stand for at least 1 minute before being formed into a loaf. This gives the dough its stability and helps the bread hold its shape.
- To prevent the baking process being too quick and dough being too soft and without substance liquid ingredients must not be warmer than 37°C.
- Ingredients for the dough should never be kneaded for longer than 7 minutes. Kneading is important for giving bread the right consistency, however kneading it for too long has a negative effect on the dough's stability.

**... Bread isn't baked right through / has water marks in it.**

- If this happens the moisture level for the first baking phase should be reduced. During this phase it's important for moisture to be released from the bread. This won't happen if there is too much moisture in the atmosphere around the bread.

**... the bread develops unwanted cracks in it.**

- In the proving phase there should be sufficient steam or moisture present to form a layer of condensation on the surface of the bread. This gives the bread a supple skin and ensures cracks don't appear during the baking process.
- Tray baked bread (not baked in a tin) should be sufficiently slashed across the surface to allow it to expand.
- The loaf should be shaped so that the surface is smooth and crease free. Any edges should be tucked underneath the loaf.

**... the bread has a dull surface.**

- There needs to be sufficient moisture present during the proving phase and the 1st baking phase. Steam enables the glutes in the starch to form on the surface of the bread and give it its glossy finish.

**... the crust is too thick, has lots of tiny cracks in it or a flaky surface.**

- If this happens the baking temperature and/or the baking duration need to be reduced. Too high a temperature and/or too long in the oven causes the crust to dry out too much. It's important to have sufficient moisture during the initial baking phases to keep the crust supple.

**... bread is too dark or too light.**

- In the Automatic programmes the level of browning needs to be adjusted to darker or lighter.
- A chemical reaction in the crust has caused the colour to change. Certain substances in the dough react to heat and enable the bread to brown. If the level of browning is too light or too dark the temperature should be adjusted up or down by 5–10°C.

**Genoese sponge**

Genoese sponge mixture makes an extremely light cake. Its consistency is achieved by beating together egg yolks and whole eggs, and then folding in the stiffly whisked egg whites. Whisked egg whites should be as firm and voluminous as possible, and are better prepared with cold eggs than eggs at room temperature.

There are three methods of preparing Genoese sponge. The texture is the same once they have been baked:

1. Whisk the egg whites with or without water until stiff. When they are nearly stiff, drizzle in the sugar slowly. Beat the egg yolks and fold in gently. Sieve flour and baking powder on top and fold in gently rather than stirring.
2. Beat the egg yolks with or without water until stiff. When they are nearly stiff, drizzle in the sugar slowly. Beat the egg yolks and fold in gently. Sieve flour and baking powder on top and fold in gently rather than stirring.
3. Beat the whole eggs with or without water in a food processor until frothy. Drizzle in the sugar and beat to a pale, creamy mass. Sieve in the flour and baking powder and fold in gently without stirring.

Whichever method you choose, it is important that the mixture is airy and smooth. Bake immediately in a tin lined with baking parchment.

Once baked, turn the cake out on a wire rack. Remove the baking parchment. Brushing it with water helps it come off easily.

When making a gateau, bake the sponge the day before. This makes it easier to split the cake evenly. To do this, make little grooves around the edge of the cake at regular intervals with the point of a knife. Place a thread around the cake in the grooves, cross the ends over, then pull.

The cake will be even lighter if corn-flour is used instead of some of the flour.

Genoise sponge normally contains no fat. Viennese sponge, on the other hand, has around 50 g of melted butter added and stirred into the mixture.

Genoise sponge should be baked until golden. If it is overbaked, the surface will become rough and cracked, and could become so brittle that it will break and refuse to roll if making a Swiss roll.

To make a roulade, turn the sponge out onto a damp tea towel as soon as it comes out of the oven. Brush the baking parchment with water and remove it, then roll the cake up with the tea towel. If you like the tea towel can be sprinkled with sugar.



## **Puff pastry**

Puff pastry consists of several layers that puff up during cooking - hence the name. When cutting the pastry to fit a tin, do not knead the leftover pieces together. Instead, place them one on top of the other and roll them out again. Kneading the pastry will prevent it from puffing up.

Puff pastry has a neutral flavour that makes it suitable for both sweet and savoury fillings.

Puff pastry can be cooked using combination mode.

The steam will give it a glossy appearance and help the dough to puff up properly. The tin does not need to be damped with water beforehand.

## **Choux pastry**

This pastry is first cooked in a saucepan and then baked in the steam combi oven.

Choux pastry is very sensitive during the first 10 minutes of baking. Do not open the door during this period as this would prevent the pastry from rising.

Choux pastry is flavour neutral and can be used with either sweet or savoury fillings.

To ensure perfect results, do not fill buns or éclairs until shortly before serving them.

## **Yeast dough**

Yeast dough makes a delicious base for deep-filled open fruit flans, tarts and pizza. Preparing it is much easier than it seems. To make it rise, the yeast requires nutrition in the form of flour, sugar and liquid, time and an ambient temperature between 37°C and 50°C.

The dough should be covered and placed in the pre-heated oven at 30°C with the moisture level pre-set. Leave until doubled in volume. Knock the dough down briefly after proving, then roll it out or knead in other ingredients such as raisins, citrus peel or almonds.

Yeast dough can also be made in a food processor by combining all the ingredients at once and processing them to a smooth dough. Leave to rise, then shape and leave to rise again before baking.

Yeast dough can be frozen very successfully once baked. It will keep for around one month. Frozen yeast dough items can be defrosted in the steam combi oven and baked using fan heat.

### Sweet pastry

Sweet pastry is very successful in the steam combi oven because the steam makes the pastry particularly light and crumbly.

Always use well-chilled butter or margarine.

To make sweet pastry in a food processor, process all the ingredients together in the machine and then knead the dough briefly by hand at the end.

To make the pastry by hand: Sieve the flour and baking powder into a bowl, or onto a worktop and make a well in the centre. Pour the beaten eggs into the well and scatter the sugar and diced fat around the edge of the well.

Stir the eggs into the flour with a wooden spoon; work in the fat and more of the flour, then knead to a smooth dough by hand. If the dough is too sticky, add some more flour. Wrap in clingfilm and put in the fridge to chill, then use according to your recipe. Dust the work surface with flour before rolling out. If the pastry is very delicate or sticky, or if it needs to be rolled out very thinly place it between two sheets of baking parchment or clingfilm before rolling it.

Any left over pastry can be kneaded together and used again. If the pastry is too crumbly, add a little egg yolk.

Sweet pastry can be made well in advance and will keep wrapped in the fridge for two or three days before it is needed.





## Quark and oil dough

Quark and oil dough is a quick version of a yeast dough, and is very similar once baked. It is suitable for fruit and butter cakes, apple turnovers, Chelsea buns and similar small items, as well as for pizzas and onion tarts.

Sugar is not required when making this dough for a savoury dish.

## Sponge cake mixture

Sponge cakes rise particularly well with the “Cake plus” function.

The cake mixture is produced by blending the individual ingredients. It should be beaten until the mixture is smooth and creamy. If it is beaten for too long or with too much vigour the mixture will become foamy and unstable and will collapse when baked.

All the ingredients, in particular the eggs and butter or margarine, should be the same temperature, ideally room temperature. The mixture will separate if temperatures are very different. Sponge mix should not be too runny or too thick. It should drop heavily from a spoon. If it is too thick, add some liquid, e.g. milk, a spoonful at a time.

The traditional method for preparing a sponge mix is to beat the fat until creamy, then alternately add quantities of egg and sugar, beating well with each addition. Finally the flour and baking powder are sieved onto the mixture and stirred in.

If using a food processor, add the ingredients as above, or place them all together in the bowl and process until smooth. Any liquid should be added with the flour.

Dried fruit (raisins, sultanas, apricots etc.) are added once the cake mixture has been made. Wash the fruit if necessary, dry it on kitchen paper, dust with a little flour, and stir in. This helps the fruit to remain evenly distributed during baking and prevent it from sinking to the bottom. If it does sink, the cake mixture was probably beaten for too long, or contained too much liquid.

At the end of the specified baking time, test to see if the cake is done by inserting a skewer into the middle. If it comes out clean, the cake is ready.

Leave the cake to cool in the tin for 10 minutes before turning it out. Loosen the edges from the tin with a knife, then turn the tin upside down on a cooling rack. Cover with a damp cloth and leave for a few minutes. Then remove the cloth and lift the tin off the cake. The steam from the cloth will help loosen the cake from the tin.

## Strudel pastry

Strudel pastry requires a little patience in the kneading. The longer you knead it, the more elastic the dough will become and the easier it will be to stretch it out.

It is vital that strudel pastry is rolled out paper thin. Place the dough on a well floured tea towel. Stretch it out to a square using a floured rolling pin. After a little practice, this won't seem hard. It is rolled out properly when you can see the pattern of the tea towel through the pastry.

Strudel pastry has a neutral flavour and is suitable for sweet and savoury fillings.

## Baking chart

When baking bread, you need to set the temperature, the moisture level and the duration. The figures given in the chart are guidelines only.

General rule of thumb is: Start with a high moisture level and a low temperature, then dry out with a low moisture level and a high temperature.

Test the recipes yourself to establish the settings that best suit you.

Food / function	Stages	Temperature in °C	Moisture in %	Time in minutes
<b>Yeast dough / Combination mode</b>				
White bread*	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	80	6
	Stage 4	210	20	6
	Stage 5	145–180	20	60
Flat bread*	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	20	6
	Stage 4	165–185	20	25
Baguettes*	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	80	6
	Stage 4	210	20	6
	Stage 5	145–185	20	60
White rolls	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	70	6
	Stage 4	210	20	6
	Stage 5	145–180	20	45
Mixed grain bread*	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	80	6
	Stage 4	210	20	6
	Stage 5	145–180	20	60
Multigrain rolls	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	70	6
	Stage 4	210	20	6
	Stage 5	145–180	20	45
Herb rolls	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	70	6
	Stage 4	210	20	6
	Stage 5	145–180	20	45
Wholegrain bread*	Stage 1	40	100	10
	Stage 2	50	100	2
	Stage 3	210	70	6
	Stage 4	210	20	6
	Stage 5	150–170	20	60
Spelt bread*	Stage 1	50	100	2
	Stage 2	210	80	6
	Stage 3	210	20	6
	Stage 4	145–180	20	60
Rye mix bread*	Stage 1	50	100	2
	Stage 2	210	80	6
	Stage 3	210	20	6
	Stage 4	145–185	20	60

Food / function	Stages	Temperature in °C	Moisture in %	Time in minutes
<b>Sour dough / Combination mode</b>				
Rye bread*	Stage 1 Stage 2 Stage 3	210 210 155–180	80 20 20	6 6 60
Wholegrain rolls	Stage 1 Stage 2 Stage 3	100 190–210 160	100 90 30	8 19–22 2
Croissants	Stage 1 Stage 2 Stage 3 Stage 4	100 160–180 150 150	100 90 75 30	7 17–22 3 3
Plaited loaf	Stage 1 Stage 2 Stage 3	100 140–170 150	100 90 30	7 17–21 15
Sweet yeast fruit tray bake	Stage 1 Stage 2	160–190 160	90 30	20–23 6
<b>Yeast dough / Fan plus</b>				
Pizza / Onion tart		200–220		25–30
<b>Pastry / Combination mode</b>				
Pastry case		160–190	95	20–25
Biscuits		150–170	95	20–25
Fruit pie	Stage 1 Stage 2 Stage 3	180–225 150–170 150–160	30 30 20	6 5 45
<b>Quark dough / Fan plus</b>		150–170		30–40
<b>Sponge cake / Cake plus</b>				
In baking tin		150–170		50–60
<b>Strudel dough / Combination mode</b>	Stage 1 Stage 2 Stage 3	30 180–200 160	90 50 20	7 25–30 5

\* When baking bread don't use more than 750 g of flour.



# Baguettes

Makes 2 baguettes

## Ingredients:

500 g strong white flour  
40 g fresh yeast or 1 sachet of  
dried yeast  
1 tsp sugar  
2 tsp salt  
2–3 tbsp oil  
300 ml lukewarm milk or water

## Method:

1. Dissolve the yeast and sugar in the lukewarm milk/water and add to the flour together with the salt and oil.
2. Knead the dough for 3–4 minutes, cover and place in the oven to prove at 30°C with 100% moisture for 20 minutes.
3. On a floured surface, divide the dough in half and form into 2 baguettes. Place the baguettes onto a greased and floured baking tray. Score the top of the baguettes several times diagonally with a knife and then bake.

**Setting:** Automatic → Bake → Baguettes

**Programme duration:** Approx. 80–90 minutes

# Farmhouse bread

Makes 1 loaf

## Ingredients:

350 g strong white flour  
150 g rye flour  
1 tsp salt  
25 g yeast or 1/2 sachet of  
dried yeast  
300 ml lukewarm milk

## Method:

1. Mix the salt and flour in a bowl. Crumble the yeast into the milk and add to the flour. Knead for 10 minutes to a smooth dough.
2. Cover with a damp cloth and leave to prove for approx. 1 hour.
3. Shape the dough into a round loaf and dust with a little flour. Cut a 1 cm deep cross into the surface and leave to prove for a further 30 minutes.
4. Grease the baking tray with butter, place the bread on it and bake.

## Setting: Combination mode

Stage 1: 185°C 40% moisture 1 minute

Stage 2: 185–215°C 40% moisture 40 minutes

Shelf level: 2

**Programme duration:** Approx. 50 minutes



# Spelt bread

Makes 1 loaf

## Ingredients:

500 g spelt flour  
40 g fresh yeast or 1 sachet of dried yeast  
Approx. 260 ml lukewarm water  
100 g grated carrots  
3 tsp salt  
100 g whole almonds

## Method:

1. Place the flour in a bowl. Crumble in the yeast and add the salt and enough water to create a smooth dough.
2. Add the carrots and the almonds. Knead for 3–4 minutes. Place in the oven to prove at 30°C with 100% moisture for 20 minutes.
3. Knead the dough again, form into an oval loaf and leave to prove for 15 to 20 minutes. Place on a greased and floured baking tray, make several diagonal slashes in the surface and bake.

## Setting: Combination mode

Stage 1:	50°C	100% moisture	2 mins
Stage 2:	210°C	80% moisture	6 mins
Stage 3:	210°C	20% moisture	6 mins
Stage 4:	145–180°C	20% moisture	60 mins

Shelf level: 3

# Flat bread

Makes 1 loaf

## Ingredients:

300 g strong white flour  
40 g fresh yeast or 1 sachet of dried yeast  
A pinch of sugar  
2 tsp salt  
150 ml lukewarm water  
3 tbsps olive oil

## Topping:

2–3 tbsps olive oil  
Sesame seeds

## Method:

1. Sift the flour into a bowl, make a well in the centre and crumble the yeast into it. Sprinkle the sugar on top, add lukewarm water and place in the oven to prove at 30°C with 100% moisture for 20 minutes.
2. Add the salt and oil and knead for 3–4 minutes to a smooth dough.
3. Shape the dough into a flat bread, and place in a round 28 cm Ø tin that has been greased and floured.
4. Brush with oil, sprinkle with the sesame seeds and then bake.

**Setting:** Automatic → Bake → Flat bread  
**Programme duration:** Approx. 30 minutes





# Herb rolls

Makes 8–10 rolls

## Ingredients:

350 g strong white flour  
50 g cracked wheat  
40 g fresh yeast or 1 sachet of dried yeast  
50 ml lukewarm milk  
20 g sugar  
1/2 a chilli  
40 ml oil  
125 ml vegetable stock  
2 tbsp chopped parsley  
1 tbsp chopped chives  
1 tsp chopped coriander  
3 tsp salt

## Method:

1. Mix the flour and cracked wheat in a bowl, crumble in the yeast and stir in the sugar and lukewarm milk. Place in the oven to prove at 30°C with 100% moisture for 20 minutes.
2. Add the remaining ingredients and knead for 3–4 minutes. Cut into 8–10 pieces and form into rolls. Grease and flour two baking trays. Place the rolls on the trays, make a slash across the top of each roll and bake.

Stage 1:	40°C	100% moisture	10 mins
Stage 2:	50°C	100% moisture	2 mins
Stage 3:	210°C	70% moisture	6 mins
Stage 4:	210°C	20% moisture	6 mins
Stage 5:	145–180°C	20% moisture	45 mins

Shelf level: 1 tray: 3  
2 trays: 2 and 4



# Rye bread

Makes 1 loaf

## Ingredients:

250 g rye flour  
150 g strong white flour  
20 g fresh yeast or 1/2 sachet  
of dried yeast  
1 pack sourdough  
2 tsp salt  
Approx. 350 ml lukewarm water  
28 cm dark loaf tin

## Method:

1. Mix together the rye flour, wheat flour and sourdough.
2. Dissolve the yeast in 100 ml warm water, add to the flour and leave to prove until bubbles appear.
3. Add the salt and remaining water, knead to a smooth dough for 3–4 minutes. Place the dough in the oven to prove at 30°C with 100% moisture for 20 minutes.
4. Knead the dough again and place in a loaf tin that has been greased and floured, then bake.

## Settings: Combination mode

Stage 1:	50°C	100%	2 mins
Stage 2:	210°C	80%	6 mins
Stage 3:	210°C	20%	6 mins
Stage 4:	145–185°C	20%	60 mins

**Programme duration:** Approx. 55 minutes



# Multigrain rolls

Makes 8–10 rolls

## Ingredients:

250 g spelt flour  
250 g strong wholemeal flour  
60 g fresh yeast or 1 1/2 sachets  
of dried yeast  
300 ml lukewarm water  
2 tsp sea salt  
100 g sunflower seeds

## Topping:

Poppy seeds  
Sesame seeds  
Sunflower seeds or millet

## Method:

1. Mix together the two types of flour. Dissolve the yeast in the lukewarm water and add to the flour. Knead for 3–4 minutes. Place in the oven to prove at 30°C with 100% moisture for 20 minutes.
2. Knead in the salt and sunflower seeds, form into rolls and sprinkle with your choice of seeds. Place on a greased, floured baking tray and bake.

**Setting:** Automatic → Bake → Multigrain rolls  
Programme duration: Approx. 25 minutes

# Wholemeal rolls

Makes 16–20 rolls

## Ingredients:

500 ml lukewarm water  
250 g 4-grain mix  
40 g of fresh yeast or 1 sachet  
of dried yeast  
2 tbsp chopped pumpkin seeds  
1 tbsp brown sugar  
200 g spelt wholegrain flour  
150 g spelt flour  
150 g strong white flour  
50 g butter  
30 g sugar  
1 tsp salt

Pumpkin seeds  
Pine nuts  
Sunflower seeds  
Linseeds  
Sesame seeds  
Poppy seeds

## Method:

1. Combine the water, 4-grain mix, yeast, pumpkin seeds and brown sugar and leave to soak for 1 hour.
2. Add the remaining ingredients and work to an elastic dough.
3. Divide the dough into 16–20 evenly sized rolls and coat in seeds of your choice.
4. Place the rolls in a circle on a baking tray so that they are touching each other lightly. Leave at room temperature until they have doubled in size, then bake.

**Setting:** Combination mode

Stage 1 120°C	100% moisture	15 mins
Stage 2 200°C	25% moisture	20 mins

Shelf level: 1

# Wholemeal bread

Makes 1 loaf

## Ingredients:

500 g wholemeal flour  
40 g fresh yeast or 1 sachet of dried yeast  
1/2 tsp sugar  
3–4 tsp salt  
2 tbsp oil  
Approx. 350 ml lukewarm water  
30 g linseeds  
30 g sunflower seeds

## Method:

1. Crumble the yeast and mix with the sugar and a little water.
2. Add the flour, salt, oil, linseeds, sunflower seeds and the remaining water, and knead for 3–4 minutes. Place in the oven to prove at 30°C with 100% moisture for 20 minutes.
3. Knead again, then form the dough into a loaf. Place it on a greased, floured baking tray and make several diagonal slashes in the surface and bake.

### Setting: Combination mode

Stage 1	40°C	100% moisture	10 mins
Stage 2	50°C	100% moisture	2 mins
Stage 3:	210°C	70% moisture	6 mins
Stage 4:	210°C	20% moisture	6 mins
Stage 5:	150–170°C	20% moisture	60 mins

Shelf level: 3

# White bread

Makes 1 loaf

## Ingredients:

600 g strong white flour  
40 g fresh yeast or 1 sachet of dried yeast  
2 tbsp sugar  
3 tsp salt  
30 g melted butter  
Approx. 320 ml lukewarm milk

## Method:

1. Stir the yeast into the milk. Add the flour, salt, sugar and butter and mix together. Knead the mixture for approx. 7 minutes to a smooth dough.
2. Place uncovered in the oven to prove using Combination mode at 30°C with 100% moisture for 20 minutes.
3. Shape the dough into a loaf, score it diagonally several times with a knife. Place the loaf on a greased, floured baking tray and then bake.

**Setting:** Automatic → Bake → White bread  
**Programme duration:** Approx. 85 minutes

# Mixed grain bread

Makes 1 loaf

## Ingredients:

375 g strong brown bread flour  
125 g rye flour  
40 g fresh yeast or 1 sachet of dried yeast  
1/2 tsp sugar  
2-3 tsp salt  
1 tbs oil  
300 ml lukewarm water

## Method:

1. Mix the crumbled yeast with the sugar and water. Stir in the flour, salt and oil and knead for approx. 7 minutes.
2. Place uncovered in the oven to prove using Combination made at 30°C with 100% moisture for 20 minutes.
3. Knead the dough again and shape into a loaf. Place on a greased, floured baking tray and score the surface diagonally several times and bake.

**Setting:** Automatic → Bake → White bread mix

**Programme duration:** Approx. 85 minutes

# Pumpkin bread

Makes 1 x 1 kg loaf

## Ingredients:

500 g pumpkin, diced (standard orange variety)  
20 g fresh yeast or 1/2 sachet of dried yeast  
Approx. 20 g strong white flour  
Approx. 300 g spelt flour  
25 g softened butter  
1 tbs salt  
2 tbs pumpkin seeds

## Method:

1. Peel the pumpkin, remove the seeds and cut the flesh into 1 cm cubes. Place in a perforated container and cook.  
**Setting:** Universal  
100°C 20 mins
2. Cool the pumpkin slightly, purée it, then dissolve the yeast in the lukewarm purée.
3. Mix in all the remaining ingredients, except the pumpkin seeds, then knead to a smooth dough on a floured surface. If the purée is very wet, gradually add more flour. Cover and leave at room temperature until it has doubled in size.
4. On a floured surface, form into a loaf. Place the loaf on a greased, floured baking tray, brush with water and sprinkle with pumpkin seeds. Leave to rest for 10 minutes, then bake.

**Setting: Combination mode**

Stage 1: 200°C 100% moisture 10 mins

Stage 2: 175°C 20% moisture 30 mins

Shelf level: 1

# White rolls

Makes 8–10 rolls

## Ingredients:

500 g strong white flour  
2 tbsp salt  
6 tbsp oil  
40 g fresh yeast or 1 sachet of dried yeast  
1 tsp sugar  
280 ml lukewarm milk or water

## Method:

1. Sift the flour into a bowl. Dissolve the yeast in the milk. Add this, together with the sugar, salt and oil, to the flour. Mix together, and knead for approx. 7 minutes to a smooth dough.
2. Place uncovered in the oven to prove using Combination made at 30°C with 100% moisture for 20 minutes.
3. Knead the dough well, then form into 8 to 10 rolls. Place them on two greased, floured baking trays and make a small cut into the top of each one, then bake.

**Setting:** Automatic → Bake → White rolls

**Programme duration:** Approx. 70 minutes

# Bagels

Makes 6 bagels

## Ingredients:

350 g spelt flour  
15 g fresh yeast  
1 tsp brown sugar  
175 ml lukewarm water  
25 g softened butter  
1 tsp salt  
1 egg, beaten  
  
Poppy or sesame seeds  
Finely chopped thyme or garlic

## Method:

1. Knead all the ingredients to a smooth dough, cover and leave to prove at room temperature for 20 minutes.
2. Divide the dough into 6 large balls, cover and leave to prove for a further 5 minutes.
3. Flatten the balls slightly. Press the handle of a wooden spoon through the centre of each to make the traditional bagel shape.
4. Sprinkle with poppy seeds, sesame seeds, thyme or garlic according to taste. Place on a greased, floured tray and then bake.

**Setting: Combination mode**

Stage 1	100°C	100% moisture	10 mins
Stage 2	180°C	20% moisture	20 mins

Shelf level: 1





# Cheese and rosemary flat bread

Makes approx. 30 squares

## Ingredients:

Approx. 650 g spelt flour  
400 ml water  
1 1/2 tsp salt  
1 tsp sugar  
40 g fresh yeast or 1 sachet of dried yeast  
300 grated Gruyère cheese  
1 tbsp fresh rosemary  
3 tbsp olive oil

## Method:

1. Knead the flour, water, salt, sugar and yeast to a smooth dough. Cover and leave at room temperature for approx. 30 minutes until the dough has doubled in size.
2. Roll the dough out to a rectangle measuring approx. 60 x 40 cm and sprinkle with 2/3 of the Gruyère. Fold the dough in half and sprinkle with the remaining cheese. Fold in half again and place on a baking tray lined with baking parchment. Cover and leave to prove for 20 minutes.
3. Using a sharp knife, cut a lattice pattern into the surface. Sprinkle on the rosemary, drizzle with olive oil and bake.

### Setting: Combination mode

Stage 1 120°C	50% moisture	10 mins
Stage 2 220°C	20% moisture	15–20 mins

Shelf level: 1

Cool the flat bread, cut into squares and serve with a glass of wine or a fresh salad.



## Tip

To make cheese and herb rolls, roll the above quantity of dough out into two rectangles approx. 45 x 30 cm and sprinkle with a mixture of grated cheeses (100 g Gruyère and 30 g Parmesan) and 2 tbsp finely chopped herbs (parsley, rosemary, sage, thyme). Roll up along the long side and cut into 2 cm thick slices. Place the rolls well apart on a baking tray lined with baking parchment, and bake on Fan plus at 180°C for approx 25 minutes on shelf level 1.



# Light and dark twists

Makes 2 loaves

## Ingredients:

### Starter dough:

160 g strong white flour  
160 ml lukewarm water  
10 g fresh yeast

### For 2 light twists:

665 g strong white flour  
300 ml water  
20 g fresh yeast or 1/2 sachet  
of dried yeast  
17 g salt

### For 2 dark twists:

665 g spelt flour  
350 ml water  
20 g fresh yeast or 1 sachets of  
fresh yeast  
17 g salt

## Method:

### Starter dough:

1. Mix 100 g flour, 100 ml water and 10 g fresh yeast to form a dough. Cover and leave to prove at room temperature for 24 hours.

2. Add the remaining flour and water for the starter dough, and knead to a smooth dough. Cover and leave to prove for 1 hour.

### Light twists:

3. Knead the ingredients into the starter dough and leave to stand for at least 90 minutes.

### Dark twists:

4. Knead the ingredients into the starter dough and leave to stand for at least 90 minutes.

5. Divide the dough in two. Working on a well floured surface, form into two long rolls and twist together to make a corkscrew. Place on a baking tray lined with baking parchment, stand for 20 minutes, then bake.

### Setting: Combination mode

Stage 1 125°C	100% moisture	5 mins
Stage 2 200°C	20% moisture	25 mins

Shelf level: 1



## Tip

Crisp rolls are always welcome. Prepare the same quantity of dough as above - either light or dark. Form into 48 little 20 g rolls, arrange them in fours, touching, on a baking tray and bake (Combination mode: Stage 1: 125°C, 100% moisture, 5 mins; Stage 2: 200°C, 20% moisture, 10 mins).

# Light fruit bread

Makes 2 loaves

## Ingredients:

300 g dried fruit  
(e.g. apricots, prunes, apples,  
pears)  
200 ml water  
100 ml milk  
30 g fresh yeast of 3/4 of a  
sachet of dried yeast  
100 ml full fat milk  
200 g strong white flour  
150 g rye flour  
150 g spelt flour  
1 tsp salt

## Method:

1. Coarsely chop the fruit. Bring the water to the boil, then remove from the heat. Add the fruit and leave to soak. As soon as the liquid has cooled to lukewarm, remove the fruit and put to one side.
2. Stir all the other ingredients into the liquid, knead to a dough, cover and leave to prove at room temperature until the dough has doubled in size. Add the fruit and knead again.
3. Butter 2 loaf tins, line them with baking parchment, butter again and place the dough in the tins.

### Setting: Combination mode

Stage 1 120°C	100% moisture	10 mins
Stage 2 200°C	20% moisture	10 mins
Stage 3 175°C	20% moisture	20 mins

Shelf level: 1



## Tip

The same method can be used to make little nut rolls. Stir in 300 g or coarsely chopped nuts (e.g. walnuts, hazelnuts, pecans, almonds or cashews). Form them into 10–12 rolls. Cut a cross into the top of each one and bake on a baking tray lined with baking parchment. (Combination mode, Stage 1: 125°C, 100% moisture, 15 minutes; Stage 2: 225°C, 25% moisture, 20 minutes; Shelf level: 1)

# Ciabatta

Makes 2 x 500 g loaves

## Ingredients:

800 g strong white flour  
500 ml lukewarm water  
40 g fresh yeast or 1 sachet of  
dried yeast  
100 ml extra virgin olive oil  
1 tsp sea salt

## Method:

1. To make the starter dough, mix together approx. 120 g flour, 200 ml lukewarm water and the crumbled yeast. Cover and leave to prove at room temperature for at least 2 hours.
2. Add the remaining 680 g flour, water, olive oil and sea salt, and knead to an elastic dough. Cover with a tea towel and leave to prove at room temperature for a further 3 hours.
3. On a floured surface, form the dough into a rectangle 30 cm long and a hand's width across. Dust well with flour as the dough will be sticky. Cut the rectangle in half and place the pieces on a baking tray lined with baking parchment. Leave to stand for a further 10 minutes, then bake.

## Setting: Combination mode

Stage 1:	180°C	100% moisture	10 mins
Stage 2:	195°C	20% moisture	20 mins

Shelf level: 1

# Crêpe and orange crème gateau

Serves 12

## Ingredients:

### Crêpe batter:

150 g plain flour  
200–300 ml full fat milk  
100 ml double cream  
2 eggs  
25 g melted butter  
A pinch of salt

### Orange cream:

200 ml orange juice  
2 tsp grated orange rind  
120 g sugar  
3 eggs  
100 ml double cream  
2 tbsp orange liqueur

Butter

### Garnish:

1 orange

## Method:

1. Stir together the ingredients for the batter and strain through a sieve. Cover and leave to stand in the refrigerator for 1 hour.
2. Bring the orange juice, orange rind and sugar to the boil, then leave to cool.
3. Stir together the other other ingredients for the orange crème and add them to the orange juice.
4. Heat the butter and make approx. 26 thin crêpes.
5. Line a springform tin with buttered baking paper. Place one crêpe in the bottom and cover with a thin layer of orange cream. Repeat the process until all the crêpes and orange cream have been used up. Finish off with a crêpe on top, and bake.

### Setting: Fan plus

160°C

30–40 mins

Shelf level: 1

6. Leave the gateau to cool in the tin. Wash the orange in hot water, dry and cut off thin strips of rind. Decorate the gateau with the orange rind.

The gateau is also delicious made with other citrus fruit. Try using lemon, lime or pink grapefruit.

# Apple sponge

Serves 12

## Ingredients:

150 g butter  
150 g sugar  
3 tsp vanilla sugar  
A pinch of salt  
3 eggs  
Grated zest of 1 lemon  
150 g self-raising flour  
1/2 tsp baking powder  
Lightly toasted breadcrumbs

Topping:  
500 g apples  
Icing sugar

## Method:

1. Beat together the butter, sugar, vanilla sugar, salt, lemon rind and eggs until foamy.
2. Fold in the flour along with the baking powder.
3. Line a 24 cm diameter springform tin with butter and breadcrumbs and pour in the mixture.
4. Peel, quarter and core the apples, and make slits in the back of them. Press lightly into the cake mixture, with the curved side up. Bake.
5. Cool then dust with icing sugar before serving.

## Setting: Combination mode

Stage 1: 140°C 20% moisture 10 mins

Stage 2: 150–180°C 20% moisture 40 mins

Shelf level: 3

**Programme duration:** Approx. 50 minutes





# Swiss roll with assorted fillings

Serves 12

## Ingredients:

### Vanilla sponge mixture:

- 3 eggs
- 3 tbsp hot water
- 150 g sugar
- 3 tsp vanilla sugar
- A pinch of salt
- 100 g self-raising flour
- 50 g cornflour
- 1 tsp baking powder
- Icing sugar

### Chocolate sponge mixture:

- 3 eggs
- 3 tbsp hot water
- 150 g sugar
- 3 tsp vanilla sugar
- A pinch of salt
- 80 g self-raising flour
- 50 g cornflour
- 1 tsp baking powder
- 20 g cocoa powder

Icing sugar

### I. Advocaat filling:

- 125 ml advocaat
- 2 leaves of gelatine
- 250 ml double cream
- Icing sugar

## Method:

1. Whisk the egg whites with vanilla sugar until very stiff.
2. Beat the egg yolks with the sugar, hot water and a pinch of salt until creamy. Fold in the egg whites. Mix together the flour, cornflour and baking powder, plus the cocoa powder if making the chocolate Swiss roll, and sieve into the egg mixture. Fold gently together.
3. Spread the mixture out onto a greased baking tray lined with baking parchment and bake.
4. Moisten a tea towel. Turn the cake out of the tin onto the tea towel, carefully remove the baking parchment and roll the cake up in the tea towel.
5. Once cool, fill with the filling of your choice and dust with icing sugar before serving.

### Setting: Fan plus

160–180°C

20–25 minutes

Shelf level: 3

- I. 1. Soften the gelatine in cold water, then heat on the hob until dissolved. Add the advocaat, stir and leave to set in the fridge.
2. Whip the cream until stiff, then gently fold into the advocaat.
3. Spread over the cake, roll up and dust with icing sugar shortly before serving.

## Ingredients:

### II. Cranberry cream filling:

- 150 g cranberries
- 50 g sugar
- 250 ml double cream
- 6 tsp vanilla sugar
- Icing sugar

### III. Mango cream filling:

- Juice of 2 oranges
- Grated zest of 1 orange
- Juice of 1 lime
- 2 ripe mangos
- 6 leaves of gelatine
- 100 g sugar
- 250 ml double cream

## Method:

- II.** 1. Whip the cream with the vanilla sugar until stiff.
2. Steam the cranberries in a covered container with 50 g sugar until soft. Allow to cool, and drain the juice. Scatter the cranberries over the cake, spread the cream on top and roll up.
3. Dust with icing sugar shortly before serving.
- III.** 1. Peel the mangos, cut the flesh off the stone and purée with the lime juice, sugar and grated orange zest.
2. Soften the gelatine in cold water, then heat on the hob until dissolved. Stir a little of the fruit purée into the gelatine, then pour into the rest of the purée and stir well. Leave in the fridge until it has set enough for a spoon dragged through to leave a mark.
3. Whip the cream until stiff and fold into the fruit mixture. Spread evenly over the cake.
4. Roll up and dust with icing sugar shortly before serving.



## Tip

The same cake mixture can be used to make a layer cake. Instead of rolling the cake up, cut it in half, spread the filling over one half and top with the other. Cut into approx. 10 squares to serve.

# Brioche plait

Makes 1 loaf

## Ingredients:

375 g flour  
40 fresh yeast or 1 sachet of dried yeast  
125 ml lukewarm milk  
50 g sugar  
60 g softened butter  
A pinch of salt  
1 egg  
Grated zest of 1/2 lemon

## Method:

1. Place the flour in a bowl, crumble in the yeast, then add the sugar, butter, egg, salt and milk. Work to a smooth dough, then add the grated lemon zest.
2. Cover and leave in a warm place or in the oven at 30°C for 30 minutes to prove until the dough has doubled in size. Cut into 3 evenly sized pieces and form each into a 40 cm long roll.
3. Plait the three rolls together to make a loaf and place on a greased, floured baking tray.
4. Raisins, almonds, hazelnuts, chocolate spread or poppy seeds can also be incorporated into the dough.

## Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	120–180°C	90% moisture	15 mins
Stage 3:	150°C	20% moisture	15 mins

**Programme duration:** Approx. 35 minutes



# Butter cake

## Ingredients:

Mixture:  
375 g strong white flour  
40 g yeast or 1 sachet of dried yeast  
125 ml lukewarm milk  
50 g sugar  
1 egg  
A pinch of salt  
3 tsp vanilla sugar  
50 g softened butter

Topping:  
50 g butter  
50 g sugar

## Method:

1. Sift the flour into a bowl and add the yeast, sugar, butter, salt, vanilla sugar, egg and lukewarm milk. Mix all the ingredients together to a smooth dough, cover and leave to prove in a warm place or in the oven at 30°C for 30 minutes.
2. Grease a baking tray and dust with flour. Roll the dough out onto the tray and leave to prove for a further 30 minutes.
3. Make small indentations in the dough with a spoon. Dot the butter evenly into the indentations and sprinkle with sugar.

### Setting: Combination mode

Stage 1:	140–170°C	90% moisture	15 mins
Stage 2:	140–160°C	90% moisture	6 mins

Shelf level: 1 tray: 3  
2 trays: 2 and 4

**Programme duration:** Approx. 25 minutes

# Cherry cheesecake

## Ingredients:

Pastry:  
375 g plain flour  
1 tsp baking powder  
175 g butter  
100 g sugar  
A pinch of salt  
2 eggs

Filling:  
750 g quark  
1 packet of ready-mix custard  
A pinch of salt  
1 egg  
100 g sugar  
500 g sour cherries

Crumble topping:  
200 g flour  
1 pinch of salt  
150 g butter  
150 g sugar

## Method:

1. Make a sweet pastry from the flour, baking powder, butter, sugar, salt and egg, and place in the fridge to chill. Grease and flour a baking tray, then roll the pastry out on the tray.
2. Beat together the quark, custard powder, egg, sugar and salt and spread over the pastry. Scatter the cherries on top.
3. Rub the flour, sugar and salt into the butter to make a crumble topping. Scatter evenly over the cherries and bake.

### Setting: Fan plus

170–190°C      35–45 minutes

Shelf level: 1 tray: 3

2 trays: 2 and 4

# Pumpkin cake

Serves 12

## Ingredients:

350 g pumpkin  
100 g dried apricots  
150 g chopped almonds  
150 g softened butter  
150 g icing sugar  
2 tsp cinnamon  
3 tsp vanilla sugar  
A pinch of salt  
3 eggs  
180 g plain flour  
2 tsp baking powder  
150g apricot jam

## Method:

1. Beat the butter with the icing sugar, cinnamon, vanilla sugar and salt, then gradually beat in the eggs.
2. Coarsely grate the pumpkin, finely chop the apricots, mix together with the almonds and stir into the butter along with the flour and baking powder.
3. Transfer the mixture to a greased and floured 24 cm diameter springform tin, and bake.
4. Warm the apricot jam and spread over the finished cake.

### Setting: Cake plus

160–180°C      45–55 minutes

Shelf level: 3



# Almond crumble cake

## Ingredients:

For the pastry:

- 150 g quark
- 5 tbsp milk
- 6 tbsp oil
- 80 g sugar
- A pinch of salt
- 3 tsp vanilla sugar
- 300 g plain flour
- 3 tsp baking powder

For the crumble topping:

- 350 g plain flour
- 200 g sugar
- 100 g flaked almonds
- 200 g butter
- A pinch of salt
- A pinch of cinnamon

For the marzipan filling:

- 500 g white marzipan

## Method:

1. Strain the quark through a sieve, and mix with the milk, oil, sugar, salt and vanilla sugar. Mix the flour with the baking powder and stir in.
2. Roll the pastry out evenly on a floured surface and place on a greased and floured baking tray.
3. To make the crumble topping, mix the flour with the sugar, almonds, salt and cinnamon. Melt the butter and stir into the flour to make a crumble mixture.
4. Knead the marzipan until soft and roll out to the size of the baking tray. Place on top of the pastry.
5. Scatter the crumble topping evenly on top and bake.

## Setting: Fan plus

160–180°C      45–55 minutes

Shelf level: 1 tray: 3

2 trays: 2 and 4



## Tip

An alternative filling is 250 g of poppy seed mixed with 3 eggs (see picture).





# Chocolate gugelhupf

## Ingredients:

5 eggs  
250 g sugar  
3 tsp vanilla sugar  
A pinch of salt  
125 ml hot water  
1 tbsp rum  
250 g flour  
1 level tsp baking powder  
125 ml oil  
100 g plain chocolate, grated

## Method:

1. Beat together the eggs, sugar, vanilla sugar, water and rum.
2. Add the flour, baking powder and oil and stir until smooth.
3. Stir in the grated chocolate.
4. Pour into a greased gugelhupf tin and bake.

## Setting: Cake plus

150–170°C

50–60 mins

Shelf level: 3

# Tuscan almond and chocolate cake

Serves 12

## Ingredients:

100 g grated plain chocolate  
250 g ground almonds  
5 egg yolks  
200 g sugar  
250 g butter  
5 egg whites  
50 g sugar  
Butter

## Method:

1. Mix the chocolate and almonds.
2. Beat the egg yolks, butter and sugar until foamy, then stir in the chocolate and almonds.
3. Whisk the egg whites and sugar until stiff and carefully fold into the chocolate mixture.
4. Pour into a buttered 24 cm diameter springform tin.

## Setting: Fan plus

150°C 90 mins

Shelf level: 1

The cake tastes best the day after it has been baked.



# Swiss plait

Makes 1 loaf

## Ingredients:

675 g strong white flour  
75 g spelt flour  
2 tsp salt  
40 g fresh yeast or 1 sachet of  
dried yeast  
120 g softened butter  
400 ml lukewarm full fat milk

## Method:

1. Mix the flour and salt in a bowl. Crumble the yeast into the milk and add to the flour together with the butter.
2. Mix these ingredients together and knead to a smooth dough. Cover with a damp cloth and leave to prove for approx. 1 hour.
3. Divide the dough into three evenly sized pieces and form each into a roll. Plait them together and place on a greased baking tray and bake.

**Setting:** Automatic → Bake → Swiss plait

**Programme duration:** Approx. 50 minutes

# Fruit flan

## Ingredients:

Base:  
150 g plain flour  
1/4 tsp salt  
50–75 g butter  
40 ml water  
Ground nuts or breadcrumbs  
500 g cooking apples or pears

Topping:  
200 ml double cream  
2 medium eggs  
50 g sugar

## Method:

1. Mix together the ingredients for the base and knead to a smooth, elastic dough. Place in the refrigerator to rest.
2. Roll out the pastry and line a flan dish. Prick the pastry with a fork and sprinkle the nuts or breadcrumbs on top.
3. Peel and core the fruit and cut into slices. Arrange the fruit on the pastry.
4. Beat together the cream, eggs, and sugar, pour over the fruit and then bake.

**Setting:** Automatic → Bake → Flan

**Programme duration:** Approx. 40 minutes



## Tip

Bake as soon as the cream topping has been added, or the pastry will go soft.  
Alternative toppings:  
Plums, apricots, berries

# Streusel cake

## Ingredients:

Base:  
375 g strong white flour  
40 g fresh yeast or 1 sachet of dried yeast  
125 ml warm milk  
1 egg  
50 g sugar  
A pinch of salt  
3 tsp vanilla sugar  
50 g softened butter

For spreading:  
30 g softened butter

Streusel topping:  
125 g melted butter  
200 g plain flour  
100 g sugar  
A pinch of cinammon  
50 g ground almonds  
A pinch of salt

## Method:

1. Place the flour, yeast, sugar, salt, butter and egg in a mixing bowl. Add the milk, mix the ingredients together and knead to a smooth dough. Cover and leave to prove in a warm place or in the oven at 30°C for approx. 30 minutes.
2. Roll out the dough onto a greased, floured baking tray and spread with butter.
3. Mix together the dry ingredients for the streusel topping, then add the melted butter drop by drop. Rub the mixture by hand until you have a crumbly texture. Scatter over the dough. Leave to prove for a further 30 minutes, then bake.

### Setting: Combination mode

Stage 1: 160–190°C 90% moisture 15 mins  
Stage 2: 160°C 20% moisture 6 mins

Shelf level:

- 1 tray: 3  
2 trays: 2 and 4

**Programme duration:** Approx. 20 minutes

# Apricot streusel cake

## Ingredients:

Cake mixture:  
2 medium eggs  
75 g butter  
110 g sugar  
130 g self-raising flour  
50 g ground almonds  
120 g sour cream  
3 tsp vanilla sugar  
A pinch of salt  
Grated zest of 1 lemon

750 g apricots

Streusel topping:  
50 g plain flour  
50 g sugar  
50 g ground almonds  
50 g cold butter, diced

26 diameter springform tin  
Butter  
Baking parchment

## Method:

1. Cream together the butter, sugar, lemon zest, vanilla sugar and eggs. Stir in the sour cream and then fold in the flour, salt and the almonds. Butter a springform cake tin and line with baking parchment. Fill the tin with the cake mixture.
2. Wash and stone the apricots, quarter them and arrange on top of the cake mixture.
3. To make the streusel topping, sift the flour into a bowl and add the sugar and almonds. Add the diced butter and rub the ingredients by hand until you have a coarse, crumbly texture. Scatter the streusel over the apricots then bake.

## Setting: Fan plus

180°C 45–55 mins

1 tin: 3  
2 tins: 2 and 4

**Programme duration:** Approx. 50 minutes

# Courgette cake

## Ingredients:

180 ml oil  
300 g brown sugar  
3 eggs  
3 tsp vanilla sugar  
A pinch of salt  
150 g ground hazelnuts  
300 g grated courgette  
1 tsp cinnamon  
330 g plain flour  
1 tsp baking powder  
1 tsp bicarbonate of soda  
1 pack of chocolate cake  
covering

## Method:

1. Beat the oil with the eggs, sugar, vanilla sugar and salt until foamy. Stir in the hazelnuts, cinnamon and courgettes.
2. Mix the baking powder and bicarbonate of soda with the flour and fold into the courgette mixture. Pour into a greased loaf tin and bake.
3. Once the cake is done, melt the chocolate and spread over the cake.

## Setting: Cake plus

160–180°C

60–70 mins

Shelf level: 3



## Tip

Instead of chocolate, top the cake with an icing sugar glaze or dust with icing sugar.

# Gâteau du Vully

## Ingredients:

Butter

### Pastry:

250 g strong white flour

1 tsp sugar

1/2 tsp salt

1 tsp water

10 g fresh yeast

150 ml warm milk

25 g butter

1 medium egg

### Sweet topping:

150 ml double cream

1 egg yolk

20 g cold butter

60 g sugar cubes

A pinch of cinnamon

### Apple topping:

150 ml double cream

1 egg yolk

3 apples

1–2 tbsps sugar

A pinch of cinnamon

## Method:

### Pastry:

1. Butter a baking tray well.

2. Mix the flour, sugar and salt. Dissolve the yeast in the water and stir into the flour.

3. Dissolve the butter in the warm milk. Stir in the beaten egg. Add to the flour and work to a smooth dough.

4. Roll the pastry out and place on the baking tray, making a raised edge all round. Leave to stand at room temperature for 15 minutes.

### Sweet topping:

Mix the egg and cream and brush over the pastry. Cut the butter into little pieces and press into the pastry. Coarsely chop the sugar cubes and mix with the cinnamon. Scatter over the pastry and bake.

### Apple topping:

Mix the egg and cream and brush over the pastry. Peel and core the apples and cut into thin slices. Arrange on the pastry. Mix the cinnamon and sugar. Scatter over the apples and bake.

### Setting: Fan plus

185°C

30 mins

Shelf level: 1

## Tip



To make savoury tarts, prepare the pastry as above and divide into 8 pieces. Roll out thinly on a floured surface into 15 cm long rectangles, and place on a sheet of baking parchment. Brush each piece with half a tsp of crème fraîche. Cut an onion into rings, quarter 4 slices of bacon, and scatter over the pastry. Sprinkle with caraway seeds. Pre-heat a baking tray in the oven, lift the pastry on its baking parchment onto the baking tray and bake for approx. 20 minutes (Fan plus, 190°C, shelf level 1).





# Cantuccini biscotti

## Ingredients:

300 g plain flour  
1 tsp baking powder  
200 g sugar  
A pinch of salt  
2 eggs  
1 egg yolk  
100 g whole almonds  
50 g ground almonds

## Method:

1. Combine all the ingredients into a dough, form into rolls, brush with milk and bake.
2. While still warm, cut the rolls into 1 cm thick slices, then dry out in the oven.

### Setting: Fan plus

Baking	170–190°C	25–30 mins
Drying	50–80°C	20–30 mins

Shelf level: 1 tray: 3  
2 trays: 2 and 4



# Black and white biscuits

## Ingredients:

100 g sugar  
150 g butter  
300 g plain flour  
1 egg yolk  
A pinch of salt  
1 tbsp cocoa powder  
1 egg white

## Method:

1. Combine the sugar, flour, butter and egg yolk to make a sweet pastry. Knead the cocoa powder into one half of the pastry and put both halves in the fridge to chill.
2. Roll each piece of pastry out to a 0.5 cm thick rectangle. Brush the plain piece with egg white and place the chocolate piece on top.
3. Roll the pastry up tightly, cut into 5 mm thick slices and bake.

## Setting: Combination mode

180–190°C      95% moisture      10–15 mins

Shelf level: 1 tray: 3

2 trays: 2 and 4



# Croissants

Makes 10–12

## Ingredients:

500 g strong white flour  
1 tsp salt  
50 g sugar  
50 g softened butter  
40 g fresh yeast or 1 sachet of dried yeast  
300 ml lukewarm milk  
150 g butter

## Method:

1. Sift the flour into a bowl and add the salt and sugar. Dissolve the yeast in the lukewarm milk and add to the flour along with the softened butter. Knead for 3–4 minutes to a smooth dough.
2. Roll the dough out to form a rectangle 60 x 40 cm. Spread a third of the butter over the dough, leaving a 2 cm wide border free around the edge.
3. Fold the longer sides into the middle, then fold the shorter sides into the middle in the same way. Place in the fridge for 15 minutes.
4. Repeat steps 2 and 3 twice more.
5. Roll the chilled dough out thinly and cut in half to create 2 rectangles.
6. Cut out 12 x 20 cm triangles and roll the triangles up towards one point to form the croissants.
7. Place on a greased, floured baking tray, cover and leave to prove in a warm place or in the oven at 30°C until the croissants have doubled in size, then bake.

**Setting:** Automatic → Bake → Croissants

**Programme duration:** Approx. 25 minutes

# Raisin whirls

Makes 8–10

## Ingredients:

### Dough:

500 g strong white flour  
40 g fresh yeast or 1 sachet of dried yeast  
200 ml milk  
40 g sugar  
1 egg  
A pinch of salt  
40 g melted butter

### Filling:

50 g softened butter  
50 g sugar  
200 g raisins  
A pinch of salt  
2 tbsp rum  
1 tsp cinnamon

### Icing:

100 g icing sugar  
Water

## Method:

1. Sift the flour into a bowl. Gently heat the milk and dissolve the yeast into it. Pour into the flour and add the sugar. Cover and leave to prove in a warm place or in the oven at 30°C for 30 minutes.
2. Add the egg, salt and butter to the dough. Mix well and leave to prove for a further 30 minutes.
3. In the meantime, soak the raisins in the rum.
4. Roll the dough out into a rectangle and spread with butter. Mix the sugar and cinnamon, add the soaked raisins and spread evenly over the dough.
5. Roll the dough up and cut into 1.5 cm slices. Arrange the slices on a greased, floured baking tray and bake.
6. Mix the icing sugar with some water to make a glaze. After baking, spread the glaze on the whirls whilst they are still hot.

### Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	160–190°C	90% moisture	8 mins
Stage 3:	150°C	20% moisture	3–5 mins

**Programme duration:** Approx. 30 minutes



## Tip

Raisins are dark in colour, while sultanas are light. When soaked in water, rum or spirits before baking, they become juicier and will swell when baked.



# Palmier biscuits

## Ingredients:

- 1 x 450 g pack frozen puff pastry
- 5 tbsp vanilla sugar
- 1 egg white

## Method:

1. Defrost the pastry. Roll out to a rectangle measuring 30 x 20 cm.
2. Brush with the egg white and sprinkle with vanilla sugar.
3. Roll the longer sides into the middle. Cut the roll into thin slices. Dip the slices in sugar, place on a greased, floured baking tray and bake.

## Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	170–190°C	90% moisture	6 mins
Stage 3:	170–190°C	75% moisture	6 mins
Stage 4:	160–170°C	20% moisture	6 mins

Shelf level: 1 tray:	3
2 trays:	2 and 4



## Tip

To make your own vanilla sugar, cut a vanilla pod in half lengthways, then snip each half into 4 or 5 pieces and place in a sealed jar with 500 g caster sugar for 3 days. For a stronger flavour, scrape out the seeds from the pod and stir into the sugar.





Meat



## THE MEAT OF THE MATTER

Those who enjoy pork, beef, lamb and game from time to time are eating a wholesome, varied diet. Poultry dishes are particularly healthy. Meat is extremely versatile, and prepared with different herbs, sauces and accompaniments, it takes on an endless variety of flavours, from the traditional to the exotic.

## Meat

Meat becomes particularly tender if you reduce the cooking temperature after the initial browning period.

Beef can be “pot roasted” by placing it directly on the wire rack above the condensate tray full of onions and vegetables. A casserole dish is not necessary because the injected steam creates the pot roasting effect. In the automatic programme you can set the level of browning you require. For a variety of meats, you can select the cooking result, ranging from rare to well done.

Game is usually sold ready to cook. If necessary, remove outer membranes and sinews from the flesh with a long, sharp knife. Game is generally very lean and can easily dry out, so it is an advantage to add a little fat by wrapping it in bacon.

Wild boar and venison are delicious if marinated in butter milk or a mixture of vinegar, water, red wine, peppercorns and juniper berries. After a day or two in the marinade, the meat will be nice and tender. Drain and dry the meat before proceeding to cook.

**There is no need to pre-heat the oven when roasting. The meat can be placed in the oven from cold.**

The grease filter should always be in position when roasting to protect the components behind from soiling. It should also be used when baking pizza or deep open fruit flans.

Once the meat is cooked, wrap it in the aluminium foil and leave it to rest for 10 minutes. This will prevent too much of the juice from being lost when you slice it.

**Meat should always be carved across the grain.**

To test whether the meat is done, press it with the back of a spoon. If the meat does not give, it is cooked. If it is elastic and gives under pressure, the centre is still not done.



Using the food probe allows you to roast very precisely. The sensor measures the temperature at the centre of the joint and indicates when the programmed temperature has been reached.

When using the food probe, ensure that the tip of the probe is not touching bone. The core temperature of the meat will rise by about a further 5°C during the resting period.

#### Core temperatures

Roast beef	
- rare	60–65°C
- medium	70–75°C
- well done	80–85°C
Roast pork	80°C
Pork fillet	80°C
Gammon joint	75–80°C
Roast veal	75–80°C
Leg of lamb	70–90°C
Haunch of game	80–90°C
Saddle of venison	65–75°C

The food probe is available as an optional accessory and can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com) or your dealer.

#### Poultry

Always wash poultry under cold, running water before cooking, and dry it well with kitchen paper. Always pay great attention to hygiene when preparing poultry. Either defrost frozen poultry in the oven using the steam function at 50–60°C or in the fridge. Do not use any juices that appear as a result of defrosting.

Lean poultry such as pheasant, guinea fowl or partridge should be wrapped in bacon or smeared with butter. Oil can also be used for chicken. Duck and goose are much higher in fat and do not need any more to be added. Steaming is the ideal way to cook poultry.

Skim off any fat during cooking.

## Roasting table

When roasting you need to set 3 things: temperature, moisture and time.

Up to six stages can be combined to form one programme.

The figures given in the table are intended as a guideline and can be varied according to taste.

Test the recipes yourself to establish the settings that best suit you.

Type of meat	Stages	Temperature in °C	Moisture in %	Duration in minutes
<b>Pork</b> Pork roast with crackling	Stage 1	205	20	40–70
	Stage 2	85	100	120
	Stage 3	180	20	20–40
Pot roast	Stage 1	180–210	30	40
	Stage 2	150	50	50–90
Fillet	Stage 1	220–225	20	25–35
Shank		190–210	30	110–120
Gammon joint	Stage 1	200	20	30
	Stage 2	130	100	70
	Stage 3	85	100	60
Pork tenderloin	Stage 1	200–225	30	40
	Stage 2	150	50	40–50
<b>Beef</b> Sirloin joint	Stage 1	200–225	20	40–120
Fillet	Stage 1	210–225	20	40–60
Pot roast	Stage 1	225	20	35
	Stage 2	145	50	240
<b>Veal</b> Fillet	Stage 1	200–225	20	40–50
Pot roast	Stage 1	225	20	35
	Stage 2	145	50	240
<b>Lamb</b> Rack of lamb	Stage 1	225	20	30
	Stage 2	40–70	100	20
Leg	Stage 1	200–225	50	35–40
	Stage 2	100	30	120–160

Type of meat	Stages	Temperature in °C	Moisture in %	Duration in minutes
<b>Poultry</b> Chicken whole	Stage 1	200	95	40
	Stage 2	200–225	30	10
Chicken drumsticks	Stage 1	200	95	30
	Stage 2	200–225	30	10–15
Turkey up to 4 kg	Stage 1	120	30	180
	Stage 2	190–210	30	15–25
Turkey breast	Stage 1	200–225	95	30–40
	Stage 2	100	30	20–60
Turkey drumsticks	Stage 1	200–225	95	30–40
	Stage 2	100	30	45–80
Goose up to 4 kg	Stage 1	100	95	60
	Stage 2	130–150	30	120–150
Goose drumsticks	Stage 1	100	95	30
	Stage 2	130	30	30–40
	Stage 3	180	30	10–15
Duck up to 3 kg	Stage 1	100	95	30
	Stage 2	130	30	60–90
	Stage 3	180	30	10–20
<b>Game</b> Roast venison	Stage 1	225	30	30–40
	Stage 2	100	50	50–120
Roebuck haunch	Stage 1	225	30	35–40
	Stage 2	100	50	60–80
Wild boar joint	Stage 1	200–220	30	40–45
	Stage 2	150	50	70–90

The lower the temperature for stage 2, the more tender the meat will be.  
The cooking duration can last several hours.



# Pork Wellington

Serves 4

## Ingredients:

1 piece of pork fillet  
(approx. 400 g)  
Salt  
Pepper  
1 tbsp clarified butter

## Pastry:

375 g pack of puff pastry  
4 slices of cooked ham

## Filling:

1 small carrot, peeled and diced  
1 small courgette, diced  
200 g pork sausage meat  
4 tbsp cream  
60 g mature Cheddar, cubed  
4 sage leaves  
Salt, pepper

## To glaze:

1 egg yolk  
A pinch of salt  
1 tbsp milk

## Method:

1. Season the meat with salt and pepper, and sear it on all sides in the clarified butter in a frying pan.
2. Place the carrot and courgette in separate perforated containers and cook at 100°C for 2 minutes. Leave to cool.
3. Mix the sausage meat with the vegetables and add the cream and the cheese.
4. Finely chop the sage leaves and add to the mixture. Season with salt and pepper.
5. Roll the pastry out on a floured surface. Arrange the ham on top, spread the sausage meat mixture evenly over the ham. Place the pork fillet on top.
6. Roll up the pastry to make a parcel, turn it over with the seam underneath and place on a greased baking tray.
7. Mix the egg yolk with the milk and a pinch of salt. Brush over the pastry and bake.

**Setting:** Automatic → Roast → Fillet in puff pastry  
Programme duration: approx. 30–45 minutes

# Gammon au gratin

Serves 4

## Ingredients:

500 g smoked gammon  
125 ml white wine  
125 ml stock  
1 red pepper  
1 yellow pepper  
1 onion  
1 leek  
200 g mushrooms  
1 tbsp butter  
2 tbsp flour  
2 tbsp tomato purée  
100 g Emmental cheese  
Salt, pepper  
Sugar

## Method:

1. Dice the gammon, pepper and onion and slice the leek and mushrooms. Place in an ovenproof dish.
2. Heat the butter on the hob, stir in the flour, then the tomato purée and finally the wine and stock. Season with salt, pepper and sugar and pour over the ingredients in the dish.
3. Grate the cheese, sprinkle over the top and bake.

## Setting: Combination mode

160–180°C 85% moisture 40–55 mins

Shelf level: 3

# Gammon with herb pesto

Serves 4–6

## Ingredients:

1 kg boned gammon  
50 g pine nuts  
60 g sun-dried tomatoes  
1 bunch of flat leaf parsley  
1 bunch of basil  
2 cloves of garlic  
50 g grated Parmesan  
100 ml olive oil  
Salt  
Pepper

## Method:

1. Trim the meat, then wash it under running water and pat dry with kitchen paper. Place it on the wire rack. Place the condensate tray on the lowest shelf level and the wire rack on shelf level 2 of the combi steam oven. Start the cooking process.
2. In the meantime, dry fry the pine nuts in a pan on the hob. Roughly chop the sun-dried tomatoes, parsley and basil, then purée the pine nuts, tomatoes, parsley, basil, garlic, Parmesan, salt, pepper and olive oil to make a pesto.
3. Once cooked, carve and serve with the pesto and crusty white bread or a baguette.

### Setting: Combination mode

Stage 1: 200°C	20% moisture	20 mins
Stage 2: 130°C	100% moisture	70 mins
Stage 3: 85°C	100% moisture	60 minutes

# Roast pork with crackling

Serves 4

## Ingredients:

750 g pork with crackling  
Salt & pepper  
Thyme  
1 carrot, peeled and diced  
1 stick of celery, sliced  
1/2 a leek, sliced  
2 tsp chopped parsley  
500 ml stock  
250 ml crème fraîche  
Cornflour

## Method:

1. Place the vegetables and chopped parsley in the condensate tray with the stock.
2. Score the meat with a sharp knife. You may prefer to ask your butcher to do this. Season with salt, pepper and thyme and place on the wire rack.
3. Place the condensate tray on the lowest shelf level and the wire rack with the meat on shelf level 2. Start the cooking process.
4. After roasting, sieve the stock into a pan.
5. If necessary, skim any grease from the stock and thicken as required with crème fraîche and corn-flour. Season with salt and pepper.

**Setting:** Automatic → Roast → Pork with crackling  
**Programme duration:** Approx. 180–210 minutes

## Tip



For a more sophisticated flavour, replace half the stock with white wine.



# Roast chicken

Serves 2

## Ingredients:

1 x 1200 g chicken  
2 tbsp oil  
Salt  
Paprika  
Pepper

## Method:

1. Remove the giblets from the chicken, if necessary, wash inside and out and pat dry.
2. Stir the seasoning into the oil and brush all over the chicken. Put the chicken breast side up in a suitable dish and place it on the wire rack, or put the chicken directly on the rack with the condensate tray underneath, and roast.

**Setting:** Automatic → Roast → Chicken

**Programme duration:** Approx. 50 minutes

Shelf level: 3

# Beef pot roast

Serves 4–6

## Ingredients:

max. 1–1.5 kg beef (e.g. brisket  
or topside)  
500 ml red wine  
500 ml stock  
Salt  
Pepper  
1 onion  
1 carrot  
1 stick of celery  
1/2 a leek  
2 tsp chopped parsley  
250 ml crème fraîche  
Cornflour

## Method:

1. Roughly chop the onion. Wash, peel and dice the carrot, celery and leek. Place the vegetables and parsley in a dish with the beef. Pour over the red wine and stock and marinate for 24 hours.
2. Cover the meat with aluminium foil and place it with the vegetables, stock and wine in the condensate tray. Place the tray in the oven on shelf level 3 and roast for 90 minutes. Then remove the foil and continue roasting.
3. Once the meat is cooked, sieve the vegetables and stock from the condensate tray into a pan. Add the crème fraîche, and if necessary thicken with some cornflour. Season with salt and pepper to taste.

**Setting:**

Automatic → Roast → Braised beef

**Programme duration:** Approx. 260 minutes

Shelf level: 3



# Rack of lamb

Serves 4

## Ingredients:

1 rack of lamb (1.5 kg)  
1–2 tbsp oil  
Salt  
Pepper

## Method:

1. Cut the meat between the bones so that the bones protrude into the air. Tie the meat into a crown with kitchen string. You can ask the butcher to do this for you if you prefer.
2. Season the oil with salt and pepper and use this to baste the lamb.
3. Place the meat on the wire rack. Place the condensate tray on the lowest shelf level and the rack with the meat on shelf level 2. Start the cooking process.

**Setting:** Automatic → Roast → Rack of lamb

**Programme duration:** Approx. 40 minutes

# Roast beef with homemade remoulade

Serves 4–6

## Ingredients:

1 kg joint of beef  
approx. 5 cm high  
Salt & pepper

### Sautéed potatoes:

1 kg boiled potatoes  
1 onion  
100 g diced bacon  
Clarified butter  
Salt & pepper

### Remoulade:

1 carton of natural yoghurt  
1–2 gherkins  
2 shallots  
5 tbsp mayonnaise  
Parsley  
Salt & pepper  
1 pinch of sugar  
Lemon juice  
Chives

## Method:

1. Trim the meat, season with salt and pepper, and place on the wire rack. Place the condensate tray on the lowest shelf level and the rack with the meat on shelf level 2. Start the cooking process.
2. Meanwhile, finely chop the gherkins, shallots, parsley and chives.
3. Mix together all the ingredients for the remoulade, and season with salt, pepper and sugar to taste.
4. Slice the boiled potatoes and the onion. Heat the clarified butter in a pan on the hob and add the potatoes, onion and bacon. Fry until crispy and season with salt and pepper.

**Setting:** Automatic → Roast → Sirloin joint

**Programme duration:** Approx. 40–120 minutes



# Lamb roulade

Serves 4

## Ingredients:

- 500 g Savoy cabbage
- 1 onion
- 1 clove of garlic
- 30 g butter
- 1 packet frozen puff pastry
- 500 g minced lamb
- 2 eggs
- Thyme
- Oregano
- Salt
- Pepper
- 1 bunch of flat leaf parsley

## Method:

1. Remove the larger leaves from the cabbage and cut the ribs so that the leaves can be laid flat. Finely slice the inner leaves of the cabbage. Place the outer and inner leaves in separate perforated containers.
2. Chop the onion and garlic and put into a solid container with the butter. Cover. Cook everything simultaneously for 2 minutes at 100°C.
3. Chop the parsley. Mix the lamb with the eggs, thyme, oregano, salt, pepper, parsley, onion, garlic and sliced cabbage.
4. Defrost the pastry and roll into a large, thin sheet. Cover with a layer of cabbage leaves, then spread the lamb filling evenly on top.
5. Roll up from the long side, prick all over with a fork, place on a greased, floured baking tray and bake.
6. You could also use minced beef, pork or turkey instead of lamb.

### Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	200–220°C	50% moisture	20 mins
Stage 3:	180–200°C	30% moisture	20 mins

Shelf level: 3



# Fillet of pork with shallots

Serves 4

## Ingredients:

**Meat:**  
3 x 300 g pork fillets  
Sprigs of rosemary  
Salt  
Pepper  
3 tbsp oil

**Sauce:**  
500 g shallots  
1 tbsp sugar  
2 tbsp butter  
100 ml white wine  
125 ml stock  
Salt  
Pepper  
1 tbsp cornflour

## Method:

1. Trim the meat, season with salt and pepper and brush with oil. Place a sprig of rosemary on each fillet and fix in place with kitchen string.
2. Place the meat on the wire rack. Put the condensate tray on the lowest shelf level and the rack with the meat on shelf level 2. Insert the food probe into the middle of one of the fillets and roast.
3. Peel the shallots and halve or quarter them. Fry in butter.
4. Sprinkle sugar over the shallots and fry until they have caramelized. Pour in the white wine and stock, cook until the shallots are soft, then thicken the sauce with cornflour.
5. Slice the meat and serve with the sauce.

### Setting: Combination mode

220–225°C      20% moisture      30–35 mins

Shelf level: 3

# Fillet of beef with plum sauce

Serves 4

## Ingredients:

800 g beef fillet  
Approx. 6 cm high  
200 g streaky bacon  
2–3 tbsp coarse grained mustard  
Salt  
Pepper  
A handful of flat leaf parsley  
A small handful of chives  
  
Kitchen string

## Method:

1. Trim the meat. Chop the herbs and mix with the mustard, salt and pepper. Spread over the meat.
2. Arrange the bacon in an overlapping pattern. Wrap the meat with the bacon and secure with kitchen string.
3. Place the meat on the wire rack. Put the condensate tray on the lowest shelf level and the rack with the meat on shelf level 2. Start the cooking process. When ready, carve and serve with plum sauce (see below).

**Setting:** Automatic → Roast → Fillet of beef

**Programme duration:** Approx. 30–60 minutes

## Plum sauce

Serves 4

## Ingredients:

30–50 g brown sugar  
60 ml balsamic vinegar  
150 ml dry red wine  
2 cloves  
2 cinnamon sticks  
Square of muslin  
approx. 12 x 12cm  
String  
500 g stoned pulms  
1–2 tbsp plum compote  
Salt  
Sugar

## Method:

1. Caramelize the sugar in a saucepan until light brown, then add the wine and vinegar. Stir until dissolved.
2. Place the cloves and cinnamon in the muslin and tie with string to form a bag. Put the bag in the saucepan and reduce the liquid until it has the consistency of syrup.
3. Quarter the plums, add them to the sauce and boil for 5 minutes. Remove the spice bag.
4. Add the plum compote and season with salt and sugar.



## Tip

Use cornflour to thicken the sauce if required.





# Roast pork with a mustard crust

Serves 4

## Ingredients:

1 kg joint of pork, boned  
Salt  
Pepper  
1 kg onions  
2 cloves of garlic  
3 tbsp Dijon mustard  
2 tbsp sweet, coarse grained  
mustard

## Method:

1. Trim the meat and season with salt and pepper.
2. Coarsely chop the onions and finely chop the garlic.
3. Mix the two types of mustard together and spread over the meat. Place the meat on the wire rack and insert the food probe into the centre. Place the rack in the oven with the condensate tray underneath.
4. After the meat has been cooking for half an hour, put the onions and garlic in the condensate tray.

### **Setting:** Combination mode

Stage 1: 200-225 C 30% moisture 30 mins

Stage 2: 150 C 50 % moisture 50-70 minutes

Shelf level: 2



## Tip

Deglaze the condensate tray with water, stock and/or wine, and purée the contents to make a sauce. Season with salt, pepper and cream.



# Stuffed cabbage with mushroom ragout

Serves 4

## Ingredients:

- 1 Savoy cabbage (approx. 800 g)
- 1 slice white bread
- 1 tbsp double cream
- 300 g chicken breast
- 50 g streaky bacon
- 1 large carrot
- 1/2 tsp chopped rosemary
- 1 tbsp finely chopped parsley
- A pinch of curry powder, salt, pepper
- 200 ml vegetable stock

## Mushroom ragout:

- 250 g chanterelle mushrooms
- 1 spring onion
- 2 tbsp butter
- Salt and freshly ground pepper
- 100 ml Vermouth (Noilly Prat)

## Method:

1. Remove 8–10 leaves from the cabbage and cook in perforated container.

**Setting:**                      **Universal**  
100°C      8 mins

Plunge immediately into ice cold water and place on a tea towel.

2. Cut the crusts off the bread, cut into cubes, mix with the cream and put to one side.
3. Coarsely chop the chicken breast, dice the bacon and peel and coarsely grate the carrot. Mix everything together, along with the bread, chopped rosemary and parsley, and season with curry, salt and pepper.
4. Cut the thick stalk parts away from the cabbage leaves and fill them as described in the “Tip” below. Remove the stuffed leaves from the clingfilm and place them, with the join underneath, in a solid, buttered container. Pour in the chicken stock and cook.

**Setting:**                      **Combination mode**  
160°C      50% moisture      20 mins  
Shelf level: 1

## Mushroom ragout

1. Wash and quarter the chanterelles.
2. Slice the spring onion and fry in butter. Add the mushrooms, sauté and season with salt and pepper. Pour in the vermouth and boil briefly.

Serve the mushroom ragout on warmed plates and arrange the stuffed cabbage leaves on top.



## Tip

Cabbage leaves are easy to stuff using clingfilm and a ladle. Line the ladle with clingfilm. Place a cabbage leaf in the ladle and fill with a tbsp of the filling mixture. Fold the leaf over the stuffing, press well together and use the clingfilm to help roll the leaf into a ball.

# Roast veal with broccoli and potato purée

Serves 4

## Ingredients:

1.5 kg shoulder of veal  
Salt and freshly ground pepper  
1 tbsp olive oil  
1 garlic bulb  
1/2 head of celeriac  
1 celery stalk  
1 carrot  
1/2 bunch of flat leaf parsley  
6–8 sage leaves  
1 litre whole milk  
100 ml double cream

## Broccoli and potato purée:

500 g floury potatoes  
300 g broccoli  
200 ml double cream  
60 g butter  
Salt, pepper, nutmeg

## Method:

### Meat:

1. Bind the veal with kitchen string and season with salt and pepper.
2. Heat the olive oil in a frying pan. Cut the bulb of garlic in half horizontally and add to the pan. Brown the meat all over and place in the condensate tray along with the garlic.
3. Dice the vegetables and fry in the hot pan along with the parsley and sage, then add to the meat. Pour in the milk and cook.

### Setting: Combination mode

Stage 1	200°C	50% moisture	30 mins
Stage 2	160°C	20% moisture	40 mins

Shelf level: 1

4. Press the milk and vegetable mixture through a sieve. Add the cream and simmer to a smooth sauce.

### Broccoli and potato purée:

1. Peel and dice the potatoes and cook in a perforated container.

### Setting: Universal

100°C 15 mins

2. Peel the broccoli stalks, dice and cook along with the florets in a perforated container.

### Setting: Universal

100°C 6–8 mins

3. Put a few of the smaller florets to one side.
4. Heat the cream and butter in a frying pan until the butter has melted. Press the potatoes and broccoli through a potato ricer into the liquid. Season with salt, pepper and nutmeg and stir to create a fluffy. Carefully fold in the reserved broccoli florets.



## Tip

The milk is the secret for success in cooking the veal. Its natural acids tenderize the meat and the sugars in the milk give the sauce a slight flavour of caramel. Don't worry if the milk curdles during cooking. Once the sauce has been passed through the sieve, it will look and taste perfect.

# Turkey breast à l'orange

Serves 6

## Ingredients:

1 kg turkey breast  
Salt and lemon pepper  
1 lime  
3 tbsp balsamic vinegar  
2 onions  
300 ml stock

## Oven baked tomatoes:

400 g each red and yellow  
cherry tomatoes  
1 tbsp olive oil  
A pinch of sea salt

## Madeira sauce:

Cooking juices  
50 ml Madeira  
2 tbsp cold butter  
Salt and freshly ground pepper

## Garnish:

1 sprig of tarragon  
4 oranges

## Method:

### Meat:

1. Season the turkey with salt and lemon pepper. Wash the lime and grate the zest over the meat. Brush the meat with vinegar and place in the condensate tray. Add the diced onions and stock, and cook.

### Setting: Combination mode

Stage 1	200°C	25% moisture	10 mins
Stage 2	150°C	75% moisture	25 mins

Shelf level: 1

2. Remove the turkey breast and wrap it in aluminium foil to keep warm.

### Oven baked tomatoes:

1. Arrange the tomatoes side by side in a solid container, drizzle with olive oil and salt, and bake.

### Setting: Fan plus

160°C 10 mins

### Madeira sauce:

1. Strain the turkey cooking juices through a sieve into a saucepan. Add the Madeira and bring to the boil. Reduce the heat and whisk the butter into the sauce. Season with salt and pepper. Shortly before serving, whisk with a handheld blender until foamy.

### Setting: Universal

100°C 6–8 mins

Chop the tarragon leaves and stir into the tomatoes. Cut thin strips of rind from one of the oranges as garnish. Peel all the oranges, divide into segments and stir into the tomatoes. Slice the turkey and serve with the tomatoes. Pour over the sauce and garnish with orange rind.



## Tip

The oven baked tomatoes are also delicious served cold as a starter. You could add feta or mozzarella, black or green olives, basil or lime juice and serve with a green salad.



# Gammon with honey and orange glaze

Serves 6

## Ingredients:

- 2 tbsp runny honey
- 2 tbsp Dijon mustard
- 1 orange
- 1 tbsp orange juice
- 1 tsp fresh chopped rosemary
- 1.5 kg uncooked gammon
- 100 ml white wine
- 200 ml vegetable stock
- 300 g kumquats

## Method:

1. Mix the honey and mustard. Wash the orange and grate the rind into the honey and mustard. Add the orange juice and the rosemary and stir well.
2. Brush the gammon all over with the mixture and place in a solid container.
3. Pour in the wine and stock. Prick the kumquats several times with a fork, add to the meat and cook.

## Setting : Combination mode

150°C    75% moisture    40-45 mins

# Filet of beef with kohlrabi and potato gratin

Serves 4

## Ingredients:

- Kohlrabi and potato gratin:**
- 3 small kohlrabis with leaves
  - 4 medium sized floury potatoes
  - Butter
  - Salt & freshly ground black pepper
  - 150 ml double cream
  - 60 g grated Gruyère cheese
  - 2 tbsp oil
  - 1 tbsp mustard
  - 1 tsp paprika
  - 1/2 tsp coarsely ground black pepper
  - A pinch of curry powder
  - 4 sage leaves
  - 1 stalk of parsley
  - 800 g filet of beef (cut from the middle)
  - Approx. 6 cm high
  - Balsamic vinegar

## Method:

### Kohlrabi and potato gratin:

1. Peel the kohlrabi and slice finely with a mandolin. Blanch in a perforated container.

### Setting: Universal

100°C    3-4 mins

2. Peel the potatoes and slice finely with a mandolin. Butter little gratin dishes and fill with alternate layers of kohlrabi and potatoes. Season with salt and pepper and bake.

### Setting: Combination mode

225°C    50% moisture    15 mins

Shelf level: 1

3. After 15 minutes, pour in the cream and sprinkle with the cheese. Bake.

**Setting: Combination mode**

190°C 30% moisture 20 mins

Shelf level: 1

**Fillet of beef:**

4. Mix the oil, mustard, paprika, pepper and curry powder to make a marinade. Chop the sage leaves and parsley and add. Brush the marinade all over the meat. Place the meat on the wire rack with the condensate tray underneath and roast.

**Setting:** Automatic → Roast → Fillet of beef

**Programme duration:** approx. 30–60 minutes

5. While the meat is resting, heat the gratins up again.

**Setting: Fan plus**

190°C 10 mins

6. Slice the meat. Carefully slide the gratins out onto warmed plates and place a slice of beef on top of each. Drizzle with a few drops of balsamic vinegar and garnish with kohlrabi leaves.

**Classic potato gratin:**

1. Peel the potatoes and cut into 2–3 mm thick slices.
2. Mix the milk and cream, season with salt, pepper and nutmeg. Add the chopped marjoram and rosemary. Stir into the potato slices.
3. Transfer to a buttered gratin dish, sprinkle with the Gruyère and bake.

**Setting: Combination mode**

180°C 95% moisture 45 mins

**Classic potato gratin:**

600 g floury potatoes  
200 ml whole milk  
100 ml double cream  
Salt, pepper, nutmeg  
1 tbsp marjoram  
1 tbsp rosemary

150 g grated Gruyère cheese



**Tip**

If you do not have individual gratin dishes, bake the gratin in a Miele PerfectClean baking tray. Cut into squares to serve.



# Shoulder of lamb with shallots

Serves 4

## Ingredients:

1 tbsp olive oil  
1 tbsp Dijon mustard  
1 tbsp fresh ginger  
1.6 kg shoulder of lamb  
500 g shallots  
100 ml red wine  
200 ml beef stock  
2 sprigs of mint

## Herby roast potatoes:

1 tbsp olive oil  
700 g potatoes  
2 sprigs of thyme  
1 sprig of rosemary  
Salt

## Method:

### Shoulder of lamb:

1. Mix the olive oil, mustard and ginger to a marinade. Brush all over the lamb and cook the meat in the condensate tray.

### Setting: Combination mode

200°C      20% moisture      15 mins

Shelf level: 1

2. Peel the shallots and add to the lamb after 15 minutes. Mix the red wine with the stock and pour around the meat. Add the mint and continue to cook.

### Setting: Combination mode

150°C      40% moisture      50 mins

Shelf level: 1

### Herby potatoes:

Place in the oven after the meat has been cooking for 30 minutes.

1. Brush a solid container with the olive oil and put in the unpeeled potatoes, thyme, rosemary and salt.

Cook with the meat on shelf level 4.

2. Remove the lamb from the oven and wrap in aluminium foil to keep warm. Finish cooking the potatoes on Fan plus.

### Setting: Fan plus

200°C      5 mins



# Bakes



## ALL TOGETHER NOW!

Almost no other dish comes in so many different varieties as a bake. Ingredients can be drawn from the four corners of the earth and be combined according to the season. The fusion of ingredients makes them a pleasure to prepare, and they are always very well received by guests. And should there be any leftovers, you can easily reheat them the next day.

# Vegetable bake

Serves 4

## Ingredients:

200 g carrots  
200 g courgettes  
150 g celery  
150 g broccoli  
150 g leeks  
150 g cauliflower  
150 ml double cream  
150 ml milk  
3 eggs  
200 g grated Cheddar  
20 g butter  
Salt  
Pepper  
Nutmeg

## Method:

1. Cut the vegetables into bite sized pieces. Place in a perforated container and blanch at 100°C for 2 minutes.
2. Beat together the cream, milk and eggs, and season with salt, pepper and nutmeg.
3. Grease a solid container or ovenproof dish and add the vegetables. Pour over the egg mixture and sprinkle with cheese. Dot with butter and bake.

## Setting: Combination mode

170–190°C 95% moisture 30–40 mins

Shelf level: 3



# Swiss chard and kohlrabi lasagne

Serves 6–8

## Ingredients:

12 sheets of green lasagne  
Salt  
4 x 250 g kohlrabis  
60 g butter  
White pepper  
Nutmeg  
2–3 tbsp flour  
500 ml milk  
250 ml cream  
2 shallots  
500 g Swiss chard  
300 g tomatoes  
Butter  
200 g grated Cheddar cheese  
250 g of crème fraîche  
1 egg yolk



## Method:

1. Peel the kohlrabis and remove the woody end. Cut into 2 mm thick slices and chop the leaves.
2. Melt 30 g of butter in a saucepan and gently fry the kohlrabi flesh and leaves. Season with salt, pepper and nutmeg and dust with flour.
3. Add the milk and cream, simmer for 10 minutes, transfer to a bowl and leave to cool.
4. Peel and finely chop the shallots. Chop off the stalks of the Swiss chard, wash and cut into 2 cm long pieces. Melt the remaining butter in a frying pan and gently fry the shallots and chard stalks.
5. Remove the central rib of the Swiss chard leaves and chop the green parts into strips. Blanch, then plunge into cold water and drain. Stir the stalks and leaves into the kohlrabi.
6. Blanch the tomatoes and remove the skins. Cut in half and scoop out the seeds. Cut the flesh into thin strips.
7. Butter an ovenproof dish. Fill with alternating layers of lasagne, vegetable mixture, tomatoes and cheese. The final layer should be vegetables topped with cheese. Beat together the crème fraîche and egg yolk and pour over.

## Setting: Combination mode

160–170°C 95% moisture 25–30 mins

Shelf level: 3





# Fennel and carrot gratin

Serves 4

## Ingredients:

### Gratin:

- 4 bulbs of fennel (approx. 1 kg)
- 2 large carrots
- 3 cloves of garlic
- Butter
- Salt and freshly ground pepper
- 8 each green and black olives (pitted)

### Parmesan croutons:

- 4 slices of white bread
- 1/2 orange
- 1 sprig of thyme
- 80 g grated Parmesan
- 1 tsp melted butter

## Zubereitung:

### Gratin:

1. Cut the fennel into 1 cm slices and finely slice the garlic. Peel and slice the carrots. Place all the vegetables in a perforated container and cook.

### Setting: Universal

100°C      15–18 mins

2. Butter a gratin dish. Add the vegetables, season with salt and pepper and scatter the olives on top.

### Parmesan croutons:

1. Cut the crusts off the bread and cut into small cubes.
2. Grate the rind of the orange over the bread. Stir in the thyme leaves and Parmesan.
3. Scatter the crouton mixture over the vegetables, drizzle with melted butter and bake.

### Setting: Fan plus

225°C      15 mins

Shelf level: 1

# Celery au gratin

Serves 4

## Ingredients:

1 tbsp butter  
400 g celery  
Coarse sea salt

### Herb butter sauce:

100 ml vegetable stock  
40 g butter  
A bunch of flat leaf parsley  
A sprig of thyme  
Salt and freshly ground pepper  
50 g Gorgonzola  
2 tbsp pine nuts

## Method:

1. Strip the celery stalks and cut into 10 cm long pieces. Place in a perforated containers and cook.

### Setting: Universal

100°C      8–10 mins

2. Allow to cool, then transfer to a buttered gratin dish. Sprinkle with a little coarse sea salt.

### Herb butter sauce:

1. Bring the vegetable stock to the boil, then put to one side to cool slightly. Stir in the butter and mix with a handheld blender.

2. Add the parsley and the thyme leaves. Season with salt and pepper and pour over the celery.

3. Crumble the Gorgonzola on top and bake.

### Setting: Fan plus

225°C      8–10 mins

Shelf level: 1

Roast the pine nuts and sprinkle over the celery before serving.

# Apricot bake

Serves 4–6

## Ingredients:

1 large tin of apricots  
150 g white marzipan  
3 egg yolks  
75 g butter  
100 g ground almonds  
1 tbsp cornflour  
3 egg whites  
50 g sugar  
Butter  
Flaked almonds  
Icing sugar

## Method:

1. Arrange the apricot halves flat side down in the bottom of a buttered oven-proof dish.
2. Knead together the marzipan, butter and egg yolks. Stir in the almonds and cornflour.
3. Whisk the egg whites until stiff, fold into the marzipan mixture and spread over the apricots.
4. Scatter with flaked almonds and bake.
5. Dust with icing sugar before serving.

## Setting: Combination mode

160–180°C 95% moisture

20–25 mins

Shelf level: 3



# Fruit bake

Serves 6

## Ingredients:

500 g apricots

For the topping:

3 egg yolks

60 g honey

2 cl rum

100 g butter, melted

100 g plain flour

50 g ground almonds

125 ml milk

3 egg whites

30 g sugar

A pinch of salt

Butter

Icing sugar

## Method:

1. Mix together the egg yolks, honey and rum.
2. Whisk the egg whites with the sugar and salt until stiff. Mix the flour and almonds, add the milk and the honey mixture, and fold in the egg whites.
3. Butter an ovenproof dish. Place the fruit in the dish, spread the topping mixture on top and bake.
4. Dust with icing sugar before serving.

## Setting: Fan plus

170–190°C

40–50 mins

Shelf level: 3



## Tip

Apples, pears, plums, berries or peaches can be used instead of apricots.

# Quark and cherry bake

Serves 4

## Ingredients:

500 g sour cherries  
75 g butter  
125 g sugar  
3 egg yolks  
A pinch of salt  
Juice of 1/2 a lemon  
75 g cornflour  
500 g quark  
3 egg whites  
50 g butte  
25 g sliced almonds

## Method:

1. Stone the cherries and place in a buttered oven-proof dish.
2. Beat the butter, sugar, egg yolks, salt, lemon juice, cornflour and quark until foamy. Whisk the egg whites until stiff and fold into the quark mixture. Spread over the cherries, dot with butter, scatter with almond flakes and bake.

## Setting: Combination mode

160–180°C 95% moisture 40–45 mins

Shelf level 3



## Tip

For very firmly whisked egg whites, add a squeeze of lemon juice.

# Savoury snacks



## SAVOURY SNACKS TO WHET THE APPETITE

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



# Puff pastry slices

Serves 4

## Ingredients:

375 g frozen puff pastry  
250 g Mozzarella  
2 beef tomatoes  
1 bunch of basil  
Salt  
Pepper

## Method:

1. Slice the tomatoes and mozzarella.
2. Defrost the pastry, roll out and cut into 10 x 10 cm squares.
3. Place a slice of tomato topped with a slice of mozzarella in the centre of each pastry square. Season with salt and pepper.
4. Place the squares on a baking tray lined with baking paper and bake until golden.
5. Garnish with fresh basil before serving.

## Setting: Combination mode

Stage 1: 100°C 100% moisture 7 mins

Stage 2: 200°C 20% moisture 20–25 mins

Shelf level: 1 tray: 3

2 trays: 2 and 4



## Tip

Serve with diced goat's cheese and olives sprinkled with chopped thyme.



# Stuffed aubergines

Serves 4

## Ingredients:

4 aubergines  
1 onion  
1 green pepper  
1 chilli  
200 g minced beef  
200 feta cheese  
1 clove of garlic  
Salt  
Pepper  
Cayenne pepper  
Olive oil

## Method:

1. Halve the aubergines lengthways, scoop out the centre and cut 100 g of the scooped out flesh into small cubes.
2. Dice the onion and green pepper, finely chop the garlic and chilli.
3. Dice the feta cheese and mix with the vegetables and minced beef. Season generously with salt, pepper and cayenne pepper.
4. Fill the aubergines with the meat mixture and place in an ovenproof dish. Drizzle with olive oil and bake.

### Setting: Combination mode

170–180°C      85% Moisture      25–35 mins

Shelf level: 1 tray: 3  
2 trays: 2 and 4

# Sausage rolls

Serves 4

## Ingredients:

375 g frozen puff pastry  
250 g sausage meat  
or  
250 g minced pork  
1 bunch of chives  
1 bunch of flat leaved parsley  
1 egg white

## Method:

1. Chop the chives and parsley up and mix with the meat.
2. Defrost the puff pastry, roll out and cut into 4 rectangles.
3. Spread 1 tbsp of the meat mixture along one edge of each piece of pastry. Brush the edges with egg white and roll up.
4. Place on a greased, floured baking tray and bake.

### Setting: Combinatin mode

Stage 1:      100°C      100% moisture      7 mins  
Stage 2:      170–190°C      90% moisture      10 mins  
Stage 3:      170–190°C      75% moisture      5 mins  
Stage 4:      170–170°C      20% moisture      6 mins

Shelf level: 1 tray: 3  
2 trays: 2 and 4



# Quiche

Serves 4

## Ingredients:

Base:  
125 g plain flour  
40 ml water  
50 g butter

Topping:  
100 g bacon,  
finely diced  
100 g cooked ham,  
finely diced  
1 small clove of garlic  
25 g butter  
100 g grated Cheddar cheese  
100 g grated Emmental cheese  
125 ml double cream  
2 medium  
eggs  
Nutmeg  
2 tsp chop-  
ped parsley  
1 pinch of  
salt



## Method:

1. Mix together the ingredients for the base and knead to a smooth, elastic dough. Place in the refrigerator to rest.
2. To make the filling, melt the butter in a frying pan and gently fry the bacon and ham. Add the finely chopped garlic.
3. Beat together the cream, eggs, nutmeg and parsley.
4. Roll out the pastry, and use it to line a flan or pizza dish.
5. Scatter the meat evenly over the pastry and sprinkle with the grated cheese. Pour in the egg mixture.
6. Bake immediately to avoid the risk of the pastry getting soggy.

**Setting:** Automatic → Bake → Quiche

**Programme duration:** Approx. 40 mins

# Smoked salmon quiche

Serves 4

## Ingredients:

Base:  
250 g plain flour  
80 ml water  
100 g butter  
1 tsp salt

Filling:  
300 g leeks  
1 tbsp butter  
200 g smoked salmon  
150 g sour cream  
1 tbsp cornflour  
2 eggs  
salt  
pepper  
1 bunch fresh dill, chopped

## Method:

1. Knead the flour, water, butter and salt into an elastic dough. Roll out and use to line the base and sides of a quiche dish.
2. Wash and slice the leeks, fry gently in butter.
3. Cut the smoked salmon into strips. Mix the sour cream with the cornflour, eggs, salt, pepper and dill. Add the leeks and salmon and pour the mixture into the pastry case.

## Setting: Fan plus

180–200°C 25–30 mins

Shelf level: 1 tray: 3

2 trays: 2 and 4

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