

The Perfect Thanksgiving Turkey

M-touch and Sensortronic Convection Ovens

Up to a 30 lb. fresh turkey, unstuffed (approx. 2.5 hours)

Directions

Place turkey on the Universal Tray with roasting insert. Using the wireless or wired roast probe, insert the longer end of the probe into the middle of the breast meat on a 45-degree angle as deeply as it will reach. (If the probe comes in contact with a bone, be sure to reinsert the probe into another area of the breast.) Slide tray onto shelf 1 and program the oven. Operating Mode / AutoRoast / Core temperature 165°F / Oven temperature 325°F / OK / Start Now.

Direct Select Ovens

H6280 BP/H6281 / BP 30" Convection Ovens

Up to a 25 lb. fresh turkey, unstuffed (approx. 2.5 hours)

Directions

Place turkey on the Universal Tray with roasting insert. Place tray on shelf level 1. Program the oven by turning the knob. Operating Mode / Convection Bake / Oven temperature 325°F. Roast the turkey 2 hours and check temperature. Continue roasting until a thermometer inserted into the breast registers 165°F.

Combi-Steam XL Oven

Up to a 15 lb. fresh turkey, unstuffed (approx. 2 hours)

Directions

Place turkey on the Universal Tray with wire rack or roasting insert. Using the wired roast probe, insert the longer end of probe into the middle of the breast meat on a 45-degree angle as deeply as it will reach. (If the probe comes in contact with a bone, be sure to reinsert the probe into another area of the breast.) Slide tray onto the bottom runner of the Combi-Steam XL. Program the oven. Operating Mode / Convection Bake / Oven temperature 325°F / Core temperature 165°F / OK / Start Now.



Combi-Steam XXL Oven

Up to a 26 lb. fresh turkey, unstuffed (approx. 2.5 hours)

Directions

Place turkey on the Universal Tray with wire rack or roasting insert. Using the wired roast probe, insert the longer end of probe into the middle of the breast meat on a 45-degree angle as deeply as it will reach. (If the probe comes in contact with a bone, be sure to reinsert the probe into another area of the breast.) Slide tray onto the bottom runner of the Combi-Steam XXL. Program the oven.

Operating Mode / Convection Bake / Oven temperature 325°F / Core temperature 165°F / OK / Start Now.

Speed Oven

Up to a 12 lb. fresh turkey, unstuffed (approx. 1.5 hours)

Directions

Place turkey on the wire rack over the glass tray. Using the wired roast probe, insert the longer end of probe into the middle of the breast meat on a 45-degree angle as deeply as it will reach. (If the probe comes in contact with a bone, be sure to reinsert the probe into another area of the breast.) Slide tray onto the bottom runner of the oven. Program the oven. Operating Mode / AutoRoast / Oven temperature 325°F / Core temperature 165°F / OK / Start Now.



H6100 BM AM/ H6200 BM AM / Speed Ovens

Up to a 12 lb. fresh turkey, unstuffed (approx. 1.5 hours)

Directions

Place turkey on the wire rack over the glass tray. Slide tray onto the bottom runner of the oven.

Program the oven by turning the knob. Operating Mode / AutoRoast / Oven temperature 325°F. Roast the turkey 1 hour and check temperature. Continue roasting until a thermometer inserted into the breast registers 165°F.



Turkey Roasting Tips

- Recommended program for Turkey is AutoRoast. Place turkey into a cold oven before starting the AutoRoast program. AutoRoast begins with a high temperature sear locking in juices and flavor. The oven will then automatically lower to your roasting temperature.
- Once the roasting phase begins the oven will display the core temperature of the turkey. Towards the end of roasting the oven will display an approximate finish time.
- Make sure that the tip of the roast probe is in the deepest part of the meat, not touching a bone.
- The wireless probe will be recognized once the turkey is placed in the oven and the operating mode has been selected.
- If the oven is accidentally turned off, continue cooking your turkey with the probe on the Convection Roast program. This will prevent the oven from searing again.
- A 20-25 lb. turkey will roast for approximately 2 1/2 hours on AutoRoast, Convection Roast.
- A 12 lb. turkey will roast for approximately 1 1/2 – 1 3/4 hours.
- A stuffed turkey will add to the roasting time.

Simple Holiday Turkey

30" M-touch and Sensortronic Ovens

Ingredients

1 (20) lb fresh turkey
Olive Oil
Salt and pepper

Yield 15 servings

Directions

Rinse turkey with cold water and thoroughly pat dry with paper towels. Place turkey on roasting pan breast side up. Do not tie the legs together. Rub turkey with olive oil and sprinkle generously with salt and pepper. Looking straight down at the top of the bird, insert long end of probe into breast meat vertically along the breast bone as deeply as it will go. If the probe comes in contact with the bone, be sure to angle the probe slightly away from the bone.

Do not preheat the oven. Slide turkey into the first runner from the bottom of the oven. If using a Miele corded roast probe, firmly insert the short end of the roast probe into wall socket on the left side of the oven. If using a Miele wireless probe, ensure that the oven is sensing the probe temperature once the program begins. Turn the oven on and select "Auto Roast" setting. Adjust roast probe temperature to 165°F. (Auto Roast will sear the turkey at 450°F to seal in flavor and then finish roasting at 325°F.)

During the roasting process, there is no need or advantage to either baste or turn the turkey. As the turkey cooks, estimated remaining cooking time will appear in place of core temperature and begin to count down. When core temperature reaches 165°F, a beep will sound to signal that the turkey is ready. This will take between 1 1/2 and 3 1/2 hours, depending upon size of bird. (An unstuffed 20 pound turkey will take approximately 2 1/2 hours to roast.)

Remove turkey from oven and form a foil tent over it. For best results, let rest 20 minutes before carving. The resting period allows juices that come to the surface during roasting to absorb back into turkey.



Turkey Breast

Combi-Steam, Convection, or Speed Oven

Ingredients

3 ½ to 4 pound bone-in turkey breast half, with skin
2 1/2 tablespoons olive oil
1 teaspoon chopped fresh sage
2 teaspoons chopped rosemary
2 tablespoons flat leaf parsley, chopped
1 tablespoon thyme
½ teaspoon black pepper
½ teaspoon salt
1 tablespoon olive oil
1 cup fresh lemon juice (3 lemons)



Preparation: In a one gallon size plastic reseal able bag put olive oil, sage, rosemary, parsley, thyme, lemon juice, pepper and salt. Place turkey breast in bag with ingredients. Mix well and marinate two hours to overnight.

Transfer the vegetables to the Universal tray, toss with olive oil, herbs de Provence, salt and pepper. Place turkey breast on oven rack over the Universal tray with the vegetables. Use the marinade to season the vegetables. Insert the grease filter into the rear of the oven. Slide the turkey and vegetables into the first runner. The turkey will be directly on top of the vegetables with the rack.

Combi-Steam Oven: Select Operating Modes/Combination Steam/Surround, set the duration, set the oven temperature at 250° F, set the duration for 30 minutes and set the moisture level at 50%. Select ok. Add another cooking stage, select Surround, set the duration, set the oven temperature at 225F, set the duration for 30 minutes and set the moisture level at 60%. Select ok. Add another cooking stage. Select Convection Bake, set the duration, set the oven temperature at 425° F. Set the duration for 45 minutes. Set the moisture level at 20%. Select finish and press ok. Start now.

Convection and Speed Oven:

Cook until the internal temperature registers 165F. Transfer to cutting board and let rest for 10 minutes before carving.

How to Make a Turkey using a brining method

Miele M-touch and SensorTronic Ovens

Make the Brine

One day before roasting turkey, bring 1-2 quarts water, ½ cup salt, 5 bay leaves, and spices of choice and bring to a simmer. Stir until salt has dissolved completely. Cool down and place in large container or brining bag. Tip: If you are using a large container line a 5-gallon container or use an oven-roasting bag. If turkey is too large use an unscented garbage bag. Optional: Add two lemons or two oranges, cut into wedges or slices and add fresh rosemary. Place the Turkey directly into the large container or brining bag. You may add more water if necessary to cover bird. Place in refrigerator for the appropriate time per pound. Once the brining process is done, season the bird and place in oven using the directions below.

What size is your turkey?
12 lbs. or less
12 to 14 lbs.
20 lbs. and over



How Many hours of Brining?
8 to 10 hrs. of brining
9 to 15 hrs. of brining
15 to 24 hrs. of brining

Cooking Temperature and Internal Temperature Settings:

Using Auto Roast Setting:

“Auto Roast” is an automatic program that will sear the turkey at 450°F to seal in flavor and then finish roasting at 325°F.

Step 1: Slide turkey into the first runner from the bottom of the oven. If using a Miele corded roast probe, firmly insert the short end of the roast probe into wall socket on the left side of the oven. If using a Miele wireless probe, ensure that the oven is sensing the probe temperature once the program begins. Turn the oven on and select “Auto Roast” setting. Adjust roast probe temperature to 175°F. When core temperature reaches 175°F, a beep will sound to signal that the turkey is ready. This will take between 1 1/2 and 3 1/2 hours, depending upon size of bird.

Step 2: Remove turkey from oven and form a foil “tent” over it. For best results, let rest 20 minutes before carving. The resting period allows juices that come to the surface during roasting to absorb back into turkey.