

Miele

Energy Snowballs



Energy Snowballs



Pieces

13



Total Time

35 Min



Appliance

Cooktop

Ingredients:

$\frac{2}{3}$ c Pecan nuts / chopped

6 $\frac{1}{2}$ oz Dates, dried /
chopped

2 tbsp Water

2 c Rice, puffed

$\frac{1}{2}$ tsp Cinnamon

$\frac{1}{8}$ tsp Nutmeg

4 tbsp Butter, cold

$\frac{1}{4}$ c Sugar

$\frac{1}{2}$ tsp Salt

$\frac{1}{2}$ tsp Vanilla extract

For icing:

$\frac{1}{4}$ c Confectioners
sugar

Procedure:

1. Roast the pecans in a pan without oil. Transfer them into a small bowl and set aside.
*Settings Cooktop: Power Level: 5
Duration: 7 Min.*
2. Grind the dates with water to a paste in a food processor or alternatively with a hand blender in a measuring cup.
3. In a large bowl, mix the roasted pecans, puffed rice, cinnamon and nutmeg.
4. Heat the butter, sugar, date paste and salt in a pan and cook until the sugar has dissolved and the mixture starts to bubble.
*Settings Cooktop: Power Level: 6
Duration: 5 Min.*
5. Add the date mixture to the dry ingredients in a bowl. Add the vanilla extract and mix well. Set aside to cool for 5 minutes.
6. Put the confectioners sugar in a bowl or deep plate. Shape the slightly warm date mixture into approx. 1 in. balls with moistened hands and toss in confectioners sugar.
7. Serve and enjoy!

Miele

Roasted red cabbage with burrata and chestnuts



Roasted red cabbage with burrata and chestnuts



Portions

2



Total Time

60 Min



Appliance

Oven

Ingredients:

24 oz Red cabbage, in
approx. 1 in. thick steaks
2 Burrata (approx. 8 oz)
2 oz Pomegranate seeds
2 tbsp Watercress
3 tbsp Olive oil
3 tbsp Balsamic vinegar
1 tsp Honey
2 tsp Mustard, wholegrain
1/2 tsp Garlic powder
1/2 tsp Onion powder
1 pinch Salt
1 pinch Pepper, black

For the topping:

2 oz Marones (Chestnuts),
crumbled
1/2 c Panko flour
1 pinch Salt
1 pinch Pepper, black

Procedure:

1. For the marinade, mix the olive oil, balsamic vinegar, honey, grainy mustard, garlic powder and onion powder. Season with salt and pepper.
2. Turn the red cabbage pieces in the marinade and place on a baking tray. Bake according to the settings.
Settings Oven:
Convection bake,
425 ° F, Booster off, Pre-heat off,
Duration: 25 Min., Shelf level: 3
3. Toast the chestnuts in a frying pan.
Settings Cooktop: Power Level: 6
Duration: 5 Min.
4. Add the panko flour and continue toasting. Season with salt and pepper.
Settings Cooktop: Power Level: 6
Duration: 2,5 Min.
5. Arrange the roasted red cabbage on a large serving plate. Shred the burrata and spread it on top. Sprinkle with chestnut topping, pomegranate seeds and watercress and serve.

Miele

Spinach and persimmon salad with halloumi croutons



Spinach and persimmon salad with halloumi croutons



Portions

2



Total Time

35 Min



Appliance

Cooktop

Ingredients

2 oz Spinach leaves

2 oz Radicchio, chopped

1 Avocado, sliced

1 Persimmon, sliced

8 oz Halloumi, diced

2 tbsp Cornstarch

2 tbsp Olive oil

For the dressing:

2 tbsp Olive oil

1 tbsp Cider vinegar

1/2 Shallot, diced

1 tsp Honey

1 tsp Dijon mustard

1 pinch Salt

1 pinch Pepper, black

For the topping:

3/4 c Pecan nuts

Procedure:

1. Toast the pecans in an ungreased pan. Then transfer to a small bowl and set aside.
*Settings Cooktop: Power Level: 5
Duration: 5 Min.*
2. Turn the halloumi cubes in the cornstarch. Heat the olive oil in a pan and fry the halloumi cubes until crispy on all sides.
To absorb excess oil, place a kitchen towel on a plate and spread the halloumi croutons on it.
*Settings Cooktop: Power Level: 6
Duration: 10 Min.*
3. For the dressing, mix the olive oil, apple vinegar, shallot, honey and Dijon mustard. Season with salt and pepper.
4. Put the spinach, radicchio, avocado, persimmon and halloumi croutons in a large bowl and mix with the dressing.
5. Finally, add the pecans and serve.

Miele

Vanilla biscuits



Vanilla biscuits



Pieces

45



Total Time

70 Min



Appliance

Combi-Steam
Oven Pro

Ingredients:

1 c + 2 tbsp flour

1 Stick Butter, soft

3 tbsp Caster sugar

$\frac{1}{3}$ c Almonds, ground

For the topping:

2 tbsp Vanilla sugar

Procedure:

1. Knead together the flour, butter, sugar and almonds until you have a smooth dough. Chill the dough in the refrigerator for around 30 minutes.
2. Divide the dough into small pieces weighing approx. 0.25 oz each. Roll the pieces and then shape them into crescents and place them on a universal tray.
3. Preheat Combi-Steam Oven on Convection Bake to 340 ° F. Place vanilla biscuits in the oven compartment and bake 15 minutes or until light golden.

Combi-Steam Oven Pro Manual settings: Conventional heat, 340 ° F, Booster off, Pre-heat on, Duration: 15 Min., Shelf level: 3

4. Dust with vanilla sugar while still warm.

Miele

Bread dumplings



Bread dumplings



Portions

4



Total Time

115 Min



Appliance

Combi-Steam
Oven

Ingredients:

2 c Milk, whole

8 Bread rolls in $\frac{1}{2}$ in.
cubes

1 Onion, diced

$1\frac{1}{2}$ tbsp Butter

2 Eggs, medium

1 tbsp Parsley, chopped

For greasing:

1 tbsp Butter

Procedure:

1. Heat the milk in a solid cooking container.
*Settings Combi-Steam Oven: Steam cooking, 200 °F
Duration: 3 Min.*
2. Pour the milk over the pieces of bread and leave to soak for half an hour.
3. Place the onion and butter in a solid cooking container, cover with aluminium foil and steam.
*Settings Combi-Steam Oven: Steam cooking, 212 °F
Duration: 17 Min.*
4. Add the onions, eggs and parsley to the bread and mix.
5. With moistened hands, shape the dough into 12 dumplings. Grease a perforated cooking container, place the bread dumplings inside and cook.
*Settings Combi-Steam Oven: Steam cooking, 212 °F
Duration: 17 Min.*