

Miele

Ovens

The cookbook



Dear connoisseurs,

Shared meals lead to good conversation and help create memorable occasions. Enjoying time with each other in this way connects us – especially when everything comes together perfectly. But surely this is something for everyday life and not just for those special moments.

Your new oven has been designed to achieve this very thing. This perfect all-rounder is not only ideal for preparing quick and healthy favourites, but also for conjuring up the kinds of culinary delights you might expect from a top class restaurant.

We hope that this book will inspire you and give you a genuine helping hand. Day in, day out, our Miele test kitchen is a hot pot of knowledge, curiosity, routine and the unexpected. From these ingredients, we have put together some handy tips and reliable recipes for you to use. For even more recipes, inspiration and exciting topics, have a look at our Miele@mobile app.

If you have any questions or requests, we would love to hear from you. Our contact details can be found at the end of this book.

We hope you enjoy many happy hours in the kitchen and around the table.

Kind regards, The Miele test kitchen team

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About this book

Before you begin, please take a few moments to read the hints we have put together on how to use this cookbook.

For each automatic programme, there is a suitable recipe that will help you get to grips with your Miele oven quickly.

Many of the automatic programmes allow you to select the end results that are just right for you – e.g. how well browned you want your bread and pastries to be or how well done you would like your meat.

About the automatic programmes

- The automatic programmes are not available on every model. However, you can still cook all the recipes listed even if your oven does not feature the relevant automatic programmes. Simply refer to the manual settings instead. Any differences will be pointed out in the recipe method.
- Whenever a recipe involves the use of an automatic programme, you will find the path for selecting the programme listed in the settings section of the recipe.
- The programme duration specified for the automatic programmes is the average time determined by the factory. However, the actual duration of many programmes will depend on how well done you want the food to be. You must select this level of doneness before starting the automatic programme.

About the ingredients

- Unless stated otherwise, the weight indicated for meat is the trimmed, uncooked weight.
- The weight stated for fruit and vegetables always refers to the weight prior to peeling/shelling and pitting/coring.
- Prior to cooking, fruit and vegetables should always be cleaned/washed or, if necessary, shelled/peeled. Please note that this instruction will not be repeated as part of the recipe methods.

Special points concerning individual oven models

This cookbook is included with different sized ovens. When the ingredient quantities or settings deviate from one another, the settings to be selected are specified in the recipes in the following order:

- Ovens with 5 shelf levels
- [Ovens with 3 shelf levels] in square brackets
- (90 cm ovens) in round brackets

If the settings are the same for all ovens, they are shown without brackets.

If the Special application | Prove dough is not available on your oven, select the Automatic programme | Cakes | Yeast dough. Alternatively, use the Conventional heat function at a temperature of 30 °C and place a moist cloth over the dough.

If your oven does not feature the Moisture plus + Conventional heat, Moisture plus + Auto roast, Moisture plus + Fan plus or Moisture plus + Intensive bake functions, select the Moisture plus function. If using the Moisture plus + Conventional heat function, set the temperature to 20 °C lower than specified in the manual settings.

If your oven does not feature the Special application | Low temperature cooking function, use the Conventional heat function. Pre-heat the oven compartment at 120 °C for 15 minutes. Reduce the temperature to about 100 °C when you place the food in the oven.

For ovens with FlexiClip runners fitted above the rails of a shelf level, the racks and trays will sit slightly higher than

they do on the standard shelf level: If possible, fit the FlexiClip runners one level lower than specified in the recipe and place the racks or trays on the FlexiClip runners.

If the FlexiClip runners in your oven are fitted between the side rails of a shelf level, use the shelf levels specified in the recipe.

About the settings

- Times and temperatures: the recipes state time and temperature ranges. As a basic principle, allow yourself to be guided by the lower settings. You will then have the option of increasing the cooking time slightly if you feel this is necessary or if a test reveals that the food is not yet done.
- Shelf levels: the shelf levels for inserting trays and racks are numbered from lowest to highest.

Overview of functions

Moisture plus

For baking and roasting with moisture injection. Use this function for baking bread and pastries or for cooking fish and roasting meat.

With Moisture plus, bread comes out with a particularly even crumb (the inside of the bread) and crispy crust (crunchy on the outside but not brittle). Yeast-based doughs prove particularly well. Meat and fish are cooked gently and stay succulent.

Choose from the following combination options:

Moisture plus + Fan plus

Moisture plus + Conventional heat

Moisture plus + Auto roast

Moisture plus + Intensive bake

Fan plus

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

Conventional heat

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

Intensive bake

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

Auto roast

For roasting. First, the oven compartment is automatically heated to a high searing temperature. As soon as this temperature has been reached, the oven automatically drops back down to the pre-selected cooking temperature. This browns the food beautifully on the outside and it can then finish cooking without you having to adjust the function.

Bottom heat

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

Top heat

Use this function towards the end of cooking to brown the top of the food being cooked.

Full grill

For grilling thin cuts in large quantities and for browning large baked dishes. The whole of the top heat/grill element glows red to provide the required heat.

Economy grill

For grilling thin cuts (e.g. steaks) in small quantities and for browning small baked dishes. Only the inner part of the heater element is switched on and glows red to provide the required heat.

Fan grill

For grilling thicker cuts of meat (e.g. chicken). Because the fan distributes the heat to food straight away, it allows you to use a lower temperature than you would with the Grill function.

Eco Fan heat

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

User programmes

You can create, save and name up to 20 user programmes. Combine up to 10 cooking stages for perfect results when making your favourite recipe. Or simply save your most frequent settings to make life easier for yourself. For each of the stages, you can select settings such as oven function, cooking temperature and duration, or core temperature.

General notes

TasteControl

The TasteControl function is used to cool down the oven compartment and the food quickly once the food has been cooked. This prevents the food from burning or overcooking. When TasteControl is combined with the Keeping warm function, you can achieve optimum results in terms of timing and taste.

Auto switch-off

Your oven features an intelligent electronic unit for maximum user convenience. At the end of the cooking duration, the oven will switch off automatically.

Delay start

Enter a specific cooking duration or a time for “Ready at” or “Start at” to control what happens in advance. These settings will then switch off the oven automatically or cause it to come on and go off at the appropriate times.

Cooking durations

You can set the required cooking duration in advance. The oven heating will switch off automatically once this duration has elapsed. If you select the “Pre-heating” function as well, the cooking duration will not commence until the selected temperature has been reached and the food has been placed in the oven.

Pre-heating

It is only necessary to pre-heat the oven in a few instances. Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase. Further details are usually provided in the recipe. The pre-heating function should be used for the following dishes:

- Cakes, pastries and biscuits with a short cooking duration (approx. 30 minutes or less)
- Dark bread dough
- Beef sirloin joints and fillet

Booster

To get the oven compartment up to the required temperature as quickly as possible, your oven has a Booster function. If you set a temperature higher than 100 °C with the Booster function enabled, the top heat/grill element and the ring heating element will come on together with the fan. This causes the oven to heat up much more quickly.

Crisp function

For dishes that need that extra bit of crunch, use the Crisp function. By reducing the level of moisture inside the oven, this produces chips, pizzas and quiches that are beautifully crisp. And if you are cooking poultry, you can use it to make the skin nice and crispy while keeping the meat inside nice and succulent. The Crisp function can be used with any oven function and enabled whenever you need it.

Food probe

The food probe enables precise temperature-controlled cooking – some automatic programmes and special applications will specifically prompt you to use the food probe.

The metal tip of the food probe is inserted into the food and measures the core temperature of the food during cooking. The core temperature of the food reflects the progress of cooking. Set a lower or higher (max. 99 °C) core temperature, depending on whether you want your roast to be medium or well-done.

Application: the metal tip of the food probe must be fully inserted into the centre of the food. For smaller pieces of meat, you can use a piece of potato or meat trimmings (offcuts and sinews) to cover the protruding thermometer part. Otherwise the displayed core temperature may be incorrect.

Special applications

Your oven offers a variety of special applications, depending on which features have been included. A few of these are presented below.

Prove dough

For proving dough easily and reliably. You can select a proving time of 15, 30 or 45 minutes. Leave the dough to prove uncovered in the moist, warm oven compartment until it has doubled in volume.

Low temp. cooking

For the cooking of particularly tender meat. The low temperature and extra-long cooking duration produce meat that is cooked to perfection and beautifully tender.

Sabbath programme

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

General notes

The ABC of cooking

Term	Explanation
Cracking	Term for desired breaks in the crust of baked goods.
Boned	Fish or meat that has had the bones removed.
Fracturing	Fracturing refers to the small hairline cracks that develop on a crust.
Ready to cook	Food that has been trimmed/prepared but not yet cooked. Examples include meat that has had the fat and sinews removed; fish that has been scaled, gilled and gutted; or fruit and vegetables that have been washed and peeled/shelled.
Dough piece	A worked and shaped piece of raw dough.
Dough seam	Term for the join in the bread that develops during shaping.
Crusty	Term for the flaky texture of the crust.
Rounding	Technique for shaping bread and bread rolls. You can find a precise description in the “Bread & rolls” chapter.

Quantities and weights

tsp = teaspoon

tbsp = tablespoon

g = gram

kg = kilogram

ml = millilitre

Pinch = a small amount

1 teaspoon is approx.

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

1 tablespoon is approx.

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

Miele accessories

Accessories

With our extensive range of accessories, we can help you achieve the best possible results. Each component has been designed specifically for Miele ovens in terms of size and functionality. All have undergone rigorous testing to ensure that they meet exacting Miele standards. All products can be easily purchased from the Miele online shop, from Miele directly or from specialist retailers.

PerfectClean

Cleaning has never been easier! Thanks to the unique PerfectClean finish that has been applied to the oven compartment, freshly deposited soiling can be effortlessly removed.

This special technology is also used on Miele baking trays and dishes, which means that there is generally no need for baking parchment. Bread, rolls and biscuits will slide off as if by magic instead of getting stuck to the base, sides and edges.

The surface is so resistant that you can even cut pizza and cake etc. directly on the tray/base without damaging it. And once you have finished, everything wipes clean in a flash.

Baking tray

The flatter baking tray is perfect for all dishes that only release a small amount of liquid during baking or cooking. For example, it can be used for biscuits, bread, chips and roasted vegetables.

Universal tray

Use the deeper universal tray for deeper, filled cakes, for catching meat juices or for gently roasting meat.

Gourmet baking tray

The perforated gourmet baking tray has been specially developed for the Moisture plus function. It is particularly well suited for baked goods made using fresh yeast-based dough and quark and oil dough, bread and bread rolls. The tiny perforations assist in browning the underside of baked goods.

The gourmet baking tray is also suitable for drying or desiccating fruit and vegetables.

Round baking tray

The round baking tray is ideal for cooking anything circular, such as pizzas, quiches and tarts.

The PerfectClean finish generally eliminates the need to grease the dish or line it with baking parchment. To help you make the most of the Moisture plus function, a perforated version of the round baking tray is also available.

Grilling and roasting insert

The grilling and roasting insert is placed on the universal tray to prevent the food from sitting in the juices that escape during the cooking process. This keeps the outside crisp and prevents the juices from caking. The collected juice is perfect for making stock.

The ridged and grooved shape of the grilling and roasting insert also prevents grease spatter and excessive soiling in the oven compartment.

Miele Gourmet oven dish

The Miele Gourmet oven dish has been designed to close the gap between cooking on the hob and cooking inside the oven. Once you have finished using it on the hob, the Gourmet oven dish can be easily inserted into the side runners of the oven compartment. Basting with meat juices or stirring is particularly convenient thanks to the FlexiClips as you can simply pull the Gourmet oven dish out of the oven compartment instead of lifting it out.

The Gourmet oven dish has a non-stick coating and is suitable for cooking stews, meat, soups, sauces, bakes and even desserts. Suitable lids are also available.

FlexiClip runners

The FlexiClip runners enable individual trays or racks to be pulled out safely and conveniently. They can be easily positioned at different levels in the oven and can also be conveniently moved to another level. The FlexiClip runners are available with a PerfectClean finish or as a PyroFit version.

Miele accessories

Care products

Regular cleaning and care will help you get the most from your oven by keeping it in good working order and maximising its lifespan. Original Miele care products have been designed to be perfectly compatible with Miele ovens. These products can be easily purchased from the Miele online shop, from Miele directly or from specialist retailers.

Miele oven cleaner

The stand-out features of Miele oven cleaner are that it is extremely tough on grease and is very easy to use. Thanks to its gel-like consistency, it also clings to the oven walls. Its special formula makes for effortless cleaning and a short contact time without any need for heating.

Descaling tablets

Miele has developed special descaling tablets for the water pipework and containers. Descaling is not only highly effective, but it is also particularly gentle on the materials.

Miele MicroCloth Kit

This set of cloths effortlessly removes finger marks and light soiling. Included in the kit are a universal cloth, a glass cloth and a polishing cloth. The hard-wearing cloths are made from finely woven microfibres and offer high cleaning performance.

Truly scrumptious

A beautifully set table and stimulating discussions are some of the ingredients you will need for an enjoyable coffee morning or a cosy afternoon tea. The others – of course – are delicious cakes and gateaux. If you want to spoil your guests (and yourself!) with delicious homemade treats, your only problem will be choosing between the vast array of options. Do you want it to be fruity? Or creamy? Or do you like a bit of crunch? Perhaps the best course of action is to offer a bit of everything. After all, sweet treats are the ideal comfort food and will have everybody coming back for more.

Cakes

Tips on preparation

Get the best results when baking with a few simple tips. The Miele test kitchen would like to share some of its expert knowledge with you.

Types of flour

Different types of flour contain varying amounts of whole grain.

They also contain varying amounts of minerals. Generally the darker the flour, the more mineral nutrients the flour contains. The most common types of flour are categorised below:

Plain flour

Plain flour is a fine white flour which is equally suitable for cooking and baking. It consists primarily of starch and gluten.

Strong white flour or strong brown flour

These flours are mainly used for bread making and where the recipe calls for yeast.

Wholemeal flour

This flour consists of almost all the wheat germ. Its colour is about midway between white flour and full-grain flour. For a lighter bread dough, you can replace half of this with strong white flour without any problems.

Mixed grain

This is a dark flour that contains almost all the wheat germ. It is the perfect choice for breads.

Wholegrain flour

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

Raising agents

Raising agents are used to make the dough or cake mix rise and help it stay light and airy after kneading or mixing.

Yeast

Yeast is a natural raising agent to help dough leaven. Fresh and dry yeast are equally suitable for baking. To create a rise, the yeast organisms require heat (temperatures from 35 °C to a maximum of 50 °C), time and nutrition in the form of flour, sugar and liquid.

Baking powder

Baking powder is the most common chemical raising agent. The tasteless white powder made primarily from sodium carbonate is very versatile and can be used for various dough types.

Ammonium bicarbonate

Ammonium bicarbonate or potassium carbonate are typical raising agents for Christmas bakes such as honey cake and gingerbread.

Bicarbonate of soda

Bicarbonate of soda is a white powder with a mild, slightly alkaline taste. It is a constituent of baking powder and also speeds up the cooking of pulses.

Dough and mixtures

Sponge mixture

Sponge mixture is a lighter, delicate dough. This texture is achieved by beating egg yolks and whole eggs and folding into stiffly whipped egg whites.

Tips for making the mixture:

It is best to use cooled eggs.

Beat the egg white mixture as much as possible.

Bake the dough as soon as you have made it.

Tips for baking:

Don't let the cake become too dark. Otherwise the top of the cake will harden and may crack more easily.

Tips after baking:

The warm cake can be removed from the baking parchment more easily if you moisten the bottom of the parchment with some water.

If the sponge is going to be the basis for a layered cake, you should bake it the day before as this will make cutting easier and more accurate.

To divide the cake horizontally, it is best to use a sharp knife to make cuts at regular intervals around the outside of the cake. Insert a thread into the cuts and cross the ends at the front. Pulling the ends of the thread apart will divide the cake evenly into 2 bases.

Puff pastry

Puff pastry consists of multiple layers that open up and flake during baking.

Cakes

Tips:

Do not knead any leftover pieces of dough because this will stop the pastry from flaking. It is better to place the dough pieces on top of each other and roll them out again.

Adding moisture during the first cooking stage improves the flakiness of the pastry and creates a wonderful shine on the pastry surface.

Choux pastry

A unique method is required to make this pastry. The dough is “burned off” in a saucepan and then baked.

Tips:

It is essential to leave the oven door closed during the first 10 minutes of baking. The choux pastry is so sensitive during this time that opening the door would stop the pastry becoming light and airy.

Fill choux buns or éclairs just before serving. This keeps them nice and crisp.

Shortcrust pastry

Shortcrust pastry comes out particularly well when baked in ovens with a moisture function because the steam supplied to the dough makes the texture particularly good.

Tips:

Only knead your dough for a short time because a long kneading time will take away the desired crumbly consistency of the pastry.

In order to achieve a short kneading time, use soft fat where possible.

The chilling time after kneading enhances the desired crumbly consistency of the finished bake.

When rolling out the dough, use as little flour as possible. This will allow the dough to retain its elasticity.

Leftover pieces of dough can always be kneaded together again. If the dough turns too crumbly, just add some water.

Shortcrust pastry can be prepared in advance. When packaged correctly, it can stay fresh for 2–3 days in the fridge.

Batter

Batter is a creamy to viscous dough that is mainly made from fat, sugar and eggs. These ingredients ensure that the cake is nice and moist.

Tips:

Cream the sugar and butter and mix in the other ingredients quickly.

All ingredients used should be at room temperature.

If the consistency of the batter becomes too stiff, you can add some liquid, for example milk.

Dust fruit, nuts and chocolate chips with some flour and mix them into the batter just before baking. This keeps these ingredients evenly distributed in the cake during baking.

Bake the batter as soon as it has been made.

To test if the cake is done, simply insert a wooden skewer into the cake. The cake is cooked through when the skewer comes out without any moist cake crumbs sticking to it.

The warm cake can be removed from the baking parchment more easily if you moisten the bottom of the parchment with some water.

Quark dough

Quark dough is a quick alternative to yeast-based dough and has a very similar end result when it is freshly baked.

Tips:

Only knead the ingredients for a short time. Otherwise there is a risk that the dough will become too sticky.

Bake the dough as soon as you have made it.

Cakes

Apple sponge

Total time required: 95 minutes

Serves 12

For the topping

500 g apples, tart/sour

For the batter

150 g softened butter

150 g caster sugar

8 g vanilla sugar

3 medium eggs

2 tbsp lemon juice

150 g plain white flour

½ tsp baking powder

For the tin

1 tsp butter

For dusting

1 tbsp icing sugar

Accessories

Rack

Springform cake tin, Ø 26 cm

Fine sieve

Method

Peel and quarter the apples. Cut into the outside of each apple quarter (opposite side to the core), making cuts approx. 1 cm apart. Mix with the lemon juice and put to one side.

Grease the springform tin.

Cream together the butter, sugar and vanilla sugar for approximately 2 minutes. Stir in the eggs one at a time (½ minute each).

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

Sift together the flour and baking powder and mix with the other ingredients.

Pour the mixture into the springform tin, spreading it evenly. Press the apples gently into the mixture with the core side down.

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

Leave the cake in the tin for 10 minutes. Then, remove from the tin and allow to cool on the rack. Dust with icing sugar.

Settings

Automatic programme

Cakes | Apple sponge

Programme duration:

63 [65] (65) minutes

Manual

Oven functions: Conventional heat

Temperature: 170–180 °C

Booster: Off

Pre-heat: On

Crisp function: Off (On) [Off]

Duration: 45–55 minutes

Shelf level: 2 [1] (1)

Tip

As an alternative to dusting the cake with icing sugar, try an apricot glaze instead. To create the glaze, gently heat some apricot jam and stir it until smooth.

Cakes

Apple pie

Total time required: 140 minutes

Serves 12

For the dough

200 g softened butter
100 g caster sugar
16 g vanilla sugar
1 medium egg
350 g plain white flour
1 tsp baking powder
1 pinch of salt

For the topping

1.25 kg apples
50 g raisins
1 tbsp Calvados
1 tbsp lemon juice
½ tsp ground cinnamon
50 g caster sugar

For the tin

1 tsp butter

For glazing

100 g icing sugar
2 tbsp warm water

Accessories

Springform cake tin, Ø 26 cm
Cling film
Rack

Method

To make the dough, cream together the butter, sugar, vanilla sugar and egg. Sift in the flour, baking powder and salt and knead together. Chill the dough for one hour.

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

Grease the springform tin.

Divide the dough into 3 portions. Roll out the first portion on the base of the springform tin. Assemble the springform tin. Make the second portion into a long roll and press it around the edge of the tin so that it is around 4 cm high. Prick the base several times with a fork.

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

Place the third portion of the dough between 2 layers of cling film and roll it out to the size of the springform tin.

Mix the sugar with the apples and then spread them over the pastry base. Put the pastry lid on top and pinch the edges to seal.

Place the springform tin in the oven and bake.

Allow to cool in the tin for 10 minutes. Then, remove from the tin and allow to cool on the rack.

Mix the icing sugar with the water and brush it on.

Settings

Automatic programme

Cakes | Apple pie

Programme duration:

77 [70] (78) minutes

Manual

Oven functions: Conventional heat

Temperature: 185–195 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Cakes

Apricot tart with cream topping

Total time required: 80 minutes

Serves 12

For the dough

250 g plain white flour

1 tsp baking powder

125 g butter

125 g caster sugar

1 medium egg

For the topping

480 g tinned apricots (drained weight)

For the topping

250 ml double cream

2 medium eggs

2 tbsp cornflour

16 g vanilla sugar

½ lemon, juice only

For the tin

1 tsp butter

Accessories

Springform cake tin, Ø 26 cm

Rack

Method

Mix together the flour, baking powder, butter, sugar and egg and knead to form a smooth dough. Grease the springform tin. Spread the mixture evenly over the base of the springform tin.

Place the apricots on top of the mixture with the curved side facing upwards.

Mix together all the ingredients for the topping. Spread the topping over the apricots.

Place on the rack in the oven and bake until golden.

Settings

Oven functions: Intensive bake

Temperature: 160–170 °C

Pre-heat: Off

Crisp function: On

Duration: 50–60 minutes

Shelf level: 2 [1] (1)

Belgian sponge cake

Total time required: 80 minutes

Serves 12

Ingredients

4 medium eggs

250 g butter

250 g caster sugar

1 tsp salt

250 g plain white flour

3 tsp baking powder

100 g chocolate drops

1 tsp ground cinnamon

For the tin

1 tsp butter

Accessories

Springform cake tin, Ø 26 cm

Rack

Method

Separate the egg whites from the yolks. Cream together the butter, sugar, salt and egg yolks.

Beat the egg whites until stiff. Carefully fold half of the egg white mixture into the sugar and egg yolk mixture. Sift together the flour and baking powder and add them to the main mixture. Fold in the rest of the egg white mixture.

Fold in the chocolate drops and cinnamon.

Grease the springform tin and fill with the mixture.

Place the rack in the oven. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Manual settings:

Adjust settings as indicated for cooking stage 2.

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

Settings

Automatic programme

Cakes | Belgian sponge cake

Programme duration: 65 minutes

Manual

Cooking stage 1

Oven functions: Conventional heat

Temperature: 190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 2 [1] (2)

Cooking stage 2

Temperature: 150–180 °C

Duration: 60–65 minutes

Tip

For a more intense taste, replace 50 g of the sugar with honey. You can enhance the flavour of the mixture by adding dried fruit, chopped nuts or vanilla extract to taste.

Cakes

Pear cake with an almond topping

Total time required: 95 minutes

Serves 20

For the base

470 g plain white flour

125 g caster sugar

20 g vanilla sugar

250 g butter

1 medium egg

For the topping

3 tins of pears (460 g each)

For the topping

550 ml crème fraîche

2 tbsp cornflour

4 medium eggs

65 g caster sugar

2 tsp cinnamon

40 g flaked almonds

Accessories

Universal tray

Method

Mix together the flour, sugar, vanilla sugar, butter and egg and knead to form a smooth batter. Roll the mixture out onto the universal tray.

Cut the pears into slices 1 cm thick and arrange evenly on top of the mixture.

Mix together the crème fraîche, cornflour, eggs, sugar, vanilla sugar and cinnamon.

Pour the topping over the pears. Scatter with flaked almonds.

Place the universal tray in the oven and bake until pale yellow.

Settings

Oven functions: Intensive bake

Temperature: 150–160 °C

Pre-heat: Off

Crisp function: On

Duration: 60–70 minutes

Shelf level: 2 [1] (1)

Sponge cake base

Total time required: 75 minutes

Serves 16

For the batter

4 medium eggs
4 tbsp hot water
175 g caster sugar
200 g plain white flour
1 tsp baking powder

For the tin

1 tsp butter

Accessories

Rack
Fine sieve
Springform cake tin, Ø 26 cm
Baking parchment

Method

Separate the egg whites from the yolks. Beat the egg whites with the water until stiff. Slowly add the sugar, beating after each addition. Then fold in the beaten egg yolk.

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

Mix the flour and baking powder, sieve into the egg mixture and fold in with a large whisk.

Grease the base of the springform tin and line with baking parchment. Pour the mixture into the tin and spread it out evenly.

Place the cake in the oven and bake until golden.

After baking, allow to cool in the tin for 10 minutes. Then, remove from the tin and allow to cool on the rack. Slice the cake horizontally to make three separate layers.

Spread with the prepared filling.

Settings

Automatic programme

Cakes | Sponge base

Programme duration:

46 [47] (47) minutes

Manual

Oven functions: Conventional heat

Temperature: 160–170 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Tip

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

Cakes

Layered sponge cake fillings

Total time required: 30 minutes

For the quark and cream filling

500 g quark, 20 % fat in dry matter
100 g caster sugar
100 ml milk, 3.5 % fat
8 g vanilla sugar
1 lemon, juice only
6 leaves of white gelatine
500 ml double cream

For dusting

1 tbsp icing sugar

For the cappuccino filling

100 g dark chocolate
500 ml double cream
6 leaves of white gelatine
80 ml espresso
80 ml coffee liqueur
16 g vanilla sugar
1 tbsp cocoa powder

For glazing

3 tbsp whipped cream

For dusting

1 tbsp cocoa powder

Accessories

Cake platter
Fine sieve

Method for the quark and cream filling

To make the quark and cream filling, stir together the quark, sugar, milk, vanilla sugar and lemon juice. Soak the gelatine in cold water, then squeeze the water out and dissolve it in the microwave or on the hob on low.

Stir a little of the quark mixture into the gelatine.

Stir this mixture into the remaining quark mixture and chill. Whip the cream until stiff and stir it into the quark mixture.

Place the first layer of sponge on a cake platter and cover it with the quark mixture. Place the second layer on top and cover with the quark mixture too. Then place the third layer on top of that.

Cool the cake thoroughly. Dust with icing sugar before serving.

Method for the cappuccino filling

To make the cappuccino filling, start by melting the chocolate. Whip the cream until stiff. Soak the gelatine in cold water, then squeeze the water out and dissolve it in the microwave or on the hob on low. Then leave it to cool slightly.

Stir half of the espresso and coffee liqueur into the gelatine. Then fold this mixture into the whipped cream.

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

Place the first layer of sponge on a cake platter, drizzle some of the coffee liqueur and espresso over the top and then coat with the dark cream mixture. Place the second sponge layer on top of the first, drizzle the remaining liquid over it and then coat with the light cream mixture. Place the third layer on top, coat it with cream and dust with cocoa powder.

Tip

For a fruity variation, add some grated lemon zest and 300 g tinned apricots or mandarin segments (drained) to the quark and cream filling.

Cakes

Swiss roll sponge

Total time required: 55 minutes

Serves 16

For the batter

190 (290) g caster sugar
8 (12) g vanilla sugar
1 pinch (2 pinches) of salt
125 (190) g plain white flour
70 (110) g cornflour
1 (1½) tsp baking powder
4 (6) medium eggs
4 (6) tbsps hot water

For the tin

1 tsp butter

Accessories

Fine sieve
Baking tray or universal tray
Baking parchment
Kitchen towel

Method

Mix together the sugar, vanilla sugar and salt in a bowl. In a separate bowl, sift together the flour, cornflour and baking powder.

Start the automatic programme or pre-heat the oven.

Separate the egg whites from the yolks. Beat the egg whites with the hot water until stiff. Slowly add the sugar mixture, stirring after each addition. Slowly beat in the egg yolks.

Sift the flour mixture over the egg and sugar mixture. Fold it in with a large whisk.

Grease the baking tray or universal tray and line with baking parchment. Spread the mixture evenly over the parchment.

Place the Swiss roll sponge in the oven and bake.

If you intend to use the sponge to make a Swiss roll, turn it out onto a damp kitchen towel as soon as it has finished baking, pull off the baking parchment and roll up. Allow to cool.

Spread with the prepared filling.

Settings

Automatic programme

Cakes | Swiss roll

Programme duration:

25 [24] (26) minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 15–25 minutes

Shelf level: 1

Cakes

Swiss roll fillings

Total time required: 30 minutes

For the advocaat and cream filling

3 (5) leaves of white gelatine
150 (230) ml advocaat
500 (750) ml double cream

For the cranberry and cream filling

500 (750) ml double cream
16 (24) g vanilla sugar
200 (300) g cranberries from a jar

For the mango and cream filling

2 (3) ripe mangoes (300 g each)
Grated zest of ½ (1) unwaxed orange
120 (180) g sugar
Juice from 2 (3) oranges (120 ml each)
Juice from 1 (1½) lime(s)
7 (11) leaves of white gelatine
500 (750) ml double cream

For sprinkling

1 tbsp icing sugar

Accessories

Cake platter
Fine sieve

Method for the advocaat and cream filling

Soak the gelatine in cold water, then squeeze the water out and dissolve it in the microwave or on the hob on low. Then leave it to cool slightly.

Stir a little of the advocaat into the gelatine. Add this to the rest of the advocaat, stirring it in. Leave the mixture to thicken in the fridge.

Whip the cream until stiff. Once the advocaat mixture has set sufficiently (stir marks remain clearly visible when you test it), carefully fold in the whipped cream. Leave the cream mixture to thicken in the fridge for approx. 30 minutes.

Then spread the cream mixture over the Swiss roll sponge. Roll up the sponge lengthways and chill until ready to serve.

Dust with icing sugar just before serving.

Method for the cranberry and cream filling

Whip the cream and vanilla sugar together until stiff.

Spread the cranberries over the Swiss roll sponge. Spread the cream over the top. Roll up the sponge lengthways and chill until ready to serve.

Dust with icing sugar just before serving.

Method for the mango and cream filling

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

Soak the gelatine in cold water, then squeeze the water out and dissolve it in the microwave or on the hob on low. Then leave it to cool slightly.

Stir a little of the mango purée into the gelatine. Add this to the rest of the mango purée, stirring it in. Leave the mixture to thicken in the fridge.

Whip the cream until stiff. Once the mango mixture has set sufficiently (stir marks remain clearly visible when you test it), carefully fold in the whipped cream. Leave the cream mixture to thicken in the fridge for approx. 30 minutes.

Then spread the cream mixture over the Swiss roll sponge. Roll up the sponge lengthways and chill until ready to serve.

Dust with icing sugar just before serving.

Cakes

Butter cake

Total time required: 95 minutes

Serves 20 (30)

For the batter

42 (63) g fresh yeast
200 (300) ml lukewarm milk, 3.5 % fat
500 (750) g strong white flour
50 (80) g sugar
½ (¾) tsp salt
50 (80) g softened butter
1 (2) medium egg(s)

For the topping

100 (150) g softened butter
100 (150) g flaked almonds
120 (180) g sugar
16 (24) g vanilla sugar

Accessories

Baking tray or universal tray

Method

Stir the yeast into the milk to dissolve it. Mix together with the remaining ingredients and knead for 3–4 minutes until you have a smooth dough.

Shape the dough into a ball and place it in a bowl in the oven compartment. Cover with a damp cloth. Prove the dough using the settings indicated for proving phase 1.

Lightly knead the dough and then roll it out on a baking tray or the universal tray. Cover and prove the dough using the settings indicated for proving phase 2.

To make the topping, mix together the butter, vanilla sugar and half of the sugar. Make little wells in the dough with your fingers. Pour the butter-sugar mixture into the wells. Spread the remaining sugar and flaked almonds over the dough.

With automatic programme:
Start the Automatic programme and place the cake in the oven.

Manual settings:
Leave to prove at room temperature for another 10 minutes. Then place the cake in the oven and bake until golden.

Settings

Prove dough

Proving phases 1 and 2

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 20 minutes for each phase

Baking

Automatic programme

Cakes | Butter cake

Programme duration:

32 [34] (30) minutes

Manual

Oven functions: Conventional heat

Temperature: 175–185 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20–30 minutes

Shelf level: 2

Cakes

Fruit cake (Ø 15 cm)

Total time required: 225 minutes + 12 hours to prepare the fruit

Serves 8

For the cake

50 g glacé cherries (drained weight)
50 g dried apricots
25 g candied fruits
110 g sultanas
110 g raisins
85 g currants
3 tbsp brandy
110 g softened butter
110 g brown sugar
2 large eggs
1 tbsp treacle
110 g plain white flour
¼ tsp mixed spice (cinnamon, nutmeg, allspice)
¼ tsp cinnamon
⅛ tsp freshly ground nutmeg
25 g chopped almonds
Zest of ½ unwaxed lemon
Zest of ½ unwaxed orange

For the tin

1 tsp butter

Accessories

Springform cake tin, Ø 15 cm
Baking parchment
Grease-proof paper
Kitchen twine
Rack

To prepare the fruit

Roughly chop the glacé cherries, apricots and candied fruits and add to the sultanas, raisins and currants in a large bowl. Add the brandy, stir and leave for approximately 12 hours.

Method

Cream the butter and sugar. Stir in the eggs one by one. Add the treacle.

Mix the flour together with the spices. Fold the flour mixture, almonds and orange and lemon zest into the fruit soaked in brandy.

Lightly grease the springform tin and line with baking parchment.

Pour the mixture into the tin and spread it out evenly. Cover the springform tin with a double layer of grease-proof paper. Secure the paper to the edge of the cake tin with kitchen twine.

Automatic programme:

Place on the rack in the oven and bake.

Manual settings:

Place on the rack in the oven and bake using the settings indicated for cooking stages 1 and 2.

Leave the cake to cool in the tin.

Settings

Automatic programme

Cakes | Rich fruit cake | 15 cm springform tin

Programme duration: 195 minutes

Manual

Cooking stage 1

Oven functions: Conventional heat

Temperature: 140 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 45 minutes

Shelf level: 1

Cooking stage 2

Temperature: 120 °C

Duration: 150 minutes

Tip

When the fruit cake is wrapped in grease-proof paper and aluminium foil, it can be stored for up to 3 months. For the best result, feed at regular intervals with more brandy or sherry.

Cakes

Fruit cake (Ø 20 cm)

Total time required: 270 minutes + 12 hours to prepare the fruit

Serves 12

Ingredients

100 g glacé cherries (drained weight)
100 g dried apricots
50 g candied fruits
230 g sultanas
230 g raisins
170 g currants
6 tbsp brandy
250 g softened butter
250 g brown sugar
4 medium eggs
2 tbsp treacle
250 g plain white flour
½ tsp mixed spice (cinnamon, nutmeg, allspice)
½ tsp cinnamon
¼ tsp freshly ground nutmeg
50 g chopped almonds
Zest of 1 unwaxed lemon
Zest of 1 unwaxed orange

Accessories

Springform cake tin, Ø 20 cm
Baking parchment
Grease-proof paper
Kitchen twine
Rack

To prepare the fruit

Roughly chop the glacé cherries, apricots and candied fruits and add to the sultanas, raisins and currants in a large bowl. Add the brandy, stir and leave for approximately 12 hours.

Method

Cream the butter and sugar. Stir in the eggs one by one. Add the treacle.

Mix the flour together with the spices. Fold the flour mixture, almonds and orange and lemon zest into the fruit soaked in brandy.

Lightly grease the springform tin and line with baking parchment.

Pour the mixture into the tin and spread it out evenly. Cover the springform tin with a double layer of grease-proof paper. Secure the paper to the edge of the cake tin with kitchen twine.

Automatic programme:

Place on the rack in the oven and bake.

Manual settings:

Place on the rack in the oven and bake using the settings indicated for cooking stages 1 and 2.

Leave the cake to cool in the tin.

Settings

Automatic programme

Cakes | Rich fruit cake | 20 cm spring-form tin

Programme duration: 240 minutes

Manual

Cooking stage 1

Oven functions: Conventional heat

Temperature: 140 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 60 minutes

Shelf level: 1

Cooking stage 2

Temperature: 120 °C

Duration: 180 minutes

Tip

When the fruit cake is wrapped in grease-proof paper and aluminium foil, it can be stored for up to 3 months. For the best result, feed at regular intervals with more brandy or sherry.

Cakes

Fruit cake (Ø 25 cm)

Total time required: 315 minutes + 12 hours to prepare the fruit

Serves 16

Ingredients

175 g glacé cherries (drained weight)
175 g dried apricots
75 g candied fruits
360 g sultanas
360 g raisins
280 g currants
10 tbsp brandy
400 g softened butter
400 g brown sugar
7 medium eggs
3 tbsp treacle
400 g plain white flour
½ tsp mixed spice (cinnamon, nutmeg, allspice)
⅔ tsp cinnamon
½ tsp freshly ground nutmeg
75 g chopped almonds
Zest of 1½ unwaxed lemons
Zest of 1½ unwaxed oranges

Accessories

Springform cake tin, Ø 25 cm
Baking parchment
Grease-proof paper
Kitchen twine
Rack

To prepare the fruit

Roughly chop the glacé cherries, apricots and candied fruits and add to the sultanas, raisins and currants in a large bowl. Add the brandy, stir and leave for approximately 12 hours.

Method

Cream the butter and sugar. Stir in the eggs one by one. Add the treacle.

Mix the flour together with the spices. Fold the flour mixture, almonds and orange and lemon zest into the fruit soaked in brandy.

Lightly grease the springform tin and line with baking parchment.

Pour the mixture into the tin and spread it out evenly. Cover the springform tin with a double layer of grease-proof paper. Secure the paper to the edge of the cake tin with kitchen twine.

Automatic programme:

Place on the rack in the oven and bake.

Manual settings:

Place on the rack in the oven and bake using the settings indicated for cooking stages 1 and 2.

Leave the cake to cool in the tin.

Settings

Automatic programme

Cakes | Rich fruit cake | 25 cm spring-form tin

Programme duration: 285 minutes

Manual

Cooking stage 1

Oven functions: Conventional heat

Temperature: 140 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 75 minutes

Shelf level: 1

Cooking stage 2

Temperature: 120 °C

Duration: 210 minutes

Tip

When the fruit cake is wrapped in grease-proof paper and aluminium foil, it can be stored for up to 3 months. For the best result, feed at regular intervals with more brandy or sherry.

Cakes

Baked cheesecake

Total time required: 170 minutes

Serves 20

For the base

340 (530) g plain white flour

4 (6) tsp baking powder

180 (280) g sugar

2 (3) medium eggs, yolks only

180 (280) g butter

For the topping

4 (6) medium eggs

2 (3) medium eggs, whites only

460 (700) g sugar

18 (28) g vanilla sugar

85 g (119 g) custard powder (vanilla)

2 (4) tsp lemon extract or butter-vanilla
flavouring

2.3 (3.5) kg low-fat quark

Accessories

Universal tray

Method

To create the base, make a shortcrust pastry from the dough ingredients. Chill for approx. 60 minutes.

Roll the mixture out onto the universal tray. Form a rim up to the top edge of the universal tray. Prick the base several times with a fork.

Mix together all the ingredients for the topping. Spread the mixture evenly over the base.

Place the cake in the oven and bake.

At the end of cooking, leave the cake in the oven compartment for 5 minutes with the oven switched off.

Settings

Oven functions: Intensive bake

Temperature: 150–160 °C

Pre-heat: Off

Crisp function: On

Duration: 70–80 minutes

Shelf level: 2 [1] (1)

Marble cake

Total time required: 80 minutes

Serves 18

For the batter

250 g softened butter

200 g caster sugar

8 g vanilla sugar

4 medium eggs

200 ml soured cream

400 g plain white flour

16 g baking powder

1 pinch of salt

3 tbsp cocoa powder

For the tin

1 tsp butter

Accessories

Ring tin, Ø 26 cm

Rack

Method

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

Grease the ring tin and put half of the mixture into it.

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

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

Leave the cake in the tin for 10 minutes. Then, remove from the tin and allow to cool on the rack.

Settings

Automatic programme

Cakes | Marble cake

Programme duration: 55 minutes

Manual

Oven functions: Fan plus

Temperature: 150–160 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 50–60 minutes

Shelf level: 2 [1] (1)

Cakes

Fruit tart (puff pastry)

Total time required: 60 minutes

Serves 8

For the pastry

230 g puff pastry

For the topping

30 g ground hazelnuts

500 g fruit (e.g. apricots, plums, pears, apples, cherries) chopped into small pieces

For the topping

2 medium eggs

200 ml double cream

50 g caster sugar

1 tsp vanilla sugar

Accessories

Round baking tray, Ø 27 cm

Rack

Method

Line the baking tin with the pastry dough and sprinkle over the ground hazelnuts.

Arrange the fruit pieces on top of the dough.

Insert the rack. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

For the topping, mix together the eggs, cream, sugar and vanilla sugar and pour over the fruit.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the fruit tart in the oven and bake until golden brown.

Settings

Automatic programme

Cakes | Fruit flan | Puff pastry

Programme duration: 36 minutes

Manual

Cooking stage 1

Oven functions: Fan plus

Temperature: 230 °C

Booster: On

Pre-heat: On

Crisp function: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional heat

Temperature: 220–230 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 36–42 minutes

Fruit tart (shortcrust pastry)

Total time required: 120 minutes

Serves 8

For the pastry

200 g plain white flour

65 ml water

80 g butter

¼ tsp salt

For the topping

30 g ground hazelnuts

500 g fruit (e.g. apricots, plums, pears, apples, cherries) chopped into small pieces

For the topping

2 medium eggs

200 ml double cream

50 g caster sugar

1 tsp vanilla sugar

Accessories

Round baking tray, Ø 27 cm

Rack

Method

Dice the butter and mix with the flour, salt and water and rapidly knead to form a smooth dough. Chill for 30 minutes.

Line the baking tin with the pastry dough and sprinkle over the ground hazelnuts.

Arrange the fruit evenly on top of the dough.

Insert the rack. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

For the topping, mix together the eggs, cream, sugar and vanilla sugar and pour over the fruit.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the fruit tart in the oven and bake.

Settings

Automatic programme

Cakes | Fruit flan | Shortcrust pastry

Programme duration: 43 minutes

Manual

Cooking stage 1

Oven functions: Fan plus

Temperature: 230 °C

Booster: On

Pre-heat: On

Crisp function: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional heat

Temperature: 220–240 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 36–45 minutes

Cakes

Sachertorte

Total time required: 70 minutes

Serves 12

For the batter

130 g dark chocolate

140 g butter

110 g icing sugar

8 g vanilla sugar

6 medium eggs

1 pinch of salt

110 g caster sugar

140 g plain white flour

1 tsp baking powder

For glazing

200 g apricot jam

For the glaze

200 g caster sugar

125 ml water

150 g dark chocolate

Accessories

Fine sieve

Rack

Springform cake tin, Ø 24 cm

Baking parchment

Method

Melt the chocolate.

Cream together the butter and icing sugar.

Separate the egg whites from the yolks. Stir in the egg yolk. Stir in the chocolate.

Sift the flour and mix together with the baking powder. Beat the egg whites with the salt and sugar until stiff. Alternately add the flour mixture and the egg whites to the batter.

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

Line the springform tin with baking parchment and pour in the batter. Place in the oven compartment and bake.

Leave the cake base to cool. In the meantime, heat up the apricot jam on the hob and strain it through a sieve.

Slice the cake base and brush the sieved apricot jam over the cut surfaces and the sides.

To make the glaze, bring the sugar and water to the boil, add the chocolate and allow to melt.

Spread the chocolate glaze evenly over the Sachertorte.

Settings

Automatic programme

Cakes | Sachertorte

Programme duration: 55 minutes

Manual

Oven functions: Conventional heat

Temperature: 170 °C

Booster: On

Pre-heat: On

Crisp function: On for 10 minutes after placing the cake in the oven

Duration: 55 minutes

Shelf level: 2 [1] (2)

Madeira cake

Total time required: 100 minutes

Serves 18

For the batter

250 g softened butter

250 g caster sugar

8 g vanilla sugar

4 medium eggs

2 tbsp rum

200 g plain white flour

100 g cornflour

2 tsp baking powder

1 pinch of salt

For the tin

1 tsp butter

1 tbsp breadcrumbs

Accessories

Rack

Loaf tin, 30 cm long

Method

Grease the tin and sprinkle with breadcrumbs.

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

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

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

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

Leave the cake in the tin for 10 minutes. Then, remove from the tin and allow to cool on the rack.

Settings

Automatic programme

Cakes | Madeira cake

Programme duration:

78 [83] (78) minutes

Manual

Oven functions: Conventional heat

Temperature: 155–165 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 60–70 minutes

Shelf level: 2 [1] (1)

Cakes

Chocolate nut cake

Total time required: 75 minutes + 12 hours for chilling

Serves 16

Ingredients

200 g butter

250 g dark chocolate

250 g ground hazelnuts

160 g caster sugar

3 tbsp espresso

1 tsp bourbon vanilla essence

6 medium eggs

For the tin

1 tbsp butter

Accessories

Springform cake tin, Ø 26 cm or

24 small ramekins (100 ml each)

Baking parchment

Rack

Method

Melt the butter and chocolate. Add the hazelnuts, sugar, espresso and bourbon vanilla essence. Allow to cool.

Separate the egg whites from the yolks. Fold the egg yolks into the butter and chocolate mixture. Whisk the egg whites until stiff and fold into the mixture.

Start the automatic programme or pre-heat the oven.

Grease the springform tin and line with baking parchment or grease the ramekins. Pour the mixture into the springform tin or into the ramekins.

Place on the rack in the oven and bake.

Chill for 12 hours before serving.

Settings

Automatic programme

Cakes | Chocolate hazlenut cake | One large / Several small

Programme duration One large: 55 minutes

Programme duration Several small: 40 [28] (40) minutes

Manual

One large

Oven functions: Fan plus

Temperature: 150 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 55 minutes

Shelf level: 2 [1] (1)

Several small

Oven functions: Fan plus

Temperature: 150 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 40 [28] (40) minutes

Shelf level: 2 [1] (2)

Tip

Serve with fresh berries.

For 12 ramekins, reduce the quantity by half. The cooking duration stays the same.

Stollen

Total time required: 160 minutes

Makes one 15-slice loaf

For the dough

42 g fresh yeast

8 g vanilla sugar

70 ml lukewarm milk, 3.5 % fat

200 g raisins

50 g chopped almonds

50 g candied lemon peel

50 g candied orange peel

2–3 tbsp rum

275 g softened butter

500 g strong white flour

1 pinch of salt

100 g caster sugar

½ tsp lemon zest

1 medium egg

For glazing

75 g butter

For sprinkling

50 g caster sugar

For dusting

35 g icing sugar

Accessories

Baking tray or universal tray

Method

Dissolve the yeast and vanilla sugar in the milk and leave covered for 15 minutes.

Mix the raisins, almonds, lemon peel and orange peel in the rum and place to one side.

Knead together the yeast milk, butter, flour, salt, sugar, lemon zest and egg to form a smooth dough. Add the lemon peel, orange peel, raisins, almonds and rum and knead briefly.

Place the dough in a bowl in the oven compartment and cover it with a damp cloth. Prove the dough using the indicated settings.

Shape the dough into a 30 cm long stollen loaf on a lightly floured surface. Place onto the baking tray or universal tray, put in the oven compartment and bake.

Melt the butter for glazing and brush it onto the stollen while still warm. Sprinkle over the sugar.

Leave to cool and then dust generously with icing sugar.

Settings

Prove dough

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 60 minutes

Baking

Automatic programme

Cakes | Stollen

Programme duration:

60 [55] (60) minutes

Manual

Oven functions: Fan plus

Temperature: 150–160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Tip

Wrap the stollen in aluminium foil and store it in a sealed, air-tight plastic bag.

Cakes

Streusel cake with fruit

Total time required: 150 minutes

Serves 20 (30)

For the batter

42 (63) g fresh yeast
150 (220) ml lukewarm milk, 3.5 % fat
450 (680) g strong white flour
50 (80) g sugar
90 (140) g softened butter
1 (2) medium egg(s)

For the topping

1.25 (1.9) kg apples

For the streusel crumble

240 (360) g plain white flour
150 (230) g sugar
16 (24) g vanilla sugar
1 (2) tsp cinnamon
150 (230) g softened butter

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Peel and core the apples and slice them into wedges.

Lightly knead the dough and then roll it out on a baking tray or the universal tray. Arrange the apples evenly across the dough. Mix together the flour, sugar, vanilla sugar and cinnamon. Then knead in the butter to create a crumble mix. Scatter over the apples.

Place the cake in the oven and prove the dough using the settings indicated for proving phase 2.

Bake the cake until golden brown.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 30 minutes

Proving phase 2

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 30 minutes

Baking

Automatic programme

Cakes | Fruit streusel cake

Programme duration:

56 [48] (56) minutes

Manual

Oven functions: Conventional heat

Temperature: 170–180 °C

Booster: Off

Pre-heat: Off

Crisp function: On [Off] (On)

Duration: 45–55 minutes

Shelf level: 3 [2] (2)

Tip

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

Baked goods

Melt-in-your-mouth treats

From muffins and biscuits through to choux buns, everyone will want to get their hands on these tasty morsels of fun. As they say, “good things come in small packages”. Both young and old – and short and tall – will enjoy these sweet delights.

Biscuits

Total time required: 135 minutes

Makes 70 (2 trays)

Ingredients

250 (380) g plain white flour

½ (1) tsp baking powder

80 (120) g caster sugar

8 (12) g vanilla sugar

1 (1½) tsp rum essence

3 (4) tbsp water

120 (180) g softened butter

Accessories

Rolling pin

Biscuit cutters

2 baking trays or universal trays

Method

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

Roll out the dough to a thickness of approx. 3 mm, cut out the biscuits and place them on the baking or universal trays.

Place the biscuits in the oven compartment and bake.

Settings

Automatic programme

Cookies/ Muffins | Biscuits | 1 tray / 2 trays

Programme duration 1 tray:

25 [24] (25) minutes

Programme duration 2 trays:

26 minutes

Manual

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25–35 minutes

Shelf level 1 tray: 2 [2] (1)

Shelf level 2 trays: 1 + 3 [1 + 2] (1 + 3)

Tip

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

Baked goods

Blueberry muffins

Total time required: 50 minutes

Makes 12

Ingredients

225 g plain white flour
110 g sugar
8 g baking powder
8 g vanilla sugar
1 pinch of salt
1 tbsp honey
2 medium eggs
100 ml buttermilk
60 g softened butter
250 g blueberries
1 tbsp plain white flour

Accessories

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

Method

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

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

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

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

Settings

Automatic programme

Cookies/ Muffins | Blueberry muffins

Programme duration:

38 [41] (38) minutes

Manual

Oven functions: Conventional heat

Temperature: 165–175 °C

Booster: Off

Pre-heat: Off

Crisp function: Off [On] (Off)

Duration: 35–45 minutes

Shelf level: 2 [1] (1)

Tip

Fresh blueberries are best for this recipe. Use frozen blueberries straight from the freezer without defrosting them.

Linzer biscuits

Total time required: 70 minutes

Makes 30

For the biscuits

200 g butter

300 g plain white flour

100 g icing sugar

8 g vanilla sugar

2 medium eggs, yolks only

100 g ground almonds

Grated zest of ½ unwaxed lemon

For the filling

200 g redcurrant jelly

Accessories

Cling film

Baking tray or universal tray

Round biscuit cutters (in 2 sizes)

Method

Dice the butter, add to the flour, icing sugar, vanilla sugar, egg yolk, almonds and lemon zest and knead to a form smooth dough. Wrap in cling film and chill in the fridge for 30 minutes.

Roll out the dough to a thickness of 2 mm and cut it out into circles. Make a small hole in the middle of half of the biscuits (if the biscuits are larger, make 3 holes).

Place the biscuits onto the baking tray or universal tray, place in the oven compartment and bake until pale yellow.

Allow to cool briefly after cooking. Gently heat the redcurrant jelly and spread on the biscuits without holes while they are still lukewarm. Place the biscuits with the holes on top. Dust with icing sugar.

Settings

Automatic programme

Cookies/ Muffins | Linzer Augen | 1 tray / 2 trays

Programme duration 1 tray: 12 minutes

Programme duration 2 trays: 17 minutes

Manual

For 1 tray

Oven functions: Fan plus

Temperature: 160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 10–15 minutes

Shelf level: 2

For 2 trays

Oven functions: Fan plus

Temperature: 160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 13–19 minutes

Shelf level: 2 + 4 [1 + 3] (1 + 3)

Tip

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

Baked goods

Almond macaroons

Total time required: 35 minutes

Makes 30

Ingredients

100 g bitter almonds, blanched
200 g sweet almonds, blanched
600 g caster sugar
1 pinch of salt
4 medium eggs, whites only

Accessories

2 baking trays or universal trays
Baking parchment
Piping bag with plain nozzle

Method

Blitz the almonds in a food processor in two batches with approximately one third of the sugar.

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

Line the universal tray(s) or baking tray(s) with baking parchment. Using a piping bag, pipe little balls of the mixture onto the tray.

Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

Automatic programme:

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

Manual settings:

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

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

Settings

Automatic programme

Cookies/ Muffins | Almond macaroons |
1 tray / 2 trays

Programme duration: 15 minutes

Manual

For 1 tray

Cooking stage 1

Oven functions: Conventional heat

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Temperature: 180 °C

Duration: 11 minutes

Shelf level: 2 [3] (2)

Cooking stage 3

Oven functions: Fan plus

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 2–4 minutes

For 2 trays

Cooking stage 1

Oven functions: Conventional heat

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: Fan plus

Temperature: 170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 11 minutes

Shelf level: 1+3 [2+4] (1+3)

Cooking stage 3

Temperature: 180 °C

Duration: 2–6 minutes

Tips

- You can replace the bitter almonds with sweet almonds and ½ a tea-spoon of bitter almond essence.
- The quantities for the ingredients are for 2 trays. For 1 tray, halve the quantities or bake the biscuits one after the other.

Baked goods

Shortbread biscuits

Total time required: 50 minutes

Makes 50 (75) (2 trays)

Ingredients

160 (240) g softened butter
50 (80) g brown sugar
50 (80) g icing sugar
8 (12) g vanilla sugar
1 (2) pinch(es) of salt
200 (300) g plain white flour
1 (2) medium egg(s), whites only

Accessories

Piping bag
Star nozzle, 9 mm
2 baking trays or universal trays

Method

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

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

Place the shortbread biscuits in the oven compartment and bake until golden.

Settings

Automatic programme

Cookies/ Muffins | Drop cookies | 1 tray / 2 trays

Programme duration 1 tray:

22 [21] (31) minutes

Programme duration 2 trays:

33 minutes

Manual

1 tray

Oven functions: Fan plus
Temperature: 150–160 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 20–30 minutes
Shelf level: 2 [2] (1)

2 trays

Oven functions: Fan plus
Temperature: 140–150 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 30–40 minutes
Shelf level: 1 + 3 [1 + 2] (1 + 3)

Tip

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

Vanilla biscuits

Total time required: 110 minutes

Makes 90 (130) (2 trays)

For the dough

280 (420) g plain white flour

210 (320) g softened butter

70 (110) g caster sugar

100 (150) g ground almonds

For dusting

70 (110) g vanilla sugar

Accessories

2 baking trays or universal trays

Method

Knead together the flour, butter, sugar and almonds until you have a smooth dough. Chill the dough for around 30 minutes.

Divide the dough into small pieces weighing approx. 7 g each. Roll the pieces and then shape them into cones or crescents, and place them on the baking trays or universal trays.

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

Dust with vanilla sugar while still warm.

Settings

Automatic programme

Cookies/ Muffins | Vanilla biscuits | 1 tray/ 2 trays

Programme duration 1 tray: 31 minutes

Programme duration 2 trays:

35 [36] (40) minutes

Manual

1 tray

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25–35 minutes

Shelf level: 2 [2] (1)

2 trays

Oven functions: Fan plus

Temperature: 135–145 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 1 + 3 [1 + 2] (1 + 3)

Tip

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

Baked goods

Walnut muffins

Total time required: 95 minutes

Makes 12

Ingredients

80 g raisins

40 ml rum

120 g softened butter

120 g sugar

8 g vanilla sugar

2 medium eggs

140 g plain white flour

1 tsp baking powder

120 g roughly chopped walnuts

Accessories

12-cup muffin tin with cup Ø 5 cm

Paper cases, Ø 5 cm

Rack

Method

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

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

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

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

Settings

Automatic programme

Cookies/ Muffins | Walnut muffins

Programme duration: 38 minutes

Manual

Oven functions: Fan plus
Temperature: 150–160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Choux buns

Total time required: 80 minutes

Makes 12 (18)

Ingredients

250 (375) ml water

50 (75) g butter

1 (2) pinch(es) of salt

170 (225) g plain white flour

4 (6) medium eggs

1 (1½) tsp baking powder

Accessories

Piping bag

Star nozzle, 11 mm

Baking tray or universal tray

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 160–170 °C

Booster: Off

Pre-heat: Off

Crisp function: after 15 minutes On

Number/type of bursts of steam:

1 burst of steam/automatic

Duration: 45–55 minutes

Shelf level: 2 [1] (1)

Method

Bring the water, butter and salt to the boil in a saucepan.

Remove the pan from the hob. Tip all of the flour into the boiling liquid in one go and quickly stir until the mixture forms a ball. Return the pan to the heat and stir until a white film forms on the bottom of the pan.

Put the mixture in a bowl. Gradually mix in the eggs and beat until the mixture forms glossy peaks. Then mix in the baking powder.

Pour the mixture into a piping bag. Pipe rosettes onto the baking tray or universal tray. Bake until golden.

After baking, cut the choux buns in half horizontally and leave to cool. Remove any layers of moist pastry.

Settings

Automatic programme

Cookies/ Muffins | Choux buns

Programme duration: 48 minutes

Baked goods

Choux bun fillings

Total time required: 20 minutes

For 12 (18) choux buns

For the mandarin and cream filling

400 (600) ml double cream
16 (24) g vanilla sugar
16 (24) g whipped cream stiffener
350 (530) g tinned mandarins (drained weight)

For the morello cherry and cream filling

350 (530) g morello cherries from a jar (drained weight)
100 (150) ml morello cherry juice (from the jar)
40 (60) g sugar
1 (1½) tbsp cornflour
1 (2) tbsp water
500 (750) ml double cream
30 (40) g icing sugar
8 (12) g vanilla sugar
16 (24) g whipped cream stiffener

For the coffee and cream filling

750 ml (1.125 l) double cream
100 (150) g caster sugar
2 (3) tsp instant coffee
16 (24) g whipped cream stiffener

For sprinkling

1 tbsp icing sugar

Accessories

Piping bag
Star nozzle, 12 mm

Method for the mandarin and cream filling

Beat the cream together with the vanilla sugar and cream stiffener until stiff. Drain the fruit and place it on the bottom halves of the choux buns. Pour the cream into a piping bag and pipe the cream onto the fruit.

Place the top halves on top of the filling and dust with icing sugar to serve.

Method for the morello cherry and cream filling

Drain the cherries and keep the juice.

Bring the cherry juice and sugar to the boil.

Mix the cornflour with some water and stir it into the hot liquid. Bring to the boil, add the cherries and then chill.

Beat the cream for around ½ minute. Sieve the icing sugar and mix it together with the vanilla sugar and cream stiffener. Add the sugar mix to the cream and beat until stiff.

Fill the bottom halves of the choux buns with the cherry mixture. Pour the cream into a piping bag and pipe the cream onto the cherries.

Place the top halves on top of the filling and dust with icing sugar to serve.

Method for the coffee and cream filling

Beat the cream with the sugar, instant coffee and cream stiffener until stiff and pour the mixture into a piping bag.

Pipe the coffee cream onto the bottom halves of the choux buns.

Place the top halves on top of the filling and dust with icing sugar to serve.

Bread

A soft crumb wrapped in a crispy crust

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

Tips on preparation

To get the best results with your bread, we have compiled some of the most important tips for making dough.

The right kneading time is crucial for baking a good loaf:

- Firm doughs require a shorter kneading time than softer doughs.
- Doughs with rye flour require a shorter kneading time than doughs with wheat flour.

Bread and bread roll doughs are leavened with yeast or sourdough. To give the microorganisms inside the yeast optimum working conditions and for the dough to rise as much as possible, there needs to be a warm, moist environment. We therefore recommend using a special automatic programme to prove your yeast-based dough.

Introducing moisture during baking has 2 positive effects:

- A skin forms on the dough very slowly during baking. This means the bread has longer to rise.
- The gelatinisation of starch on the surface of the bread produces a shiny, crunchy crust.

Preparation of yeast-based dough for bread

1. Make and prove the yeast-based dough according to the recipe. You can also find helpful videos about shaping bread and bread rolls in the Miele@mobile app.
2. The consistency of the dough determines whether or not you need to dust your work surface with flour during preparation: if the dough sticks to your fingers when you touch it, you should always lightly flour your work surface.
3. Pull the dough up slightly from the outside and press down firmly in the middle. Repeat this process at least six times. The dough should sit with the dough seam facing down.
4. The dough should be left to rest for at least 1 minute before it is made into a loaf or bread rolls.

Bread

Preparation of free-form loaves and baguettes

Free-form loaves are loaves that are not baked in a tin.

1. Position the dough with the seam facing upwards and press in along the middle of the dough with the side of your hand.
2. Fold one side to the middle and press firmly. Repeat the process on the other side. Then turn the dough over and mould it into the shape you want.
3. There are 2 ways to create cracking:
 - If you want consistent cracking, the dough pieces need to be placed with the dough seam facing downwards and then scored on the smooth top.
 - If you want rustic cracking, the dough pieces need to be placed on their smooth side so that the dough seam faces up.

What to do if...

...the dough is too firm:

Add some liquid as the moisture content in flour fluctuates, meaning more or less liquid may be required to get a smooth dough.

...the dough is too moist:

Extend the kneading time, but do not exceed 10 minutes.

If the longer kneading time is not sufficient, gradually and rapidly knead in some flour.

...the bread “collapses”:

One option is to reduce the proving time. If the proving time is too long, too many gases are produced for the dough to hold. The dough has been over-proved and loses its shape.

Use cold liquid ingredients where possible as the dough warms up during the kneading process. If the dough temperature is too high, the fermentation process is accelerated.

Bake the bread at a higher temperature for the first 10 minutes.

...the bread has compact, moist spots (water streaks):

Bake the bread at a lower temperature for the first 10 minutes.

The baking environment is too moist, meaning no moisture can be released from the dough.

Extend the proving stages to pre-bind more moisture in the dough structure.

...the bread cracks when it shouldn't:

The environment should always be moist during the proving stage and the first baking stage. The moisture produces condensation on the surface of the dough, which produces a ductile skin.

The dough piece is not scored deeply or often enough.

...the bread has a dull surface:

There needs to be sufficient moisture during the proving stage and the first baking stage. The moisture causes the starch to gelatinise on the dough surface.

...the bread is not crisp enough:

Provide more moisture during the first baking stage to ensure that the bread does not become dry.

A longer baking time will release more moisture from the dough, which will form a thicker crust.

Bake the bread at a higher temperature for the first 10 minutes.

Bread

Baguettes

Total time required: 120 minutes

Makes two 10-slice loaves

Ingredients

21 g fresh yeast

270 ml cold water

500 g strong white flour

2 tsp salt

½ tsp sugar

1 tbsp softened butter

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Divide the dough in half. Shape each half into a baguette measuring 35 cm in length. Place the baguettes across the baking tray or universal tray and score the dough several times diagonally to a depth of 1 cm.

Automatic programme:

Start the automatic programme and place the baguettes in the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough | Prove for 30 minutes

Proving phase 2

Special applications | Prove dough | Prove for 15 minutes

Baking

Automatic programme

Bread | Baguettes

Programme duration: 69 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 190–200 °C

Booster: Off

Pre-heat: Off

Crisp function: On after 15 minutes

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Swiss farmhouse bread

Total time required: 160 minutes

Makes one 15-slice loaf

Ingredients

25 g fresh yeast

300 ml lukewarm milk

350 g strong white flour

150 g rye flour

1 tsp salt

For dusting

1 tbsp plain white flour

Accessories

Baking tray or universal tray

Method

Stir the yeast into the milk to dissolve it. Add to the flour and salt and knead to form a soft, smooth dough.

Shape the dough into a ball, place it in a bowl and cover with a damp cloth.

Leave to prove at room temperature for 60 minutes.

Shape the dough into a round loaf and place on the universal tray. Dust with flour. Score the top of the dough lengthways and crosswise to a depth of about 1 cm.

Leave to prove at room temperature for 30 minutes.

Start the automatic programme or pre-heat the oven.

Place in the oven compartment and bake.

Settings

Automatic programme

Bread | Swiss farmhouse bread

Programme duration: 48 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 180–210°C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

2 bursts of steam/manual, first after 6 minutes, second after another 6 minutes

Duration: 40 minutes

Shelf level: 2 [1] (2)

Tip

Add diced ham or nuts to flavour the dough.

Bread

Spelt bread

Total time required: 130 minutes

Makes one 20-slice loaf

Ingredients

120 g carrots

42 g fresh yeast

210 ml cold water

300 g wholemeal spelt flour

200 g white spelt flour

2 tsp salt

100 g whole almonds

Accessories

Baking tray or universal tray

Method

Finely grate the carrots.

Stir the yeast into the water to dissolve it. Add to the flour, salt and carrots and knead for 4–5 minutes until you have a smooth dough.

Add the almonds and knead for another 2–3 minutes.

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Lightly knead the dough and shape into a loaf measuring approx. 25 cm long. Place the loaf across the baking tray or universal tray. Score the loaf diagonally several times to a depth of ½ cm.

Automatic programme:
Start the automatic programme and place the bread dough inside the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |
Prove for 30 minutes

Proving phase 2

Special applications | Prove dough |
Prove for 15 minutes

Baking

Automatic programme

Bread | Spelt bread

Programme duration: 72 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 180–190 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 50–60 minutes

Shelf level: 2 [1] (1)

Tip

You can use walnuts or pumpkin seeds instead of almonds.

Flatbread

Total time required: 100 minutes
Makes 1 flatbread with 8 servings

For the dough

42 g fresh yeast
200 ml cold water
375 g strong white flour
1½ tsp salt
2 tbsp olive oil

For glazing

Water
½ tbsp olive oil

For sprinkling

½ tbsp nigella seeds

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Roll the dough out flat to a diameter of approx. 25 cm and place it on the baking tray or universal tray.

Brush with a thin layer of water. Sprinkle on the nigella seeds and gently press them into the flatbread dough. Brush with olive oil.

Automatic programme:
Start the automatic programme and place the bread dough inside the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1
Special applications | Prove dough |
Prove for 30 minutes

Proving phase 2
At room temperature
Proving time: 10 minutes

Baking

Automatic programme

Bread | Flat bread
Programme duration: 44 minutes

Manual

Oven functions: Moisture plus + Conventional
Temperature: 200–210°C
Booster: On
Pre-heat: Off
Crisp function: Off
Number/type of bursts of steam:
1 burst of steam/manual, immediately after placing the food in the oven
Duration: 25–35 minutes
Shelf level: 2 [1] (1)

Tip

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

Bread

Plaited loaf

Total time required: 140 minutes

Makes one 16-slice loaf

For the dough

42 g fresh yeast

150 ml lukewarm milk, 3.5 % fat

500 g strong white flour

70 g sugar

100 g butter

1 medium egg

1 tsp lemon zest

2 pinches of salt

For glazing

2 tbsp milk, 3.5 % fat

For sprinkling

20 g flaked almonds

20 g sugar crystals

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Divide the dough into 3 strands, each weighing 300 g and measuring 40 cm in length. Then plait the 3 strands and place on the baking tray or universal tray.

Brush the plaited dough with milk and then sprinkle over the almonds and sugar crystals.

Automatic programme:

Start the automatic programme and then place the plaited dough in the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 30 minutes

Proving phase 2

Special applications | Prove dough |

Prove for 15 minutes

Baking

Automatic programme

Bread | Plaited loaf

Programme duration:

55 [50] (55) minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 160–170°C

Booster: Off

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Tip

Knead 100 g of raisins into the dough if you wish.

Swiss plaited loaf

Total time required: 120 minutes

Makes one 20-slice loaf

Ingredients

675 g strong white flour

75 g white spelt flour

120 g softened butter

2 tsp salt

42 g fresh yeast

400 ml lukewarm milk

Accessories

Fine sieve

Baking tray or universal tray

Method

Sift the flour into a bowl and add the butter and salt. Dissolve the yeast in the milk and add to the flour mix.

Knead all the ingredients together to form a smooth dough. Shape the dough into a ball, place it in a bowl and cover with a damp cloth. Leave to prove at room temperature for roughly 60 minutes.

Divide the dough into 3 strands. Then plait the 3 strands and place on the baking tray or universal tray.

Start the automatic programme or pre-heat the oven.

Place in the oven compartment and bake.

Settings

Automatic programme

Bread | Plaited Swiss loaf

Programme duration: 55 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 190 °C

Type/number of bursts of steam:

2 bursts of steam/manual: first after 6 minutes, second after another 6 minutes

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 55 minutes

Shelf level: 2 [1] (2)

Bread

Nut bread

Total time required: 200 minutes

Makes one 25-slice loaf

For the dough

175 g coarsely ground rye

500 g wholemeal flour

14 g dried yeast

2 tsp salt

75 g molasses

500 ml lukewarm buttermilk

50 g halved walnuts

100 g whole hazelnuts

For the tin

1 tbsp butter

Accessories

Loaf tin, 30 cm long

Rack

Cooling rack

Method

Mix together the coarse rye, flour, dried yeast and salt. Add the molasses and butter milk and knead for 4–5 minutes until you have a smooth dough. Add the nuts and knead for another 2–3 minutes.

Place the dough in the oven compartment in an uncovered bowl. Prove the dough using the indicated settings.

Grease the loaf tin. Lightly knead the soft dough on a floured surface, shape into a roll measuring approx. 28 cm in length and place in the loaf tin.

Place the on the rack in the oven and bake.

Once baked, remove the bread from the loaf tin, leave to cool on a cooling rack and store in an airtight container. The bread tastes best if you leave it to rest for a day before slicing.

Settings

Prove dough

Special applications | Prove dough |

Prove for 45 minutes

Then leave it to prove in the switched off oven for another 15 minutes.

Baking

Automatic programme

Bread | Nut bread

Programme duration: 105 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 150–160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

2 bursts of steam/time-controlled, first after 3 minutes, second after 10 minutes

Duration: 95–105 minutes

Shelf level: 2 [1] (1)

Mixed rye bread

Total time required: 140 minutes

Makes one 20-slice loaf

For the dough

21 g fresh yeast
1 tbsp barley malt extract
350 ml cold water
350 g rye flour
170 g strong white flour
2½ tsp salt
75 g liquid sourdough

For the tin

1 tbsp butter

Accessories

Loaf tin, 25 cm long
Rack

Method

Stir the yeast and barley malt extract into the water to dissolve it. Add to the flour, salt and sourdough and knead for 3–4 minutes to form a smooth dough.

Place the dough in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Grease the loaf tin. Lightly work the dough with a rubber spatula and transfer it to the loaf tin. Level the top with a wet rubber spatula.

Prove the dough using the settings indicated for proving phase 2.

Start the automatic programme or pre-heat the oven.

Then bake the bread.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |
Prove for 45 minutes

Proving phase 2

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 15 minutes

Baking

Automatic programme

Bread | Mixed rye bread

Programme duration:

69 [67] (69) minutes

Manual

Oven functions: Moisture plus + Conventional

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

Booster: On

Pre-heat: On

Crisp function: On after 15 minutes

Number/type of bursts of steam:

2 bursts of steam/time-controlled, first
after 1 minute,

second after 7 minutes

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Tip

You can also use honey or molasses instead of barley malt extract.

Bread

Seeded loaf

Total time required: 140 minutes

Makes one 25-slice loaf

For the dough

42 g fresh yeast
420 ml cold water
400 g rye flour
200 g strong white flour
3 tsp salt
1 tsp honey
150 g liquid sourdough
20 g linseeds
50 g sunflower seeds
50 g sesame seeds

For sprinkling

1 tbsp sesame seeds
1 tbsp linseeds
1 tbsp sunflower seeds

For glazing

Water

For the tin

1 tbsp butter

Accessories

Loaf tin, 30 cm long
Rack

Method

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

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

Place the dough in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

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

Prove the dough using the settings indicated for proving phase 2.

Start the automatic programme or pre-heat the oven.

Then bake the bread.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 30 minutes

Proving phase 2

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 10–15 minutes

Baking

Automatic programme

Bread | Seeded loaf

Programme duration:

69 [66] (69) minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 220°C, nach 15 Minuten
190 °C

Booster: On

Pre-heat: On

Crisp function: On after 15 minutes

Number/type of bursts of steam:
2 bursts of steam/time-controlled,
first after 1 minute, second after
7 minutes

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Bread

Tiger bread

Total time required: 125 minutes

Makes one 15-slice loaf

For the bread

15 g fresh yeast

300 ml lukewarm water

500 g strong white flour

2 tsp salt

20 g butter

For the topping

100 g rice flour

125 ml water

1 tsp sugar

5 g dried yeast

Accessories

Loaf tin, 25 cm long

Rack

Method

Stir the yeast into the water to dissolve it. Add to the flour, salt and butter, and knead to form a smooth dough.

Shape the dough into a ball and leave it to prove in a covered bowl at room temperature for 30 minutes.

In the meantime, mix together the ingredients for the topping, cover and leave to prove at room temperature for 30 minutes.

Then roll out the dough into a 30 cm square. Fold in 2 sides so they meet in the middle. Starting with one of the folded sides, roll up the dough and place in a loaf tin. Cover and leave to prove for another 30 minutes.

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

Brush the bread with the topping.

Manual settings:

Place the bread dough in the oven compartment and bake using the settings indicated for cooking stages 1 and 2.

Automatic programme:

Place the bread dough in the oven and bake.

Settings

Automatic programme

Bread | Tiger bread

Programme duration: 35 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 220 °C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

2 bursts of steam/manual: first immediately after placing the food in the oven, second after 5 minutes

Duration: 20 minutes

Shelf level: 2 [1] (2)

Cooking stage 2

Oven functions: Fan plus

Temperature: 175–200 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 10–15 minutes

White loaf (in loaf tin)

Total time required: 140 minutes

Makes one 25-slice loaf

For the dough

21 g fresh yeast

290 ml cold water

500 g strong white flour

2 tsp salt

½ tsp sugar

1 tbsp butter

For the tin

1 tbsp butter

Accessories

Loaf tin, 30 cm long

Rack

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

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

Automatic programme:

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

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 30 minutes

Proving phase 2

Special applications | Prove dough |

Prove for 15 minutes

Baking

Automatic programme

Bread | White bread | Baking tin

Programme duration: 87 minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Bread

White loaf (free form)

Total time required: 140 minutes

Makes one 20-slice loaf

Ingredients

21 g fresh yeast

260 ml cold water

500 g strong white flour

2 tsp salt

½ tsp sugar

1 tbsp butter

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Lightly knead the dough and shape into a loaf measuring approx. 25 cm long. Place the loaf across the baking tray or universal tray. Score several times to a depth of 1 cm.

Automatic programme:

Start the automatic programme and place the bread dough inside the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough | Prove for 45 minutes

Proving phase 2

Special applications | Prove dough | Prove for 15 minutes

Baking

Automatic programme

Bread | White bread | On tray

Programme duration: 64 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: On after 15 minutes

Number/type of bursts of steam:
2 bursts of steam/time-controlled,
first after 1 minute, second after
8 minutes

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Dark mixed wheatgrain bread

Total time required: 140 minutes

Makes one 20-slice loaf

For the dough

350 g wholemeal flour

150 g rye flour

7 g dried yeast

2½ tsp salt

300 ml cold water

1 tsp honey

50 ml oil

For sprinkling

1 tbsp wholemeal flour

For the tin

1 tbsp butter

Accessories

Loaf tin, 25 cm long

Rack

Method

Mix together the flour, dried yeast and salt. Add the water, honey and oil and knead for 6–7 minutes until you have a smooth dough.

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Grease the loaf tin. Lightly knead the dough, shape into a roll measuring approx. 23 cm in length and place in the loaf tin. Score it several times lengthways, then crosswise to a depth of 1 cm, creating a pattern of small squares. Dust with flour.

Automatic programme:

Start the automatic programme and place the bread dough inside the oven.

Manual settings:

Prove the dough using the settings indicated for proving phase 2. Place the bread in the oven compartment and bake.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 45 minutes

Proving phase 2

Special applications | Prove dough |

Prove for 15 minutes

Baking

Automatic programme

Bread | Dark mixed grain bread

Programme duration: 92 minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: On after 15 minutes

Number/type of bursts of steam:

2 bursts of steam/time-controlled, first after 1 minute, second after 8 minutes

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Bread

Ginger loaf

Total time required: 120 minutes

Makes one 15-slice loaf

For the bread

25 g fresh yeast

100 ml lukewarm milk, 3.5 % fat

500 g strong white flour

1 pinch of salt

90 g butter

2 medium eggs

3 tbsp ginger syrup

40 g preserved stem ginger, chopped

1 tsp cinnamon

100 g sugar crystals

For the tin

1 tbsp butter

1 tbsp sugar

Accessories

Loaf tin, 25 cm long

Rack

Method

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

Grease the tin and sprinkle with sugar.

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

Place the rack in the oven. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Sprinkle the sugar over the bread dough.

Automatic programme:

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

Manual settings:

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

Settings

Automatic programme

Bread | Ginger loaf

Programme duration: 40 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 2 [1] (2)

Cooking stage 2

Temperature: 190 °C

Number/type of bursts of steam:

1 burst of steam/manual: immediately after placing the food in the oven

Duration: 5 minutes

Cooking stage 3

Oven functions: Fan plus

Temperature: 160–170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35 minutes

Bread rolls

Multigrain rolls

Total time required: 140 minutes

Makes 8

For the dough

10 g wheat bran
25 g chia seeds
25 g sunflower seeds
½ tsp salt
240 ml lukewarm water
150 g white spelt flour
150 g wholemeal flour
1 pinch of sugar
1 tsp salt
10 g fresh yeast
½ tsp vinegar
1 tsp oil

For glazing

Water

For dusting

1 tbsp linseeds
1 tbsp sesame seeds
1 tbsp poppy seeds

Accessories

Baking tray or universal tray

Method

Mix together the wheat bran, chia seeds, sunflower seeds, salt and water and leave to soak for at least 90 minutes.

Mix together the flour, sugar and salt. Crumble the yeast on top. Add vinegar, oil and the seeds including the water and knead for 9–10 minutes to form a soft dough.

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Mix together the linseeds, sesame seeds and poppy seeds.

Use the soft dough to shape 8 bread rolls weighing 75 g each. Brush the tops with a little water, roll in the mixed seeds and place on the baking tray or universal tray.

Automatic programme:

Start the automatic programme and then place the bread rolls in the oven

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 45 minutes

Proving phase 2

Special applications | Prove dough |

Prove for 30 minutes

Baking

Automatic programme

Rolls | Multigrain rolls

Programme duration: 77 minutes

Manual

Oven functions: Moisture plus + Fan
plus

Temperature: 170–180 °C

Booster: Off

Pre-heat: Off

Crisp function: On after 15 minutes

Number/type of bursts of steam:

1 burst of steam/manual, immediately
after placing the food in the oven

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Bread rolls

Rye bread rolls

Total time required: 140 minutes + 12–15 hours to prove the starter dough

Makes 8

For the dough

250 g wholemeal rye flour

75 g liquid sourdough

7 g dried yeast

300 ml cold water

300 g strong white flour

2 tsp salt

For sprinkling

2 tbsp wholemeal rye flour

Accessories

Baking tray or universal tray

Method

Mix the wholemeal rye flour with the sourdough, dried yeast and water to form a paste. Place in a bowl and cover it with a cloth. Leave to prove at room temperature for 12–15 hours.

Add the flour and salt and knead for 6–7 minutes until you have a smooth dough.

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Divide the dough into 8 portions weighing 110 g each and place on a floured surface.

Pull the dough of each portion up slightly from the outside and press down firmly in the middle. Repeat this process several times.

Shape the dough portions into balls with your palms.

Place the dough pieces onto the baking tray or universal tray with the seam facing up and dust generously with flour.

Prove the dough using the settings indicated for proving phase 2.

Start the automatic programme or pre-heat the oven. Then bake the rolls.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough |

Prove for 45 minutes

Then leave it to prove in the switched off oven for another 15 minutes.

Proving phase 2

Oven functions: Conventional heat

Temperature: 30 °C

Proving time: 30 minutes

Baking

Automatic programme

Rolls | Rye rolls

Programme duration: approx.

45 [42] (45) minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 190–200 °C

Booster: On

Pre-heat: On

Crisp function: On after 15 minutes

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 25–35 minutes

Shelf level: 2 [2] (1)

White rolls

Total time required: 140 minutes

Makes 8

For the dough

10 g fresh yeast

200 ml cold water

340 g strong white flour

1½ tsp salt

1 tsp sugar

1 tsp butter

Accessories

Baking tray or universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the settings indicated for proving phase 1.

Use the dough to shape 8 bread rolls weighing 70 g each and place them on the baking tray or universal tray. Score in a cross shape approx. ½ cm deep.

Automatic programme:

Start the automatic programme and then place the bread rolls in the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough | Prove for 45 minutes

Proving phase 2

Special applications | Prove dough | Prove for 30 minutes

Baking

Automatic programme

Rolls | White rolls

Programme duration: 72 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 170–180 °C

Booster: Off

Pre-heat: Off

Crisp function: On after 15 minutes

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 30–40 minutes

Shelf level: 2 [1] (1)

Tip

Shape the bread rolls, brush with water and dip in poppy seeds or sesame seeds. Alternatively, sprinkle them with coarse salt and whole caraway seeds.

Pizza and Co.

The tastiest treats in the world!

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

Flammkuchen

Total time required: 150 minutes

Makes 4 (6)

For the dough

275 (410) g plain white flour

1 (1½) tsp salt

3½ (5) tbsp olive oil

120 (180) ml cold water

For the topping

120 (180) g onions

100 (150) g smoked bacon

200 (300) ml crème fraîche

Salt

Pepper

Nutmeg

Accessories

Rolling pin

Baking tray or universal tray

Method

Knead the flour, salt, oil and water together to form a smooth dough. Shape the dough into a ball, place it in a bowl and cover with a cloth. Leave to rest at room temperature for 90 minutes.

To make the topping, dice the onions and bacon. Heat a non-stick pan and fry the bacon. Add the onions, sauté and leave to cool. Season the crème fraîche with salt, pepper and nutmeg.

Roll the dough out onto the baking tray or universal tray and pierce several times with a fork.

Start the automatic programme or pre-heat the oven.

Spread the crème fraîche on top of the dough and scatter the bacon and onion mixture on top.

Place the flammkuchen in the oven compartment and bake.

Settings

Automatic programme

Pizza & Quiche | Tart flambé

Programme duration:

34 [30] (43) minutes

Manual

Oven functions: Conventional heat

Temperature 220–230 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 25–35 minutes

Shelf level: 1

Tip

You could also top the flammkuchen with cherry tomatoes and goats' cheese chopped into small pieces. After baking, drizzle 1 tbsp of runny honey over the flammkuchen and top with fresh rocket.

Pizza and Co.

Pizza (yeast-based dough)

Total time required: 90 minutes

4 (6) servings (Baking tray), 2 servings (Round baking tray)

For the dough (Baking tray)

30 (42) g fresh yeast
170 (250) ml lukewarm water
300 (450) g strong white flour
1 (1½) tsp sugar
1 (1½) tsp salt
½ (1) tsp dried rubbed thyme
1 (1½) tsp dried rubbed oregano
1 (1½) tbsp oil

For the topping (Baking tray)

2 (3) onions
1 (1½) clove(s) of garlic
400 (600) g tinned tomatoes, skinned and chopped
2 (3) tbsp tomato purée
1 (1½) tsp sugar
1 (1½) tsp dried rubbed oregano
1 (1½) bay leaf
1 (1½) tsp salt
Pepper
125 (190) g mozzarella
125 (190) g grated gouda

For frying

1 tbsp olive oil

For the dough (Round baking tray)

10 g fresh yeast
70 ml lukewarm water
130 g plain white flour
½ tsp sugar
½ tsp salt
Dried rubbed thyme
½ tsp dried rubbed oregano
1 tsp oil

For the topping (Round baking tray)

1 onion
½ clove of garlic
200 g tinned tomatoes, skinned and chopped
1 tbsp tomato purée
½ tsp sugar
½ tsp dried rubbed oregano
½ bay leaf
½ tsp salt
Pepper
60 g mozzarella
60 g grated gouda

For frying

1 tsp olive oil

Accessories

Rolling pin
Baking tray or universal tray or round baking tray and rack

Method

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

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

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

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

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

Roll the dough out onto the baking tray or universal tray. If using the round baking tray, roll out the dough and place it in the tray. Leave to prove at room temperature for 10 minutes.

Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

Manual settings:
Adjust settings as indicated for cooking stage 2.

Place the pizza in the oven compartment and bake.

Settings

Automatic programme

Pizza & Quiche | Pizza | Yeast dough |

Baking tray /

Round baking tray

Programme duration Baking tray:

42 [45] (46) minutes

Programme duration Round baking tray:

33 [29] (33) minutes

Manual

Baking tray

Oven functions: Conventional heat

Temperature: 210–220 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 25–35 minutes

Shelf level: 2 [1] (2)

Round baking tray

Oven functions: Conventional heat

Temperature: 210–220 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 20–30 minutes

Shelf level: 1

Tip

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

Pizza and Co.

Pizza (quark dough)

Total time required: 60 minutes

4 (6) servings (tray), 2 servings (round baking tray)

For the dough (Baking tray)

120 (180) g quark,
20 % fat in dry matter
4 (6) tbsp milk, 3.5 % fat
4 (6) tbsp oil
2 (3) medium eggs, yolks only
1 (1½) tsp salt
1½ (2½) tsp baking powder
250 (380) g plain white flour

For the topping (Baking tray)

2 (3) onions
1 (1½) clove(s) of garlic
400 (600) g tinned tomatoes, skinned
and chopped
2 (3) tbsp tomato purée
1 (1½) tsp sugar
1 (1½) tsp oregano
1 (1½) bay leaf
1 (1½) tsp salt
Pepper
125 (190) g mozzarella
125 (190) g grated gouda

For frying

1 (1½) tbsp olive oil

For the dough (Round baking tray)

50 g quark, 20 % fat in dry matter
2 tbsp milk, 3.5 % fat
2 tbsp oil
½ tsp salt
1 medium egg, yolk only
1 tsp baking powder
110 g plain white flour

For the topping (Round baking tray)

1 onion
½ clove of garlic
200 g tinned tomatoes, skinned and
chopped
1 tbsp tomato purée
½ tsp sugar
½ tsp oregano
½ bay leaf
½ tsp salt
Pepper
60 g mozzarella
60 g grated gouda

For frying

1 tsp olive oil

Accessories

Rolling pin
Baking tray or universal tray or round
baking tray and rack

Method

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

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

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

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

Roll the dough out onto the baking tray or universal tray. If using the round baking tray, roll out the dough and place it in the tray.

Start the automatic programme or pre-heat the oven.

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

Place the pizza in the oven compartment and bake.

Settings

Automatic programme

Pizza & Quiche | Pizza | Quark dough |

Baking tray / Round baking tray

Programme duration Baking tray:

38 [33] (40) minutes

Programme duration Round baking tray:

33 [27] (32) minutes

Manual

Baking tray

Oven functions: Conventional heat

Temperature: 190–200 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 30–40 minutes

Shelf level: 3 [1] (2)

Round baking tray

Oven functions: Conventional heat

Temperature: 190–200 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 20–30 minutes

Shelf level: 3 [2] (2)

Tip

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

Pizza and Co.

Quiche Lorraine

Total time required: 65 minutes

Serves 4

For the dough

125 g plain white flour

40 ml water

50 g butter

For the topping

25 g smoked streaky bacon

75 g back bacon

100 g cooked ham

1 clove of garlic

25 g fresh parsley

100 g grated gouda

100 g grated emmental

For the topping

125 ml cream

2 medium eggs

Nutmeg

Accessories

Rolling pin

Round baking tray

Rack

Method

Knead the flour, butter and water together until you have a smooth dough. Allow to rest in the fridge for 30 minutes.

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

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

Start the automatic programme or pre-heat the oven.

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

Place the quiche on the rack in the oven and bake.

Settings

Automatic programme

Pizza & Quiche | Quiche Lorraine

Programme duration:

36 [32] (46) minutes

Manual

Oven functions: Conventional heat

Temperature: 220–230 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 25–35 minutes

Shelf level: 1

Savoury tart (puff pastry)

Total time required: 70 minutes

Serves 8

For the pastry

230 g puff pastry

For the vegetable filling

500 g diced vegetables (e.g. leeks, carrots, broccoli, spinach)

1 tsp butter

50 g mature cheese, grated

For the cheese filling

70 g diced bacon

280 g mature cheese, grated

For the topping

2 medium eggs

200 ml double cream

Salt

Pepper

Nutmeg

Accessories

Round baking tray, Ø 27 cm

Rack

Method

Line the baking tray with the pastry.

Method for the vegetable tart:

Sauté vegetables in butter and leave to cool. Arrange over the pastry and scatter cheese on top.

Method for the cheese tart:

Fry the bacon lardons and leave to cool. Arrange over the pastry and scatter cheese on top.

Insert the rack. Start the automatic programme or pre-heat the oven.

To make the filling, mix together the eggs and cream. Season with salt, pepper and nutmeg to taste. Pour the topping over the tart and bake until golden brown.

Settings

Automatic programme

Pizza & Quiche | Savoury flan | Puff pastry

Programme duration: 36 minutes

Manual

Oven functions: Conventional heat

Temperature: 220–230 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 36–42 minutes

Shelf level: 1

Tip

Mature cheeses such as gruyere, sbrinz or emmental can all be used with this recipe

Pizza and Co.

Savoury tart (shortcrust pastry)

Total time required: 100 minutes

Serves 8

For the shortcrust pastry

80 g butter

200 g plain white flour

65 ml water

¼ tsp salt

For the vegetable filling

500 g diced vegetables (e.g. leeks, carrots, broccoli, spinach)

1 tsp butter

50 g mature cheese, grated

For the cheese filling

70 g diced bacon

290 g grated mature cheese (e.g. gruyere, sbrinz and emmental)

For the topping

2 medium eggs

200 ml double cream

Salt

Pepper

Nutmeg

Accessories

Round baking tray, Ø 27 cm

Rack

Method

Dice the butter and add to the flour, salt and water and rapidly knead to form a dough. Chill for 30 minutes.

Line the baking tray with the dough.

Method for the vegetable tart:

Sauté vegetables in butter and leave to cool. Arrange over the pastry and scatter cheese on top.

Method for the cheese tart:

Fry the bacon lardons and leave to cool. Arrange over the pastry and scatter cheese on top.

Insert the rack. Start the automatic programme or pre-heat the oven.

To make the filling, mix together the eggs and cream. Season with salt, pepper and nutmeg to taste. Pour the topping over the base.

Place in the oven and bake until golden brown.

Settings

Automatic programme

Pizza & Quiche | Savoury flan | Shortcrust pastry

Programme duration: 43 minutes

Manual

Oven functions: Conventional heat

Temperature: 220–240 °C

Booster: On

Pre-heat: On

Crisp function: On

Duration: 36–45 minutes

Shelf level: 1

Tip

Alternatively, use 230 g of ready-made shortcrust pastry.

Let's have meat!

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

Meat

Tips on preparation

Roasting

The high heat during roasting forms a brown outer layer. The remnants from this layer are what give the food the typical roasted taste.

- Coat the poultry or meat with oil and season to taste before putting it in the oven.
- If an automatic programme or recipe recommends using an oven dish, the Miele Gourmet oven dish has been optimally designed for these programmes. When using ovenproof glass, ceramic or stainless steel roasting dishes, you might need to reduce the quantity of liquid being added.
- Some programmes require you to add extra liquid part way through the cooking time, and sometimes you may need to remove the lid. This will be indicated in the display. For manual settings, the step is noted in the recipe.
- Always place poultry in the oven with the breast side facing upwards. Brush the skin with lightly salted water 10 minutes before the end of the cooking time. This makes the skin nice and crispy.

Low temperature cooking

Low temperature cooking requires the meat to be seared in a pan and then cooked at a temperature of less than 100 °C. This method is particularly suitable for lean cuts of meat to keep them succulent and tender.

- Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.
- Do not cover meat during cooking.
- The meat is at an ideal temperature for eating immediately after cooking. Serve on pre-heated plates with a hot sauce or gravy to keep the meat warm.

Food probe

You don't have to be a professional to have perfectly cooked meat. The core temperature of a piece of meat is a good indicator of how cooked it is. Lots of Miele ovens come with a food probe that helps you to get perfect cooking results.

- Make sure that the metal tip is inserted into the middle of the thickest part of the meat.
- If the piece of meat is too small or thin, you can place a piece of raw potato over the exposed area of the food probe.
- Do not allow the tip of the food probe to come into contact with bones, sinews or fatty layers.
- With poultry, insert the food probe deep into the thickest part of the breast meat at the front.
- When using the wireless food probe, the handle should point diagonally upwards where possible.
- A rough cooking duration is indicated in the display at the start of cooking and this time is then adjusted towards the end.
- If you are cooking several pieces of meat at the same time, insert the food probe into the largest piece of meat.

Meat

Stuffed duck

Total time required: 135 minutes

Serves 4

For the duck

1 duck (2 kg), ready to cook

1 tsp salt

Pepper

1 tsp thyme

For the filling

2 diced oranges

1 diced apple

1 diced onion

½ tsp salt

Pepper

1 tsp dried rubbed thyme

1 bay leaf

For the sauce

350 ml chicken stock

400 ml water

125 ml orange juice

125 ml white wine

1 tsp cornflour

1 tbsp cold water

Salt

Pepper

Accessories

Gourmet oven dish

Food probe

4 skewers

Method

Season the duck with the salt, pepper and thyme.

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

Fill the duck with the stuffing and secure with skewers.

Place the duck breast side up in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish in the oven .

Automatic programme:

Start the automatic programme. Mix the chicken stock and water. When prompted to do so in the display, pour in ¼ l of liquid every 40 minutes.

Manual settings:

Cook using the indicated settings. Mix the chicken stock and water. Pour over ¼ l of liquid every 40 minutes.

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

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

Settings

Automatic programme

Meat | Poultry | Duck

Programme duration: approx. 115 minutes

Manual

Oven functions: Auto roast

Temperature: 180–190 °C

Core temperature: 95 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 100–120 minutes

Shelf level: 2 [2] (1)

Meat

Stuffed goose

Total time required: 200 minutes

Serves 6

Ingredients

2 tsp caraway seeds, ground
1 tbsp marjoram
Salt
Pepper
1 goose
(3½ kg) without giblets, ready to cook
2 apples
2 unwaxed oranges
3 spring onions
250 ml red wine
250 ml goose stock

Accessories

Cocktail sticks
Gourmet oven dish
Rack

Method

Mix the caraway seeds, marjoram, salt and pepper together and use the mixture to season the goose. Leave the spice mix to soak into the meat for around 15 minutes.

In the meantime, wash the apples and oranges thoroughly, and cut into large cubes without peeling them. Stuff the goose with the fruit. Use cocktail sticks to close the cavity if you want to.

Start the automatic programme or pre-heat the oven.

Fill the Gourmet oven dish with approximately a finger's height of hot water. Place the goose breast side down in the Gourmet oven dish. Place spring onions around the goose.

Automatic programme:

Place the Gourmet oven dish in the oven compartment and roast.

Manual settings:

Place the Gourmet oven dish in the oven and roast using the settings indicated for cooking stages 1, 2 and 3.

Turn the goose halfway through cooking. Pour the fat from the Gourmet oven dish into the saucepan.

After cooking, remove the goose from the Gourmet oven dish and allow to rest briefly. The orange and apple stuffing is only intended to add flavour and not to eat.

Remove the spring onions. Deglaze the meat juice with red wine, add the goose stock and leave to reduce on the hob.

Serve the goose with the sauce.

Settings

Automatic programme

Meat | Poultry | Goose | stuffed

Programme duration: 180 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 220 °C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

3 bursts of steam/manual: first immediately after placing the food in the oven, second after 5 minutes, third after another 10 minutes

Duration: 25 minutes

Shelf level: 2 [1] (1)

Cooking stage 2

Oven functions: Fan plus

Temperature: 160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 75 minutes

Cooking stage 3

Oven functions: Fan plus

Temperature: 140 °C

Duration: 80 minutes

Tip

To reheat the goose once carved, place on a baking tray and reheat under a pre-heated grill at 240 °C for 5 minutes.

Meat

Goose (without stuffing)

Total time required: 200 minutes

Serves 4

Ingredients

1 goose (4.5 kg), ready to cook

2 tbsp salt

500 ml vegetable stock

Accessories

Gourmet oven dish

Food probe

Method

Rub the goose inside and out with salt.

Place the goose breast side up in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish in the oven compartment and roast.

After 30 minutes, pour over the vegetable stock.

After another 30 minutes, baste with the juices.

Settings

Automatic programme

Meat | Poultry | Goose | unstuffed

Programme duration: approx.

170 minutes

Manual

Oven functions: Auto roast

Temperature: 160–170 °C

Core temperature: 95 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 180–200 minutes

Shelf level: 2 [2] (1)

Chicken

Total time required: 75 minutes

Serves 2

Ingredients

1 chicken (1.2 kg), ready to cook

2 tbsp oil

1½ tsp salt

2 tsp sweet paprika

1 tsp curry powder

Accessories

Rack

Ovenproof dish, 22 cm x 29 cm

Food probe

Kitchen twine

Method

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

Tie the legs together with kitchen twine and put the chicken breast side up in the ovenproof dish. Insert the food probe.

Place the ovenproof dish on the rack and slide it into the oven compartment with the legs of the bird pointing towards the door. Roast the chicken.

Settings

Automatic programme

Meat | Poultry | Chicken | Whole

Programme duration: approx.

60 minutes

Manual

Oven functions: Auto roast

Temperature: 170–180 °C

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 55–65 minutes

Shelf level: 2 [1] (1)

Meat

Chicken thighs

Total time required: 75 minutes

Serves 4

For the chicken thighs

2 tbsp oil

1½ tsp salt

Pepper

1 tsp paprika

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

For the vegetables

4 tbsp oil

1 red pepper, roughly chopped into equal sized pieces

1 yellow pepper, roughly chopped into equal sized pieces

1 aubergine, roughly chopped into equal sized pieces

1 courgette, roughly chopped into equal sized pieces

2 red onions, roughly diced

2 cloves of garlic, lightly crushed

2 sprigs of fresh rosemary

4 sprigs of fresh thyme

200 g cherry tomatoes | halved

200 ml tomato passata

100 ml vegetable stock

½ tsp salt

Pepper

1 tsp sugar

Hot paprika

Accessories

Universal tray

Gourmet oven dish

Method

Mix together the oil, salt, pepper and paprika; then coat the chicken thighs with it. Place the chicken thighs onto the universal tray, place in the oven compartment and roast.

To cook the vegetables, heat the oil in the Gourmet oven dish on the hob on a medium to high heat. Sauté the peppers and aubergine, stirring frequently. Add the courgette, onions and garlic and fry on a medium heat, stirring frequently.

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

Season with salt, pepper, sugar and paprika to taste. Serve the chicken thighs on top of the vegetables.

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken
thighs

Programme duration: 33 minutes.

Manual

Oven functions: Moisture plus + Auto
roast

Temperature: 190–200 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:
1 burst of steam/time-controlled, after
15 minutes

Duration: 30–40 minutes

Shelf level: 2 [2] (1)

Meat

Stuffed turkey

Total time required: 230 minutes

Serves 8

For the filling

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

For the turkey

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

For the sauce

250 ml water
150 ml crème fraîche
2 tbsp cornflour
2 tbsp cold water
Salt
Pepper

Accessories

Gourmet oven dish
Food probe
6 cocktail sticks
Kitchen twine

Method

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

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

Place the Gourmet oven dish in the oven compartment and roast.

After 30 minutes, pour over ¼ of the chicken stock, pour over another ¼ after another 30 minutes. Then baste with the stock every 30 minutes.

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

Settings

Automatic programme

Meat | Poultry | Turkey | Whole

Programme duration: approx.

180 minutes

Manual

Oven functions: Auto roast

Temperature: 150–160 °C

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 160–180 minutes

Shelf level: 2 [2] (1)

Meat

Turkey thigh

Total time required: 125 minutes

Serves 4

For the turkey thigh

2 tbsp oil

1 tsp salt

Pepper

1 turkey thigh (1.2 kg), ready to cook

500 ml water

For the sauce

1 tin apricot halves (280 g), drained

150 ml water

200 ml double cream

200 g mango chutney

Salt

Pepper

Accessories

Gourmet oven dish

Food probe

Method

Mix together the oil, salt and pepper and then coat the turkey thigh with the mixture. Place the turkey thigh skin side up in the Gourmet oven dish and insert the food probe. Place the Gourmet oven dish in the oven compartment and roast.

Pour on water after 45 minutes and continue cooking. Meanwhile, cut the apricot halves into pieces.

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

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

Settings

Automatic programme

Meat | Poultry | Turkey | Turkey drumsticks

Programme duration: approx.

76 minutes

Manual

Oven functions: Moisture plus + Auto roast

Temperature: 190–200 °C

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

2 bursts of steam/time-controlled, first after 10 minutes, second after another 25 minutes

Duration: approx. 70–80 minutes

Shelf level: 2 [2] (1)

Meat

Roast fillet of veal

Total time required: 125 minutes

Serves 4

For the fillet of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg fillet of veal, ready to cook

For frying

2 tbsp oil

For the sauce

30 g dried morels

300 ml boiling water

1 onion

30 g butter

150 ml double cream

30 ml white wine

3 tbsp cold water

1 tbsp cornflour

Salt

Pepper

Sugar

Accessories

Universal tray

Food probe

Fine sieve

Method

Start the automatic programme or pre-heat the oven.

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

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

Place the veal fillet on the universal tray and insert the food probe. Place the universal tray in the oven compartment and roast the veal fillet.

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

Dice the onion. Drain the morels with a sieve, keeping the water for later. Squeeze the water out of the morels and dice finely.

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

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

Settings

Automatic programme

Meat | Veal | Fillet of veal | Roast

Programme duration:

approx. 43 minutes

Manual

Oven functions: Conventional heat

Temperature: 160–170 °C

Core temperature: 45 °C (pink),
57 °C (medium), 75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 30–40 minutes (pink),
40–50 minutes (medium), 50–
60 minutes (well-done)

Shelf level: 2 [1] (1)

Tip

Porcini mushrooms can be used instead of dried morels.

Meat

Fillet of veal (low temperature cooking)

Total time required: 100 minutes

Serves 4

For the fillet of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg fillet of veal, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or special application.

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

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

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

Place the veal fillet on the rack and cook.

Settings

Automatic programme

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

Programme duration: approx. 92 minutes

Manual

Special applications | Low temp. cooking

Temperature: 80–100 °C

Core temperature: 45 °C (pink), 57 °C (medium), 66 °C (well-done)

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

Shelf level: 2 [1] (1)

Veal knuckle

Total time required: 150 minutes

Serves 4

For the veal knuckle

2 tbsp oil

1½ tsp salt

½ tsp pepper

1 veal knuckle (1.5 kg), ready to cook

1 onion

1 clove

2 carrots

80 g celery

1 tbsp tomato purée

800 ml veal stock

200 ml water

For the sauce

75 ml double cream

1½ tbsp cornflour

2 tbsp cold water

Salt

Pepper

Accessories

Gourmet oven dish

Food probe

Hand-held blender

Fine sieve

Method

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

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

Place the vegetables, tomato purée and veal knuckle in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish in the oven compartment and roast.

After 50 minutes, pour over a half of the stock and half of the water. After 30 minutes, pour over the other half of the stock and water.

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

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

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

Settings

Automatic programme

Meat | Veal | Veal knuckle

Programme duration: approx. 120 minutes

Manual

Oven functions: Conventional heat

Temperature: 190–200 °C

Core temperature: 76 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: approx. 120–130 minutes

Shelf level: 2 [2] (1)

Meat

Roast saddle of veal

Total time required: 60 minutes

Serves 4

For the saddle of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg saddle of veal, ready to cook

For frying

2 tbsp oil

Accessories

Food probe

Universal tray

Method

Start the automatic programme or pre-heat the oven.

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

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

Insert the food probe. Place the saddle of veal in the oven compartment on the universal tray and roast.

Settings

Automatic programme

Meat Veal | Loin of veal | Roast

Programme duration: approx.

50 minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Core temperature: 45 °C (pink),

57 °C (medium), 75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

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

40–50 minutes (medium), 50–

60 minutes (well-done)

Shelf level: 2 [1] (1)

Saddle of veal (low temperature cooking)

Total time required: 150 minutes

Serves 4

For the saddle of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg saddle of veal, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or special application.

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

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

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

Place the saddle of veal on the rack and cook.

Settings

Automatic programme

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

Programme duration: approx. 134 minutes

Manual

Special applications | Low temp. cooking

Temperature: 80–100 °C

Core temperature: 45 °C (pink),

57 °C (medium), 66 °C (well-done)

Duration: approx. 70–90 minutes (pink),

100–130 minutes (medium), 130–

150 minutes (well-done)

Shelf level: 2 [1] (1)

Meat

Braised veal

Total time required: 150 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

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

2 carrots, roughly diced

2 tomatoes, roughly diced

2 roughly diced onions

2 marrow bones (veal or beef)

500 ml veal stock

500 ml water

For the sauce

250 ml double cream

1 tsp cornflour

1 tbsp cold water

Salt

Pepper

For frying

2 tbsp oil

Accessories

Gourmet oven dish with lid

Fine sieve

Hand-held blender

Method

Start the automatic programme or pre-heat the oven.

Heat the oil in the Gourmet oven dish and sear the veal all over (approx. 1 minute per side).

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

Sauté the vegetables in the Gourmet oven dish. Add the marrow bones and veal meat. Pour over half of the water and half of the veal stock. Place the Gourmet oven dish in the oven. Cover and cook.

After 95 minutes, remove the lid and after a further 5 minutes, pour on the remaining veal stock and water and finish cooking.

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

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

Settings

Automatic programme

Meat | Veal | Braised veal

Programme duration:

127 [125] (127) minutes

Manual

Oven functions: Fan plus

Temperature: 160–170 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 120–130 minutes

Shelf level: 2 [2] (1)

Osso buco

Total time required: 130 minutes

Serves 6

For the osso buco

2 tbsp oil
1 diced tomato
1 finely chopped onion
80 g diced carrots
80 g diced celery
50 g leeks, sliced into rings
4 finely chopped cloves of garlic
1 tbsp tomato purée
6 slices of veal knuckle
(approx. 250 g each)
Salt
Freshly ground pepper
2 tbsp plain white flour
50 g clarified butter
200 ml white wine
800 ml beef stock
1 tbsp gravy paste
30 g rosemary
30 g sage
30 g thyme

For sprinkling

1 tbsp parsley, chopped
Grated zest of 1 unwaxed lemon

Accessories

Gourmet oven dish with lid

Method

Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Pour the oil into the Gourmet oven dish. Add the vegetables, garlic and tomato purée.

Put the Gourmet oven dish in the oven and braise using the settings indicated for cooking stage 2.

Season the veal knuckle with salt and pepper and turn in flour. Heat the clarified butter in a pan and sear the veal knuckle on both sides for 3–4 minutes.

Place the veal knuckle, white wine, beef stock, gravy paste and herbs on top of the vegetables in the Gourmet oven dish. Leave to braise with the lid on using the settings for cooking stage 3.

Serve the veal knuckle with the sauce and garnish with lemon zest and parsley.

Settings

Automatic programme

Meat | Veal | Osso buco

Programme duration: 110 minutes

Manual

Cooking stage 1

Oven functions: Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Temperature: 180 °C

Duration: 10 minutes

Shelf level: 2 [1] (1)

Cooking stage 3

Temperature: 180 °C

Duration: 90 minutes

Meat

Rack of lamb with vegetables

Total time required: 60 minutes

Serves 4

Ingredients

2 tsp rosemary
2 crushed cloves of garlic
30 g oil
80 g Dijon mustard
2 tbsp cumin
1 tsp honey
¼ tsp salt
Freshly ground pepper
2 racks of lamb (approx. 8 cutlets on each), ready to cook
2 carrots
1 sweet potato
4 new potatoes
2 small beetroots
2 onions
2 tbsp oil
Salt
Pepper

Accessories

Rack or grilling and roasting insert
Universal tray
Aluminium foil

Method

Mix together the rosemary, garlic, oil, Dijon mustard, cumin, honey, salt and pepper and spread over the racks of lamb. Place the racks of lamb on the rack or the grilling and roasting insert and place on the universal tray in the oven.

Peel the carrots and sweet potato and dice. Halve the new potatoes. Cut the onions and beetroots into wedges.

Mix the vegetables with the oil, place on the universal tray and season with salt. Place the universal tray with the vegetables under the meat and cook using the settings for cooking stage 1.

Remove the racks of lamb from the oven. Place the vegetables on a higher shelf level and cook using the settings indicated for cooking stage 2.

Once the racks of lamb are cooked, wrap them in aluminium foil and leave to rest for 10 minutes. Then carve and serve with the vegetables.

Settings

Automatic programme

Meat | Lamb | Rack of lamb with vegetables

Programme duration: 34 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:
2 bursts of steam/manual, first once the temperature has been reached, second after another 10 minutes

Duration: 24 minutes

Shelf level: 3 (rack of lamb) + 2 (vegetables) [3 (rack of lamb) + 1 (vegetables)]
(2)

Cooking stage 2

Oven functions: Fan grill

Temperature: 190 °C

Duration: 10 minutes

Shelf level: 2

Meat

Leg of lamb

Total time required: 140 minutes

Serves 6

For the leg of lamb

3 tbsp oil

1½ tsp salt

½ tsp pepper

2 crushed cloves of garlic

3 tsp Herbes de Provence

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

For pouring over

100 ml red wine

400 ml vegetable stock

For the sauce

500 ml water

50 ml crème fraîche

3 tbsp cold water

3 tsp cornflour

Salt

Pepper

Accessories

Gourmet oven dish with lid

Food probe

Method

Mix the oil with salt, pepper, garlic and herbs and coat the leg of lamb with the mixture.

Place the leg of lamb in the Gourmet oven dish and insert the food probe. Place the Gourmet oven dish in the oven . Cover and cook.

After 30 minutes, take off the lid. Pour over the red wine and vegetable stock, and continue cooking.

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

Settings

Automatic programme

Meat | Lamb | Leg of lamb

Programme duration: approx.
130 minutes

Manual

Oven functions: Conventional heat

Temperature: 170–180 °C

Core temperature: 76 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: approx. 100–120 minutes

Shelf level: 2 [2] (1)

Meat

Roast saddle of lamb

Total time required: 30 minutes

Serves 4

For the saddle of lamb

2 tbsp oil

1 tsp salt

Pepper

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

For frying

1 tbsp oil

Accessories

Universal tray

Food probe

Method

Start the automatic programme or pre-heat the oven.

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

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

Place the loins of lamb on the universal tray and insert the food probe. Place the universal tray in the oven compartment. Cook.

Settings

Automatic programme

Meat | Lamb | Saddle of lamb | Roast

Programme duration: approx.

23 minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Core temperature: 53 °C (pink),

65 °C (medium), 80 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

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

15–20 minutes (medium), 20–

25 minutes (well-done)

Shelf level: 2 [1] (1)

Saddle of lamb (low temperature cooking)

Total time required: 90 minutes

Serves 4

For the saddle of lamb

2 tbsp oil

1 tsp salt

Pepper

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

For frying

1 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or special application.

Mix the oil with the salt and pepper and coat the loins of lamb with the mixture.

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

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

Place the loins of lamb on the rack and cook.

Settings

Automatic programme

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

Programme duration: approx.

75 minutes

Manual

Special applications | Low temp. cooking

Temperature: 95–105 °C

Core temperature: 53 °C (pink), 65 °C (medium), 68 °C (well-done)

Duration: approx. 25–35 minutes (pink), 65–75 minutes (medium), 80–90 minutes (well-done)

Shelf level: 2 [1] (1)

Meat

Beef Wellington

Total time required: 120 minutes

Serves 6

Ingredients

850 g beef fillet, ready to cook
Freshly ground black pepper
Salt
1½ tbsp oil
3 tbsp butter
2 finely chopped shallots
2 crushed cloves of garlic
250 g finely diced mushrooms
2 tbsp chopped fresh thyme leaves
100 ml extra-dry vermouth
150 g smooth liver paté
15 g fresh parsley
12 slices of unsmoked bacon
500 g puff pastry
2 medium eggs, yolks only, whisked
1 tsp water

For frying

1 tbsp oil

Accessories

Cling film
Baking parchment
Baking tray or universal tray
Food probe

Method

Season the beef fillet with salt and pepper and coat all sides with oil. Heat the oil in a pan and sear the beef fillet all over until all sides are browned. Put in a cool place.

Melt the butter in the pan. Sauté the shallots and garlic in the pan until the shallots are translucent. Add the mushrooms and thyme. Sweat for another 5–6 minutes. Add the wine and

cook for another 10 minutes until the liquid has boiled off. Stir in the liver paté and parsley. Season to taste. Leave to cool.

Place 2 overlapping pieces of cling film on a clean work surface or a large chopping board. Lay the strips of bacon in 2 rows so they slightly overlap in 2 layers. Spread half of the mushroom mixture onto the bacon. Place the beef fillet on top and spread the remaining mushroom mixture onto the fillet. Use the cling film to wrap the bacon around the beef fillet to create a tight, elongated roll. Place this in the fridge.

Roll out the puff pastry. Dust the surface with flour. Roll out a third of the puff pastry to approx. 18 cm x 30 cm. Roll out the rest of the dough to approx. 28 cm x 36 cm. Remove the beef fillet from the cling film and place it in the middle of the smaller pastry strip. Beat the egg yolk together with water and use it to brush the edges of the pastry and the top and sides of the encased fillet.

Use a rolling pin to carefully lift the larger piece of pastry and place it on top of the beef fillet. Press it on firmly. Form an edge that is about 3 cm wide. Seal the edge tightly using a fork. Brush the pastry dough all over with more egg yolk. Leave to chill for at least 30 minutes and for up to 24 hours.

Line the baking tray or universal tray with baking parchment and place the Beef Wellington on top. Insert the food probe.

Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Automatic programme:
Place the Beef Wellington in the oven and cook.

Manual settings:
Place the Beef Wellington in the oven and cook using the settings indicated for cooking stages 2 and 3.

Leave to rest for 10 minutes with the food probe.

Cut into slices and serve.

Settings

Automatic programme

Meat | Beef | Beef Wellington
Programme duration: approx.
60 minutes

Manual

Cooking stage 1
Oven functions: Fan plus
Temperature: 210 °C
Booster: On
Pre-heat: On
Crisp function: Off

Cooking stage 2

Oven functions: Moisture plus + Fan plus
Temperature: 200 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Type/number of bursts of steam:
2 bursts of steam/manual, first after
10 minutes, second after another
5 minutes
Duration: 20 minutes
Shelf level: 2 [1] (1)

Cooking stage 3

Oven functions: Fan plus
Temperature: 180 °C
Core temperature: 48 °C (rare), 53 °C
(medium), 60 °C (well-done)
Booster: Off
Pre-heat: Off
Crisp function: On
Duration: approx. 45 minutes

Tip

Green beans are a nice accompaniment to the dish.

You can use dry white wine instead of vermouth.

Meat

Beef hash

Total time required: 250 minutes

Serves 8

Ingredients

30 g butter

3 tbsp oil

1.2 kg diced beef, ready to cook

Salt

Pepper

500 g onions, finely diced

2 bay leaves

4 cloves

1 tbsp brown sugar

2 tbsp plain white flour

1.2 l beef stock

70 ml vinegar

Accessories

Gourmet oven dish with lid

Method

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

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

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

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

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

Put the beef into the Gourmet oven dish.

Start the automatic programme or pre-heat the oven.

Automatic programme:

Place the Gourmet oven dish in the oven compartment and roast.

Manual settings:

Place the Gourmet oven dish in the oven and cook using the settings indicated for cooking stages 1 and 2.

Before serving, season again with salt and pepper.

Settings

Automatic programme

Meat | Beef | Beef hash

Programme duration: 210 minutes

Manual

Cooking stage 1

Oven functions: Fan plus

Temperature: 180 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 45 minutes

Shelf level: 2

Cooking stage 2

Temperature: 150 °C

Duration: 165 minutes

Roast fillet of beef

Total time required: 55 minutes

Serves 4

For the fillet of beef

2 tbsp oil

1 tsp salt

Pepper

1 kg beef fillet, ready to cook

For frying

2 tbsp oil

Accessories

Universal tray

Food probe

Method

Start the automatic programme or pre-heat the oven.

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

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

Place the fillet of beef on the universal tray, insert the food probe and place in the oven compartment. Cook the beef fillet.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Roast

Programme duration: approx. 43 minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Core temperature: 45 °C (rare), 54 °C (medium), 75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

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

35–45 minutes (medium), 50–

60 minutes (well-done)

Shelf level: 2 [1] (1)

Meat

Fillet of beef (low temperature cooking)

Total time required: 95 minutes

Serves 4

For the fillet of beef

2 tbsp oil

1 tsp salt

Pepper

1 kg beef fillet, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or special application.

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

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

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

Place the beef fillet on the rack and cook.

Settings

Automatic programme

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

Programme duration: approx. 85 minutes

Manual

Special applications | Low temp. cooking

Temperature: 80–100 °C

Core temperature: 45 °C (rare), 57 °C (medium), 66 °C (well-done)

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

Shelf level: 2 [1] (1)

Braised beef

Total time required: 145 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

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

200 g carrots, roughly diced

2 roughly diced onions

50 g celery, roughly diced

1 bay leaf

500 ml beef stock

500 ml water

For frying

2 tbsp oil

For the sauce

250 ml water

125 ml crème fraîche

1 tsp cornflour

1 tbsp cold water

Salt

Pepper

Accessories

Gourmet oven dish with lid

Sieve

Hand-held blender

Method

Start the automatic programme or pre-heat the oven.

Heat the oil in the Gourmet oven dish. Sear the beef all over (approx. 1 minute per side).

Remove the beef from the dish. Mix together the oil, salt and pepper and coat the beef with the mixture.

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

Place the Gourmet oven dish in the oven compartment, cover it and roast.

After 105 minutes, pour over the remaining beef stock and water and after a further 10 minutes, take off the lid.

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

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

Settings

Automatic programme

Meat | Beef | Braised beef

Programme duration: 131 minutes

Manual

Oven functions: Fan plus

Temperature: 150–160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 120–130 minutes

Shelf level: 2 [2] (1)

Meat

Roast sirloin joint

Total time required: 80 minutes

Serves 4

For the sirloin

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

For frying

2 tbsp oil

For the remoulade

150 g yoghurt, 3.5 % fat

150 g mayonnaise

2 pickled gherkins

2 tbsp capers

1 tbsp parsley

2 shallots

1 tbsp chives

½ tsp lemon juice

Salt

Sugar

Accessories

Universal tray

Food probe

Method

Start the automatic programme or pre-heat the oven.

Heat the oil in a pan. Sear the sirloin joint on all sides (approx. 1 minute per side).

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

Place the sirloin joint on the universal tray and insert the food probe.

Place the universal tray in the oven compartment and roast the sirloin joint.

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

Settings

Automatic programme

Meat | Beef | Sirloin joint | Roast

Programme duration: approx.

53 minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Core temperature: 45 °C (rare), 54 °C (medium), 75 °C (well-done)

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 35–45 minutes (rare), 45–55 minutes (medium), 55–65 minutes (well-done)

Shelf level: 2 [1] (1)

Roast sirloin joint (low temperature cooking)

Total time required: 130 minutes

Serves 4

For the sirloin

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or special application.

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

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

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

Place the sirloin joint on the rack and cook.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Low temp. cooking

Programme duration: approx. 117 minutes

Manual

Special applications | Low temp. cooking

Temperature: 80–100 °C

Core temperature: 45 °C (rare), 57 °C (medium), 66 °C (well-done)

Duration: approx. 60–80 minutes (rare), 100–130 minutes (medium), 130–160 minutes (well-done)

Shelf level: 2 [1] (1)

Meat

Yorkshire pudding

Total time required: 40 minutes

Makes 12

Ingredients

12 tsp oil

190 g plain white flour

1 tsp salt

3 medium eggs

225 ml milk, 3.5 % fat

Accessories

12-cup muffin tin with cup Ø 5 cm

Rack

Method

Place 1 teaspoonful of oil in each muffin cup.

Place the muffin tin on the rack and put it in the oven. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Mix together the flour and salt. Make a well in the centre. Add the eggs and use a whisk to slowly mix in the flour from around the edges.

Add milk and slowly mix to form a smooth batter.

As soon as the oven compartment has reached temperature, pour the batter out equally between the muffin cups.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Bake until golden brown.

Settings

Automatic programme

Meat | Beef | Yorkshire pudding

Programme duration:

28 [30] (22) minutes

Manual

Cooking stage 1

Oven functions: Fan plus (Conventional heat)

Temperature: 210 °C [210 °C] (250 °C)

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Shelf level: 2 [2] (1)

Cooking stage 2

Oven functions: Moisture plus + Fan plus

Temperature: 210 °C [210 °C] (225 °C)

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, immediately after placing the food in the oven

Duration: 26–30 [28–32]

(20–25) minutes

Meat loaf

Total time required: 85 minutes

Serves 10

Ingredients

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

Accessories

Universal tray

Method

Mix the mince with the eggs, bread-crumbs, paprika, salt and pepper.

Mould the mince into a loaf shape and place it on the universal tray.

Automatic programme:

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

Manual settings:

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

Settings

Automatic programme

Meat | Pork | Meat loaf

Programme duration: 75 minutes

Manual

Cooking stage 1

Oven functions: Fan plus

Temperature: 220 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 15 minutes

Shelf level: 2 [1] (2)

Cooking stage 2

Oven functions: Moisture plus + Fan plus

Temperature: 170 °C

Number/type of bursts of steam:

1 burst of steam/automatic

Duration: 40 minutes

Cooking stage 3

Temperature: 140 °C

Duration: 20 minutes

Meat

Roast gammon

Total time required: 90 minutes

Serves 4

For the gammon

1 kg gammon (loin), ready to cook

For the pesto

50 g pine nuts

60 g sundried tomatoes in oil

30 g flat leaf parsley

30 g basil

1 clove of garlic

50 g hard cheese (Parmesan), grated

5 tbsp sunflower oil

5 tbsp olive oil

Accessories

Universal tray

Food probe

Hand-held blender

Method

Place the gammon joint on the universal tray and insert the food probe. Place the universal tray in the oven and roast the gammon joint.

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

Settings

Automatic programme

Pork | Gammon joint | Roast

Programme duration: approx. 55 minutes

Manual

Oven functions: Moisture plus + Fan plus

Temperature: 150–160 °C

Core temperature: 63 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam: time-controlled, first after 5 minutes, second after 20 minutes, third after 40 minutes

Duration: approx. 50–60 minutes

Shelf level: 2 [1] (1)

Tip

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

Gammon (low temperature cooking)

Total time required: 170 minutes

Serves 4

For the gammon

1 kg gammon (loin), ready to cook

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

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

Place the gammon joint on the rack and cook.

Settings

Automatic programme

Pork | Gammon joint | Low temp. cooking

Programme duration: approx. 160 minutes

Manual

Special applications | Low temp. cooking

Temperature: 95–105 °C

Core temperature: 63 °C

Duration: approx. 140–160 minutes

Shelf level: 2 [1] (1)

Meat

Roast pork

Total time required: 190 minutes

Serves 6

For the joint

1.5 kg pork joint with rind (leg), ready to cook

3 tbsp oil

1½ tsp salt

½ tsp pepper

For pouring over

500 ml vegetable stock

For the sauce

400 ml water

150 ml crème fraîche

3 tsp cornflour

3 tbsp cold water

Salt

Pepper

Accessories

Gourmet oven dish

Food probe

Method

Score the rind with a very sharp knife at intervals of approx. 2 cm lengthways and crosswise.

Mix the oil with the salt and pepper and coat the pork joint with the mixture.

Place the pork joint in the Gourmet oven dish with the rind facing upwards, insert the food probe, place in the oven and roast.

After 90 minutes, pour over the vegetable stock and then continue cooking.

Remove the pork joint from the oven and dilute the juices with water. Add the crème fraîche and bring to the boil.

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

Settings

Automatic programme

Meat | Pork | Pork with crackling

Programme duration: approx.

155 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Conventional

Temperature: 130 °C

Core temperature: 85 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Number/type of bursts of steam:

3 bursts of steam/time-controlled, first after 5 minutes, second after 20 minutes, third after 70 minutes

Duration: approx. 50 minutes

Shelf level: 2

Cooking stage 2

Temperature: 250 °C

Crisp function: On

Duration: approx. 20 minutes

Cooking stage 3

Temperature: 190–200 °C

Duration: approx. 80–90 minutes

Roast ham

Total time required: 150 minutes

Serves 4

For the joint

2 tbsp mustard

1 tsp salt

½ tsp pepper

½ tsp paprika

1 kg ham joint (topside or silverside), ready to cook

For frying

2 tbsp oil

For pouring over

250 ml vegetable stock

For the sauce

300 ml water

250 ml vegetable stock

100 ml crème fraîche

2 tsp cornflour

1 tbsp cold water

Salt

Pepper

Sugar

Accessories

Gourmet oven dish with lid

Food probe

Method

Mix together the mustard, salt, pepper and paprika and then coat the ham joint with the mixture.

Start the automatic programme or pre-heat the oven.

Heat the oil in the Gourmet oven dish and sear the ham joint on all sides. De-glaze with ¼ l of vegetable stock.

Insert the food probe. Place the Gourmet oven dish in the oven. Cover the ham and roast.

After 55 minutes, take off the lid and finish cooking.

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

Settings

Automatic programme

Meat | Pork | Ham roast

Programme duration: approx.

138 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Conventional

Temperature: 160 °C

Core temperature: 85 °C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam: 2 bursts of steam, time-controlled, first after 60 minutes, second after 90 minutes

Duration: approx. 55 minutes

Shelf level: 2 [2] (1)

Cooking stage 2

Temperature: 140 °C

Duration: approx. 70–80 minutes

Meat

Pork belly

Total time required: 210 minutes

Serves 6

Ingredients

1 pork belly
(1.5–2 kg, boned), ready to cook
Salt
250 g runny honey
2 tbsp soy sauce, sweet (Ketjap manis)
2 tsp soy sauce
1 tsp fresh, finely grated ginger
1 tsp five spice powder
1 large, red, deseeded chilli, finely chopped
1 large, green, deseeded chilli, finely chopped

Accessories

Rack or grilling and roasting insert
Universal tray

Method

Score the skin of the pork belly with a sharp knife at intervals of 1 cm lengthways and crosswise. Place on the rack or the grilling and roasting insert with the skin facing upwards. Put the rack or the grilling and roasting insert onto the universal tray and place in the oven.

Automatic programme:
See Settings.

Manual settings:
Cook as indicated for cooking stages 1–4.

For the sauce, put the honey, soy sauce, ginger and five spice powder into a saucepan and stir and simmer over a medium heat for 10 minutes. Keep warm and add the chillies shortly before serving.

Let the pork belly rest for 10 minutes before carving. Slice the meat into portions and serve with the sauce.

Settings

Automatic programme

Meat | Pork | Pork belly

Programme duration: 165 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 170 minutes

Number/type of bursts of steam:
2 bursts of steam/manual, first immediately after placing the food in the oven, second after another 30 minutes

Duration: 30 minutes

Shelf level: 2 [1] (2)

Cooking stage 2

Temperature: 150 °C

Crisp function: On

Number/type of bursts of steam:
1 burst of steam/manual, immediately at the start of cooking

Duration: 120 minutes

Cooking stage 3

Oven functions: Fan plus

Temperature: 210 [230] (230) °C

Duration: 5 minutes

Cooking stage 4

Oven functions: Fan grill

Temperature: 210 [230] (230) °C

Duration: 10 minutes

Tip

Serve with steamed pak choi or Chinese cabbage.

Meat

Roast fillet of pork

Total time required: 60 minutes

Serves 4

For the fillet of pork

2 tbsp oil

1 tsp salt

Pepper

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

For frying

2 tbsp oil

For the sauce

500 g shallots

20 g butter

1 tbsp sugar

100 ml white wine

400 ml vegetable stock

4 tbsp balsamic vinegar

3 tsp honey

½ tsp salt

Pepper

1½ tsp cornflour

2 tbsp cold water

Accessories

Universal tray

Food probe

Method

Start the automatic programme or pre-heat the oven.

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

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

Place the pork fillets on the universal tray and insert the food probe. Place the universal tray in the oven compartment. Cook the pork fillets.

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

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

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

Settings

Automatic programme

Pork | Pork tenderloin | Roast

Programme duration: approx.

44 minutes

Manual

Oven functions: Conventional heat

Temperature: 150–160 °C

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

Booster: On

Pre-heat: On

Crisp function: Off

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

35–45 minutes (medium), 45–

55 minutes (well-done)

Shelf level: 2 [1] (1)

Meat

Pork tenderloin (low temperature cooking)

Total time required: 95 minutes

Serves 4

For the pork tenderloin

2 tbsp oil

1 tsp salt

Pepper

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

For frying

2 tbsp oil

Accessories

Rack

Universal tray

Food probe

Method

Put the rack on the universal tray and place in the oven. Start the automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

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

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

Automatic programme:

Place the pork on the rack and cook.

Manual settings:

Adjust settings as indicated for cooking stage 2. Place the pork on the rack and cook.

Settings

Automatic programme

Pork | Pork tenderloin | Low temp. cooking

Programme duration: approx. 83 minutes

Manual

Special applications | Low temp. cooking

Temperature: 90–100 °C

Core temperature: 60 °C (pink), 66 °C (medium), 69 °C (well-done)

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

Shelf level: 2 [1] (1)

Christmas ham

Total time required: 190 minutes + 5 hours for leaching

Serves 14

Ingredients

3½ kg gammon joint with rind, cured and ready to cook

2 medium eggs, yolks only

2 tbsp cornflour

2 tbsp hot mustard

2 tbsp sweet mustard

1 tsp breadcrumbs

Accessories

Gourmet oven dish

Food probe

Aluminium foil

Method

Place the gammon joint in a large bowl of water for approx. 5 hours to leach.

Score a cross through the rind using a sharp knife. Wrap the gammon in aluminium foil and place in the Gourmet oven dish. Insert the food probe and cook.

Remove the ham from the oven and leave to cool slightly. Remove the aluminium foil and cut away the upper part of the rind. Preheat the oven using the indicated settings.

Mix the egg yolk, cornflour and mustard together and brush on the top of the meat. Sprinkle with the breadcrumbs and put the gammon under the grill.

Settings

Automatic programme

Meat | Pork | Christmas ham

Programme duration: approx. 170 minutes

Manual

Oven functions: Conventional heat

Temperature: 165–175 °C

Core temperature: 85 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: approx. 160–170 minutes

Shelf level: 2 [2] (1)

Grilling the gammon

Oven functions: Conventional heat

Temperature: 225 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 15 minutes

Shelf level: 2 [2] (1)

Meat

Haunch of hare

Total time required: 150 minutes + 12 hours for marinating

Serves 6

Ingredients

2 hare haunches (400 g each), ready to cook

500 ml buttermilk

Salt

Pepper

20 g clarified butter

50 ml red wine

200 ml double cream

6 juniper berries

2 bay leaves

50 g back or streaky bacon, sliced

250 ml stock

150 ml water

2 tbsp cornflour

2 tbsp water

Accessories

Gourmet oven dish with lid

Method

Marinate the hare haunches in the buttermilk for about 12 hours. Turn over several times throughout this period.

Trim any membranes from the hare haunches. Season with salt and pepper.

Start the automatic programme or pre-heat the oven.

Heat the clarified butter in the Gourmet oven dish on the hob. Sear the hare haunches all over. Deglaze with the red wine and half of the cream. Add the juniper berries and bay leaves. Top the haunches with the slices of bacon.

Place the Gourmet oven dish in the oven. Cover the hare haunches and cook using the settings indicated for cooking stage 1.

After 20 minutes, add the stock; then recover and continue cooking.

Remove the hare haunches from the oven; add the rest of the cream and the water to the juices. Stir the cornflour into the water and then add it to the sauce to aid thickening. Bring everything to the boil. Return the hare haunches to the sauce.

Settings

Automatic programme

Meat | Game | Haunch of hare

Programme duration: 132 minutes

Manual

Oven functions: Conventional heat

Temperature: 140–150 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 120–130 minutes

Shelf level: 2 [2] (1)

Rabbit

Total time required: 110 minutes

Serves 4

For the rabbit

1.3 kg rabbit, ready to cook

1 tsp salt

Pepper

2 tbsp Dijon mustard

30 g butter

100 g bacon, diced

2 diced onions

1 tsp dried rubbed thyme

125 ml white wine

125 ml water

For the sauce

1 tbsp Dijon mustard

100 ml crème fraîche

1 tbsp cornflour

2 tbsp water

Salt

Pepper

Accessories

Gourmet oven dish with lid

Method

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

Start the automatic programme or pre-heat the oven.

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

Place the Gourmet oven dish in the oven. Cover the rabbit and cook.

Remove the rabbit pieces from the oven dish. Add the mustard and crème fraîche and bring to the boil on the hob.

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

Settings

Automatic programme

Meat | Game | Rabbit

Programme duration: 82 minutes

Manual

Oven functions: Conventional heat

Temperature: 140–150 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 60–70 minutes

Shelf level: 2 [2] (1)

Meat

Saddle of venison

Total time required: 160 minutes + 24 hours for marinating

Serves 4

For the marinade

500 ml red wine
250 ml water
1 carrot, diced
3 diced onions

For the saddle of venison

1.2 kg saddle of venison, ready to cook
1 tsp salt
1 tsp coarsely ground pepper
½ tsp ground sage
½ tsp thyme
60 g streaky bacon, sliced

For the sauce

500 ml stock or game stock
350 g morello cherries from a jar
(drained weight)
200 ml morello cherry juice (from the jar)
200 ml double cream
1 tbsp cornflour
1 tbsp water
Salt
Pepper
Sugar

For frying

2 tbsp oil

Accessories

Gourmet oven dish
Universal tray
Food probe

Method

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

Remove and dry the saddle of venison. Put the marinade to one side. Mix together the salt, pepper and herbs; then rub them into the saddle of venison.

Start the automatic programme or pre-heat the oven.

Heat the oil in a Gourmet oven dish and sear the saddle of venison on all sides (approx. 1 minute per side).

Place the saddle of venison on the universal tray and insert the food probe. Cover the saddle of venison with bacon. Place the universal tray in the oven compartment. Cook.

After 35 minutes, pour over the stock or game stock; then continue cooking.

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

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

add the morello cherries. Season with salt, pepper and sugar to taste, plus the marinade if desired.

Settings

Automatic programme

Meat | Game | Saddle of venison

Programme duration: approx. 100 minutes

Manual

Oven functions: Conventional heat

Temperature: 160–170 °C

Core temperature: 60 °C (pink), 72 °C (medium), 81 °C (well-done)

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: approx. 75–85 minutes (pink),

85–95 minutes (medium), 95–

105 minutes (well-done)

Shelf level: 2 [1] (2)

Meat

Saddle of roebuck

Total time required: 110 minutes + 24 hours for marinating

Serves 6

For the roebuck saddle

1.2 kg saddle of roebuck, boned, ready to cook

1½ l buttermilk

1 tsp game seasoning (mixed spices)

1 tsp salt

Pepper

For frying

30 g clarified butter

For the sauce

125 ml red wine

800 ml game stock

125 ml crème fraîche

2 tbsp cornflour

4 tbsp cold water

Salt

Pepper

Sugar

Game seasoning (mixed spices)

Accessories

Gourmet oven dish

Universal tray

Food probe

Method

Trim any membranes from the meat and leave in buttermilk for 24 hours. Turn over several times throughout this period.

Remove from the marinade and pat dry. Season with game seasoning, salt and pepper.

Start the automatic programme or pre-heat the oven.

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

Remove the saddle of roebuck, place it on the universal tray and insert the food probe. Place the universal tray in the oven compartment. Cook.

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

Settings

Automatic programme

Meat | Game | Roebuck saddle

Programme duration: approx.

55 minutes

Manual

Oven functions: Conventional heat

Temperature: 140–150 °C

Core temperature: 60 °C (pink), 72 °C (medium), 81 °C (well-done)

Booster: Off

Pre-heat: On

Crisp function: Off

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

30–40 minutes (medium), 40–

50 minutes (well-done)

Shelf level: 2 [1] (1)

Tip

Serve with 6 pear halves. Remove these from the tin and heat them gently. Then arrange them, core side down, around the saddle of roebuck, filling each one with 1 tsp cranberry sauce.

Fish

Come to the table!

Many tasty meals flatter the taste buds far more than the figure, so it's comforting to know that fish dishes are notable exceptions to this and are every bit as healthy as they are tasty. In this chapter you will find a variety of fish specialities from around the world to enjoy.

Tips on preparation

Various operating modes are suitable for cooking fish, for example Moisture plus, Fan plus or Conventional heat.

The following tips will help you get the best results:

- Whole fish are ready when the eye-balls are white and the dorsal fin is easily pulled out.
- Roasted, steamed or grilled fish is cooked when the meat easily falls off the bones.
- Season fish to taste and dot with butter before putting it in the oven.
- Make sure that the metal tip of the food probe is inserted into the middle of the thickest part of the fish.
- If possible, insert the food probe behind the head of the fish parallel to the backbone.

Fish

Sea bream

Total time required: 60 minutes

Serves 4

Ingredients

800 g baby new potatoes
4 whole sea breams (300 g each), ready to cook
1 lemon, juice only
Salt
Lemon pepper
2 red peppers, roughly chopped
3 green or yellow courgettes cut into slices
4 shallots cut into wedges
3 finely chopped cloves of garlic
300 g sheep's cheese chopped into cubes
4 sprigs of rosemary
4 sprigs of thyme
10 tbs olive oil

Accessories

Gourmet oven dish
Food probe

Method

Parboil the potatoes in their skins for about 10 minutes.

Pre-heat the oven.

Drizzle lemon juice over the sea breams. Season with salt and lemon pepper.

Mix together the potatoes, vegetables, sheep's cheese and sprigs of rosemary and thyme. Season with salt and lemon pepper and place in the Gourmet oven dish.

Place the sea bream onto the vegetables and insert the food probe. Place the Gourmet oven dish into the oven compartment and cook the sea bream.

Settings

Oven functions: Moisture plus + Conventional

Temperature: 170–180 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

2 bursts of steam/time-controlled, first after 5 minutes, second after 15 minutes

Duration: approx. 30–45 minutes

Shelf level: 2 [1] (1)

Tip

Use baby new potatoes with a diameter of 2.5–4 cm.

Trout

Total time required: 65 minutes

Serves 4

For the trout

4 trout (250 g each), ready to cook

2 tbsp lemon juice

Salt

Pepper

For the filling

200 g fresh mushrooms

½ onion

1 clove of garlic

25 g parsley

Salt

Pepper

For dotting

3 tbsp butter

Accessories

Universal tray

Food probe

Method

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

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

Start the automatic programme or pre-heat the oven.

Stuff the trout with the filling and place side-by-side on the universal tray. Insert the food probe. Dot with small chunks of butter.

Place the universal tray in the oven compartment. Cook the trout.

Settings

Automatic programme

Fish | Trout

Programme duration: approx. 36 minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 210–220 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/time-controlled, first after 5 minutes

Duration: approx. 15–25 minutes

Shelf level: 2 [1] (1)

Tip

Serve the trout with slices of lemon and browned butter.

Fish

Carp

Total time required: 90 minutes

Serves 6

Ingredients

450 ml water

50 ml vinegar

50 ml white wine

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

Salt

1 bay leaf

5 peppercorns

Accessories

Gourmet oven dish

Food probe

Method

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

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

Start the automatic programme or pre-heat the oven.

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

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

Place the Gourmet oven dish in the oven. Cover and cook the carp.

Settings

Automatic programme

Fish | Carp

Programme duration: approx. 77 minutes

Manual

Oven functions: Conventional heat

Temperature: 190–200 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: approx. 60–70 minutes

Shelf level: 2 [2] (1)

Tip

Serve with slices of lemon and browned butter.

Salmon fillet

Total time required: 50 minutes

Serves 4

Ingredients

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

2 tbsp lemon juice

Salt

Pepper

3 tbsp butter

1 tsp dill, chopped

Accessories

Universal tray

Food probe

Method

Start the automatic programme or pre-heat the oven.

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

Place the universal tray in the oven compartment and cook the salmon fillets.

Settings

Automatic programme

Fish | Salmon fillet

Programme duration: approx. 30 minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 200–210 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/time-controlled, first after 5 minutes

Duration: approx. 10–20 minutes

Shelf level: 2 [1] (1)

Fish

Salmon trout

Total time required: 65 minutes

Serves 4

For the salmon trout

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

1 lemon, juice only

Salt

For the filling

2 shallots

2 cloves of garlic

2 slices of white bread

50 g small capers

1 medium egg, yolk only

2 tbsp olive oil

Salt

Pepper

Chilli powder

Accessories

Wooden skewers

Universal tray

Food probe

Method

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

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

Start the automatic programme or pre-heat the oven.

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

Place the salmon trout on a universal tray and insert the food probe. Place the universal tray in the oven compartment. Cook the salmon trout.

Settings

Automatic programme

Fish | Salmon fillet

Programme duration: approx. 52 minutes

Manual

Oven functions: Moisture plus + Conventional

Temperature: 210–220 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Temperature: 160–180 °C

Number/type of bursts of steam:

1 burst of steam/time-controlled, first after 5 minutes

Duration: approx. 30–40 minutes

Shelf level: 2 [1] (1)

Pollock fillet

Total time required: 70 minutes

Serves 4

Ingredients

3 onions

40 g butter

500 g tomatoes

750 g pollock fillet, ready to cook

½ lemon, juice only

Salt

Pepper

100 ml milk, 3.5 % fat

1 tbsp breadcrumbs

2 tbsp parsley, chopped

For the tin

1 tsp butter

Accessories

Ovenproof dish, Ø 26 cm

Food probe

Rack

Method

Cut the onions into thin slices and sauté in half of the butter. Slice the tomatoes.

Drizzle lemon juice over the pollock fillet. Season with salt and pepper.

Grease the ovenproof dish. Place the onions in the ovenproof dish. Layer the tomatoes on top. Season with salt and pepper. Place the pollock fillet on the tomatoes.

Place the rack in the oven. Pre-heat the oven.

Melt the rest of the butter. Pour the butter and milk over the pollock fillet.

Sprinkle with the breadcrumbs. Insert the food probe.

Place in the oven compartment and cook.

Sprinkle with parsley and serve.

Settings

Oven functions Moisture plus + Conventional

Temperature: 170–180 °C

Core temperature: 75 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: approx. 30–40 minutes

Type/number of bursts of steam:

2 bursts of steam/time-controlled, first after 5 minutes, second after

15 minutes

Shelf level: 2 [1] (1)

Tip

Sea bream can also be used in this recipe instead of pollock.

Fish

Pike perch fillet on vegetables

Total time required: 30 minutes

Serves 4

Ingredients

4 pike perch fillets (150 g each), ready to cook

1 lemon, juice only

Salt

Pepper

4 diced shallots

150 g cherry tomatoes

1 red pepper, diced into 1 cm pieces

1 yellow pepper, diced into 1 cm pieces

1 courgette, diced into 1 cm pieces

1 tbsp chopped mixed herbs

5 tbsp olive oil

Accessories

Gourmet oven dish

Method

Place the Gourmet oven dish in the oven. Start the automatic programme or pre-heat the oven.

Drizzle lemon juice over the fish fillets and season with salt and pepper.

Mix together the vegetables in a bowl. Season with salt, pepper and herbs.

Take the preheated Gourmet oven dish out of the oven compartment and coat it with olive oil. Arrange the vegetables in the Gourmet oven dish.

Place the Gourmet oven dish in the oven and cook.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the fish fillets onto the vegetables and cook.

Settings

Automatic programme

Fish | Pikeperch fillet with vegetables

Programme duration: 15 minutes

Manual

Cooking stage 1

Oven functions: Moisture plus + Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Number/type of bursts of steam:

1 burst of steam/manual, first immediately after placing the food in the oven

Duration: 10 minutes

Shelf level: 3 [2] (3)

Cooking stage 2

Oven functions: Full grill

Pre-heat: Off

Crisp function: Off

Temperature: 240 °C

Duration: 5 minutes

The pleasure of your company

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

Bakes and gratins

Chicory gratin

Total time required: 55 minutes

Serves 4

For the chicory

8 heads of chicory

50 g butter

5 tsp sugar

Salt

Pepper

8 slices of cooked ham (3–4 mm thick)

For the cheese sauce

30 g butter

40 g plain white flour

750 ml milk, 1.5 % fat

250 g cheese, grated

1 medium egg, yolk only

Nutmeg

Salt

Pepper

A dash of lemon juice

Accessories

Ovenproof dish

Rack

Method

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

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

Season with sugar, salt and pepper.

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

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

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

Place the chicory gratin on the rack in the oven and bake until golden brown.

Settings

Automatic programme

Bakes & gratins | Chicory gratin

Programme duration: 40 minutes

Manual

Oven functions: Fan plus

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 33–46 minutes

Shelf level: 2 [1] (2)

Bakes and gratins

Swedish potato gratin

Total time required: 95 minutes

Serves 4

For the bake

1 kg potatoes
125 g Swedish anchovy fillets
1 onion, sliced thinly
200 ml double cream
2 tbsp breadcrumbs

For the tin

1 tsp butter

Accessories

Grater, coarse
Ovenproof dish, 29 cm x 21 cm
Aluminium foil

Method

Peel and cut the potatoes into fine matchsticks, or use a coarse grater. Grease the ovenproof dish.

Layer the potatoes, anchovies and sliced onions in the dish. Start and end with a layer of potatoes. Pour cream over and sprinkle with breadcrumbs.

Place the bake in the oven compartment and cook.

Cover with aluminium foil after 30 minutes to prevent the top from burning.

Settings

Automatic programme

Bakes & gratins | Swedish potato gratin
Programme duration: 67 minutes

Manual

Oven functions: Fan plus
Temperature: 170–180 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 65–75 minutes
Shelf level: 2 [1] (1)

Tip

This is a traditional Swedish recipe.

Potato gratin

Total time required: 70 minutes

Serves 4

For the gratin

1 kg waxy potatoes cut into thin slices

400 ml double cream

Salt

Pepper

Nutmeg

50 g cheese, grated

For the tin

1 tbsp butter

Accessories

Porcelain ovenproof dish, capacity 3 l

Rack

Method

Grease the ovenproof dish. Add the potato slices.

Season with salt, pepper and nutmeg and mix together with the potato slices.

Sprinkle cheese over the top.

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

Settings

Automatic programme

Bakes & gratins | Potato & cheese gratin

Programme duration: 50 minutes

Manual

Oven functions: Fan plus

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 50 minutes

Shelf level: 2 [1] (1)

Tip

For a lighter dish, use a mixture of milk and cream.

Bakes and gratins

Potato and cheese gratin

Total time required: 90 minutes

Serves 4

For the gratin

600 g floury potatoes

75 g grated gouda

For the topping

250 ml double cream

1 tsp salt

Pepper

Nutmeg

For sprinkling

75 g grated gouda

For the tin

1 clove of garlic

Accessories

Ovenproof dish, Ø 26 cm

Rack

Method

Rub the ovenproof dish with the garlic clove.

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

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

Sprinkle with the gouda.

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

Settings

Automatic programme

Bakes & gratins | Potato & cheese gratin

Programme duration: approx.

58 minutes

Manual

Oven functions: Conventional heat

Temperature: 180–190 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 55–65 minutes

Shelf level: 2 [1] (1)

Cheese soufflé

Total time required: 70 minutes

Serves 4

For the soufflé

40 g butter

40 g plain white flour

375 ml milk, 3.5 % fat

100 g grated mature cheese (gruyere)

3 medium eggs

Salt

Pepper

For the tin

1 tbsp butter

Accessories

Soufflé tin, Ø 20 cm

Universal tray

Method

Melt the butter. Add the flour. Add the milk while stirring constantly and bring to the boil to create a very thick béchamel sauce.

Leave the sauce to reduce for a few minutes while stirring constantly. Stir in the cheese.

Grease the soufflé tin. Separate the eggs and beat the egg whites until stiff.

Start the automatic programme or pre-heat the oven.

Beat the egg yolks into the slightly cooled béchamel cheese sauce. Fold in the egg whites carefully. Season with salt and pepper.

Pour the mixture into the soufflé tin. Place on the universal tray in the oven and pour about 1 litre (2 litres) of water into the universal tray.

Settings

Automatic programme

Bakes & gratins | Cheese soufflé

Programme duration: 41 minutes

Manual

Oven functions: Fan plus

Temperature: 160–170 °C

Booster: On

Pre-heat: On

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 2 [1] (1)

Bakes and gratins

Lasagne

Total time required: 125 minutes

Serves 4

For the lasagne

8 lasagne sheets (not pre-cooked)

For the bolognese sauce

50 g smoked streaky bacon, finely diced

2 diced onions

375 g mince, half beef and half pork

800 g tinned tomatoes, skinned

30 g tomato purée

125 ml stock

1 tsp fresh thyme, chopped

1 tsp fresh oregano, chopped

1 tsp fresh basil, chopped

Salt

Pepper

For the mushroom sauce

20 g butter

1 diced onion

100 g fresh mushrooms, sliced

2 tbsp plain white flour

250 ml double cream

250 ml milk, 3.5 % fat

Salt

Pepper

Nutmeg

2 tbsp fresh parsley, chopped

For sprinkling

200 g grated gouda

Accessories

Ovenproof dish, 32 cm x 22 cm

Rack

Method

To make the bolognese sauce, start by heating a non-stick pan. Fry the diced bacon, add the mince and continue to

fry, stirring constantly. Add the onions and allow to sweat. Chop the tomatoes. Add the tomatoes, tomato juice, tomato purée and stock. Season with herbs, salt and pepper. Allow to simmer for approx. 5 minutes.

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

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

- One third of the bolognese sauce
- 4 lasagne sheets
- One third of the bolognese sauce
- Half of the mushroom sauce
- 4 lasagne sheets
- One third of the bolognese sauce
- Half of the mushroom sauce

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

Settings

Automatic programme

Bakes & gratins | Lasagne

Programme duration:

60 [60] (58) minutes

Manual

Oven functions: Conventional heat

Temperature: 185–195 °C

Booster: On

Pre-heat: Off

Crisp function: On

Duration: 55–65 minutes

Shelf level: 1

Bakes and gratins

Moussaka

Total time required: 100 minutes

Serves 6

Ingredients

1.25 kg aubergines

Salt

90 ml olive oil

For the meat sauce

3 tbsp oil

750 g mince, half beef and half pork

1 diced onion

480 g tinned tomatoes (drained weight),
chopped

2 tbsp fresh parsley, chopped

125 ml white wine

Salt

Pepper

3 tbsp breadcrumbs

2 eggs, whites only

For the béchamel sauce

40 g butter

40 g plain white flour

500 ml milk, 3.5 %

1 tsp salt

Pepper

Nutmeg

50 g grated gouda

2 eggs, yolks only

For sprinkling

50 g grated gouda

Accessories

Rack

2 baking trays

Kitchen roll

Ovenproof dish, 32 cm x 22 cm

Method

Cut the aubergines lengthways into 1 cm-thick slices, sprinkle with salt and leave for approx. 20 minutes to draw out the liquid.

For the meat sauce, fry the mince in oil. Add the onions and continue to fry. Add tomatoes, parsley and wine. Season liberally with salt and pepper. Allow to simmer for approx. 15 minutes. Leave to cool slightly. To bind, fold in the breadcrumbs and egg white.

Preheat the oven using the indicated settings. Pat the aubergines dry with kitchen roll and lay across 2 baking trays. Brush both sides lightly with olive oil. Place the baking trays in the oven compartment and cook.

Turn the aubergines halfway through cooking and continue to cook until they have lightly browned.

For the béchamel sauce, heat the butter, stir in the flour and sweat. Deglaze with the milk. Leave the sauce to simmer for 5 minutes while stirring constantly. Season with nutmeg, salt and pepper. Remove the pan from the hob. Stir in the cheese and egg yolk.

Arrange half of the aubergines in the bottom of the ovenproof dish and then add the meat sauce on top. Then layer the rest of the aubergines and coat with the béchamel sauce. Sprinkle the remaining cheese on the moussaka.

Place on the rack in the oven and bake until golden.

Settings

Cook aubergines

Oven functions: Fan plus

Temperature: 200 °C

Booster: Off

Pre-heat: On

Crisp function: On

Duration: 20–25 minutes

Shelf level: 1 + 3 [1 + 2] (1 + 3)

Settings

Automatic programme

Bakes & gratins | Moussaka

Programme duration:

47 [47] (43) minutes

Manual

Oven functions: Fan plus

Temperature: 170–180 °C

Booster: On

Pre-heat: Off

Crisp function: Off

Duration: 40–50 minutes

Shelf level: 2 [1] (1)

Bakes and gratins

Pasta bake

Total time required: 85 minutes

Serves 4

For the pasta

150 g pasta (penne),
cooking time indicated on pack:

11 minutes

1½ l water

3 tsp salt

For the bake

1½ tbsp butter

2 diced onions

1 pepper, diced into 1 cm pieces

2 small carrots, sliced

150 ml crème fraîche

75 ml milk, 3.5 % fat

Salt

Pepper

300 g beef tomatoes, roughly diced

100 g cooked ham, diced

150 g sheep's cheese with herbs, diced

For sprinkling

100 g grated gouda

Accessories

Ovenproof dish, 24 cm x 24 cm

Rack

Method

Cook the pasta in salted water for 5 minutes.

Heat butter in a saucepan and sauté the diced onions. Add the pepper and carrots and sauté for a further 5 minutes.

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

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

Sprinkle the pasta bake with gouda.

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

Settings

Automatic programme

Bakes & gratins | Pasta bake

Programme duration:

40 [38] (40) minutes

Manual

Oven functions: Fan plus

Temperature: 170–180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 2 [1] (1)

Tip

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

Shepherd's pie

Total time required: 100 minutes

Serves 8

For the bake

2 finely chopped onions
2 diced carrots
2 sticks of celery cut into small pieces
1 kg minced lamb
½ tsp fresh thyme, finely chopped
½ tsp fresh rosemary, finely chopped
1½ tsp tomato purée
200 ml red wine
1 tbsp plain white flour
250 ml chicken stock
1 tbsp Worcestershire sauce
Salt
Pepper
1.5 kg floury potatoes, diced
25 g butter
5 tbsp milk, 3.5 % fat

For frying

2½ tbsp butter

Accessories

Ovenproof dish, capacity 2.5 l

Method

Heat the butter in a pan. Sauté the onions for 2–3 minutes. Add the carrots and celery and sweat for another 8–10 minutes. Add the minced meat and brown, stirring constantly. Drain off any excess fat and add the thyme, rosemary, tomato purée and red wine.

Reduce to about 1/4 on a medium heat, sprinkle in the flour and simmer for a further 2–3 minutes.

Add the stock and Worcestershire sauce and simmer for 45–50 minutes. Season with salt and pepper to taste.

While the meat is simmering, mash the potatoes together with the butter and milk.

Place the meat mixture in the ovenproof dish and top with the mashed potato. Place in the oven and bake until golden brown.

Settings

Automatic programme

Bakes & gratins | Shepherd's pie
Programme duration: 50 minutes

Manual

Oven functions: Fan plus
Temperature: 180 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 50 minutes
Shelf level: 2 [1] (1)

Tip

For Cottage pie use minced beef instead of lamb.

Dessert

All's well that ends well

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

Viennese apple strudel

Total time required: 70 minutes

For 2 strudels

Ingredients

100 g breadcrumbs
4 strudel pastry sheets (pre-packed)
100 g melted butter
1.5 kg apples, thinly sliced
150 g caster sugar
50 g raisins
Cinnamon

For frying

50 g butter

Accessories

2 tea towels
Baking tray or universal tray

Method

Heat the butter in a pan and lightly fry the breadcrumbs.

Place 2 strudel pastry sheets on top of each tea towel so that they overlap slightly.

Brush the strudel pastry with half the butter and sprinkle with breadcrumbs.

Mix the apples together with the sugar, raisins and cinnamon. Place the apple mixture onto the breadcrumbs.

Start the automatic programme or pre-heat the oven.

Roll up the strudels and brush with remaining melted butter. Place onto the baking tray or universal tray, place in the oven compartment and bake until golden brown.

Settings

Automatic programme

Dessert | Viennese apple strudel
Programme duration: 45 minutes

Manual

Oven functions: Intensive bake
Temperature: 170 °C
Pre-heat: On
Crisp function: On
Duration: 40–50 minutes
Shelf level: 2 [1] (2)

Dessert

Meringue

Total time required: 130 minutes

Serves 6

Ingredients

5 medium eggs, whites only

275 g sugar

1 tsp vanilla essence

1 tsp white vinegar

600 ml double cream

1 tbsp icing sugar

500 g blueberries

500 g strawberries

500 g raspberries

Accessories

1 or 2 baking tray(s) or 1 universal tray

Baking parchment

Method

Beat the egg whites until stiff and add the sugar while stirring constantly. Fold in the vanilla essence and vinegar carefully.

For a large meringue, line the baking tray with baking parchment and for several small meringues, line 2 baking trays.

90-cm oven:

Line the universal tray with baking parchment.

Place the egg white mixture on the baking tray or universal tray and create a nest with a height of approx. 3–4 cm or several small nests with a diameter of approx. 8 cm.

Automatic programme:

Place in the oven and bake.

Manual settings:

Place in the oven and bake using the settings indicated for cooking stages 1 and 2

Allow to cool thoroughly.

Beat the cream with icing sugar until stiff and spread evenly over the meringue. Garnish with fruit.

Settings

Automatic programme

Dessert | Pavlova | One large / Several small

Programme duration One large:
100 minutes

Programme duration Several small:
65 minutes

Manual

One large

Cooking stage 1

Oven functions: Fan plus

Temperature: 110 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 80 minutes

Shelf level: 1

Cooking stage 2

Temperature: 30 °C

Duration: 20 minutes

Several small

Cooking stage 1

Oven functions: Fan plus

Temperature: 110 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 45 minutes

Shelf level: 1 + 3 [1 + 3] (1)

Cooking stage 2

Temperature: 30 °C

Duration: 20 minutes

Lemon meringue pie

Total time required: 80 minutes

Serves 10

For the dough

275 g plain white flour

150 g butter

25 g sugar

2 medium eggs, yolks only

2–3 tbsp cold water

For the filling

4 unwaxed lemons, juice and grated zest

75 g cornflour

500 ml water

5 medium eggs

175 g caster sugar

For the topping

275 g sugar

Accessories

Flan tin, Ø 25 cm

Rack

Method

To make the dough, knead the flour, butter, sugar, water and egg yolk together to form a smooth dough and chill for 30 minutes.

To make the filling, mix the lemon juice, lemon zest and cornflour together.

Bring the water to boiling point on the hob and stir in the lemon and cornflour mixture. Stirring constantly, continue to simmer until a thick custard forms.

Separate the egg whites from the yolks. Put the egg whites to one side for the topping. Then stir the sugar and egg yolks into the custard. Bring back to boiling point, then take off the heat and leave to cool.

Roll the pastry out and use to line the flan dish. Pour the lemon custard into the pastry case and spread it out evenly.

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

For the topping, beat the egg whites with sugar until stiff. Then spread evenly across the lemon custard.

Automatic programme:

Place in the oven and bake until golden brown.

Manual settings:

Place in the oven and bake until golden brown using the settings indicated for cooking stages 1 and 2.

Settings

Automatic programme

Dessert | Lemon meringue pie

Programme duration: 60 minutes

Manual

Cooking stage 1

Oven functions: Intensive bake

Temperature: 185 [185] (180) °C

Pre-heat: On

Crisp function: Off

Duration: 40 minutes

Shelf level: 1

Cooking stage 2

Temperature: 170 °C

Duration: 20 minutes

Dessert

Chocolate sponge puddings

Total time required: 70 minutes

Serves 8

For the batter

70 g dark chocolate

70 g butter

70 g sugar

4 medium eggs

70 g ground almonds

20 g breadcrumbs

500 ml vanilla custard

200 ml double cream

For dusting

40 g icing sugar

For the tin

1 tsp butter

Accessories

8 ramekins, Ø 6 cm

Universal tray

Fine sieve

Method

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

Beat the butter, sugar and egg yolks until creamy. Stir in the chocolate, the almonds and the breadcrumbs.

Start the automatic programme or pre-heat the oven.

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

Grease the ramekins. Spoon in the mixture.

Place the ramekins on the universal tray in the oven. Cook.

Whip the cream until stiff and fold into the custard. Divide evenly between the dessert plates.

Run a knife around the edge of the chocolate sponge puddings to loosen them. Place one sponge pudding on each dessert plate. Dust with icing sugar and serve lukewarm.

Settings

Oven functions: Conventional heat

Temperature: 150–160 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 1



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