

Miele

Miele

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Baking, Roasting, Steaming

The cookbook

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Steam combination oven XXL

Baking, Roasting, Steaming

The cookbook

Foreword

Dear connoisseurs,

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

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

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

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

Happy cooking from

Your Miele Test Kitchen Team

Contents

4

Foreword	3	User convenience/Practical tips	14
Contents	4	A quick guide to cooking	16
About this book	8	Quantities and weights	17
Functions	10	Miele accessories	18
Special applications	12	Miele care products	20

Cakes

Apple sponge	28
Apple pie	30
Apple strudel	32
Belgian sponge cake	34
Deep sponge base	36
Sponge base filling	38
Swiss roll	40
Swiss roll fillings	42
Yeast butter cake	44
Cherry cheesecake	46
Marble cake	48
Fruit flan (puff pastry)	50
Fruit flan (shortcrust pastry)	52
Sand cake	54
Chocolate roulade	56
Stollen	58
Fruit streusel cake	60

Baking

Biscuits	64
Blueberry muffins	66
Cheese biscuits	68
Almond macaroons	70
Drop cookies	72
Vanilla biscuits	74
Walnut muffins	76
Choux buns	78
Choux bun fillings	80

Bread

Baguettes	88
Swiss farmhouse bread	90
Spelt bread	92
Flat bread	94
Plaited loaf	96
Swiss plaited loaf	98
Nut bread	100
Mixed rye bread	102
Seeded loaf	104
Tiger bread	106
White bread (in loaf tin)	108
White bread (free form)	110
Dark mixed wheatgrain bread	112
Ginger loaf	114

Bread rolls

Sweet rolls (yeast dough)	118
Sweet rolls (quark dough)	120
Butter brioche	122
Croissants	124
Multigrain rolls	126
Rye bread rolls	128
White rolls	130

Pizza & Co.

Tarte flambée	134
Salmon tart	136
Pizza (yeast dough)	138
Pizza (Quark dough)	140
Quiche Lorraine	142
Quiche with smoked salmon	144
Savoury flan (puff pastry)	146
Swiss style quiche (shortcrust pastry)	148

Meat

Stuffed duck	156
Duck (unstuffed)	158
Shanghai duck breast	160
Goose (without stuffing)	162
Chicken	164
Chicken pilau	166
Chicken breast	168
Chicken breast with sundried tomatoes	170
Chicken thighs	172
Spice crusted chicken breast	174
Stuffed turkey	176
Turkey breast with green and white asparagus ragout	178
Turkey drumstick	180
Ostrich (GourmetRoasting)	182
Chicken tikka masala with rice	184
Roast fillet of veal	186
Fillet of veal (GourmetRoasting)	188

Veal knuckle	190
Roast saddle of veal	192
Saddle of veal (GourmetRoasting)	194
Braised veal	196
Lamb shanks	198
Leg of lamb (GourmetRoasting)	200
Saddle of lamb (GourmetRoasting)	202
Rissoles with capsicum and avocado cream	204
Cabbage rolls	206
Fillet of beef	208
Roast fillet of beef	210
Beef fillet (GourmetRoasting)	212
Poached fillet of beef with vegetables	214
Minced beef hash	216
Beef roulades	218
Braised beef	220
Beef casserole	222
Sirloin joint (roast)	224
Sirloin joint (GourmetRoasting)	226
Silverside with apple and horseradish sauce	228
Viennese silverside	230
Yorkshire pudding	232
Meat loaf	234
Roast gammon	236
Roast pork	238
Ham roast	240
Roast fillet of pork	242
Venison rump (GourmetRoasting)	244
Saddle of venison (GourmetRoasting)	246

Contents

Rabbit	248	Potato dumplings	306
Roebuck rump (GourmetRoasting)	250	Mashed potato	308
Roebuck saddle (GourmetRoasting)	252	Potato wedges	310
Wild boar rump cut (GourmetRoasting)	254	Baked cheese dumplings	312
Fish		Pumpkin risotto	314
Fish curry with peaches	260	Carrots with glazed shallots	316
Trout with mushrooms	262	Zucchini and feta rolls	318
Salmon fillet (low temperature cooking)	264	Braised cucumbers	320
Salmon in pastry	266	Bread dumplings	322
Australian salmon in a salt crust	268	Greek tomato salad	324
Grilled mackerel in tomato lecsó	270		
Mussels in sauce	272	Soups and casseroles	
Stuffed rosefish	274	Bean stew with lamb	328
Stuffed hapuku	276	Goulash soup	330
		Chicken soup	332
Bakes and gratins		Potato soup	334
Chicory gratin	280	Australian pumpkin soup	336
Fennel and carrot gratin	282	Rice and meat casserole	338
Potato gratin	284	Spring vegetable soup	340
Cheese and chive soufflé	286		
Potato and cheese gratin	288	Dessert	
Lasagne	290	Summer pudding	344
Pasta bake	292	Christmas pudding	346
Ham pasta bake	294	Crème brûlée	348
		Yeast dumplings	350
Vegetables and side dishes		Semolina soufflé	352
Antipasti vegetables	298	Kaiserschmarrn	354
Red cabbage with apple	300	Crème caramel	356
Fennel with vegetables	302	Sticky date pudding	358
Vegetable soufflé	304	Poached pears	360

Lime cheesecake	362
Nougat rolls	364
Quark dumplings	366
Quark soufflé	368
Pears poached in red wine	370
Treacle sponge pudding	372
Walnut and chocolate pudding	374

About this book

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

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

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

About Automatic programmes

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

About ingredients

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

About the settings

Temperatures and durations: temperature and duration ranges are given. Generally select the lower setting and then visually check the food or use a food probe to determine if the duration needs to be extended.

Shelf levels: the shelf levels which trays and racks are placed on are numbered from bottom to top.

User programmes: for the greatest user convenience, you can save a recipe's manual settings as a User programme. The steam combination oven changes the temperature or oven function by itself so that there is no need to adjust settings during the cooking process. You can save up to 20 programmes, each with up to 9 cooking stages.

Functions

Combi mode

For baking and roasting in combination with moisture. This function is ideal for baking bread and yeast-risen baked goods, and for cooking fish and meat among many other things.

The Miele climate sensor measures and regulates the moisture in the oven compartment precisely for the perfect cooking climate. This enables bread to achieve a crispy, shiny crust. Meat and fish are cooked with the utmost precision and melt in the mouth. Drying herbs and fruit occurs quickly and gently.

Choose from the following combination options:

Combi Fan Plus

Combi Conventional

Combi Grill

Steam cooking

For cooking all types of food. You can cook simultaneously on all shelf levels without flavour transfer. The DualSteam technology and powerful steam generator enable the optimum retention of nutrients, flavour and structure. Fish and lean meat stay succulent, vegetables retain their colour and rice becomes light and fluffy.

Sous-vide

For gently cooking food in a vacuum sealing bag with low temperatures and longer durations. With vacuum cooking, no moisture evaporates during cooking and all nutrients and flavours are retained.

Discover even more recipes for sous-vide cooking and other exciting topics in our Miele@ mobile App.

Fan Plus

For baking. Because the fan distributes the heat around the oven compartment straight away, you can cook on several shelf levels simultaneously and use a lower temperature than you would with the Conventional Heat function.

Conventional Heat

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

Intensive Bake

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

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 food.

Full Grill

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

Economy Grill

For grilling thin cuts in small quantities and for browning small baked dishes. The inner part of the grill heating element will get hot and glow red.

Fan Grill

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

Cake Plus

For cakes made with whisked mixtures. Moisture is not expelled from the oven so that cakes remain moist and light.

Special applications

Depending on model, your steam combination oven has a number of Special applications. The following are some examples of these.

Mix & Match

The Mix & Match Special application is available to help with simple and uncomplicated preparation of plated meals. With this application, you can reheat food that has already been cooked (convenience food) or assemble a portioned-out meal using fresh food and cook it at the same time.

During cooking, you have the choice between a crispy, browned result or a gently cooked plated meal with a succulent surface without additional browning.

To find out which foods you can combine using Mix & Match, check the Miele@mobile App.

Menu cooking

You can't cook everything at the same time?
With automatic menu cooking you can!

You can select up to three menu components in the display of your steam combination oven and then all you need to do is follow the instructions in the display.

The steam combination oven predetermines the time at which the various components need to be added to the oven compartment and informs you with an acoustic signal. All of the components are cooked at 100 °C and are ready to serve at the same time.

Prove yeast dough

This programme was specially developed for successfully proving yeast dough. You can select a proving duration for your dough that will allow it to double in size.

Blanching

So you want to freeze fruit or vegetables? By blanching them, you can ensure that they retain their quality while they are in the freezer. Blanch them for 1 minute at 100 °C. Heating them briefly reduces the enzymes in fruit and vegetables which break down flavours and vitamins while they are in the freezer.

Defrost

Using the Defrost Special application in the steam combination oven works much faster than defrosting at room temperature. You can gently defrost all common frozen foods such as vegetables, fruit, fish, meat, poultry and ready meals at temperatures between 50 and 60 °C. Even frozen dairy products or baked goods will be ready to eat again in record time.

Bottling

Your Miele steam combination oven offers you the convenience of bottling without the annoying task of decanting hot liquids. You can bottle fruit, vegetables, meat and sausages, plus you can also disinfect the jars in the steam combination oven. Refer to the information on this in the operating instructions.

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.

User convenience/Practical tips

Auto switch-off

Your steam combination oven contains intelligent electronics which allow you to enjoy the greatest of user convenience. The steam combination oven switches off automatically when the cooking duration has elapsed.

Timer

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

Cooking durations

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

Finish at

Set the time at which you want cooking to finish. The oven heating will switch off automatically at the time you have set.

Start at

Specify when you want the programme to start. The oven heating will switch on automatically at the time you have set.

Pre-heating

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

Booster

You can use the Booster function to get your oven interior up to the required temperature as quickly as possible. If you selected a temperature above 100 °C and the Booster function is switched on, the top heat/grill element, ring heating element and fan will all switch on at the same time. This will rapidly accelerate the heating-up time. With pre-heating and with the Fan Plus and Conventional Heat functions, the Booster is preset and can be deselected if desired.

Crisp function

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

User programmes

You can create and save up to 20 of your own programmes and give them individual names. You can combine up to 9 cooking stages to achieve the perfect result for your favourite recipe, or make everyday cooking easier by saving frequently used settings. In each cooking stage you can select settings such as function, temperature, moisture and duration or core temperature.

Food probe

The food probe (depending on model) enables precise temperature-controlled cooking – some Automatic programmes and Special applications will specifically prompt you to use the food probe. If your appliance does not have a food probe, use the cooking duration given as a guideline.

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.

Information on food and respective core temperatures can be found in the roasting chart at the end of this cookbook.

A quick guide to cooking

16

Term	Explanation
Cracking	Term for desired breaks in the crust of baked goods.
Boned	Fish or meat from which bones have been removed.
Fracturing	Fracturing refers to the small hairline cracks that develop on a crust.
Ready to cook	Food that has been trimmed/cleaned but not yet prepared. It is used, for example, for meat where the fat and sinew have already been removed, fish where the scales and skin have been removed, or fruit and vegetables where the skin has already been removed and the flesh has been washed.
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.

Quantities and weights

tsp. = teaspoon

tbsp. = tablespoon

g = gram

kg = kilogram

ml = millilitre

Pinch

1 teaspoon is equal to approx.

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

1 tablespoon is equal to approx.

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

Fresh yeast to dry yeast conversion:

divide amount by 3.

For example, 21 g of fresh yeast would be equal to 7 g of dry yeast.

Miele accessories

Accessories

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

PerfectClean

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

The Miele baking tray and universal tray are also treated with PerfectClean enamel. Not only does this make cleaning child's play, but the use of baking paper is also usually not necessary. Bread and biscuits do not stick, and slide off the trays with ease.

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

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

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

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 baking on. The collected juice is perfect for making gravy.

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

Solid cooking containers

Our solid cooking containers are ideal for preparing dishes in sauces, stocks and water, such as rice, soups or stews using the steam cooking function.

You can choose between different depths and sizes. The shallow cooking containers are used for preparing smaller quantities or dishes which do not need to be completely covered with liquid. The deeper cooking containers are suitable for preparing larger quantities or foods which need to be completely covered with liquid, such as stews, braised meat or soups.

Perforated cooking containers

The perforated cooking containers are ideal for direct steam cooking or blanching. The steam can reach the food on all sides thanks to the perforations. Therefore, foods should be as flat as possible and placed so that they do not overlap in the cooking containers.

Miele Gourmet oven dish

You can use the Miele Gourmet oven dish either on a cooking zone or in the steam combination oven. After searing on the cooktop, the Gourmet oven dish can easily be placed on the shelf runners of the oven compartment. Basting with meat juices or stirring is particularly convenient thanks to the FlexiClip telescopic runners as you can simply pull the Miele Gourmet oven dish out of the oven compartment instead of lifting it out.

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

FlexiClip telescopic runners

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

Miele care products

20

Regular cleaning and care will help you get the most from your appliances by keeping them in good working order and maximising their lifespan. Genuine Miele care products are perfectly tailored to our appliances. These products can be purchased online from the Miele website or from Miele directly.

DGClean

The DGClean special cleaning agent, with its specially developed formula, helps to remove heavy soiling after roasting. This cleaning agent was designed specifically for use on the PerfectClean enamel of the oven compartment.

Descaling tablets

Miele has developed special descaling tablets for the water pipework and containers. These do not just descale your appliance highly effectively, but also in a way that is particularly gentle on the materials.

Cakes

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

Cakes

24

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. The higher the type number, the more mineral nutrients the flour contains. The different types of flour are categorised by how finely they have been ground:

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 brown flour

These are multi-purpose flours for a light dough.

Wholemeal flour

This flour consists of almost all the wheat germ. Its colour is about mid-way between white flour and full-grain flour. For a lighter 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

It 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 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 cakes such as honey cake and gingerbread.

Sodium bicarbonate (baking soda)

Sodium bicarbonate 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 mixture 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 paper more easily if you moisten the bottom of the paper with some water.

If the sponge base is going to be the basis for a 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.

Tips:

Do not knead the dough pieces 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.

Cakes

26

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 the bake nice and crisp.

Shortcrust pastry

Shortcrust pastry comes out particularly well when baked in steam combination ovens because the steam supplied to the dough makes it particularly short.

Tips:

Knead the dough for only a short time. If the kneading time is too long, the pastry loses its desired crumbly consistency.

In order to achieve a very 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.

Cake batter

Cake batter is a creamy, 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 dough 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 paper more easily if you moisten the bottom of the paper 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.

Apple sponge

Serves 12 | Preparation time: 90 minutes

Ingredients

For the topping:

500 g apples, sharp
1 tbsp. lemon juice

For the dough:

150 g butter | softened
150 g caster sugar
1 ½ tsp. vanilla sugar
3 medium eggs
150 g plain white flour
½ tsp. baking powder

For the tin:

1 tsp. butter

For dusting:

1 tbsp. icing sugar

Accessories:

Springform cake tin, Ø 26 cm
Rack

Preparation

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

Insert the rack.

Grease the springform tin.

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

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

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

Place the springform tin on the rack and place in the oven.
Bake until golden using the Automatic programme or using the manual settings.

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

Settings

Automatic programme

Cakes | Apple sponge

Programme duration: 50 minutes

Manual

Oven functions: Fan Plus
Temperature: 150–170 °C
Duration: 50 minutes
Shelf level: 2

Useful tip

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



Apple sponge

Apple pie

Serves 12 | Preparation time: 120–140 minutes

Ingredients

For the dough:

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

For the filling:

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

For the tin:

1 tsp. butter

For glazing:

100 g icing sugar
1 tbsp. water | warm

Accessories:

Rack
Springform cake tin, Ø 26 cm
Cling film

Preparation

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

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

Insert the rack.

Grease the springform tin.

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

Fold the sugar into the apples and distribute them evenly over the base. Put the pastry lid on top and pinch the edges to seal.

Place the springform tin on the rack and place in the oven. Bake using the Automatic programme or using the manual settings.

Leave the cake in the tin for 10 minutes after baking. Then release the sides of the tin and leave the cake to cool on the rack.

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

Settings**Automatic programme**

Cakes | Apple pie

Programme duration: 72–92 minutes

Manual

Cooking stage

1

Oven functions:

Combi Conventional

Temperature:

100 °C

Moisture:

100%

Duration:

2 minutes

Shelf level:

2

Cooking stage 2

Temperature:

160 °C

Moisture:

0%

Duration:

70–90 minutes



Apple strudel

Serves 12 | Preparation time: 153 minutes

Ingredients

For the dough:

30 g butter
250 g plain white flour
A pinch of salt
1 medium egg
90 ml water

For working:

1 tbsp. plain white flour

For the stuffing:

100 g raisins
1 ½ tbsp. Calvados
60 g butter
80 g breadcrumbs
900 g apples | peeled, diced
1 tsp. ground cinnamon
60 g caster sugar
1 tbsp. icing sugar

For glazing:

20 g butter

Accessories:

Baking paper
Tea towel
Universal tray

Preparation

Gently melt the butter for the pastry and then leave to cool. Place some butter to the side for brushing with later. Knead the remaining butter with flour, salt, egg and water until a shiny dough forms. Shape into a smooth ball and brush with the remaining butter. Wrap in baking paper, place in an open bowl in the oven and rest the dough according to the indicated settings.

For the filling, mix the raisins with the Calvados and place to one side.

Heat the butter in a pan, add the breadcrumbs and cook until brown. Leave to cool.

Mix the apples with the cinnamon and sugar.

Knead the pastry again briefly and then roll out to form a rectangle on a large tea towel that has been dusted with flour. Continue to stretch out the pastry so that it is thin enough for you to see the pattern on the tea towel (around 60 x 40 cm). To do this, place your hands underneath the pastry and use the backs of your hands to stretch it out, starting from the middle and moving out.

Sprinkle the breadcrumbs over the pastry, leaving a wide strip free around all sides. Spread the apples and raisins over the breadcrumbs. Cut off the thicker edges of pastry all around. Fold the long sides of the pastry in slightly and then roll up the pastry from the short side.

Melt the butter for the glaze. Brush the seam of the apple strudel with butter so that it holds.

Place the apple strudel on the universal tray and brush lightly with butter. Start the Automatic programme or bake using the manual settings.

Brush the apple strudel with the remaining butter, dust with icing sugar and serve warm.

Settings**Resting the pastry**

Oven functions: Combi Fan Plus
Temperature: 30 °C
Moisture: 20%
Resting time: 30 minutes

Automatic programme

Cakes | Apple strudel
Programme duration: 44–70 minutes

Manual

Cooking stage 1
Oven functions: Combi Fan Plus
Temperature: 30 °C
Moisture: 90%
Duration: 7 minutes
Shelf level: 2
Cooking stage 2
Oven functions: Combi Fan Plus
Temperature: 190 °C
Moisture: 0%
Duration: 37–63 minutes



Belgian sponge cake

Serves 12 | Preparation time: 80 minutes

Ingredients

For the cake:

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

Preparation

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

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

Then fold in the chocolate drops and cinnamon.

Grease the springform tin and pour in the mixture.

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

Settings

Automatic programme

Cakes | Belgian sponge cake

Programme duration: 55–70 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	140–180 °C
Moisture:	80%
Duration:	55–70 minutes
Shelf level:	2

Useful tip

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



Belgian sponge cake

Deep sponge base

Serves 12 | Preparation time: 75 minutes

Ingredients

For the dough:

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

For the tin:

1 tsp. butter

Accessories:

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

Preparation

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

Insert the rack and pre-heat. Start the Automatic programme or start cooking using the manual settings.

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

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

Place the springform tin on the rack in the oven. Bake the sponge base until golden according to the programme sequence or using the manual settings.

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

Spread over the prepared filling.

Settings

Automatic programme

Cakes | Sponge base

Programme duration: 40 minutes

Manual

Oven functions:	Conventional Heat
Temperature:	140–160 °C
Pre-heat:	On
Duration:	40 minutes
Shelf level:	3

Useful tip

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



Deep sponge base

Sponge base filling

Preparation time: 30 minutes

Ingredients

For quark and cream filling:

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

For dusting:

1 tbsp. icing sugar

For cappuccino filling:

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

For dusting:

1 tbsp. cocoa powder

Accessories:

Serving plate
Fine sieve

Preparation time: 30 minutes

Useful tip

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

Preparation

Preparation for quark and cream filling

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

Stir a portion of the quark mixture into the gelatine.

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

For the fruity variation, fold the mandarin segments under the mixture.

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

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

Preparation for cappuccino filling

Melt the chocolate for the cappuccino filling. Whip the cream until stiff and set a small portion aside to spread on the top layer.

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

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

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

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



Swiss roll

Serves 12 | Preparation time: 55 minutes

Ingredients

For the dough:

190 g caster sugar
1 ½ tsp. vanilla sugar
A pinch of salt
125 g plain white flour
70 g cornflour
1 tsp. baking powder
4 medium eggs
2 tbsp. water | hot

For the tray:

1 tsp. butter

Accessories:

Fine sieve
Baking paper
Universal tray
Tea towel

Preparation

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

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

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

Start the Automatic programme or pre-heat using the manual settings.

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

Place the mixture in the oven and bake.

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

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

Settings

Automatic programme

Cakes | Swiss roll

Programme duration: 16 minutes

Manual

Oven functions:	Conventional Heat
Temperature:	160 °C
Pre-heat:	On
Duration:	16 minutes
Shelf level:	3

Useful tip

To make a dark chocolate Swiss roll, replace 25 g of the plain white flour with 25 g of cocoa powder.



Swiss roll fillings

42

Preparation time: 30 minutes

Ingredients

For advocaat and cream filling:

3 gelatine leaves
150 ml advocaat
500 g cream

For cranberry and cream filling:

500 g cream
3 tsp. vanilla sugar
200 g cranberries (from a jar)

For mango and cream filling:

2 mangoes, ripe (300 g each)
½ orange, untreated |
zest only | grated
120 g caster sugar
2 oranges | juice only
(120 ml each)
1 lime | juice only
7 gelatine leaves
500 g cream

For sprinkling:

1 tbsp. icing sugar

Accessories:

Serving plate
Fine sieve

Preparation time: 30 minutes

Preparation

Preparation for advocaat and cream filling

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

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

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

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

Dust with icing sugar shortly before serving.

Preparation for cranberry and cream filling

Whip the cream and vanilla sugar together until stiff.

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

Dust with icing sugar shortly before serving.

Preparation for mango and cream filling

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

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

Stir a little of the mango purée into the gelatine. Add this to the rest of the mango purée, stirring it in. Place in the refrigerator to thicken.

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

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

Dust with icing sugar shortly before serving.



Yeast butter cake

Serves 20 | Preparation time: 95 minutes

Ingredients

For the dough:

42 g fresh yeast
200 ml milk, 3.5% fat | lukewarm
500 g plain white flour
50 g caster sugar
½ tsp. salt
50 g butter
1 medium egg

For the topping:

100 g butter | softened
3 tsp. vanilla sugar
120 g caster sugar
100 g flaked almonds

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

Lightly knead the dough, then roll it out on a universal tray. Prove the dough again using the indicated settings.

For the topping, mix together the butter, vanilla sugar and half the sugar. Make little indentations in the dough with your fingers. Pour the butter and sugar mixture into the indentations. Spread the remaining sugar and the flaked almonds over the dough.

Place the cake in the oven. Bake until golden according to the programme sequence or using the manual settings.

Settings for proving yeast dough

Proving phases 1 and 2

Special applications | Prove yeast dough

Proving time: 20 minutes for each phase

Automatic programme

Cakes | Yeast butter cake

Programme duration: 25 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 160 °C

Moisture: 90%

Duration: 15 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 120–165 °C

Moisture: 0%

Duration: 10 minutes



Cherry cheesecake

Serves 16 | Preparation time: 60 minutes

Ingredients

For the dough:

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

For the topping:

1 kg low-fat quark
1 packet instant vanilla custard powder
1 medium egg
125 g caster sugar
A pinch of salt
850 g morello cherries

For the streusel:

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

Accessories:

Universal tray

Preparation

Mix together the flour, baking powder, butter, sugar, salt and egg to form a shortcrust pastry and leave to cool for 30 minutes.

Roll out onto the universal tray.

Stir together the low-fat quark, custard powder, egg, sugar and salt and spread over the pastry. Arrange the cherries over the top.

Rub together the flour, butter, sugar and salt to form a crumble; spread evenly over the top of the cake and bake using the settings indicated.

Settings

Oven functions: Intensive bake

Temperature: 170–190 °C

Duration: 45 minutes

Shelf level: 2



Cherry cheesecake

Marble cake

Serves 18 | Preparation time: 85 minutes

Ingredients

For the dough:

250 g butter | softened
200 g caster sugar
1 ½ tsp. vanilla sugar
4 medium eggs
200 g sour cream
400 g plain white flour
5 tsp. baking powder
A pinch of salt
3 tbsp. cocoa powder

For the tin:

1 tbsp. butter

Accessories:

Ring tin, Ø 26 cm
Rack

Preparation

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

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

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

Place the ring tin on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

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

Settings

Automatic programme

Cakes | Marble cake

Programme duration: 55 minutes

Manual

Cooking stage 1

Oven functions:	Cake Plus
Temperature:	145–180 °C
Duration:	55 minutes
Shelf level:	2



Marble cake

Fruit flan (puff pastry)

Serves 8 | Preparation time: 45–55 minutes

Ingredients

For the dough:

230 g puff pastry

For the topping:

30 g hazelnuts, ground

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

For the topping:

2 medium eggs

200 g cream

50 g caster sugar

1 tsp. vanilla sugar

Accessories:

Round baking tin, Ø 27 cm

Rack

Preparation

Line the baking tin with the puff pastry 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 using the manual settings.

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

Place the fruit flan in the oven. Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Cakes | Fruit flan | Puff pastry

Programme duration: 45–50 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Conventional Heat

Temperature: 220 °C

Pre-heat: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional Heat

Temperature: 190–205 °C

Duration: 10 minutes

Cooking stage 3

Oven functions: Bottom Heat

Temperature: 200 °C

Duration: 35–40 minutes



Fruit flan (puff pastry)

Fruit flan (shortcrust pastry)

Serves 8 | Preparation time: 120 minutes

Ingredients

For the dough:

200 g plain white flour
65 ml water
80 g butter
¼ tsp. salt

For the topping:

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

For the topping:

2 medium eggs
200 g cream
50 g caster sugar
1 tsp. vanilla sugar

Accessories:

Round baking tin, Ø 27 cm
Rack

Preparation

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 using the manual settings.

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

Place the fruit flan in the oven. Bake according to the programme sequence or cooking stages 2 and 3 using the manual settings.

Settings

Automatic programme

Cakes | Fruit flan | Shortcrust pastry

Programme duration: 36–42 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Conventional Heat

Temperature: 220 °C

Pre-heat: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional Heat

Temperature: 190–210 °C

Duration: 10 minutes

Cooking stage 3

Oven functions: Bottom Heat

Temperature: 190–200 °C

Duration: 26–32 minutes



Fruit flan (shortcrust pastry)

Sand cake

Serves 18 | Preparation time: 95 minutes

Ingredients

For the dough:

250 g butter | softened
250 g caster sugar
1 ½ tsp. vanilla sugar
4 medium eggs
1 tbsp. rum
200 g plain white flour
100 g cornflour
2 tsp. baking powder
A pinch of salt

For the tin:

1 tsp. butter
1 tbsp. breadcrumbs

Accessories:

Loaf tin, 30 cm long
Rack

Preparation

Grease the tin and sprinkle with breadcrumbs.

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

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

Fill the loaf tin with the mixture and place it lengthways on the rack
in the oven. Bake the cake according to the programme sequence
or using the manual settings.

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

Settings

Automatic programme

Cakes | Sand cake

Programme duration: 60 minutes

Manual

Baking

Oven functions: Cake Plus

Temperature: 170 °C

Duration: 60 minutes

Shelf level: 1



Sand cake

Chocolate roulade

1 cake | Preparation time: 30 minutes

Ingredients

For the chocolate sponge:

2 tbsp. caster sugar
6 medium eggs
175 g caster sugar
1 tsp. vanilla extract
50 g cocoa powder
2 tbsp. caster sugar

For the filling:

1 jar of morello cherries (390 g)
150 g cream
150 g sour cream
2 tbsp. icing sugar

Accessories:

Rectangular baking tin,
33 cm x 23 cm
Baking paper
Universal tray
Tea towel

Preparation

Line the baking tin with baking paper and sprinkle with sugar.

Place the universal tray in the oven. Start the Automatic programme or pre-heat using the manual settings.

Separate the eggs and put the whites to one side for later. Beat the egg yolks, sugar and vanilla extract until creamy. Fold in the cocoa powder.

Whisk the egg white until stiff and carefully fold into chocolate the mixture. Spread evenly over the baking tin.

Place the baking tin on the universal tray and bake according to the programme sequence or using the manual settings.

Place a large piece of baking paper on a work surface and sprinkle with sugar. Immediately after baking, turn out the chocolate base onto the baking paper, cover with a tea towel and leave to cool.

Drain the morello cherries and collect the juice. Cut the cherries in half.

Whisk the cream until thick, then stir in the sour cream.

When the sponge is cool, remove the tea towel and carefully peel off the baking paper. Brush a little cherry juice onto the base and neatly trim the edges. Score one of the shorter sides lengthways approx 1.5 cm from the edge. Spread the cream over the sponge and sprinkle with chopped cherries. Roll up the sponge from the scored edge.

Transfer to a serving dish and dust with icing sugar before serving.

Settings

Automatic programme

Cakes | Chocolate roll

Programme duration: 20 minutes

Manual

Oven functions: Combi Fan Plus

Temperature: 160 °C

Moisture: 50%

Pre-heat: On

Duration: 20 minutes

Shelf level: 1



Stollen

Makes one 15-slice loaf | Preparation time: 160 minutes

Ingredients

For the dough:

42 g fresh yeast
1 ½ tsp. vanilla sugar
70 ml milk, 3.5% fat | lukewarm
200 g raisins
50 g almonds, chopped
50 g candied lemon peel
50 g candied orange peel
1–1 ½ tbsp. rum
275 g butter
500 g plain white flour
A 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:

Universal tray
Fine sieve

Useful tip

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

Preparation

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 uncovered dough in the oven and prove using the settings indicated.

Shape the dough into a 30 cm long stollen loaf on a lightly floured surface. Place on the universal tray, place in the oven 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 for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 60 minutes

Automatic programme

Cakes | Stollen

Programme duration: 65 minutes

Manual

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 80%

Duration: 20 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 130–160 °C

Moisture: 0%

Duration: 45 minutes



Fruit streusel cake

Serves 20 | Preparation time: 100 minutes

Ingredients

For the dough:

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

For the topping:

1.25 kg apples

For the streusel:

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

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

Peel and slice the apples into wedges.

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

Place the cake in the oven. Bake until golden brown according to the programme sequence or using the manual settings.

Settings for proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Cakes | Fruit streusel cake

Programme duration: 45 minutes

Manual

Baking

Oven functions: Combi Conventional

Temperature: 145–165 °C

Moisture: 30%

Duration: 45 minutes

Shelf level: 3

Useful tip

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



Baking

Melt-in-your-mouth treats

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

Biscuits

Makes 70 (2 trays) | Preparation time: 161 minutes

Ingredients

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

Accessories:

Biscuit cutters
1 universal tray

Preparation

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

Halve the dough and roll out one half of the dough to a thickness of approx. 3 mm. Then cut out the biscuits using a cookie cutter.

Place the biscuits on the universal tray and place in the oven. Bake using the Automatic programme or the manual settings.

Repeat the process for the other half of the dough.

Settings

Automatic programme

Cookies/Muffins | Biscuits | 1 tray

Programme duration: 20–28 minutes for each tray

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 160 °C

Moisture: 60%

Duration: 10 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 160 °C

Moisture: 0%

Duration: 10–18 minutes



Blueberry muffins

Makes 12 | Preparation time: 55 minutes

Ingredients

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

Accessories:

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

Preparation

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

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

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

Place the muffin tray on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Cookies/Muffins | Blueberry muffins
Programme duration: 32 minutes

Manual

Oven functions:	Cake Plus
Temperature:	140–180 °C
Duration:	32 minutes
Shelf level:	2

Useful tip

Fresh blueberries are best.



Cheese biscuits

Makes 15-20 | Preparation time: 65 minutes

Ingredients

For the dough:

- 125 g butter
- 1 medium egg
- ¼ tsp. salt
- 200 g plain white flour
- 10 g poppy seeds
- 125 g Gouda, grated

For working:

- 1 tbsp. plain white flour

Accessories:

- Universal tray

Preparation

Dice the butter; quickly knead together with the egg, salt, flour, poppy seeds and Gouda to form a shortcrust pastry and leave to cool for ½ hour.

Using a rolling pin, roll the cooled pastry out onto a floured surface so that it is approx. ½ cm thick. Cut out the biscuits, place on the universal tray and bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Cookies/Muffins | Cheese biscuits

Programme duration: 18–23 minutes

Manual

- | | |
|-----------------|---------------|
| Oven functions: | Fan Plus |
| Temperature: | 185 °C |
| Duration: | 18–23 minutes |
| Shelf level: | 3 |

Useful tip

Shorten the cooking duration by 3 minutes for the second tray.



Almond macaroons

Makes 30 | Preparation time: 35 minutes

Ingredients

300 g whole almonds |
blanched, shelled
600 g caster sugar
A pinch of salt
3–4 medium eggs |
just the white

Accessories:

Universal tray
Baking paper
Piping bag with plain nozzle

Preparation

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

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

Line the universal tray with baking paper and, using a piping bag, pipe little balls of the mixture onto the tray.

Start the Automatic programme or pre-heat using the manual settings.

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

Place the almond macaroons in the oven. Bake according to the programme sequence or using the manual settings.

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

Settings

Automatic programme

Cookies/Muffins | Almond macaroons

Programme duration: 10–15 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	175 °C
Moisture:	10%
Pre-heat:	On
Duration:	10–15 minutes
Shelf level:	2



Drop cookies

Makes 20 (2 trays) | Preparation time: 80 minutes

Ingredients

160 g butter | softened
50 g brown sugar
50 g icing sugar
1 ½ tsp. vanilla sugar
A pinch of salt
200 g plain white flour
1 medium egg | just the white

Accessories:

Piping bag
Star nozzle, 9 mm
1 universal tray

Preparation

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

Halve the dough and pour one half into a piping bag.
Pipe the dough onto the universal tray in strips measuring approx. 5–6 cm in length.

Start the Automatic programme or pre-heat using the manual settings.

Place the drop cookies in the oven. Bake until golden according to the programme sequence or using the manual settings.

Repeat the process for the other half of the dough.

Settings

Automatic programme

Cookies/Muffins | Drop cookies | 1 tray

Programme duration: 29 minutes for each tray

Manual

Oven functions:	Cake Plus
Temperature:	135–155 °C
Pre-heat:	On
Duration:	29 minutes
Shelf level:	3

Useful tip

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



Drop cookies

Vanilla biscuits

Makes 90 (2 trays) | Preparation time: 120 minutes

Ingredients

For the dough:

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

For dusting:

70 g vanilla sugar

Accessories:

1 universal tray

Preparation

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

Halve the dough and from one half break the dough into small pieces weighing approx. 7 g. Roll the pieces and then shape them into cones or crescents, placing them on the universal tray.

Start the Automatic programme or pre-heat using the manual settings.

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

Dust with vanilla sugar while still warm.

Repeat the process for the other half of the dough.

Settings

Automatic programme

Cookies/Muffins | Vanilla biscuits | 1 tray

Programme duration: 12–17 minutes

Manual

Oven functions:	Conventional Heat
Temperature:	170 °C
Pre-heat:	On
Duration:	12–17 minutes
Shelf level:	3

Useful tip

The quantities for the ingredients are for 2 trays. For 1 tray, halve the quantities or bake the biscuits one after the other. Shorten the cooking duration by 2 minutes for the second tray.



Vanilla biscuits

Walnut muffins

Makes 12 | Preparation time: 90 minutes

Ingredients

80 g raisins
40 ml rum
120 g butter | softened
120 g caster sugar
1 ½ tsp. vanilla sugar
2 medium eggs
140 g plain white flour
2 ½ tsp. baking powder
120 g walnuts | roughly chopped

Accessories:

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

Preparation

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

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

Start the Automatic programme or pre-heat using the manual settings.

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

Place the muffin tray on the rack and place in the oven.
Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Cookies/Muffins | Walnut muffins

Programme duration: 32 minutes

Manual

Oven functions:	Cake Plus
Temperature:	140–180 °C
Duration:	32 minutes
Shelf level:	2



Walnut muffins

Choux buns

Serves 12 | Preparation time: 80 minutes

Ingredients

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

Accessories:

Piping bag
Star nozzle, 11 mm
Universal tray

Preparation

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

Remove the pan from the cooktop. 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 universal tray. Bake until golden according to the programme sequence or using the manual settings.

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: 35–50 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	185 °C
Moisture:	0%
Duration:	35–50 minutes
Shelf level:	3



Choux buns

Choux bun fillings

For 12 choux buns | Preparation time: 20 minutes

Ingredients

For the mandarin and cream filling:

400 g thickened cream
3 tsp. vanilla sugar
350 g tinned mandarins |
drained

For the morello cherry and cream filling:

350 g morello cherries from a jar
(drained weight)
100 ml morello cherry juice
(from the jar)
40 g caster sugar
1 tbsp. cornflour
½ tbsp. water
500 g thickened cream
30 g icing sugar
1 ½ tsp. vanilla sugar

For the coffee and cream filling:

750 g thickened cream
100 g caster sugar
2 tsp. instant coffee

For dusting:

1 tbsp. icing sugar

Accessories:

Piping bag
Star nozzle, 12 mm

Preparation

Preparation for mandarin and cream filling

Beat the cream together with the vanilla sugar until stiff. Place the mandarins on the bottom halves of the choux buns. Pour the cream into a piping bag and pipe the cream onto the mandarins.

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

Preparation for 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. Sift the icing sugar and mix it together with the vanilla sugar. 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.

Preparation for coffee and cream filling

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

Pipe the coffee cream mixture 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 crispy crust with a light and soft centre

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

Bread

84

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:

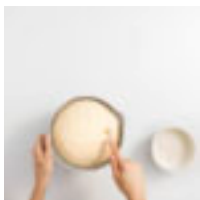
- A skin forms on the dough very slowly during baking. This means the bread has longer to rise.
- The gelatinisation of starch on the surface of the bread produces a shiny, crunchy crust.

Preparation of yeast-based dough for bread

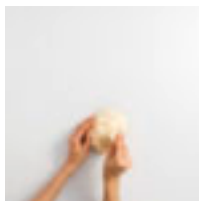
1. Make and prove the yeast-based dough according to the recipe. You can also find helpful videos about shaping bread and bread rolls in the Miele@mobile App.



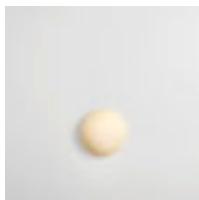
2. The consistency of the dough determines whether or not you need to dust your work surface with flour during preparation: if the dough sticks to your fingers when you touch it, you should always lightly flour your work surface.



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

86

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 crispy 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.

Baguettes

Makes two baguettes, 10 slices each | Preparation time: 85 minutes

Ingredients

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

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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

Place the baguettes in the oven. Bake according to the programme sequence or using the manual settings.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Bread | Baguettes

Programme duration: 48 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 1

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 50 °C

Moisture: 100%

Duration: 4 minutes

Cooking stage 3

Oven functions: Combi Fan Plus

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 180–210 °C

Moisture: 0%

Duration: 30 minutes



Swiss farmhouse bread

Makes one 15-slice loaf | Preparation time: 160 minutes

Ingredients

For the bread:

25 g fresh yeast
300 ml milk | lukewarm
350 g plain white flour
150 g rye flour
1 tsp. salt

For dusting:

1 tbsp. plain white flour

Accessories:

Universal tray

Preparation

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, or in a circular fashion, to a depth of about 1 cm.

Leave to prove at room temperature for 30 minutes.

Start the Automatic programme or pre-heat using the manual settings.

Place in the oven. Bake according to the programme sequence or cooking stages 2–8 using the manual settings.

Settings

Automatic programme

Bread | Swiss farmhouse bread

Programme duration: 40 minutes

Useful tip

Add diced ham or nuts to flavour the dough.

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Fan Plus

Temperature: 200 °C

Pre-heat: On

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 200 °C

Moisture: 0%

Duration: 3 minutes

Shelf level: 2

Cooking stage 3

Moisture: 100%

Duration: 3 minutes

Cooking stage 4

Moisture: 0%

Duration: 3 minutes

Cooking stage 5

Moisture: 100%

Duration: 3 minutes

Cooking stage 6

Moisture: 0%

Duration: 3 minutes

Cooking stage 7

Moisture: 100%

Duration: 3 minutes

Cooking stage 8

Moisture: 0%

Duration: 22 minutes



Spelt bread

Makes one 20-slice loaf | Preparation time: 100 minutes

Ingredients

120 g carrots
42 g fresh yeast
210 ml water | cold
300 g wholemeal spelt flour
200 g white spelt flour
2 tsp. salt
100 g whole almonds

Accessories:

Universal tray

Preparation

Peel and 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 in an uncovered bowl. Prove the dough using the indicated settings.

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

Place the bread in the oven. Bake according to the programme sequence or using the manual settings.

Useful tip

You can use walnuts or pumpkin seeds instead of almonds.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Bread | Spelt bread

Programme duration: 58 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 2

Cooking stage 2

Temperature: 50 °C

Moisture: 100%

Duration: 4 minutes

Cooking stage 3

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Cooking stage 4

Temperature: 170–200 °C

Moisture: 0%

Duration: 40 minutes



Flat bread

For 1 flat bread (serves 4) | Preparation time: 85 minutes

Ingredients

For the dough:

42 g fresh yeast
200 ml water | cold
375 g plain white flour
1 ½ tsp. salt
1 tbsp. olive oil

For glazing:

Water
½ tbsp. olive oil

For sprinkling:

½ tbsp. nigella seeds

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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

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

Place the bread in the oven. Bake according to the programme sequence or using the manual settings.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Bread | Flat bread

Programme duration: 43 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 40 °C

Moisture: 100%

Duration: 10 minutes

Shelf level: 3

Cooking stage 2

Temperature: 50 °C

Moisture: 100%

Duration: 2 minutes

Cooking stage 3

Temperature: 210 °C

Moisture: 0%

Duration: 6 minutes

Cooking stage 4

Temperature: 155–190 °C

Moisture: 0%

Duration: 25 minutes



Plaited loaf

Makes one 16-slice loaf | Preparation time: 100 minutes

Ingredients

For the dough:

42 g fresh yeast
150 ml milk, 3.5% fat | lukewarm
500 g plain white flour
70 g caster sugar
100 g butter
1 medium egg
1 tsp. lemon zest
2 pinches of salt

For glazing:

1 tbsp. milk, 3.5% fat

For sprinkling:

20 g flaked almonds
20 g crystal sugar

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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 universal tray.

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

Place the plaited dough in the oven. Bake according to the programme sequence or using the manual settings.

Useful tip

Knead raisins into the dough according to taste.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 30 minutes

Automatic programme

Bread | Plaited loaf

Programme duration: 45 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 3

Cooking stage 2

Temperature: 50 °C

Moisture: 100%

Duration: 2 minutes

Cooking stage 3

Temperature: 200 °C

Moisture: 27%

Duration: 15 minutes

Cooking stage 4

Temperature: 140–170 °C

Moisture: 0%

Duration: 20 minutes



Swiss plaited loaf

Makes one 20-slice loaf | Preparation time: 120 minutes

Ingredients

675 g plain white flour
75 g white spelt flour
120 g butter | softened
2 tsp. salt
42 g fresh yeast
400 ml milk | lukewarm

Accessories:

Fine sieve
Universal tray

Preparation

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 universal tray.

Start the Automatic programme or pre-heat using the manual settings.

Place in the oven. Bake according to the programme sequence or cooking stages 2–6 using the manual settings.

Settings

Automatic programme

Bread | Plaited Swiss loaf

Programme duration: 55 minutes

Manual

Set via User programmes:

- Pre-heating 1
- Oven functions: Fan Plus
- Temperature: 190 °C
- Pre-heat: On
- Cooking stage 2
- Oven functions: Combi Fan Plus
- Temperature: 170–200 °C
- Moisture: 0%
- Duration: 3 minutes
- Shelf level: 2
- Cooking stage 3
- Moisture: 100%
- Duration: 3 minutes
- Cooking stage 4
- Moisture: 0%
- Duration: 3 minutes
- Cooking stage 5
- Moisture: 100%
- Duration: 3 minutes
- Cooking stage 6
- Moisture: 0%
- Duration: 43 minutes



Nut bread

Makes one 25-slice loaf | Preparation time: 200 minutes

Ingredients

For the dough:

175 g coarsely ground rye
500 g wholemeal flour
14 g dried yeast
2 tsp. salt
75 g molasses
500 ml buttermilk | lukewarm
50 g walnuts, halved
100 g hazelnuts, whole

For the tin:

1 tsp. butter

Accessories:

Loaf tin, 30 cm long
Rack
Cooling rack

Preparation

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

Place the dough in the oven 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 on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

Once baked, remove the bread from the loaf tin, leave to cool on a cooling rack and store in an airtight container.

Useful tip

The bread tastes best if you leave it to rest for a day before slicing.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 60 minutes

Automatic programme

Bread | Walnut bread

Programme duration: 125 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 15 minutes

Shelf level: 2

Cooking stage 2

Temperature: 150 °C

Moisture: 50%

Duration: 10 minutes

Cooking stage 3

Temperature: 150 °C

Moisture: 0%

Duration: 100 minutes



Mixed rye bread

Makes one 20-slice loaf | Preparation time: 105 minutes

Ingredients

- For the dough:**
21 g fresh yeast
1 tbsp. barley malt extract
350 ml water | cold
350 g rye flour
170 g plain white flour
2 ½ tsp. salt
75 g liquid sourdough

For the tin:

- 1 tsp. butter

Accessories:

- Loaf tin, 25 cm long
Rack

Preparation

- 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 in an uncovered bowl. Prove the dough using the indicated settings.
- 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.
- Place on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

- Once baked, remove the bread from the loaf tin, leave to cool on a cooling rack and store in an airtight container.

Settings

Prove yeast dough

- Special applications | Prove yeast dough
Proving time: 20 minutes

Automatic programme

- Bread | Mixed rye bread
Programme duration: 75 minutes

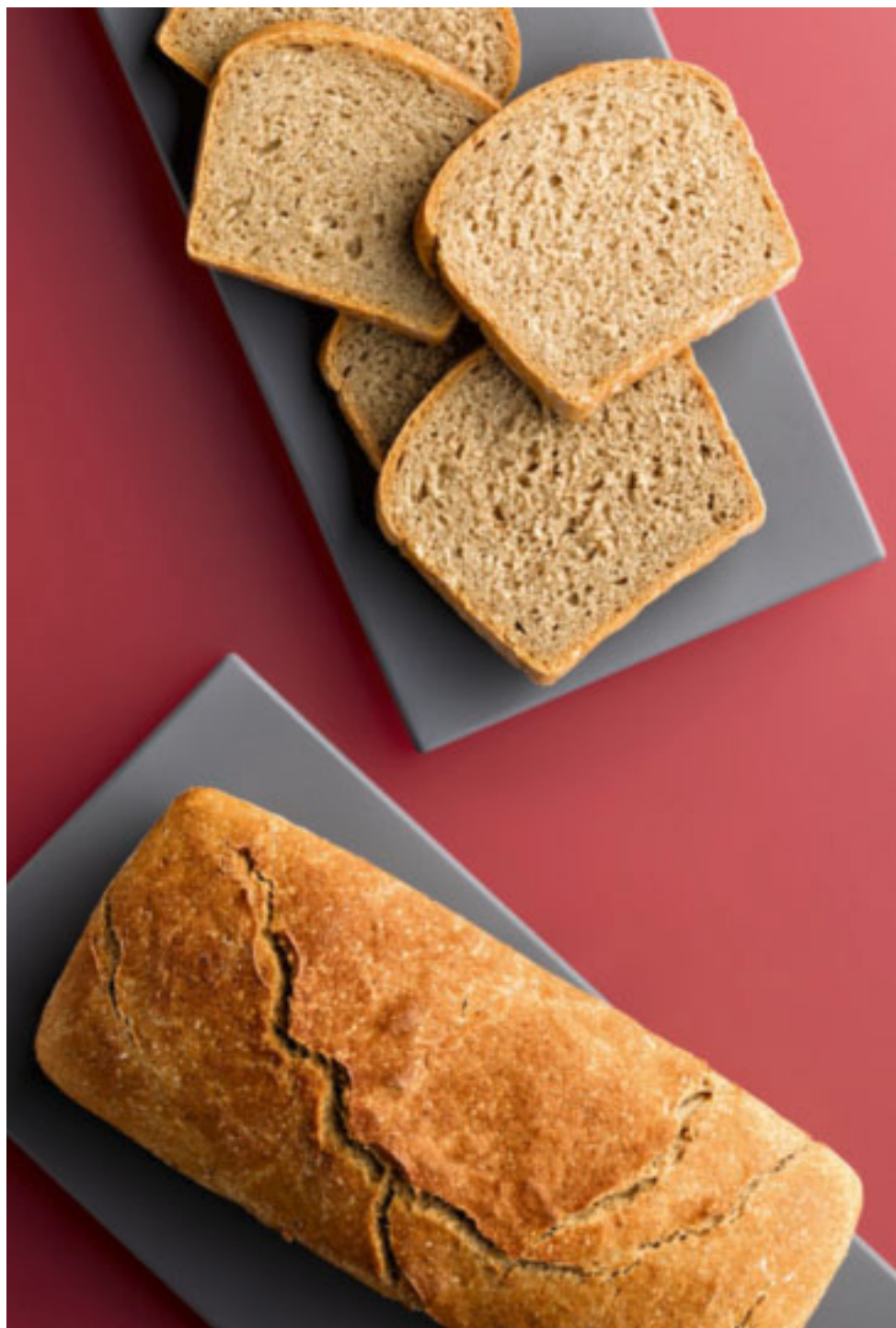
Manual

Set via User programmes:

- Cooking stage 1
Oven functions: Combi Fan Plus
Temperature: 30 °C
Moisture: 100%
Duration: 20 minutes
Shelf level: 2
- Cooking stage 2
Temperature: 210 °C
Moisture: 50%
Duration: 5 minutes
- Cooking stage 3
Temperature: 190–210 °C
Moisture: 0%
Duration: 50 minutes

Useful tip

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



Seeded loaf

Makes one 25-slice loaf | Preparation time: 110 minutes

Ingredients

For the dough:

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

For sprinkling:

1 tbsp. sesame seeds
1 tbsp. linseeds
1 tbsp. sunflower seeds

For glazing:

Water

For the tin:

1 tsp. butter

Accessories:

Loaf tin, 30 cm long
Rack

Preparation

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

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

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

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.

Place the bread in the oven. Bake according to the programme sequence or using the manual settings.

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

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Bread | Seeded loaf

Programme duration: 70 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 15 minutes

Shelf level: 3

Cooking stage 2

Temperature: 210 °C

Moisture: 50%

Duration: 10 minutes

Cooking stage 3

Temperature: 170–180 °C

Moisture: 0%

Duration: 45 minutes



Tiger bread

Makes one 15-slice loaf | Preparation time: 125 minutes

Ingredients

For the bread:

15 g fresh yeast
300 ml water | lukewarm
500 g plain white flour
2 tsp. salt
20 g butter

For the topping:

100 g rice flour
125 ml water
1 tsp. caster sugar
5 g dried yeast

Accessories:

Loaf tin, 25 cm long
Rack

Preparation

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.

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 again for 30 minutes.

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

Place the rack in the oven. Start the Automatic programme or bake using the settings indicated for cooking stage 1.

Brush the bread with the topping.

Place the loaf tin in the oven. Bake according to the programme sequence or cooking stages 2–4 using the manual settings.

Settings

Automatic programme

Bread | Tiger bread

Programme duration: 66–84 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Booster: On

Duration: 30 minutes

Shelf level: 2

Cooking stage 2

Temperature: 220 °C

Moisture: 80%

Duration: 10 minutes

Cooking stage 3

Moisture: 20%

Duration: 10 minutes

Cooking stage 4

Moisture: 0%

Duration: 16–34 minutes



White bread (in loaf tin)

Makes one 25-slice loaf | Preparation time: 100 minutes

Ingredients

For the dough:

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

For the tin:

1 tsp. butter

Accessories:

Loaf tin, 30 cm long
Rack

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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.

Place the bread in the oven and bake.

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

Settings for

proving yeast dough

Special applications | Prove yeast dough |

Proving time: 30 minutes

Automatic programme

Bread | White bread | Baking tin

Programme duration: 48 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 50 °C

Moisture: 100%

Duration: 4 minutes

Cooking stage 3

Oven functions: Combi Fan Plus

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 170–225 °C

Moisture: 0%

Duration: 30 minutes



White bread (in loaf tin)

White bread (free form)

Makes one 20-slice loaf | Preparation time: 100 minutes

Ingredients

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

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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

Place the universal tray in the oven. Bake according to the programme sequence or using the manual settings.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 30 minutes

Automatic programme

Bread | White bread | On tray

Programme duration: 48 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 50 °C

Moisture: 100%

Duration: 4 minutes

Cooking stage 3

Oven functions: Combi Fan Plus

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 170–210 °C

Moisture: 0%

Duration: 30 minutes



White bread (free form)

Dark mixed wheatgrain bread

Makes one 20-slice loaf | Preparation time: 145 minutes

Ingredients

For the dough:

350 g wholemeal flour

150 g rye flour

7 g dried yeast

2 ½ tsp. salt

300 ml water | cold

1 tsp. honey

50 ml oil

For sprinkling:

1 tbsp. wholemeal flour

For the tin:

1 tsp. butter

Accessories:

Loaf tin, 25 cm long

Rack

Preparation

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 in an uncovered bowl. Prove the dough using the indicated settings.

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

Place the loaf tin on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

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

Settings for

proving yeast dough

Special applications | Prove yeast dough

Duration: 30 minutes

Automatic programme

Bread | Dark mixed grain bread

Programme duration: 76 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 30 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Cooking stage 3

Oven functions: Cake Plus

Temperature: 210 °C

Duration: 5 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 195–205 °C

Moisture: 0%

Duration: 35 minutes



Dark mixed wheatgrain bread

Ginger loaf

Makes one 15-slice loaf | Preparation time: 120 minutes

Ingredients

For the bread:

25 g fresh yeast
100 ml milk, 3.5% fat | lukewarm
500 g plain white flour
A pinch of salt
90 g butter
2 medium eggs
1 ½ tbsp. ginger syrup
40 g preserved stem ginger |
chopped
1 tsp. cinnamon
100 g crystal sugar

For the tin:

1 tsp. butter
1 tbsp. caster sugar

Accessories:

Loaf tin, 25 cm long
Rack

Preparation

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

Grease the tin and sprinkle with sugar.

Knead the chopped ginger, cinnamon and 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 loaf tin on the rack and place in the oven. Start the Automatic programme or bake using the settings indicated for cooking stage 1.

Sprinkle the sugar over the surface of the dough.

Bake until golden brown according to the programme sequence or cooking stages 2 and 3 using the manual settings.

Settings

Automatic programme

Bread | Sweet bread

Programme duration: 59–65 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 30 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 190 °C

Moisture: 80%

Duration: 5 minutes

Cooking stage 3

Oven functions: Combi Fan Plus

Temperature: 180 °C

Moisture: 0%

Duration: 24–30 minutes





Bread rolls

Sweet rolls (yeast dough)

Makes 12 rolls | Preparation time: 70 minutes

Ingredients

For the rolls:

500 g plain white flour

60 g caster sugar

45 g butter

1 tsp. salt

42 g fresh yeast

250 ml milk, 3.5% fat | lukewarm

For variation 1, raisin rolls:

75 g raisins

For variation 2, chocolate rolls:

75 g chocolate chips, suitable for baking

Accessories:

Universal tray

Preparation

Place the flour, sugar, butter and salt in a bowl. Stir the yeast into the milk to dissolve it. After about 7 minutes, combine with the remaining ingredients to form a smooth dough.

Add the raisins for variation 1.

Place the uncovered dough in the oven and prove using the settings indicated.

Add the chocolate chips for variation 2.

Knead the dough briefly and shape into 12 rolls. Then place the rolls on the universal tray. Start the Automatic programme or bake using the manual settings.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 20 minutes

Automatic programme

Bread rolls | Sweet rolls | Yeast dough

Programme duration: 33 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Shelf level: 3

Cooking stage 2

Temperature: 50 °C

Moisture: 100%

Duration: 2 minutes

Cooking stage 3

Temperature: 140 °C

Moisture: 50%

Duration: 10 minutes

Cooking stage 4

Temperature: 145–185 °C

Moisture: 0%

Duration: 13 minutes



Sweet rolls (yeast dough)

Sweet rolls (quark dough)

Makes 12 rolls | Preparation time: 60 minutes

Ingredients

For the dough:

250 g low-fat quark
90 ml milk, 3.5% fat
90 ml sunflower oil
1 medium egg
500 g plain white flour
15 g baking powder
100 g caster sugar
1 ½ tsp. vanilla sugar
½ tsp. salt

For variation 1, raisin rolls:

75 g raisins

For variation 2, chocolate rolls:

75 g chocolate chips, suitable for baking

For working:

1 tbsp. plain white flour

Accessories:

Baking paper
Universal tray

Preparation

Beat the low-fat quark, milk, sunflower oil and egg with a whisk.

Mix the flour together with the baking powder, sugar, vanilla sugar and salt.

Add the raisins for variation 1.

Add the chocolate chips for variation 2.

Knead everything together with the quark mixture for 3 minutes.

Place the dough to one side to rest for 5–10 minutes.

Divide the dough into 12 equal pieces.

With floured hands, shape a roll out of each piece. Line the universal tray with baking paper and place the rolls on top.

Start the Automatic programme or bake using the manual settings.

Settings

Automatic programme

Bread rolls | Sweet rolls | Quark dough

Programme duration: 26–36 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 50 °C

Moisture: 100%

Duration: 5 minutes

Shelf level: 2

Cooking stage 2

Temperature: 165 °C

Moisture: 50%

Duration: 5 minutes

Cooking stage 3

Temperature: 165 °C

Moisture: 0%

Duration: 16–26 minutes



Butter brioche

2–3 plaits | Preparation time: 125 minutes

Ingredients

For the dough:

500 g plain white flour
7 g salt
75 g caster sugar
90 g butter | softened
1 ½ tsp. vanilla sugar
2 medium eggs | yolk only
7 g dried yeast
220 ml milk, 3.5% fat | lukewarm
½ lemon, unwaxed |
grated zest only
½ orange, unwaxed |
grated zest only

For glazing:

1 medium egg | beaten
3 tbsp. large grained sugar
5 tbsp. almonds, flaked

Accessories:

Universal tray

Preparation

Add the ingredients to a bowl and knead together using a food processor on the lowest setting for approx. 10 minutes.

Cover the dough and leave to prove in a warm place for 30 minutes.

Break off pieces of dough, each weighing about 100 g, roll into balls first, then shape into long strands. Finally, plait 3 strands together to make the brioche shape.

Place the plaits on the universal tray in a warm place to prove for approx. 35 minutes.

Brush the plaits with egg and sprinkle with large grained sugar and almonds.

Start the Automatic programme or pre-heat using the manual settings.

Place the universal tray in the oven. Bake according to the programme sequence or cooking stages 2–4 using the manual settings.

Settings**Automatic programme**

Bread rolls | Viennese butter brioche

Programme duration: 15–25 minutes

Manual**Set via User programmes:**

Pre-heating 1

Oven functions: Combi Fan Plus

Temperature: 180 °C

Pre-heat: On

Cooking stage 2

Moisture: 100%

Duration: 5 minutes

Shelf level: 2

Cooking stage 3

Moisture: 70%

Duration: 5–10 minutes

Cooking stage 4

Moisture: 0%

Duration: 5–10 minutes



Croissants

Makes 8 | Preparation time: 200 minutes

Ingredients

For the yeast dough:

500 g plain white flour
1 tsp. salt
50 g caster sugar
50 g butter | softened
42 g fresh yeast
300 ml milk, 3.5% fat | lukewarm

For dotting:

150 g butter | chilled

For working:

1 tbsp. plain white flour

Accessories:

Universal tray

Preparation

Place the flour, salt, sugar and butter in a bowl. Dissolve the yeast in the milk and add to the flour mix. Knead all ingredients together for 7 minutes to form a smooth dough. Place the uncovered dough in the oven and prove using the settings indicated.

Knead the dough briefly on a lightly floured worktop; knead the dough into a ball and leave to rest for 1 minute. Dust a rolling pin lightly with flour and use it to roll the dough out into a rectangle (40 cm x 25 cm).

Cut the butter into 8–10 thin slices and cover one half (20 cm x 25 cm) of the dough with them, leaving a 1 cm margin around the edge. Fold the other half of the dough over the top and press the edges together.

Roll the dough out into a rectangle again (40 cm x 25 cm). Then fold the two shorter sides into the middle so that the two edges meet. Fold the two shorter sides into the middle again, creating four layers. Leave to cool on a board for 15 minutes.

Roll the folded dough back out to a rectangle (40 cm x 25 cm); take the two shorter sides and fold them in to form three layers. Leave the dough to cool for another 10 minutes. Repeat these steps again.

Roll the dough out to form a diamond-shaped rectangle (60 cm x 22 cm); use a large knife to cut 2 x 4 triangles (15 cm x 22 cm) from the side. Leave the dough to rest for 5 minutes.

Roll up the triangles to form a croissant shape and place the pastries on the universal tray.

Start the Automatic programme or bake using the manual settings.

Settings for**proving yeast dough**

Special applications | Prove yeast dough

Proving time: 45 minutes

Automatic programme

Bread rolls | Croissants

Programme duration: 42 minutes

Manual**Set via User programmes:**

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 90 °C

Moisture: 100%

Duration 2 minutes

Shelf level: 3

Cooking stage 2

Temperature: 160 °C

Moisture: 90%

Duration: 10 minutes

Cooking stage 3

Temperature: 160–170 °C

Moisture: 0%

Duration: 30 minutes



Multigrain rolls

Makes 8 | Preparation time: 200 minutes

Ingredients

For the dough:

10 g wheat bran
25 g chia seeds
25 g sunflower seeds
½ tsp. salt
240 ml water | lukewarm
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:

Universal tray

Preparation

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.

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

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 universal tray.

Place in the oven and cook according to the programme sequence or using the manual settings.

Useful tip

To speed up the process, soak the ingredients the day before.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 45 minutes

Automatic programme

Bread rolls | Multigrain rolls

Programme duration: 42 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 20 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 50%

Duration: 5 minutes

Cooking stage 3

Oven functions: Cake Plus

Temperature: 225 °C

Duration: 5 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 200–225 °C

Moisture: 0%

Duration: 12 minutes



Rye bread rolls

Makes 8 | Preparation time: 140 minutes + 12–15 hours to prove the starter dough

Ingredients

For the dough:

250 g wholemeal rye flour
75 g liquid sourdough
7 g dried yeast
300 ml water | cold
300 g plain white flour
2 tsp. salt

For sprinkling:

2 tbsp. wholemeal rye flour

Accessories:

Universal tray

Preparation

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 in an uncovered bowl. Prove the dough using the indicated settings.

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 on the universal tray with the seam facing up and dust generously with flour.

Then bake the rolls according to the programme sequence or using the manual settings.

Settings for**proving yeast dough**

Special applications | Prove yeast dough

Proving time: 45 minutes

Automatic programme

Bread rolls | Rye bread rolls

Programme duration: 65 minutes

Manual**Set via User programmes:**

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 30 minutes

Shelf level: 2

Cooking stage 2

Temperature: 155 °C

Moisture: 90%

Duration: 10 minutes

Cooking stage 3

Temperature: 190–210 °C

Moisture: 0%

Duration: 25 minutes



White rolls

Makes 8 | Preparation time: 120 minutes

Ingredients

For the dough:

10 g fresh yeast

200 ml water | cold

340 g plain white flour

1 ½ tsp. salt

1 tsp. caster sugar

1 tsp. butter | softened

Accessories:

Universal tray

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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

Place the rolls in the oven. Bake according to the programme sequence or using the manual settings.

Useful 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.

Settings for

proving yeast dough

Special applications | Prove yeast dough

Proving time: 45 minutes

Automatic programme

Bread rolls | White rolls | 1 tray

Programme duration: 42 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 30 °C

Moisture: 100%

Duration: 20 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 50%

Duration: 5 minutes

Cooking stage 3

Oven functions: Cake Plus

Temperature: 225 °C

Duration: 5 minutes

Cooking stage 4

Oven functions: Combi Fan Plus

Temperature: 180–220 °C

Moisture: 0%

Duration: 12 minutes



White rolls

Pizza & Co.

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

Tarte flambée

Serves 4 | Preparation time: 115 minutes

Ingredients

For the dough:

180 g plain white flour
½ tsp. salt
1 tbsp. olive oil
80 ml water | cold

For the topping:

120 g onions
100 g smoked bacon
100 ml crème fraîche
Salt
Pepper
Nutmeg

Accessories:

Universal tray

Preparation

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.

Start the Automatic programme or pre-heat using the manual settings.

Roll the dough out onto the universal tray and pierce several times with a fork. Spread the crème fraîche on top of the dough and scatter the bacon and onion mixture on top.

Place the tarte flambée in the oven. Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Pizza & Co. | Tarte flambée

Programme duration: 17–20 minutes

Manual

Pre-heating

Oven functions: Fan Plus

Temperature: 200 °C

Pre-heat: On

Shelf level: 1

Cooking stage 2

Oven functions: Intensive Bake

Temperature: 200 °C

Duration: 17–20 minutes



Tarte flambée

Salmon tart

Serves 6 | Preparation time: 95 minutes

Ingredients

For the dough:

2 medium eggs
200 g wholemeal flour
100 g butter | softened
1 pinch of sugar
1 tsp. salt
1 ½ tbsp. water | cold

For the tin:

1 tsp. butter

For the stuffing:

250 g spinach, frozen | defrosted
150 g smoked salmon |
finely chopped
400 g salmon fillet, skinned,
ready to cook | diced
1 tbsp. fresh dill | chopped
Salt
Pepper
Nutmeg
½ tbsp. lemon juice
200 g Gouda cheese, grated

For the garnish:

1 bunch of dill (20 g)
150 g quark
Salt
Pepper
100 g smoked salmon

Accessories:

Springform cake tin, Ø 26 cm
Rack

Preparation

Separate the eggs and put the whites to one side for later. Add the egg yolk to the flour, butter, sugar, salt and water and knead to form a smooth dough. Grease the springform tin with butter and line with the dough, creating a 3 cm high edge. Pierce the dough several times and leave to cool for 30 minutes.

Whisk the egg whites until stiff and place in the fridge. Press any liquid out of the spinach and finely chop. Mix the smoked salmon with the diced salmon, spinach and dill. Season with salt, pepper, nutmeg and lemon juice. Fold in the egg whites.

Pour the mixture over the dough and sprinkle the Gouda on top.

Place the springform tin on the rack in the oven.

Start the Automatic programme or bake until golden using the manual settings.

Before serving, pluck and finely chop the dill, and stir with quark, salt and pepper. Cut the smoked salmon into 6 pieces, place a little of the dill quark on top, and shape into a rose. Place onto the salmon tart.

Settings

Automatic programme

Pizza & Co. | Salmon tart

Programme duration: 50 minutes

Manual

Oven functions: Intensive Bake

Temperature: 185–210 °C

Duration: 50 minutes

Shelf level: 1

Useful tip

The salmon tart tastes good
either hot or cold.



Salmon tart

Pizza (yeast dough)

For 4 portions (universal tray) or for 2 portions (round baking tray) | Preparation time: 75 minutes

Ingredients

For the dough (universal tray):

23 g fresh yeast
170 ml water | lukewarm
300 g plain white flour
1 tsp. sugar
1 tsp. salt
½ tsp. thyme, ground
1 tsp. oregano, ground
½ tbsp. olive oil

For the topping (universal tray):

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

For frying (universal tray):

½ tbsp. olive oil

For the dough (round baking tray):

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

For the topping

(round baking tray):

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

For frying (round baking tray):

1 tsp. olive oil

Accessories:

Universal tray or
round baking tray and rack

Useful tip

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

Preparation

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

Shape the dough into a ball and place it in the oven in an uncovered bowl. Prove the dough using the indicated settings.

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

Allow the sauce to simmer for 5 minutes.

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

For the universal tray: roll the mixture out onto the universal tray.

If using the round baking tray: roll out the dough or place it in the round baking tray.

Spread the topping 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 universal tray (or round baking tray on the rack) in the oven. Bake according to the programme sequence or using the manual settings.

Settings for proving yeast dough

Special applications | Prove yeast dough

Proving time: 15 minutes

Automatic programme

Pizza & Co. | Pizza | Yeast dough | Universal tray
or Round baking tin

Programme duration: 25 (20) minutes

Manual

Universal tray

Oven functions:

Temperature: 175–220 °C

Duration: 30 minutes

Shelf level: 1

Round baking tray

Oven functions:

Temperature: 175–220 °C

Duration: 25 minutes

Shelf level: 1



Pizza (Quark dough)

For 4 portions (universal tray) or for 2 portions (round baking tray) | Preparation time: 60 minutes

Ingredients

For the dough (universal tray):

120 g quark, 20%
fat in dry matter
2 tbsp. milk, 3.5% fat
2 tbsp. oil
2 medium eggs | yolk only
1 tsp. salt
2 tsp. baking powder
250 g plain white flour

For the topping (universal tray):

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

For frying (universal tray):

½ tbsp. olive oil

For the dough (round baking tray):

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

For the topping

(round baking tray):

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

For frying (round baking tray):

1 tsp. olive oil

Accessories:

Universal tray or
round baking tray and rack

Useful tip

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

Preparation

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

Allow the sauce to simmer for
5 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 out the dough and place
it on the universal tray or the
round baking tray.

Spread the topping 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 universal tray or the
round baking tray on the rack in
the oven. Bake according to the
programme sequence or using
the manual settings.

Settings**Automatic programme**

Pizza & Co. | Pizza | Quark dough | Universal tray
or Round baking tin

Programme duration: 25 (20) minutes

Manual**Universal tray**

Oven functions:

Temperature: 165–195 °C

Pre-heat: On

Duration: 25 minutes

Shelf level: 3

Round baking tray

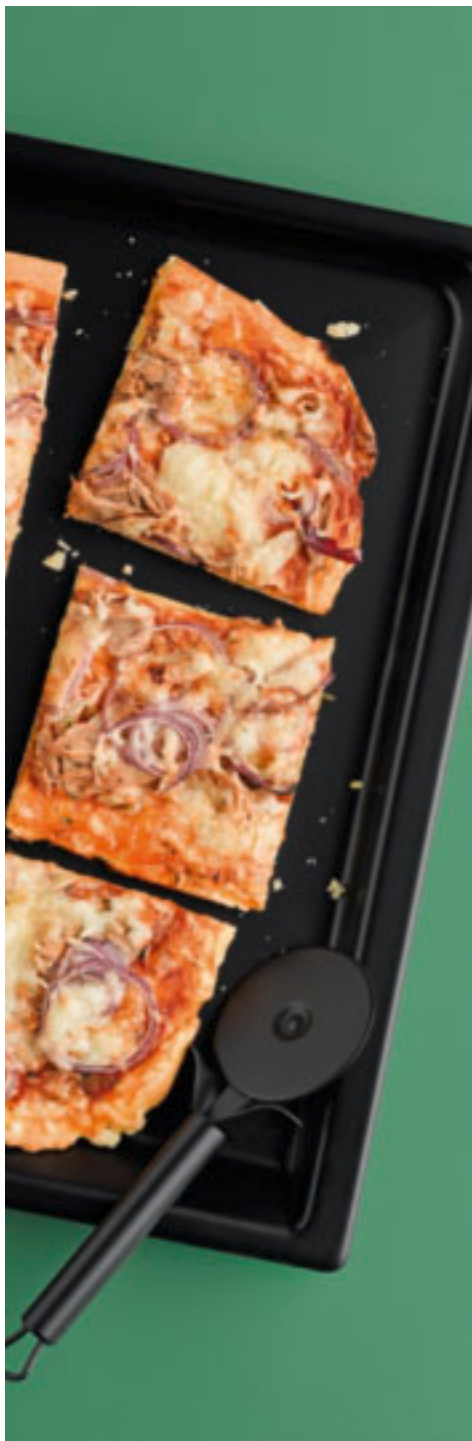
Oven functions:

Temperature: 165–195 °C

Pre-heat: On

Duration: 20 minutes

Shelf level: 2



Quiche Lorraine

Serves 4 | Preparation time: 65 minutes

Ingredients

For the dough:

125 g plain white flour
40 ml water
50 g butter

For the topping:

25 g smoked streaky bacon
75 g bacon
100 g cooked ham
1 clove of garlic
25 g fresh parsley
100 g Gouda cheese, grated
100 g Emmental cheese, grated

For the topping:

125 g cream
2 medium eggs
Nutmeg

Accessories:

Round baking tray
Rack

Preparation

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

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

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

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

Place the quiche on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Pizza & Co. | Quiche Lorraine

Programme duration: 35 minutes

Manual

Oven functions:

Temperature: 190–220 °C

Duration: 35 minutes

Shelf level: 1



Quiche Lorraine

Quiche with smoked salmon

Serves 4 | Preparation time: 50 minutes

Ingredients

For the dough:

125 g plain white flour
40 ml water
50 g butter
½ tsp. salt

For the topping:

1 tbsp. butter
300 g leek | in rings
150 g sour cream
1 tbsp. cornflour
2 medium eggs
Salt
Pepper
1 bunch of dill (20 g) | chopped
200 g smoked salmon |
cut into strips

Accessories:

Round baking tray
Rack

Preparation

Knead the flour, water, butter and salt into an elastic dough; roll out and place on the round baking tray. Pull up the edges.

For the topping, heat the butter on the cooktop and sauté the leek in it.

Mix together the sour cream, cornflour, eggs, salt, pepper and dill. Add the leek and smoked salmon and spread the mixture over the base.

Place the quiche on the rack and place in the oven. Bake using the settings.

Settings

Oven functions:

Temperature: 200 °C

Duration: 30–35 minutes

Shelf level: 2



Savoury flan (puff pastry)

Serves 8 | Preparation time: 70 minutes

Ingredients

For the dough:

230 g puff pastry

For the vegetable flan:

500 g vegetables (e.g. leeks, carrots, broccoli, spinach) | chopped into small pieces.

1 tsp. butter

50 g mature cheese | grated

For the cheese flan:

70 g diced bacon

280 g mature cheese | grated

For the topping:

2 medium eggs

200 g cream

Salt

Pepper

Nutmeg

Accessories:

Round baking tin, Ø 27 cm

Rack

Preparation

Line the baking tin with the pastry.

Method for the vegetable flan:

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

Method for the cheese flan:

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

Insert the rack. Start the Automatic programme or pre-heat using the manual settings.

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

Pour the topping over the base.

Place the baking tray on the rack and place in the oven.

Bake according to the programme sequence or using the manual settings.

Useful tip

Mature cheeses such as Gruyère, Sbrinz or Emmental can all be used with this recipe.

Settings

Automatic programme

Pizza & Co. | Savoury flan | Puff pastry

Programme duration: 45–55 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Conventional Heat

Temperature: 220 °C

Pre-heat: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional Heat

Temperature: 190–210 °C

Duration: 10 minutes

Cooking stage 3

Oven functions: Bottom Heat

Temperature: 190–200 °C

Duration: 26–31 minutes



Swiss style quiche (shortcrust pastry)

Serves 8 | Preparation time: 120 minutes

Ingredients

For the shortcrust pastry:

200 g plain white flour
65 ml water
80 g butter
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. Gruyère, Sbrinz and Emmental)

For the topping:

2 medium eggs
200 g cream
Salt
Pepper
Nutmeg

Accessories:

Round baking tin, Ø 27 cm
Rack

Preparation

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

Line the baking tin with the dough.

Method for the vegetable quiche:

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

Method for the cheese quiche:

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 using the manual settings.

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

Place the baking tray on the rack and place in the oven. Bake according to the programme sequence or using the manual settings.

Settings

Automatic programme

Pizza & Co. | Savoury flan | Shortcrust pastry

Programme duration: 36–42 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Conventional Heat

Temperature: 220 °C

Pre-heat: On

Shelf level: 1

Cooking stage 2

Oven functions: Conventional Heat

Temperature: 190–210 °C

Duration: 10 minutes

Cooking stage 3

Oven functions: Bottom Heat

Temperature: 190–200 °C

Duration: 26–32 minutes



Meat

Meat and poultry

Much more than just meat.

Eating meat should always be something special - whether it's the traditional Sunday roast, or a tender rare fillet. Achieving the correct degree of doneness and perfecting the texture and juiciness of every piece of meat is a high art in every kitchen.

Tips on preparation

Tender meat is not magic and your Miele steam combination oven lets you achieve this with relative ease and convenience. To make this possible, the test kitchen has put together the most important tips and tricks for you:

- Use lean meat which has been correctly hung and trimmed. Depending on the recipe, bones need to be removed beforehand.
- If you are roasting several pieces of meat together, select pieces that have a similar thickness. The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.
- Roast the meat on the rack on top of the universal tray. You can use the meat juices collected in the tray to make a gravy or sauce.
- Do not cover meat during cooking.
- Allow a standing time of approx. 10 minutes before carving meat to minimise the loss of meat juices.
- The meat is at the ideal temperature for eating straight away. Serve on pre-heated plates with a hot sauce or gravy to keep the meat warm.

Combi mode

The combination of moisture and heat simplifies the preparation of meat in every way. Explanations and examples on how best to use this function for different types of meat and preparation methods can be found in the following sections and in the roasting and steaming charts at the end of this cookbook.

Roast with moisture

In the Automatic programmes with Roast with moisture meat becomes tender and juicy with minimal effort and a very even degree of doneness is achieved. You can find the precise settings in the roasting chart at the end of this cookbook.

There is no need to sear on the cooktop with Roast with moisture. Place the uncooked, seasoned meat on the pre-heated rack in the oven. The searing phase is integrated into the programmes.

With precise temperature and moisture control, the meat is cooked at the optimum temperature. As beef and veal are more tender if left to mature, the programmes include an additional step in which the meat is heated to a core temperature of 45–50 °C. At this temperature, enzyme activity increases and the meat becomes softer, more tender and more flavoursome. In the final step, the meat is cooked to the required core temperature.

The Roast with moisture programmes also help to make menu planning easier: the programme durations for the various types of meat are always the same, but the cooking durations within the individual cooking stages differ. This means that you know how long your perfect meat will take even before you start cooking.

During roasting, meat is cooked at a high temperature, which gives it a brown crust. The Fan Grill function, in conjunction with the food probe, is a quicker alternative to Roast with moisture. The optimum settings for roasting can be found in the roasting chart at the end of this cookbook.

Braising

Meat for braising has a higher content of connective tissue. To produce a tender and flavoursome result, this kind of meat is cooked slowly and at low temperatures, in a humid environment (> 60%).

If you select an Automatic programme for braising, there is no need to sear the meat on the cooktop, as this step is integrated into the programme.

Poultry and fatty meat

Crispy-skinned poultry and joints with a crispy crust are a real treat for the taste buds. Using the Combi mode function enables you to achieve these results without drying out the meat.

At the start of the cooking process, select a high temperature and low to medium humidity to warm up the fat in the meat. Then, to render the fat and cook the meat, select a lower temperature and medium level of humidity. Finally, select a grill step without moisture to create a crispy skin or crust.

Steam cooking

The Steam cooking function is ideal for preparing meat that is cooked, but does not require browning, such as silverside or meat for soup. The Steam cooking function ensures that most of the vitamins, minerals and flavour are retained in the meat rather than escaping along with the juices during cooking. The resulting flavour is more intense.

Other ingredients can either be cooked at the same time or added at a later stage. There is no need to keep an eye on the cooking process, as nothing can boil over or burn.

This cooking process also allows you to quickly and easily prepare dishes that only require a short cooking time and that will be served in a sauce, such as strips of meat, curries or stews. Simply mix all of the sauce ingredients straight in with the meat and cook everything together.

Food probe

The core temperature of a piece of meat is a good indicator of the degree of cooking. You no longer have to be a professional to have perfectly cooked meat.

- Make sure that the metal tip of the food probe is fully 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 raw potato over the exposed area of the food probe.
- The tip of the food probe must not touch any bone, tendons or layers of fat.
- 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.
- An estimated 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.

A few more tips to enhance your culinary experience

- Use lean meat which has been correctly hung and trimmed. Depending on the recipe, bones need to be removed beforehand.
- Do not cover meat during cooking.
- The meat is at the ideal temperature for eating straight away. Serve on pre-heated plates with a hot sauce or gravy to keep the meat warm.

Stuffed duck

Serves 4 | Preparation time: 150–180 minutes

Ingredients

For the duck:

1 duck (2 kg), ready to cook
1 tsp. salt
Pepper
1 tsp. thyme
750 ml water

For the stuffing:

2 oranges | diced
1 apple | diced
1 onion | diced
½ tsp. salt
Pepper
1 tsp. thyme, ground
1 bay leaf

For the sauce:

125 ml white wine
350 ml chicken stock
125 ml orange juice
3 tsp. cornflour
1 tbsp. water | cold
Salt
Pepper

Accessories:

Rack
Universal tray
4 wooden skewers
Kitchen string

Preparation

Season the duck with the salt, pepper and thyme.

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

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

Place the duck, breast side up, on the rack. Slide the rack and universal tray into the oven. Make sure that the legs of the duck are pointing towards the door. Pour water onto the universal tray.

Start the Automatic programme or cook using the manual settings.

For the sauce, add the white wine, chicken stock and orange juice to a pan and reduce by half.

At the end of the cooking duration, remove the duck from the oven. Skim off any fat and place in a measuring jug. Add 400 ml of the cooking juices to the sauce and bring to the boil.

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 | Whole | Stuffed

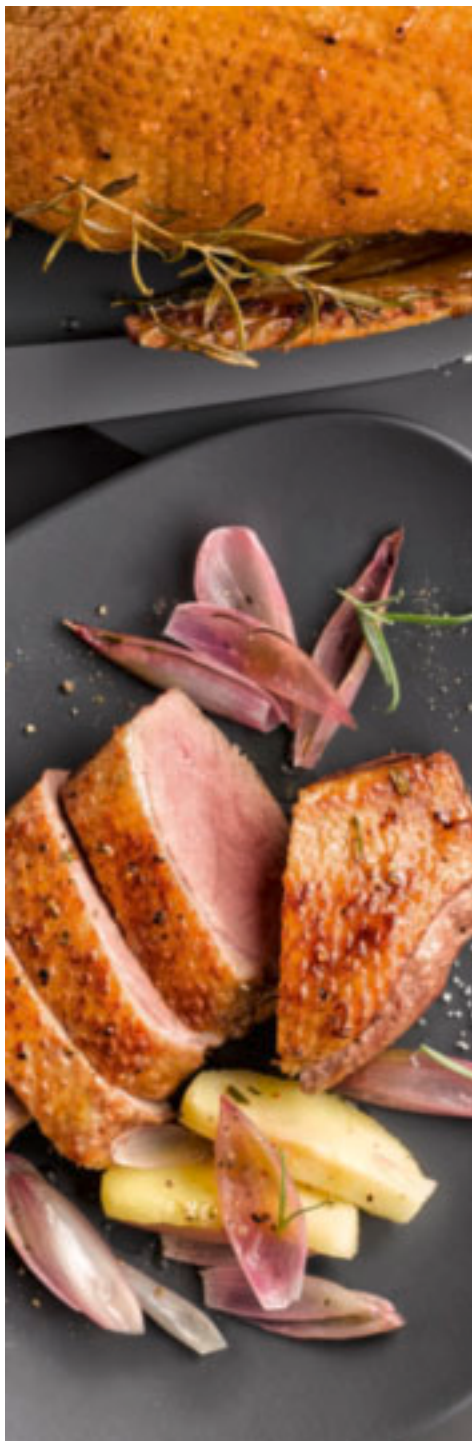
Programme duration: 120–150 minutes

Manual

Set via User programmes:

Cooking stage	1
Oven functions:	Combi Fan Plus
Temperature:	130 °C
Moisture:	80%
Duration:	75 minutes
Shelf level:	
	Rack on universal tray: 2

Cooking stage 2	
Oven functions:	Combi Fan Plus
Temperature:	170 °C
Moisture:	40%
Duration:	30–60 minutes
Cooking stage 3	
Oven functions:	Fan Grill
Temperature:	190 °C
Duration:	15 minutes



Stuffed duck

Duck (unstuffed)

Serves 4 | Preparation time: 125–155 minutes

Ingredients

For the duck:

1 duck (2 kg), ready to cook
1 tsp. salt
Pepper
1 tsp. thyme
750 ml water

For the sauce:

250 g carrots | roughly chopped
250 g celeriac | roughly chopped
2 onions | roughly chopped
1 tbsp. oil
2 tbsp. tomato paste
250 ml red wine, dry
25 g plain white flour
400 ml water | cold
250 g leeks | roughly diced
1 stalk of thyme
Salt
Pepper

Accessories:

Kitchen string
Rack
Universal tray
Fine sieve

Preparation

Season the duck with the salt, pepper and thyme and tie the legs together with kitchen string. Place the duck, breast side up, on the rack.

Slide the rack and universal tray into the oven. Make sure that the legs of the duck are pointing towards the door. Pour water onto the universal tray. Start the Automatic programme or roast using the manual settings.

For the sauce, fry the carrots, celeriac and onions in oil on the cooktop. Add the tomato paste and continue to fry. Deglaze with $\frac{1}{4}$ of the red wine and continue to cook until the vegetables start to fry again. Repeat this procedure another three times. Then sprinkle flour over the sauce. Continue to fry for a short time.

Add the water. Add the leeks and allow to simmer.
Add the thyme and simmer for 15 minutes.

Remove the thyme. Blend the sauce and sieve into a pan through a fine sieve.

When the duck is cooked, pour the cooking juices from the universal tray into a measuring jug and skim off the desired amount of fat with a ladle.

Add the cooking juices from the universal tray to the sauce and cook until the sauce is thickened. Pass the sauce through a fine sieve. Season with salt and pepper to taste.

Settings

Automatic programme

Meat | Poultry | Duck | Whole | Unstuffed

Programme duration: 105–135 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 130 °C

Moisture: 80%

Duration: 60 minutes

Shelf level:

Rack on universal tray: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 170 °C

Moisture: 40%

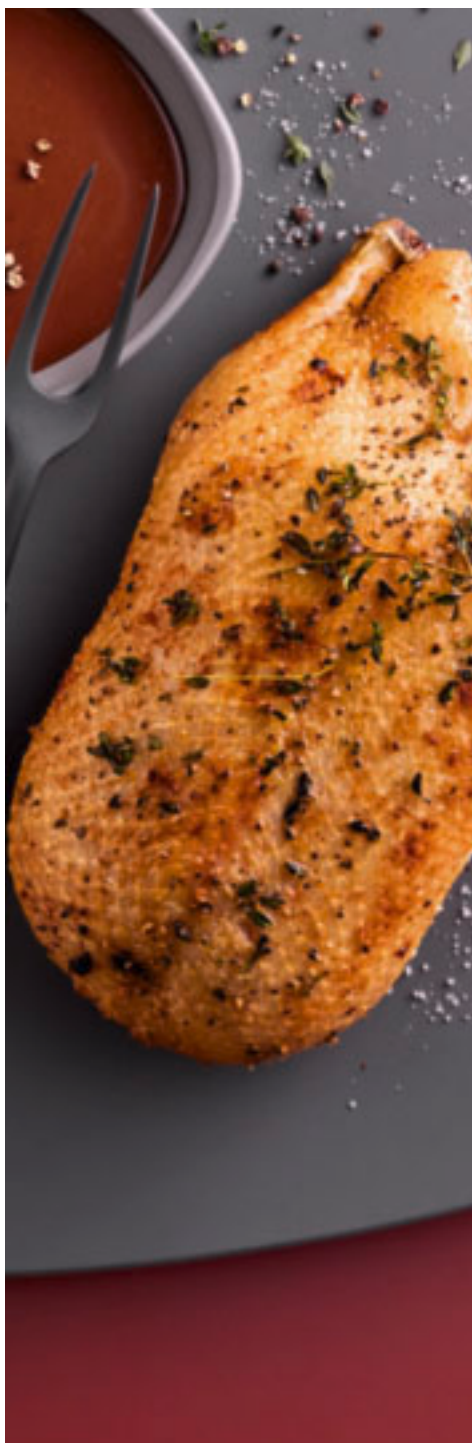
Duration: 30–60 minutes

Cooking stage 3

Oven functions: Fan Grill

Temperature: 190 °C

Duration: 15 minutes



Shanghai duck breast

Serves 4 | Preparation time: 15 minutes + 60 minutes for marinating

Ingredients

For the duck breast:

4 duck breasts with skin
(300 g each)
1 tsp. salt

For the marinade:

2 tbsp. soy sauce, sweet
(Ketjap manis)
½ tbsp. mirin
(Japanese rice wine)
1 clove of garlic
1 star anis, crushed
1 tsp. sesame oil

Accessories:

Rack
Universal tray
Sieve

Preparation

Cut several diagonal slits in the skin of the duck breasts and rub with salt.

Combine the marinade ingredients in a bowl. Place the duck breasts in the bowl and rub the marinade into the meat. Set aside to marinate for 1 hour.

Place the rack on the universal tray. Start the Automatic programme or pre-heat using the manual settings.

Place the duck breasts on the rack and roast according to the programme sequence or using the manual settings.

Pour the marinade through a sieve and then reduce to a sauce in a pan.

Serve the marinade with the duck.

Settings

Automatic programme

Meat | Poultry | Duck | Shanghai duck breast
Programme duration: 6–12 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Fan Grill

Temperature: 210 °C

Pre-heat: On

Shelf level: 4

Cooking 2

Oven functions: Combi Grill

Setting: 3

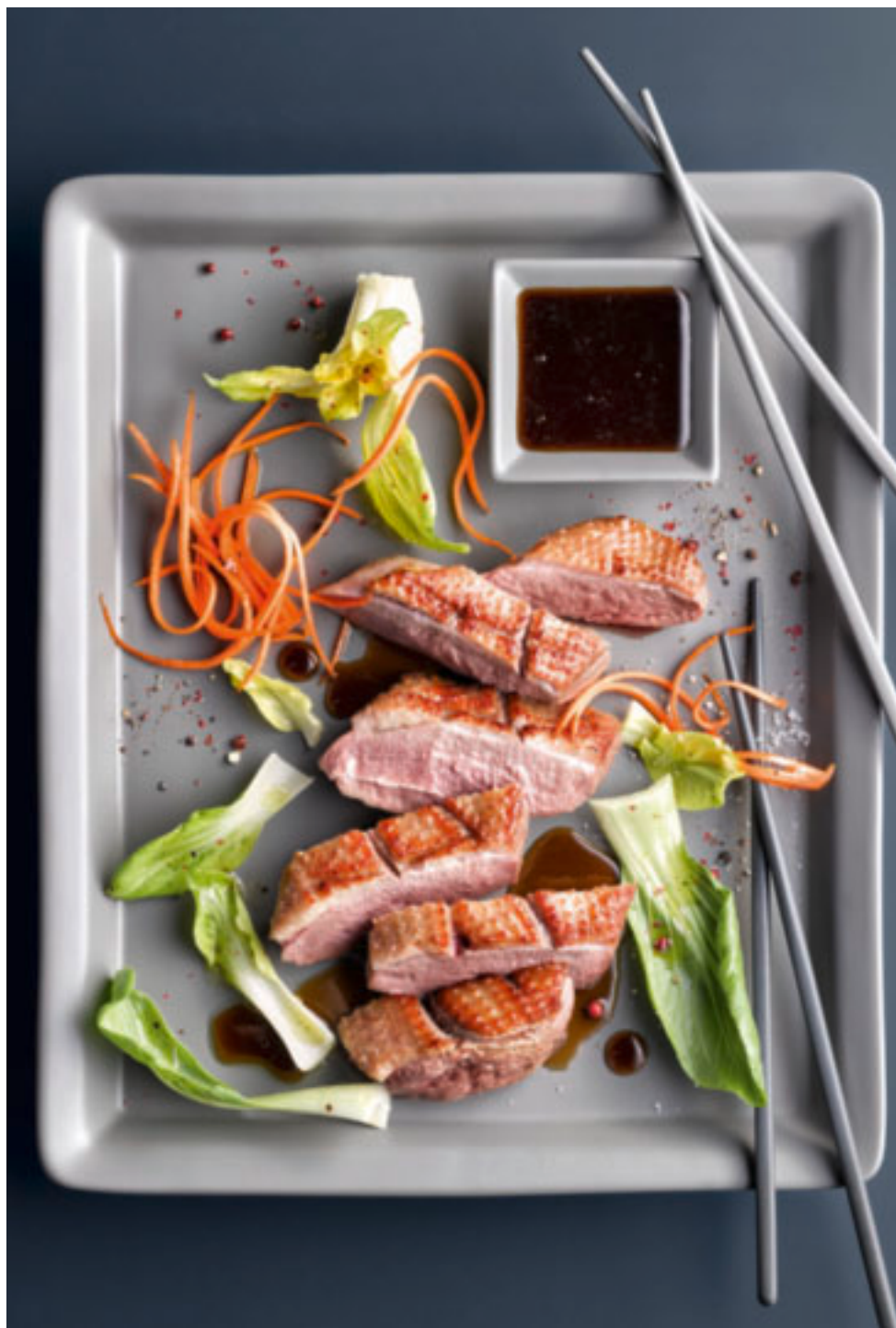
Moisture: 85%

Crisp function: On

Duration: 6–12 minutes

Useful tip

Serve with steamed pak choi and coconut rice.



Shanghai duck breast

Goose (without stuffing)

Serves 4 | Preparation time: 185–275 minutes

Ingredients

1 goose (4.5 kg), ready to cook
2 tbsp. salt

Accessories:

Rack
Universal tray

Preparation

Rub the goose inside and out with salt.

Place the goose on the rack with the breast facing upwards and slide into the oven together with the universal tray.

Settings

Automatic programme

Meat | Poultry | Goose

Programme duration: 173–263 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 190 °C

Moisture: 40%

Duration: 30 minutes

Shelf level:

Rack on universal tray: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 100 °C

Moisture: 80%

Duration: 120–210 minutes

Cooking stage 3

Oven functions: Fan Grill

Temperature: 190 °C

Duration: 23 minutes



Chicken

Serves 2 | Preparation time: 70–90 minutes

Ingredients

1 chicken (1.2 kg), ready to cook
1 tbsp. oil
1 ½ tsp. salt
2 tsp. sweet paprika
1 tsp. curry powder
500 ml water

Accessories:

Rack
Universal tray
Kitchen string

Preparation

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

Tie the legs together with kitchen string and place the chicken on the rack with the breast facing upwards. Slide into the oven with the legs facing towards the door. Place the universal tray in the oven. Pour water onto the universal tray.

Start the Automatic programme or roast the chicken using the manual settings.

Settings

Automatic programme

Meat | Poultry | Chicken | Whole

Programme duration: 60–80 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 200 °C

Moisture: 30%

Duration: 15 minutes

Shelf level:

Rack: 3

Universal tray: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 55%

Duration: 30–50 minutes

Cooking stage 3

Oven functions: Full Grill

Setting: 3

Duration: 15 minutes



Chicken pilau

Serves 4 | Preparation time: 40 minutes

Ingredients

For the chicken:

4 chicken breast fillets
4 tbsp. mango chutney
1 tbsp. medium hot curry powder
3 tsp. cumin seeds
4 tsp. sunflower oil
Salt
Pepper

For the spiced rice:

200 g basmati rice
10 curry leaves
½ cinnamon stick
¼ tsp. turmeric
400 ml vegetable stock
1 handful fresh coriander
½ lemon | juice only

For serving:

2–4 shallots | cut into rings
½ tbsp. vegetable oil
1 tsp. butter
Natural yoghurt
Mint
Lemon wedges

Accessories:

Wooden skewers
Baking tray
Solid cooking container, small

Preparation

Cut a small pocket in each chicken breast, taking care not to cut all the way through to the other side. Fill with mango chutney and seal with a wooden skewer.

Mix the curry powder, cumin seeds and sunflower oil and season with salt and pepper. Brush the chicken breasts with the mixture and place on the baking tray.

Place the basmati rice in a solid cooking container. Add the curry leaves, cinnamon stick, turmeric and vegetable stock and stir well.

Place the basmati rice on shelf level 2 and place the chicken on shelf level 3. Start the Automatic programme or cook using the manual settings indicated for cooking stage 1.

Remove the basmati rice and mix in the coriander and lemon juice. Cover and place to one side.

Manual: Continue to cook the chicken breasts using the settings indicated for cooking stage 2.

Fry the shallots in a pan of vegetable oil and butter until brown and crispy.

Remove the chicken breasts from the oven and mix the juices into the basmati rice.

Garnish with the shallots, yoghurt, mint and lemon wedges and serve.

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken pilau

Programme duration: 20 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 180 °C

Moisture: 100%

Shelf level: Solid cooking container
(basmati rice): 2

Baking tray (chicken): 3

Duration: 15 minutes

Cooking stage 2

Oven functions: Combi Grill

Setting: 3

Moisture: 30%

Duration: 5 minutes



Chicken breast

Serves 6–8 | Preparation time: 30 minutes + 120 minutes for marinating

Ingredients

For the marinade:

- 1 tsp. lemon zest, grated
- 2 ½ tbsp. lemon juice
- 3 tbsp. oil
- 2 cloves of garlic
- 3 cm ginger | freshly grated
- 2 tsp. cumin, ground
- 1 tbsp. coriander, ground
- ½ tsp. cayenne pepper, ground
- 1 ¼ tsp. sweet paprika

For the chicken breasts:

- 4 chicken breast fillets with skin
- Salt
- Pepper

For the mint yoghurt sauce:

- 200 ml yoghurt, 3.5% fat
- 1 ½ tbsp. fresh mint | chopped
- ¾ tbsp. chives | chopped
- 2 cloves of garlic | finely chopped
- 1–1 ½ tbsp. lemon juice
- ½ tsp. coarse sea salt

Accessories:

- Rack
- Universal tray
- Aluminium foil

Preparation

For the marinade, mix the ingredients together and marinate the chicken breast fillets for a minimum of 2 hours.

Season both sides of the chicken breast fillets with salt and pepper.

Start the Automatic programme or pre-heat using the manual settings.

Place the chicken breasts on the rack with the skin facing upwards. Insert the rack and the universal tray. Cook and grill according to the programme sequence or using the manual settings.

Mix together the ingredients for the mint yoghurt sauce.

Cover the chicken breasts with aluminium foil and leave to rest for 5 minutes.

Slice the chicken breasts and serve with the mint yoghurt sauce.

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken breast

Programme duration: 15 minutes

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Combi Fan Plus

Temperature: 225 °C

Moisture: 60%

Pre-heat: On

Cooking and grilling 2

Oven functions: Combi Grill

Setting: 3

Moisture: 85%

Duration: 15 minutes

Shelf level: 4



Chicken breast

Chicken breast with sundried tomatoes

Serves 4 | Preparation time: 40 minutes

Ingredients

For the chicken breasts:

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

For the cream cheese filling:

75 g cream cheese, full fat
30 g crème fraîche
15 g basil
15 g oregano
Salt
Pepper
Coriander
50 g sundried tomatoes in oil

Accessories:

Sieve
Perforated cooking container
4 wooden skewers

Preparation

Make a pocket in the side of each chicken breast and salt.

Mix together the cream cheese, crème fraîche, basil and oregano and season with salt, pepper and coriander.

Drain the tomatoes well in a sieve, chop finely and stir into the cream cheese mixture.

Fill the chicken breasts with the cream cheese filling and close with a wooden skewer if necessary.

Place in a perforated cooking container and cook according to the settings.

Settings

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 8 minutes



Chicken breast with sundried tomatoes

Chicken thighs

Serves 4 | Preparation time: 95 minutes

Ingredients

For the chicken thighs:

1 tbsp. oil
1 ½ tsp. salt
Pepper
1 tsp. paprika
4 chicken thighs (200 g each),
ready to cook

For the vegetables:

1 red capsicum | coarsely cut
into pieces of approximately
equal size
1 yellow capsicum | coarsely
cut into pieces of approximately
equal size
1 eggplant | coarsely cut into
pieces of approximately equal
size
1 zucchini | coarsely cut into
pieces of approximately equal
size
2 red onions
2 cloves of garlic | lightly
crushed
200 g cherry tomatoes
2 tbsp. oil
2 sprigs of fresh rosemary
4 sprigs of fresh thyme
200 ml tomato passata
100 ml vegetable stock
1 tsp. caster sugar
½ tsp. salt
Pepper
Paprika, hot

Accessories:

Rack
Universal tray
Gourmet oven dish

Preparation

Mix together the oil, salt, pepper and paprika; then coat the chicken thighs with it.

Place the chicken thighs on the rack and place in the oven. Place the universal tray in the oven. Start the Automatic programme or roast the chicken thighs using the manual settings.

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

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

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

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken thighs

Programme duration: 42 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 200 °C

Moisture: 30%

Duration: 15 minutes

Shelf level:

Rack: 3

Universal tray: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 55%

Duration: 15 minutes

Cooking stage 3

Oven functions: Full Grill

Setting: 3

Duration: 12 minutes



Spice crusted chicken breast

Serves 4 | Preparation time: 65 minutes

Ingredients

2 yellow capsicums |
roughly chopped
2 red capsicums |
roughly chopped
4 shallots | roughly chopped
2 cloves of garlic
4 chicken breasts
Salt
Sweet paprika
1 lemon | juice only
100 g sour cream

Accessories:

Gourmet oven dish
Hand-held blender

Preparation

Place the capsicums, shallots and garlic in the Gourmet oven dish.

Season the chicken with salt and paprika and place on top of the vegetables.

Pour lemon juice over the vegetables and chicken and place the Gourmet oven dish in the oven. Start the Automatic programme or roast using the manual settings.

Remove the chicken from the Gourmet oven dish and keep warm.

Blend the capsicum sauce, add the sour cream and stir until smooth.

Season to taste with salt and put the chicken back in the Gourmet oven dish.

Useful tip

Can be served with polenta, pasta or spätzle.

Settings

Automatic programme

Meat | Poultry | Chicken |

Spice crusted chicken breast

Programme duration: 45 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 225 °C

Moisture: 70%

Shelf level: 2

Duration: 20 minutes

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 160 °C

Moisture: 40%

Duration: 20 minutes

Cooking stage 3

Oven functions: Combi Grill

Setting: 3

Moisture: 10%

Duration: 5 minutes



Stuffed turkey

Serves 8 | Preparation time: 180–205 minutes

Ingredients

For the stuffing:

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

For the turkey:

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

For the sauce:

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

Accessories:

Solid cooking container
6 wooden skewers
Kitchen string
Rack
Universal tray
Fine sieve
Film, steam-resistant

Preparation

To make the stuffing, drizzle the fortified wine over the raisins.

Put the onions and oil in a solid cooking container, cover and place in the oven. Sweat the onions using the indicated settings.

Add the rice, water, salt, pistachio kernels and soaked raisins and cook the rice using the indicated settings. Season with salt, pepper, curry powder and garam masala to taste.

Season the turkey with salt and pepper. Fill the turkey with the stuffing and seal it with the wooden skewers and kitchen string. If necessary, loosely tie the legs together.

Place the turkey on the rack, breast side up with the legs pointing towards the door. Insert the rack and the universal tray. Start the Automatic programme or cook the turkey using the manual settings.

Remove the turkey. Pour the meat juices into a saucepan through a sieve. Add the water and crème fraîche. Stir the cornflour into the water and then add it to the sauce to aid thickening. Then bring to the boil. Season with salt and pepper to taste.

Settings**Automatic programme**

Meat | Poultry | Turkey | Whole

Programme duration: 125–150 minutes

Sweating onions

Special applications | Sweat onions

Programme duration: 4 minutes

Cooking rice

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 14 minutes

Manual**Set via User programmes:**

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 190 °C

Moisture: 40%

Duration: 20 minutes

Shelf level: Rack on universal tray: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 150 °C

Moisture: 70%

Duration: 95–120 minutes

Cooking stage 3

Oven functions: Fan Grill

Temperature: 190 °C

Duration: 10 minutes



Stuffed turkey

Turkey breast with green and white asparagus ragout

Serves 4 | Preparation time: 110 minutes

Ingredients

For the turkey breast:

1 tbsp. oil
1 tsp. salt
½ tsp. pepper
1 kg turkey breast, ready to cook

For the vegetables:

600 g white asparagus
600 g green asparagus
500 ml water
Salt
1 tsp. butter
1 tsp. caster sugar

For the sauce:

50 g butter
1 bunch of spring onions |
sliced into thin rings
30 g plain white flour
100 g cream
¼ lemon, unwaxed |
grated zest and juice
1 tsp. caster sugar
Pepper
1 bunch chervil (15 g) |
leaves finely chopped

Accessories:

Rack
Universal tray
Sieve

Preparation

Season the oil with the salt and pepper and use this to coat the turkey breast.

Place the turkey breast on the rack and place the rack and the universal tray in the oven. Start the Automatic programme or roast using the manual settings.

Wash the asparagus. Peel the entire length of the white asparagus and cut off the tips. Only peel the bottom third of the green asparagus. Cut off the woody asparagus ends and cut the rest into 4 cm long pieces.

Place the woody asparagus ends and peel into a saucepan, cover with water and bring to the boil. Season with a little salt and cook with the lid on for 10 minutes. Drain through a sieve and collect the liquid.

Pour the liquid into the saucepan, add butter and sugar and bring to the boil. Add the white asparagus pieces (without the asparagus heads) and cook for 5 minutes. Add the green asparagus pieces and white heads and cook for a further 3–5 minutes. Drain and collect the liquid in which the asparagus has been cooking.

To make the sauce, melt the butter in a pan on a medium heat. Add the spring onions and sweat until translucent. Dust with plain flour, sweat until translucent, then deglaze with the asparagus liquid. Leave to simmer for 3–4 minutes. Add the cream and season with lemon zest, lemon juice, sugar, salt and pepper to taste.

Add the asparagus pieces to the sauce and heat. Stir in the chervil leaves.

Settings

Automatic programme

Meat | Poultry | Turkey | Turkey breast | Roast

Programme duration: 87 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 170 °C

Moisture: 65%

Duration: 85 minutes

Shelf level: Rack: 3

Universal tray: 2

Cooking stage 2

Oven functions: Full Grill

Setting: 3

Duration: 2 minutes



Turkey breast with green and white asparagus ragout

Turkey drumstick

Serves 4 | Preparation time: 115 minutes

Ingredients

For the turkey drumstick:

1 tbsp. oil
1 tsp. salt
Pepper
1 turkey thigh on the bone
(1.2 kg), ready to cook

For the sauce:

150 ml water
200 g cream
200 g mango chutney
1 tin apricot halves (280 g) |
drained and cut into pieces
Salt
Pepper

Accessories:

Rack
Universal tray
Fine sieve
Kitchen string

Preparation

Mix together the oil, salt and pepper and then coat the turkey drumstick with the mixture. Place the turkey drumstick on the rack with the skin facing upwards. Place the rack and the universal tray in the oven and cook according to the programme sequence or using the manual settings.

Remove the turkey drumstick from the oven. For the sauce, dilute the meat juices with water and pour through a sieve into a pan. 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: 95 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions:	Combi Fan Plus
Temperature:	200 °C
Moisture:	30%
Duration:	15 minutes
Shelf level:	Rack: 2
Universal tray:	1

Cooking stage 2

Oven functions:	Combi Fan Plus
Temperature:	150 °C
Moisture:	55%
Duration:	60 minutes

Cooking stage 3

Oven functions:	Fan Grill
Temperature:	200 °C
Duration:	20 minutes



Turkey drumstick

Ostrich (GourmetRoasting)

Serves 4 | Preparation time: 195 minutes

Ingredients

182 ½ tbsp. oil
Salt
Pepper
800 g ostrich meat,
ready to cook

Accessories:

Universal tray
Rack

Preparation

Place the universal tray and the rack in the oven. Start the Automatic programme or pre-heat using the manual settings.

Mix together the oil, salt and pepper, then coat the ostrich meat with the mixture.

Place the ostrich meat on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Poultry | Ostrich | Roast with moisture
Programme duration: 190–195 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Ostrich (GourmetRoasting)

Chicken tikka masala with rice

Serves 4 | Preparation time: 60 minutes + 30 minutes for marinating

Ingredients

For the marinade:

4 cloves of garlic
2½ cm ginger
1 large red chilli
2 tsp. cumin, ground
2 tsp. coriander, ground
1 tsp. turmeric
1 tsp. paprika
1 tsp. garam masala
1 tsp. salt
1½ tbsp. oil
100 g yoghurt, 3.5% fat

For the chicken:

500 g chicken breast,
ready to cook | diced

For the sauce:

2 onions | sliced
½ tbsp. oil
1 tbsp. butter
1 tin of chopped tomatoes
(400 g)
1 tbsp. tomato paste
1 tbsp. mango chutney
100 ml double cream

For the rice:

300 g basmati rice
450 ml water

For the garnish:

½ bunch of coriander (70 g) |
chopped

Accessories:

2 solid cooking containers
Hand-held blender

Preparation

Blitz the garlic, ginger, chilli, spices, salt and oil to a paste with the hand-held blender. Stir the paste into the natural yoghurt and leave the chicken to marinate in the mixture for at least 30 minutes.

Sweat the onions in oil and butter on the cooktop for 10–12 minutes until translucent. Add the chicken breast and marinade, and cook for a further 3–4 minutes on a medium heat. Add the tomatoes, tomato paste, mango chutney and cream and bring to the boil briefly.

Place everything in a solid cooking container and cover. Start the Automatic programme or cook using the manual settings indicated for cooking stage 1.

Put the basmati rice in a solid cooking container and cover with water.

Automatic programme:

Add the basmati rice as indicated in the programme sequence and continue to cook.

Manual:

Add the basmati rice and finish cooking as indicated for cooking stage 2.

Garnish with coriander.

Settings

Automatic programme

Meat | Poultry | Chicken |

Chicken tikka masala + rice

Programme duration: 30 minutes

Manual

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15 minutes



Roast fillet of veal

Serves 4 | Total time required: approx. 60–90 minutes

Ingredients

For the veal fillet:

1 kg veal fillet, ready to cook
1 tbsp. oil
1 tsp. salt
Pepper

For the sauce:

30 g dried morels
300 ml water | boiling
1 onion
30 g butter
150 g cream
30 ml white wine
1 ½ tbsp. water | cold
1 tbsp. cornflour
Salt
Pepper
Sugar

Accessories:

Rack
Food probe
Universal tray
Fine sieve

Preparation

Fold over the thin end of the veal fillet halfway and tie with kitchen string.

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

Place the veal fillet on the rack and insert the food probe. Place the rack and the universal tray in the oven and cook the veal fillet according to the programme sequence or using the manual settings.

To make the sauce, pour the boiling water over 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 | Whole | Roast

Programme duration: approx. 30–60 minutes

Manual

Set via User programmes:

Oven functions: Fan Grill

Temperature: 175 °C (rare), 165 °C (medium),
160 °C (well-done)

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

Duration: approx. 30 minutes (rare), 45 minutes (medium),
60 minutes (well-done)

Shelf level: Rack: 3

Universal tray: 2

Useful tip

Porcini mushrooms can be used instead of dried morels.



Roast fillet of veal

Fillet of veal (GourmetRoasting)

Serves 4 | Preparation time: 90–170 minutes

Ingredients

1 kg veal fillet, ready to cook
1 tbsp. oil
1 tsp. salt
Pepper

Accessories:

Rack
Universal tray
Kitchen string

Preparation

Place the rack and the universal tray in the oven. Start the Automatic programme or pre-heat using the manual settings.

Fold over the thin end of the veal fillet halfway and tie with kitchen string.

Mix together the oil, salt and pepper; then coat the veal fillet with it. Place the veal fillet on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Veal | Fillet of veal | Whole | Roast with moisture
Programme duration: 78–160 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Fillet of veal (GourmetRoasting)

Veal knuckle

Serves 4 | Preparation time: 150 minutes

Ingredients

For the veal knuckle:

1 tbsp. oil
1 ½ tsp. salt
½ tsp. pepper
1 veal knuckle (1.5 kg),
ready to cook

For the sauce:

1 onion
1 clove
2 carrots
50 g celery
1 tbsp. tomato paste
800 ml veal stock
150 ml water
75 g cream
1 ½ tbsp. cornflour
1 tbsp. water | cold
Salt
Pepper

Accessories:

Rack
Universal tray
Hand-held blender
Fine sieve

Preparation

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

Place the veal knuckle on the rack and place in the oven together with the universal tray. Cook according to the programme sequence or using the manual settings.

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

Fry the vegetables in a pan on a high heat until golden brown. Add the tomato paste and fry for a short time. Add the stock and cook the vegetables in it on a medium heat.

Remove the veal knuckle from the rack, dilute the juices with water and pour into the pan.

Remove the clove from the onion and purée the vegetables. 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.

Useful tip

For larger veal knuckles, extend the cooking duration at stage 1 by around 30 minutes per extra 500 g.

Settings

Automatic programme

Meat | Veal | Veal knuckle

Programme duration: 127 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84%

Duration: 110 minutes

Shelf level:

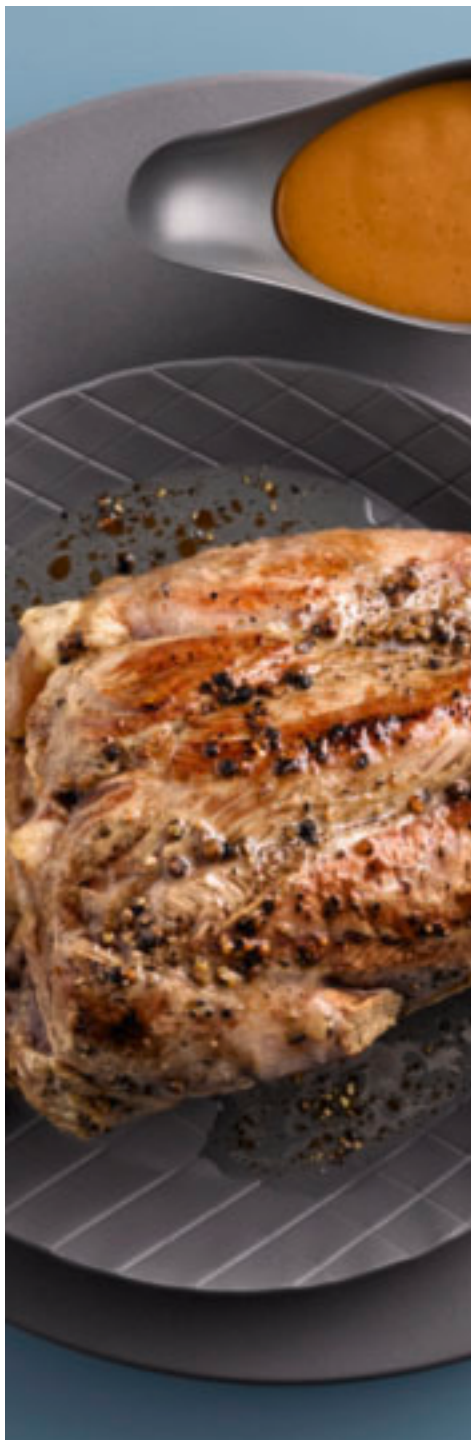
Rack on universal tray: 2

Cooking stage 2

Oven functions: Fan Grill

Temperature: 190 °C

Duration: 17 minutes



Roast saddle of veal

Serves 4 | Total time required: approx. 40–70 minutes

Ingredients

- 1 tbsp. oil
- 1 tsp. salt
- Pepper
- 1 kg saddle of veal (boned), ready to cook

Accessories:

- Rack
- Food probe
- Universal tray

Preparation

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

Place the saddle of veal on the rack and insert the food probe. Place the rack and the universal tray in the oven. Cook the saddle of veal according to the programme sequence or using the manual settings.

Settings

Automatic programme

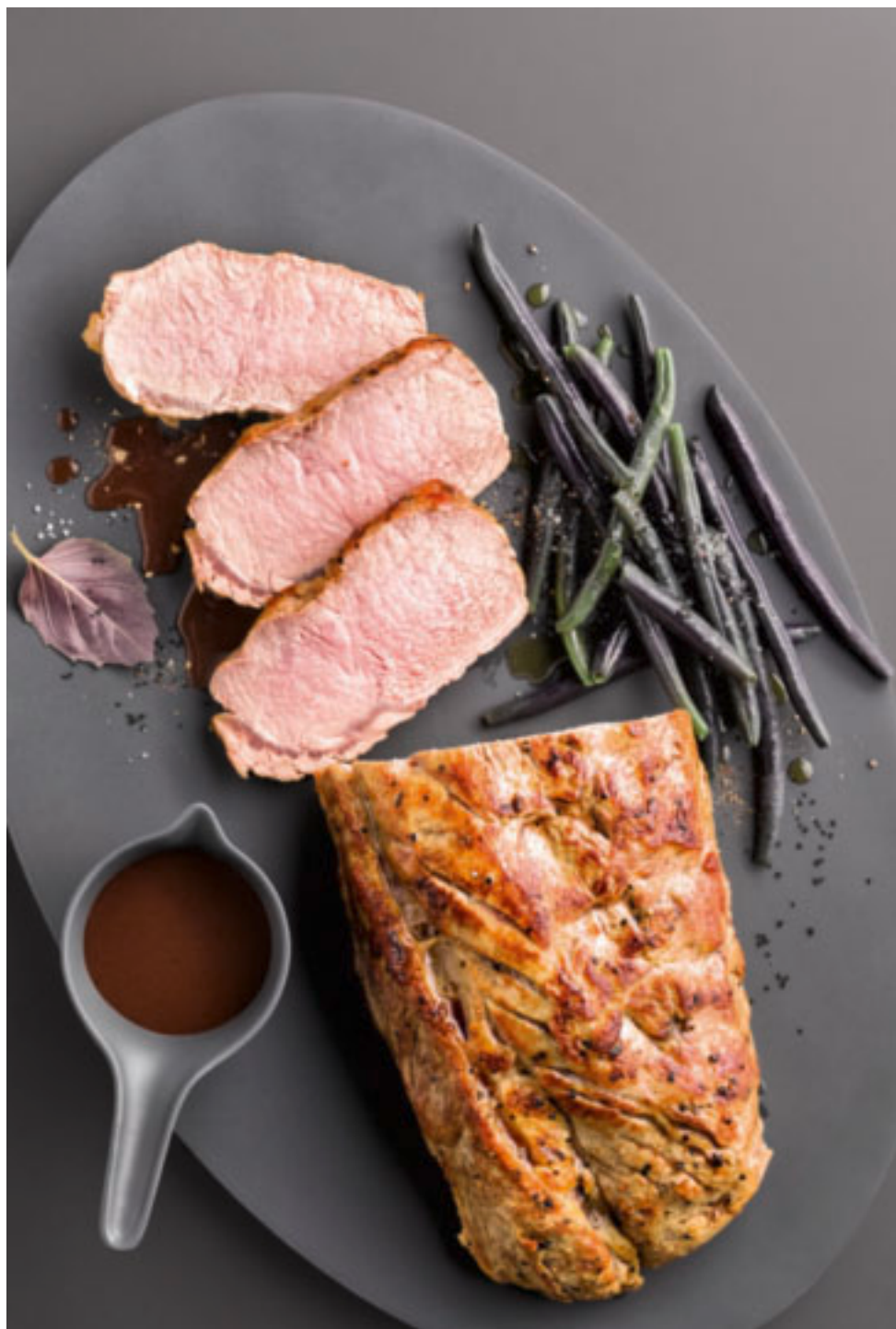
Meat | Veal | Saddle of veal | Piece| Roast

Programme duration: approx. 30–60 minutes

Manual

Set via User programmes:

- | | |
|-------------------|---|
| Oven functions: | Fan Grill |
| Temperature: | 175 °C (rare), 165 °C (medium),
160 °C (well-done) |
| Core temperature: | 53–55 °C (rare), 60–65 °C (medium),
70–75 °C (well-done) |
| Duration: | approx. 30 minutes (rare), 45 minutes
(medium), 60 minutes (well-done) |
| Shelf level: | Rack: 3
Universal tray: 2 |



Roast saddle of veal

Saddle of veal (GourmetRoasting)

Serves 4 | Preparation time: 90–170 minutes

Ingredients

For the joint:

1 tbsp. oil
1 tsp. salt
Pepper
1 kg saddle of veal (boned),
ready to cook

Accessories:

Rack
Universal tray

Preparation

Place the rack and the universal tray in the oven. Start the Automatic programme or pre-heat using the manual settings.

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

Place the saddle of veal on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Veal | Saddle of veal | Piece | Roast with moisture
Programme duration: 78–160 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Saddle of veal (GourmetRoasting)

Braised veal

Serves 4 | Preparation time: 130 minutes

Ingredients

For the joint:

1 tbsp. oil
1 tsp. salt
Pepper
1 kg veal (leg or shank),
ready to cook
2 carrots | coarsely diced
2 tomatoes | coarsely diced
2 onions | coarsely diced
2 marrow bones (veal or beef)

For the sauce:

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

Accessories:

Universal tray
Hand-held blender
Fine sieve

Preparation

Roughly chop the carrots, tomatoes and onions.

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

Place the veal on the universal tray and arrange the vegetables and marrow bone around the meat. Start the Automatic programme or cook using the manual settings.

Remove the veal from the universal tray and pour the meat juices into a measuring jug through a sieve.

Add 400 ml of the meat juices (top up with water if necessary) and half of the vegetables to a pan 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 | Braised veal

Programme duration: 90 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Setting: 3

Moisture: 0%

Duration: 20 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84%

Duration: 70 minutes



Braised veal

Lamb shanks

Serves 6 | Preparation time: 210 minutes

Ingredients

6 lamb shanks (250–300 g each)
Salt
Pepper
2 rashers of bacon | diced
1 onion
3 tbsp. tomato paste
1 tsp. cinnamon
2 tsp. cumin
6 cloves
4 large cloves of garlic | peeled
250 ml red wine
100 ml beef stock
600 ml chicken stock
2 oranges | grated zest only
1 sprig of rosemary

Accessories:

Gourmet oven dish

Preparation

Place the lamb shanks in the Gourmet oven dish and season with salt and pepper. Add the remaining ingredients.

Place the Gourmet oven dish in the oven. Start the Automatic programme or cook using the manual settings.

Turn after approx. 85 minutes.

Remove the lamb shanks from the Gourmet oven dish, place to one side and keep warm.

On the cooktop, bring the liquid to the boil; skim off the fat and any solids. Crush the garlic and add to the sauce. Simmer until the sauce thickens. Season with salt and pepper.

Place the lamb shanks in the Gourmet oven dish, cover with sauce and serve.

Settings

Automatic programme

Meat | Lamb | Lamb shanks

Programme duration: 170 minutes

Manual

Cooking

Oven functions: Combi Fan Plus

Temperature: 130 °C

Moisture: 90%

Duration: 170 minutes

Shelf level: 3



Leg of lamb (GourmetRoasting)

Serves 6 | Preparation time: 200–240 minutes

Ingredients

For the stuffing:

100 g Manchego cheese |
finely grated
100 g walnuts | chopped
100 g prunes |
destoned and chopped
1 tsp. salt
Pepper
1 tbsp. herbes de Provence

For the leg of lamb:

1 leg of lamb, off the bone
(1.4 kg), ready to cook
1 tbsp. oil
1 tsp. salt
Pepper

For the sauce:

250 g carrots | roughly chopped
250 g celeriac | roughly chopped
2 onions | roughly chopped
1 tbsp. oil
2 tbsp. tomato paste
250 ml red wine, dry
25 g plain white flour
400 ml vegetable stock
400 ml water | cold
250 g leeks
3 stalks of parsley
Salt
Pepper

Accessories:

Rack
Universal tray
Kitchen string
Gourmet oven dish
Fine sieve

Preparation

To make the filling, mix the Manchego cheese with the walnuts and prunes. Season to taste with salt, pepper and herbes de Provence.

Lay the lamb on a work surface. Cover with the filling, roll up and fasten using kitchen string.

Place the lamb on the rack and place in the oven together with the universal tray. Start the Automatic programme or cook using the manual settings.

For the sauce, fry the carrots, celeriac and onions in oil in the Gourmet oven dish on the cooktop.

Add the tomato paste and continue to fry. Deglaze with $\frac{1}{4}$ of the red wine and continue to cook until the vegetables start to fry again. Repeat this procedure another three times. Then sprinkle flour over the sauce. Continue to fry for a short time.

Deglaze with vegetable stock and water. Add the leeks and parsley. Simmer until the sauce is thickened. Pour the sauce into a saucepan through a sieve.

Remove the lamb from the rack. Pour the meat juices from the universal tray into the sauce through a sieve.

Useful tip

For smaller legs of lamb, reduce the cooking time at stage 2 by around 30 minutes per 500 g off the recommended weight. For larger legs of lamb, extend the cooking duration at stage 2 by around 30 minutes per extra 500 g.

Settings

Automatic programme

Meat | Lamb | Leg of lamb |

Roast with moisture

Programme duration:

170–210 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Saddle of lamb (GourmetRoasting)

Serves 2 | Preparation time: 160 minutes

Ingredients

For the saddle of lamb:

1 kg saddle of lamb on the bone,
ready to cook
1 tbsp. oil
1 tsp. salt
Pepper

Accessories:

Rack
Universal tray

Preparation

Place the rack on the universal tray and slide into the oven. Start the Automatic programme or pre-heat using the settings indicated for cooking stage 1.

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

Place the saddle of lamb on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Lamb | Saddle of lamb | Roast with moisture
Programme duration: 151 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Saddle of lamb (GourmetRoasting)

Rissoles with capsicum and avocado cream

Serves 4 | Preparation time: 50 minutes

Ingredients

For the vegetables:

1 onion | finely diced
½ red capsicum | diced
½ tbsp. olive oil
Salt
1 tsp. paprika, hot

For the rissoles:

1 day-old bread roll
Water | lukewarm
500 g beef mince
1 medium egg
Salt
Pepper
2–3 tbsp. breadcrumbs

For the avocado cream:

2 ripe avocados (230 g each)
1 tbsp. lemon juice
150 g cream cheese, full fat
1–2 cloves of garlic | finely
chopped
Cayenne pepper
2 tomatoes (100 g each) |
peeled and finely diced
½ yellow capsicum | finely diced

Accessories:

Solid cooking container
Rack

Useful tip

To skin the tomatoes, sweat them in the olive oil with the onions and capsicum. Remove the tomatoes after 1 minute of cooking.

Preparation

Place the olive oil, onions and capsicum in a solid cooking container. Place in the oven and sweat the onions as indicated in the settings. Season with salt and paprika and leave to cool.

Soak the bread in water and then squeeze out the water.

Mix the bread with the minced meat, sautéed vegetables and egg; then season with salt and pepper. If the meat mix is too wet, add a few breadcrumbs.

Shape the mixture into 8 flat meat rissoles. Place on the rack in the oven and grill according to the settings.

For the avocado cream, purée the avocado flesh with the lemon juice.

Mix the puréed avocados with the cream cheese and garlic and season with salt and cayenne pepper. Stir in the diced tomatoes and capsicum.

Settings

Sweating onions

Special applications | Sweat onions
Programme duration: 4 minutes

Grilling

Oven functions:	Full Grill
Setting:	3
Duration:	20 minutes (turn after two thirds of the cooking time has elapsed)
Shelf level:	Rack: 4 Universal tray: 2



Rissoles with capsicum and avocado cream

Cabbage rolls

Serves 4 | Preparation time: 85 minutes

Ingredients

For the white cabbage:

1 white cabbage (1.2 kg)

For the stuffing:

2 bread rolls

1 onion | finely diced

30 g clarified butter

450 g mince,

half beef and half pork

1 medium egg

2 cloves of garlic |

finely chopped

Salt

Pepper

Marjoram

2 tsp. parsley | chopped

For the vegetables:

4 shallots | finely diced

2 cloves of garlic |

finely chopped

2 yellow capsicums (175 g) |

roughly diced

2 red capsicums (175 g) |

roughly diced

100 g sour cream

1 lemon | juice only

Accessories:

Solid cooking container

Hand blender

Preparation

Remove the stalk from the cabbage and blanch the cabbage in a solid cooking container as indicated in the settings.

Remove the outer leaves and lay on the worktop.

For the stuffing, soak the bread in a little water, squeeze out a little and strain.

Sauté the onion in clarified butter.

Mix the mince, bread mixture, egg, garlic, spices, parsley and onion together well.

Press the cabbage leaves flat and spread the filling over the top. Wrap and roll up the cabbage leaves.

Put the shallots, garlic and capsicums in a solid cooking container, place the cabbage roulades on top of the bed of vegetables with the sealed side facing downwards and start the Automatic programme or cook as indicated in the manual settings.

Take the cabbage roulades out of the solid cooking container and keep them warm.

Pour the sour cream and lemon juice over the vegetables, purée with a hand blender and season with salt to taste.

Automatic programme and manual:

Place the cabbage roulades in the capsicum sauce and finish cooking using the settings indicated for the cooking stage.

Settings**Automatic programme and manual**

Blanching the cabbage

Function: Steam cooking

Temperature: 100 °C

Cooking duration: 10–15 minutes

Settings**Automatic programme**

Cooking the cabbage roulades

Meat | Beef | Cabbage rolls

Programme duration: 30 minutes

Manual

Cooking the cabbage roulades

Function: Steam cooking

Temperature: 100 °C

Duration: 30 minutes

Automatic programme and manual

Finishing

Function: Steam cooking

Temperature: 100 °C

Duration: 5 minutes



Fillet of beef

Serves 4 | Preparation time: 40–90 minutes

Ingredients

For the beef fillet:

450–650 g beef fillet
(individual joint or medallions),
ready to cook
1 ½ tbsp. oil
250 g sour cream
70 g mayonnaise
3 tsp. horseradish cream
2 tsp. mustard, coarse-grained
3–4 tomatoes, sundried |
finely chopped
Salt
Pepper
1–2 baguettes |
cut in half lengthways

For the garnish:

100 g rocket

Accessories:

Kitchen string
Solid cooking container

Preparation

Tie up the beef fillet to make a uniformly thick piece.

Heat the oil in a pan and sear the beef fillet until golden brown. Place in a solid cooking container and cook according to the programme sequence or using the manual settings.

After cooking, allow the beef fillet to rest for 5–10 minutes. Mix together the sour cream, mayonnaise, horseradish cream, mustard, tomatoes, salt and pepper and spread over the halved baguettes.

Carve the beef fillet into very thin slices and place on the baguettes. Garnish with rocket.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Piece | Steam cooking

Programme duration for joint: 60 minutes

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

Programme duration – medallions: 20 minutes

Manual

Oven functions:	Steam cooking
Temperature:	53 °C (rare), 63 °C (medium), 75 °C (well-done)
Duration for a joint:	70 minutes (rare), 60 minutes (medium), 50 minutes (well-done)
Duration for medallions (1 cm thick):	10 minutes
Duration for medallions (2 cm thick):	30 minutes (rare), 20 minutes (medium), 20 minutes (well-done)
Duration for medallions (3 cm thick):	40 minutes (rare), 30 minutes (medium), 30 minutes (well-done)

Useful tip

The degree of doneness will depend on the thickness of the piece of meat. At first, a short duration should be selected for thinner cuts.



Fillet of beef

Roast fillet of beef

Serves 4 | Total time required: approx. 45–100 minutes

Ingredients

1 kg beef fillet, ready to cook
1 tbsp. oil
1 tsp. salt
Pepper

Accessories:

Rack
Food probe
Universal tray

Preparation

Fold over the thin end of the beef fillet halfway and tie with kitchen twine.

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

Place the beef fillet on the rack and insert the food probe. Place the rack and the universal tray in the oven. Cook the beef fillet according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Piece | Roast

Programme duration: approx. 35–75 minutes

Manual

Set via User programmes:

Oven functions:	Fan Grill
Temperature:	175 °C (rare), 170 °C (medium), 165 °C (well-done)
Core temperature:	53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)
Duration:	approx. 35 minutes (rare), 55 minutes (medium), 90 minutes (well-done)
Shelf level:	Rack: 3 Universal tray: 2



Roast fillet of beef

Beef fillet (GourmetRoasting)

Serves 4 | Preparation time: 90–225 minutes

Ingredients

- 1 kg beef fillet, ready to cook
- 1 tbsp. oil
- 1 tsp. salt
- Pepper

Accessories:

- Rack
- Universal tray

Preparation

Place the rack and the universal tray in the oven. Start the Automatic programme or pre-heat using the manual settings.

Fold over the thin end of the beef fillet halfway and tie with kitchen twine.

Mix together the oil, salt and pepper; then coat the beef fillet with it. Place the beef fillet on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Piece | Roast with moisture
Programme duration: 80–213 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Beef fillet (GourmetRoasting)

Poached fillet of beef with vegetables

Serves 2 | Preparation time: 50 minutes

Ingredients

For the vegetables:

250 ml beef stock
200 g carrots |
cut into bite-sized pieces
200 g cauliflower | in florets
2 zucchinis (200 g each) |
cut into bite-sized pieces
8 spring onions |
white parts only
100 g sugar snap peas

For the beef fillet:

500 g beef fillet, ready to cook
Parsley | chopped

Accessories:

Solid cooking container

Preparation

Cook the beef stock in a solid cooking container together with the carrots and cauliflower using the settings indicated for cooking stage 1.

Add the zucchinis, spring onions and sugar snap peas and cook using the settings indicated for cooking stage 2.

Remove the vegetables from the stock and keep warm.

Cut the fillet of beef into 1 cm slices and poach in the stock as indicated for cooking stage 3.

Serve the meat with the vegetables and a sprinkling of parsley.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 8 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 4 minutes



Poached fillet of beef with vegetables

Minced beef hash

Serves 8 | Preparation time: 250 minutes

Ingredients

30 g butter
1 ½ tbsp. oil
1.2 kg beef, ready to cook |
diced
Pepper
Salt
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

Preparation

Heat the butter in the Gourmet oven dish. 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.

Start the Automatic programme or pre-heat using the manual settings.

Place the Gourmet oven dish in the oven and cook using the manual settings. Stir after approx. 90 minutes.

Before serving, season with salt and pepper.

Settings

Automatic programme

Meat | Beef | Beef hash | Roast

Programme duration: 180 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	150 °C
Moisture:	90%
Pre-heat:	On
Duration:	180 minutes
Shelf level:	3



Minced beef hash

Beef roulades

Serves 8 | Preparation time: 150 minutes

Ingredients

For the beef roulades:

8 thin slices of beef (150 g each)
Salt
Pepper

For the filling, variant 1:

8 tbsp. mustard
200 g onions | finely diced
100 g bacon | diced
8 medium gherkins (30 g each) |
quartered lengthways

For the filling, variant 2:

8 tbsp. tomato paste
150 g onions | cut into thin strips
200 g red capsicums |
cut into thin strips
200 g feta cheese | cut into
small slices

For the soup vegetables:

70 g onions | roughly diced
100 g carrots | coarsely diced
100 g celery | coarsely diced
100 g leeks | roughly diced
2 tbsp. tomato paste

Useful tip

If the beef roulades (slices) are all different sizes, the excess can be folded in and rolled up over the filling.

For the sauce:

50 g caster sugar
250 ml red wine, dry
1 bay leaf
1 tsp. juniper berries
½ tsp. peppercorns
Salt
Pepper
1 tbsp. cornflour
½ tbsp. water

Accessories:

8 wooden skewers
Kitchen string
Universal tray
Hand-held blender
Fine sieve

Preparation

For the soup vegetables, mix the onions, carrots, celery and leeks with the tomato paste.

Place the beef roulades on the work surface and season with salt and pepper. Depending on the variant you are making, add the mustard or tomato paste to the filling and place the filling in the roulades. Roll up the beef roulades and fasten with wooden skewers and kitchen string.

Place the beef roulades and the soup vegetables on the universal tray. Start the Automatic programme or roast using the manual settings.

Caramelise the sugar until medium-brown in a medium-sized saucepan on a medium heat; then deglaze with red wine. Add the seasoning and allow to reduce.

Pour the meat juices and the soup vegetables from the universal tray into the saucepan. Purée the ingredients and pass through a fine sieve. Season with salt and pepper. Stir the cornflour into the water and then add it to the sauce to aid thickening a little.

Settings

Automatic programme

Meat | Beef | Beef roulades

Programme duration: 105 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Setting: 3

Moisture: 0%

Duration: 15 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84%

Duration: 90 minutes



Braised beef

Serves 4 | Preparation time: 270 minutes

Ingredients

For the joint:

2 carrots | coarsely diced
2 onions | coarsely diced
50 g celery | coarsely diced
1 tbsp. oil
1 tsp. salt
Pepper
1 kg beef (suitable for braising),
ready to cook
1 bay leaf

For the sauce:

200 ml water or veal stock
125 ml crème fraîche
1 tsp. cornflour
½ tbsp. water | cold
Salt
Pepper

Accessories:

Universal tray
Hand-held blender
Fine sieve

Useful tip

For larger joints, extend the cooking duration at stage 2 by around 30 minutes per extra 500 g. For smaller joints, reduce the cooking time at stage 2 by around 30 minutes per 500 g off the recommended weight.

Preparation

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

Place the beef on the universal tray, add the vegetables and bay leaf and place in the oven.

Start the Automatic programme or cook using the manual settings.

Remove the beef from the universal tray and pour the meat juices into a measuring jug through a sieve.

Add the meat juices (top up to 400 ml with water or stock if necessary) and half of the vegetables to a pan 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: 225 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Setting: 3

Moisture: 0%

Duration: 20 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Conventional

Moisture: 84%

Duration: 205 minutes



Braised beef

Beef casserole

Serves 4 | Preparation time: 150 minutes

Ingredients

For the beef:

60 g plain white flour
Pepper | freshly ground
1 kg beef (shoulder) | diced
1 ½ tbsp. oil
1 onion, large | in thin rings
1 leek, large | in thin rings
350 g carrots | diced
3 sticks of celery | diced
250 g mushrooms | quartered
2–3 sprigs of thyme
2 bay leaves
200 ml beef stock
200 ml German Schwarzbier
or dark beer
2 tbsp. tomato sauce

For the dumplings:

100 g plain white flour
3 g baking powder
50 g clarified butter
1 tsp. parsley | chopped
½ tsp. chives | chopped
Salt
Peppercorns | freshly ground
2–2 ½ tbsp. water | cold

Accessories:

Solid cooking container

Preparation

Season the flour with the pepper and coat the meat in it.

Heat half of the oil in a frying pan and sear the meat on all sides in batches, then set aside.

Heat the other half of the oil in a frying pan and sauté the onions for 3 minutes. Add the leek, carrots and celery and fry for another 5 minutes.

Add the mushrooms, thyme and the bay leaves.

Add the beef, beef stock, beer and tomato sauce, bring to the boil briefly, put in a solid cooking container and cover. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Meanwhile, put the flour and baking powder in a bowl, add the clarified butter, parsley and chives, season with salt and pepper and stir in the cold water to make a soft dough.

Divide the dough into 8 portions and with floured hands, shape into little balls.

Automatic programme:

Briefly stir the casserole, add the dumplings, baste with a little stock and continue to cook as indicated in the programme sequence.

Manual:

Briefly stir the casserole, add the dumplings and baste with a little stock. Finish cooking using the settings indicated for cooking stage 2.

Settings**Automatic programme**

Soups & Casseroles | Beef casserole

Programme duration: 120 minutes

Manual

Cooking stage 1

Function: Steam cooking

Temperature: 100 °C

Duration: 90 minutes

Cooking stage 2

Function: Steam cooking

Temperature: 100 °C

Duration: 30 minutes



Sirloin joint (roast)

Serves 4 | Total time required: approx. 55–100 minutes

Ingredients

For the sirloin:

1 tbsp. oil
1 tsp. salt
Pepper
1 kg sirloin joint, ready to cook

For the remoulade:

150 g yoghurt, 3.5% fat
150 g mayonnaise
2 pickled gherkins
2 tbsp. capers
1 tbsp. parsley
2 shallots
1 tbsp. chives
½ tsp. lemon juice
Salt
Sugar

Accessories:

Rack
Universal tray
Food probe

Preparation

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

Place the sirloin joint on the rack and insert the food probe. Place the rack and the universal tray in the oven. Grill the sirloin joint according to the Automatic programme or using the manual settings.

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 these ingredients to the yoghurt and mayonnaise mixture. Season the remoulade with lemon juice, salt and sugar to taste.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Piece | Roast

Programme duration: approx. 45–85 minutes

Manual

Set via User programmes:

Oven functions:	Fan Grill
Temperature:	190 °C (rare), 170 °C (medium), 165 °C (well-done)
Core temperature:	53–55 °C (rare), 60–65 °C (medium), 70–75 °C (well-done)
Duration:	approx. 45 minutes (rare), 60 minutes (medium), 90 minutes (well-done)
Shelf level:	Rack: 3 Universal tray: 2



Sirloin joint (roast)

Sirloin joint (GourmetRoasting)

Serves 4 | Preparation time: 90–255 minutes

Ingredients

1 tbsp. oil
1 tsp. salt
Pepper
1 kg sirloin joint, ready to cook

Accessories:

Rack
Universal tray

Preparation

Place the rack and the universal tray in the oven. Start the Automatic programme or pre-heat using the manual settings.

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

Place the sirloin joint on the rack and roast according to the programme sequence or using the manual settings.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Piece | Roast with moisture
Programme duration: 80–213 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Sirloin joint (GourmetRoasting)

Silverside with apple and horseradish sauce

Serves 4 | Preparation time: 160 minutes

Ingredients

For the silverside:

200 g carrots | diced
200 g celeriac | diced
5 parsley stalks
800 g silverside, ready to cook
2 tsp. salt
5 peppercorns
2 bay leaves

For the vegetables:

250 g potatoes, small, waxy |
in oval slices
250 g bunched carrots |
in oval slices
250 g kohlrabi | in oval slices

For the sauce:

2 apples, sharp | coarsely grated
200 ml sour cream
1 bunch of chives (20 g) |
chopped
1 tbsp. horseradish | grated
Pepper

Accessories:

2 solid cooking containers

Preparation

Place the carrots, celeriac and parsley in a solid cooking container with the silverside, salt, peppercorns and bay leaves and cook using the settings indicated for cooking stage 1.

Once the cooking time has finished, take 3 tablespoons of the resulting juices and leave the cooking container with the silverside in the oven. Add the juices to the potatoes, carrots and kohlrabi in a solid cooking container. Slide this cooking container into the oven with the first cooking container and cook using the settings indicated for cooking stage 2.

Mix the apples with the sour cream. Add the chives and horseradish. Season with salt and pepper.

Slice the meat thinly against the grain and serve with the vegetables and sauce.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 110–120 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15 minutes



Silverside with apple and horseradish sauce

Viennese silverside

Serves 10 | Preparation time: 160 minutes

Ingredients

2 kg silverside, in one piece,
ready to cook
2 onions | halved
1 bunch of soup vegetables |
roughly chopped
15 g lovage
7 peppercorns
2 bay leaves
5 juniper berries
Salt

Accessories:

Solid cooking container

Preparation

Place the meat in a solid cooking container with the fat facing downwards.

Place the onions in an iron skillet with the cut side down and brown without any fat.

Add the soup vegetables, herbs, onions and spices to the meat and cook.

Allow the meat to rest a little before slicing.

Settings

Automatic programme

Meat | Beef | Viennese silverside

Programme duration: 150 minutes

Manual

Function: Steam cooking

Temperature: 100 °C

Duration: 150 minutes



Viennese silverside

Yorkshire pudding

Makes 12 | Preparation time: 30 minutes

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

Preparation

Place 1 tsp. of oil in each muffin cup.

Place the muffin tin on the rack and then place in the oven. Start the Automatic programme or pre-heat using the manual settings.

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 and place in the oven.

Bake according to the programme sequence or using the manual settings until golden brown.

Settings

Automatic programme

Meat | Beef | Yorkshire pudding

Programme duration: 25–28 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	200–215 °C
Moisture:	50%
Pre-heat:	On
Duration:	25–28 minutes
Shelf level:	2



Yorkshire pudding

Meat loaf

Serves 10 | Preparation time: 75 minutes

Ingredients

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

Accessories:
Universal tray

Preparation

Mix the mince with the eggs, breadcrumbs, paprika, salt and pepper and shape into a loaf.

Place the meat loaf on the universal tray and then place in the oven. Start the Automatic programme or cook using the manual settings.

Settings
Automatic programme
Meat | Pork | Meat loaf
Programme duration: 60–70 minutes

Manual
Oven functions: Combi Fan Plus
Temperature: 140–180 °C
Moisture: 80%
Duration: 60–70 minutes
Shelf level: 2



Roast gammon

Serves 4 | Preparation time: 80 minutes

Ingredients

For the joint:

1 kg gammon (loin),
ready to cook

For the pesto:

50 g pine nuts
60 g sundried tomatoes in oil
30 g flat leaf parsley
30 g basil
1 clove of garlic
50 g hard cheese (Parmesan),
grated
2 ½ tbsp. sunflower oil
2 ½ tbsp. olive oil

Accessories:

Rack
Universal tray
Food probe
Hand-held blender

Preparation

Place the gammon on the rack and insert the food probe.
Place the rack and the universal tray in the oven and cook the gammon according to the programme sequence or using the manual settings.

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

Settings

Automatic programme

Meat | Pork | Gammon joint | Piece | Roast
Programme duration: approx. 50–65 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions:	Combi Fan Plus
Temperature:	200 °C
Moisture:	0%
Duration:	30 minutes
Shelf level:	Rack: 3 Universal tray: 2

Cooking stage 2

Oven functions:	Combi Fan Plus
Temperature:	130 °C
Moisture:	100%
Core temperature:	75–80 °C
Duration:	approx. 20–25 minutes



Roast gammon

Roast pork

Serves 6 | Preparation time: 140 minutes

Ingredients

For the joint:

1.5 kg pork joint with rind (leg),
ready to cook
1 ½ tbsp. oil
1 ½ tsp. salt
½ tsp. pepper

For the sauce:

400 ml vegetable stock
150 g crème fraîche
3 tsp. cornflour
1 ½ tbsp. water | cold
Salt
Pepper

Accessories:

Rack
Universal tray
Fine sieve

Preparation

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 on the rack with the rind facing upwards. Place the rack and the universal tray in the oven. Cook the pork joint according to the programme sequence or using the manual settings.

Remove the pork joint from the rack. Dilute the fat and meat juices that have escaped onto the universal tray during cooking with the vegetable stock. Pour through a sieve and into a saucepan. Skim off some of the fat if you wish. 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: 128 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 160 °C

Moisture: 80%

Duration: 120 minutes

Shelf level: Rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Combi Grill

Setting: 2

Moisture: 20%

Duration: 8 minutes



Ham roast

Serves 4 | Total time required: approx. 140 minutes

Ingredients

For the joint:

1 tbsp. oil
2 tbsp. mustard
1 tsp. salt
½ tsp. pepper
½ tsp. paprika
1 kg ham joint, ready to cook

For the sauce:

300 ml vegetable stock
100 ml crème fraîche
1 tsp. cornflour
½ tbsp. water | cold
Salt
Pepper
Sugar

Accessories:

Rack
Food probe
Universal tray
Fine sieve

Preparation

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

Place the ham joint on the rack and insert the food probe.
Place the rack and the universal tray in the oven. Cook according to the programme sequence or using the manual settings.

Remove the ham joint. Dilute the meat juices with vegetable stock and pour through a sieve and into a saucepan. Add the crème fraîche and bring to the boil.

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

Settings

Automatic programme

Meat | Pork | Ham roast

Programme duration: approx. 120 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions:	Fan Grill
Temperature:	180 °C
Duration:	30 minutes
Shelf level:	Rack: 3 Universal tray: 2

Cooking stage 2

Oven functions:	Combi Conventional
Temperature:	120 °C
Moisture:	60%
Duration:	30 minutes

Cooking stage 3

Oven functions:	Combi Conventional
Temperature:	100 °C
Moisture:	80%
Core temperature:	70–85 °C
Duration:	approx. 60 minutes



Ham roast

Roast fillet of pork

Serves 4 | Preparation time: approx. 60 minutes

Ingredients

For the pork fillet:

1 tbsp. oil
1 tsp. salt
Pepper
3 pork fillets (350 g each),
ready to cook

For the sauce:

500 g shallots
20 g butter
1 tbsp. caster sugar
100 ml white wine
400 ml vegetable stock
2 tbsp. balsamic vinegar
3 tsp. honey
½ tsp. salt
Pepper
1 ½ tsp. cornflour
1 tbsp. water | cold

Accessories:

Rack
Universal tray
Food probe

Preparation

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

Place the pork fillets on the rack and insert the food probe.
Place the rack and the universal tray in the oven. Grill the pork fillets according to the programme sequence or using the manual settings.

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

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

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

Settings

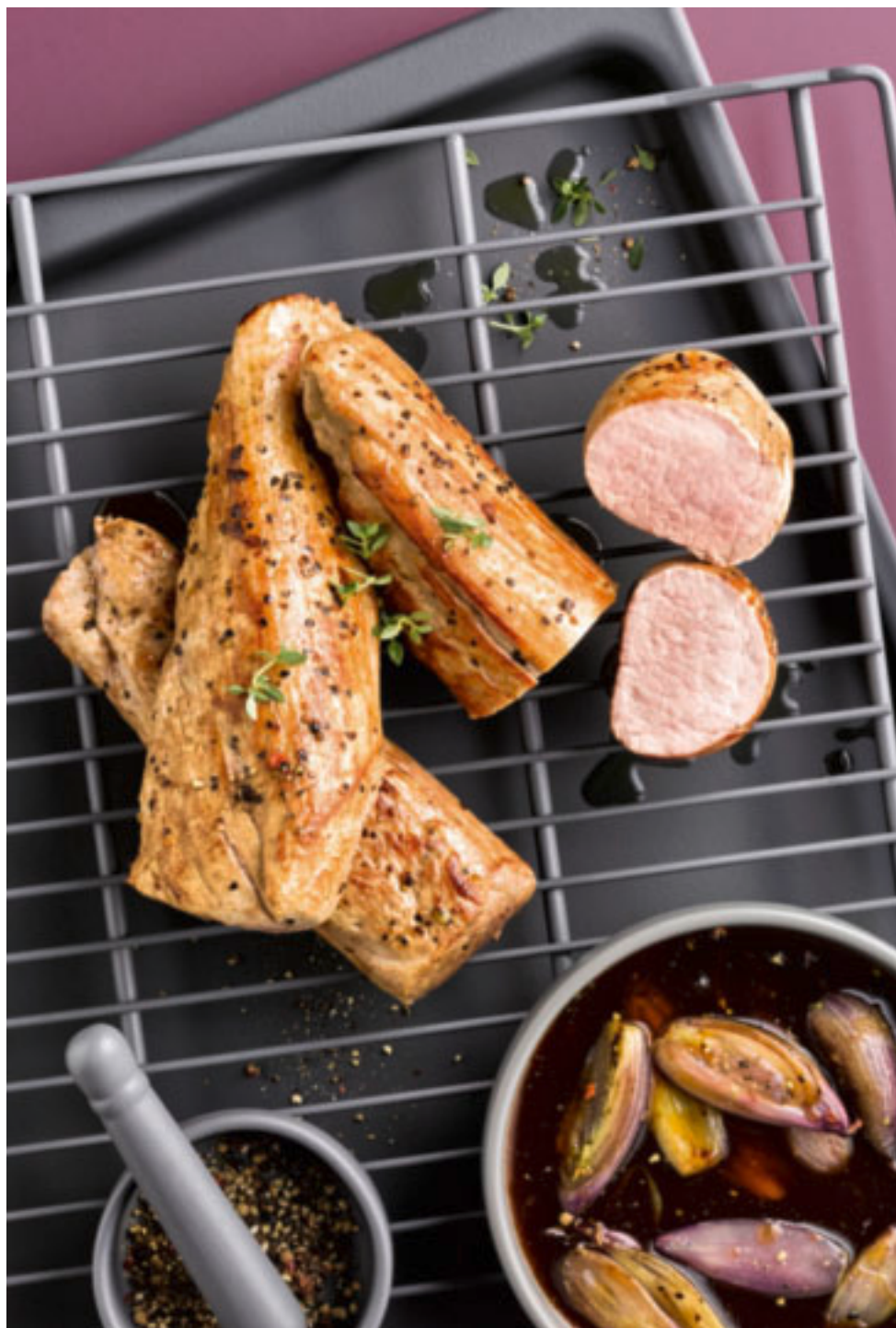
Automatic programme

Meat | Pork | Fillet of pork | Piece

Programme duration: approx. 25–35 minutes

Manual

Oven functions:	Fan Grill
Temperature:	225 °C (rare), 220 °C (medium), 200 °C (well-done)
Core temperature:	60 °C (rare), 66 °C (medium), 75 °C (well-done)
Duration:	approx. 25–35 minutes
Shelf level:	Rack: 3 Universal tray: 2



Roast fillet of pork

Venison rump (Gourmet Roasting)

Serves 4 | Preparation time: 200 minutes

Ingredients

For the venison rump:

1 tbsp. oil
1 tsp. salt
½ tsp. pepper
800 g venison rump (topside),
boned

For the vegetables:

200 g black lentils
1 tbsp. oil
70 g onions | finely diced
400 ml vegetable stock
2 bay leaves
100 g carrots | finely diced
100 g celery | finely diced
100 g leeks | finely diced
1 tbsp. butter
1 pear (200 g), mature, firm
(e.g. Williams) |
peeled and finely diced
40 g walnuts | roughly chopped
1 tbsp. dark balsamic vinegar
2 tsp. honey
Salt
Pepper
1 pinch of cinnamon

For the sauce:

30 g onions | finely diced
1 tbsp. butter
1 tbsp. plain white flour
100 ml red wine, dry
1 ½ tbsp. dark balsamic vinegar
200 ml game stock
75 g butter | chilled | cubed
Salt
Pepper

Accessories:

Kitchen string
Rack
Universal tray

Preparation

Mix the oil with the salt and pepper, then coat the venison rump with the mixture. Tie up if necessary.

Place the universal tray in the oven. Place the venison rump in the oven on the rack. Start the Automatic programme or roast the venison rump using the manual settings.

For the vegetables, rinse the lentils and leave to drain. Heat the oil in a pan on a medium heat and sweat the lentils with the onions until translucent. Pour in the vegetable stock, add the bay leaves and leave to simmer on a low heat for 20–30 minutes with the lid on, until the lentils are soft.

Heat the oil in a pan on a medium heat and fry the carrots, celery and leeks in butter for around 2 minutes. Add the pear and fry for a further 2–3 minutes.

Remove the bay leaves from the lentils. Add the lentils and walnuts to the vegetables, mix in and season to taste with balsamic vinegar, honey, salt, pepper and cinnamon.

To make the sauce, sweat the onions in butter on a medium heat until translucent. Dust with

Useful tip

Instead of topside, you can also use the silverside or hip.

flour and sweat for 1 minute, stirring constantly. Deglaze with red wine, balsamic vinegar and game stock and simmer for around 10 minutes until reduced by half. Stir the cold cubes of butter into the red wine sauce one by one until it thickens. Season with salt and pepper to taste. Do not allow to come back to the boil.

Settings

Automatic programme

Meat | Game | Venison | Venison rump | Roast with moisture

Programme duration: 180 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Venison rump (GourmetRoasting)

Saddle of venison (GourmetRoasting)

Serves 4 | Preparation time: 100–135 minutes

Ingredients

1 tbsp. oil
1 tsp. salt
½ tsp. pepper
800 g saddle of venison off the bone, ready to cook

Accessories:

Rack
Universal tray

Preparation

Mix the oil with the salt and pepper and coat the saddle of venison with the mixture.

Place the universal tray and the rack in the oven. Start the Automatic programme or pre-heat using the manual settings.

Place the saddle of venison on the rack and roast according to the programme sequence or using the manual settings.

Settings

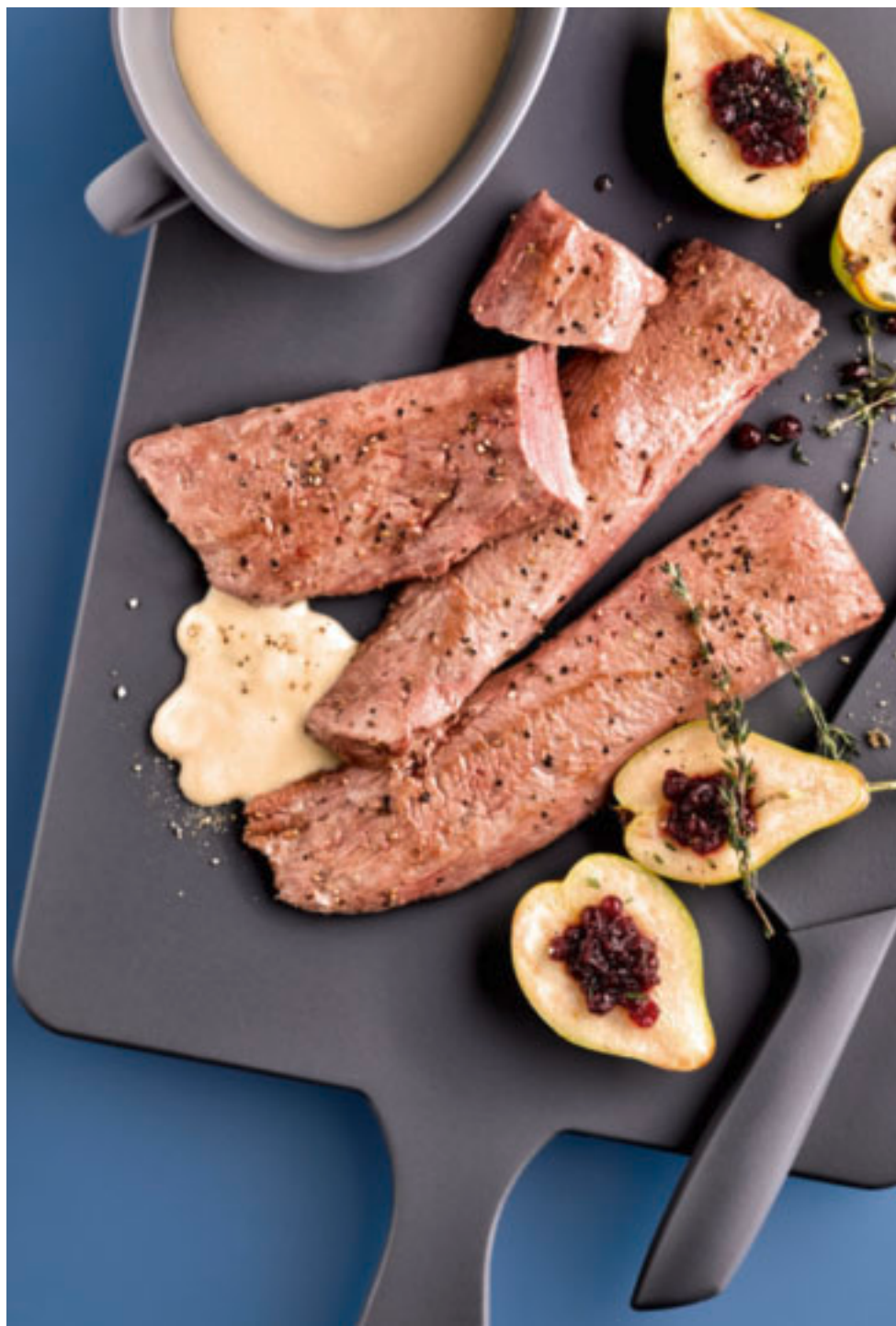
Automatic programme

Meat | Game | Venison | Saddle of venison | Roast with moisture
Programme duration: 87–123 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Rabbit

Serves 4 | Preparation time: 140 minutes

Ingredients

For the rabbit:

1.3 kg rabbit, ready to cook
1 tsp. salt
Pepper
2 tbsp. Dijon mustard
100 g bacon, diced
2 onions | diced
30 g butter
1 tsp. thyme, ground
125 ml white wine
125 ml water

For the sauce:

1 tbsp. Dijon mustard
100 ml crème fraîche
1 tbsp. cornflour
1 tbsp. water
Salt
Pepper

Accessories:

Universal tray

Preparation

Cut the rabbit into 6 pieces. Season with salt and pepper, and brush with mustard. Place the pieces side by side on the universal tray.

Dice the bacon. Finely dice the onions and place on the universal tray with the butter, white wine, water and thyme.

Place the universal tray in the oven and cook according to the programme sequence or using the manual settings.

After cooking, remove the meat. Pour the stock into a saucepan. Add the mustard and crème fraîche and bring to the boil on the cooktop.

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

Settings

Automatic programme

Meat | Game | Rabbit

Programme duration: 90 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Setting: 3

Duration: 20 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84%

Duration: 70 minutes



Roebuck rump (GourmetRoasting)

Serves 4 | Preparation time: 165 minutes

Ingredients

For the roebuck rump:

1 tsp. salt
½ tsp. pepper
1 tbsp. oil
1.2 kg roebuck rump (topside),
boned

For the shallots:

750 g shallots
1 ½ tbsp. olive oil
2 tbsp. maple syrup
2 ½ tbsp. balsamic vinegar
150 ml red wine, dry
400 ml cooking juices
6 stalks of thyme
1 tbsp. sauce thickener, dark
Salt
Pepper

Accessories:

Kitchen string
Rack
Universal tray

Preparation

Season the oil with salt and pepper and use it to coat the roebuck rump. Tie up the roebuck rump if necessary.

Place the universal tray in the oven. Place the roebuck rump in the oven on the rack. Start the Automatic programme or roast using the manual settings.

Cover the shallots with boiling water, leave to rest for 1 minute and then drain. Peel the shallots and cut in half if necessary, depending on size.

Heat the olive oil in a pan and sweat the shallots for around 4 minutes until translucent.

Drizzle the shallots with maple syrup and caramelize lightly.

At the end of the cooking duration, remove the roebuck rump from the oven. Add water to the cooking juices until there is 400 ml of liquid.

Reserve some of the balsamic vinegar for seasoning. Deglaze the shallots with balsamic vinegar, red wine and cooking juices. Add the thyme and simmer for around 15 minutes on a low heat, until the shallots are soft.

Remove the thyme and thicken the sauce slightly with sauce thickener. Season with salt, pepper and the remaining balsamic vinegar.

Settings

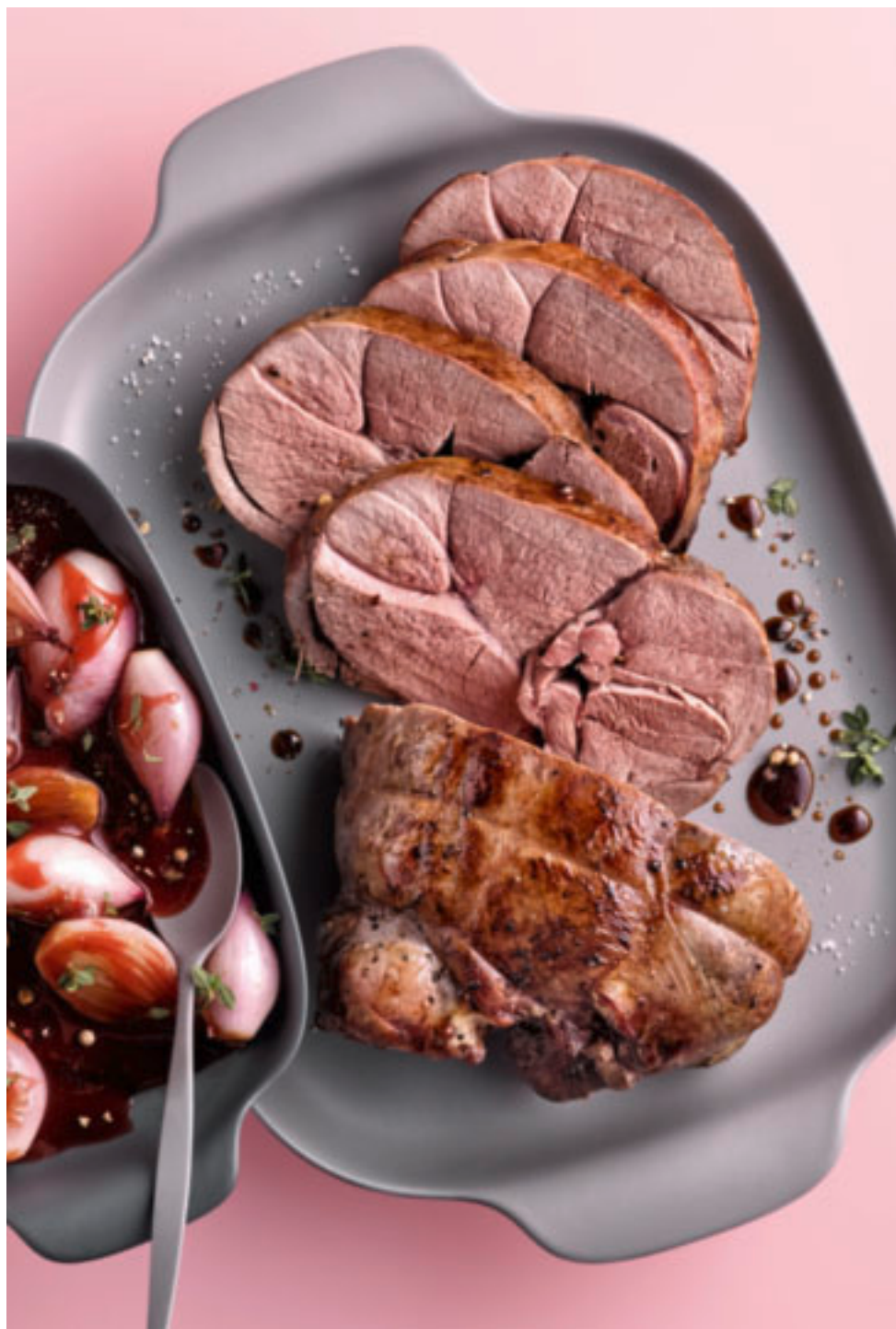
Automatic programme

Meat | Game | Roebuck | Roebuck rump | Roast with moisture
Programme duration: 150 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Roebuck rump (GourmetRoasting)

Roebuck saddle (GourmetRoasting)

Serves 4 | Preparation time: 91–124 minutes

Ingredients

For the roebuck saddle:

1 tbsp. oil
1 tsp. salt
½ tsp. pepper
1.3 kg saddle of roebuck on the bone, ready to cook

For the sauce:

50 g prunes | finely diced
1 onion | finely diced
1 tbsp. butter
200 ml port
200 ml game stock
1 tsp. plum compote
100 g butter | chilled and cubed
Salt
Pepper
Nutmeg

Accessories:

Universal tray
Rack

Preparation

Mix the oil with the salt and pepper, then coat the saddle of roebuck with the mixture.

Place the universal tray and the rack in the oven. Start the Automatic programme or pre-heat using the manual settings.

Place the saddle of roebuck on the rack and roast according to the programme sequence or using the manual settings.

Sweat the prunes and onions in butter on a medium heat for 2 minutes. Deglaze with port and game stock. Add the plum compote and reduce the mixture to a third of its original volume.

Stir the cold cubes of butter into the sauce one by one until it thickens. Season with salt, pepper and nutmeg to taste.

Do not allow to come back to the boil.

Settings

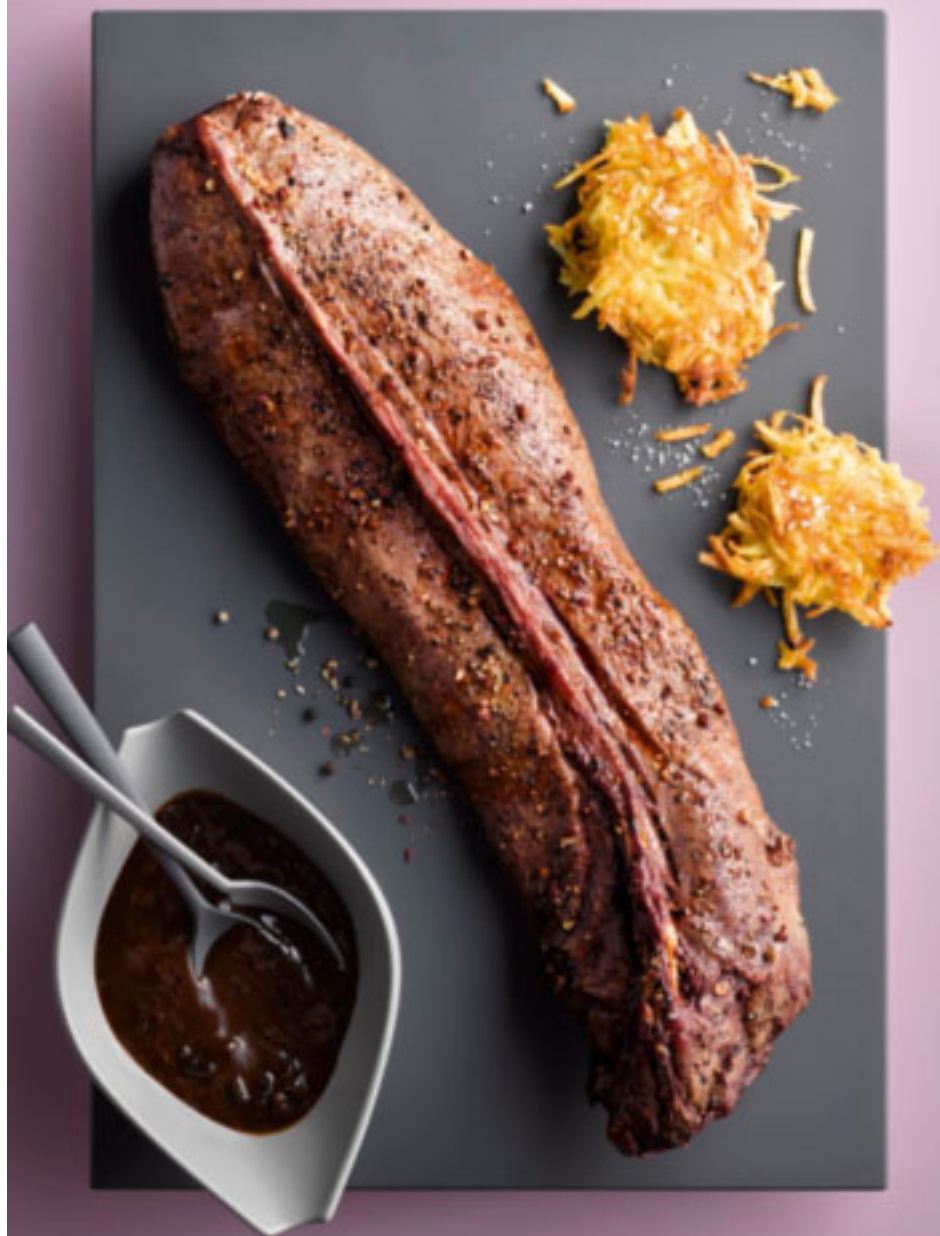
Automatic programme

Meat | Game | Roebuck | Roebuck saddle | Roast with moisture
Programme duration: 84–100 minutes

Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.



Roebuck saddle (GourmetRoasting)

Wild boar rump cut

(GourmetRoasting)

Serves 4 | Preparation time: 155 minutes

Ingredients

For the wild boar rump cut:

1 tbsp. oil
1 tsp. salt
½ tsp. pepper
1 kg rump cut of wild boar
without bones (joint no thicker
than 6 cm), ready to cook

For the sauce:

25 g porcini mushrooms, dried
500 ml water | boiling
100 g pancetta (streaky bacon)
| in strips
2 cloves of garlic | finely diced
100 g onions | finely diced
1 tbsp. oil
½ bunch of basil (15 g) |
leaves only, cut into strips
250 g mascarpone cheese
Salt
Pepper

Accessories:

Rack
Universal tray
Paper towels

Preparation

Mix the oil with the salt and pepper, then coat the rump cut of wild boar with the mixture. Tie up if necessary.

Place the universal tray in the oven. Place the rump cut of wild boar in the oven on the rack. Start the Automatic programme or roast using the manual settings.

Pour boiling water on the porcini mushrooms and leave to soak for 10 minutes.

In the meantime, fry the pancetta on a medium to high heat until crispy.

Line a sieve with paper towels and drain the mushrooms, collecting the liquid. Rinse the porcini mushrooms, leave to drain and finely chop.

Sweat the onions and garlic in oil on a medium heat until translucent. Add the porcini mushrooms and sweat for 1–2 minutes. Deglaze with 400 ml of the mushroom water, cover and cook for 5 minutes.

Add the basil leaves, mascarpone and pancetta to the sauce, heat and season to taste with salt and pepper.

Settings

Automatic programme

Meat | Game | Wild boar | Wild boar rump cut | Roast with moisture
Programme duration: 150 minutes

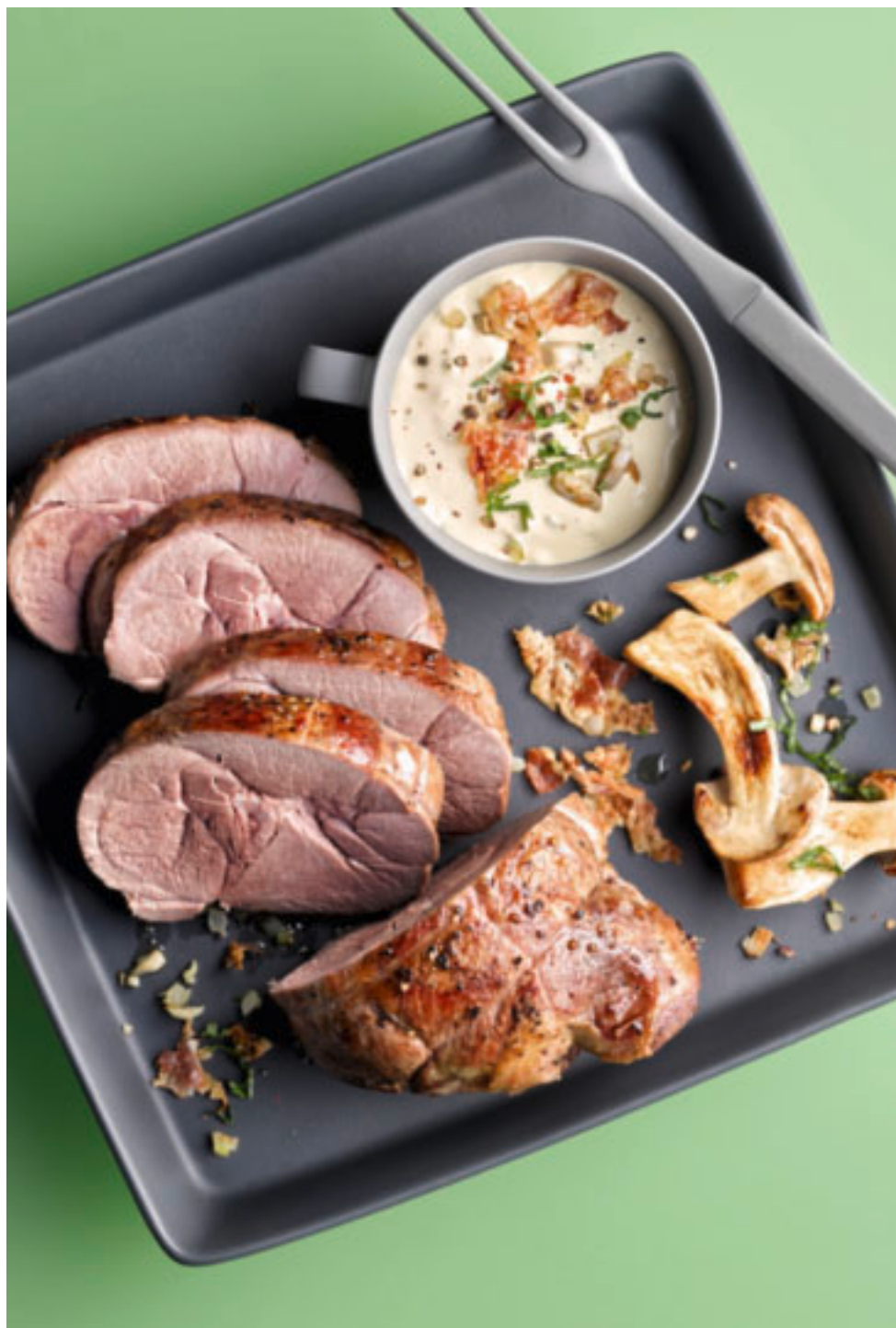
Manual

Set via User programmes:

For the settings, see roasting chart at the end of this cookbook.

Useful tip

Instead of paper towels, a coffee filter can also be used to line the sieve.



Wild boar rump cut (GourmetRoasting)



Fish

Fishing for compliments

Fish benefits both the mind and body. Saltwater fish is rich in iodine, vitamins, protein, and omega 3 fatty acids, which boost health and physical fitness, concentration levels, powers of observation and general well-being. Low in calories, versatile and sophisticated, fish dishes will win you compliments every time.

Fish

258

Tips on preparation

Various functions are suitable for cooking fish, including Steam cooking, Grill or Combi mode.

The following tips will help you get the best results:

- Whole fish are ready when the eyeballs 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.
- Make sure that the metal tip of the food probe is fully inserted into the middle of the thickest part of the fish.

Fish curry with peaches

Serves 4 | Preparation time: 55 minutes

Ingredients

For the fish:

400 g firm fleshed fish,
ready to cook | diced
1 ½ tbsp. soy sauce
½ tbsp. lime juice
Salt
Pepper

For the curry:

10 g ginger | finely grated
1 clove of garlic, finely chopped
1 chilli | deseeded and finely
sliced
2 tbsp. desiccated coconut
200 ml coconut milk
2 tbsp. curry powder
1 bunch of spring onions (150 g)
| sliced into fine rings
2 peaches, ripe | skinned | diced

Accessories:

Solid cooking container

Preparation

Season the fish with the soy sauce, lime juice, salt and pepper.

Place all of the ingredients, except for the spring onions and peaches, in a solid cooking container and cook using the settings indicated for cooking stage 1.

Add the spring onions and peaches to the rest of the ingredients and cook everything together using the settings indicated for cooking stage 2.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 10 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 5 minutes



Trout with mushrooms

Serves 4 | Preparation time: 30 minutes

Ingredients

For the trout:

4 trout (250 g each),
ready to cook
1 ½ tbsp. lemon juice
Salt
Pepper

For the mushroom mix:

1 onion | finely chopped
2 bunches of parsley (30 g) |
finely chopped
600 g chanterelles, porcini or
button mushrooms | cut into
slices or quartered

For cooking:

50 g butter | broken into small
pieces

Accessories:

Solid cooking container

Preparation

Drizzle the trout with lemon juice and season with salt and pepper.

Mix the onions, parsley and mushrooms.

Stuff the trout with some of the mushroom mixture and place any leftover filling in a solid cooking container. Place the trout in the cooking container with the opening facing downwards, cover with the pieces of butter and cook according to the settings.

Settings

Oven functions: Steam cooking
Temperature: 90 °C
Duration: 20 minutes

Useful tip

Serve with parsley potatoes.



Trout with mushrooms

Salmon fillet (low temperature cooking)

Serves 4 | Preparation time: 45 minutes + 60 minutes for marinating

Ingredients

For the marinade:

2 lemon grass stalks |
white part only, finely grated
110 ml soy sauce
½ bunch of coriander (70 g) |
finely chopped
2 cm piece of ginger |
finely grated
1 clove of garlic | crushed

For the sticky soy sauce:

200 ml soy sauce
200 ml kecap manis
(Indonesian sweet soy sauce)
100 ml honey

For the salmon:

4 salmon fillets (200 g each)

For the garnish:

1 tbsp. soy sauce
4 spring onions | thinly sliced
½ bunch of coriander (70 g) |
leaves only
2 red chillies | finely chopped
1 lime | cut into eighths

Accessories:

Baking paper
Perforated cooking container

Preparation

Mix all the ingredients for the marinade thoroughly.

Place the salmon in a rectangular dish, cover with marinade and leave to rest for 60 minutes.

For the sticky soy sauce, place all the ingredients in a small saucepan and bring to the boil on a medium heat. Reduce the heat to a minimum and cook for 25 minutes until the liquid has reduced by a third.

Line the perforated cooking container with baking paper and place the salmon on it. Drizzle around ½ tbsp. of sticky soy sauce over the salmon.

Place in the oven and start the Automatic programme or cook as indicated by the manual settings.

After cooking, drizzle the salmon with sticky soy sauce.

Garnish with spring onions, coriander leaves, chillies and lime and serve.

Settings

Automatic programme

Fish | Salmon | Fillet slow cooked

Programme duration: 20–25 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	50–75 °C
Moisture:	70%
Duration:	20–25 minutes
Shelf level:	3



Salmon fillet (low temperature cooking)

Salmon in pastry

Serves 6 | Preparation time: 50 minutes

Ingredients

240 g fresh spinach
375 g puff pastry
1 lemon | grated zest only
100 g cream cheese
Salt
Pepper
1 medium egg | beaten
1 salmon fillet, skinless (800 g)
3 sprigs of dill | chopped

Accessories:

Perforated cooking container
Baking tray

Preparation

Blanch the spinach.

Place the spinach in a clean tea towel, squeeze out all the excess liquid and chop finely.

Roll the pastry out into a square shape (twice the size of the salmon fillet) and cut into two rectangles.

Place the chopped spinach in a bowl and add the lemon zest and cream cheese. Season with salt and pepper and mix well.

Start the Automatic programme or pre-heat using the manual settings as indicated for cooking stage 1.

Place a rectangle of pastry on the baking tray and brush with egg. Spread the spinach mixture evenly over the pastry. Place the salmon fillet on top and sprinkle with dill. Season with pepper again.

Place the second rectangle of pastry on top of the salmon fillet, seal the sides and trim. Brush with egg and bake using the manual settings.

Settings

Automatic programme

Fish | Salmon | Salmon in pastry
Programme duration: 30 minutes

Manual

Set via User programmes:

Cooking stage 1
Oven functions: Combi Fan Plus
Temperature: 200 °C
Moisture: 20%
Pre-heat: On
Shelf level: 2
Duration: 10 minutes
Cooking stage 2
Temperature: 200 °C
Moisture: 75%
Duration: 10 minutes
Cooking stage 3
Temperature: 210 °C
Moisture: 20%
Duration: 10 minutes



Australian salmon in a salt crust

Serves 4 | Preparation time: 40–50 minutes

Ingredients

For the salmon:

1.5 kg sea salt, coarse
100 ml water
1 Australian salmon (800 kg),
ready to cook
1 tbsp. olive oil

For the sauce:

2 cloves of garlic | finely diced
3 tbsp. olive oil
½ tbsp. lemon juice
Salt

Accessories:

Universal tray

Preparation

Soak the sea salt in water and place around two thirds onto the universal tray.

Rub oil into the outside of the salmon and place on the sea salt. Place the remaining sea salt on top so that the salmon is completely covered. Press down lightly. Place in the oven and bake using the settings.

To make the sauce, mix the garlic with the oil and lemon juice and season with salt.

After cooking, break open the salt crust and remove the salmon. Cut the salmon into equal portions.

Settings

Oven functions: Conventional Heat
Temperature: 190 °C
Duration: 25–35 minutes
Shelf level: 2



Australian salmon in a salt crust

Grilled mackerel in tomato lecsó

Serves 4 | Preparation time: 40 minutes

Ingredients

For the mackerel:

4 mackerel (320 g each), ready to cook

Salt

Pepper

1 tbsp. lemon juice

2 tbsp. olive oil

For the tomato lecsó:

1 tbsp. sherry vinegar

Pepper

60 ml olive oil

2 Roma tomatoes | skinned, deseeded and diced

5 g basil leaves | cut into strips

Accessories:

Universal tray

Preparation

Season the mackerel with salt and pepper and drizzle with lemon juice. Cut several diagonal slits into one side of the mackerel and coat in olive oil. Place in the oven on the universal tray and grill using the settings.

For the tomato lecsó, mix the sherry vinegar with salt and pepper. Mix in the olive oil.

Add the diced tomatoes and basil.

Settings

Oven functions: Combi Grill

Setting: 3

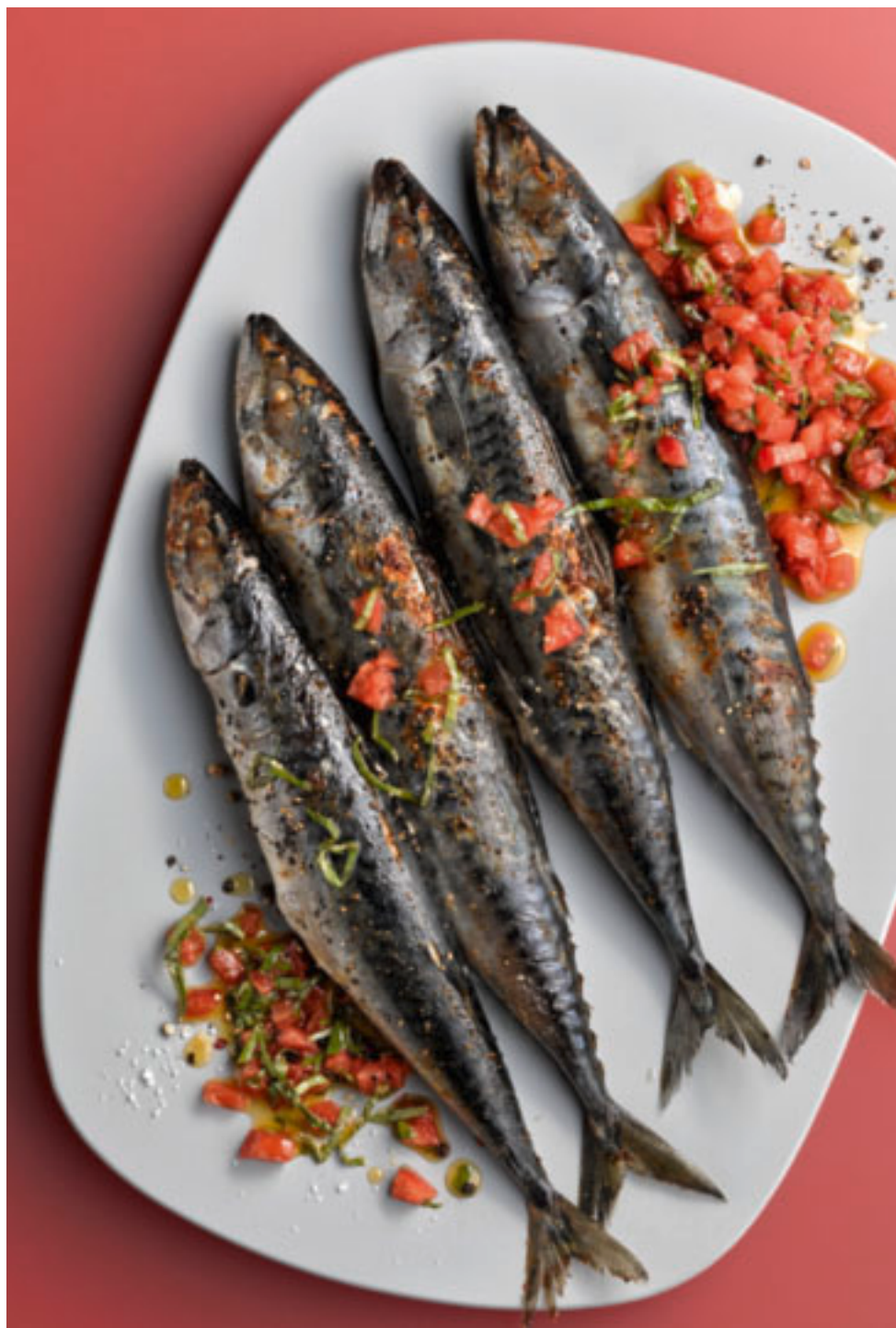
Moisture: 0%

Duration: 20–25 minutes

Shelf level: 3

Useful tip

To skin the tomatoes, use the steam cooking function set to 100 °C, 1 minute.



Grilled mackerel in tomato lecsó

Mussels in sauce

Serves 4 | Preparation time: 40 minutes

Ingredients

For the sauce:

2 shallots | finely diced
3 cloves of garlic | finely diced
1 tomato, large | finely diced
125 ml white wine
350 ml tomato passata
180 g bacon | sliced
A pinch of saffron
A splash of Tabasco sauce
1 lemon | a large wedge
3 stalks of parsley
6 sprigs of thyme

For the mussels:

700 g mussels, ready to cook
Salt
Peppercorns, black |
freshly ground

For the garnish:

2 tbsp. parsley | chopped

Accessories:

Solid cooking container
Kitchen string

Preparation

Place the shallots, garlic, tomato, white wine, passata, bacon, saffron, Tabasco and lemon wedge in a solid cooking container.

Tie together the sprigs of thyme and parsley into a bundle, add to the cooking container and cover. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Automatic programme:

Add the mussels to the sauce as indicated in the programme sequence and continue to cook uncovered.

Manual:

Add the mussels to the sauce and cook uncovered using the settings indicated for cooking stage 2.

Remove the herbs, squeeze the lemon wedge and season with salt and pepper.

Garnish with parsley, then serve.

Settings

Automatic programme

Mussels and clams | Mussels in sauce
Programme duration: 30 minutes

Manual

Cooking stage 1

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

Cooking stage 2

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



Mussels in sauce

Stuffed rosefish

Serves 4 | Preparation time: 50 minutes

Ingredients

2 rosefish (800 g each), ready to cook (alternative: whole snapper or sea bream)
2 tbsp. lemon juice
4 cloves of garlic | finely chopped
1 bunch of parsley (30 g) | finely chopped
1 tsp. salt
1 pinch of white pepper | freshly ground
4 slices of white bread | without crusts, finely chopped
1 tbsp. sweet paprika
80 ml olive oil

Accessories:

Universal tray

Preparation

Drizzle the rosefish with lemon juice.

Mix the garlic and parsley.

Rub salt and pepper onto the inside and outside of the rosefish. Place on the universal tray and place half of the parsley and garlic mixture inside the fish.

Mix the remaining parsley and garlic mixture with the bread, paprika and oil; spread over the rosefish and cook using the settings.

Settings

Oven functions: Combi Conventional
Temperature: 180 °C
Moisture: 50%
Duration: 35 minutes
Shelf level: 2



Stuffed rosefish

Stuffed hapuku

Serves 4 | Preparation time: 60 minutes

Ingredients

For the hapuku:

3 hapuku (500 g each), ready to cook (alternative: bass grouper, blue eye trevalla or mullet)
1 lemon | juice only
½ tsp. pepper

For the stuffing:

150 g mushrooms |
chopped into small pieces
2 shallots | chopped into small pieces
½ tsp. salt
150 g crème fraîche
1 pinch of white pepper |
freshly ground
150 g day-old white bread |
no crusts, roughly chopped
1 bunch of chervil (30 g)
1 medium egg
1 pinch of ground nutmeg

Accessories:

Universal tray
Kitchen string or wooden skewers

Preparation

Drizzle the hapuku with lemon juice and rub pepper into the inside.

Mix the mushrooms with the shallots, salt, crème fraîche and pepper while stirring until the liquid has evaporated. Leave the mixture to cool slightly.

Blitz the white bread with the chervil leaves and mix with the mushroom mixture, egg and nutmeg.

Place the hapuku on the universal tray, fill with the mushroom mixture, seal with kitchen string or skewers and cook according to the settings.

Settings

Oven functions:	Combi Conventional
Temperature:	180 °C
Moisture:	50%
Duration:	20–30 minutes
Shelf level:	2



Stuffed hapuku

Bakes and gratins

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

Chicory gratin

Serves 5 | Preparation time: 85 minutes

Ingredients

For the chicory:

8 heads of chicory
50 g butter
5 tsp. caster sugar
Salt
Pepper
8 slices of cooked ham
(3–4 mm thick)

For the cheese sauce:

30 g butter
40 g plain white flour
750 ml milk, 1.5% fat
250 g cheese, grated
1 medium egg | just the yolk
Nutmeg
Salt
Pepper
1 dash of lemon juice

Accessories:

Ovenproof dish
Rack

Preparation

Remove the hard, bitter part from each head of chicory and steam the chicory according to the settings.

Melt the butter in a pan. Fry the chicory until golden, then reduce the temperature and cook for a further 25 minutes on a low heat. 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.

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

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 stir in 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 in the oven and bake until golden according to the programme sequence or using the manual settings.

Steam cooking

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 12 minutes

Settings**Automatic programme**

Bakes & Gratins | Chicory gratin
Programme duration: 12–26 minutes

Manual**Set via User programmes:**

Pre-heating 1
Oven functions: Combi Fan Plus
Pre-heat: On
Temperature: 190 °C
Moisture: 90%
Baking 2
Oven functions: Combi Grill
Setting: 1
Moisture: 40%
Duration: 12–26 minutes
Shelf level: 2



Chicory gratin

Fennel and carrot gratin

Serves 4 | Preparation time: 55 minutes

Ingredients

For the vegetables:

750 g fennel
3 large carrots |
cut into ½ cm thick slices
12 black olives, pitted
12 green olives, pitted
Salt
Pepper | freshly ground

For the Parmesan and breadcrumb topping:

½ orange, unwaxed | zest only
4 slices of white bread | without
crusts, finely chopped
1 sprig of thyme | leaves only
3 cloves of garlic | crushed
80 g Parmesan cheese, grated

For browning:

1 tbsp. butter | melted

Accessories:

Perforated cooking container
Solid cooking container

Preparation

Cut the fennel in half and remove the core.
Cut the fennel into 1 cm thick slices.

Place the fennel and carrots in a perforated cooking container and cook as indicated for cooking stage 1.

Grate the orange over the chopped bread; add the thyme leaves and garlic. Mix in the Parmesan.

Place the cooked vegetables in a solid cooking container, mix with the olives and season with salt and pepper. Sprinkle the Parmesan and breadcrumb topping over the vegetables. Drizzle with butter and place the solid cooking container in the oven and bake as indicated for cooking stage 2.

Settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 15–18 minutes
Shelf level: 3
Cooking stage 2
Oven functions: Full Grill
Setting: 3
Duration: 10 minutes



Fennel and carrot gratin

Potato gratin

Serves 4 | Preparation time: 70 minutes

Ingredients

For the gratin:

1 kg waxy potatoes | cut into thin slices
400 g cream
Salt
Pepper
Nutmeg

For sprinkling:

50 g cheese, grated

For the tin:

1 tbsp. butter

Accessories:

Ovenproof dish, capacity 3 l
Rack

Preparation

Grease the ovenproof dish. Add the potato slices.

Season the cream with salt, pepper and nutmeg and mix together with the potato slices.

Sprinkle cheese over the top.

Place the potato gratin on the rack in the oven and bake until golden brown.

Settings

Automatic programme

Bakes & Gratins | Potato gratin

Programme duration: 50 minutes

Manual

Set via User programmes:

Oven functions:	Fan Plus
Temperature:	175–180 °C
Duration:	44–59 minutes
Shelf level:	3

Useful tip

For a low-calorie variant, replace a proportion of the cream with milk.



Potato gratin

Cheese and chive soufflé

Serves 6–8 | Preparation time: 30 minutes

Ingredients

For the tin:

- 1 tsp. butter
- 1 tbsp. plain white flour

For the soufflé:

- 250 ml milk, 3.5% fat
- 50 g butter
- 50 g plain white flour
- 100 g cheese, grated
- ¼ tsp. nutmeg, ground
- 2 tbsp. chives | chopped
- Salt
- Pepper
- 5 medium eggs

Accessories:

- 1 soufflé tin, 20 cm or
- 8 small soufflé ramekins
- Universal tray

Preparation

Grease the soufflé tin or soufflé ramekins with butter and sprinkle with flour.

Gently heat the milk in a saucepan and melt the butter in it. Add the flour and bring to the boil, stirring constantly.

Continue stirring while adding the cheese, nutmeg and chives. Season with salt and pepper, then allow the mixture to cool.

Place the universal tray in the oven and start the Automatic programme, or pre-heat as indicated by the manual settings.

Separate the eggs and put the whites to one side for later. Stir the egg yolks into the mixture.

In a separate bowl, whisk the whites to stiff peaks. Gradually fold the egg whites into the soufflé mixture.

Pour the soufflé mixture into the soufflé tin or ramekins. Place in the oven on the universal tray and cook using the Automatic programme or the manual settings.

Serve immediately after cooking.

Settings

Automatic programme

Bakes & Gratins | Cheese and chive soufflé

Programme duration: 15 minutes

Manual

- | | |
|-----------------|----------------|
| Oven functions: | Combi Fan Plus |
| Temperature: | 200 °C |
| Moisture: | 60% |
| Pre-heat: | On |
| Duration: | 15 minutes |
| Shelf level: | 2 |



Potato and cheese gratin

Serves 4 | Preparation time: 70 minutes

Ingredients

For the gratin:

600 g potatoes, floury
75 g Gouda cheese, grated

For the topping:

250 g cream
1 tsp. salt
Pepper
Nutmeg

For sprinkling:

75 g Gouda cheese, grated

For the dish:

1 clove of garlic

Accessories:

Ovenproof dish, Ø 26 cm
Rack

Preparation

Rub the dish with the garlic clove.

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

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

Sprinkle with Gouda.

Place the potato and cheese gratin in the oven on the rack and bake according to the programme sequence or using the manual settings until golden brown.

Settings

Automatic programme

Bakes & Gratins | Potato & cheese gratin

Programme duration: 39–46 minutes

Shelf level: 2

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 170° C

Moisture: 95%

Duration: 38 minutes

Shelf level: 3

Cooking stage 2

Oven functions: Setting: 2

Moisture: 70%

Duration: 1–8 minutes



Potato and cheese gratin

Lasagne

Serves 4 | Preparation time: 100 minutes

Ingredients

For the lasagne:

8 lasagne sheets
(not pre-cooked)

For the Bolognese sauce:

50 g smoked streaky bacon |
finely diced
2 onions | diced
375 g mince,
half beef and half pork
800 g tinned tomatoes, peeled |
chopped
30 g tomato paste
125 ml stock
1 tsp. fresh thyme | chopped
1 tsp. fresh oregano | chopped
1 tsp. fresh basil | chopped
Salt
Pepper

For the mushroom sauce:

20 g butter
1 onion | diced
100 g fresh button mushrooms
| sliced
2 tbsp. plain white flour
250 g cream
250 ml milk, 3.5% fat
Salt
Pepper
Nutmeg
2 tbsp. fresh parsley | chopped

For sprinkling:

200 g Gouda cheese, grated

Accessories:

Ovenproof dish, 32 cm x 22 cm
Rack

Preparation

To make the Bolognese sauce, start by heating a non-stick pan. Fry the diced bacon. Add the minced meat and brown, stirring constantly. Add the onions and allow to sweat. Add the tomatoes, tomato juice, tomato paste 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 salt, pepper and nutmeg. 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 Gouda and place in the oven.

Bake according to the programme sequence or using the manual settings until golden brown.

Settings

Automatic programme

Bakes & Gratins | Lasagne

Programme duration: 40 minutes

Manual

Oven functions:	Combi Conventional
Temperature:	170–200 °C
Moisture:	95%
Duration:	40 minutes
Shelf level:	2



Pasta bake

Serves 4 | Preparation time: 70 minutes

Ingredients

For the pasta:

150 g pasta (penne)

1 ½ l water

3 tsp. salt

For the bake:

2 onions | diced

1 ½ tbsp. butter

1 capsicum |

diced into 1 cm pieces

2 carrots, small | sliced

150 g crème fraîche

75 ml milk, 3.5% fat

1 medium egg

Salt

Pepper

300 g Roma tomatoes |

coarsely diced

100 g cooked ham | diced

150 g feta with herbs | diced

For sprinkling:

100 g Gouda cheese, grated

Accessories:

Solid cooking container

Film, steam-resistant

Ovenproof dish, 24 cm x 24 cm

Rack

Preparation

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

Place the diced onions, butter, capsicum and carrots in a solid cooking container. Place in the oven, cover and sweat the onions as indicated in the settings.

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

Place the pasta, tomatoes, ham and feta in the ovenproof dish. Stir in the vegetable sauce.

Sprinkle the pasta bake with Gouda.

Place the pasta bake in the oven on the rack and bake according to the programme sequence or using the manual settings until golden brown.

Settings

Automatic programme

Bakes & Gratins | Pasta bake

Programme duration: 40 minutes

Settings

Sweating onions

Special applications | Sweat onions

Programme duration: 4 minutes

Manual

Baking

Oven functions: Combi Conventional

Temperature: 150–180 °C

Moisture: 95%

Duration: 40 minutes

Shelf level: 2



Ham pasta bake

Serves 4 | Preparation time: 65 minutes

Ingredients

For the bake:

250 g pasta (e.g. spirals)
Salt
200 g cooked ham | finely diced
80 g butter
3 medium eggs | separated
2 medium eggs
Salt
250 ml sour cream
150 ml cream
Pepper | freshly ground
Nutmeg

For the oven dish:

1 tbsp. butter

For sprinkling:

Fine breadcrumbs
Grated Parmesan
Butter

Accessories:

Gourmet oven dish
Rack

Preparation

Cook the pasta in salted water on the cooktop until it is al dente.

In a bowl, beat the butter with the egg yolks, non-separated eggs and a pinch of salt until creamy. Stir in the cooked ham.

Beat the egg whites until stiff with a pinch of salt and stir into the butter and egg mixture with the sour cream, cream and the pasta.

Mix together thoroughly and season with salt, pepper and nutmeg.

Grease an oven dish well with butter and pour the mixture in.

Scatter the breadcrumbs and Parmesan on top of the bake and dot with butter.

Place the oven dish in the oven on the rack.

Start the Automatic programme or bake using the manual settings.

Settings

Automatic programme

Bakes & Gratins | Ham and pasta bake
Programme duration: 35 minutes

Manual

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus
Temperature: 170 °C
Moisture: 70%
Duration: 25 minutes
Shelf level: 2

Cooking stage 2

Oven functions: Combi Grill
Setting: 3
Moisture: 30%
Duration: 10 minutes



Vegetables and side dishes

The unsung heroes

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

Antipasti vegetables

Serves 4 | Preparation time: 40 minutes + at least 3 hours for marinating

Ingredients

For the vegetables:

2 capsicums (200 g each),
yellow | sliced
2 capsicums (200 g each),
red | sliced
1 eggplant (200 g) | sliced
2 zucchinis (200 g each) | sliced
500 g mushrooms

For the marinade:

3 tbsp. olive oil
2 tbsp. white wine vinegar
2 tbsp. white wine, dry
1 clove of garlic | chopped
Salt
Pepper
1 pinch of sugar
2 tbsp. herbes de Provence |
finely chopped

Accessories:

Perforated cooking container

Preparation

Place the capsicums, eggplant, zucchinis and mushrooms in a perforated cooking container and cook according to the settings.

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

Place the vegetables on a plate, pour over the marinade and leave to marinate for at least 3 hours.

Settings

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 3–4 minutes



Red cabbage with apple

Serves 4 | Preparation time: 165 minutes

Ingredients

125 g onions | diced
50 g lard
700 g red cabbage | sliced
150 ml apple juice
50 ml red wine vinegar
1 bay leaf
3 cloves
25 g caster sugar
Salt
Pepper
1 apple | diced
30 g cranberries
50 ml red wine

Accessories:

Solid cooking container

Preparation

Place the onions and lard in a solid cooking container, cover and braise as indicated for cooking stage 1.

Add the red cabbage, apple juice, red wine vinegar, bay leaf, cloves and sugar to the onions. Season with salt and pepper and continue cooking as indicated for cooking stage 2.

Add the apple, cranberries and red wine to the remaining ingredients and finish cooking as indicated for cooking stage 3.

Season with salt, pepper and sugar to taste.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 60 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 60 minutes

Useful tip

You can use red currant jelly instead of the cranberries.



Red cabbage with apple

Fennel with vegetables

Serves 4 | Preparation time: 55 minutes

Ingredients

2 fennel bulbs
2 carrots | sliced ½ cm thick
1 leek, small | sliced into rings
1 cm thick
2 sticks of celery |
sliced into pieces ½ cm thick
1 tsp. lemon juice
½ tsp. salt
½ tsp. sugar
2 onions | diced
2 tbsp. butter
Pepper
150 g double cream

Accessories:

Perforated cooking container
Solid cooking container

Preparation

Quarter the fennel bulbs and cut out the core in a wedge-shaped piece. Finely chop the fennel fronds and set aside for the garnish.

Put the carrots, leek and celery in a perforated cooking container and place the fennel on top.

Mix the lemon juice, salt and sugar and pour over the fennel. Place the cooking container in the oven and place a solid cooking container on the level below to catch the vegetable juices released during cooking.

In a pan, sweat the onions in butter and add 150 ml vegetable stock. Season with salt and pepper. Stir in the double cream. Serve the fennel and vegetables and garnish with the fennel fronds.

Settings

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



Fennel with vegetables

Vegetable soufflé

Serves 4 | Preparation time: 90 minutes

Ingredients

For the cauliflower mixture:

500 g cauliflower | in florets
4 medium eggs
Salt
Pepper
Nutmeg

For the soufflé ramekins:

1 tbsp. butter

For the sauce:

2 shallots | diced
20 g butter
20 g plain white flour
20 ml dry white wine
100 ml vegetable stock
100 g cream
Pepper

For the garnish:

1 tbsp. chopped parsley

Accessories:

Perforated cooking container
Hand-held blender
4 soufflé ramekins
Rack

Preparation

Place the cauliflower in a perforated cooking container and cook as indicated for cooking stage 1.

Leave the cauliflower to cool, then purée. Separate the eggs and put the whites to one side for later. Stir the egg yolks into the cauliflower and season with salt, pepper and nutmeg to taste.

Beat the egg whites until stiff and fold into the cauliflower mixture.

Grease the soufflé ramekins, pour in the mixture and cook as indicated for cooking stage 2.

In a pan, sweat the shallots in butter.
Add the flour and deglaze with white wine.

Mix with the vegetable stock and stir until smooth.
Fold in the cream and season with salt and pepper to taste.

Place the vegetable soufflé on a plate, surround with the sauce and garnish with parsley.

Settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 14 minutes
Cooking stage 2
Oven functions: Steam cooking
Temperature: 90 °C
Duration: 15–18 minutes

Useful tip

You could use broccoli or carrots instead of cauliflower. The soufflé ramekins can be replaced with cups.



Vegetable soufflé

Potato dumplings

Serves 4 | Preparation time: 110 minutes

Ingredients

For the potato dumplings:

1 kg potatoes, floury
2 medium eggs
Salt
Nutmeg
50 g plain white flour
50 g potato starch

For the cooking container:

1 tsp. butter

Accessories:

Perforated cooking container
Potato ricer

Preparation

Wash the potatoes and cook them in a perforated cooking container using the settings indicated for cooking stage 1.

Peel the potatoes while still hot and press them through a potato ricer immediately.

Add the eggs to the potatoes and season with salt and nutmeg. Stir in the flour and potato starch.

Shape the dough into a roll, divide into 12 pieces and shape into dumplings.

Grease the perforated cooking container, place the dumplings inside and cook using the settings indicated for cooking stage 2.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 28–34 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15–18 minutes



Potato dumplings

Mashed potato

Serves 4 | Preparation time: 45 minutes

Ingredients

For the mashed potato:

1 kg potatoes, floury |
peeled and quartered
250 g cream
100 ml vegetable stock
20 g butter
Salt
Pepper

For the garnish:

1 tbsp. parsley | finely chopped

Accessories:

Perforated cooking container
Solid cooking container
Potato ricer

Preparation

Place the potatoes in a perforated cooking container.

Place the cream and vegetable stock in a solid cooking container underneath the potatoes and cook.

Press the potatoes through the potato ricer and stir with the cream and stock until smooth. Fold in the butter and season with salt and pepper to taste.

Sprinkle with parsley and serve.

Settings

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 15–17 minutes



Mashed potato

Potato wedges

Serves 4 | Preparation time: 60 minutes

Ingredients

1 kg firm potatoes | cut
lengthways into thin wedges
1½ tsp. salt
½ tsp. pepper
1 tsp. paprika, hot
1 tsp. caster sugar
4 tbsp. olive oil
6 tbsp. sesame seeds

Accessories:

Universal tray

Preparation

Mix the seasonings and sugar with the olive oil and sesame seeds and roll the potato wedges in the mixture. Spread the potatoes out on the universal tray and place in the oven.

Start the Automatic programme or bake until golden using the manual settings.

Settings

Automatic programme

Vegetables | Potatoes | Potato wedges

Programme duration: 45 minutes

Manual

Oven functions:	Combi Conventional
Temperature:	180–210 °C
Moisture:	0%
Duration:	45 minutes
Shelf level:	3



Potato wedges

Baked cheese dumplings

Serves 4 | Preparation time: 90 minutes

Ingredients

500 ml milk, 3.5% fat
150 g onions | finely chopped
20 g butter
500 g bread, cut into cubes
2 potatoes | boiled
250 g cheese (Pinzgauer or Appenzeller) | cut into cubes
4 medium eggs
½ bunch of parsley (30 g) | finely chopped
Salt
Pepper
Nutmeg
2 tbsp. clarified butter

Accessories:

Gourmet oven dish

Preparation

Heat the milk on the cooktop. Fry the onions in butter. Place the cubed bread in a large bowl, pour over the milk and leave to soak.

Grate the potatoes.

Once the bread has cooled down, add the cheese cubes, onions, eggs, parsley and potatoes and mix well.

With moistened hands, shape the mixture into balls weighing 100 g each and press down to flatten.

Place the Gourmet oven dish in the oven. Start the Automatic programme or pre-heat using the manual settings.

Place the clarified butter into the Gourmet oven dish and cook according to the programme sequence or cooking stage 2 of the manual settings.

As soon as the clarified butter is hot, place the dumplings in the Gourmet oven dish and bake according to cooking stage 3 of the manual settings.

Turn the cheese dumplings and finish cooking as indicated for cooking stage 4.

Settings

Automatic programme

Pasta | Baked cheese dumplings

Programme duration: 29 minutes

Shelf level: 2

Manual

Set via User programmes:

Pre-heating 1

Oven functions: Fan Plus

Temperature: 210 °C

Pre-heat: On

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 210 °C

Moisture: 100%

Duration: 5 minutes

Cooking stage 3

Oven functions: Combi Conventional

Temperature: 210 °C

Moisture: 100%

Duration: 7 minutes

Cooking stage 4

Oven functions: Combi Conventional

Temperature: 210 °C

Moisture: 100%

Duration: 7 minutes



Baked cheese dumplings

Pumpkin risotto

Serves 6 | Preparation time: 30 minutes

Ingredients

314 300 g risotto rice
60 g butter
2 cloves of garlic | finely diced
1 onion, small | finely diced
70 ml white wine
625 ml chicken stock
500 g pumpkin flesh |
in 1 cm cubes
85 g Parma ham (prosciutto) |
finely chopped
1 lemon | zest only
20 g oregano, fresh |
finely chopped
75 g spinach, fresh
50 g Parmesan cheese, grated
70 g mascarpone cheese
Salt
Pepper

Accessories:

Solid cooking container

Preparation

Place the risotto rice, butter, garlic, onion, white wine, chicken stock, pumpkin, Parma ham and lemon zest in a solid cooking container. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Fold the spinach, Parmesan and mascarpone into the risotto rice.

Automatic programme:

Cook according to the Automatic programme.

Manual:

Cook using settings indicated for cooking stage 2.

Season with salt and pepper before serving.

Settings

Automatic programme

Rice | Arborio rice | Pumpkin risotto

Programme duration: 20 minutes

Manual

Cooking stage 1

Function: Steam cooking

Temperature: 100 °C

Duration: 19 minutes

Cooking stage 2

Function: Steam cooking

Temperature: 100 °C

Duration: 1 minute



Carrots with glazed shallots

Serves 4 | Preparation time: 25 minutes

Ingredients

500 g carrots | sliced
4 shallots | peeled and halved
2 tbsp. butter
Salt
Pepper
1 tbsp. chopped parsley

Accessories:

Perforated cooking container
Solid cooking container

Preparation

Place the carrots in a perforated cooking container.

Place the shallots and butter in a solid cooking container and cover.
Cook both cooking containers at the same time.

Add the carrots to the shallots and season with salt and pepper.

Sprinkle with parsley before serving.

Settings

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 6 minutes



Carrots with glazed shallots

Zucchini and feta rolls

Serves 4 | Preparation time: 40 minutes

Ingredients

1 zucchini (200 g)
200 g feta
Salt
Pepper
½ tbsp. olive oil

Accessories:

Perforated cooking container

Preparation

Cut the zucchini lengthways into thin slices, place in a perforated cooking container and cook using the settings indicated for cooking stage 1.

Cut the feta into strips 2 cm wide and season with salt and pepper.

Remove the zucchini from the cooking container. Wrap the feta in the zucchini and season with salt and pepper. Drizzle with olive oil, place in a perforated cooking container in the oven compartment and cook using the settings indicated for cooking stage 2.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

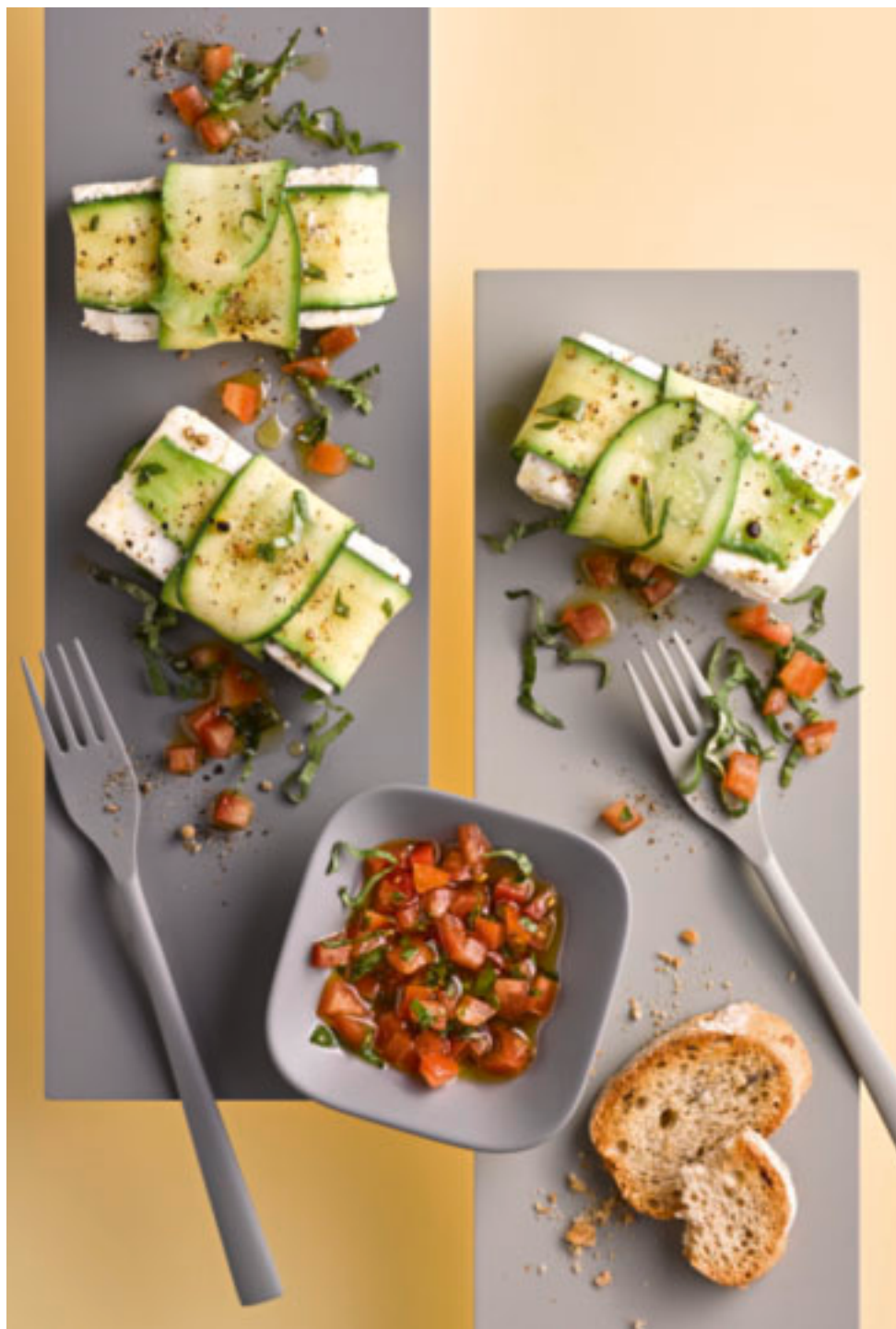
Duration: 1 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 3 minutes



Braised cucumbers

Serves 4 | Preparation time: 60 minutes

Ingredients

2 onions | diced
200 g bacon, lean | diced
6 cooking cucumbers (500 g)
400 g sour cream
1 tbsp. fresh dill | chopped
1 pinch of sugar
Salt
Pepper

Accessories:

Solid cooking container

Preparation

Place the onions and bacon in a solid cooking container, cover and sweat as indicated for cooking stage 1.

Peel and halve the cucumbers. Scrape out the seeds with a spoon and thinly slice the cucumbers. Add the cucumbers and sour cream to the bacon and onions.

Season with dill, sugar, salt and pepper and cook using the settings indicated for cooking stage 2.

After cooking, season with more salt and pepper to taste and serve.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15–20 minutes

Useful tip

You can use salad cucumbers instead of cooking cucumbers.



Braised cucumbers

Bread dumplings

Serves 4 | Preparation time: 115 minutes

Ingredients

For the bread dumplings:

8 bread rolls |
diced into ½ cm pieces
500 ml milk, 3.5% fat
1 onion | diced
20 g butter
2 medium eggs
1 tbsp. chopped parsley

For greasing:

Butter

Accessories:

Solid cooking container
Perforated cooking container

Preparation

Warm the milk in a solid cooking container using the settings indicated for cooking stage 1.

Pour the milk over the pieces of bread and leave to soak for half an hour.

Place the onion and butter in a solid cooking container, cover with aluminium foil and braise using the settings indicated for cooking stage 2.

Add the braised onions, eggs and parsley to the bread and mix.

Moisten your hands and shape the dough into 12 dumplings, grease the perforated cooking container, place the bread dumplings inside and cook using the settings indicated for cooking stage 3.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 95 °C

Duration: 2–3 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 15–18 minutes



Bread dumplings

Greek tomato salad

Serves 4 | Preparation time: 30 minutes

Ingredients

4 tomatoes | halved crosswise
2 cloves of garlic |
finely chopped
Salt
Pepper
4 stalks of basil leaves |
finely chopped
100 g feta | finely diced

Accessories:

Perforated cooking container

Preparation

Place the tomatoes in a perforated cooking container with the cut surface facing upwards.

Scatter the garlic over the cut surface of the tomatoes.
Season with salt and pepper.

Scatter the basil over the tomato halves.

Place the feta on top of the tomatoes and cook as indicated in the settings.

Settings

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 3–4 minutes



Greek tomato salad



Soups and casseroles

A clear case of good taste

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

Bean stew with lamb

Serves 4 | Preparation time: 60 minutes

Ingredients

For the bean stew:

500 g lamb, ready to cook |
diced into small pieces
1 tbsp. sunflower oil
1 onion | chopped
200 ml vegetable stock
400 g potatoes, waxy | diced
200 g green beans | halved
3 carrots (60 g each) | diced
1 sprig of rosemary |
leaves only, chopped
300 ml vegetable stock
Salt
Pepper

For the garnish:

2 spring onions |
sliced into fine rings

Accessories:

Solid cooking container

Preparation

Briefly sear the lamb in the sunflower oil in a pan.
Add the onion and fry. Deglaze with the vegetable stock.

Put the lamb in a solid cooking container together with the liquid.
Add the potatoes, green beans, carrots and rosemary and cook as
indicated for cooking stage 1.

After cooking, add the remaining vegetable stock, season with
salt and pepper and cook using the settings indicated for cooking
stage 2.

Sprinkle the spring onions over the top shortly before serving.

Settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 15 minutes
Cooking stage 2
Oven functions: Steam cooking
Temperature: 95 °C
Duration: 2 minutes

Useful tip

You could use beef, pork
meatballs or sausages instead
of lamb.



Bean stew with lamb

Goulash soup

Serves 4 | Preparation time: 125 minutes

Ingredients

250 g chat potatoes
25 g clarified butter
200 g onions | finely diced
250 g beef (chuck steak) |
in 1–1 ½ cm cubes
20 g plain white flour
20 g tomato paste
Salt
Pepper
20 g paprika, sweet
3 cloves of garlic | chopped
1 tbsp. marjoram, dried
A pinch of caraway seeds,
ground
½ tbsp. vinegar
1 l vegetable stock

Accessories:

Solid cooking container

Preparation

Peel the potatoes, cut them into 1 x 1 cm cubes and put in a bowl with cold water so that they do not turn brown.

Heat the clarified butter in a pan and slowly fry the onions until they are golden brown.

Put the onions in a solid cooking container and add the beef, flour, tomato paste, all of the spices and the vinegar.

Pour over the vegetable stock, stir well and start the Automatic programme or cook using the manual settings indicated for cooking stage 1.

Automatic programme:

Add the potatoes as indicated in the programme sequence and finish cooking.

Manual:

Add the potatoes as indicated for cooking stage 2 and finish cooking.

Season with salt to taste.

Settings

Automatic programme

Meat | Beef | Goulash soup

Programme duration: 105 minutes

Manual

Cooking stage 1

Function: Steam cooking

Temperature: 100 °C

Duration: 60 minutes

Cooking stage 2

Function: Steam cooking

Temperature: 100 °C

Duration: 45 minutes



Goulash soup

Chicken soup

Serves 6 | Preparation time: 125 minutes

Ingredients

1 chicken (1.5 kg), ready to cook
200 ml water
1 kg soup vegetables
120 g vermicelli
800 ml water
Salt
Pepper
1 tbsp. chopped parsley

Accessories:

Solid cooking container
Sieve

Preparation

Place the chicken and water in a solid cooking container.

Trim and peel the soup vegetables, cut half of them into rough pieces, add to the chicken and cook using the settings indicated for cooking stage 1.

Finely chop the remaining soup vegetables, slice the leek into rings and the carrots and celeriac into thin batons and set aside.

Once it is cooked, take the chicken out of the liquid, pass the stock through a sieve and put it back in the solid cooking container.

Remove the meat from the bone, cut into bite-sized pieces, place in the solid cooking container together with the soup vegetables, the vermicelli and the rest of the water. Cook as indicated for cooking stage 2. If the soup is too thick, you can increase the amount of water if you wish.

Season with salt and pepper, garnish with parsley and serve.

Settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 50 minutes
Cooking stage 2
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 10 minutes



Chicken soup

Potato soup

Serves 4 | Preparation time: 50 minutes

Ingredients

180 g leek | in rings
250 g potatoes, floury | diced
500 ml vegetable stock
Salt
Pepper
100 g cream
2 tsp. basil | chopped
2 tsp. parsley | chopped
2 tsp. chives | chopped

Accessories:

Solid cooking container
Hand-held blender

Preparation

Put the leek and potatoes in a solid cooking container with the vegetable stock and cook using the settings indicated for cooking stage 1.

Purée the soup in the cooking container and season with salt and pepper to taste. Stir in the cream and heat using the settings indicated for cooking stage 2.

Mix the basil, parsley and chives, scatter over the soup and serve.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 16 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 95 °C

Duration: 2 minutes



Potato soup

Australian pumpkin soup

Serves 4 | Preparation time: 35 minutes

Ingredients

For the pumpkin soup:

1 kg pumpkin flesh | diced
400 g sweet potatoes | diced
2 onions | diced
250 ml chicken stock
Salt
Pepper

For the garnish:

250 g chorizo | finely diced
250 ml sour cream
10 g coriander | chopped

Accessories:

Perforated cooking container

Preparation

Place the pumpkin flesh, sweet potatoes and onions in a perforated cooking container and cook.

Sear the chorizo.

Purée the vegetables, add the chicken stock and approx. 250 ml of the cooking juices, stir and season with salt and pepper.

Pour the soup into a pre-warmed soup bowl. Garnish with sour cream, chorizo and coriander.

Settings

Automatic programme

Soups & Casseroles | Pumpkin soup

Programme duration: 25 minutes

Manual

Function: Steam cooking

Temperature: 100 °C

Duration: 25 minutes



Australian pumpkin soup

Rice and meat casserole

Serves 4 | Preparation time: 90 minutes

Ingredients

250 g onions | finely diced
2 tbsp. clarified butter
2 tbsp. paprika
1 tbsp. tomato paste
250 g beef (shoulder) |
in 1 cm cubes
250 g tomato passata
½ tbsp. white wine vinegar
1 clove of garlic | finely chopped
1 tsp. marjoram
Caraway seeds
Salt
Pepper
½ capsicum (175 g), red |
finely diced
½ capsicum (175 g), yellow |
finely diced
250 g long grain rice
500 ml vegetable stock

Accessories:

Solid cooking container

Preparation

In a pan, sauté the onions in the clarified butter.

Stir the paprika and tomato paste into the onions.

Place the beef in a solid cooking container. Add the onions, passata, white wine vinegar, garlic and spices. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Automatic programme:

Add the capsicums, long-grain rice and vegetable stock as indicated in the programme sequence and finish cooking.

Manual:

Add the peppers, long-grain rice and vegetable stock and finish cooking as indicated for cooking stage 2.

Settings

Automatic programme

Soups & Casseroles | Meat with rice

Programme duration: 70 minutes

Manual

Cooking stage 1

Function: Steam cooking

Temperature: 100 °C

Duration: 45 minutes

Cooking stage 2

Function: Steam cooking

Temperature: 100 °C

Duration: 25 minutes



Rice and meat casserole

Spring vegetable soup

Serves 4 | Preparation time: 55 minutes

Ingredients

For the soup:

150 g celeriac | in thin strips
3 carrots (60 g each) |
in thin strips
200 g spring onions |
sliced at an angle
100 g sugar snap peas
600 ml vegetable stock
1 medium egg
1 tbsp. breadcrumbs
Salt
Pepper
Nutmeg
1 tbsp. chervil | chopped
1 tbsp. chopped parsley

For the garnish:

1 tbsp. chopped parsley

Accessories:

Solid cooking container

Preparation

Put the celeriac, carrots, spring onions, sugar snap peas and half of the vegetable stock in a solid cooking container and cook using the settings indicated for cooking stage 1.

At the end of the cooking time, add the remaining vegetable stock and continue to cook using the settings indicated for cooking stage 2.

Mix together the egg, breadcrumbs, salt, pepper, nutmeg and chopped herbs, add to the spring vegetable soup and cook using the settings indicated for cooking stage 3.

Season the soup with salt and pepper to taste, garnish with chopped parsley and serve.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 10 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 95 °C

Duration: 2 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 95 °C

Duration: 2 minutes



Spring vegetable soup



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.

Summer pudding

Serves 6 | Preparation time: 105 minutes

Ingredients

For the dough:

225 g melba toast
50 g butter
40 g honey, clear
300 ml milk, 3.5% fat

For the berries:

200 g strawberries | quartered
125 g raspberries
125 g blackberries
1 apple, small, sharp | finely
diced
1 vanilla pod | seeds only
40 g caster sugar

For the ice cream:

6 scoops of vanilla ice cream

For the pudding basin:

1 tsp. butter

Accessories:

Pudding basin with lid, approx.
1.25 l capacity
Rack

Preparation

Crush or coarsely grind the melba toast. Melt the butter with the honey and stir into the melba toast with the milk.

Mix the strawberries and apple with the berries, vanilla seeds and sugar.

Grease the pudding basin and fill with $\frac{3}{4}$ of the melba toast mixture, pressing the mixture up at the sides. Add the berries and press down gently. Cover with the remaining mixture and seal the edge firmly. Cover the pudding basin with the lid. Place in the oven on the rack and bake using the settings.

Allow to rest in the basin for at least 15 minutes after cooking.

Turn out onto a plate, divide into portions and serve with the ice cream.

Settings

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 60 minutes

Useful tip

Instead of a pudding basin, you could also use a tall ovenproof dish. Seal the ovenproof dish by double-folding baking paper, placing it over the dish and tying it with kitchen string.



Summer pudding

Christmas pudding

Serves 4 | Preparation time: 380 minutes + 24 hours for marinating

Ingredients

For the Christmas pudding:

- 170 g plain white flour
- ¾ tsp. cinnamon
- ¾ tsp. mixed spices
- 115 g breadcrumbs
- 115 g clarified butter
- 115 g brown sugar
- 30 g whole almonds
- 115 g raisins
- 115 g currants
- 115 g sultanas
- 55 g glacé cherries
- 55 g candied fruits
- 1 apple, small | grated
- Zest of 1 unwaxed lemon
- Zest of 1 unwaxed orange
- ½ orange | juice only
- 1 tbsp. brandy
- 2 medium eggs
- 1 tbsp. black treacle
- 75 g dark beer, e.g. Guinness

For the pudding basin:

- 1 tbsp. butter

Accessories:

- Pudding basin, 1.2 l capacity
- Baking paper
- Aluminium foil
- Rack

Useful tip

Christmas pudding is traditionally eaten during the festive season. It can be made 6–12 months in advance and is often “fed” with brandy.

Preparation

Sift the flour and spices into a large bowl. Add the breadcrumbs, clarified butter, sugar, almonds, fruits, zests and orange juice. Make a well in the middle of the bowl and pour in the brandy, beaten eggs and treacle. Gradually add the beer and stir until you get a thick and sticky mixture. Cover the bowl and allow to rest overnight.

Grease the pudding basin, pour in the mixture and press it flat. Cover the basin with baking paper and aluminium foil, place on the rack in the oven and cook as indicated by the settings.

Cover the basin with new baking paper and aluminium foil and store in a cool, dark, dry place until you are ready to use it.

Heat before serving.

Settings

Automatic programme

Cooking:

Desserts | Christmas pudding | Cook

Programme duration: 360 minutes

Reheating:

Desserts | Christmas pudding | Reheat

Programme duration: 105 minutes

Manual

Cooking

Function: Steam cooking

Temperature: 100 °C

Duration: 360 minutes

Reheating

Function: Steam cooking

Temperature: 100 °C

Duration: 105 minutes



Christmas pudding

Crème brûlée

Serves 6 | Preparation: 75 minutes + 4 hours for chilling

Ingredients

For the crème:

200 g cream
250 ml milk, 3.5% fat
1 ½ tsp. vanilla sugar
1 tbsp. caster sugar
4 medium eggs | yolk only

For caramelising:

3 tbsp. soft brown sugar

Accessories:

Fine sieve
6 soufflé ramekins
Rack
Blow torch

Preparation

Heat the cream and milk on the cooktop until it has almost boiled. Remove the saucepan from the heat and set aside.

Beat the vanilla sugar, sugar and egg yolks until fluffy. Then stir slowly into the cream and milk mixture once it has cooled slightly. Pour the mixture through a fine sieve.

Pour the mixture into the soufflé ramekins, minimising the foam poured into the ramekins, then cover. Place in the oven on the rack and bake using the settings.

Chill the soufflé ramekins for approx. 4 hours.

Sprinkle with soft brown sugar and caramelise using the blow torch.

Settings

Oven functions: Steam cooking
Temperature: 90 °C
Duration: 30–35 minutes

Useful tip

The soufflé ramekins can be replaced with cups.



Yeast dumplings

Serves 8 | Preparation time: 70 minutes

Ingredients

For the dough:

42 g fresh yeast
250 ml milk, 3.5% fat | lukewarm
500 g plain white flour
1 tsp. sugar
A pinch of salt
50 g margarine | softened

For the sauce:

4 tbsp. plum purée
250 g cream
1 ½ tsp. vanilla sugar
½ tsp. cinnamon, ground
A pinch of salt

For the cooking container:

1 tsp. butter

Accessories:

Fine sieve
Ovenproof bowl
Rack
Perforated cooking container

Preparation

Sift the flour into a bowl. Dissolve the yeast in the milk and add to the flour mix. Add the sugar, salt and margarine and knead for approx. 7 minutes to form a smooth dough. Shape the dough into a ball. Place in an uncovered bowl and place the bowl on the rack in the oven. Leave to prove as indicated in the settings.

Divide the dough into 8 pieces, shape into balls, cover and leave to prove for another 15 minutes in a warm place. Grease the perforated cooking container, place the dumplings inside and bake as indicated in the settings.

Bring the plum purée, cream, vanilla sugar, cinnamon and salt to the boil briefly in a pan on the cooktop, stirring constantly and serve this with the dumplings as a sauce.

Settings

Proving yeast dough

Oven functions: Steam cooking

Temperature: 40 °C

Proving time: 15 minutes

Cooking

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 14 minutes

Useful tip

Leave frozen yeast dumplings to defrost for 15 minutes at room temperature and then cook as described in the recipe.



Yeast dumplings

Semolina soufflé

Serves 8 | Preparation time: 75 minutes

Ingredients

For the milk mixture:

1 vanilla pod
250 ml milk, 3.5% fat
50 g butter

For the semolina mixture:

50 g semolina
5 medium eggs
60 g caster sugar

For the ramekins:

1 tsp. butter
1 tbsp. caster sugar

Accessories:

Solid cooking container
8 soufflé ramekins
Rack

Preparation

Halve the vanilla pod lengthways and scrape out the seeds.

Add the milk, butter, vanilla seeds and vanilla pod to a solid cooking container and heat using the settings indicated for cooking stage 1.

Take the milk mixture out of the oven. Sprinkle in the semolina while stirring and leave to stand for 1–2 minutes.

Stir again and cook using the settings indicated for cooking stage 2. Stir once halfway through cooking.

Take the semolina mixture out of the oven, pour it into a bowl, stir, cover and leave to cool. Then remove the vanilla pod.

Separate the eggs and collect the egg whites. Stir the egg yolks into the semolina mixture. Beat the egg white and sugar until stiff, then fold into the semolina.

Grease the ramekins and dust with sugar. Pour in the semolina mixture, place the soufflé ramekins on the rack in the oven and cook using the settings indicated for cooking stage 3.

Settings

Cooking stage 1

Oven functions: Steam cooking
Temperature: 100 °C
Duration: 5 minutes

Cooking stage 2

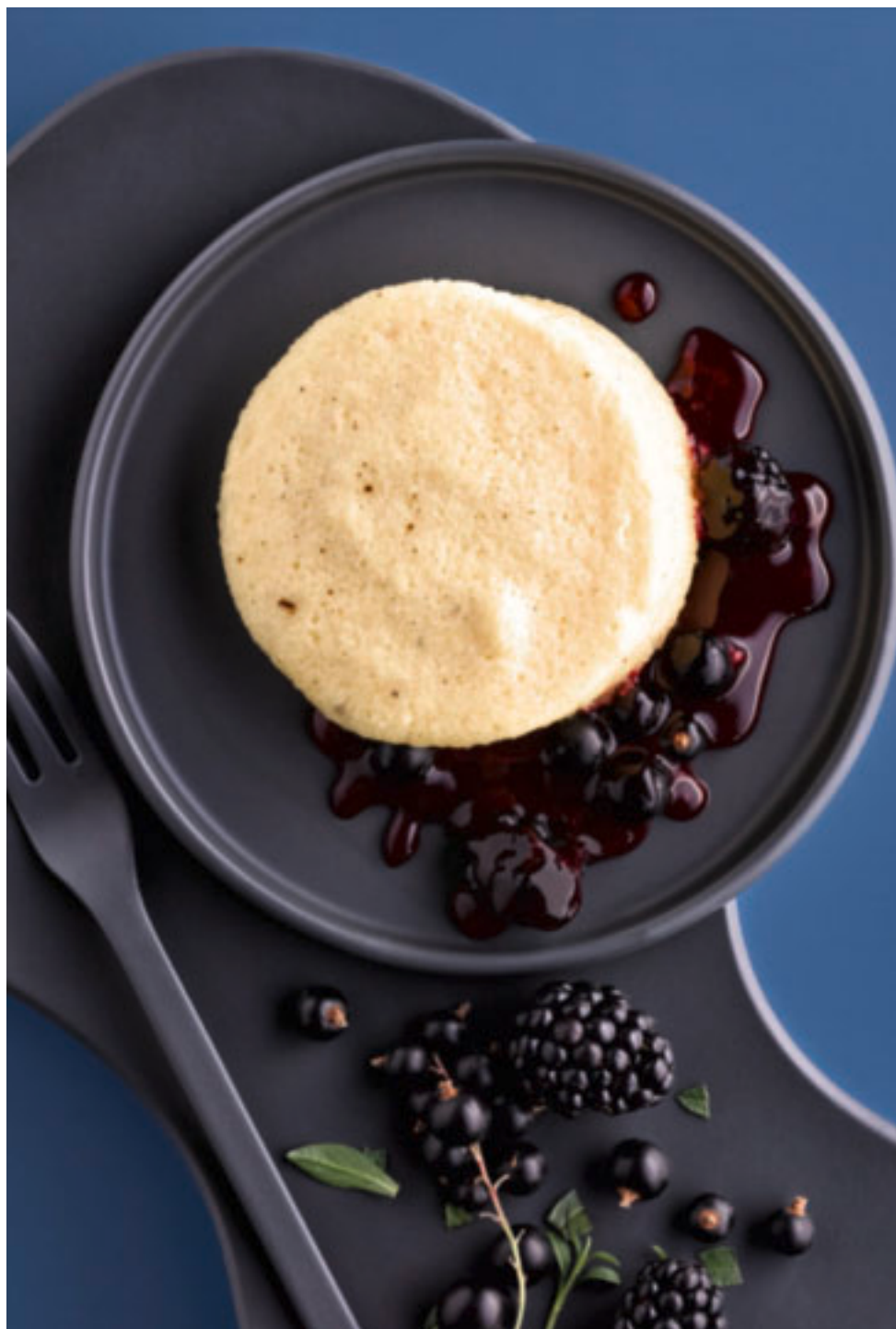
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 1 minutes

Cooking stage 3

Oven functions: Steam cooking
Temperature: 90 °C
Duration: 25–30 minutes

Useful tip

The soufflé ramekins can be replaced with cups.



Semolina soufflé

Kaiserschmarrn

Serves 4 | Preparation time: 40 minutes

Ingredients

For the Kaiserschmarrn:

9 medium eggs
3 tbsp. caster sugar
350 ml milk, 3.5% fat
190 g plain white flour
1 lemon, unwaxed |
grated zest only
1 ½ tsp. vanilla sugar
A pinch of salt
3 tbsp. raisins, soaked in rum
3 tbsp. butter

For dusting:

5 tbsp. icing sugar
1 pinch of ground cinnamon

Accessories:

Gourmet oven dish

Preparation

Separate the eggs and put the yolks to one side for later.
Beat the egg whites with sugar until stiff.

Mix the milk, flour, egg yolks, lemon zest, vanilla sugar and salt to form a smooth batter.

Fold in the egg whites and the raisins.

Start the Automatic programme or pre-heat using the manual settings.

Heat the Gourmet oven dish on the cooktop and melt the butter in it. Pour the batter into the Gourmet oven dish and place it in the oven.

Bake according to the programme sequence or using the manual settings.

Leave the Kaiserschmarrn to rest for a short time.

To serve, cut up the Kaiserschmarrn and sprinkle with icing sugar and cinnamon.

Settings

Automatic programme

Desserts | Kaiserschmarrn

Programme duration: 25 minutes

Manual

Oven functions:	Combi Fan Plus
Temperature:	210 °C
Moisture:	70%
Pre-heat:	On
Duration:	15 minutes
Shelf level:	2



Kaiserschmarrn

Crème caramel

Makes 8 x 100 ml ramekins or 6 x 150 ml ramekins | Preparation time: 25 minutes

Ingredients

For the caramel:

100 g caster sugar
50 ml water

For the vanilla cream:

500 ml milk, 3.5% fat
1 vanilla pod | halved lengthways
4 medium eggs

For the garnish:

200 ml double cream | whipped

Accessories:

Solid cooking container
Rack

Preparation

Caramelize the sugar and the water in a pan and divide evenly between the ramekins.

Automatic programme:

Put the milk and vanilla pod in a solid cooking container as indicated in the programme sequence and heat.

Manual:

Put the milk and vanilla pod in a solid cooking container and heat using the settings indicated for cooking stage 1.

Remove the vanilla pod after cooking.

Beat the eggs with the sugar until fluffy, then gradually stir in the hot vanilla milk. Distribute between the ramekins.

Place on the rack in the oven and continue cooking as indicated in the Automatic programme or using the manual settings indicated for cooking stage 2 and 3.

Chill the crème caramel in the refrigerator for two to three hours.

To serve, turn out onto a plate and garnish with the cream if you wish.

Settings

Automatic programme

Desserts | Crème caramel

Programme duration:

for 8 x 100 ml ramekins:

17 minutes

For 6 x 150 ml ramekins:

18 minutes

Manual

Cooking stage 1

Function:

Steam cooking

Temperature:

100 °C

Duration:

3 minutes

Cooking stage 2

Function:

Steam cooking

Temperature:

85 °C

Cooking duration:

for 8 x 100 ml porcelain ramekins: 9 minutes or

6 x 150 ml porcelain ramekins: 12 minutes

Cooking stage 3

Function:

Steam cooking

Temperature:

40 °C

Duration:

5 minutes



Sticky date pudding

Serves 12 (cooking container or muffin cases) | Total time required: 60–100 minutes, depending on mould used

Ingredients

For the pudding mixture:

275 g dates, dried, pitted | finely chopped
1 tsp. bicarbonate of soda
250 ml water | boiling
25 g butter
160 g brown sugar
2 medium eggs
½ tsp. vanilla essence
3 g baking powder
195 g plain white flour

For the caramel sauce:

225 g brown sugar
250 g cream
40 g butter

Accessories:

Solid cooking container (as large mould)
Baking paper
or 12 muffin cases, Ø 5 cm
Rack

Preparation

Place the dates in a bowl with the bicarbonate of soda and pour boiling water over them. Set aside to cool.

Cream the butter and sugar together in a large bowl, then gradually stir in the eggs and vanilla essence. Mix the flour and baking powder and add these together with the dates and liquid.

Line the solid cooking container with baking paper or set out 12 muffin cases inside and fill with the mixture. Cover, place on the rack in the oven and cook.

For the caramel sauce, heat the ingredients in a pan on a medium heat, stirring constantly. Simmer for 3 minutes until it thickens.

Serve the warm sticky date pudding with the caramel sauce.

Settings

Automatic programme

Desserts | Sticky date pudding |

One large/Several small

Programme duration:

For the large mould (solid cooking container): 70 minutes

For the muffin cases: 30 minutes

Manual

Function: Steam cooking

Temperature: 100 °C

Duration:

For the large mould (solid cooking container): 70 minutes

For the muffin cases: 30 minutes



Sticky date pudding

Poached pears

Serves 12 | Preparation time: 35–85 minutes

Ingredients

For the liquor:

2 cinnamon sticks
3 cloves
½ lemon | zest only
1 bay leaf
400 ml red wine
300 ml water
400 ml redcurrant juice
100 g caster sugar

For the poached pears:

1 kg cooking pears

Accessories:

Solid cooking container

Preparation

For the liquor, put the ingredients in a pan and bring to the boil.

Peel the pears but do not remove the stalks. You can cook the pears whole, halved or in quarters.

Place the pears in a solid cooking container and pour in the liquor so that the pears are completely covered. Place the pears in the oven and start the Automatic programme or cook as indicated by the manual settings.

Automatic programme:

Select the programme sequence depending on the size of the pears or the way they are cut.

Manual:

Select the duration depending on the size of the pears or the way they are cut.

Place the pears in the oven and cook.

Settings

Automatic programme

Fruit | Poached pears | Small/Medium/Large

Programme duration: 21–75 minutes

Manual

Function: Steam cooking

Temperature: 100 °C

Duration:

Whole pears: 50 minutes (Small), 70 minutes (Medium),
75 minutes (Large)

Pear halves: 35 minutes

Pear quarters: 27 minutes

Useful tip

For the perfect result, leave the pears to steep in the liquor overnight in the refrigerator.



Poached pears

Lime cheesecake

Makes 12 pieces (springform tin) or 6 portions (soufflé ramekins) |

Total time required: 75 minutes + 120 minutes for chilling

Ingredients

For the biscuit base:

200 g digestive biscuits

100 g butter | melted

750 g cream cheese

225 g caster sugar

4 medium eggs

4 limes | juice and grated zest

For the garnish:

1 mango | peeled and sliced

3 passion fruits | pulp only

Accessories:

Hand blender

Baking paper

Springform cake tin, Ø 26 cm
or 6 soufflé ramekins

Rack

Preparation

Blitz the biscuits with a hand blender, add the butter and mix well.

Spread the mixture over the base of a springform tin lined with baking paper or the ramekins, press it flat and then chill.

Mix together the cream cheese, sugar, eggs, lime zest and juice and spread over the biscuit base(s).

Cover the springform tin or soufflé ramekins, place on the rack in the oven and cook.

Remove the cover and chill for around 2 hours.

Garnish with the mango slices and passion fruit before serving.

Settings

Automatic programme

Desserts | Lime cheesecake |

One large/Several small

Programme duration:

For the springform tin: 60 minutes

For the soufflé ramekins: 20 minutes

Manual

Function:

Steam cooking

Temperature:

100 °C

Duration:

For the springform tin: 60 minutes

For the soufflé ramekins: 20 minutes



Lime cheesecake

Nougat rolls

Serves 12 | Preparation time: 130 minutes

Ingredients

For the dough:

500 g plain white flour
7 g dried yeast
80 g icing sugar
2 medium eggs
100 g butter | softened
A pinch of salt
1 vanilla pod | seeds only
180 ml milk | lukewarm

For the nougat filling:

120 g nougat | chilled

For the dish:

1 tsp. butter

For the raspberry sauce:

500 g raspberries
50–70 g icing sugar

Accessories:

Ovenproof dish, shallow,
32 cm x 22 cm
Rack

Preparation

Mix the flour, dried yeast, icing sugar, eggs, butter, salt, vanilla seeds and milk together and knead for approx. 7 minutes to form a smooth dough. Put the dough in a bowl and place in the oven. Leave uncovered and prove according to the settings for proving yeast dough.

Cut the nougat into 12 pieces and divide the dough into 12. Place one piece of nougat onto each piece of dough and shape into a ball. Arrange the rolls side by side in a greased oven dish. Place the ovenproof dish on the rack with the long side facing towards the door. Bake according to the programme sequence or using the manual settings.

Set a handful of raspberries aside and purée the rest; sweeten with icing sugar to taste.

Settings for proving yeast dough

Special applications | Prove yeast dough

Proving time: 60 minutes

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan Plus

Temperature: 100 °C

Moisture: 100%

Duration: 10 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Fan Plus

Temperature: 165 °C

Moisture: 0%

Duration: 35–40 minutes

Useful tip

You can also fill the rolls with fruit or jam and serve with custard.



Nougat rolls

Quark dumplings

Serves 10 | Total time required: 50 minutes + 60 minutes for chilling

Ingredients

For the quark dumplings:

200 g butter
1 tbsp. icing sugar
½ tbsp. rum
1 tsp. lemon zest, grated
750 g low-fat quark
2 medium eggs
180 g breadcrumbs
A pinch of salt

For the breadcrumbs:

150 g butter
250 g breadcrumbs

For the tin:

1 tbsp. butter

Accessories:

Perforated cooking container

Preparation

Beat together the butter, icing sugar, rum and lemon zest in a bowl until fluffy.

Add the quark, eggs, breadcrumbs and salt and mix well.

Chill the quark mixture for at least 1 hour.

Start the Automatic programme or pre-heat the oven.

Shape the quark mixture into 20 dumplings. Grease the perforated cooking container, place the quark dumplings inside and cook.

For the breadcrumbs, heat the butter in a pan and add the breadcrumbs. Toast the breadcrumbs until golden brown, stirring constantly.

Sprinkle the breadcrumbs over the dumplings before serving.

Settings

Automatic programme

Desserts | Quark dumplings

Programme duration: 25 minutes

Manual

Function: Steam cooking

Temperature: 95 °C

Duration: 25 minutes



Quark soufflé

Serves 8 | Preparation time: 35 minutes

Ingredients

For the quark:

280 g quark, 20% fat in dry matter
4 medium eggs
1 tsp. lemon zest | grated
80 g caster sugar

For the ramekins:

1 tsp. butter
1 tbsp. caster sugar

Accessories:

8 soufflé ramekins
Rack

Preparation

Separate the eggs and put the whites to one side for later.
Mix the quark with the egg yolks and add the lemon zest.

Beat the egg whites and sugar with a whisk until stiff, then fold into the quark mixture.

Grease the ramekins and dust with sugar, then fill with the quark mixture. Place in the oven on the rack and bake using the settings.

Settings

Oven functions: Steam cooking
Temperature: 90 °C
Duration: 20–25 minutes

Useful tip

The soufflé ramekins can be replaced with cups.



Pears poached in red wine

Serves 4 | Preparation: 45 minutes + 12 hours for chilling

Ingredients

For the red wine liquor:

1 orange, unwaxed | juice and
2–3 thin strips of zest
500 ml red wine, dry
60 g brown sugar
¼ tsp. cinnamon, ground

For the vanilla cream:

75 g caster sugar
1 vanilla pod | seeds only
50 g cream

For the pears:

4 pears, firm

For serving:

250 g mascarpone cheese
100 g low-fat quark

Accessories:

2 solid cooking containers

Preparation

Put the orange juice, red wine, brown sugar, cinnamon and orange zest in a solid cooking container and heat using the settings indicated for cooking stage 1.

To make the vanilla cream, mix the sugar, vanilla pulp and cream in a solid cooking container.

Peel the pears but do not remove the stalks. Place the pears into the red wine liquor whole.

Cook the two cooking containers – one with the vanilla cream and one with the pears in the red wine liquor – using the settings indicated for cooking stage 2.

Take the vanilla cream out of the oven and leave to cool.

Turn the pears in the wine mixture once and keep poaching until they are soft, using the settings indicated for cooking stage 3.

After poaching, remove the orange zest strips from the red wine liquor. Leave the pears in the red wine liquor and the vanilla cream in the refrigerator overnight.

Before serving, mix the mascarpone and low-fat quark with the vanilla cream. Drizzle the pears with some of the red wine liquor and serve with the vanilla cream.

Settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 5 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 8 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 8 minutes



Treacle sponge pudding

Serves 6 (bowl or ramekins) | Total time required: 70–120 minutes, depending on mould used

Ingredients

For the tin:

1 tbsp. butter

For the pudding:

3 tbsp. golden syrup

125 g plain white flour

5 g baking powder

125 g butter | softened

3 medium eggs

125 g caster sugar

1 tbsp. black treacle

3 tbsp. golden syrup

Accessories:

1 large ceramic bowl (1 l)

6 x 150 ml ramekins

Baking paper

Aluminium foil

Kitchen string

Solid cooking container

Preparation

Grease the ceramic bowl or ramekins. Add the golden syrup.

Sift the flour and baking powder into a large bowl, add the butter, eggs, sugar and black treacle, beat for 2 minutes until smooth and pour into the ceramic bowl or ramekins. Smooth with the bottom of a spoon.

Cut a circle or several small circles (larger than the outer edge of the ceramic bowl or ramekins respectively) out of baking paper. Fold the circle(s) in half twice and place on top of the ceramic bowl/ramekins. Cover with aluminium foil, fold down the foil at the sides and fasten around the edge of the bowl/ramekins with kitchen string.

Place the ceramic bowl/ramekins in a solid cooking container and cook.

To serve, loosen the pudding(s) using a knife. Turn out onto a warm dessert plate and pour golden syrup over the sponge.

Serve immediately.

Settings

Automatic programme

Desserts | Treacle sponge pudding |

One large/Several small

Programme duration: For the ceramic bowl: 90 minutes
For the ramekins: 40 minutes

Manual

Function: Steam cooking

Temperature: 100 °C

Duration: For the ceramic bowl: 90 minutes
For the ramekins: 40 minutes



Treacle sponge pudding

Walnut and chocolate pudding

Serves 8 | Preparation time: 70 minutes

Ingredients

For the pudding:

100 g dark chocolate
5 medium eggs
80 g butter
80 g caster sugar
1 ½ tsp. vanilla sugar
80 g walnuts, ground
80 g breadcrumbs

For the ramekins:

1 tsp. butter
1 tbsp. icing sugar

Accessories:

8 soufflé ramekins
Rack

Preparation

Melt the chocolate and separate the eggs. Put the whites to one side for later. Cream the butter, sugar and vanilla sugar until fluffy, add the egg yolks and stir.

Leave the chocolate to cool and fold into the butter mixture with the walnuts and breadcrumbs.

Beat the egg whites until stiff and fold into the mixture.

Grease the ramekins and dust with icing sugar.

Pour the mixture into the soufflé ramekins. Place in the oven on the rack and bake using the settings.

Settings

Oven functions: Steam cooking
Temperature: 90 °C
Duration: 30 minutes

Useful tip

The soufflé ramekins can be replaced with cups.



Walnut and chocolate pudding

Steam cooking in the Miele steam combination oven

The cooking time for an item of food depends on a variety of factors, including the freshness, size, origin and the required degree of doneness. As the size and extent to which they are chopped up can vary considerably with fruit and vegetables, an average piece size and an average degree of doneness (al dente) are assumed for this category. When it comes to pulses, these can be further processed in a multitude of ways depending on the type. As a result, the cooking durations for peas, beans and lentils have been determined in such a way that the food is cooked but still retains its shape.

The durations specified in the chart are guidelines only. We recommend selecting the shorter duration initially. You can cook for longer if necessary. The cooking duration only begins when the set temperature is reached.

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Vegetables				
Artichokes	100	32–38	•	
Cauliflower, whole	100	27–28	•	
Cauliflower, florets	100	8	•	
Beans, green	100	6–8	•	
Broccoli, florets	100	2–4	•	
Carrots, chopped	100	6	•	
Chantenay carrots, whole	100	7–8	•	
Chantenay carrots, halved	100	5–6	•	
Chantenay carrots, chopped	100	4	•	
Chicory, halved	100	4–5	•	
Chinese cabbage, chopped	100	3	•	
Peas	100	2	•	
Sugar snap peas	100	2–3	•	
Fennel, halved	100	10–12	•	
Fennel, sliced	100	4–5	•	
Kale, chopped	100	23–26	•	
Potatoes, firm, peeled, whole	100	20–25	•	

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Potatoes, firm, peeled, halved	100	15–20	•	
Potatoes, firm, peeled, quartered	100	10–15	•	
Potatoes, fairly firm, peeled, whole	100	23–28	•	
Potatoes, fairly firm, peeled, halved	100	18–23	•	
Potatoes, fairly firm, peeled, quartered	100	14–18	•	
Potatoes, soft, peeled, whole	100	25–30	•	
Potatoes, soft, peeled, halved	100	20–25	•	
Potatoes, soft, peeled, quartered	100	15–20	•	
New potatoes, firm	100	20–25	•	
Kohlrabi, cut into batons	100	6–7	•	
Pumpkin, diced	100	4–8	•	
Corn on the cob	100	10–15	•	
Silverbeet, chopped	100	2–3	•	
Capsicum, diced or sliced	100	2	•	
Mushrooms	100	2	•	
Leeks, sliced	100	2–4	•	
Leeks, halved lengthways	100	4–6	•	
Romanesco, whole	100	22–25	•	
Romanesco, florets	100	5–7	•	
Brussels sprouts	100	10–12	•	

Steam cooking in the Miele steam combination oven

378

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Beetroot, whole	100	50–60	•	
Red cabbage, chopped	100	15–20	•	
Black salsify, whole	100	9–10	•	
Celeriac, cut into batons	100	6–7	•	
Asparagus, green	100	2–4	•	
Asparagus, white	100	5–10	•	
Spinach	100	1–2		•
Spring cabbage, chopped	100	10–11	•	
Celery, chopped	100	2–5	•	
Turnips, chopped	100	6–7	•	
White cabbage, chopped	100	12	•	
Savoy cabbage, chopped	100	10–11	•	
Zucchini, sliced	100	2–3	•	
Pulses				
Beans, not soaked, at a ratio of 1:3 beans to water				
Kidney beans	100	130–140		•
Adzuki beans	100	95–105		•
Black beans	100	100–120		•
Pinto beans	100	115–135		•
Haricot beans	100	80–90		•
Beans, soaked, covered with water				
Kidney beans	100	55–65		•
Adzuki beans	100	20–25		•
Black beans	100	55–60		•
Pinto beans	100	55–65		•
Haricot beans	100	34–36		•

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Peas, not soaked, at a ratio of 1:3 peas to water				
Yellow split peas	100	110–130		•
Green split peas	100	60–70		•
Peas, soaked, covered with water				
Yellow split peas	100	40–50		•
Green split peas	100	27		•
Lentils, not soaked, at a ratio of 1:2 lentils to water				
Brown lentils	100	13–14		•
Red lentils	100	7		•
Fruit				
Apple chunks	100	1–3		•
Pear chunks	100	1–3		•
Cherries, sweet and sour	100	2–4		•
Mirabelle plums	100	1–2		•
Nectarine/Peach chunks	100	1–2		•
Plums	100	1–3		•
Quinces, diced	100	6–8		•
Rhubarb chunks	100	1–2		•
Gooseberries	100	2–3		•
Hen's eggs				
Eggs, medium, soft-boiled	100	4	•	
Eggs, medium, between soft-boiled and hard-boiled	100	6	•	
Eggs, medium, hard-boiled	100	10	•	
Eggs, large, soft-boiled	100	5	•	
Eggs, large, between soft-boiled and hard-boiled	100	6–7	•	

Steam cooking in the Miele steam combination oven

380

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Eggs, large, hard-boiled	100	12	•	
Other				
Melting chocolate	65	20		•
Blanching vegetables	100	1	•	
Blanching fruit	100	1	•	
Sweating onions	100	4		•
Rendering fat	100	4		•
Reheating liquids, cup/mug	100	2		•
Making yoghurt, yoghurt jars	40	300	•	
Proving dough, container/ bowl	40	min. 15	•	
Skinning tomatoes	95	1	•	
Skinning capsicums	100	4	•	
Heating damp towels	70	2	•	
Decrystallising honey	60	90	•	
Preserving apples	50	5	•	
Custard royale	100	4		•
Grains (ratio to water)				
Amaranth (1:1.5)	100	15–17		•
Bulgur (1:1.5)	100	9		•
Green spelt, whole (1:1)	100	18–20		•
Green spelt, cracked (1:1)	100	7		•
Oats, whole (1:1)	100	18		•
Oats, cracked (1:1)	100	7		•
Millet (1:1.5)	100	10		•
Polenta (1:3)	100	10		•

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Quinoa (1:1.5)	100	15		•
Rye, whole (1:1)	100	35		•
Rye, cracked (1:1)	100	10		•
Wheat, whole (1:1)	100	30		•
Wheat, cracked (1:1)	100	8		•
European dumplings				
Sweet steamed dumplings	100	30	•	
Yeast dumplings	100	20	•	
Boil-in-the-bag potato dumplings, covered with water	100	20		•
Boil-in-the-bag bread dumplings, covered with water	100	18–20		•
Pasta				
Tagliatelle, covered with water	100	14		•
Vermicelli, covered with water	100	8		•
Rice (ratio to water)				
Basmati rice (1:1.5)	100	15		•
Parboiled rice (1:1.5)	100	23–25		•
Brown rice (1:1.5)	100	26–29		•
Wild rice (1:1.5)	100	26–29		•
Short-grain rice (ratio to liquid)				
Pudding rice (1:2.5)	100	30		•
Risotto rice (1:2.5)	100	18–19		•

Steam cooking in the Miele steam combination oven

382

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Binding agents				
Gelatine	90	1		•
Beurre manié	100	3		•
Sago				
Stirring once	100	20		•
Without stirring	–	–		•
Fish and shellfish				
Eel	100	5–7	•	
Perch fillet	100	3–5	•	
Crevettes	90	3	•	
Bream/Snapper fillet	85	3–5	•	
Trout, 250 g	90	8–12	•	
Prawns	90	3	•	
Halibut/Trumpeter fillet	85	4–6	•	
Scallops	90	3	•	
Blue eye trevalla/Ling fillet	100	6	•	
King prawns	90	4	•	
Salmon fillet	100	4–8	•	
Salmon steak	100	8–10	•	
Australian salmon	100	8–10	•	•
Crayfish	95	10–15	•	
Blue mussels	90	12	•	•
Basa fillet	85	3	•	
Rosefish fillet	100	6–8	•	
Jackass morwong/Terakihi fillet	100	4–6	•	

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Flounder fillet	85	4–5	•	
Stargazer/Monkfish fillet	85	6–8	•	
Sole fillet	85	3	•	
Turbot fillet	85	5–8	•	
Tuna fillet	85	4–8	•	
Vongole	90	2–4	•	•
Pikeperch fillet	85	4	•	
Meat and sausages				
Beef shin, covered with water	100	110–120		•
Frankfurters	90	6–8	•	•
Pork knuckle	100	135–145		•
Chicken breast fillet	100	8–10	•	•
Knuckle	100	105–115		•
Beef soup bones, covered with water	100	110–120		•
Veal for stewing	100	3–4	•	

Steam cooking in the Miele steam combination oven

384

Food	Steam cooking		Cooking containers	
	Temperature in °C	Duration in minutes	Perforated cooking container	Solid cooking container
Gammon steaks	100	6–8	•	•
Lamb stew	100	12–16		•
Turkey roulade	100	12–15	•	
Turkey schnitzel	100	4–6	•	•
Rib of beef, covered with water	100	130–140		•
Beef stew	100	105–115		•
Boiling chicken, covered with water	100	80–90		•
Silverside	100	110–120		•
White sausages	90	6–8	•	•

Baking in the Miele steam combination oven

Abbreviations in the tables: PH: Pre-heat (during the first stage, heat the oven compartment with the cooking trays **without** the food); R: Rack; U: Universal tray; R+U: Universal tray with rack on top

385

Food	Stage	Oven function	Temp- erature in °C	Moisture in %	Duration in minutes	Shelf level
Bakes						
Pasta bake	1	Combi Conventional	150–180	95	40	R: 2
Lasagne	1	Combi Conventional	170–200	95	40	R: 2
Sponge mixture						
Base	PH 1	Conventional Heat	140–160	–	–	R: 3
	2	Conventional Heat	140–160		40	
Cake	PH 1	Conventional Heat	160	–	–	U: 3
	2	Conventional Heat	160		16	
Choux pastry						
Choux buns	1	Combi Fan Plus	185	0	35–50	U: 3
Bread dough						
Tarte flambée	PH 1	Fan Plus	200	–	–	U: 1
	2	Intensive Bake	200	–	17–20	
Vegetables & gratins						
Potato and cheese gratin	1	Combi Conventional	170	95	38	R: 3
	2	Combi Grill	Setting 2	70	1–8	
Potato wedges	1	Combi Conventional	180–210	0	45	U: 3
Fennel and carrot gratin	1	Steam cooking Perforated cooking container	100	0	15–18	3
	2	Full Grill Solid cooking container	Setting 3	–	10	

Baking in the Miele steam combination oven

386

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
Yeast dough						
Baguettes	1	Combi Fan Plus	40	100	8	U: 1
	2	Combi Fan Plus	50	100	4	
	3	Combi Fan Plus	210	50	6	
	4	Combi Fan Plus	180–210	0	30	
Sweet bread rolls	1	Combi Conventional	40	100	8	U: 3
	2	Combi Conventional	50	100	2	
	3	Combi Conventional	140	50	10	
	4	Combi Conventional	145–185	0	13	
Yeast butter cake	1	Combi Conventional	160	90	15	U: 2
	2	Combi Conventional	120–165	0	10	
Croissants	1	Combi Fan Plus	90	100	2	U: 3
	2	Combi Fan Plus	160	90	10	
	3	Combi Fan Plus	160–170	0	30	
Spelt bread	1	Combi Fan Plus	40	100	8	U: 2
	2	Combi Fan Plus	50	100	4	
	3	Combi Fan Plus	210	50	6	
	4	Combi Fan Plus	170–200	0	40	
Flat bread	1	Combi Conventional	40	100	10	U: 3
	2	Combi Conventional	50	100	2	
	3	Combi Conventional	210	0	6	
	4	Combi Conventional	155–190	0	25	
Plaited loaf	1	Combi Conventional	40	100	8	U: 3
	2	Combi Conventional	50	100	2	
	3	Combi Conventional	200	27	15	
	4	Combi Conventional	140–170	0	20	

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
Multigrain rolls	1	Combi Fan Plus	30	100	20	U: 2
	2	Combi Fan Plus	150	50	5	
	3	Cake Plus	225	–	5	
	4	Combi Fan Plus	200–225	0	12	
Nougat rolls	1	Combi Fan Plus	100	100	10	R: 2
	2	Combi Fan Plus	165	0	35–40	
Nut bread	1	Combi Fan Plus	30	100	15	R: 2
	2	Combi Fan Plus	150	50	10	
	3	Combi Fan Plus	150	0	100	
Pizza, round tray	1	Intensive Bake	175–220	–	25	R: 1
Pizza, universal tray	1	Intensive Bake	175–220	–	30	U: 1
Seeded loaf	1	Combi Fan Plus	30	100	15	R: 3
	2	Combi Fan Plus	210	50	10	
	3	Combi Fan Plus	170–180	0	45	
Stollen	1	Combi Fan Plus	150	80	20	U: 2
	2	Combi Fan Plus	130–160	0	45	
Fruit streusel cake	1	Combi Conventional	145–165	30	45	U: 3
White bread	1	Combi Fan Plus	40	100	8	U: 2
	2	Combi Fan Plus	50	100	4	
	3	Combi Fan Plus	210	50	6	
	4	Combi Fan Plus	170–210	0	30	
White bread, loaf tin	1	Combi Fan Plus	40	100	8	R: 2
	2	Combi Fan Plus	50	100	4	
	3	Combi Fan Plus	210	50	6	
	4	Combi Fan Plus	170–225	0	30	

Baking in the Miele steam combination oven

388

Food	Stage	Oven function	Temp- erature in °C	Moisture in %	Duration in minutes	Shelf level
White rolls	1	Combi Fan Plus	30	100	20	U: 3
	2	Combi Fan Plus	150	50	5	
	3	Cake Plus	225	–	5	
	4	Combi Fan Plus	180– 220	0	12	
Dark mixed wheatgrain bread	1	Combi Fan Plus	30	100	30	R: 2
	2	Combi Fan Plus	210	50	6	
	3	Cake Plus	210	–	5	
	4	Combi Fan Plus	195– 205	0	35	
Shortcrust pastry						
Apple pie	1	Combi Conventional	100	100	2	R: 2
	2	Combi Conventional	160	0	70–90	
Biscuits	1	Combi Fan Plus	160	60	10	U: 3
	2	Combi Fan Plus	160	0	10–18	
Cheese biscuits	1	Fan Plus	185	–	18–23	U: 3
Cherry cheesecake	1	Intensive Bake	170–190	–	45	U: 2
Salmon tart	1	Intensive Bake	185–210	–	50	R: 1
Quiche Lorraine	1	Intensive Bake	190– 220	–	35	R: 1
Quiche with smoked salmon	1	Intensive Bake	200	–	30–35	R: 2
Drop cookies	PH 1	Cake Plus	135–155	–	–	U: 3
	2	Cake Plus	135–155		29	
Vanilla biscuits	PH 1	Conventional Heat	170	–	–	U: 3
	2	Conventional Heat	170		12–17	

Food	Stage	Oven function	Temp- erature in °C	Moisture in %	Duration in minutes	Shelf level
Quark dough						
Sweet bread rolls	1	Combi Conventional	50	100	5	U: 2
	2	Combi Conventional	165	50	5	
	3	Combi Conventional	165	0	16–26	
Pizza, round tray	PH 1	Intensive Bake	165–195	–	–	R: 2
	2	Intensive Bake	165–195		20	
Pizza, universal tray	PH 1	Intensive Bake	165–195	–	–	U: 3
	2	Intensive Bake	165–195		25	
Creamed mixture						
Apple sponge	1	Fan Plus	150–170	–	50	R: 2
Blueberry muffins	1	Cake Plus	140–180	–	32	R: 2
Marble cake	1	Cake Plus	145–180	–	55	R: 2
Sand cake	1	Cake Plus	170	–	60	R: 1
Walnut muffins	1	Cake Plus	140–180	–	32	R: 2
Sourdough						
Rye bread rolls	1	Combi Fan Plus	30	100	30	U: 2
	2	Combi Fan Plus	155	90	10	
	3	Combi Fan Plus	190–210	0	25	
Mixed rye bread	1	Combi Fan Plus	30	100	20	R: 2
	2	Combi Fan Plus	210	50	5	
	3	Combi Fan Plus	190–210	0	50	
Strudel dough						
Apple strudel	1	Combi Fan Plus	30	90	7	U: 2
	2	Combi Fan Plus	190	0	37–63	

Roasting in the Miele steam combination oven

390

Before first use, refer to the information in the operating instructions. Abbreviations in the tables: PH: Pre-heat (during the first stage, heat the oven compartment with the cooking trays **without** the food); R: Rack; U: Universal tray; R+U: Universal tray with rack on top

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Fish							
Australian salmon in a salt crust	1	Conventional Heat	190	–	25–35	–	U: 2
Grilled mackerel in tomato lecsó	1	Combi Grill	Setting 3	0	20–25	–	U: 3
Stuffed rosefish	1	Combi Conventional	180	50	35	–	U: 2
Stuffed hapuku	1	Combi Conventional	180	50	20–30	–	U: 2
Poultry							
Duck up to 2 kg, stuffed	1	Combi Fan Plus	130	80	75	–	R+U: 2
	2	Combi Fan Plus	170	40	30–60		
	3	Fan Grill	190	–	15		
Duck up to 2 kg, unstuffed	1	Combi Fan Plus	130	80	60	–	R+U: 2
	2	Combi Fan Plus	170	40	30–60		
	3	Fan Grill	190	–	15		
Goose, 4.5 kg	1	Combi Fan Plus	190	40	30	–	R+U: 2
	2	Combi Fan Plus	100	80	120–210		
	3	Fan Grill	190	–	23		
Chicken, whole	1	Combi Fan Plus	200	30	15	–	R: 3 U: 2
	2	Combi Fan Plus	150	55	30–50		
	3	Full Grill	Setting 3	–	15		

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Chicken thighs	1	Combi Fan Plus	200	30	15	–	R: 3 U: 2
	2	Combi Fan Plus	150	55	15		
	3	Full Grill	Setting 3	–	12		
Turkey, whole (stuffed)	1	Combi Fan Plus	190	40	20	–	R+U: 2
	2	Combi Fan Plus	150	70	95–120		
	3	Fan Grill	190	–	10		
Turkey breast	1	Combi Fan Plus	170	65	85	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	2		
Turkey drumstick	1	Combi Fan Plus	200	30	15	–	R: 2 U: 1
	2	Combi Fan Plus	150	55	60		
	3	Fan Grill	200	–	20		
Ostrich (GourmetRoasting)							
Rare	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	8		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	65	49	157		
Medium	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	13		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	80	66	157		

Roasting in the Miele steam combination oven

392

Food	Stage	Oven function	Tempe- rature in °C	Moist- ure in %	Duration in minutes	Core tempe- rature in °C	Shelf level
Well-done	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	13		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	100	57	142		
Veal							
Fillet/Saddle (roast)							
Rare	1	Fan Grill	175	–	Approx. 30	45	R: 3 U: 2
Medium	1	Fan Grill	165		Approx. 45	55	
Well-done	1	Fan Grill	160		Approx. 60	75	
Fillet/Saddle (GourmetRoasting)							
Rare	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	8		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		
Medium	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	70	51	60		

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Well-done	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	90	68	50		
	6	Fan Grill	200	–	5		
Knuckle	1	Combi Conventional	100	84	110	–	R+U: 2
	2	Fan Grill	190	–	17		
Braised meat	1	Combi Grill	Setting 3	0	20	–	U: 3
	2	Combi Conventional	100	84	70		
Lamb							
Leg (GourmetRoasting)							
Rare	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	10		
	3	Combi Conventional	80	53	150		
Well-done	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	10		
	3	Combi Conventional	95	66	190		

Roasting in the Miele steam combination oven

394

Food	Stage	Oven function	Temperature in °C	Moist-ure in %	Duration in minutes	Core tempe-rature in °C	Shelf level
Saddle (GourmetRoasting)							
Rare	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	6		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	70	46	105		
Well-done	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	6		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	95	61	105		
Beef							
Fillet (roast)							
Rare	1	Fan Grill	175	–	Approx. 35	45	R: 3 U: 2
Medium	1	Fan Grill	170		Approx. 55	55	
Well-done	1	Fan Grill	165		Approx. 75	90	
Fillet (GourmetRoasting)							
Rare	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Medium	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	70	51	60		
Well-done	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	90	60	105		
	6	Fan Grill	200	–	8		
Sirloin joint (roast)							
Rare	1	Fan Grill	190	–	Approx. 45	45	R: 3 U: 2
Medium	1	Fan Grill	170		Approx. 60	55	
Well-done	1	Fan Grill	165		Approx. 90	75	
Sirloin joint (GourmetRoasting)							
Rare	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		

Roasting in the Miele steam combination oven

396

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Medium	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	70	51	60		
Well-done	PH 1	Combi Grill	Setting 3	0	10	–	R: 3 U: 2
	2	Combi Grill	Setting 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	90	60	105		
	6	Fan Grill	200	–	8		
Roulades	1	Combi Grill	Setting 3	0	15	–	U: 3
	2	Combi Conventional	100	84	90		
Braised meat	1	Combi Grill	Setting 3	0	20	–	U: 3
	2	Combi Conventional	100	84	205		
Pork							
Fillet (roast)							
Rare	1	Fan Grill	225	–	Approx. 25	60	R: 3 U: 2
Medium	1	Fan Grill	220	–	Approx. 30	65	
Well-done	1	Fan Grill	200	–	Approx. 35	75	

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Roast gammon	1	Combi Fan Plus	200	0	30	–	R: 3 U: 2
	2	Combi Fan Plus	130	100	Approx. 20–25	63	
Roast pork	1	Combi Fan Plus	160	80	120	–	R: 2 U: 1
	2	Combi Grill	Setting 2	20	8		
Ham roast	1	Fan Grill	180	–	30	–	R: 3 U: 2
	2	Combi Conventional	120	60	30	–	
	3	Combi Conventional	100	80	Approx. 60	85	
Game							
Venison rump (GourmetRoasting)	1	Full Grill	Setting 3	–	20	–	R: 3 U: 2
	2	Combi Conventional	100	57	160		
Saddle of venison (GourmetRoasting)							
Rare	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	7		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	75	52	40		
Well-done	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	13		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	95	60	70		
Rabbit	1	Combi Grill	Setting 3	–	20	–	U: 3
	2	Combi Conventional	100	84	70		

Roasting in the Miele steam combination oven

398

Food	Stage	Oven function	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Roebuck rump (GourmetRoasting)	1	Full Grill	Setting 3	–	20	–	R: 3 U: 2
	2	Combi Conventional	100	57	130		
Roebuck saddle (GourmetRoasting)							
Rare	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	4		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	75	47	55		
Well-done	PH 1	Full Grill	Setting 3	–	10	–	R: 3 U: 2
	2	Full Grill	Setting 3	–	4		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	100	47	85		
Wild boar rump cut (GourmetRoasting)	1	Full Grill	Setting 3	–	20	–	R: 3 U: 2
	2	Combi Conventional	100	57	130		
Other							
Rissoles with capsicum and avocado cream	1	Full Grill	Setting 3	–	20	–	R: 4 U: 2

Reheating in the Miele steam combination oven

Before first use, refer to the information in the operating instructions. For the following settings, select the Reheat Special application. These times apply to food heated on a plate. We recommend reheating sauces separately, except for with meals such as goulash, where the sauce is part of the dish.

Food	Temperature in °C	Moisture in %	Duration in minutes*
Vegetables			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
Side dishes			
Pasta Rice Potatoes, halved lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
Meat and poultry			
Sliced meat, 1.5 cm thick Roulades, sliced Goulash Lamb stew Meatballs Chicken schnitzel Turkey schnitzel, sliced	140	70	11–13
Fish			
Fish fillet Fish roulade, halved	140	70	10–12
Plated meals			
Spaghetti, Napoli sauce Roast pork, potatoes and vegetables Stuffed capsicum (halved), rice Chicken fricassee, rice Vegetable soup Creamy soup Clear soup Casserole	120	70	10–12

Defrosting in the Miele steam combination oven

Before first use, refer to the information in the operating instructions. For the following settings, select the Defrost Special application.

Food to be defrosted	Weight in grams	Temperature in °C	Defrosting time in minutes	Standing time in minutes
Dairy products				
Sliced cheese	125	60	15	10
Quark	250	60	20–25	10–15
Cream	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Strawberries	300	60	8–10	10–12
Raspberries/Red/Blackcurrants	300	60	8	10–12
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Gooseberries	250	60	20–22	10–15
Vegetables				
Frozen in a block	300	60	20–25	10–15
Fish				
Fish fillets	400	60	15	10–15
Trout	500	60	15–18	10–15
Lobster	300	60	25–30	10–15
Small shrimps	300	60	4–6	5

Defrosting in the Miele steam combination oven

Food to be defrosted	Weight in grams	Temperature in °C	Defrosting time in minutes	Standing time in minutes
Ready meals				
Meat, vegetables, sides / Casserole / Soup	480	60	20–25	10–15
Meat				
Roast meat slices	125–150 each	60	8–10	15–20
Minced meat	250	50	15–20	10–15
	500	50	20–30	10–15
Stew	500	60	30–40	10–15
	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Saddle of hare	500	50	30–40	10–15
Roebuck saddle	1000	50	40–50	10–15
Schnitzel/Chops/Sausages	800	60	25–35	15–20
Poultry				
Chicken	1000	60	40	15–20
Chicken thighs	150	60	20–25	10–15

Defrosting in the Miele steam combination oven

402

Food to be defrosted	Weight in grams	Temperature in °C	Defrosting time in minutes	Standing time in minutes
Chicken schnitzel	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
Baking				
Puff pastries/Yeast buns	–	60	10–12	10–15
Creamed mixture cakes/ biscuits	400	60	15	10–15
Bread/Rolls				
Bread rolls	–	60	30	2
Rye bread, sliced	250	60	40	15
Whole grain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20

Bottling in the Miele steam combination oven

Before first use, refer to the information in the operating instructions.
Select Oven functions: Steam cooking.

Food	Temperature in °C	Duration in minutes*
Berries		
Red / Blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60
Meat		
Pre-cooked	90	90
Roasted	90	90

* Bottling durations apply to 1.0 l jars. If using 0.5 l jars, reduce the duration by 15 minutes. If using 0.25 l jars, reduce the duration by 20 minutes.

Drying in the Miele steam combination oven

Before first use, refer to the information in the operating instructions. The drying function slowly dries food. Use the settings indicated in the chart as a guide. Experiment with the timings to find the right drying times for food. For the following settings, select the Drying Special application or Oven functions: Combi Fan Plus.

Food	Temperature in °C	Moisture in %	Duration in hours
Apple, rings	70	0	6–8
Apricots, halved, stones removed	60–70	0	10–12
Pears, sliced	70	0	7–9
Herbs	60	0	1.5–2.5
Mushrooms	70	0	3–5
Tomatoes, sliced	70	0	7–9
Citrus fruit, sliced	70	0	8–9
Damsons, stones removed	60–70	0	10–12

Recipes A-Z

406

Almond macaroons	70	Croissants	124
Antipasti vegetables	298	Dark mixed wheatgrain bread	112
Apple pie	30	Deep sponge base	36
Apple sponge	28	Drop cookies	72
Apple strudel	32	Duck (unstuffed)	158
Australian pumpkin soup	336		
Australian salmon in a salt crust	268		
		Fennel and carrot gratin	282
Baguettes	88	Fennel with vegetables	302
Baked cheese dumplings	312	Fillet of beef	208
Bean stew with lamb	328	Fillet of veal (GourmetRoasting)	188
Beef casserole	222	Fish curry with peaches	260
Beef fillet (GourmetRoasting)	212	Flat bread	94
Beef roulades	218	Fruit flan (puff pastry)	50
Belgian sponge cake	34	Fruit flan (shortcrust pastry)	52
Biscuits	64	Fruit streusel cake	60
Blueberry muffins	66		
Braised beef	220	Ginger loaf	114
Braised cucumbers	320	Goose (without stuffing)	162
Braised veal	196	Goulash soup	330
Bread dumplings	322	Greek tomato salad	324
Butter brioche	122	Grilled mackerel in tomato lecsó	270
Cabbage rolls	206	Ham pasta bake	294
Carrots with glazed shallots	316	Ham roast	240
Cheese and chive soufflé	286		
Cheese biscuits	68	Kaiserschmarrn	354
Cherry cheesecake	46		
Chicken	164	Lamb shanks	198
Chicken breast	168	Lasagne	290
Chicken breast with sundried tomatoes	170	Leg of lamb (GourmetRoasting)	200
Chicken pilau	166	Lime cheesecake	362
Chicken soup	332		
Chicken thighs	172	Marble cake	48
Chicken tikka masala with rice	184	Mashed potato	308
Chicory gratin	280	Meat loaf	234
Chocolate roulade	56	Minced beef hash	216
Choux bun fillings	80	Mixed rye bread	102
Choux buns	78	Multigrain rolls	126
Christmas pudding	346	Mussels in sauce	272
Crème brûlée	348		
Crème caramel	356	Nougat rolls	364

Nut bread	100	Salmon tart	136
Ostrich (GourmetRoasting)	182	Sand cake	54
Pasta bake	292	Savoury flan (puff pastry)	146
Pears poached in red wine	370	Seeded loaf	104
Pizza (Quark dough)	140	Semolina soufflé	352
Pizza (yeast dough)	138	Shanghai duck breast	160
Plaited loaf	96	Silverside with apple and horseradish sauce	228
Poached fillet of beef with vegetables	214	Sirloin joint (GourmetRoasting)	226
Poached pears	360	Sirloin joint (roast)	224
Potato and cheese gratin	288	Spelt bread	92
Potato dumplings	306	Spice crusted chicken breast	174
Potato gratin	284	Sponge base filling	38
Potato soup	334	Spring vegetable soup	340
Potato wedges	310	Sticky date pudding	358
Pumpkin risotto	314	Stollen	58
Quark dumplings	366	Stuffed duck	156
Quark soufflé	368	Stuffed hapuku	276
Quiche Lorraine	142	Stuffed rosefish	274
Quiche with smoked salmon	144	Stuffed turkey	176
Rabbit	248	Summer pudding	344
Red cabbage with apple	300	Sweet rolls (quark dough)	120
Rice and meat casserole	338	Sweet rolls (yeast dough)	118
Rissoles with capsicum and avocado cream	204	Swiss farmhouse bread	90
Roast fillet of beef	210	Swiss plaited loaf	98
Roast fillet of pork	242	Swiss roll	40
Roast fillet of veal	186	Swiss roll fillings	42
Roast gammon	236	Swiss style quiche (shortcrust pastry)	148
Roast pork	238	Tarte flambée	134
Roast saddle of veal	192	Tiger bread	106
Roebuck rump (GourmetRoasting)	250	Treacle sponge pudding	372
Roebuck saddle (GourmetRoasting)	252	Trout with mushrooms	262
Rye bread rolls	128	Turkey breast with green and white asparagus ragout	178
Saddle of lamb (GourmetRoasting)	202	Turkey drumstick	180
Saddle of veal (GourmetRoasting)	194	Vanilla biscuits	74
Saddle of venison (GourmetRoasting)	246	Veal knuckle	190
Salmon fillet (low temperature cooking)	264	Vegetable soufflé	304
Salmon in pastry	266	Venison rump (GourmetRoasting)	244
		Viennese silverside	230

Recipes A-Z

408

Walnut and chocolate pudding	374
Walnut muffins	76
White bread (free form)	110
White bread (in loaf tin)	108
White rolls	130
Wild boar rump cut (GourmetRoasting)	254
Yeast butter cake	44
Yeast dumplings	350
Yorkshire pudding	232
Zucchini and feta rolls	318

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