

Miele

Combination steam ovens XL

The cookbook

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About this book

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

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

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

About the Automatic programmes

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

About the ingredients

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

About the settings

Times and temperatures: the recipes state time and temperature ranges. As a basic principle, allow yourself to be guided by the lower settings. You will then have the option of increasing the cooking time slightly if you feel this is necessary or if a test reveals that the food is not yet done.

Shelf levels: the shelf levels for inserting trays and wire racks are numbered from lowest to highest.

User programmes: for maximum user convenience, you can also save manual recipe settings as your own user programme. The combination steam oven will change the temperature or function independently, without you needing to intervene during the cooking process. You can save up to 20 user programmes with up to 9 cooking stages each.

Combi mode

For baking and roasting with moisture. Use this function for baking bread and yeast-risen pastries, for cooking fish and meat and for many other types of food.

Miele's moisture sensor precisely measures and regulates the humidity level inside the oven compartment to create the perfect cooking climate. Bread is baked with a fresh, shiny crust. Meat and fish are cooked perfectly to create melt-in-the-mouth results. Herbs, fruit and vegetables can be dried quickly and gently.

Choose from the following combination options:

Combi Fan plus

Combi Conventional

Combi Grill

Steam cooking

For gentle cooking of all types of food. You can cook simultaneously on all levels without flavour transfer. Thanks to DualSteam technology and a powerful steam generator, the food retains its nutrients, flavour and texture. Fish and lean meat stay juicy, vegetables retain their colour and rice is fluffy and perfectly cooked.

Sous-vide

For gentle and slow cooking of food at low temperatures in vacuum packaging. With vacuum technology, no moisture evaporates during cooking and all flavours are retained.

Discover recipes for sous-vide cooking and other exciting topics on our Miele@mobile app.

Fan plus

For baking. You can cook on multiple levels simultaneously, at lower temperatures than with the Conventional heat function – because the heat is immediately distributed around the oven compartment.

Conventional heat

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

Intensive bake

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

Bottom heat

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

Top heat

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

Operating modes

Full grill

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

Economy grill

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

Fan grill

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

Cake plus

For cakes. No moisture escapes from the oven compartment, which produces moist and light cakes.

Your combination steam oven offers a variety of special applications, depending on the specification. A few of these are presented below.

Mix & Match

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

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

To find out which foods you could combine with Mix & Match, just take a look in the Miele@mobile app.

Menu cooking

Can't do everything at once? You can with automatic Menu cooking!

You can select up to three menu ingredients on the display of your combination steam oven and then simply follow the instructions.

The combination steam 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 elements are cooked at 100 °C and are ready to serve at the same time.

Prove dough

This programme was designed specifically to help you succeed when baking with yeast-risen dough. You can set the proving time so that your dough can prove until it has doubled in volume.

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

Defrost in the combination steam oven is much faster than at room temperature: At 50–60 °C you can gently defrost all common frozen foods, such as vegetables, fruit, fish, meat, poultry and ready meals. Even frozen dairy products or baked goods will be ready to eat again in record time.

Bottling

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

Special applications

Sabbath programme

The Sabbath programme helps to support religious observance. After you have selected Sabbath programme, select the function and temperature. The programme will only start after the door is opened and closed.

Auto switch off

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

Delay start

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

Cooking durations

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

Finish at

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

Start at

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

Pre-heating

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

Booster

To get the oven compartment up to the required temperature as quickly as possible, your combination steam oven has a Booster function. If you set a temperature higher than 100 °C with the Booster function enabled, the top heat/grill element and the ring heating element will come on together with the hot air fan. This causes the oven to heat up much more quickly. During pre-heating and for the Fan plus and Conventional heat functions, the booster is pre-set by default and can be deselected if necessary.

Crisp function

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

User convenience/helpful information

User programmes

You can create, save and name up to 20 user programmes. Combine up to 9 cooking stages for perfect results when making your favourite recipe. Or simply save your most frequent settings to make life easier for yourself. In each cooking stage, you can select settings such as the function, temperature, humidity and cooking duration or core temperature.

Food probe

The food probe (available on specific models) 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, stick to the indicated cooking duration.

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.

tsp = teaspoon

tbsp = tablespoon

g = gram

kg = kilogram

ml = millilitre

pinch = a small amount

1 teaspoon is approx.:

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

1 tablespoon is approx.:

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

Miele accessories

Accessories

With our extensive range of accessories, we can help you achieve the best possible results. The size and function of each component has been designed specifically for the Miele combination steam oven and all components have undergone rigorous testing to ensure that they meet exacting Miele standards. All products can be easily purchased from the Miele online shop, from the Miele customer hotline or from specialist retailers.

PerfectClean

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

The Miele baking and universal trays have also been coated with the PerfectClean finish. This not only makes cleaning easy, but also means that you do not usually need to use baking paper. Bread, rolls and biscuits will slide off as if by magic instead of getting stuck to the base, sides and edges.

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

Baking tray

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

Universal tray

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

Gourmet baking tray

The perforated gourmet baking tray is particularly well suited to baked goods made using fresh yeast-based dough and quark and oil dough, bread and bread rolls. The tiny perforations assist in browning the underside of baked goods.

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

Round baking tray

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

The PerfectClean finish generally eliminates the need to grease the tray or line it with baking parchment.

Grilling and roasting insert

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

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

Solid steam oven containers

Our solid steam oven containers are ideal for cooking 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 steam oven containers are used for smaller quantities or dishes which do not need to be completely covered with liquid. The deeper steam oven containers are suitable for larger quantities or food which needs 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. As a result, food should be as flat as possible and placed so that it does not overlap in the cooking containers.

Miele gourmet oven dish

You can use the Miele gourmet oven dish either on the hob or in the combination steam oven. Once you have finished using it on the hob, the gourmet oven dish can be easily inserted into the side runners of the oven compartment. Basting with meat juices or stirring is particularly convenient thanks to the FlexiClips, as you can simply pull the 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 cooking meat and vegetable stews, soups, sauces, bakes and even desserts. Matching lids are also available.

FlexiClip runners

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

Miele care products

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 easily purchased from the Miele online shop, from Miele directly or from specialist retailers.

Miele DGClean

If your oven is really dirty after cooking, the special formula of Miele DGClean cleaner will make cleaning easy. This cleaner is fully compatible with the PerfectClean finish applied to 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.

MicroCloth kit

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

Apple sponge

Total time required: 90 minutes

Serves 12

For the topping

500 g apples, tart
2 tbsp lemon juice

For the dough

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

For the tin

1 tsp butter

For dusting

1 tbsp icing sugar

Accessories

Springform tin, Ø 26 cm
Wire rack

Method

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

Insert the wire rack.

Grease the springform tin.

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

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

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

Place the springform tin in the oven compartment on the wire rack and bake until golden by following the automatic programme or by using the manual settings.

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

Settings

Automatic programme

Cakes | Apple sponge
Programme duration: 50 minutes

Manual settings

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

Tip

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

Cakes

Apple pie

Total time required: 120–140 minutes

Serves 12

For the pastry

200 g butter | softened

100 g caster sugar

2 tsp vanilla paste

1 egg, medium

350 g plain white flour

1 tsp baking powder

1 pinch of salt

For the topping

1.25 kg apples

50 g raisins

1 tbsp Calvados

1 tbsp lemon juice

½ tsp cinnamon, ground

50 g caster sugar

For the tin

1 tsp butter

For glazing

100 g icing sugar

2 tbsp water | warm

Accessories

Wire rack

Springform tin, Ø 26 cm

Cling film

Method

To make the dough, cream together the butter, sugar, vanilla paste and egg. Mix together the flour, baking powder and salt and fold into the batter. Chill the dough for 60 minutes.

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

Insert the wire rack.

Grease the springform tin.

Divide the dough into 3 portions. Roll out the first portion on the base of the springform tin. Assemble the springform tin. Make the second portion into a long roll and press it around the edge of the tin so that it is around 4 cm high. Prick the base several times with a fork. Place the third portion between 2 layers of cling film and roll it out to the size of the springform tin.

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

Place the springform tin in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

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

Mix the icing sugar with the water and brush on.

Settings

Automatic programme

Cakes | Apple pie

Programme duration: 72–92 minutes

Manual settings

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

Cakes

Apple strudel

Total time required: 153 minutes

Serves 12

For the pastry

30 g butter

250 g plain white flour

1 pinch of salt

1 egg, medium

90 ml water

For working

1 tbsp plain white flour

For the filling

100 g raisins

3 tbsp Calvados

60 g butter

80 g breadcrumbs

900 g apples | peeled, diced

1 tsp cinnamon, ground

60 g caster sugar

1 tbsp icing sugar

For glazing

20 g butter

Accessories

Baking parchment

Tea towel

Universal tray

Method

To make the pastry, gently melt the butter and then leave to cool. Place a little butter to the side for coating the dough. Add the rest of the butter to the flour, salt, egg and water and knead to form a smooth dough. Shape the dough into a smooth ball and coat with the remaining butter. Wrap in baking parchment and place in an uncovered bowl in the oven compartment. Allow the dough to rest in accordance with the 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). Place your hands underneath the pastry and use the backs of your hands to stretch it out, starting from the middle and moving out.

Scatter the breadcrumbs across the pastry, leaving a wide strip along all of the edges. Arrange the apples and raisins on the breadcrumbs. Cut off the thicker pastry edges. Fold the pastry along the long edge and roll up from the short edge.

Melt the butter for the glaze. Brush the butter over the join in the apple strudel so that it stays together.

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

Settings

Leave the dough to rest

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 settings

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 30 °C

Moisture: 90 %

Duration: 7 minutes

Shelf level: 1

Cooking stage 2

Oven functions: Combi Fan plus

Temperature: 190 °C

Moisture: 0 %

Duration: 37–63 minutes

Cakes

Belgian sponge cake

Total time required: 80 minutes

Serves 12

For the cake

4 eggs, medium

250 g butter

250 g caster sugar

1 tsp salt

250 g plain white flour

3 tsp baking powder

100 g chocolate chips

1 tsp cinnamon, ground

For the tin

1 tsp butter

Accessories

Springform tin, Ø 26 cm

Wire rack

Method

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

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

Fold in the chocolate chips and cinnamon.

Grease the springform tin and fill with the mixture.

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

Settings

Automatic programme

Cakes | Belgian sponge cake

Programme duration: 55–70 minutes

Manual settings

Oven functions: Combi Fan plus

Temperature: 140–180 °C

Moisture: 80 %

Duration: 55–70 minutes

Shelf level: 1

Tip

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

Sponge base

Total time required: 75 minutes

Serves 12

For the dough

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

For the tin

1 tsp butter

Accessories

Wire rack
Fine sieve
Springform tin, Ø 26 cm
Baking parchment

Method

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

Insert the wire rack and pre-heat the oven by starting the automatic programme or by using the manual settings.

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

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

Place the springform tin in the oven compartment on the wire rack. Bake the sponge base until golden by following the automatic programme or by using the manual settings.

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

Spread with the prepared filling.

Settings

Automatic programme

Cakes | Sponge base
Programme duration: 40 minutes

Manual settings

Oven functions: Conventional heat
Temperature: 140–160 °C
Pre-heat: On
Duration: 40 minutes
Shelf level: 2

Tip

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

Cakes

Layered sponge cake fillings

Total time required: 30 minutes

For the quark and cream filling

500 g quark, 20 % fat in dry matter
100 g caster sugar
100 ml milk, whole
1 tsp vanilla paste
1 lemon | juice only
6 sheets of gelatine, white
500 ml double cream

For dusting

1 tbsp icing sugar

For the cappuccino filling

100 g chocolate, dark
500 ml double cream
6 sheets of gelatine, white
80 ml espresso
80 ml coffee liqueur
2 tsp vanilla paste
1 tbsp cocoa powder

For dusting

1 tbsp cocoa powder

Accessories

Cake platter
Fine sieve

Method for the quark and cream filling

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

Stir a little of the quark mixture into the gelatine.

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

For the fruity version, add mandarin segments to the mixture.

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

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

Method for the cappuccino filling

To make the cappuccino filling, start by melting the chocolate. Whip the cream until stiff and set a small portion aside to spread on the top layer.

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

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

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

Place the first layer of sponge on a cake platter, drizzle some of the coffee liqueur and espresso over the top and

then coat with the dark cream mixture. Place the second sponge layer on top of the first, drizzle the remaining liquid over it and then coat with the light cream mixture. Place the third layer on top, coat it with the cream you set aside and dust with cocoa powder.

Tip

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

Cakes

Swiss roll

Total time required: 55 minutes

Serves 12

For the dough

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

For the tin

1 tsp butter

Accessories

Fine sieve
Baking parchment
Universal tray
Tea towel

Method

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

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

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

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

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

Place the Swiss roll in the oven compartment and bake.

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

Oven functions: Conventional heat

Temperature: 160 °C

Pre-heat: On

Duration: 16 minutes

Shelf level: 2

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

Total time required: 30 minutes

For the advocaat and cream filling

3 leaves of white gelatine
150 ml advocaat
500 ml double cream

For the cranberry and cream filling

500 ml double cream
16 g vanilla or caster sugar
200 g cranberries from a jar

For the mango and cream filling

2 ripe mangoes (300 g each)
Grated zest of ½ an unwaxed orange
120 g caster sugar
2 oranges, juice only (120 ml each)
1 lime, juice only
7 leaves of white gelatine
500 ml double cream

For sprinkling

1 tbsp icing sugar

Accessories

Cake platter
Fine sieve

Method for the advocaat and cream filling

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

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

Whip the cream until stiff. Once the advocaat mixture has set sufficiently (stir marks remain clearly visible when you

test it), carefully fold in the whipped cream. Leave the cream mixture to thicken in the fridge for approx. 30 minutes.

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

Dust with icing sugar just before serving.

Method for the cranberry and cream filling

Whip the cream and caster or vanilla sugar together until stiff.

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

Dust with icing sugar just before serving.

Method for the mango and cream filling

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

Soak the gelatine in cold water, then squeeze the water out and dissolve it in the microwave or on the hob on low.

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

Cakes

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

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

Dust with icing sugar just before serving.

Butter cake

Total time required: 95 minutes

Serves 20

For the dough

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

For the topping

100 g butter | softened
2 tsp vanilla paste
120 g caster sugar
100 g flaked almonds

Accessories

Universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment 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.

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

Place the cake in the oven compartment and bake until golden by following the automatic programme or by using the manual settings.

Settings

Prove dough

Proving phases 1 and 2
Special applications | Prove dough
Proving time: 20 minutes for each phase

Automatic programme

Cakes | Butter cake
Programme duration: 25 minutes

Manual settings

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

Cakes

Marble cake

Total time required: 85 minutes

Serves 18

For the cake

250 g softened butter

200 g caster sugar

1 tsp vanilla paste

4 medium eggs

200 g soured cream

400 g plain white flour

16 g baking powder

1 pinch of salt

3 tbsp cocoa powder

For greasing

1 tbsp butter

Accessories

Ring tin, Ø 26 cm

Wire rack

Method

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

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

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

Place the ring tin in the oven compartment on the wire rack and bake by following the Automatic programme, or by using manual settings.

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

Level: 1

Fruit flan (puff pastry)

Total time required: 45–55 minutes

Serves 8

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 eggs, medium

200 ml double cream

50 g caster sugar

1 tsp vanilla paste

Accessories

Round baking tray, Ø 27 cm

Wire rack

Method

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

Arrange the fruit pieces on top of the pastry.

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

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

Place the fruit flan in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Cakes | Fruit flan | Puff pastry

Programme duration: 45–50 minutes

Manual settings

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

Cakes

Fruit flan (shortcrust pastry)

Total time required: 120 minutes

Serves 8

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 eggs, medium

200 ml double cream

50 g caster sugar

1 tsp vanilla paste

Accessories

Round baking tray, Ø 27 cm

Wire rack

Method

Cut the butter into cubes. 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 and sprinkle over the ground hazelnuts.

Arrange the fruit evenly on top of the pastry.

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

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

Place the fruit flan in the oven compartment and bake following the automatic programme or cooking stages 2 and 3 of the manual settings.

Settings

Automatic programme

Cakes | Fruit flan | Shortcrust pastry

Programme duration: 36–42 minutes

Manual settings

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

Madeira cake

Total time required: 95 minutes

Serves 18

For the dough

250 g butter | softened

250 g caster sugar

1 tsp vanilla paste

4 eggs, medium

2 tbsp rum

200 g plain white flour

100 g cornflour

2 tsp baking powder

1 pinch of salt

For the tin

1 tsp butter

1 tbsp breadcrumbs

Accessories

Loaf tin, 30 cm long

Wire rack

Method

Grease the tin and sprinkle with breadcrumbs.

Beat the butter with the sugar and vanilla paste until fluffy. Stir in the rum and then the eggs 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 wire rack in the oven. Bake the cake by following the automatic programme or by using the manual settings.

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

Settings

Automatic programme

Cakes | Madeira cake

Programme duration: 60 minutes

Manual settings

Baking

Oven functions: Cake plus

Temperature: 170 °C

Duration: 60 minutes

Shelf level: 1

Cakes

Chocolate roll

Total time required: 30 minutes

1 cake

For the chocolate sponge

2 tbsp caster sugar

6 eggs, medium

175 g caster sugar

1 tsp vanilla paste

50 g cocoa powder, sieved

2 tbsp caster sugar

For the filling

1 jar of morello cherries (390 g)

150 ml double cream

150 ml soured cream

2 tbsp icing sugar

Accessories

Rectangular baking tin, 33 cm x 23 cm

Baking parchment

Universal tray

Tea towel

Method

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

Insert the universal tray. Start the automatic programme or pre-heat using the manual settings.

Separate the eggs and put the whites to one side for later. Cream together the egg yolks, sugar and vanilla paste. Fold in the cocoa powder.

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

Place the baking tin on the universal tray and bake by following the automatic programme or by using the manual settings.

Place a large sheet of baking parchment on the work surface and sprinkle with sugar. As soon as the chocolate base comes out of the oven, turn it out onto the baking parchment, cover with a tea towel and allow to cool.

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

Whisk the cream until stiff then stir in the soured cream.

Remove the baking parchment from the cooled base. 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. Coat with the cream mixture, distribute the cherries across the top and roll up from the scored edge.

Place on a cake platter and dust with icing sugar.

Settings

Automatic programme

Cakes | Chocolate roll

Programme duration: 20 minutes

Manual settings

Oven functions: Combi Fan plus

Temperature: 160 °C

Moisture: 50 %

Pre-heat: On

Duration: 20 minutes

Shelf level: 1

Cakes

Stollen

Total time required: 160 minutes

Makes one 15-slice loaf

For the dough

42 g yeast, fresh
1 tsp vanilla paste
70 ml milk, whole | lukewarm
200 g raisins
50 g chopped almonds
50 g candied lemon peel
50 g candied orange peel
2–3 tbsp rum
275 g butter
500 g strong white flour
1 pinch of salt
100 g caster sugar
½ tsp lemon zest, grated
1 egg, medium

For glazing

75 g butter

For sprinkling

50 g caster sugar

For dusting

35 g icing sugar

Accessories

Universal tray
Fine sieve

Method

Dissolve the yeast and vanilla paste in the milk and leave covered for 15 minutes. Mix the raisins, almonds, candied lemon peel and candied 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. Put the dough in a bowl and place in the oven compartment. Leave uncovered and prove in accordance with the settings.

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

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

Leave to cool and then dust generously with icing sugar.

Settings

Prove dough

Special applications | Prove dough
Proving time: 60 minutes

Automatic programme

Cakes| Stollen
Programme duration: 65 minutes

Manual settings

Cooking stage 1
Oven functions: Combi Fan plus
Temperature: 150 °C
Moisture: 80 %
Duration: 20 minutes
Shelf level: 1

Cooking stage 2
Oven functions: Combi Fan plus
Temperature: 130–160 °C
Moisture: 0 %
Duration: 45 minutes

Tip

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

Cakes

Fruit streusel cake

Total time required: 100 minutes

Serves 20

For the dough

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

For the topping

1.25 kg apples

For the streusel crumble

240 g plain white flour
150 g caster sugar
2 tsp vanilla paste
1 tsp cinnamon
150 g butter | softened

Accessories

Universal tray

Method

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

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

Peel the apples and slice them into wedges.

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

Place the cake in the oven compartment and bake until golden by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough
Proving time: 20 minutes

Automatic programme

Cakes | Fruit streusel cake
Programme duration: 45 minutes

Manual settings

Baking
Oven functions: Combi Conventional
Temperature: 145–165 °C
Moisture: 30 %
Duration: 45 minutes
Shelf level: 2

Tip

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

Biscuits

Total time required: 161 minutes

Makes 70 (2 trays)

Ingredients

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

Accessories

Biscuit cutters
1 universal tray

Method

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

Divide the dough into two equal portions. Roll out the first portion to a thickness of approx. 3 mm and cut out the biscuits.

Place the biscuits on the universal tray and insert into the oven compartment. Bake in accordance with the automatic programme or using the manual settings.

Repeat with the second portion of the dough.

Settings

Automatic programme

Cookies/ Muffins | Biscuits | 1 tray
Programme duration: 20–28 minutes per tray

Manual settings

Set via User programmes:

Cooking stage 1
Oven functions: Combi Fan plus
Temperature: 160 °C
Moisture: 60 %
Duration: 10 minutes
Shelf level: 2

Cooking stage 2
Oven functions: Combi Fan plus
Temperature: 160 °C
Moisture: 0 %
Duration: 10–18 minutes

Baked goods

Blueberry muffins

Total time required: 55 minutes

Makes 12

Ingredients

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

Accessories

12 paper cases, Ø 5 cm
Muffin tin for 12 muffins, Ø 5 cm each
Wire rack

Method

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

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

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

Place the muffin tin in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Cookies/ Muffins | Blueberry muffins
Programme duration: 32 minutes

Manual settings

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

Tip

Fresh blueberries are best.

Cheese biscuits

Total time required: 65 minutes

Makes 15–20

For the dough

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

For working

1 tbsp plain white flour

Accessories

Universal tray

Method

Cut the butter into cubes; rub into the flour then quickly knead together with the egg, salt, poppy seeds and Gouda to form a short dough and leave to chill for ½ hour.

Using a rolling pin, roll the chilled dough out on a floured surface to a thickness of approx. ½ cm. Cut out the biscuits, place on the universal tray and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Cookies/ Muffins | Cheese biscuits
Programme duration: 18–23 minutes

Manual settings

Oven functions: Fan plus
Temperature: 185 °C
Duration: 18–23 minutes
Shelf level: 2

Tip

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

Baked goods

Almond macaroons

Total time required: 35 minutes

Makes 30

Ingredients

100 g bitter almonds, blanched
200 g almonds, sweet, blanched
600 g caster sugar
1 pinch of salt
3–4 eggs, medium | whites only

Accessories

Universal tray
Baking parchment
Piping bag with plain nozzle

Method

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

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

Line the universal tray with baking parchment 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 macaroons in the oven compartment and bake by following the automatic programme or by using the manual settings.

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

Settings

Automatic programme

Cookies/ Muffins | Almond macaroons
Programme duration: 10–15 minutes

Manual settings

Oven functions: Combi Fan plus
Temperature: 175 °C
Moisture: 10 %
Pre-heat: On
Duration: 10–15 minutes
Shelf level: 1

Drop cookies

Total time required: 80 minutes

Makes 50 (2 trays)

Ingredients

160 g butter | softened

50 g sugar, brown

50 g icing sugar

1 tsp vanilla paste

1 pinch of salt

200 g plain white flour

1 egg, medium | white only

Accessories

Piping bag

Star nozzle, 9 mm

1 universal tray

Method

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

Divide the dough into two equal portions and place the first portion in a piping bag. Pipe the mixture onto the universal tray in strips measuring approx. 5–6 cm long.

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

Place the drop cookies in the oven compartment and bake until golden by following the automatic programme or by using the manual settings.

Repeat with the second portion of the dough.

Settings

Automatic programme

Cookies/ Muffins | Drop cookies | 1 tray

Programme duration: 29 minutes per tray

Manual settings

Oven functions: Cake plus

Temperature: 135–155 °C

Pre-heat: On

Duration: 29 minutes

Shelf level: 2

Tip

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

Baked goods

Vanilla biscuits

Total time required: 120 minutes

Makes 90 (2 trays)

For the dough

280 g plain white flour

210 g butter | softened

70 g caster sugar

100 g almonds, ground

For coating

70 g vanilla or caster sugar

Accessories

1 universal tray

Method

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

Divide the dough into two portions and then divide the first portion into small pieces weighing approx. 7 g each. Roll the pieces and then shape them into crescents, and place them on the universal tray.

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

Place the vanilla biscuits in the oven compartment and bake until light golden.

Coat with vanilla or caster sugar while still warm.

Repeat with the second portion of the dough.

Settings

Automatic programme

Cookies/ Muffins | Vanilla biscuits | 1 tray

Programme duration: 12–17 minutes

Manual settings

Oven functions: Conventional heat

Temperature: 170 °C

Pre-heat: On

Duration: 12–17 minutes

Shelf level: 2

Tip

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

Walnut muffins

Total time required: 90 minutes

Makes 12

Ingredients

80 g raisins

40 ml rum

120 g butter | softened

120 g caster sugar

1 tsp vanilla paste

2 eggs, medium

140 g plain white flour

8 g baking powder

120 g walnuts | roughly chopped

Accessories

Muffin tin for 12 muffins, Ø 5 cm each

Paper cases, Ø 5 cm

Wire rack

Method

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

Beat the butter until creamy. Gradually mix in the sugar, vanilla paste and eggs. Sift together the flour and baking powder and mix 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. Using 2 tablespoons, distribute the mixture evenly between the paper cases.

Place the muffin tin in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Cookies/ Muffins| Walnut muffins

Programme duration: 32 minutes

Manual settings

Oven functions: Cake plus

Temperature: 140–180 °C

Duration: 32 minutes

Shelf level: 2

Baked goods

Choux buns

Total time required: 80 minutes

Serves 12

Ingredients

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

Accessories

Piping bag
Star nozzle, 11 mm
Universal tray

Method

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

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

Put the mixture in a bowl. Mix in the eggs one by one 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 by following the automatic programme or by 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 settings

Oven functions: Combi Fan plus
Temperature: 185 °C
Moisture: 0 %
Duration: 35–50 minutes
Shelf level: 2

Choux bun fillings

Total time required: 20 minutes

For 12 choux buns

For the mandarin and cream filling

400 ml double cream

2 tsp vanilla or caster sugar

16 g whipped cream stabiliser

350 g mandarins, tinned (drained weight) | 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

1 tbsp water

500 ml double cream

30 g icing sugar

1 tsp vanilla paste

16 g whipped cream stabiliser

For the coffee and cream filling

750 ml double cream

100 g caster sugar

2 tsp coffee, instant

16 g whipped cream stabiliser

For dusting

1 tbsp icing sugar

Accessories

Piping bag

Star nozzle, 12 mm

Method for the mandarin and cream filling

Beat the cream together with the vanilla or caster sugar until stiff. Place the mandarins on the bottom halves of the

choux buns. Spoon the cream into a piping bag and pipe onto the mandarins.

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

Method for the morello cherry and cream filling

Drain the cherries and keep the juice.

Bring the cherry juice and sugar to the boil.

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

Beat the cream with the vanilla paste for around ½ minute. Sieve the icing sugar and add it to the cream and beat until stiff.

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

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

Method for the coffee and cream filling

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

Pipe the coffee and 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

Baguettes

Total time required: 85 minutes

Makes 2 loaves of 10 slices each

Ingredients

21 g yeast, fresh

270 ml water | cold

500 g strong white flour

2 tsp salt

½ tsp caster sugar

1 tbsp butter | softened

Accessories

Universal tray

Method

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

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

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

Place the baguettes in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 20 minutes

Automatic programme

Bread| Baguettes

Programme duration: 48 minutes

Manual settings

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

Total time required: 160 minutes

Makes one 15-slice loaf

For the bread

25 g yeast, fresh

300 ml milk | lukewarm

350 g strong white flour

150 g strong rye flour

1 tsp salt

For dusting

1 strong white flour

Accessories

Universal tray

Method

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

Shape the dough into a ball, place it in a bowl and cover with a damp cloth. Leave to prove at room temperature for 60 minutes.

Shape the dough into a round loaf and place on the universal tray. Dust with flour. Score the top of the loaf lengthways and crosswise or in circles, 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 compartment and bake by following the automatic programme or cooking stages 2 to 8 of the manual settings.

Settings

Automatic programme

Bread | Swiss farmhouse bread

Programme duration: 40 minutes

Manual settings

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: 1

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

Bread

Tip

Add diced ham or nuts to flavour the dough.

Spelt bread

Total time required: 100 minutes

Makes one 20-slice loaf

Ingredients

120 g carrots

42 g yeast, fresh

210 ml water | cold

300 g wholemeal spelt flour

200 g white spelt flour

2 tsp salt

100 g almonds, whole

Accessories

Universal tray

Method

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 compartment 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 horizontally on the universal tray. Score the loaf diagonally several times to a depth of ½ cm.

Place the loaf in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 20 minutes

Automatic programme

Bread | Spelt bread

Programme duration: 58 minutes

Manual settings

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

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

Tip

You can use walnuts or pumpkin seeds instead of almonds.

Bread

Flat bread

Total time required: 85 minutes

Makes 1 flat bread (4 servings)

For the dough

42 g yeast, fresh

200 ml water | cold

375 g strong white flour

1½ tsp salt

2 tbsp olive oil

For glazing

Water

½ tbsp olive oil

For sprinkling

½ tbsp nigella seeds

Accessories

Universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the 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 compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 20 minutes

Automatic programme

Bread | Flat bread

Programme duration: 43 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 40 °C

Moisture: 100 %

Duration: 10 minutes

Shelf level: 2

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

Total time required: 100 minutes

Makes one 16-slice loaf

For the dough

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

For glazing

2 tbsp milk, whole

For sprinkling

20 g almonds, flaked
20 g crystal sugar

Accessories

Universal tray

Method

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

Shape the dough into a ball and place it in the oven compartment in an uncovered bowl. Prove the dough using the 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 over the almonds and sugar crystals.

Place the plait in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough
Proving time: 30 minutes

Automatic programme

Bread | Plaited loaf
Programme duration: 45 minutes

Manual settings

Set via User programmes:

Cooking stage 1
Oven functions: Combi Conventional
Temperature: 40 °C
Moisture: 100 %
Duration: 8 minutes
Shelf level: 2

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

Tip

You can knead raisins into the dough if you wish.

Bread

Plaited Swiss loaf

Total time required: 120 minutes

Makes one 20-slice loaf

Ingredients

675 g strong white flour

75 g white spelt flour

120 g butter | softened

2 tsp salt

42 g yeast, fresh

400 ml milk | lukewarm

Accessories

Fine sieve

Universal tray

Method

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

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 compartment and bake by following the automatic programme or cooking stages 2 to 6 of the manual settings.

Settings

Automatic programme

Bread | Plaited Swiss loaf

Programme duration: 55 minutes

Manual settings

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: 1

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

Walnut bread

Total time required: 200 minutes

Makes one 25-slice loaf

For the dough

175 g coarsely ground rye
500 g strong 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
Wire rack
Cooling rack

Method

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

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

Place in the oven compartment on the wire rack and bake by following the automatic programme or by 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 dough

Special applications | Prove dough
Proving time: 60 minutes

Automatic programme

Bread | Walnut bread
Programme duration: 125 minutes

Manual settings

Set via User programmes:

Cooking stage 1
Oven functions: Combi Fan plus
Temperature: 30 °C
Moisture: 100 %
Duration: 15 minutes
Shelf level: 1

Cooking stage 2
Temperature: 150 °C
Moisture: 50 %
Duration: 10 minutes

Cooking stage 3
Temperature: 150 °C
Moisture: 0 %
Duration: 100 minutes

Tip

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

Bread

Mixed rye bread

Total time required: 105 minutes

Makes one 20-slice loaf

For the dough

21 g yeast, fresh

1 tbsp barley malt extract

350 ml water | cold

350 g strong rye flour

170 g strong white flour

2½ tsp salt

75 g sourdough, liquid

For the tin

1 tsp butter

Accessories

Loaf tin, 25 cm long

Wire rack

Method

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

Place the dough in the oven compartment in an uncovered bowl. Prove the dough using the 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 in the oven compartment on the wire rack and bake by following the automatic programme or by 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 dough

Special applications | Prove dough

Proving time: 20 minutes

Automatic programme

Bread | Mixed rye bread

Programme duration: 75 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 30 °C

Moisture: 100 %

Duration: 20 minutes

Shelf level: 1

Cooking stage 2

Temperature: 210 °C

Moisture: 50 %

Duration: 5 minutes

Cooking stage 3

Temperature: 190–210 °C

Moisture: 0 %

Duration: 50 minutes

Tip

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

Seeded loaf

Total time required: 110 minutes

Makes one 25-slice loaf

For the dough

42 g yeast, fresh
420 ml water | cold
400 g strong rye flour
200 g strong white flour
3 tsp salt
1 tsp honey
150 g sourdough, liquid
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
Wire rack

Method

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

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

Place the dough in the oven compartment in an uncovered bowl. Prove the dough using the 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 loaf in the oven compartment and bake by following the automatic programme or by using the manual settings.

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

Settings

Prove dough

Special applications | Prove dough
Proving time: 20 minutes

Automatic programme

Bread | Seeded loaf
Programme duration: 70 minutes

Manual settings

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: 210 °C
Moisture: 50 %
Duration: 10 minutes

Bread

Cooking stage 3

Temperature: 170–180 °C

Moisture: 0 %

Duration: 45 minutes

Tiger bread

Total time required: 125 minutes

Makes one 15-slice loaf

For the bread

15 g yeast, fresh
300 ml water | lukewarm
500 g strong 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
Wire rack

Method

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

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

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

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

Place the wire rack in the oven compartment. 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 compartment and bake by following the automatic programme or cooking stages 2 to 4 of the manual settings.

Settings

Automatic programme

Bread | Tiger bread

Programme duration: 66–84 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 30 °C

Moisture: 100 %

Booster: On

Duration: 30 minutes

Shelf level: 1

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

Bread

White loaf (in loaf tin)

Total time required: 100 minutes

Makes one 25-slice loaf

For the dough

21 g yeast, fresh

290 ml water | cold

500 g strong white flour

2 tsp salt

½ tsp caster sugar

1 tbsp butter

For the tin

1 tsp butter

Accessories

Loaf tin, 30 cm long

Wire rack

Method

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

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

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

Place the bread in the oven compartment and bake.

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

Settings

Prove dough

Special applications | Prove dough |

Proving time: 30 minutes

Automatic programme

Bread | White bread | Baking tin

Programme duration: 48 minutes

Manual settings

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: 170–225 °C

Moisture: 0 %

Duration: 30 minutes

White bread (free-form)

Total time required: 100 minutes

Makes one 20-slice loaf

Ingredients

21 g yeast, fresh

260 ml water | cold

500 g strong white flour

2 tsp salt

½ tsp caster sugar

1 tbsp butter

Accessories

Universal tray

Method

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

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

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

Place the universal tray in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 30 minutes

Automatic programme

Bread | White bread | On tray

Programme duration: 48 minutes

Manual settings

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: 170–210 °C

Moisture: 0 %

Duration: 30 minutes

Bread

Dark mixed grain bread

Total time required: 145 minutes

Makes one 20-slice loaf

For the dough

350 g strong wholemeal flour

150 g strong rye flour

7 g dried yeast

2½ tsp salt

300 ml water | cold

1 tsp honey

50 ml oil

For sprinkling

1 tbsp strong wholemeal flour

For the tin

1 tsp butter

Accessories

Loaf tin, 25 cm long

Wire rack

Method

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

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

Grease the loaf tin. Lightly knead the dough and shape into a roll measuring approx. 23 cm in length. Then 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 in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

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

Settings

Prove dough

Special applications | Prove dough

Duration: 30 minutes

Automatic programme

Bread | Dark mixed grain bread

Programme duration: 76 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 30 °C

Moisture: 100 %

Duration: 30 minutes

Shelf level: 1

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

Bread

Ginger loaf

Total time required: 120 minutes

Makes one 15-slice loaf

For the bread

25 g yeast, fresh
100 ml milk, whole | lukewarm
500 g strong white flour
1 pinch of salt
90 g butter
2 eggs, medium
3 tbsp ginger syrup
40 g stem ginger, preserved | chopped
1 tsp cinnamon
100 g crystal sugar

For the tin

1 tsp butter
1 tbsp caster sugar

Accessories

Loaf tin, 25 cm long
Wire rack

Method

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

Grease the tin and sprinkle with sugar.

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

Place the loaf tin in the oven compartment on the wire rack. Start the automatic programme or bake using the settings indicated for cooking stage 1.

Sprinkle the sugar over the dough.

Bake until golden by following the automatic programme or cooking stages 2 and 3 of the manual settings.

Settings

Automatic programme

Bread | Ginger loaf

Programme duration: 59–65 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 30 °C

Moisture: 100 %

Duration: 30 minutes

Shelf level: 1

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

Sweet yeast-based rolls

Total time required: 70 minutes

Makes 12 rolls

For the rolls

500 g strong white flour

60 g caster sugar

45 g butter

1 tsp salt

42 g yeast, fresh

250 ml milk, whole | lukewarm

For variant 1, raisin rolls

75 g raisins

For variant 2, chocolate rolls

75 g chocolate chips, suitable for baking

Accessories

Universal tray

Method

Place the flour, sugar, butter and salt into a bowl. Stir the yeast into the milk to dissolve it and knead with the rest of the ingredients for approx. 7 minutes until you have a smooth dough.

For variant 1, add the raisins.

Put the dough in a bowl and place in the oven compartment. Leave uncovered and prove in accordance with the settings.

For variant 2, add the chocolate chips.

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

Settings

Prove dough

Special applications | Prove dough

Proving time: 20 minutes

Automatic programme

Rolls | Sweet rolls | Yeast dough

Programme duration: 33 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 40 °C

Moisture: 100 %

Duration: 8 minutes

Shelf level: 2

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

Bread rolls

Sweet rolls made from a quark dough

Total time required: 60 minutes

Makes 12 rolls

For the dough

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

For variant 1, raisin rolls

75 g raisins

For variant 2, chocolate rolls

75 g chocolate chips, suitable for baking

For working

1 tbsp plain white flour

Accessories

Baking parchment
Universal tray

Method

Whisk together the quark, milk, sunflower oil and egg.

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

For variant 1, add the raisins.

For variant 2, add the chocolate chips.

Add the dry ingredients to the quark mixture and knead for 3 minutes.

Leave the dough to rest for 5 to 10 minutes.

Divide the dough into 12 equal portions.

Dust your hands with flour and shape each portion into a roll. Line the universal tray with baking parchment and place the rolls on it.

Start the automatic programme or bake using the manual settings.

Settings

Automatic programme

Rolls | Sweet rolls | Quark dough
Programme duration: 26–36 minutes

Manual settings

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

Total time required: 125 minutes

2–3 plaits

For the dough

500 g strong white flour
7 g salt
75 g caster sugar
90 g butter | softened
1 tsp vanilla paste
2 eggs, medium | yolks only
7 g dried yeast
220 ml milk, whole | lukewarm
½ lemon, unwaxed | grated zest only
½ orange, unwaxed | grated zest only

For glazing

1 medium egg | beaten
3 tbsp crystal sugar
5 tbsp almonds, flaked

Accessories

Universal tray

Method

Place the ingredients in a mixing bowl and knead for approx. 10 minutes on the lowest setting until you have a smooth dough.

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

Divide the dough into 100 g portions. 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 and leave to prove in a warm place for approx. 35 minutes.

Brush the plaits with egg and sprinkle over the crystal sugar and almonds.

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

Place the universal tray in the oven compartment and bake by following the automatic programme or cooking stages 2 to 4 of the manual settings.

Settings

Automatic programme

Rolls | Butter brioche

Programme duration: 15–25 minutes

Manual settings

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: 1

Cooking stage 3

Moisture: 70 %

Duration: 5–10 minutes

Cooking stage 4

Moisture: 0 %

Duration: 5–10 minutes

Bread rolls

Croissants

Total time required: 200 minutes

Makes 8

For the yeast dough

500 g strong white flour

1 tsp salt

50 g caster sugar

50 g butter | softened

42 g yeast, fresh

300 ml milk, whole | lukewarm

For dotting

150 g butter | chilled

For working

1 tbsp strong white flour

Accessories

Universal tray

Method

Place the flour, salt, sugar and butter into a bowl. Dissolve the yeast in the milk and add to the flour. Knead all ingredients for 7 minutes to form a smooth dough. Put the dough in a bowl and place in the oven compartment. Leave uncovered and prove in accordance with the settings.

Lightly dust a work surface with flour and knead the yeast dough briefly; shape 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 mar-

gin 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 chill 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 chill 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 from the bottom upwards to form a croissant shape; place them onto the universal tray.

Start the automatic programme or bake using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 45 minutes

Automatic programme

Rolls | Croissants

Programme duration: 42 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 90 °C

Moisture: 100 %

Duration: 2 minutes

Shelf level: 2

Cooking stage 2

Temperature: 160 °C

Moisture: 90 %

Duration: 10 minutes

Cooking stage 3

Temperature: 160–170 °C

Moisture: 0 %

Duration: 30 minutes

Bread rolls

Multigrain rolls

Total time required: 200 minutes

Makes 8

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 strong wholemeal flour
1 pinch of caster sugar
1 tsp salt
10 g yeast, fresh
½ tsp vinegar
1 tsp oil

For glazing

Water

For coating

1 tbsp linseeds
1 tbsp sesame seeds
1 tbsp poppy seeds

Accessories

Universal tray

Method

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

Mix together the flour, sugar and salt. Crumble the yeast on top. Add the 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 compartment 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 compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough
Proving time: 45 minutes

Automatic programme

Rolls | Multigrain rolls
Programme duration: 42 minutes

Manual settings

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

Tip

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

Bread rolls

Rye rolls

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

For the dough

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

For sprinkling

2 tbsp wholemeal rye flour

Accessories

Universal tray

Method

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

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

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

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

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

Shape the dough portions into balls with your palms.

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

Bake the rolls by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough
Proving time: 45 minutes

Automatic programme

Rolls | Rye rolls
Programme duration: 65 minutes

Manual settings

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

Total time required: 120 minutes

Makes 8

For the dough

10 g yeast, fresh

200 ml water | cold

340 g strong white flour

1½ tsp salt

1 tsp caster sugar

1 tsp butter | softened

Accessories

Universal tray

Method

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

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

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

Place in the oven compartment and bake the rolls by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough

Proving time: 45 minutes

Automatic programme

Rolls | White rolls | 1 tray

Programme duration: 42 minutes

Manual settings

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: 180–220 °C

Moisture: 0 %

Duration: 12 minutes

Tip

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

Pizza and Co.

Tart flambé

Total time required: 115 minutes

Serves 4

For the dough

180 g plain white flour

½ tsp salt

2 tbsp olive oil

80 ml water | cold

For the topping

120 g onions

100 g bacon, smoked

100 g crème fraîche

Salt

Pepper

Nutmeg

Accessories

Universal tray

Method

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

To make the topping, dice the onions and bacon. Heat a non-stick pan and fry the bacon. Add the onions, sweat and allow 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 tart flambé in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Pizza & Co. | Tart flambé

Programme duration: 17–20 minutes

Manual settings

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

Salmon tart

Total time required: 95 minutes

Serves 6

For the dough

2 eggs, medium
200 g plain wholemeal flour
100 g butter | softened
1 pinch of caster sugar
1 tsp salt
3 tbsp water | cold

For the tin

1 tsp butter

For the filling

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

For the garnish

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

Accessories

Springform tin, Ø 26 cm
Wire rack

Method

Separate the eggs and put the whites to one side for later. Add the egg yolks to the wholemeal flour, butter, sugar, salt and water, and knead to form a smooth dough. Grease the springform tin with

butter and line with pastry, creating a 3 cm high edge. Pierce the pastry times and leave to chill 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.

Spoon the mixture onto the pastry and scatter the Gouda over the top.

Place the springform tin in the oven compartment on the wire rack.

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

Before serving, pluck the leaves off the dill and finely chop them. Mix with the quark, salt and pepper. Cut the smoked salmon into 6 pieces, place a little of the dill quark on top. Shape into a rose and place onto the tart.

Settings

Automatic programme

Pizza & Co. | Salmon tart
Programme duration: 50 minutes

Manual settings

Oven functions: Intensive bake
Temperature: 185–210 °C
Duration: 50 minutes
Shelf level: 1

Pizza and Co.

Tip

The salmon tart tastes good either hot or cold.

Pizza (yeast-based dough)

Total time required: 75 minutes

Makes 4 portions (universal tray) or 2 portions (round baking tray)

For the dough (universal tray)

23 g yeast, fresh
170 ml water | lukewarm
300 g strong white flour
1 tsp caster sugar
1 tsp salt
½ tsp thyme, dried rubbed
1 tsp oregano, dried rubbed
1 tbsp olive oil

For the topping (universal tray)

2 onions
1 clove of garlic
400 g tomatoes, tinned, peeled and chopped
2 tbsp tomato purée
1 tsp caster sugar
1 tsp oregano, dried rubbed
1 bay leaf
1 tsp salt
Pepper
125 g mozzarella
125 g Gouda, grated

For frying (universal tray)

1 tbsp olive oil

For the dough (round baking tray)

10 g yeast, fresh
70 ml water | lukewarm
130 g strong white flour
½ tsp caster sugar
½ tsp salt
Thyme, dried rubbed
½ tsp oregano, dried rubbed
1 tsp olive oil

For the topping (round baking tray)

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

For frying (round baking tray)

1 tsp olive oil

Accessories

Universal tray or
round baking tray and wire rack

Method

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

Shape the dough into a ball and place it in the oven compartment 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. Sauté the onions and garlic until translucent. Add the tomatoes, tomato purée, sugar, oregano, bay leaf and salt.

Pizza and Co.

Allow the sauce to simmer for 5 minutes.

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

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

For the round baking tray: roll out the dough or place in the round baking tray.

Spread the topping over the dough. Leave a gap of approximately 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 wire rack) in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Prove dough

Special applications | Prove dough
Proving time: 15 minutes

Automatic programme

Pizza & Co. | Pizza | Yeast dough| Universal tray or Round baking tin
Programme duration: 25 (20) minutes

Manual settings

Universal tray

Oven functions: Intensive bake
Temperature: 175–220 °C

Duration: 30 minutes
Shelf level: 1

Round baking tray

Oven functions: Intensive bake
Temperature: 175–220 °C
Duration: 25 minutes
Shelf level: 1

Tip

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

Pizza (quark dough)

Total time required: 60 minutes

Makes 4 portions (universal tray) or 2 portions (round baking tray)

For the dough (universal tray)

120 g quark, 20 % fat in dry matter
4 tbsp milk, whole
4 tbsp oil
2 eggs, medium | yolks 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 tomatoes, tinned, peeled and chopped
2 tbsp tomato purée
1 tsp caster sugar
1 tsp oregano, dried rubbed
1 bay leaf
1 tsp salt
Pepper
125 g mozzarella
125 g Gouda, grated

For frying (universal tray)

1 tbsp olive oil

For the dough (round baking tray)

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

For the topping (round baking tray)

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

For frying (round baking tray)

1 tsp olive oil

Accessories

Universal tray or
round baking tray and wire rack

Method

To make the topping, finely dice the onions and garlic. Heat the oil in a pan. Sauté the onions and garlic until translucent. Add the tomatoes, tomato purée, 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.

Pizza and Co.

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 in the round baking tray.

Spread the topping over the dough. Leave a gap of approximately 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 wire rack in the oven compartment and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Pizza & Co. | Pizza | Quark dough|
Universal tray or Round baking tin
Programme duration: 25 (20) minutes

Manual settings

Universal tray

Oven functions: Intensive bake
Temperature: 165–195 °C
Pre-heat: On
Duration: 25 minutes
Shelf level: 2

Round baking tray

Oven functions: Intensive bake
Temperature: 165–195 °C
Pre-heat: On
Duration: 20 minutes
Shelf level: 1

Tip

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

Quiche Lorraine

Total time required: 65 minutes

Serves 4

For the dough

125 g plain white flour

40 ml water

50 g butter

For the topping

25 g bacon, streaky, smoked

75 g back bacon

100 g ham, cooked

1 clove of garlic

25 g parsley, fresh

100 g Gouda, grated

100 g Emmental, grated

For the topping

125 ml double cream

2 eggs, medium

Nutmeg

Accessories

Round baking tray

Wire rack

Method

Knead the flour, butter and water together until you have a smooth dough.

Allow to rest in the fridge for 30 minutes.

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

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

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

Place the quiche in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Pizza & Co. | Quiche Lorraine

Programme duration: 35 minutes

Manual settings

Oven functions: Intensive bake

Temperature: 190–220 °C

Duration: 35 minutes

Shelf level: 1

Pizza and Co.

Quiche with smoked salmon

Total time required: 50 minutes

Serves 4

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 leeks | cut into rings

150 ml soured cream

1 tbsp cornflour

2 eggs, medium

Salt

Pepper

1 bunch of dill (20 g) | chopped

200 g smoked salmon | cut into strips

Accessories

Round baking tray

Wire rack

Method

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

To make the topping, melt the butter on the hob and then sweat the leeks in it.

Mix together the soured cream, cornflour, eggs, salt, pepper and dill. Add the leeks and smoked salmon and spread the mixture over the pastry.

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

Settings

Oven functions: Intensive bake

Temperature: 200 °C

Duration: 30–35 minutes

Shelf level: 1

Savoury flan (puff pastry)

Total time required: 70 minutes

Serves 8

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 cheese, mature | grated

For the cheese flan

70 g bacon | diced

280 g cheese, mature | grated

For the topping

2 eggs, medium

200 ml double cream

Salt

Pepper

Nutmeg

Accessories

Round baking tray, Ø 27 cm

Wire rack

Method

Line the baking tin with the pastry.

Method for the vegetable flan:

Sauté the 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 wire rack. Start the automatic programme or pre-heat using the manual settings.

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

Pour the filling over the base.

Place the baking tin in the oven compartment on the wire rack and bake by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Pizza & Co. | Savoury flan | Puff pastry

Programme duration: 45–55 minutes

Manual settings

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

Tip

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

Pizza and Co.

Savoury tart (shortcrust pastry)

Total time required: 120 minutes

Serves 8

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 topping

70 g diced bacon

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

For the filling

2 medium eggs

200 ml double cream

Salt

Pepper

Nutmeg

Accessories

Round baking tray, Ø 27 cm

Wire rack

Method

Dice the butter. Add to 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 tart:

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

Method for the cheese tart:

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

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

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

Place the baking tin in the oven compartment on the wire rack and bake by following the Automatic programme, or by using 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

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

Stuffed duck

Total time required: 150–180 minutes

Serves 4

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, dried rubbed

1 bay leaf

For the sauce

125 ml white wine

350 ml chicken stock

125 ml orange juice

3 tsp cornflour

2 tbsp water | cold

Salt

Pepper

Accessories

Wire rack

Universal tray

4 wooden skewers

Kitchen twine

Method

Season the duck with the salt, pepper and thyme.

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

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

Place the duck, breast side up, on the wire rack. Slide the wire rack and universal tray into the oven compartment. 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 130 °C

Moisture: 80 %

Duration: 75 minutes

Shelf level:

Wire 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

Meat

Duck (unstuffed)

Total time required: 125–155 minutes

Serves 4

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

2 tbsp oil

2 tbsp tomato purée

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 twine

Wire rack

Universal tray

Fine sieve

Method

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

Slide the wire rack and universal tray into the oven compartment. 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 hob. Add the tomato purée 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 130 °C

Moisture: 80 %

Duration: 60 minutes

Shelf level:

Wire 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

Meat

Shanghai duck breast

Total time required: 15 minutes + 60 minutes for marinating

Serves 4

For the duck breast

4 duck breasts with skin (300 g each)

1 tsp salt

For the marinade

4 tbsp soy sauce, sweet (kecap manis)

1 ½ tbsp mirin (Japanese rice wine)

1 clove of garlic

1 star anise, crushed

1 tsp sesame oil

Accessories

Wire rack

Universal tray

Sieve

Method

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 wire rack on the universal tray. Start the automatic programme or pre-heat using the manual settings.

Place the duck breasts on the wire rack and roast by following the automatic programme or by 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 settings

Set via User programmes:

Pre-heating 1

Oven functions: Fan grill

Temperature: 210 °C

Pre-heat: On

Shelf level: 3

Cooking 2

Oven functions: Combi Grill

Level: 3

Moisture: 85 %

Crisp function: On

Duration: 6–12 minutes

Tip

Serve with steamed pak choi and coconut rice.

Goose (unstuffed)

Total time required: 185–275 minutes

Serves 4

Ingredients

1 goose (4.5 kg), ready to cook

2 tbsp salt

Accessories

Wire rack

Universal tray

Method

Rub the goose inside and out with salt.

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

Settings

Automatic programme

Meat | Poultry | Goose

Programme duration: 173–263 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 190 °C

Moisture: 40 %

Duration: 30 minutes

Shelf level:

Wire rack on universal tray: 1

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

Meat

Chicken

Total time required: 70–90 minutes

Serves 2

Ingredients

1 chicken, ready to cook (1.2 kg)

2 tbsp oil

1½ tsp salt

2 tsp paprika, sweet

1 tsp curry powder

500 ml water

Accessories

Wire rack

Universal tray

Kitchen twine

Method

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

Tie the legs together with kitchen twine and place the chicken on the wire rack with the breast facing upwards. Slide into the oven compartment with the legs facing towards the door. Insert the universal tray. 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 30 %

Duration: 15 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Combi Fan plus

Temperature: 150 °C

Moisture: 55 %

Duration: 30–50 minutes

Cooking stage 3

Oven functions: Full grill

Level: 3

Duration: 15 minutes

Chicken pilau

Total time required: 40 minutes

Serves 4

For the chicken

4 chicken breast fillets
4 tbsp mango chutney
1 tbsp curry powder, medium
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 coriander leaves, fresh
½ lemon | juice only

To serve

2–4 shallots | cut into rings
1 tbsp vegetable oil
1 tsp butter
Yoghurt
Mint
Lemon wedges

Accessories

Wooden skewers
Baking tray
Small, solid steam oven container

Method

Cut a small pocket in each chicken breast fillet, 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 breast fillets with the mixture and place on the baking tray.

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

Place the basmati rice on level 1 and place the chicken on level 2. Start the automatic programme or cook manually using the 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 settings: continue to cook the chicken breast fillets 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 breast fillets from the oven compartment 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

Meat

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 180 °C

Moisture: 100 %

Shelf level:

Solid steam oven container (basmati rice): 1

Baking tray (chicken): 2

Duration: 15 minutes

Cooking stage 2

Oven functions: Combi Grill

Level: 3

Moisture: 30 %

Duration: 5 minutes

Chicken breast

Total time required: 30 minutes + 120 minutes for marinating

Serves 6–8

For the marinade

1 tsp lemon zest, grated

4½ tbsp lemon juice

5½ tbsp oil

2 cloves of garlic

3 cm ginger | fresh grated

2 tsp cumin, ground

1 tbsp coriander, ground

½ tsp cayenne pepper, ground

1¼ tsp paprika, sweet

For the chicken breast fillets

4 chicken breast fillets, with skin

Salt

Pepper

For the mint yoghurt sauce

200 ml yoghurt, full fat

1½ tbsp mint, fresh | chopped

¾ tbsp chives | chopped

2 cloves of garlic | finely chopped

2–3 tbsp lemon juice

⅓ tsp sea salt, coarse

Accessories

Wire rack

Universal tray

Aluminium foil

Method

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 breast fillets on the wire rack with the skin facing upwards. Insert the wire rack and the universal tray. Cook and grill by following the automatic programme or by using the manual settings.

Mix together the ingredients for the mint yoghurt sauce.

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

Slice the chicken breast fillets and serve with the mint yoghurt sauce.

Settings

Automatic programme

Meat | Poultry | Chicken | Chicken breast

Programme duration: 15 minutes

Manual settings

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

Level: 3

Moisture: 85 %

Duration: 15 minutes

Shelf level: 3

Meat

Chicken thighs

Total time required: 95 minutes

Serves 4

For the chicken thighs

2 tbsp oil

1½ tsp salt

Pepper

1 tsp paprika

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

For the vegetables

1 pepper, red | roughly chopped into equal sized pieces

1 pepper, yellow | roughly chopped into equal sized pieces

1 aubergine | roughly chopped into equal sized pieces

1 courgette | roughly chopped into equal sized pieces

2 onions, red

2 cloves of garlic | lightly crushed

200 g cherry tomatoes

4 tbsp oil

2 sprigs of rosemary, fresh

4 sprigs of thyme, fresh

200 ml tomato passata

100 ml vegetable stock

1 tsp caster sugar

½ tsp salt

Pepper

Paprika, hot

Accessories

Wire rack

Universal tray

Gourmet oven dish

Method

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

Place the chicken thighs on the wire rack and slide into the oven compartment. Insert the universal tray. 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 hob on a medium to high heat. Sauté the peppers and aubergine for around 4 minutes, stirring frequently. Add the courgette, 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; briefly bring to the boil on a medium to high heat. Simmer on a medium heat for approximately 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 30 %

Duration: 15 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Combi Fan plus

Temperature: 150 °C

Moisture: 55 %

Duration: 15 minutes

Cooking stage 3

Oven functions: Full grill

Level: 3

Duration: 12 minutes

Meat

Spice-crusted chicken

Total time required: 65 minutes

Serves 4

Ingredients

2 peppers, yellow | roughly chopped

2 peppers, red | roughly chopped

4 shallots | roughly chopped

2 cloves of garlic

4 chicken legs

Salt

Paprika, sweet

1 lemon | juice only

100 ml soured cream

Accessories

Gourmet oven dish

Hand blender

Method

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

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

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

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

Blend the pepper sauce, add the soured cream and stir until smooth.

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

Settings

Automatic programme

Meat | Poultry | Chicken | Spice crusted chicken

Programme duration: 45 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 225 °C

Moisture: 70 %

Shelf level: 1

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

Level: 3

Moisture: 10 %

Duration: 5 minutes

Tip

Can be served with polenta, noodles or egg pasta.

Stuffed turkey

Total time required: 180–205 minutes

Serves 8

For the stuffing

125 g raisins
2 tbsp fortified wine (Madeira)
3 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
2 tbsp water | cold
Salt
Pepper

Accessories

Solid steam oven container
6 wooden skewers
Kitchen twine
Wire rack
Universal tray
Fine sieve
Film, steam-resistant

Method

To make the stuffing, drizzle the fortified wine over the raisins. Place the onions and oil in a solid steam oven container, cover and slide into the oven compartment. Sweat the onions using the indicated settings.

Add the rice, water, salt, pistachio nuts 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 twine. If necessary, loosely tie the legs together.

Place the turkey on the wire rack, breast side up with the legs pointing towards the door. Insert the wire 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 pan 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

Meat

Sweating onions

Special | Sweat onions

Programme duration: 4 minutes

Cooking rice

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 14 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 190 °C

Moisture: 40 %

Duration: 20 minutes

Shelf level:

Wire rack on universal tray: 1

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

Turkey breast with green and white asparagus ragout

Total time required: 110 minutes

Serves 4

For the turkey breast

2 tbsp oil

1 tsp salt

½ tsp pepper

1 kg turkey breast, ready to cook

For the vegetables

600 g asparagus, white

600 g asparagus, green

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 ml double cream

¼ lemon, unwaxed | grated zest and juice

1 tsp caster sugar

Pepper

1 bunch of chervil (15 g) | leaves finely chopped

Accessories

Wire rack

Universal tray

Sieve

Method

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

Place the turkey breast on the wire rack and place the wire rack and the universal tray in the oven compartment. 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 pan, 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, put 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.

Meat

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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 170 °C

Moisture: 65 %

Duration: 85 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Full grill

Level: 3

Duration: 2 minutes

Turkey thigh

Total time required: 115 minutes

Serves 4

For the turkey thigh

2 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 ml double cream

200 g mango chutney

1 tin apricot halves (280 g) | drained and
cut into pieces

Salt

Pepper

Accessories

Wire rack

Universal tray

Fine sieve

Kitchen twine

Method

Mix together the oil, salt and pepper and then coat the turkey thigh with the mixture. Place the turkey thigh on the wire rack with the skin facing upwards. Place the wire rack and universal tray in the oven compartment and cook by following the automatic programme or by using the manual settings.

Remove the turkey thigh 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 30 %

Duration: 15 minutes

Level:

Wire 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

Meat

Ostrich (Roast with moisture)

Total time required: 195 minutes

Serves 4

Ingredients

1 tbsp oil

Salt

Pepper

800 g ostrich meat, ready to cook

Accessories

Universal tray

Wire rack

Method

Slide the universal tray and wire rack into the oven compartment. 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 wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Poultry | Ostrich | Roast with moisture

Programme duration: 190–195 minutes

Manual settings

Set via User programmes:

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

Chicken tikka masala with rice

Total time required: 60 minutes + 30 minutes for marinating

Serves 4

For the marinade

4 cloves of garlic
2½ cm ginger
1 chilli, red, large
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, full fat

For the chicken

500 g chicken breast fillet, ready to cook | diced

For the sauce

2 onions | sliced
1 tbsp oil
1 tbsp butter
1 tin of tomatoes, chopped (400 g)
1 tbsp tomato purée
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 steam oven containers
Hand blender

Method

Blitz the garlic, ginger, chilli, spices, salt and oil to a paste with the hand 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 hob for 10–12 minutes until translucent. Add the chicken and marinade and cook for a further 3–4 minutes on a medium heat. Add the tomatoes, tomato purée, mango chutney and cream and bring to the boil briefly.

Place everything in a solid steam oven container and cover. Start the automatic programme or cook manually using the settings indicated for cooking stage 1.

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

Automatic programme:

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

Manual settings:

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

Meat

Manual settings

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

Total time required: approx. 60–90 minutes

Serves 4

For the fillet of veal

1 kg veal fillet, ready to cook

2 tbsp oil

1 tsp salt

Pepper

For the sauce

30 g morels, dried

300 ml water | boiling

1 onion

30 g butter

150 ml double cream

30 ml white wine

3 tbsp water | cold

1 tbsp cornflour

Salt

Pepper

Sugar

Accessories

Wire rack

Food probe

Universal tray

Fine sieve

Method

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

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

Place the veal fillet on the wire rack and insert the food probe. Place the wire rack and universal tray in the oven compartment and cook the veal fillet by following the automatic programme or by using the manual settings.

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

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

Sauté 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 settings

Set via User programmes:

Oven functions: Fan grill

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

Core temperature: 45 °C (rare), 55 °C (medium), 75 °C (well-done)

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

Shelf level:

Wire rack: 2

Universal tray: 1

Meat

Tip

Porcini mushrooms can be used instead of dried morels.

Fillet of veal (Roast with moisture)

Total time required: 90–170 minutes

Serves 4

Ingredients

1 kg veal fillet, ready to cook

2 tbsp oil

1 tsp salt

Pepper

Accessories

Wire rack

Universal tray

Kitchen twine

Method

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

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

Mix together the oil, salt and pepper, then coat the veal fillet with the mixture. Place the veal fillet on the wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Veal | Fillet of veal | Whole |

Roast with moisture

Programme duration: 78–160 minutes

Manual settings

Set via User programmes:

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

Meat

Veal knuckle

Total time required: 150 minutes

Serves 4

For the veal knuckle

2 tbsp oil

1½ tsp salt

½ tsp pepper

1 veal knuckle (1.5 kg), ready to cook

For the sauce

1 onion

1 clove

2 carrots

50 g celery

1 tbsp tomato purée

800 ml veal stock

150 ml water

75 ml double cream

1½ tbsp cornflour

2 tbsp water | cold

Salt

Pepper

Accessories

Wire rack

Universal tray

Hand blender

Fine sieve

Method

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

Place the veal knuckle on the wire rack and place in the oven compartment together with the universal tray. Cook by following the automatic programme or by 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 purée 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 wire 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.

Settings

Automatic programme

Meat | Veal | Veal knuckle

Programme duration: 127 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84 %

Duration: 110 minutes

Shelf level:

Wire rack on universal tray: 1

Cooking stage 2

Oven functions: Fan grill

Temperature: 190 °C

Duration: 17 minutes

Tip

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

Meat

Roast loin of veal

Total time required: approx. 40–70 minutes

Serves 4

Ingredients

2 tbsp oil

1 tsp salt

Pepper

1 kg loin of veal (boned), ready to cook

Accessories

Wire rack

Food probe

Universal tray

Method

Mix together the oil, salt and pepper, then coat the loin of veal with the mixture.

Place the loin of veal on the wire rack and insert the food probe. Place the wire rack and the universal tray in the oven compartment. Cook the loin of veal by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Veal | Loin of veal | Piece | Roast

Programme duration: approx.

30–60 minutes

Manual settings

Set via User programmes:

Oven functions: Fan grill

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

Core temperature: 45 °C (rare), 55 °C (medium), 75 °C (well-done)

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

Shelf level:

Wire rack: 2

Universal tray: 1

Loin of veal (Roast with moisture)

Total time required: 90–170 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

1 kg loin of veal (boned), ready to cook

Accessories

Wire rack

Universal tray

Method

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

Mix together the oil, salt and pepper, then coat the loin of veal with the mixture.

Place the loin of veal on the wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Veal | Loin of veal | Piece | Roast with moisture

Programme duration: 78–160 minutes

Manual settings

Set via User programmes:

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

Meat

Braised veal

Total time required: 130 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

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

2 carrots | roughly diced

2 tomatoes | roughly diced

2 onions | roughly diced

2 marrow bones (veal or beef)

For the sauce

250 ml double cream

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

Accessories

Universal tray

Hand blender

Fine sieve

Method

Roughly chop the carrots, tomatoes and onion.

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

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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Level: 3

Moisture: 0 %

Duration: 20 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84 %

Duration: 70 minutes

Lamb shank

Total time required: 210 minutes

Serves 6

Ingredients

6 lamb shanks (250–300 g each)

Salt

Pepper

2 rashers of bacon | diced

1 onion

3 tbsp tomato purée

1 tsp cinnamon

2 tsp cumin

6 cloves

4 cloves of garlic, large | 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

Method

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 compartment. 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 hob, 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 settings

Cooking

Oven functions: Combi Fan plus

Temperature: 130 °C

Moisture: 90 %

Duration: 170 minutes

Shelf level: 2

Meat

Leg of lamb (Roast with moisture)

Total time required: 200–240 minutes

Serves 6

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, boned (1.4 kg), ready to cook

2 tbsp oil

1 tsp salt

Pepper

For the sauce

250 g carrots | roughly chopped

250 g celeriac | roughly chopped

2 onions | roughly chopped

2 tbsp oil

2 tbsp tomato purée

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

Wire rack

Universal tray

Kitchen twine

Gourmet oven dish

Fine sieve

Method

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 the work surface.

Cover with the filling, roll up and fasten using kitchen twine.

Place the lamb on the wire rack and place in the oven compartment 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 hob.

Add the tomato purée 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 pan through a sieve.

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

Settings

Automatic programme

Meat | Lamb | Leg of lamb | Roast with moisture

Programme duration: 170–210 minutes

Manual settings

Set via User programmes:

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

Tip

For smaller legs of lamb, reduce the cooking duration 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.

Meat

Saddle of lamb (Roast with moisture)

Total time required: 160 minutes

Serves 2

For the saddle of lamb

1 kg saddle of lamb on the bone, ready to cook

2 tbsp oil

1 tsp salt

Pepper

Accessories

Wire rack

Universal tray

Method

Place the wire rack on the universal tray and slide into the oven compartment.

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 wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Lamb | Saddle of lamb | Roast with moisture

Programme duration: 151 minutes

Manual settings

Set via User programmes:

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

Cabbage rolls

Total time required: 85 minutes

Serves 4

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 egg, medium

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 peppers (175 g each), yellow | roughly diced

2 peppers (175 g each), red | roughly diced

100 ml soured cream

1 lemon | juice only

Accessories

Solid steam oven container

Hand blender

Method

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

Remove the outer leaves and lay on the work surface.

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 pepper in a solid steam oven container, place the cabbage rolls 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 rolls out of the solid steam oven container and keep them warm.

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

Automatic programme and manual settings:

Place the cabbage rolls in the pepper sauce and finish cooking as indicated for the cooking stage.

Meat

Settings

Automatic programme and manual settings

Blanching the cabbage

Oven functions: Steam cooking

Temperature: 100 °C

Cooking duration: 10–15 minutes

Settings

Automatic programme

Cooking the cabbage rolls

Meat| Beef| Cabbage rolls

Programme duration: 30 minutes

Manual settings

Cooking the cabbage rolls

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 30 minutes

Automatic programme and manual settings

Finishing

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 5 minutes

Fillet of beef

Total time required: 40–90 minutes

Serves 4

For the fillet of beef

450–650 g beef fillet (individual joint or medallions), ready to cook

3 tbsp oil

250 ml soured cream

70 g mayonnaise

3 tsp horseradish cream

2 tsp mustard, coarse-grained

3–4 sundried tomatoes | finely chopped

Salt

Pepper

1–2 baguettes | cut in half lengthways

For the garnish

100 g rocket

Accessories

Kitchen twine

Solid steam oven container

Method

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

Heat the oil in a pan and sear the beef fillet until light brown. Place in a solid steam oven container and cook by following the automatic programme or by using the manual settings.

After cooking, allow the beef fillet to rest for 5–10 minutes. Mix together the soured cream, mayonnaise, horseradish cream, mustard, tomatoes, salt and pepper and spread on 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 for medallions:

20 minutes

Manual settings

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)

Tip

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

Meat

Roast fillet of beef

Total time required: approx. 45–100 minutes

Serves 4

Ingredients

1 kg beef fillet, ready to cook

2 tbsp oil

1 tsp salt

Pepper

Accessories

Wire rack

Food probe

Universal tray

Method

Fold over the thin end of the beef fillet 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 wire rack and insert the food probe. Place the wire rack and the universal tray in the oven compartment. Cook the beef fillet by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Piece |

Roast

Programme duration: approx. 35–

75 minutes

Manual settings

Set via User programmes:

Oven functions: Fan grill

Temperature: 175 °C (rare), 170 °C (medium), 165 °C (well-done)

Core temperature: 45 °C (rare), 55 °C (medium), 75 °C (well-done)

Duration: approx. 35 minutes (rare), 55 minutes (medium), 90 minutes (well-done)

Shelf level:

Wire rack: 2

Universal tray: 1

Fillet of beef (Roast with moisture)

Total time required: 90–225 minutes

Serves 4

Ingredients

1 kg beef fillet, ready to cook

2 tbsp oil

1 tsp salt

Pepper

Accessories

Wire rack

Universal tray

Method

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

Fold over the thin end of the beef fillet 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 wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Beef | Fillet of beef | Piece |

Roast with moisture

Programme duration: 80–213 minutes

Manual settings

Set via User programmes:

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

Meat

Beef hash

Total time required: 250 minutes

Serves 8

Ingredients

30 g butter

3 tbsp oil

1.2 kg beef, ready to cook | diced

Pepper

Salt

500 g onions | finely diced

2 bay leaves

4 cloves

1 tbsp sugar, brown

2 tbsp plain white flour

1.2 l beef stock

70 ml vinegar

Accessories

Gourmet oven dish

Method

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 compartment and bake 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 settings

Oven functions: Combi Fan plus

Temperature: 150 °C

Moisture: 90 %

Pre-heat: On

Duration: 180 minutes

Shelf level: 2

Beef roulades

Total time required: 150 minutes

Serves 8

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 gherkins, medium (30 g each) | quartered lengthways

For the filling, variant 2

8 tbsp tomato purée

150 g onions | cut into thin strips

200 g peppers, red | cut into thin strips

200 g feta cheese | cut into small slices

For the soup vegetables

70 g onions | roughly diced

100 g carrots | roughly diced

100 g celery | roughly diced

100 g leeks | roughly diced

2 tbsp tomato purée

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

1 tbsp water

Accessories

8 wooden skewers

Kitchen twine

Universal tray

Hand blender

Fine sieve

Method

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

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 purée to the filling and place the filling in the roulades. Roll up the beef roulades and fasten with wooden skewers and kitchen twine.

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 pan on a medium heat, then deglaze with red wine. Add the seasoning and allow to reduce.

Pour the cooking juices and the soup vegetables from the universal tray into the pan. 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

Meat

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Level: 3

Moisture: 0 %

Duration: 15 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84 %

Duration: 90 minutes

Tip

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

Braised beef

Total time required: 270 minutes

Serves 4

For the joint

2 carrots | roughly diced

2 onions | roughly diced

50 g celery | roughly diced

2 tbsp oil

1 tsp salt

Pepper

1 kg beef (fillet or chuck steak), ready to cook

1 bay leaf

For the sauce

200 ml water or veal stock

125 g crème fraîche

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

Accessories

Universal tray

Hand blender

Fine sieve

Method

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 compartment.

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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Level: 3

Moisture: 0 %

Duration: 20 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Moisture: 84 %

Duration: 205 minutes

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 duration at stage 2 by around 30 minutes per 500 g off the recommended weight.

Meat

Beef casserole

Total time required:

150 minutes

Serves 4

For the beef

60 g plain white flour

Pepper | freshly ground

1 kg beef (shoulder) | finely diced

3 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 ketchup

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

4–5 tbsp water | cold

Accessories

Solid cooking container

Method

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 ketchup, bring to the boil briefly, put in a solid cooking container and cover. Start the automatic programme or cook using the manual settings as 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 shape into little balls with floured hands.

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, baste with a little stock and continue to cook. Finish cooking as indicated for cooking stage 2.

Settings

Automatic programme

Soups and casseroles | Beef casserole

Programme duration: 120 minutes

Manual

Cooking stage 1

Operating mode: Steam cooking

Temperature: 100 °C

Cooking duration: 90 minutes

Cooking stage 2

Operating mode: Steam cooking

Temperature: 100 °C

Cooking duration: 30 minutes

Meat

Roast sirloin joint

Total time required: approx. 55–100 minutes

Serves 4

For the sirloin

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

For the remoulade

150 g yoghurt, full fat

150 g mayonnaise

2 gherkins

2 tbsp capers

1 tbsp parsley

2 shallots

1 tbsp chives

½ tsp lemon juice

Salt

Caster sugar

Accessories

Wire rack

Universal tray

Food probe

Method

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

Place the sirloin joint on the wire rack and insert the food probe. Place the wire rack and the universal tray in the oven compartment. Grill the sirloin in accordance with 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 settings

Set via User programmes:

Oven functions: Fan grill

Temperature: 190 °C (rare), 170 °C (medium), 165 °C (well-done)

Core temperature: 45 °C (rare), 55 °C (medium), 75 °C (well-done)

Duration: approx. 45 minutes (rare), 60 minutes (medium), 90 minutes (well-done)

Shelf level:

Wire rack: 2

Universal tray: 1

Sirloin joint (Roast with moisture)

Total time required: 90–225 minutes

Serves 4

Ingredients

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

Accessories

Wire rack

Universal tray

Method

Place the wire rack and the universal tray in the oven compartment. 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 wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Beef | Sirloin joint | Piece | Roast with moisture

Programme duration: 80–213 minutes

Manual settings

Set via User programmes:

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

Meat

Viennese silverside

Total time required: 160 minutes

Serves 10

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 steam oven container

Method

Place the meat in a solid steam oven 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 settings

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 150 minutes

Yorkshire pudding

Total time required: 30 minutes

Makes 12

Ingredients

12 tsp oil

190 g plain white flour

1 tsp salt

3 eggs, medium

225 ml milk, whole

Accessories

Muffin tin for 12 muffins, Ø 5 cm each

Wire rack

Method

Place 1 teaspoonful of oil in each muffin cup.

Place the muffin tin on the wire rack and slide into the oven compartment. 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 compartment.

Bake following the automatic programme or by using the manual settings until golden.

Settings

Automatic programme

Meat | Beef | Yorkshire pudding

Programme duration: 25–28 minutes

Manual settings

Oven functions: Combi Fan plus

Temperature: 200–215 °C

Moisture: 50 %

Pre-heat: On

Duration: 25–28 minutes

Shelf level: 2

Meat

Meat loaf

Total time required: 75 minutes

Serves 10

Ingredients

1 kg mince, pork

3 eggs, medium

200 g breadcrumbs

1 tsp paprika

Salt

Pepper

Accessories

Universal tray

Method

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 place in the oven compartment. Start the automatic programme or cook using the manual settings.

Settings

Automatic programme

Meat | Pork | Meat loaf

Programme duration: 60–70 minutes

Manual settings

Oven functions: Combi Fan plus

Temperature: 140–180 °C

Moisture: 80 %

Duration: 60–70 minutes

Shelf level: 1

Roast gammon

Total time required: approx. 80 minutes

Serves 4

For the joint

1 kg gammon (loin), ready to cook

For the pesto

50 g pine nuts

60 g tomatoes, sundried, in oil

30 g parsley, flat leaf

30 g basil

1 clove of garlic

50 g hard cheese (Parmesan), grated

5 tbsp sunflower oil

5 tbsp olive oil

Accessories

Wire rack

Universal tray

Food probe

Hand blender

Method

Place the gammon on the wire rack and insert the food probe. Place the wire rack and universal tray in the oven compartment and cook the gammon by following the automatic programme or by using the manual settings.

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

Settings

Automatic programme

Meat | Pork | Gammon joint | Piece |

Roast

Programme duration: approx. 50–

65 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 0 %

Duration: 30 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Combi Fan plus

Temperature: 130 °C

Moisture: 100 %

Core temperature: 63 °C

Duration: approx. 20–25 minutes

Meat

Roast pork

Total time required: 140 minutes

Serves 6

For the joint

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

3 tbsp oil

1½ tsp salt

½ tsp pepper

For the sauce

400 ml vegetable stock

150 g crème fraîche

3 tsp cornflour

3 tbsp water | cold

Salt

Pepper

Accessories

Wire rack

Universal tray

Fine sieve

Method

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

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

Place the pork joint on the wire rack with the rind facing upwards. Place the wire rack and the universal tray in the oven compartment. Cook the pork joint by following the automatic programme or by using the manual settings.

Remove the pork joint from the wire 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

pan. 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 160 °C

Moisture: 80 %

Duration: 120 minutes

Level:

Wire rack: 2

Universal tray: 1

Cooking stage 2

Oven functions: Combi Grill

Level: 2

Moisture: 20 %

Duration: 8 minutes

Roast pork

Total time required: approx. 140 minutes

Serves 4

For the joint

2 tbsp oil

2 tbsp mustard

1 tsp salt

½ tsp pepper

½ tsp paprika

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

For the sauce

300 ml vegetable stock

100 g crème fraîche

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

Caster sugar

Accessories

Wire rack

Food probe

Universal tray

Fine sieve

Method

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

Place the pork joint on the wire rack and insert the food probe. Place the wire rack and the universal tray in the oven compartment. Cook by following the automatic programme or by using the manual settings.

Remove the pork joint. Dilute the meat juices with vegetable stock and pour through a sieve and into a pan. 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Fan grill

Temperature: 180 °C

Duration: 30 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

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: 85 °C

Duration: approx. 60 minutes

Meat

Roast pork tenderloin

Total time required: approx. 60 minutes

Serves 4

For the pork tenderloin

2 tbsp oil

1 tsp salt

Pepper

3 pork tenderloins (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

4 tbsp balsamic vinegar

3 tsp honey

½ tsp salt

Pepper

1½ tsp cornflour

2 tbsp water | cold

Accessories

Wire rack

Universal tray

Food probe

Method

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

Place the pork tenderloins on the wire rack and insert the food probe. Place the wire rack and the universal tray in the oven compartment. Grill the pork tenderloins by following the automatic programme or by 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 sugar over the shallots and caramelise on a low heat. Deglaze with the wine, vegetable stock and balsamic vinegar. Simmer on a medium heat for approximately 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 | Pork tenderloin | Piece

Programme duration: approx. 25–35 minutes

Manual settings

Oven functions: Fan grill

Temperature: 225 °C (rare), 220 °C (medium), 200 °C (well-done)

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

Duration: approx. 25–35 minutes

Shelf level:

Wire rack: 2

Universal tray: 1

Venison rump (Roast with moisture)

Total time required: 200 minutes

Serves 4

For the venison rump

2 tbsp oil

1 tsp salt

½ tsp pepper

800 g venison rump (topside), boned

For the vegetables

200 g lentils, black

2 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), ripe, firm (e.g. Williams Christ) | peeled and finely diced

40 g walnuts | roughly chopped

2 tbsp balsamic vinegar, dark

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

3 tbsp balsamic vinegar, dark

200 ml game stock

75 g butter | chilled | cubed

Salt

Pepper

Accessories

Kitchen twine

Wire rack

Universal tray

Method

Mix the oil with the salt and pepper, then coat the venison rump with the mixture. Tie up if necessary.

Slide the universal tray into the oven compartment. Place the venison rump in the oven compartment on the wire 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 flour and sweat for 1 minute, stirring constantly. Deglaze with red wine, balsamic vinegar and game stock and simmer for around

Meat

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 settings

Set via User programmes:

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

Tip

Instead of topside, you can also use the silverside or hip.

Saddle of venison (Roast with moisture)

Total time required: 100–135 minutes

Serves 4

Ingredients

2 tbsp oil

1 tsp salt

½ tsp pepper

800 g saddle of venison, boned, ready to cook

Accessories

Wire rack

Universal tray

Method

Mix the oil with the salt and pepper and coat the saddle of venison with the mixture.

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

Place the saddle of venison on the wire rack and roast by following the automatic programme or by using the manual settings.

Settings

Automatic programme

Meat | Game | Venison | Saddle of venison | Roast with moisture

Programme duration: 87–123 minutes

Manual settings

Set via User programmes:

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

Meat

Rabbit

Total time required: 140 minutes

Serves 4

For the rabbit

1.3 kg rabbit, ready to cook

1 tsp salt

Pepper

2 tbsp Dijon mustard

100 g back bacon, diced

2 onions | diced

30 g butter

1 tsp thyme, dried rubbed

125 ml white wine

125 ml water

For the sauce

1 tbsp Dijon mustard

100 g crème fraîche

1 tbsp cornflour

2 tbsp water

Salt

Pepper

Accessories

Universal tray

Method

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 back 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 compartment and cook by following the automatic programme or by using the manual settings.

After cooking, remove the meat. Pour the stock into a pan. Add the mustard and crème fraîche and bring to the boil on the hob.

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

Settings

Automatic programme

Meat | Game | Rabbit

Programme duration: 90 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Grill

Level: 3

Duration: 20 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Combi Conventional

Temperature: 100 °C

Moisture: 84 %

Duration: 70 minutes

Roebuck rump (Roast with moisture)

Total time required: 165 minutes

Serves 4

For the roebuck rump

1 tsp salt

½ tsp pepper

2 tbsp oil

1.2 kg venison rump (topside), boned

For the shallots

750 g shallots

3 tbsp olive oil

4 tbsp maple syrup

5 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 twine

Wire rack

Universal tray

Method

Season the oil with salt and pepper and use it to coat the venison rump. Tie up the venison rump if necessary.

Slide the universal tray into the oven compartment. Place the venison rump in the oven compartment on the wire 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 lengthways 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 venison 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 settings

Set via User programmes:

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

Meat

Roebuck saddle (Roast with moisture)

Total time required: 91–124 minutes

Serves 4

For the roebuck saddle

2 tbsp oil

1 tsp salt

½ tsp pepper

1.3 kg saddle of venison 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

Wire rack

Method

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

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

Place the saddle of venison on the wire rack and roast by following the automatic programme or by using the manual settings.

Sweat the prunes and onions in butter on a medium heat for 2 minutes. De-glaze 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 settings

Set via User programmes:

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

Wild boar rump cut (Roast with moisture)

Total time required: 155 minutes

Serves 4

For the wild boar rump

2 tbsp oil

1 tsp salt

½ tsp pepper

1 kg wild boar rump, boned (joint no thicker than 6 cm), ready to cook

For the sauce

25 g porcini mushrooms, dried

500 ml water | boiling

100 g pancetta | in strips

2 cloves of garlic | finely diced

100 g onions | finely diced

2 tbsp oil

½ bunch of basil (15 g) | leaves only, cut into strips

250 g mascarpone

Salt

Pepper

Accessories

Wire rack

Universal tray

Kitchen roll

Method

Mix the oil with the salt and pepper, then coat the wild boar rump with the mixture. Tie up if necessary.

Slide the universal tray into the oven compartment. Place the wild boar rump in the oven compartment on the wire 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 kitchen roll 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 settings

Set via User programmes:

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

Tip

Instead of kitchen roll, a coffee filter can also be used to line the sieve.

Fish

Salmon fillet (low temperature cooking)

Total time required: 45 minutes + 60 minutes for marinating

Serves 4

For the marinade

2 stalks of lemon grass | 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

2 tbsp soy sauce

4 spring onions | thinly sliced

½ bunch of coriander (70 g) | leaves only

2 chillies, red | finely chopped

1 lime | cut into eighths

Accessories

Baking parchment

Perforated steam oven container

Method

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 pan 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 steam oven container with baking parchment and place the salmon on it. Drizzle around 1 tbsp of sticky soy sauce over the salmon.

Place in the oven compartment 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 settings

Oven functions: Combi Fan plus

Temperature: 50–75 °C

Moisture: 70 %

Duration: 20–25 minutes

Shelf level: 2

Salmon en croûte

Total time required: 50 minutes

Serves 6

Ingredients

240 g spinach, fresh

375 g puff pastry

1 lemon | grated zest only

100 ml cream cheese

Salt

Pepper

1 egg, medium | beaten

1 salmon fillet, skinless (800 g)

3 sprigs of dill | chopped

Accessories

Perforated steam oven container

Baking tray

Method

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 en croûte

Programme duration: 30 minutes

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 20 %

Pre-heat: On

Shelf level: 1

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

Fish

Mussels in sauce

Total time required: 40 minutes

Serves 4

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
1 pinch of saffron
1 splash of Tabasco
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 steam oven container
Kitchen twine

Method

Place the shallots, garlic, tomato, white wine, passata, bacon, saffron, Tabasco and lemon wedge in a solid steam oven container.

Tie together the sprigs of thyme and parsley into a bundle, add to the steam oven container and cover. Start the automatic programme or cook using the manual settings as indicated for cooking stage 1.

Automatic programme:

Add the mussels to the sauce as indicated in the automatic programme and continue to cook uncovered.

Manual settings:

Add the mussels to the sauce as indicated for cooking stage 2 and continue to cook uncovered.

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 settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 25 minutes

Cooking stage 2
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 5 minutes

Chicory gratin

Total time required: 85 minutes

Serves 5

For the chicory

8 heads of chicory

50 g butter

5 tsp caster sugar

Salt

Pepper

8 slices of ham (3–4 mm thick), cooked

For the cheese sauce

30 g butter

40 g plain white flour

750 ml milk, semi-skimmed

250 g cheese | grated

1 egg, medium | yolk only

Nutmeg

Salt

Pepper

1 splash of lemon juice

Accessories

Ovenproof dish

Wire rack

Method

Remove the hard, bitter part from each head of chicory and steam the chicory.

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 wire rack in the oven compartment. 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 add half of the cheese, the egg yolk, nutmeg, salt, pepper and lemon juice.

Pour the cheese sauce over the chicory and scatter the remaining cheese over the top.

Place the chicory gratin in the oven compartment and bake until golden by following the automatic programme or by 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 settings

Set via User programmes:

Pre-heating 1

Oven functions: Combi Fan plus

Pre-heat: On

Temperature: 190 °C

Moisture: 90 %

Bakes and gratins

Baking 2

Oven functions: Combi Grill

Level: 1

Moisture: 40 %

Duration: 12–26 minutes

Shelf level: 1

Potato gratin

Total time required: 70 minutes

Serves 4

For the gratin

1 kg potatoes, waxy | cut into thin slices

400 ml double cream

Salt

Pepper

Nutmeg

For sprinkling

50 g cheese, grated

For the tin

1 tbsp butter

Accessories

Ovenproof dish, capacity 3 l

Wire rack

Method

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 wire rack in the oven and bake until golden brown.

Settings

Automatic programme

Bakes & gratins | Potato gratin

Programme duration: 50 minutes

Manual settings

Set via User programmes:

Oven functions: Fan plus

Temperature: 175–180 °C

Duration: 44–59 minutes

Shelf level: 2

Tip

For a low-calorie variant, replace a proportion of the double cream with milk.

Bakes and gratins

Cheese and chive soufflé

Total time required: 30 minutes

Serves 6–8

For the tin

1 tsp butter

1 tbsp plain white flour

For the soufflé

250 ml milk, whole

50 g butter

50 g plain white flour

100 g cheese, grated

¼ tsp nutmeg, ground

2 tbsp chives | chopped

Salt

Pepper

5 eggs, medium

Accessories

1 soufflé tin, 20 cm or

8 small soufflé ramekins

Universal tray

Method

Grease the soufflé tin or soufflé ramekins with butter and sprinkle with flour.

Gently heat the milk in a pan 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 compartment and start the automatic programme or cook 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 compartment 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 settings

Oven functions: Combi Fan plus

Temperature: 200 °C

Moisture: 60 %

Pre-heat: On

Duration: 15 minutes

Shelf level: 1

Potato and cheese gratin

Total time required: 70 minutes

Serves 4

For the gratin

600 g potatoes, floury

75 g Gouda, grated

For the topping

250 ml double cream

1 tsp salt

Pepper

Nutmeg

For sprinkling

75 g Gouda, grated

For the tin

1 clove of garlic

Accessories

Ovenproof dish, Ø 26 cm

Wire rack

Method

Rub the ovenproof dish with the garlic clove.

To make the topping, 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 the Gouda.

Place the potato and cheese gratin in the oven compartment on the wire rack and bake following the automatic programme or by using the manual settings until golden.

Settings

Automatic programme

Bakes & gratins | Potato & cheese gratin

Programme duration: 39–46 minutes

Shelf level: 2

Manual settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Conventional

Temperature: 170 °C

Moisture: 95 %

Duration: 38 minutes

Shelf level: 2

Cooking stage 2

Oven functions: Intensive bake

Level: 2

Moisture: 70 %

Duration: 1–8 minutes

Bakes and gratins

Lasagne

Total time required: 100 minutes

Serves 4

For the lasagne

8 lasagne sheets (not pre-cooked)

For the bolognese sauce

50 g bacon, streaky, smoked | finely diced

2 onions | diced

375 g mince, half beef and half pork

800 g tomatoes, tinned, peeled | chopped

30 g tomato purée

125 ml stock

1 tsp thyme, fresh | chopped

1 tsp oregano, fresh | chopped

1 tsp basil, fresh | chopped

Salt

Pepper

For the mushroom sauce

20 g butter

1 onion | diced

100 g mushrooms, fresh | sliced

2 tbsp plain white flour

250 ml double cream

250 ml milk, whole

Salt

Pepper

Nutmeg

2 tbsp parsley, fresh | chopped

For sprinkling

200 g Gouda, grated

Accessories

Ovenproof dish, 32 cm x 22 cm

Wire rack

Method

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 sauté them. Add the tomatoes, tomato juice, tomato purée and stock. Season with herbs, salt and pepper. Allow to simmer for approx. 5 minutes.

To make the mushroom sauce, sauté 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 approximately 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 compartment. Bake following the automatic programme or by using the manual settings until golden.

Settings

Automatic programme

Bakes & gratins | Lasagne

Programme duration: 40 minutes

Manual settings

Oven functions: Combi Conventional

Temperature: 170–200 °C

Moisture: 95 %

Duration: 40 minutes

Shelf level: 1

Bakes and gratins

Pasta bake

Total time required: 70 minutes

Serves 4

For the pasta

150 g pasta (penne),
cooking instructions indicated on pack:

11 minutes

1½ l water

3 tsp salt

For the bake

2 onions | diced

1½ tbsp butter

1 pepper | diced into 1 cm pieces

2 carrots, small | sliced

150 g crème fraîche

75 ml milk, whole

1 egg, medium

Salt

Pepper

300 g beef tomatoes | roughly diced

100 g ham, cooked | diced

150 g feta cheese with herbs | diced

For sprinkling

100 g Gouda, grated

Accessories

Solid steam oven container

Film, steam-resistant

Ovenproof dish, 24 cm x 24 cm

Wire rack

Method

Cook the pasta in salted water for 5 minutes.

Place the diced onions, butter, pepper and carrots in a solid steam oven container. Place in the oven compartment, 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 cheese in the ovenproof dish. Stir in the vegetable sauce.

Sprinkle the pasta bake with Gouda.

Place the pasta bake in the oven compartment on the wire rack and bake following the automatic programme or by using the manual settings until golden.

Settings

Automatic programme

Bakes & gratins | Pasta bake

Programme duration: 40 minutes

Settings

Sweating onions

Special | Sweat onions

Programme duration: 4 minutes

Manual settings

Baking

Oven functions: Combi Conventional

Temperature: 150–180 °C

Moisture: 95 %

Duration: 40 minutes

Shelf level: 1

Ham pasta bake

Total time required: 65 minutes

Serves 4

For the bake

250 g pasta (e.g. spirals)

Salt

200 g cooked ham | finely diced

80 g butter

3 eggs, medium | separated

2 eggs, medium

Salt

250 ml soured cream

150 ml double cream

Pepper, freshly ground

Nutmeg

For the oven dish

1 tbsp butter

For sprinkling

Fine breadcrumbs

Parmesan, grated

Butter

Accessories

Roasting dish

Wire rack

Method

Cook the pasta in salted water on the hob until it is al dente.

In a bowl, beat the butter with the egg yolks, whole 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 soured cream, double cream and the pasta.

Mix together thoroughly and season with salt, pepper and nutmeg.

Generously grease an oven dish 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 compartment on the wire 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 settings

Set via User programmes:

Cooking stage 1

Oven functions: Combi Fan plus

Temperature: 170 °C

Moisture: 70 %

Duration: 25 minutes

Shelf level: 1

Cooking stage 2

Oven functions: Combi Grill

Level: 3

Moisture: 30 %

Duration: 10 minutes

Vegetables & side dishes

Potato wedges

Total time required: 60 minutes

Serves 4

Ingredients

1 kg potatoes, waxy | cut lengthways into thin wedges

1½ tsp salt

½ tsp pepper

1 tsp paprika, hot

1 tsp caster sugar

8 tbsp olive oil

6 tbsp sesame seeds

Accessories

Universal tray

Method

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 compartment.

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

Settings

Automatic programme

Vegetables | Potatoes | Potato wedges

Programme duration: 45 minutes

Manual settings

Oven functions: Combi Conventional

Temperature: 180–210 °C

Moisture: 0 %

Duration: 45 minutes

Shelf level: 2

Baked cheese dumplings

Total time required: 90 minutes

Serves 4

Ingredients

500 ml milk, whole
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 eggs, medium
½ bunch of parsley (30 g) | finely chopped
Salt
Pepper
Nutmeg
2 tbsp clarified butter

Accessories

Gourmet oven dish

Method

Heat the milk on the hob. 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 mixture 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 compartment. Start the automatic programme or pre-heat using the manual settings.

Place the clarified butter into the Gourmet oven dish and bake by following the automatic programme 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 in accordance with cooking stage 3 of the manual settings.

Turn the cheese dumplings and finish baking as indicated for cooking stage 4.

Settings

Automatic programme

Pasta| Baked cheese dumplings
Programme duration: 29 minutes
Shelf level: 1

Manual settings

Set via User programmes:

Pre-heating 1
Oven functions: Fan plus
Temperature: 210 °C
Pre-heat: On
Shelf level: 1

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

Vegetables & side dishes

Cooking stage 4

Oven functions: Combi Conventional

Temperature: 210 °C

Moisture: 100 %

Duration: 7 minutes

Pumpkin risotto

Total time required: 30 minutes

Serves 6

Ingredients

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, grated
70 g mascarpone
Salt
Pepper

Accessories

Solid steam oven container

Method

Place the risotto rice, butter, garlic, onion, white wine, chicken stock, pumpkin, Parma ham and lemon zest in a solid steam oven container. Start the automatic programme or cook using the manual settings as indicated for cooking stage 1.

Fold the spinach, Parmesan and mascarpone into the risotto rice.

Automatic programme:

Finish as indicated by the automatic programme.

Manual settings:

Finish as indicated for cooking stage 2.

Season with salt and pepper before serving.

Settings

Automatic programme

Rice| Round grain rice| Pumpkin risotto
Programme duration: 20 minutes

Manual settings

Cooking stage 1
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 19 minutes

Cooking stage 2
Oven functions: Steam cooking
Temperature: 100 °C
Duration: 1 minute

Soups and one-pot dishes

Goulash soup

Total time required: 125 minutes

Serves 4

Ingredients

250 g potatoes, waxy
25 g clarified butter
200 g onions | finely diced
250 g beef (chuck steak) | in 1–1½ cm cubes
20 g plain white flour
20 g tomato purée
Salt
Pepper
20 g paprika, sweet
3 cloves of garlic | crushed
1 tbsp marjoram, dried
1 pinch of caraway seeds, ground
1 tbsp vinegar
1 l vegetable stock

Accessories

Solid steam oven container

Method

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 steam oven container and add the beef, flour, tomato purée, 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 as indicated for cooking stage 1.

Automatic programme:

Add the potatoes as indicated in the automatic programme and finish cooking.

Manual settings:

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 settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 60 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 45 minutes

Australian pumpkin soup

Total time required:

35 minutes

Serves 4

Ingredients

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 soured cream

10 g coriander | chopped

Accessories

Perforated cooking container

Method

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 water, stir and season with salt and pepper.

Pour the soup into a pre-warmed soup bowl. Garnish with cream, chorizo and coriander.

Settings

Automatic programme

Soups and casseroles | Pumpkin soup

Programme duration: 25 minutes

Manual

Operating mode: Steam cooking

Temperature: 100 °C

Cooking duration: 25 minutes

Soups and one-pot dishes

Rice and meat one-pot

Total time required: 90 minutes

Serves 4

Ingredients

250 g onions | finely diced
2 tbsp clarified butter
2 tbsp paprika
1 tbsp tomato purée
250 g beef (chuck steak) | in 1 cm cubes
250 g tomato passata
1 tbsp white wine vinegar
1 clove of garlic | finely chopped
1 tsp marjoram
Caraway seeds
Salt
Pepper
½ pepper (175 g), red | finely diced
½ pepper (175 g), yellow | finely diced
250 g long-grain rice
500 ml vegetable stock

Accessories

Solid steam oven container

Method

In a pan, sauté the onions in the clarified butter.

Stir the paprika and tomato purée into the onions.

Place the beef in a solid steam oven container. Add the onions, passata, white wine vinegar, garlic and spices. Start the automatic programme or cook using the manual settings as indicated for cooking stage 1.

Automatic programme:

Add the peppers, long-grain rice and vegetable stock as indicated in the automatic programme and finish cooking.

Manual settings:

Add the peppers, long-grain rice and vegetable stock and finish cooking as indicated for cooking stage 2.

Settings

Automatic programme

Soups and casseroles | Meat with rice
Programme duration: 70 minutes

Manual settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 45 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 25 minutes

Christmas pudding

Total time required: 380 minutes + 24 hours for marinating

Serves 4

For the Christmas pudding

170 g plain white flour
 ¾ tsp cinnamon
 ¾ tsp mixed spices
 115 g breadcrumbs
 115 g suet
 115 g sugar, brown
 30 g almonds, whole
 115 g raisins
 115 g currants
 115 g sultanas
 55 g glacé cherries
 55 g candied fruits
 1 apple, small | grated
 1 lemon, unwaxed | zest only
 1 orange, unwaxed | zest only
 ½ orange | juice only
 2 tbsp brandy
 2 eggs, medium
 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 parchment
 Aluminium foil
 Wire rack

Method

Sift the flour and spices into a large bowl. Add the breadcrumbs, suet, sugar, almonds, fruit, zest 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 parchment and aluminium foil, place on the rack in the oven compartment and cook as indicated by the settings.

Cover the basin with new baking parchment 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:

Dessert | Christmas pudding | Cook

Programme duration: 360 minutes

Reheating:

Dessert | Christmas pudding | Reheat

Programme duration: 105 minutes

Manual settings

Cooking

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 360 minutes

Reheating

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 105 minutes

Dessert

Tip

Christmas pudding is traditionally eaten on Christmas day. It can be made 6–12 months in advance and is often “fed” with brandy.

Kaiserschmarrn

Total time required: 40 minutes

Serves 4

For the Kaiserschmarrn

9 eggs, medium
3 tbsp caster sugar
350 ml milk, whole
190 g plain white flour
1 lemon, unwaxed | grated zest only
1 tsp vanilla paste
1 pinch of salt
3 tbsp raisins | soaked in rum
3 tbsp butter

For dusting

5 tbsp icing sugar
1 pinch of cinnamon, ground

Accessories

Gourmet oven dish

Method

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 paste 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 hob and melt the butter in it. Pour the batter into the Gourmet oven dish and place it in the oven compartment.

Bake by following the automatic programme or by 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

Dessert| Kaiserschmarrn

Programme duration: 25 minutes

Manual settings

Oven functions: Combi Fan plus

Temperature: 210 °C

Moisture: 70 %

Pre-heat: On

Duration: 15 minutes

Shelf level: 1

Dessert

Crème caramel

Total time required: 25 minutes

Makes 8 x 100 ml ramekins or 6 x 150 ml ramekins

For the caramel

100 g caster sugar

50 ml water

For the vanilla cream

500 ml milk, whole

1 vanilla pod | halved lengthways

4 eggs, medium

For the garnish

200 ml double cream | whipped

Accessories

Solid steam oven container

Wire rack

Method

Caramelise 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 steam oven container as indicated in the automatic programme and heat.

Manual settings:

Put the milk and vanilla pod in a solid cooking container and heat as 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 compartment and continue cooking as indicated in the automatic programme or as indicated for cooking stage 2 and 3 for the manual settings.

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

Dessert| Crème caramel

Programme duration:

For 8 x 100 ml ramekins: 17 minutes

For 6 x 150 ml ramekins: 18 minutes

Manual settings

Cooking stage 1

Oven functions: Steam cooking

Temperature: 100 °C

Duration: 3 minutes

Cooking stage 2

Oven functions: Steam cooking

Temperature: 85 °C

Duration:

For 8 x 100 ml porcelain ramekins:
9 minutes

For 6 x 150 ml porcelain ramekins:
12 minutes

Cooking stage 3

Oven functions: Steam cooking

Temperature: 40 °C

Duration: 5 minutes

Sticky date pudding

Total time required: 60–100 minutes, depending on mould used
Serves 12 (steam oven container or muffin cases)

For the dough

275 g dates, dried, pitted | finely chopped
1 tsp bicarbonate of soda
250 ml water | boiling
25 g butter
160 g sugar, brown
2 eggs, medium
½ tsp vanilla essence
3 g baking powder
195 g plain white flour

For the caramel sauce

225 g sugar, brown
250 ml double cream
40 g butter

Accessories

Solid steam oven container (as large mould)
Baking parchment
or 12 muffin cases, Ø 5 cm
Wire rack

Method

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 steam oven container with baking parchment or set out 12 muffin cases inside and fill with the mixture. Cover, place on the rack in the oven compartment and cook.

For the toffee sauce, heat the ingredients in a pan on a medium heat, stirring constantly. Simmer for 3 minutes until it thickens.

Serve the warm sticky toffee pudding with the toffee sauce.

Settings

Automatic programme

Dessert| Sticky date pudding|

One large/Several small

Programme duration:

For the large mould (solid steam oven container): 70 minutes

For the muffin cases: 30 minutes

Manual settings

Oven functions: Steam cooking

Temperature: 100 °C

Duration:

For the large mould (solid steam oven container): 70 minutes

For the muffin cases: 30 minutes

Dessert

Poached pears

Total time required: 35–85 minutes

Serves 12

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 steam oven container

Method

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 steam oven container and pour in the liquor so that the pears are completely covered.

Place the pears in the oven compartment 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 settings:

Select the duration depending on the size of the pears or the way they are cut.

Place the pears in the oven compartment and cook.

Settings

Automatic programme

Fruit| Poached pears| Small/Medium/Large

Programme duration: 21–75 minutes

Manual settings

Oven functions: 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

Tip

For the perfect result, leave the pears to steep in the liquor overnight in the refrigerator.

Lime cheesecake

Total time required:

75 minutes + 120 minutes for cooling

Makes 12 pieces (springform tin) or 6 portions (soufflé ramekins)

Ingredients

200 g digestive biscuits

100 g butter | melted

750 g cream cheese

225 g sugar

4 eggs, medium

4 limes | juice and grated zest

For the garnish

1 mango | peeled and sliced

3 passion fruits | pulp only

Accessories

Hand blender

Baking parchment

Springform cake tin, Ø 26 cm

or 6 soufflé ramekins

Rack

Method

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 parchment 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 compartment and cook.

Remove the cover and chill for around 2 hours.

Garnish with the mango slices and passion fruit before serving.

Settings

Automatic programme

Dessert | Lime cheesecake |

One large/Several small

Programme duration:

For the springform tin: 60 minutes

For the soufflé ramekins: 20 minutes

Manual

Operating mode: Steam cooking

Temperature: 100 °C

Cooking duration:

For the springform tin: 60 minutes

For the soufflé ramekins: 20 minutes

Dessert

Quark dumplings

Total time required: 50 minutes + 60 minutes for chilling

Serves 10

For the quark dumplings

200 g butter
1 tbsp icing sugar
1 tbsp rum
1 tsp lemon zest | grated
750 g low-fat quark
2 eggs, medium
180 g breadcrumbs
1 pinch of salt

For the breadcrumbs

150 g butter
250 g breadcrumbs

For the tin

1 tbsp butter

Accessories

Perforated steam oven container

Method

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 compartment.

Shape the quark mixture into 20 dumplings. Grease the perforated steam oven 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

Dessert| Quark dumplings
Programme duration: 25 minutes

Manual settings

Oven functions: Steam cooking
Temperature: 95 °C
Duration: 25 minutes

Treacle sponge pudding

Total time required: 70–120 minutes, depending on mould used

Serves 6 (bowl or ramekins)

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 eggs, medium

125 g caster sugar

1 tbsp black treacle

3 tbsp golden syrup

Accessories

1 large pudding basin (1 l)

6 x 150 ml ramekins

Baking parchment

Aluminium foil

Kitchen twine

Solid steam oven container

Method

Grease the pudding basin 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 pudding basin or ramekins. Smooth with the bottom of a spoon.

Cut a circle or several small circles (larger than the outer edge of the pudding basin or ramekins respectively) out of baking parchment. Create a fold in the middle and place on top of the pudding basin/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 pudding basin/ramekins in a solid steam oven 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

Dessert| Treacle sponge|

One large/Several small

Programme duration:

For the pudding basin: 90 minutes

For the ramekins: 40 minutes

Manual settings

Oven functions: Steam cooking

Temperature: 100 °C

Duration:

For the pudding basin: 90 minutes

For the ramekins: 40 minutes

Baking in the Miele combination steam oven

Before first use, refer to the information in the operating instructions. Enter individual stages using the “User programmes” function. Use the settings indicated in the table as a guide. Experiment to find out which settings match your tastes.

Abbreviations in the tables: PH: Pre-heat (at the first stage, heat the oven compartment with the cooking trays **without** the food to be baked); R: Wire rack; U: Universal tray; R+U: Universal tray with wire rack on top

Baked food	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
Bakes						
Pasta bake	1	Combi Conventional	150–180	95	40	R: 1
Lasagne	1	Combi Conventional	170–200	95	40	R: 1
Sponge mixture						
Base	PH 1	Conventional heat	140–160	–	–	R: 2
	2	Conventional heat	140–160		40	
Swiss roll	PH 1	Conventional heat	160	–	–	U: 2
	2	Conventional heat	160		16	
Choux pastry						
Choux buns	1	Combi Fan plus	185	0	35–50	U: 2
Bread dough						
Tart flambé	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: 2
	2	Combi Grill	Level 2	70	1–8	
Potato wedges	1	Combi Conventional	180–210	0	45	U: 2
Fennel and carrot gratin	1	Steam cooking Perforated steam oven container	100	0	15–18	2
	2	Full grill Solid steam oven container	Level 3	–	10	

Baking in the Miele combination steam oven

Baked food	Stage	Operating mode	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 rolls	1	Combi Conventional	40	100	8	U: 2
	2	Combi Conventional	50	100	2	
	3	Combi Conventional	140	50	10	
	4	Combi Conventional	145–185	0	13	
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: 2
	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: 1
	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: 2
	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: 2
	2	Combi Conventional	50	100	2	
	3	Combi Conventional	200	27	15	
	4	Combi Conventional	140–170	0	20	
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	

Baking in the Miele combination steam oven

Baked food	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
Nougat rolls	1	Combi Fan plus	100	100	10	R: 2
	2	Combi Fan plus	165	0	35–40	
Walnut bread	1	Combi Fan plus	30	100	15	R: 1
	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: 2
	2	Combi Fan plus	210	50	10	
	3	Combi Fan plus	170–180	0	45	
Stollen	1	Combi Fan plus	150	80	20	U: 1
	2	Combi Fan plus	130–160	0	45	
Fruit streusel cake	1	Combi Conventional	145–165	30	45	U: 2
White bread	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	170–210	0	30	
White bread, loaf	1	Combi Fan plus	40	100	8	R: 1
	2	Combi Fan plus	50	100	4	
	3	Combi Fan plus	210	50	6	
	4	Combi Fan plus	170–225	0	30	
White 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	180–220	0	12	
Dark mixed grain bread	1	Combi Fan plus	30	100	30	R: 1
	2	Combi Fan plus	210	50	6	
	3	Cake plus	210	–	5	
	4	Combi Fan plus	195–205	0	35	

Baking in the Miele combination steam oven

Baked food	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
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: 2
	2	Combi Fan plus	160	0	10–18	
Cheese biscuits	1	Fan plus	185	–	18–23	U: 2
Cheese and cherry cake	1	Intensive bake	170–190	–	45	U: 1
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: 1
Drop cookies	PH 1	Cake plus	135–155	–	–	U: 2
	2	Cake plus	135–155		29	
Vanilla biscuits	PH 1	Conventional heat	170	–	–	U: 2
	2	Conventional heat	170		12–17	
Quark dough						
Sweet 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: 1
	2	Intensive bake	165–195		20	
Pizza, universal tray	PH 1	Intensive bake	165–195	–	–	U: 2
	2	Intensive bake	165–195		25	
Batter						
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: 1
Madeira cake	1	Cake plus	170	–	60	R: 1
Walnut muffins	1	Cake plus	140–180	–	32	R: 2

Baking in the Miele combination steam oven

Baked food	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Shelf level
Sourdough						
Rye 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: 1
	2	Combi Fan plus	210	50	5	
	3	Combi Fan plus	190–210	0	50	
Strudel						
Apple strudel	1	Combi Fan plus	30	90	7	U: 1
	2	Combi Fan plus	190	0	37–63	

Roasting in the Miele combination steam oven

Enter individual stages using the “User programmes” function. Use the settings indicated in the table as a guide. Experiment to find out which settings match your tastes. You can marinate meat before cooking. Please note that marinated meat will turn a darker colour when cooked. Certain types of meat (apart from whole poultry) will release juices during cooking. You can dilute these juices with water or stock and add them to the sauce on the hob. If a core temperature is listed, use the food probe provided (with certain appliances) or stick to the recommended times. If a stage lists a temperature of 30 °C, this is a cooling stage.

Before first use, refer to the information in the operating instructions. Abbreviations in the tables: PH: Pre-heat (at the first stage, heat the oven compartment with the cooking trays **without** the food to be cooked); R: Wire rack; U: Universal tray; R+U: Universal tray with wire rack on top

Food to be cooked	Stage	Operating mode	Temperature in °C	Mois- ture in %	Duration in minutes	Core temperature in °C	Shelf level
Fish							
Salmon trout in a salt crust	1	Conventional heat	190	–	25–35	–	U: 1
Grilled mackerel in tomato lecsó	1	Combi Grill	Level 3	0	20–25	–	U: 2
Stuffed rosefish	1	Combi Conventional	180	50	35	–	U: 1
Stuffed sea bass	1	Combi Conventional	180	50	20–30	–	U: 1
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: 1
	2	Combi Fan plus	100	80	120–210		
	3	Fan grill	190	–	23		
Chicken, whole	1	Combi Fan plus	200	30	15	–	R: 2 U: 1
	2	Combi Fan plus	150	55	30–50		
	3	Full grill	Level 3	–	15		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Chicken thighs	1	Combi Fan plus	200	30	15	-	R: 2 U: 1
	2	Combi Fan plus	150	55	15		
	3	Full grill	Level 3	-	12		
Turkey, whole (stuffed)	1	Combi Fan plus	190	40	20	-	R+U: 1
	2	Combi Fan plus	150	70	95-120		
	3	Fan grill	190	-	10		
Turkey breast	1	Combi Fan plus	170	65	85	-	R: 2 U: 1
	2	Full grill	Level 3	-	2		
Turkey thigh	1	Combi Fan plus	200	30	15	-	R: 2 U: 1
	2	Combi Fan plus	150	55	60		
	3	Fan grill	200	-	20		
Ostrich (Roast with moisture)							
Rare	PH 1	Full grill	Level 3	-	10	-	R: 2 U: 1
	2	Full grill	Level 3	-	8		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	65	49	157		
Medium	PH 1	Full grill	Level 3	-	10	-	R: 2 U: 1
	2	Full grill	Level 3	-	13		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	80	66	157		
Well-done	PH 1	Full grill	Level 3	-	10	-	R: 2 U: 1
	2	Full grill	Level 3	-	13		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	100	57	142		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Veal							
Fillet/loin (Roast)							
Rare	1	Fan grill	175	-	Approx. 30	45	R: 2 U: 1
Medium	1	Fan grill	165		Approx. 45	55	
Well-done	1	Fan grill	160		Approx. 60	75	
Fillet/loin (Roast with moisture)							
Rare	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 3	0	8		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		
Medium	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 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	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 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: 1
	2	Fan grill	190	-	17		
Braised meat	1	Combi Grill	Level 3	0	20	-	U: 2
	2	Combi Conventional	100	84	70		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Lamb							
Leg (Roast with moisture)							
Rare	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	10		
	3	Combi Conventional	80	53	150		
Well-done	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	10		
	3	Combi Conventional	95	66	190		
Saddle (Roast with moisture)							
Rare	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	6		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	70	46	105		
Well-done	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	6		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	95	61	105		
Beef							
Fillet (Roast)							
Rare	1	Fan grill	175	–	Ap- prox. 35	45	R: 2 U: 1
Medium	1	Fan grill	170		Ap- prox. 55	55	
Well-done	1	Fan grill	165		Ap- prox. 75	90	
Fillet (Roast with moisture)							
Rare	PH 1	Combi Grill	Level 3	0	10	–	R: 2 U: 1
	2	Combi Grill	Level 3	0	10		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Medium	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 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	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 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	-	Ap- prox. 45	45	R: 2 U: 1
Medium	1	Fan grill	170		Ap- prox. 60	55	
Well-done	1	Fan grill	165		Ap- prox. 90	75	
Sirloin joint (Roast with moisture)							
Rare	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 3	0	10		
	3	Combi Conventional	60	0	30		
	4	Combi Conventional	60	49	30		
Medium	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 3	0	10		
	3	Combi Conventional	100	0	20		
	4	Combi Conventional	65	49	60		
	5	Combi Conventional	70	51	60		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Well-done	PH 1	Combi Grill	Level 3	0	10	-	R: 2 U: 1
	2	Combi Grill	Level 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	Level 3	0	15	-	U: 2
	2	Combi Conventional	100	84	90		
Braised meat	1	Combi Grill	Level 3	0	20	-	U: 2
	2	Combi Conventional	100	84	205		
Pork							
Fillet (Roast)							
Rare	1	Fan grill	225	-	Approx. 25	60	R: 2 U: 1
Medium	1	Fan grill	220	-	Approx. 30	65	
Well-done	1	Fan grill	200	-	Approx. 35	75	
Gammon (Roast)	1	Combi Fan plus	200	0	30	-	R: 2 U: 1
	2	Combi Fan plus	130	100	Approx. 20-25	63	
Roast pork with crackling	1	Combi Fan plus	160	80	120	-	R: 2 U: 1
	2	Combi Grill	Level 2	20	8		
Roast pork	1	Fan grill	180	-	30	-	R: 2 U: 1
	2	Combi Conventional	120	60	30	-	
	3	Combi Conventional	100	80	Approx. 60	85	

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Game							
Venison rump (Roast with moisture)	1	Full grill	Level 3	–	20	–	R: 2 U: 1
	2	Combi Conventional	100	57	160		
Saddle of venison (Roast with moisture)							
Rare	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	7		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	75	52	40		
Well-done	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	13		
	3	Combi Conventional	30	0	30		
	4	Combi Conventional	95	60	70		
Rabbit	1	Combi Grill	Level 3	–	20	–	U: 2
	2	Combi Conventional	100	84	70		
Roebuck rump (Roast with moisture)	1	Full grill	Level 3	–	20	–	R: 2 U: 1
	2	Combi Conventional	100	57	130		
Roebuck saddle (Roast with moisture)							
Rare	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	4		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	75	47	55		
Well-done	PH 1	Full grill	Level 3	–	10	–	R: 2 U: 1
	2	Full grill	Level 3	–	4		
	3	Combi Conventional	30	0	15		
	4	Combi Conventional	100	47	85		
Wild boar rump cut (Roast with moisture)	1	Full grill	Level 3	–	20	–	R: 2 U: 1
	2	Combi Conventional	100	57	130		

Roasting in the Miele combination steam oven

Food to be cooked	Stage	Operating mode	Temperature in °C	Moisture in %	Duration in minutes	Core temperature in °C	Shelf level
Other							
Meat patties with pepper and avocado cream	1	Full grill	Level 3	–	20	–	R: 3 U: 1

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