

Baking – Roasting – Moisture plus

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




Settings

H 6x 0 x	Settings are for ovens with 3 shelf levels (appliance width approx. 60 cm).
H 6x 6 x	Settings are for ovens with 5 shelf levels (appliance width approx. 60 cm).
H 6x 9 x	Settings are for ovens with 3 shelf levels (appliance width approx. 90 cm).
Temperatures	<p>Temperatures are quoted throughout in Celsius (°C)</p> <p>If a range of temperatures is quoted, it is generally best to select a temperature in the middle.</p> <p>You may need to increase or reduce the temperature to suit the cooking dish, quantity or desired level of browning.</p> <p>Eating food which has been cooked correctly is important for good health. Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.</p>
Durations	<p>Durations are quoted throughout in minutes.</p> <p>If a range of durations is given, it is generally best to select a duration in the middle.</p>
Pre-heating	<p>Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.</p> <p>If pre-heating is necessary instructions to do so will be given in the settings charts for the recipe.</p> <p>The time required for pre-heating is not included in the overall baking or cooking duration.</p> <p>Pre-heating is, however, included in the programme durations for Automatic  programmes.</p>

<p>Symbols used for cooking functions in this recipe booklet</p>	<p> Automatic</p> <p> Moisture plus</p> <p> Fan plus</p> <p> Conventional heat</p> <p> Intensive bake</p> <p> Full grill</p> <p> Fan grill</p>	<p>Your oven also has a number of other functions which are not used in the following recipes.</p>
<p>Food probe/core temperature</p>	<p>You can only use Automatic programmes with a food probe if your oven has been supplied with one. If it does not have a food probe please use the Alternative settings.</p>	
<p>Heating-up phase</p>	<p>Where temperatures above 100 °C are used for Fan plus, Moisture plus and Conventional heat, you have to choose whether the heating-up phase is to be "normal" or "rapid".</p> <p>In recipes where one of these three functions is recommended, the heating-up phase setting will also be given.</p> <p>Select the setting given in the recipe.</p>	
<p>Crisp function *)</p>	<p>The Crisp function can be used with any oven function. It must, however, be selected each time you use that function. It makes sense to use it for moist dishes where a crisp finish is required.</p> <p>The Crisp function is specified in the settings chart for recipes that would benefit from using it.</p> <p>To use it select the "Crisp function" option and select "On" to confirm your choice.</p> <p>Please note that the Crisp function is not available on all ovens.</p>	
<p>Shelf level</p>	<p>The numbers for the shelf levels are marked on the front frame of the oven cavity, visible with the door open.</p>	

*) depending on model

Settings

Automatic 	<p>Select this function to call up the Automatic programmes. Automatic programmes are available with and without the addition of moisture.</p> <p>The Automatic programmes will vary depending on model. All the recipes in this book can also be cooked without using an Automatic programme. The settings are listed under "Alternative settings".</p>								
Moisture plus 	<p>Depending on recipe you can choose between</p> <ul style="list-style-type: none"> – Automatic burst of steam – 1 burst of steam, 2 or 3 bursts of steam <p>Bursts of steam 1, 2 and 3 can be released either manually or automatically.</p> <table border="1" data-bbox="250 566 1050 1444"> <tr> <td data-bbox="250 566 404 1086"> Manually </td> <td data-bbox="404 566 1050 1086"> <p>If you want to release the bursts of steam manually, you can set the minute minder  to remind you when to do so.</p> <p>If you are using the Moisture plus programme and the recipe requires the oven to be pre-heated, you will need to release the steam manually.</p> <p>The time to release the 1st burst of steam will depend on:</p> <ul style="list-style-type: none"> – the start time for the programme when the oven is not pre-heated – when the food goes into the oven with a pre-heated oven. <p>The time quoted for the next burst of steam is always the duration since the last burst of steam was released.</p> </td> </tr> <tr> <td data-bbox="250 1086 404 1193"> Time controlled </td> <td data-bbox="404 1086 1050 1193"> <p>If you want Time controlled steam release, you will need to specify the time at which each burst of steam is released before the cooking programme starts.</p> </td> </tr> <tr> <td data-bbox="250 1193 404 1337"> Factory default heating method </td> <td data-bbox="404 1193 1050 1337"> <p>The Moisture plus programme uses "Fan heat" together with the addition of moisture.</p> <p>For most recipes you will not need to change this setting.</p> </td> </tr> <tr> <td data-bbox="250 1337 404 1444"> Other heating methods </td> <td data-bbox="404 1337 1050 1444"> <p>If the recipe recommends using a different type of heat to "Fan plus" this will be specified in the settings chart for the recipe.</p> </td> </tr> </table>	Manually	<p>If you want to release the bursts of steam manually, you can set the minute minder  to remind you when to do so.</p> <p>If you are using the Moisture plus programme and the recipe requires the oven to be pre-heated, you will need to release the steam manually.</p> <p>The time to release the 1st burst of steam will depend on:</p> <ul style="list-style-type: none"> – the start time for the programme when the oven is not pre-heated – when the food goes into the oven with a pre-heated oven. <p>The time quoted for the next burst of steam is always the duration since the last burst of steam was released.</p>	Time controlled	<p>If you want Time controlled steam release, you will need to specify the time at which each burst of steam is released before the cooking programme starts.</p>	Factory default heating method	<p>The Moisture plus programme uses "Fan heat" together with the addition of moisture.</p> <p>For most recipes you will not need to change this setting.</p>	Other heating methods	<p>If the recipe recommends using a different type of heat to "Fan plus" this will be specified in the settings chart for the recipe.</p>
Manually	<p>If you want to release the bursts of steam manually, you can set the minute minder  to remind you when to do so.</p> <p>If you are using the Moisture plus programme and the recipe requires the oven to be pre-heated, you will need to release the steam manually.</p> <p>The time to release the 1st burst of steam will depend on:</p> <ul style="list-style-type: none"> – the start time for the programme when the oven is not pre-heated – when the food goes into the oven with a pre-heated oven. <p>The time quoted for the next burst of steam is always the duration since the last burst of steam was released.</p>								
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Other heating methods	<p>If the recipe recommends using a different type of heat to "Fan plus" this will be specified in the settings chart for the recipe.</p>								

Quantities and weights

Abbreviations

- tsp = teaspoon
- tbsp = tablespoon
- g = gram
- ml = millilitre

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
- 15 g sugar
- 15 ml liquid
- 10 g mustard

1 packet equals

- 8 g vanilla sugar
- 16 g baking powder
- 7 g dried yeast
- 37 g custard powder

1 pinch

- the amount that can be pinched between the thumb and forefinger.

Baking

Tips on preparation and general information

Cakes and baked goods

Types of flour

Different types of flour contain varying amounts of whole grain.

The different types of flour are categorised by how finely they have been ground and whether they contain baking powder or not.

Plain flour and Self-raising flour

Plain flour is a fine white flour which is equally suitable for cooking and baking. It consists primarily of starch and gluten. Self-raising is similar, but has raising agents added. It is used in recipes where the mixture need to rise during cooking to give light results.

Strong white flour and Strong brown flour

These flours are generally used for baking bread and other items that need the addition of yeast as the raising agent.

Wholemeal flour

This flour consists of almost all of the wheat germ. For a lighter dough it can be mixed 50:50 with strong white flour and is excellent for baking bread.

Mixed grain and wholegrain flour

This is a dark flour that contains almost all the wheat germ. Again excellent for baking bread.

Strong wholemeal bread flour

This flour is made from the whole grain and contains maximum goodness. It can be ground finely or coarsely and is particularly good for bread.

Raising agents

Raising agents are used to make the dough rise and help it keep light and airy after kneading or mixing.

Yeast

Yeast is available either in dried form or fresh. It is particularly suitable for baked goods made with wheat flour. It needs to be mixed with a liquid (e.g. water), starch (e.g. flour) and sugar and then needs to be kept warm at a temperature between 35 °C and 50 °C to help it rise.

Sourdough

Sourdough is available in liquid form or dry form. The typical strong but pleasantly sour taste comes from converting the glucose into lactic acid bacteria. Sourdough is used for heavy dough such as those used for wholegrain and rye bread. It is easy to make liquid sourdough by mixing 250 g of rye flour with approx. 200 ml of lukewarm water. Leave to stand for 48 hours at room temperature and then use as directed in your recipe.

Baking powder

Baking powder is generally used as the raising agent in cake mixes. Together with liquid and warmth baking powder helps cakes become light and airy.

Dough and mixes

Bread/rolls

Bread and rolls should be light and have a good crust. The raising agents used to achieve this are yeast and sourdough.

The taste of bread is affected by the choice of ingredients and how they are used. Freshly ground or wholemeal flour made using the whole grain retains all its fibre, minerals and vitamins.

Liquids should be lukewarm for making dough (30–35 °C).

Bread dough should be kneaded until it is glossy and then left to rise. It should double in size during the first proving phase. Subsequent proving phases are normally shorter because the dough will rise quite a bit during baking. Once baked bread should be of a consistency that is not too crumbly and that is easy to slice.

When tray baking bread make sure that the surface is smooth without any creases or folds in it. If there are they should be on the underside of the loaf.

Grease loaf tins before use.

With Automatic programmes the dough goes into the oven without being proved first. The proving phase and the duration are part of the programme.

Baking

You cannot use the normal skewer test to find out whether bread is completely cooked, as freshly baked bread will continue to stick until it has cooled right down. It is best to tap the underside of the loaf. If it sounds hollow the bread is cooked and can be placed on a rack to cool down.

If you do not want to take bread out of the oven after baking it, select a lower setting to prevent it getting over cooked and too dark on the surface.

Bread mixes

With Automatic programmes the dough goes into the oven without being proved first. The proving phase and the duration are part of the programme.

Make up the dough following packet instructions. Use the amount of liquid specified for oven baking.

Bake all bread mixes in a greased loaf tin (25 x 10 cm).

Slash the top before placing the loaf in the oven and brush it with a little water.

If you do not want to take bread out of the oven after baking it, select a lower setting to prevent it getting over cooked and too dark on the surface.

There are numerous brands of bread mixes. The programmes have not been written for any particular one. For this reason results may vary with levels of browning, how well the bread rises and its consistency once baked. If necessary, bake for slightly longer, or select a different level of browning the next time if results are not to your liking.

Yeast dough

Yeast dough is particularly good for Streusel cakes, small pastries and pizza. Making it easier than you might think.

Dissolve the yeast in lukewarm liquid. Then add to the flour and other ingredients and knead until you get a smooth dough. If dry yeast is used, add 2 extra tablespoons of liquid.

Yeast dough can be left to prove in the oven by selecting Conventional heat and setting the temperature to 35 °C or by using the appropriate Automatic programme for proving dough.

Cover the dough and leave it in the oven until doubled in size. Then knead it briefly, and roll it out or knead in other ingredients such as raisins, citrus peel or almonds.

Freshly baked items made with yeast dough freeze well and can be stored for up to one month in the freezer. Frozen yeast baked items should be baked using the Moisture plus programme with an automatic burst of steam.

Quark dough

Quark dough is a very elastic, soft dough and is a good alternative to yeast dough. Because it is made using baking powder there is no need to prove the dough before using it.

Shortcrust pastry

Shortcrust pastry is a firm dough, made mainly from flour and fat in a ratio of 2:1 together with a little water.

The dough should be rapidly kneaded. If you take too long it will get too warm, making it difficult to work with.

Creamed mixture

Creamed mixtures are generally very rich and are made with flour, fat, sugar and eggs. Creamed mixtures can be very light by separating the eggs and folding in the beaten egg whites separately to the yolks.

The baking powder used in creamed mixtures together with the air that is beaten into them give a very light result.

Creamed mixtures will flop if beaten for too long.

Baking

Bake-off products

Bread rolls (frozen/part-baked, unchilled)/Salted pretzels (frozen)

Ingredients

Frozen or unchilled part-baked rolls or deep frozen salted pretzels

Method for "rolls"

Place rolls on the baking tray or on the rack.

Method for "pretzels"

Place the pretzels on a baking tray covered with baking parchment.

Leave to thaw for 10 minutes and then scatter with rock salt.

Tips

Thanks to the PerfectClean finish, baking and universal trays do not need to be greased or lined with baking paper unless you are baking items with a high sodium content like pretzels, and items with a lot of sugar and egg white such as sponge mixes, macaroons and meringue.

Moisture plus settings

According to packet-instructions	Pre-heating not required	Pre-heating required
Oven function	☺☺☺	
Temperature	See packet instructions for Fan heat	
Pre-heat	No	Yes
Heating-up phase	Rapid	
Shelf level	1 (H 6x0x) 2 (H 6x6x) 1 (H 6x9x)	
Number/type of bursts of steam	1/automatic	1/manual
Amount of water	See display	
1st burst of steam	Automatic	After placing food in oven
Duration	As per packet instructions plus 5 minutes	

Bread rolls


Ingredients

Bread rolls

Method

Prepare and roll out the dough according to the packet instructions and place on a baking tray.

Moisture plus settings

According to packet-instructions	Pre-heating not required
Oven function	
Temperature	See packet instructions for Fan heat
Heating-up phase	Rapid
Shelf level	1 (H 6x0x) 2 (H 6x6x) 1 (H 6x9x)
Number/type of bursts of steam	1/time controlled
Amount of water	See display
1st burst of steam	Release after 3 minutes
Duration	As per packet instructions plus approx. 5 minutes

Croissants


Ingredients

Croissants

Method

Prepare and roll out the dough according to the packet instructions, then place the croissants on a baking tray.

Automatic programme settings

	H 6x0x, H 6x6x, H 6x9x
Oven function	
Programme	Rolls \ Croissants
Shelf level	See display
Number/type of bursts of steam	Automatic
Amount of water	See display
Programme duration	approx. 20

Alternative settings

Croissants can also be baked using Moisture plus. See the settings given for baking rolls.

Baking

Apple tart

Serves 12

Dough ingredients

220 g flour
100 g butter
60 g icing sugar
A pinch of salt
1 egg

Topping ingredients

600 g apples

Caramel ingredients

100 g sugar
20 ml apple juice
Juice of 1/2 a lemon

For dusting

Icing sugar

Method

Mix the flour, butter, icing sugar, salt and egg together and knead to a smooth dough. Chill the dough for about 30 minutes.

Dust the worktop with flour, roll the dough out and place in a flan tin (Ø 26 cm). Peel, quarter and core the apples. Cut into wedges then layer them around the dough, overlapping them a little as you go.

Heat the sugar in a pan on the hob using a high setting and constantly stir until you have a golden brown caramel. Deglaze the pan with apple juice and lemon juice then pour the caramel over the apples and place the tart in the oven.

After cooking leave to cool then dust with icing sugar.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Apple tart		
Shelf level	See display		
Programme duration	approx. 55	approx. 53	approx. 40

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	190–210		180–200
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	1		
Duration	35–45		

Tips

Instead of using caramel this tart can be topped with a mixture made from: 150 g crème fraîche, 2 eggs, 2 tsp of vanilla sugar and 1 tbsp of icing sugar. Mix well and pour over the apples. Increase the baking duration by about 10 minutes.

Apple sponge

Serves 12

Dough ingredients

150 g butter
 150 g sugar
 2 tsp vanilla sugar
 3 eggs
 Juice of 1/2 a lemon
 150 g flour
 1/2 tsp baking powder

Topping ingredients

650 g apples

For dusting or glazing

Icing sugar or apricot jam

Method


Cream together the butter, sugar and vanilla sugar, then mix in the eggs one at a time.

Sift the baking powder and flour together and fold into the creamed mixture together with the lemon juice. Spoon into a greased springform cake tin (Ø 26 cm).



Peel, quarter and core the apples. Make several cuts into the top of each quarter and gently press into the cake mixture with the cut side up. Bake until golden.

Leave to cool to room temperature, then dust with icing sugar or spread a little apricot jam over the top.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto 		
Programme	Cakes \ Apple \ Sponge		
Shelf level	See display		
Programme duration	approx. 43	approx. 45	approx. 54

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		150–170
Pre-heat	Yes		No
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	40–50	45–55	55–65

Baking

Apple pie

Serves 12

Dough ingredients

350 g plain flour
1/2 tsp baking powder
200 g butter
100 g sugar
2 tsp vanilla sugar
1 egg

Topping ingredients

1000 g apples
50 g raisins
50 g sugar
1/2 tsp cinnamon
3 tbsp water

For glazing

1 egg yolk beaten into a little milk

Method

Mix together the flour, baking powder, butter, sugar and vanilla sugar, and knead to a smooth dough.

Press about 2/3 of the dough evenly into the base of a greased springform tin (Ø 26 cm) and about 2 cm up the sides of the tin.

Peel, quarter, core and coarsely dice the apples. Place in a saucepan together with the raisins, sugar, cinnamon and water and gently heat for 1 minute. Scatter evenly over the pie base.

Dust the worktop with flour and roll out the remaining dough. Place it over the top of the apples and bake.



With the Automatic programme: glaze the top of the pie with the egg and milk mixture before it goes in the oven.

With all other programmes: glaze the top of the pie with the egg and milk mixture about 10 minutes before the end of the programme.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Apple \ Pie		
Shelf level	See display		
Programme duration	approx. 62	approx. 62	approx. 78

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		160–180
Pre-heat	Yes		No
Heating-up phase	Normal		
Shelf level	2		1
Duration	60–70		55–65

Apple streusel with hazelnut brittle

Serves 12

Dough ingredients

200 g melted butter
350 g plain flour
1 tsp baking powder
150 g sugar
2 tsp vanilla sugar
60 g hazelnut brittle

Topping ingredients

800 g sharp apples (e.g. Granny Smiths)
50 g sugar

Method

Mix the flour, baking powder, sugar and vanilla sugar. Add the slightly cooled melted butter and knead to a coarse crumbly texture.



Press about 2/3 of the streusel (crumble) mixture into the base of a springform tin (Ø 26 cm) and about 2 cm up the sides of the tin. Mix the hazelnut brittle into the rest of the streusel mix.

Peel, quarter, core and dice the apples. Mix with the sugar, and arrange over the streusel mixture. Sprinkle the streusel-brittle mix over the top and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Apple \ Streusel		
Shelf level	See display		
Programme duration	approx. 60		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		160–180
Pre-heat	Yes		No
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	55–65		

Baking

Apricot loaf

Ingredients

1 cube of fresh yeast (42 g)
200 ml lukewarm milk
500 g strong white flour
60 g sugar
2 tsp vanilla sugar
A pinch of salt
1 tsp lemon zest
100 g softened butter
1 egg
100 g dried apricots
50 g chopped pistachio nuts

For glazing

Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, vanilla sugar, salt, lemon zest, butter and egg and knead until you get a smooth dough. Place the dough in the oven and prove using the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Dice the apricots and knead into the dough with the pistachios. Shape into a loaf and place in a greased loaf tin (approx. 30 cm long). Place in the oven and prove using the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Glaze the apricot loaf with milk and then bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☼☼☼		
Temperature	160–180		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	45–55		

Apricot streusel cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

240 (380) g Quark
 6 (10) tbsp milk
 8 (12) tbsp oil
 1 (2) egg(s)
 110 (175) g sugar
 2 (4) tsp vanilla sugar
 1 (2) pinch(es) salt
 450 (640) g flour
 6 (10) tsp baking powder

Topping ingredients

1200 (1900) g apricots, drained

Streusel ingredients

400 (640) g plain flour
 250 (400) g sugar
 2 (4) tsp vanilla sugar
 250 (400) g butter, diced
 1/2 (1) tsp cinnamon

Method

Mix together the quark, milk, oil, egg, sugar, vanilla sugar and salt. Sift the baking powder into the flour and stir half into the mixture. Then knead in the remainder.

Roll the dough out on a baking tray and then place the apricots on top.

Knead the flour, sugar, vanilla sugar, butter and cinnamon to a coarse crumbly texture and scatter over the apricots. Bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Fruit streusel cake \ Quark dough		
Shelf level	See display		
Programme duration	approx. 55	approx. 56	approx. 45

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	160–180		170–190
Heating-up phase	Rapid		Normal
Shelf level	2	3	2
Duration	55–65		40–45

Tips

This cake can also be made with plums, sour cherries or gooseberries.

Baking

Biscuits

Makes approx. 80

Ingredients


250 g plain flour
1 level tsp baking powder
80 g sugar
2 tsp vanilla sugar
1 tsp rum essence
2 tbsp water
120 g butter

Method


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

Roll out the dough to a thickness of approx. 3 mm, and make biscuits using a cookie cutter. Place on a baking tray and bake.


Recommended settings for 1 baking tray

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Cookies/muffins \ Biscuits \ 1 baking tray		
Shelf level	See display		
Programme duration	approx. 24	approx. 22	approx. 25

Recommended settings for 2 baking trays

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Cookies/muffins \ Biscuits \ 2 baking trays		
Shelf level	See display		
Programme duration	approx. 33	approx. 24	approx. 25

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	130–150	140–160	
Heating-up phase	Normal		
Shelf level (1 tray)	2		1
Shelf level (2 trays)	1+2	1+3	
Duration	20–30	25–35	25–30

Gateau

Serves 16

Cake ingredients

4 egg whites
 4 tbsp hot water
 175 g sugar
 4 egg yolks
 200 g flour
 2 tsp baking powder

Method

Beat the egg whites with the hot water until stiff, Slowly add the sugar, beating after each addition and then fold in the beaten egg yolk.

Sift the baking powder into the flour and fold into the egg white mixture.

Lightly grease a springform tin (Ø 26cm), and line with baking parchment. Pour the mixture into the tin, and bake until golden.

After baking loosen around the edges using a sharp knife. Turn the cake out and remove the baking parchment. Cut horizontally through the cake twice to make 3 layers. Fill with your choice of pre-prepared filling.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Gateau \ 4 eggs		
Shelf level	See display		
Programme duration	approx. 49	approx. 50	approx. 35

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	150–170		
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	35–45		30–40

Tips

If you want to make a cake with a fresh fruit topping use half of the basic gateau recipe above. Using the same temperature the cooking duration will be about 5 minutes shorter. For a chocolate gateau add 1-2 tsp of cocoa powder to the flour mixture.

Baking

I. Quark filling

Ingredients

500 g quark
100 g sugar
Approx. 100 ml milk
2 tsp vanilla sugar
Juice of one lemon
12 leaves of white gelatine
500 ml whipping cream

For dusting

Icing sugar

Method for the filling

Mix the quark with the sugar, milk, vanilla sugar and lemon juice. Soak the gelatine in water then squeeze the water out and heat for 20 seconds in the microwave oven using 450 W, or dissolve in a pan on the hob over a low heat. Stir a little of the quark mixture into the gelatine.

Then stir this mixture into the quark mixture and place in the fridge to chill. Stir from time to time. As soon as you can draw a fork through the mixture and leave a trail fold in the stiffly whipped cream.

Place the first layer of the gateau on a cake platter and cover with half of the quark mixture. Place the second layer of the gateau on top and cover with the rest of the quark mixture. Leave to chill and dust with icing sugar before serving.

Tips

For a fruity variation, add about 300 g of bottled and drained sour cherries or mandarin orange segments to the quark mixture.

II. Cappuccino filling

Ingredients

100 g dark chocolate
6 leaves of white gelatine
80 ml Espresso
500 ml whipping cream
4 tsp vanilla sugar
80 ml coffee liqueur
1 tbsp cocoa powder

For dusting

Cocoa powder

Method for the filling

Melt the chocolate and beat the cream until stiff. Soak the gelatine in cold water, then squeeze out the water and heat for 20 seconds in the microwave oven at 450 W, or dissolve it in a pan on the hob over a low heat. Leave to cool slightly. Then add about half of the Espresso and coffee liqueur to the gelatine and then fold this mixture into the whipped cream. Put about 3 tbsp of this mixture to one side. Halve the remaining cream mixture and stir the vanilla sugar into one half and the chocolate and cocoa into the other half.

Place one layer of the gateau on a cake platter and drizzle with a little coffee liqueur and espresso. Spread the chocolate cream over this and top with another layer of the cake. Drizzle with the remaining liqueur and espresso. Spread this with the vanilla-flavoured cream, then top it with the final layer of cake. Spread the cream that you put to one side over the top and dust with a little cocoa powder before serving.

Baking

Butter cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

1 (2) cubes of fresh yeast (42 g or 84 g)
200 (400) ml lukewarm milk
500 (960) g plain flour
50 (100) g sugar
1 (2) pinch(es) salt
50 (100) g butter
1 (2) egg(s)

Topping ingredients

100 (200) g butter
100 (200) g sliced almonds
120 (200) g sugar
4 (8) tsp vanilla sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Cover and place in the oven to prove for 20 minutes using Conventional heat at 35 °C.

Punch down and then roll out onto a universal tray. Cover and prove for another 20 minutes in the oven using Conventional heat at 35 °C.

Mix the butter with the vanilla sugar and half of the sugar. Make indentations in the dough with your fingers and then, using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

With the Automatic programme: place the cake in the oven and start the Automatic programme.

With all other programmes: Prove the cake again for about 10 minutes and then bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Butter cake		
Shelf level	See display		
Programme duration	approx. 34	approx. 32	approx. 46

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	170–190	180–200	170–190
Heating-up phase	Normal		
Shelf level	1	2	
Duration	20–30	30–40	20–30

Tips

Homemade vanilla sugar: Cut a vanilla pod in half lengthways and cut each half into 4-5 pieces. Place in a lidded glass jar with 500 g of sugar and leave for 3 days to absorb the flavour. For an even more intensive flavour scrape the pulp out of the vanilla pod and add this to the sugar.

Buttermilk bread

Ingredients

1/2 cube of fresh yeast (21 g)
 300 ml lukewarm buttermilk
 375 g plain flour
 100 g rye flour
 1 tbs wheat bran
 1 tbs linseed
 1 tsp sugar
 2 tsp salt
 1 tsp butter

For glazing

Buttermilk

Method

Dissolve the yeast in the lukewarm buttermilk. Then add to the plain flour, rye flour, wheat bran, linseed, sugar, salt and butter and knead until you get a smooth dough. Place the dough in the oven and prove using the Automatic programme: "Cakes \ Yeast dough \ Prove for 30 minutes".

Punch the dough down and shape it into a long loaf. Place in a greased loaf tin (approx. 30 cm). Place in the oven and select the Automatic programme: "Cakes \ Yeast dough \ Prove for 15 minutes".

Slash the top of the loaf, brush with buttermilk and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☼☼☼		
Temperature	160–180		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	40–50		

Baking

Classic rich fruit cake

Steep the fruit in brandy for at least 12 hours before starting.

Ingredients

Quantities quoted for different sized cake tins (Ø)

15 cm	20 cm	25 cm		
110	230	360	g	Sultanas
110	230	360	g	Raisins
85	170	280	g	Currants
50	100	175	g	Dried apricots
50	100	175	g	Glacé cherries
25	50	75	g	Mixed candied peel
3	6	10	tbsp	Brandy
110	250	400	g	Plain flour
1/4	1/2	2/3	tsp	Mixed spice
1/4	1/2	2/3	tsp	Cinnamon
1/8	1/4	1/2	tsp	Freshly grated nutmeg
25	50	75	g	Flaked almonds, chopped
1/2	1	1 1/2		Oranges, zest only
1/2	1	1 1/2		Lemons, zest only
110	250	400	g	Softened butter
110	250	400	g	Dark brown sugar
2	4	7		Eggs, large
1	2	3	tbsp	Black treacle

Method

Roughly chop the glacé cherries and apricots and place in a large bowl with the candied peel and sultanas, raisins and currants. Add the brandy, mix well and leave for several hours or overnight.

Sieve the flour and spices into a large bowl, stir in the almonds and add the orange and lemon zest. In another bowl cream the softened butter and dark brown sugar until light and fluffy. Beat in the eggs one at a time, followed by the treacle. Gradually fold in the flour mix followed by the soaked fruit and stir well.

Grease and double line the cake tin (Ø 15 cm, 20 cm or 25 cm) with greaseproof paper and tie a double band of brown paper around the outside of the tin. Spoon the mixture into the tin and level the surface. Cover the top of the cake with a double circle of greaseproof paper and place in the oven to bake. When done allow the cake to cool in the tin and then remove when cold.

Tips

If desired, the cake can be wrapped in greaseproof paper and foil and stored in a cool dark place for up to 3 months. Feed at intervals with more brandy or sherry.

Recommended settings

Cake tin Ø 15 cm	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Rich fruit cake \ 15 cm cake tin		
Shelf level	See display		
Programme duration	approx. 195		

Cake tin Ø 20 cm	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Rich fruit cake \ 20 cm cake tin		
Shelf level	See display		
Programme duration	approx. 240		

Cake tin Ø 25 cm	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Rich fruit cake \ 25 cm cake tin		
Shelf level	See display		
Programme duration	approx. 345		

Alternative settings

Cake tin Ø 15 cm	H 6x0x	H 6x6x	H 6x9x
Oven function			
Heating-up phase	Normal		
Shelf level	1	2	1
Cooking stage 1			
Temperature 1	140		
Duration 1	45		
Cooking stage 2			
Temperature 2	120		
Duration 2	150		

Cake tin Ø 20 cm	H 6x0x	H 6x6x	H 6x9x
Oven function			
Heating-up phase	Normal		
Shelf level	1	2	1
Cooking stage 1			
Temperature 1	140		
Duration 1	60		
Cooking stage 2			
Temperature 2	120		
Duration 2	180		

Cake tin Ø 25 cm	H 6x0x	H 6x6x	H 6x9x
Oven function			
Heating-up phase	Normal		
Shelf level	1	2	1
Cooking stage 1			
Temperature 1	140		
Duration 1	75		
Cooking stage 2			
Temperature 2	120		
Duration 2	270		

Baking

Flat bread

Ingredients

1 cube of fresh yeast (42 g)
200 ml lukewarm water
375 g strong white flour
1 tsp salt
2 tbsp oil

For drizzling

1 1/2 tbsp oil

Method for Automatic programme

Dissolve the yeast in lukewarm water. Then add to the flour, salt and oil and knead for 3–4 minutes until you get a smooth dough.

Roll the dough out on a baking tray to the shape of a flat bread (Ø approx. 25 cm), drizzle with oil and place in the oven straight away.

Serve warm or cold.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Flat bread		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 67		

Method for Moisture plus

Dissolve the yeast in lukewarm water. Then add to the flour, salt and oil and knead for 3–4 minutes until you get a smooth dough. Place the dough in the oven and select the Automatic programme: "Cakes \ Yeast dough \ Prove for 30 minutes".

Punch the dough down and roll out into the shape of a flat bread (Ø approx. 25 cm). Place on a baking tray, cover and leave to prove at room temperature for another 10 minutes.

Drizzle with oil and bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/automatic		
Amount of water	See display		
1st burst of steam	Automatic		
Duration	25–30		

Tips

For a variation of this flat bread, knead one of the following into the dough: 50 g of fried onions; 2 tsp of chopped rosemary; or a mixture of 40 g chopped black olives and 1 tbsp chopped pine nuts or 1 tsp chopped herbs de Provence. Sprinkle the top with black sesame seed and bake.

Fruit flan

Makes 8–10 slices

Dough ingredients

230 g puff pastry
30 g hazelnuts, ground
500–600 g fruit (e.g. apricots, plums, pears, apples, cherries)

Ingredients for the topping

2 eggs, medium
200 ml double cream
50 g sugar
1 tsp vanilla sugar

Method

Line a round flan tin (Ø 27 cm) with the dough and sprinkle with the ground hazelnuts.

Wash the fruit, peel and stone if necessary. Slice and arrange on top of the pastry.

Mix the eggs, cream, sugar and vanilla sugar and pour over the fruit. Bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Fruit flan		
Shelf level	See display		
Programme duration	approx. 47		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	230		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1		
Duration	35–40		

Tips

You can use homemade or shop bought puff pastry for this recipe.

Baking

Chocolate breakfast rolls

Makes 8

Ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
500 g strong white flour
A pinch of salt
60 g sugar
2 tsp vanilla sugar
75 g softened butter
2 eggs
100 g chocolate drops

For glazing

Milk

Method

Dissolve the yeast in the lukewarm milk. Then add to the flour, salt, sugar, vanilla sugar, butter and eggs and knead until you get a smooth dough. Cover and prove in the oven for about 30 minutes using Conventional heat at 35 °C.

Knead the chocolate drops into the dough and form into 8 rolls. Place on a baking tray / perforated baking tray. Cover, place in the oven and prove for a further 15-20 minutes using Conventional heat at 35 °C.

Brush with milk.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	150–160		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 4 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Gugelhupf

Serves 16

Ingredients

60 g butter
 50 g sugar
 1 egg
 1/2 cube of fresh yeast (21 g)
 375 ml lukewarm milk
 Grated zest of 1/2 lemon
 A pinch of salt
 500 g strong white flour
 50 g raisins

For dusting

Icing sugar


Method for Automatic programme

Cream the butter and add the sugar and egg yolk. Mix well. Dissolve the yeast in lukewarm milk. Then add to the lemon zest, salt and flour and knead all the ingredients together until you get a smooth dough.

Fold the stiffly beaten egg white into the mixture, together with the raisins. Grease and flour a ring tin (Ø 24 cm) and pour the mixture into it. Place in the oven and start the Automatic programme.

After baking turn the cake out of the tin and dust with icing sugar.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Cakes \ Gugelhupf		
Shelf level	See display		
Programme duration	approx. 80	approx. 78	approx. 70


Method for Fan plus

Cream the butter and add the sugar and egg yolk. Mix well. Dissolve the yeast in lukewarm milk. Then add to the lemon zest, salt and flour and knead all the ingredients together until you get a smooth dough.

Fold the stiffly beaten egg white into the mixture, together with the raisins. Grease and flour a ring tin (Ø 24 cm) and pour the mixture into it. Cover the tin and leave to prove until doubled in size either at room temperature for about 30 minutes, or in the oven for about 15 minutes using Conventional heat at 35 °C. Then bake until golden.

After baking turn the cake out of the tin and dust with icing sugar.

Fan plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	45–55		45–50

Baking

Yeast dough

This Automatic programme can be used to prove dough.

You can choose between the following times:

- Prove for 15 minutes
- Prove for 30 minutes
- Prove for 45 minutes

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Yeast dough \ Prove for 15/30/45 minutes		
Shelf level	See display		

Yeast pretzels

Makes 8

Ingredients

1/2 cube of fresh yeast (21 g)
 100 ml lukewarm milk
 300 g strong white flour
 1 tsp sugar
 1 tsp salt
 30 g butter
 1 egg

For glazing

1 egg yolk beaten into
 1 tbsp milk

Top with

Poppy seeds or grated cheese

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☼☼☼		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	20–25		

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes.

Lightly knead the dough again and roll into 8 lengths (Ø approx. 0.5 cm). Then shape into pretzels and place on a baking tray or perforated baking tray. Cover and prove in the oven for a further 10 minutes using Conventional heat at 35 °C.

Brush with the egg yolk and milk, then sprinkle with poppy seeds or grated cheese. Bake until golden.

Baking

Yeast dough men

Makes 4

Ingredients

1/2 cube of fresh yeast (21 g)

200 ml lukewarm milk

375 g strong white flour

50 g sugar

A pinch of salt

50 g softened butter

For glazing

1 egg

To decorate

Raisins

Almonds

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt and butter and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough again. Dust the worksurface with flour, then roll the dough out about 1 cm thick and cut into dough men shapes. Place the dough men on a baking tray or perforated baking tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Whisk the egg, brush on dough men, decorate with raisins and almonds and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	20–25		

Yeast rolls

Makes 10

Ingredients

1/2 cube of fresh yeast (21 g)
 250 ml lukewarm water
 500 g strong white flour
 1 1/2 tsp salt
 1 tsp sugar
 1 heaped tsp softened butter

Method for Automatic programme

Dissolve the yeast in lukewarm water. Then add to the flour, salt, sugar and softened butter and knead for 3–4 minutes until you get a smooth dough.

Shape the dough into 10 evenly sized balls and place on a baking tray or perforated baking tray. Slash the tops using a sharp knife if wished.

Place in the oven immediately and bake until golden.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Rolls \ Yeast rolls		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 64		

Method for Moisture plus

Dissolve the yeast in lukewarm water. Then add to the flour salt, sugar and softened butter and knead for 3–4 minutes until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes.

Lightly knead the dough again, shape into 10 evenly sized balls and place on a baking tray or perforated baking tray. Slash the tops then select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Brush with water and bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	190–210		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Tips

For milk rolls use 300 ml milk instead of water. For raisin rolls use 300 ml milk instead of water and add 2 tbsp sugar and knead 100 g raisins into the dough.

Baking

Plaited loaf

Makes 16 slices

Ingredients

1 1/2 cubes of fresh yeast (approx. 60 g)
200–250 ml lukewarm milk
750 g strong white flour
A pinch of salt
100 g sugar
125 g softened butter
2 eggs
75 g raisins
Grated zest of 1 lemon

For glazing

1 egg yolk beaten into
2 tbsp milk

Top with

30 g crystal sugar
50 g sliced almonds

Method for Automatic programme

Dissolve the yeast in lukewarm milk. Then add to the flour, salt, sugar, softened butter and eggs and knead for 3–4 minutes until you get a smooth dough. Finally fold in the raisins and lemon zest. Cover the dough and place in the oven to prove for about 20–30 minutes using Conventional heat at 35 °C until it has doubled in size.

Shape the dough into three 40 cm long rolls. Then plait the three rolls and place on a baking tray or perforated baking tray.

Brush with the beaten egg yolk/milk mixture and sprinkle with the crystal sugar and almonds. Place in the oven and bake until golden.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Plaited loaf		
Shelf level	See display		
Programme duration	approx. 54	approx. 52	approx. 65


Method for Fan plus

Dissolve the yeast in lukewarm milk. Then add to the flour, salt, sugar, softened butter and eggs and knead for 3–4 minutes until you get a smooth dough. Finally fold in the raisins and lemon zest. Cover the dough and place in the oven to prove for about 20–30 minutes using Conventional heat at 35 °C until it has doubled in size.

Shape the dough into three 40 cm long rolls. Then plait the three rolls and place on a baking tray or perforated baking tray. Cover and prove for a further 15-20 minutes in the oven using Conventional heat at 35 °C.

Brush with the beaten egg yolk/milk mixture and sprinkle with the crystal sugar and almonds. Place in the oven and prove for a further 30 minutes. Then bake until golden

Fan plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		
Heating-up phase	Normal		
Shelf level	2	2	1
Duration	35-45		

Tips

10 g of dried yeast can be used instead of fresh yeast.

This dough can also be made into a crown instead of a loaf. Place 4–6 hard boiled painted eggs in the centre for a colourful Easter celebration.

Baking

Plaited walnut loaf

Ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
500 g strong white flour
50 g sugar
2 tsp vanilla sugar
A pinch of salt
100 g softened butter
1 egg
100 g chopped walnuts

For glazing

Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, vanilla sugar, salt, butter and egg and knead until you get a smooth dough. Cover the dough and place in the oven to prove for about 30-40 minutes using Conventional heat at 35 °C.

Knead the chopped walnuts into the dough. Shape the dough into 3 rolls, approx. 40 cm long. Plait the 3 rolls and place the loaf on a baking tray or perforated baking tray. Cover and prove in the oven for a further 20 minutes using Conventional heat at 35 °C.

Brush the loaf with milk and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/automatic		
Amount of water	See display		
1st burst of steam	Automatic		
Duration	25–35		

Italian mozzarella bread

Dough ingredients

1 cube of fresh yeast (42 g)
 200 ml lukewarm water
 500 g strong white flour
 1 tsp salt
 3 tbsp olive oil

Topping ingredients

125 g diced mozzarella
 100 g coarsely grated Pecorino
 2 cloves of garlic, finely chopped
 2 tbsp basil, chopped

For glazing

Olive oil

Top with

1 tsp coarse grained salt
 Some sprigs of rosemary
 1 tsp coloured, coarsely ground pepper

Method

Dissolve the yeast in lukewarm water. Then add to the flour, salt and olive oil and knead to a firm dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Lightly knead the dough and roll out into a rectangle (30 x 40 cm). Top with mozzarella, pecorino, garlic and basil then roll up from the shorter side. Place the roll on a baking tray or perforated baking tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Slash the top of the loaf through to at least the second layer with a sharp knife. Brush the dough with olive oil, sprinkle with salt, rosemary and pepper and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Tips

For an alternative you could also add 100 g finely chopped bottled sundried tomatoes or 100 g of sliced black olives before rolling the dough up.

Baking

Sesame cheese rolls

Makes 10

Ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
500 g strong white flour
1 heaped tsp salt
1 pinch of sugar
75 g melted butter
40 g finely grated parmesan
2 eggs
6 tbsp sesame seeds

For glazing

1 egg

Top with

120 g shaved Cheddar, Chester or Gouda cheese

Method for Automatic programme

Dissolve the yeast in lukewarm milk. Then add to the flour, salt, sugar, butter, parmesan and eggs and knead for 3–4 minutes until you have a smooth dough.

Shape the dough into 10 evenly sized balls and press the bottom of each one into the sesame seeds. Place on a baking tray lined with baking parchment.

Brush with the beaten egg and sprinkle generously with cheese. Place in the oven immediately and bake.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Rolls \ Sesame cheese rolls		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 54	approx. 52	

Method for Moisture plus

Dissolve the yeast in lukewarm milk. Then add to the flour, salt, sugar, butter, parmesan and eggs and knead for 3–4 minutes until you have a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough then shape into 10 evenly sized balls. Place on a baking tray lined with baking parchment. Cover and prove for a further 10-15 minutes in the oven using Conventional heat at 35 °C.

Press the bottom of each roll into the sesame seeds. Brush the tops with the beaten egg and sprinkle generously with cheese. Place in the oven and bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉III		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Baking

Seeded rolls

Makes 10

Ingredients

1 cube of fresh yeast (42 g)
1 tsp molasses
1 tbsp malt extract
300 ml lukewarm water
150 g rye flour
450 g strong white flour
2–3 tsp salt
75 g sourdough

Top with

3 tbsp each of linseeds, sesame seeds and sunflower seeds

Method

Dissolve the yeast and malt extract in lukewarm water.

Mix the strong white flour with the rye flour and salt and add the sourdough. Then add the malted water mix and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Mix the linseeds with the sesame seeds and the sunflower seeds.

Lightly knead the dough and shape into 10 rolls. Brush the rolls with water and dip the tops into the seeds. Place the rolls on a baking tray/perforated baking tray and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes". Then bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	190–210		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Tips

For a spicy variation add 1/2 tsp mixed spices (e.g. star anise, coriander and cumin).

Herb bread

Ingredients

1/2 cube of fresh yeast (21 g)
 300 ml lukewarm milk
 500 g strong white flour
 1 tsp salt
 1 tbsp coarsely chopped parsley
 1 tbsp coarsely chopped fresh dill
 1 tbsp coarsely chopped chives

For glazing

Milk

Method for Automatic programme

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and herbs and knead for 3–4 minutes until you have a smooth dough.

Place the dough in a greased loaf tin (approx. 30 cm). Slash the top of the dough in a criss-cross pattern with a sharp knife and brush with milk. Place in the oven immediately and bake.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ White bread in tin		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 90		

Method for Moisture plus

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and herbs and knead for 3–4 minutes until you have a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Place the dough in a greased loaf tin (approx. 30 cm). Slash the top of the dough in a criss-cross pattern with a sharp knife and brush with milk. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes.

Brush the top with milk and bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	160–180		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	45–55		

Baking

Malted pumpkin seed rolls

Makes 8

Ingredients

- 1 cube of fresh yeast (42 g)
- 1 tbsp malt extract
- 300 ml lukewarm water
- 500 g strong wholemeal
- 3 tsp salt
- 5 tbsp chopped pumpkin seeds

Method

Dissolve the yeast and malt extract in lukewarm water. Then add to the flour, salt and chopped pumpkin seeds and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Lightly knead the dough again and shape into 8 rolls. Brush with a little water, then cut a cross into the top of each and place on a baking tray/perforated baking tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	190–210		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Tips

Malt helps speed up the rate that yeast grows at. It also gives bread and rolls a pleasant sweet taste and a nice dark colour. It is available from health food shops and most supermarkets.

Almond cake

Serves 12

Ingredients

6 eggs
 300 g sugar
 200 g flour
 300 g ground almonds
 150 g butter
 200 ml milk
 Grated zest of 1 lemon

For dusting

Icing sugar

Method

Cream the eggs with the sugar. Gradually mix in the flour, ground almonds, melted butter, milk and lemon zest.


Lightly grease and dust the base of a springform tin with flour (Ø 26 cm). Pour the mixture into the tin, level with a spoon and bake until golden.

Turn the cake out of the tin and dust with icing sugar.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Almond cake		
Shelf level	See display		
Programme duration	approx. 55	approx. 57	approx. 75

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		160–170
Pre-heat	Yes, 10 minutes		No
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	45–55		65–75

Tips

"Tarta de Santiago" or "Cake of St. James" is a traditional almond cake from Galicia. Before serving this cake is usually decorated with an imprint of the Cross of Saint James which is made by dusting the top with icing sugar using a template of the cross.

Baking

Marble cake

Serves 18

Ingredients

250 g butter
200 g sugar
2 tsp vanilla sugar
4 eggs
4 tbsp rum
150 ml milk
500 g flour
5 tsp baking powder
3 tbsp cocoa powder

Method


Cream together the butter, sugar, vanilla sugar and eggs. Stir in the rum and 120 ml of milk. Then sift the flour and baking powder and mix into the creamed butter mix.

Stir the cocoa powder and remaining milk into about 1/3 of the mixture.


Add half of the light mixture to a ring tin (Ø 26 cm). Pour the cocoa mixture on top of this and then finish off with the rest of the light mixture.

Swirl a fork through the mixture to give a marbled effect, and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Cakes \ Marble cake		
Shelf level	See display		
Programme duration	approx. 55	approx. 75	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–160	150–170	
Heating-up phase	Rapid	Normal	
Shelf level	2	1	
Duration	50–60	65–75	

Mixed grain bread

Ingredients

1/2 cube of fresh yeast (21 g)
 1 tbsp malt extract
 400 ml lukewarm water
 200 g rye flour
 400 g strong white flour
 3 tsp salt
 75 g liquid sourdough

For glazing

Water

Method for Automatic programme

Dissolve the yeast and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and then add the sourdough. Add the malted water and knead for about 4 minutes until you get a smooth dough.

Place the dough in a greased loaf tin (approx. 30 cm). Level the top and then slash lengthways with a sharp knife. Brush with water, place in the oven immediately and bake.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread / Mixed grain bread		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 97		

Method for Moisture plus

Dissolve the yeast and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and then add the sourdough. Add the malted water and knead for about 4 minutes until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Lightly knead the dough again, then place it in a greased loaf tin (approx. 30 cm). Level the top then brush with water and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Then slash the surface lengthways with a sharp knife and bake.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺		
Temperature	190–210		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	55–65		

Baking

Fruit streusel cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

1 (2) cubes of fresh yeast (42 g or 84 g)
150 (300) ml lukewarm milk
450 (900) g strong white flour
50 (100) g sugar
90 (180) g softened butter
1 (2) egg(s)

Topping ingredients

1000 (2000) g fruit (apples, peeled and sliced; plums and cherries stoned)

Streusel ingredients

240 (480) g flour
150 (300) g sugar
4 (8) tsp vanilla sugar
1 (2) tsp cinnamon
130 (260) g butter

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, butter and egg and knead until you have a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".



Lightly knead the dough and then roll out onto a universal tray. Distribute the fruit evenly over the top.

Mix the flour, sugar, vanilla sugar and cinnamon and mix using your fingers until you have a coarse crumble. Scatter over the fruit and prove for another 30 minutes in the oven using Conventional heat at 35 °C.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Fruit streusel cake \ Yeast dough		
Shelf level	See display		
Programme duration	approx. 40	approx. 56	approx. 70

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	160–180		150–170
Heating-up phase	Normal		
Crisp function	On		
Shelf level	2	3	1
Duration	40–50	50–60	

Swiss apple cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

250 (500) g flour

80 (160) ml water

100 (200) g margarine

Topping ingredients

900 (1800) g fruit (berries, peaches, cherries, apples etc.)

Ingredients for the topping

175 (350) ml double cream

4 (8) tbsp sugar

2 (4) eggs

Method

Rapidly knead the flour, margarine and water to a smooth dough then place in the refrigerator to chill for an hour.

Mix together the ingredients for the topping and drain the fruit.

Roll the dough out thinly and place on the baking tray. Lift the sides and roll them to make an edge around the pastry.

Start the Automatic programme.

Arrange the fruit on the pastry, then spread the topping over and place in the pre-heated oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Swiss apple cake		
Shelf level	See display		
Programme duration	approx. 46	approx. 35	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	210–230	180–200	
Pre-heat	Yes		
Heating-up phase	Normal		
Crisp function	On		
Shelf level	1		
Duration	30–40	35–45	

Baking

Olive bread

Ingredients

450 g strong white flour
1/2 cube of fresh yeast (21 g)
150 ml white wine
4 eggs
50 g olive oil
100 g ham, finely diced
100 g grated pecorino cheese
1 tsp dried marjoram
1/2–1 tsp salt
100 g chopped walnuts
100 g black olives, coarsely chopped

Method for Automatic programme

Mix the flour, yeast, wine, eggs and oil and knead until you get a smooth dough.

Then mix the ham, cheese, marjoram and salt and knead into the dough with the chopped walnuts. Finally knead in the coarsely chopped olives.

Place the very soft dough into a greased loaf tin (approx. 30 cm) and bake immediately.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Olive bread		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 127		

Method for Moisture plus

Mix the flour, yeast, wine, eggs and oil and knead until you get a smooth dough. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Then mix the ham, cheese, marjoram and salt and knead into the dough with the chopped walnuts. Finally knead in the coarsely chopped olives.

Place the very soft dough into a greased loaf tin (approx. 30 cm) and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes. Slash the top of the loaf lengthways and then bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	160–180		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	60–70		

Pine nut and almond cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

30 (50) g Yeast
 200 (320) ml lukewarm milk
 500 (800) g strong white flour
 80 (130) g sugar
 1 (1 1/2) pinch(es) of salt
 80 (130) g softened butter
 1 (2) egg(s)

Topping ingredients

150 (240) g butter
 200 (320) g sugar
 2 (3) tbsp honey
 3 (5) tbsp double cream
 100 (160) g chopped pine nuts
 100 (160) g sliced almonds

Filling ingredients

1 (2) packet(s) of vanilla custard powder
 500 (800) ml milk
 3 (5) tbsp sugar
 1 (2) pinch(es) salt
 250 (400) g softened butter

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes.

Lightly knead the dough then roll it out on the universal tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

To make the topping heat the butter, sugar, honey and cream in a pan on the hob and bring to the boil. Add the chopped pine nuts and sliced almonds. Leave to cool. Make indentations in the dough with your fingers and then spread the cooled topping smoothly over the dough. Prove the cake for another 10 minutes and then bake until golden.

Make the filling by heating up the vanilla custard powder with the milk, sugar and salt. Leave to cool. In the meantime cream the butter and then stir the pudding mix into it a spoonful at a time.

Cut the cake through the middle when it has cooled down. Spread the bottom layer with the filling and then carefully place the top layer on the filling. Leave to chill before serving.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	1/automatic		
Amount of water	See display		
1st burst of steam	Automatic		
Duration	25–30		

Baking

Quark rolls

Makes 10

Ingredients

250 g low fat quark

2 eggs

70 g sugar

2 tsp vanilla sugar

A pinch of salt

500 g plain flour

25 g baking powder (approx. 7 tsp)

100 g chopped walnuts

For glazing

Milk

Top with

Sugar

Method

Mix the quark, eggs, sugar, vanilla sugar and salt. Then sieve the flour and baking powder and gradually add to the quark mix together with the chopped walnuts.

Knead the dough by hand until it is smooth and soft. Add a little more flour if it gets sticky.

Shape the dough into 10 evenly sized balls. Brush with milk, dip in sugar and place on a baking tray or a perforated baking tray. Place in the pre-heated oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	150–170		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	25–35		

Rye bread

Ingredients

400 g rye flour
 200 g strong white flour
 2 1/2 tsp salt
 2 tsp honey
 150 g liquid sourdough
 1 cube of fresh yeast (42 g)
 400 ml lukewarm water
 5 tbsp linseeds
 4 tbsp sunflower seeds

For glazing

Water

Method for Automatic programme

Mix the strong white flour with the rye flour and the salt. Then add the sourdough and the honey.

Dissolve the yeast in the lukewarm water and add it to the flour. It is best to knead this heavy dough in a kitchen mixer using dough hooks for about 4 minutes.

Knead in the linseeds and sunflower seeds.

Place the dough in a greased loaf tin (approx. 30 cm). Level the top and brush with water. Place in the oven immediately and bake.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Rye bread		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 97		

Baking

Method for Moisture plus


Mix the strong white flour with the rye flour and the salt. Then add the sourdough and the honey.

Dissolve the yeast in the lukewarm water and add it to the flour. It is best to knead this heavy dough in a kitchen mixer using dough hooks for about 4 minutes. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Knead in the linseeds and the sunflower seeds. Place the dough in a greased loaf tin (approx. 30 cm). Level the top and brush with water. Place in the oven select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Bake in the pre-heated oven until golden. The oven temperature should be reduced after the first 15 minutes.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	15 minutes: 220 Then: 200		
Pre-heat	Yes		
Heating-up phase	Rapid		
Type of heating	Conventional heat		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
2nd burst of steam	After another 10 minutes		
Duration	45–55		

Buttermilk loaf

Ingredients

1 cube of fresh yeast (42 g)
 240 ml lukewarm buttermilk
 500 g strong white flour
 100 g sugar
 A pinch of salt
 20 g melted butter
 125 g low fat quark
 250 g raisins

For glazing

Water

Method

Dissolve the yeast in lukewarm buttermilk. Then add to the flour, sugar, salt, butter and quark and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Knead in the raisins then place the dough in a greased loaf tin (approx. 30 cm). Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush the top with water and then bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Sweet bread		
Shelf level	See display		
Programme duration	approx. 60	approx. 52	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	150–160		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	50–60		

Baking

Sponge cake

Serves 12

Ingredients

200 g butter
200 g sugar
4 eggs
Juice and grated zest of 1 lemon
125 g cornflour
125 g plain flour
1 tsp baking powder

For dusting

Icing sugar

Alternative topping

200 g icing sugar mixed with
20 ml lemon juice

Method

Cream together the butter and sugar. Add the eggs, lemon juice and lemon zest.

Sieve the flour with the cornflour and baking powder and fold in to the mixture.



Grease a loaf tin and line it with baking parchment. Add the mixture and make a 1 cm deep cut into the surface. Bake until golden.

When ready, turn the cake out onto a wire rack, and peel off the paper. Dust with icing sugar or drizzle with lemon icing.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Sponge cake		
Shelf level	See display		
Programme duration	approx. 72	approx. 77	approx. 70

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		140–160
Heating-up phase	Normal		
Crisp function	On		Off
Shelf level	2		1
Duration	60–70		65–75

Tips

Variation 1: Top with orange icing made with 20 ml orange juice and 200 g of icing sugar.

Variation 2: Once baked prick the cake several times with a wooden skewer and drizzle a little Grand Marnier or Cointreau into the holes.

Ham and cheese rolls

Makes 8

Ingredients

1/2 cube of fresh yeast (21 g)
 250 ml lukewarm water
 500 g strong white flour
 30 g butter
 1/2 tsp salt
 100 g cooked ham, finely diced
 100 g mature Cheddar cheese, grated

For glazing

Water

Method

Dissolve the yeast in lukewarm water. Then add to the flour, butter and salt and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Knead the ham and half of the grated cheese into the dough.

Shape the dough into 8 rolls and place on a baking tray or a perforated baking tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush the rolls with water and top with the rest of the cheese. Bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	180–200		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Tips

Instead of Cheddar cheese try making these rolls with Emmental, Gruyere or a mature Gouda cheese.

Baking

Chocolate cherry muffins

Makes 12

Dough ingredients

- 100 g Mocha or dark chocolate
- 100 g butter
- 3 eggs
- 80 g icing sugar
- 10 g instant cappuccino powder
- 100 g plain flour
- 1 tsp baking powder

Filling ingredients

- 200 g cream cheese
- 70 g icing sugar
- 1 egg
- 10 g flour
- 200 g jar of sour cherries, drained

Method

Melt the chocolate (microwave setting 450 Watt, 3 minutes).

Beat the butter until creamy, stir in the eggs and sugar alternately, a little at a time. Fold in the cooled, melted chocolate, the cappuccino powder, the flour and the baking powder.


Make the filling by mixing the cream cheese, icing sugar, egg and flour.

Spoon half the chocolate mixture into the muffin cases (Ø approx. 7 cm), then add half of the sour cherries followed by the cream cheese mixture. Then add the rest of the chocolate mixture and the cherries and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Muffins \ With fruit		
Shelf level	See display		
Programme duration	approx. 53	approx. 50	approx. 40

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	160–180		
Pre-heat	No	Yes	
Heating-up phase	Normal		
Crisp function	On		
Shelf level	1	2	
Duration	45–55		40–45

Tips

Melt some dark or light chocolate cake covering and use to glaze the muffins.

H 6x9x: If baking double the quantity, do not increase the duration.

Chocolate hazelnut cake

This cake is best chilled for 12 hours before serving

Ingredients

250 g ground hazelnuts
 200 g butter
 250 g dark chocolate
 190 g sugar
 3 tbsp Espresso
 1 tsp vanilla essence
 6 eggs
 Fresh berries

Method

Melt the butter and dark chocolate together. Then add the sugar, espresso and vanilla essence and leave to cool down.

Separate the eggs. Mix the yolks into the chocolate mix. Beat the egg whites to stiff peaks and carefully fold into the mixture.

Pour the mixture into a greased and lined springform tin (Ø 26 cm) or into 24 small greased ramekins (100 ml) and bake.

Serve with fresh berries.

Chill for 12 hours before serving.

Recommended settings for springform tin

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Chocolate hazelnut cake \ One large		
Shelf level	See display		
Programme duration	approx. 55		

Recommended settings for ramekins

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Chocolate hazelnut cake \ Several small		
Shelf level	See display		
Programme duration	approx. 40		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	🔥		
Temperature	150		
Heating-up phase	Normal		
Shelf level	1	2	1
Duration	Springform tin: approx. 55 Ramekins: approx. 45		

Tips

For 12 ramekins reduce the quantity by half. The baking duration remains the same as for 24 ramekins.

Baking

Sunday rolls

Makes 8

Ingredients

1/2 cube of fresh yeast (21 g)
250 ml lukewarm milk
500 g strong white flour
40 g sugar
A pinch of salt
60 g softened butter
100 g chopped almonds

For glazing

Milk

Top with

Crystal sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt and butter and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Knead the chopped almonds into the dough. Shape into 8 rolls and place on a baking tray or perforated baking tray. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush with milk and sprinkle crystal sugar on top. Bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	35–40		

Swiss farmhouse bread

Makes 1 loaf, approx. 750 g

Ingredients

350 g strong white flour
 150 g rye flour
 1–1 1/2 tsp salt
 25 g fresh yeast
 300 ml lukewarm milk
 A little flour

Method

Dissolve the yeast in lukewarm milk. Then add to the wheat flour, rye flour and salt and knead until you get a soft, smooth dough. Cover the dough and place in the oven to prove for 60 minutes using Conventional heat at 35 °C.

Lightly knead the dough and shape into a round loaf. Place on a baking tray or a perforated baking tray and dust with flour. Score along the top of the loaf and across it approx. 1 cm deep and then prove again at room temperature for 30 minutes. If baking using the Automatic programme please start the Automatic programme 10 minutes before the end of the proving phase.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Swiss farmhouse bread		
Shelf level	See display		
Programme duration	approx. 50		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺		
Temperature	200		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	3/manual		
Amount of water	See display		
1st burst of steam	6 minutes after starting the programme		
2nd burst of steam	After another 6 minutes		
3rd burst of steam	After another 6 minutes		
Duration	40–50		

Tips

This bread can be varied by adding diced ham, nuts etc. to the dough.

It can also be made using spelt flour or wholegrain flour instead of rye flour.

Baking

Bacon or herb baguettes

Makes 2

Ingredients

1 cube of fresh yeast (42 g)
250 ml lukewarm water
250 g strong white flour
250 g strong wholemeal flour
1 tsp sugar
2 tsp salt
1/2 tsp pepper
3 tbsp oil
150 g finely diced cooked ham or
bacon, or 1 tbsp each of chopped
parsley, dill and chives

For glazing

Milk

Method for Automatic programme

Dissolve the yeast in lukewarm water. Then add to the white flour, wholemeal flour, sugar, salt, pepper and oil and knead for 3–4 minutes until you get a smooth dough. Fold in the diced ham or bacon or the herbs.

Shape the dough into two approx. 35 cm long baguettes and place them on a baking tray or perforated baking tray. Slash the baguettes diagonally, brush with milk and place in the oven immediately.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Baguettes		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 67		

Method for Moisture plus

Dissolve the yeast in lukewarm water. Then add to the white flour, wholemeal flour, sugar, salt, pepper and oil and knead for 3–4 minutes until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 45 minutes".

Fold in the diced ham or bacon or the herbs. Shape the dough into two approx. 35 cm long baguettes and place them on a baking tray or perforated baking tray. Slash the baguettes diagonally and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush the baguettes with milk and then bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	190–210		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 1 minute		
2nd burst of steam	Release after 15 minutes		
Duration	20–30		

Baking

Drop cookies

Makes 50

Ingredients

160 g butter
50 g brown sugar
50 g icing sugar
2 tsp vanilla sugar
A pinch of salt
1 egg white
200 g plain flour

Method

Do not make more than double the quantity of mixture for drop cookies. The cookies will not hold their shape.

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

Spoon the mixture into a piping bag fitted with a size 9 or 11 rosette or zig-zag nozzle. Pipe onto a baking tray and bake until golden.


Recommended settings for 1 baking tray

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Drop cookies \ 1 baking tray		
Shelf level	See display		
Programme duration	approx. 22	approx. 24	

Recommended settings for 2 baking trays

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Drop cookies \ 2 baking trays		
Shelf level	See display		
Programme duration	approx. 30	approx. 24	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	140–150		140–160
Heating-up phase	Normal		
Crisp function	On		
Shelf level (1 tray)	2		1
Shelf level (2 trays)	1 + 2	1 + 3	
Duration	30–40	20–30	20–25

Streusel cake

Makes 20 slices (H 6x9x: 40 slices)

Dough ingredients

1 (1 1/2) cubes of fresh yeast (42 g or 63 g)

250 (500) ml lukewarm milk

500 (900) g strong white flour

50 (100) g sugar

1 (2) pinch(es) salt

50 (100) g melted butter

1 (2) egg(s)

Filling ingredients

125 (250) g softened butter

125 (250) g sugar

1 (2) egg(s)

350 (700) g quark

1 (2) tbsp cornflour

3 (6) tbsp lemon juice

Streusel ingredients

350 (700) g plain flour

200 (400) g sugar

1/2 (1) tsp cinnamon

200 (400) g melted butter

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough then roll it out on a universal tray.

Beat together the sugar and egg until creamy, then stir in the quark, cornflour and lemon juice. Spread this mixture over the dough.

Mix together the flour, sugar and cinnamon for the streusel topping. Add the slightly cooled butter to the dry ingredients. Rub together to make a crumbly mixture, and scatter over the quark mixture.

With the Automatic programme: place the cake in the oven and start the programme.

With all other programmes: Prove the cake in the oven for about 15 minutes using Conventional heat at 35 °C and then bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Streusel cake		
Shelf level	See display		
Programme duration	Approx. 51	approx. 70	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	160–180	170–190	160–180
Heating-up phase	Normal		
Crisp function	On		
Shelf level	2	3	2
Duration	35–45	50–60	

Baking

Vanilla biscuits

Makes approx. 90

Dough ingredients

280 g plain flour

210 g butter

70 g sugar

100 g ground almonds

For dredging

Approx. 70 g vanilla sugar

Method

Mix the flour, butter, almonds and sugar, and knead to a smooth dough. Leave to cool for 30 minutes.

Break off pieces of dough, roll them out and then make crescent shapes from them.

Place on a baking tray and bake until golden.

Dredge with vanilla sugar whilst still warm.

Recommended settings for 1 baking tray

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Vanilla biscuits \ 1 baking tray		
Shelf level	See display		
Programme duration	approx. 28	approx. 22	approx. 22

Recommended settings for 2 baking trays

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Vanilla biscuits \ 2 baking trays		
Shelf level	See display		
Programme duration	approx. 30	approx. 26	approx. 22

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	🔥		
Temperature	130–150		140–160
Heating-up phase	Normal		
Shelf level (1 tray)	2		1
Shelf level (2 trays)	1 + 2	2 + 4	1 + 3
Duration	25–35	20–30	20–25

Walnut muffins

Makes 12

Ingredients

100 g raisins
 50 ml rum
 150 g butter
 150 g sugar
 2 tsp vanilla sugar
 3 eggs
 150 g plain flour
 1 tsp baking powder
 125 g walnuts, roughly chopped

Method

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




Beat the butter until creamy, then gradually mix in the sugar, the vanilla sugar and the eggs. Sift the flour with the baking powder and fold into the mixture together with the walnuts. Finally add the rum-soaked raisins.

Using two spoons drop the mixture into muffin cases (Ø approx. 7 cm), place on the rack in the oven and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Muffins \ Without fruit		
Shelf level	See display		
Programme duration	approx. 42	approx. 40	approx. 37

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170	130–150	150–170
Heating-up phase	Normal		
Shelf level	1	2	
Duration	35–45		35–40

Tips

H 6x9x: If baking double the quantity, do not increase the duration.

Baking

White bread

Ingredients

1/2 cube of fresh yeast (21 g)
250 ml lukewarm water
500 g strong white flour
1 1/2 tsp salt
1 1/2 tsp sugar
20 g softened butter

For glazing

Water

Method for Automatic programme

Dissolve the yeast in lukewarm water. Then add to the flour, salt, sugar and butter and knead for 4–5 minutes until you get a smooth dough.

Shape the dough into a ball and cover the bowl with cling film. Leave to prove for 15 minutes at room temperature.

Lightly knead the dough and shape into a loaf approx. 25 cm long. Place on a baking tray then make a few diagonal cuts about 1 cm deep in the top using a sharp knife. Place in the oven to bake.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ White bread		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 72		

Method for Moisture plus

Dissolve the yeast in lukewarm water. Then add to the flour, salt, sugar and butter and knead for 4–5 minutes until you get a smooth dough.

Shape the dough into a ball and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough and shape into a loaf approx. 25 cm long. Place on a baking tray then make a few diagonal cuts about 1 cm deep in the top using a sharp knife. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush the top with water and bake until golden.

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	6 III		
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	30–40		

Choux buns

Makes 8

Dough ingredients

200 ml water
40 g butter
A pinch of salt
130 g plain flour
3 eggs
1 level tsp baking powder

Filling ingredients

350 ml double cream
4 tsp vanilla sugar
200 g fruit (e.g. raspberries, strawberries, cherries or mandarines)

Method

Place the water, butter and salt in a pan and bring to the boil. Add the flour and mix to a smooth ball. As soon as the base of the pan turns white, transfer the dough from the pan into a large bowl.

Mix in the eggs one at a time, until the dough stands up in satiny peaks. Finally, fold in the baking powder.

Flour a baking tray. Using two teaspoons or a piping bag, arrange mandarin-sized dollops of the mixture on the baking tray and bake straight away until golden.

Whilst still warm, cut the choux buns horizontally across the middle with a pair of scissors. Remove and discard any of the centre that is still moist. Wait until the buns have cooled down before filling them.

Beat the cream and vanilla essence with the caster sugar until stiff peaks are formed. Stir in the drained fruit and then fill the puffs.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cookies/Muffins \ Choux buns \ 1 baking tray		
Shelf level	See display		
Programme duration	approx. 40	approx. 35	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺		☺
Temperature	160–180		160–180
Heating-up phase	Rapid		Normal
Crisp function	Off		On
Shelf level	1	2	1
Number/type of bursts of steam	1/automatic		–
Amount of water	See display		–
1st burst of steam	Automatic		–
Duration	25–35		35–40

Baking

Cinnamon and macadamia ring

Dough ingredients

1 cube of fresh yeast (42 g)
100 ml lukewarm milk
500 g strong white flour
100 g sugar
A pinch of salt
Grated zest of 1 lemon
100 g softened butter
1 egg
2 egg whites

Topping ingredients

2 tsp ground cinnamon
2 tbsp sugar
100 g unsalted, chopped macadamia nuts
2 egg yolks

For glazing

Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, lemon zest, butter, egg and egg white and knead until you get a smooth dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough and divide into two. Shape each half in 50–60 cm long rolls and twist them together to form a ring.

Place the ring on a baking tray or a perforated baking tray and place in the oven. Select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Mix the cinnamon with the sugar, chopped nuts and the egg yolks. Brush with the milk, sprinkle with the nut mixture and prove for another 15–20 minutes using Conventional heat at 35 °C.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–35		

Tips

Macadamia nuts originate from Australia and are one of the most expensive nuts in the world. This queen of nuts is rich in unsaturated fat, which gives it its soft creamy taste.

Plaited Swiss loaf

Ingredients

1000 g strong white flour
 1 cube of fresh yeast (42 g)
 600 ml lukewarm milk
 3 tsp salt
 180 g butter
 1 egg yolk
 1 tbsp milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and butter and knead until you get a smooth dough. Cover the dough and place in the oven to prove for about 60 minutes using Conventional heat at 35 °C.

Lightly knead the dough and roll into two lengths, approx. 80 long.

Place one piece over the other, crossing at the mid point. Then lay the ends next to each other and plait them.

Place on a baking tray or perforated baking tray, cover and leave to prove for a further 30 minutes at room temperature. If you are going to use the Automatic programme to bake the loaf it will need to be started 10 minutes before the end of this proving phase.

Brush with a mixture of egg yolk and milk and then bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bread \ Plaited loaf		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 60		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺		
Temperature	190		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	6 minutes after placing in the oven		
2nd burst of steam	After another 6 minutes		
Duration	50–60		60–70

Baking

Raisin loaf

Serves 8

Dough ingredients

1/2 cube of fresh yeast (21 g)

125 ml lukewarm milk

250 g strong white flour

10 g sugar

75 g melted butter

100 g raisins

Topping ingredients

75 g butter

125 g brown sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar and butter and knead until you get a smooth dough. Finally fold in the raisins. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".


Lightly knead the dough then place it in a greased springform tin (Ø 26 cm). Make a small raised edge around the circumference and place it in the oven to prove for about 15 minutes using Conventional heat at 35 °C.

Heat the butter and mix in the sugar. When the dough has risen make indentations in the top with your fingers. Brush the surface of the dough with the butter and sugar mixture and bake immediately until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Cakes \ Raisin loaf		
Shelf level	See display		
Programme duration	approx. 38	approx. 55	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		
Heating-up phase	Normal		
Shelf level	2	1	
Duration	35–40		

Onion flat bread

Dough ingredients

1 cube of fresh yeast (42 g)
 200 ml lukewarm water
 375 g strong white flour
 1 tsp salt
 2 tbsp oil

Topping ingredients

2 small red onions
 100 g strong cheese
 Thyme

For drizzling

2 tbsp oil

Method

Dissolve the yeast in lukewarm water. Then add to the flour, salt and oil and knead for 3–4 minutes until you get a smooth dough. Place the dough in the oven and select the Automatic programme: "Cakes \ Yeast dough \ Prove for 30 minutes".

Lightly knead the dough then roll it out to the shape you want (Ø approx. 30 cm). Place on a baking tray, cover and leave to prove for a further 10 minutes at room temperature.

Peel and finely slice the onions.

Scatter the onions on the flat bread, spread with the cheese, thyme and salt, drizzle with oil around the edges and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 6 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	25–30		

Tips

Strong cheeses include extra mature cheddar, Emmental and Gruyere cheese.

Fish

Tips on preparation and general information

Fish is an excellent alternative to meat. Salt water fish is rich in iodine, vitamins and valuable proteins, as well as omega-3 fatty acids. These are good for your physical health and improve your concentration, memory and your general state of mind. Fish should be on the menu at least twice a week as part of a healthy diet and because it is low in calories it is also a good choice for those on calorie controlled diets.

Quantity per person

Whole fish: 250–300 g per person

Fish fillet: 200–250 g per person

"Blue" fish

Certain types of fish such as trout, tench, eel and carp can be served "blue". The skin of these fish contains a pigment which turns blue when it comes into contact with acid such as vinegar. Be careful not to damage the slimy coating on the skin when cleaning the fish, as this will prevent the fish turning blue in the damaged places. Pour hot water with vinegar in it over the fish and leave for about 10 minutes. Then proceed with the recipe, salting the fish only on the inside.

Cleaning fish

Whole fish: gut the fish and scrape off the scales if necessary. Rinse the fish under running water and pat dry with paper kitchen towel.

Fish fillet: rinse the fish under running water and pat dry with paper kitchen towel.

Acidify the fish

After cleaning the fish drizzle it with lemon juice or vinegar about 10 minutes before you do anything else with it. Because fish has little connective tissue, it can fall apart during cooking. Drizzling lemon juice or vinegar over raw fish helps keep the flesh firm. Acidifying the fish in this way will not affect its taste in any way.

Seasoning fish

Season fish with salt, herbs or spices just before cooking. Do not leave fish to stand for any length of time after salting it. Salt will draw out the moisture and with it the valuable minerals, and make the fish dry when it is cooked.

Cooking

Whole fish are ready when the eyeballs are white and the dorsal fin is easily pulled out.

Roasted, steamed or grilled fish is cooked when the flesh comes away easily from the bones.

If cooking fish fillets in a sauce, use less liquid than usual, as the fish will release juices as it cooks.

Notes on using Automatic programmes and the food probe *)

When cooking fish with a food probe, ensure that it reaches a core temperature of at least 70 °C.

The metal end of the food probe must go fully into the flesh in the thickest part of it. The end of the probe must be pointing upwards at an angle. Large fish with plenty of flesh on them are suitable for cooking with the food probe.

Season fish to taste and dot with butter before putting it in the oven.

If you are cooking several fish or pieces of fish together, select ones that are similar in size. Insert the food probe into the largest fish.

You can also cook fish wrapped in aluminium foil or in roasting bags. Fish can also be baked in a salt crust. Simply insert the tip of the food probe through the foil or bag.

When using the food probe you will be given an estimated cooking duration. This will fluctuate during the course of cooking.

*) the food probe is supplied with some ovens depending on model.

Fish

"Verduras" sea bream

Serves 4

Ingredients

4 prepared sea bream (approx. 400 g each)
800 g small potatoes
2 red peppers
2 green courgettes
2 yellow courgettes
4 shallots
3 cloves of garlic
400 g goat's cheese
Juice of one lemon
Salt
Lemon pepper
4 sprigs of thyme
4 sprigs of rosemary
10 tbsp olive oil

Method

Parboil the potatoes, in their skins for about 10 minutes.

Halve, trim and chop up the peppers. Slice the courgettes and cut the shallots into wedges. Peel and finely chop the garlic, Dice the cheese.

Rinse the fish, pat dry, drizzle with lemon juice, season with salt and lemon pepper and put in a large gourmet oven dish or in the universal tray.

Mix the parboiled potatoes with the vegetables and herbs and season with salt and lemon pepper. Arrange around the fish and scatter the goat's cheese over the vegetables.

Season the oil with salt and pepper and drizzle over the fish, potatoes and vegetables then cook in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Tips

Baby new potatoes with a diameter of 25-40 mm cooked in their skins are good with this recipe.

Viennese fillet of fish

Serves 4

Ingredients

3 salmon trout fillets, 200 g each
 Juice of one lemon
 125 g crème fraîche
 50 g pickled gherkins
 10 g capers
 30 g streaky bacon
 1 tbsp mustard
 1 tsp grated Parmesan cheese

Method

Rinse the fish fillet, pat dry and drizzle with lemon juice. Place one fillet in a greased casserole dish (20 x 20 cm) and coat with half of the crème fraîche.

Rinse the gherkins and capers. Then dice the bacon and the gherkins and mix with the chopped up capers.

Place a third of the gherkin mixture on top of the fish fillet. Then place a second fillet on top. Coat with mustard and another third of the gherkin mixture.

Top this with the last fish fillet, coat with the remaining crème fraîche and then the rest of the gherkins. Scatter Parmesan over the top and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☉☉		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–35		

Fish

Trout stuffed with mushrooms

Serves 4

Ingredients

4 trout (250 g each)
2 tbsp lemon juice
Salt
Pepper
1/2 onion
1 clove of garlic
200 g fresh mushrooms
25 g parsley
50 g butter


Method

Rinse the trout, pat dry, drizzle with lemon juice inside and out and season with salt and pepper.

Finely dice onion and garlic. Chop the mushrooms and parsley and mix well.

Fill the trout with the mixture and place them next to each other in a large gourmet oven dish or in the universal tray. Dot with butter and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Stuffed salmon trout

Serves 4

Ingredients

2 salmon trout (600–700 g each)
 Juice of one lemon
 Salt
 2 shallots
 2 cloves of garlic
 50 g small capers
 1 egg yolk
 2 tbsp olive oil
 2 slices of white bread
 Chilli powder
 Pepper

Method

Rinse the salmon trout, pat dry, drizzle with lemon juice inside and out and season with salt and pepper.

Peel and finely dice the shallots and garlic. Dice the white bread. Mix together the capers, egg yolk, shallots, garlic, oil and bread and season with salt, pepper and chilli powder.

Stuff the fish with this mixture and seal the opening with small wooden skewers.

Place the fish in the universal tray and cook in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Fish

Red mullet en Papillote

Serves 6

Ingredients

6 small red mullet (150 to 200 g each)
5 slices of white bread
250 ml milk
2 tbsp parsley, chopped
4 tbsp anchovy butter
Salt
Pepper
3 tbsp olive oil

Method

Rinse the fish.

To make the stuffing, soak the white bread in milk. Press the bread with a fork to ensure that it is completely drenched, and mix in the parsley and 4 tbsp anchovy butter.


Season the fish with salt and pepper, and fill with the stuffing. Drizzle with olive oil, cover and refrigerate for one hour.

Brush a large sheet of grease-proof paper with olive oil, place the fish in the middle, and wrap the paper over like a parcel. Place the parcel in the universal tray, and put in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Fish \ Red mullet en papillote \ 4-6 fish		
Shelf level	See display		
Programme duration	approx. 32	approx. 25	approx. 21

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	190-210		160-180
Heating-up phase	Rapid		
Shelf level	2		1
Duration	30-35	25-30	15-20

Tips

"en papillote" means baking in grease-proof paper.

Pollock delicioso

Serves 4

Ingredients

750 g pollock, filleted and skinned
 3 onions
 40 g butter
 500 g tomatoes
 Juice of 1/2 a lemon
 Salt
 Pepper
 100 ml milk
 10 g breadcrumbs
 2 tbsp parsley, chopped

Method

Slice the onions finely then sauté them in half the butter. Slice the tomatoes. Pat the fish dry with kitchen paper then drizzle with lemon juice and season with salt and pepper.

Put the onions in a greased ovenproof dish (Ø 26 cm). Arrange the tomatoes on top and season with salt and pepper.

Arrange the fish on top. Melt the remaining butter, add the milk and pour over the fish. Sprinkle with breadcrumbs and bake. Before serving garnish with chopped parsley.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Tips

Salmon fillet can be used for this recipe instead of Pollock.

Fish

Hake in a herb sauce

Serves 4

Ingredients

4 hake steaks (250 g each)
250 g venus mussels
2 cloves of garlic
4 tbsp olive oil
1 tsp flour
250 ml fish stock
25 g parsley
Salt

Method

Chop the garlic cloves finely, and sauté in the olive oil in a pan on the hob.

Place the fish in the universal tray. Drizzle with oil and scatter the garlic and venus mussels over the fish, and season with a little salt. Dust with flour, then pour the warm fish stock over and scatter with chopped parsley.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Fish \ Hake in a herb sauce		
Shelf level	See display		
Programme duration	approx. 30		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	180–200		
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	2	3	1
Duration	15–20		25–30

Tips

Hake in a herb sauce – Merluza en salsa verde – is a typical dish from the Basque region.

Salt cod brandade

Serves 6

Ingredients

1000 g dried cod
250 ml milk
600-700 ml olive oil
Salt
Pepper

Method

Soak the dried cod in fresh water for 24 hours, changing the water frequently. Cut into large chunks, and simmer in a pan of boiling water for 8 minutes. Remove the fish, drain and leave to cool. Skin and fillet the fish, remove any bones.

Heat 200 ml olive oil in a flat, heavy-bottomed dish. Add the fish and cook over a low heat, stirring with a wooden spoon.

When the oil and the fish are thoroughly mixed, remove from the heat, and slowly add 400-500 ml olive oil and 250 ml boiling milk alternately. Season with salt and pepper. The mixture should be nice and soft.

Transfer the mixture (brandade) into an oven-proof dish, and place in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Fish \ Salt cod brandade		
Shelf level	See display		
Programme duration	approx. 10		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐☐☐		
Temperature	220		210-230
Shelf level	2	4	2
Duration	10-15	8-12	8-10

Fish

Savoy cabbage and salmon gratin

Serves 4

Ingredients

600 g salmon filet
1 small savoy cabbage (approx. 600 g)
20 g softened butter
500 g potatoes
Pepper
Salt
300 g crème fraîche with herbs
2–3 tsp horseradish sauce
80 g grated cheddar cheese
80 g white bread

Method


Wash and quarter the cabbage, remove the stalk and shred the leaves. Heat the butter in a frying pan, add the cabbage and fry gently for 15 minutes, stirring occasionally.

Peel and slice the potatoes. Parboil for 5 minutes.

Wash and dry the salmon, cut into strips approx. 2 cm wide. Season with salt and pepper. Mix the crème fraîche with the horseradish sauce and the cheese.

Mix the cabbage with the potatoes and place in an ovenproof dish (approx. 20 x 30 cm). Arrange the salmon on top. Dice the bread and stir into the crème fraîche. Spread the bread mixture over the top of the salmon and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
3rd burst of steam	Release after 25 minutes		
Duration	30–40		

Pikeperch with herbs

Serves 4

Ingredients

800 g pikeperch fillets
 Juice of one lemon
 1 bunch of parsley
 1 bunch of chives
 1 bunch of dill
 1 bunch of lemon balm mint
 Salt
 50 g butter

Method

Rinse the fish, pat dry and drizzle with a little lemon juice. Leave to stand for about 10 minutes. Wash the herbs, finely chop them and mix well. Arrange in the bottom of a shallow ovenproof dish.

Season the fish with salt and arrange them, overlapping each other on top of the herbs. Drizzle with the remaining lemon juice, dot with butter and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	30–40		

Meat and poultry

Tips on preparation and general information

Meat

Tips for using automatic programmes

Meat weighing less than 1000 g is not suitable for cooking in an Automatic programme as it is likely to dry out.

The Miele Gourmet oven dishes are ideal for Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

Meat can be cooked covered or uncovered in the Gourmet oven dishes or roasting dishes, or in the universal tray. The programme you select will guide you.

Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

Remove any excess fat, membranes and sinews before roasting. Season to taste and dot with butter or, in the case of game, bard with rashers of streaky bacon. Game can be marinated overnight, e.g. in buttermilk, to tenderise it.

Tips for using the food probe *)

If you are using the food probe, make sure that the metal tip is inserted into the thickest part of the meat and that the handle is angled upwards as much as possible.

If you are cooking several pieces of meat together, select pieces that are similar in size. The food probe should be inserted in the largest piece.

When using the food probe you will be given an estimated cooking duration. This will fluctuate during the course of cooking.

*) the food probe is supplied with some ovens depending on model.

Poultry

Tips for using automatic programmes

Poultry weighing less than 900 g is not suitable for cooking on the Automatic programme as it is likely to dry out.

The Miele Gourmet oven dishes are ideal for Automatic programmes, as there is plenty of space to add liquid. When using ovenproof glass, ceramic or stainless steel roasting dishes, it might be necessary to reduce the quantity of liquid being added.

Rub poultry with oil and season to taste before putting it in the oven.

Always place poultry in the oven with the breast uppermost. Some programmes require the addition of extra liquid part way through the cooking time, and sometimes the lid needs to be removed. This will be indicated in the display.

Tips for using the food probe *)

With poultry insert the food probe into the thickest part of the breast. Make sure that the metal tip is inserted as deeply as possible into the thickest part of the bird, and that the handle is angled upwards.

If you are cooking several birds together, select ones that are similar in size. Insert the food probe into the largest bird.

When using the food probe you will be given an estimated cooking duration. This will fluctuate during the course of cooking.

*) the food probe is supplied with some ovens depending on model.

Meat and poultry

Beef Wellington (Australian)

Serves 6–8

Ingredients

1000 g fillet of beef
Oil
Salt, freshly ground
Pepper, freshly ground
60 g butter
2 shallots
2 cloves of garlic
300 g mushrooms
80 g chicken liver paté
65 g breadcrumbs
2 tbsp fresh thyme
300 g puff pastry
1 egg yolk

Method

Peel and finely dice the shallots and garlic. Clean and slice the mushrooms, and finely chop the thyme.

Roll the fillet of beef and secure with kitchen twine making sure the diameter is even along the length. Brush with oil, season with pepper and sear all round. Place in the refrigerator to chill, then remove the kitchen twine.

Melt the butter in a pan on the hob and sauté the shallots, garlic and mushrooms until the shallots take on a glassy appearance and there is no moisture in the pan. Stir in the liver paté and then leave to cool.

Stir the breadcrumbs and thyme into the mushrooms and then roughly blitz in a food processor.

Roll out the puff pastry so that it will completely encase the meat with enough pastry left to seal the meat in. Coat the pastry with the mushroom mixture.

Arrange the meat on the pastry, lift the edges up and seal with beaten egg yolk. Place on the baking tray with the seam tucked underneath.

Brush with egg yolk and place in the refrigerator to chill whilst the oven is heating up.

Leave to stand for 10 minutes after cooking then remove the food probe and carve just before serving.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Beef \ Beef Wellington		
Food probe	Yes		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 60		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	0 III		
Temperature	15 minutes: 200 Then: 180		
Pre-heat	Yes		
Food probe	Yes		
Core temperature	55–75		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	Immediately after placing food in oven		
2nd burst of steam	After another 15 minutes		
Duration	approx. 60		

Meat and poultry

Beef Wellington (Great Britain)

Serves 6–8

Ingredients

1000 g fillet of beef
Freshly ground black pepper
1 tbsp vegetable oil
30 g butter
2 shallots
250 g mushrooms
1 large sprig of thyme
100 ml extra dry vermouth or dry white wine
150 g smooth liver paté
15 g fresh parsley
12 slices of unsmoked streaky bacon
500 g puff pastry
1 egg

Method

Pre-heat the oven using Fan plus at 250 °C. Season the fillet of beef with the black pepper and rub with the oil. When the oven is at temperature place the beef on the universal tray or in a roasting pan and sear in the oven for 15 minutes. After searing set the beef to one side to cool.

Peel and finely dice the shallots, clean the mushrooms and finely dice them.

Melt the butter in the pan and fry the shallots for 3-4 minutes until softened. Add the finely chopped mushrooms together with a sprig of thyme and cook for a further 5-6 minutes. Pour in the wine and cook for a further 10 minutes until all the wine has been absorbed and the mixture is dry. Allow to cool, then remove the sprig of thyme, stir in the liver paté and the chopped parsley.

Season to taste then set aside to cool completely.

Overlap two pieces of cling film on a clean work surface or large chopping board. Lay out the slices of streaky bacon in two rows, slightly overlapping each other. Spread half the mushroom mixture over the bacon. Sit the beef on it and spread the remaining mushroom mixture over the top of the beef. Using the edge of the cling film, draw up the streaky bacon around the beef fillet to create a tight sausage shape. Place this in the fridge while rolling out the pastry.

Lightly flour the work surface and roll out the pastry to a 28 cm square about 0.5 cm thick and large enough to enclose the beef. Carefully remove the cling film from the beef and place it in the middle of the pastry. Brush the edges of the pastry with some of the beaten egg and fold it over the beef to enclose it

Place the Beef Wellington on the universal tray with the seam underneath. Brush the pastry with the remainder of the beaten egg and use any scraps of pastry to create decorations if desired. Chill Beef Wellington for at least 30 minutes or overnight

When ready to bake the Beef Wellington, pre-heat the oven then insert the food probe into the centre of the meat, place in the oven and bake.

At the end of the programme let the meat stand for a 15 minutes before carving and serving it.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Beef \ Beef Wellington		
Food probe	Yes		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 60		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	0 III		
Temperature	15 minutes: 200 Then: 180		
Pre-heat	Yes		
Food probe	Yes		
Core temperature	55–75		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	Immediately after placing food in oven		
2nd burst of steam	After another 15 minutes		
Duration	approx. 60		

Meat and poultry

Duck à l'orange

Serves 4

Ingredients

1 duck (1200 - 1600 g weight)
4 oranges
2 tbsp oil
Juice of one lemon
3 cubes of sugar
2 tbsp vinegar
Salt
Pepper

Method

Slice 3 of the oranges up thinly and arrange in the bottom of a glass or ceramic ovenproof dish. Coat the duck with oil and season with salt and pepper. Place on top of the orange slices.

Squeeze the juice from the remaining orange and the lemon. Heat the vinegar and sugar in a pan until the sugar has dissolved. Then deglaze the pan with the orange and lemon juice.


Pour the sauce over the duck and place in the oven.

If you use a Miele gourmet oven dish add an extra 200 ml of water to the dish.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Poultry \ Duck à l'orange		
Food probe	Yes		
Shelf level	See display		
Programme duration	approx. 100	approx. 95	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	20 minutes: 200 Then: 160	150–170	
Core temperature	93		
Heating-up phase	Rapid		
Shelf level	2	2	1
Duration	90–110	90–100	

Stuffed pork tenderloin

Serves 6

Ingredients

4 pork tenderloin (300 g each)
Salt
Pepper
20 basil leaves
250 g red pesto
30 g Parmesan, freshly grated
12 slices of parma ham
40 g butter
250 ml double cream
250 ml meat stock

Method

Cut the pork along the length, but not right through. Season both sides with salt and pepper and then arrange the basil leaves along the cut edge.

Spread the red pesto over the meat and then sprinkle with parmesan. Fold the two halves together and wrap with the Parma ham. Place in a gourmet oven dish, dot with butter and place in the oven.

After 15 minutes in the oven add the cream and the stock. Reduce the temperature to 140 °C and release the last burst of steam. If wished the sauce can be thickened with a little cornflour mixed with water.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6][III]		
Temperature	15 minutes: 170–190 Then: 140		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	3/manual		
Amount of water	See display		
1st burst of steam	5 minutes after starting the programme		
2nd burst of steam	After another 10 minutes		
3rd burst of steam	After another 10 minutes		
Duration	35–45		

Tips

To make your own red pesto: Finely dice 200 g of bottled sundried tomatoes and a clove of garlic. Purée with 50 ml of olive oil, 1 tsp sugar and 2 tbsp breadcrumbs. Season to taste with a little oregano and Sambal Oelek.

Meat and poultry

Braised beef roulades

Serves 4

Ingredients

4 thin beef steaks (approx. 160–200 g)

Salt

Pepper

4 tsp medium strong mustard

8 slices of streaky bacon

8 cocktail gherkins (cornichons)

2 carrots

1 thin leek

150 g celery

1 onion

Oil

1 tbsp tomato paste

250 ml red wine

2 sprigs of thyme

2 sprigs of rosemary

2 bay leaves

1 clove of garlic

1000 ml beef stock

100 ml double cream

Method

Lay the steaks out next to each other and season with salt and pepper. Coat with mustard and then top each with 2 slices of bacon and 2 gherkins cut into batons. Roll up and secure with wooden skewers or kitchen twine. Dice the carrots, leek, celery and onions. (1 cm).

Heat the oil in a gourmet oven dish and sear the roulades all round. Remove and then fry the vegetables. Add the tomato paste and cook with the vegetables. Deglaze with a third of the red wine. When the wine is almost fully reduced add the next third and so on until the wine is totally reduced.

Add the herbs, spices and garlic together with the stock. Put the roulades back into the oven dish, cover and cook in the oven for 60 minutes.

Remove the lid after 60 minutes in the oven and release the first burst of steam. Continue cooking without the lid.

When done take the roulades out and remove the skewers or the kitchen twine. Sieve the stock, add the cream and if necessary thicken the sauce with a little cornflour mixed with water.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	140		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	3/manual		
Amount of water	See display		
1st burst of steam	60 minutes after starting. the programme		
2nd burst of steam	After another 20 minutes		
3rd burst of steam	After another 20 minutes		
Duration	120		

Braised silverside of veal

Serves 8

Ingredients

1500 g silverside of veal
 2 carrots
 1 thin leek
 150 g celery
 1 onion
 1 clove of garlic
 2 sprigs of thyme
 2 sprigs of rosemary
 4 bay leaves
 5 juniper berries
 Salt
 Pepper
 500 ml white wine
 100 g crème fraîche
 250 ml beef stock or water

Method

Dice the carrots, the leek and the onions (1 cm) and place in the gourmet oven dish together with the garlic, the herbs and the spices.

Season the meat with salt and pepper and place on top of the vegetables.

After 20 minutes cooking deglaze with the white wine and cook the meat until done. Add water as necessary if the vegetables get too dry.

Sieve the sauce then thicken with crème fraîche and stock. Use a little cornflour mixed with water if necessary.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	130–150		
Core temperature	75		
Heating-up phase	Rapid		
Type of heating	Auto Roast		
Shelf level	2	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 10 minutes		
2nd burst of steam	Release after 30 minutes		
3rd burst of steam	Release after 1 hour		
Duration	90–100		

Meat and poultry

Meat loaf

Serves 4

Ingredients

500 g minced meat
70 g breadcrumbs
200 ml milk
1 egg
1 small onion, diced
1 tbsp strong mustard (e.g. Dijon)
1 tsp bouillon powder
1 tsp salt
1 pinch of pepper
140 g bacon rashers
500 ml stock

Method

Mix together the breadcrumbs and the milk, and leave to soak for a few minutes.

Mix this into the minced meat together with the egg, onion, mustard and bouillon powder. Season with salt and pepper.

Shape into a loaf, wrap the bacon around it and place in a greased ovenproof dish. Add 100 ml stock to the dish.

With the Automatic programme:
Add liquid as instructed in the display.

With all other programmes:
Baste the meat loaf half way through cooking with the remaining stock.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Pork \ Meat loaf		
Food probe	Yes		
As instructed in the display.	Add liquid		
Shelf level	See display		
Programme duration	approx. 75	approx. 65	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	200–220		180–200
Core temperature	83		80
Heating-up phase	Rapid		Normal
Shelf level	2		1
Cooking duration 1	20		25
	Then add liquid		
Cooking duration 2	50–60		40–45

Tips

This recipe has its origins in Norway.

Sweet and sour chicken

Serves 4

Ingredients

800 g chicken breast
 400 g plums, stoned
 40 g fresh ginger
 1 small bunch of spring onions
 Salt
 Pepper
 3 tbsp oil
 40 g butter
 100 ml white wine
 100 ml orange juice
 100 ml chicken stock
 1 tsp honey
 50 ml cream

Method

Peel the ginger and grate finely. Cut the spring onions into 2 cm pieces.

Season the chicken with salt and pepper. Heat the oil in a gourmet oven dish and sear the chicken briefly. Add the butter, spring onions and ginger and fry briefly.

Add the white wine, orange juice and chicken stock. Add the plums and honey and pour the cream over the chicken. Cook in the oven. Thicken the sauce if necessary using a little cornflour mixed with water.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	1/automatic		
Amount of water	See display		
1st burst of steam	Automatic		
Duration	35–45		

Meat and poultry

Herby chicken fillets

Serves 4

Ingredients

800 g chicken breast
500 g crème fraîche with herbs
1/2 tsp Sambal Oelek
2 tsp soy sauce
1 tbsp mixed herbs or parsley
100 ml chicken stock (instant)

Method

Mix half the crème fraîche with the Sambal Oelek, soy sauce and herbs. Dip the chicken in the mixture and place in a gourmet oven dish or shallow oven-proof dish without a lid.

Start the Automatic programme or pre-heat the oven.

Stir the remaining herb mixture into the chicken stock and pour over the chicken. Place in the pre-heated oven and cook.

Remove the chicken at the end of the programme. Stir the rest of the crème fraîche into the juices and serve separately.


Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		–
Programme	Poultry \ Chicken breast		–
Shelf level	See display		–
Number/type of bursts of steam	Automatic		–
Amount of water	See display		–
Programme duration	approx. 48	approx. 56	–

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Grill		
Temperature	150–170		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	2		1
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	8 minutes after starting the programme		
2nd burst of steam	After another 15 minutes		
Duration	35–45		40–50

Tips

For a nicely browned finish turn the grill on shortly before the end of the cooking duration. Select Grill , 240 °C for about 5–10 minutes.

Glazed gammon

Serves 6

Ingredients

1000 g gammon joint
 20 g softened butter
 40 g brown sugar
 2 carrots
 1 thin leek
 150 g celery
 1 onion
 5 bay leaves
 6 cloves
 10 crushed juniper berries
 125 ml red wine
 250 ml water

Method

Score the surface of the gammon in a criss-cross pattern about 2-3 mm deep. Rub butter and sugar into the cuts.

Dice the carrots, the leek, the celery and the onion. Mix with the spices and place in the centre of the universal tray. Place the gammon joint on top. Pour the red wine and water around the gammon and cook in the oven, adding a little water if the vegetables become too dry.

Sieve the juices and thicken with a little cornflour mixed with water if necessary. Slice the gammon and serve with the gravy.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6][III]		
Temperature	150–170		
Core temperature	70		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 30 minutes		
3rd burst of steam	Release after 55 minutes		
Duration	70–90		

Meat and poultry

Spanish garlic rabbit

Serves 4

Ingredients

1 rabbit
Salt
Pepper
4 celery sticks
2 onions
2 tomatoes
4 cloves of garlic
5 tbsp olive oil
125 ml white wine
500 ml chicken stock
3 sprigs of thyme
4 bay leaves
100 g black olives, sliced

Method

Cut the rabbit into 6 pieces and season with salt and pepper. Dice the celery onions and tomatoes.

Place the meat in a gourmet oven dish and sear in olive oil on the hob. Add the tomatoes, celery, onions and garlic.

With the Automatic programme: start the Automatic programme and continue cooking on the hob until the oven has reached temperature. Deglaze with the white wine and add the chicken stock, thyme, bay leaves and sliced olives. Cover the oven dish and place in the oven.

With Moisture plus: continue cooking on the hob for about 5 minutes. Deglaze with the white wine and add the chicken stock, thyme, bay leaves and sliced olives. Place in the oven and continue cooking without the lid.

Remove the lid, sieve the sauce in a pan and simmer. Thicken with a little cornflour mixed in water if necessary.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Game \ Rabbit		
Shelf level	See display		
Programme duration	approx. 77	approx. 110	

Moisture plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	III		
Temperature	130–150		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 10 minutes		
2nd burst of steam	Release after 30 minutes		
Duration	70–80		

Tips

This Spanish recipe is usually served with flat bread and a seasonal salad.

Lamb cutlets with a pistachio crust

Serves 4

Ingredients

2 racks of lamb (approx. 400 g each)
 50 g pistachio nuts, finely chopped
 50 g butter
 30 g breadcrumbs
 1/2 tsp thyme
 Salt
 Pepper
 2 tbsp olive oil

Method

Mix the finely chopped pistachios with the butter and breadcrumbs. Season with the thyme, salt and pepper.

Season the lamb with salt and pepper. Heat the olive oil in a pan and sear the lamb all over. Place the lamb on the universal tray with the meat side facing upwards. Spread the meat with the pistachio mixture, place in a pre-heated oven and inject the burst of steam immediately.

After cooking, wrap the meat in aluminium foil and leave to rest for about 10 minutes. Then divide into cutlets.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	200–220		
Pre-heat	Yes		
Core temperature	50		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	15		

Meat and poultry

Rack of lamb with vegetables

Serves 4

Ingredients

2 tsp rosemary
2 cloves of garlic, crushed
30 g oil
80 g Dijon mustard
2 tsp caraway seeds
1 tsp honey
Pepper, freshly ground
1/4 tsp salt
2 racks of lamb (approx. 8 cutlets on each)
2 carrots
1 sweet potato
4 new potatoes
2 small beetroot
2 onions
2 tbsp oil
Salt
Pepper

Method

Mix the rosemary, garlic, Dijon mustard, caraway, honey, salt and pepper and spread over the meat. Place the meat on the rack or on the anti-splash tray fitted over the universal tray and place in the oven.

Peel and dice the carrots and sweet potato. Wash and halve the new potatoes. Peel and slice the onions and beetroot.

Mix the oil into the vegetables and place on a baking tray. Season with salt. Place the baking tray of vegetables in the oven underneath the meat.

Once the meat is cooked, wrap it in aluminium foil and leave it to rest for 10 minutes. Then carve and serve with the vegetables.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Lamb \ Rack of lamb with vegetables		
Shelf level	See display		
Programme duration	approx. 24		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Cooking stage 1: Rack of lamb with vegetables			
Oven function	Auto		
Temperature	10 minutes: 220 Then 5–10 minutes: 180		
Heating-up phase	Rapid		
Shelf level	Rack of lamb: 3 Vegetables: 1		
Number/type of bursts of steam	2/manual		
Amount of water	See display		
1st burst of steam	As soon as temperature is reached		
2nd burst of steam	After another 10 minutes		
Cooking duration	15–20		
1	Remove the racks of lamb		
Cooking stage 2: Vegetables			
Oven function	Auto		
Temperature	190		
Shelf level	3		
Cooking duration	5-10		
2			

Osso buco

Serves 6

Ingredients

2 tbsp oil
 1 chopped tomato
 1 small onion, finely chopped
 4 cloves of garlic, finely chopped
 80 g diced carrots
 80 g diced celery
 50 g leek, sliced
 1 tbsp tomato paste
 6 veal leg steaks (200–250 g each)
 Salt
 Pepper, freshly ground
 Plain flour
 50 g clarified butter
 200 ml white wine
 800 ml beef stock
 1 tbsp gravy browning
 1 bunch each of rosemary, sage and thyme, chopped

Top with

1 tsp chopped parsley
 Grated zest of 1 lemon

Method for Automatic programme

Pre-heat an oven dish for 10 minutes.

Place the oil in a gourmet oven dish, add the vegetables and tomato paste and place in the oven. Cook gently for 10 minutes.

Season the meat with salt and pepper, toss in flour and fry both sides in butter for about 3-4 minutes.

Place the meat in the gourmet oven dish together with the white wine, beef stock, gravy browning and herbs. Cover with a lid and braise for 90 minutes.

Serve with the sauce and garnish with grated lemon zest and chopped parsley.

Automatic programme settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Lamb \ Ossobuco		
Shelf level	See display		
Number/type of bursts of steam	Automatic		
Amount of water	See display		
Programme duration	approx. 110		

Meat and poultry

Method for Fan plus

Pre-heat an oven dish for 10 minutes.


Place the oil in a gourmet oven dish, add the vegetables and tomato paste and place in the oven. Cook gently for 10 minutes.

Season the meat with salt and pepper, toss in flour and fry both sides in butter for about 3-4 minutes.

Place the meat in the gourmet oven dish together with the white wine, beef stock, gravy browning and herbs. Cover with a lid and braise for 90 minutes.

Serve with the sauce and garnish with grated lemon zest and chopped parsley.

Fan plus settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	180		
Shelf level	1	2	1
Duration	110		

Turkey roulade with a spinach ricotta filling

Serves 6

Ingredients

1000 g turkey breast
 1 shallot
 225 g spinach, defrosted
 1 egg yolk
 2 tbsp breadcrumbs
 125 g Ricotta
 Salt
 Pepper
 Nutmeg
 2 tbsp olive oil
 1 tsp rosemary
 750 ml chicken stock
 500 ml double cream

Method

Finely dice the shallot and mix into the defrosted spinach along with the egg yolk and breadcrumbs. Season with salt, pepper and a little nutmeg.

Cut the turkey breasts lengthways but do not cut all the way through. Open out and flatten between two sheets of cling film. Season with salt and pepper and then spread the spinach-ricotta mixture over the top. Roll up and bind with kitchen string.

Season with salt and pepper and place in an ovenproof dish. Drizzle the roulades with olive oil and sprinkle the rosemary over the top. Add the stock and cook in the oven. After 60 minutes pour the cream over the top.

Take the roulades out of the sauce and remove the string. If necessary, thicken the sauce with a little cornflour mixed with water. Slice the roulades and serve with the sauce.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	170–190		
Core temperature	85		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 10 minutes		
2nd burst of steam	Release after 40 minutes		
3rd burst of steam	Release after 1 hour 10 minutes		
Duration	90–100		

Meat and poultry

Pork belly with crackling and a honey sauce

Serves 6–8

Ingredients

Pork belly (1500–2000 g)
Salt
250 g runny honey
2 tbsp sweet soy sauce
2 tsp soy sauce
1 tsp fresh ginger
1 tsp five spice powder
1 large red chilli
1 large green chilli
2 Pak Choi or a Chinese cabbage

Method

Score the skin in a hatched pattern 1 cm apart. Place on the rack or on the anti-splash tray above the universal tray, skin side uppermost and roast until golden.

Place the honey, soy sauce, finely grated ginger and five spice powder in a pan. Stir and simmer over a medium heat for 10 minutes. Keep warm and shortly before serving add the deseeded, finely sliced chilli pepper.

Once cooked let the pork belly stand for 10 minutes. Then slice and serve with cooked Pak Choi or Chinese cabbage and the sauce.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Pork \ Pork belly		
Shelf level	See display		
Programme duration	approx. 190		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Cooking stage 1			
Oven function	0 III		
Temperature	130		
Heating-up phase	Rapid		
Shelf level	3 Same level for all cooking stages		
Number/type of bursts of steam	3/manual		
Amount of water	See display		
1st burst of steam	Immediately after placing food in oven		
2nd burst of steam	After 30 minutes		
3rd burst of steam	After another 30 minutes		
Cooking duration 1	170		
Cooking stage 2			
Oven function	III		
Temperature	190		
Cooking duration 2	20		

Fillet of pork en croûte

Serves 4

Ingredients

2 pork tenderloin (300 g each)
Salt
Pepper
Paprika
50 g butter
75 g streaky bacon, diced
1 onion, diced
400 g sliced white mushrooms
4 tomatoes, skinned
1 tbsp chopped parsley
approx. 450 g puff pastry

For glazing

1 egg yolk
4 tbsp milk

Method

Season the pork with salt, pepper and paprika. Fry in the butter to seal, then remove from the pan.

Sauté the onions and bacon in the same pan. Add the sliced mushrooms and the chopped, drained tomatoes. Simmer and season with salt, pepper, parsley and paprika.

Roll the pastry out on a floured surface, and make 2 rectangles 30 cm x 20 cm. Place a piece of pork in the middle of each one. Spoon the mushroom mixture onto the meat. Wrap the pastry around the meat to make a parcel, pinching the edges to seal it. Make leaf shapes out of the scraps of pastry to decorate.

Place the parcels on a damp baking tray, and glaze them with a mixture of egg yolk and milk. Bake until golden.

To serve, cut each fillet in half or in slices.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat / Pork / Fillet en croûte		
Shelf level	See display		
Programme duration	approx. 46	approx. 45	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	180–200		
Pre-heat	Yes		
Heating-up phase	Rapid	Normal	
Crisp function	On		
Shelf level	2	1	
Duration	40–50		

Meat and poultry

Pork casserole with apples

Serves 6–8

Ingredients

1200 g pork fillet
4 Apples
400 ml cream
150 g tomato sauce
4 tbsp curry powder
3 tbsp cornflour
Salt
Pepper

Topping

150 g grated Cheddar cheese

Method

Cut the meat into 3 cm thick slices and season with salt and pepper. Peel, quarter and core the apples.

Arrange the meat and apples in layers in a gourmet oven dish or in a shallow casserole dish without a lid.

Make the sauce by combining the cream, tomato sauce, curry powder, cornstarch, salt and pepper.



Start the Automatic programme or pre-heat the oven.

Pour the sauce over the meat and the apples, sprinkle the cheese on top and place in the pre-heated oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Pork \ Pork casserole		
Shelf level	See display		
Programme duration	approx. 44	approx. 50	approx. 45

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	30 minutes: 180–200 Then: 240 °C		170
Pre-heat	Yes		No
Heating-up phase	Rapid		
Shelf level	2		1
Duration	35–45	40–50	

Chinese steak

Serves 6

Ingredients

1500 g pork blade roast
 3–4 cloves of garlic
 2 walnut sized pieces of fresh ginger
 3 tsp salt
 3 tbsp soy sauce
 3 tbsp honey
 2 tbsp sherry
 1 tsp five spice powder
 2 tbsp hoi sin sauce
 Sambal Oelek

Method

Finely dice the garlic, peel and grate the ginger. Mix well with the salt, soy sauce, honey, sherry, five spice powder and hoi sin sauce. Season to taste with Sambal Oelek.

Cut the meat in slices approx. 3 cm thick. Place in a plastic container with the marinade and cover with a tightly fitting lid. Place in the refrigerator to marinate for about 3–4 hours, turning from time to time.

Take the meat out of the marinade and place on a rack fitted above the universal tray. Place in a pre-heated oven and release the burst of steam immediately.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☉☐☐☐		
Temperature	170–190		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	2	2	1
Number/type of bursts of steam	1/manual		
Amount of water	See display		
1st burst of steam	After placing food in oven		
Duration	20–30		

Meat and poultry

Christmas ham

Serves 10-15

Ingredients

3000-4000 g cured ham with rind
2 egg yolks
2 tbsp cornflour
2 tbsp hot mustard
2 tbsp mild mustard
1 tbsp breadcrumbs

Method

Soak the ham in water for 4-6 hours to release the salt if necessary.

Cut a cross through the rind with a sharp knife. Wrap the ham in aluminium foil and place on the baking tray or in a roasting dish. Insert the food probe through the foil and into the centre of the meat and then place in the oven.


Remove the ham from the oven, and leave to cool a little. Remove the aluminium foil and cut away the upper part of the rind.

Mix together the egg yolk, cornflour and mustard, and spread over the ham. Sprinkle the breadcrumbs over, and roast in the mustard crust for a further 12-15 minutes at 225 °C until the crust is golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Pork \ Christmas ham		
Shelf level	See display		
Programme duration	approx. 300		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170-180		
Pre-heat	Yes		
Food probe	Yes		
Core temperature	85		
Heating-up phase	Rapid		
Shelf level	1	2	1
Duration	approx. 300		

Yorkshire Pudding

Makes 12

Ingredients

190 g flour

3/4 tsp salt

3 eggs

225 ml milk

Vegetable oil for baking

Method

Place a teaspoonful of oil in each muffin cup of a 12 cup muffin tin and place in the oven to heat the oil.


Mix the flour and salt and make a well in the centre. Break in the eggs and beat with a whisk, slowly incorporating the flour from around the edges. Add the milk, continuing to whisk until a smooth batter is formed.

As soon as the oven has reached temperature take the muffin tray out and pour the batter out equally between the muffin cups. Return to the oven and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Meat \ Beef \ Yorkshire Pudding		
Shelf level	See display		
Programme duration	approx. 25		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	210		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1	2	1
Duration	15-20	20-25	

Savoury snacks

Aubergine moussaka

Serves 6

Ingredients

1250 g aubergines
50 ml olive oil
1 onion, diced
30 g butter
750 g Minced meat
125 ml white wine
1 tin of tomatoes (drained weight 480 g)
2 tbsp parsley, chopped
Salt
Pepper
3 tbsp breadcrumbs
2 eggs
500 ml Béchamel sauce (ready made)

Topping

100 g grated Cheddar cheese

Method

Cut the aubergines into 1 cm thick slices, sprinkle with salt and leave for 20 minutes to draw out the liquid.

Sauté the onion in the butter. Add the mince and brown whilst stirring. Drain the tomatoes, chop roughly and add to the meat along with the parsley and the wine. Season liberally with salt and pepper, and simmer for about 15 minutes. Fold in the breadcrumbs.


Rinse the aubergines under cold water, pat dry and fry in olive oil until golden.

Arrange half of the aubergines in the bottom of an oven-proof dish (32 x 22 cm) and then add the meat mixture. Add the rest of the aubergines. Lightly whisk the eggs, then fold into the Béchamel sauce with about 2/3 of the cheese. Spread the sauce over the aubergines, and sprinkle with the rest of the cheese. Bake in the oven uncovered until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & Gratins \ Moussaka		
Shelf level	See display		
Programme duration	approx. 46	approx. 45	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		
Heating-up phase	Rapid		Normal
Shelf level	2		1
Duration	45–55		

Spring pie

Serves 4

Ingredients

300 g puff pastry
 1 red pepper
 1 yellow pepper
 3 spring onions
 1000 g minced beef
 1 garlic clove, finely chopped
 100 g breadcrumbs
 2 eggs
 Salt
 Pepper, freshly ground
 Paprika powder
 2 tsp medium-hot mustard

For glazing

1 egg yolk
 Water

Method

Dice the peppers and slice the spring onion.

Mix the minced beef with the vegetables, garlic, breadcrumbs, eggs, spices and mustard.

Grease and line a loaf tin (approx 30 cm) with baking parchment. Roll the pastry out to approx. 45 x 50 cm. Line the tin with the pastry, leaving the same amount of pastry hanging over the sides all round. Add the minced beef mixture and press down firmly. Use the overlapping pastry to form a lid. Coat the edges with water and press the edges to seal the pie.

Cut 3 diamonds, approx. 3 x 3 cm in size out of the lid and use them to decorate the top of the pie.

Whisk the egg yolk with some water, brush over the pastry and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	180–200		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 20 minutes		
2nd burst of steam	Release after 40 minutes		
Duration	50–60		

Savoury snacks

Jansson's bake

Serves 4

Ingredients

800-850 g peeled potatoes

1 onion, finely sliced

1 tbsp butter

125 g anchovy fillets

200 ml double cream

2 tbsp breadcrumbs

Method

Cut the potatoes into fine matchsticks, or use a mandolin. Grease an oven-proof dish, approx. 30 cm long.

Layer the potatoes, anchovies and sliced onions in the dish, starting and finishing with a layer of potatoes. Pour the cream over, and sprinkle with breadcrumbs.


Place in the oven to bake.

Cover with aluminium foil after 30 minutes to prevent the top from getting too brown.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Janssons bake		
Shelf level	See display		
Programme duration	approx. 67		approx. 60

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		160–180
Heating-up phase	Normal		
Shelf level	2		1
Duration	60–70		55–65

Tips

Jansson's bake comes from Sweden

Cheese or vegetable flan

Makes 8–10 slices

Ingredients

230 g puff pastry

Ingredients for the vegetable filling

500–600 g vegetables (e.g. leeks, carrots, broccoli, spinach)

Butter

50 g strong cheese, grated

Ingredients for the cheese filling

70 g bacon lardons

280–300 g strong cheese, grated

Ingredients for the topping

2 medium eggs

200 ml double cream

Salt

Pepper

Nutmeg

Method

Line a 27 cm Ø baking tray with puff pastry.

Method for the vegetable filling: Wash, trim and finely dice the vegetables. Sauté in butter then leave to cool. Arrange over the pastry and scatter cheese on top.

Method for the cheese filling: Fry the diced bacon lardons and leave to cool. Arrange over the pastry and scatter cheese on top.

Mix the eggs, cream, salt, pepper and nutmeg and pour over the vegetable or cheese toppings. Bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Pizza, Quiche & Co. \ Quiche		
Shelf level	See display		
Programme duration	approx. 47		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	230		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	1		
Duration	35–40		

Tips

Instead of cheddar cheese try this recipe with Gruyere or Emmental cheese.

Savoury snacks

Cheese soufflé

Serves 4

Ingredients

40 g butter

40 g flour

375 ml milk

100 g Gruyère cheese

3 eggs

Salt

Pepper

Method

Prepare a thick Béchamel sauce using the butter, flour and 300 ml milk as follows. Melt the butter in a pan, and stir in the flour. Over a low heat, add the milk little by little, stirring all the time.


Bring the rest of the milk to the boil in a separate pan, and then add the Béchamel sauce, stirring for a few minutes until the sauce is smooth.

Stir in the grated Gruyère cheese.


Separate the eggs. Beat the egg yolks into the cooled sauce. Beat the egg whites until stiff, and fold them gently into the sauce.

Grease a soufflé dish (Ø 20 cm) or 2–8 ramekins (Ø 8–12 cm), pour in the mixture. Place on the universal tray in the oven and pour about 1 litre of water into the tray (approx. 2 litres for H 6x9x ovens).



Recommended settings for soufflé dish

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Bakes & gratins \ Cheese soufflé \ 1 large		
Shelf level	See display		
Programme duration	approx. 54	approx. 45	

Recommended settings for ramekins

	H 6x0x	H 6x6x	H 6x9x
Oven function			–
Programme	Bakes & gratins \ Cheese soufflé \ 2–8 ramekins		–
Shelf level	See display		–
Programme duration	approx. 30		–

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	160–180		170–180
Pre-heat	Yes		
Heating-up phase	Rapid		Normal
Shelf level	2		1
Duration for 1 large tin:	approx. 45		40–45
Duration for ramekins	approx. 32		–

Tips

This recipe for cheese soufflé comes from France.

Gruyère is a hard cheese from Switzerland.

Potato gratin in a mustard sauce

Serves 4

Ingredients

800 g potatoes
 1 onion, finely diced
 1 clove of garlic, finely diced
 30 g butter
 2 tbsp coarse grained mustard
 250 ml vegetable stock
 1 pinch of saffron
 125 ml cream
 Salt
 Pepper

Topping

100 g grated Cheddar cheese

Method

Peel and slice the potatoes, and parboil in salted water for about 5 minutes. Drain and arrange in the bottom of an oven-proof dish (Ø 28 cm).

Fry the onions and garlic gently in butter and layer with the potatoes. Place the mustard, stock, saffron and cream in a saucepan, and bring to the boil. Season with salt and pepper.

Pour the sauce over the potatoes, and sprinkle over the grated cheese. Bake in the oven uncovered.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins / Potato gratin / Cooked potatoes		
Shelf level	See display		
Programme duration	approx. 55	approx. 53	approx. 60

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	180–200		160–180
Heating-up phase	Normal		
Shelf level	2		1
Duration	50–60		55–65

Savoury snacks

Potato cheese bake

Serves 4

Ingredients

500 g peeled, floury potatoes
250 ml double cream
125 g crème fraîche
150 g grated Cheddar cheese
1 clove of garlic
Salt
Black pepper
Nutmeg

Method

Slice the potatoes thinly and mix with 2/3 of the cheese.


Grease an oven-proof dish (approx. Ø 30 cm) and rub with the garlic clove.

Blend together the cream, crème fraîche, salt, pepper and nutmeg and pour evenly over the potatoes. Scatter the rest of the cheese over the top and bake uncovered in the oven until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Potato gratin \ Raw potatoes		
Shelf level	See display		
Programme duration	approx. 66	approx. 62	approx. 65

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		180–200
Heating-up phase	Normal		
Shelf level	1		
Duration	60–70		60–70

Tips

For a low-calorie variation, arrange 750 g sliced potatoes in an oven-proof dish. Season with salt and pepper, and pour over 250 ml of vegetable stock. Bake as above. About 10 minutes before the end of baking, scatter 3 tbsps grated Parmesan over the top.

Garlic soup

Serves 4–6

Ingredients

250 g of baguette bread
 4–6 cloves of garlic
 4 tbsp olive oil
 2 bay leaves
 2 tbsp tomato purée
 1 tsp paprika
 4 eggs
 Salt
 2 litres stock
 1 chorizo (Spanish garlic and pepper sausage)
 1 chilli pepper

Method


Slice the garlic cloves and fry gently in olive oil in a pan on the hob. Slice the bread, and toast lightly on both sides. Arrange the slices of toast in the base of an oven-proof dish or a Miele Gourmet oven dish.

Add the tomato purée, the bay leaves and paprika to the garlic cloves, and gradually stir in the stock until smooth. Pour over the bread.

Add the sliced chorizo and chilli pepper, and place the dish in the oven.

A few minutes before the end of the programme, break the eggs into the soup to poach.

Settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		
Heating-up phase	Rapid	Normal	
Shelf level	2	1	
Duration	50–60	40–50	

Tips

The recipe for this garlic soup or "Sopa Castellana" has its origins in Spain.

To poach the eggs:

Break the eggs and carefully slide into the hot soup without stirring it.

Savoury snacks

Lasagne

Serves 4

Ingredients

10-12 sheets of lasagne, not pre-cooked

Ingredients for the meat sauce

50 g smoked streaky bacon, finely diced

150 g onions, finely chopped

375 g minced beef

Salt

Black pepper

1 tsp thyme

1 tsp oregano

1 tsp basil

500 g skinned tomatoes

3 tbsp tomato purée

125 ml stock

Ingredients for the mushroom sauce

20 g butter

150 g fresh mushrooms, sliced

2 tbsp flour

250 ml double cream

250 ml milk

Salt

Nutmeg

2 tbsp parsley, chopped

Topping

200 g grated Cheddar cheese

Method

Gently fry the bacon with 2/3 of the onion. Add the minced beef, and fry until brown all over, turning frequently. Season with salt, pepper and herbs. Chop the tomatoes coarsely, and stir into the meat together with the tomato purée and the stock. Simmer for approx. 5 minutes.


To make the mushroom sauce, melt the butter in a pan on the hob, and fry the rest of the onions until golden. Add the sliced mushrooms. Sprinkle in the flour a little at a time, stirring constantly. Stir in the cream and milk gradually to make a smooth sauce, season, and cook for approx. 5 minutes, continuing to stir. Add the parsley.

Layer the sheets of lasagne and the sauce in a greased oven-proof dish (20 x 35 cm) as follows:



- 1/3 of tomato and minced beef mixture,
- 5–6 sheets of lasagne,
- 1/3 of tomato and minced beef mixture,
- half the mushroom sauce,
- 5–6 sheets of lasagne,
- the rest of the tomato and minced beef mixture,
- the remaining mushroom sauce.

Sprinkle with grated cheese, then bake uncovered in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Programme	Bakes & gratins \ Lasagne \ 8–19 sheets		
Shelf level	See display		
Programme duration	approx. 68	approx. 45	

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190	160–180	
Heating-up phase	Rapid	Normal	
Shelf level	1		
Duration	65–75	45–55	

Savoury snacks

Salmon and spinach pasta bake

Ingredients

450 g fresh or frozen spinach, defrosted
1 clove of garlic
Salt
Nutmeg
500 g green tagliatelli
400 g salmon fillet
1-2 tbsp lemon juice
Pepper, freshly ground
200 ml double cream
250 g sour cream
2 tbsp mixed Italian herbs
20 g flaked almonds

Method

Blanch fresh spinach in boiling water for 1 minute then drain well. Squeeze any excess water out. by hand.

Roughly chop the spinach and season with salt and a little nutmeg.

Cook the tagliatelle to "al dente".

Rinse the salmon, pat dry, drizzle with lemon juice and season with salt and pepper.

Mix the cream with the sour cream and herbs and season with salt and pepper.

Place the tagliatelle in a greased oven-proof dish (approx. 20 x 30 cm), and arrange the spinach and diced salmon on top. Pour the sauce over the top, sprinkle with the sliced almonds and bake uncovered.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6 III]		
Temperature	160–180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
3rd burst of steam	Release after 25 minutes		
Duration	30–40		

Pasta bake

Serves 4

Ingredients

150 g macaroni
 15 g butter
 2 onions, finely diced
 1 red pepper, diced
 100 g carrots, sliced
 100 ml vegetable stock
 150 g crème fraîche
 75 ml milk
 Pepper
 Garlic salt
 300 g beef tomatoes, coarsely diced
 100 g ham, diced
 100 g goat's cheese with herbs, diced

Topping

100 g grated Cheddar cheese

Method


Cook the macaroni in boiling salted water on the hob until al dente. Drain well.

Fry the onions gently in the butter. Add the peppers and carrots, and fry briefly with the onions, then pour over the stock.


Mix together the crème fraîche, milk, pepper and garlic salt. Stir into the vegetables, and bring to the boil briefly.

Transfer the macaroni, tomatoes, ham and goat's cheese into an oven-proof dish (approx. 30 cm), mix in the vegetable sauce, sprinkle with Cheddar and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto 		
Programme	Bakes & gratins \ Pasta bake		
Shelf level	See display		
Programme duration	approx. 55		approx. 45

Alternative settings

	H 6x6x	H 6x0x	H 6x9x
Oven function			
Temperature	160–180		
Heating-up phase	Normal		
Shelf level	2	1	
Duration	50–60		40–50

Savoury snacks

Potato dumplings

Serves 4

Ingredients

125 g potatoes
1/2 cube of fresh yeast (21 g)
80 ml milk, lukewarm
1/2 tsp salt
250 g strong white flour
20 g softened butter
1 egg
200 g cream cheese with herbs

For glazing

Milk

Method

Peel and cook the potatoes and pass them through a potato ricer whilst still warm, then leave to cool.

Dissolve the yeast in milk. Then add to the potatoes, salt, flour, butter and egg and knead until you get a smooth pliable dough. Place the dough in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Form 12 small balls, make a small well in the side of each, fill with 1 tsp. cream cheese and press back together to seal.

Place the dumplings in a greased oven-proof dish (approx. 20 x 30 cm) with the seam underneath. Place in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes".

Brush the dumplings with milk and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	35–45		

Tips

Dumplings can also be used as a side dish with cut meat and salad.

Mushroom cannelloni

Serves 4

Ingredients

16 cannelloni

Filling ingredients

1 onion

150 g of cooked ham

350 g mushrooms

2 tbsp oil

75 g goat's cheese

100 g mozzarella

150 g cream cheese

Salt

Pepper

300 ml stock

100 g sour cream

Topping

100 g grated Cheddar cheese

Method

Dice the onion, ham and mushrooms. Heat the oil in a pan and gently fry the onion. Add the ham and continue to fry for a short while. Add the mushrooms and fry until there is no water in the pan.

Dice the goat's cheese and mozzarella. Add the cooled mushroom mixture and cream cheese and mix well. Season with salt and pepper to taste.

Fill the cannelloni with the mixture and place in a casserole (approx. 25 x 30 cm).

Mix the sour cream into the stock and pour over the cannelloni. Sprinkle with cheese and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☼☼☼		
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 10 minutes		
2nd burst of steam	Release after 20 minutes		
Duration	45–55		

Tips

The cannelloni are easier to fill if you use a piping bag without a nozzle.

Savoury snacks

Pizza variations

Makes 1 tray (quantities in brackets are for H 6x9x ovens)

Ingredients for a basic yeast dough

30 (60) g fresh yeast (dried 15 (30) g)
170–180 (340–360) ml water, lukewarm
320 (640) g strong white flour
1 (2) tsp salt
30 (60) g oil

Ingredients for basic quark dough

180 (240) g quark
60 (80) ml milk
60 (80) g oil
1 (2) tsp salt
3 (4) egg yolk(s)
375 (500) g plain flour
3 (5) tsp baking powder

Ingredients for basic topping

300 (500) g passata per pizza

Margherita topping

600 (1200) g sliced tomatoes
300 (600) g sliced Mozzarella cheese
Olive oil
Oregano

Onion topping

650 (1300) g thinly sliced onions
Salt
Rosemary

4 (8) tbsp olive oil

Vegetarian topping

300 (600) g pre-cooked broccoli florets
300 (600) g sliced mushrooms
120 (240) g sliced leeks, pre-cooked
300 (600) g Mozzarella, finely diced

Leek and Gorgonzola topping

800 (1600) g sliced leeks
2 (4) tbsp walnut oil
Salt
Pepper
200 (400) ml white wine
300 (600) g Gorgonzola, roughly chopped

Ricotta-basil topping

60 (120) g Ricotta or quark mixed with
100 (200) ml double cream
4 (8) eggs
2 (4) tbsp walnut oil
Salt
Pepper
2 (4) tbsp basil, shredded and scattered over the dough
4 (8) tomatoes, diced
200 (400) g Gorgonzola, diced

Method

Method for the yeast dough

Dissolve the yeast in lukewarm water. Then add to the flour, salt and oil and knead until you get a smooth dough. Leave to prove for about 20 minutes at room temperature.

Method for quark dough

Mix the quark with the milk, oil, salt and egg yolk. Sieve the baking powder into the flour and add half to the mixture, stir well then knead in the rest.

Knead the dough again briefly and roll out on a baking tray.

Spread some of the passata over the pizza, and season with salt, pepper and oregano.

Arrange the topping of your choice on the pizza and bake immediately.

Recommended settings for yeast dough



	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Pizza, Quiche & Co. \ Fresh pizza \ Yeast dough		
Shelf level	See display		
Programme duration	approx. 48	approx. 52	approx. 45

Recommended settings for quark dough


	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		–
Programme	Pizza, Quiche & Co. \ Fresh pizza \ Quark dough		–
Shelf level	See display		–
Programme duration	approx. 42	approx. 39	–

Savoury snacks

Alternative settings for yeast dough

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190°C		200–220
Heating-up phase	Rapid		Normal
Type of heating	Intensive bake		–
Shelf level	1	2	2
Number/type of bursts of steam	2/time controlled		–
Amount of water	See display		–
1st burst of steam	Release after 4 minutes		–
2nd burst of steam	Release after 12 minutes		–
Duration	25–35		35–45

Alternative settings for quark dough

	H 6x0x	H 6x6x	H 6x9x
Oven function			–
Temperature	190		–
Pre-heat	Yes		–
Heating-up phase	Rapid		–
Crisp function	On		–
Shelf level	2	3	–
Duration	40–50	30–40	–

Tips

You can prove the dough in the oven using the Automatic programme "Cakes \ Yeast dough \ Prove for 30 minutes".

Quiche Lorraine

Serves 4

Ingredients

300 g puff pastry or shortcrust dough (ready made)
 400 g diced bacon
 10 g butter
 4 eggs
 300 g crème fraîche
 Salt
 Pepper
 Nutmeg

Method

Gently fry the diced bacon in butter.

Roll the pastry out and line a flan tin with it. Scatter the diced bacon over the base.

Start the Automatic programme or pre-heat the oven.

Beat the eggs then add the crème fraîche; season with salt, pepper and a little nutmeg. Pour over the bacon and place in the oven.

Recommended settings

	H 6x0x	H 6x6x
Oven function	Auto	
Programme	Bakes & gratins \ Quiche Lorraine	
Shelf level	See display	
Programme duration	approx. 71	approx. 67

Alternative settings

	H 6x0x	H 6x6x
Oven function	☐	
Temperature	170–190	
Pre-heat	Yes	
Heating-up phase	Normal	
Shelf level	1	
Duration	50–60	

Tips

To make your own shortcrust pastry mix 200 g flour, 100 g butter, 50 ml cold water and 3 g of salt and knead to a smooth dough.

Savoury snacks

Cheese pie

Serves 8

Dough ingredients

1 cube of fresh yeast (42 g)
150 ml lukewarm milk
150 g rye flour
200 g strong white flour
30 g butter
1/2 tsp salt
1/2 tsp sugar

Filling ingredients

300 g cheese
2 small red peppers
2 small red onions
20 g chives, chopped
Salt
Coarsely ground black pepper
Chilli powder

Top with

4 tbsp pumpkin seeds

Method

Dissolve the yeast in lukewarm milk. Then add to the remaining ingredients and knead until you get a smooth pliable dough. Cover and place in the oven for about 45 minutes to prove using Conventional heat at 35 °C.

Finely dice the cheese. Dice the peppers and onions and mix with the chopped chives. Season with salt, pepper and chilli powder.

Roll the dough out on a floured surface into a square (approx. 40 x 40 cm). Drape over a greased shallow square oven dish (approx. 20 x 20 cm) with the corners offset.

Place the filling on the dough and fold the edges up over the filling, pressing them together to seal.

Cut 5 diamonds (approx. 3 x 3 cm) out of the lid and use them to decorate the top of the pie.

Brush with water and scatter pumpkin seeds over the top. Bake until golden and leave to stand for about 30 minutes before serving.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☺☺☺		
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	3/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
3rd burst of steam	Release after 25 minutes		
Duration	50–60		

Tips

The pie is very good as a starter or as a light main together with a salad.

Ratatouille

Serves 6–8

Ingredients

5 tbsp oil
 2 onions, finely diced
 1 clove of garlic, finely diced
 2 red, 2 green and 2 yellow peppers
 6 tomatoes
 750 g courgettes
 Salt
 Pepper
 1 tsp dried rosemary
 1 tsp dried basil


Method

Halve the peppers and remove the seeds and pith. Cut into large chunks. Quarter the tomatoes. Slice the courgettes into 1 cm pieces.


Sauté the onions and garlic in the oil. Add the vegetables and continue to sauté for a few minutes. Season liberally with salt, pepper and herbs, and transfer into an oven-proof dish (approx. 30 cm) and cover with a lid.

Place in the oven and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto 		
Programme	Bakes & gratins \ Ratatouille		
Shelf level	See display		
Programme duration	approx. 40	approx. 37	approx. 30

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		
Heating-up phase	Rapid	Normal	
Shelf level	2	1	
Duration	35–45	30–40	

Savoury snacks

Swiss potato gratin

Serves 4–6

Ingredients

Butter
1000 g firm potatoes
400 ml cream
Salt
Pepper
Nutmeg
50 g cheese, grated

Method


Peel the potatoes and slice thinly. Place in a greased porcelain oven dish (3 litre capacity).

Season the cream and mix into the sliced potatoes. Scatter grated cheese over the top and bake in a pre-heated oven until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Swiss potato gratin		
Shelf level	See display		
Programme duration	approx. 50		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	180		
Heating-up phase	Rapid		
Shelf level	1	2	1
Duration	45–60		

Tips

For a lighter dish use a mixture of milk and cream instead of cream on its own.

Shepherd's Pie

Serves 6-8

Ingredients

25 g butter
 2 onions
 2 carrots
 2 sticks of celery
 1000 g minced lamb
 1/2 tsp fresh thyme
 1/2 tsp fresh rosemary
 1 1/2 tsp tomato purée
 200 ml red wine
 25 g plain flour
 400 ml chicken stock
 1 1/2 tbsp Worcestershire sauce
 Salt
 Pepper
 1500 g floury potatoes
 25 g butter
 5 tbsp milk

Method

Finely chop the onions, thyme and rosemary. Dice the carrots and chop the celery into small pieces.

Gently fry the onions in butter for 2–3 minutes on the hob, then add the carrots and celery and fry for a further 8–10 minutes. Add the minced meat and fry until brown. Drain off any excess fat and add the thyme, rosemary, tomato purée and red wine.

Reduce to about 1/4 on a medium heat, sprinkle in the flour and simmer for a further 2–3 minutes.


Add the stock and Worcestershire sauce and simmer for 45–50 minutes. Season with salt and pepper. Whilst the meat is simmering peel, cube and cook the potatoes and then mash together with the butter and milk.

Place the meat mixture in a casserole dish (2 litre capacity) and top with the mashed potato. Place in a pre-heated oven and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Shepherd's pie		
Shelf level	See display		
Programme duration	approx. 50		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	180		
Shelf level	1	2	1
Duration	50		

Tips

To make a cottage pie simply use minced beef instead of minced lamb in this recipe.

Savoury snacks

Spinach in puff pastry

Serves 20

Ingredients

1200 g spinach (fresh or frozen)
5 onions
100 g leeks
2 eggs
200 g goat's cheese
100 ml vegetable oil for the filling
50 g dill, finely chopped
Salt
Pepper
900 g puff pastry and 50 ml vegetable oil for brushing the pastry with or 900 g Filo pastry and 200 ml vegetable oil for brushing the pastry with

Method

Blanch the fresh spinach in boiling water for 1 minute or defrost the frozen spinach. Drain well. Once cooled, press gently to squeeze out the moisture, and then chop it up roughly.

Cut the leeks and onions into rings and mix with the spinach. Add the eggs, crumbled cheese, dill, salt, pepper and 100 ml vegetable oil to the spinach and mix thoroughly.

If making with puff pastry:

Brush the base of the universal tray with oil and line with half the puff pastry. Spread the spinach mixture evenly over the pastry. Place the rest of the pastry over the spinach mixture, and brush with 50 ml oil.

If making with filo pastry:

Brush the base of the universal tray with oil. Brush half of the sheets of filo with

oil, and layer these on the tray. Spread the spinach mixture evenly over the top layer of pastry. Then brush the remaining sheets with oil, and layer these on top of the spinach (200 ml oil is required for coating all of the pastry).

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Spinach in puff pastry		
Shelf level	See display		
Programme duration	approx. 62	approx. 60	approx. 62

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	👤		
Temperature	50 minutes: 170 Then: 200		160–180
Heating-up phase	Normal		
Shelf level	2		1
Duration	60–65		60–70

Tips

Spanakopita (Spinach in puff pastry) is a typical Greek dish.

Tortellini, ham and rocket bake

Serves 6

Ingredients

125 g rocket
 100 g air-dried ham
 300 ml cream
 400 g sour cream
 Salt
 Pepper
 800 g fresh Tortellini
 300 g cherry tomatoes, halved
 4 tbsp pine nuts, roasted
 50 g Parmesan cheese, freshly grated
 50 g Emmental cheese, coarsely grated


Method

Rinse and pat dry the rocket and chop up together with the ham. Mix the cream and sour cream and season with salt and pepper.

Mix the tortellini with the tomato halves, rocket and ham, place in a buttered casserole dish (approx. 20 x 30cm) and top with the sauce.

Sprinkle with pine nuts and Parmesan and bake until golden.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 10 minutes		
2nd burst of steam	Release after 20 minutes		
Duration	30–40		

Savoury snacks

Tuna terrine

Serves 8-12

Ingredients

- 1 large tin of tuna (500 g)
- 2 large onions
- 4 tbsp olive oil
- 1 tbsp paprika
- 600 g puff pastry
- 250 g tomato purée
- 1 tin Piquillo-Paprika (or bottled sliced peppers)
- 2 eggs, hard boiled

For glazing

- 1 egg

Method

Dice the onion and gently fry in a pan with the olive oil until a pale yellow colour. Add the paprika, take off the heat and leave to cool.

Roll out half the puff pastry into a circle and place in a round baking tray (Ø 27 cm) such that the pastry extends over the sides a little. Then arrange the fried onions, the tomato purée and the strips of pepper on the pastry together with the flaked tuna and chopped hard boiled egg.

Roll the remaining pastry out into a circle and place it over the top. Seal the edges, brush with lightly beaten egg and place in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Bakes & gratins \ Tuna terrine		
Shelf level	See display		
Programme duration	approx. 49	approx. 57	approx. 45

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		☑
Temperature	210–230		170–190
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	1		
Programme duration	35–45		

Tips

Tuna terrine or "Empanada gallega" is a classical Spanish dish from Galicia.

Meringue

Serves 6-8

Ingredients

5 egg whites
275 g sugar
1 tsp vanilla essence
1 tbsp white vinegar
600 ml double cream
1 tbsp icing sugar
500 g blueberries
500 g strawberries
500 g raspberries

Method

Beat the egg whites until stiff and then slowly drizzle in the sugar, beating all the time. Then add the vanilla essence and carefully fold in the vinegar.

For a large meringue grease a baking tray, and for several small meringues grease two baking trays and line them with baking parchment. For a large meringue place the mixture on the baking tray in a circle about 3–4 cm high. For several smaller meringues drop 8 cm sized dollops of the mixture onto the trays. Place in the oven and bake. Leave to cool in the oven once done.

Beat the cream with icing sugar, spread over the meringue and top with fruit.

Recommended settings for a large meringue

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Pavlova \ One large		
Shelf level	See display		
Programme duration	approx. 100		

Recommended settings for small meringues

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Meringue \ Several small		
Shelf level	See display		
Programme duration	approx. 60		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☐		
Temperature	110		
Heating-up phase	Normal		
Crisp function	On		
Shelf level (1 tray)	1	2	1
Shelf level (2 trays)	1 + 2	1 + 3	–
Duration	One large: 80 Several small: 40		
Continued cooking time with oven switched off and the door open	One large: 20 Several small: 20		

Desserts

Creme caramel

Serves 6-8

Ingredients

80–100 g Caramel syrup (ready made)

500 ml milk

4 eggs

2 egg yolks

80 g sugar

Grated zest of 1/2 lemon

Method

Coat the sides and base of the pudding basin/ramekins with caramel.

Heat the milk and lemon zest together (do not boil). Beat together the eggs, egg yolks and sugar in a bowl. Strain the milk into the egg mixture.

Start the Automatic programme or pre-heat the oven.

Pour the mixture into a large pudding basin (Ø approx. 24 cm) or 8–10 ramekins (Ø 7–8 cm), place on the universal tray in a pre-heated oven. Pour approx. 1 litre (H 6x9x: approx. 2 litres) of warm water into the universal tray to make a bain marie and place the creme caramel in the bain marie to cook.

Recommended settings for one large tin

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Creme caramel \ 1 large		
Shelf level	See display		
Programme duration	approx. 41	approx. 43	approx. 36

Recommended settings for ramekins

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Creme caramel \ 2–8 ramekins		
Shelf level	See display		
Programme duration	approx. 32	approx. 34	approx. 25

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Temperature	150–170		160
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	2		1
Duration for 1 large tin:	40–45		35–40
Duration in ramekins:	30–35		22–26

Tips

This sweet dessert is very popular in Spain and Portugal and is very similar to the Crème caramel we are familiar with from France.

To make your own caramel syrup:
Place 80 g sugar and 30 ml water in a pan. Cook over a high heat on the hob until caramelised and golden (do not stir and do not allow to get too dark, as the flavour will be bitter). Pour into the pudding basin/ramekins.

Desserts

Caramel pudding

Serves 8

Pudding ingredients

1 vanilla pod
600 ml milk
300 ml double cream
85 g sugar
6 eggs

Caramel ingredients

100 g sugar

Method

Split the vanilla pod and scrape out the seeds with a knife. Add to the milk, cream, sugar and vanilla pod and bring to the boil in a pan on the hob. Leave to cool and remove the vanilla pod.

To make the caramel: Place 100 g sugar in a pan. Cook over a high heat on the hob until caramelised and golden (do not stir and do not allow to get too dark, as the flavour will be bitter). Pour into an oven-proof dish (approx. 30 x 12 cm).

Start the Automatic programme or pre-heat the oven.

Lightly beat the eggs. Gradually add the cooled milk mixture, and then pass through a sieve.



Place the oven-proof dish on the universal tray in a pre-heated oven. Pour approx. 1 litre (H 6x9x: approx. 2 litres) of warm water into the universal tray to make a bain marie and cook the pudding in the bain marie.

When done, turn the pudding out and serve with whipped cream. Garnish with berries and seasonal fruit.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Caramel pudding		
Shelf level	See display		
Programme duration	approx. 118	approx. 133	approx. 130

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Pre-heat	Yes,  /130 °C		
Oven function			
Temperature	120–140		
Heating-up phase	Normal		
Shelf level	1		
Duration	105–115	120–130	125–135

Lemon Meringue Pie

Makes 8–10 slices

Dough ingredients

275 g plain flour
150 g butter
25 g caster sugar
2 egg yolks
1 1/2–2 tbsp cold water

Filling ingredients

Juice and grated zest of 4 large lemons
75 g cornflour
500 ml water
5 egg yolks
175 g sugar

Ingredients: for the meringue topping

5 egg whites
275 g sugar

Method

Rub the butter into the flour until the mixture looks like fine breadcrumbs. Stir in the caster sugar. Mix in the egg yolks and cold water and bring together to form pastry. Cover in cling film and place in the refrigerator for 30 minutes.

Roll the pastry out and use to line a fluted flan tin (Ø 25 cm, height 3.25 cm) and leave to chill whilst making the filling.

To make the filling mix the lemon juice, lemon zest and cornflour together. Bring the water to simmering point on the hob and stir in the lemon and cornflour mixture. Stirring constantly, continue to simmer until a thick custard is formed. Then mix the sugar and egg yolks and stir into the custard. Bring back to simmering point, then take off the heat and leave to cool.


Pour the lemon custard into the pastry case and spread it out evenly.

Whisk the egg whites in a large clean bowl until they form stiff peaks then whisk in the sugar a spoonful at a time, whisking well after each spoonful until a thick glossy meringue is achieved. Spoon onto the lemon mixture and bake.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Lemon meringue pie		
Shelf level	See display		
Programme duration	approx. 55		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	180		
Pre-heat	Yes		
Heating-up	Rapid		
Crisp function	On		
Shelf level	1		
Duration	approx. 45		

Desserts

Dumplings with plum compote

Serves 6

Ingredients

500 g strong white flour
1 cube of fresh yeast (42 g)
50 g sugar
250 ml lukewarm milk
1 tsp ground cinnamon
A pinch of salt
100 g softened butter
1 egg
120 g plum compote

For dusting

40 g icing sugar

Method

Mix the flour, crumbled yeast, sugar, milk, cinnamon, salt, butter and eggs, **then knead** to a smooth dough. Place in the oven and select the Automatic programme "Cakes \ Yeast dough Prove for 30 minutes".

Make 12 balls from the dough. Open them enough to fill with 1 tbsp of plum compote and then seal them up. Place with the sealed edge underneath in a greased casserole dish (approx. 20 x 30 cm).

Place the dumplings in the oven and select the Automatic programme "Cakes \ Yeast dough \ Prove for 15 minutes". Bake until golden.

Dust with icing sugar and serve them with vanilla custard.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	[6][III]		
Temperature	150–170		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	2/time controlled		
Amount of water	See display		
1st burst of steam	Release after 5 minutes		
2nd burst of steam	Release after 15 minutes		
Duration	35–45		

Tips

As an alternative try filling the dumplings with a half a plum and dusting the tops with a little sugar before sealing the dumplings up.

Chocolate dessert

Serves 6

Ingredients

200 g dark chocolate
 200 g butter
 200 g sugar
 3 egg yolks
 3 egg whites

Method

Melt together the chocolate and butter in a pan over a low heat. Leave to cool slightly, and then beat in the sugar and egg yolks.

Start the Automatic programme or pre-heat the oven.


Beat the egg whites and fold into the mixture.

Place the mixture in 6–8 greased ramekins (Ø 10 cm) and place in the oven.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Chocolate dessert		
Shelf level	See display		
Programme duration	approx. 25		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	170–190		
Pre-heat	Yes		
Heating-up phase	Rapid		
Shelf level	2	1	
Duration	15–20		

Tips

This chocolate dessert comes from France.

These are perfect when they are crispy on the outside and moist inside.

Desserts

Chocolate sponge puds

Serves 7

Ingredients

70 g butter
70 g sugar
4 egg yolks
70 g dark chocolate
70 g ground almonds
20 g breadcrumbs
4 egg whites
500 ml vanilla custard
200 ml double cream

For dusting

40 g icing sugar

Method

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

Beat the butter, sugar and egg yolk until creamy. Then 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.

Spoon the mixture into 7 ramekins (Ø 6 cm), arrange on a universal tray and place in the pre-heated oven.

Pour approx. 1 litre (H 6x9x: approx. 2 litres) of warm water into the universal tray to make a bain marie and bake the puddings.


Whip the cream and then fold into the vanilla custard.

Pour a little custard onto individual serving plates. Use a knife to loosen around the edges of the ramekins and then carefully turn the puddings out on top of the custard. Dust with icing sugar and serve whilst still warm.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	Auto		
Programme	Dessert \ Chocolate sponge puds		
Shelf level	See display		
Programme duration	approx. 52		

Alternative settings

	H 6x0x	H 6x6x	H 6x9x
Oven function			
Temperature	150–170		
Pre-heat	Yes		
Heating-up phase	Normal		
Shelf level	1		
Duration	35–45	30–35	

Sweet cherry soufflé

Serves 8

Ingredients

Butter

50 g ground nuts

200 g sour cherries

2 egg yolks

80 g icing sugar

Pulp of 1 vanilla pod

250 g quark

20 g cornflour

2 egg whites

For dusting

40 g icing sugar

Method

Grease 8 ramekins with butter and dust with the ground nuts.

Drain the cherries and spoon into the ramekins.

Beat the egg yolk with 60 g of icing sugar and light and fluffy. Stir in the vanilla pulp, quark and cornflour. Beat the egg white to stiff peaks with the rest of the icing sugar and carefully fold into the mixture.

Spoon the mixture into 8 ramekins (Ø 7–8 cm), arrange on a universal tray and then place in the pre-heated oven. Pour approx. 1 litre (H 6x9x: approx. 2 litres) of warm water into the universal tray to make a bain marie then bake the ramekins.

Dust with icing sugar before serving.

Recommended settings

	H 6x0x	H 6x6x	H 6x9x
Oven function	☼☼☼		
Temperature	170–190		
Heating-up phase	Rapid		
Shelf level	1	2	1
Number/type of bursts of steam	1/automatic		
Amount of water	See display		
1st burst of steam	Automatic		
Duration	20–30		



Recipe booklet H6461/H6860/H6890

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