

CEPS MUSHROOMS IN PUFF PASTRY WITH ASPARAGUS AND CEPS CHICKEN BROTH

METHOD

Ceps Mushroom Pastry

- 01 Prepare the stuffing. Add olive oil into a pan. Use medium heat to sauté chopped onion. Add soaked ceps and saute until the aroma releases.
- 02 Then add mushrooms and 3-4 tbsp of ceps water. Add chopped thyme next and season with salt and pepper. Then, add butter and chopped parsley. Mix well. Turn off the heat and set aside.
- 03 Use a 10 cm round cutter to trim the puff pastry.
- 04 Preheat the Miele Oven with the "Intensive Bake" function at 180°C.
- 05 Spoon the cooked stuffing into the middle of the pastry. Brush egg yolk on the sides, then fold it into a semicircle. Use a fork to press the edge tight. Then brush egg yolk on the pastry top.
- 06 Put the pastry in the preheated Miele Oven and bake for 8-10 minutes. Take out and set aside.

Parma ham chips

- 07 Preheat the Miele oven with "Conventional Heat" to 180°C. Place Parma ham on a baking tray.
- 08 Bake the ham for 15 minutes using the same setting.
- 09 Take out and cool down. Crush the ham into chips.

Green asparagus

- 10 Clean and peel asparagus. Season with salt and pepper.
- 11 Put the asparagus into the Miele Steam Oven and steam at 95°C for 2-3 minutes. Set aside.

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INGREDIENTS

Ceps mushrooms in puff pastry with asparagus

Olive Oil	Moderate
Onion (Chopped)	1 tbsp
Mushroom (Chopped)	3-4 pcs
Dried ceps (Soaked in Water)	3-4 slices
Thyme (Chopped)	Moderate
Salt	Moderate
Pepper	Moderate
Butter	1 tsp
Parsley (Chopped)	Moderate
Puff Pastry	1 pc
Egg Yolk (For Egg Wash)	1 pc
Parma Ham Chip	1/2 pc
Green Asparagus	1 pc
Micro Herbs (For Garnish)	Moderate



TIPS

- Skim the fat off the chicken stock to create a clearer soup.
- The "Intensive Bake" function releases bottom heat with fan circulation, allowing the heat to surround the oven cavity more evenly. The food will be cooked evenly with a crispy bottom.



7 h



1~2 persons

CEPS MUSHROOMS IN PUFF PASTRY WITH ASPARAGUS AND CEPS CHICKEN BROTH

METHOD

Chicken and Cep Broth

- 12 Preheat Miele oven with "Conventional Heat" function to 190°C.
- 13 Wash and chop the chicken into several pieces. Cut the onion, carrot and celery into large pieces. Place all vegetables and chicken on a baking tray.
- 14 Bake the vegetables and chicken for 60-90 minutes in the preheated oven. Turn over the chicken occasionally during the process.
- 15 Put the baked chicken and vegetables in a pot. Then, add water until covering the chicken. Add herbs and white pepper, then bring the broth to boil. Turn off the heat when it is boiled up and cover the pot with a lid.
- 16 Put the pot into the Miele Steam Oven and steam at 100°C for 5-6 hours.
- 17 Take out the pot afterwards. Filter out all ingredients and simmer the broth. Turn off the heat until the broth is reduced to half. Add dried cep into the pot, then cover the pot with the lid for 45 minutes.
- 18 Take a moderate amount of broth when done. Add in a bit of cornstarch water to thicken the broth. Set aside.

Plating

- 19 Plate the asparagus on the left side and sprinkle Parma ham chips on it.
- 20 Plate the ceps mushroom pastry on the right side. Garnish with micro herbs.
- 21 Add some chicken broth at the middle of the plate. Ready to serve.

INGREDIENTS

Chicken and Cep Broth

Whole Chicken	1 pc
Onion	1 pc
Carrot	1 pc
White Pepper	5-6 pcs
Celery	2-3 stalks
Thyme	2-3 bun
Parsley	2-3 bun
Bay leaf	3-4 pcs
Dried cep	10 slices
Cornstarch	Moderate
Water	Moderate

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7 h



1~2 persons

酥皮牛肝菌伴青露荀 配牛肝菌清雞湯

做法

酥皮牛肝菌

- 01 製作牛肝菌餡料。於煎鍋加入橄欖油，用中火炒香切碎的洋蔥，加入浸軟的牛肝菌，炒勻至散發香氣。
- 02 加入蘑菇和3-4湯匙牛肝菌水，然後加入切碎的百里香，用鹽和胡椒調味後，再加入牛油，最後加入切碎的意大利番茜拌勻，熄火備用。
- 03 用10厘米圓形模具切出酥皮。
- 04 選用「加強烘焙」功能預熱Miele焗爐至180°C。
- 05 將煮好的牛肝菌餡料放在酥皮中心，將蛋黃抹塗於酥皮邊緣，然後摺疊成半圓形，再用叉按壓酥皮邊緣，最後在表面塗抹蛋黃。
- 06 將酥皮牛肝菌放入已預熱的Miele焗爐，焗8-10分鐘，完成後取出備用。

帕爾馬火腿

- 07 選用「一般加熱」功能預熱Miele焗爐至170-180°C。
- 08 將帕爾馬火腿放在焗盤上，放入已預熱的焗爐，烤焗火腿15分鐘。
- 09 取出火腿，放涼後搗碎，備用。

青露荀

- 10 將青露荀洗淨去皮，用鹽和胡椒調味。
- 11 放入Miele蒸爐以95°C蒸2-3分鐘，取出備用。

材料

酥皮牛肝菌伴青露荀

橄欖油	適量
洋蔥 (切碎)	1湯匙
蘑菇 (切碎)	3-4個
乾牛肝菌 (泡水)	3-4片
百里香 (切碎)	適量
鹽	適量
胡椒	適量
牛油	1茶匙
意大利番茜 (切碎)	適量
生酥皮	1塊
蛋黃 (用於塗抹酥皮)	1個
帕爾馬火腿	1/2片
綠蘆荀	1條
迷你菜苗 (裝飾用)	適量

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貼士

- 用文火慢煮清湯時，可隔走表面油份，令湯頭更清澈透明。
- 利用「加強烘焙」模式，即底部發熱配合風扇，讓熱力均勻傳送至食物表面，底部亦能焗至鬆脆。



7 小時



1~2 人份

酥皮牛肝菌伴青露荀 配牛肝菌清雞湯

做法

牛肝菌清雞湯

- 12 選用「一般加熱」功能預熱Miele焗爐至190°C。
- 13 洗淨雞身並切成數件；洋蔥、紅蘿蔔及芹菜切大件，放置於焗盤上。
- 14 將雞和蔬菜放入已預熱的焗爐，烤焗60-90分鐘至焦香，期間反轉雞身數次。
- 15 將焗好的雞和蔬菜放入大鍋，然後加入水至蓋過雞身，並加入所有香草和白胡椒粒，加熱至沸騰後熄火，然後蓋好大鍋。
- 16 將大鍋放入Miele蒸爐，用100°C 蒸大約5-6小時。
- 17 完成後取出，篩走所有材料，然後用文火慢煮清湯直到水份減少一半後熄火，放入乾牛肝菌蓋好鍋蓋焗45分鐘。
- 18 完成後取出適量雞湯，加入少量粟粉水，讓清湯變濃稠，備用。

擺盤

- 19 將青露荀放在碟左方，在上面灑上帕爾馬火腿碎。
- 20 將酥皮牛肝菌放在右方，用迷你菜苗裝飾表面。
- 21 加入小量濃牛肝菌清雞湯於中心，即可享用。

材料

牛肝菌清雞湯

雞	1隻
洋蔥	1個
紅蘿蔔	1條
白胡椒	5-6粒
芹菜	2-3束
百里香	2-3束
意大利番茜	2-3束
月桂葉	3-4片
乾牛肝菌	10片
粟粉	適量
水	適量

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貼士

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