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Steam combination oven cookbook DGC 6000 XL

Miele

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Cooking for pleasure with Miele



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Foreword

Dear Reader,

When families come together, it is often around the dining table and so often when people enjoy each others' company, food is at the centre of the occasion.

We are privileged in being able to contribute to this by helping you enjoy your love of cooking. Every day, knowledge, curiosity, routine and the unexpected all converge in our Miele Test Kitchen.

We have condensed our experience, passion and pleasure of experimenting with food into this cookbook by creating recipes that are as imaginative as they are successful. We hope you will enjoy the results as much as you do the cooking.

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

Happy cooking from
The Miele test kitchen



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Cooking for pleasure

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 also plays an important role in furthering international relations. Foreign restaurants, holidays abroad and the media have brought us closer to other food cultures and taught us to appreciate them. Cooking with steam is a tradition that dates back thousands of years. 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.

Both healthy and delicious

With the Miele steam combi oven, you don't have to compromise on flavour in order to eat healthily. Miele's steam combi oven makes a valuable contribution to healthy, tasty nutrition. As a manufacturer of top-class built-in kitchen appliances, Miele have a vested interest in your well-being and in sensible, careful food preparation, as well as in the perfect functioning and the design of the appliance.

The working principle of the steam combi oven is simple and effective. Unlike traditional steam ovens, a separate tank or water jug is filled with just the right quantity of water. An element heats the water, and the resultant steam is then injected into the oven cavity, gently surrounding the food from all sides.

Rapid heat conduction and the consequent steaming process ensure exact, even cooking and, with equal steaming power on all three levels, guarantee time and energy savings compared with cooking on a hob or in an oven.

As the food is not sitting in water, the goodness does not leach out, and the vitamins, minerals and trace elements that are essential to good health are almost fully retained. For example, steamed food contains up to 50% more vitamin C than traditionally cooked food.

The result is delicious food that requires little or no salt or seasoning, additional spices or fat, and which retains all of its natural goodness and flavour. The steam oven is therefore ideal for preparing light meals or baby food, as well as for those on low-sodium diets. Taste is not sacrificed in the interests of nutrition and calorie counting; to the contrary, your steam combi oven sweeps you away to a world of wonderful new delights.

Cooking functions

From the repertoire of a connoisseur

With a temperature range of 30°C–225°C, the Miele steam combi oven offers a wealth of exciting possibilities.

You will be amazed just what a Miele steam combi oven is capable of! Eggs are boiled to perfection. Chocolate can be melted at 65°C without burning. Preserving jars and baby bottles can be disinfected at 100°C in just 15 minutes – making them as clean as they would be by traditional boiling.

Desserts such as light soufflés never fail and at 40°C you can also make yoghurt and prove dough. If you want to really pamper your guests, you can offer them steamed face flannels at the end of a perfect meal.

Further information on the versatility of the steam combi oven can be found at the end of this book, as well as in the operating instructions for the oven. We wish you much enjoyment as you experiment with your appliance.

Steam cooking

Most dishes are cooked at 100°C. Vegetables and potatoes, soups and stews, soufflés and pulses can be cooked without affecting colour, shape, structure and taste. Rice cooks particularly well by this process, remaining light and fluffy.

Baby food can also be safely and easily prepared in the steam oven. Preparing fish on the hob in the usual manner is not to everyone's taste. This is because the fish can become dry and tough, or fall apart on serving, which spoils the enjoyment. The Miele steam combi oven offers an ideal solution. Steaming at temperatures between 75°C–100°C results in perfect fish and fish fillets and tasty seafood and shellfish – a taste of gourmet cooking at home. Poultry, meat and sausage are also easy to cook in the Miele steam combi oven.

When cooked at temperatures between 85°C and 100°C, meat has a uniform and more tender consistency. Even lean poultry, which can easily dry out with conventional cooking methods, remains deliciously succulent. Please note that steamed meat does not brown.

If you want your meat browned, we recommend cooking it with a Combination programme, where a browning stage using Conventional heat, Fan plus or Grill is included either before or after the steaming stage.

Menu cooking

In the Menu programme, the cooking time for each type of food is predetermined. The appliance tells you when to place each item in the steam combi oven. You can cook up to three different types of food or dishes in the oven to make up a whole meal.

You would normally select a temperature of 100°C to do this. However different the foods are, the constant fresh supply of steam ensures that there is no transfer of aroma or flavour. This means that you can cook sweet and heavily spiced foods together without the risk of contamination. The steam ensures an even cooking result on each level, and when the oven is full to capacity, the steam combi oven is both more economical and energy efficient than cooking on the hob or in the oven.

This is how to serve a complete main course hot and fresh:

Start with the food that takes longest to cook. During the cooking programme, you can add other foods. If, for example, your menu consists of fish with rice and broccoli, the rice will need to be cooked for 20 minutes, the fish for 6 minutes and the broccoli for 4 minutes. The rice goes into the steam combi oven first, and is cooked for 14 minutes. The fish is then placed in the appliance, and cooked alongside the rice for 2 minutes. Finally the container with the broccoli is added, and all 3 foods cook together for another 4 minutes.

With the steam combi oven, success is guaranteed, and everything is ready at the same time! Further information about cooking times is to be found in the tables at the back of this book, as well as in the operating instructions.

Combination cooking

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

The Miele steam combi oven has highly developed electronics offering optimum functionality and is 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 functions such as Fan plus, Conventional heat, Top heat, Bottom heat and Grill: 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.

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 or Combination cooking with 0% moisture.

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

- Temperature (30°C–225°C)
- Moisture level (0%–100%)
- Cooking duration (1 minute – 12 hours) or core temperature (30°C–99°C).

Cooking functions

With Combination cooking, up to 10 cooking stages can be combined in one cooking process.

Bread is baked to perfection thanks to the steam that is injected in the first few minutes. The dough rises more effectively to start with before being browned at a higher temperature, and then dried at a high temperature with a 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 as much, the outer surface dries out, the crust becomes cracked and it will not stay crisp for long. See the chapter on bread for further details.

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. Use a conventional programme for this type of food.

Cook meat to start with at a high temperature in order to brown the surface. The temperature is then reduced and the moisture increased so that the meat cooks evenly. The proteins in the meat are released, making the meat tender. If lean meat is cooked without steam, the outer surface has a tendency to dry out. Cooking with steam overcomes this problem. Meat can also be roasted in Combination mode on the rack placed over the universal tray to catch the juices, which can then be made into a gravy.

Fan plus

With Fan plus food is cooked in a flow of hot air. Fan plus ensures excellent results with no transfer of aroma or flavour, giving 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.

Conventional heat

Heat generated from the top and bottom of the oven is the classic oven function, and is ideal for baking traditional cakes and pies.

Cake plus

Salt dough

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

Sponge cakes

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

Grill

The universal tray is always used under the grill rack to catch the juices. It can be used on any shelf level. The food is usually turned when grilling with the grilling time split two thirds for one side and one third for the other side. The grill uses infra-red radiation, which is most intensive during the heating-up phase. Because the grill does not need to be pre-heated food can be placed under the grill from cold.

It is important not to overcook food under the grill, as this can be harmful to health.

When placing food on the grill rack, ensure that there is sufficient clearance between the food and the element. Meat, sausage, fish, vegetables, fruit and bread are all suitable foods for grilling.

Combi grill

When using the combi grill programme best results are achieved with fatty meat by selecting a moisture level of 30%. This will help render the fat and give you nice crispy results.

Fan grill

The fan distributes the heat from the grill quickly and evenly to each part of the food, giving a juicy, crisp result even for large quantities of food, without any significant odours or soiling to the oven.

Intensive bake

With Intensive bake, Fan plus and Bottom heat work together. This saves the need to blind bake items which require an intensive bottom heat, such as flans, quiches, pizzas.

Automatic programmes

Automatic programmes allow you to prepare recipes quickly and conveniently. For some recipes you will find an automatic programme in addition to manual settings, so you have the option of both. The number of automatic programmes varies depending on the model of your oven.

If your Steam oven does not offer an Automatic programme for the dish you want to cook you can use the "User programme" function to manually enter the settings and then save the programme for future use.

Special applications

Blanching

Blanching helps food maintain its aroma and vitamins during freezing. Fruit and vegetables can be blanched in 1 minute at 100°C. After blanching it needs to be plunged immediately into ice-cold water to stop it from cooking any further. It is then ready for freezing.

Clean and trim the vegetables or fruit. Cut larger vegetables (such as cauliflower or broccoli into florets, and leeks, carrots and kohlrabi into slices), then place them in a perforated container in the steam combi oven. Select the blanching programme and blanch for approx 1-2 minutes at 100°C. Plunge into ice-cold water immediately after blanching. Berries and herbs are not suitable for blanching.

Defrosting

Defrosting food in the steam combi oven takes considerably less time than at room temperature. Food also defrosts more evenly than in the microwave – partially cooked or grey patches are things of the past. At 50–60°C frozen food such as vegetables, fruit, fish, meat, poultry and ready meals defrost gently. Dairy products and baked goods are also quickly ready for serving again.

Please note:

- Using shallow freezer containers speeds up the defrosting process.
- Freeze food in small portions. These defrost more quickly and gently than large portions.
- Several portions of the same type of frozen food that are the same size (e.g. several chicken drumsticks) can be defrosted together without altering the temperature setting or the defrosting time required for a single portion, providing they have been frozen singly.
- Remove the packaging from the food (except in the case of bread or baked goods), and place them on a plate or in a shallow cooking steam combi oven container.
- Turn the food halfway through the defrosting programme and separate pieces that have frozen together. This is particularly important in the case of large pieces of food, e.g. steak or portions of meat to roast.

The following are suitable for blanching:

Apples, apricots, pears, peaches, cauliflower, broccoli, peas, kale, kohlrabi, carrots, leeks, asparagus, spinach

Not suitable for blanching:

Berries, herbs

- Once the defrosting programme has finished, let the food stand at room temperature for a while. This standing time (see chart) is to ensure that the food defrosts right through to its core.

Reheating

Food can be reheated in either a perforated or solid container as well as in serving dishes or on plates. Using serving dishes or plates has the advantage of warming the crockery at the same time. The reheating time may require adjusting, depending on the type and thickness of the crockery.

Food that is reheated in the steam combi oven looks and tastes as if it has been freshly cooked. Professional chefs call this process "regeneration". Heating food in the steam combi oven perfectly completes the cooking process.

When reheating food that is already cooked – including several plates or dishes at a time – we recommend the Reheating function.

- You can reheat plated meals (e.g. meat, vegetables, potatoes) or individual foods.
- A plate can be used to reheat small quantities, whilst larger quantities can be reheated in a steam oven container.
- A time of 10-15 minutes should be set for a single plate of food, whilst several plates will require longer. If you are reheating several plates in succession, you can reduce the reheating time for the second and subsequent cycles by approx. 5 minutes, as the oven cavity will still be warm.

- The more moist the food that is being reheated, the lower the moisture level setting required.
- Food does not need to be covered to reheat it. Do not heat large pieces of food such as joints of meat - it is better to slice it into portions. Cut compact items such as stuffed peppers or roulades in half. Breadcrumb-coated food such as fish will not stay crisp when reheated in the steam combi oven.

Bottling

By inhibiting or even halting the biochemical and microbiological processes which cause food to perish over time, the bottling process can assist in preserving taste and prolonging the life of the food. Cakes, fruit and vegetables are all suited to this method.

For best results, the food should be processed as soon as possible after purchase or harvesting. Delay leads to loss of vitamins and can cause the food to perish. Only use fresh food which is blemish-free and not bruised.

Special applications

Bottles and jars:

- Use only blemish-free, clean and rinsed utensils; check jars, lids, clips, springs and seals thoroughly. Jars with screw tops and glass lids with rubber seals may be used.
- Ensure that jars are all of an equal size so that they are cooked evenly.
- Wipe the rim of the jar with a clean cloth and hot water after filling and then seal the jar.

Fruit:

Sort carefully and wash briefly but thoroughly, then leave to drain. Wash berries very carefully as these are delicate and likely to squash. Remove any peel, stalks, seeds or stones. Chop larger fruit and cut fruit such as apples into slices.

When bottling larger fruit with stones such as plums or apricots, prick the fruit several times with a fork or a wooden skewer to prevent it from bursting.

Fill with a solution of sugar and water or layer with caster sugar. The amount of sugar will depend on the type of fruit, its ripeness and personal taste, but has no bearing on the storage life. The food must be completely covered.

Vegetables:

Wash, dry and chop the vegetables and blanch before bottling to preserve colour. Layer the prepared and chopped raw vegetables in the preserving jars and fill with brine or vinegar solution, to which herbs can be added if desired. The food must be completely covered.

Cooking time is shorter for soft vegetables such as cucumbers than for harder vegetables such as pulses.

Do not fill the jar to more than 3 cm below the rim. Layer the food loosely to avoid cell damage. Tap the jar gently on a cloth-covered surface to help the contents to settle.

Cakes:

Proceed as per the preserving recipes.

Tips

Place the rack on the lowest shelf position. Arrange jars of equal size on the rack, ensuring that they cannot move.





Convenience

Automatic switch-off

Your steam combi oven features intelligent electronics for your convenience. The fully automatic cooking programme does not need to be monitored as the set temperature will be maintained throughout the programme. Moreover, food being steamed will not burn or overcook, allowing you to sit back and relax. At the end of the cooking programme, the appliance switches off automatically.

Quantity does not matter

The cooking time is not dependent on how much food is being cooked, or whether the food is fresh or frozen. The cooking time only starts counting down when the set temperature is reached. If, for example, you have not prepared quite enough vegetables for unexpected visitors, then there is no problem supplementing your fresh vegetables with some frozen ones. The cooking time remains the same. If the heating up time varies, the oven adjusts automatically so that you do not have to worry about it.

Exclusive to Miele – User programmes

To cook your own recipes in the steam combi oven, refer to the tables at the end of this book. The following basic rule applies: when cooking food at 100°C in the Miele steam combi oven, the cooking time is the same as on the hob. This makes it very easy to adapt your favourite recipes. So – sit back and enjoy your steam combi oven! The food you cook in it will taste fabulous!

Notes

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

Settings quoted in this book are correct for the quantities in the recipes

A range of temperatures is given for the temperature setting. In general, temperatures should be set in the middle of this. They may need to be increased or reduced depending on the type of container being used, the quantity of food and the level or browning desired.

The same applies to recommended temperatures. They are a general guide and can be changed to suit personal preferences.

Careful handling of food can help to promote good health. For example, cakes, pizzas and chips should be cooked until golden and not dark brown.

The cooking times given apply to an oven that has not been pre-heated. If baking several trays of small cakes one after the other, the cooking time should be reduced. The times given are a guideline, and 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.

Optional accessories

In addition to a premium quality appliance and first-class ingredients, the correct accessories also have a part to play in ensuring that you achieve perfect results with your recipes.

Optional accessories:

Miele offer a wide range of accessories specially designed to guarantee perfect results in Miele appliances. These products have all been tested rigorously to ensure that they meet exacting Miele standards.

Steam oven containers

- Miele steam oven containers can be used in any Miele steam oven. Some have a matching lid which may be required for some recipes.
- The simultaneous use of all three shelf levels may not be possible with all sizes of steam oven dishes.

Product characteristics

- All Miele stainless steel steam oven containers have 0.6 mm thick walls.
- The surface has a special finish to ensure they give you good service for a long time.
- All Miele steam oven containers are made in Europe.

Correct use

- The large capacity solid steam oven containers are ideal for soups, stews and bakes.
- The smaller capacity solid steam oven containers are ideal for dishes with sauce or stock and for food such as rice and pasta that needs to be cooked in liquid.
- The perforated steam oven containers are ideal for blanching and steaming vegetables, fish, meat and potatoes, which are not cooked in sauce or stock.

Original Miele care products:

To help your appliances operate at their best and also last for a long time, Miele has developed and tested a wide range of cleaning and care products specially designed for Miele appliances:

Descaling tablets

For descaling the water container and the water pipes

Microfibre e-cloth

For removing fingerprints and light soiling without the use of chemicals

Ceramic and stainless steel hob cleaner

For removing grease and persistent, burnt-on soiling from stainless steel surfaces

These and other accessories for your Miele appliances can be ordered via the internet or from Miele.



Weights and measures

Measurement abbreviations:

		Some useful substitute ingredients:	
1 tsp	= 1 teaspoon = 3 g baking powder or = 5 g salt or = 5 ml liquid	Anis: Atlantic cod: Aubergine: Bramley apples: Calves cheeks: Courgette: Haddock or cod: Knuckle of veal: Loin of sucking pig: Monkfish:	Star anis Blue eye trevalla Eggplant Granny Smith apples Beef cheeks Zucchini Ling or perch Beef shanks Belly pork Firm white fish fillets, e.g. ling, perch Barramundi Ham or prosciutto Capsicum Yellowbelly flounder or other flounders Blue grenadier (hoki) Rack of lamb Veal backstrap Loin of venison Pork ribs Ham or prosciutto Granny Smith apples
1 tbsp	= 1 tablespoon = 10 g flour, breadcrumbs or = 15 g sugar or = 15 ml liquid		
g	= Grammes	Nile perch: Parma ham: Pepper: Plaice:	
kg	= Kilogrammes		
ml	= Millilitres	Pollock: Saddle of lamb: Saddle of veal: Saddle of venison: Salted ribs: San Daniele ham: Russet apples:	
dl	= Decilitres		
Pinch	= A quantity which can be held between the thumb and the index finger		

List of specialist terms:

Barding:

Wrapping or laying rashers of bacon over meat, poultry or fish to prevent them from drying out during cooking.

Thickening:

Sauces and soups can be thickened by adding double cream, crème frâiche or cornflour mixed with a little cold water to a smooth paste. Always add these to cold liquids to avoid them becoming lumpy.

Blind baking:

Pre-baking a pastry or flan case lined with baking paper and filled with dried pulses (e.g. lentils, peas or baking beans) helps to avoid the pastry bubbling. Discard the beans before adding the filling.

Deglazing:

Adding cold or warm liquid (e.g. water, stock or wine) to the pan after braising meat or vegetables.

Skimming:

Skimming fat from sauces, soups or stocks.

Dressing:

"Shaping" meat or poultry using clips, skewers or kitchen twine.

Gratinating (cooking au gratin):

Browning food under the pre-heated grill or top heat.

Binding:

Making soups or sauces thicker by adding egg yolk. Dishes containing egg as a binding agent should not be cooked any further as this would cause the egg yolk to curdle.

Paring:

Removing skin, fat and sinew from meat.

Reducing:

Boil soups, suaces or the juices from the meat over a high heat. Water will evaporate leaving the liquid more concentrated.

Folding:

Stiffly whipped cream or egg white can be folded into creamy desserts or cake mixtures with a spatula or large wire whisk. It should be folded in gently to maintain the light, airy texture of the cream or egg white.

Sieving:

Passing cooked food though a sieve.

Baking

Truly scrumptious

Home-made cakes and biscuits are as much a part of a sociable coffee morning or cosy afternoon tea as a beautifully laid table and sparkling conversation. If you want to spoil your guests with delicious home baking, your only problem will be what to choose from 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.





Tips on preparation

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 all of the standard oven functions. 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.

Miele's exclusive PerfectClean universal trays do not require greasing. Cakes and biscuits will lift off them easily without being greased. The exception to this is anything baked with honey, egg white or sponge mixture such as meringues or Swiss rolls. For these, we recommend lining the tray with baking parchment.

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

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.

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 and 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.

Tips on preparation

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.

Yeast dough

Make the dough according to the recipe. Place in the steam combi oven at 30°C, 100% moisture, for 20 minutes to prove.

Once the dough has risen, follow the instructions in the recipe to complete the preparation process (e.g. you may need to add sunflower seeds at this stage). Then, knead the dough for approx. 1 minute by hand. Once you have done this, proceed as follows:



1. Place the dough on a floured surface.



2. Knead briefly, working from the edges into the middle.



3. Turn the dough over and form it into a large ball, ensuring that the edges are underneath and that the rounded top is smooth.



4. Now let the dough rest for at least a minute before making it into a loaf or rolls.

The ball should rest for at least a minute before being formed into a loaf or placing it in a bread tin. The edges should be underneath the loaf, leaving the top smooth.

Bread that is baked directly on a baking tray and not in a tin needs to be 25–30 cm long and 8–9 cm across.

Loaves should then be slashed across the top in your chosen pattern. When making baguettes or rolls, first form the dough into a ball, then shape it according to your requirements. Baguettes should be made as long as possible – bearing in mind the size of the oven!

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.



Tips on preparation

If you are making rolls, now is the time to divide the dough into the number of rolls required, and to form the dough into rolls by hand. As when making loaves, the edges should be on the base of the rolls.



When making a white loaf – slash the top 6 times diagonally before baking.



When making a baguette – slash the top 6–8 times in a zig-zag pattern as shown.



When making rolls – cut a star shape into a round roll or a split along the top of an oval one.

Some recipes may have special instructions about the best way to slash the top of the bread.

Tips on baking bread and rolls

Bread and rolls contain yeast and/or sourdough to make them rise. Certain climatic conditions are required in order for the micro-organisms to be most effective in the different baking phases. With Combination mode, the steam combi oven allows you to regulate the climate in the oven by selecting the appropriate temperature and moisture level. In the proving phase, the temperature should be between 30°C and 40°C.

What to do if...

... the dough is too hard or too dry

- Either more moisture needs to be added to the dough, or the moisture level in the oven needs to be adjusted. Flour can vary in consistency so that more liquid is needed to achieve a pliable dough.

... the dough is too wet or soft

- Less moisture is required, and the moisture level in the oven needs to be adjusted accordingly. Flour can vary in consistency so that less liquid is needed to achieve a pliable dough.

... the bread collapses (it does not keep its shape or it does not rise sufficiently)

- An ideal cooking time is required for bread to keep its shape, as well as the optimum moisture level. If the dough collapses, it needs to be proved for a shorter time. If dough is proved for too long, there is a build-up of gas which the dough cannot sustain, resulting in its collapse.
- The dough needs to be kneaded thoroughly before baking, and left to rest for at least 1 minute before it is kneaded again. Kneading gives the dough stability which encourages it to keep its shape when formed into a loaf.
- Any liquid added to the bread should be under 37°C, otherwise it rises too quickly, the dough becomes too soft and becomes unstable.
- The ingredients for the dough should not be kneaded for longer than 7 minutes. Whilst kneading is necessary for the texture of the bread, kneading for too long makes the dough unstable.

... the bread is not completely baked through or contains patches of moisture

- If this happens reduce the moisture setting for the first baking phase. It is important that moisture is released from the dough during this phase. If the moisture level inside the oven is too high, this will not happen.

... the bread cracks

- Sufficient moisture is needed in the proving phase for condensation to form on the surface of the dough to give it a flexible skin. This helps to prevent the loaf from splitting.
- Bread that is not baked in a tin needs to be slashed several times across the top to release moisture and avoid cracks developing.
- The loaf needs to be shaped so that the top surface is smooth, and any folds or edges are underneath.

... the bread has a dull crust

- Sufficient moisture is needed during the proving phase and the first baking stage for the surface of the dough to become glutinous. This helps substances to develop which give the bread a shiny crust.

Tips on preparation

... the crust is too thick or dry, or has hairline cracks or a flaky texture to it

- In this case, the temperature and/or the baking duration need to be reduced, because too high a temperature and too long a baking duration cause the crust to dry out. It is also important for there to be sufficient moisture in the first baking phase so that the crust remains flexible and does not get too dry.

... the bread is too light or too dark

- A darker or lighter browning level needs to be selected in the Automatic programme.
- A chemical reaction takes place in the crust in which certain elements change when exposed to heat, causing the browning process. This is known as the Maillard reaction. If the crust is too dark or too light, the temperature needs to be adjusted by 5–10°C up or down in order to regulate this reaction.

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:

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

Whichever method you choose, it is important that the mixture is airy and smooth. Bake immediately in a tin or universal tray 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.



Tips on preparation

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 left-over 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 using combination mode.

The injected steam helps to give the pastry a shine, as well as to puff it up.

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 pastries or éclairs until shortly before serving them.

Yeast dough

Yeast dough makes an excellent base for moist fruit cakes, pastries and pizza and it is easier to make than you might think. Yeast needs nutrients in the form of flour, sugar and liquid to grow. It also needs time and a suitable warm environment with ambient temperatures between 37°C and a maximum of 50°C.

Prove yeast dough at 30°C with 100% moisture for 20 minutes. Briefly punch down before processing it further, then roll it out or add additional ingredients such as raisins, candied peel, almonds etc. If made in a dough mixer you can add everything at once and then knead to a smooth dough ready for proving.

Freshly baked yeast dough freezes very well for about 1 month. Frozen yeast items are easy to defrost in the steam oven and then bake off using Fan plus.

Sourdough

Sourdough is an agent for aerating dough and is mostly used for heavy wholemeal rye or grist dough.

It is very easy to make by mixing 250 g rye flour with 200 ml lukewarm water. Leave to stand for 48 hours then use it as instructed the recipe. The ideal temperature for developing sour dough is between 30 – 40°C. At lower temperatures it takes longer to develop and sometimes it does not develop at all. At higher temperatures fewer acids are produced and the resulting taste can be rather bland. Sourdough is ready to use when it fulfils three criteria:

- It has a strong sour smell
- Foam has formed on the surface
- A spoonful of dough has many tiny visible bubbles.

Sourdough can be kept in the refrigerator in a screw-top jar for a few days and can be frozen for 2 – 3 months.

Before baking the bread place the dough in the oven for approx. 4 hours using Combination mode / Fan plus at 40°C, 100% moisture.

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 up, it will keep in the fridge for two or three days.

Tips on preparation

Sponge cake mixture

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

The mixture is produced by blending the individual ingredients and then beating them until the mixture is smooth and creamy. If it is beaten too long or too hard, 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 edges 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.

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.

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.



Swiss roll with assorted fillings

Serves 15

Ingredients

For vanilla cake mixture:

4 medium eggs
4 tbsp hot water
190 g sugar
3 tsp vanilla sugar
A pinch of salt
125 g plain flour
70 g cornflour
1 tsp baking powder
Icing sugar

For chocolate cake mixture:

4 medium eggs
4 tbsp hot water
190 g sugar
3 tsp vanilla sugar
A pinch of salt
100 g plain flour
70 g cornflour
1 tsp baking powder
25 g cocoa powder
Icing sugar

Baking parchment
Butter for greasing

1 Separate the eggs, then 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 evenly onto the universal tray lined with baking parchment, and bake. (See below for settings).

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 from the long side in the tea towel.

5 Once cool, fill with the filling of your choice (see next page), and dust with icing sugar before serving.

Automatic programme: Step 4
Automatic programmes »
Cakes/biscuits » Swiss roll» Bake
Duration: 25 minutes

Settings: Step 3
Function: Fan plus
Temperature: 150-180°C
Duration: 25 minutes

Shelf level: 1



Swiss roll with assorted fillings

Serves 15

Ingredients

Advocaat filling:

150 ml advocaat
3 leaves of gelatine
500 ml double cream
Icing sugar

Strawberries and cream:

400 g fresh strawberries
500 ml double cream
6 tsp vanilla sugar
Icing sugar

Mango cream:

Juice of 2 oranges
Grated zest of 1 orange
Juice of 1 lime
2 ripe mangos
7 leaves of gelatine
120 g sugar
500 ml double cream

Advocaat filling

1 Soften the gelatine in cold water, squeeze out, then heat on the hob until dissolved. Add the advocaat, stir, and leave to thicken 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.

Strawberries and cream

1 Whip the cream with the vanilla sugar until stiff.

2 Scatter the strawberries over the cake, spread the cream on top and roll up from the long side. Dust with icing sugar shortly before serving.

Mango cream

1 Peel the mangos, cut the flesh off the stone, and purée with the lime juice, sugar and grated orange zest.

2 Soften the gelatine in cold water, then heat on the hob until dissolved. Stir a little of the fruit purée into the gelatine, then pour into the rest of the purée and stir well. Leave in the fridge until it has set enough for a spoon dragged through it to leave a mark.

3 Whip the cream until stiff and fold into the fruit mixture. Place in the fridge to chill. Spread evenly over the cake.

4 Roll up and dust with icing sugar shortly before serving.

Advocaat gateau

Serves 12

Ingredients

Sponge base:

4 medium eggs
100 g caster sugar
100 g ground hazelnuts
1 tsp baking powder
100 g cornflour
A pinch of salt

Baking parchment

Filling:

6 leaves of white gelatine
250 ml advocaat or egg liqueur
250 ml milk
500 ml double cream
3 tsp vanilla sugar
125 ml advocaat or egg liqueur
50 g grated chocolate

>> 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.

1 Mix together the sugar and salt in a bowl. Combine the cornflour, hazelnuts and baking powder in another bowl.

2 Separate the eggs, and beat the whites until stiff. Gradually add the yolks, beating them into the whites with a hand mixer. Drizzle the sugar and salt into the eggs a little at a time, blending them in with the hand mixer. Sift the flour mixture into the eggs, and fold them in using a balloon whisk.

3 Line a springform tin with baking parchment. Fill with the sponge mixture. Level the surface then place on the rack and bake (see below for settings).

4 Meanwhile, make the filling by softening the gelatine in cold water. Mix together the advocaat and milk in a separate container.

5 Dissolve the gelatine in a saucepan over a gentle heat. Stir in a little of the liqueur/milk mixture, then pour this into the rest of the liqueur/milk mixture, stir, and set aside until the mixture has begun to set.

6 Whip the cream with the vanilla sugar until stiff. Gently fold 2/3 of the cream into the advocaat mixture.

7 When the sponge is cool, cut it horizontally through the middle and spread the cream over the bottom half. Place the second half of the sponge on top.

8 Spread the rest of the cream over the top of the cake, and create a swirly pattern using a large fork. Carefully drizzle the rest of the advocaat into the grooves created, and decorate the sides with grated chocolate.

Settings: Step 3

Function: Conventional heat

Temperature: 160-170°C

Duration: 25-35 minutes

Shelf level: 2

Carrot cake

Serves 12

Ingredients

Sponge base:

5 medium eggs
200 g caster sugar
A pinch of salt
3 tsp vanilla sugar
300 g finely grated carrot
250 g ground hazelnuts
80 g plain flour
1 tsp baking powder
Zest and juice of an orange

Butter and flour for greasing
and lining the tin

Icing:

2 tbsp orange liqueur or
the juice of a lemon
100 g icing sugar
Pistachio nuts
Marzipan carrots

1 Mix the sugar, vanilla sugar and salt in a bowl. Combine the flour, ground hazelnuts and baking powder in another bowl.

2 Separate the eggs, and whisk the egg whites with the orange juice until stiff. Gradually beat in the yolks with a hand whisk, then slowly drizzle in the sugar mixture, and continue to beat using the hand whisk. Sift the flour mixture into the egg and sugar, and fold in using a balloon whisk. Finally, fold in the finely grated carrot and the orange zest.

3 Grease a 26 cm Ø springform tin with butter, and dust with flour. Transfer the cake mixture into the tin, then place on the rack and bake (see below for settings).

4 Make icing from the icing sugar and orange liqueur. Once the cake is cool, spread the icing over it. Decorate with pistachio nuts and marzipan carrots.

Settings: Step 3

Function: Conventional heat
Temperature: 160-170°C
Duration: 55-65 minutes

Shelf level: 2



Raspberry tiramisu

Serves 12

Ingredients

Sponge mixture:

3 medium eggs
3 tsp vanilla sugar
3 tbsp hot water
A pinch of salt
150 g caster sugar
80 g plain flour
50 g cornflour
1 tsp baking powder
20 g cocoa powder

Filling:

3 tbsp raspberry brandy
250 g low fat quark
250 g mascarpone cheese
A pinch of salt
50 g icing sugar
3 tbsp lemon juice
1 tbsp lemon zest
500 g raspberries
Cocoa powder

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

2 Separate the eggs, and whisk the egg whites with the hot water until stiff. Gradually beat in the yolks with a hand whisk, then slowly drizzle in the sugar mixture, and continue to beat using the hand whisk. Sift the flour mixture into the egg and sugar, and fold in using a balloon whisk.

3 Line a 26 cm Ø springform tin with baking paper, and pour in the mixture, smoothing the top. Place on the rack and bake (see below for settings).

4 Let the sponge cool. Place on a serving plate, and drizzle with raspberry brandy.

5 Mix together the rest of the ingredients for the filling (except for the raspberries).

6 Spoon half of the filling over the sponge, scatter with raspberries, then spread over the rest of the filling.

7 Chill in the refrigerator for approx. 2 hours, and sprinkle with cocoa powder before serving.

Settings: Step 3

Function: Conventional heat
Temperature: 160-170°C
Duration: 20-25 minutes

Shelf level: 2

Strawberry gateau

Serves 12

Ingredients

Sponge base:

3 medium eggs
3 tsp vanilla sugar
3 tbsp hot water
A pinch of salt
150 g caster sugar
80 g plain flour
50 g cornflour
1 tsp baking powder

Strawberry topping:

750 g strawberries
50 g sugar
8 tbsp strawberry liqueur
10 leaves white gelatine
750 ml double cream
2 medium eggs
6 tsp vanilla sugar
1 pkt strawberry quick-jel
2 tsp sugar
500 g cooked pudding rice

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

2 Separate the eggs, and whisk the egg whites with the hot water until stiff. Gradually beat in the yolks with a hand whisk, then slowly drizzle in the sugar mixture, and continue to beat using the hand whisk. Sift the flour mixture into the egg and sugar, and fold in using a balloon whisk.

3 Line the base of a 26 cm Ø springform tin with baking paper, pour in the mixture and level it. Place on the rack and bake (see below for settings). Once cooked, leave to cool and place on a cake platter.

4 Wash and hull the strawberries. Purée 200 g of the strawberries with 50 g sugar and the strawberry liqueur. Soften 4 leaves of gelatine in cold water, stir into the strawberry purée and chill until the mixture begins to set.

5 Whip 200 ml of the cream stiffly, then fold into the purée. Place the band from the springform tin around the sponge base, and spread the cream mixture on top.

6 Separate the eggs, and beat the yolks with the vanilla sugar until creamy. Dissolve the rest of the gelatine in cold water and fold into the egg yolk mixture. Place in the refrigerator until it begins to set. Whip 300 ml cream stiffly, and fold into the egg yolk mixture, then carefully fold in the pudding rice. Spread over the gateau and chill for 4 hours.

7 Slice the rest of the strawberries, and arrange decoratively on top of the gateau. Mix the quick-jel with the sugar, and prepare according to the manufacturer's instructions. Pour over the strawberries from the middle to the edges, smoothing it with a knife.

8 Whip the rest of the cream with the vanilla sugar until stiff. Spread some over the sides of the gateau, and pipe the remaining cream decoratively on top.

Settings: Step 3

Function: Conventional heat
Temperature: 160-170°C
Duration: 20-25 minutes

Shelf level: 2

Cheesecake

Serves 12

Ingredients

Sponge mixture:

6 medium eggs
4 tbsp hot water
150 g caster sugar
3 tsp vanilla sugar
120 g plain flour
80 g cornflour
2 tsp baking powder
100 g ground almonds
A pinch of salt

Filling:

3 medium egg yolks
150 g sugar
2–3 tbsp lemon juice
500 g low fat quark
6 tbsp milk
6 leaves of white gelatine
250 ml double cream
750 g sour cherries, mandarin oranges, apricots or gooseberries
Icing sugar for dredging

>> Tip:

Known for their cholesterol reducing properties, eating just 20 g almonds or other nuts every day can help to halve the risk of heart disease. Almonds are also high in folic acid, which is important during pregnancy.

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

2 Separate the eggs, and whisk the egg whites with the hot water until stiff. Gradually beat in the yolks with a hand whisk, then slowly drizzle in the sugar mixture, and continue to beat using the hand whisk. Sift the flour mixture into the egg mixture, and fold in using a balloon whisk.

3 Line a 26 cm Ø springform tin with baking paper, and pour in the mixture, smoothing the top. Place on the rack and bake (see below for settings). Turn out on a wire rack to cool, then slice in half horizontally.

4 To make the filling, beat together the egg yolks, sugar, lemon juice, quark and milk until creamy.

5 Dissolve the gelatine in cold water according to the instructions on the packet, and stir into the quark mixture. Beat the cream until stiff, and fold in.

6 Place one half of the sponge on a serving plate, and put the band from the springform tin around it.

7 Drain the cherries, scatter over the sponge, then spread the quark mixture over it. Place the other half of the sponge on top and gently press it down.

8 Chill the cheesecake for approx. 1 hour to allow the filling to set, then release and remove the springform tin.

Settings: Step 3

Function: Conventional heat

Temperature: 160–170°C

Duration: 20–25 minutes

Shelf level: 3



Palmier biscuits

Ingredients

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

- 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 two shorter sides towards the middle.
- 4** Cut the roll into thin slices, dip in the vanilla sugar, place on a greased, floured baking tray and bake (see below for settings).

Settings: Step 4

Function: Conventional heat
Step 1: Pre-heat
Temperature: 200°C
Step 2: Bake
Temperature: 200°C
Duration: 20 minutes

Shelf level:

1 tray: 2
2 trays: 1 and 2

Nut horns

Makes 8

Ingredients

450 g frozen puff pastry
100 g ground hazelnuts
50 g sugar
2–3 drops almond extract
1 medium egg
A pinch of salt
1–2 tbsp water

1 Defrost the pastry, roll out to a large rectangle. Trim the edges, cut into four quarters, and then cut each quarter diagonally to form 8 triangles.

2 Mix together the hazelnuts with the sugar, salt, water and almond extract. Separate the egg, mix the yolk into the nut mixture and place the egg white to one side.

3 Spread 1 tbsp of the mixture along the longest edge of each pastry triangle. Brush the edges with egg white, and roll up from the broad edge to the point.

4 Arrange on a universal tray lined with baking parchment, and bake (see below for settings).

Settings: Step 4

Function: Combination mode

Fan plus

Step 1

Temperature: 100°C

Moisture: 95%

Duration: 9 minutes

Step 2

Temperature: 190-210°C

Moisture: 90%

Duration: 20 minutes

Step 3

Temperature: 190-210°C

Moisture: 75%

Duration: 6 minutes

Step 4

Temperature: 190-210°C

Moisture: 0%

Duration: 7 minutes

Shelf level: 2

>> Tip:

Almond extract is used as a spice or aromatic oil and in the manufacture of liqueurs and perfume. It is an essential oil, and is usually made from the bitter kernel of the apricot stone.

Choux buns and éclairs with a choice of fillings

Makes 12

Ingredients

250 ml water
50 g butter
A pinch of salt
170 g plain flour
4–5 medium eggs
1 tsp baking powder

Filling:

Roquefort crème
125 g butter
100 g Roquefort
125 ml double cream
Chopped parsley
Caraway and poppy seeds

See pages 54 and 55 for more fillings

1 Place the water, butter and salt in a pan, and bring to the boil, stirring all the time.

2 Take the pan off the heat, add the flour to the boiling water, and mix until a smooth ball forms. Continue to heat the mixture until a white deposit forms in the bottom of the pan.

3 Transfer the mixture to a bowl, and mix in the eggs one at a time until the dough stands up in satiny peaks. Finally, mix in the baking powder.

4 Fill a large piping bag fitted with a no. 11 star nozzle with the mixture, and pipe rosettes for choux buns or strips for éclairs onto a universal tray. Bake till golden (see below for settings). Whilst still warm, cut the buns or éclairs in half horizontally with a pair of scissors and allow to cool. Remove and discard any of the centre that is still moist.

Roquefortcreme

1 Beat the butter until creamy. Crumble the Roquefort with a fork, and mix with the butter.

2 Whip the cream until stiff, then stir into the butter/cheese mixture.

3 Fill the buns with the mixture, retaining a little to spread over the lids. Sprinkle the lids with parsley, caraway or poppy seeds.

Automatic programme: Step 4

Automatic programmes »

Cakes/biscuits» Choux buns»

Bake

Duration: 50 minutes

Settings: Step 4

Function: Combination mode

Fan plus

Temperature: 150-185°C

Duration: 50 minutes

Shelf level: 2



Choux buns and éclairs with a choice of fillings

Continued

Ingredients

Filling:

Mandarin cream

250 ml double cream
3 tsp vanilla sugar
A small tin of mandarin oranges
Icing sugar

Cherry cream

500 g bottled or tinned black cherries
50 g sugar
20 g cornflour
500 ml double cream
25 g icing sugar
3 tsp vanilla sugar
Icing sugar

See pages 52 and 55 for more fillings

Mandarin cream

1 Whip the cream with the vanilla sugar until stiff. Drain the fruit, and scatter some inside each bun/éclair. Fill a piping bag fitted with a no. 12 star nozzle with the cream, and pipe onto the fruit.

2 Place the lid on top, and dredge with icing sugar.

Cherry cream

1 Drain the cherries and retain the juice.

2 Measure approx. 125 ml of the juice into a small pan (adding water if necessary), add the sugar and bring to the boil.

3 Stir the cornflour into a little cold cherry juice or water. Add to the hot liquid in the pan, then bring to the boil. Add the cherries, remove from the heat and set to one side to cool.

4 Whip the cream for half a minute, then sift in the icing sugar and vanilla sugar. Continue to whip until stiff.

5 Fill the buns/éclairs with the cold cherries, and spoon some of the whipped cream on top. Place a lid on top of each, and served dredged in icing sugar.

Choux buns and éclairs with a choice of fillings

Continued

Ingredients

Filling:

Coffee cream

750 ml double cream
100 g sugar
2 tsp instant coffee, dissolved in a little water
Icing sugar

Cappuccino creme

1 level tsp powdered white gelatine
1 tbsp cold water
1 packet chocolate custard mix

75 g sugar
500 ml cold milk
2 heaped tsp instant Cappuccino powder
250 g double cream
50 g chocolate

See pages 52 and 54 for more fillings

Coffee cream

1 Whip the cream with the dissolved coffee until stiff and spoon into a piping bag.

2 Pipe the coffee cream into the open éclairs, replace the lid and serve dredged with icing sugar.

Cappuccino creme

1 Mix the gelatine with water and leave to stand for 10 minutes.

2 Make the custard with sugar and cold milk following the instructions on the packet. Then add the gelatine and Cappuccino and stir until you have a smooth and thick custard.

3 Cover the custard directly with clingfilm to prevent a skin forming and refrigerate.

4 In the meantime whip the cream and then fold into the chilled custard mix. Fill the éclairs/choux buns with the mix.

5 Melt the chocolate over a bain marie and use to coat the tops of the éclairs/choux buns.

Tree cake

Serves 12

Ingredients

375 g butter
375 g sugar
3 tsp vanilla sugar
4 medium egg yolks
4 medium eggs
50 g ground almonds
2 tbsp rum
275 g plain flour
100 g cornflour
3 tsp baking powder
4 medium egg whites
200 g chocolate coating

Baking paper

1 Beat together the butter, sugar, vanilla sugar, egg yolk and eggs until creamy.

2 Stir in the almonds, corn-flour, flour, baking powder and rum. Beat the egg whites until stiff and gently fold in.

3 Line a 30 cm Ø springform cake tin or a pizza tray with baking paper, spread with 3 tbsp of the mixture and bake until golden. Continue like this until all the mixture is used up. Remove the cake from the tin and allow to cool.

4 Meanwhile, melt the chocolate coating and cover the tree cake.

>> Tip:

If a smaller cake tin is used, there will be sufficient left over for a further small cake, e.g. for a child's birthday cake. Use a ring cake tin with a diameter of 16 cm and bake using Cake plus at 150 – 180°C for approx. 50 minutes.

Settings: Step 3

Function: Full grill

Level 3

Duration: 2-3 minutes per layer



Brioche plait

Makes 1 loaf

Ingredients

375 g strong white 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 medium egg
Grated zest of 1/2 lemon

1 Sift the flour into a bowl, then add the sugar, butter, lemon zest, egg and salt. Dissolve the yeast in lukewarm milk and add it to the rest of the ingredients and work to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or Combination mode/Fan plus at 30°C, 100% moisture. 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 universal tray and bake (see below for settings).

4 Raisins, almonds, hazelnuts, chocolate spread or poppy seeds can also be incorporated into the dough.

Automatic programme: Step 3
Automatic programmes » Bread» Plaited loaf» Bake
Duration: 32 minutes

Settings: Step 3
Function: Combination mode
Conventional heat
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes

Step 2
Temperature: 50°C
Moisture: 100%
Duration: 2 minutes
Step 3
Temperature: 200°C
Moisture: 50%
Duration: 10 minutes

Step 4
Temperature: 160-200°C
Moisture: 0%
Duration: 12 minutes

Shelf level 2

>> Tip:

Raisins, almonds, hazelnut, chocolate or poppyseed spread can be worked into the dough for an alternative.

Butter cake

1 tray

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 medium egg
A pinch of salt
3 tsp vanilla sugar
50 g softened butter
50 g butter
50 g sugar

Topping:

30 g butter, melted
50 g sugar

1 Sift the flour into a bowl and add the sugar, vanilla sugar, butter, egg and salt. Dissolve the yeast in lukewarm milk and add it to the ingredients. Knead to form a smooth dough, place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or Combination mode/Fan plus at 30°C, 100% moisture.

2 Roll the dough out onto the universal tray and leave to rise for a further 20 minutes using the special "Prove dough" programme or Combination mode/Fan plus at 30°C, 100% moisture.

3 Make small indentations in the dough with a finger. Dot the butter evenly into the indentations and sprinkle with sugar. Then bake (see below for settings).

4 Drizzle the melted butter over the cake and sprinkle with sugar.

Automatic programme: Step 3
Automatic programmes » Cakes/biscuits» Butter cake»
Bake
Duration: 25 minutes

Settings: Step 3
Function: Combination mode
Bottom heat
Step 1
Temperature: 160°C
Moisture: 90%
Duration: 15 minutes
Step 2
Temperature: 120-165°C
Moisture: 0%
Duration: 10 minutes

Shelf level: 1

>> Tip:

Yeast has exceptional nutritional properties, being high in Vitamins B1, B2 and B6 and niacin, which are important for healthy digestion. Folic acid, pantothenic acid and biotin are essential for healthy skin, hair and nails.

Swiss plait

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 milk

1 Sift the flours into a bowl, then add the butter and salt. Dissolve the yeast in lukewarm milk and add it to the ingredients.

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 universal tray to bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Bread» Plaited swiss loaf» Bake
Duration: 51 minutes

Settings: Step 3
Function: Combination mode
Conventional heat
Step 1
Temperature: 90°C
Moisture: 100%
Duration: 6 minutes
Step 2
Temperature: 170-210°C
Moisture: 50%
Duration: 45 minutes

Shelf level: 1



Croissants

Makes 8

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

1 Sift the flour into a bowl and add the salt, sugar and softened butter. Dissolve the yeast in the lukewarm milk and add to the flour. Knead for 7 minutes to create a smooth dough. Place in an uncovered bowl and prove in the oven for 45 minutes using the special "Prove dough" programme or Combination mode/Fan plus at 30°C, 100% moisture.

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 10 minutes.

4 Repeat steps 2 and 3 another two times.

5 Roll the chilled dough out thinly and cut in half to create 2 rectangles.

6 Make 8 triangles and roll the triangles up towards one point to form the croissants.

7 Place on the universal tray and bake (see below for settings).

Automatic programme: Step 7

Automatic programmes »

Rolls» Croissants » Bake

Duration: 39 minutes

Settings: Step 7

Function: Combination mode

Fan plus

Step 1

Temperature: 90°C

Moisture: 100%

Duration: 2 minutes

Step 2

Temperature: 160°C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 160-190°C

Moisture: 0%

Duration: 27 minutes

Shelf level: 2

Streusel cake

1 tray

Ingredients

Base:

480 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
200 ml warm milk
1 medium egg yolk
60 g sugar
A pinch of salt
3 tsp vanilla sugar
50 g softened butter

Streusel topping:

145 g melted butter
220 g plain flour
120 g sugar
A pinch of cinnamon
70 g ground almonds
A pinch of salt

1 Sift the flour into a bowl, then add the sugar, vanilla sugar, salt, butter and egg yolk. Dissolve the yeast in lukewarm milk and add it to the ingredients. Mix the ingredients together and knead to a smooth dough. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or Combination mode/Fan plus at 30°C, 100% moisture.

2 Roll the dough out on the universal tray.

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, then bake (see below for settings).

Automatic programme: Step 3

Automatic programmes »
Cakes/biscuits» Streusel cake»
Bake
Duration: 65 minutes

Settings: Step 3

Function: Combination mode
Fan plus
Step 1
Temperature: 30°C
Moisture: 100%
Duration: 30 minutes
Step 2
Temperature: 160°C
Moisture: 90%
Duration: 25 minutes
Step 3
Temperature: 130-180°C
Moisture: 0%
Duration: 10 minutes

Shelf level: 2

Raisin whirls

Makes 18 (2 trays)

Ingredients

Dough:

500 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
275 ml lukewarm milk
40 g sugar
1 medium egg
A pinch of salt
40 g melted butter

Filling:

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

Coating:

4 - 5 tbsp hot water
200 g caster sugar

Use half the quantities above for one tray of raisin whirls.

>> 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.

1 Soak the raisins in the rum for the filling.

2 Place the flour, sugar, egg, salt and butter in a bowl. Gently heat the milk and dissolve the yeast in it. Add to the other ingredients and knead for approx. 7 minutes.

3 Place the uncovered bowl in the oven and prove for 20 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

4 Punch down the dough and then roll out into a rectangle (36 x 25 cm).

5 Mix together the ingredients for the filling, including the raisins soaked in the rum, and spread onto the dough.

6 Allow the dough to relax for 5 minutes. Then roll the dough up tightly from the longer side. Press the upper edge down firmly and cut the roll into 18 slices approx. 2 cm thick. Arrange the slices on two universal trays and bake (see below for settings).

7 Mix the icing sugar with some hot water to make a glaze. After baking, spread the glaze on the whirls whilst they are still hot.

Automatic programme: Step 6

Automatic programmes »
Cakes/biscuits » Raisin whirls »
Bake

Duration: 45 minutes

Settings: Step 6

Function: Combination mode

Fan plus

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 12 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 5 minutes

Step 3

Temperature: 160°C

Moisture: 90%

Duration: 8 minutes

Step 4

Temperature: 140-180°C

Moisture: 40%

Duration: 20 minutes

Shelf level:

1 tray: 2

2 trays: 1 and 2



Apple strudel

12 slices

Ingredients

Pastry:

30 g butter
250 g plain flour
A pinch of salt
1 medium egg
6 – 8 tbsp water (90 ml)
Baking paper
Flour for dusting

Filling:

100 g raisins
3 tbsp Calvados
80 g butter
80 g breadcrumbs
900 g apples
1 tsp ground cinnamon
60 g sugar
Icing sugar

>> Tip:

Homemade custard or vanilla ice cream go very well with apple strudel.

1 Melt the butter on a low heat and allow to cool. Knead together 25 g of it with flour, salt, egg and water to form a shiny dough. Press this into a flat ball, brush with the remaining butter, wrap in baking paper and place in an uncovered bowl in the oven for 30 minutes using Combination mode/Fan plus, 30°C, 20% moisture.

2 Meanwhile, mix the raisins with the Calvados and place to one side.

3 For the filling, melt 60 g butter in a frying pan, add the breadcrumbs, brown and allow to cool.

4 Peel, core and dice the apples and mix with cinnamon and sugar.

5 Knead the dough again and roll out into a rectangle on a large, floured tea towel to approx. 60 x 40 cm. Then stretch the dough thinner, so that you can see the pattern on the tea towel through it. To do this, place your hands underneath the dough and stretch it out from the middle over the backs of your hands.

6 Spread the browned bread-crumbs, diced apple and soaked raisins over the dough. Fold the ends of the dough over along the longer sides. Trim off any excess and then roll the strudel up from the shorter edge using the tea towel.

7 Place the strudel on the universal tray with the seam underneath. Melt the remaining butter and brush the strudel finely with it and bake (see below for settings).

8 After baking brush the strudel with the remaining butter and serve warm and dusted with icing sugar.

Automatic programme: Step 7

Automatic programmes »
Cakes/biscuits » Apple strudel »
Bake
Duration: 42-67 minutes

Settings: Step 7

Function: Combination mode
Fan plus
Step 1
Temperature: 30°C
Moisture: 90%
Duration: 7 minutes
Step 2
Temperature: 190°C
Moisture: 0%
Duration: 35-60 minutes

Shelf level: 1

Cherry cheesecake tray bake

1 tray

Ingredients

Pastry:

470 g plain flour
1 tsp baking powder
220 g butter
125 g sugar
A pinch of salt
2 medium eggs

Filling:

1000 g low fat quark
1 packet of ready-mix custard powder
A pinch of salt
1 medium egg
125 g sugar
850 g sour cherries

Crumble topping:

300 g plain flour
A pinch of salt
200 g butter
200 g sugar

1 Make a sweet pastry from the flour, baking powder, butter, sugar, salt and eggs, and place in the fridge to chill. Roll the pastry out on the universal 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 (see below for settings).

Settings: Step 3

Function: Intensive bake
Temperature: 170-190°C
Duration: 35-45 minutes

Shelf level: 1

Stollen

Serves 15

Ingredients

40 g fresh yeast or 2 sachets of dried yeast
3 tsp vanilla sugar
150 ml lukewarm milk
175 g raisins
50 g chopped almonds
30 g candied lemon peel
30 g candied orange peel
2 - 3 tbsp rum
100 g sugar
275 g butter
500 g plain flour
1 pinch salt
 $\frac{1}{2}$ tsp lemon zest
1 medium egg
35 g icing sugar

Flour for dusting

1 Dissolve the yeast and vanilla

sugar in the lukewarm milk, cover and allow to prove for 15 minutes. Mix the raisins, almonds, candied lemon peel and candied orange peel with the rum and place to one side.

2 Knead the yeast and milk

solution with 200 g soft butter, flour, salt, 50 g sugar, lemon zest and egg to make a smooth dough. Stir in the candied orange peel, raisins and almonds with rum. Place in an uncovered bowl and prove in the oven for 60 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Roll out the dough on a little

flour to form a 30 cm long stollen, place on the universal tray and bake (see below for settings).

4 Melt the remaining

butter, coat the stollen while it is still hot and dust with the remaining sugar.

5 Allow to cool and then dust

generously with icing sugar.

Automatic programme: Step 3

Automatic programmes » Cakes/biscuits » Stollen » Bake Duration: 60 minutes

Settings: Step 3

Function: Combination mode
Fan plus

Step 1

Temperature: 150°C

Moisture: 100%

Duration: 30 minutes

Step 2

Temperature: 130-160°C

Moisture: 0%

Duration: 30 minutes

Shelf level: 1



Cantuccini biscotti

Ingredients

375 g plain flour
1 tsp baking powder
250 g sugar
A pinch of salt
2 medium eggs
2 medium egg yolks
125 g whole almonds
60 g ground almonds

Milk

1 Combine all the ingredients into a dough, form into rolls, brush with milk and bake (see below for settings).

2 While still warm, cut the rolls into 1 cm thick slices, then dry out in the oven (see below for settings).

Settings: Step 1

Function: Fan plus
Temperature: 170-190°C
Duration: 25-30 minutes
Shelf level: 1

Settings: Step 2

Function: Fan plus
Temperature: 65°C
Duration: 45-50 minutes

Shelf level: 1 and 3

Madeira cake

1 cake

Ingredients

200 g butter
200 g sugar
1 pinch salt
4 medium eggs
Juice and grated zest of a lemon
200 g cornflour
50 g plain flour
1 tsp baking powder

Butter for greasing
Flour for dusting

1 Beat together the butter, sugar and eggs until light and fluffy and then add the lemon juice and zest.

2 Mix the cornflour, flour, salt and baking powder and stir into the mixture.

3 Grease a rectangular cake tin, dust with flour, fill with the mixture and place in the oven on a rack (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Cakes/biscuits » Sponge cake »
Bake
Duration: 60 minutes

Settings: Step 3
Function: Cake plus
Temperature: 160-180°C
Duration: 60 minutes

Shelf level: 1

Marble cake

1 cake

Ingredients

250 g butter
200 g sugar
3 tsp vanilla sugar
4 medium eggs
375 g plain flour
125 g cornflour
3 tsp baking powder
125 ml milk
1 pinch salt
30 g cocoa
2 -3 tbsp milk
50 g sugar
1 tbsp rum
Butter for greasing

1 Beat together the butter, sugar, vanilla sugar and salt until creamy, then gradually add the eggs and mix until light and fluffy.

2 Mix the flour, cornflour and baking powder and add the milk, using only sufficient milk to form a stiff mixture.

3 Grease a gugelhupf tin with butter, add two thirds of the mixture to the tin and mix the remaining third with cocoa, milk, sugar and rum.

4 Add the dark mixture on top of the light and swirl the layers together with a fork. Place in the oven on the rack and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Cakes/biscuits » Marble cake »
Bake
Duration: 55 minutes

Settings: Step 4
Function: Cake plus
Temperature: 160-190°C
Duration: 55 minutes

Shelf level: 1



Lemon iced cake

Serves 10 - 12

Ingredients

Mixture:

200 g soft butter
200 g sugar
1 pinch salt
Juice and grated zest of an unwaxed lemon
4 medium eggs
100 g cornflour
150 g plain flour
1 tsp baking powder

Butter for greasing
Flour for dusting

To glaze:

150 g icing sugar
Lemon juice

1 Stir together the butter, sugar, salt and lemon zest until the sugar has dissolved. Gradually add the eggs and stir in well.

2 Mix together the cornflour, flour and baking powder and stir into the mixture.

3 Pour the mixture into a rectangular cake tin which has been greased and dusted with flour. Place on the rack and bake (see below for settings).

4 Remove the cake from the oven and allow to cool for 10 minutes on a cooling rack.

5 Sieve the icing sugar and mix with approx. 4 tbsp lemon juice to a thin icing. Turn the cake out of the tin and drizzle the icing. Allow to cool completely.

Automatic programme: Step 3

Automatic programmes »
Cakes/biscuits » Lemon cake »
Bake
Duration: 60 minutes

Settings: Step 3

Function: Cake plus
Temperature: 140-170°C
Duration: 60 minutes

Shelf level: 1



Chocolate and vanilla spiral biscuits

2 trays

Ingredients

250 g plain flour
1 level tsp baking powder
150 g caster sugar
3 tsp vanilla sugar
1 medium egg
A pinch of salt
125 g butter
20 g cocoa powder
1 medium egg white

1 Combine the flour, baking powder, sugar, vanilla sugar, salt, egg and butter 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. Arrange on 2 universal trays and bake (see below for settings). Use half the recipe for 1 tray.

Settings: Step 3

Function: Combination mode
Fan plus
Step 1
Temperature: 185°C
Moisture: 50%
Duration: 6 minutes
Step 2
Temperature: 185°C
Moisture: 0%
Duration: 12-23 minutes

Shelf level:

1 tray: 2
2 trays: 1 and 3



Apple pie

Serves 12

Ingredients

Pastry:

300 g plain flour
1/2 tsp baking powder
200 g butter
A pinch of salt
100 g sugar
3 tsp vanilla sugar
1 medium egg

Butter for greasing

Filling:

1250 g cooking apples
50 g raisins
10 ml calvados
50 g sugar
1/2 tsp cinnamon
Juice of 1/2 a lemon

To glaze:

100 g icing sugar
Water

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 Ø spring-form tin and line with 2/3 of the pastry to make the base. Raise the edges by 3 cm up the sides of the tin and prick the base 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. Seal the edges well and cut a large cross in the middle. Place on the rack and bake (see below for settings).

4 After baking, mix the icing sugar with water to create a glaze and spread over the cooled pie.

Automatic programme: Step 3
Automatic programmes »
Cakes/biscuits » Apple pie » Bake
Duration: 54 minutes

Settings: Step 3

Function: Combination mode
Conventional heat

Step 1
Temperature: 100°C
Moisture: 100%
Duration: 2 minutes
Step 2
Temperature: 165-185°C
Moisture: 0%
Duration: 52 minutes

Shelf level: 2

Drop cookies

2 trays

Ingredients

200 g soft butter
100 g caster sugar
1 medium egg
50 ml milk
200 g plain flour
100 g cornflour
A pinch of salt

1 Beat together the butter, sugar, salt, egg and milk until creamy. Fold in the flour and the cornflour, and chill for 30 minutes.

2 Pre-heat the oven (see below for settings)*. Then spoon the mixture into a piping bag fitted with a no. 10 star nozzle, and pipe cookies directly onto the universal tray in circles, crescents or squiggles and bake (see below for settings).

Use half the quantities for one tray.

* Pre-heating is included in the Automatic programme. Follow the instructions in the display

Automatic programme: Step 2
Automatic programmes »
Cakes/biscuits » Drop cookies »
Bake
Duration: 29 minutes

Settings: Step 2
Function: Cake plus
Step 1: Pre-heat
Temperature: 140-160°C
Step 2: Bake
Temperature: 140-160°C
Duration: 29 minutes

Shelf level: 2

Lime cheesecake

Serves 12

Ingredients

100 g raisins
2 -3 tbsp Grappa
1 kg low fat quark
6 medium eggs
200 g soft butter
250 g sugar
3 tsp vanilla sugar
1 pinch salt
Juice & grated zest of a lime
100 g semolina
1 tbsp plain flour
3 tsp baking powder

Butter for greasing

- 1** Soak the raisins in Grappa and place on one side.
- 2** Put the quark into a clean kitchen cloth and squeeze out the liquid until it is dry
- 3** Separate the eggs and beat the egg whites until they are stiff. Put in a cool place.
- 4** Beat together the butter, sugar, vanilla sugar and salt until creamy. Add the egg yolks, quark, lime juice and zest and stir. Mix the semolina, flour and baking powder and rapidly stir in. Finally stir in the raisins and their liquid.
- 5** Carefully fold in the beaten egg whites, pour the mixture into a greased springform tin, place on the rack and bake (see below for settings).
- 6** Allow to cool on a rack before removing from the tin.

Automatic programme: Step 5
Automatic programmes »
Cakes/biscuits » Lime cheesecake
» Bake
Duration: 60 minutes

Settings: Step 5
Function: Fan plus
Temperature: 150-165°C
Duration: 60 minutes

Shelf level: 1



Gâteau du Vully

Serves 12 - 16

Ingredients

Base:

250 g strong white flour
1 tbsp sugar
½ tsp salt
10 g fresh yeast
1 tbsp lukewarm water
25 g butter
150 g warm milk
1 medium egg
Flour for dusting

Sweet topping:

150 g double cream
1 medium egg yolk
20 g cold butter
60 g cubed sugar
1 pinch ground cinnamon

Apple topping:

150 g double cream
1 medium egg yolk
3 tsp vanilla sugar
3 apples (approx. 500 g)
2 tbsp sugar
1 small pinch cinnamon

1 Mix together the flour, sugar and salt. Dissolve the yeast in the lukewarm water and mix in with the flour.

2 Dissolve the butter in the warm milk and add the beaten egg. Add the mixture to the flour and knead to a dough.

3 Place the dough in a round pizza dish and with floury fingers, press down to form a base and a pastry rim. Leave to prove uncovered in the oven for 15 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

4 Re-shape the base if necessary then add one of the toppings.

5 Sweet topping: Mix the cream and the egg yolk, brush it on the pastry and push in small pieces of butter. Coarsely crush the sugar cubes and mix with cinnamon, sprinkle on the base and bake (see below for settings).

6 Apple topping: Mix the cream, egg yolk and vanilla sugar and spread over the base. Peel, core and thinly slice the apples and spread over the base. Mix the sugar and cinnamon, sprinkle it on top. Place on the rack and bake (see below for settings).

Settings: Step 5 or 6

Function: Fan plus
Temperature: 185°C
Duration: 30-35 minutes

Shelf level: 1

Swiss apple cake

8 slices

Ingredients

Base:

150 g plain flour
1/4 tsp salt
50–75 g butter
40 ml water
Ground nuts or breadcrumbs

Filling:

500 g sharp apples or pears

Topping:

200 ml double cream
2 medium eggs
50 g sugar

1 Mix together the ingredients for the base and knead to a smooth, elastic dough. Place in the refrigerator to rest.

2 Roll out the pastry and line the flan dish or round baking tray. Prick the pastry with a fork and sprinkle the breadcrumbs or ground nuts on top.

3 Peel and core the fruit and cut into slices. Arrange the fruit slices on the base.

4 Beat together the cream, eggs and sugar and pour over the fruit. Place on the rack and bake (see below for settings).

>> Tip:

Spread the topping over the cake shortly before baking, otherwise the pastry base can become soggy.

Alternative fillings: pears, plums, apricots, berries

Automatic programme: Step 4
Automatic programmes »
Cakes/biscuits » Swiss apple cake
» Bake
Duration: 35 minutes

Settings: Step 4
Function: Intensive bake
Temperature: 190–225°C
Duration: 35 minutes

Shelf level: 1

Honey cake

Serves 30

Ingredients

Mixture:

600 g honey
200 g butter
400 g sugar
250 ml water
1 kg plain flour
2 tbsp cocoa
2 tsp ground cinnamon
2 tsp cardamom
½ tsp ground cloves
½ tsp pimento
½ tsp ginger
½ tsp nutmeg
1 small pinch salt
2 tsp baking powder
4 medium egg yolks

Decoration:

200 g icing sugar
Juice of 1 lemon
30 – 40 g blanched almonds
Approx. 40 g candied fruit
(cherries, lemon, orange)

1 Gently heat the honey, butter, sugar and water, stirring occasionally and allow it to cool until it is hand-hot.

2 Sieve the flour, baking powder and cocoa into a bowl and add the spices. Then add the egg yolks and honey mixture and knead into a dough. Allow the dough to relax for 30 minutes at room temperature.

3 Place the dough on the universal tray, brush smooth and bake (see below for settings). Remove the cake from the oven and allow to cool on the tray before removing from the tin.

4 Sieve the icing sugar, mix with lemon juice to make a smooth, fairly stiff icing and coat the cake with it. Decorate with halved almonds and candied fruit and leave to dry. Serve in slices.

Automatic programme: Step 3
Automatic programmes »
Cakes/biscuits » Honey cake »
Bake
Duration: 40 minutes

Settings: Step 3
Function: Cake plus
Temperature: 155-180°C
Duration: 40 minutes

Shelf level: 2

>> Tip:

Without icing, the cake is ideal for freezing.

Almond cake

Serves 20

Ingredients

Base:

250 ml double cream
270 g plain flour
225 g sugar
3 medium eggs
3 tsp baking powder
Butter for greasing

Topping:

200 g butter
200 g chopped almonds
225 g sugar
3 tsp vanilla sugar
3 tbsp milk

1 Place all ingredients in a bowl mix to a smooth dough, place on the universal tray and pre-bake (see below for settings).

2 In the meantime, place the ingredients for the topping in a saucepan and gently warm until the butter melts and everything mixes together.

3 Spread the mixture over the pre-baked base and bake until golden brown (see below for settings).

>> Tip:

The almond tree has been cultivated for 4000 years. Today it is mainly grown in the USA (California) and in the Mediterranean region, but also in Pakistan and Iran. Almond trees can also be found in Germany's wine-growing regions.

Settings: Step 1

Function: Conventional heat
Temperature: 175°C
Duration: 10 minutes
Shelf level: 2

Settings: Step 3

Function: Conventional heat
Temperature: 175°C
Duration: 15-20 minutes

Shelf level 2

Nut triangles

Makes 36

Ingredients

For the base:

500 g plain flour
2 tsp baking powder
140 g brown sugar
A pinch of salt
250 g butter
2 medium eggs

For the nut topping:

250 g butter
200 g brown sugar
A pinch of salt
6 tbsp water
600 g ground hazelnuts

Half a jar of apricot jam
200 g plain chocolate

1 Rub the butter into the flour, baking powder, sugar and salt. Then stir in the eggs to make the pastry for the base. Chill for an hour.

2 To make the nut topping, melt the butter over a low heat, then stir in the sugar, salt and water, and bring to the boil. Remove from the heat, stir in the ground hazelnuts and set aside to cool down.

3 Roll the pastry out onto a universal tray, and spread with apricot jam. Spoon the nut mixture evenly on top, and bake (see below for settings).

4 Cut into triangles whilst still warm, and transfer them to a wire rack to cool.

5 Break the chocolate into a solid steam oven container and cover with aluminium foil* then place on the rack in the oven and melt (see below for settings).

6 Dip one corner of each triangle into the chocolate and place back on the rack to set.

>> Tip:

Hazelnuts have a fat content of approx. 60%. 100 g contain 650 kcal. The nuts and oil are used a great deal to make cakes, sweets and ice cream, and they contain polyunsaturated fatty acids, Vitamins B and E, and magnesium, calcium and iron.

* Lids for Miele steam oven containers are available to order from the Miele online shop.

Settings: Step 3

Function: Intensive bake
Temperature: 145-180°C
Duration: 45 minutes
Shelf level: 1

Automatic programme: Step 5

Automatic programmes »
Special » Melt chocolate

Settings: Step 5

Function: Steam cooking
Temperature: 65 °C
Duration: 25 minutes

Hazelnut roulade

Serves 12

Ingredients

Filling:

200 g ground hazelnuts
100 g sugar
4 – 5 drops almond essence
1 medium egg
2 tbsp water

Dough:

150 g quark (40% fat)
6 tbsp milk
6 tbsp cooking oil
75 g sugar
3 tsp vanilla sugar
1 pinch salt
300 g plain flour
3 tsp baking powder

Flour for dusting
1 - 2 tbsp milk for brushing

>> Tip:

Nuts can be kept for up to four weeks in an airtight container in the refrigerator. If the shell or kernel begins to discolour, the nut should be discarded.

1 For the filling, mix the nuts, sugar, almond essence, egg and approx. 2 tbsp water until smooth.

2 For the dough, mix together the quark, milk, oil, vanilla sugar and salt.

3 Mix the flour with the baking powder, sieve and stir half of it into the quark. Knead the rest in and roll the dough into a rectangle (approx. 35 x 45 cm) on a lightly floured surface. Spread the filling on top, leaving a narrow border all round.

4 Roll up from the longer side and place on a universal tray.

5 Lightly brush with milk and bake (see below for settings).

Settings: Step 5

Function: Conventional heat

Temperature: 170-190°C

Duration: 30 minutes

Shelf level: 2



Poppyseed streusel

1 tray

Ingredients

For the dough:

150 g low fat quark

5 tbsp milk

6 tbsp oil

1 medium egg

80 g sugar

1 pinch of salt

3 tsp vanilla sugar

300 g plain flour, sifted

3 tsp baking powder

For the streusel:

350 g plain flour, sifted

200 g sugar

1 pinch of salt

1 pinch of ground cinnamon

200 g butter

For the poppyseed filling:

2 packets of ready made

poppyseed mix, 250 g each

3 medium eggs

1 Pass the quark through a sieve, then stir in the milk, oil, egg, sugar, salt and vanilla sugar. Sift the flour and baking powder and knead into the quark mix.

2 Roll the dough out onto the universal tray.

3 Mix the flour with the sugar, salt and cinnamon for the streusel. Melt the butter and mix in. Work the mixture into a coarse crumbly texture.

4 Mix the poppyseed mixture with the eggs and spread over the cake dough.

5 Scatter the streusel evenly over the top and bake.
(see below for settings)

>> Tip:

Marzipan or hazelnut spread can be used instead of the poppyseed mix.

Settings: Step 5

Function: Conventional heat

Temperature: 160-180°C

Duration: 45-55 minutes

Shelf level: 2

Pumpkin cake

Serves 12

Ingredients

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

Butter for greasing
Flour for dusting

1 Beat the butter with the icing sugar, cinnamon, vanilla sugar and salt, then gradually beat in the eggs. Mix the flour and baking powder and stir into the mixture.

2 Coarsely grate the pumpkin, finely chop the apricots, mix together with the almonds, and stir into the cake mixture.

3 Transfer the mixture to a greased and floured 24 cm Ø springform tin. Place on the rack and bake (see below for settings).

4 Warm the apricot jam and spread over the finished cake.

>> Tip:

The Hokkaido pumpkin originates from the Japanese island after which it is named. With an orangey red or green skin, it is a smaller version of the better known giant pumpkin, weighing 1–2 kg. Unlike other types of pumpkin, the skin of the Hokkaido pumpkin becomes soft when cooked, and for this reason is edible. Its flesh has a nutty aroma and smooth texture, even though it contains fine fibres.

Settings: Step 3

Function: Cake plus

Temperature: 160–180°C

Duration: 45–55 minutes

Shelf level: 1

Chocolate brownies

Makes approx. 60

Ingredients

300 g dark chocolate
(85% cocoa solids)
250 g butter
4 medium eggs
500 g brown sugar
1 pinch salt
Pulp of half a vanilla pod
250 g plain flour
1 tsp baking powder
500 g chopped walnuts

1 Place the butter and chocolate in a pan and melt using medium heat until it masses together. Leave to cool.

2 Brown the nuts without oil in a frying pan and allow to cool.

3 Meanwhile mix together the eggs, sugar, vanilla pulp and salt to a creamy mass.

4 Stir in the cooled chocolate.

5 Mix the flour and baking powder and stir into the mixture.

6 Stir in the chopped nuts, pour the mixture onto the universal tray, smooth with a palette knife and bake (see below for settings).

7 When baked, immediately cut the brownies into 5 x 5 cm squares and leave to cool on a wire rack.

>> Tip:

Do not bake for too long or the brownies will dry out and lose their characteristic chewiness.

Settings: Step 6

Function: Conventional heat

Temperature: 180°C

Duration: 10-25 minutes

Shelf level: 2



Apple cake

Serves 12

Ingredients

150 g softened butter

150 g sugar

3 tsp vanilla sugar

A pinch of salt

3 medium eggs

Grated zest of 1 lemon

150 g self-raising flour

1/2 tsp baking powder

Butter

Lightly toasted breadcrumbs

Topping:

500 g apples

Icing sugar

1 Beat together the butter, sugar, vanilla sugar, salt, lemon zest and eggs until light and fluffy.

2 Fold in the flour along with the baking powder.

3 Line a 26 cm Ø springform tin with butter and bread-crumbs, 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. Place the tin on the rack and bake (see below for settings).

5 Cool, then dust with icing sugar before serving.

Automatic programme: Step 4

Automatic programmes »

Cakes/biscuits » Apple sponge

» Bake

Duration: 50 minutes

Settings: Step 4

Function: Conventional heat

Temperature: 150-170°C

Duration: 50 minutes

Shelf level: 2



Nuremberg Lebkuchen

Makes 12

Ingredients

90 g chopped almonds
2 medium eggs
125 g sugar
25 g mixed candied orange & lemon peel
Grated peel of an unwaxed lemon
1 tsp ground cinnamon
1 tsp cardamom
½ tsp ground cloves
125 g plain flour
12 oval tins (7 cm Ø)

Icing:

90 g icing sugar
2 tbsp lemon juice
50 g dark chocolate coating
½ tsp butter

Blanched almonds to decorate (optional)

1 Toast the almonds without oil in a frying pan until golden and allow to cool. Beat the eggs and sugar to a foam. Finely chop the candied orange and lemon peel and add to the egg mixture along with the grated lemon zest and spices. Add the almonds and flour and beat to form a thick and creamy mixture. Cover and leave to rest overnight in the refrigerator.

2 Distribute the mixture in a layer approx. 1 cm thick into the oval tins, leaving the rim free. Place on a universal tray and bake (see below for settings).

3 Allow the lebkuchen to cool. To make the icing, sieve the icing sugar and mix with the lemon juice to form a thick mixture. Coat half of the lebkuchen with it and leave to dry.

4 Chop the dark chocolate coating and melt with the butter over a bain marie. Coat the remaining lebkuchen and decorate with almonds if desired. Leave to dry.

Settings: Step 2

Function: Fan plus

Temperature: 180°C

Duration: 12-14 minutes

Shelf level: 2

Apricot streusel cake

Serves 12

Ingredients

Cake mixture:

75 g butter
110 g sugar
3 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

500 g fresh apricots

Streusel topping:

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

Butter for greasing
Baking parchment

1 Cream together the ingredients for the cake mixture. Butter a 26 cm Ø 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. Gently press down then place the tin on the rack and bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Cakes/biscuits» Fruit streusel cake » Bake
Duration: 50 minutes

Settings: Step 3
Function: Combination mode/
Conventional heat
Temperature: 165-190°C
Moisture: 0%
Duration: 50 minutes

Shelf level: 2

Tuscan almond chocolate tart

Serves 12

Ingredients

100 g grated dark chocolate
250 g unpeeled grated almonds
5 medium eggs
250 g sugar
250 g soft butter

Butter for greasing
Baking paper

1 Mix together the chocolate and almonds. Separate the eggs.

2 Mix the egg yolks, butter and 200 g of the sugar until creamy. Add the almonds and chocolate.

3 Beat the egg whites until stiff and drizzle in the remaining 50 g of sugar. Stir the first third of the meringue into the tart mixture and gently fold in the rest.

4 Line the base of the cake tin with baking paper and grease the sides with butter. Pour in the mixture, smooth the surface and place on the rack to bake (see below for settings).

>> Tip:

The cake is best baked the day before it is to be eaten.

Settings: Step 4

Function: Cake plus

Temperature: 150-160°C

Duration: 90 minutes

Shelf level: 1



Courgette cake

Makes 1 cake

Ingredients

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

200 g chocolate cake covering

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, place on the rack and bake (see below for settings).

3 Once the cake is done, melt the chocolate and spread over the cake.

>> Tip:

Instead of chocolate cake covering you could ice the cake or sprinkle icing sugar over it.

Settings: Step 2

Function: Cake plus

Temperature: 170-190°C

Duration: 70 minutes

Shelf level: 1

Chocolate gugelhupf

Makes 1 cake

Ingredients

- 5 medium eggs
- 250 g sugar
- 3 tsp vanilla sugar
- A pinch of salt
- 125 ml hot water
- 1 tbsp rum
- 250 g plain flour
- 2 tsp baking powder
- 125 ml oil
- 100 g plain chocolate, grated
- Butter for greasing
- Breadcrumbs for dusting

- 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 and floured gugelhupf tin. Place on the rack and bake (see below for settings).

Settings: Step 4

Function: Cake plus

Temperature: 160-180°C

Duration: 50-60 minutes

Shelf level: 1

Meringue nests with strawberry cream

Makes 9

Ingredients

Meringues:

5 medium egg whites
1 tsp lemon juice
250 g icing sugar

Strawberry cream:

500 g ripe strawberries
30 g icing sugar
2 - 3 cl strawberry liqueur
350 ml cream
3 tsp vanilla sugar
1 splash lemon juice

1 Beat the egg whites until stiff. Add the lemon juice and then drizzle in the sieved icing sugar and beat until the mixture is very stiff and glossy.

2 Spoon the mixture into a piping bag with a star-shaped nozzle and pipe meringue nests (each approx. 9 – 10 cm diameter) onto the universal tray lined with baking parchment, keeping a little space between them. Pipe little peaks onto the edges of each nest and bake in the oven until light and crispy (see below for settings).

3 Place the tray on a damp cloth, allow the nests to cool and then remove them from the tray.

4 To make the strawberry cream, halve and quarter the strawberries as necessary (according to size), dust with sugar and mix with strawberry liqueur. Whip the cream until stiff with vanilla sugar and lemon juice and fold in the strawberries. Fill the nests with the strawberry cream and serve immediately.

>> Tip:

Other fillings can be used in place of the strawberry cream, e.g. strawberry mascarpone crème. Simply reduce the amount of cream to 100 ml and add 250 g mascarpone. The strawberry liqueur and lemon juice can be replaced with the juice and grated zest of a lime.

Settings: Step 2

Function: Fan plus

Temperature: 70-90 °C

Duration: 180-210 minutes

Shelf level: 2



Blueberry muffins

Makes 12

Ingredients

3 medium eggs
125 g soft butter
150 g sugar
3 tsp vanilla sugar
1 pinch salt
200 g ground almonds
100 g plain flour
3 level tsp baking powder
150 g blueberries
12 paper muffin cases

- 1** Mix the eggs, butter, sugar, vanilla sugar and salt until creamy.
- 2** Mix the almonds, flour and baking powder and fold into the mixture. Rinse, drain and stir in the blueberries.
- 3** Place the muffin cases in a muffin tray. Spoon in the mixture, place on the rack in the oven and bake (see below for settings).

>> Tip:

If using frozen blueberries, these should be thoroughly defrosted before use. The blueberries can be substituted with drained, coarsely chopped black cherries and the almonds with hazelnuts.

Automatic programme: Step 3
Automatic programmes »
Cakes/biscuits» Blueberry muffins » Bake
Duration: 30 minutes

Settings: Step 3
Function: Cake plus
Temperature: 150-180°C
Duration: 30 minutes

Shelf level: 2



Farmhouse bread

Makes 1 loaf

Ingredients

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

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 1 cm deep slashes into the surface and leave to prove for a further 30 minutes.

4 Place the bread on the universal tray and bake it (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bread» Farmhouse bread» Bake
Duration: 48 minutes

Settings: Step 4
Function: Combination mode
Fan plus
Temperature: 185-215°C
Moisture: 40%
Duration: 48 minutes

Shelf level: 1



Spelt bread

Makes 1 loaf

Ingredients

500 g spelt flour
40 g fresh yeast or 2 sachets of dried yeast
Approx. 250 ml lukewarm water
100 g grated carrots
3 tsp salt
100 g whole almonds

Topping:

2-3 tbsp olive oil
Black sesame

Butter for greasing
Flour for dusting

1 Place the flour, carrots and salt in a bowl. Dissolve the yeast in some of the water and add it to the flour. Slowly add the remaining water and knead into a smooth dough.

2 Add the almonds. Knead for 3-4 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Punch the dough down, then form into an oval loaf and place on the universal tray. Make several diagonal slashes in the surface and bake (see below for settings).

Automatic programme: Step 3

Automatic programmes »
Bread» Spelt bread » Bake
Duration: 48 minutes

Settings: Step 3

Function: Combination mode/

Fan plus

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 8 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 4 minutes

Step 3

Temperature: 210°C

Moisture: 50%

Duration: 6 minutes

Step 4

Temperature: 180-210°C

Moisture: 0%

Duration: 30 minutes

Shelf level: 1

Flat bread

Makes 1 loaf

Ingredients

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

Topping:

2–3 tbsp olive oil
Black sesame seeds

1 Dissolve the yeast in water, add the flour, sugar, salt and oil. Knead for approx. 7 minutes to a smooth dough. Leave to prove uncovered in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

2 Shape the dough into a flat bread, and place in a round 28 cm Ø tin that has been greased and floured.

3 Brush with oil, sprinkle with the sesame seeds and then bake (see below for settings).

Automatic programmes Step 3
Automatic programmes »
Bread» Flat bread» Bake
Duration: 43 minutes

Settings: Step 3
Function: Combination mode/
Fan plus
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 10 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 2 minutes
Step 3
Temperature: 210°C
Moisture: 0%
Duration: 6 minutes
Step 4
Temperature: 155-190°C
Moisture: 0%
Duration: 25 minutes

Shelf level: 2

Baguettes

Makes 2 baguettes

Ingredients

500 g strong white flour
20 g fresh yeast or 1 sachet of dried yeast
1 tsp sugar
2 tsp salt
10 g soft butter
260 ml lukewarm water

1 Dissolve the yeast and sugar in the lukewarm water and add to the flour together with the salt and oil.

2 Knead the dough for about 7 minutes, place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 On a floured surface, divide the dough in half and form into 2 baguettes. Place on the universal tray.

4 Score the top of the baguettes several times with a knife and then bake (see below for settings).

Automatic programme: Step 4

Automatic programmes » Bread» Baguettes » Bake
Duration: 48 minutes

Settings: Step 4

Function: Combination mode/

Fan plus

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 8 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 4 minutes

Step 3

Temperature: 210°C

Moisture: 50%

Duration: 6 minutes

Step 4

Temperature: 180-210°C

Moisture: 0%

Duration: 30 minutes

Shelf level: 1



Herb rolls

Makes 8–10 rolls

Ingredients

375 g strong white flour
75 g wheatmeal
40 g fresh yeast or 2 sachets of dried yeast
75 ml lukewarm milk
20 g sugar
1 chilli, finely diced
40 ml oil
100 ml vegetable stock
2 tbsp chopped parsley
2 tbsp chopped chives
1 tsp chopped coriander
3 tsp salt

1 Mix the flour and wheatmeal in a bowl. Dissolve the yeast in lukewarm milk then add the sugar and add to the flour mix together with the remaining ingredients. Knead for 3-4 minutes to a smooth dough. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

2 Divide into 8–10 pieces and shape into rolls. Place on the universal tray and make a slash across the top of each then bake (see below for settings).

Settings: Step 2

Function: Combination mode/Fan plus

Step 1

Temperature: 155°C

Moisture: 90%

Duration: 9 minutes

Step 2

Temperature: 200°C

Moisture: 0%

Duration: 15-25 minutes

Shelf level:

1 tray: shelf level 1w2 trays: shelf levels 1 and 2

Rye mix bread

Makes 1 loaf

Ingredients

- 250 g rye flour
150 g strong white flour
20 g fresh yeast or 1 sachet of dried yeast
75 g ready made sourdough
2 tsp salt
Approx. 350 ml lukewarm water

Butter for greasing
Flour for dusting

1 Mix together the rye flour and the wheat flour, make a well in the centre and place the sourdough in it.

2 Dissolve the yeast in 100 ml warm water, add to the well and mix with a little of the flour and the sourdough to get a porridge like consistency. Then leave to rise until bubbles appear.

3 Add the salt and remaining water, knead to a smooth dough for 3–4 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

4 Knead the dough again and place in a loaf tin that has been greased and floured, then place on the rack and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bread» Mixed rye bread» Bake
Duration: 55 minutes

Settings: Step 4
Function: Combination mode/
Fan plus
Step 1
Temperature: 210°C
Moisture: 50%
Duration: 5 minutes
Step 2
Temperature: 190-210°C
Moisture: 0%
Duration: 50 minutes

Shelf level: 1

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 salt
100 g sunflower seeds

Topping:

Poppy seeds
Sesame seeds
Sunflower seeds
Millet

1 Mix together the two types of flour, salt and sunflower seeds. Dissolve the yeast in the lukewarm water and add to the flour. Knead for 3–4 minutes. Prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture for 20 minutes.

2 Shape into rolls and sprinkle with your choice of seeds. Place on the universal tray and bake (see below for settings).

Automatic programme: Step 2
Automatic programmes » Rolls»
Multigrain rolls» Bake
Duration: 29-39 minutes

Settings: Step 2
Function: Combination mode/
Fan plus
Step 1
Temperature: 155°C
Moisture: 90%
Duration: 9 minutes
Step 2
Temperature: 210°C
Moisture: 0 %
Duration: 20-30 minutes

Shelf level: 1



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
1/2 tsp sugar
2–3 tsp salt
1 tbsp oil
280 ml lukewarm water

1 Dissolve the yeast in the sugar and lukewarm water. Stir in the flour, salt and oil and knead for approx. 7 minutes.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead the dough again and shape into a loaf. Place on the universal tray and score the surface diagonally several times before baking (see below for settings).

Automatic programme: Step 3
Automatic programmes » Bread » Mixed wheatgrain bread»
Bake
Duration: 48 minutes

Settings: Step 3
Function: Combination mode/
Fan plus
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 180-220°C
Moisture: 0 %
Duration: 30 minutes

Shelf level: 1

Pumpkin bread

Makes 1 loaf

Ingredients

500 g spelt flour
20 g fresh yeast
250 ml lukewarm water
100 g grated pumpkin
3 tsp salt
100 g pumpkin seeds

Butter for greasing
Flour for dusting

1 Place the flour and salt in a mixing bowl. Dissolve the yeast in the water and add to the flour, then knead to a smooth dough.

2 Add the pumpkin seeds and grated pumpkin, and knead for 2 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus setting at 30°C, 100% moisture.

3 Meanwhile, grease and flour a 25 cm loaf tin. After proving, transfer the dough into the loaf tin, score the top diagonally several times with the tip of a sharp knife, and place on the rack to bake (see below for settings).

Settings: Step 4

Function: Combination mode/

Fan plus

Step 1

Temperature: 50°C

Moisture: 100%

Duration: 2 minutes

Step 2

Temperature: 210°C

Moisture: 70%

Duration: 6 minutes

Step 3

Temperature: 210°C

Moisture: 0%

Duration: 6 minutes

Step 4

Temperature: 150-170°C

Moisture: 0%

Duration: 60 minutes

Shelf level: 1

>> Tip:

For a nut bread alternative use:
500 g wholegrain flour, 40 g fresh yeast, 250-300 ml lukewarm water, 100 g grated courgettes, 3 tsp salt and 100 g chopped hazelnuts or walnuts. Follow the preparation instructions above for pumpkin bread.

Rye bread

Makes 1 loaf

Ingredients

320 g rye sourdough

640 g rye flour

20 g salt

400 ml lukewarm water
(approx. 25°C)

Flour for dusting

35 cm long baking basket
(e.g. rattan)

1 Place the flour in a bowl, add the rest of the ingredients and knead for approx. 10 minutes until you have a smooth dough.

2 Shape the dough into a loaf and transfer into a floured bread basket. Prove in the oven using Combination mode/Fan plus at 40°C, 100% moisture for 4 hours

3 After proving, turn the dough out onto the universal tray and bake immediately (see below for settings).

Automatic programme: Step 3

Automatic programmes »

Bread» Rye bread» Bake

Duration: 72 minutes

Settings: Step 3

Function: Combination mode/
Fan plus

Step 1

Temperature: 210°C

Moisture: 60%

Duration: 6 minutes

Step 2

Temperature: 210°C

Moisture: 0%

Duration: 6 minutes

Step 3

Temperature: 155-170°C

Moisture: 0%

Duration: 60 minutes

Shelf level: 1

>> Tip:

Instructions on how to make your own sourdough are given in the introduction to the baking section in this book.

Multigrain loaf

Makes 1 loaf

Ingredients

175 g wholemeal rye flour
500 g wholegrain flour
15 g dry yeast
2 tsp salt
90 g sesame seeds
90 g linseeds
60 g sunflower seeds
75 g golden syrup, honey or treacle
50 ml lukewarm water
500 ml lukewarm buttermilk

Butter for greasing
Flour for dusting

1 Place all ingredients in a bowl and knead to a smooth dough for approx. 4 minutes. Place in an uncovered bowl in the oven to prove for 60 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

2 Knead the dough again on a dusting of flour and shape it into a long loaf. Place lengthwise in a greased 30 cm loaf tin and bake (see settings below).

3 After baking, turn the loaf out onto a wire rack, leave it to cool and then store in an air-tight container.

This bread tastes better when it is a day old.

Automatic programme: Step 2
Automatic programmes »
Bread» Triple grain bread» Bake
Duration: 125 minutes

Settings: Step 2

Function: Combination mode/
Fan plus

Step 1

Temperature: 30°C

Moisture: 100%

Duration: 15 minutes

Step 2

Temperature: 150°C

Moisture: 50%

Duration: 10 minutes

Step 3

Temperature: 150°C

Moisture: 0%

Duration: 100 minutes

Shelf level: 1

Herby bread plait

Makes 1 loaf

Ingredients

750 g strong white flour
1 tsp honey
80 g fresh yeast
2–3 tsp salt
A little freshly ground pepper
Approx. 400 ml lukewarm milk
50 g butter
200 g onions
25 g frozen dill
25 g frozen chives
25 g frozen parsley
Some sunflower oil

Flour for dusting

>> Tip:

When honey crystallises and hardens, this has no bearing on its quality. The higher the sugar content, the more quickly it will solidify. It will become runny again by placing it in the steam combi oven and selecting the special "Decrystallise honey" automatic programme.

1 Heat the milk, dissolve the yeast and stir in 1 tsp honey.

2 Place the flour, salt and pepper in a bowl. Melt the butter, and stir into the flour together with the milk.

3 Knead the ingredients together thoroughly, then place in an uncovered bowl and prove in the oven using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture for 20 minutes.

4 In the meantime, dice the onions finely and fry gently in some sunflower oil. Finely chop the herbs.

5 Add the onions and herbs to the dough and knead in thoroughly.

6 Place the dough onto a floured work surface, and divide into three equal parts. Roll each of these into a long sausage approx. 45 cm long and plait the three strands together. Place on the universal tray, and bake (see below for settings).

Settings: Step 6

Function: Combination mode/
Conventional heat

Step 1

Temperature: 90°C

Moisture: 100%

Duration: 2 minutes

Step 2

Temperature: 150°C

Moisture: 90%

Duration: 15 minutes

Step 3

Temperature: 155-195°C

Moisture: 0%

Duration: 30 minutes

Shelf level: 2



Wholemeal bread

Makes 1 loaf

Ingredients

500 g wholemeal flour
40 g fresh yeast or 2 sachets of dried yeast
1/2 tsp sugar
2–3 tsp salt
2 tbsp oil
Approx. 280 ml lukewarm water
30 g linseeds
30 g sunflower seeds

1 Dissolve the yeast and sugar in a little water. Add to the flour, salt, oil, linseeds, sunflower seeds and the remaining water, and knead for 3–4 minutes until you have a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead again, then form the dough into a loaf. Place it in the universal tray and make several diagonal slashes in the surface, then bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Bread» Wholemeal bread» Bake
Duration: 48 minutes

Settings: Step 3
Function: Combination mode/
Fan plus
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 190-215°C
Moisture: 0%
Duration: 30 minutes

Shelf level: 1



White rolls

Makes 8–10 rolls

Ingredients

500 g strong white flour
2 tsp salt
20 g fresh yeast
1 tsp sugar
10 g butter
260 ml lukewarm water

1 Sift the flour into a bowl.
Dissolve the yeast in the water. Add this, together with the sugar, salt and butter, to the flour. Mix together, and knead for approx. 7 minutes to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead the dough again, then form into 8–10 rolls. Place them on the universal tray and make a small cut in the top of each one then bake (see below for settings).

>> Tip:

To bake two trays (16 rolls), simply double the quantities of ingredients. You can choose between one or two levels in the automatic programme.

Automatic programme: Step 3

Automatic programmes »
Rolls » Wheat rolls » Bake
Duration: 29-39 minutes

Settings: Step 3

Function: Combination mode/
Fan plus

Step 1

Temperature: 155°C

Moisture: 90%

Duration: 9 minutes

Step 2

Temperature: 200°C

Moisture: 0%

Duration: 20-30 minutes

Shelf level: 1

White bread

Makes 1 loaf

Ingredients

500 g strong white flour
20 g fresh yeast
1 tsp sugar
2 tsp salt
10 g butter
260 ml lukewarm water

1 Dissolve the yeast in the water. Add the flour, salt, sugar and butter and mix together. Knead the mixture for approx. 7 minutes to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Shape the dough into a loaf, core it diagonally several times with a knife. Place the loaf on the universal tray and bake (see below for settings).

>> Tip:

White bread in tin:
Loaf tin (25 cm long)
Automatic programme:
Automatic >> Bread >> White bread in tin>> Bake
Duration: 43-68 minutes
or the following settings:
Function: Combination mode/
Fan plus
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 220°C
Moisture: 0%
Duration: 25-50 minutes

Automatic programme: Step 3
Automatic programmes »
Bread» White bread» Bake
Duration: 48 minutes

Settings: Step 3
Function: Combination mode/
Fan plus
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 170-210°C
Moisture: 0%
Duration: 30 minutes

Shelf level: 1

Ciabatta

Makes 2 loaves

Ingredients

400 g strong white flour

20 g fresh yeast

2 tbsp water

1 tbsp olive oil

2 level tsp salt

250 ml water

Flour for dusting

1 The night before, mix together 1 tbsp flour, the crumbled yeast and 2 tbsp water, cover and leave to prove for 15 minutes.

2 Brush a mixing bowl with olive oil. Add the remaining flour, salt, yeast mixture and 250 ml cold water and knead for 4 - 5 minutes to a smooth dough. Cover and leave for 12 – 14 hours in the refrigerator.

3 Remove the dough carefully from the bowl using a dough card and place on a universal tray which has been lightly dusted with flour. Dust the dough with flour, divide with the dough card in the middle into two loaves, avoiding kneading the dough further and handling it as little as possible. Cover with a tea towel and allow to prove at room temperature for 3 – 4 hours.

4 Pre-heat the oven to 220°C using Conventional heat.

5 Dust the loaves with flour again and using the dough card, push them upwards to make them a bit taller, and then bake them (see below for settings). After baking, place on a cooling rack to cool.

>> Tip:

The loaves are baked when they sound hollow when tapped on the bottom. If desired you can add chopped herbs, nuts, spices or chopped sundried tomatoes to the dough for variety at stage 2 of preparation.

Settings: Step 5

Function: Combination mode/
Conventional heat

Step 1

Temperature: 220°C

Moisture: 0%

Duration: 15 minutes

Step 2

Temperature: 220°C

Moisture: 50%

Duration: 3 minutes

Step 3

Temperature: 220°C

Moisture: 0%

Duration: 10 minutes

Shelf level: 2



Cheese and rosemary flat bread

Approx. 30 cubes

Ingredients

650 g spelt flour
2 tsp salt
1 tsp sugar
40 g fresh yeast
350 – 400 ml lukewarm water
2 sprigs of rosemary
300 g grated Gruyère
1 tbsp olive oil

Flour for dusting

1 Dissolve the yeast in 50 ml lukewarm water.

2 Mix the flour, salt, sugar and yeast solution in a bowl. Mix with enough of the remaining water to form a pliable dough. Leave to prove uncovered in the bowl in the oven for approx. 30 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Pull off and chop the rosemary needles. Roll out the dough to approx. 60 x 40 cm on a well-floured surface and sprinkle half with 2/3 of the Gruyère and rosemary. Fold the dough in the middle and sprinkle the remaining cheese and rosemary on half of the loaf.

4 Fold the loaf again, place on the universal tray and leave to prove on the same setting for 20 minutes.

5 With a sharp knife, make several crossways cuts in the surface of the dough, drizzle with olive oil and bake (see below for settings).

6 Remove the loaf from the tray immediately, place on a wire rack and cut into cubes when cool.

Settings: Step 5

Function: Combination mode/

Fan plus

Step 1

Temperature: 50°C

Moisture: 100%

Duration: 2 minutes

Step 2

Temperature: 210°C

Moisture: 0%

Duration: 6 minutes

Step 3

Temperature: 200°C

Moisture: 0%

Duration: 25-30 minutes

Shelf level: 1

Light fruit loaf

Makes 1 loaf

Ingredients

- 300 g dried fruit (e.g. apricots, plums, apples, pears)
 - 200 ml water
 - 200 ml milk
 - 30 g fresh yeast
 - 200 g plain flour
 - 150 g rye flour
 - 150 g spelt flour
 - 1 ½ tsp salt
- Butter for greasing
Baking parchment

1 Coarsely chop the dried fruit.

Boil 100 ml of the water and 100 ml of the milk and remove from the hob. Add the dried fruit to soften. When the liquid is lukewarm, remove the fruit, squeeze it out a little and place on one side.

2 Add the liquid from soaking to the remaining ingredients and knead to a smooth dough, adding a further 50 – 100 ml lukewarm water if necessary. Leave to prove uncovered in the bowl in the oven for 60 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Add the fruit to the dough and knead briefly.

4 Grease a 30 cm loaf tin, line with baking paper, grease again with butter, place the dough in the tin, place on the rack and bake (see below for settings). If necessary, cover with aluminium foil towards the end of the baking time to prevent the surface from burning.

Settings: Step 4

Function: Combination mode/

Fan plus

Step 1

Temperature: 120°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 200°C

Moisture: 0%

Duration: 10 minutes

Step 3

Temperature: 175°C

Moisture: 0%

Duration: 30 minutes

Shelf level: 1

Light and dark twists

Makes 2 loaves

Ingredients

Preliminary dough:

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

2 light twists:

665 g spelt flour
300 ml water
20 g fresh yeast
10 g salt

2 dark twists:

665 g wholemeal spelt flour
350 ml water
20 g fresh yeast
10 g salt

Flour for dusting

1 Dissolve the yeast in 100 ml water, mix with 100 g flour, cover and leave to prove for 24 hours at room temperature.

2 Add the rest of the ingredients for the preliminary dough and mix to a pliable dough. Cover and leave to prove for 60 minutes at room temperature.

3 Light twist: Knead all the ingredients together with the preliminary dough and leave to prove uncovered in the bowl in the oven for 90 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

4 Dark twist: Knead all the ingredients together with the preliminary dough and leave to prove uncovered in the bowl in the oven for 90 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

5 Carefully place the dough on a well-floured work surface and shape into two long rolls, taking care not to handle the dough too much. Twist each roll into a corkscrew, place them side by side on the universal tray and bake (see below for settings).

Settings: Step 5

Function: Combination mode/
Conventional heat

Step 1

Temperature: 30°C

Moisture: 100%

Duration: 20 minutes

Step 2

Temperature: 125°C

Moisture: 100%

Duration: 5 minutes

Step 3

Temperature: 200°C

Moisture: 0%

Duration: 25-30 minutes

Shelf level: 1



Selection of wholemeal rolls

Makes 16 – 20 rolls

Ingredients

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

Flour for dusting

To garnish:

Pumpkin seeds
Pine nuts
Sunflower seeds
Linseeds
Sesame seeds
Poppy seeds

1 Dissolve the yeast in the water, mix with the 4-grain flour mix, pumpkin seeds, and brown sugar and soak for 60 minutes.

2 Add the rest of the ingredients and knead to a pliable dough.

3 Divide the dough into 16 – 20 portions on a lightly floured surface, then shape these into balls and decorate with pumpkin seeds, pine nuts, sunflower seeds, linseeds, sesame or poppy seeds according to taste.

4 Gently place the balls in a circle on the round baking tray. Leave to prove uncovered in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

5 Bake until golden (see below for settings).

Settings: Step 5

Function: Combination mode/
Fan plus

Step 1

Temperature: 155°C

Moisture: 90%

Duration: 9 minutes

Step 2

Temperature: 210°C

Moisture: 0%

Duration: 25 minutes

Shelf level: 1



Selection of seeded rolls

Makes 35

Ingredients

300 g strong white flour
75 g spelt flour
1½ tsp salt
20 g fresh yeast
½ tsp sugar
60 g soft butter
200 ml lukewarm milk
50 g sesame seeds
50 g poppy seeds
50 g sunflower seeds
50 g linseeds

1 Sift the flour into a bowl. Dissolve the yeast in the milk. Make a well in the flour, and add the milk, sugar, salt and butter. Work the ingredients to a smooth dough, then knead for 3–4 minutes.

2 Prove in an uncovered bowl in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead the dough briefly, folding the edges into the middle. Form the dough into a ball, and leave it for approx. 1 minute to rest. Make 35 rolls out of the dough, and press the tops into the seed of your choice. Place on the universal tray, and bake (see below for settings).

Settings: Step 3

Function: Combination mode/Fan plus

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 2 minutes

Step 3

Temperature: 210°C

Moisture: 80%

Duration: 6 minutes

Step 4

Temperature: 210°C

Moisture: 0%

Duration: 6 minutes

Step 5

Temperature: 145-180°C

Moisture: 0%

Duration: 25 minutes

Shelf level: 1

>> Tip:

Sesame is one of the oldest cultivated plants on earth. For thousands of years it has been grown in Mesopotamia, between the Euphrates and Tigris rivers, as well as in India and Africa. Now it is also grown in other parts of Asia and in South America. In Europe, sesame seeds are widely used in baking bread and rolls, and in Asian cooking, they are often used to give a crisp coating to meat, fish and poultry, and sesame oil is used for frying.



Sweet quark rolls

Makes 12

Ingredients

500 g plain flour
3 tsp baking powder
250 g low fat quark
90 ml milk
90 ml sunflower oil
100 g sugar
1 medium egg
3 tsp vanilla sugar
½ tsp salt

- 1** Mix the flour and baking powder, add the quark, milk, oil, sugar, egg, vanilla sugar and salt and knead for 3 minutes.
- 2** Allow the dough to rest for 5 – 10 minutes.
- 3** Divide the dough into 12 equal portions.
- 4** With floury hands, shape each portion into a ball, place on the universal tray lined with paper and bake (see below for settings).

Automatic programme: Step 4

Automatic programmes » Rolls » Sweet rolls » Quark dough » Bake
Duration: 24-36 minutes

Settings: Step 4

Function: Combination mode/
Conventional heat

Step 1

Temperature: 50°C

Moisture: 100%

Duration: 5 minutes

Step 2

Temperature: 165°C

Moisture: 50%

Duration: 5 minutes

Step 3

Temperature: 165°C

Moisture: 0%

Duration: 14-26 minutes

Shelf level: 2

>> Tip:

For chocolate rolls add 75 g chocolate drops, for raisin rolls, 75 g raisins and for cinnamon rolls, 2 tsp cinnamon.



Bagels

Makes 6 bagels

Ingredients

350 g spelt flour
15 g fresh yeast
1 tsp brown sugar
175 ml lukewarm water
25 g butter
1 -2 tsp salt
1 medium egg

Flour for dusting

1 Beat the egg.

2 Knead all ingredients into a pliable dough and leave to prove uncovered in the bowl in the oven for 40 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead the dough again on a floured surface, shape it into 6 large balls of equal size and allow to rest for 5 minutes.

4 Flatten the dough balls a little, make a hole in each with a small, round tool, place the bagels on the universal tray and bake (see below for settings).

>> Tip:

You can also press poppy seeds, sesame seeds, thyme or garlic into the surface before baking, according to taste.

Settings Step 4

Function: Combination mode/
Conventional heat

Step 1

Temperature: 100°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 200°C

Moisture: 0%

Duration: 20-28 minutes

Shelf level: 2



Sweet yeast rolls

Makes 12 rolls

Ingredients

500 g strong white flour
40 g fresh yeast
250 ml lukewarm milk
60 g sugar
45 g butter
1 level tsp salt

1 Place the flour, sugar, butter and salt into a bowl. Dissolve the yeast in the warm milk, add to the bowl and knead for approx. 7 minutes.

2 Leave to prove uncovered in the bowl in the oven for approx. 20 minutes using the special "Prove dough" programme, or with Combination mode/Fan plus at 30°C, 100% moisture.

3 Knead the dough again, shape it into 12 rolls, place on the universal tray and bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Rolls» Sweet rolls» Yeast dough»
Bake
Duration: 28-33 minutes

Settings: Step 3
Function: Combination mode/
Conventional heat

Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes

Step 2
Temperature: 50°C
Moisture: 100%
Duration: 2 minutes

Step 3
Temperature: 200°C
Moisture: 50%
Duration: 10 minutes

Step 4
Temperature: 200°C
Moisture: 0%
Duration: 8-13 minutes

Shelf level: 2

>> Tip:

For chocolate rolls add 75 g cooking chocolate drops, for raisin rolls, 75 g raisins and for cinnamon rolls, 2 tsp cinnamon.



Soups and starters

Small but satisfying

Tasty, imaginatively prepared, hearty and invigorating soups and starters make an appetising opening to any meal. These delicious and colourful recipes not only whet the appetite for the next course, but can be prepared as a light lunch or supper dish in their own right.





Beetroot salad

Serves 8

Ingredients:

1 kg beetroot

Marinade:

1 tbsp balsamic vinegar
3 tbsp raspberry vinegar
6 tbsp oil
4–6 tbsp vegetable stock
2 tsp honey
Salt and pepper
2 tbsp chopped herbs

1 Wash the beetroot, place in a perforated container and cook (see below for settings).

2 Mix the balsamic vinegar, raspberry vinegar, oil, vegetable stock, honey, salt, pepper and chopped herbs to make a dressing.

3 Peel the beetroot and slice finely. Pour over the marinade and set to one side for several hours to allow the flavours to develop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 53-57 minutes



Marinated vegetables

Serves 8

Ingredients

- 2 yellow peppers
- 2 red peppers
- 1 aubergine
- 2 courgettes
- 500 g mushrooms
- 6 tbsp olive oil
- 4 tbsp white wine vinegar
- 4 tbsp white wine
- 1 clove of garlic
- Salt and pepper
- A pinch of sugar
- 2 tbsp finely chopped herbs

1 Wash the peppers and cut into strips. Slice the aubergine, courgettes and mushrooms.

2 Place the vegetables in a perforated container and cook (see below for settings).

3 Mix the olive oil, white wine vinegar, white wine, crushed garlic, salt, pepper, sugar and herbs to make a marinade.

4 Transfer the vegetables into a serving dish, pour over the marinade and set to one side for several hours to allow the flavours to develop.

5 Serve with slices of fresh baguette or ciabatta.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 3-4 minutes

Artichokes with a creamy tomato dip

Serves 4

Ingredients

4 artichokes
Juice of one lemon

For the dip:

300 g crème fraîche
2 tbsp mayonnaise
1 tbsp tomato ketchup
Salt
Pepper
Sugar
1 tbsp parsley
1 tbsp chives
1 tbsp dill
1 tbsp cress

1 Remove the artichokes from their stalks. Then, using a pair of scissors, cut away approx. one third of the outer leaves.

Trim the tips with a sharp knife; bend the leaves back and drizzle with lemon juice.

2 Place in a perforated cooking container in the oven and cook (see below for settings).

3 Remove the "scum" with a spoon.

4 For the dip, mix the crème fraîche, mayonnaise and tomato ketchup, and season with salt, pepper and sugar. Stir in the chopped herbs.

5 Serve the artichokes with the dip and toast.

>> Tipp:

To make your own mayonnaise: Whisk together 1 medium egg yolk and 1 tsp hot mustard. Stir in sunflower oil or olive oil (total approx. 0.25 l) a drop at a time to form a stiff mixture, then slowly pour in the rest of the oil. As soon as the mayonnaise thickens, season with a few drops of wine vinegar or lemon juice and salt and pepper. The mayonnaise should always be used up quickly.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 30-40 minutes

Stuffed aubergines

Serves 4

Ingredients

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

- 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, place on the rack and bake (see below for settings).

>> Tip:

Peppers are popular both fresh and as paprika for flavouring food. Green peppers taste slightly bitter, whilst the yellow, orange and red varieties are much sweeter.

Settings: Step 5

Function: Combination mode/
Fan plus
Temperature: 170-180°C
Moisture: 85%
Duration: 25-35 minutes
Shelf level: 1



Veal tonnato

Serves 6

Ingredients

600 g veal
750 ml water
150 ml white wine
2 bay leaves
10 black peppercorns
1/2 tsp salt
2 carrots
1 onion

For the sauce:

1 tin tuna
1 tbsp oil
2 medium egg yolks
2 tbsp capers
1 tbsp lemon juice
100 ml oil
Salt and pepper
Capers
Lemon slices

1 Place the veal, water, white wine, bay leaves, peppercorns and salt in a solid cooking container.

2 Peel the carrots and chop into chunks. Peel and halve the onion, add to the meat with the carrots and cook (see below for settings).

3 Drain the tuna and purée with 1 tbsp oil, the egg yolk and capers. Add the lemon juice and stir 100 ml oil in drop by drop until the sauce has the same consistency as mayonnaise. Season with salt and pepper.

4 Carve the cooked meat in thin slices across the grain and place on a serving dish. Pour the sauce over it and garnish with capers and lemon slices.

5 Serve with fresh white bread.

>> Tip:

Capers are the buds of the caper tree, which is indigenous to the Mediterranean region. The buds are dried and soaked in brine. The smaller the caper, the finer the taste.

Settings: Step 2

Function: Steam cooking
Temperature: 90°C
Duration: 120-160 minutes

Courgette and goat's cheese rolls

Serves 4

Ingredients

1 courgette
200 g goat's cheese
Salt
Pepper
Olive oil

- 1** Cut the courgette lengthways into thin slices and place in a perforated cooking container (see below for settings).
- 2** Cut the goat's cheese into strips 2 cm wide and season with salt and pepper.
- 3** Wrap the seasoned goat's cheese in the courgette slices and season with salt and pepper. Finally drizzle with olive oil and place in the oven in a perforated container and cook (see below for settings).
- 4** Serve the courgette and goat's cheese rolls on a bed of tomato and basil with crusty white bread.

>> Tip:

Courgettes or zucchini are a member of the squash family. They come in various shapes, and are available in a variety of colours from green to yellow. Small courgettes are more tender and aromatic than larger ones, and are best used before they reach 20 cm in length. They are highly versatile, and can be steamed, fried, grilled or baked.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 3 minutes

Jacket potatoes with a ham and sour cream filling

Serves 8

Ingredients

4 medium, floury potatoes
100 g diced ham
100 g grated Edam or cheddar cheese
100 g sour cream
1 tbsp hot mustard
Salt
Pepper

1 Wash the potatoes, cut in half lengthways and cook in a perforated cooking container with the cut surface upwards (see below for settings).

2 Mix together the diced ham, cheese, sour cream and mustard and season with salt and pepper.

3 Divide the filling between the potatoes and cook (see below for settings).

4 Serve with a mixed salad.

>> Tip:

Hollow the potatoes out a little before adding the filling.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 20-25 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 3 minutes



Greek tomatoes

Serves 4

Ingredients

- 4 tomatoes
- 1-2 cloves of garlic
- Salt
- Pepper
- 4 stalks of basil
- 100 g goats' cheese

- 1 Wash and dry the tomatoes, cut in half and place them in a perforated container with the cut side upwards.
- 2 Finely chop the garlic or put it through a garlic press. Spread it over the cut tomatoes and season with salt and pepper.
- 3 Rinse and finely tear the basil before scattering it over the tomatoes.
- 4 Break up the goats' cheese and arrange over the tomatoes. Place the container in the oven and cook (see below for settings).

>> Tip:

Tomatoes are one of Europe's favourite "vegetables". They are very healthy, containing large quantities of carotene and vitamin C, and negligible amounts of protein and fat. With only 17 calories per 100 g they are not only great for a healthy diet, but also help combat stress and maintain healthy skin and hair.

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 3-4 minutes

Pork paté

Serves 6

Ingredients

500 g minced pork

2 medium eggs

1 small onion

1 tsp parsley

50 g cooked ham

30 g grated cheese

Butter for greasing

Sauce:

200 g crème fraîche

150 g yogurt

2 tbsp mayonnaise

Salt

Pepper

1 tbsp parsley

1 tbsp chives

1 tbsp each diced red and yellow peppers

1 Finely dice the onion and ham. Chop up the parsley and mix all the ingredients together.

2 Grease 6 ramekins and fill with the mixture, place on the rack and cook (see below for settings). After cooking leave to rest for several minutes before turning out on plates.

3 In the meantime mix the crème fraîche, yoghurt and mayonnaise and season with salt and pepper. Finely chop up the parsley and chives and mix in together with the diced peppers.

4 Serve the sauce with the paté.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 16-20 minutes

Kohlrabi and carrot ramekins

Serves 6

Ingredients

300 g carrots
400 g kohlrabi
1 onion
1 garlic clove
20 g fresh parsley
125 ml milk
125 g crème fraîche
250 g quark
3 tbsp sesame seeds
2 tbsp soy sauce
1/2 tbsp herb salt
Freshly ground pepper

Butter for greasing

1 Clean, wash and roughly grate carrots and kohlrabi. Place in a perforated cooking container in the oven and cook (see below for settings).

2 Finely chop onions, garlic and parsley. Mix the rest of the ingredients and season with pepper.

3 Grease 6 ramekins with butter. Divide the quark mixture between the dishes, place on the flat baking tray, place in the oven and cook (see below for settings).

>> Tip:

Carrots are good for your eyesight. However this effect is only achieved when the carrots are served with fat (oil with raw carrots, butter with cooked carrots). The fat-solubility of carotene can be utilised to clean plastic vessels. Simply rub out the discoloured vessel with a drop of oil.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4-6 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 90°C
Duration: 25-30 minutes



Broccoli and romanesco salad

Serves 4

Ingredients

250 g romanesco
250 g broccoli
3 tbsp vinegar
2 tbsp olive oil
2 tsp mustard
200 ml double cream or sour cream
Salt and pepper
A pinch of sugar
Fresh chopped herbs to garnish

1 Chop the romanesco into florets, place in a perforated container and steam for 2 minutes at 100°C.

2 Chop the broccoli into florets, place in a perforated container and cook together with the romanesco for 2 minutes at 100°C.

3 Mix the remaining ingredients together to make the sauce. Add the chopped herbs, and drizzle over the warm vegetables. Serve immediately.

>> Tip:

Romanesco is a type of green cauliflower rich in vitamin C, minerals and vegetable protein.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Salmon pâté

Serves 6

Ingredients

1 small onion, finely diced

2 tbsp butter

750 g salmon fillets

90 g white bread

1 medium egg

Salt and pepper

Nutmeg

350 ml double cream

1 tbsp chopped dill

Butter for greasing

1 Place the finely diced onion and the butter in a solid container. Cover with foil or a steam oven container lid* and cook (see below for settings).

2 Wash and dry the salmon, and remove the skin using a sharp knife. Place one fillet to one side. Dice the rest and mix with the onions.

3 Remove the crusts and dice the bread. Mix with the beaten egg, salt, pepper, nutmeg and cream in a bowl.

4 Add the cream, diced fish and onions and mix well.

5 Place in a refrigerator to chill for an hour. Then liquidise the mixture in a blender until smooth and creamy. Stir in the chopped dill.

6 Place half the mixture into a greased 1 lb loaf tin, ensuring there are no air bubbles. Place the reserved salmon fillet on top, then cover with the remaining mixture. Cover with foil and cook (see below for settings).

>> Tip:

For a different flavour, substitute some of the salmon with smoked salmon.

* Suitable lids for Miele steam containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 4 minutes

Settings: Step 6

Function: Steam cooking

Temperature: 90°C

Duration: 60-70 minutes

Crevettes and asparagus salad

Serves 4

Ingredients

500 g white asparagus
500 g green asparagus
12 pre-cooked, peeled
crevettes
1 tbsp tarragon, chopped
2 tbsp chervil, chopped
1 bunch chives, chopped
3 tbsp cress
1/2 shallot, diced

Sauce:

2 tbsp lemon juice
4 tbsp white wine vinegar
2 tbsp white wine
4 tbsp groundnut oil
Salt and white pepper

1 Peel the asparagus and place in 2 perforated cooking containers. Cook the white asparagus first. Then add the green asparagus and cook with the white asparagus (see below for settings).

2 Place the crevettes in a perforated cooking container and heat (see below for settings).

3 Mix the herbs with the diced shallot. Add the crevettes and allow to steep.

4 Mix the ingredients for the sauce and season with salt and pepper. Halve the asparagus, arrange on 4 plates with the crevettes and drizzle with the sauce.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 7 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes



Asparagus with smoked salmon and cream cheese rolls

6 Portionen

Ingredients

500 g white asparagus
500 g green asparagus
6 tbsp olive oil
3 tbsp lemon juice
1 bunch chives
Salt and pepper
400 g cream cheese
100 ml double cream
Cayenne pepper
12 slices smoked salmon
1 head Lollo Rosso

1 Peel the asparagus and cut into pieces 3 cm long. Place the white and green asparagus in 2 separate perforated cooking containers.

2 Cook the white asparagus first (see below for settings).

3 Put the green asparagus into the oven. Cook both types together (see below for settings).

4 Mix together the olive oil and lemon juice. Chop the chives and add to the oil. Season with salt and cayenne pepper. Allow the cooked asparagus to infuse in the mixture.

5 Stir the cream cheese with the cream and season with salt and pepper. Spread out the slices of smoked salmon and spread some of the cream cheese over each slice. Roll up the smoked salmon.

6 Wash and dry the lollo rosso. Arrange on a serving plate with the marinated asparagus and salmon rolls.

7 Serve with toast.

>> Tip:

Asparagus freezes very well, so you can enjoy this delicious and healthy vegetable all year round.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 7 minutes

Warm fennel salad

Serves 4

Ingredients

3–4 fennel bulbs
150 ml white wine
50 ml dry vermouth
100 ml vegetable stock
1 bay leaf
4–6 peppercorns
50 g walnuts
1 medium egg
1 tbsp white balsamic vinegar
2 tbsp groundnut oil
3 tbsp olive oil
1 tsp mustard
A pinch of salt
1 tbsp chopped parsley
1 tbsp chopped fennel herb

1 Clean the fennel bulbs, quarter and chop away most of the stalk roots. Place in a solid cooking container.

2 Prepare a broth of white wine, vermouth and vegetable stock and add to the fennel. Season with the bay leaf and peppercorns and cook (see below for settings).

3 Dry roast the walnuts on the hob and chop coarsely. Hard boil and chop the egg up.

4 Prepare a vinaigrette from all remaining ingredients and pour over the fennel. Sprinkle with walnuts and chopped egg.

5 Serve warm.

>> Tip:

Balsamic vinegar has a low acidity level making it ideal for use in salad dressings and sauces as well as in marinades for meat, fish and vegetables. The most famous balsamic vinegar comes from Modena in Italy.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 12–15 minutes

Cabbage stuffed with prawns and rice

Serves 8

Ingredients

500 g savoy cabbage
100 g short grain rice
150 ml vegetable stock
150 g frozen prawns
2 sticks celery
2 garlic cloves
30 g ginger
2 tbsp sesame seeds
1 tbsp sunflower oil
2 tbsp sesame oil
6 tbsp soya sauce
2 tbsp lime juice
Salt
Pepper
Sweet chilli sauce

1 Remove the individual leaves from the cabbage. Cut out any thicker stalks and veins.

Rinse 16 leaves, divide them between 2 perforated containers, place in the oven and cook (see below for settings).

2 Place the rice and vegetable stock in a covered solid container and cook. Defrost the shrimps (see below for settings).

3 Wash and finely dice the celery. Crush the garlic cloves. Finely chop the ginger. Add these and all the other ingredients to the rice and season with salt and pepper.

4 Place a heaped tablespoon of filling onto each cabbage leaf. Fold the sides over the filling and roll up tightly. Put the cabbage rolls into 2 perforated containers, place in the oven and cook (see below for settings). Serve the rolls with sweet chilli sauce.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 25 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 60°C
Duration: 10 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10–12 minutes

* Suitable lids for Miele steam containers are available from the Miele online shop.



Vegetable terrine

Serves 8

Ingredients

- 500 g tomatoes
- 2 green peppers
- 2 red peppers
- 300 g frozen peas
- 3 garlic cloves
- 100 g pitted black olives
- Salt
- Pepper
- Thyme
- Rosemary
- 200 g garlic crème fraîche
- 6 medium eggs

Butter for greasing

1 Wash the tomatoes, place in a perforated cooking container and cook (see below for settings). Skin and dice the warm tomatoes and place in a bowl.

2 Wash, and trim the peppers. Cut into strips and place in a perforated cooking container. Put the peas in another perforated container. Place both in the oven and cook (see below for settings). When cooked add to the tomatoes.

3 Add the chopped garlic and halved olives to the vegetables and season with salt, pepper, thyme and rosemary.

4 Place the vegetables in a greased, solid cooking container. Mix the crème fraîche with the eggs and pour over the vegetables. Cover the cooking container*, place in the oven and cook (see below for settings).

5 Allow the terrine to cool, then turn it out of the container, carve into thick slices and serve.

6 Tasty with remoulade sauce and crusty white bread

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 30–35 minutes

* Suitable lids for Miele steam containers are available from the Miele online shop.

Chicken breasts with shallots and peppers

Serves 8

Ingredients

- 2 large chicken breasts
- 8 small shallots
- 2 bottled, roasted peppers
- 1/4 cup soya sauce
- 2 tbsp apple vinegar
- 2 tsp sugar

1 Cut chicken breasts apart, remove skin and any sinews and flatten between two pieces of cling film.

2 Peel and halve or quarter the shallots, drain the peppers well and halve.

3 Distribute the shallots and peppers over the chicken breasts and roll up. Secure with cocktail sticks.

4 Prepare a marinade of soya sauce, apple vinegar and sugar, and steep the rolled up chicken breasts in it for 20 minutes.

5 Remove the rolls and wrap in heat resistant foil. Place in a perforated cooking container and cook (see below for settings).

6 Place the rolls in the refrigerator for 2 hours to chill, then remove the foil and cut diagonally. Arrange on a plate and garnish with shallots and strips of red pepper.

>> Tip:

The shallot belongs to the leek family and is milder than normal cooking onions. It has a more delicate spicy aroma, which tastes excellent when used raw.

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 16 minutes

Cream of carrot soup

Serves 4

Ingredients

500 g diced carrots
50 g finely chopped onions
40 g butter
1 crushed garlic clove
750 ml vegetable stock
1 tsp paprika
125 ml sour cream
Salt
Freshly ground pepper
1 tbsp chopped parsley

- 1** Place the carrots, onions, butter, garlic, stock and paprika into a solid container and cook (see below for settings).
- 2** Allow to cool slightly, and then liquidise the soup in a food processor or blender.
- 3** Season well with salt and pepper and stir in the sour cream. Pour the soup back into a solid steam oven container and heat up (see below for settings).
- 4** Garnish with chopped parsley and serve.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes



Potato and herb soup

Serves 4

Ingredients

1 leek (approx. 180 g)
250 g floury potatoes
500 ml vegetable stock
Salt and pepper
100 ml double cream
2 tbsp fresh herbs
(parsley, basil, chives)

1 Wash the leek, and slice into rings. Peel the potatoes and dice roughly. Place in a solid container with the vegetable stock, and cook (see below for settings).

2 Purée the soup, and season with salt and pepper. Stir in the cream and cook (see below for settings).

3 Chop the herbs and sprinkle over the soup before serving.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 16 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes

Chicken soup with Eierstich

Serves 6

Ingredients

Chicken soup:

1 chicken
1 kg mixed vegetables, e.g.
carrots, leeks, celery
120 g Chinese noodles
Salt and pepper
1000 ml water
1 tbsp chopped herbs

Eierstich:

6 medium eggs
375 ml milk
A pinch of salt
Nutmeg

Butter for greasing

Chicken soup

1 Wash and halve the chicken and place in a solid cooking container with 200 ml water.

2 Wash, peel and cut half of the vegetables into large chunks, add to the chicken and cook (see below for settings).

3 Chop up the remaining vegetables finely. Slice the leeks into rings and the carrots and celery into small sticks and place on one side.

4 At the end of the cooking time remove the chicken from the liquid. Pass the stock through a sieve and pour back into the solid cooking container.

5 Remove the meat and cut into bite-sized pieces and add to the solid cooking container with the finely chopped vegetables, the noodles and the remaining water, and cook (see below for settings).

6 Season with salt and pepper and serve sprinkled with herbs and chopped up Eierstich.

Eierstich

1 Lightly beat the eggs with the milk.

2 Season with salt and grated nutmeg. Pour into a solid steam oven container that has been greased with butter, then cook it (see below for settings).

Settings: Chicken soup

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 50 minutes

Settings: Step 5

Function: Steam cooking

Temperature: 100°C

Duration: 10 minutes

Settings: Eierstich

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 4 minutes

Celery soup

Serves 4

Ingredients

- 1 bunch of carrots
- 1 bunch of celery
- 1 small onion
- 300 g floury boiling potatoes
- 1 garlic clove
- 700 ml vegetable stock
- 1 potato
- 200 ml sour cream
- Salt
- Freshly ground pepper
- 1 tbsp chopped parsley
- 1 tbsp chopped marjoram
- Marjoram leaves

- 2 slices of white bread
- 1 tbsp butter

1 Slice the carrot and celery, dice the onions, coarsely dice the potatoes and place in a solid cooking container. Crush and add the garlic. Pour over 200 ml of vegetable stock. Grate the potato, sprinkle over the vegetables and cook (see below for settings).

2 Add the sour cream and the rest of the stock to the soup and season with salt and pepper. Add herbs and warm through (see below for settings).

3 Garnish with whole marjoram leaves and serve with croutons, made with the white bread fried in butter on the hob.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute



Quick meatball soup

Serves 4

Ingredients

250 g mince (pork/beef mix)
1000 ml vegetable stock
40 g fine soup noodles
250 g soup vegetables
Salt and pepper

1 Shape the mince into little meatballs and cook in the vegetable stock (see below for settings).

2 Add the soup noodles and vegetables and cook again (see below for settings).

3 Season with salt and pepper before serving.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 10-12 minutes

Pepper soup

Serves 4

Ingredients

500 g red peppers
1 onion
20 g butter
500 ml chicken stock
Salt
Pepper
200 g herb cream cheese

- 1** Dice the peppers and onion and place in a solid cooking container with the butter. Season with salt and pepper and cook (see below for settings).
- 2** Purée the vegetables in the mixer. Add to the stock and heat (see below for settings).
- 3** Serve in 4 soup bowls. Using 2 teaspoons, scoop little balls of cream cheese and drop carefully into the soup.

>> Tip:

Pepper is a well-loved vegetable which is found in pod form as well as in powder. The pods differ not only in colour (green, yellow, red and orange) but also in taste. Green pepper tastes more bitter, whereas the others are a little sweeter. Summer is the best season for peppers.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 6-8 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes

Pumpkin soup

Serves 8

Ingredients

900 g pumpkin
2 onions
2 garlic cloves
Butter
1500 ml vegetable stock
Grated rind and juice of an orange
150 ml cream
2 tsp thyme
Salt and pepper

1 Peel and dice the pumpkin and cook in a perforated cooking container (see below for settings).

2 Dice the onions, press the garlic and place both in a solid cooking container with a little butter. Cover* and sweat (see below for settings).

3 Place all ingredients in a pan, add the stock and the grated rind and juice of an orange and purée.

4 Stir in the cream. Add the thyme and season with salt and pepper. Warm up and serve (see below for settings).

>> Tip:

Garlic should always be used fresh. The garlic is fresh when the skin of the clove is tight and either white or transparent violet. It should be stored in a cool, dry and well-ventilated place, but not in the refrigerator.

*Suitable lids for Miele steam containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes



French onion soup

Serves 4–6

Ingredients

750 g cooking onions
20 g butter
1000 ml vegetable stock
White wine
Pepper
Paprika powder
2 tbsp chopped parsley

1 Peel and quarter the onions, cut into narrow strips and place in a solid cooking container. Chop flakes of butter onto the onions, cover* and cook (see below for settings).

2 In the meantime bring the vegetable stock to the boil on the hob. Add the onions to the stock and season with white wine, pepper and paprika powder. Finally sprinkle with parsley.

3 The soup can also be topped with a layer of cheese. Pour the soup into ovenproof soup bowls, spread toast with butter and sprinkle with grated cheese. Halve (or quarter) the toast and place carefully on the surface of the soup. Bake immediately under the grill.

>> Tip:

Parsley leaves are generally used either raw or very slightly wilted, to maintain their unmistakeable aroma. Parsley is an international herb and a kitchen stalwart in West Asia, Arabia, the Mediterranean and in the Caucasus. It complements most dishes and is rich in Provitamin A, Vitamins C, B1 and B2 and calcium. Parsley stimulates the kidneys, purifies the blood and aids digestion.

*Suitable lids for Miele steam containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 12–15 minutes



Casseroles and savoury bakes

The pleasure of your company

Casseroles and savoury bakes offer an enormous amount of variety. You can be as creative as you like, combining different ingredients depending on what is in season or what you have stored in your larder. Simple to prepare, they make it easy to cook for lots of people and can be meat or vegetarian based. And any leftovers can simply be refrigerated or frozen, and reheated later!





Soljanka

Serves 4

Ingredients

- 100 g lean bacon
- 500 g red onions
- 2 pickled gherkins
- 2 hot dogs
- 300 g cooked beef
- 1 small tin tomato purée
- 5 tbsp tomato ketchup
- 750 ml hot beef stock
- 1 small jar capers
- 2 bay leaves
- 100 ml sour cream
- 2 tbsp chopped dill
- Salt
- Pepper

1 Dice the bacon and onions and place in a solid cooking container, cover* and steam (see below for settings).

2 Chop the gherkins, sausages and beef, place in the cooking container with the tomato purée, tomato ketchup, stock, capers and bay leaves and cook (see below for settings).

3 Add sour cream and dill to taste and season with salt and pepper.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

*Suitable lids for Miele steam containers are available from the Miele online shop.



Vegetable lasagne

Serves 6–8

Ingredients:

12 sheets lasagne verde
Salt
4 kohlrabi, each 250 g
60 g butter
White pepper
Nutmeg
2–3 tbsp plain flour
500 ml milk
250 ml double cream
2 shallots
500 g Swiss chard or leaf beet
300 g tomatoes
200 g grated Gouda
150 g crème fraîche
1 medium egg yolk

Butter for greasing

1 Peel the kohlrabi and cut off the woody end. Cut into slices 2 mm thick and cut the leaves into strips.

2 Melt 30 g butter in a pan and allow the kohlrabi slices and leaves to sweat in it. Season with salt, pepper and nutmeg and dust with flour.

3 Add the milk and the cream. Simmer for 10 minutes, then pour into a bowl and allow to cool.

4 Peel the shallots and chop finely. Separate the chard stems from the leaves and cut into pieces 2 cm long. Melt the rest of the butter in a pan and allow the shallots and chard stems to sweat in it.

5 Remove the central ribs from the chard, cut the green parts into broad strips, blanch, rinse off with cold water and drain. Mix the stems and leaves with the kohlrabi.

6 Blanch the tomatoes. Skin them, remove the seeds and cut the flesh into strips.

7 Grease a baking dish with butter. Place the lasagne sheets, vegetable mixture, tomato strips and cheese in alternate layers. The last layer should be vegetables topped with cheese. Mix the crème fraîche and egg yolk and spread over the top. Place on the rack and bake (see below for settings).

Settings: Step 7

Function: Combination mode/

Fan plus

Temperature: 165°C

Moisture: 95%

Duration: 45–50 minutes

Shelf level: 1

Hungarian bacon goulash

Serves 4

Ingredients

- 70 g rice
- 200 ml vegetable stock
- 3 tbsp tomato purée
- 75 g bacon
- 1 onion
- 300 g red pepper
- 250 g tomatoes
- 250 g smoked sausage
- 1/4 cucumber
- 1/2 jar bottled red peppers
- Salt and pepper

- Fresh herbs for garnishing

1 Place the rice with the vegetable stock and tomato purée in a solid cooking container and stir.

2 Chop all the other ingredients with the exception of the red peppers and place in the cooking container with the rice.

3 Add the peppers and season with salt and pepper. Place the cooking container in the oven and cook (see below for settings).

4 Stir at intervals during cooking and serve garnished with fresh herbs.

>> Tip:

You can use 250 g mince in place of the smoked sausage. Roll into small balls and add these to the other ingredients.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 20-25 minutes

Vegetable bake

Serves 4

Ingredients

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

Butter for greasing

1 Cut the vegetables into bite sized pieces. Place in a perforated container and blanch (see below for settings).

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 and dot with butter. Place on the rack and bake (see below for settings).

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 3

Function: Combination mode/
Fan plus
Temperature: 170-190°C
Moisture: 95%
Duration: 30-40 minutes

Shelf level: 1



Ratatouille with meatballs

Serves 4

Ingredients

250 g minced pork or beef
1 red pepper
1 yellow pepper
250 g aubergines
250 g courgettes
250 g beef tomatoes
1 onion
2 garlic cloves
Salt and pepper
Tabasco sauce
1 tsp herbes de Provence
100 ml tomato ketchup
2 tbsp tomato purée

1 Form the mince into small meatballs. Finely chop the peppers, aubergines, courgettes, tomatoes, onion and garlic.

2 Arrange the meatballs in a solid container and scatter the vegetables over the top. Season with salt, pepper, Tabasco and herbs. Stir in the ketchup and tomato purée, and cook (see below for settings).

3 Add more seasoning to taste, if liked.

4 Serve as an accompaniment to rice, which may be cooked in the steam oven at the same time (see cooking charts at the back of the book for cooking times).

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 16-18 minutes

Ham lasagne

Serves 4

Ingredients

- 4 medium eggs
- 500 ml milk
- Salt
- Pepper
- 300 g cooked ham (slices)
- 16 sheets lasagne
(not pre-cooked)
- 200 g grated cheese
- 2 tbsp breadcrumbs
- 30 g butter

- 1 Mix together the eggs and milk, season with salt and pepper and halve the ham slices.
- 2 Layer the egg and milk mixture, lasagne sheets and ham in an oven dish, starting and finishing with the egg and milk mixture.
- 3 Mix the cheese and bread-crumbs and sprinkle on top.
- 4 Chop the butter into flakes, scatter over the lasagne and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bakes & gratins » Ham lasagne
» Bake
Duration: 45 minutes

Settings: Step 4
Function: Combination mode/
Fan plus
Temperature: 170-200°C
Moisture: 95%
Duration: 45 minutes

Shelf level: 2

Beef lasagne

Serves 4

Ingredients

Filling:

50 g smoked streaky bacon, finely diced
3 onions (150 g)
375 g mince
1 pinch salt
Black pepper
1 tsp thyme
1 tsp oregano
1 tsp basil
500 g tinned tomatoes (480 g drained weight)
30 g tomato purée
125 ml stock

Sauce:

20 g butter
40 g plain flour
250 ml double cream
450 ml milk
1 pinch salt
1 pinch nutmeg
2 tbsp chopped parsley

200 g grated cheese
10 sheets of lasagne (not pre-cooked)

Butter for greasing

1 Fry the diced bacon, add two thirds of the onions and sweat. Add the minced beef and brown, stirring regularly. Season with salt, pepper and herbs. Halve the tomatoes, add along with the tomato purée and stock and braise for approx. 5 minutes.

2 For the sauce, sweat the rest of the onions until they are golden brown. Sprinkle in the flour, whilst stirring. Add the cream and milk, season, allow to cook for approx. 5 minutes and finally add the parsley.

3 Pour one third of the tomato and minced beef sauce into a greased casserole dish and place half the lasagne sheets on top. Add the second third of tomato and minced beef sauce on top of the lasagne, pour half of the cream sauce over it and add the other half of the lasagne sheets.

4 Add another layer of tomato and minced beef sauce on top of the lasagne, the rest of the cream sauce on top and sprinkle with cheese. Place on the rack and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bakes & gratins » Beef lasagne
» Bake
Duration: 45 minutes

Settings: Step 4
Function: Combination mode/
Fan plus
Temperature: 165-180°C
Moisture: 95%
Duration: 45 minutes

Shelf level: 1



Romanesco fish bake

Serves 4

Ingredients

1 Romanesco (approx. 750 g)
150 g millet seed
150 ml water
1 tsp herb salt
600 g cod fillet
2 tbsp lemon juice
3 tbsp soy sauce
½ bunch chopped parsley
1 red & 1 yellow pepper
(approx. 225 g each)
1 small onion
2 medium eggs
120 g sour cream
Salt
Pepper
250 g Mozzarella

Butter for greasing

1 Clean and wash the Romanesco and cut into medium-sized florets. Place in a solid cooking container with the millet, water and herb salt and cook (see below for settings).

2 Allow the millet and vegetables to soak for 5 minutes more in the oven whilst switched off.

3 In the meantime wash the fish, pat dry and chop into large chunks. Mix the lemon juice with the soy sauce and parsley and allow the fish to marinate in it for about 10 minutes. Wash and dice the peppers, peel and chop the onions.

4 Separate the eggs, mix the egg yolks, sour cream, salt and pepper and mix together with the vegetables and millet, pepper, onions and marinated fish in a large greased oven dish. Beat the egg whites until stiff and fold in gently.

5 Drain the Mozzarella, grate coarsely, sprinkle over the dish and bake (see below for settings).

Settings: Step 1
Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 5
Function: Fan plus
Temperature: 190-200°C
Duration: 30 minutes

Shelf level: 1

>> Tip:

Romanesco is a green variant of cauliflower and is high in vitamin C, vitamin K, dietary fibre and carotenoids.



Rosefish casserole

Serves 4

Ingredients

500 g rosefish fillets

Lemon juice

200 g carrots

200 g peas

100 g crème fraîche

100 ml double cream

2 tbsp white wine

1 tbsp cornflour

Salt, pepper, sugar

1 tbsp dill

1 Sprinkle the fish fillets with lemon juice and season with salt. Place in a solid cooking container.

2 Dice the carrots, add to the fish with the peas and cook (see below for settings).

3 In the meantime stir all the other ingredients into a sauce and pour over the fish. Cook again (see below for settings).

4 Season with salt and pepper. Serve with rice or boiled potatoes.

>> Tip:

Rosefish has a reddish skin (hence the name) and firm, white flesh. Cod can be used as an alternative.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 8 minutes

Settings: Step 3

Function: Steam cooking

Temperature: 100°C

Duration: 4 minutes

Gammon and cabbage casserole

Serves 4

Ingredients

350 g savoy cabbage
250 g potatoes
250 g gammon
250 g pepperoni sausage
200 g crème fraîche
100 ml stock
Fresh herbs
Salt
Freshly ground pepper

1 Clean the cabbage and cut into strips. Peel and quarter the potatoes, dice the gammon and slice the pepperoni sausage.

2 Stir all the ingredients into the crème fraîche and stock and cook in a solid cooking container (see below for settings).

3 Season with salt and pepper and sprinkle with fresh herbs.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 18-20 minutes

Potato gratin

Serves 4

Ingredients

1 kg floury potatoes
1 clove of garlic
200 g grated Cheddar
100 ml double cream
Salt, pepper and grated nutmeg

Butter for greasing

1 Peel the potatoes, wash and slice finely.

2 Peel the garlic clove, cut in half and rub it around the inside of the baking dish. Grease the dish with butter.

3 Arrange the potatoes in the bottom of the dish, and sprinkle half of the cheese on top. Season with salt, pepper and grated nutmeg.

4 Pour over the cream, scatter with the rest of the cheese and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bakes & gratins » Potato gratin
» Bake
Duration: 50-70 minutes

Settings: Step 4
Function: Combination mode/
Conventional heat
Temperature: 175°C
Duration: 50-70 minutes

Shelf level: 2



Lamb casserole

Serves 4

Ingredients

500 g lamb
2 tbsp sunflower oil
1 onion, chopped
500 ml vegetable stock
A sprig of rosemary
200 g runner beans
3 carrots
400 g potatoes
2 spring onions
Salt
Freshly ground pepper

1 Dice the lamb, and brown with the onion in the sunflower oil on the hob. Pour over 200 ml of the stock.

2 Transfer to a solid container. Chop the beans, carrots and potatoes, and add to the meat. Wash the rosemary and scatter over the meat and vegetables and cook (see below for settings).

3 Add the remaining stock, season with salt and pepper and heat up (see below for settings)

4 Finely slice the spring onions and scatter over just before serving.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 15 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes

>> Tip:

Beef, pork, meatballs or sausages can be used instead of lamb.

Fennel and carrot gratin

Serves 4

Ingredients

Gratin:

- 750 g fennel
- 3 large carrots
- Salt
- Freshly ground pepper
- 12 green & 12 black olives (pitted)

Parmesan breadcrumb mix:

- 4 slices toasting bread
- ½ of an unwaxed orange
- 1 sprig of thyme
- 3 garlic cloves
- 80 g Parmesan
- 1 tbsp melted butter

1 Gratin:

Clean the fennel and cut into slices 1 cm thick. Peel the carrots and slice with a serrated knife. Cook the vegetables in a perforated container (see below for settings).

2 Parmesan breadcrumb mix:

Cut the crusts off the bread and dice.

3 Rub the orange peel over

the diced bread, pull the leaves off the thyme sprig and add them to the mix. Crush and add the garlic, then mix in the Parmesan.

4 Add the olives to the cooked

vegetables and season with salt and pepper. Sprinkle the breadcrumb mixture over the vegetables, drizzle with melted butter and bake (see below for settings).

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 15-18 minutes

Settings: Step 4

Function: Full grill
Level 3
Duration: 10 minutes

Shelf level: 2

Celery gratin

Serves 4

Ingredients

400 g celery
1 tsp salt
1 tbsp butter
50 g Gorgonzola
2 tbsp pine nuts

Sauce:

100 ml vegetable stock
40 g butter
½ bunch flat-leaf parsley
1 sprig thyme
Salt
Freshly ground pepper

Butter for greasing

1 Clean and trim the celery, cut into pieces 10 cm long and add to a perforated container. Sprinkle with salt and cook (see below for settings).

2 Allow the celery to cool briefly and place in an oven dish greased with butter.

3 **Sauce:** Bring the vegetable stock to the boil and place on one side to cool a little. Add butter and mix with the hand mixer.

4 Pull the leaves off the parsley and thyme sprigs, chop the parsley and add the herbs to the mixture. Season with salt and pepper and pour over the celery.

5 Finely chop the gorgonzola, sprinkle over the dish and bake (see below for settings).

6 Dry roast the pine nuts and sprinkle on top before serving.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 8-10 minutes

Settings: Step 5

Function: Full grill
Level 3
Duration: 10-12 minutes

Shelf level: 2



Vegetarian dishes

Vegetables too can take the lead role

Not eating meat in no way means you have to forgo the pleasures of variety and great tasting food. Where meat used to take centre stage, ingredients such as pulses and greens can play a major part in the culinary stage. Whether it's wheat or rye, oats or barley, or even spelt grain, pulses offer a wealth of benefits in terms of ballast and roughage, vitamins and minerals to keep your diet healthy and on track.





Vegetable rolls

Serves 4

Ingredients

100 g spelt, cracked
100 ml water
1 red pepper
1 green pepper
1 onion
1 Chinese cabbage
100 g grated cheese
2 tbsp chopped parsley
150 g crème fraîche
1 medium egg
Salt and pepper

- 1** Place the spelt grain and water in a solid cooking container and cook (see below for settings).
- 2** Dice the peppers and onions, place in a perforated cooking container and cook with the spelt grain (see below for settings).
- 3** Blanch the large leaves of the Chinese cabbage in a perforated cooking container (see below for settings).
- 4** Mix all the other ingredients and season with salt and pepper. Spread on the Chinese cabbage leaves, roll up and cook again (see below for settings).

- 5** Serve with lamb's lettuce.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

>> Tip:

When cooking with steam, you can use cooking containers on all levels at the same time, saving time and energy.



Vegetarian stuffed peppers

Serves 4

Ingredients

100 g unripe spelt, cracked
100 ml vegetable stock
4 peppers
100 g grated carrot
100 g sweetcorn
2 onions, diced
2 tbsp butter
100 g crème fraîche
4 tbsp chopped parsley
2 tbsp grated cheese
Salt, pepper, paprika

Sauce:

125 ml vegetable stock
2 tbsp tomato purée
100 g crème fraîche
Salt
Pepper
Paprika
Sugar

1 Place the grain and stock in a solid cooking container and cook (see below for settings).

2 Wash the peppers, cut the lids off at the stalk end and dice the flesh from the lids. Place the peppers in a solid cooking container with the carrots, sweetcorn, onions and butter. Cover with heat-resistant foil or a lid* and steam (see below for settings).

3 Stir together the crème fraîche, parsley, cooked spelt, diced peppers and cheese and season with salt, pepper and paprika. Stir into the vegetables and fill the peppers with the mixture. Place in a perforated container with a solid container underneath to catch the liquid for the sauce and cook (see below for settings).

4 For the sauce, mix together the vegetable stock and tomato purée, fold in the crème fraîche and season with salt, pepper, paprika and sugar.

5 Serve with rice and garnish with freshly chopped herbs.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 25-30 minutes

*Suitable lids for Miele steam containers are available from the Miele online shop.

Wholemeal pasta in a Neapolitan sauce

Serves 4

Ingredients

500 g wholemeal pasta

½ tsp salt

Water

Sauce:

50 g onions

250 g skinned tomatoes

1–2 garlic cloves

2 tbsp millet

250 ml tomato juice

½ tsp salt

1 pinch pepper

1 pinch coriander

A dash of Tabasco

50 ml double cream

1 Place the pasta with the salt in a solid cooking container and fill with water up to 3 cm below the rim and cook (see below for settings).

2 Dice the onions and tomatoes. Chop the garlic cloves and grind the millet finely. Mix the ingredients together and pour in the tomato juice. Season with the remaining ingredients. Place all the ingredients in a solid container and cook together with the pasta (see below for settings).

3 Serve with a mixed salad.

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 7-10 minutes

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 10 minutes

Rye, vegetable and goat's cheese bake

Serves 4

Ingredients

- 200 g rye
- 200 ml water
- 1 onion
- 200 g dried tomato
- 200 ml sour cream
- 1 packet frozen herbes de Provence
- 3 tbsp tomato purée
- Salt
- Pepper
- 150 g goat's cheese

1 Place the rye and water in a solid cooking container and cook (see below for settings).

2 Finely slice the onion and cut the tomatoes into narrow strips. Mix the sour cream with the vegetables and stir in the herbs and tomato purée. Season with salt and pepper.

3 Dice the goat's cheese and fold in carefully. Spread the mixture over the rye, and cook (see below for settings).

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 30-35 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes



Potatoes with a choice of dips

Serves 4

Ingredients

750 g potatoes (in their skins)

Dip 1:

200 g vegetable spread
150 g low fat quark
50 g yoghurt (1.5%)
1 red pepper
1 yellow pepper
1 shallot
1 tbsp green peppercorns
1/2 bunch chives
2 tbsp mustard
Salt and pepper

Dip 2:

250 g low fat quark
100 g crème fraîche
1 finely diced onion
1 crushed garlic clove
2 tbsp chopped herbs
Salt and pepper

Dip 3:

200 g cream cheese
100 g crème fraîche
150 g smoked salmon
Salt and pepper
Chopped dill

1 Wash and scrub the potatoes, place in a perforated cooking container and cook (see below for settings).

2 Dip 1:
Chop the peppers, shallot and chives. Crush or grind the peppercorns. Mix all ingredients together and season with salt and pepper.

3 Dip 2:
Stir all the ingredients together and season with salt and pepper.

4 Dip 3:
Mix together the cream cheese and crème fraîche. Cut the smoked salmon into strips and stir in. Season with salt and pepper and sprinkle with dill.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 28-30 minutes



Oriental vegetable casserole

Serves 4

Ingredients

1 aubergine
1 large courgette
2 medium cooking onions
200 g mushrooms
1 garlic clove
1 tbsp olive oil
1 tsp mixed herbs
A pinch of cinnamon
1 tsp curry powder
A pinch of thyme
1 tsp oregano
1 small tin chopped tomatoes
3 tbsp red wine
270 g Bulgur wheat
500 ml water
A pinch of salt

1 Halve the aubergine lengthways. Chop the aubergine halves, courgette and onions into slices approx. 1 cm thick.

2 Halve the mushrooms. Chop the garlic finely. Mix the olive oil, mixed herbs, cinnamon, curry powder, thyme and oregano, place in a solid cooking container and spread the chopped tomatoes over. Layer the chopped vegetables on top and pour in the red wine.

3 Place the bulgur wheat in another solid cooking container with water, season with salt and cook (see below for settings).

>> Tip:

Bulgur is pre-cooked, split wheat with a high protein and Vitamin B content. It can be used in place of rice.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 15 minutes



Savoury treats

The tastiest treats in the world

Pizzas, tarts, patés etc. are a favourite choice with many people for any occasion, be it a family celebration, a buffet party or a snack to savour at a sporting event or in front of the television. Some of the dishes have rich ingredients complemented by a light pastry; others are based on classical recipes. These savoury bites are designed to whet the appetite, and with a little ingenuity are open to endless variation.



Chicken salad

Serves 4–6

Ingredients

1 chicken
2 tbsp oil
2 tsp salt
3 tsp paprika
2 tsp pepper
1 small pineapple
2 sticks of celery
200 ml double cream
Lemon juice
Salt and pepper
Curry powder
Sugar
1 small tin of mandarin oranges
1 small tin of sweetcorn
50 g roasted cashew nuts

1 Prepare the chicken and remove the giblets if necessary.

2 Mix the oil with the salt, paprika and pepper, and brush over the chicken. Place breast side uppermost on the rack, and place the rack on top of the universal tray to roast (see below for settings).

3 Once cooked, remove the meat from the bones, and cut into bite-size pieces.

4 Peel the pineapple, and trim the celery. Chop both into small pieces.

5 Mix the cream with the lemon juice, salt, pepper, curry powder and sugar. Drain the mandarins and the sweetcorn, and stir into the cream mixture. Pour over the chicken, pineapple and celery, and mix well.

6 Chill, then just before serving season to taste and scatter with the cashew nuts.

Automatic programme: Step 2
Automatic programmes » Meat
» Poultry » Chicken » Whole
» Roast

Settings: Step 2

Step 1
Function: Combination mode/
Fan plus
Temperature: 200°C
Moisture: 95%

Duration: 50 minutes

Step 2
Function: Combination mode/
Fan plus
Temperature: 225°C
Moisture: 0%
Duration: 8-10 minutes

Step 3
Function: Combination mode/
Grill
Grill level: 3
Moisture: 0%
Duration: 0-12 minutes

Shelf level:
Rack: 2
Universal tray: 1



Mushroom turnovers

Makes 12

Ingredients

- 450 g frozen puff pastry
- 2 onions
- 20 g butter
- 500 g fresh mushrooms, sliced
- Salt and pepper
- A bunch of parsley, chopped
- 1 medium egg white

Baking parchment

1 Defrost the pastry. In the meantime, dice the onions and gently fry them in the butter. Add the sliced mushrooms, and continue to fry them together.

2 Season with salt and pepper, then stir in the parsley and set to one side to cool.

3 Roll out the pastry and cut into circles. Spoon a little filling into the middle of each, then brush the edge with egg white, and fold the pastry in half to form a semi-circle, pinching the sides together.

4 Place the turnovers on the universal tray lined with baking parchment and bake (see below for settings).

Settings: Step 4

- Function: Combination mode/
Fan plus
- Step 1
Temperature: 100°C
Moisture: 95%
Duration: 9 minutes
- Step 2
Temperature: 190-210°C
Moisture: 90%
Duration: 10 minutes
- Step 3
Temperature: 190-210°C
Moisture: 75%
Duration: 6 minutes
- Step 4
Temperature: 190-210°C
Moisture: 0%
Duration: 7 minutes

Shelf level: 2

Ham and bacon quiche

Serves 4

Ingredients

Pastry:

125 g plain flour
40 ml water
50 g butter

Filling:

25 g streaky bacon, diced finely
75 g ham, diced small
100 g cooked ham, diced finely
1 small garlic clove
25 g butter
100 g grated Gouda
100 g grated Emmental
125 ml double cream
2 medium eggs
Nutmeg
25 g frozen parsley
1 pinch salt

1 Knead the pastry ingredients until they form an elastic dough. Place in the refrigerator to relax.

2 Heat the butter in a frying pan and sweat the bacon, ham and cooked ham. Add the finely chopped garlic.

3 Mix the cream, eggs, nutmeg, salt and parsley together.

4 Roll the pastry out thinly and line the quiche or pizza dish. Draw the edges up high.

5 Distribute the ham evenly over the pastry, sprinkle with cheese and pour the cream over. Place on the rack and bake (see below for settings).

6 Do not allow the quiche to stand with the cream mixture on it, as the pastry will become soggy.

Automatic programme: Step 5
Automatic programmes » Pizza, Quiche & Co. » Quiche » Bake
Duration: 35 minutes

Settings: Step 5
Function: Intensive bake
Temperature: 190-220°C
Duration: 35 minutes

Shelf level: 2

Sausage puffs

Serves 4

Ingredients

- 450 g frozen puff pastry
- 250 g sausage meat or minced pork
- 1 bunch of chives
- 1 bunch of flat leaf parsley
- 1 medium egg white
- Baking parchment

- 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 universal tray lined with baking parchment and bake (see below for settings).

Settings: Step 4

- Function: Combination mode/
Fan plus
- Step 1
Temperature: 100°C
Moisture: 100%
Duration: 7 minutes
- Step 2
Temperature: 190-210°C
Moisture: 90%
Duration: 10 minutes
- Step 3
Temperature: 190-210°C
Moisture: 75%
Duration: 5 minutes
- Step 4
Temperature: 190-210°C
Moisture: 0%
Duration: 14 minutes

Shelf level: 1



Pumpkin tart

Serves 4

Ingredients

175 g plain flour
1 tsp salt
50–60 ml water
70 g butter
500 g Hokkaido pumpkin
1 red chilli pepper
2 tbsp olive oil
25 g butter
Salt and pepper
2 tsp sugar
1 tbsp chopped parsley

Flour for rolling out

1 Mix together the flour, salt, water and butter, and knead to a smooth dough. Roll out thinly onto a floured surface, and use it to line a pie dish.

2 Remove the seeds from the pumpkin, and slice thinly. Remove the seeds from the chilli and chop finely.

3 Heat the oil in a pan, and gently fry the pumpkin and chilli pepper. Add the butter, and season with salt, pepper and sugar. Arrange on the pastry base, place on the rack and bake (see below for settings).

4 Garnish with chopped parsley before serving.

Settings: Step 3

Function: Combination mode/
Fan plus
Temperature: 190–210°C
Moisture: 85%
Duration: 35 minutes

Shelf level: 1

Tomato mozzarella puffs

Serves 4

Ingredients

300 g frozen puff pastry

250 g mozzarella

2 beef tomatoes

1 bunch of basil

Salt

Pepper

Baking parchment

1 Slice the tomatoes and mozzarella.

2 Defrost the pastry and roll out. Cut into 8 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 the universal tray lined with baking paper and bake until golden (see below for settings).

5 Garnish with basil leaves before serving.

>> Tip:

Serve with diced goats' cheese and olives sprinkled with chopped thyme.

Settings: Step 4

Function: Combination mode/
Fan plus
Step 1

Temperature: 100°C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 200°C

Moisture: 0%

Duration: 20-25 minutes

Shelf level: 2

Pizza

1 tray

Ingredients for the base

Yeast dough:

400 g strong white flour
40 g fresh yeast
220 ml lukewarm water
1 tsp sugar
1 tsp salt
2 tbsp oil
Thyme and oregano

Quark dough:

120 g low fat quark
4 tbsp milk
4 tbsp oil
1 tsp salt
2 medium egg yolks
3 tsp baking powder
250 g plain flour

Yeast dough:

1 Dissolve the yeast with 1 tsp sugar in the lukewarm water. Place the flour, salt, oil and herbs in a bowl, and add the dissolved yeast. Knead to a smooth dough, then prove in the oven using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture for 20 minutes.

Roll the dough onto the universal tray, and leave for a further 15 minutes to prove. Then top with one of the following toppings.

Quark dough:

2 Mix the quark with the milk, oil, salt and egg yolks. Sieve the flour and baking powder and stir half into the quark mixture. Add the remainder and knead to a smooth dough.

Roll the dough onto the universal tray, then top with one of the following toppings.

>> Tip:

Pizza is a flat bread topped with savoury delights. Typically made with a yeast dough, it is popular all over the world.

Settings:
see variations



Variation 1: Pizza Margherita

1 tray

Ingredients

1 large onion, chopped
1 clove of garlic, chopped
1 tbsp olive oil
600 g tomatoes, skinned and
chopped
2 tbsp tomato purée
1 tsp sugar
Oregano
1 bay leaf
Salt
Freshly ground pepper
150 g mozzarella cheese
200 g grated cheese

1 Gently fry the onion and
garlic in the oil on the hob
until translucent. Stir in the
tomatoes, tomato purée, sugar,
oregano and bay leaf; season
with salt and pepper.

2 Slowly bring the sauce to the
boil, and simmer for a few
minutes whilst continuing to stir.
Remove the bay leaf, season to
taste, then leave to cool before
spreading over the pizza base.

3 Scatter the cheese over the
top, and bake (see below for
settings).

Automatic programme: Step 3

Yeast dough:

Automatic programmes » Pizza,
Quiche & Co. » Pizza » Yeast
dough » Bake

Duration: 35 minutes

Quark dough:

Automatic programmes » Pizza,
Quiche & Co. » Pizza » Quark
dough » Bake

Duration: 30 minutes

Settings: Step 3

Yeast dough:

Function: Intensive bake

Temperature: 175-205°C

Duration: 35 minutes

Shelf level: 1

Quark dough:

Function: Intensive bake

Temperature: 155-185°C

Duration: 35 minutes

Shelf level: 2



Variation 2: Tuna pizza

1 tray

Ingredients

500 g passata
2 onions
2 tins tuna fish (in brine)
200 g grated Cheddar
Salt
Freshly ground pepper
Oregano

1 Season the passata with salt and pepper and spread over the pizza base. Slice the onions into fine rings, and arrange on the pizza. Drain the tuna, and scatter over the passata. Sprinkle with cheese and oregano, then bake (see below for settings).

Automatic programme: Step 1

Yeast dough:
Automatic programmes » Pizza, Quiche & Co. » Pizza » Yeast dough » Bake
Duration: 35 minutes
Quark dough:
Automatic programmes » Pizza, Quiche & Co. » Pizza » Quark dough » Bake
Duration: 30 minutes

Settings: Step 1

Yeast dough:
Function: Intensive bake
Temperature: 175-205°C
Duration: 35 minutes
Shelf level: 1
Quark dough:
Function: Intensive bake
Temperature: 155-185°C
Duration: 30 minutes

Shelf level: 2

Variation 3: Mexican pizza

1 tray

Ingredients

500 g passata
Chilli powder
Salt
Freshly ground pepper
1 clove of garlic, crushed
2 onions, finely diced
1 green pepper, finely diced
400 g minced beef
1 tin kidney beans
(drained weight 265 g)
1 tin sweetcorn
(drained weight 245 g)
200 g grated Cheddar
Oil for frying

1 Gently fry the onion and garlic in the oil on the hob until they are translucent. Add the minced beef and fry briefly.

2 Drain the kidney beans and sweetcorn thoroughly.

3 Stir the passata into the minced beef, and season with chilli powder, salt and pepper to taste. Spread the mixture over the pizza base. Scatter the sweetcorn, kidney beans and peppers over the top, sprinkle with the cheese, and bake (see below for settings).

Automatic programme: Step 3

Yeast dough:

Automatic programmes » Pizza, Quiche & Co. » Pizza » Yeast dough » Bake

Duration: 35 minutes

Quark dough:

Automatic programmes » Pizza, Quiche & Co. » Pizza » Quark dough » Bake

Duration: 30 minutes

Settings: Step 3

Yeast dough:

Function: Intensive bake

Temperature: 175-205°C

Duration: 35 minutes

Shelf level: 1

Quark dough:

Function: Intensive bake

Temperature: 155-185°C

Duration: 30 minutes

Shelf level: 2

Variation 4: Vegetarian pizza

1 tray

Ingredients

2 red onions
1 red pepper
1 aubergine
400 g tomatoes, peeled and
chopped
Salt
Freshly ground pepper
Paprika
150 g Feta or goats' cheese
200 g grated Cheddar

- 1** Dice the onions, cut the pepper into thin slices and slice the aubergines.
- 2** Season the tomatoes with salt, pepper and paprika to taste, and spread over the pizza base. Scatter the vegetables over the top.
- 3** Dice the Feta or goats' cheese and scatter over the pizza. Sprinkle with grated Cheddar, and bake (see below for settings).

Automatic programme: Step 3

Yeast dough:
Automatic programmes » Pizza,
Quiche & Co. » Pizza » Yeast
dough » Bake
Duration: 35 minutes
Quark dough:
Automatic programmes » Pizza,
Quiche & Co. » Pizza » Quark
dough» Bake
Duration: 30 minutes

Settings: Step 3

Yeast dough:
Function: Intensive bake
Temperature: 175-205°C
Duration: 35 minutes
Shelf level: 1
Quark dough:
Function: Intensive bake
Temperature: 155-185°C
Duration: 30 minutes

Shelf level: 2



Sausage rolls

Makes 12

Ingredients

Dough:

- 500 g low fat quark
- 8 tbsp milk
- 2 medium egg yolks
- 1 medium egg white
- 8 tbsp oil
- 2 level tsp salt
- 500 g plain flour
- 4 level tsp baking powder
- 12 chipolatas (approx. 16 cm in length)
- 1 medium egg white for brushing

1 To make the pastry, mix together the quark, milk, egg yolks, egg white, oil and salt.

2 Sift together the flour and baking powder, and mix half into the quark, then knead in the rest to make a smooth dough.

3 Roll the dough out to a thickness of 3 mm, and cut 12 rectangles 16 x 10 cm. Brush the edges with egg white.

4 Place a sausage along the length of each, and roll up so that the pastry totally covers the sausage. Place on the universal tray and bake (see below for settings).

Settings: Step 4

Function: Fan plus

Temperature: 175-205°C

Duration: 20 minutes

Shelf level: 2

Ham croissants

Makes 8

Ingredients

450 g frozen puff pastry
30 g butter
250 g cooked ham, diced
1 onion, grated
3–4 tbsp double cream
Some fresh parsley
1 medium egg white

Baking parchment

1 Defrost the pastry. Mix together the butter, the diced ham, grated onion, cream and parsley.

2 Roll out the pastry to a rectangle 30 x 40 cm, and cut into four quarters, then cut each oblong diagonally to make 8 triangles.

3 Spoon 1 tbsp of the ham mixture along the long edge of each triangle, and roll up towards the point.

4 Place the pastries on the universal tray lined with baking parchment, and bake (see below for settings).

Settings: Step 4

Function: Combination mode/

Fan plus

Step 1

Temperature: 100°C

Moisture: 95%

Duration: 9 minutes

Step 2

Temperature: 190-210°C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 190-210°C

Moisture: 75%

Duration: 6 minutes

Step 4

Temperature: 190-210°C

Moisture: 0%

Duration: 7 minutes

Shelf level: 2

Cheese puffs

Makes 8

Ingredients

450 g frozen puff pastry

250 g strong Cheddar

Baking parchment

1 Defrost the pastry, roll out to an oblong and cut into 8 squares.

2 Cut the cheese into 1 cm thick strips, and arrange on the pastry. Place the slices on the universal tray lined with baking parchment, and bake (see below for settings).

Settings: Step 2

Function: Combination mode/

Fan plus

Step 1

Temperature: 100°C

Moisture: 95%

Duration: 9 minutes

Step 2

Temperature: 190-210°C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 190-210°C

Moisture: 75%

Duration: 6 minutes

Step 4

Temperature: 190-210°C

Moisture: 0%

Duration: 7 minutes

Shelf level: 2



Smoked salmon quiche

Serves 4

Ingredients

Base:

125 g plain flour
40 ml water
50 g butter
1/2 tsp salt

Filling:

300 g leeks
1 tbsp butter
200 g smoked salmon
150 g sour cream
1 tbsp cornflour
2 medium eggs
Salt
Pepper
A bunch of fresh dill, chopped

1 Knead the flour, water, butter and salt into an elastic pastry, roll out and use to line the base and sides of a quiche dish or the Miele round baking tray.

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.

4 Place the quiche in the oven on the rack and bake (see below for settings).

Settings: Step 4

Mode: Intensive bake
Temperature: 200°C
Duration: 30-35 minutes

Shelf level: 1

Sausage pie

Serves 6–8

Ingredients

Pastry:

250 g plain flour
125 g butter
1 medium egg
Salt

Filling:

2 bread rolls from the day before
200 ml lukewarm milk
500 g medium thick Cumberland sausages
1 tbsp oil
1 onion
 $\frac{1}{2}$ bunch tarragon
1 heaped tsp mustard
2 medium eggs
Nutmeg
Salt
Pepper
Butter for greasing
Flour for dusting
2 tbsp breadcrumbs

1 Quickly knead the flour, butter, egg and salt to a shortcrust dough and leave to rest in a cool place for an hour.

2 Dice the rolls and soak in the milk.

3 Roll the sausages into one large spiral and fasten with a wooden skewer. Fry in hot oil on both sides, remove and place to one side.

4 Peel and finely dice the onions, add to the fat and lightly brown. Leave to cool a little.

5 Finely chop the tarragon, combine with the soaked diced bread, onions, eggs and mustard and season with salt, pepper and nutmeg.

6 Grease a 20 cm diameter springform tin, roll out 2/3 of the pastry on a dusting of flour to a thickness of approx. 3 mm and line the base of the tin with it, raising the edges to form a rim.

7 Sprinkle the dough base with breadcrumbs, place the coiled sausages on top and spread the filling over them.

8 Roll out the remaining pastry and make a small hole in the middle and place it over the pie as a lid. Bake until golden (see below for settings).

Settings: Step 8

Function: Combination mode/
Conventional heat

Step 1

Temperature: 100°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 170-190°C

Moisture: 30%

Duration: 35 minutes

Shelf level: 1

Tart flambé

Makes 1 tray of 4 – 6 tarts

Ingredients

Pastry:

5 g fresh yeast
125 ml lukewarm water
175 g plain flour
 $\frac{1}{2}$ tsp salt
1 pinch sugar
1 tbsp olive oil

Topping:

100 g onions
2 spring onions
75 g smoked bacon
100 g crème fraîche
1 medium egg yolk
Nutmeg
Salt
Pepper

Flour for dusting

>> Tip:

Tart flambé is a traditional dish from Alsace which was always produced on baking day. The extremely thin pastry was used to test whether the wood-burning oven had reached the correct temperature. If the pastry turned characteristically crispy and dark brown within minutes, it was "flambé" and the bread could then be baked.

1 Dissolve the yeast in 125 ml lukewarm water. Add to the flour, salt, sugar and oil and knead to a smooth dough. Leave uncovered in the oven to prove for 60 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture.

2 Meanwhile peel and chop the onions and clean the spring onions, dice the bacon, cut the spring onions into rings and sweat in a hot frying pan until the onions are transparent.

3 Mix together the crème fraîche, egg yolk, nutmeg, salt and pepper.

4 Roll out the pastry very thinly to the size of the universal tray on a dusting of flour and place it on the tray, spread the crème fraîche mixture over it. Sprinkle with the onions and bacon and bake (see below for settings).

Automatic programme: Step 4
Automatic programmes » Pizza, Quiche & Co. » Tart flambé »
Bake
Duration: 22-35 minutes

Settings: Step 4
Function: Intensive bake
Temperature: 190°C
Duration: 22-35 minutes

Shelf level: 1



Onion tart

Serves 8

Ingredients

Pastry:

400 g wholemeal flour
40 g fresh yeast
1 tbsp sugar
1 – 2 tsp salt
5 tbsp olive oil
250 ml lukewarm milk

Topping:

1 kg onions
250 g streaky bacon
1 clove garlic
Salt
Pepper
4 medium eggs
150 ml crème fraîche

Flour for dusting

1 Dissolve the yeast in the lukewarm milk.

2 Knead together the flour, sugar, salt, oil and milk and yeast solution to form a yeast dough and leave uncovered in the oven to prove for 45 minutes using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C , 100% moisture.

3 Meanwhile peel the onions for the topping and slice into rings. Dice the bacon, fry in a frying pan and sweat the onions until transparent. Peel, crush and add the garlic and season with salt and pepper.

4 Mix the eggs and crème fraîche with some salt and pepper.

5 Knead the dough thoroughly one more time, roll out to the size of the tray on a dusting of flour and place it on the tray, raising the edges of the dough to form a rim. Spread the onion mixture over it, pour over the egg and milk and bake until golden (see below for settings).

Automatic programme: Step 5
Automatic programmes » Pizza,
Quiche & Co. » Onion tart »
Bake
Duration: 35 minutes

Settings: Step 5
Function: Intensive bake
Temperature: 190°C
Duration: 25-35 minutes

Shelf level: 2

Cheese biscuits

Makes approx. 15 – 20

Ingredients

125 g butter
1 medium egg
1/4 tsp salt
200 g plain flour
10 g poppy seeds
125 g grated cheese

Flour for dusting

1 Dice the butter and knead to a shortcrust dough with the egg, salt, flour, poppy seeds and cheese and leave to stand for ½ hour in a cool place.

2 Roll out the cooled dough on a dusting of flour to a thickness of approx. ½ cm. Cut out biscuits, place on the universal tray and bake (see below for settings).

Automatic programme Step 2
Automatic programmes »
Cakes/biscuits» Cheese biscuits »
Bake
Duration: 27-36 minutes

Settings: Step 2
Function: Combination mode/
Fan plus
Step 1
Temperature: 185°C
Moisture: 50%
Duration: 10 minutes
Step 2
Temperature: 185°C
Moisture: 0%
Duration: 17-26 minutes

Shelf level: 2

Oriental spring rolls

Makes 6

Ingredients

Pastry:

30 g butter
250 g plain flour
1 pinch salt
1 medium egg
6 – 8 tbsp water

Baking parchment
Flour for dusting

Filling:

15 g root ginger
400 g minced beef
2 tbsp soya oil
1 – 2 tsp Chinese five-spice powder
4 – 5 tbsp soy sauce
Cayenne pepper
2 small carrots (approx. 100 g)
2 spring onions
150 g Chinese cabbage
75 g Mung bean sprouts
1 – 2 tbsp lime juice
Salt
40 g butter

1 Melt the butter on a low heat and leave to cool. Knead together 25 g butter with flour, salt, egg and water to form a smooth dough. Shape this into a flattened ball, brush with the remaining butter, wrap in baking parchment and allow to rest at room temperature for 30 minutes.

2 Meanwhile peel and finely chop the ginger. Fry the mince without adding any more fat, season with the ginger, five-spice powder, 3 tbsp soy sauce and cayenne pepper and remove from the pan.

3 Peel the carrots and clean the spring onions and Chinese cabbage. Chop the spring onions into rings and finely slice the carrots and cabbage. Heat the oil in the frying pan, add and fry the vegetables. Wash and drain the mung bean sprouts and add them briefly to the pan to heat. Add the remaining soy sauce and the lime juice. Add the minced beef, season and leave to cool a little.

4 Knead the dough again and roll out on a large, floured tea towel into a rectangle measuring approx. 55 x 35 cm. Stretch the pastry further, so the pattern of the cloth is visible through it. To do this, place your hands underneath the pastry and stretch it from the middle over the backs of your hands.

5 Cut the dough into 6 rectangles, distribute the filling between these, tuck in the narrow ends of each roll and roll up lengthways.

6 Place the rolls seam downwards on the universal tray. Melt the butter, gently brush the rolls with it and bake, brushing 2 -3 times during cooking with butter or the cooking juices from the tray (see below for settings).

7 Brush again with the remaining butter after baking and serve hot.

Settings: Step 6

Function: Combination mode/
Fan plus

Step 1

Temperature: 30°C

Moisture: 90%

Duration: 7 minutes

Step 2

Temperature: 170-190°C

Moisture: 0%

Duration: 35 minutes

Shelf level: 1



Spaghettini tart

Serves 4

Ingredients

- 250 g spaghettini
Salt
Butter for greasing
- Sauce:**
1 onion
100 g diced streaky bacon
250 g mushrooms
1 red or orange pepper
150 ml milk
3 medium eggs
100 ml double cream
1 tsp dried oregano
Salt
Black pepper
1 pinch nutmeg
125 g Mozzarella
50 g grated Parmesan

1 Cook the spaghettini in salted boiling water according to the packet instructions until it is al dente and drain.

2 Grease an oven dish, put the pasta into the dish and press down tightly. Using two forks, raise the edges to form a rim.

3 Peel and chop the onions and sweat in a covered* solid container with the bacon (see below for settings).

4 Meanwhile, clean and quarter the mushrooms. Wash, de-seed and finely dice the pepper. Distribute over the pasta with the bacon and onions.

5 Stir together the milk, eggs and cream, season well with oregano, salt, pepper and nutmeg and pour the mixture over the vegetables. Drain and coarsely grate the Mozzarella, mix with Parmesan, sprinkle this on top. Place on the rack in the oven and bake (see below for settings).

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

Settings: Step 5

Function: Combination mode/
Fan plus
Temperature: 170-190°C
Moisture: 95%
Duration: 40 minutes

Shelf level: 1

*Suitable lids for Miele steam containers are available from the Miele online shop.

Chicken breast on toast

Serves 4

Ingredients

150 g chicken breast

Salt

Pepper

2 large tomatoes

4 salad leaves

4 slices white bread

4 slices Gouda

A little herb butter

1 Season the chicken breast with salt and pepper and fry in a frying pan over a medium heat. When done, slice thinly.

2 Wash and slice the tomatoes and wash the salad leaves.

3 Toast the bread on the rack (see below for settings), remove, turn over and spread with herb butter.

4 Place a salad leaf and tomato slices on each slice of toast.

5 Add the chicken and Gouda slices, place the toast on the rack under the grill, place the universal tray at the lowest level and grill (see below for settings).

Settings: Step 3

Function: Full grill

Level 3

Duration: 4 minutes

Shelf level: 3

Settings: Step 5

Function: Full grill

Level 3

Duration: 10-15 minutes

Shelf level:

Rack: 2

Universal tray: 1

Italian toast

Serves 4

Ingredients

2 tomatoes
100 g Mozzarella
4 slices white bread
2 tbsp pesto
Salt
Pepper
Tomato-Mozzarella seasoning
4 slices of cheese
(e.g. Emmentaler)

Fresh basil

1 Wash and slice the tomatoes and slice the Mozzarella.

2 Toast the bread on the rack (see below for settings), turn over and spread with pesto.

3 Place tomatoes and Mozzarella on top, season with salt and pepper, add Tomato-Mozzarella seasoning and top with cheese.

4 Place the toast with topping on the rack, insert the universal tray on the lowest shelf level and grill (see below for settings).

Garnish with fresh basil before serving.

Settings: Step 2
Function: Full grill
Level 3
Duration: 4 minutes
Shelf level: 3

Settings: Step 4
Function: Full grill
Level 3
Duration: 8-12 minutes

Shelf level:
Rack: 2
Universal tray: 1



Hawaiian toast

Serves 4

Ingredients

4 slices white bread

4 slices cooked ham

4 pineapple rings
(fresh or tinned)

4 slices of cheese
(e.g. Emmentaler)

Butter for spreading

1 Toast the bread under the grill, turning once (see below for settings). Spread with butter.

2 Top the toast with the ham, pineapple and cheese.

3 Place the toast on the rack under the grill, place the universal tray on the lowest shelf level and grill (see below for settings).

Settings: Step 1
Function: Full grill
Level 3
Duration: 4 minutes
Shelf level: 3

Settings: Step 3
Function: Full grill
Level 3
Duration: 8-12 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

The classic Hawaiian toast became popular in the 1950s. It is attributed to the TV Chef Clemens Wilmenrod, who first presented it in Germany in 1955.

Helgoland toast

Serves 4

Ingredients

8 slices white bread
4 medium eggs
8 tbsp horseradish cream cheese
1 large onion
400 g smoked salmon

1 Hard-boil and slice the eggs.
Cut the onions into rings.

2 Toast the bread on the rack, turning once (see below for settings), spread each slice with 1 tbsp horseradish cream cheese and top with onion rings.

3 Put the salmon and the egg onto 4 slices of toast and top with the remaining slices.

Settings: Step 2

Function: Full grill

Level 3

Duration: 4-6 minutes

Shelf level: 3

Mandarins and prawns on toast

Serves 4

Ingredients

4 slices white bread
60 g cream cheese
75 g tinned mandarins
150 g prawns
4 slices of cheese
(e.g. Emmentaler)
Cayenne pepper
Dill

1 Toast the bread under the grill, turning once (see below for settings). Chop the dill.

2 Spread the cream cheese evenly over the toast, place the mandarins and prawns on top and sprinkle with dill and cayenne pepper.

3 Cover the toast with the cheese slices, place the toast on the rack under the grill, place the universal tray on the lowest shelf level and grill (see below for settings).

Settings: Step 1
Function: Full grill
Level 3
Duration: 4 minutes
Shelf level: 3

Settings: Step 3
Function: Full grill
Level 3
Duration: 10-15 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Other fruit, such as banana, mango and pineapple, can be used as an alternative to mandarins.



Tropicana toast

Serves 4

Ingredients

350 g chicken breast

Salt

Pepper

1 tbsp cooking oil

250 g pineapple

150 g mango

1 ciabatta

4 slices of cheese

Herb butter for spreading

1 Season the chicken breasts with salt and pepper, fry in the oil on a high heat and then continue cooking on a medium heat.

2 Slice the pineapple and the peeled mango.

3 Halve the ciabatta lengthways and cut again in the middle.

4 Toast both sides under the grill for 7 minutes with the crust upwards (see below for settings), remove from the rack and spread with herb butter.

5 Slice the chicken breast and distribute over the ciabatta. Top with the pineapple, mango and then the cheese.

6 Place the toast on the rack under the grill with the universal tray on the lowest shelf level and grill (see below for settings).

Settings: Step 4

Function: Full grill

Level 3

Duration: 7 minutes

Shelf level: 3

Settings: Step 6

Function: Full grill

Level 3

Duration: 10-15 minutes

Shelf level:

Rack: 2

Universal tray: 1

Tomatoes and peppers on toast

Serves 4

Ingredients

4 slices white bread
2 tomatoes
1 small green pepper
1 shallot
4 slices of cheese
(e.g. Emmentaler)
1 tbsp oil
Herb butter for spreading
Salt
Cayenne pepper

1 Wash the pepper and tomatoes, peel the shallot and chop into rings.

2 Finely dice the pepper and slice the tomatoes.

3 Heat the oil in a frying pan and briefly sweat the diced pepper and shallot.

4 Toast the bread on the rack, turning once (see below for settings), remove from the rack and spread with herb butter.

5 Put tomato slices onto the toast, season with salt and pepper and add the diced paprika, shallot and cheese.

6 Place the toast on the rack under the grill with the universal tray on the lowest shelf level and grill (see below for settings).

Settings: Step 4

Function: Full grill
Level 3
Duration: 4 minutes
Shelf level: 3

Settings: Step 6

Function: Full grill
Level 3
Duration: 10-12 minutes

Shelf level:

Rack: 2

Universal tray: 1

>> Tip:

The herb butter can be substituted with plain butter or a spicy spread.

Oriental toast

Serves 4

Ingredients

4 slices white bread
100 g cream cheese
100 g feta cheese
1 small red pepper
60 g pitted green olives
100 g grated cheese
Salt
Pepper
Cumin

1 Break up the feta and cream cheese with a fork, mix together and season with salt, pepper and cumin.

2 Slice the olives, wash and dice the pepper.

3 Toast the bread on the rack, turning once (see below for settings), remove from the rack and spread with the feta and cream cheese mixture.

4 Top with olives, diced pepper and then sprinkle with grated cheese. Place the toast on the rack under the grill with the universal tray on the lowest shelf level and grill (see below for settings).

Settings: Step 3
Function: Full grill
Level 3
Duration: 4 minutes
Shelf level: 3

Settings: Step 4
Function: Full grill
Level 3
Duration: 8-12 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Cumin is generally grown in hotter climates, such as India or Iraq. It combines very well with other spices and is suitable for use in soups, gratins, purées, salads and on grilled meat.



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.





Tips on preparation

Roasting

Meat is cooked on the rack over the universal tray in the steam combi oven. Cooking durations are given for approx. 1000 g of meat. If you are making a sauce to accompany the meat, the meat juices can also be used.

The grease filter supplied should always be used when roasting as it protects components located behind the rear cavity wall from soiling. It should only be used for roasting; it must be removed during baking processes, with the exception of pizzas and plum cakes.

All meat can be cooked using the food probe. The sensor measures the core temperature of the meat and indicates when the programmed temperature has been reached. Make sure that the tip of the probe does not touch any bones, sinews or layers of fat.

Temperature ranges given are for joints of meat which can have varying degrees of cooking. The lowest temperatures give a "rare" result, which means that the meat is brown on the outside but still rare on the inside.

Select the higher temperature if you want to cook the meat more thoroughly and get a "well done" result. For a pink or "medium" result, select the mid-range core temperature.

Automatic programmes offer the opportunity to select the desired degree of browning of the meat. By selecting the core temperature some programmes will offer a range from rare through to well done.

Tip

Using the food probe allows you to roast very precisely. The core temperature of the meat will rise by approx. 5°C during the resting time.

- See the cooking tables for more guidance on the choice of core temperature.

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 not done.

Game

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 buttermilk or with 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.

Poultry

Always pay great attention to hygiene when preparing poultry. Either defrost frozen poultry in the fridge or in the steam combination oven using the defrost function. Do not use any of the juices that result from 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.

Poultry is steamed using a high humidity to roast out the fat under the skin. It is then cooked using a medium temperature during the final cooking stage. If you like a crispy skin add a step at the end using a high temperature and set the moisture level to 0%.

Beef roulades

Serves 8

Ingredients

8 steaks, e.g. silverside
Stock
Some mixed vegetables,
e.g. a carrot, stick of celery
and a leek
1 tbsp cornflour
50 ml water
100 g crème fraîche
Salt
Freshly ground pepper
Sugar

Filling 1:

Salt
Freshly ground pepper
Mustard
3 onions, finely diced
100 g diced pancetta
8 gherkins

Filling 2:

Salt
Freshly ground pepper
Paprika
Tomato purée
2 peppers, finely diced
200 g feta cheese, diced

Filling 3:

Salt
Freshly ground pepper
Sambal Oelek or chilli paste
400 g minced beef
4 spring onions, sliced in fine
rings

1 Wash the vegetables and
chop finely.

2 Season the meat with salt
and pepper and spread with
the filling of your choice. Roll
the meat up, and secure with
cocktail sticks or kitchen string.
Place the universal tray in the
oven and start the programme
(see below for settings). After
10 minutes place the meat
and vegetables together with
some stock on the hot universal
tray and roast (see below for
settings).

3 After cooking strain the
juices from the meat into
a saucepan. Add more stock if
necessary.

4 Bring to the boil on the hob,
and thicken with cornflour.
Stir in the crème fraîche, and
season with sugar, salt and
pepper to taste.

Automatic programme Step 2
Automatic programmes » Meat
» Beef » Beef roulades » Roast
Duration: 140 minutes

Settings: Step 2

Step 1
Function: Combination mode/
Full grill
Level 3
Duration: 20 minutes; after 10
minutes place on the universal
tray
Step 2
Function: Combination mode/
Conventional heat
Temperature: 100°C
Moisture: 84%
Duration: 120 minutes

Shelf level: 2

Braised beef

Serves 4

Ingredients

1000 g braising beef

Salt

Freshly ground pepper

Oil

600 ml stock

500 g onions

1 tbsp cornflour

50 ml water

Red wine to taste

1 Peel and quarter the onions.

2 Mix the oil with the salt and pepper and brush the meat with it. Place the universal tray in the oven and start the programme (see below for settings). After 10 minutes place the meat and onions on the hot universal tray and roast (see below for settings).

3 Once the meat is cooked, strain the juices from the meat into a saucepan.

4 Mix the cornflour with some water, and thicken the juices to make a gravy. Season with salt, pepper and red wine.

Automatic programme: Step 2
Automatic programmes » Meat
» Beef » Braised beef » Roast
Duration: 225 minutes

Settings: Step 2

Step 1

Function: Combination mode/
Full grill
Level 3

Duration: 20 minutes; place on
universal tray after 10 minutes
Step 2

Function: Combination mode/
Conventional heat
Temperature: 100°C
Moisture: 84%
Duration: 205 minutes

Shelf level: 2

Fillet of beef

Serves 4

Ingredients

800 g fillet of beef, approx.

6 cm thick

Salt

Freshly ground pepper

Oil

1 Trim the meat, then mix the oil with the salt and pepper and brush the meat with it. Place on the rack* and roast (see below for settings).

* When using the "Roast with moisture" Automatic programme the oven is then pre-heated. This phase is integrated into the programme. Please note that the meat is put in the oven on the pre-heated rack after a period of 10 minutes.

Automatic programme: Roast Step 1

Automatic programmes » Meat » Beef » Fillet of beef » Piece » Roast

Duration: 35-76 minutes

Automatic programme: Roast with moisture Step 1

Automatic programmes » Meat » Beef » Fillet of beef » Piece » Roast with moisture
Duration: 79-160 minutes

Settings: Roast Step 1

See roasting table on p.448
Insert the food probe into the centre of the meat.

Settings: Roast with moisture Step 1

See roasting tables on p.448

Shelf level:

Rack: 1

Universal tray: 2



Beef and pepper burgers with avocado cream

Serves 4

Ingredients

500 g minced beef
1 small onion
½ red pepper (approx. 100 g)
1 tbsp olive oil
Salt
1 tsp paprika
1 bread roll from the day before
Lukewarm water
1 medium egg
Pepper
2 – 3 tbsp breadcrumbs
2 tomatoes (approx. 200 g)
1 -2 cloves garlic
½ yellow pepper
2 ripe avocados (230 g each)
2 tbsp lemon juice
150 g cream cheese
Cayenne pepper

1 Peel the onion, clean and de-seed the red pepper. Dice these finely, fry in hot olive oil for 2 – 3 minutes until clear, season with salt and paprika and leave to cool.

2 Soak the bread roll in lukewarm water and squeeze well. Knead together with the minced beef, cooked vegetables and egg and season with salt and pepper. If the meat mixture is too soft, add some breadcrumbs. Shape into 8 flat burgers, place on the rack and grill (see below for settings).

3 In the meantime, pour boiling water over the tomatoes, plunge into ice-cold water and peel, then halve, de-seed and finely dice. Skin the yellow pepper, de-seed and dice finely. Peel and finely chop or crush the garlic. Halve the avocados, remove the stones and purée the flesh with the lemon juice.

4 Mix the puréed avocado with the cream cheese and garlic and season with salt and cayenne pepper. Fold in the diced vegetables and serve with the burgers.

Automatic programme: Step 2
Automatic programmes » Meat » Beef » Beef rissoles» Grill
Duration: 20 minutes

Settings: Step 2
Function: Full grill
Level 3
Duration: 20 minutes

Shelf level:
Rack: 3
Universal tray: 1

Fillet of veal in a morel mushroom sauce

Serves 4

Ingredients

1 fillet of veal, approx. 800 g

Salt

Pepper

Oil

Sauce:

20 g butter

1 onion

25 g dried morel mushrooms

Cold water

100 ml water in which the mushrooms have been soaked

1 tbsp cornflour

200 ml double cream

Salt

Freshly ground pepper

Sugar

1 Trim the meat. Mix the oil with the salt and pepper and brush the meat with it. Place on the rack* with the universal tray underneath to catch the juices and roast (see below for settings).

2 Peel and finely dice the onions. Soak the morel mushrooms in cold water, then dice finely. Retain 100 ml of the water from the mushrooms.

3 Approx. 20 minutes before the end of the cooking time, melt the butter in a pan on the hob, and fry the onions until golden. Add the finely diced morel mushrooms, and continue to fry.

4 Stir in the cornflour, and add the mushroom water a little at a time to make a smooth sauce. Bring to the boil, simmer and stir in the cream. Season with salt, pepper and a pinch of sugar.

* When using the "Roast with moisture" Automatic programme the oven is then pre-heated. This phase is integrated into the programme. Please note that the meat is put in the oven on the pre-heated rack after a period of 10 minutes.

Automatic programme: Roast Step 1

Automatic programmes » Meat » Veal » Fillet of veal » Roast Duration: 28-58 minutes

Automatic programme: Roast with moisture Step 1

Automatic programmes » Meat » Veal » Fillet of veal » Roast with moisture Duration: 79-160 minutes

Settings: Roast Step 1

See roasting table on p.446
Insert the food probe into the centre of the meat

Settings: Roast with moisture Step 1

See roasting tables on p.446

>> Tip:

Fillet of veal is a luxury meat that is excellent for roasting as a joint or cooking as individual steaks.

Shelf level:

Rack: 2

Universal tray: 1

Roast beef with sautéed potatoes and homemade remoulade

Serves 4–6

Ingredients

1 kg joint of beef

Salt

Pepper

Oil

Remoulade:

150 g natural yoghurt

1–2 gherkins

2 shallots

5 tbsp mayonnaise

Parsley

Salt

Pepper

A pinch of sugar

Lemon juice

Chives

Sautéed potatoes:

1 kg boiled potatoes

1 onion

100 g diced bacon

Clarified butter

Salt

Pepper

1 Trim the meat. Mix the oil with the salt and pepper and brush the meat with it. Place the meat on the rack* in the oven and roast (see below for settings).

2 Meanwhile, finely chop the gherkins, shallots, parsley and chives.

3 Mix together all the ingredients for the remoulade, and season with salt, pepper, lemon juice and sugar to taste.

4 Slice the boiled potatoes and the onion. Heat the clarified butter in a pan on the hob, and add the potatoes, onion and bacon. Fry until crispy and season with salt and pepper.

* When using the "Roast with moisture" Automatic programme the oven is then pre-heated. This phase is integrated into the programme. Please note that the meat is put in the oven on the pre-heated rack after a period of 10 minutes.

Automatic programme: Roast Step 1

Automatic programmes » Meat » Beef » Sirloin joint» Roast

Duration: 43-86 minutes

Automatic programme: Roast with moisture Step 1

Automatic programmes » Meat » Beef » Sirloin joint» Roast with moisture

Duration: 81-235 minutes

Settings: Roast Step 1

See roasting table on p.448
Insert the food probe into the centre of the meat

Settings: Roast with moisture Step 1

See roasting table on p.448

Shelf level:

Rack: 2

Universal tray: 1



Knuckle of veal

Serves 4

Ingredients

- 1 carrot
- 1 leek
- 1 stick celery
- 1 large onion
- 2 cloves of garlic
- 250 g mushrooms
- 2.2 kg veal knuckle with bones
- Salt
- Pepper
- Oil
- 1 tbsp cornflour
- 50 ml water
- 125 g double cream

1 Wash, peel and dice the carrot, leek and celery. Peel and quarter the onions. Peel and slice the garlic. Quarter the mushrooms. Spread the vegetables out on the universal tray and place in the oven.

2 Remove fat and sinew from the veal knuckle. Mix together the salt, pepper and oil and brush the meat with it. Tie the meat together if necessary, place on the rack and roast (see below for settings).

3 After roasting, pass the juices through a sieve into a pan.

4 Mix the cornflour with water and thicken the juices on the hob. Add the cream and season with salt and pepper.

Automatic programme: Step 2
Automatic programmes »
Meat » Veal » Veal knuckle»
Roast
Duration: 172 minutes

Settings: Step 2
Step 1
Function: Combination mode/
Conventional heat
Temperature: 100°C
Moisture: 84%
Duration: 155 minutes
Step 2
Function: Fan grill
Temperature: 190°C
Duration: 17 minutes

Shelf level:
Rack: 1
Universal tray: 1

Beef with apple and horseradish sauce

Serves 4

Ingredients

200 g carrots
200 g celery hearts
50 g diced parsnips
800 g beef
Salt, pepper and peppercorns
2 bay leaves
250 g new potatoes
250 g bunch of carrots
250 g kohlrabi or turnip
1 stock cube
6 tbsp of the cooking liquid

For the sauce:

2 cooking apples
400 ml sour cream
1 bunch chives, finely chopped
1 tbsp horseradish, freshly
grated
Salt
Pepper

1 Dice the carrots, celery and parsnips, and place with the beef, salt, peppercorns and bay leaves in a solid container. Place in the oven and cook (see below for settings).

2 Meanwhile, scrub the new potatoes, peel the carrots and kohlrabi/turnip, and chop into bite-sized pieces.

3 Spoon 6 tbsp of the liquid from the meat container into a second solid container. Add the vegetables and stock cube, and steam alongside the meat (see below for settings).

4 Peel the apples and grate coarsely. Mix into the sour cream. Add the chives and grated horseradish to the cream, and season with salt and pepper to taste.

5 Carve the meat thinly across the grain, and serve with the vegetables and the sauce.

Settings: Step 1

Function: Steam cooking
Temperature: 90°C
Duration: 120-160 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 15 minutes

Braised veal

Serves 4

Ingredients

800 g veal
Salt
Pepper
Paprika
Oil
250 ml stock
250 g celery
250 g carrots
2 onions
1 tbsp cornflour
50 ml water
125 ml double cream
Port

1 Trim the celery and peel the carrots, and cut these into sticks. Peel and quarter the onions.

2 Mix the salt, pepper, paprika and oil and brush the meat with it. Place the universal tray in the oven and start the programme (see below for settings). After 10 minutes place the meat and the vegetables on the hot universal tray and roast (see below for settings).

3 After roasting, strain the juices from the meat into a saucepan and heat on the hob.

4 Mix the cornflour with cold water, and stir into the juices from the meat to thicken. Add the cream, and season with salt, pepper and paprika to taste. Stir in some port.

Automatic programme: Step 2
Automatic programmes » Meat » Veal » Braised veal » Roast
Duration: 185 minutes

Settings: Step 2

Step 1
Function: Combination mode/
Full Grill
Level 3
Duration: 20 minutes; place
on the universal tray after 10
minutes
Step 2
Function: Combination mode/
Conventional heat
Temperature: 100°C
Moisture: 84%
Duration: 165 minutes

Shelf level: 2



Poached fillet of beef with a medley of vegetables

Serves 2

Ingredients

200 g cauliflower florets
200 g carrots
2 courgettes
8 spring onions
100 g sugar snap peas
250 ml beef stock
500 g fillet of beef
Fresh parsley

1 Cut the cauliflower florets, carrots and courgettes into bite-sized pieces. Trim the green parts off the spring onions and add the sugar snap peas.

2 Cook the carrots and cauliflower in a solid container with the beef stock (see below for settings).

3 Add the rest of the vegetables and continue to cook (see below for settings).

4 Lift the vegetables out of the stock and keep warm.

5 Cut the fillet into 1 cm thick slices and poach in the stock (see below for settings).

6 Arrange the meat and vegetables on a serving dish and serve garnished with freshly chopped parsley.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Loin of veal

Serves 4

Ingredients

1 kg loin of veal
Salt
Pepper
Oil

1 Remove fat and sinew from the loin of veal. Mix together the salt, pepper and oil and brush the meat with it. Place the meat on the rack* and roast (see below for settings).

* When using the "Roast with moisture" Automatic programme the oven is then pre-heated. This phase is integrated into the programme. Please note that the meat is put in the oven on the pre-heated rack after a period of 10 minutes.

Automatic programme: Roast Step 1

Automatic programmes » Meat » Veal » Loin of veal » Roast
Duration: 45-75 minutes

Automatic programme: Roast with moisture Step 1

Automatic programmes » Meat » Veal » Loin of veal » Roast with moisture
Duration: 69-175 minutes

Settings: Roast Step 1

See roasting table on p.446
Insert food probe into the centre of the food

Settings: Roast with moisture Step 1

See roasting chart on p.446

Shelf level:

Rack: 2

Universal tray: 1

Pork Wellington

Serves 4

Ingredients

1 piece of pork fillet
(approx. 400 g)

Salt

Pepper

1 tbsp clarified butter

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

Pastry:

375 g pack of puff pastry

4 slices of cooked ham

To glaze:

1 medium egg yolk

A pinch of salt

1 tbsp milk

Baking parchment

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 (see below for settings). Mix the sausage meat with the vegetables and add the cream and the cheese.

3 Finely chop the sage leaves and add to the mixture. Season with salt and pepper.

4 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.

5 Roll up the pastry to make a parcel, turn it over so that the seam is underneath, and place it on a universal tray.

6 Mix the egg yolk with the milk and a pinch of salt. Brush over the pastry and bake.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 4 minutes

Automatic programme: Step 6

Automatic programmes » Meat
» Pork » Pork tenderloin» Pork en croûte» Bake

Duration: 55 minutes

Settings: Step 6

Function: Fan plus

Step 1: Pre-heat

Temperature: 165-200°C

Step 2: Bake

Temperature: 165-200°C

Duration: 55 minutes

Shelf level: 1

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

1 Trim the meat. Mix together the salt, pepper and oil and brush the meat with it. Place a sprig of rosemary on each fillet and fix in place with kitchen string.

2 Place the meat on the rack and roast (see below for settings).

3 Peel the shallots and halve or quarter them. Fry in butter.

4 Sprinkle the sugar over the shallots and fry until they have caramelised. Pour in the white wine and stock, cook until the shallots are soft, then thicken the sauce with cornflour and season with salt and pepper.

5 Slice the meat and serve with the sauce.

Automatic programme: Step 1
Automatic programmes » Meat
» Pork » Fillet of pork » Roast
Duration: 29-33 minutes

Settings: Step 1
Insert the food probe into the centre of the food
Function: Fan grill
Temperature: 200°C
Duration: until the core temperature reaches 75°C

Shelf level:
Rack: 2
Universal tray: 1

Swiss chard rolls with an oriental filling

Serves 4

Ingredients

8 chard leaves
400 g mince
2 tbsp soya sauce
1 tsp grated root ginger
Salt
Pepper
6 dried shiitake mushrooms
60 g rice noodles

- 1 Clean and blanch the chard leaves (see below for settings).
- 2 Mix together the mince with the soy sauce and root ginger, and season with salt and pepper.
- 3 Soak the mushrooms, chop finely and add to the mixture. Mix in the noodles.
- 4 Spread the mince over the blanched leaves, roll up tightly and cook (see below for settings).
- 5 Serve with rice and a sweet and sour dip.

>> Tip:

These rolls do not need to be tied up with string during cooking if you place them in the oven dish with the ends of the rolled-up leaves underneath.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes



Grilled sausages with tomato and mango chutney

Serves 4

Ingredients

- 8 pork sausages
- 250 g onions
- 1 kg tomatoes
- 1 kg firm mangoes (approx. 3)
- 3 bay leaves
- 2 sprigs rosemary
- 300 ml white balsamic vinegar
- 3 – 4 tsp pickled green peppercorns
- 300 g sugar
- Salt

1 Peel and chop the onions, pour boiling water over the tomatoes, then plunge them into ice-cold water, skin and coarsely dice the flesh. Peel the mangoes, cut the fruit away from the stone and coarsely dice.

2 Tie the bay leaves and rosemary sprigs into a bunch with kitchen twine. Bring all the prepared ingredients to the boil with the vinegar, cover and simmer for 10 minutes.

3 In the meantime, drain 3 tsp peppercorns and press out any remaining moisture. Add to chutney with sugar and 2 tsp salt and simmer uncovered until it has thickened.

4 Remove the herb bundle and season with salt and pickled peppercorns to taste. Pour the chutney into clean jars whilst it is still hot, seal tightly and allow to cool.

5 Place sausages on the rack and grill (see below for settings).

Automatic programme: Step 5
Automatic programmes »
Sausages » Bratwurst » Grill
Duration: 16 minutes

Settings: Step 5
Function: Full grill
Level 3
Duration: 16 minutes
Shelf level:
Rack: 3
Universal tray: 1

>> Tip:

If you pour the chutney into clean jars whilst it is still hot, seal tightly and allow to cool, it will keep for several weeks in the refrigerator. Quantities given are sufficient for approx. 7 x 200 ml jars.

Grilled feta burgers with couscous salad

Serves 4

Ingredients

125 g instant couscous
150 ml vegetable stock
50 g flat bread from the day before
2 tbsp sesame seeds
80 g feta cheese
3 sprigs of oregano
500 g minced pork
1 medium egg
Salt
Cayenne pepper
2 – 3 tbsp breadcrumbs as needed
Oil
300 g cucumber
300 g cherry tomatoes
2 spring onions
½ bunch mint
½ bunch parsley
1 tbsp lemon juice
2 tbsp olive oil
Pepper
Salt
Sugar

1 Pour the stock over the couscous, allow to soak for approx. 10 minutes and then leave to cool. Soak the flat bread in lukewarm water, gently roast the sesame seeds in a frying pan without oil and allow to cool. Crumble or finely dice the feta.

2 Pull off and finely chop the oregano leaves. Mix with the minced pork, egg, sesame and well-squeezed flat bread. Season with salt and cayenne pepper. If the mixture is too moist, add some breadcrumbs.

3 Divide into 8 portions, gently flatten each one and place a little feta in the middle. Shape the burger around the feta, place on the greased rack and grill (see below for settings).

4 In the meantime, peel the cucumbers, halve lengthways, remove the pips with a spoon and finely dice the flesh. Wash and cut the cherry tomatoes into eight. Clean and slice the spring onions. Pull the leaves off the mint and parsley and chop finely.

5 Mix the prepared salad vegetables with the couscous. Mix the lemon juice, olive oil, salt, pepper and a little sugar to make a salad dressing, mix with the salad, season and serve with the burgers.

Automatic programme: Step 3
Automatic programmes » Meat » Pork » Pork rissoles» Grill
Duration: 20 minutes

Settings: Step 3
Function: Full grill
Level 3
Duration: 20 minutes
Shelf level:
Rack: 3
Universal tray: 1

Gammon joint with green pesto

Serves 4-6

Ingredients

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

1 Remove any sinew from the meat, wash under running cold water and pat dry. Place on the rack in the oven and start the programme (see below for settings).

2 In the meantime roast the pine nuts in a frying pan without oil, coarsely chop the dried tomatoes and parsley and purée the remaining ingredients.

3 Slice the meat and serve with pesto and sliced baguettes.

Automatic programme: Step 1
Automatic programmes » Meat
» Pork » Gammon » Roast
Duration: 60-75 minutes

Settings: Step 1
Insert the food probe into the centre of the food
Function: Combination mode/
Fan plus
Step 1
Temperature: 200°C
Moisture: 0%
Duration: 30 minutes
Step 2
Temperature: 130°C
Moisture: 100%
Duration: until core temperature reaches 75°C

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Parmesan which is more than 2 years old can be stored for a long period of time in the refrigerator. Keep the cheese wrapped in waxed paper. Do not keep it in aluminium foil as this will cause the cheese to sweat and go mouldy. The true aroma of Parmesan develops when it is freshly grated just before it is eaten.



Pork joint in a mustard crust

Serves 4

Ingredients

1 kg joint of pork, boned
Salt
Pepper
Oil
1 kg onions
2 cloves of garlic
3 tbsp Dijon mustard
2 tbsp sweet, coarse
grain mustard
250 ml vegetable stock

- 1** Trim the meat. Mix together the salt, pepper and oil and brush the meat with it
- 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 in the oven on the rack with the universal tray underneath and roast (see below for settings).
- 4** After the meat has been cooking for half an hour, put the onions and garlic in the universal tray with the stock.

Settings: Step 3

Insert the food probe into the centre of the food

Function: Combination mode/
Conventional heat

Step 1

Temperature: 100°C

Moisture: 95%

Duration: 15 minutes

Step 2

Temperature: 180°C

Moisture: 50%

Duration: 30 minutes

Step 3

Temperature: 130°C

Moisture: 30%

Core temperature: 75°C

>> Tip:

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

Shelf level:

Rack: 2

Universal tray: 1

Königsberg meatballs

Serves 4

Ingredients

500 g mince
1 onion
1 medium egg
1 day old bread roll
Water
Salt and pepper
40 g butter
40 g flour
400 ml stock
1 tbsp capers
1 tbsp chopped chives

1 Soak the bread roll in water and mix with the mince, egg, and the finely chopped onion. Season with salt and pepper.

2 Make 12 meatballs with the mixture.

3 Rub together the butter and flour, and form small dumplings from the mixture.

4 Place the meat and dumplings in a solid cooking container. Pour over the stock and cook (see below for settings).

5 Stir the sauce until it is smooth, add the capers and season. Sprinkle chopped chives on top.

6 Serve with rice.

>> Tip:

Königsberg meatballs are of unknown origin, but are thought to have been a traditional East Prussian celebratory meal. They have now become a German national dish.

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10-12 minutes

Fillet of pork on a bed of cabbage

Serves 4

Ingredients

10 g dried Mu-Err mushrooms
1 tomato
250–300 g cabbage
100 g soya sprouts
300 g pork fillet
1 unwaxed lemon
Salt
Pepper
Sesame oil
Chilli oil
1 tsp granulated vegetable stock
1 l water

1 Pour boiling water onto the mushrooms, and soak for 30 minutes.

2 Make an incision crosswise on the tomato, place in a perforated cooking container and cook (see below for settings). Skin the tomato and dice the flesh.

3 Clean the cabbage, wash and cut into finger width strips. Rinse 100 g of soya sprouts, drain the mushrooms and chop small. Mix all the ingredients, add the granulated vegetable stock and place everything together in a solid cooking container.

4 Cut the pork into 8 equal sized slices, rub with the lemon and season with salt and pepper. Add the meat slices to the vegetables and cook (see below for settings).

Mix the sesame and chilli oils and drizzle over the dish shortly before serving.

>> Tip:

Serve with Basmati rice, which can be cooked at the same time to save time and energy.

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 1 minute

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10-12 minutes



Roast pork

Serves 4

Ingredients

1 kg pork
Salt
Pepper
Oil
150 g crème fraîche
Cornflour

1 Score the meat with a sharp knife. You may prefer to ask the butcher to do this. Mix the oil with the salt and pepper and brush the meat with it. Place on the rack and roast (see below for settings).

2 Add a little water to the juices in the universal tray and then sieve the stock into a pan.

3 Heat it up on the hob and thicken as required with crème fraîche and cornflour. Season with salt and pepper.

Automatic programme: Step 1
Automatic programmes » Meat » Pork » Pork with crackling» Roast
Duration: 90-95 minutes

Settings: Step 1
Step 1
Function: Combination mode/
Fan plus
Temperature: 225°C
Moisture: 54%
Duration: 40 minutes
Step 2
Function: Combination mode/
Conventional heat
Temperature: 100°C
Moisture: 84%
Duration: 120 minutes
Step 3
Function: Fan grill
Temperature: 165-185°C
Duration: 20-25 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Increase the cooking duration of the second step correspondingly for a larger piece of meat (1.5 kg).

Chicken breasts stuffed with mushrooms

Serves 4

Ingredients

4 chicken breasts
50 g cream cheese
20 g crème fraîche
200 g jar of mixed mushrooms
20 g mixed herbs
Salt
Pepper
Coriander

- 1** Cut a pocket in the side of the chicken breasts, and season with salt.
- 2** Mix the cream cheese, crème fraîche and mixed herbs and season with salt, pepper and coriander.
- 3** Drain the mushrooms well, chop finely and stir in.
- 4** Stuff the chicken breasts with the mushroom mixture and secure with a cocktail stick if necessary. Cook in a perforated cooking container (see below for settings).

Delicious served with potato rösti.

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Roast chicken

Serves 2

Ingredients

1 x 1200 g chicken
2 tbsp oil
Salt
Paprika
Pepper

1 Remove the giblets from the chicken if necessary.

2 Stir the seasoning into the oil and brush all over the chicken. Put the chicken, breast side up, on the rack with the universal tray underneath it and roast (see below for settings).

Automatic programme: Step 2
Automatic programmes » Meat » Poultry » Chicken » Whole » Roast
Duration: 82-92 minutes

Settings: Step 2

Step 1
Function: Combination mode/
Fan plus

Temperature: 225°C

Moisture: 0%

Duration: 20 minutes

Step 2

Function: Combination mode/
Fan plus

Temperature: 150°C

Moisture: 55%

Duration: 60 minutes

Step 3

Function: Combination mode/
Full grill
Level 3

Duration: 2-12 minutes

Shelf level:

Rack: 2

Universal tray: 1

>> Tip:

If you want the chicken browner underneath turn it over and cook under the grill for 5-10 mintes using Level 3. Use any leftover chicken to make a tasty salad for lunch.



Chicken kebabs with a balsamic sauce

Serves 4

Ingredients

4 chicken breasts
1 red pepper
1 green pepper

For the sauce:

3 tbsp sugar
1 tbsp butter
4 tbsp chicken stock (instant)
4 tbsp chilli sauce
2 tbsp balsamic vinegar
1 tbsp sesame seeds
Salt

1 Cut each chicken breast into approx. 3 x 3 cm chunks.

2 Wash the peppers and slice the tops off them. Remove the seeds and membranes. Chop into 3 x 3 cm chunks.

3 Spear the meat and peppers alternately onto 4 kebab skewers. Place the kebabs into an oiled perforated container, and cook (see below for settings).

4 Caramelize the sugar in a pan. Remove from the heat, and mix in the butter and chicken stock. Replace the pan on the hob, and bring to the boil. Simmer gently for 2–3 minutes, stirring all the time. Stir in the chilli sauce, balsamic vinegar and sesame seeds, and season with salt.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 7–10 minutes



Chicken curry

Serves 4

Ingredients

3 chicken breasts
3 tbsp oil
2 tsp paprika powder
3 tsp curry powder
2 red peppers
100 ml cream
100 g crème fraîche
Salt and pepper
Curry powder

1 Cut meat into strips approx. 1 cm wide.

2 Mix the oil, paprika powder and curry powder and marinate the meat in it for 15 minutes.

3 Cut the peppers into thin strips and place with the meat in a solid cooking container.

4 Mix the cream and crème fraîche and season with salt and pepper. Pour over the meat and vegetables and cook (see below for settings).

5 Finally add more salt, pepper and curry powder to taste.

>> Tip:

Marinade. The word "marinade" comes from "mare", meaning the sea. Originally, only fish was marinated, although in principle anything which comes from the sea can be marinated. Small fish are marinated whole, while larger fish are treated in wafer-thin carpaccio slices. Recently, however, it has become increasingly popular to marinate meat and vegetables too.

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 12-14 minutes

Turkey roulades stuffed with spinach

Serves 4

Ingredients

300 g frozen spinach
Salt, pepper, nutmeg
2 garlic cloves
4 thinly cut turkey fillets
125 ml chicken stock
3 tbsp cream
2 tbsp sauce thickener
Sherry

Kitchen string

- 1** Defrost the spinach (see below for settings).
- 2** Sprinkle salt, pepper and nutmeg on the defrosted spinach to taste. Finely chop the garlic cloves and stir in.
- 3** Spread the spinach mixture onto the turkey fillets, roll up tightly and tie up with kitchen string.
- 4** Pour the chicken stock into a solid cooking container, season with cream, salt, pepper and nutmeg. Add the roulades and cook (see below for settings).
- 5** Pour the stock into a pan, add sauce thickener and season with sherry to taste.
- 6** Pour some of the sauce over the roulades to serve. Best served with wild rice or boiled potatoes.

>> Tip:

For a distinctive flavour, add 8 finely chopped sardine fillets to the spinach. Chicken fillet or veal can be substituted for turkey.

Settings: Step 1

Function: Defrost
Temperature: 60°C
Duration: 20-25 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Chicken breasts in a pepper sauce

Serves 4

Ingredients

- 3 red peppers
- 200 ml chicken stock
- 2 shallots
- 1 tbsp butter
- 4 chicken breasts
- Salt
- Pepper
- Cayenne pepper
- 2 tbsp cornflour
- Basil leaves

1 Finely chop the shallots.
Place the butter in a solid cooking container and add the shallots. Halve the peppers and remove the stems, cut into strips, add to the shallots, cover* and steam (see below for settings).

2 Season the chicken breasts with salt and pepper, place on top of the shallots and cook (see below for settings).

3 Sieve the resulting liquid into a pan and heat through on the hob. Season with salt and cayenne pepper to taste and thicken with cornflour if wished.

4 Slice the chicken breasts and place on top of the shallots. Pour the sauce over and decorate with basil leaves. Serve with wild rice.

Settings: Step 1
Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2
Function: Steam cooking
Temperature: 100°C
Duration: 8-10 minutes

*Suitable lids for Miele steam containers are available from the Miele online shop.



Turkey fillets on a bed of vegetables

Serves 4

Ingredients

750 g turkey fillet
Salt and pepper
A little curry powder
200 ml double cream
2 leeks
3 carrots
1 portion of cream cheese with herbs

1 Cut the turkey fillet into strips, season with salt, pepper and a little curry powder. Place with the cream in a solid cooking container and cook (see below for settings).

2 Meanwhile, cut the leeks and carrots into 4 cm long, thin strips. Add the vegetables to the sauce and cook (see below for settings).

3 At the end of the combined cooking time, stir in the cream cheese to thicken the sauce.

>> Tip:

For thin carrot strips, simply use a vegetable peeler to cut lengthwise strips and then slice with a sharp knife.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes



Turkey breast with ragout of white and green asparagus

Serves 4

Ingredients

Ingredients:

1000 g turkey breast

600 g white asparagus

600 g green asparagus

Salt

White pepper

Oil

50 g butter

1 tsp sugar

1 bunch spring onions

30 g plain flour

Grated zest and juice of an unwaxed lemon

100 g double cream

1 bunch chervil

Water

1 Mix together the salt, pepper and oil and brush the turkey breast with it. Place on the rack in the oven and roast (see below for settings).

2 Wash the asparagus. Completely peel the white asparagus, and snap the woody ends off the green asparagus. Chop into 4 cm pieces.

3 Place the asparagus peel and woody ends in a pan. Add enough water to cover them, bring to the boil, add a little salt, cover the pan with a lid and cook for 10 minutes. Drain the stock through a sieve and then put the liquid back into the pan. Add 1 tsp of butter and sugar and bring to the boil. Add the white asparagus and cook for 5 minutes. Then add the green asparagus and cook for a further 3 - 5 minutes. Lift the asparagus out of the broth.

4 Meanwhile clean the spring onions and chop into small rings. Steam until translucent in the remaining butter. Dust with flour and sweat gently, then add 500 ml asparagus stock. Season with salt, pepper, lemon zest and 1 - 2 tsp lemon juice and allow to simmer for 3 - 4 minutes.

5 Add the cream and the asparagus pieces to the sauce and heat. Finely chop the chervil leaves. Season to taste with lemon juice, sugar and salt and stir in the chervil. Serve the ragout with the sliced turkey breast. Delicious with baby new potatoes.

Automatic programme: Step 1

Automatic programmes » Meat » Poultry » Turkey » Turkey breast » Roast

Duration: 85-94 minutes

Settings: Step 1

Step 1

Function: Combination mode/

Fan plus

Temperature: 170°C

Moisture: 65%

Duration: 85 minutes

Step 2

Function: Full grill

Level 3

Duration: up to 9 minutes

Shelf level:

Rack: 2

Universal tray: 1



Chicken drumsticks on a bed of mediterranean vegetables

Serves 4

Ingredients

Salt
Pepper
Paprika powder
2 tbsp sunflower oil
4 chicken drumsticks
(each 200 g)
2 small courgettes
(each approx. 170 g)
2 small aubergines
(each approx. 170 g)
1 red pepper
1 yellow pepper
3 cloves of garlic
2 red onions
3 tbsp olive oil
100 ml dry red wine
300 ml sieved tomatoes
100 ml chicken stock
3 sprigs of rosemary
6 sprigs of lemon thyme
1-2 tsp sugar
250 g red and yellow cherry tomatoes

1 Mix together the salt, pepper, paprika and oil and brush the chicken with it. Place it on the rack and roast (see below for settings).

2 Clean the courgettes, aubergines and peppers. De-seed the peppers and chop into bite-sized pieces. Chop the aubergines and courgettes into thick slices. Peel and slice the onions and garlic.

3 Fry the courgette and aubergine slices in hot olive oil on both sides. Add the peppers, onions and garlic and cook for 3-4 minutes. Add the red wine, sieved tomatoes and chicken stock. Tie together and add the rosemary and the lemon thyme, season with salt, pepper and 1 tsp sugar and cook for 10 minutes.

4 Meanwhile wash the cherry tomatoes. Add them to the vegetables and cook for a further 3 - 4 minutes. Season well with salt, pepper and sugar.

5 Arrange the chicken drumsticks on the bed of vegetables. Delicious with baguettes or crusty bread.

Automatic programme: Step 1
Automatic programmes » Meat » Poultry » Chicken » Legs » Roast
Duration: 43-55 minutes

Settings: Step 1
Step 1
Function: Combination mode/
Fan plus
Temperature: 200°C
Moisture: 95%
Duration: 30-25 minutes

Step 2
Function: Combination mode/
Fan plus
Temperature: 225°C
Moisture: 0%
Duration: 13-18 minutes

Step 3
Function: Combination mode/
Full grill
Level 3
Moisture: 0%
Duration: up to 7 minutes

Shelf level:
Rack: 2
Universal tray: 1

Moroccan chicken

Serves 4

Ingredients

- 2 chicken breasts
- 4 pearl onions
- 2 sticks celery
- 2 plum tomatoes
- 1 courgette
- 1 clove of garlic, crushed
- 2 tbsp raisins
- 2 tbsp chopped fresh parsley
- 1 tbsp chopped fresh mint
- 100 ml chicken stock
- 1 tsp grated fresh ginger
- 1 tsp curry powder
- 1 tbsp mango chutney
- ½ tsp salt
- ¼ tsp chilli powder
- 1 tsp cornflour

1 Cut the chicken into strips.

Peel and quarter the pearl onions. Chop the celery into 1 cm wide pieces. Dice the tomatoes. Chop the courgettes into pieces.

2 Mix the chicken and chopped ingredients with the crushed garlic, raisins, parsley and mint, and set to one side.

3 Combine the remaining ingredients, and then stir into the meat and vegetables. Transfer into a solid container and cook (see below for settings).

4 Serve with basmati rice, which may be cooked in the steam combi oven alongside the main dish. See the cooking chart for timings.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Stuffed turkey roulade

Serves 4

Ingredients

- 1 turkey leg joint
(approx. 1000 g)
- Salt
- Pepper
- Oil
- 50 g Parmesan
- 60 g sundried tomatoes in oil
- 2 tbsp tomato purée
- 1 tbsp oregano
- 1 tbsp basil

Kitchen string and skewers

1 Cut the leg joint from the middle to both sides. Mix the salt, pepper and oil and brush the turkey with it.

2 Mix the other ingredients and spread onto the meat, leaving the edges free of the mixture. Then roll it up, fasten with cocktail sticks and tie together with kitchen string. Place on the rack in the steam combi oven and roast (see below for settings).

Automatic programme: Step 2
Automatic programmes » Meat » Poultry » Turkey » Turkey roulade » Stuffed» Roast
Duration: 124-128 minutes

Settings: Step 2

Step 1
Function: Combination mode/
Fan plus

Temperature: 190°C

Moisture: 40%

Duration: 20 minutes

Step 2

Function: Combination mode/
Fan plus

Temperature: 140°C

Moisture: 75%

Duration: 100 minutes

Step 3

Function: Fan grill

Temperature: 200°C

Duration: 4-8 minutes

Shelf level:

Rack: 2

Universal tray: 1



Turkey roulade with spring cabbage

Serves 4

Ingredients

1 boned turkey thigh
(approx. 1200 g)

Salt

Pepper

Oil

1 spring cabbage
(approx. 600 g)

2 onions

3 oranges (approx. 700 g)

2 tbsp melted butter

100 - 150 ml chicken stock

1 tbsp orange marmalade

1 Cut the turkey from the middle to both sides. Mix the salt, pepper and oil and brush the turkey with it. Then roll it up and fasten with skewers and tie with kitchen twine. Place on the rack in the oven and roast (see below for settings).

2 Clean the cabbage and chop into 1 cm strips. Peel and finely chop the onions. Peel the oranges so that the pith is also removed. Cut the segments through the flesh, saving the juice.

3 Fry the onions and cabbage in a large frying pan in hot melted butter for 5 minutes. Add the orange juice and 100 ml chicken stock. Season with orange marmalade, salt and pepper and cook for 5 minutes, adding more stock if necessary.

4 In the meantime halve the orange segments, add to the cabbage and warm briefly. Season the vegetables and serve with the turkey. Croquettes accompany this dish very well.

Automatic programme: Step 1
Automatic programmes » Meat » Poultry » Turkey roulade » Unstuffed » Roast
Duration: 124-128 minutes

Settings: Step 1

Step 1

Function: Combination mode/
Fan Plus

Temperature: 190°C

Moisture: 40%

Duration: 20 minutes

Step 2

Function: Combination/
Fan plus

Temperature: 140°C

Moisture: 75%

Duration: 100 minutes

Step 3

Function: Fan grill

Temperature: 200°C

Duration: 4-8 minutes

Shelf level:

Rack: 2

Universal tray: 1

Roast duck

Serves 2

Ingredients

1 duck without giblets
(approx. 2000 g)

Salt

Pepper

Kitchen string

1 Trim any excess fat off the duck. Rub with salt and pepper to taste inside and out and tie the thighs together with kitchen string.

2 Place the duck on the rack in the oven with the breast upwards and the thighs towards the oven door, and roast (see below for settings)

3 Delicious with Brussels sprouts, Duchesse potatoes and orange sauce.

Automatic programme: Step 2
Automatic programmes » Meat » Poultry » Duck » Whole »
Unstuffed » Roast
Duration: 143 minutes

Settings: Step 2
Step 1
Function: Combination mode/
Fan plus
Temperature: 190°C
Moisture: 40%
Duration: 20 minutes
Step 2
Function: Combination mode/
Fan plus
Temperature: 100°C
Moisture: 80%
Duration: 100 minutes
Step 3
Function: Fan grill
Temperature: 190°C
Moisture: 0%
Duration: 23 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Ducks are found all over Europe, North Africa, North America and in Northern Asia. The Mallard is the original breed of all domestic ducks, from which many other breeds originate. Ducks have a relatively high proportion of bone and a very high proportion of fat, resulting in a lower yield of meat.

Goose

Serves 4

Ingredients

1 goose without giblets
(approx. 4500 g)

Salt

Pepper

Kitchen string

1 Trim any excess fat off the goose. Rub with salt and pepper to taste inside and out and tie the thighs together with kitchen string.

2 Place the goose on the rack in the oven with the breast upwards and the thighs towards the oven door, and roast (see below for settings).

3 Serve with potatoes or dumplings and red cabbage.

Automatic programme: Step 2
Automatic programmes » Meat » Poultry » Goose » Whole»
Roast
Duration: 323 minutes

Settings: Step 2

Step 1

Function: Combination mode/
Fan plus
Temperature: 190°C
Moisture: 40%

Duration: 30 minutes

Step 2

Function: Combination mode/
Fan plus
Temperature: 100°C
Moisture: 80%

Duration: 270 minutes

Step 3

Function: Fan grill
Temperature: 190°C
Duration: 23 minutes

Shelf level:

Rack: 1

Universal tray: 1

>> Tip:

Reduce the cooking time for smaller geese by 30 minutes per 500 g in Step 2. For larger geese the cooking time should be increased by 30 minutes per kilo of extra weight.



Stuffed duck

Serves 4

Ingredients

1 duck without giblets
(approx. 2000 g)
150 g apples
70 g onion
Salt
Pepper
Rosemary
Skewers
Kitchen string

1 Remove any superfluous fat from the duck.

2 Peel, core and quarter the apples until you have 150 g.

3 Peel sufficient onions until you have 70 g.

4 Mix together the apples, onions, rosemary and a little salt and pepper.

5 Rub the inside and outside of the duck with salt, pepper and rosemary to taste. Stuff the duck with the filling and tie the thighs together with kitchen string.

6 Place the duck on the rack in the oven with the breast upwards and the thighs towards the oven door, and roast (see below for settings).

7 The apple and onion stuffing is also ideal served separately as an accompaniment together with potatoes or dumplings.

Automatic programme: Step 6

Automatic programmes » Meat

» Poultry » Duck » Whole »

Stuffed » Roast

Duration: 183 minutes

Settings: Step 6

Step 1

Function: Combination mode/

Fan plus

Temperature: 190°C

Moisture: 40%

Duration: 20 minutes

Step 2

Function: Combination mode/

Fan plus

Temperature: 100°C

Moisture: 80%

Duration: 140 minutes

Step 3

Function: Combination mode/

Fan plus

Temperature: 190°C

Moisture: 0%

Duration: 23 minutes

Shelf level:

Rack: 2

Universal tray: 1

>> Tip:

For a larger duck increase the cooking duration by approx. 20 minutes for each extra kilo. Use double the quantities of apples and onions for the filling.



Ostrich with pan-fried sweet potatoes

Serves 4

Ingredients

800 g ostrich fillet
Salt
Pepper
Oil
1 kg sweet potatoes
650 g pineapple
2 red onions
50 g dried apricots
1 red chilli pod
3 tbsp sunflower oil
 $\frac{1}{2}$ tsp ground coriander
2-3 tsp lime juice
200 ml chicken stock

1 Remove any fat and sinew from the ostrich fillet. Mix together the salt, pepper and oil and brush the meat with it. Place the universal tray with the rack on it in the oven and start the programme (see below for settings). After a period of 10 minutes place the meat on the hot rack and roast it.

2 Peel and coarsely dice the sweet potatoes. Blanch in boiling water, drain, plunge into ice cold water and leave to drain.

3 Meanwhile peel the pineapples, remove the woody stalk and chop the flesh into approx. 1 cm chunks. Peel and halve the onions and cut into strips. Coarsely chop the apricots. Clean and finely slice the chilli.

4 Fry the onions in 1 tbsp hot oil until transparent and remove them from the pan. Fry the sweet potatoes in portions for approx. 1 - 2 minutes, adding the pineapple and apricots to the last portion. Season with coriander, salt, chilli and lime juice. Add the onions and the rest of the diced potatoes again. Add the chicken stock, cover and cook for approx. 5 minutes.

5 Season the vegetables and serve with the meat.

Automatic programme: Roast with moisture Step 1

Automatic programmes » Meat » Poultry » Ostrich » Roast with moisture

Duration: 180-185 minutes

Settings: Step 1

See roasting table on p.451

Shelf level:

Rack: 2

Universal tray: 1

Rump of wild boar with porcini mushroom sauce

Serves 4

Ingredients

- 1 kg rump of wild boar, boneless (Meat no thicker than 6 cm)
- Salt
- Pepper
- Oil
- 25 g dried porcini mushrooms
- 500 ml water
- 2 cloves of garlic
- 2 onions
- 100 g pancetta (Italian ham)
- 2 tbsp olive oil
- ½ bunch basil
- 250 g mascarpone

1 Remove the fat and sinew from the wild boar rump. Mix together the salt, pepper and oil and brush the meat with it. Tie the meat up if necessary, place on the rack and roast (see below for settings).

2 Pour 500 ml boiling water over the porcini mushrooms and leave to soak for 10 minutes. In the meantime peel and finely chop the onions and garlic. Cut the pancetta into strips and fry in a hot frying pan until crispy.

3 Drain the mushrooms in a sieve lined with kitchen paper or a coffee filter. Reserve the liquid. Rinse the mushrooms and allow to drain and chop finely.

4 Fry the onions and garlic in hot oil until transparent. Add the mushrooms and fry for a further 1 - 2 minutes. Deglaze with 400 ml of the soaking water from the mushrooms, season with salt and pepper, cover and cook for 5 minutes.

5 Pull off the basil leaves and cut into strips. Add to the sauce with the mascarpone and pancetta, heat and season to taste. Serve the sauce with the wild boar. Creamy polenta and green beans are an ideal accompaniment for this dish.

>> Tip:

Two rumps (each approx. 500 - 800 g) can be roasted in the oven at the same time.

Automatic programme: Step 1
Automatic programmes » Meat » Game » Wild boar » Wild boar rump cut » Roast with moisture
Duration: 165 minutes

Settings: Step 1
See roasting table on p.450

Shelf level:
Rack: 2
Universal tray: 1

Saddle of roebuck with a plum and port sauce

Serves 4

Ingredients

1.3 kg roebuck saddle,
with bone in
Salt
Pepper
Oil
50 g soft prunes
1 small onion
115 g butter
100 ml port
200 ml game stock
Nutmeg
1 tsp plum purée

1 Remove any fat and sinew from the roebuck saddle. Mix together the salt, pepper and oil and brush the meat with it. Place the universal tray with the rack on it in the oven and start the programme (see below for settings). After a period of 10 minutes place the meat on the hot rack and roast it.

2 Finely chop the prunes. Peel and chop the onions. Dice 100 g butter and put in a cool place.

3 Fry the onions and prunes in the rest of the butter for 2 minutes. Deglaze with the port and game stock and season with salt, pepper and nutmeg. Add the plum purée and allow to reduce by a third.

4 Add the cold diced butter and stir gradually into the hot (but not boiling) sauce until it thickens. Season and serve with the roebuck. Great with potato fritters.

Automatic programme: Step 1
Automatic programmes » Meat
» Game » Roebuck » Roebuck saddle » Roast with moisture
Duration: 90-104 minutes

>> Tip:

Use only fresh (or recently frozen) game. With frozen game there is a risk that it may have matured so much during storage that it takes on a pasty consistency when roasted.

Settings: Step 1
See roasting table on p.450

Shelf level:
Rack: 2
Universal tray: 1

Roebuck rump with balsamic shallots and pumpkin slices

Serves 4

Ingredients

1.2 kg boneless roebuck rump
Salt
Pepper
Oil
750 g shallots
6 tbsp olive oil
4 tbsp maple syrup
5 tbsp balsamic vinegar
150 ml dry red wine
400 ml vegetable stock
6 sprigs thyme
1 Hokkaido pumpkin (approx. 1 kg)
Dark sauce thickener (if needed)

1 Remove any fat and sinew from the meat. Mix together the salt, pepper and oil and brush the meat with it. Tie the meat up if necessary, place on the rack and roast (see below for settings).

2 Pour boiling water over the shallots, allow to soak for 1 minute, then peel and depending on size, halve if necessary. Fry in 3 tbsp hot oil for approx. 4 minutes until transparent. Drizzle with maple syrup and caramelise slightly. Deglaze with 4 tbsp balsamic vinegar, red wine and und 150 ml stock and season with salt, pepper and thyme leaves. Cover and cook for approx. 8 minutes until soft.

3 In the meantime wash, halve, de-seed and chop the pumpkin into slices approx. 1 cm thick. Fry in the remaining hot olive oil in portions for 1 -2 minutes on each side. Pour in the rest of the stock, season with salt and pepper, cover and cook for approx. 5 minutes until soft.

4 Season the shallots with salt and balsamic vinegar and thicken the sauce slightly if necessary. Serve the roebuck rump with the pumpkin slices and the sauce.

>> Tip:

Other types of pumpkin can be used but these will need to be peeled before cooking.

Automatic programme: Step 1
Automatic programmes »
Meat » Roebuck » Roebuck rump» Roast with moisture
Duration: 150 minutes

Settings: Step 1
See roasting table on p.450

Shelf level:
Rack: 2
Universal tray: 1

Saddle of venison with beetroot and lamb's lettuce

Serves 4

Ingredients

800 g boneless venison saddle
Salt
Pepper
Oil
800 g beetroot
2 onions
2 tbsp rapeseed oil
1 tsp juniper berries
75 g dried cranberries
100 ml dry red wine
250 ml game stock
200 g lamb's lettuce
1 heaped tsp wholegrain mustard
3 tsp honey
2 tbsp balsamic vinegar
4-5 tbsp olive oil

1 Remove any fat and sinew from the meat. Mix together the salt, pepper and oil and brush the meat with it. Place the universal tray with the rack on it in the oven and start the programme (see below for settings). After a period of 10 minutes place the meat on the hot rack and roast it.

2 Clean and wash the beetroot, taking care not to damage the skin. Boil in boiling salt water for 25 - 30 minutes until they are just al dente. Then drain and rinse them in ice cold water, peel and cut into thick slices.

3 Peel and thinly slice the onions and fry until transparent in hot rapeseed oil. Add the beetroot, juniper berries and cranberries, deglaze with red wine and game stock and season with salt and pepper. Bring to the boil and cook for 10 - 15 minutes.

4 Meanwhile clean, wash and dry the lamb's lettuce. Mix together the mustard, 2 tsp honey, vinegar, salt and pepper. Vigorously stir in the olive oil. Before serving, mix with the lamb's lettuce, season the vegetables with the rest of the honey and salt and serve with the venison.

>> Tip:

When cooking more than one piece of meat at a time, choose pieces of a similar weight (min. 500 g) and size if possible.

Automatic programme: Step 1
Automatic programmes » Meat
» Game » Venison » Venison saddle » Roast with moisture
Duration: 87-150 minutes

Settings: Step 1
See roasting table on p.450

Shelf level:
Rack: 2
Universal tray: 1

Venison rump with pears and lentils in a red wine sauce

Serves 4

Ingredients

800 g venison rump
Salt
Pepper
Oil
2 onions
200 g black lentils
2 tbsp sunflower oil
400 ml vegetable stock
2 bay leaves
Approx. 100 g butter
40 g walnuts
1 carrot
1 leek
1 stick of celery
200 g firm ripe pears (e.g. Williams)
10 g plain flour
100 ml dry red wine
4-5 tbsp balsamic vinegar
200 ml game stock
1 pinch cinnamon
2 tsp wild honey

1 Remove any fat and sinew from the venison. Mix together the salt, pepper and oil and brush the venison with it. Tie up if necessary, place on the rack and roast (see below for settings).

2 Peel and chop the onions. Wash the lentils and drain them well. Fry two thirds of the onions in hot oil until transparent, turning them as needed. Pour in the vegetable stock, add the bay leaves, cover and cook for 30 minutes until soft.

3 Dice 75 g butter and set aside in a cold place. Coarsely chop the walnuts. Clean and wash the carrot, leek and celery and peel as necessary. Finely dice the vegetables. Also peel and finely dice the pears.

4 Fry the rest of the onions in 1 tbsp butter until transparent. Dust with flour and sweat for 1 further minute, stirring continuously. Deglaze with wine, balsamic vinegar and stock, season with salt and pepper and reduce by half for approx. 10 minutes.

5 Meanwhile fry the carrot, leek and celery for approx. 2 minutes in the remaining hot butter. Add the pears and cook for a further 1 - 2 minutes. Season with salt, pepper, cinnamon, the rest of the balsamic vinegar and honey. Remove the bay leaves from the lentils. Add the lentils and the walnuts to the vegetables, mix together and season. Keep in a warm place.

6 Stir the cold diced butter gradually into the red wine sauce until it thickens. Do not allow it to boil again. Season and serve with the pears, lentils and vegetables. Potato purée goes well with this dish.

Automatic programme: Step 1
Automatic programmes » Meat » Game » Venison » Venison rump » Roast with moisture
Duration: 180 minutes

Settings: Step 1
See roasting table on p.450

Shelf level:
Rack: 2
Universal tray: 1

Rack of lamb

Serves 4

Ingredients

1 rack of lamb (1.5 kg)

1–2 tbsp oil

Salt

Pepper

Kitchen string

1 Cut the meat between the bones so that the bones protrude into the air. Tie the meat into a crown with kitchen string. You can ask the butcher to do this for you if you prefer.

2 Season the oil with salt and pepper and use this to baste the lamb.

3 Place the universal tray with the rack on it in the oven and start the programme (see below for settings). After a period of 10 minutes place the meat on the hot rack with the bones facing upwards and roast it

>> Tip:

The same settings can be used to cook a crown of lamb.

Please use the following shelf levels:

Rack: shelf level 2

Universal tray: shelf level 1

Automatic programme: Step 3
Automatic programmes » Meat
» Lamb » Rack of lamb » Roast
Duration: 88-140 minutes

Settings: Step 3

See roasting table on p.447

Shelf level:

Rack: 1

Universal tray: 1



Swedish lamb hotpot in a wine and dill sauce

Serves 4

Ingredients

750 g lamb
3 tbsp oil
2 garlic cloves
250 g onions
Salt, pepper
200 ml double cream
2 bay leaves
2 bunches of dill
White wine

1 Dice the lamb and fry in the oil. Chop the garlic, dice the onions and fry with the meat. Season with salt and pepper.

2 Place the cream and bay leaves in a solid cooking container. Finely chop 1 1/2 bunches of dill, add to the cream and cook with the lamb (see below for settings).

3 Season to taste with salt, pepper and white wine and garnish with the remainder of the dill.

Delicious served with boiled potatoes, baby carrots and cucumber salad.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 12-16 minutes

Meat loaf in puff pastry

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 medium eggs
- Thyme
- Oregano
- Salt
- Pepper
- 1 bunch of flat leaf parsley
- Baking paper

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* and cook (see below for settings).

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 and prick all over with a fork. Place on a universal tray and bake (see below for settings).

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 5

Function: Combination/
Fan plus
Step 1
Temperature: 100°C
Moisture: 100%
Duration: 7 minutes
Step 2
Temperature: 200-220°C
Moisture: 50%
Duration: 20 minutes
Step 3
Temperature: 200-220°C
Moisture: 30%
Duration: 15 minutes

Shelf level: 1

*Suitable lids for Miele steam containers are available from the Miele online shop.

Leg of lamb Provençale

Serves 4-6

Ingredients

1 leg of lamb, off the bone
100 g Roquefort
100 g walnuts
100 g prunes, stoned
Salt
Herbes de Provence
Salt
Pepper
1 carrot
1 stick of celery
1 leek
1 clove of garlic
250 ml red wine
250 ml stock
1 tbsp cornflour

Cocktail sticks or kitchen string

1 Chop the Roquefort, walnuts and prunes and mix well.

Season with salt and herbes de Provence, and spread the mixture along the inside of the meat. Secure it with cocktail sticks or kitchen string. Mix together the oil with the salt and pepper and brush the meat with it. Place on the rack.

2 Peel and chop the vegetables. Scatter the chopped vegetables and garlic into the universal tray, and pour in the red wine and stock. Roast alongside the meat (see below for settings).

3 Strain the meat juices, thicken and season to taste.

>> Tip:

Classic Roquefort has the aroma of milk, nuts and raisins, a spicy flavour and has a fat content of 52%. A good quality Roquefort is characterised by its smooth rind and its "blueness". The presence of "Surchoix" or "Selectionné par la Confrère des Chevaliers du Taste Fromage de France" on the label is a further indicator of a top quality cheese.

Automatic programme Roast with moisture Step 2

Automatic programmes » Meat » Lamb » Leg of lamb » Roast with moisture Duration: 215 minutes

Step 2

See roasting table on p.447

Shelf level:

Rack: 2

Universal tray: 1



Fish

Fishing for compliments

Fish benefits both the body and soul. Salt-water fish is rich in iodine, vitamins, protein, and omega 3 fatty acids, which boost physical fitness, concentration levels, powers of observation and general well-being. A low-calorie, versatile food, fish enjoys great popularity in many quarters, and we should all eat it twice a week as part of a healthy diet.





Rolled fillets of plaice in a piquant sauce

Serves 4

Ingredients

500 g plaice fillet
Salt
Pepper
Lemon juice
Mustard
Horseradish sauce
4 small pickled gherkins
2 small onions
150 ml fish stock
100 ml white wine
1 tbsp frozen dill
20 g butter
20 g plain flour
50 g double cream

Cocktail sticks

1 Clean the plaice fillets, season with salt and pepper and drizzle with lemon juice. Spread with the mustard and horseradish sauce.

2 Cut the pickled gherkins into strips. Finely chop the onions and scatter over the fish. Roll up the fish and secure with a cocktail stick. Place in a perforated cooking container.

3 Put the fish stock, white wine and dill in a solid cooking container.

4 Knead the butter and flour into small balls, place in the sauce.

5 Cook the fish and the sauce at the same time. Place the fish above the sauce so that the juices from the fish drip into the sauce. (See below for settings).

6 Stir the double cream into the sauce and season with salt, pepper and white wine to taste.

Settings: Step 5

Function: Steam cooking
Temperature: 85°C
Duration: 6-8 minutes



Fillet of sole in a prawn sauce

Serves 4

Ingredients

500 g lemon sole fillets

Juice of 1 lemon

Salt and pepper

Prawn sauce:

250 g frozen prawns

100 ml fish stock

2 tsp chopped dill

2 - 3 tbsp sour cream

A squeeze of lemon juice
or a little white wine

Alternative champagne sauce:

1 tbsp butter

1 shallot, finely diced

300 ml champagne

250 ml double cream

Salt

Pepper

A squeeze of lemon juice

2 tbsp very cold butter

1 tbsp chervil

1 Clean the fish, drizzle with 1 lemon juice and season with salt and pepper.

2 Place in a solid steam container together with the prawns and fish stock and cook (see below for settings).

3 After cooking, stir in the sour cream and lemon juice and then add white wine or lemon juice to taste. Thicken with cornflour if necessary.

Alternative Champagne sauce:

1 Clean the fish, drizzle with 1 lemon juice and season with salt and pepper. Place in a solid steam container and cook (see Step 2 below for settings).

2 Melt the butter in a pan.
2 Gently fry the shallot until translucent in colour.

3 Add the champagne and reduce by half. Pass the mixture through a sieve.

4 Stir in the cream and reduce again. Then season with salt and pepper. Add lemon juice to taste then add the butter and beat until smooth.

5 Garnish with chervil before serving the fish hot together with the sauce.

>> Tip:

Fillet of plaice can be used instead of sole.

Settings: Step 2

Function: Steam cooking

Temperature: 85°C

Duration: 4-6 minutes

Fish curry with peaches

Serves 4

Ingredients

400 g sheatfish
3 tbsp soy sauce
1 tbsp lime juice
Salt
Pepper
A piece of ginger
1 garlic clove
1 chilli pepper
2 tbsp dessicated coconut
200 ml coconut milk
2 tbsp curry powder
1 bunch of spring onions
2 ripe peaches

1 Clean the fish and cut into bite-sized chunks. Season with soy sauce, lime juice, salt and pepper.

2 Peel and grate some ginger.
Peel and crush the garlic.
Deseed and finely slice the chilli pepper.

3 Place all the ingredients except for the spring onions and the peaches in a solid cooking container and cook (see below for settings).

4 Clean the spring onions and slice into thin rings. Skin and chop up the peaches. Add these to the rest of the ingredients and continue cooking (see below for settings).

>> Tip:

Sheatfish can grow to 3 metres in length and weigh up to 150 kg. Sheatfish under 3 kg is best for eating. It is a bottom feeder in lakes and larger rivers and in the sea, characterised by its long whiskers and scaleless skin.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

Rosefish with spinach and hazelnut butter

Serves 2

Ingredients

200 g frozen spinach
350 g rosefish fillet
Lemon juice
Salt and pepper
3 tbsp oil
1 tbsp butter
3 tbsp chopped hazelnuts
Nutmeg

- 1** Defrost the spinach (see below for settings).
- 2** Chop the spinach leaves up and spread out in a perforated cooking container.
- 3** Clean the fish and season with lemon juice, salt and pepper. Place on top of the spinach. Place the universal tray on shelf level 1 to catch the cooking juices and cook (see below for settings).
- 4** Heat the oil and butter in a frying pan and gently brown the hazelnuts on a medium heat. Season with nutmeg, salt and pepper.
- 5** Place the fish on warm plates. Season the spinach with salt, pepper and nutmeg and place next to the fish. Pour the hot hazelnut butter over the fish.
- 6** Serve with steamed new potatoes.

>> Tip:

If you cannot find rosefish try making this recipe with a firm white fish such as cod or haddock.

Settings: Step 1

Function: Defrost
Temperature: 60°C
Duration: 20-25 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes



Moules marinières

Serves 4

Ingredients

- 2 kg live mussels
- 1 leek
- 1 large carrot
- 500 ml dry white wine
- 1 tsp peppercorns
- 1 lemon
- 2 tbsp chopped parsley

1 Place the mussels in a large pan and cover with plenty of cold water. Leave for several hours, replenishing the water once or twice. Then scrub and remove the beards before rinsing them again in fresh water.

2 Only use closed mussels!

3 Clean the leeks and carrot and chop up. Place in a solid container with the mussels, the wine and the peppercorns and cook (see below for settings).

Any mussels that have not opened during cooking must be discarded.

4 Place the mussels in a suitable serving dish, pour over the sauce, add a squeeze of lemon juice and garnish with chopped parsley.

5 Serve with brown bread and butter or a crusty French stick and a bottle of chilled white wine.

>> Tip:

There are several varieties of mussels. Make sure they are fresh when you buy them. The shells should be firmly closed, have a good strong colour and smell of sea water!

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10-12 minutes

Monkfish in a mushroom sauce

Serves 4

Ingredients

30 g dried porcini mushrooms, soaked in water overnight
100 g shallots, finely diced
20 g butter
4 monkfish fillets, skinned, each approx. 150 g
Juice of 1 lime
150 ml vegetable stock
2 tbsp white wine
150 ml sour cream
4 tbsp double cream
Salt
Pepper

- 1 Drain and chop the mushrooms into small pieces. Place to one side.
- 2 Place the shallots and butter in a solid container, cover* and steam (see below for settings).
- 3 Add the mushrooms and allow to stand for 2 minutes.
- 4 Place the monkfish in a solid container. Drizzle with lemon juice and pour over the stock and white wine. Steam (see below for settings) then keep warm.
- 5 Stir the shallots, sour cream and cream into the fish stock in a saucepan and make a sauce with it. Season with salt and pepper then pour over the fish.
- 6 Serve with wild rice and broccoli.

>> Tip:

Porcini mushrooms have a particularly delicate flavour and are in season during the summer months. Because of their rarity they can be difficult to find fresh, however, dried porcini is readily available from supermarkets. Cover dried mushrooms with boiling water and steam at 65°C for the time stated on the packet.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 90°C
Duration: 8-10 minutes

Fillet of cod in a tarragon sauce

Serves 4

Ingredients

4 cod fillets
Salt
3 sprigs of tarragon
1 shallot
20 g butter
100 ml dry vermouth
200 g sour cream
1-2 tsp tarragon vinegar
Cayenne pepper

1 Clean the fish, then season with salt and place in a solid cooking container. Place the universal tray on shelf level 1 to catch the cooking juices then cook the fish (see below for settings).

2 In the meantime finely chop the tarragon and dice the shallot. Sweat half of the tarragon and the shallot in butter on the hob.

3 Add the vermouth and bring to the boil. Sieve the sauce and pour back into the pan.

4 Add the sour cream and bring to the boil. Stir in the tarragon vinegar and season with salt and cayenne pepper to taste.

5 Add the rest of the tarragon before serving. Pour the sauce over the fish and serve.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4-6 minutes



Fish fillets with honey brittle

Serves 4

Ingredients

- 4 fish fillets
(Rosefish, Nile perch)
- Salt
- 4 tbsp lemon juice
- 50 g honey
- 50 g butter
- 30 g brittle

1 Clean the fish fillets, season with salt and drizzle with lemon juice. Place in a perforated cooking container in the oven. Place the universal tray on shelf level 1 to catch the juices, then cook (see below for settings).

2 Melt the honey and butter in a saucepan on the hob, add the brittle and pour over the cooked fish. Serve with rice and broccoli.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4-8 minutes

Salmon in white wine with garden vegetables

4 Portionen

Ingredients

1 kg salmon fillet
3 tbsp lemon juice
300 g leeks
300 g carrots
200 g celery
125 ml white wine
Salt and pepper
3 slices Cheddar cheese

- 1** Wash and pat dry the salmon fillets and drizzle with lemon juice. Place in a solid cooking container.
- 2** Chop the leeks into rings, the carrots and celery into batons and spread over the fish. Pour white wine over and season with salt and pepper. Place cheese on top and cook (see below for settings).
- 3** Season the sauce with salt and pepper to taste.
- 4** Serve with boiled potatoes.

>> Tipp:

For this dish we recommend a Riesling. This light wine, famed for its fresh bouquet and subtle acidity, is an excellent accompaniment to all fish dishes.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Trout in white wine sauce

Serves 4

Ingredients

4 Trout (oven ready, 250 g each)

75 g butter

Salt

Pepper

Lemon

For the sauce:

450 ml white wine

150 ml white balsamic vinegar

150 ml water

1 unwaxed lemon

2 carrots

1 tsp black peppercorns

4 sprigs of parsley

4 sprigs of thyme

6–8 cloves

1 Peel the lemon, slice the carrots and clean the trout.

2 Pour the white wine, vinegar and water over the trout in a solid cooking container, then add the lemon peel, carrot slices, herbs and spices and (see below for settings).

3 Heat the butter in 6 tbsp of the sauce, season with salt and pepper pour over the trout and garnish with lemon slices.

4 Serve with rice topped with chopped herbs.

Settings: Step 2

Function: Steam cooking

Temperature: 90°C

Duration: 12-15 minutes



Trout stuffed with mushrooms

Serves 4

Ingredients

4 trout (oven ready,
approx 250 g each)
3 tbsp lemon juice
Salt and pepper
1 onion
2 bunches parsley
600 g chanterelle, flat or but-
ton mushrooms
50 g butter

1 Clean the trout, drizzle with
lemon juice and season with
salt and pepper.

2 Finely chop the onion and
parsley. Slice or quarter the
mushrooms and mix everything
together.

3 Stuff the trout with the
filling and place with the
remainder of the filling in a
solid cooking container. Stand
the trout upright, dot with
butter and cook (see below for
settings).

4 Serve with parsley potatoes.

Settings; Step 3

Function: Steam cooking
Temperature: 90°C
Duration: 20 minutes

Coconut fish curry

Serves 4

Ingredients

50 g butter
50 g plain flour
400 ml coconut milk
1 onion
20 g butter
2 tomatoes
15 g curry paste
Juice of half a lemon
10 ml soya sauce
1 tbsp coriander
500 g fish fillet

- 1** Heat the butter on the hob.
Stir in the flour, add the coconut milk and bring to the boil.
- 2** Dice the onions, cover and steam in a solid cooking container with butter (see below for settings).
- 3** Dice the tomatoes and add to the steamed onions. Pour in the sauce. Season to taste with curry paste, lemon juice, soy sauce and coriander.
- 4** Dice the fish fillet and place in a solid cooking container. Pour the sauce over, cover* and steam (see below for settings).
- 5** Serve with rice.

>> Tip:

Curry paste can be found in any Asian grocer's shop and in most supermarkets.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 7 minutes

Salmon and leeks in a white wine sauce

Serves 4

Ingredients

2 leeks
2 shallots
1 tbsp butter
500 g salmon fillet
Salt
Pepper

White wine sauce:

125 ml white wine
3–4 tbsp fish stock
30 g cold butter
Salt
Pepper
1 tbsp dill

Alternative sauce

Vermouth sauce:
200 ml fish stock
100 ml dry vermouth
2 medium egg yolks
2 tbsp double cream
1 tbsp dry vermouth
Salt
Lemon pepper
1 tbsp finely chopped chervil

1 Cut the leeks into thin strips. Dice the shallots. Place both in a solid container with the butter, cover* and cook (see below for settings).

2 Divide the salmon fillet into 4 portions and place on top of the vegetables. Season with salt and pepper and cook (see below for settings).

3 Heat up the wine and fish stock on the hob, stir in the flaked butter and season with salt and pepper. Garnish with dill.

4 Arrange the salmon on a serving plate with the vegetables and the sauce. Serve with wild rice

Vermouth sauce:

1 Follow Step 1 and 2 for the fish.

2 Then bring the fish stock with the vermouth to the boil on the hob and reduce by half.

3 Mix together the egg yolk and the double cream. Stir in 1 tbsp of vermouth then add to the sauce once it has cooled down a bit.

4 Season to taste with salt and lemon pepper. Garnish with chopped chervil.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.



Peppers stuffed with smoked trout

Serves 4

Ingredients

- 4 peppers
- 1 onion
- 10 g butter
- 100 g cracked spelt grain
- 100 ml vegetable stock
- 1 small courgette
- 100 g smoked trout fillet
- 50 g grated cheese
- Salt
- Pepper
- 2 tbsp tomato purée

1 Wash the peppers, cut the lids off, remove the stem and dice the flesh from the lids. Peel and dice the onion.

2 Place the butter and onion in a solid container, cover* and cook (see below for settings). then add the diced pepper.

3 Place the cracked spelt and vegetable stock in another solid container and cook (see below for settings).

4 Meanwhile dice the courgette, cut the trout fillet into small pieces and add to the cooked spelt with the cheese. Season with salt and pepper and spoon into the peppers.

5 Place the stuffed peppers in a perforated cooking container. Place it in the middle of the oven and place the container with the onions and diced peppers underneath it, then cook both together (see below for settings).

6 Transfer the onions and peppers with the juices to a pan and purée.

7 Stir in the tomato purée, bring to the boil and season to taste with salt and pepper.

8 Serve with brown rice.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 25 minutes

>> Tip:

Courgettes originate from Mexico and the West Indies and belong to the marrow family. They are completely edible right up to the stalks. Even the flowers can be eaten or used for garnish. As anti-pasti they have been used in Mediterranean cooking for generations.

Haddock in a mustard sauce

Serves 4

Ingredients

500 g haddock

Juice of 1 lemon

Salt

250 ml fish stock

125 ml white wine

200 g soup greens

Sauce:

3 medium egg yolks

3 tbsp fish stock

3 tbsp white wine

1 tsp hot mustard

2 tbsp wholegrain mustard

2 tbsp double cream

Pepper, salt, sugar

White wine

1 Clean, and salt the fish then drizzle with lemon juice.

2 Wash the soup greens and chop finely.

3 Place the fish with the soup greens, fish stock and white wine in a solid cooking container and cook (see below for settings).

4 Beat the egg yolks, fish stock and white wine to a foam over a bain marie. Fold the mustard and cream into the mixture and season with salt, pepper, sugar and white wine to taste.

5 Serve with dill potatoes and cucumber salad.

>> Tip:

Mustard grain is a European spice, used principally in the preparation of mustard sauces, marinades and salads, but can also be served with sausage, fish and meat.

Settings: Step 3

Function: Steam cooking

Temperature: 100°C

Duration: 10-12 minutes

Trout with lime and ginger butter and sautéed potatoes

Serves 4

Ingredients

4 trout (oven ready,
approx. 250 g each)

20 g fresh ginger

2 limes

1 tsp pink peppercorns

200 g softened butter

Salt

A sprinkling of brown sugar

1 kg baby potatoes

1 – 2 tbsp sunflower oil

Baking parchment

1 Peel the ginger and grate very finely. Wash the limes in hot water, finely grate the rind and squeeze the juice out of one of the limes. Crush the peppercorns with a pestle and mortar.

2 Mix the softened butter with the ginger and lime zest and stir in 2 – 3 tsp lime juice. Season with salt, crushed pepper and a little sugar to taste. Shape the butter into a thin roll, wrap in foil and leave to cool.

3 Cut the baking parchment into the shape of the trout. Sprinkle salt on the inside of the trout, place on the baking parchment on the rack and grill (see below for settings).

4 Meanwhile wash the potatoes and boil in salted water for approx. 15 minutes until almost cooked. Drain, plunge in ice cold water, peel and halve any larger potatoes.

5 Heat the oil in a non-stick pan and fry the potatoes over a medium heat until golden. Then add 50 g of the ginger and lime butter to the pan, allow to melt and coat the potatoes. Season with salt to taste and serve the rest of the ginger and lime butter to accompany the grilled trout.

>> Tip:

Due to intensive farming methods trout has become the "chicken" of freshwater fish. It also freezes very well, making it a firm favourite in the kitchen.

Automatic programme: Step 3
Automatic programmes » Fish » Trout » Grill
Duration: 25 minutes

Settings: Step 3
Function: Full grill
Step 3
Duration: 25 minutes

Shelf level:
Rack: 2
Universal tray: 1



Mackerel with potato, cucumber and dill

Serves 4

Ingredients

4 mackerel (oven ready,
250 g each)
2 tbsp mustard seed
Salt
800 g potatoes, cubed
4 shallots, diced
2 tbsp clarified butter
Approx. 500 ml
vegetable stock
100 ml double cream
2 tsp medium hot mustard
Pepper
1 cucumber (approx. 500 g)
1 bunch dill!

Baking parchment

1 Dry roast the mustard seed in a pan. Remove from the pan and set to one side.

2 Sprinkle some salt on the inside of the mackerel. Place the mackerel on the rack and grill (see below for settings).

3 Heat the clarified butter, add the potatoes and shallots and fry while stirring. Deglaze with the stock and cream. Season with mustard, salt and pepper. Cover and cook for 15 – 20 minutes.

4 Peel the cucumber, cut in half lengthways and remove the centre with a spoon. Coarsely dice the cucumber flesh and add to the potatoes for the final 5 – 7 minutes of cooking.

5 Remove the stems from the dill and finely chop the leaves. Season the vegetables to taste. Sprinkle with dill and mustard seeds and serve with the mackerel.

Automatic programme: Step 2
Automatic programmes » Fish »
Mackerel » Grill
Duration: 25 minutes

Settings: Step 2
Function: Full grill
Step 3
Duration: 25 minutes

Shelf level:
Rack: 2
Universal tray: 1

>> Tip:

Mackerel are offshore fish which undertake long migrations in vast shoals and they come inshore between April and September. Due to their high fat content they are particularly suitable for smoking.

Fish fillet with cheese crust

Serves 4

Ingredients

600 g cod
1 tbsp lemon juice
Salt
2 onions
300 g crème fraîche
Pepper
150 g cream cheese with chives
4 slices of cheese

Butter for greasing

1 Clean the fish, drizzle with lemon juice, salt and place in a buttered dish (approx. 35 x 22 cm).

2 Peel and finely dice the onions, stir them into the crème fraîche, season with pepper and spread over the fish.

3 Place the cheese slices on top and cook (see below for settings).

>> Tip:

The Atlantic cod or *Gadus Morhua*, can grow to 2 metres in length and weigh up to 96 kilograms. Any firm white fish can be used instead for this dish.

Settings: Step 3

Function: Fan plus

Temperature: 180°C

Duration: 30-40 minutes

Shelf level: 1

Salmon with fennel and apple

Serves 4

Ingredients

800 g salmon fillet
1 onion
600 g fennel
1 – 2 tbsp butter
2 sharp cooking apples
(150 g each)
50 ml dry white wine
150 ml fish stock
2 tsp horseradish sauce
Salt
Pepper
100 ml double cream
Sugar

Baking parchment

1 Cut the baking parchment to the shape of the salmon fillet. Place the fish on the baking parchment on the rack and grill (see below for settings).

2 Meanwhile peel and slice the onion. Clean the fennel and place the green stalk and fronds to one side. Cut the bulb into quarters and remove the inner core. Cut or shave the fennel into fine strips and sauté on the hob with the onion slices in hot butter for 3 -4 minutes until translucent.

3 Meanwhile, peel, core and cut the apples into thick slices.

4 Deglaze the vegetables with wine, pour over the fish stock and season with 1 tsp horseradish sauce and salt and pepper. Add the apples, cover and cook for 2 – 3 minutes. Add the cream and season with salt, sugar and the remaining horseradish sauce to taste. Chop the green fennel stalk and fronds, sprinkle over the vegetables and apples and serve with the salmon.

Automatic programme: Step 1
Automatic programmes » Fish »
Salmon » Piece » Grill
Duration: 35 minutes

Settings: Step 1
Function: Fan grill
Temperature: 180°C
Duration: 35 minutes

Shelf level:
Shelf: 2
Universal tray: 1



Salmon tart

Serves 6

Ingredients

Pastry:

2 medium eggs
200 g wholemeal flour
100 g softened butter
1 pinch of sugar
1 tsp salt
2 -3 tbsp cold water
Butter for greasing

Filling:

250 g frozen spinach
400 g salmon
150 g smoked salmon
1 tbsp chopped dill
Salt
Pepper
Nutmeg
1 tbsp lemon juice
200 g grated cheddar

Garnish:

1 bunch dill
150 g quark
Salt
Pepper
100 g smoked salmon

>> Tip:

Delicious hot or cold, e.g. for a picnic.

1 Defrost the spinach.

2 Separate the eggs and mix the egg yolks with the flour, butter, sugar, salt and 2 – 3 tbsp cold water to form a smooth dough. Line a greased spring-form baking tin with the dough, and form a 3 cm high edge all round. Prick the base and place in the fridge for 30 minutes to chill.

3 Whisk the egg whites until stiff and place in the fridge. Drain the spinach well and chop finely. Rinse, pat dry and dice the salmon. Finely chop the smoked salmon and mix with the diced salmon, spinach and dill. Season with a little salt, pepper, nutmeg and lemon juice. Fold in the egg whites.

4 Pour the mixture into the baking tin, sprinkle cheese on top and bake (see below for settings).

5 Remove the stems from the dill and finely chop the leaves and mix with quark, salt and pepper. Cut the smoked salmon into 6 pieces, place a little dill quark on each, twist into a rosette and arrange on the tart prior to serving.

Automatic programme: Step 4

Automatic programmes »
Pizza, Quiche & Co. » Salmon tart» Bake

Duration: 55 minutes

Settings: Step 4

Function: Combination mode/
Fan plus
Temperature: 180-225°C
Moisture: 50%
Duration: 55 minutes

Shelf level: 2

Stuffed rosefish

Serves 4

Ingredients

2 rose fish (oven ready,
800 g each)
4 tbsp lemon juice
4 slices white bread
4 garlic cloves
2 bunches parsley
1 tsp salt
1 pinch ground white pepper
1 tbsp sweet paprika
8 tbsp olive oil

1 Wash the fish inside and out, pat dry and drizzle with lemon juice.

2 Cut the crusts off the bread and dice finely. Peel and finely chop the garlic. Wash the parsley, shake dry, chop finely and mix with the garlic.

3 Rub salt and pepper on the inside and outside of the fish, place it on the universal tray and stuff with the garlic and parsley mixture.

4 Mix the remaining filling with the diced bread, paprika and oil, spread over the fish and cook (see settings below).

>> Tip:

Ask your fishmonger to gut the fish for you and remove the scales, gills and fins.

If you cannot find rosefish try using haddock or red snapper instead.

Settings: Step 4

Function: Combination mode/
Conventional heat
Temperature: 180°C
Moisture: 50%
Duration: 35 minutes

Shelf level: 1

Oysters au gratin

Serves 4

Ingredients

75 g lean, streaky bacon

24 fresh oysters

Worcester sauce

1 unwaxed lemon

Variation

1 red chilli pepper

4 slices of white bread

½ bunch of coriander or flat leaved parsley

Grated peel and juice of 1 lime

2 tbsp olive oil

Salt

20 fresh oysters

1 Cut the bacon into thin strips, prise open the oysters with a sharp knife, taking care to hold the oysters with a thick piece of kitchen paper, as the edges of the shells are sharp.

2 Using the knife, loosen the oyster in the shell and place each oyster in a half-shell on the universal tray.

3 Sprinkle each one with a few drops of Worcester sauce and scatter with bacon strips. Grill the oysters to taste (see below for settings) and serve with slices of lemon.

Variante:

1 For an alternative filling, clean and finely chop 1 red chilli pepper. Cut the crusts off 4 pieces of toast and grate finely. Finely chop ½ bunch of coriander or parsley leaves.

2 Mix everything with the lime zest and olive oil and season with salt and a little lime juice.

3 Distribute over the oysters (see above for instructions on opening) and grill for 12 – 15 minutes, following the instructions above.

>> Tip:

Times given in the recipe are for oysters which are lukewarm. If you prefer your oysters well-done, increase the cooking time by 12 – 15 minutes.

Settings: Step 3

Function: Full grill

Step 2

Duration: 6-15 minutes

Shelf level: 3



Stuffed sea bass

Serves 4–6

Ingredients

3 sea bass (500 g each)
Juice of 1 lemon
½ tsp pepper
200 g button mushrooms
2 shallots
½ tsp salt
200 g crème fraîche
1 pinch white pepper
200 g day old white bread
1 bunch chervil
1 medium egg
1 pinch grated nutmeg

Kitchen twine and / or cocktail sticks

1 Wash the fish inside and out, pat dry and drizzle with lemon juice. Rub pepper in the cavity.

2 Clean and finely chop the mushrooms. Peel the shallots, cut up small and cook with mushrooms, salt, crème fraîche and pepper, stirring until the liquid has evaporated. Leave to cool.

3 Remove the crusts from the bread, dice coarsely and chop finely in a mixer with the chervil. Mix with the mushrooms, egg and nutmeg.

4 Place the fish on the universal tray, stuff the fish with the mushroom mixture, secure with kitchen string or cocktail sticks and cook (see below for settings).

>> Tip:

Fish is an ideal light and digestible food, due to the low fat content and the very low proportion of connective tissue in its flesh.

Ask your fishmonger to gut the fish for you and remove the scales, gills and fins.

Settings: Step 4

Function: Combination mode/
Conventional heat
Temperature: 180°C
Moisture: 50%
Duration: 30-40 minutes

Shelf level: 1

Grilled mackerel with tomato letscho

Serves 4

Ingredients

4 mackerel (300 – 350 g each)
Salt
Pepper
Lemon juice
10 tbsp olive oil
2 tbsp sherry vinegar
2 beef tomatoes
Basil leaves

1 Wash the fish inside and out, pat dry and sprinkle with lemon juice. Slash the fish along the backs, brush with 4 tbsp oil, place on the universal tray and grill (see settings below).

2 In the meantime mix the sherry vinegar with salt and pepper for the vinaigrette and stir in the rest of the olive oil.

3 Pour boiling water over the tomatoes, skin and quarter, remove the seeds and dice the flesh. Cut the basil leaves into pieces, add to the vinaigrette with the diced tomato and serve with the grilled mackerel.

Settings: Step 1

Function: Combination mode/
Full grill
Step 3
Moisture: 0%
Duration: 20-25 minutes

Shelf level: 2

Salmon en croûte

Serves 4

Ingredients

300 g flaky pastry (defrosted)
4 Swiss chard leaves, without stems, (approx. 140 g)
1 bunch chives
200 g pikeperch fillet (skinned and boned)
20 ml dry Riesling
Juice of 1 lemon
1 medium egg
80 ml double cream
Salt
White pepper
4 salmon fillets, approx. 125 g each
Flour for rolling out

1 Roll the pastry into 4 pieces, each measuring 10 x 20 cm.

2 Clean the Swiss chard and blanch for 1 minute in boiling water, plunge into cold water, drain and pat dry.

3 To make the filling, cool the mixer bowl in the fridge or freezer. Chop the chives.

4 Wash the pikeperch fillet, pat dry, dice and put in a cool place. Mix the wine and juice of $\frac{1}{2}$ a lemon. Separate the egg. Purée the egg white, diced fish and wine/lemon juice briefly, gradually adding sufficient cooled cream to make the mixture thick and creamy.

5 Stir in the chives, season well with salt and pepper and set aside in a cool place.

6 Wash the salmon fillet, pat dry, lightly salt and pepper and sprinkle with the remaining lemon juice.

7 Roll out the pastry sheets on a little flour and place a leaf of Swiss chard and a piece of salmon on one half of each sheet. Spread thickly with the filling and fold the chard leaf over it.

8 Mix the egg yolk and brush onto the edges of the pastry, fold the pastry over and press the edges together. Place the pastries on the universal tray and bake until golden (see below for settings).

Settings: Step 8

Function: Combination mode/

Fan plus

Step 1

Temperature: 100°C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 200°C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 220°C

Moisture: 0%

Duration: 16-20 minutes

Shelf level: 2

>> Tip:

Cod can be used to replace pikeperch for the filling.
Salmon fillet can also be replaced by pikeperch.
Delicious served with chard.



Salmon trout in salt dough

Serves 6

Ingredients

3 kg coarse-grained sea salt
200 ml water
1 salmon trout (1.5 – 1.8 kg)
2 tbsp olive oil

Sauce:

2 cloves garlic
6 tbsp olive oil
1 tbsp lemon juice
Salt

1 Moisten the salt with 200 ml water and place about 2/3 on the universal tray.

2 Wash the fish inside and out, pat dry, rub with oil on the outside and place it on the salt. Arrange the remaining salt so that the fish is completely covered. Press it down a little and cook (see below for settings).

3 For the sauce, peel and chop the garlic cloves, mix with oil and lemon juice and season with salt.

4 After cooking, break the salt crust open, divide the fish into equal portions and serve with the sauce.

Settings: Step 2

Function: Conventional heat
Temperature: 190°C
Duration: 50 minutes

Shelf level: 1



Side dishes

Tasty accompaniments

Potatoes, rice, vegetables and bread – to complement your main course and to satisfy all appetites. With examples from different corners of the globe, you will find plenty of ideas to accompany your meat, fish or vegetarian course here.

By steaming your vegetables you will not lose any of the nutritional benefits which are destroyed when boiling, and they will also retain their texture and shape better. Steaming rice with exactly the right amount of water eradicates starchiness, and ensures perfect results every time.





Dauphinoise potatoes

Serves 4

Ingredients

750 g potatoes
1 garlic clove
Salt
Pepper
100 g grated cheese
200 ml double cream
Nutmeg

Butter for greasing

1 Peel, halve and slice the potatoes thinly. Peel and finely chop the garlic clove.

2 Place the potatoes and garlic in a greased, solid cooking container and season with salt and pepper.

3 Add the cream and the cheese, season with nutmeg and cook (see below for settings).

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 25-30 minutes



Dumplings

Serves 4

Ingredients

- 8 bread rolls
- 500 ml milk
- 1 onion
- 20 g butter
- 2 medium eggs
- 1 tbsp chopped parsley
- Butter for greasing

1 Chop bread rolls into 1/2 cm dice.

2 Warm the milk in a solid cooking container (see below for settings). Pour the warm milk over the diced bread rolls and soak for half an hour.

3 Dice the onion, cover* and sweat with butter in a solid cooking container (see below for settings).

4 Add the onion, eggs and parsley to the diced bread and mix together. With damp hands make 12 dumplings with the dough, place in a greased perforated cooking container and cook (see below for settings).

5 The dumplings can be varied to taste using chopped cooked spinach or chopped herbs.

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2-3 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 15-18 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Potato dumplings

Serves 4

Ingredients

- 1 kg potatoes
- 1–2 medium eggs
- Salt
- Nutmeg
- 50 g plain flour
- 50 g potato starch
- Butter for greasing

- 1 Wash the potatoes and cook in a perforated cooking container (see below for settings).
- 2 Peel and pass the potatoes through a potato ricer while still hot.
- 3 Add the eggs to the potato and season with salt and nutmeg. Stir in the flour and potato starch.
- 4 Make a roll from the dough and divide into 12–14 pieces. Roll the pieces into dumplings and cook in a greased, perforated cooking container (see below for settings).

>> Tip:

Potato dumplings are delicious served with a hearty casserole on a winter's day.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 28-34 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 15-18 minutes

Vegetable ravioli

Serves 4

Ingredients

Pasta dough

450 g plain flour
1 tsp salt
4 medium eggs
1 tbsp olive oil

Filling

150 g broccoli
150 g carrots
100 g celery
100 g full-fat cream cheese
50 ml double cream
80 g grated cheese
Salt, pepper
20 g butter

Flour for dusting
Butter for greasing

1 Combine the flour with salt, olive oil and the eggs to make a dough and allow to relax for 1 hour at room temperature.

2 Meanwhile chop the vegetables, place in a perforated cooking container and blanch (see below for settings). Plunge into iced water to prevent further cooking.

3 Mix the cream cheese with the double cream and grated cheese, season with salt and pepper and stir in the vegetables.

4 Thinly roll out half of the dough and cut into 8 cm squares with a pastry wheel. Place some of the vegetable mixture in the middle of each.

5 Melt the butter and grease the edges of the squares with it. Roll out the other half of the dough in the same way, cut and place on top of the filled squares. Press the edges together well.

6 Place the dough parcel in a greased, perforated cooking container and steam (see below for settings).

>> Tip:

Serve pasta with melted butter and herbs. It is also a delicious and nutritious meal when cooked in stock.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 3 minutes

Salmon is an excellent accompaniment to vegetable ravioli.

Settings: Step 6

Function: Steam cooking
Temperature: 100°C
Duration: 8-10 minutes



Potato soufflé

Serves 4

Ingredients

300 g floury potatoes

3 medium egg yolks

1 bunch chervil

150 ml sour cream

100 g frozen peas

Salt

Pepper

Nutmeg

3 medium egg whites

2 tbsp Parmesan cheese

Butter for greasing

Cornflour for dusting

1 Peel and dice the potatoes and cook in a perforated cooking container (see below for settings).

2 Pass the potatoes through a potato ricer.

3 Mix in the egg yolk, coarsely chopped chervil, sour cream and peas and season with salt, pepper and nutmeg.

4 Beat the egg whites to stiff peaks and fold into the potato mixture before pouring into buttered and cornflour-dusted soufflé dishes. Sprinkle Parmesan cheese over.

5 Cover the dishes with aluminium foil, place in the cooking container and cook (see below for settings).

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 9-10 minutes

Settings: Step 5

Function: Steam cooking

Temperature: 90°C

Duration: 30-35 minutes

Potato purée

Serves 4

Ingredients

1 kg potatoes
250 ml double cream
100 ml vegetable stock
20 g butter
Salt
Pepper
1 tbsp parsley

Variation 1

25 g Porcini mushrooms
Water

Variation 2

1 medium onion
100 g streaky bacon

1 Peel and quarter the potatoes and place in a perforated cooking container. Pour the cream and vegetable stock into a solid cooking container, place in the oven below the potatoes and cook (see below for settings).

2 Purée the potatoes and stir with the cream and stock mixture until smooth. Fold in butter and season the purée with salt and pepper.

3 Finely chop the parsley and sprinkle over.

4 Variation 1:
4 Soften the mushrooms in water and cook in the liquid in a solid cooking container (see below for settings). Chop finely and stir into the purée.

5 Variation 2:
5 Place finely chopped onions and diced bacon in a solid cooking container, cover* and cook with potatoes (see below for settings). Fold into the purée.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 15-17 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Spinach with a cheese soufflé topping

Serves 4

Ingredients

300 g frozen spinach
1 onion
100 g bacon
10 g butter
Salt
Pepper
Nutmeg
250 g low fat quark
2 medium eggs
30 g grated Parmesan
1 tbsp chopped parsley

Parsley to garnish

1 Defrost the spinach. Allow the spinach to stand for 8–10 minutes after defrosting and press the liquid out through a sieve.

2 Dice the onion and bacon, cover* and sweat in a solid cooking container (see below for settings).

3 Add the spinach and season with salt, pepper and nutmeg. Cook in a solid cooking container (see below for settings).

4 Meanwhile mix together the quark, eggs, Parmesan, parsley, salt and pepper.

5 Spread the quark mixture over the spinach and cook (see below for settings).

6 Garnish with parsley and serve.

Settings: Step 1

Function: Defrost
Temperature: 60°C
Duration: 25–30 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

>> Tip:

Even though spinach is not very rich in iron, contrary to long-held popular belief, it is nevertheless good for you. Its iron content is 3–4 mg per 100 g spinach. It also contains significant amounts of potassium, calcium, and magnesium.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.



Pancetta on a bed of vegetables

Serves 4

Ingredients

200 g cream cheese with herbs
1 tbsp crème fraîche
1/2 tbsp soup herbs
500 g frozen peas and carrots
200 g mushrooms
1 small jar of asparagus tips
300 g pancetta
Parsley

1 Mix together the cream cheese, crème fraîche and soup herbs and spread in a solid cooking container.

2 Add the peas and carrots, halve the mushrooms and add them to the container. Layer the asparagus on top.

3 Chop up the pancetta, distribute over the vegetables and cook (see below for settings).

4 Stir carefully and then allow it to stand for another 5 minutes in the oven.

5 Garnish with parsley. Delicious served with rice or baguette.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 20 minutes

Carrots with glazed shallots

Serves 4

Ingredients

500 g carrots
2 shallots
20 g butter
Salt, pepper
1 tbsp parsley

- 1** Clean and slice the carrots and place in a perforated cooking container.
- 2** Place the shallots and butter in a covered* solid cooking container and cook both together (see below for settings).
- 3** Add the carrots to the shallots, season with salt and pepper and serve garnished with chopped parsley.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes

Asparagus with a choice of sauces

Serves 4

Ingredients

1 kg white asparagus, thumb thickness

1 kg green asparagus

1 Peel the white asparagus from top to bottom, place in a perforated cooking container and cook. Snap off the woody ends of the green asparagus, place in a perforated cooking container and cook (see below for settings).

Settings: Step 1 for white asparagus
Function: Steam cooking
Temperature: 100°C
Duration: 9-10 minutes

Settings: Step 1 for green asparagus
Function: Steam cooking
Temperature: 100°C
Duration: 7 minutes



Sauces

Serves 4

Ingredients

Parsley sauce:

125 ml cream
1 bunch chopped parsley
Salt, 1 pinch sugar

Tuna Sauce:

1 tin tuna
150 g yoghurt (3.5% fat)
1 tsp lemon juice
2 tsps capers
Salt
Pepper
Sugar
3 medium eggs

Orange Sauce:

250 ml orange juice
3 medium egg yolks
Salt
Pepper
200 g slightly warmed butter
Zest of an orange

Parsley sauce:

1 Stir the parsley into the cream and season with salt and sugar.

2 Pour over the hot asparagus and serve.

Tuna sauce:

1 Drain the tuna and separate it with two forks.

2 Mix the yogurt, lemon juice and capers and season with salt, pepper and sugar.

3 Add the tuna to the yoghurt and mix thoroughly.

4 Hard boil the eggs, peel and quarter. Pour the sauce over the asparagus and garnish with the eggs.

Orange sauce:

1 Mix the orange juice with the egg yolks and beat with salt and pepper until thickened over a bain marie.

2 Fold in the butter a tablespoon at a time and season again with salt and pepper.

3 Garnish with orange zest and serve.

Pasta carbonara

Serves 4

Ingredients

250 g Farfalle or pasta shapes
300 ml double cream
250 ml stock
50 g frozen herbs
150 g diced ham

1 Place all ingredients in a solid cooking container and cook, stirring occasionally.

>> Tip:

There are two main types of pasta: pasta secca (dried pasta) and pasta fresca (fresh pasta). Pasta secca is made from hard wheat and water and is then dried. It comes from the south of Italy. Pasta fresca is made with additional egg and is mostly used fresh. It comes from the north of Italy.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 20 minutes

Spicy potato chips

Serves 4

Ingredients

1 kg firm potatoes
1 1/2 tsp salt
1 tsp sugar
1/2 tsp pepper
1 tsp paprika
8 tbsp olive oil
6 tbsp sesame seeds

- 1** Wash the potatoes and cut them lengthways into thin wedges.
- 2** Mix the seasoning with the sugar and the oil and add the sesame seeds. Dip the potato wedges in the mixture, place them on a baking tray and bake until golden (see below for settings).

Automatic programme: Step 2

Automatic programmes » Pizza,
Quiche & Co. » Spicy potato
wedges » Bake

Duration: 45 minutes

Settings: Step 2

Function: Combination mode/
Fan plus

Temperature: 200-220°C

Moisture: 0%

Duration: 45 minutes

Shelf level: 2



Gherkins with bacon

Serves 4

Ingredients

2 onions
200 g lean bacon
5–6 pickled gherkins
400 g sour cream
1 tbsp chopped dill
1 pinch sugar
Salt
Pepper

- 1** Dice the onions, cover* and steam with the bacon in a solid cooking container (see below for settings).
- 2** Slice the gherkins thinly and add with the sour cream to the bacon and onions.
- 3** Add the dill and sugar. Season with salt and pepper and cook (see below for settings).
- 4** After cooking, season to taste with salt and pepper.
- 5** Delicious served with boiled potatoes.

>> Tip:

Dill is one of the few herbs which was not only originally used in medicine, but has also always been used in the kitchen. It is important to use dill only in combination with "universal spices" such as salt, pepper, onions, parsley or garlic and not with others of stronger taste.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 15-20 minutes

Cauliflower soufflé

Serves 4

Ingredients

500 g cauliflower
4 medium egg yolks
Salt
Pepper
Nutmeg
4 medium egg whites
Butter for greasing

Sauce:

2 shallots
20 g butter
20 g plain flour
20 ml white wine
100 ml vegetable stock
100 ml double cream
Salt
Pepper

1 Clean the cauliflower, cut into florets, place in a perforated cooking container and cook (see below for settings).

2 Allow the cauliflower to cool, then purée it. Stir the egg yolks into the cauliflower purée and season with salt, pepper and nutmeg.

3 Beat the egg whites until stiff and fold in.

4 Pour the mixture into buttered ramekins. Cover with aluminium foil and cook (see below for settings).

5 For the sauce, finely chop the shallots and sweat in butter. Add flour and gradually pour in white wine.

6 Add the vegetable stock and stir until smooth. Fold in the cream and season with salt and pepper.

7 Serve the soufflés with the sauce poured over and garnished with chopped herbs.

8 Delicious with fish and meat dishes.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 14 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 90°C
Duration: 15-18 minutes

>> Tip:

This dish can also be made with broccoli or carrots.

Mixed vegetables in a cream sauce

Serves 4

Ingredients

2 fennel bulbs
Fennel leaves
2 carrots
1 small leek
2 sticks celery
1 tsp lemon juice
Salt
Sugar
2 onions
20 g butter
150 ml vegetable stock
Salt

Pepper
1 tsp instant vegetable stock
(granules)
150 ml double cream

1 Wash and quarter the fennel and cut out the root base in a wedge. Keep aside the leaves for garnish.

2 Cut the carrots into 0.5 cm thick slices. Cut the leek into 1 cm thick rings and the celery into 0.5 cm thick pieces. Place the vegetables in a perforated cooking container and lay the fennel on top.

3 Mix together the lemon juice, salt and sugar and pour over the fennel. Place the container in the oven with a solid cooking container underneath to catch the liquor and then cook (see below for settings).

4 Dice the onions, sweat in butter then add the vegetable stock. Season with salt, pepper and vegetable stock granules. Stir in the double cream and garnish with torn fennel leaves.

>> Tip:

Fennel is the classic Italian vegetable. In Italy it is mostly eaten raw as a dessert, but it tastes better when cooked. In the steam oven all the vitamins are retained. It needs to be strongly spiced to avoid blandness.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10-12 minutes



Potato celeriac purée

Serves 4

Ingredients

500 g celeriac
400 g potatoes
2 sticks celery
1 tbsp butter
150 ml double cream
Salt, pepper
Celery leaves

1 Peel and dice the celeriac and potatoes and place in a perforated cooking container and cook. Place a solid cooking container underneath to catch the cooking liquor (see below for settings).

2 Cut the celery into pieces and cook together with the butter and the cream in a solid cooking container with the liquor resulting from cooking the celeriac (see below for settings).

3 Put everything into a pan, purée and season with salt and pepper. Finely chop the celery leaves and sprinkle over the purée.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes

>> Tip:

Garnish with a sprinkling of chopped roasted hazelnuts.

Red cabbage and apple

Serves 4

Ingredients

125 g diced onions
50 g pork dripping
700 g red cabbage
150 ml apple juice
50 ml wine vinegar
1 bay leaf
approx. 3 cloves
25 g sugar
Salt
Pepper
1 apple
30 g cranberries or
30 g blackcurrant jelly
50 ml red wine
Sugar

- 1** Place the diced onions and pork dripping in a solid cooking container, cover* and steam (see below for settings).
- 2** Clean the red cabbage, cut into strips and add to the diced onions with the apple juice, wine vinegar, bay leaf, cloves and sugar. Season with salt and pepper and cook (see below for settings).
- 3** Cut the apple into pieces, add the cranberries or blackcurrant jelly to the other ingredients. Add the red wine and cook (see below for settings).
- 4** Season with salt, pepper and sugar to taste.

>> Tip:

The Cranberry is a popular ingredient in game dishes and often served as a sauce. It is rarely eaten raw due to its bitter flavour. Cranberries are rich in many vitamins such as A, B1, B2, B3 and C, in addition to minerals such as potassium, calcium, magnesium and phosphate.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 1
Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2
Function: Steam cooking
Temperature: 100°C
Duration: 60 minutes

Settings: Step 3
Function: Steam cooking
Temperature: 100°C
Duration: 60 minutes

Broccoli in a cream cheese sauce

Serves 4

Ingredients

500 g broccoli florets
125 ml vegetable stock
125 ml double cream
50 g Cheddar cheese
30 g butter
30 g plain flour

1 Place broccoli in a perforated cooking container.

2 Knead the butter and flour into tiny dumplings and place in a solid cooking container with vegetable stock, cream and cheese and cook in the steam oven above the broccoli (see below for settings).

3 Pour the sauce over the vegetables and serve with roast meat and potatoes.

>> Tip:

This sauce is also good with cauliflower, Romanesco, kohlrabi or sprouts.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4-6 minutes



Desserts

Sweet temptations

What would a meal be without a sumptuous finale? Regardless of whether a healthy fruit dessert is offered, or one with an alcoholic zing or something creamy and sweet, the dessert is a treat that can be full of surprises. The more creatively it is assembled and decorated, the more enthusiastically will its arrival be greeted. Allow yourself a little time to add those finishing touches to impress your guests.





Seasonal fruit soufflé

Serves 6

Ingredients

500 g plums

For the dough:

3 medium egg yolks
60 g honey
2 cl rum
100 g butter
100 g wholemeal flour
50 g grated almonds
125 ml milk
3 medium egg whites
30 g sugar
1 pinch salt

Butter for greasing
Icing sugar for dusting

1 Wash, halve and stone the plums. Mix in the egg yolks together with the honey and rum, then melt the butter and add it to the mixture.

2 Beat the egg whites, sugar and salt until stiff. Mix the almonds and flour, add the milk and fold the stiffly beaten egg whites into the mixture.

3 Butter a soufflé dish, add the fruit, pour the mixture over the top and bake (see below for settings).

4 Sprinkle with icing sugar after baking.

>> Tip:

The soufflé can also be made with berries, apricots, peaches, apples or pears.

Settings: Step 3

Function: Conventional heat

Temperature: 145-160°C

Duration: 40-45 minutes

Shelf level: 2



Apple dream

Serves 6

Ingredients

4 apples (approx. 600 g)
30 g sugar
150 g sponge finger biscuits
40 ml Calvados
200 g mascarpone
250 g quark
125 ml milk
20 g sugar or honey
250 ml double cream
3 tsp vanilla sugar

Chocolate powder or cocoa
for dusting

1 Peel, quarter and slice the apples. Place in a solid cooking container, sprinkle with sugar and cook (see below for settings).

2 Put the sponge fingers in a bowl and drizzle with Calvados. Place the cooled apples on top of the sponge base.

3 Mix the mascarpone, quark, milk and sugar (or honey) until smooth and pour carefully over the apples.

4 Beat the cream and vanilla sugar until stiff and pour over the mixture. Dust with chocolate powder.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Apricot soufflé

Serves 6

Ingredients

1 large tin apricots (485 g drained weight)
150 g marzipan
3 medium egg yolks
75 g butter
100 g grated almonds
1 tbsp cornflour
3 medium egg whites
50 g sugar
Almond flakes
Icing sugar

Butter for greasing

- 1 Grease a soufflé dish with butter and place the apricots in it with the cut surface facing upwards.
- 2 Knead the marzipan with the butter and egg yolks. Mix the almonds with the cornflour and mix in.
- 3 Beat the egg whites and sugar until stiff, fold into the mixture and pour over the apricots.
- 4 Sprinkle with almond flakes and bake (see below for settings).
- 5 Dust with icing sugar after baking.

>> Tip:

The apricot is a species of prunus or plum. Its origins are uncertain but it has been traced to Central Asia and Armenia where it has been cultivated since ancient times.

Settings: Step 4

Function: Conventional heat
Temperature: 160°C
Duration: 30-40 minutes

Shelf level: 1

Cherry quark soufflé

Serves 4

Ingredients

500 g cherries
75 g butter
125 g sugar
3 medium egg yolks
1 pinch salt
Juice 1/2 lemon
75 g cornflour
500 g low fat quark
3 medium egg whites
50 g butter (flaked)
25 g flaked almonds

Butter for greasing

1 Stone the cherries and place in a greased soufflé dish.

2 Beat the butter, sugar, egg yolks, salt, lemon juice, cornflour and quark until light and fluffy. Beat the egg whites until stiff and fold into the quark mixture. Pour the mixture over the cherries, top with butter flakes and flaked almonds and bake (see below for settings).

>> Tip:

Egg white which is to be used for meringue will stiffen better if kept at fridge temperature. Adding a sprinkling of lemon juice will make it even stiffer.

Settings: Step 2

Function: Combination mode/
Conventional heat
Temperature: 160-180°C
Moisture: 95%
Duration: 25-30 minutes

Shelf level: 2



Nougat dessert

Serves 12

Ingredients

Pastry:

120 g nougat
150-180 ml milk
500 g strong white flour
1 packet dried yeast
80 g caster sugar
2 medium eggs
100 g softened butter
1 pinch salt
Pulp of 1 vanilla pod

Butter for greasing

Sauce:

500 g raspberries
50-70 g caster sugar

1 Put the nougat in a cool place and heat the milk until lukewarm. Knead together the flour, yeast, caster sugar, eggs, butter, salt and vanilla pulp, adding sufficient milk to create a smooth dough. Place uncovered to prove in the oven using the special "Prove dough" programme, or with Combination mode/Fan plus, 30°C with 100% moisture for 60 minutes.

2 Cut the nougat into 12 pieces and divide the dough into 12 portions. Put 1 piece of nougat onto each portion and shape into a dumpling. Place the dumplings close together in a flat, greased oven dish and bake (see below for settings).

3 In the meantime purée the raspberries, keeping a few back, and sweeten to taste with caster sugar. Divide the sauce between the plates, place a dumpling on each and garnish with the remaining raspberries.

Settings: Step 2

Function: Combination mode/
Fan plus

Step 1

Temperature: 100°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 165 °C

Moisture: 0 %

Duration: 35-40 minutes

Shelf level: 2

>> Tip:

You can also fill the dumplings with fruit or preserves and serve them with vanilla sauce.

Baked apples

Serves 4

Ingredients

4 medium cooking apples
1 tbsp raisins
2 tsps Amaretto liqueur
100 g marzipan
1 tbsp chopped almonds
A pinch of cinnamon

Cinnamon & cardamom sauce

2 tbsp white wine
4 tsps sugar
1/2 tsp cinnamon
A pinch of cardamom
A pinch of coriander

Ginger & orange sauce

2 tbsp white wine
4 tsps sugar
A pinch of ground ginger
1/2 tsp grated orange peel
A pinch of mace

Clove & cinnamon sauce

2 tbsp white wine
4 tsps sugar
1/2 tsp cinnamon
A pinch of ground cloves
1/2 tsp grated orange peel

1 Wash and core the apples.
Soak the raisins in the Amaretto liqueur.

2 Combine the marzipan, almonds and cinnamon together with the soaked raisins. Fill the cored apples with the mixture. Do not be tempted to over-fill the apples. Score around the middle of each apple.

3 Place in a solid container and cook together with one of the sauces (see below for settings).

Cinnamon & cardamom sauce:
Mix all ingredients together.

Ginger & orange sauce:
Mix all ingredients together.

Clove & cinnamon sauce:
Mix all ingredients together.

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 8-12 minutes

Sweet dumplings

Serves 8–10

Ingredients

500 g plain flour
40 g fresh yeast
1 tsp sugar
125 ml warm milk
50 g margarine
125 ml milk
1 pinch salt
4 tbsp plum purée
250 ml cream
Vanilla sugar
 $\frac{1}{2}$ tsp cinnamon
1 pinch salt

Butter for greasing

1 Dissolve the yeast in luke-warm milk, then add the flour, sugar, salt and soft margarine and knead for about 7 minutes until you have a smooth dough. Prove, in an uncovered bowl in the oven using the special "Prove dough" programme, or with combination mode/Fan plus at 30°C, 100% moisture (see below for settings).

2 Divide the dough into 8–10 pieces and shape into dumplings. Cover and leave in a warm place to prove for another 15 minutes. Place in a greased, perforated cooking container and cook (see below for settings).

3 Make the sauce on the hob using the plum purée, cream, vanilla sugar, cinnamon and salt and serve with the dumplings.

A vanilla sauce makes a delicious alternative.

>> Tip:

If using frozen dumplings, defrost for 15 minutes at room temperature then follow the recipe as above.

Settings: Step 1

Function: Steam cooking
Temperature: 40°C
Duration: 15 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100 °C
Duration: 14 minutes



Green fruit compote

Serves 8

Ingredients

- 500 ml apple juice
- 2 tbsp lemon juice
- 100 g sugar
- 50 g sago
- A little lemon peel
- Vanilla pod pulp
- 200 g green seedless grapes
- 200 g gooseberries
- 200 g kiwi fruit

1 Place the apple juice, lemon juice, sugar, sago, lemon peel and vanilla purée in a solid cooking container and cook (see below for settings). Stir once during cooking. When done remove the lemon peel.

2 Wash and halve the grapes.
Wash the gooseberries, wash and peel the kiwis and cut into slices.

3 Add the fruit to the compote and leave to cool.

4 Serve with home made custard or cream.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 20 minutes

Red fruit compote

Serves 4

Ingredients

1 kg mixed red berries (e.g. redcurrants, blackcurrants, raspberries, strawberries, blackberries, cherries)
500 ml cherry juice
2 tbsp lemon juice
100 g sugar
50 g sago
Some lemon peel
Pulp of 1 vanilla pod
1 cinnamon stick

1 Wash and prepare the fruit.
Place the cherry juice, lemon juice, sugar, sago, lemon peel, vanilla pulp and cinnamon in a solid container and cook (see below for settings). Stir once during cooking. Once cooked remove the cinnamon stick and cloves.

2 Add the berries and stir.

3 Serve hot or cold, with cream or as an accompaniment to meringues, steamed sponge pudding or rice pudding.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 20 minutes

Orange crème caramel

Serves 6

Ingredients

Caramel

60 g sugar
3 tbsp orange liqueur (e.g.
Cointreau)

Crème

300 ml milk
3 medium eggs
3 medium egg yolks
50 g sugar
50 ml orange juice
3 tbsp orange liqueur

Shreds of orange peel to
decorate

1 Place the sugar in a saucepan and heat, stirring all the time, until caramelised golden brown. Carefully mix in the orange liqueur. Pour the caramel into 6 ramekins (or small cups) and allow to set.

2 Mix all other ingredients, distribute on top of the caramel and cover with heat-resistant foil (see below for settings).

3 After cooking remove the foil and allow to relax for a few minutes, then run a knife around the edge of the ramekins and turn the caramels out onto a plate. Garnish with shreds of orange peel.

>> Tip:

These crème caramels can be served hot or cold. Hardened caramel remains can be loosened by placing the ramekins in a pan of hot water.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 16-18 minutes



Semolina pudding

Serves 4

Ingredients

250 ml milk
50 g butter
1 vanilla pod
60 g sugar
50 g semolina
5 medium egg yolks
5 medium egg whites

Butter and sugar for the ramekins

1 Place the milk, butter, vanilla pulp and pod, in a solid cooking container and cook (see below for settings).

2 Remove from the oven and stir in the semolina. Leave to stand for 1-2 minutes. Stir again to reheat, stirring once during cooking (see below for settings).

3 Take out of the oven, stir again and leave to stand, covered* for 5 minutes. Leave to cool and then remove the vanilla pod. Then stir in the egg yolks.

4 Beat the egg whites with a little sugar until stiff, then fold into the semolina.

5 Grease 8 small ramekins and sprinkle inside with sugar. Pour the mixture into the ramekins and cover loosely with aluminium foil. Place on the rack and cook (see below for settings).

6 Serve with fruit compote.

>> Tip:

Vanilla pods are the fruit of a tropical type of orchid. The dried pods are generally packed in glass tubes at the factory to avoid further drying out and dissipation of the aroma. The pod is used to flavour sugar or liquids with its distinctive aroma; it is not consumed. The inside of the pod, the vanilla pulp, is an ingredient which brings flavour to many desserts and drinks.

*Suitable lids for Miele steam oven containers are available from the Miele online shop

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 5

Function: Steam cooking
Temperature: 90°C
Duration: 25-30 minutes

Shelf level: 2

Sweet dream

Serves 8

Ingredients

80 g butter
4 medium egg yolks
70 g ground almonds
3 tsp vanilla sugar
80 g chocolate
4 medium egg whites
20 g sugar
8 cherry pralines

Butter for greasing
Sugar for sprinkling

- 1** Beat the butter until light and fluffy. Stir the egg yolk in bit by bit. Add the almonds and vanilla sugar.
- 2** Melt the chocolate and fold into the mixture.
- 3** Beat the egg whites and sugar until stiff and fold into the mixture.
- 4** Grease 8 ramekins (or cups) with butter and sprinkle with sugar. Divide the mixture between the ramekins.
- 5** Place a praline in each ramekin. Cover with heat resistant foil and cook (see below for settings).
- 6** Turn out onto a plate. Serve with vanilla sauce or advocaat.

Settings: Step 5

Function: Steam cooking
Temperature: 90°C
Duration: 20-25 minutes

Black cherries with meringue

Serves 4

Ingredients

750 g black cherries
1000 ml cherry juice
150 g sugar
1/2 tsp cinnamon
1 pinch ground cloves
40 g sago
2 egg whites
2 tbsp sugar

1 Wash and pit the cherries and place in a solid cooking container. Pour in the cherry juice, add the sugar, cinnamon, cloves, and sago, stir and cook, stirring occasionally (see below for settings).

2 Beat the egg whites and sugar until stiff. Scoop out balls with a teaspoon and place in the liquid. Put back into the oven and allow to stand for 5–6 minutes in the residual heat.

3 Place in the refrigerator to cool, and serve into individual portions.

>> Tip:

If using bottled cherries, do not add to the cherry juice mixture until the final stir.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 25 minutes



Crème brûlée

Serves 6

Ingredients

200 ml double cream
250 ml milk
3 tsp vanilla sugar
1 tbsp caster sugar
4 medium egg yolks
3 tbsp brown sugar (Muscovado)

1 Mix the cream with the milk and heat to simmering point on the hob. Take off the heat and leave to stand.

2 Beat the vanilla sugar, caster sugar and egg yolks until light and fluffy. Then slowly add the milk and cream mixture. Pass through a fine sieve.

3 Pour the mixture, without any froth on it, into 6 ramekins, cover with heat resistant foil and cook (see below for settings).

4 Allow to cool down then place in the refrigerator for approx. 4 hours.

5 Sprinkle with brown sugar and caramelise under a pre-heated grill (see below for settings).

>> Tip:

Muscovado sugar is brown sugar extracted from kandis syrup which contains lots of caramel. It has a stronger aroma than white sugar and improves browning quality in baking.

Settings: Step 3

Function: Steam cooking
Temperature: 90°C
Duration: 30-35 minutes

Settings: Step 5

Function: Full grill
Level 3
Duration: 5 minutes

Shelf level: 2

Orange rice pudding

Serves 4

Ingredients

150 g pudding rice
6 tbsp orange juice
250 ml milk
2 tbsp sugar
Pulp of half a vanilla pod
1 pinch salt
4 leaves gelatine
1 unwaxed orange
200 ml double cream
1 tbsp sugar
2 oranges
Lemon grass or mint

1 Place the rice and milk with the orange juice, sugar, vanilla pulp and a pinch of salt in a solid cooking container and cook (see below for settings).

2 Soften the gelatine, squeeze out and add to the cooked rice and stir.

3 Grate the peel from the unwaxed orange, add to the rice mixture with the orange juice and allow to cool.

4 Whip the cream and sugar until stiff. Segment the other two oranges and add to the rice with the whipped cream.

5 Serve garnished with lemon grass or mint.

>> Tip:

This rice pudding can also be made with a sauce base using other fruits, for example, apples, strawberries, peaches, plums, etc.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 30 minutes

Quark soufflé

Serves 8

Ingredients

- 280 g low fat quark
- 4 medium egg yolks
- 1 tsp lemon zest
- 4 medium egg whites
- 80 g sugar
- Butter for greasing
- Sugar for sprinkling

1 Mix the quark with the egg yolks and add the lemon zest.

2 Beat the egg whites and sugar until stiff and fold into the quark mixture.

3 Grease 8 ramekins and sprinkle with sugar. Pour in the quark mixture and cover with heat resistant foil and cook (see below for settings).

Settings: Step 3

Function: Steam cooking
Temperature: 90°C
Duration: 20-25 minutes



Chocolate brownie pudding

Serves 8

Ingredients

100 g dark chocolate,
70% cocoa solids
5 medium eggs
80 g butter
80 g sugar
3 tsp vanilla sugar
80 g walnuts, finely chopped
80 g flour

Butter for greasing
Icing sugar for dusting

- 1** Melt the chocolate and separate the eggs. Beat the butter, sugar and vanilla sugar until pale and creamy and stir in the egg yolks.
- 2** Fold the walnuts and flour, along with the cooled chocolate, into the butter and egg mixture.
- 3** Beat the egg whites until stiff and carefully fold into the mixture.
- 4** Butter 8 ramekins and sprinkle with icing sugar.
- 5** Distribute the chocolate mixture between the ramekins, cover with heat-resistant foil and place on the rack to cook (see below for settings).

>> Tip:

To serve: melt 150 g dark chocolate and 50 g white chocolate separately. Drizzle onto the plate, place the pudding on top and garnish with Physalis (Cape gooseberry).

Settings: Step 5

Function: Steam cooking
Temperature: 90°C
Duration: 30 minutes



Bottling & more

The multi-tasker

The steam combi oven would not be worthy of the Miele name if it did not offer a plethora of different uses. It is an invaluable appliance, not just for steaming food, baking, roasting and grilling, but also for preserving food and blanching vegetables prior to freezing. It can even be used for making jam. The steam combi oven does an excellent job of defrosting frozen food, and it demonstrates another of its many talents when reheating pre-cooked food, by using short, gentle regenerating phases.





Apple cakes

Makes 5 x 250 ml preserving jars

Ingredients

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

Butter for greasing
Fine breadcrumbs

Topping:
500 g apples

- 1** Beat together the butter, sugar, vanilla sugar, salt and lemon zest, then add the eggs a little at a time and beat until light and fluffy.
- 2** Fold in the flour along with the baking powder.
- 3** Grease the jars with butter to 1 cm below the rim. Dust with breadcrumbs and half fill with the mixture.
- 4** Peel, quarter, core and slice the apples. Press lightly into the cake mixture, with the curved side up. Place the jars on the rack and bake (see below for settings).
- 5** Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

>> Tip:

Bottled cakes containing fresh fruit must be consumed within two days. They are not suitable for long-term storage.

Automatic programme: Step 4
Automatic programmes »
Cakes/biscuits » Apple sponge »
Bottling
Duration: 45 minutes

Settings: Step 4
Function: Conventional heat
Temperature: 160°C
Duration: 45 minutes

Shelf level: 1



Marble cakes

Makes 8 x 250 ml preserving jars

Ingredients

250 g butter
200 g caster sugar
3 tsp vanilla sugar
A pinch of salt
4 medium eggs
375 g plain flour
125 g cornflour
3 tsp baking powder
125 ml milk
30 g cocoa powder
2–3 tbsp milk
50 g sugar
1 tbsp rum

Butter to grease the jars

1 Beat the butter, sugar, vanilla sugar and salt until creamy, then add the eggs a little at a time, and continue beating until light and fluffy.

2 Mix together the flour, cornflour and baking powder, then stir in just enough milk until the mixture falls heavily from the spoon.

3 Grease the jars to 1 cm from the top. The jars should not be filled more than half full in steps 4 and 5.

4 Divide 2/3 of the mixture between the jars, and then mix the cocoa, milk, sugar and rum into the remaining 1/3.

5 Spoon the chocolate mixture on top of the light cake mix, and swirl with a fork to create a marble effect. Place the jars on the rack and bake (see below for settings).

6 Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

Automatic programme: Step 5
Automatic programmes »
Cakes/biscuits » Marble cake »
Bottling
Duration: 35 minutes

Settings: Step 5
Function: Conventional heat
Temperature: 160°C
Duration: 35 minutes

Shelf level: 1



Madeira cakes

Makes 5 x 250 ml preserving jars

Ingredients

200 g butter
200 g sugar
1 pinch salt
4 medium eggs
Juice and zest of one lemon
200 g cornflour
50 g plain flour
1 tsp baking powder

Butter and fine breadcrumbs
for greasing the jars

1 Beat the butter, sugar and eggs together until light and fluffy. Add the lemon juice and zest.

2 Sift together the flour with the cornflour and the baking powder, and fold into the mixture.

3 Grease the jars with butter to 1 cm from the top, then dust with breadcrumbs.

4 Half fill each jar with the mixture. Place the jars on the rack and bake (see below for settings).

5 Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

>> Tip:

Madeira cakes can be made a couple of days in advance. They can be enjoyed as they are or with fresh fruit compote for a refreshing dessert.

Automatic programme: Step 4
Automatic programmes »
Cakes/biscuits » Sponge cake »
Bottling »
Duration: 45 minutes

Settings: Step 4
Function: Conventional heat
Temperature: 160°C
Duration: 45 minutes

Shelf level: 1



Walnut cakes

Makes 6 x 250 ml preserving jars

Ingredients

180 g butter
150 g caster sugar
2–3 drops almond extract
3 tsp vanilla sugar
A pinch of salt
3 medium eggs
240 g plain flour
1½ tsp baking powder
100 g walnuts, coarsely chopped
30–50 ml milk

Butter for greasing

- 1** Beat the butter, sugar, vanilla sugar, almond extract and salt until creamy, then add the eggs a little at a time, and continue beating until light and fluffy.
- 2** Mix together the flour and baking powder, and fold into the butter, sugar and egg mixture. Fold in the walnuts, then if the mixture is too stiff add just enough milk so that it falls heavily from the spoon.
- 3** Grease the jars to 1 cm from the top.
- 4** Fill the jars two-thirds full with the mixture, then place the jars on the rack and bake (see below for settings).
- 5** Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

Settings: Step 4

Function: Conventional heat
Temperature: 160°C
Duration: 40-45 minutes

Shelf level: 1

Carrot cakes

Makes 8 x 250 ml preserving jars

Ingredients

- 4 medium egg yolks
 - 175 g caster sugar
 - 200 g carrots
 - 200 g ground almonds
 - ½ tsp cinnamon
 - 1 tbsp kirsch
 - Juice and zest of ½ a lemon
 - 15 g cornflour
 - 4 medium egg whites
- Butter and fine breadcrumbs
to grease and dust the jars

1 Beat the egg yolks with 2/3 of the sugar until creamy.

2 Peel and finely grate the carrots, then add to the egg yolks and beat for approx. 10 minutes. Add half the almonds, and beat for a further 10 minutes. Stir in the cinnamon, kirsch, lemon juice and zest, then the rest of the ground almonds, and finally sift in the cornflour.

3 Whisk the egg whites with a few drops of lemon juice until stiff, then drizzle in the sugar a little at a time, continuing to whisk until the egg whites are stiff and glossy.

4 Fold the egg whites into the rest of the cake mixture.

5 Grease and dust the jars to 1 cm from the top. Divide the mixture between the jars, filling them half full, then place on the rack and bake (see below for settings).

6 Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

Settings: Step 5

Function: Conventional heat

Temperature: 160°C

Duration: 50-55 minutes

Shelf level: 1

Lemon cakes

Makes 5 x 250 ml preserving jars

Ingredients

200 g softened butter

200 g sugar

1 pinch salt

Grated rind and juice of 1 unwaxed lemon

4 medium eggs

100 g cornflour

150 g plain flour

1 tsp baking powder

Butter for greasing the jars

Fine breadcrumbs for dusting

Icing:

150 g icing sugar

Lemon juice

1 Stir the butter, sugar, salt and grated lemon rind until the sugar dissolves. Gradually add the eggs and stir well.

2 Mix the cornflour, flour and baking powder and fold into the mixture.

3 Spoon the mixture into greased jars which have been sprinkled with breadcrumbs. Fill the jars two-thirds full and bake (see below for settings).

4 Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

5 Before serving, sift the icing sugar and mix to a runny consistency with approx. 4 tbsp lemon juice. Turn the cakes out of the jars and brush with the icing.

Automatic programme: Step 3

Automatic programmes »

Cakes/biscuits » Lemon cake »

Bottling

Duration: 45 minutes

Settings: Step 3

Function: Cake plus

Temperature: 160°C

Duration: 45 minutes

Shelf level: 1



Fruit cakes

Makes 8 x 250 ml preserving jars

Ingredients

500 g strong white flour
40 g fresh yeast
Approx. 125 ml lukewarm milk
80 g caster sugar
150 g warm butter
3 medium eggs
1 tsp grated lemon zest
A pinch of salt
200 g raisins

Butter for greasing the jars

1 Sift the flour into a bowl.
Dissolve the yeast and sugar in the milk, and stir into the flour.

2 Add the butter, eggs, lemon zest and salt, and knead thoroughly. Place uncovered in the oven, and leave to prove using the special "Prove dough" programme or with Combination mode/Fan plus at 30°C, 100% moisture for 20 minutes.

3 Knead the dough briefly, then work in the raisins.

4 Grease the jars to 1 cm from the top. Fill the jars to the halfway point with the mixture, place on the rack and bake (see below for settings).

5 Immediately after baking, seal the jars with a rubber ring, glass lid and metal spring clamp.

>> 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.

Settings: Step 4

Function: Combination mode/
Conventional heat

Step 1

Temperature: 30°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 160°C

Moisture: 30%

Duration: 30-35 minutes

Shelf level: 1

Mixed berry conserve

Makes 6–7 jars, each 250 ml

Ingredients

250 g strawberries
250 g raspberries
250 g blackcurrants
250 g redcurrants
1 vanilla pod
Juice and zest from an unwaxed lemon
3 tbsp raspberry brandy
1 kg jam sugar

1 Hull the strawberries, and wash carefully if required. Remove the stalks from the blackcurrants. Cut the vanilla pod along its length, and scrape out the pulp. Grate the lemon zest and squeeze the juice.

2 Mix together the fruit with the vanilla pulp, lemon zest and juice, then purée.

3 Stir in the jam sugar and the raspberry brandy, then fill the jars to maximum of 2/3 full with the mixture. Place the jars on the rack and cook (see below for settings).

4 At the end of the cooking time, use pot holders to remove the jars from the oven, and leave to stand for 1–2 minutes. Finally, fit the lids and leave to cool.

Settings: Step 3

Function: Combination mode/
Fan plus
Temperature: 150°C
Moisture: 0%
Duration: 35 minutes

Tropical fruit conserve

Makes 6–7 jars, each 250 ml

Ingredients

- 1 kiwi fruit
- 1 large orange
- 1 mango
- 150 g grapes
- Juice and zest from an unwaxed lemon
- 1 kg jam sugar

- 1 Peel and roughly dice the fruit. Grate the lemon zest and squeeze the juice.
- 2 Mix the fruit with the lemon zest and juice, and roughly blend with a hand mixer.
- 3 Stir in the jam sugar and transfer the mixture into clean jars, filling up to 2/3 full. Place the jars on the rack and cook (see below for settings).
- 4 At the end of the cooking time, use pot holders to remove the jars from the oven, and let them stand for 1–2 minutes. Finally, fit the lids and leave to cool.

Settings: Step 3

Function: Combination mode/
Fan plus
Temperature: 150°C
Moisture: 0%
Duration: 45 minutes

Shelf level: 1



Steam cooking with the Miele steam combi oven

Cooking durations depend on the freshness and quality of the food, the size of the pieces and how well done you like your food. Because the size of vegetables and fruit can vary, especially when cut up, a medium size and an al dente or medium result is assumed with the durations quoted. Pulses will vary depending on type and on how they are to be used in your recipe. For this reason the durations quoted for dried peas, beans and lentils assume a firm result whereby they are cooked, but still maintain their structure.

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Vegetables				
Artichokes	100	32–38	•	
Cauliflower, whole	100	27–28	•	
Cauliflower, florets	100	8	•	
Beans, green	100	10–12	•	
Broccoli, florets	100	3–4	•	
Chantenay carrots, whole	100	7–8	•	
Chantenay carrots, halved	100	6–7	•	
Chantenay carrots, chopped	100	4	•	
Chicory, halved	100	4–5	•	
Chinese cabbage, chopped	100	3	•	
Peas	100	3	•	
Fennel, cut into strips	100	4–5	•	
Fennel, halved	100	10–12	•	
Curly kale, chopped	100	23–26	•	
Firm potatoes, peeled, whole	100	27–29	•	
Firm potatoes, peeled, halved	100	21–22	•	
Firm potatoes, peeled, quartered	100	16–18	•	
Fairly firm potatoes, peeled, whole	100	25–27	•	
Fairly firm potatoes, peeled, halved	100	19–21	•	
Fairly firm potatoes, peeled, quartered	100	17–18	•	
Floury potatoes, peeled, whole	100	26–28	•	
Floury potatoes, peeled, halved	100	19–20	•	
Floury potatoes, peeled, quartered	100	15–16	•	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Kohlrabi, cut into batons	100	6–7	●	
Pumpkin, diced	100	2–4	●	
Corn on the cob	100	30–35	●	
Chard, chopped	100	2–3	●	
Peppers, diced / cut into strips	100	2	●	
New potatoes, firm	100	30–32	●	
Mushrooms	100	2	●	
Leeks, sliced	100	4–5	●	
Leeks, halved lengthwise	100	6	●	
Romanesco, whole	100	22–25	●	
Romanesco, florets	100	5–7	●	
Brussels sprouts	100	10–12	●	
Beetroot, whole	100	53–57	●	
Red cabbage, chopped	100	23–26	●	
Black salsify, whole	100	9–10		
Celeriac, cut into batons	100	6–7	●	
Green asparagus	100	7	●	
White asparagus	100	9–10	●	
Main crop carrots, chopped	100	6	●	
Spinach	100	1–2		●
Spring cabbage, chopped	100	10–11	●	
Celery, chopped	100	4–5	●	
Swede, chopped	100	6–7	●	
White cabbage, chopped	100	12	●	
Savoy cabbage, chopped	100	10–11	●	
Courgettes, sliced	100	2–3	●	
Sugar snap peas	100	5–7	●	
Pulses				
Unsoaked, ratio 1:3 beans to water				
Kidney beans	100	130–140		●
Adzuki beans	100	95–105		●
Black beans	100	100–120		●
Pinto beans	100	115–135		●
Haricot beans	100	80–90		●

Steam cooking with the Miele steam combi oven

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Beans, soaked, covered with water				
Kidney beans	100	55–65		●
Adzuki beans	100	20–25		●
Black beans	100	55–60		●
Pinto beans	100	55–65		●
Haricot beans	100	34–36		●
Peas, unsoaked, ratio 1:3 peas to water				
Yellow split peas	100	110–130		●
Green dried peas	100	60–70		●
Peas, soaked, covered with water				
Yellow split peas	100	40–50		●
Green dried peas	100	27		●
Lentils, unsoaked, ratio 1: 2 lentils to water				
Brown lentils	100	13–14		●
Red lentils	100	7		●
Fruit				
Apple pieces	100	1–3		●
Pear chunks	100	1–3		●
Mirabelle plums	100	1–2		●
Nectarine / Peach pieces	100	1–2		●
Plums	100	1–3		●
Quince, diced	100	6–8		●
Rhubarb pieces	100	1–2		●
Cherries	100	2–4		●
Gooseberries	100	2–3		●
Eggs				
Medium, soft boiled	100	4	●	
Medium, medium boiled	100	6	●	
Medium, hard boiled	100	10	●	
Large, soft boiled	100	5	●	
Large, medium boiled	100	6–7	●	
Large, hard boiled	100	12	●	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Miscellaneous				
Melting chocolate	65	20		•
Blanching vegetables	100	1	•	
Blanching fruit	100	1	•	
Steaming onions	100	4		•
Rendering bacon fat	100	4		•
Heating liquids cup/beaker	100	2		•
Making yoghurt in yoghurt jars	40	300	•	
Proving dough	40	min. 15	•	
Skinning tomatoes	95	1	•	
Skinning peppers	100	4	•	
Warming damp flannels	70	2	•	
Decrystallising honey	60	90	•	
Preserving apples	50	5	•	
Eierstich (egg royale)	100	4		•
Grain (ratio grain:water)				
Amaranth 1:1.5	100	15–17		•
Bulgur 1:1.5	100	9		•
Green spelt whole 1:1	100	18–20		•
Green spelt, cracked 1:1	100	7		•
Oats, whole 1:1	100	18		•
Oats, cracked 1:1	100	7		•
Millet 1:1.5	100	10		•
Polenta 1:3	100	10		•
Quinoa 1:1.5	100	15		•
Rye, whole 1:1	100	35		•
Rye, cracked 1:1	100	10		•
Wheat, whole 1:1	100	30		•
Wheat, cracked 1:1	100	8		•
Dumplings				
Sweet dumplings	100	30	•	
Yeast dumplings	100	20	•	
Boil-in-the-bag potato dumplings, covered with water	100	20		•
Boil-in-the-bag bread dumplings, covered with water	100	18–20		•

Steam cooking with the Miele steam combi oven

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Pasta				
Tagliettelli, covered with water	100	14		•
Soup pasta, covered with water	100	8		•
Rice (ratio of rice to water)				
Basmati rice 1:1.5	100	15		•
Parboiled rice 1:1.5	100	23–25		•
Brown rice 1:1.5	100	26–29		•
Wild rice 1:1.5	100	26–29		•
Round grain rice (ratio of rice to water)				
Pudding rice 1:1.5	100	30		•
Risotto rice 1:1.5	100	18–19		•
Binding agents				
Gelatine	90	1		•
Beurre manie	100	3		•
Sago				
Sago, stirred x 1	100	20		•
Fish and shellfish				
Eel	100	5–7	•	
Perch, fillet	100	8–10	•	
Crevettes	90	3	•	
Seabream, fillet	85	3	•	
Trout, 250 g	90	10–13	•	
Prawns	90	3	•	
Halibut fillet	85	4–6	•	
Scallops	90	5	•	
Atlantic cod, fillet	100	6	•	
Carp, 1.5 kg	100	18–25	•	
King prawns	90	4	•	
Salmon, fillet	100	6–8	•	
Salmon, steak	100	8–10	•	
Salmon trout	100	14–17	•	•
Crayfish	95	10–15	•	
Bearded mussels	90	12	•	•
Coley, fillet	85	3	•	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Fish and shellfish				
Rosefish, fillet	100	6–8	●	
Haddock, fillet	100	4–6	●	
Plaice, fillet	85	4–5	●	
Monk fish, fillet	85	8–10	●	
Sole, fillet	85	3	●	
Turbot, fillet	85	5–8	●	
Tuna, fillet	85	5–10	●	
Venus mussels	90	4	●	●
Pikeperch, fillet	85	4	●	
Meat and sausage				
Leg steak, covered with water	100	110–120		●
Frankfurters	90	6–8	●	●
Knuckle	100	135–145		●
Chicken breast fillet	100	8–10	●	●
Shank	100	105–115		●
Top rib, covered with water	100	110–120		●
Veal cutlets	100	3–4	●	
Gammon slices	100	6–8	●	●
Lamb stew	100	12–16		●
Turkey roulade	100	12–15	●	
Turkey escalope	100	4–6	●	●
Poularde	100	60–70		●
Brisket, covered with water	100	130–140		●
Beef stew	100	105–115		●
Boiling chicken, covered with water	100	80–90		●
Boiled topside	100	110–120		●
Veal sausages	90	6–8	●	●

Re-heating in the Miele steam combi oven

Select the Re-heat programme from the Special applications menu on your Steam combination oven

Food	Temperature in °C	Moisture in %	Duration in minutes
Vegetables: e.g. carrots, kohlrabi, beans	120	70	8-10
Side dishes: e.g. noodles, rice, potatoes halved lengthways e.g. dumplings, potato purée	120 140	70 70	8-10 18-20
Meat and poultry: e.g. Sliced roast meat (1½ cm thick) Roulade, sliced Goulash Lamb stew Königsberger Klopse Chicken escalopes Turkey escalopes, sliced	140	70	11-13
Fish: Fish fillet Fish roulade cut into half	140	70	10-12
Plated meals: e.g. Spaghetti with tomato sauce Roast pork with potatoes and vegetables Stuffed peppers (halved) with rice Chicken fricassée with rice Vegetable soup Creamed soup Clear soup Stew	120	70	10-12

Note:

we recommend warming sauces separately, with the exception of dishes cooked in sauce, e.g. goulash.



Defrosting with the Miele steam combi oven

Select the Defrost programme from the Special applications menu on your Steam combination oven

Food	Weight in grammes	Temperature in °C	Duration in minutes	Standing time in minutes
Milk/Dairy products				
Sliced cheese	125	60	15	10
Quark	250	60	20–25	10–15
Cream	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Strawberries	300	60	8–10	10–12
Raspberries/Currants	300	60	8	10–12
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Gooseberries	250	60	20–22	10–15
Vegetables e.g cabbage, red cabbage, spinach frozen in a block	300	60	20–25	10–15
Fish				
Fish fillets	400	60	15	10–15
Trout	500	60	15–18	10–15
Lobster	300	60	25–30	10–15
Prawns	300	60	4–6	5

Food	Weight in grammes	Temperature in °C	Duration in minutes	Standing time in minutes
Meat: Roast Mince Mince Goulash Goulash Liver Saddle of hare Venison Escalopes/chops/sausages	Sliced (125-150 g) 250 500 500 1000 250 500 1000 800	60 50 50 60 60 50 50 60	8-10 15-20 20-30 30-40 50-60 20-25 30-40 40-50 25-35	15-20 10-15 10-15 10-15 10-15 10-15 10-15 10-15 15-20
Poultry: Chicken Chicken drumsticks Chicken escalopes Turkey drumsticks	1000 150 500 500	60 60 60 60	40 20-25 25-30 40-45	15-20 10-15 10-15 10-15
Ready meals: Meat, vegetables, side dishes Soups, stews	480 480	60 60	20-25 20-25	10-15 10-15
Baked goods: Flaky pastries Yeast goods Cakes Bread rolls German rye bread, sliced German rye bread, sliced German rye bread, sliced Wholegrain bread, sliced White bread, sliced	400	60 60 60 60 500 250 125 250 150	10-12 10-12 15 30 75 40 20 65 30	10-15 10-15 10-15 2 20 15 10 15 20

Preserving in the Miele steam combi oven

Produce	Function	Step	Temperature in °C	Moisture in %	Duration in minutes
Berries Blackcurrants Gooseberries Cranberries	Steam cooking		80 80 80		50 55 55
Fruit with stones Cherries Mirabelle plums Plums Peaches Greengages	Steam cooking		85 85 85 85 85		55 55 55 55 55
Fruit with pips Apples Apple sauce Quinces	Steam cooking		90 90 90		50 65 60
Vegetables: Beans Broad beans Gherkins Beetroot	Steam cooking		100 100 90 100		120 120 55 60
Cakes: Creamed mixture	Conven- tional heat		160		25–45
Yeast dough	Combina- tion mode/top heat	Step 1 Step 2	30 160	100 30	10 30–35
Jam	Combina- tion mode/ Fan plus		150	0	35–45



Baking tables

The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want.

A range is quoted for some temperatures and durations. Here's an example of how to interpret this range:

Temperature 160°C–170°C, Duration 25–35 minutes; for light browning use: 160°C and 25 minutes, for medium browning use: 165°C and 30 minutes, for dark browning use: 170°C and 35 minutes.

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes
Sponge mix Tray bake Springform tin	Fan plus Conventional heat		150–180 160–170	– –	25 25–35
Puff pastry Filled	Combi mode/Fan plus	1 2 3 4	100 190–210 190–210 190–210	100 90 75 0	7 10 5 6
Biscuits*	Conventional heat		180	–	15
Choux pastry Profiteroles/ Eclairs	Combi mode/Fan plus		150–185	–	50
Yeast dough Bagels	Combi mode/Fan plus	1 2	100 200	100 0	10 24
Baguettes, Spelt bread	Combi mode/Fan plus	1 2 3 4	40 50 210 180–210	100 100 50 0	8 4 6 30
Butter cake	Combi mode/Conventional	1 2	160 120–165	90 0	15 10
Croissants	Combi mode/Fan plus	1 2 3	90 160 160–190	100 90 0	2 10 27
Triple grain bread	Combi mode/Fan plus	1 2 3	30 150 150	100 50 0	15 10 100
Flat bread	Combi mode/Conventional	1 2 3 4	40 50 210 155–190	100 100 0 0	10 2 6 25
Plaited loaf	Combi mode/Conventional	1 2 3 4	40 50 200 160–200	100 100 50 0	8 2 10 12

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes
White bread in tin	Combi mode/Fan plus	1 2 3 4	40 50 210 220	100 100 50 0	8 4 6 25–50
Herb rolls	Combi mode/Fan plus	1 2	155 200	90 0	9 15–25
Multigrain rolls	Combi mode/Fan plus	1 2	155 210	90 0	9 20–30
Pizza/plum cake	Intensive bake		175–205	–	35
Plaited Swiss loaf	Combi mode/ Conventional	1 2	90 170–210	100 50	6 45
Stollen	Combi mode/Fan plus	1 2	150 130–160	100 0	30 30
Streusel cake	Combi mode/Fan plus	1 2 3	30 160 130–180	100 90 0	30 25 10
Sweet rolls	Combi mode/Con- ventional	1 2 3 4	40 50 200 200	100 100 50 0	8 2 10 8–13
Wholemeal bread	Combi mode/Fan plus	1 2 3 4	40 50 210 190–215	100 100 50 0	8 4 6 30
White bread	Combi mode/Fan plus	1 2 3 4	40 50 210 170–210	100 100 50 0	8 4 6 30
White rolls	Combi mode/Fan plus	1 2	155 200	90 0	9 20–30
Mixed wheatgrain bread	Combi mode/Fan plus	1 2 3 4	40 50 210 180–220	100 100 50 0	8 4 6 30
Onion cake	Intensive bake		190	–	25–35
Shortcrust Biscuits	Combi mode/Fan plus	1 2	185 185	50 0	6 10–15
In tin with dry topping	Combi mode/Fan plus		200	85	35
In tin with moist topping*	Combi mode/Fan plus	1 2	210 190	0 0	15 20–30

Baking charts

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes
Tray bake with topping	Intensive bake		170–190	–	35–45
Quark oil dough Sweet rolls	Combi mode/Conventional	1	50	100	5
		2	165	50	5
		3	165	0	14–26
Pizza	Intensive bake		155–190	–	30
Tray bake	Conventional		160–180	–	45–55
Sponge mix In cake tin	Cakes plus		170–190	–	55
Tray bake with fresh fruit topping	Intensive bake		170–190	–	40
Small cakes	Combi mode/Conventional		150–190	95	25
Tree cake	Full grill		Level 3	–	2–3 per layer
Sourdough Rye mix bread	Combi mode/Fan plus	1	210	50	5
		2	190–210	0	50
Rye bread	Combi mode/Fan plus	1	210	60	6
		2	210	0	6
		3	155–170	0	60
Strudel dough Apple strudel	Combi mode/Fan plus	1	30	90	7
		2	190	0	35–60

*Pre-heat the oven before putting the food into it.

Roasting tables

Enter individual programme stages via the "User programmes" function. The exception to this are programmes exclusively consisting of steps using Combination mode.

The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want.

Meat can be marinated before being roasted. Marinated meat will have a darker browning result. With most meats the juices from roasting can be deglazed with water or stock and then made into a sauce or gravy on the hob. If the charts quote a core temperature, please use the food probe supplied with your oven.

A range is quoted for some temperatures and durations. Here's an example of how to interpret this range: Temperature 200°C, Duration 25 - 30 minutes. For a dark result set the time to 30 minutes, for a medium result set it to 27 minutes and for a light result set it to 25 minutes.

The following steps are also examples. If a step quotes a temperature of 30°C please note that this is a cooling down stage.

Food	Function	Step	Temp. in °C	Moisture in %	Dura- tion in minutes	Core temp. in °C
Poultry Duck up to 2 kg, with stuffing	Combi mode/ Fan plus	1	190	40	20	-
	Combi mode/ Fan plus Fan grill	2	100	80	140	-
		3	190	-	23	-
Duck up to 2 kg, without stuffing	Combi mode/ Fan plus	1	190	40	20	-
	Combi mode/ Fan plus Fan grill	2	100	80	100	-
		3	190	-	23	-
Duck breast, pink	Combi mode/ Full grill	1	Level 3	0	15	-
	Combi mode/ Fan plus	2	30	0	20	-
	Combi mode/ Full grill	3	Level 3	0	7-13	-
Duck breast, well done	Combi mode/ Full grill	1	Level 3	0	15	-
	Combi mode/ Fan plus	2	30	0	20	-
	Combi mode/ Full grill	3	Level 3	0	7-13	-
	Combi mode/ Fan plus	4	30	0	5	-
Goose up to 4.5 kg	Combi mode/ Fan plus	1	190	40	30	-
	Combi mode/ Fan plus Fan grill	2	100	80	270	-
		3	190	-	23	-

Roasting tables

Food	Function	Step	Temp. in °C	Moisture in %	Dura- tion in minutes	Core temp. in °C
Chicken, whole	Combi mode/ Fan plus	1	225	0	20	–
	Combi mode/ Fan plus	2	150	55	60	–
	Combi mode/ Full grill	3	Level 3	0	2–12	–
Chicken, legs	Combi mode/ Fan plus	1	200	95	30–25	–
	Combi mode/ Fan plus	2	225	0	13–18	–
	Combi mode/ Full grill	3	Level 3	0	0–7	–
Turkey roulade, with or without stuffing	Combi mode/ Fan plus	1	190	40	20	–
	Combi mode/ Fan plus	2	140	75	100	–
	Fan grill	3	200	–	4–8	–
Turkey breast	Combi mode/ Fan plus	1	170	65	85	–
	Full grill	2	Level 3	–	0–9	–
Veal Fillet/loin (Roast), rare Fillet/loin (Roast), medium Fillet/loin (Roast), well done	Fan grill		175	–	–	45
	Fan grill		165	–	–	55
	Fan grill		160	–	–	75
Fillet/loin (Roast with mois- ture), rare*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	8	–
	Combi mode/ Conventional	3	60	0	30	–
	Combi mode/ Conventional	4	60	49	31	–
Fillet/loin (Roast with mois- ture), medium*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	0	20	–
	Combi mode/ Conventional	4	65	49	60	–
	Combi mode/ Conventional	5	70	51	60	–

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes	Core temp. in °C
Fillet (Roast with moisture), well done*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	0	20	–
	Combi mode/ Conventional	4	65	49	60	–
	Combi mode/ Conventional	5	90	68	50	–
	Fan grill	6	200	–	5	–
Loin (Roast with moisture), well done*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	0	20	–
	Combi mode/ Conventional	4	65	49	60	–
	Combi mode/ Conventional	5	90	68	80	–
	Fan grill	6	200	–	5	–
Knuckle joint	Combi mode/ Conventional	1	100	84	155	–
	Fan grill	2	190	–	17	–
Braised*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	84	165	–
Lamb Leg joint	Full grill	1	Level 3	–	18	–
	Combi mode/ Conventional	2	100	57	190	–
Saddle/crown, medium*	Full grill	1	Level 3	–	10	–
	Full grill	2	Level 3	–	8	–
	Combi mode/ Conventional	3	100	0	30	–
	Combi mode/ Conventional	4	75	47	40	–
Saddle/crown, well done*	Full grill	1	Level 3	–	10	–
	Full grill	2	Level 3	–	10	–
	Combi mode/ Conventional	3	30	0	30	–
	Combi mode/ Conventional	4	100	57	100	–

Roasting tables

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes	Core temp. in °C
Beef						
Fillet (Roast), rare	Fan grill		175	–	–	45
Fillet (Roast), medium	Fan grill		170	–	–	55
Fillet (Roast), well done	Fan grill		165	–	–	75
Fillet (Roast with moisture), rare*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	60	0	30	–
	Combi mode/ Conventional	4	60	49	31	–
Fillet (Roast with moisture), me- dium*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	0	20	–
	Combi mode/ Conventional	4	65	49	60	–
	Combi mode/ Conventional	5	70	51	60	–
Fillet (Roast with moisture), well done*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	100	0	20	–
	Combi mode/ Conventional	4	65	49	60	–
	Combi mode/ Conventional	5	90	68	105	–
	Fan grill	6	200	–	8	–
Sirloin joint (Roast), rare	Fan grill		175	–	–	45
Sirloin joint (Roast), medium	Fan grill		170	–	–	55
Sirloin joint (Roast), well done	Fan grill		165	–	–	75
Sirloin joint (Roast with moisture), rare*	Combi mode/ Full grill	1	Level 3	0	10	–
	Combi mode/ Full grill	2	Level 3	0	10	–
	Combi mode/ Conventional	3	60	0	30	–
	Combi mode/ Conventional	4	60	49	31	–

Food	Function	Step	Temp. in °C	Mois-ture in %	Duration in minutes	Core temp. in °C
Sirloin joint (Roast with moisture), medium*	Combi mode/ Full grill Combi mode/ Full grill Combi mode/ Conventional Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4 5	Level 3 Level 3 100 65 70	0 0 0 49 51	10 10 20 60 60	– – – – –
Sirloin joint (Roast with moisture), well done*	Combi mode/ Full grill Combi mode/ Full grill Combi mode/ Conventional Combi mode/ Conventional Combi mode/ Conventional Fan grill	1 2 3 4 5 6	Level 3 Level 3 100 65 90 200	0 0 0 49 68 0	10 10 20 60 135 8	– – – – – –
Roulades**	Combi mode/ Full grill Combi mode/ Full grill Combi mode/ Conventional	1 2 3	Level 3 Level 3 100	0 0 84	10 10 120	– – –
Braised beef**	Combi mode/ Full grill Combi mode/ Full grill Combi mode/ Conventional	1 2 3	Level 3 Level 3 100	0 0 84	10 10 205	– – –
Pork Fillet	Fan grill		200	–	–	75
Gammon joint	Combi mode/ Fan plus	1 2	200 130	0 100	30 –	– 75
Pork with crackling	Combi mode/ Fan plus Combi mode/ Conventional Fan grill	1 2 3	225 100 165–185	54 84 –	40 120 20–25	– – –
Pork loin	Combi mode/ Conventional	1 2	180 130	50 30	30 –	– 75

Roasting tables

Food	Function	Step	Temp. in °C	Mois-ture in %	Duration in minutes	Core temp. in °C
Game Venison saddle, medium*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 75	– – – 52	10 7 30 40	– – – –
Venison saddle, well done*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 100	– – – 47	10 13 30 107	– – – –
Venison rump	Full grill Combi mode/ Conventional	1 2	Level 3 100	– 57	20 160	– –
Roebuck saddle, medium*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 75	– – – 47	10 10 15 55	– – – –
Roebuck saddle, well done*	Full grill Full grill Combi mode/ Conventional	1 2 3	Level 3 Level 3 100	– – 47	10 10 84	– – –
Roebuck rump	Full grill Combi mode/ Conventional	1 2	Level 3 100	– 57	20 130	– –
Wild boar rump cut	Full grill Combi mode/ Conventional	1 2	Level 3 100	– 57	20 145	– –

Food	Function	Step	Temp. in °C	Moisture in %	Duration in minutes	Core temp. in °C
Miscellaneous Ostrich meat, rare*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 65	– – 0 49	10 8 15 157	– – – –
Ostrich meat, medium*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 80	– – 0 66	10 – 13 15 157	– – – –
Ostrich meat, well done*	Full grill Full grill Combi mode/ Conventional Combi mode/ Conventional	1 2 3 4	Level 3 Level 3 30 100	– – 0 57	10 13 30 142	– – – –

* For Step 1 please place the universal tray on shelf level 1 and the rack on shelf level 2 (except with rack of lamb in which case the rack should be placed on top of the universal tray on shelf level 1 and pre-heat the oven. Place the food to be cooked on the rack after it has been pre-heated at the beginning of Step 2.

** In Step 1 place the universal tray on shelf level 2 without food on it and pre-heat it. Place the food on the pre-heated universal tray at the beginning of Step 2.

Grilling chart

The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want. Place the food under the grill and turn it after 2/3rds of the duration quoted for grilling. There is no need to pre-heat the grill.

When grilling fish please place a piece of baking parchment underneath the fish. Cut it to the size of the fish.

Fish does not need to be turned. With bratwurst score the sausages before grilling them.

The shelf level to use will vary depending on the thickness of the food being grilled.

Food	Function	Temperature in °C	Moisture in %	Duration in minutes
Fish Trout	Full grill	Level 3	–	25- 30
Salmon	Fan grill	180	–	35
Mackerel	Full grill	Level 3	–	25
Meat/sausage Burgers	Full grill	Level 3	–	20
Bratwurst fresh/pre-cooked	Full grill	Level 3	–	15- 20
Miscellaneous Toast	Full grill	Level 3	–	5- 8
Cheese toast	Full grill	Level 3	–	8- 15
Sweetcorn	Combination mode/Full grill	Level 3	30	23

Drying food

Dried fruit and vegetables require a long period of time to dry properly. The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want.

Select the Drying programme from the Special applications menu on your Steam combination oven and then follow the settings below.

Food	Function	Temperature in °C	Mioisture in %	Duration in hours
Apples, in rings	Combination mode/Fan plus	70	0	6–8
Pears, in chunks	Combination mode/Fan plus	70	0	7–9
Plums, halved	Combination mode/Fan plus	70	0	10–12
Mushrooms, sliced	Combination mode/Fan plus	70	0	3–4
Tomatoes, sliced	Combination mode/Fan plus	70	0	7–9
Citrus fruit, sliced	Combination mode/Fan plus	70	0	8–9

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