

GREAT BRITAIN

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Miele

COOKING WITH THE MIELE

Steam combi oven

Steam

combi oven



4th edition

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Dear Reader,

When families come together, it is often around the dining table.

Get-togethers with friends, too, are made special by delicious food. Wherever people enjoy each others' company, food is at the centre of the occasion.

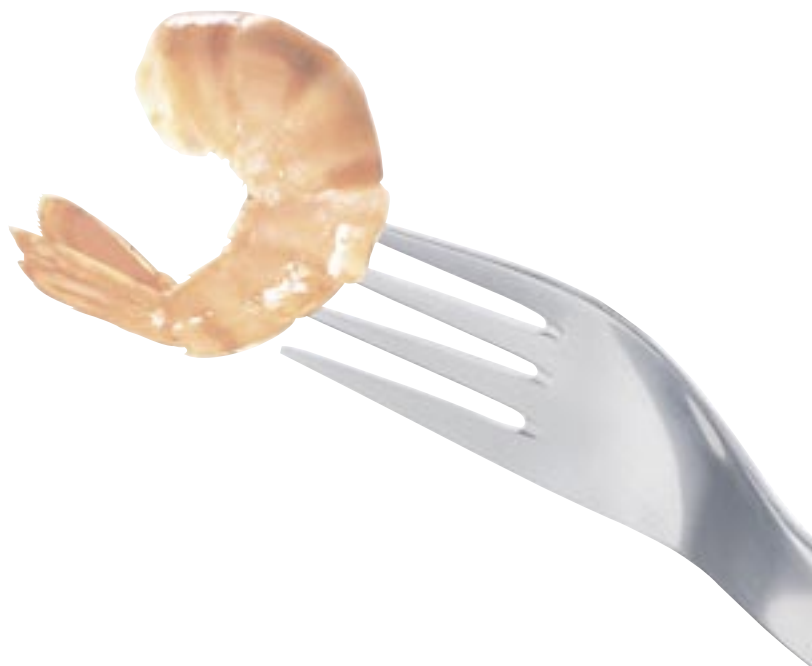
We are pleased to be able to contribute a little to this by making it our job to help people around the world to enjoy their love of cooking. Every day, knowledge, curiosity, routine and the unexpected all converge in our Miele Test Kitchen.

We have condensed all our experience, passion and pleasure in experimenting into this cookbook to create recipes that are as imaginative as they are successful. We hope you will enjoy the results as much as you will the cooking.

If you have any questions, comments or requests, please contact us on the telephone number shown on the back.

Happy cooking!

The Miele testing kitchen



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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 their creations come to the table. Others prefer to cook in company and throw open the doors of their kitchen so their friends can enjoy the process from the start.

Food 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. Its roots lie 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 every type of dish

Every food has its own character. Recognising an ingredient's qualities and bringing them to the fore is the true art of the cook.

With the new Miele steam combi oven the 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 functions.

The Miele steam combi oven cooks everything to perfection by combining steam with fan heat: delicious fresh bread with a glossy crust; al dente vegetables with all their natural flavours; 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

When the combination mode is selected, there are three things that must be programmed into the oven:

- Temperature (30°C–225°C)
- Moisture level (20%–100%)
- Cooking duration (1 minute–12 hours) or core temperature (30°C–99°C).

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

Homemade bread is baked to perfection thanks to the steam that is injected in the first few minutes. The dough rises more effectively and is at first browned at a high temperature, then dried at a high temperature and low moisture level. This gives the bread its attractive, glossy crust. If bread is baked with little or no steam, the starches do not swell to such an extent. The outer surface dries out, the crust becomes cracked and it will not stay crisp for long.

A moisture level of 95% makes **sweet pastry** particularly light and crumbly, so that it melts on the tongue.

Baking **moist dough-based items** with additional steam, does not allow them to dry out sufficiently, and as a result they collapse. Items that have a moist topping such as pizza will not cook through properly if steam is added, and the base will not brown properly.

If **pork with crackling** is cooked without steam in the first phase, more fat will remain in the meat than if it is cooked with steam. The initial burst of steam renders the fat and helps form the crackling. Lean meat cooked without steam, on the other hand, is liable to dry out, so it is advisable to cook a roast, for example, with steam. When using the combination mode to roast meat, always place the meat on the rack with a tray underneath to catch any drips. In this way, the juices of the meat are collected and can be used to make a gravy.

Fan plus

With this cooking method, the food is cooked in a flow of hot air. A top-quality heating element, which ensures excellent results with no transfer of aroma or flavour, 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 useful for baking certain types of cake and soufflé, and the flow of air around the oven ensures that items are very evenly cooked and browned.

Cake plus

Choux pastry

The optimum way to prepare 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 the moisture level makes this cooking method ideal for choux pastry.

Salt dough

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

Sponge cakes

Moisture levels are controlled particularly well on the “Cake plus” programme, 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 on the inside. Even a pot roast will succeed perfectly in the Miele steam combi oven.

The automatic Bake programme offers highly developed technology similar to that used in professional bakeries for top quality breads and rolls.

You can cook fish and vegetables to perfection using the Steam programme.

Notes

A list of chapters is given at the beginning of the book. Individual recipes are listed alphabetically at the back.

Unless otherwise stated, all recipes serve four.

A range of temperatures is given for the temperature setting. In general, temperatures should be set in the middle of this, but they may need to be increased or reduced depending on the cooking dish, quantity of food and desired level of browning. The same goes for recommended temperatures. They are a general guide and can be altered to suit individual circumstances.

Careful handling of food can help protect one's health. For example, cakes, pizzas and chips should be cooked until golden, not dark brown.

The cooking times given apply to a non preheated oven. If baking several trays of small cakes one after another, the cooking time should be reduced.

The times are given as a guideline, but 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. on how golden a cake should be, or how well cooked meat or vegetables need 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 to choose from among the wealth of different pastries, fillings and toppings. Should it be something fruity? Or creamy? Or crisp? Preferably a little bit of everything. And because sweet things are food for the soul, everyone will want another slice.

Baking

There are certain basic rules that are important in baking. The cooking function and baking receptacle should be suited to each other. Ceramic, metal, glass and heat resistant plastic dishes are suitable for fan heat.

Plastic containers are not suitable for combination cooking, as they are not steam resistant.

Long loaf or rectangular tins should be placed lengthways on the wire rack.

Never place a dish on the floor of the oven, always put it on a rack.

Grease all baking tins with fat. When working with pastry, dust with flour or dried breadcrumbs as well, or line the tin with baking parchment. When baking bread or rolls, grease and flour the baking tray.

When using Fan plus, it is not necessary to pre-heat the oven. Cakes and biscuits can be placed in the oven from cold.

If pastry is cooked with additional steam it will not dry out sufficiently and will collapse.

Ingredients:

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

If using fast acting dry yeast follow package instructions on how to use it.

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 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, heavier doughs made of wholemeal or rye flour require sourdough.

Sourdough is easy to prepare by stirring 200 ml lukewarm water into 250 g rye flour. Leave to stand for 48 hours, then proceed with the recipe.

Always knead dough well. Kneading gives dough the right consistency and the resulting bread is easy to slice and does not crumble.

Dough must be allowed to rise sufficiently, i.e. it should double in volume.

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

Freshly ground or wholemeal flour contains more fibre, minerals and vitamins.

Types of flour

Different types of flour contain varying amounts of whole grain.

The types are categorised according to how finely they are ground:

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 a 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 for baking with yeast.

Strong brown bread flour

A flour which gives a lighter bread dough than wholemeal flour.

Wholemeal flour

This flour contains almost all the wheat germ. Excellent for 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 bread.

The steam combi oven does not need to be pre-heated for baking bread.

Flour contains no unwanted preservatives or additives. The dough can be made, flavoured and seasoned according to taste.

When bread is baked on the right steam setting, the starch will swell. The result is a light bread that smells delicious and has a shiny, crisp crust. You cannot use the normal skewer test to find out whether bread is completely cooked, as freshly baked bread will continue to feel sticky until it has cooled right down. Instead, tap on the underside of the loaf. If it sounds hollow, the bread is done and should be placed on a wire rack to cool.

Genoese sponge

Genoese sponge mixture makes an extremely light cake. Its consistency is achieved by beating together egg yolks and whole eggs, and folding in 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 are baked:

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.

Beat the egg yolks with or without water into the sugar until light and creamy. Place the stiffly whisked egg whites on top. Sieve on the baking powder and flour. Combine gently without stirring.

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 the cake is baked, turn it out onto 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 split it, make little grooves around the edge of the cake at regular intervals with the point of knife. Place a thread around the cake in the grooves, cross the ends over, then pull.

The cake will be even lighter if cornflour is used instead of some of the normal flour. Genoese sponge normally contains no fat.

Viennese sponge, on the other hand, has around 50 g of melted butter added and stirred into the mixture.

Genoese 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 along with the tea towel. Alternatively sprinkle the cloth 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 on top of each other and roll out again. Kneading the pastry will prevent it from puffing up.

Puff pastry has a neutral flavour that makes it suitable for both sweet fillings (creams, fruit etc) or savoury ones (cheese, meat, vegetables).

Puff pastry can be cooked on the combination mode.

The injected steam helps to give the pastry a shine, as well as to it puff up. The tin should not be rinsed with water.

Choux pastry

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

During the first 10 minutes of baking, the pastry is very sensitive. Opening the oven door during this period would prevent it 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

A 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 of 37°C to 50°C.

The dough can be covered and put to rise in the pre-heated steam combi oven at 30°C and left until it has doubled in volume. Knead it briefly, then roll it out or knead in other ingredients such as raisins, citrus peel or almonds.

The dough can be made in a food processor by combining all the ingredients at once and processing them to a smooth dough, which must then rise before being placed in the baking tin.

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

To make pastry by hand, put the flour and baking powder in a bowl, and make a well in the centre. Pour the beaten

eggs into the well and scatter the sugar and diced fat round the edge. Stir the eggs into the flour in the centre 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 sticky, add some more flour. Wrap in clingfilm and put in the fridge to chill, then proceed according to the recipe. Dust the work surface and rolling pin with flour before rolling out. If the pastry is very delicate or sticky, or needs to be rolled out especially thinly, it can be rolled between two sheets of baking parchment or clingfilm.

Any pieces of pastry left over from cutting out shapes can be kneaded together. If the pastry is crumbly, add a little egg yolk. Sweet pastry can be prepared well in advance. Well wrapped, it will keep in the fridge for two or three days.



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.

No sugar is required when preparing it for a savoury dish.

Sponge cake mixture

Sponge cakes rise particularly well on the "Cake plus" function.

The mixture is produced by blending the individual ingredients. It should be beaten until the mixture is smooth and creamy. If it is beaten too long or too hard, however, the mixture will become foamy and unstable and will collapse on baking.

All the ingredients (particularly the eggs and butter or margarine) should be the same temperature, ideally room temperature. If the temperatures are too different, the mixture will separate.

Sponge mix should be neither too runny nor 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 fruits (raisins, sultanas, apricots etc.) are added once the cake mixture has been made. Wash the fruit if necessary, dry it on kitchen paper, dust it 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 edge from the tin with a knife, then turn it upside down onto a cooling rack. Cover with a damp cloth and leave for a few minutes, then remove the cloth and the tin. The build up of steam 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 table

When baking bread, you need to set 3 things: temperature, moisture and time. The figures given in the table are intended as a guideline.

In general, start with a high moisture level and low temperature, then dry out with a low moisture input and high temperature.

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

Type of dough/function	Stages	Temperature in °C	Moisture in %	Time in minutes
Puff pastry/Combination mode	Stage 1	100	100	7
	Stage 2	170–190	90	15
	Stage 3	170–190	75	5
	Stage 4	170–190	20	6
Choux pastry/Cake plus Choux buns/éclairs		140–160		50–60
Yeast dough/Combination mode White bread*	Stage 1	100	100	7
	Stage 2	165–195	90	8–17
	Stage 3	145–190	30	20
	Stage 4	30	30	5
Pitta/flat bread	Stage 1	100	100	7
	Stage 2	180	75	14–23
	Stage 3	180	30	10
Baguettes	Stage 1	100	100	7
	Stage 2	170–190	90	19–25
	Stage 3	160	30	5
White bread mix*	Stage 1	100	100	7
	Stage 2	165–195	90	15–20
	Stage 3	145–190	30	30
	Stage 4	30	30	5
Dark rye bread mix*	Stage 1	100	100	7
	Stage 2	170–190	50	15–17
	Stage 3	170–190	30	35
	Stage 4	30	30	10
Bread rolls	Stage 1	100	100	7
	Stage 2	180–190	90	10–16
	Stage 3	150–160	30	3–5
Wholemeal rolls	Stage 1	100	100	8
	Stage 2	190–210	90	19–22
	Stage 3	160	30	2
Croissants	Stage 1	100	100	7
	Stage 2	160–180	90	17–22
	Stage 3	150	75	3
	Stage 4	150	30	3
Plaited loaf	Stage 1	100	100	7
	Stage 2	140–170	90	17–21
	Stage 3	150	30	15

Type of dough/function	Stages	Temperature in °C	Moisture in %	Time in minutes
Yeast dough with fruit on a baking tray	Stage 1 Stage 2	160–190 160	90 30	20–23 6
Yeast dough/Fan plus Pizza/onion tart/ plum cake		200–220		25–30
Sweet pastry/Combination mode Pastry case		160–190	95	20–25
Tartlets		150–170	95	20–25
Fruit tart, covered	Stage 1 Stage 2 Stage 3	180–225 150–170 150–160	30 30 20	6 5 45
Sponge cake/ Cake plus In a cake tin		150–170		50–60
Quark and oil dough/ Fan plus		150–170		30–40
Meringue/ Fan plus Baiser		90–100		140–160
Genoese sponge/Fan plus Swiss roll Cake		160–170 170–190		20–25 30–40
Soufflé/Combination mode		160–180	95	45–55

* The figures relate to a loaf made with 500 g flour, regardless of whether it is baked on a baking tray or in a bread tin.



Baguettes

Makes 2 baguettes

Ingredients for 2 baguettes:

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

Method:

1. Dissolve the yeast and sugar in the lukewarm milk and add to the flour together with the salt and oil.
2. Knead the dough for 3–4 minutes, cover and leave to prove in a warm place or in the oven at 30°C for approx. 30 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, and leave to prove for a further 30 minutes.
4. Score the top of the baguettes several times diagonally with a knife and then bake.

Setting: Automatic → Bake → Baguettes

Cooking duration: Approx. 25 minutes

Farmhouse bread

Makes 1 loaf

Ingredients:

350 g strong white flour
150 g rye flour
1 tsp salt
25 g yeast or 1 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: Automatic → Bake → Farmhouse bread

Cooking duration: Approx. 50 minutes



Spelt bread

Makes 1 loaf

Ingredients:

500 g spelt flour
40 g fresh yeast or 2 sachets of dried yeast
Approx. 300 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 almonds. Knead for 3–4 minutes, cover and leave in a warm place or in the oven at 30°C for 30 to 40 minutes to rise.
3. Knead the dough again, form into an oval loaf and leave to rise 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:	100°C	100% moisture	7 mins
Stage 2:	180–200°C	70% moisture	40 mins
Stage 3:	160°C	20% moisture	10 mins

Shelf level: 3

Flat bread

Makes 1 loaf

Ingredients:

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

Topping:

2–3 tbsp 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 leave to prove in a warm place or in the oven at 30°C for approx. 30 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. Leave to prove for a further 30 minutes.
4. Brush with oil, sprinkle with the sesame seeds and then bake.

Setting: Automatic → Bake → Pitta bread

Cooking duration: Approx. 30 minutes



Herb rolls

Makes 8–10 rolls

Ingredients:

350 g strong white flour
50 g wheatmeal
40 g fresh yeast or 2 sachets of dried yeast
50 ml lukewarm milk
20 g sugar
 $\frac{1}{2}$ 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 wheatmeal in a bowl, crumble in the yeast and stir in the sugar and lukewarm milk. Leave covered in a warm place or in the oven at 30°C for 30 minutes to rise.
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 and make a slash across the top of each.
3. Leave to rise for a further 30 minutes, then bake.

Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	180–200°C	90% moisture	12–16 mins
Stage 3:	160°C	20% moisture	8 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 sachet of dried yeast
1 pack sourdough
2 tsp salt
Approx. 350 ml lukewarm water

28 cm square 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 rise until bubbles appear.
3. Add the salt and remaining water, knead to a smooth dough for 3–4 minutes and leave covered in a warm place or in the oven at 30°C to rise for 30 minutes.
4. Knead the dough again and place in a loaf tin that has been greased and floured. Leave to rise for a further 40 minutes, then bake.

Setting: Automatic → Bake → Dark rye bread
Cooking duration: Approx. 55 minutes



Multigrain rolls

Makes 8–10 rolls

Ingredients:

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

Topping:

Poppy seeds
Sesame seeds
Sunflower seeds
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, cover and leave to prove in a warm place or in the oven at 30°C for approx. 30 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.
3. Leave to rise for a further 30 minutes, then bake.

Setting: Automatic → Bake → Multigrain rolls
Cooking 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 2 sachets 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.
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 2 sachets of dried yeast
 $\frac{1}{2}$ tsp sugar
4–5 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.
3. Cover and leave in a warm place or in the oven at 30°C to rise for 30 minutes.
4. 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. Leave to rise for a further 30 or 40 minutes, then bake.

Setting: Combination mode

Stage 1:	100°C	100% moisture	7 mins
Stage 2:	180–200°C	50% moisture	10 mins
Stage 3:	190°C	20% moisture	40 mins

Shelf level: 3

White bread

Makes 1 loaf

Ingredients:

600 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
2 tsp sugar
3 tsp salt
30 g melted butter
Approx. 350 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 3–4 minutes to a smooth dough.
2. Cover the dough and prove in the oven using combination mode for 30 minutes at 40°C with 100% moisture.
3. Shape the dough into a loaf, core it diagonally several times with a knife. Place the loaf on a greased, floured baking tray, and then bake.

Setting: Automatic → Bake → White bread

Cooking duration: Approx. 50 minutes

Mixed grain bread

Makes 1 loaf

Ingredients:

375 g strong brown bread flour
125 g rye flour
40 g fresh yeast or 2 sachets of dried yeast
 $\frac{1}{2}$ tsp sugar
2–3 tsp salt
1 tbsp 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 3–4 minutes.
2. Cover and leave to prove in a warm place or in the oven at 30°C for approx. 30 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.
4. Leave to prove for a further 30 minutes and then bake.

Setting: Automatic → Bake → White bread mix
Cooking duration: Approx. 45 minutes

Pumpkin bread

Makes 1 x 1 kg loaf

Ingredients:

500 g pumpkin, diced
20 g of fresh yeast or 1 sachet of dried yeast
Approx. 200 g strong white flour
Approx. 300 g spelt flour
25 g softened butter
1 tbsp salt
2 tbsp 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 volume.
4. On a floured surface, form into a loaf, 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 tsp salt
6 tbsp oil
40 g fresh yeast or 2 sachets of
dried yeast
1 tsp sugar
250 ml lukewarm milk

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. 3–4 minutes to a smooth dough.
2. Cover and leave to prove in the oven using combination mode at 40°C for approx. 30 minutes.
3. Knead the dough well, then form into 8–10 rolls. Place them on two greased, floured baking trays and make a small cut in the top of each one then bake.

Setting: Automatic → Bake → White rolls

Cooking duration: Approx. 50 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 rise at room temperature for 20 minutes.
2. Divide the dough into 6 large balls, cover and leave to rise 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, 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
1½ tsp salt
1 tsp sugar
40 g of fresh yeast or 2 sachets of dried yeast
300 g 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 volume.
2. Roll the dough out to a rectangle measuring 40 x 60 cm and sprinkle with $\frac{2}{3}$ 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 rise 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, chervil, 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
17 g salt

Or:

For 2 dark twists:

665 g spelt flour
350 ml water
20 g 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 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 rise for 60 minutes.
3. Knead the ingredients for either the light twists OR the dark twists into the starter dough and leave to rise for at least 90 minutes.
4. Divide the dough in two. Working on a well floured surface, form into two sausages 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 fruits (e.g. apricots,
prunes, apples, pears)
200 ml water
100 ml milk
30 g fresh yeast
100 ml full cream 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 and milk 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 rise 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 paper, 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 of coarsely chopped nuts (e.g. walnuts, hazelnuts, pecans, almonds or cashews). Form 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 loaves

Ingredients:

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

Method:

1. To make the starter dough, mix 120 g flour, 200 ml lukewarm water and the crumbled yeast. Cover and leave to rise at room temperature for at least 2 hours.
2. Add the remaining 480 g flour, water, olive oil and sea salt, and knead to an elastic dough. Cover with a tea towel and leave to rise 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 cream 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 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 crème have been used up. Finish off with a crêpe on top, and bake.

Setting:

Fan plus

160°C

30–40 minutes

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 torte with the orange rind.

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

Apple cake

Serves 12

Ingredients:

150 g butter
150 g sugar
2 tsp vanilla sugar
A pinch of salt
3 eggs
Grated zest of 1 lemon
150 g self-raising flour
 $\frac{1}{2}$ tsp baking powder
Butter
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: Automatic → Bake → Apple → Latticed pie crust
Cooking duration: Approx. 50 minutes



Swiss roll with assorted fillings

Serves 12

Ingredients:

For vanilla cake mixture:

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

For chocolate cake mixture:

3 eggs
3 tbsp hot water
150 g sugar
2 tsp vanilla sugar
A pinch of salt
80g 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 the 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 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 mins

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:

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

III. Mango cream:

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. Simmer the cranberries in a little water 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 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 it 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 g fresh yeast or 2 sachets of dried yeast
125 ml lukewarm milk
50 g sugar
60 g softened butter
A pinch of salt
1 egg
Grated zest of $\frac{1}{2}$ 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 rise until the dough has doubled in volume. 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: Automatic → Bake → Plaited loaf
Cooking duration: Approx. 35 minutes



Butter cake

Ingredients:

Mixture:

375 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
125 ml lukewarm milk
50 g sugar
1 egg
A pinch of salt
2 tsp vanilla sugar
50 g softened butter

Topping:

100 g butter
100 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 approx. 30 minutes.
2. Grease a baking tray and dust with flour. Roll the dough out onto the tray and leave to rise 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: Automatic → Bake → Butter cake
Cooking duration: Approx. 25 minutes

Apple pie

Ingredients:

Pastry:

300 g plain flour
 $\frac{1}{2}$ tsp baking powder
200 g butter
A pinch of salt
100 g sugar
2 tsp vanilla sugar
1 egg

Filling:

1250 g cooking apples
50 g raisins
10 ml calvados
50 g sugar
 $\frac{1}{2}$ tsp cinnamon

To glaze:

100 g icing sugar
Water

Method:

1. Mix the flour, baking powder, butter, sugar, salt, vanilla sugar and egg, and work to a smooth dough. Chill in the fridge. Grease a 26 cm diameter springform tin and line with $\frac{2}{3}$ of the pastry to make the base. Prick all over with a fork.
2. Peel and core the apples, and cut into slices. Arrange the apple slices on the base, and add the raisins, sugar, calvados, lemon juice and cinnamon.
3. Roll out the rest of the pastry and place on top of the apples, then bake.
4. After baking, mix the icing sugar with water to create a glaze and spread over the cooled pie.

Setting: Automatic → Bake → Apple... → Pie
Cooking duration: Approx. 55 minutes

Cherry cheesecake tray bake

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 powder
A pinch of salt
1 egg
100 g sugar
500 g sour cherries

Crumble topping:
200 g flour
A 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 mins

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
2 tsp vanilla sugar
A pinch of salt
3 eggs
180 g plain flour
2 tsp baking powder
150 g 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 mins

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
- 2 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
2 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



Tip

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 2 sachets of dried yeast
120 g softened butter
400 ml lukewarm full cream milk

Method:

1. Mix the flours 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 to bake.

Setting: Automatic → Bake → Plaited Swiss loaf

Cooking duration: Approx. 65–70 minutes

Fruit flan

Ingredients:

Base:
150 g plain flour
 $\frac{1}{4}$ 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 out 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 slices on the pastry.
4. Beat together the cream, eggs and sugar, pour over the fruit and then bake.

Setting: Automatic → Bake – Flan

Cooking duration: Approx. 30 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 plain flour
40 g fresh yeast or 2 sachets of dried yeast
125 ml warm milk
1 egg
50 g sugar
A pinch of salt
2 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 cinnamon
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 rise for a further 30 minutes, then bake.

Setting: Automatic → Bake → Streusel cake

Cooking duration: Approx. 20 minutes

Apricot streusel cake

Serves 12

Ingredients:

Cake mixture:

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

750 g fresh apricots

Streusel topping:

50 g plain flour
50 g sugar
50 g ground almonds
50 g cold butter, diced

26 cm 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 and the salt. Butter a springform cake tin and line with baking paper. 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 and then bake.

Setting: Automatic → Bake → Fruit streusel

Cooking duration: Approx. 50 minutes

Courgette cake

Ingredients:

180 ml oil
300 g brown sugar
3 eggs
2 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 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: Cakes

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 plain flour
1 tsp sugar
 $\frac{1}{2}$ 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 single cream
1 egg yolk
3 cooking apples
1–2 tbsp 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:

5. 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:

6. 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
Milk

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 0.5 cm thick rectangle. Brush the plain piece with egg white and lay 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 2 sachets 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 create 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

Cooking duration: Approx. 20 minutes

Raisin whirls

Makes 8–10

Ingredients:

Dough:

500 g strong white flour
40 g fresh yeast or 2 sachets 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 in 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.
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 the 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: Automatic → Bake → Raisin whirls
Cooking duration: Approx. 15 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.
4. Cut the roll into thin slices, dip 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

You can use the food probe to determine the core temperature of a joint of 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. Meat should always be roasted with the help of the food probe to ensure optimum results. In the Automatic programme you can set the level of browning that you require. Using the food probe, you can decide the core temperature for a variety of meats to give results 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 with the cooking.

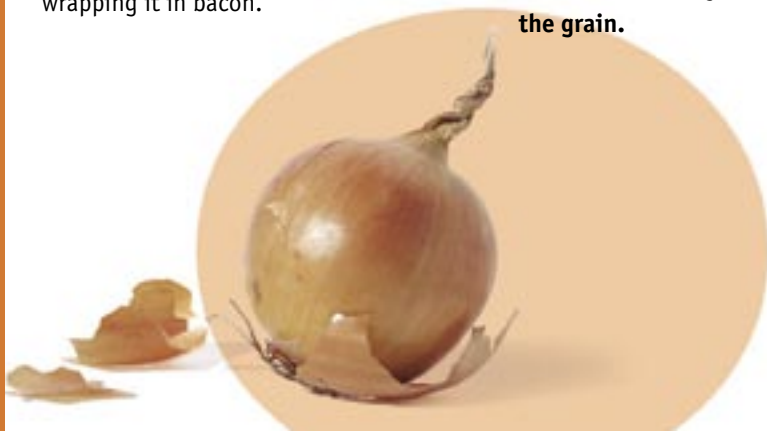
There is no need to pre-heat the oven when roasting. The meat can be placed in the oven from cold.

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.

For joints of meat that can be cooked rare (roast beef, fillet, venison), the degree of cooking is determined using the food probe (see temperature table).

Once the meat is cooked, wrap it in 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.

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

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 approximately a further 5 °C during the resting period.

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 or core temperature. 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 %	Time in minutes	Core temperature in °C
Pork Pork joint with crackling	Stage 1	100	95	15	80
	Stage 2	175–195	50	30	
	Stage 3	130	30		
Pot roast	Stage 1	180–210	30	30	80–90
	Stage 2	150	50		
Fillet*	Stage 1	200–225	30	20	80
	Stage 2	100	30		
Shank		190–210	30	110–120	
Gammon joint	Stage 1	200–225	100	20	75–80
	Stage 2	130	30		
Beef* Joint	Stage 1	200–225	30	35–40	55–70
	Stage 2	100	30		
Fillet	Stage 1	210–225	30	20–25	45–70
	Stage 2	100	30		
Pot roast	Stage 1	200–225	30	30–35	80–90
	Stage 2	100	95		
Veal* Fillet	Stage 1	200–225	30	20–25	50–85
	Stage 2	100	30		
Braised veal	Stage 1	200–225	30	30–35	75–80
	Stage 2	100	95		
Lamb* Rack of lamb	Stage 1	225	30	20–35	45–70
	Stage 2	100	30		
Leg	Stage 1	200–225	50	25–30	70–90
	Stage 2	100	30		

Type of meat	Stages	Temperature in °C	Moisture in %	Time in minutes	Core temperature in °C
Poultry Whole chicken	Stage 1	200	95	40	
	Stage 2	200–225	30	10	
Chicken drumsticks	Stage 1	200	95	20	
	Stage 2	200–225	30	10–15	
Whole turkey up to 4 kg	Stage 1	120	30	180	
	Stage 2	190–210	30	15–25	
Turkey breast*	Stage 1	200–225	95	20–30	
	Stage 2	100	30		85–90
Turkey* drumsticks	Stage 1	200–225	95	20	
	Stage 2	100	30		85–90
Whole 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	
Whole duck up to 3 kg	Stage 1	100	95	30	
	Stage 2	130	30	60–90	
	Stage 3	180	30	10–20	
Game Roast venison*	Stage 1	220–230	30	20–30	
	Stage 2	100	95		80–90
Roebuck haunch*	Stage 1	220–230	30	25–30	
	Stage 2	100	50		80–90
Wild boar joint	Stage 1	200–220	30	30–35	
	Stage 2	150	50		80–90

* The lower the temperature for stage 2, the more tender the meat will be. The cooking process can last for 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
1 small courgette
200 g good quality
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. Peel and dice the carrot. Dice the courgette. 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 out the pastry on a floured surface. Arrange the ham slices on top, and 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 so that the seam is underneath, and place it 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
Cooking 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 and insert the food probe into the centre. Place the condensate tray on the lowest shelf level and the wire rack with the meat on shelf level 2 and 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 the gammon and serve with the pesto and crusty white bread or a baguette.

Setting: Automatic → Roast → Gammon joint
Cooking duration: Approx. 1–2 hours depending on how thick the joint of meat is

Roast pork with crackling

Serves 4

Ingredients:

750 g pork with crackling
Salt
Pepper
Thyme
1 carrot
1 stick of celery
 $\frac{1}{2}$ a leek
2 tsp chopped parsley
500 ml stock
250 ml crème fraîche
Cornflour

Method:

1. Peel and dice the carrot. Wash and slice the celery and leek. 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.
4. Insert the food probe into the centre of the meat and roast.
5. After roasting, sieve the stock into a pan.
6. If necessary, skim any grease from the stock and thicken as required with crème fraîche and cornflour. Season with salt and pepper.



Tip

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

Setting: Automatic → Roast → Pork with crackling
Cooking duration: Approx. 3–4½ hours

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 a condensate tray underneath, and roast.

Setting: Combination mode

Stage 1:	200°C	95% moisture	40 mins
Stage 2:	200–225°C	30% moisture	10 mins

Shelf level: 3

Beef pot roast

Serves 4–6

Ingredients:

1 kg beef (e.g. brisket or topside)
250 ml red wine
250 ml stock
Salt
Pepper
1 onion
1 carrot
1 stick of celery
 $\frac{1}{2}$ 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. Remove the meat from the marinade and pat dry with kitchen paper.
3. Put the vegetables and marinade in the condensate tray. Place the meat on the wire rack, insert the food probe into the centre and roast.
4. 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

Shelf level: 3

Cooking duration: Approx. 120 minutes



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. Do not cut through the meat as this would prevent the food probe from working properly. 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 and insert the food probe into the thickest part of the meat. Place the condensate tray on the lowest shelf level and the rack with the meat on shelf level 2.

Setting: Automatic → Roast → Rack of lamb
Cooking duration: Approx. 20–30 minutes

Roast beef with sautéed potatoes and homemade remoulade

Serves 4–6

Ingredients:

1 kg joint of beef
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
A 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.
2. Insert the food probe into the centre of the meat and roast.
3. Meanwhile, finely chop the gherkins, shallots, parsley and chives.
4. Mix together all the ingredients for the remoulade, and season with salt, pepper and sugar to taste.
5. 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 → Roast beef
Cooking duration: Approx. 80–125



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. Roll out the pastry into a large, thin sheet. Cover with a layer of the large cabbage leaves, then spread the lamb filling evenly on top.
5. Roll up from the long side, prick all over with a fork and place on a greased, floured baking tray.

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 a 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 centre of one of the fillets, and roast.
3. Peel the shallots and halve or quarter them. Fry in butter.
4. Sprinkle the 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

Stage 1:	200°C	30% moisture	20 mins
Stage 2:	100°C	30% moisture	
	Core temperature 70–80°C		

Shelf level: 3

Fillet of beef with plum sauce

Serves 4

Ingredients:

800 g beef fillet
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 and insert the food probe into the centre. Put the condensate tray on the lowest shelf level and the rack with the meat on the shelf level 2. Start the oven.
4. Carve, and serve with plum sauce (see below).

Setting: Automatic → Roast → Fillet of beef
Cooking duration: Approx. 50–200 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 12 cm
String
500 g stoned plums
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
grain 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 a wire rack and insert the food probe into the centre. Place 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:	100°C	95% moisture	15 mins
Stage 2:	170–190°C	50% moisture	30 mins
Stage 3:	130°C	20% moisture	Core temperature 80–90°C

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 chicken 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 a 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 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 g shoulder of veal
Salt and freshly ground pepper
1 tbsp olive oil
1 garlic bulb
 $\frac{1}{2}$ head of celeriac
1 celery stalk
1 carrot
 $\frac{1}{2}$ bunch of flat-leaf parsley
6–8 sage leaves
1 l full cream 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 purée. 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:

- Season the turkey with salt and lemon pepper. Wash the lime and grate the zest over the meat. Brush the meat with the 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

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

Oven baked tomatoes:

- Place the tomatoes in a solid container, drizzle with olive oil and salt, and bake.

Setting: Fan plus

160°C	10 mins
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Madeira sauce:

- 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 Min.
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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 chicken 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

Fillet 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 and freshly ground pepper
150 ml double cream
60 g grated Gruyère cheese
2 tbsp oil
1 tbsp mustard
1 tsp paprika
½ tsp coarsely ground black pepper
A pinch of curry powder
4 sage leaves
1 stalk of parsley

800 g fillet of beef
(cut from the middle)

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 on the wire rack with the condensate tray underneath and roast.

Setting: Automatic → Roast → Fillet of beef

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, and 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 full cream milk
100 ml double cream
Salt, pepper, nutmeg
1 tbsp marjoram
1 tbsp chopped 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, mint and herby roast potatoes

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:

Put 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 the 4th shelf up from the bottom.

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, 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 with Parmesan croutons and olives

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
- $\frac{1}{2}$ orange
- 1 sprig of thyme
- 80 g grated Parmesan
- 1 tbsp melted butter

Method:

Gratin:

1. Cut the fennel into 1 cm thick 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 container 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 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 fresh seasonal fruit, e.g. apples, pears, apricots, plums, berries or peaches

For the topping:

3 egg yolks
60 g honey
2 cl rum
100 g butter
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 butter, honey and rum. Melt the butter and stir in.
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

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 $\frac{1}{2}$ a lemon
75 g cornflour
500 g quark
3 egg whites
50 g butter
25 g flaked 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 really firmly whisked egg whites, add a squeeze of lemon juice.

Savoury snacks



THE TASTIEST SUPPER DISHES IN THE WORLD!

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 and 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 and roll out. Cut into squares measuring 10 x 10 cm.
3. Place a slice of tomato topped with a slice of mozzarella in the centre of each pastry square, and season with salt and pepper.
4. Place the squares on a baking tray lined with baking paper and bake until golden.
5. Garnish with basil leaves before serving.

Setting: Combination mode

Stage 1: 100°C 100% moisture 7 mins
Stage 2: 180°C 20% moisture 10–15 mins

Shelf level: 1 tray: 3rd shelf up from the bottom
2 trays: 2nd and 4th shelf up from the bottom



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 g feta
1 clove of garlic
Salt
Pepper
Cayenne pepper
Olive oil

Method:

1. Cut the aubergines in half 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 and mix with the vegetables and minced beef.
4. Season generously with salt, pepper and cayenne pepper.
5. 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 minced pork
1 bunch of chives
1 bunch of flat leaf parsley
1 egg white

Method:

1. Chop the chives and parsley 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 of the pastry with egg white and roll up.
4. 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 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

Filling:

100 g bacon, finely diced
100 g cooked ham, finely diced
1 small clove of garlic
25 g butter
100 g grated mature Cheddar or
Gouda cheese
100 g grated Emmental cheese
125 ml double cream
2 medium eggs
Nutmeg
2 tsp chopped parsley
A 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 dish.
5. Scatter the meat evenly over the pastry and sprinkle with cheese. Pour in the egg mixture.
6. Bake immediately, or the filling will make the pastry go soft.

Setting: Automatic → Bake → Quiche
Cooking duration: Approx. 30 minutes



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

A bunch of fresh dill, chopped

Method:

1. Combine the flour, water, butter and salt into an elastic pastry, roll out and use to line the base and sides of a quiche dish.
2. Wash and slice the leeks and fry gently in the 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** 25–30 mins
180–200°C

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

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