

Miele

Microwave combination oven

The cookbook



Dear connoisseurs,

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

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

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

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

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

Kind regards, The Miele test kitchen team

Contents

Foreword	3
About this book	7
Overview of functions	10
General notes	14
Miele accessories	18
Cakes	20
Apple sponge	21
Apple pie	22
Belgian sponge cake.....	23
Layered sponge cake.....	24
Swiss roll sponge	26
Butter cake	28
Orange and yoghurt syrup cake.....	29
Cheesecake.....	30
Marble cake.....	31
Plum upside-down cake.....	32
Sponge cake	34
Streusel cake with fruit	35
Lemon drizzle cake.....	36
Baked goods	38
Biscuits	39
Blueberry muffins	40
Almond macaroons	41
Drop cookies	42
Vanilla biscuits.....	43
Walnut muffins.....	44
Bread	45
Baguettes	46
Flatbread	47
Plaited loaf.....	48
Seeded loaf	49
White loaf (in loaf tin)	50
White loaf (free form)	51
Ginger loaf.....	52
Pizza and Co.	53
Pizza (yeast dough)	54
Pizza (Quark dough)	56

Meat	58
Stuffed duck.....	59
Goose (without stuffing)	60
Chicken	61
Chicken breast in mustard sauce.....	62
Chicken breast with aubergine.....	63
Chicken thighs.....	64
Stuffed turkey	66
Turkey thigh	68
Fillet of veal (low temperature cooking).....	69
Roast fillet of veal.....	70
Veal knuckle	71
Roast saddle of veal.....	72
Saddle of veal (low temperature cooking)	73
Braised veal.....	74
Leg of lamb.....	75
Roast saddle of lamb	76
Saddle of lamb (low temperature cooking).....	77
Roast fillet of beef	78
Fillet of beef (low temperature cooking)	79
Minced beef hash.....	80
Braised beef	81
Roast sirloin joint.....	82
Roast sirloin joint (low temperature cooking)	83
Fish	84
Fish curry.....	85
Trout	86
Salmon trout.....	87
Salmon fillet.....	88
Bakes and gratins	89
Chicken and mushroom pie	90
Potato and cheese gratin	92
Lasagne.....	94
Pasta bake.....	96
Paella.....	97
Courgette moussaka	98
Vegetables and side dishes	99
Jacket potatoes.....	100
Beans in a thyme sauce	101
Carrots in a chervil cream sauce.....	102
Potatoes in the skin	103

Contents

Rice	104
Boiled potatoes	105
Tomato risotto	106
Soups and stews	107
Egg royale.....	108
Pumpkin soup	109
Minestrone.....	110
Tomato soup.....	111
White cabbage stew.....	112
Dessert	113
Sweet bread and butter pudding	114
Crème caramel	115
Fruit crumble	116
Quark soufflé	118
Chocolate sponge puds	119

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 microwave combination oven quickly.

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

For the sake of simplicity, your microwave combination oven will be referred to simply as the “oven” throughout the rest of this book.

About the automatic programmes

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

About this book

About the ingredients

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

Special points concerning individual oven models

- If your oven does not feature the Conventional heat function, select Fan plus instead.
- If the special application “Prove dough” is not available on your oven, select the Fan plus function and a temperature of 35 °C instead. Cover the dough with a damp cloth (as described in the recipe).

About the settings

- Times and temperatures: the recipes state time and temperature ranges. As a basic principle, allow yourself to be guided by the lower settings. You will then have the option of increasing the cooking time slightly if you feel this is necessary or if a test reveals that the food is not yet done.
- Levels: the shelf levels for inserting trays and racks are numbered from lowest to highest.
- Dishes: depending on which oven function is selected, the dishes used must be microwave safe and heat resistant. Please follow the guidance given in the operating and installation instructions about suitable cooking containers.

Overview of functions

Functions which do not use microwave energy

Fan plus

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

Conventional heat

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

Intensive bake

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

Auto roast

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

Bottom heat

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

Grill

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

Fan grill

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

Eco Fan heat

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

Microwave function

For defrosting, reheating or cooking. The cooking durations are shorter than with a hob or standard oven. In addition, food can generally be cooked without having to add any/very much extra liquid or fat. The higher the water content of the food, the faster the cooking/reheating process because microwaves penetrate from all sides.

Combination functions

By combining conventional and microwave functions, you can shorten the cooking time by up to 30 %.

MW + Fan plus

For rapid reheating and cooking of food, browning it at the same time. This combination programme saves the most time and energy.

MW +Auto roast

For searing food at a high temperature and then continuing at a lower temperature. The oven is automatically heated to a high initial temperature, browning the food to perfection. The food can then finish cooking at a pre-selected lower temperature. Using the microwave function simultaneously cooks the food more quickly.

MW + Grill


For grilling thin cuts of meat and browning food. The grill turns the outside of the food an appetising brown. The microwave ensures that the food is heated thoroughly from all sides.

MW + 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 Microwave + Grill function.

Overview of functions

Practical tips

Food	Quantity/Weight	Power level [W]	Duration [min]	Notes
Melting butter/ margarine	100 g	450	1–2	Do not cover
Melting chocolate	100 g	450	2–3	Do not cover, stir halfway through melting
Preparing a flan topping/jelly glaze	1 sachet + 250 ml liquid	450	4–5	Do not cover, stir halfway through heating
Proving dough	Starter dough with 100 g flour	80	5–7	Cover and leave to prove
	Dough with 500 g flour	80	8–10	Cover and leave to prove
Blanching almonds	100 g	850	1–2	Cover and heat with a little water
Making popcorn	1 tbsp (20 g) popcorn kernels	850	5–7	Place popcorn in a 1 l container, cover and cook, sprinkle with icing sugar or salt after cooking
Making microwave popcorn	Approx. 100 g		Max. 4	Do not leave unattended
Tempering citrus fruits	150 g	150	1–2	Place on a plate, do not cover
Chocolate- coated marshmallows	20 g	600	00:15–00:20	Place on a plate, do not cover
De-crystallising honey	500 g	150	2–3	Heat uncovered in jar, stir halfway through heating
Steeping oil for salad dressing	125 ml	150	1–2	Heat uncovered on a gentle heat

The information given in this chart is intended only as a guide.

Overview of functions

Food	Quantity/Weight	Power level [W]	Duration [min]	Notes
Marinating meat	1000 g	150	15–20	Marinate in a covered container, turning halfway through, then cook
Softening ice cream	500 g	150	2	Place open container in the appliance
Soaking dried fruit	250 g	80	20	Add a little water, do not cover
Making porridge	250 ml milk + 4 tbsp porridge oats	850 + 150	2–3 + 2–3	Heat up in milk in a covered bowl, stir and continue cooking
Skinning tomatoes	3	450	7–8	Cut a cross into the top of each tomato, cover, and heat in a little water. The skins will slip off easily. Take care, as the tomatoes may get very hot.
Bread rolls	2			Place on the rack. Do not cover, turn halfway through
Defrosting		150	1–2	
Baking		Grill level 3	3–4	
Making custard royale	150 g from 2 eggs, 4 tbsp cream, salt and grated nutmeg	450	3–4	Beat together the eggs, cream, salt and nutmeg. Cover and cook
Making strawberry jam	300 g strawberries 300 g jam sugar	850	7–9	Mix the fruit and sugar, cover and cook

The information given in this chart is intended only as a guide.

General notes

Auto switch-off

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

Delay start

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

Cooking durations

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

Pre-heating

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

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

Booster

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

Crisp function

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

User programmes

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

Food probe

The food probe enables precise temperature-controlled roasting so that you can tell exactly when the food is done. Below are a few tips for using the food probe correctly:

- Make sure that the metal tip is fully inserted right into the middle of the thickest part of the meat.
- If the piece of meat is too small or thin, place a raw potato on the exposed area of the probe.
- Do not allow the tip of the food probe to come into contact with bones, sinews and fatty layers.
- With poultry, the food probe should be inserted deep into the thickest part of the breast meat at the front.
- A rough cooking duration is indicated during initial cooking and this time is then adjusted towards the end.
- If cooking several pieces of meat together, you must insert the food probe into the thickest piece.

General notes

Special applications

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

Defrost

For the gentle defrosting of frozen food. The temperature can be set between 25 °C and 50 °C. The food is defrosted thoroughly and evenly.

Reheat

For heating up food. You can choose from various food categories. Based on the selected category and the weight entered, the microwave combination oven will then identify the optimum settings. All other operations – such as turning or stirring – will also be identified and shown on the display.

Prove dough

For proving dough easily and reliably. The temperature can be set between 30 °C and 50 °C. Leave the dough to prove until it has doubled in volume.

Low temp. cooking

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

The ABC of cooking

Term	Explanation
Boned/filleted	Fish or meat that has had the bones removed.
Ready to cook	Food that has been trimmed/prepared but not yet cooked. Examples include meat that has had the fat and sinews removed; fish that has been scaled, gilled and gutted; or fruit and vegetables that have been washed and peeled/shelled.

Quantities and weights

tsp = teaspoon

tbsp = tablespoon

g = gram

kg = kilogram

ml = millilitre

Pinch = a small amount

1 teaspoon is approx.

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

1 tablespoon is approx.

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

Miele accessories

Accessories

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

PerfectClean

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

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

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

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.

Miele Gourmet oven dish

The Miele Gourmet oven dish has been designed to close the gap between cooking on the hob and cooking inside the oven. Once you have finished using it on the hob, the Gourmet oven dish can be easily inserted into the side runners of the oven compartment.

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

Glass tray

The glass tray is suitable for use with all functions of the microwave combination oven. Use the glass tray for all cooking processes that rely purely on the microwave function. You can also use it in conjunction with the rack for searing meat or cooking meat at low temperatures as well as for baking tray cakes.

Care products

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

Miele oven cleaner

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

Miele MicroCloth Kit

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

Cakes

Truly scrumptious

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

Apple sponge

Total time required: 75 minutes

Serves 12

For the topping

500 g apples, tart/sour

For the mixture

150 g butter | soft

150 g caster sugar

8 g vanilla sugar

3 medium eggs

2 tbsp lemon juice

150 g plain white flour

½ tsp baking powder

For the tin

1 tsp butter

For dusting

1 tbsp icing sugar

Accessories

Springform cake tin, Ø 26 cm

Glass tray

Fine sieve

Method

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

Grease the springform tin.

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

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

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

Place the springform tin on the glass tray inside the oven and bake until golden.

Allow to cool in the tin for 10 minutes. Then, remove from the tin and allow to cool on the glass tray. Dust with icing sugar.

Automatic programme settings

Cakes | Apple sponge

Programme duration: 40 minutes

Manual settings

Oven functions: MW + Fan plus

Temperature: 170 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 40–50 minutes

Shelf level: 1

Tip

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

Cakes

Apple pie

Total time required: 100 minutes

Serves 12

For the dough

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

For the topping

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

For the tin

1 tsp butter

For glazing

100 g icing sugar
2 tbsp water | warm

Accessories

Springform cake tin, Ø 26 cm
Rack
Cling film

Method

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

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

Grease the springform tin.

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

Place the springform tin on the rack inside the oven and bake.

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

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

Automatic programme settings

Cakes | Apple pie
Programme duration: 70 minutes

Manual settings

Oven functions: Intensive bake
Temperature: 160 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 70 minutes
Shelf level: 1

Belgian sponge cake

Total time required: 80 minutes

Serves 12

Ingredients

4 medium eggs

250 g butter

250 g caster sugar

1 tsp salt

250 g plain white flour

3 tsp baking powder

100 g chocolate drops

1 tsp ground cinnamon

For the tin

1 tsp butter

Accessories

Springform cake tin, Ø 26 cm

Rack

Method

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

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

Fold in the chocolate drops and cinnamon.

Grease the springform tin and fill with the mixture.

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

Manual settings:

Adjust settings as indicated for cooking stage 2.

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

Automatic programme settings

Cakes | Belgian sponge cake

Programme duration: 60 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 190 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Temperature: 150–180 °C

Duration: 60–65 minutes

Shelf level: 1

Tip

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

Cakes

Layered sponge cake

Total time required: 75 minutes

Serves 16

For the mixture

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

For the tin

1 tsp butter

Accessories

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

Method

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

Place the rack inside the oven. Start the Automatic programme or pre-heat the oven.

Combine the flour and baking powder, sift them over the egg mixture and gently fold them in with a large balloon whisk.

Grease the base of the springform tin and line with baking parchment. Pour the mixture into the springform tin and level it with a spoon.

Place the cake inside the oven and bake until golden.

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

Spread with the prepared filling.

Automatic programme settings

Cakes | Sponge base

Programme duration: 29 minutes

Manual settings

Oven functions: Conventional heat

Temperature: 170–190 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 30–35 minutes

Shelf level: 1

Tip

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

Cakes

Swiss roll sponge

Total time required: 55 minutes

Serves 16

For the mixture

150 g caster sugar
1 tsp vanilla sugar
1 pinch of salt
100 g plain white flour
55 g cornflour
1 tsp baking powder
3 medium eggs
3 tbs water | hot

For the tray

1 tsp butter

Accessories

Fine sieve
Baking parchment
Glass tray
Kitchen towel

Method

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

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

Sift the flour mixture over the egg and sugar mixture, folding it in with a large balloon whisk.

Grease the glass tray and line it with baking parchment. Spread the mixture over the parchment, levelling it with a spoon.

Place the Swiss roll sponge inside the oven and bake.

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

Automatic programme settings

Cakes | Swiss roll

Programme duration: 25 minutes

Manual settings

Oven functions: Fan plus

Temperature: 150–180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25 minutes

Shelf level: 1

Cakes

Butter cake

Total time required: 95 minutes

Serves 16

For the dough

42 g fresh yeast
160 ml milk, 3.5 % fat | lukewarm
400 g plain white flour
40 g caster sugar
1 pinch of salt
40 g butter
1 medium egg

For the topping

80 g butter | soft
8 g vanilla sugar
100 g caster sugar
80 g flaked almonds

For the tray

1 tbsp butter

Accessories

Glass tray

Method

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

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

Grease the glass tray. Lightly knead the dough, then roll it out on the glass tray. Cover the dough with a damp cloth and prove it using the settings indicated for proving phase 2.

To make the topping, mix together the butter, vanilla sugar and half of the sugar. Make little wells in the dough

with your fingers. Pour the butter-sugar mixture into the wells. Spread the remaining sugar and flaked almonds over the dough.

Automatic programme:

Start the Automatic programme and place the cake inside the oven.

Manual:

Leave to prove at room temperature for 10 minutes. Then place inside the oven and bake until golden.

Settings

Prove dough

Proving phases 1 and 2

Special applications | Prove dough

Temperature: 30 °C

Proving time: 20 minutes for each phase

Baking

Automatic programme settings

Cakes | Butter cake

Programme duration: 28 minutes

Manual settings

Oven functions: Fan plus

Temperature: 170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25–30 minutes

Shelf level: 2

Orange and yoghurt syrup cake

Total time required: 60 minutes

Serves 10

For the mixture

4 medium eggs
250 g butter | soft
250 g caster sugar
1 unwaxed orange | just the zest |
grated
180 g fine semolina
150 g self-raising white flour
8 g bicarbonate of soda
250 g Greek yoghurt

For the glaze

5 oranges | just the juice (450 ml)
250 g caster sugar

Accessories

Springform cake tin, Ø 24 cm
Glass Tray
Wooden skewer

Method

Separate the egg whites from the yolks. Cream together the butter, sugar and orange zest. Stir in the egg yolks one by one. Mix together the self-raising flour, semolina and bicarbonate of soda. Stir into the rest of the mixture together with the yoghurt.

Whisk the egg white until stiff and carefully fold into the mixture. Pour the mixture into the springform tin. Place the springform tin on the glass tray inside the oven and bake.

To make the glaze, bring the orange juice and sugar to the boil in a saucepan, then simmer for approx. 5 minutes on a low heat until the orange juice thickens.

Prick the cake several times with a wooden skewer while still warm. Spread the glaze evenly over the top.

Automatic programme settings

Cakes | Orange & yoghurt cake
Programme duration: 40 minutes

Manual settings

Oven functions: MW + Fan plus
Temperature: 150 °C
Power level: 80 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 40 minutes
Shelf level: 1

Tip

Once the cake has cooled, serve it with whipped cream.

Cakes

Cheesecake

Total time required: 150 minutes

Serves 12

For the dough

150 g plain white flour
2 tsp baking powder
80 g caster sugar
1 medium egg | just the yolk
80 g butter

For the topping

2 medium eggs
1 medium egg | just the white
200 g caster sugar
1½ tsp vanilla sugar
34 g custard powder
1 tsp lemon extract or butter-vanilla
flavouring
1 kg low-fat quark

For the tin

1 tsp butter

Accessories

Springform cake tin, Ø 26 cm
Rack

Method

To create the base, make a shortcrust pastry from the dough ingredients. Chill for approx. 1 hour.

Grease the springform tin.

Roll out the dough on the base of the springform tin. Assemble the springform tin. Press the dough up at the edges to create a rim approx. 2 cm high. Prick the base several times with a fork.

To make the topping, stir together all the ingredients. Pour the mixture onto the base, levelling it with a spoon.

Place the springform tin on the rack inside the oven. Bake.

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

Settings

Oven functions: Conventional heat
Temperature: 170 °C
Booster: Off
Pre-heat: Off
Crisp function: On
Duration: 90 minutes
Shelf level: 1

Marble cake

Total time required: 80 minutes

Serves 18

For the mixture

250 g butter | soft
200 g caster sugar
8 g vanilla sugar
4 medium eggs
200 ml soured cream
400 g plain white flour
16 g baking powder
1 pinch of salt
3 tbsp cocoa powder

For the tin

1 tsp butter

Accessories

Ring tin, Ø 26 cm
Rack

Method

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

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

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

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

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

Automatic programme settings

Cakes | Marble cake
Programme duration: 60 minutes

Manual settings

Oven functions: Fan plus
Temperature: 150–170 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 60–70 minutes
Shelf level: 1

Cakes

Plum upside-down cake

Total time required: 50 minutes

Serves 10

For the topping

6 plums | cut into eighths
2 pieces preserved stem ginger | cut into small chunks
2 tbsp syrup from the preserved stem ginger

For the caramel sauce

150 g brown sugar
60 g butter
150 ml double cream

For the mixture

175 g plain white flour
2 tsp baking powder
150 g butter
125 g brown sugar
2 large eggs
2 tbsp milk, 3.5 % fat
½ tbsp ground ginger
½ tsp mixed spice

For the dish

1 tsp butter

Accessories

Microwave safe flan dish, Ø 25 cm
Baking parchment
Rack

Method

To make the caramel sauce, place the sugar, butter and cream in a saucepan, bring to the boil and simmer for 2 more minutes. Pour into a bowl and leave to cool.

Grease the flan dish and line with baking parchment. Spread 4 tbsp of the caramel sauce over the base and arrange the plums, stem ginger and syrup evenly on top.

To make the cake mixture, mix the flour with the baking powder. Cream the butter and sugar, alternately stirring in the eggs, flour, milk and spices.

Spread the mixture over the plums, levelling it with a spoon.

Automatic programme:

Place the flan dish on the rack inside the oven and bake.

Manual:

Place the flan dish on the rack inside the oven and bake using the settings indicated for cooking stages 1 to 3.

Turn the cake out onto a serving plate while still warm and pour over the rest of the caramel sauce.

Automatic programme settings

Cakes | Ginger and plum pudding
Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 170 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan plus

Temperature: 170 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 15 minutes

Shelf level: 1

Cooking stage 3

Temperature: 170 °C

Power level: 150 W

Duration: 10 minutes

Tip

You can make your own mixed spice from the following: 4 tsp coriander, 4 tsp cinnamon, 1 tsp allspice, 4 tsp nutmeg, 2 tsp ginger, 1 tsp cloves. Alternatively, you can use a gingerbread spice mix instead.

Cakes

Sponge cake

Total time required: 100 minutes

Serves 18

For the mixture

250 g butter | soft
250 g caster sugar
8 g vanilla sugar
4 medium eggs
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
Rack

Method

Grease the tin and sprinkle with breadcrumbs.

Beat the butter with the sugar and vanilla sugar until fluffy. Stir in 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 rack inside the oven. Bake.

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

Automatic programme settings

Cakes | Madeira cake
Programme duration: 85 minutes

Manual settings

Oven functions: Conventional heat
Temperature: 150–170 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 60–80 minutes
Shelf level: 1

Streusel cake with fruit

Total time required: 150 minutes

Serves 16

For the dough

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

For the topping

1.25 kg apples

For the crumble

240 g plain white flour
150 g sugar
16 g vanilla sugar
1 tsp cinnamon
150 g butter | soft

For the tray

1 tbsp butter

Accessories

Apple corer
Glass tray

Method

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

Form the dough into a ball and place it in a bowl in the oven. Cover with a damp cloth. Prove the dough using the indicated settings.

Peel and core the apples and slice them into wedges.

Grease the glass tray.

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

Place inside the oven and bake until golden brown.

Settings

Prove dough

Special applications | Prove dough
Temperature: 30 °C
Proving time: 30 minutes

Baking

Automatic programme settings

Cakes | Streusel cake with fruit
Programme duration: 30 minutes

Manual settings

Oven functions: MW + Fan plus
Temperature: 170–180 °C
Power level: 150 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 30–40 minutes
Shelf level: 2

Tip

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

Cakes

Lemon drizzle cake

Total time required: 50 minutes

Serves 16

For the cake

225 g butter | soft

225 g caster sugar

4 medium eggs

2 unwaxed lemons | just the zest |
grated

225 g plain white flour

2 tsp baking powder

For the drizzle topping

2 lemons | just the juice

90 g sugar

For the tray

1 tsp butter

Accessories

Glass baking dish, 25 cm long

Baking parchment

Glass tray

Wooden skewer

Method

Grease the glass baking dish and line with baking parchment.

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

Cream the butter and sugar. Gradually stir in the eggs.

Sift together the flour and baking powder and fold into the egg mixture together with the lemon zest.

Pour the mixture into the glass baking dish, level with a spoon.

Automatic programme:

Place the glass baking dish on the glass tray inside the oven. Bake.

Manual:

Place the glass baking dish on the glass tray inside the oven. Bake using the settings indicated for cooking stages 2 and 3.

Mix the lemon juice and sugar together to form a thick glaze.

Prick the cake several times with a wooden skewer while still warm and brush with the lemon drizzle topping.

Leave to cool in the glass dish.

Automatic programme settings

Cakes | Lemon drizzle cake

Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 160 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan plus

Temperature: 160 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Shelf level: 1

Cooking stage 3

Temperature: 160 °C

Power level: 150 W

Duration: 10 minutes

Baked goods

Melt-in-your-mouth treats

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

Biscuits

Total time required: 135 minutes

Makes 35 (1 glass tray)

For the biscuits

125 g plain white flour

½ tsp baking powder

40 g caster sugar

5 g vanilla sugar

3 tsp water

60 g butter | soft

For the tray

1 tsp butter

Accessories

Rolling pin

Biscuit cutters

Glass tray

Method

Mix together the flour, baking powder, sugar and vanilla sugar. Add the rest of the ingredients and quickly knead to a smooth dough. Chill for at least 1 hour.

Grease the glass tray. Roll out the dough to a thickness of approx. 3 mm, cut out the biscuits and place them on the glass tray.

Place the biscuits in the oven and bake.

Automatic programme settings

Cookies/ Muffins | Biscuits

Programme duration: 25 minutes

Manual settings

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20–30 minutes

Shelf level: 2

Baked goods

Blueberry muffins

Total time required: 50 minutes

Makes 12

Ingredients

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

Accessories

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

Method

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

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

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

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

Automatic programme settings

Cookies/ Muffins | Blueberry muffins
Programme duration: 35 minutes

Manual settings

Oven functions: Fan plus
Temperature: 150–170
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 35 minutes
Shelf level: 2

Tip

Highbush blueberries are best. Use frozen blueberries straight from the freezer without defrosting them.

Almond macaroons

Total time required: 35 minutes

Makes 30

Ingredients

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

Accessories

Glass tray
Baking parchment
Piping bag with plain nozzle

Method

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

Add the remaining sugar, the salt and enough egg white to mix into a paste.

Line the glass tray with baking parchment. Using a piping bag, pipe little balls of the mixture onto the glass tray.

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

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

Automatic programme:

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

Manual:

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

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

Automatic programme settings

Cookies/ Muffins | Almond macaroons
Programme duration: 17 minutes

Manual settings

Cooking stage 1
Oven functions: Fan plus
Temperature: 200 °C
Booster: On
Pre-heat: On
Crisp function: Off

Cooking stage 2
Temperature: 190 °C
Duration: 12 minutes
Shelf level: 2

Cooking stage 3
Temperature: 180 °C
Duration: 1–7 minutes

Tip

You can replace the bitter almonds with sweet almonds and half a teaspoon of bitter almond essence.

Baked goods

Drop cookies

Total time required: 45 minutes

Makes 25 (1 glass tray)

For the dough

80 g butter | soft

30 g brown sugar

30 g icing sugar

1 tsp vanilla sugar

1 pinch of salt

110 g plain white flour

1 medium egg | just the white

For the tray

1 tsp butter

Accessories

Piping bag

Star nozzle, 9 mm

Glass tray

Method

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

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

Place the drop cookies in the oven and bake until golden.

Automatic programme settings

Cookies/ Muffins | Drop cookies

Programme duration: 25 minutes

Manual settings

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: Off

Crisp function: On

Duration: 20–35 minutes

Shelf level: 2

Vanilla biscuits

Total time required: 110 minutes

Makes 45 (1 glass tray)

For the dough

140 g plain white flour

100 g butter | soft

40 g caster sugar

50 g ground almonds

For dusting

40 g vanilla sugar

For the tray

1 tbsp butter

Accessories

Glass tray

Method

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

Grease the glass tray. Break the dough into small pieces weighing approx. 7 g each. Roll the pieces and then shape them into crescents, and place them on the glass tray.

Start the Automatic programme or pre-heat the oven.

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

Dust with vanilla sugar while still warm.

Automatic programme settings

Cookies/ Muffins | Vanilla biscuits

Programme duration: 30 minutes

Manual settings

Oven functions: Fan plus

Temperature: 140–150 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 20–30 minutes

Shelf level: 2

Baked goods

Walnut muffins

Total time required: 95 minutes

Makes 12

Ingredients

80 g raisins
40 ml water | boiling
120 g butter | soft
120 g caster sugar
8 g vanilla sugar
2 medium eggs
140 g plain white flour
1 tsp baking powder
120 g walnuts | roughly chopped

Accessories

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

Method

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

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

Place the rack inside the oven. Start the Automatic programme or pre-heat the oven.

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

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

Automatic programme settings

Cookies/ Muffins | Walnut muffins
Programme duration: 40 minutes

Manual settings

Oven functions: Fan plus
Temperature: 150–170 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 30–45 minutes
Shelf level: 2

A soft crumb wrapped in a crispy crust

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

Bread

Baguettes

Total time required: 100 minutes

Makes two 10 -slice loaves

For the dough

21 g fresh yeast

270 ml water | cold

500 g strong white bread flour

2 tsp salt

½ tsp sugar

1 tbsp butter | soft

For glazing

1 tbsp water

For the tray

1 tsp butter

Accessories

Glass 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.

Form the dough into a ball, cover with a damp cloth and place in the oven. Prove the dough using the settings indicated for proving phase 1.

Grease the glass tray. Divide the dough in half. Shape each half into a baguette measuring 35 cm in length and then place the baguettes lengthways across the glass tray. Brush with water and score diagonally across the top several times.

Automatic programme:

Start the Automatic programme and place the baguettes inside the oven.

Manual settings:

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

Settings

Prove dough

Proving phase 1

Special applications | Prove dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove dough

Temperature: 30 °C

Proving time: 15 minutes

Bake the bread

Automatic programme settings

Bread | Baguettes

Programme duration: 48 minutes

Manual settings

Oven functions: Fan plus

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35 minutes

Shelf level: 2

Flatbread

Total time required: 85 minutes

Makes 1 flatbread with 8 servings

For the dough

42 g fresh yeast

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

For the tray

1 tsp butter

Accessories

Glass 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.

Form the dough into a ball and place it in a bowl in the oven. Cover with a damp cloth. Prove the dough using the indicated settings.

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

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

Leave to prove at room temperature for another 10 minutes.

Place the bread in the oven and bake.

Settings

Prove dough

Special applications | Prove dough

Temperature: 30 °C

Proving time: 30 minutes

Bake the bread

Automatic programme settings

Bread | Flat bread

Programme duration: 35 minutes

Manual settings

Oven functions: Fan plus

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30–40 minutes

Shelf level: 2

Tip

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

Bread

Plaited loaf

Total time required: 145 minutes

Makes one 16-slice loaf

For the dough

42 g fresh yeast

150 ml milk, 3.5 % fat | lukewarm

500 g strong white bread flour

70 g sugar

100 g butter

1 medium egg

1 tsp lemon zest

2 pinches of salt

For glazing

2 tbsp milk, 3.5 % fat

For sprinkling

20 g flaked almonds

20 g crystal sugar

For the tray

1 tbsp butter

Accessories

Glass 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.

Form the dough into a ball and place it in a bowl in the oven. Cover with a damp cloth. Prove the dough using the settings indicated for proving phase 1. Grease the glass tray. Divide the dough into 3 strands, each weighing 300 g and measuring 40 cm in length. Plait the 3 strands and place the dough on the glass tray.

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

Automatic programme:

Start the Automatic programme and then place the plaited dough inside the oven.

Manual settings:

Prove the dough using the settings indicated for proving phase 2. Pre-heat the oven. Place the plaited dough inside the oven and bake.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove dough

Temperature: 30 °C

Proving time: 15 minutes

Baking

Automatic programme settings

Bread | Plaited loaf

Programme duration: 50 minutes

Manual settings

Oven functions: Fan plus

Temperature: 150–170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 1

Tip

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

Seeded loaf

Total time required: 110 minutes

Makes one 25-slice loaf

For the dough

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

For sprinkling

1 tbsp sesame seeds
1 tbsp linseeds
1 tbsp sunflower seeds

For glazing

1 tsp water

For the tin

1 tsp butter

Accessories

Loaf tin, 30 cm long
Rack

Method

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

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

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

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

Automatic programme:

Start the Automatic programme and then place the bread dough inside the oven.

Manual settings:

Prove the dough using the settings indicated for proving phase 2. Then pre-heat the oven, place the bread inside the oven and bake.

Settings

Prove dough

Proving phase 1
Special applications | Prove dough
Temperature: 30 °C
Proving time: 30 minutes

Proving phase 2
Special applications | Prove dough
Temperature: 30 °C
Proving time: 15 minutes

Bake the bread

Automatic programme settings

Bread | Seeded loaf
Programme duration: 80 minutes

Manual settings

Oven functions: Auto roast
Temperature: 200 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 50 minutes
Shelf level: 1

Bread

White loaf (in loaf tin)

Total time required: 90 minutes

Makes one 25-slice loaf

For the dough

21 g fresh yeast

290 ml water | cold

500 g strong white bread flour

2 tsp salt

½ tsp sugar

1 tbsp butter

For the tin

1 tbsp butter

Accessories

Loaf tin, 30 cm long

Rack

Method

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

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

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

Automatic programme:

Start the Automatic programme and then place the bread dough inside the oven.

Manual settings:

Cover the dough with a damp cloth and prove it using the settings indicated for proving phase 2.

Brush the dough with water and then bake.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove dough

Temperature: 30 °C

Proving time: 15 minutes

Bake the bread

Automatic programme settings

Bread | White bread | Baking tin

Programme duration: 70 minutes

Manual settings

Oven functions: Conventional heat

Temperature: 170 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 40 minutes

Shelf level: 1

White loaf (free form)

Total time required: 90 minutes

Makes one 20-slice loaf

For the dough

21 g fresh yeast

260 ml water | cold

500 g strong white bread flour

2 tsp salt

½ tsp sugar

1 tbsp butter

For the tray

1 tsp butter

Accessories

Glass 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.

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

Grease the glass tray. Lightly knead the dough, shape it into a loaf measuring approx. 25 cm in length and place it lengthways across the glass tray. Score several times to a depth of 1 cm.

Cover the dough with a damp cloth and prove it using the settings indicated for proving phase 2.

Start the Automatic programme or pre-heat the oven. Brush the dough with water.

Place the bread in the oven and bake.

Settings

Prove dough

Proving phase 1

Special applications | Prove dough

Temperature: 30 °C

Proving time: 30 minutes

Proving phase 2

Special applications | Prove dough

Temperature: 30 °C

Proving time: 15 minutes

Bake the bread

Automatic programme settings

Bread | White bread | On tray

Programme duration: 70 minutes

Manual settings

Oven functions: Conventional heat
Temperature: 160 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35–45 minutes

Shelf level: 2

Bread

Ginger loaf

Total time required: 120 minutes

Makes one 15-slice loaf

For the bread

25 g fresh yeast

100 ml milk, 3.5 % fat | lukewarm

500 g strong white bread flour

1 pinch of salt

90 g butter

2 medium eggs

3 tbsp ginger syrup

40 g preserved stem ginger | chopped

1 tsp cinnamon

100 g crystal sugar

For the tin

1 tbsp butter

1 tbsp sugar

Accessories

Loaf tin, 25 cm long

Rack

Method

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

Grease the tin and sprinkle with sugar.

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

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

Sprinkle the sugar over the bread dough.

Automatic programme:

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

Manual settings:

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

Automatic programme settings

Bread | Ginger loaf

Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Shelf level: 1

Cooking stage 2

Temperature: 190 °C

Duration: 25 minutes

Cooking stage 3

Temperature: 170 °C

Duration: 5–10 minutes

The tastiest treats in the world!

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

Pizza and Co.

Pizza (yeast dough)

Total time required: 95 minutes

4 servings (glass tray) or 2 servings (baking tray)

For the dough (glass tray)

21 g fresh yeast
140 ml water | lukewarm
250 g strong white flour
1 tsp sugar
1 tsp salt
½ tsp dried rubbed thyme
1 tsp dried rubbed oregano
1 tsp oil

For the topping (glass tray)

2 onions
1 clove of garlic
400 g tinned tomatoes, skinned and chopped
2 tbsp tomato purée
1 tsp sugar
1 tsp dried rubbed oregano
1 bay leaf
1 tsp salt
Pepper
100 g mozzarella
100 g Gouda or cheddar cheese, grated

For frying

1 tbsp olive oil

For the dough (baking dish)

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

For the topping (baking dish)

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

For frying

1 tsp olive oil

For the tray/dish

1 tsp butter

Accessories

Rolling pin
Glass tray or round baking tray and glass tray

Method

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

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

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

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

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

Grease the glass tray. Roll out the dough and place it on the glass tray or in the round baking tray. Cover with a damp cloth and leave to prove for 10 minutes at room temperature.

Spread the sauce over the dough, leaving a gap of approx. 1 cm all the way round the edge. Top with the mozzarella and sprinkle on the Gouda/cheddar.

Place the pizza dough in the oven and bake.

Automatic programme settings

Pizza & Quiche | Pizza | Yeast dough | Glass tray/Round baking tin
Programme duration: 38 minutes

Manual settings

Oven functions: MW + Fan plus
Temperature: 180 °C
Power level: 150 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 35–45 minutes
Shelf level: 2

Pizza and Co.

Pizza (Quark dough)

Total time required: 60 minutes

4 servings (glass tray) or 2 servings (baking dish)

For the dough (glass tray)

100 g quark, 20 % fat in dry matter

3 tbsp milk, 3.5 % fat

3 tbsp oil

2 medium eggs | just the yolk

1 tsp salt

1 tsp baking powder

200 g plain white flour

For the topping (glass tray)

2 onions

1 clove of garlic

400 g tinned tomatoes, skinned and chopped

2 tbsp tomato purée

1 tsp sugar

1 tsp dried rubbed oregano

1 bay leaf

1 tsp salt

Pepper

100 g mozzarella

100 g Gouda or cheddar cheese, grated

For frying

1 tbsp olive oil

For the dough (baking tray)

50 g quark, 20 % fat in dry matter

2 tbsp milk, 3.5 % fat

2 tbsp oil

½ tsp salt

1 medium egg | just the yolk

1 tsp baking powder

110 g plain white flour

For the topping (baking tray)

1 onion

½ clove of garlic

200 g tinned tomatoes, skinned and chopped

1 tbsp tomato purée

½ tsp sugar

½ tsp dried rubbed oregano

½ bay leaf

½ tsp salt

Pepper

60 g mozzarella

60 g Gouda or cheddar cheese, grated

For frying

1 tsp olive oil

For the tray/dish

1 tsp butter

Accessories

Rolling pin

Glass tray or round baking tray and rack

Method

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

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

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

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

Grease the glass tray. Roll out the dough and place it on the glass tray or in the round baking tray.

Spread the sauce over the dough, leaving a gap of approx. 1 cm all the way round the edge. Top with the mozzarella and sprinkle on the Gouda/cheddar.

Place the pizza dough in the oven and bake.

Automatic programme settings

Pizza & Quiche | Pizza | Quark dough |
Glass tray/Round baking tin
Programme duration: 45 minutes

Manual settings

Oven functions: Fan plus
Temperature: 170 °C
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 40–55 minutes
Shelf level: 1

Meat

Let's have meat!

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

Stuffed duck

Total time required: 135 minutes

Serves 4

For the duck

1 duck (2 kg), ready to cook

1 tsp salt

Pepper

1 tsp thyme

For the stuffing

2 oranges | diced

1 apple | diced

1 onion | diced

½ tsp salt

Pepper

1 tsp dried rubbed thyme

1 bay leaf

For the sauce

475 ml chicken stock

125 ml orange juice

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

Accessories

Glass oven dish

Rack

Food probe

4 skewers

Method

Season the duck with the salt, pepper and thyme.

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

Fill the duck with the stuffing and secure with skewers.

Place the duck, breast side up, in the glass oven dish. Insert the food probe. Place the glass oven dish on the rack inside the oven and cook.

After 30 minutes, pour 250 ml of the chicken stock over the bird.

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

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.

Automatic programme settings

Meat | Poultry | Duck

Programme duration: Approx.

70 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 180 °C

Power level: 150 W

Core temperature: 95 °C

Booster: Off

Pre-heat: Off

Crisp function: On

Duration: Approx. 60 minutes

Shelf level: 1

Meat

Goose (without stuffing)

Total time required: 100 minutes

Serves 4

Ingredients

1 goose (4.5 kg), ready to cook

2 tbsp salt

500 ml vegetable stock

Accessories

Gourmet oven dish

Food probe

Glass tray

Method

Rub the goose inside and out with salt.

Place the goose, breast side up, in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish on the glass tray inside the oven.

After 30 minutes, pour the vegetable stock over the bird; then continue to baste it with the juices once every 30 minutes.

Automatic programme settings

Meat | Poultry | Goose | Unstuffed

Programme duration: Approx.

85 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 170 °C

Power level: 150 W

Core temperature: 95 °C

Booster: Off

Pre-heat: Off

Crisp function: On

Duration: Approx. 85 minutes

Shelf level: 2

Chicken

Total time required: 75 minutes

Serves 2

Ingredients

1 chicken (1.2 kg), ready to cook

2 tbsp oil

1½ tsp salt

2 tsp sweet paprika

1 tsp curry powder

Accessories

Rack

Glass tray

Food probe

Kitchen string

Method

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

Tie the legs together with kitchen string and put the chicken, breast side up, on the rack. Insert the food probe.

Place the rack on the glass tray and slide it into the oven with the legs of the bird pointing towards the door. Roast the chicken.

Automatic programme settings

Meat | Poultry | Chicken | Whole

Programme duration: 50 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 40–55 minutes

Shelf level: 1

Meat

Chicken breast in mustard sauce

Total time required: 30 minutes

Serves 4

Ingredients

250 ml crème fraîche
1 clove of garlic | crushed
4 tbsp sweet mustard
1½ tsp salt
½ tsp sage | dried rubbed
4 chicken breast fillets (200 g each),
ready to cook

Accessories

Glass oven dish with lid
Glass tray

Method

To make the sauce, mix together the crème fraîche, garlic, mustard, salt and sage.

Place the chicken breast fillets in the glass oven dish and spread the sauce over the top.

Place the glass oven dish on the glass tray inside the oven. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Manual settings:

Turn the chicken breast fillets over and baste them with the sauce. Cook using the settings indicated for cooking stage 2.

Automatic programme settings

Meat | Poultry | Mustard chicken
Programme duration: 21 minutes

Manual settings

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 4 minutes
Shelf level: 1

Cooking stage 2
Power level: 450 W
Duration: 17 minutes

Tip

As an alternative, try using coarse grain mustard instead.

Chicken breast with aubergine

Total time required: 70 minutes + 4 hours for marinating

Serves 4

For the chicken breasts

4 chicken breast fillets, ready to cook

5 tbsp olive oil

2 cloves of garlic | finely chopped

10 g fresh root ginger | finely grated

1¼ tsp cumin

1 tsp turmeric

1¼ tsp sweet paprika

1 onion | finely sliced

1 small aubergine | diced

2½ tbsp honey

8 fresh dates | quartered

2½ tbsp lemon juice

Salt

Pepper

125 g yoghurt, 3.5 % fat

For garnishing

2½ tbsp fresh parsley, finely chopped

Accessories

Glass tray

Microwave safe ovenproof dish

Method

Halve the chicken breast fillets. Mix half of the oil with the garlic, ginger, cumin, turmeric and paprika. Add the chicken breasts and marinate in the fridge for at least 4 hours.

Place the onions, aubergine and the rest of the oil in an ovenproof dish.

Place the ovenproof dish on the glass tray inside the oven. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Automatic programme:

Add the honey, dates and chicken; stir and continue to cook uncovered.

Manual settings:

Add the honey, dates and chicken; stir and cook, uncovered, using the settings indicated for cooking stage 2.

Before serving, add half of the lemon juice. Season with salt and pepper to taste. Leave to stand for 5 minutes.

Mix the yoghurt with the rest of the lemon juice and pour over the chicken. Garnish with the parsley.

Automatic programme settings

Meat | Poultry | Chicken and aubergine

Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 600 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan grill

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Tip

Serve with couscous or rice.

Meat

Chicken thighs

Total time required: 75 minutes

Serves 4

For the chicken thighs

2 tbsp oil

1½ tsp salt

Pepper

1 tsp paprika

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

For the vegetables

4 tbsp oil

1 red pepper | coarsely cut into pieces of approximately equal size

1 yellow pepper | coarsely cut into pieces of approximately equal size

1 aubergine | coarsely cut into pieces of approximately equal size

1 courgette | coarsely cut into pieces of approximately equal size

2 red onions | coarsely diced

2 cloves of garlic | lightly crushed

2 sprigs of fresh rosemary

4 sprigs of fresh thyme

200 g cherry tomatoes | halved

200 ml tomato passata

100 ml vegetable stock

½ tsp salt

Pepper

1 tsp sugar

Paprika, hot

Accessories

Rack

Glass tray

Gourmet oven dish

Method

Mix together the oil, salt, pepper and paprika; then coat the chicken thighs with it. Place the chicken thighs on the rack. Place the rack on the glass tray inside the oven and roast. Turn the thighs over after 17 minutes and continue cooking.

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

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

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

Automatic programme settings

Meat | Poultry | Chicken | Chicken thighs

Programme duration: 35 minutes

Manual settings

Oven functions: Fan grill

Temperature: 200 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 35 minutes

Shelf level: 2

Meat

Stuffed turkey

Total time required: 200 minutes

Serves 8

For the stuffing

125 g raisins
2 tbsp water
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
500 ml chicken stock

For the sauce

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

Accessories

Gourmet oven dish
Food probe
6 toothpicks
Kitchen string
Glass tray

Method

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

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

Place the Gourmet oven dish on the glass tray inside the oven and cook.

After 30 minutes, pour the chicken stock over the bird; then continue to baste it with the juices once every 30 minutes.

Remove the turkey from the oven and dilute the juices with water. Add the 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.

Automatic programme settings

Meat | Turkey | Whole

Programme duration: 160 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 160 °C

Power level: 150 W

Core temperature: 85°C

Booster: Off

Pre-heat: Off

Crisp function: On

Duration: 140–170 minutes

Shelf level: 1

Meat

Turkey thigh

Total time required: 125 minutes

Serves 4

For the turkey thigh

2 tbsp oil

1 tsp salt

Pepper

1 turkey thigh (1.2 kg), ready to cook

250 ml water

For the sauce

1 tin apricot halves (280 g) | drained

150 ml water

200 ml double cream

200 g mango chutney

Salt

Pepper

Accessories

Glass tray

Gourmet oven dish

Food probe

Method

Mix together the oil, salt and pepper; then coat the turkey thigh with it. Place the turkey thigh, skin side up, in the Gourmet oven dish and insert the food probe. Place the Gourmet oven dish on the glass tray inside the oven and cook.

Pour on water after 30 minutes and continue cooking. Meanwhile, cut the apricot halves into pieces.

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

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

Automatic programme settings

Meat | Poultry | Turkey | Turkey drumsticks

Programme duration: 120 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 160 °C

Power level: 150 W

Core temperature: 85 °C

Booster: Off

Pre-heat: Off

Crisp function: On

Duration: 120 minutes

Shelf level: 1

Fillet of veal (low temperature cooking)

Total time required: 120 minutes

Serves 4

For the veal fillet

2 tbsp oil

1 tsp salt

Pepper

1 kg veal fillet, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

Place the rack on the glass tray inside the oven. Start the Automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

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

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

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the veal fillet on the rack and cook.

Automatic programme settings

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

Programme duration: 100 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 100 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 10 minutes

Shelf level: 2

Cooking stage 2

Temperature: 90 °C

Core temperature: 57 °C

Duration: Approx. 100 minutes

Meat

Roast fillet of veal

Total time required: 90 minutes

Serves 4

For the veal fillet

2 tbsp oil

1 tsp salt

Pepper

1 kg veal fillet, ready to cook

For frying

2 tbsp oil

For the sauce

30 g dried morels

300 ml water | boiling

1 onion

30 g butter

180 ml double cream

3 tbsp water | cold

1 tbsp cornflour

Salt

Pepper

Sugar

Accessories

Glass tray

Food probe

Fine sieve

Method

Start the Automatic programme or pre-heat the oven.

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

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

Place the veal fillet on the glass tray and insert the food probe. Place the glass tray inside the oven and cook.

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

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

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

Add the water from the mushrooms and the cream and bring to the boil. Stir the cornflour into the cold 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.

Automatic programme settings

Meat | Veal | Fillet of veal | Roast
Programme duration: 40 minutes

Manual settings

Oven functions: Auto roast
Temperature: 200 °C
Core temperature: 57 °C
Booster: On
Pre-heat: On
Crisp function: Off
Duration: Approx. 35 minutes
Shelf level: 1

Tip

Porcini mushrooms can be used instead of dried morels.

Veal knuckle

Total time required: 150 minutes

Serves 4

For the veal knuckle

2 tbsp oil

1½ tsp salt

½ tsp pepper

1 veal knuckle (1.5 kg), ready to cook

1 onion

1 clove

2 carrots

80 g celery

1 tbsp tomato purée

800 ml veal stock

For the sauce

75 ml double cream

1½ tbsp cornflour

2 tbsp water | cold

Salt

Pepper

Accessories

Gourmet oven dish with lid

Glass tray

Food probe

Hand-held blender

Fine sieve

Method

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

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

Place the vegetables, tomato purée and veal knuckle in the Gourmet oven dish. Insert the food probe. Place the Gourmet oven dish on the glass tray inside the oven; cover and cook.

After 35 minutes, take off the lid; after another 30 minutes, add ¼ of the stock. Repeat this every 30 minutes.

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

Place the vegetables and juices in a saucepan and 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.

Automatic programme settings

Meat | Veal | Veal knuckle

Programme duration: 100 minutes

Manual settings

Oven functions: Auto roast

Temperature: 180 °C

Core temperature: 76 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: Approx. 100–130 minutes

Shelf level: 1

Meat

Roast saddle of veal

Total time required: 150 minutes

Serves 4

For the saddle of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg saddle of veal, ready to cook

For frying

2 tbsp oil

Accessories

Food probe

Rack

Glass tray

Method

Start the Automatic programme or pre-heat the oven.

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

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

Insert the food probe. Place the saddle of veal on the rack. Place the rack on the glass tray inside the oven and cook.

Automatic programme settings

Meat Veal | Loin of veal | Roast

Programme duration: 60 minutes

Manual settings

Oven functions: Auto roast

Temperature: 200 °C

Core temperature: 57 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: Approx. 50–80 minutes

Shelf level: 1

Saddle of veal (low temperature cooking)

Total time required: 80 minutes

Serves 4

For the saddle of veal

2 tbsp oil

1 tsp salt

Pepper

1 kg saddle of veal, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

Place the rack on the glass tray inside the oven. Start the Automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

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

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

Manual settings:

Adjust the settings as indicated for cooking stage 2

Place the saddle of veal on the rack and cook.

Automatic programme settings

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

Programme duration: 60 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 100 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Temperature: 90 °C

Core temperature: 54 °C

Duration: Approx. 50 minutes

Meat

Braised veal

Total time required: 150 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

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

2 carrots | coarsely diced

2 tomatoes | coarsely diced

2 onions | coarsely diced

2 marrow bones (veal or beef)

500 ml veal stock

250 ml water

For the sauce

250 ml double cream

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

For frying

2 tbsp oil

Accessories

Rack

Gourmet oven dish

Hand-held blender

Fine sieve

Method

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

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

Sauté the vegetables in the Gourmet oven dish. Add the marrow bones and meat. Pour on the water and half of the

veal stock. Place the Gourmet oven dish on the rack inside the oven. Cover and cook.

After 30 minutes, take off the lid.

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

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

Automatic programme settings

Meat | Veal | Braised veal

Programme duration: 90 minutes

Manual settings

Oven functions: Auto roast

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 95 minutes

Shelf level: 1

Leg of lamb

Total time required: 135 minutes

Serves 6

For the leg of lamb

3 tbsp oil

1½ tsp salt

½ tsp pepper

2 cloves of garlic | crushed

3 tsp Herbes de Provence

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

For pouring over

500 ml vegetable stock

For the sauce

500 ml water

50 ml crème fraîche

3 tbsp water | cold

3 tsp cornflour

Salt

Pepper

Accessories

Glass oven dish with lid

Food probe

Rack

Method

Mix the oil with salt, pepper, garlic and herbs; then coat the leg of lamb with it.

Place the leg of lamb in the glass oven dish and insert the food probe.

Place the glass oven dish on the rack inside the oven. Cover and cook.

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

Remove the leg of lamb from the oven, dilute the juices with water. Add the crème fraîche and briefly bring to the

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

Automatic programme settings

Meat | Lamb | Leg of lamb

Programme duration: 100 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 180 °C

Power level: 80 W

Core temperature: 76 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: Approx. 90–120 minutes

Shelf level: 1

Meat

Roast saddle of lamb

Total time required: 55 minutes

Serves 4

For the saddle of lamb

2 tbsp oil

1 tsp salt

Pepper

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

For frying

1 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

Start the Automatic programme or pre-heat the oven.

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

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

Place the loins of lamb on the rack and insert the food probe. Place the rack on the glass tray inside the oven. Cook.

Automatic programme settings

Meat | Lamb | Saddle of lamb | Roast

Programme duration: 45 minutes

Manual settings

Oven functions: Fan plus

Temperature: 180 °C

Power level: 80 W

Core temperature: 65 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: Approx. 35–45 minutes

Shelf level: 1

Saddle of lamb (low temperature cooking)

Total time required: 120 minutes

Serves 4

Ingredients

2 tbsp oil

1 tsp salt

Pepper

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

Accessories

Rack

Glass tray

Food probe

Method

Place the rack on the glass tray inside the oven. Start the Automatic programme or pre-heat the oven for 10 minutes using the settings indicated for cooking stage 1.

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

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

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

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the loins of lamb on the rack and cook.

Automatic programme settings

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

Programme duration: 100 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 100 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 10 minutes

Shelf level: 2

Cooking stage 2

Temperature: 90 °C

Core temperature: 65 °C

Duration: Approx. 100 minutes

Meat

Roast fillet of beef

Total time required: 65 minutes

Serves 4

For the beef fillet

2 tbsp oil

1 tsp salt

Pepper

1 kg beef fillet, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

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

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

Place the beef fillet on the rack and insert the food probe. Place the rack on the glass tray inside the oven. Cook the beef fillet.

Automatic programme settings

Meat | Beef | Fillet of beef | Roast

Programme duration: 55 minutes

Manual settings

Oven functions: Fan plus

Temperature: 200 °C

Core temperature: 54 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 50 minutes

Shelf level: 1

Fillet of beef (low temperature cooking)

Total time required: 60 minutes

Serves 4

For the beef fillet

2 tbsp oil

1 tsp salt

Pepper

1 kg beef fillet, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

Place the rack on the glass tray inside the oven. Start the Automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

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

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

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

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the beef fillet on the rack and cook.

Automatic programme settings

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

Programme duration: 60 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 100 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Temperature: 90 °C

Core temperature: 54 °C

Duration: Approx. 50 minutes

Meat

Minced beef hash

Total time required: 250 minutes

Serves 8

Ingredients

30 g butter

3 tbsp oil

1.2 kg beef, ready to cook | diced

Salt

Pepper

500 g onions | finely diced

2 bay leaves

4 cloves

1 tbsp brown sugar

2 tbsp plain white flour

1.2 l beef stock

Accessories

Glass oven dish

Rack

Method

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

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

Add the onions, bay leaves, cloves and brown 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, stirring constantly until you have a smooth sauce.

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

Place the beef hash in the glass oven dish.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the glass oven dish inside the oven and cook. Stir halfway through cooking.

Before serving, season again with salt and pepper.

Automatic programme settings

Meat | Beef | Beef hash

Programme duration: 210 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 180 °C

Booster: On

Pre-heat: On

Power level: Off

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan plus

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 180 minutes

Braised beef

Total time required: 135 minutes

Serves 4

For the joint

2 tbsp oil

1 tsp salt

Pepper

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

200 g carrots | coarsely diced

2 onions | coarsely diced

50 g celery | coarsely diced

1 bay leaf

500 ml beef stock

250 ml water

For frying

2 tbsp oil

For the sauce

250 ml water

125 ml crème fraîche

1 tsp cornflour

1 tbsp water | cold

Salt

Pepper

Accessories

Gourmet oven dish with lid

Rack

Fine sieve

Hand-held blender

Method

Heat the oil in the Gourmet oven dish.

Sear the beef all over (approx. 1 minute per side).

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

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

Place the Gourmet oven dish on the rack inside the oven. Cook.

After 60 minutes, take off the lid and pour over the rest of the beef stock; then continue cooking.

To make the sauce, remove the beef, bay leaf and half of the vegetables. Pour in the water and dilute the juices. Place the vegetables and juices in a saucepan and make a purée. Pass the purée through a fine 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.

Automatic programme settings

Meat | Beef | Braised beef

Programme duration: 120 minutes

Manual settings

Oven functions: Fan plus

Temperature: 190 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 120 minutes

Shelf level: 1

Meat

Roast sirloin joint

Total time required: 95 minutes

Serves 4

For the sirloin joint

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

For frying

2 tbsp oil

For the remoulade

150 g yoghurt, 3.5 % fat

150 g mayonnaise

2 tbsp capers

1 tbsp parsley

2 shallots

1 tbsp chives

½ tsp lemon juice

Salt

Sugar

Accessories

Rack

Glass tray

Food probe

Method

Start the Automatic programme or pre-heat the oven.

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

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

Place the sirloin joint on the rack and insert the food probe. Place the rack on the glass tray inside the oven. Cook.

To make the remoulade, mix together the yoghurt and mayonnaise until smooth. Finely chop the capers and parsley. Finely dice the shallots and finely chop the chives. Add all of this to the yoghurt and mayonnaise mixture.

Season the remoulade with lemon juice, salt and sugar to taste.

Automatic programme settings

Meat | Beef | Sirloin joint | Roast

Programme duration: 50 minutes

Manual settings

Oven functions: Auto roast

Temperature: 200 °C

Core temperature: 54 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: Approx. 50 minutes

Shelf level: 1

Roast sirloin joint (low temperature cooking)

Total time required: 120 minutes

Serves 4

For the sirloin joint

2 tbsp oil

1 tsp salt

Pepper

1 kg sirloin joint, ready to cook

For frying

2 tbsp oil

Accessories

Rack

Glass tray

Food probe

Method

Place the rack on the glass tray inside the oven. Start the Automatic programme or pre-heat the oven using the settings indicated for cooking stage 1.

Mix together the oil, salt and pepper; then coat the sirloin joint with it. Heat the oil in a pan and sear the sirloin joint all over (approx. 1 minute per side).

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

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the sirloin joint on the rack and cook.

Automatic programme settings

Meat | Beef | Sirloin joint | Low temp. cooking

Programme duration: 100 minutes

Manual settings

Cooking stage 1

Oven functions: Conventional heat

Temperature: 100 °C

Core temperature: 54 °C

Booster: Off

Pre-heat: On

Crisp function: Off

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Temperature: 90 °C

Duration: 100 minutes

Fish

Come to the table!

Many tasty meals flatter the taste buds far more than the figure, so it's comforting to know that fish dishes are notable exceptions to this and are every bit as healthy as they are tasty. In this chapter you will find a variety of fish specialities from around the world to enjoy.

Fish curry

Total time required: 50 minutes

Serves 4

Ingredients

1 fresh pineapple (400 g)
1 red pepper
1 banana
600 g firm white fish fillets, ready to cook
3 tbsp lemon juice
125 ml fish stock
125 ml pineapple juice
1½ tsp cornflour
½ tsp cayenne pepper
2 tbsp curry powder
1½ tsp salt
1 tsp sugar

Accessories

Glass oven dish with lid
Glass tray

Method

Peel and quarter the pineapple, remove the core and dice the flesh. Thinly slice the pepper and slice the banana.

Roughly dice the fish and place in a suitable container. Drizzle with lemon juice. Add the pineapple, pepper and banana, and mix well.

Mix the fish stock and pineapple juice together with the cornflour, cayenne pepper, curry powder, salt and sugar. Spread the sauce over the fish.

Place the glass oven dish on the glass tray inside the oven.

Automatic programme:

Start the automatic programme. Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Carefully stir the fish curry; then recover and continue cooking using the settings indicated for cooking stage 2.

Automatic programme settings

Fish | Fish curry

Programme duration: 25 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 9 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 16 minutes

Tip

Serve with rice.

Fish

Trout

Total time required: 65 minutes

Serves 4

For the fish

4 trout (250 g each), ready to cook

2 tbsp lemon juice

Salt

Pepper

For the stuffing

200 g button mushrooms, fresh

½ onion

1 clove of garlic

25 g parsley

Salt

Pepper

3 tbsp butter

For the tray

1 tsp butter

Accessories

Glass tray

Food probe

Method

Drizzle the lemon juice over the trout.

Season with salt and pepper inside and out.

To make the stuffing, clean the mushrooms. Finely chop the onion, garlic, mushrooms and parsley, and mix well. Season the mixture with salt and pepper.

Grease the glass tray. Stuff the trout with the mixture and place them side by side on the glass tray. Dot with small chunks of butter.

Place the glass tray inside the oven and cook.

Automatic programme settings

Fish | Trout

Programme duration: 20 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Shelf level: 1

Tip

Serve with slices of lemon and browned butter.

Salmon trout

Total time required: 65 minutes

Serves 4

For the fish

1 salmon trout (1 kg), whole, ready to cook

1 lemon | just the juice

Salt

For the stuffing

2 shallots

2 cloves of garlic

2 slices of white bread

50 g small capers

1 medium egg | just the yolk

2 tbsp olive oil

Chilli powder

Pepper

For the tray

1 tsp butter

Accessories

Wooden skewers

Glass tray

Food probe

Method

Drizzle the lemon juice over the salmon trout. Season with salt inside and out.

To make the stuffing, finely dice the shallots, garlic and bread. Mix together the capers, egg yolk, olive oil, shallots, garlic and bread. Season with salt, pepper and chilli powder.

Stuff the salmon trout with the mixture. Seal the opening with small wooden skewers.

Grease the glass tray. Place the salmon trout on the glass tray and insert the food probe. Place the glass tray inside the oven and cook.

Automatic programme settings

Fish | Salmon trout

Programme duration: 40 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: Approx. 40 minutes

Shelf level: 1

Fish

Salmon fillet

Total time required: 65 minutes

Serves 4

Ingredients

4 salmon fillets (200 g each), ready to cook

2 tbsp lemon juice

Salt

Pepper

3 tbsp butter

1 tsp dill, chopped

For the tray

1 tsp butter

Accessories

Glass tray

Food probe

Method

Grease the glass tray.

Place the salmon fillets on the glass tray. Drizzle with lemon juice. Season with salt and pepper. Dot the salmon pieces with small chunks of butter and sprinkle with dill. Insert the food probe.

Place the glass tray inside the oven and cook.

Automatic programme settings

Fish | Salmon fillet

Programme duration: 20 minutes

Manual settings

Oven functions: MW +Auto roast

Temperature: 170 °C

Power level: 150 W

Core temperature: 75 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Shelf level: 1

The pleasure of your company

When it comes to bakes and gratins, there are so many possibilities – you will struggle to find a dish with so many variations. The choice of ingredients is endless and you can combine them with seasonal produce and store-cupboard staples. What's more, they are incredibly easy to prepare and extremely popular with guests. And if you happen to have leftovers, they taste great after reheating.

Bakes and gratins

Chicken and mushroom pie

Total time required: 60 minutes

Serves 4

For the pie

1 shallot | finely chopped
2 cloves of garlic | finely chopped
1 small leek | sliced into rings
200 g mushrooms | diced into 1 cm pieces
150 g oyster mushrooms | diced roughly into 1 cm pieces
1½ tsp dried thyme
Parsley | finely chopped
1½ tsp course grain mustard
Salt
Pepper
150 ml stock
50 g butter
60 g plain white flour
250 ml double cream
500 ml chicken stock
250 g puff pastry
2 chicken breast fillets, ready to cook | diced roughly into 1 cm pieces
4 chicken thighs (skinless and boneless), ready to cook | roughly diced into 1 cm pieces
2 medium eggs | just the yolk

For frying

1 tbsp oil

For the dish

1 tsp butter

Accessories

Tall round pie dish, microwave safe,
Ø 26 cm
Rack

Method

Heat the oil in a pan. Sweat the shallots. Add the garlic, leek and sauté.

Add both types of mushrooms and continue cooking.

Spoon into a bowl. Add the herbs and mustard. Season with salt and pepper, and put to one side.

Pour the stock into a saucepan and reduce over a low heat. Add the butter and let it melt. Stir in the flour to make a smooth paste. Add the cream and stock and bring to the boil, stirring constantly until the sauce is thick and smooth. Pour the sauce into a bowl.

Cut the pastry so that it covers the dish.

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

Mix the mushroom and shallot mixture with the sauce and season to taste. Stir in the diced chicken and transfer into the dish.

Brush the edge of the dish with egg yolk and lay the pastry on it. Trim off any excess pastry and cut a small cross in the top with a sharp knife to allow steam to escape during cooking. Brush with egg yolk.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the chicken and mushroom pie in the oven and cook.

Automatic programme settings

Bakes & gratins | Chicken and mushroom pie

Programme duration: 25 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: On

Shelf level: 1

Cooking stage 2

Oven functions: MW + Fan plus

Temperature: 200 °C

Power level: 300 W

Duration: 25 minutes

Bakes and gratins

Potato and cheese gratin

Total time required: 55 minutes

Serves 4

For the gratin

600 g potatoes, floury

75 g Gouda or cheddar cheese, grated

For the cream mixture

250 ml double cream

1 tsp salt

Pepper

Nutmeg

For sprinkling

75 g Gouda or cheddar cheese, grated

For the dish

1 clove of garlic

Accessories

Ovenproof dish, Ø 26 cm

Rack

Method

Rub the dish with the garlic clove.

To make the cream mixture, mix together the cream, salt, pepper and nutmeg.

Peel the potatoes and cut them into slices 3–4 mm thick. Mix the potatoes with the cheese and the cream mixture, and transfer to the ovenproof dish.

Sprinkle with Gouda/cheddar.

Place the potato and cheese gratin on the rack inside the oven and cook until golden brown.

Automatic programme settings

Bakes & gratins | Potato & cheese gratin

Programme duration: 28 minutes

Manual settings

Oven functions: MW + Fan plus

Temperature: 170 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 28–35 minutes

Shelf level: 1

Bakes and gratins

Lasagne

Total time required: 60 minutes

Serves 4

For the lasagne

8 lasagne sheets (not pre-cooked)

For the Bolognese sauce

2 onions | diced

425 g minced beef

800 g tinned tomatoes, skinned

30 g tomato purée

125 ml stock

1 tsp fresh thyme | chopped

1 tsp fresh oregano | chopped

1 tsp fresh basil | chopped

Salt

Pepper

For the mushroom sauce

20 g butter

1 onion | diced

100 g fresh button mushrooms | sliced

2 tbsp plain white flour

250 ml double cream

250 ml milk, 3.5 % fat

Salt

Pepper

Nutmeg

2 tbsp fresh parsley | chopped

For sprinkling

200 g Gouda or cheddar cheese, grated

Accessories

Ovenproof dish, 32 cm x 22 cm

Rack

Method

To make the Bolognese sauce, start by heating the pan. Fry the mince, stirring constantly. Add the onions and allow to sweat. Chop the tomatoes. Add the tomatoes, tomato juice, tomato purée

and stock. Season with herbs, salt and pepper. Allow to simmer for approx. 5 minutes.

To make the mushroom sauce, sweat the onions in butter. Add the mushrooms and sauté briefly. Sprinkle with flour and stir. Deglaze with the cream and milk. Season with nutmeg, salt and pepper. Allow the sauce to simmer for approx. 5 minutes. Finally, add the parsley.

To make the lasagne, layer up the ingredients in the ovenproof dish in the order listed below:

- 1/3 of the Bolognese sauce
- 4 lasagne sheets
- 1/3 of the Bolognese sauce
- 1/2 of the mushroom sauce
- 4 lasagne sheets
- 1/3 of the Bolognese sauce
- 1/2 of the mushroom sauce

Sprinkle the lasagne with the Gouda/cheddar and place it on the rack inside the oven; cook until golden brown.

Automatic programme settings

Bakes & gratins | Lasagne

Programme duration: 30 minutes

Manual settings

Oven functions: MW + Fan plus

Temperature: 180

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30 minutes

Shelf level: 1

Bakes and gratins

Pasta bake

Total time required: 60 minutes

Serves 4

For the pasta

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

11 minutes

1½ l water

3 tsp salt

100 g minced beef

For the bake

1½ tbsp butter

2 onions | diced

1 pepper | diced into 1 cm pieces

2 small carrots | sliced

150 ml crème fraîche

75 ml milk, 3.5 % fat

Salt

Pepper

300 g beef tomatoes | coarsely diced

150 g sheep's cheese with herbs |
diced

For sprinkling

100 g Gouda or cheddar cheese, grated

Accessories

Ovenproof dish, 24 cm x 24 cm

Rack

Method

Cook the pasta in salted water for 5 minutes and fry the mince.

Sauté the onions in butter. Add the pepper and carrots and sauté for a further 5 minutes.

Mix together the crème fraîche and milk; then add to the vegetables. Season liberally with salt and pepper.

Place the pasta, tomatoes and sheep's cheese in the ovenproof dish. Stir in the vegetable sauce.

Sprinkle the pasta bake with Gouda/cheddar.

Place the pasta bake on the rack inside the oven. Bake until golden brown.

Automatic programme

settings

Bakes & gratins | Pasta bake

Programme duration: 30 minutes

Manual settings

Oven functions: MW + Fan plus

Temperature: 180 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 30 minutes

Shelf level: 1

Tip

You can also make the bake with 350 g of cooked pasta left over from the previous day.

Paella

Total time required: 120 minutes

Serves 8

Ingredients

2 onions
2 cloves of garlic
1 red pepper
2 tomatoes
300 g chicken breast fillet, ready to cook
300 g long grain rice
200 g peas, frozen
300 g calamari rings, frozen
300 g shrimps, frozen
200 g shelled mussels, frozen
1 l stock
6 tbsp olive oil
1 tsp sweet paprika
½ tsp ground saffron
Salt
Pepper

Accessories

Glass tray

Method

Finely dice the onion and garlic cloves. Cut the pepper into strips and the tomatoes into rough chunks. Spread the vegetables over the glass tray.

Dice the chicken breast fillet. Add it to the vegetables along with the rice, peas, calamari rings, shrimps and mussels.

Place the glass tray inside the oven. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

To make the sauce, mix together the stock, olive oil, paprika and saffron. Season with salt and pepper to taste.

Automatic programme:

Spread the sauce over the paella and mix well. Continue cooking.

Manual settings:

Spread the sauce over the paella and mix well. Cook using the settings indicated for cooking stage 2. Stir once every 20 minutes.

Automatic programme settings

Bakes & gratins | Paella

Programme duration: 75 minutes

Manual settings

Cooking stage 1

Oven functions: MW + Fan plus

Temperature: 160 °C

Power level: 150 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 20 minutes

Cooking stage 2

Temperature: 160 °C

Power level: 150 W

Duration: 55 minutes

Bakes and gratins

Courgette moussaka

Total time required: 65 minutes

Serves 4

For the moussaka

2½ tbsp olive oil
5 courgettes | sliced
1 onion | sliced
2 peppers | thinly sliced
1 clove of garlic | finely chopped
1 tin of whole tomatoes (400 g)
2 tbsp tomato purée
35 g mint | chopped
Salt
Pepper
150 g Swiss cheese
(e.g. Gruyère) | sliced
3 tbsp plain white flour
500 g yoghurt, 3.5 % fat
2 medium eggs
180 g cheese | grated

For the dish

1 tbsp butter

Accessories

Microwave safe ovenproof dish
Rack

Method

Heat the oil in a pan. Sauté the courgette slices in batches until golden brown and put to one side.

Sauté the onions, garlic and sliced peppers for 4 minutes in the same pan. Add the tomatoes, tomato purée and mint. Season with salt and pepper.

Grease the ovenproof dish. Arrange half of the courgettes in the bottom, then add half of the tomato sauce, followed

by the cheese slices. Cover with tomato sauce and, finally, arrange the remaining courgettes evenly on top.

Combine the flour, yoghurt, eggs and cheese; then pour over the moussaka.

Place the ovenproof dish on the rack inside the oven. Cook.

Automatic programme settings

Bakes & gratins | Courgette moussaka
Programme duration: 35 minutes

Manual settings

Oven functions: MW + Fan grill
Temperature: 180 °C
Power level: 300 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 35 minutes
Shelf level: 1

Tip

Aubergine, squash or sweet potato make good alternatives to the courgettes.

The unsung heroes

The very fact that we consume potatoes, rice or pasta almost daily without tiring of them is testament to the influence they have, both on our well-being and as part of a healthy, balanced and tasty diet. With countless preparation methods, they are so much more than just a supporting act. Just like fresh vegetables, which come to the market in a delicious plethora of colours and tastes, they complement and enhance any main dish in many different ways.

Vegetables and side dishes

Jacket potatoes

Total time required: 35 minutes

Serves 4

Ingredients

4 baking potatoes (200 g each)

1 tbsp oil

Salt

Pepper

Accessories

Glass tray

Method

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

Prick the potatoes several times with a fork. Mix the salt and pepper, and rub into the potatoes.

Place the potatoes on the glass tray.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the glass tray inside the oven.

Cook.

Slice the potatoes lengthways and serve with butter.

Automatic programme settings

Side dishes and vegetables | Potatoes |

Jacket potatoes

Programme duration: 27 minutes

Manual settings

Cooking stage 1

Oven functions: Fan plus

Temperature: 200 °C

Booster: On

Pre-heat: On

Crisp function: Off

Cooking stage 2

Oven functions: MW + Fan plus

Temperature: 200 °C

Power level: 300 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25 minutes

Shelf level: 1

Beans in a thyme sauce

Total time required: 35 minutes

Serves 4

Ingredients

750 g green beans, frozen

50 ml water

150 ml double cream

150 ml crème fraîche

2 tsp mustard

1½ tsp salt

1 tsp cornflour

1 tbsp dried rubbed thyme

Pepper

Accessories

Glass dish with lid, Ø 23 cm

Glass tray

Method

Place the beans in the glass dish.

Mix together the water, cream, crème fraîche, mustard, salt, cornflour and thyme. Season with pepper to taste.

Add the sauce to the vegetables and stir. Place the glass dish on the glass tray inside the oven.

Automatic programme:

Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Stir the vegetables and cook using the settings indicated for cooking stage 2.

Cut the beans into bite-sized pieces and serve.

Automatic programme settings

Side dishes and vegetables | Beans in thyme sauce

Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 10 minutes

Vegetables and side dishes

Carrots in a chervil cream sauce

Total time required: 35 minutes

Serves 4

Ingredients

1 kg carrots | sliced

1 tbsp butter

120 ml vegetable stock

150 ml double cream

1 tsp sugar

1½ tsp salt

1 tsp cornflour

1 tsp mustard

1 tbsp chervil, chopped

Pepper

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 6 minutes

Shelf level: 1

Cooking stage 2

Power level: 600 W

Duration: 12 minutes

Accessories

Glass dish with lid, Ø 23 cm

Glass tray

Method

Place the carrots in the glass dish along with the butter and vegetable stock.

Mix together the cream, sugar, salt, cornflour, mustard and chervil. Season with pepper to taste. Add the sauce to the vegetables and stir. Place the glass dish on the glass tray inside the oven.

Automatic programme:

Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Stir the vegetables; cover and cook using the settings indicated for cooking stage 2.

Automatic programme settings

Side dishes and vegetables | Carrots in chervil cream

Programme duration: 18 minutes

Potatoes in the skin

Total time required: 60 minutes

Serves 4

For the potatoes in the skin

800 g potatoes, waxy

160 ml water

For the herb dip

1 onion

1 clove of garlic

250 g low-fat quark

100 ml crème fraîche

2 tbsp chopped herbs

Salt

Pepper

For the salmon dip

150 g smoked salmon

200 g full-fat cream cheese

100 ml crème fraîche

½ tsp dried dill

Salt

Pepper

Accessories

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Method

Wash the potatoes. Place the potatoes in the glass dish along with the water and some salt. Place the glass dish on the glass tray inside the oven.

Automatic programme:

Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Stir the potatoes; cover and cook using the settings indicated for cooking stage 2.

To make the herb dip, finely dice the onions and garlic. Mix together with the quark, crème fraîche and herbs. Season with salt and pepper to taste.

To make the salmon dip, cut the salmon into strips. Mix together the cream cheese, crème fraîche and dill. Season with salt and pepper to taste.

Automatic programme settings

Side dishes and vegetables | New potatoes

Programme duration: 26 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 9 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Duration: 17 minutes

Vegetables and side dishes

Rice

Total time required: 25 minutes

Serves 4

Ingredients

200 g parboiled rice

400 ml water

1 tsp salt

Accessories

Glass dish with lid, microwave safe, Ø

23 cm

Glass tray

Method

Place the rice in the glass dish along with the water and salt. Place the glass dish on the glass tray inside the oven.

Automatic programme:

Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Stir the rice; cover and cook using the settings indicated for cooking stage 2.

Automatic programme settings

Side dishes and vegetables | Rice

Programme duration: 20 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 5 minutes

Shelf level: 1

Cooking stage 2

Power level: 150 W

Duration: 15 minutes

Boiled potatoes

Total time required: 40 minutes

Serves 4

Ingredients

900 g potatoes, waxy

120 ml water

1 tsp salt

Accessories

Glass dish with lid, microwave safe, Ø
23 cm

Glass tray

Method

Peel and wash the potatoes. Place in the glass dish along with the water and salt.

Place the glass dish on the glass tray inside the oven.

Automatic programme:

Cover and cook.

Manual settings:

Cover and cook using the settings indicated for cooking stage 1. Stir the potatoes; cover and cook using the settings indicated for cooking stage 2.

Automatic programme settings

Side dishes and vegetables | Peeled potatoes

Programme duration: 21 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 8 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Duration: 14 minutes

Vegetables and side dishes

Tomato risotto

Total time required: 60 minutes

Serves 4

Ingredients

1 red onion | finely diced
2½ tbsp olive oil
1 tin chopped tomatoes (400 g)
375 ml chicken stock
200 g risotto rice
1 courgette | finely diced
30 g butter
50 g hard cheese (Parmesan), grated
2 tbsp parsley | chopped
100 g black olives (Kalamon), pitted | finely chopped
2 tbsp chives | chopped
60 g goat's cheese
50 g basil leaves | freshly plucked

Accessories

Microwave safe oven dish with lid
Glass tray

Method

Place the onion and olive oil in the ovenproof dish.

Place the ovenproof dish on the glass tray inside the oven. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Automatic programme:
Add the tomatoes, chicken stock and rice; continue cooking.

Manual settings:
Add the tomatoes, chicken stock and rice; cook using the settings indicated for cooking stage 2.

Automatic programme:
Add the courgettes, stir well and continue cooking.

Manual settings:
Add the courgettes and stir well; cook using the settings indicated for cooking stage 3.

Leave the risotto to stand for 2 minutes. Add butter and Parmesan cheese.

Before serving, stir in the parsley, olives and chives. Garnish with the goat's cheese and basil.

Automatic programme settings

Side dishes and vegetables | Tomato risotto
Programme duration: 21 minutes

Manual settings

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 3 minutes
Shelf level: 1

Cooking stage 2
Power level: 850 W
Duration: 8 minutes

Cooking stage 3
Power level: 850 W
Duration: 10 minutes

A clear case of good taste

A light soup is the ideal start to either a sumptuous feast or a tasty low-calorie main meal. Potatoes, vegetables, fish, etc. – almost everything which enriches our diet, can be brought together in a stock, with spices and seasoning, with cream for added luxury if you wish, to create a delicious and versatile soup. What's more, psychologists claim that soup is uplifting and soothes the soul.

Soups and stews

Egg royale

Total time required: 45 minutes

Serves 6

For the egg royale

6 medium eggs

300 ml milk, 3.5 % fat

¼ tsp salt

For the dish

1 tsp butter

Accessories

Microwave safe oven dish,

20 cm x 20 cm

Heat-proof cling film

Rack

Method

Mix the eggs and milk together but do not beat until fluffy. Then add the salt.

Grease the ovenproof dish. Fill with the egg mixture and cover with cling film.

Place the ovenproof dish on the rack inside the oven. Cook.

Automatic programme settings

Soups and casseroles | Egg royale

Programme duration: 19 minutes

Manual settings

Oven functions: MW + Fan plus

Temperature: 95 °C

Power level: 150 W

Crisp function: Off

Pre-heat: Off

Duration: 19-24 minutes

Shelf level: 1

Pumpkin soup

Total time required: 55 minutes

Serves 6

For the soup

750 g pumpkin (Hokkaido) | just the flesh | diced

1 onion | diced

125 ml milk, 3.5 % fat

375 ml vegetable stock

1½ tsp salt

2 tsp sugar

1 tbsp butter

1 tbsp crème fraîche

Pepper

For decorating

6 tbsp double cream

1 tbsp pumpkin seeds | coarsely chopped

Accessories

Hand-held blender

Glass tray

Glass dish with lid, microwave safe, Ø 23 cm

Method

Place the pumpkin flesh and diced onion in the glass dish.

Add the milk, vegetable stock, salt and sugar; then stir. Place on the glass tray inside the oven. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Manual settings:

Stir the soup; cover and cook using the settings indicated for cooking stage 2.

Automatic programme:

Stir the soup; then recover and continue cooking.

Purée the soup, adding the butter and crème fraîche. Season with pepper to taste.

Before serving, decorate the soup with the cream and pumpkin seeds.

Automatic programme settings

Soups and casseroles | Pumpkin soup
Programme duration: 22 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 12 minutes

Soups and stews

Minestrone

Total time required: 40 minutes

Serves 4

Ingredients

1 onion
150 g celery
2 tomatoes
150 g carrots
100 g green beans, frozen
100 g peas, frozen
50 g pasta (small shells)
1 tbsp mixed Italian herbs, frozen
1000 ml vegetable stock
100 g hard cheese (Parmesan), whole piece

Accessories

Glass tray
Glass dish with lid, microwave safe, Ø 23 cm

Method

Dice the celery and tomatoes, slice the carrots. Put all of these into the glass dish.

Add the beans, peas, pasta and herbs along with the stock and stir. Place the glass dish on the glass tray. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Stir; then recover and continue cooking.

Grate the Parmesan and sprinkle it over the top.

Automatic programme settings

Soups and casseroles | Minestrone
Programme duration: 25 minutes

Manual settings

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 10 minutes
Shelf level: 1

Cooking stage 2
Power level: 450 W
Duration: 15 minutes

Tip

Instead of pasta, you could also use 150 g diced potatoes.

Tomato soup

Total time required: 40 minutes

Serves 4

For the soup

250 g carrots | sliced
1 onion | diced
1 tbsp butter
850 g tinned tomatoes (drained weight)
350 ml vegetable stock
1 tsp salt
1 tsp sugar
Pepper

For decorating

100 g double cream
12 basil leaves

Accessories

Glass dish with lid, microwave safe, Ø
23 cm
Glass tray
Hand-held blender

Method

Place the sliced carrots, diced onion, butter, tomatoes, vegetable stock, salt and sugar in the glass dish. Place the glass dish on the glass tray inside the oven. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Automatic programme:

Stir the soup and continue cooking.

Manual settings:

Stir the soup and cook using the settings indicated for cooking stage 2.

Purée the soup. Season with pepper to taste.

Whip the cream until almost stiff and chop the basil. Before serving, decorate with the cream and basil.

Automatic programme settings

Soups and casseroles | Tomato soup
Programme duration: 35 minutes

Manual settings

Cooking stage 1
Oven functions: Microwave
Power level: 850 W
Duration: 11 minutes
Shelf level: 1

Cooking stage 2
Power level: 450 W
Duration: 24 minutes

Soups and stews

White cabbage stew

Total time required: 65 minutes

Serves 4

Ingredients

200 g beef mince

½ tsp salt

½ tsp sweet paprika

Pepper

1 onion

250 g potatoes

100 g leeks

250 g white cabbage

250 g beetroot

250 ml beef stock

1½ tsp salt

150 ml crème fraîche

1 tbsp parsley | chopped

Accessories

Grater, coarse

Glass tray

Glass dish with lid, microwave safe, Ø

23 cm

Method

Knead together the mince, paprika, salt and pepper. Form into small minced meat balls and place in the glass dish.

Dice the onion and potatoes. Cut the leek into rings. Shred the white cabbage. Grate the beetroot.

Layer the vegetables on top of the meatballs. Add the beef stock and salt. Place on the glass tray inside the oven. Start the Automatic programme or cover and cook using the settings indicated for cooking stage 1.

Automatic programme:

Stir the stew; then recover and continue cooking.

Manual settings:

Stir the stew; cover and cook using the settings indicated for cooking stage 2.

Stir in the crème fraîche and parsley.

Automatic programme settings

Soups and casseroles | White cabbage stew

Programme duration: 30 minutes

Manual settings

Cooking stage 1

Oven functions: Microwave

Power level: 850 W

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 450 W

Duration: 20 minutes

All's well that ends well

It's true what they say – no one can resist a delicious dessert. An ice cream, soufflé or fruity confection is the perfect end to a meal, yet requires relatively little effort to make. Indeed, the most successful desserts are often those that need the least preparation.

Dessert

Sweet bread and butter pudding

Total time required: 40 minutes + 20 minutes soaking time

Serves 10

Ingredients

14 slices of white bread
70 g unsalted butter | soft
8 medium eggs | just the yolk
150 g sugar
1 vanilla pod
300 ml milk, 3.5 % fat
300 g double cream
100 g raisins

For sprinkling

1 tbsp sugar

For the dish

1 tbsp butter

Accessories

Ovenproof dish, shallow
Rack

Method

Grease the ovenproof dish.

Cut off the bread crusts. Spread the butter on the bread slices and halve diagonally.

Mix together the egg yolk and sugar.

Halve the vanilla pod lengthways and heat up in a saucepan with the milk and cream.

Remove the vanilla pod and slowly add the milk to the egg and sugar mixture, stirring constantly.

Take half of the bread and arrange it evenly in the ovenproof dish. Scatter the raisins over it and top with the remainder of the bread.

Pour the warm egg and milk mixture evenly over the bread and allow to soak for 20 minutes.

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

Then sprinkle with sugar.

Manual settings:

Adjust settings as indicated for cooking stage 2.

Place the bread and butter pudding inside the oven and cook.

Automatic programme settings

Dessert | Bread and butter pudding
Programme duration: 30 minutes

Manual settings

Cooking stage 1
Oven functions: Fan plus
Temperature: 190 °C
Booster: On
Pre-heat: On
Crisp function: Off
Shelf level: 1

Cooking stage 2
Oven functions: MW + Fan plus
Temperature: 190 °C
Power level: 80 W
Booster: Off
Pre-heat: Off
Crisp function: Off
Duration: 25 minutes

Crème caramel

Total time required: 65 minutes + 4–5 hours chilling time

Serves 10

For the caramel

150 g caster sugar

80 ml water

For the cream

1 vanilla pod

500 ml milk, 3.5 % fat

75 g caster sugar

250 ml cream

2 medium eggs

4 medium eggs | just the yolk

Accessories

Glass ovenproof dish, Ø 22 cm

Heat-proof cling film

Rack

Method

To make the caramel, put the sugar and water in a saucepan; simmer and stir until the mixture starts to thicken and turn a golden yellow/brown colour. Do not let it get too dark, as this will taste bitter.

Pour the caramel into the ovenproof dish and leave to cool.

For the crème, split the vanilla pod lengthways and scrape out the seeds with a knife. Bring the milk to the boil with the sugar, the vanilla pulp and the pod.

Add the cream and leave the mixture to cool down to approx. 60 °C.

Beat the eggs and the egg yolks and stir into the milk and cream mixture.

Remove the vanilla pod.

Pour the mixture into the ovenproof dish and cover with cling film. Place the ovenproof dish on the rack inside the oven. Cook.

Leave the crème to cool for 4–5 hours and, if possible, chill in the fridge overnight.

To make it easier to turn out, stand the dish in hot water for approx. 2–3 minutes. Carefully loosen the crème around the edge and turn out onto a serving plate.

Settings

Oven functions: MW + Fan plus

Temperature: 95 °C

Power level: 150 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 25 minutes

Shelf level: 1

Tip

Serve the crème with a spoonful of whipped cream and fresh berries.

Dessert

Fruit crumble

Total time required: 40 minutes

Serves 6

For the bake

800 g apples | sliced

65 g sugar

200 g fresh blueberries

75 g plain white flour

90 g brown sugar

2 tsp ground cinnamon

60 g butter

50 g rolled oats

50 g pecan nuts

For the dish

1 tbsp butter

Accessories

Microwave safe ovenproof dish,

Ø 25 cm

Glass tray

Method

Grease the ovenproof dish.

Place the sliced apple in the ovenproof dish and sprinkle with sugar. Place the ovenproof dish on the glass tray. Start the Automatic programme or cook using the settings indicated for cooking stage 1.

Meanwhile, mix together the flour, sugar and cinnamon. Add the butter, rolled oats and pecan nuts, and knead to a crumble mixture.

Automatic programme:

Arrange the blueberries, then the crumble mixture on top of the apples, and continue cooking.

Manual settings:

Arrange the blueberries, then the crumble mixture on top of the apples, and cook using the settings indicated for cooking stage 2.

Allow the fruit crumble to cool for 10 minutes before serving.

Automatic programme settings

Dessert | Fruit crumble

Programme duration: 24 minutes

Manual settings

Cooking stage 1

Oven functions: MW + Fan grill

Power level: 300 W

Temperature: 180 °C

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 10 minutes

Shelf level: 1

Cooking stage 2

Power level: 300 W

Temperature: 180 °C

Duration: 14 minutes

Tip

Pears, apricots, peaches or similar fruit can be used instead of apples. Try replacing the blueberries with raspberries, blackcurrants, strawberries or sliced banana. Serve the fruit crumble with whipped cream or Greek yoghurt.

Dessert

Quark soufflé

Total time required: 20 minutes

Serves 4

Ingredients

500 g low-fat quark
2 medium eggs
100 g sugar
8 g vanilla sugar
4 tbsp lemon juice
125 g raisins
37 g instant custard powder
½ tsp baking powder
2 tbsp breadcrumbs
30 g butter

Accessories

Microwave safe ovenproof dish,
Ø 22 cm
Glass tray

Method

Mix together the quark, eggs, sugar, vanilla sugar, lemon juice and raisins.

Sift together the custard powder and baking powder and mix in. Place the mixture in the ovenproof dish, sprinkle with breadcrumbs and dot with chunks of butter.

Place the ovenproof dish on the glass tray inside the oven. Cook.

Automatic programme settings

Dessert | Quark soufflé
Programme duration: 10 minutes

Manual settings

Oven functions: Microwave
Power level: 850 W
Duration: 10 minutes
Shelf level: 1

Tip

Variation: Replace the custard powder with 125 g semolina.

Chocolate sponge puds

Total time required: 70 minutes

Serves 8

For the mixture

70 g dark chocolate

70 g butter

70 g sugar

4 medium eggs

70 g almonds | ground

20 g breadcrumbs

500 ml vanilla custard

200 ml double cream

For dusting

40 g icing sugar

For the ramekins

1 tsp butter

Accessories

8 ramekins, Ø 6 cm

Glass tray

Method

Melt the chocolate over a low heat on the hob and then leave to cool slightly.

Beat the butter, sugar and egg yolks until creamy. Stir in the chocolate, the almonds and the breadcrumbs.

Start the Automatic programme or pre-heat the oven.

Beat the egg whites to stiff peaks, then carefully fold into the chocolate mixture.

Grease the ramekins. Spoon in the mixture.

Place the ramekins on the glass tray inside the oven. Cook.

Whip the cream until stiff and fold into the custard. Divide evenly between the dessert plates.

Run a knife around the edge of the chocolate sponge puds to loosen them. Place one sponge pud on each dessert plate. Dust with icing sugar and serve lukewarm.

Settings

Oven functions: MW + Fan plus

Temperature: 150 °C

Power level: 80 W

Booster: Off

Pre-heat: Off

Crisp function: Off

Duration: 17–25 minutes

Shelf level: 1

Miele in Saudi Arabia:

Awad Badi Nahas Trading Co. Ltd.

Medina Road, P.O. Box 11529
Jeddah 21463
Kingdom of Saudi Arabia
Tel. +966 12 2560888
Hotline for customer care 920003240
(Sat – Thu; 8 am – 5 pm)
Fax +966 12 2560555
E-mail: info@awadnahas.com
Website: www.awadnahas.com

Miele in United Arab Emirates:

Miele Appliances Ltd.

Showroom 1 Eiffel 1 Building
Sheikh Zayed Road, Umm Al Sheif
P.O. Box 114782 - Dubai
United Arab Emirates
Tel. +971 4 3044 999
Fax +971 4 3418 852
800-MIELE (64353)
E-mail: info@miele.ae
Website: www.miele.ae
Webshop: shop.miele.ae

Miele in Kuwait:

Al Wazzan United Trading Co.

P. O. Box : 3379 Hawally 32034
Kuwait
Tel. 00965-22001010
Fax 00965-24838292
E-mail: mail@alwazzanunited.com
Website: www.alwazzanunited.com

Miele in Egypt:

B.Tech for Trade and Distribution

Ramses Extension, 6th Zone,
Nasr City - Cairo
Egypt
Tel. +202 23480700/15
Customer service contact: 15997
Fax +202 23426076
E-mail: info@btech.com
Website: www.mieleegypt.com

Manufacturer: Miele & Cie. KG, Carl-Miele-Straße 29, 33332 Gütersloh, Germany

