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Steam combination oven cookbook DGC 6000

Cooking for pleasure with Miele



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Foreword



Dear Reader,

When families come together, it is often around the dining table and so often when people enjoy each others' company, food is at the centre of the occasion.

We are privileged in being able to contribute to this by helping you enjoy your love of cooking. Every day, knowledge, curiosity, routine and the unexpected all converge in our Miele Test Kitchen.

We have condensed our experience, passion and pleasure of experimenting with food into this cookbook by creating recipes that are as imaginative as they are successful. We hope you will enjoy the results as much as you do the cooking.

If you have any questions, comments or requests, please contact us on the telephone number shown on the back cover of this book.

Happy cooking from
The Miele test kitchen



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Cooking for pleasure

A hobby for all the senses

Eating has become much more than a basic necessity with preparation and presentation being as important and interesting as the ingredients and method of cooking.

We no longer eat just to fill ourselves up. Eating has become “dining”, an expression of our lifestyle, an enjoyment, and an experience that is different every time.

And because the journey is as enjoyable as the destination, the preparation of food is an important part of the pleasure. Some people like to cook behind closed doors, then astound their friends when their creations come to the table. Others prefer to cook in company and throw open the doors of their kitchen so their friends can enjoy the process from the start.

Food also plays an important role in furthering international relations. Foreign restaurants, holidays abroad and the media have brought us closer to other food cultures and taught us to appreciate them. Cooking with steam is a tradition that dates back thousands of years. Its roots lie in China. The Chinese belief that a dish should satisfy all the requirements of health, colour, flavour, aroma and texture is as relevant now as it was then.

Today's cooks are delighted by all things new, and place high value on cooking appliances that offer user friendly technology. A Miele steam combi oven is an up-to-the-minute oven that has every feature you could wish for.

Both healthy and delicious

With the Miele steam combi oven, you don't have to compromise on flavour in order to eat healthily.

As the food is not sitting in water, the goodness does not leach out, and the vitamins, minerals and trace elements that are essential to good health are almost fully retained. For example, steamed food contains up to 50% more vitamin C than traditionally cooked food.

The result is delicious food that requires little or no salt or seasoning, additional spices or fat, and which retains all of its natural goodness and flavour. The steam oven is therefore ideal for preparing light meals or baby food, as well as for those on low-sodium diets. Taste is not sacrificed in the interests of nutrition and calorie counting; to the contrary, your steam combi oven sweeps you away to a world of wonderful new delights.

Cooking functions

From the repertoire of a connoisseur

With a temperature range of 30°C–225°C, the Miele steam combi oven offers a wealth of exciting possibilities.

You will be amazed just what a Miele steam combi oven is capable of! Eggs are boiled to perfection. Chocolate can be melted at 65°C without burning. Preserving jars and baby bottles can be disinfected at 100°C in just 15 minutes – making them as clean as they would be by traditional boiling.

Desserts such as light soufflés never fail, at 40°C you can make yoghurt and at 30°C prove dough. If you want to really pamper your guests, you can offer them steamed face flannels at the end of a perfect meal.

Further information on the versatility of the steam combi oven can be found at the end of this book, as well as in the operating instructions for the oven. We wish you much enjoyment as you experiment with your appliance.

Steam cooking

Most dishes are cooked at 100°C. Vegetables and potatoes, soups and stews, soufflés and pulses can be cooked without affecting colour, shape, structure and taste. Rice cooks particularly well by this process, remaining light and fluffy.

Baby food can also be safely and easily prepared in the steam oven. Cooking fish on the hob in the usual manner is not to everyone's taste. This is because the fish can become dry and tough, or fall apart on serving, which spoils the enjoyment. The Miele steam combi oven offers an ideal solution. Steaming at temperatures between 75°C–100°C results in perfect fish and fish fillets and tasty seafood and shellfish – a taste of gourmet cooking at home.

Poultry, meat and sausage are also easy to cook in the Miele steam combi oven. When cooked at temperatures between 85°C and 100°C, meat has a uniform and tender consistency. Even lean poultry, which can easily dry out with conventional cooking methods, remains deliciously succulent.

Please note that steamed meat does not brown. If you want your meat browned, we recommend cooking it with a Combination programme, where a browning stage is included either before or after the steaming stage.

Menu cooking

In a steam combination oven you can cook on up to three shelf levels at the same time to make up a whole meal.

You would normally select a temperature of 100°C to do this. However different the foods are, the constant fresh supply of steam ensures that there is no transfer of aroma or flavour. This means that you can cook sweet and heavily spiced foods together without the risk of contamination. The steam ensures an even cooking result on each level, and when the oven is full to capacity, the steam combi oven is both more economical and energy efficient than cooking on the hob or in the oven.

This is how to serve a complete main course hot and fresh:

Start with the food that takes longest to cook. During the cooking programme, you can add other foods. If, for example, your menu consists of fish with rice and broccoli, the rice will need to be cooked for 20 minutes, the fish for 6 minutes and the broccoli for 4 minutes. The rice goes into the steam combi oven first, and is cooked for 14 minutes. The fish is then placed in the appliance, and cooked alongside the rice for 2 minutes. Finally the container with the broccoli is added, and all 3 foods cook together for another 4 minutes.

With the steam combi oven, success is guaranteed, and everything is ready at the same time! Further information about cooking times is to be found in the tables at the back of this book, as well as in the operating instructions.

Combination cooking

Every type of food has its own character. Recognising an ingredient's qualities and bringing them to the fore is the true art of the cook.

The Miele steam combi oven has highly developed electronics offering optimum functionality and is very easy to use. The appliance guides you intelligently through the programming process to ensure fast, precise setting of the required functions.

The Miele steam combi oven cooks everything to perfection by combining steam with functions such as Fan plus: delicious fresh bread with a glossy crust; al dente vegetables with all their natural flavours; wonderfully moist fish that melts in the mouth; tender, juicy meat with a well browned crust, numerous side dishes and tempting puddings.

The combination of steam and fan heat is not suitable for mixtures that contain a high level of moisture such as choux pastry and meringue. Because these types of food need to lose their moisture they can only be cooked using Fan plus.

When combination mode is selected, there are three things that must be programmed into the oven:

- Temperature (30°C–225°C)
- Moisture level (20%–100%)
- Cooking duration (1 minute – 12 hours)

With Combination cooking, up to 10 cooking stages can be combined in one cooking process.

Cooking functions

Bread is baked to perfection thanks to the steam that is injected in the first few minutes. The dough rises more effectively to start with before being browned at a higher temperature, and then dried at a high temperature with a low moisture level. This gives the bread its attractive, glossy crust. If bread is baked with little or no steam, the starches do not swell as much, the outer surface dries out, the crust becomes cracked and it will not stay crisp for long. See the chapter on bread for further details.

A moisture level of 95% makes sweet pastry particularly light and crumbly, so that it melts on the tongue.

Baking moist dough-based items with additional steam, does not allow them to dry out sufficiently, and as a result they collapse. Items that have a moist topping such as pizza will not cook through properly if steam is added, and the base will not brown properly. Use a conventional programme for this type of food.

Cook meat to start with at a high temperature in order to brown the surface. Then reduce the temperature and increase the moisture to cook the meat evenly and get a tender result. If lean meat is cooked without steam, the outer surface has a tendency to dry out. Cooking with steam overcomes this problem. Meat can also be roasted in Combination mode on the rack placed above the baking tray to catch the juices, which can then be made into a gravy.

Fan plus

With Fan plus food is cooked in a flow of hot air. Fan plus ensures excellent results with no transfer of aroma or flavour, giving the oven a big advantage over the more widely available fan-assisted oven. It is rarely necessary to pre-heat the oven. "Fan plus" is particularly useful for baking certain types of cake and soufflé, and the flow of air around the oven ensures that items are very evenly cooked and browned.

Cake plus

Choux pastry

Choux pastry needs to rise and dry out at the same time. This is best achieved with a small amount of extra moisture which is why "Cake plus" is ideal.

Salt dough

Typical salt dough items such as pretzels have a shiny crust and a sprinkling of crystal salt. The "Cake plus" programme guarantees the desired result when cooking salt dough items from frozen.

Sponge cakes

Moisture levels are controlled particularly well in the "Cake plus" programme, resulting in very successful sponge cakes.

Automatic programmes

Automatic programmes allow you to cook recipes quickly and easily. For some recipes you will find an automatic programme in addition to manual settings, so you have the option of both.

Blanching

Blanching helps food maintain its aroma and vitamins during freezing. Fruit and vegetables can be blanched in 1 minute at 100 °C. After blanching it needs to be plunged immediately into ice-cold water to stop it from cooking any further. It is then ready for freezing.

This short exposure to heat reduces the number of enzymes in the food which are responsible for breaking down the aroma and vitamin content in the food when frozen.

The following are suitable for blanching:
Apples, apricots, pears, peaches, cauliflower, broccoli, peas, kale, kohlrabi, asparagus, spinach
Not suitable for blanching:
Berries, herbs

Special applications

Defrosting

Defrosting food in the steam combi oven takes considerably less time than at room temperature. Food also defrosts gently and more evenly than in a microwave oven – partially cooked or grey patches are things of the past. At 50–60°C frozen food such as vegetables, fruit, fish, meat, poultry and ready meals defrost gently. Dairy products and baked goods are also quickly ready for serving again.

Please note:

- Using shallow freezer containers speeds up the defrosting process.
- Freeze food in small portions. These defrost more quickly and gently than large portions.
- Several portions of the same type of frozen food that are the same size (e.g. several chicken drumsticks) can be defrosted together without altering the temperature setting or the defrosting time required for a single portion, providing they have been frozen singly.
- Remove the packaging from the food (except in the case of bread or baked goods), and place them on a plate or in a shallow steam oven container.
- Turn the food halfway through the defrosting programme and separate pieces that have frozen together. This is particularly important in the case of large pieces of food, e.g. steak.
- Once the defrosting programme has finished, let the food stand at room temperature for a while. This standing time (see chart) is to ensure that the food defrosts right through to its core.

Reheating

Food can be reheated in either a perforated or solid container as well as in serving dishes or on plates. Using serving dishes or plates has the advantage of warming the crockery at the same time. The reheating time may require adjusting, depending on the type and thickness of the crockery.

Food that is reheated in the steam combi oven looks and tastes as if it has been freshly cooked. Professional chefs call this process “regeneration”. Heating food in the steam combi oven perfectly completes the cooking process.

When reheating food that is already cooked – including several plates or dishes at a time – we recommend the Reheating function.

- You can reheat plated meals (e.g. meat, vegetables, potatoes) or individual foods.
- A plate can be used to reheat small quantities, whilst larger quantities can be reheated in a steam oven container.
- A time of 10-15 minutes should be set for a single plate of food, whilst several plates will require longer. If you are reheating several plates in succession, you can reduce the reheating time for the second and subsequent plates by approx. 5 minutes, as the oven cavity will still be warm.
- Do not cover food when reheating it. Reheat food in portions and halve compact food such as stuffed peppers for optimum results.



Special applications

Bottling

By inhibiting or even halting the biochemical and microbiological processes which cause food to perish over time, the bottling process can assist in preserving taste and prolonging the life of the food. Cakes, fruit and vegetables are all suited to this method.

For best results, the food should be processed as soon as possible after purchase or harvesting. Delay leads to loss of vitamins and can cause the food to perish. Only use fresh food which is blemish-free and not bruised.

Bottles and jars:

- Use only blemish-free, clean and rinsed utensils; check jars, lids, clips, springs and seals thoroughly. Jars with screw tops and glass lids with rubber seals may be used.
- Ensure that jars are all of an equal size so that they are cooked evenly.
- Wipe the rim of the jar with a clean cloth and hot water after filling and then seal the jar.

Fruit:

Sort carefully and wash briefly but thoroughly, then leave to drain. Wash berries very carefully as these are delicate and likely to squash. Remove any peel, stalks, seeds or stones. Chop larger fruit and cut fruit such as apples into slices.

When bottling larger fruit with stones such as plums or apricots, prick the fruit several times with a fork or a wooden skewer to prevent it from bursting.

Fill with a solution of sugar and water or layer with caster sugar. The amount of sugar will depend on the type of fruit, its ripeness and personal taste, but has no bearing on the storage life. The food must be completely covered.

Vegetables:

Wash, dry and chop the vegetables and blanch before bottling to preserve colour. Layer the prepared and chopped raw vegetables in the preserving jars and fill with brine or vinegar solution, to which herbs can be added if desired. The food must be completely covered.

Cooking time is shorter for soft vegetables such as gherkins than for harder vegetables such as pulses.

Fill level:

Do not fill the jar to more than 3 cm below the rim. Layer the food loosely to avoid cell damage. Tap the jar gently on a cloth-covered surface to help the contents to settle.

Cakes

Proceed as per the preserving recipes.

Tip:

Place the rack on the lowest shelf position. Arrange jars of equal size on the rack, ensuring that they cannot move.

Make use of residual heat by leaving the jars in the oven for 30 minutes after the programme has finished. Cover with a tea towel and leave for 24 h to cool down to room temperature.

Notes

A list of chapters is given at the beginning of this book. Individual recipes are listed alphabetically at the back.

Settings quoted in this book are correct for the quantities in the recipes

A range of temperatures is given for the temperature setting. In general, temperatures should be set in the middle of this. They may need to be increased or reduced depending on the type of container being used, the quantity of food and the level of browning desired.

The same applies to recommended temperatures. They are a general guide and can be changed to suit personal preferences.

Careful handling of food can help to promote good health. For example, cakes, pizzas and chips should be cooked until golden and not dark brown.

The cooking times given apply to an oven that has not been pre-heated. If baking several trays of small cakes one after the other, the cooking time should be reduced. The times given are a guideline, and will be influenced by the temperature and consistency of the food before it is cooked. Small variations in cooking time can be made to suit individual preferences, e.g. on how golden a cake should be, or how well cooked meat or vegetables need to be.

Optional accessories

In addition to a premium quality appliance and first-class ingredients, the correct accessories also have a part to play in ensuring that you achieve perfect results with your recipes.

Optional accessories:

Miele offer a wide range of accessories specially designed to guarantee perfect results in Miele appliances. These products have all been tested rigorously to ensure that they meet exacting Miele standards.

Steam oven containers

- Miele steam oven containers can be used in any Miele steam combination oven. Some have a matching lid which may be required for some recipes.
- The simultaneous use of all three shelf levels may not be possible with all sizes of steam oven dishes.

Product characteristics

- All Miele stainless steel steam oven containers have 0.6 mm thick walls.
- The surface has a special finish to ensure they give you good service for a long time.
- All Miele steam oven containers are made in Europe.

Correct use

- The large capacity solid steam oven containers are ideal for soups, stews and bakes.
- The smaller capacity solid steam oven containers are ideal for dishes with sauce or stock and for food such as rice and pasta that needs to be cooked in liquid.
- The perforated steam oven containers are ideal for blanching and steaming vegetables, fish, meat and potatoes, which are not cooked in sauce or stock.

Original Miele care products:

To help your appliances operate at their best and also last for a long time, Miele has developed and tested a wide range of cleaning and care products specially designed for Miele appliances:

Descaling tablets

For descaling the water container and the water pipes

Microfibre e-cloth

For removing fingerprints and light soiling without the use of chemicals

Ceramic and stainless steel hob cleaner

For removing grease and persistent, burnt-on soiling from stainless steel surfaces

These and other accessories for your Miele appliances can be ordered via the internet or from Miele.



www.miele-shop.com

Weights and measures

Measurement abbreviations:

1 tsp	= 1 teaspoon = 3 g baking powder or = 5 g salt or = 5 ml liquid
1 tbsp	= 1 tablespoon = 10 g flour, breadcrumbs or = 15 g sugar or = 15 ml liquid
g	= Grammes
kg	= Kilogrammes
ml	= Millilitres
dl	= Decilitres
Pinch	= A quantity which can be held between the thumb and the index finger

Some useful substitute ingredients:

Anis:	Star anis
Atlantic cod:	Blue eye trevella
Aubergine:	Eggplant
Bramleys apples:	Granny Smith apples
Calves cheeks:	Beef cheeks
Courgette:	Zucchini
Haddock or cod:	Ling or perch
Knuckle of veal:	Beef shanks
Loin of sucking pig:	Belly pork
Monkfish:	Firm white fish fillets, e.g. ling, perch
Nile perch:	Barramundi
Parma ham:	Ham or prosciutto
Pepper:	Capsicum
Plaice:	Yellowbelly flounder or other flounders
Pollock:	Blue grenadier (hoki)
Saddle of lamb:	Rack of lamb
Saddle of veal:	Veal backstrap
Saddle of venison:	Loin of venison
Salted ribs:	Pork ribs
San Daniele ham:	Ham or prosciutto
Russet apples:	Granny Smith apples

List of specialist terms:

Barding:

Wrapping or laying rashers of bacon over meat, poultry or fish to prevent them from drying out during cooking.

Thickening:

Sauces and soups can be thickened by adding double cream, crème fraîche or cornflour mixed with a little cold water to a smooth paste. Always add these to cold liquids to avoid them becoming lumpy.

Blind baking:

Pre-baking a pastry or flan case lined with baking paper and filled with dried pulses (e.g. lentils, peas or baking beans) helps to avoid the pastry bubbling. Discard the beans before adding the filling.

Deglazing:

Adding cold or warm liquid (e.g. water, stock or wine) to the pan after braising meat or vegetables.

Skimming:

Skimming fat from sauces, soups or stocks.

Dressing:

"Shaping" meat or poultry using clips, skewers or kitchen twine.

Binding:

Making soups or sauces thicker by adding egg yolk. Dishes containing egg as a binding agent should not be cooked any further as this would cause the egg yolk to curdle.

Paring:

Removing skin, fat and sinew from meat.

Reducing:

Boil soups, sauces or the juices from the meat over a high heat. Water will evaporate leaving the liquid more concentrated.

Folding:

Stiffly whipped cream or egg white can be folded into creamy desserts or cake mixtures with a spatula or large wire whisk. It should be folded in gently to maintain the light, airy texture of the cream or egg white.

Sieving:

Passing cooked food through a sieve.

Baking

Truly scrumptious

Home-made cakes and biscuits are as much a part of a sociable coffee morning or cosy afternoon tea as a beautifully laid table and interesting conversations. If you want to spoil your guests with delicious home baking, your only problem will be what to choose from among the wealth of different pastries, fillings and toppings. Should it be something fruity? Or creamy? Or crisp? Or maybe a little bit of everything. And because sweet things are food for the soul, everyone will want another slice.





Tips on preparation

Baking

There are certain basic rules that are important in baking, for instance the cooking function and baking receptacle should be suited to each other. Ceramic, metal, glass and heat resistant plastic dishes are suitable for standard oven functions. Plastic containers are not suitable for combination cooking, as they are not steam resistant.

Long loaf or rectangular tins should be placed lengthways across the wire rack. Never place a dish on the floor of the oven, always put it on a rack.

Grease all baking tins with fat. When working with pastry, dust with flour or dried breadcrumbs as well, or line the tin with baking parchment.

The stainless steel baking tray should always be greased and floured before use.

Do not use additional steam for moist dough as it will cause the dough to collapse.

When using Fan plus, it is not necessary to pre-heat the oven. Cakes and biscuits can be placed in the oven from cold.

Ingredients:

Yeast is a natural raising agent for making dough light. Either dried or fresh yeast can be used. In order to rise, yeast requires warmth (max. 50°C), time and nutrition (flour, sugar, liquid).

If using fast acting dry yeast follow package instructions on how to use it.

Baking powder is the best known chemical raising agent. The flavourless, sodium carbonate based powder is used extensively for various types of cake mixture.

Bicarbonate of soda is a white powder with a mild, slightly alkaline flavour. It is an ingredient in baking powder and also used to speed up the cooking of pulses.

Bread

Bread and rolls should be light and crisp. The raising agents used to achieve this are yeast and sourdough. Light wheat flour doughs work well with yeast, heavier doughs made of wholemeal or rye flour require sourdough.

Always knead dough well. Kneading gives dough the right consistency and the resulting bread is easy to slice and does not crumble.

Dough must be allowed to rise sufficiently, i.e. it should double in volume.

The flavour and therefore the enjoyment of a loaf are affected by the choice and combination of the ingredients.

Freshly ground or wholemeal flour contains more fibre, minerals and vitamins.

Types of flour:

Different types of flour contain varying amounts of whole grain and gluten. The main types available in the UK are listed below:

Plain flour

Fine, white flour which is equally suitable for cooking and baking. It is composed primarily of starch and gluten.

Self raising flour

This is a plain flour with raising agents added during manufacture. It is used in recipes where the mixture needs to expand during cooking to give light results, e.g. in cake-making.

Strong white bread flour

Strong white flour is used for baking with yeast.

Strong brown bread flour

A flour which gives a lighter bread dough than wholemeal flour.

Wholemeal flour

This flour contains almost all the wheat germ. Excellent for bread.

Wholegrain flour

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

Tips on preparation

The steam combi oven does not need to be pre-heated for baking bread.

Flour contains no unwanted preservatives or additives. The dough can be made, flavoured and seasoned according to taste.

When bread is baked on the right steam setting, the starch will swell. The result is a light bread that smells delicious and has a shiny, crisp crust. You cannot use the normal skewer test to find out whether bread is completely cooked, as freshly baked bread will continue to feel sticky until it has cooled right down. Instead, tap on the underside of the loaf. If it sounds hollow, the bread is done and should be placed on a wire rack to cool.

Yeast dough

Make the dough according to the recipe. Place in the steam combi oven at 30°C, 100% moisture, for 20 minutes to prove.

Once the dough has risen, follow the instructions in the recipe to complete the preparation process. In general there are four stages for making yeast dough:



1. Place the dough on a floured surface.



2. Knead briefly, working from the edges into the middle.



3. Turn the dough over and form it into a large ball, ensuring that the edges are underneath and that the rounded top is smooth.



4. Now let the dough rest for at least a minute before making it into a loaf or rolls.

The dough should rest for at least a minute before being formed into a loaf or placing it in a bread tin. The edges should be underneath the loaf, leaving the top smooth.

Bread that is baked directly on a baking tray and not in a tin needs to be 25–30 cm long and 8–9 cm across.

Loaves should then be slashed across the top in your chosen pattern. When making baguettes or rolls, first form the dough into a ball, then shape it according to your requirements. Baguettes should be made as long as possible – bearing in mind the size of the oven!



Tips on preparation

If you are making rolls, divide the dough into the number of rolls required and then form the dough into rolls by hand. As when making loaves, the edges should be on the base of the rolls.



When making a white loaf – slash the top 6 times diagonally before baking.



When making a baguette – slash the top 6–8 times in a zig-zag pattern as shown.



When making rolls – cut a star shape into a round roll or a split along the top of an oval one.

Some recipes may have special instructions about the best way to slash the top of the bread.

Tips on baking bread and rolls

Bread and rolls contain yeast and/or sourdough to make them rise. Certain climatic conditions are required in order for the micro-organisms to be most effective in the different baking phases. With Combination mode, the steam combi oven allows you to regulate the climate in the oven by selecting the appropriate temperature and moisture level. In the proving phase, the temperature should be between 30°C and 40°C.

What to do if...

... the dough is too hard or too dry

- Either more moisture needs to be added to the dough, or the moisture level in the oven needs to be adjusted. Flour can vary in consistency so that more liquid is needed to achieve a pliable dough.

... the dough is too wet or soft

- Add a little flour and work in until the consistency is right. The moisture level in the oven will also need to be adjusted accordingly. Flour can vary in consistency so that less liquid may be needed to achieve a pliable dough.

... the bread collapses (it does not keep its shape or it does not rise sufficiently)

- An ideal proving time is required for bread to keep its shape, as well as the optimum moisture level. If the dough collapses, it needs to be proved for a shorter time. If dough is proved for too long, there is a build-up of gas which the dough cannot sustain, resulting in its collapse.
- The dough needs to be kneaded thoroughly before baking, and left to rest for at least 1 minute before it is kneaded again. Kneading gives the dough stability which encourages it to keep its shape when formed into a loaf.
- Any liquid added to the bread should be under 37°C, otherwise it rises too quickly, the dough becomes too soft and unstable.
- The ingredients for the dough should not be kneaded for longer than 7 minutes. Whilst kneading is necessary for the texture of the bread, kneading for too long makes the dough unstable.

... the bread is not completely baked through or contains patches of moisture

- If this happens reduce the moisture setting for the first baking phase. It is important that moisture is released from the dough during this phase. If the moisture level inside the oven is too high, this will not happen.

... the bread cracks

- Sufficient moisture is needed in the proving phase for condensation to form on the surface of the dough to give it a flexible skin. This helps to prevent the loaf from splitting.
- Bread that is not baked in a tin needs to be slashed several times across the top to release moisture and avoid cracks developing.
- The loaf needs to be shaped so that the top surface is smooth, and any folds or edges are underneath.

... the bread has a dull crust

- Sufficient moisture is needed during the proving phase and the first baking stage for the surface of the dough to become glutinous. This helps substances to develop which give the bread a shiny crust.

Tips on preparation

... the crust is too thick or dry, or has hairline cracks or a flaky texture to it

- In this case, the temperature and/or the baking duration need to be reduced, because too high a temperature and too long a baking duration have caused the crust to dry out. It is also important for there to be sufficient moisture in the first baking phase so that the crust remains flexible and does not get too dry.

... the bread is too light or too dark

- A darker or lighter browning level needs to be selected in the Automatic programme.
- A chemical reaction takes place in the crust in which certain elements change when exposed to heat, causing the browning process. This is known as the Maillard reaction. If the crust is too dark or too light, the temperature needs to be adjusted by 5–10°C up or down in order to regulate this reaction.

Genoise sponge

Genoise sponge mixture makes an extremely light cake. Its consistency is achieved by beating together egg yolks and whole eggs, and folding in stiffly whisked egg whites. Whisked egg whites should be as firm and voluminous as possible, and are better prepared with cold eggs than eggs at room temperature.

There are three methods of preparing Genoese sponge. The texture is the same once they are baked:

1. Whisk the egg whites with or without water until stiff. When they are nearly stiff, drizzle in the sugar slowly. Beat the egg yolks and fold in gently. Sieve flour and baking powder, then fold in gently rather than stirring.
2. Beat the egg yolks with or without water into the sugar until light and creamy. Place the stiffly whisked egg whites on top. Sieve on the baking powder and flour. Combine gently without stirring.
3. Beat the whole eggs with or without water in a food processor until frothy. Drizzle in the sugar and beat to a pale, creamy mass. Sieve in the flour and baking powder and fold in gently without stirring.

Whichever method you choose, it is important that the mixture is airy and smooth. Bake immediately in a greased tin or baking tray lined with baking parchment.

Genoise sponge should be baked until golden. If it is overbaked, the surface will become rough and cracked, and could become so brittle that it will break and refuse to roll if making a Swiss roll. To make a roulade, turn the sponge out onto a damp tea towel as soon as it comes out of the oven. Brush the baking parchment with water and remove it, then roll the cake up along with the tea towel. Alternatively sprinkle the cloth with sugar.

Once the cake is baked, turn it out onto a wire rack. Remove the baking parchment. Brushing it with water helps it come off easily.

When making a gateau, bake the sponge the day before. This makes it easier to split the cake evenly. To split it, make little grooves around the edge of the cake at regular intervals with the point of knife. Place a thread around the cake in the grooves, cross the ends over, then pull.

The cake will be even lighter if cornflour is used instead of some of the normal flour.

Genoise sponge normally contains no fat. Viennese sponge, on the other hand, has around 50 g of melted butter added and stirred into the mixture.



Tips on preparation

Puff pastry

Puff pastry consists of several layers that puff up during cooking – hence the name. When cutting the pastry to fit a tin, do not knead the left-over pieces together. Instead, place them on top of each other and roll out again. Kneading the pastry will prevent it from puffing up.

Puff pastry has a neutral flavour that makes it suitable for both sweet fillings (creams, fruit etc.) or savoury ones (cheese, meat, vegetables).

Puff pastry can be cooked using combination mode.

The injected steam helps to give the pastry a shine, as well as to puff it up.

Choux pastry

This pastry is first cooked in a saucepan and then baked in the steam combination oven.

During the first 10 minutes of baking, the pastry is very sensitive. Opening the oven door during this period would prevent it from rising.

Choux pastry is flavour neutral and can be used with either sweet or savoury fillings. To ensure perfect results, do not fill pastries or éclairs until shortly before serving them.

Yeast dough

Yeast dough makes an excellent base for moist fruit cakes, pastries and pizza and it is easier to make than you might think. Yeast needs nutrients in the form of flour, sugar and liquid to grow. It also needs time and a suitable warm environment with ambient temperatures between 37°C and a maximum of 50°C.

Prove yeast dough at 30°C with 100% moisture for 20 minutes. Briefly punch down before processing it further, then roll it out or add additional ingredients such as raisins, candied peel, almonds etc. If made in a dough mixer you can add everything at once and then knead to a smooth dough ready for proving.

Freshly baked yeast dough freezes very well for about 1 month. Frozen yeast items are easy to defrost in the steam oven and then bake off using Fan plus.

Sourdough

Sourdough is an agent for aerating dough and is mostly used for heavy wholemeal rye or grist dough.

It is very easy to make by mixing 250 g rye flour with 250 ml lukewarm water. Leave to stand for 48 hours then use it as instructed in the recipe. The ideal temperature for developing sourdough is between 30 – 40°C. At lower temperatures it takes longer to develop and sometimes it does not develop at all. At higher temperatures fewer acids are produced and the resulting taste can be rather bland. Sourdough is ready to use when it fulfils three criteria:

- It has a strong sour smell
- Foam has formed on the surface
- A spoonful of dough has many tiny visible bubbles.

Sourdough can be kept in the refrigerator in a screw-top jar for a few days and can be frozen for 2 – 3 months.

Before baking the bread place the dough in the oven for approx. 4 hours using Combination mode at 40°C, 100% moisture.

Sweet pastry

Sweet pastry is very successful in the steam combination oven because the steam makes the pastry particularly light and crumbly.

Always use well-chilled butter or margarine.

To make pastry in a food processor, process all the ingredients together in the machine and only knead the dough briefly by hand at the end.

To make pastry by hand, put the flour and baking powder in a bowl, and make a well in the centre. Pour the beaten eggs into the well and scatter the sugar and diced fat round the edge. Stir the eggs into the flour in the centre with a wooden spoon; work in the fat and more of the flour, then knead to a smooth dough by hand. If the dough is sticky, add some more flour.

Wrap in clingfilm and put in the fridge to chill, then proceed according to the recipe. Dust the work surface and rolling pin with flour before rolling out. If the pastry is very delicate or sticky, or needs to be rolled out especially thinly, it can be rolled between two sheets of baking parchment or clingfilm.

Any pieces of pastry left over from cutting out shapes can be kneaded together. If the pastry is too crumbly, add a little egg yolk. Sweet pastry can be prepared well in advance. Well wrapped up, it will keep in the fridge for two or three days.

Tips on preparation

Sponge cake mixture

Sponge cakes rise particularly well with the “Cake plus” function.

The mixture is produced by blending the individual ingredients and then beating them until the mixture is smooth and creamy. If it is beaten too long or too hard, the mixture will become foamy and unstable and will collapse on baking.

All the ingredients (particularly the eggs and butter or margarine) should be the same temperature, ideally room temperature. If the temperatures are too different, the mixture will separate.

Sponge mix should be neither too runny nor too thick. It should drop heavily from a spoon. If it is too thick, add some liquid, e.g. milk, a spoonful at a time.

The traditional method for preparing a sponge mix is to beat the fat until creamy, then alternately add quantities of egg and sugar, beating well with each addition. Finally the flour and baking powder are sieved onto the mixture and stirred in. If using a food processor, add the ingredients as above, or place them all together in the bowl and process until smooth. Any liquid should be added with the flour.

Dried fruits (raisins, sultanas, apricots etc.) are added once the cake mixture has been made. Wash the fruit if necessary, dry it on kitchen paper, dust it with a little flour, and stir in. This helps the fruit to remain evenly distributed during baking and prevent it from sinking to the bottom. If it does sink, the cake mixture was probably beaten for too long or contained too much liquid.

At the end of the specified baking time, test to see if the cake is done by inserting a skewer into the middle. If it comes out clean, the cake is ready.

Leave the cake to cool in the tin for 10 minutes before turning it out. Loosen the edges from the tin with a knife, then turn it upside down onto a wire rack. Cover with a damp cloth and leave for a few minutes, then remove the cloth and the tin. The build up of steam will help loosen the cake from the tin.

Quark and oil dough

Quark and oil dough is a quick version of a yeast dough, and is very similar once baked. It is suitable for fruit and butter cakes, apple turnovers, Chelsea buns and similar small items, as well as for pizzas and onion tarts. No sugar is required when preparing it for a savoury dish.

Strudel pastry

Strudel pastry requires a little patience in the kneading. The longer you knead it, the more elastic the dough will become and the easier it will be to stretch it out.

It is vital that strudel pastry is rolled out paper thin. Place the dough on a well floured tea towel. Stretch it out to a square using a floured rolling pin. After a little practice, this won't seem hard. It is rolled out properly when you can see the pattern of the tea towel through the pastry.

Strudel pastry has a neutral flavour and is suitable for sweet and savoury fillings.



Swiss roll with assorted fillings

Serves 15

Ingredients

For vanilla cake mixture:

3 medium eggs
3 tbsp hot water
150 g sugar
3 tsp vanilla sugar
A pinch of salt
100 g plain flour
50 g cornflour
1 tsp baking powder
Icing sugar

For chocolate cake mixture:

3 medium eggs
3 tbsp hot water
150 g sugar
3 tsp vanilla sugar
A pinch of salt
80 g plain flour
50 g cornflour
1 tsp baking powder
20 g cocoa powder
Icing sugar

Baking parchment
Butter for greasing

1 Separate the eggs, then whisk the egg whites with the vanilla sugar until very stiff.

2 Beat the egg yolks with the sugar, hot water and a pinch of salt until creamy. Fold in the egg whites. Mix together the flour, cornflour and baking powder, plus the cocoa powder if making the chocolate Swiss roll, and sieve into the egg mixture. Fold gently together.

3 Spread the mixture evenly onto the greased baking tray lined with baking parchment, and bake. (See below for settings).

4 Moisten a tea towel. Turn the cake out of the tin onto the tea towel, carefully remove the baking parchment, and roll the cake up from the long side in the tea towel.

5 Once cool, fill with the filling of your choice (see next page), and dust with icing sugar before serving.

Settings: Step 3

Function: Fan plus

Temperature: 160-180 °C

Duration: 20-25 minutes

Shelf level: 3



Swiss roll with assorted fillings

Serves 15

Ingredients

Advocaat filling:

125 ml advocaat
2 leaves of gelatine
400 ml double cream
Icing sugar

Strawberries and cream:

400 g fresh strawberries
400 ml double cream
6 tsp vanilla sugar
Icing sugar

Mango cream:

Juice of 2 oranges
Grated zest of 1 unwaxed orange
Juice of 1 lime
2 ripe mangos
6 leaves of gelatine
100 g sugar
400 ml double cream
Icing sugar

Advocaat filling

1 Soften the gelatine in cold water, squeeze out, then heat on the hob until dissolved. Add the advocaat, stir, and leave to thicken in the fridge.

2 Whip the cream until stiff, then gently fold into the advocaat.

3 Spread over the cake, roll up and dust with icing sugar shortly before serving.

Strawberries and cream

1 Whip the cream with the vanilla sugar until stiff.

2 Scatter the strawberries over the cake, spread the cream on top and roll up from the long side. Dust with icing sugar shortly before serving.

Mango cream

1 Peel the mangos, cut the flesh off the stone, and purée with the lime juice, sugar and grated orange zest.

2 Soften the gelatine in cold water, squeeze out, then heat on the hob until dissolved. Stir a little of the fruit purée into the gelatine, then pour into the rest of the purée and stir well. Leave in the fridge until it has set enough for a spoon dragged through it to leave a mark.

3 Whip the cream until stiff and fold into the fruit mixture. Place in the fridge to chill. Spread evenly over the cake.

4 Roll up and dust with icing sugar shortly before serving.

Brioche plait

Makes 1 loaf

Ingredients

375 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
125 ml lukewarm milk
50 g sugar
60 g softened butter
A pinch of salt
1 medium egg
Grated zest of 1/2 lemon

Butter for greasing
Flour for dusting

1 Sift the flour into a bowl, then add the sugar, butter, lemon zest, egg and salt. Dissolve the yeast in lukewarm milk and add it to the rest of the ingredients and work to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30°C, 100% moisture.

3 Cut into 3 evenly sized pieces and form each into a 40 cm long roll. Plait the three rolls together to make a loaf and place on a greased and floured baking tray and bake (see below for settings).

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 120-180 °C

Moisture: 90%

Duration: 15 minutes

Step 3

Temperature: 150 °C

Moisture: 20%

Duration: 15 minutes

Shelf level 3

>> Tip:

Raisins, almonds, hazelnut, chocolate or poppyseed spread can be worked into the dough for an alternative.

Palmier biscuits

Ingredients

1 x 450 g pack frozen puff
pastry
5 tbsp vanilla sugar
1 medium egg white

Baking parchment

1 Defrost the pastry and roll out to 2 rectangles measuring 30 x 20 cm.

2 Brush each piece of pastry with the egg white and sprinkle with vanilla sugar, then place one piece on top of the other.

3 Roll the two shorter sides towards the middle.

4 Cut the roll into thin slices, dip in the vanilla sugar, place on a greased, floured baking tray and bake (see below for settings).

Settings: Step 4

Function: Combination mode

Step 1:

Temperature: 100 °C

Moisture: 100%

Duration: 7 minutes

Step 2:

Temperature: 170-190 °C

Moisture: 90%

Duration: 6 minutes

Step 3:

Temperature: 170-190 °C

Moisture: 75%

Duration: 6 minutes

Step 4:

Temperature: 160-170 °C

Moisture: 20%

Duration: 6 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Butter cake

1 tray

Ingredients

Mixture:

375 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
125 ml lukewarm milk
50 g sugar
1 medium egg
A pinch of salt
3 tsp vanilla sugar
50 g softened butter
50 g butter
50 g sugar

Topping:

30 g butter, melted
50 g sugar

Butter for greasing
Flour for dusting

>> Tip:

Yeast has exceptional nutritional properties, being high in Vitamins B1, B2 and B6 and niacin, which are important for healthy digestion. Folic acid, pantothenic acid and biotin are essential for healthy skin, hair and nails.

1 Sift the flour into a bowl and add the sugar, vanilla sugar, butter, egg and salt. Dissolve the yeast in lukewarm milk and add it to the ingredients. Knead to form a smooth dough, place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30 °C, 100% moisture.

2 Roll the dough out onto a greased and floured baking tray and leave to rise for a further 30 minutes using the special "Prove dough" programme or with Combination mode at 30 °C, 100% moisture.

3 Make small indentations in the dough with the end of a wooden spoon. Dot the butter evenly into the indentations and sprinkle with sugar. Then bake (see below for settings).

4 Drizzle the melted butter over the cake and sprinkle with sugar.

Settings: Step 3

Function: Combination mode
Step 1

Temperature: 140-170 °C

Moisture: 90%

Duration: 15 minutes

Step 2

Temperature: 140-160 °C

Moisture: 90%

Duration: 6 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Swiss plait

1 loaf

Ingredients

675 g strong white flour
75 g spelt flour
2 tsp salt
40 g fresh yeast or 2 sachets of dried yeast
120 g softened butter
400 ml lukewarm milk

Butter for greasing
Flour for dusting

1 Sift the flours into a bowl, then add the butter and salt. Dissolve the yeast in lukewarm milk and add it to the ingredients.

2 Mix these ingredients together and knead to a smooth dough. Cover with a damp cloth and leave to prove for approx. 1 hour.

3 Divide the dough into three evenly sized pieces, and form each into a roll. Plait them together and place on a greased and floured baking tray to bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Bread» Plaited swiss loaf» Bake
Duration: 51 minutes

Settings: Step 3
Function: Combination mode
Step 1
Temperature: 90°C
Moisture: 100%
Duration: 6 minutes
Step 2
Temperature: 180-220°C
Moisture: 50%
Duration: 45 minutes

Shelf level: 2



Croissants

Makes 10 - 12

Ingredients

500 g strong white flour
1 tsp salt
50 g sugar
50 g softened butter
40 g fresh yeast or 2 sachets of dried yeast
300 ml lukewarm milk
150 g butter

Butter for greasing
Flour for dusting

1 Sift the flour into a bowl and add the salt, sugar and softened butter. Dissolve the yeast in the lukewarm milk and add to the flour. Knead for 3-4 minutes to create a smooth dough. Place in an uncovered bowl and prove in the oven for 45 minutes using the special "Prove dough" programme or with Combination mode at 30 °C, 100% moisture.

2 Roll the dough out to form a rectangle 60 x 40 cm. Spread a third of the butter over the dough, leaving a 2 cm wide border free around the edge.

3 Fold the longer sides into the middle, then fold the shorter sides into the middle in the same way. Place in the fridge for 10 minutes.

4 Repeat steps 2 and 3 another two times.

5 Roll the chilled dough out thinly and cut in half to create 2 rectangles.

6 Make 10 triangles and roll the triangles up towards one point to form the croissants.

7 Place on the greased and floured baking tray. Cover and leave in a warm place to prove, or prove in the oven with Combination mode at 30 °C, 100% moisture until doubled in size and then bake (see below for settings).

Automatic programme: Step 7

Automatic programmes »

Rolls» Croissants » Bake

Duration: 25 minutes

Settings: Step 7

Function: Combination mode

Step 1

Temperature: 100°C

Moisture: 100%

Duration: 9 minutes

Step 2

Temperature:

1 tray: 160-190 °C

2 trays: 170-190 °C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 150 °C

Moisture: 75%

Duration: 3 minutes

Step 4

Temperature: 150 °C

Moisture: 20 %

Duration: 3 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Streusel cake

1 tray

Ingredients

Base:

375 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
125 ml warm milk
1 medium egg
50 g sugar
A pinch of salt
3 tsp vanilla sugar
50 g softened butter

30 g softened butter (for coating)

Streusel topping:

125 g melted butter
200 g plain flour
100 g sugar
A pinch of cinnamon
50 g ground almonds
A pinch of salt

Butter for greasing
Flour for dusting

1 Sift the flour into a bowl, then add the sugar, vanilla sugar, salt, butter and egg yolk. Dissolve the yeast in lukewarm milk and add it to the ingredients. Mix the ingredients together and knead to a smooth dough. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30°C, 100% moisture.

2 Roll the dough out on the greased and floured baking tray, then brush with softened butter.

3 Mix together the dry ingredients for the streusel topping, then add the melted butter drop by drop. Rub the mixture by hand until you have a crumbly texture. Scatter over the dough, then bake (see below for settings).

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 160-190 °C

Moisture: 90%

Duration: 15 minutes

Step 2

Temperature: 160°C

Moisture: 20%

Duration: 6 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4

Raisin whirls

Makes 20

Ingredients

Dough:

500 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
200 ml lukewarm milk
40 g sugar
1 medium egg
A pinch of salt
40 g melted butter

Filling:

50 g softened butter
50 g sugar
200 g raisins
A pinch of salt
2 tbsp rum
1 tsp ground cinnamon

Coating:

4 - 5 tbsp hot water
200 g caster sugar

Butter for greasing
Flour for dusting

Use half the quantities above for one tray of raisin whirls.

>> Tip:

Raisins are dark in colour, while sultanas are light. When soaked in water, rum or spirits before baking, they become juicier and will swell when baked.

1 Place the flour in a bowl. Gently heat the milk and dissolve the yeast in it. Add to the flour together with the sugar. Place the uncovered bowl in the oven and prove for 20 minutes using the special "Prove dough" programme or with Combination mode at 30° C, 100% moisture.

2 Add the eggs, salt and butter to the dough, knead and then prove using the same settings as above for a further 30 minutes.

3 Soak the raisins in the rum for the filling.

4 Roll out the dough and brush with butter. Mix together the ingredients for the filling, including the raisins soaked in the rum, and spread onto the dough

5 Roll the dough up tightly from the longer side. Press the upper edge down firmly and cut the roll into 20 slices approx. 1.5 cm thick. Arrange the slices on two greased and floured baking trays and bake (see below for settings).

6 Mix the icing sugar with some hot water to make a glaze. After baking, spread the glaze on the whirls whilst they are still hot.

Settings: Step 5

Function: Combination mode
Step 1

Temperature: 100°C
Moisture: 100%
Duration: 7 minutes
Step 2

Temperature: 160-190 °C
Moisture: 90%
Duration: 8 minutes
Step 3

Temperature: 150°C
Moisture: 20%
Duration: 3-5 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4

Cherry cheesecake tray bake

1 tray

Ingredients

Pastry:

375 g plain flour
1 tsp baking powder
175 g butter
100 g sugar
A pinch of salt
2 medium eggs

Filling:

750 g low fat quark
1 packet of ready-mix custard powder
A pinch of salt
1 medium egg
100 g sugar
500 g sour cherries

Crumble topping:

200 g plain flour
A pinch of salt
150 g butter
150 g sugar

Butter for greasing
Flour for dusting

1 Make a sweet pastry from the flour, baking powder, butter, sugar, salt and eggs, and place in the fridge to chill. Roll the pastry out on the greased and floured baking tray.

2 Beat together the quark, custard powder, egg, sugar and salt, and spread over the pastry. Scatter the cherries on top.

3 Rub the flour, sugar and salt into the butter to make a crumble topping. Scatter evenly over the cherries, and bake (see below for settings).

Settings: Step 3

Function: Fan plus

Temperature: 170-190°C

Duration: 35-45 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Cantuccini biscotti

Ingredients

300 g plain flour
1 tsp baking powder
200 g sugar
A pinch of salt
2 medium eggs
2 medium egg yolks
100 g whole almonds
50 g ground almonds

Milk for coating
Butter for greasing
Flour for dusting

1 Combine all the ingredients into a dough, form into rolls and brush with milk. Place on a greased and floured baking tray and bake (see below for settings).

2 While still warm, cut the rolls into 1 cm thick slices, then dry out in the oven (see below for settings).

Settings: Step 1

Baking

Function: Fan plus

Temperature: 170-190°C

Duration: 25-30 minutes

Shelf level: 3

Settings: Step 2

Drying

Function: Fan plus

Temperature: 50-80 °C

Duration: 20-30 minutes

Shelf level: 2 and 4

Chocolate and vanilla spiral biscuits

2 trays

Ingredients

300 g plain flour
100 g caster sugar
1 medium egg yolk
A pinch of salt
150 g butter
1 tbsp cocoa powder
1 medium egg white

Butter for greasing
Flour for dusting

Use half the quantities for
1 tray

1 Combine the flour, sugar, salt, egg yolk and butter to make a sweet pastry. Knead the cocoa powder into one half of the pastry and put both halves in the fridge to chill.

2 Roll each piece of pastry out to 0.5 cm thick rectangle. Brush the plain piece with egg white and lay the chocolate piece on top.

3 Roll the pastry up tightly, cut into 5 mm thick slices. Arrange on 2 greased and floured baking trays and bake (see below for settings).

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 185°C

Moisture: 50%

Duration: 6 minutes

Step 2

Temperature: 185°C

Moisture: 20%

Duration: 5-10 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4

Gâteau du Vully

Serves 12 - 16

Ingredients

Base:

250 g strong white flour
1 tbsp sugar
½ tsp salt
10 g fresh yeast
1 tbsp lukewarm water
25 g butter
150 g warm milk
1 medium egg
Flour for dusting

Sweet topping:

150 g double cream
1 medium egg yolk
20 g cold butter
60 g cubed sugar
1 pinch ground cinnamon

Apple topping:

150 g double cream
1 medium egg yolk
3 tsp vanilla sugar
3 apples (approx. 500 g)
2 tbsp sugar
1 small pinch cinnamon

1 Mix together the flour, sugar and salt. Dissolve the yeast in the lukewarm water and mix in with the flour.

2 Dissolve the butter in the warm milk and add the beaten egg. Add the mixture to the flour and knead to a dough.

3 Place the dough in a round baking tray and with floury fingers, press down to form a base and a pastry rim. Leave to prove uncovered in the oven for 15 minutes using the special "Prove dough" programme, or with Combination mode at 30°C, 100% moisture.

4 Re-shape the base if necessary then add one of the toppings.

5 Sweet topping: Mix the cream and the egg yolk, brush it on the pastry and push in small pieces of butter. Coarsely crush the sugar cubes and mix with cinnamon, sprinkle on the base, place on the rack and bake (see below for settings).

6 Apple topping: Mix the cream, egg yolk and vanilla sugar and spread over the base. Peel, core and thinly slice the apples and spread over the base. Mix the sugar and cinnamon, sprinkle it on top. Place on the rack and bake (see below for settings).

Settings: Step 5 or 6

Function: Fan plus

Temperature: 185°C

Duration: 30 minutes

Shelf level: 1



Swiss apple cake

8 slices

Ingredients

Base:

150 g plain flour
1/4 tsp salt
50–75 g butter
40 ml water
Ground nuts or breadcrumbs

Filling:

500 g sharp apples

Topping:

200 ml double cream
2 medium eggs
50 g sugar

1 Mix together the ingredients for the base and knead to a smooth, elastic dough. Place in the refrigerator to rest.

2 Roll out the pastry and line the flan dish or round baking tray. Prick the pastry with a fork and sprinkle the breadcrumbs or ground nuts on top.

3 Peel and core the fruit and cut into slices. Arrange the fruit slices on the base.

4 Beat together the cream, eggs and sugar and pour over the fruit. Place on the rack and bake (see below for settings).

>> Tip:

Spread the topping over the cake shortly before baking, otherwise the pastry base can become soggy.
Alternative fillings: pears, plums, apricots, berries

Settings: Step 4

Function: Combination mode
Temperature: 190–200 °C
Moisture: 20%
Duration: 35 minutes
Shelf level: 2

Poppyseed streusel

1 tray

Ingredients

For the dough:

150 g low fat quark
5 tbsp milk
6 tbsp oil
1 medium egg
80 g sugar
1 pinch of salt
3 tsp vanilla sugar
300 g plain flour, sifted
3 tsp baking powder

For the streusel:

350 g plain flour, sifted
200 g sugar
1 pinch of salt
1 pinch of ground cinammon
200 g butter

For the poppyseed filling:

2 packets of ready made
poppyseed mix, 250 g each
3 medium eggs

Butter for greasing

Flour for dusting

Double the quantity for
2 trays

>> Tip:

Marzipan or hazelnut spread can be used instead of the poppyseed mix.

1 Pass the quark through a sieve, then stir in the milk, oil, egg, sugar, salt and vanilla sugar. Sift the flour and baking powder and knead into the quark mix.

2 Roll the dough out onto the greased and floured baking tray.

3 Mix the flour with the sugar, salt and cinammon for the streusel. Melt the butter and mix in. Work the mixture into a coarse crumbly texture.

4 Mix the poppyseed mixture with the eggs and spread over the cake dough.

5 Scatter the streusel evenly over the top and bake. (see below for settings)

Settings: Step 5

Function: Fan plus

Temperature: 160-180°C

Duration: 45-55 minutes

Shelf level: 2

1 tray: 3

2 trays: 2 and 4

Apple cake

Serves 12

Ingredients

150 g softened butter
150 g sugar
3 tsp vanilla sugar
A pinch of salt
3 medium eggs
Grated zest of 1 lemon
150 g self-raising flour
1/2 tsp baking powder

Butter for greasing
Lightly toasted fine
breadcrumbs for dusting

Topping:

500 g apples
Icing sugar

1 Beat together the butter, sugar, vanilla sugar, salt, lemon zest and eggs until light and fluffy.

2 Sift in the flour and then fold in with the baking powder to the butter mix.

3 Grease a 26 cm Ø springform tin with butter and dust with breadcrumbs, then pour in the mixture.

4 Peel, quarter and core the apples, and make slits in the back of them. Press lightly into the cake mixture, with the curved side up. Place the tin on the rack and bake (see below for settings).

5 Cool, then dust with icing sugar before serving.

Settings Step 4

Function: Combination mode

Step 1

Temperature: 140 °C

Moisture: 20%

Duration: 10 minutes

Step 2

Temperature: 150-180 °C

Moisture: 20%

Duration: 40 minutes

Shelf level: 3



Apricot streusel cake

Serves 12

Ingredients

Cake mixture:

75 g butter
110 g sugar
3 tsp vanilla sugar
2 medium eggs
130 g self-raising flour
50 g ground almonds
120 g sour cream
A pinch of salt
Grated zest of 1 lemon

500 g fresh apricots

Streusel topping:

50 g plain flour
50 g sugar
50 g ground almonds
50 g cold butter, diced

Butter for greasing

Baking parchment

Double the quantity for 2 tins

1 Cream together the ingredients for the cake mixture. Grease a 26 cm Ø springform cake tin and line with baking paper. Fill the tin with the cake mixture.

2 Wash and stone the apricots, quarter them and arrange on top of the cake mixture.

3 To make the streusel topping, sift the flour into a bowl and add the sugar and almonds. Add the diced butter, and rub the ingredients by hand until you have a coarse, crumbly texture. Scatter the streusel over the apricots. Gently press down then place the tin on the rack and bake (see below for settings).

Settings: Step 3

Function: Fan plus

Temperature: 180 °C

Duration: 45-55 minutes

Shelf level:

1 tin: 3

2 tins: 2 and 4

Pumpkin cake

Serves 12

Ingredients

350 g Hokkaido pumpkin
100 g dried apricots
150 g chopped almonds
150 g softened butter
150 g icing sugar
2 tsp ground cinnamon
3 tsp vanilla sugar
A pinch of salt
3 medium eggs
250 g plain flour
2 tsp baking powder
150 g apricot jam

Butter for greasing
Flour for dusting

1 Beat the butter with the icing sugar, cinnamon, vanilla sugar and salt, then gradually beat in the eggs. Mix the flour and baking powder and stir into the mixture.

2 Coarsely grate the pumpkin, finely chop the apricots, mix together with the almonds, and stir into the cake mixture.

3 Transfer the mixture to a greased and floured 24 cm Ø springform tin. Place on the rack and bake (see below for settings).

4 Warm the apricot jam and spread over the finished cake.

>> Tip:

The Hokkaido pumpkin originates from the Japanese island after which it is named. With a dark orange or green skin, it is a smaller version of the better known giant pumpkin, weighing 1-2 kg. Unlike other types of pumpkin, the skin of the Hokkaido pumpkin becomes soft when cooked, and for this reason is edible. Its flesh has a nutty aroma and smooth texture, even though it contains fine fibres.

Settings: Step 3

Function: Cake plus

Temperature: 160-180°C

Duration: 45-55 minutes

Shelf level: 3

Tuscan almond chocolate tart

Serves 12

Ingredients

100 g grated dark chocolate
250 g unpeeled grated almonds
5 medium eggs
250 g sugar
250 g soft butter

Butter for greasing
Baking paper

1 Mix together the chocolate and almonds. Separate the eggs.

2 Mix the egg yolks, butter and 200 g of the sugar until creamy. Add the almonds and chocolate.

3 Beat the egg whites until stiff and drizzle in the remaining 50 g of sugar. Stir the first third of the meringue into the tart mixture and gently fold in the rest.

4 Line the base of a springform tin with baking paper and grease the sides with butter. Pour in the mixture, smooth the surface and place on the rack to bake (see below for settings).

>> Tip:

The cake is best baked the day before it is to be eaten.

Settings: Step 4

Function: Fan plus

Temperature: 150 °C

Duration: 90 minutes

Shelf level: 1



Courgette cake

Makes 1 cake

Ingredients

180 ml oil
300 g brown sugar
3 medium eggs
3 tsp vanilla sugar
A pinch of salt
150 g ground hazelnuts
300 g grated courgette
1 tsp ground cinnamon
330 g plain flour
1 tsp baking powder
1 tsp bicarbonate of soda
200 g chocolate cake covering
Butter for greasing

>> Tip:

Instead of chocolate cake covering you could ice the cake or sprinkle icing sugar over it.

1 Beat the oil with the eggs, sugar, vanilla sugar and salt until foamy. Stir in the hazelnuts, cinnamon and courgettes.

2 Mix the baking powder and bicarbonate of soda with the flour and fold into the courgette mixture. Pour into a greased loaf tin, place across the rack and bake (see below for settings).

3 Once the cake is done, melt the chocolate and spread over the cake.

Settings: Step 2

Function: Cake plus

Temperature: 160-180°C

Duration: 60-70 minutes

Shelf level: 3

Chocolate gugelhupf

Makes 1 cake

Ingredients

5 medium eggs
250 g sugar
3 tsp vanilla sugar
A pinch of salt
125 ml hot water
1 tbsp rum
250 g plain flour
2 tsp baking powder
125 ml oil
100 g plain chocolate, grated

Butter for greasing
Breadcrumbs for dusting

1 Beat together the eggs, sugar, vanilla sugar, water and rum.

2 Add the flour, baking powder and oil and stir until smooth.

3 Stir in the grated chocolate.

4 Pour into a greased gugelhupf tin dusted with breadcrumbs. Place on the rack and bake (see below for settings).

Settings: Step 4

Function: Cake plus

Temperature: 150-170°C

Duration: 50-60 minutes

Shelf level: 3

Baguettes

Makes 2 baguettes

Ingredients

500 g strong white flour
20 g fresh yeast or 1 sachet of dried yeast
1 tsp sugar
2 tsp salt
10 g soft butter
260 ml lukewarm water

Butter for greasing
Flour for dusting

1 Dissolve the yeast and sugar in the lukewarm water and add to the flour together with the salt and oil.

2 Knead the dough for about 7 minutes, place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30°C, 100% moisture.

3 On a floured surface, divide the dough in half and form into 2 baguettes. Place on the greased and floured baking tray.

4 Score the top of the baguettes several times with a knife and then bake (see below for settings).

Automatic programme: Step 4
Automatic programmes »
Bread» Baguettes » Bake
Duration: 48 minutes

Settings: Step 4
Function: Combination mode
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 160-195 °C
Moisture: 20%
Duration: 30 minutes

Shelf level: 3



Farmhouse bread

Makes 1 loaf

Ingredients

350 g strong white flour
150 g rye flour
1 tsp salt
25 g fresh yeast or 1 sachet
of dried yeast
300 ml lukewarm milk

Butter for greasing
Flour for dusting

1 Mix the salt and flour in a bowl. Crumble the yeast into the milk and add to the flour. Knead for 10 minutes to a smooth dough.

2 Cover with a damp cloth and leave to prove for approx. 1 hour.

3 Shape the dough into a round loaf and dust with a little flour. Cut 1 cm deep slashes into the surface and leave to prove for a further 30 minutes.

4 Place the bread on the greased and floured baking tray and bake it (see below for settings).

Settings: Step 4

Function: Combination mode

Step 1

Temperature: 185 °C

Moisture: 40%

Duration: 1 minute

Step 2

Temperature: 185-215°C

Moisture: 40%

Duration: 40 minutes

Shelf level: 2

Flat bread

Makes 1 loaf

Ingredients

300 g strong white flour
40 g fresh yeast or 2 sachets of dried yeast
A pinch sugar
2 tsp salt
150 ml lukewarm water
3 tbsp olive oil

Topping:

2–3 tbsp olive oil
Black sesame seeds

Butter for greasing
Flour for dusting

1 Dissolve the yeast in water, add the flour, sugar, salt and oil. Knead for approx. 7 minutes to a smooth dough. Leave to prove uncovered in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30°C, 100% moisture.

2 Shape the dough into a flat bread, and place on a round baking tray or in a springform tin that has been greased and floured.

3 Brush with oil, sprinkle with the sesame seeds and then place on the rack and bake (see below for settings).

Automatic programmes Step 3

Automatic programmes »
Bread» Flat bread» Bake
Duration: 53 minutes

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 20 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 2 minutes

Step 3

Temperature: 210°C

Moisture: 20%

Duration: 6 minutes

Step 4

Temperature: 165-185°C

Moisture: 20%

Duration: 25 minutes

Shelf level: 3

Spelt bread

Makes 1 loaf

Ingredients

500 g spelt flour
40 g fresh yeast or 2 sachets of dried yeast
Approx. 260 ml lukewarm water
100 g grated carrots
3 tsp salt
100 g whole almonds

Butter for greasing
Flour for dusting

1 Place the flour, carrots and salt in a bowl. Dissolve the yeast in some of the water and add it to the flour. Slowly add the remaining water and knead into a smooth, firm dough.

2 Add the almonds. Knead for 3–4 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30°C, 100% moisture.

3 Punch the dough down, then form into an oval loaf and place on the greased and floured baking tray. Make several diagonal slashes in the surface and bake (see below for settings).

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100%

Duration: 8 minutes

Step 2

Temperature: 50 °C

Moisture: 100%

Duration: 4 minutes

Step 3

Temperature: 210 °C

Moisture: 50%

Duration: 6 minutes

Step 4

Temperature: 170-190 °C

Moisture: 20%

Duration: 30 minutes

Shelf level: 3



Rye mix bread

Makes 1 loaf

Ingredients

250 g rye flour
150 g strong white flour
20 g fresh yeast or 1 sachet of dried yeast
75 g ready made sourdough
2 tsp salt
Approx. 350 ml lukewarm water

Butter for greasing
Flour for dusting

1 Mix together the rye flour, wheat flour and sourdough.

2 Dissolve the yeast in 100 ml warm water, add to the flour and leave to rise until bubbles appear.

3 Add the salt and remaining water, knead to a smooth dough for 3–4 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30°C, 100% moisture.

4 Knead the dough again and place in a loaf tin that has been greased and floured, then place on the rack and bake (see below for settings).

Settings: Step 4

Function: Combination mode

Step 1

Temperature: 210°C

Moisture: 50%

Duration: 5 minutes

Step 2

Temperature: 180-200°C

Moisture: 20%

Duration: 50 minutes

Shelf level: 3

Multigrain rolls

Makes 8–10 rolls

Ingredients

250 g spelt flour
250 g strong wholemeal flour
40 g fresh yeast or 2 sachets of dried yeast
300 ml lukewarm water
2 tsp salt
100 g sunflower seeds

Topping:

Poppy seeds
Sesame seeds
Sunflower seeds
Millet

Butter for greasing
Flour for dusting

1 Mix together the two types of flour, salt and sunflower seeds. Dissolve the yeast in the lukewarm water and add to the flour. Knead for 3–4 minutes. Prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

2 Shape into rolls and sprinkle with your choice of seeds. Place on the greased and floured baking tray and bake (see below for settings).

Automatic programme: Step 2
Automatic programmes » Rolls»
Multigrain rolls» Bake
Duration: 24-34 minutes

Settings: Step 2
Function: Combination mode
Step 1
Temperature: 155°C
Moisture: 90%
Duration: 9 minutes
Step 2
Temperature: 210°C
Moisture: 20 %
Duration: 15-25 minutes

Shelf level: 3

Herb rolls

Makes 8–10 rolls

Ingredients

375 g strong white flour
75 g wheatmeal
40 g fresh yeast or 2 sachets of dried yeast
75 ml lukewarm milk
20 g sugar
1/2 chilli, finely diced
40 ml oil
100 ml vegetable stock
2 tbsp chopped parsley
2 tbsp chopped chives
1 tsp chopped coriander
3 tsp salt

Butter for greasing
Flour for dusting

1 Mix the flour and wheatmeal in a bowl. Dissolve the yeast in lukewarm milk then add the sugar and add to the flour mix together with the remaining ingredients. Knead for 3-4 minutes to a smooth dough. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme or with Combination mode at 30 °C, 100% moisture.

2 Divide into 8–10 pieces and shape into rolls. Place on the greased and floured baking tray and make a slash across the top of each then bake (see below for settings).

Settings: Step 2

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 50 °C

Moisture: 100%

Duration: 2 minutes

Step 3

Temperature: 210 °C

Moisture: 70%

Duration: 6 minutes

Step 4

Temperature: 210 °C

Moisture: 20%

Duration: 6 minutes

Step 5

Temperature: 145-180 °C

Moisture: 20%

Duration: 45 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Wholemeal bread

Makes 1 loaf

Ingredients

500 g wholemeal flour
40 g fresh yeast or 2 sachets of dried yeast
1/2 tsp sugar
2–3 tsp salt
2 tbsp oil
Approx. 280 ml lukewarm water
30 g linseeds
30 g sunflower seeds

Butter for greasing
Flour for dusting

1 Dissolve the yeast and sugar in a little water. Add to the flour, salt, oil, linseeds, sunflower seeds and the remaining water, and knead until you have a smooth, firm dough, then knead for a further 3 minutes.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Knead again, then form the dough into a loaf. Place it in the greased and floured baking tray and make several diagonal slashes in the surface, then bake (see below for settings).

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 40°C

Moisture: 100%

Duration: 8 minutes

Step 2

Temperature: 50°C

Moisture: 100%

Duration: 4 minutes

Step 3

Temperature: 210°C

Moisture: 50%

Duration: 6 minutes

Step 4

Temperature: 180-200 °C

Moisture: 20%

Duration: 30 minutes

Shelf level: 3

Pumpkin bread

1 loaf

Ingredients

500 pumpkin
20 g fresh yeast
200 g strong white flour
300 g spelt flour
25 g softened butter
1 tbsp salt
2 tbsp pumpkin seeds

Butter for greasing
Flour for dusting

1 Peel and de-seed the pumpkin and dice into 1 cm pieces. Place in a perforated cooking container and cook (see below for settings).

2 Allow the pumpkin to cool a little, purée it then dissolve the yeast in the lukewarm pumpkin purée.

3 Mix all the other ingredients except the pumpkin seeds with the pumpkin purée and knead on a well-floured work surface to a smooth dough. If the dough is very moist, simply add some flour to the dough a little at a time. Cover and leave to prove at room temperature until it has doubled in size.

4 Shape into a round loaf on the floured work surface, place on the greased and floured baking tray, brush with water and sprinkle with the pumpkin seeds. Leave to relax for 10 minutes and then bake (see below for settings).

Settings Step 1

Function: Steam cooking

Temperature: 100 °C

Duration: 20 minutes

Settings Step 4

Function: Combination mode

Step 1

Temperature: 200 °C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 175 °C

Moisture: 20%

Duration: 30 minutes

Shelf level: 1

Mixed grain bread

Makes 1 loaf

Ingredients

375 g strong brown bread flour
125 g rye flour
40 g fresh yeast or 2 sachets of dried yeast
1/2 tsp sugar
2–3 tsp salt
1 tbsp oil
280 ml lukewarm water

Butter for greasing
Flour for dusting

1 Dissolve the yeast and the sugar in lukewarm water. Stir in the flour, salt and oil and knead for approx. 7 minutes.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Knead the dough again and shape into a loaf. Place on the greased and floured baking tray and score the surface diagonally several times before baking (see below for settings).

Automatic programme: Step 3
Automatic programmes » Bread
» Mixed wheatgrain bread»
Bake
Duration: 48 minutes

Settings: Step 3
Function: Combination mode
Step 1
Temperature: 40°C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50°C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210°C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 170-190°C
Moisture: 20 %
Duration: 30 minutes

Shelf level: 3



White rolls

Makes 8 rolls

Ingredients

500 g strong white flour
2 tsp salt
20 g fresh yeast
1 tsp sugar
10 g butter
260 ml lukewarm water

Butter for greasing
Flour for dusting

1 Sift the flour into a bowl. Dissolve the yeast in the water. Add this, together with the sugar, salt and butter, to the flour. Mix together, and knead for approx. 7 minutes to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Knead the dough again, then form into 8 rolls. Place them on the greased and floured baking tray and make a small cut in the top of each one then bake (see below for settings).

Automatic programme: Step 3

Automatic programmes »
Rolls » Wheat rolls » Bake
Duration: 26-36 minutes

Settings: Step 3

Function: Combination mode
Step 1
Temperature: 40 °C
Moisture: 100%
Duration: 6 minutes
Step 2
Temperature: 155 °C
Moisture: 90%
Duration: 5 minutes
Step 3
Temperature: 200 °C
Moisture: 20%
Duration: 15-25 minutes

Shelf level: 3

White bread

Makes 1 loaf

Ingredients

500 g strong white flour
20 g fresh yeast
1 tsp sugar
2 tsp salt
10 g butter
260 ml lukewarm water

Butter for greasing
Flour for dusting

1 Dissolve the yeast in the water. Add the flour, salt, sugar and butter and mix together. Knead the mixture for approx. 7 minutes to a smooth dough.

2 Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Shape the dough into a loaf, score it diagonally several times with a knife. Place the loaf on the greased and floured baking tray and bake (see below for settings).

Automatic programme: Step 3
Automatic programmes »
Bread» White bread» Bake
Duration: 48 minutes

Settings: Step 3
Function: Combination mode
Step 1
Temperature: 40 °C
Moisture: 100%
Duration: 8 minutes
Step 2
Temperature: 50 °C
Moisture: 100%
Duration: 4 minutes
Step 3
Temperature: 210 °C
Moisture: 50%
Duration: 6 minutes
Step 4
Temperature: 170-195 °C
Moisture: 20%
Duration: 30 minutes

Shelf level: 3

Ciabatta

2 loaves

Ingredients

600 g strong white flour
(plus approx. 200 g more for
dusting and working into the
dough)
500 ml lukewarm water
40 g fresh yeast
100 ml olive oil
1 tsp salt

Baking parchment

1 For the starter dough, mix together 120 g flour, 200 ml lukewarm water and the crumbled yeast. Cover and leave to prove at room temperature for at least 2 hours.

2 Then add approx. 480 g flour, water, olive oil and salt and work into a smooth dough. Cover with a clean tea towel and allow to prove at room temperature for a further 3 hours.

3 Shape the dough on a well-floured work surface into a rectangle approx. 30 cm long and as broad as your hand. If the dough is too sticky, dust it with a little more flour. Cut the rectangle in half and place on the baking tray lined with baking parchment. Leave to prove for a further 10 minutes and then bake (see below for settings).

>> Tip:

The loaves are baked when they sound hollow when tapped on the bottom. If desired you can add chopped herbs, nuts, spices or chopped sundried tomatoes to the dough for variety at stage 2 of preparation.

Settings Step 3

Function: Combination mode

Step 1

Temperature: 180 °C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 195 °C

Moisture: 20%

Duration: 20 minutes

Shelf level: 1



Cheese and rosemary flat bread

Approx. 30 cubes

Ingredients

650 g spelt flour
2 tsp salt
1 tsp sugar
40 g fresh yeast
350 – 400 ml lukewarm water
2 sprigs of rosemary
300 g grated Gruyère
1 tbsp olive oil

Flour for dusting
Baking parchment

1 Dissolve the yeast in 50 ml lukewarm water.

2 Mix the flour, salt, sugar and yeast solution in a bowl. Mix with enough of the remaining water to form a pliable dough. Leave to prove uncovered in the bowl in the oven for approx. 30 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Pull off and chop the rosemary needles. Roll out the dough to approx. 60 x 40 cm on a well-floured surface and sprinkle half with 2/3 of the Gruyère and rosemary. Fold the dough in the middle and sprinkle the remaining cheese and rosemary on half of the loaf.

4 Fold the loaf again, place on the baking tray lined with baking parchment and leave to prove on the same settings as before for 20 minutes.

5 With a sharp knife, make several crossways cuts in the surface of the dough, drizzle with olive oil and bake (see below for settings).

6 Remove the loaf from the tray immediately, place on a wire rack and cut into cubes when cool.

Settings: Step 5

Function: Combination mode

Step 1

Temperature: 120°C

Moisture: 50%

Duration: 10 minutes

Step 2

Temperature: 220°C

Moisture: 20%

Duration: 15-20 minutes

Shelf level: 1

Light and dark twists

Makes 2 loaves

Ingredients

Preliminary dough:

160 g strong white flour
160 ml lukewarm water
10 g fresh yeast

2 light twists:

665 g spelt flour
300 ml water
20 g fresh yeast
2 tsp salt

2 dark twists:

665 g wholemeal spelt flour
350 ml water
20 g fresh yeast
2 tsp salt

Butter for greasing
Flour for dusting

1 Dissolve the yeast in 100 ml water, mix with 100 g flour, cover and leave to prove for 24 hours at room temperature.

2 Add the rest of the ingredients for the preliminary dough and mix to a pliable dough. Cover and leave to prove for 60 minutes at room temperature.

3 Light twists: Knead all the ingredients together with the preliminary dough and leave to prove uncovered in the bowl in the oven for 90 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

4 Dark twists: Knead all the ingredients together with the preliminary dough and leave to prove uncovered in the bowl in the oven for 90 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

5 Carefully place the dough on a well-floured work surface and shape into two long rolls, taking care not to handle the dough too much. Twist each roll into a corkscrew, place them side by side on the greased and floured baking tray and bake (see below for settings).

Settings: Step 5

Function: Combination mode

Step 1

Temperature: 125 °C

Moisture: 100%

Duration: 5 minutes

Step 2

Temperature: 200 °C

Moisture: 20%

Duration: 25 minutes

Shelf level: 1

Light fruit loaf

Makes 1 loaf

Ingredients

300 g dried fruit (e.g. apricots,
plums, apples, pears)
200 ml water
200 ml milk
30 g fresh yeast
200 g plain flour
150 g rye flour
150 g spelt flour
1 ½ tsp salt

Butter for greasing

Baking parchment

1 Coarsely chop the dried fruit. Bring 100 ml of the water and 100 ml of the milk to the boil then remove from the hob. Add the dried fruit to soften. When the liquid is lukewarm, remove the fruit, squeeze it out a little and place on one side.

2 Add the liquid from soaking to the remaining ingredients and knead to a smooth dough, adding a further 50 – 100 ml lukewarm water if necessary. Leave to prove uncovered in the bowl in the oven for 60 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Add the fruit to the dough and knead briefly.

4 Grease a 30 cm loaf tin, line with baking paper, grease again with butter, place the dough in the tin, place across the rack and bake (see below for settings). If necessary, cover with aluminium foil towards the end of the baking time to prevent the surface from burning.

Settings: Step 4

Function: Combination mode

Step 1

Temperature: 120°C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 200°C

Moisture: 20%

Duration: 10 minutes

Step 3

Temperature: 175°C

Moisture: 20%

Duration: 20 minutes

Shelf level: 1



Selection of wholemeal rolls

Makes 16 – 20 rolls

Ingredients

40 g fresh yeast
500 ml lukewarm water
250 g 4-grain flour mix
2 tbsp chopped pumpkin seeds
1 tbsp brown sugar
200 g wholemeal spelt flour
150 g spelt flour
150 g strong white flour
50 g butter
30 g sugar
2 tsp salt

Butter for greasing
Flour for dusting

To garnish:

Pumpkin seeds
Pine nuts
Sunflower seeds
Linseeds
Sesame seeds
Poppy seeds

1 Dissolve the yeast in the water, mix with the 4-grain flour mix, pumpkin seeds, and brown sugar and soak for 60 minutes.

2 Add the rest of the ingredients and knead to a pliable dough.

3 Divide the dough into 16 – 20 portions on a lightly floured surface, then shape these into balls and decorate with pumpkin seeds, pine nuts, sunflower seeds, linseeds, sesame or poppy seeds according to taste.

4 Place the balls in a circle on the round baking tray, lightly touching each other. Leave to prove uncovered in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

5 Bake until golden (see below for settings).

Settings: Step 5

Function: Combination mode

Step 1

Temperature: 120 °C

Moisture: 100%

Duration: 15 minutes

Step 2

Temperature: 200 °C

Moisture: 25%

Duration: 20 minutes

Shelf level: 1



Bagels

Makes 6 bagels

Ingredients

350 g spelt flour
15 g fresh yeast
1 tsp brown sugar
175 ml lukewarm water
25 g butter
1 -2 tsp salt
1 medium egg

Butter for greasing
Flour for dusting

1 Beat the egg.

2 Knead all ingredients into a pliable dough and leave to prove uncovered in the bowl in the oven for 40 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C, 100% moisture.

3 Knead the dough again on a floured surface, shape it into 6 large balls of equal size and allow to rest for 5 minutes.

4 Flatten the dough balls a little, make a hole in each with a small, round tool, place the bagels on the greased and floured baking tray and bake (see below for settings).

>> Tip:

You can also press poppy seeds, sesame seeds, thyme or garlic into the surface before baking, according to taste.

Settings Step 4

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100%

Duration: 10 minutes

Step 2

Temperature: 180 °C

Moisture: 20%

Duration: 20 minutes

Shelf level: 1



Soups and starters

Small but satisfying

Tasty, imaginatively prepared, hearty and invigorating soups and starters make an appetising opening to any meal. These delicious and colourful recipes not only whet the appetite for the next course, but can be prepared as a light lunch or supper dish in their own right.





Marinated vegetables

Ingredients

2 yellow peppers
2 red peppers
1 aubergine
2 courgettes
500 g mushrooms
6 tbsp olive oil
4 tbsp white wine vinegar
4 tbsp white wine
1 clove of garlic
Salt and pepper
A pinch of sugar
2 tbsp finely chopped herbs

1 Wash the peppers and cut into strips. Slice the aubergine, courgettes and mushrooms.

2 Place the vegetables in a perforated container and cook (see below for settings).

3 Mix the olive oil, white wine vinegar, white wine, crushed garlic, salt, pepper, sugar and herbs to make a marinade.

4 Transfer the vegetables into a serving dish, pour over the marinade and set to one side for several hours to allow the flavours to develop.

5 Serve with slices of fresh baguette or ciabatta.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 3-4 minutes



Stuffed aubergines

Serves 4

Ingredients

4 aubergines
1 onion
1 green pepper
1 chilli
200 g minced beef
200 g feta cheese
1 clove of garlic
Salt
Pepper
Cayenne pepper
Olive oil

1 Cut the aubergines in half lengthways, scoop out the centre and cut 100 g of the scooped out flesh into small cubes.

2 Dice the onion and green pepper, finely chop the garlic and chilli.

3 Dice the feta and mix with the vegetables and minced beef.

4 Season generously with salt, pepper and cayenne pepper.

5 Fill the aubergines with the meat mixture and place in an ovenproof dish. Drizzle with olive oil, place on the rack and bake (see below for settings).

>> Tip:

Peppers are popular both fresh and as paprika for flavouring food. Green peppers taste slightly bitter, whilst the yellow, orange and red varieties are much sweeter.

Settings: Step 5

Function: Combination mode

Temperature: 170-180°C

Moisture: 85%

Duration: 25-35 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4

Greek tomatoes

Serves 4

Ingredients

4 tomatoes
1-2 cloves of garlic
Salt
Pepper
4 stalks of basil
100 g goats' cheese

1 Wash and dry the tomatoes, cut in half and place them in a perforated container with the cut side upwards.

2 Finely chop the garlic or put it through a garlic press. Spread it over the cut tomatoes and season with salt and pepper.

3 Rinse and finely tear the basil before scattering it over the tomatoes.

4 Break up the goats' cheese and arrange over the tomatoes. Place the container in the oven and cook (see below for settings).

>> Tip:

Tomatoes are one of Europe's favourite "vegetables". They are very healthy, containing large quantities of carotene and vitamin C, and negligible amounts of protein and fat. With only 17 calories per 100 g they are not only great for a healthy diet, but also help combat stress and maintain healthy skin and hair.

Settings: Step 4

Function: Steam cooking

Temperature: 100°C

Duration: 3-4 minutes

Courgette and goat's cheese rolls

Serves 4

Ingredients

1 courgette
200 g goat's cheese
Salt
Pepper
Olive oil

1 Cut the courgette lengthways into thin slices and place in a perforated cooking container (see below for settings).

2 Cut the goat's cheese into strips 2 cm wide and season with salt and pepper.

3 Wrap the seasoned goat's cheese in the courgette slices and season with salt and pepper. Finally drizzle with olive oil and place in the oven in a perforated container and cook (see below for settings).

4 Serve the courgette and goat's cheese rolls on a bed of tomato and basil with crusty white bread.

>> Tip:

Courgettes or zucchini are a member of the squash family. They come in various shapes, and are available in a variety of colours from green to yellow. Small courgettes are more tender and aromatic than larger ones, and are best used before they reach 20 cm in length. They are highly versatile, and can be steamed, fried, grilled or baked.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 3 minutes



Asparagus with smoked salmon

Serves 6

Ingredients

500 g white asparagus
500 g green asparagus
6 tbsp olive oil
3 tbsp lemon juice
1 bunch chives
Salt and pepper
400 g cream cheese
100 ml double cream
Cayenne pepper
12 slices smoked salmon
1 head Lollo Rosso

1 Peel the asparagus and cut into pieces 3 cm long. Place the white and green asparagus in 2 separate perforated cooking containers.

2 Cook the white asparagus first (see below for settings).

3 Put the green asparagus into the oven. Cook both types together (see below for settings).

4 Mix together the olive oil and lemon juice. Chop the chives and add to the oil. Season with salt and cayenne pepper. Allow the cooked asparagus to infuse in the mixture.

5 Stir the cream cheese with the cream and season with salt and pepper. Spread out the slices of smoked salmon and spread some of the cream cheese over each slice. Roll up the smoked salmon.

6 Wash and dry the lollo rosso. Arrange on a serving plate with the marinated asparagus and salmon rolls.

7 Serve with toast.

>> Tip:

Asparagus freezes very well, so you can enjoy this delicious and healthy vegetable all year round.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 7 minutes

Vegetable terrine

Serves 8

Ingredients

500 g tomatoes
2 green peppers
2 red peppers
300 g frozen peas
3 garlic cloves
100 g pitted black olives
Salt
Pepper
Thyme
Rosemary
200 g garlic crème fraîche
6 medium eggs

Butter for greasing

1 Wash the tomatoes, place in a perforated cooking container and cook (see below for settings). Skin and dice the warm tomatoes and place in a bowl.

2 Wash, and trim the peppers. Cut into strips and place in a perforated cooking container. Put the peas in another perforated container. Place both in the oven and cook (see below for settings). When cooked add to the tomatoes.

3 Add the chopped garlic and halved olives to the vegetables and season with salt, pepper, thyme and rosemary.

4 Place the vegetables in a greased, solid cooking container. Mix the crème fraîche with the eggs and pour over the vegetables. Cover the cooking container*, place in the oven and cook (see below for settings).

5 Allow the terrine to cool, then turn it out of the container, carve into thick slices and serve.

6 Tasty with remoulade sauce and crusty white bread

* Suitable lids for Miele steam containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 1 minute

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 30–35 minutes

Broccoli and romanesco salad

Serves 4

Ingredients

250 g romanesco
250 g broccoli
3 tbsp vinegar
2 tbsp olive oil
2 tsp mustard
200 ml sour cream
Salt and pepper
A pinch of sugar
Fresh chopped herbs to garnish

1 Chop the romanesco into florets, place in a perforated container and steam for 2 minutes at 100°C.

2 Chop the broccoli into florets, place in a perforated container and cook together with the romanesco for 2 minutes at 100°C.

3 Mix the remaining ingredients together to make the sauce. Add the chopped herbs, and drizzle over the warm vegetables. Serve immediately.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

>> Tip:

Romanesco is a type of green cauliflower rich in vitamin C, minerals and vegetable protein.



Chicken soup with Eierstich

Serves 6

Ingredients

Chicken soup:

1 chicken
1 kg mixed vegetables, e.g.
carrots, leeks, celery
120 g Chinese noodles
Salt and pepper
1000 ml water
1 tbsp chopped herbs

Eierstich:

6 medium eggs
375 ml milk
A pinch of salt
Nutmeg

Butter for greasing

Chicken soup

1 Cut the chicken in half and place in a solid cooking container with 200 ml water.

2 Wash, peel and cut half of the vegetables into large chunks, add to the chicken and cook (see below for settings).

3 Chop up the remaining vegetables finely. Slice the leeks into rings and the carrots and celery into small sticks and place on one side.

4 At the end of the cooking time remove the chicken from the liquid. Pass the stock through a sieve and pour back into the solid cooking container.

5 Remove the meat and cut into bite-sized pieces and add to the solid cooking container with the finely chopped vegetables, the noodles and the remaining water, and cook (see below for settings).

6 Season with salt and pepper and serve sprinkled with herbs and chopped up Eierstich.

Eierstich

1 Lightly beat the eggs with the milk.

2 Season with salt and grated nutmeg. Pour into a solid steam oven container that has been greased with butter, then cook it (see below for settings).

Settings: Chicken soup

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 50 minutes

Settings: Step 5

Function: Steam cooking

Temperature: 100°C

Duration: 10 minutes

Settings: Eierstich

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 4 minutes



Cream of carrot soup

Serves 4

Ingredients

500 g diced carrots
50 g finely chopped onions
40 g butter
1 crushed garlic clove
750 ml vegetable stock
1 tsp paprika
125 ml sour cream
Salt
Freshly ground pepper
1 tbs chopped parsley

1 Place the carrots, onions, butter, garlic, stock and paprika into a solid container and cook (see below for settings).

2 Allow to cool slightly, and then liquidise the soup with a hand-held blender.

3 Stir in the sour cream and heat up (see below for settings).

4 Season with salt and pepper to taste, then garnish with chopped parsley and serve.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes

Pumpkin soup

Serves 8

Ingredients

900 g pumpkin
2 onions
2 garlic cloves
Butter
1500 ml vegetable stock
Grated rind and juice of an orange
150 ml cream
2 tsp thyme
Salt and pepper

1 Peel and dice the pumpkin and cook in a perforated cooking container (see below for settings).

2 Dice the onions, press the garlic and place both in a solid cooking container with a little butter. Cover* and sweat (see below for settings).

3 Add the stock and the grated rind and juice of an orange and purée with a hand-held mixer.

4 Stir in the cream. Add the thyme and season to taste with salt and pepper. Warm up and serve (see below for settings).

>> Tip:

Garlic should always be used fresh. The garlic is fresh when the skin of the clove is tight and either white or transparent violet. It should be stored in a cool, dry and well-ventilated place, but not in the refrigerator.

*Suitable lids for Miele steam containers are available from the Miele online shop.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes

Pepper soup

Serves 4

Ingredients

500 g red peppers
1 onion
20 g butter
500 ml chicken stock
Salt
Pepper
200 g herb cream cheese

1 Dice the peppers and onion and place in a solid cooking container with the butter. Season with salt and pepper and cook (see below for settings).

2 Purée the vegetables with a hand mixer. Add the stock and heat (see below for settings).

3 Serve in 4 soup bowls. Using 2 teaspoons, scoop little balls of cream cheese and drop carefully into the soup.

>> Tip:

Pepper is a well-loved vegetable which is found in pod form as well as in powder. The pods differ not only in colour (green, yellow, red and orange) but also in taste. Green pepper tastes more bitter, whereas the others are a little sweeter. Summer is the best season for peppers.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 6-8 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2 minutes



Casseroles and savoury bakes

The pleasure of your company

Casseroles and savoury bakes offer an enormous amount of variety. You can be as creative as you like, combining different ingredients depending on what is in season or what you have stored in your larder. Simple to prepare, they make it easy to cook for lots of people and can be meat or vegetarian based. And any leftovers can simply be refrigerated or frozen, and reheated later!





Vegetable lasagne

Serves 6–8

Ingredients:

12 sheets lasagne verde
Salt
4 kohlrabi, each 250 g
60 g butter
White pepper
Nutmeg
2–3 tbsp plain flour
500 ml milk
250 ml double cream
2 shallots
500 g Swiss chard or leaf beet
300 g tomatoes
200 g grated Gouda
150 g crème fraîche
1 medium egg yolk

Butter for greasing

1 Peel the kohlrabi and cut off the woody end. Cut into slices 2 mm thick and cut the leaves into strips.

2 Melt 30 g butter in a pan and allow the kohlrabi slices and leaves to sweat in it. Season with salt, pepper and nutmeg and dust with flour.

3 Add the milk and the cream. Simmer for 10 minutes, then pour into a bowl and allow to cool.

4 Peel the shallots and chop finely. Separate the chard stems from the leaves and cut into pieces 2 cm long. Melt the rest of the butter in a pan and allow the shallots and chard stems to sweat in it.

5 Remove the central ribs from the chard, cut the green parts into broad strips, blanch, rinse off with cold water and drain. Mix the stems and leaves with the kohlrabi.

6 Blanch the tomatoes. Skin them, remove the seeds and cut the flesh into strips.

7 Grease a baking dish with butter. Place the lasagne sheets, vegetable mixture, tomato strips and cheese in alternate layers. The last layer should be vegetables topped with cheese. Mix the crème fraîche and egg yolk and spread over the top. Place on the rack and bake (see below for settings).

Settings: Step 7

Function: Combination mode

Temperature: 160-170 °C

Moisture: 95%

Duration: 25-30 minutes

Shelf level: 3



Vegetable bake

Serves 4

Ingredients

200 g carrots
200 g courgettes
150 g celery
150 g broccoli
150 g leeks
150 g cauliflower
150 g double cream
150 ml milk
3 medium eggs
200 g grated cheese
20 g butter
Salt
Pepper
Nutmeg

Butter for greasing

1 Cut the vegetables into bite sized pieces. Place in a perforated container and blanch (see below for settings).

2 Beat together the cream, milk and eggs, and season with salt, pepper and nutmeg.

3 Grease a solid container or ovenproof dish and add the vegetables. Pour over the egg mixture, sprinkle with cheese and dot with butter. Place on the rack and bake (see below for settings).

Settings: Step 1

Function: Steam cooking

Temperature: 100 °C

Duration: 2 minutes

Settings: Step 3

Function: Combination mode

Temperature: 170-190 °C

Moisture: 95%

Duration: 30-40 minutes

Shelf level: 3

Ratatouille with meatballs

Serves 4

Ingredients

250 g minced pork or beef
1 red pepper
1 yellow pepper
250 g aubergines
250 g courgettes
250 g beef tomatoes
1 onion
2 garlic cloves
Salt and pepper
Tabasco sauce
1 tsp herbes de Provence
100 ml tomato ketchup
2 tbsp tomato purée

1 Form the mince into small meatballs. Finely chop the peppers, aubergines, courgettes, tomatoes, onion and garlic.

2 Arrange the meatballs in a solid container and scatter the vegetables over the top. Season with salt, pepper, Tabasco and herbs. Stir in the ketchup and tomato purée, and cook (see below for settings).

3 Add more seasoning to taste, if liked.

4 Serve with rice, which may be cooked in the steam oven at the same time (see cooking charts at the back of the book for cooking times).

Settings: Step 2

Function: Steam cooking

Temperature: 100 °C

Duration: 16-18 minutes

Gammon and cabbage casserole

Serves 4

Ingredients

350 g savoy cabbage
250 g potatoes
250 g gammon
250 g pepperoni sausage
200 g crème fraîche
100 ml stock
Fresh herbs
Salt
Freshly ground pepper

1 Clean and shred the cabbage. Peel and quarter the potatoes, dice the gammon and slice the pepperoni sausage.

2 Stir all the ingredients into the crème fraîche and stock and cook in a solid cooking container (see below for settings).

3 Season with salt and pepper and sprinkle with fresh herbs.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 18-20 minutes



Lamb casserole

Serves 4

Ingredients

500 g lamb
2 tbsp sunflower oil
1 onion, chopped
500 ml vegetable stock
A sprig of rosemary
200 g runner beans
3 carrots
400 g potatoes
2 spring onions
Salt
Freshly ground pepper

1 Dice the lamb, and brown with the onion in the sunflower oil on the hob. Deglaze with 200 ml of the stock.

2 Transfer to a solid container. Chop the beans, carrots and potatoes, and add to the meat. Wash the rosemary and scatter over the meat and vegetables and cook (see below for settings).

3 Add the remaining stock, season with salt and pepper and heat up (see below for settings)

4 Finely slice the spring onions and scatter over just before serving.

Settings: Step 2

Function: Steam cooking
Temperature: 100 °C
Duration: 15 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 95 °C
Duration: 2 minutes

>> Tip:

Beef, pork, meatballs or sausages can be used instead of lamb.

Celery gratin

Serves 4

Ingredients

400 g celery
1 tsp salt
1 tbsp butter
50 g Gorgonzola
2 tbsp pine nuts

Sauce:

100 ml vegetable stock
40 g butter
½ bunch flat-leaf parsley
1 sprig thyme
Salt
Freshly ground pepper

Butter for greasing

1 Clean and trim the celery, cut into pieces 10 cm long and add to a perforated container. Sprinkle with salt and cook (see below for settings).

2 Allow the celery to cool briefly and place in an oven dish greased with butter.

3 Sauce: Bring the vegetable stock to the boil and place on one side to cool a little. Add butter and mix with a hand mixer.

4 Pull the leaves off the parsley and thyme sprigs, chop the parsley and add the herbs to the mixture. Season with salt and pepper and pour over the celery.

5 Finely chop the gorgonzola, sprinkle over the dish and bake (see below for settings).

6 Dry roast the pine nuts and sprinkle on top before serving.

Settings: Step 1

Function: Steam cooking
Temperature: 100 °C
Duration: 8-10 minutes

Settings: Step 5

Function: Fan plus
Temperature: 225 °C
Duration: 8-10 minutes

Shelf level: 1

Fennel and carrot gratin

Serves 4

Ingredients

Gratin:

750 g fennel
3 large carrots
Salt
Freshly ground pepper
12 green & 12 black olives
(pitted)

Parmesan breadcrumb mix:

4 slices toasting bread
½ of an unwaxed orange
1 sprig of thyme
3 garlic cloves
80 g Parmesan, grated
1 tbsp melted butter

1 Gratin:
Clean the fennel and cut into slices 1 cm thick. Peel the carrots and slice with a serrated knife. Cook the vegetables in a perforated container (see below for settings).

2 Parmesan breadcrumb mix:
Cut the crusts off the bread and dice.

3 Rub the orange peel over the diced bread, pull the leaves off the thyme sprig and add them to the mix. Crush and add the garlic, then mix in the Parmesan.

4 Add the olives to the cooked vegetables and season with salt and pepper. Sprinkle the breadcrumb mixture over the vegetables, drizzle with melted butter and bake (see below for settings).

Settings: Step 1

Function: Steam cooking
Temperature: 100 °C
Duration: 15-18 minutes

Settings: Step 4

Function: Fan plus
Temperature: 225 °C
Duration: 15 minutes

Shelf level: 1



Vegetarian dishes

Vegetables too can take the lead role

Not eating meat in no way means you have to forgo the pleasures of variety and great tasting food. Where meat used to take centre stage, ingredients such as pulses and greens can play a major part in the culinary stage. Whether it's wheat or rye, oats or barley, or even spelt grain, pulses offer a wealth of benefits in terms of ballast and roughage, vitamins and minerals to keep your diet healthy and on track.





Vegetable rolls

Serves 4

Ingredients

100 g spelt, cracked
100 ml water
1 red pepper
1 green pepper
1 onion
1 Chinese cabbage
100 g grated cheese
2 tbsp chopped parsley
150 g crème fraîche
1 medium egg
Salt and pepper

1 Place the spelt grain and water in a solid cooking container and cook (see below for settings).

2 Dice the peppers and onions, place in a perforated cooking container and cook with the spelt grain (see below for settings).

3 Blanch the large leaves of the Chinese cabbage in a perforated cooking container (see below for settings).

4 Mix all the other ingredients and season with salt and pepper. Spread on the Chinese cabbage leaves, roll up and cook again (see below for settings).

5 Serve with lamb's lettuce.

Settings: Step 1

Function: Steam cooking
Temperature: 100 °C
Duration: 6 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100 °C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100 °C
Duration: 10 minutes

>> Tip:

When cooking with steam, you can use cooking containers on all levels at the same time, saving time and energy.



Rye, vegetable and goat's cheese bake

Serves 4

Ingredients

200 g rye
200 ml water
1 onion
200 g dried tomato
200 ml sour cream
50 g herbes de Provence
3 tbsp tomato purée
Salt
Pepper
150 g goat's cheese

1 Place the rye and water in a solid cooking container and cook (see below for settings).

2 Finely slice the onion and cut the tomatoes into thin strips. Mix the sour cream with the vegetables and stir in the herbs and tomato purée. Season with salt and pepper.

3 Dice the goat's cheese and fold in carefully. Spread the mixture over the rye, and cook (see below for settings).

Settings: Step 1

Function: Steam cooking
Temperature: 100 °C
Duration: 30-35 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100 °C
Duration: 10 minutes



Potatoes with dips

Serves 4

Ingredients

750 g potatoes (in their skins)

Dip 1:

200 g vegetable spread
150 g low fat quark
50 g yoghurt (1.5%)
1 red pepper
1 yellow pepper
1 shallot
1 tbsp green peppercorns
1/2 bunch chives
2 tbsp mustard
Salt and pepper

Dip 2:

250 g low fat quark
100 g crème fraîche
1 finely diced onion
1 crushed garlic clove
2 tbsp chopped herbs
Salt and pepper

Dip 3:

200 g cream cheese
100 g crème fraîche
150 g smoked salmon
Salt and pepper
Chopped dill

1 Wash and scrub the potatoes, place in a perforated cooking container and cook (see below for settings).

2 Dip 1:
Chop the peppers, shallot and chives. Crush or grind the peppercorns. Mix all ingredients together and season with salt and pepper.

3 Dip 2:
Stir all the ingredients together and season with salt and pepper.

4 Dip 3:
Mix together the cream cheese and crème fraîche. Cut the smoked salmon into strips and stir in. Season with salt and pepper and sprinkle with dill.

Settings: Step 1

Function: Steam cooking

Temperature: 100 °C

Duration: 28-30 minutes



Oriental vegetable casserole

Serves 4

Ingredients

1 aubergine
1 large courgette
2 medium cooking onions
200 g mushrooms
1 garlic clove
1 tbsp olive oil
1 tsp mixed herbs
A pinch of cinnamon
1 tsp curry powder
A pinch of thyme
1 tsp oregano
1 small tin chopped tomatoes
3 tbsp red wine
270 g Bulgur wheat
500 ml water
A pinch of salt

1 Halve the aubergine lengthways. Chop the aubergine halves, courgette and onions into slices approx. 1 cm thick.

2 Halve the mushrooms. Chop the garlic finely. Mix the olive oil, mixed herbs, cinnamon, curry powder, thyme and oregano, place in a solid cooking container and spread the chopped tomatoes over. Layer the chopped vegetables on top and pour in the red wine.

3 Place the bulgur wheat in another solid cooking container with water, season with salt and cook (see below for settings).

>> Tip:

Bulgur is pre-cooked, split wheat with a high protein and Vitamin B content. It can be used in place of rice.

Settings: Step 3

Function: Steam cooking
Temperature: 100 °C
Duration: 15 minutes



Savoury treats

The tastiest treats in the world

Pizzas, tarts, patés etc. are a favourite choice with many people for any occasion, be it a family celebration, a buffet party or a snack to savour at a sporting event or in front of the television. Some of the dishes have rich ingredients complemented by a light pastry; others are based on classical recipes. These savoury bites are designed to whet the appetite, and with a little ingenuity are open to endless variation.





Ham and bacon quiche

Serves 4

Ingredients

Pastry:

125 g plain flour
40 ml water
50 g butter

Filling:

25 g streaky bacon, diced finely
75 g ham, diced small
100 g cooked ham, diced finely
1 small garlic clove
25 g butter
100 g grated Gouda
100 g grated Emmental
125 ml double cream
2 medium eggs
Nutmeg
25 g frozen parsley
1 pinch salt

1 Knead the pastry ingredients until they form an elastic dough. Place in the refrigerator to relax.

2 Heat the butter in a frying pan and sweat the bacon, ham and cooked ham. Add the finely chopped garlic.

3 Mix the cream, eggs, nutmeg, salt and parsley together.

4 Roll the pastry out thinly and line the quiche or pizza dish. Draw the edges up high.

5 Distribute the ham evenly over the pastry, sprinkle with cheese and pour the cream over. Place on the rack and bake (see below for settings).

6 Do not allow the quiche to stand with the cream mixture on it, as the pastry will become soggy.

Settings: Step 5

Function: Combination mode

Temperature: 190-200 °C

Moisture: 20%

Duration: 35 minutes

Shelf level: 2



Sausage puffs

Serves 4

Ingredients

450 g frozen puff pastry
250 g sausage meat or
minced pork
1 bunch of chives
1 bunch of flat leaf parsley
1 medium egg white

Baking parchment

Use double the quantities
above for 2 trays

- 1** Chop the chives and parsley and mix with the meat.
- 2** Defrost the puff pastry, roll out and cut into 4 rectangles.
- 3** Spread 1 tbsp of the meat mixture along one edge of each piece of pastry. Brush the edges of the pastry with egg white and roll up.
- 4** Place on the baking tray lined with baking parchment and bake (see below for settings).

Settings: Step 4

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 170-190 °C

Moisture: 90%

Duration: 10 minutes

Step 3

Temperature: 170-190 °C

Moisture: 75%

Duration: 5 minutes

Step 4

Temperature: 170-190 °C

Moisture: 20%

Duration: 6 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Tomato mozzarella puffs

Serves 4

Ingredients

300 g frozen puff pastry
250 g mozzarella
2 beef tomatoes
1 bunch of basil
Salt
Pepper

Baking parchment

Use double the quantities
above for 2 trays

>> Tip:

Serve with diced goats' cheese
and olives sprinkled with chopped
thyme.

- 1 Slice the tomatoes and mozzarella.
- 2 Defrost the pastry and roll out. Cut into 8 squares measuring 10 x 10 cm.
- 3 Place a slice of tomato topped with a slice of mozzarella in the centre of each pastry square, and season with salt and pepper.
- 4 Place the squares on the baking tray lined with baking parchment and bake until golden (see below for settings).
- 5 Garnish with basil leaves before serving.

Settings: Step 4

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 200 °C

Moisture: 20%

Duration: 20-25 minutes

Shelf level:

1 tray: 3

2 trays: 2 and 4



Smoked salmon quiche

Serves 4

Ingredients

Base:

125 g plain flour
40 ml water
50 g butter
1/2 tsp salt

Filling:

300 g leeks
1 tbsp butter
200 g smoked salmon
150 g sour cream
1 tbsp cornflour
2 medium eggs
Salt
Pepper
A bunch of fresh dill, chopped

Use double the quantities above for 2 quiches

1 Knead the flour, water, butter and salt into an elastic pastry, roll out and use to line the base and sides of a quiche dish or the Miele round baking tray.

2 Wash and slice the leeks and fry gently in the butter.

3 Cut the smoked salmon into strips. Mix the sour cream with the cornflour, eggs, salt, pepper and dill. Add the leeks and salmon and pour the mixture into the pastry case.

4 Pre-heat the oven using the settings below, then place the quiche in the oven on the rack and bake (see below for settings).

Settings: Step 4

Mode: Fan plus
Temperature: 180-200 °C
Duration: 25-30 minutes

Shelf level:

1 tray: 3
2 trays: 2 and 4



Meat

The meat of the matter

Those who enjoy pork, beef, lamb and game from time to time are eating a wholesome, varied diet. Poultry dishes are particularly healthy. Meat is extremely versatile, and prepared with different herbs, sauces and accompaniments, it takes on an endless variety of flavours, from the traditional to the exotic.





Tips on preparation

Roasting

Meat is cooked on the rack or in a perforated cooking container over the condensate tray in the steam combi oven. If you are making a sauce to accompany the meat, the meat juices can also be used.

The grease filter supplied should always be used when roasting as it protects components located behind the rear cavity wall from soiling. It should only be used for roasting; it must be removed during baking processes, with the exception of pizzas and plum cakes.

Temperature ranges given are for joints of meat which can have varying degrees of cooking. The lowest temperatures give a "rare" result, which means that the meat is brown on the outside but still rare on the inside.

Select the higher temperature if you want to cook the meat more thoroughly and get a "well done" result. For a pink or "medium" result, select the mid-range temperature.

With some types of meat automatic programmes offer the opportunity to select the desired degree of browning of the meat.

Tip

To test whether the meat is done, press it with the back of a spoon. If the meat does not give, it is cooked. If it is elastic and gives under pressure, the centre is not done.

Game

Game is usually sold oven ready. If necessary, remove outer membranes and sinews from the flesh with a long, sharp knife. Game is generally very lean and can easily dry out, so it is an advantage to add a little fat by wrapping it in bacon.

Wild boar and venison are delicious if marinated in buttermilk or with a mixture of vinegar, water, red wine, peppercorns and juniper berries. After a day or two in the marinade, the meat will be nice and tender. Drain and dry the meat before proceeding with the cooking.

Poultry

Always pay great attention to hygiene when preparing poultry. Either defrost frozen poultry in the fridge or in the steam combination oven at 50-60 °C. Do not use any of the juices that result from defrosting.

Lean poultry such as pheasant, guinea fowl or partridge should be wrapped in bacon or smeared with butter. Oil can also be used for chicken. Duck and goose are much higher in fat and do not need any more to be added.

Poultry is steamed using a high humidity to roast out the fat under the skin. It is then cooked using a medium temperature during the final cooking stage.

Swedish lamb hotpot

Serves 4

Ingredients

750 g lamb
3 tbsp oil
2 garlic cloves
250 g onions
Salt, pepper
200 ml double cream
2 bay leaves
2 bunches of dill
White wine

1 Dice the lamb and fry in the oil. Chop the garlic, dice the onions and fry with the meat. Season with salt and pepper.

2 Place the cream and bay leaves in a solid cooking container. Finely chop 1 1/2 bunches of dill, add to the cream and cook with the lamb (see below for settings).

3 Season to taste with salt, pepper and white wine and garnish with the remainder of the dill.

Delicious served with boiled potatoes, baby carrots and cucumber salad.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 12-16 minutes



Rack of lamb

Serves 4

Ingredients

1 rack of lamb (1.5 kg)
1–2 tbsp oil
Salt
Pepper

Kitchen string

1 Cut the meat between the bones so that the bones protrude into the air. Tie the meat into a crown with kitchen string. You can ask the butcher to do this for you if you prefer.

2 Season the oil with salt and pepper and use this to baste the lamb.

3 Place the meat on the rack above the condensate tray and roast (see below for settings).

Automatic programme: Step 3
Automatic programmes » Meat
» Lamb » Rack of lamb » Roast
Duration: 36 minutes

Settings: Step 3
Function: Combination mode
Step 1
Temperature: 225 °C
Moisture: 20%
Duration: 16 minutes
Step 2
Temperature: 40-70 °C
Moisture: 20%
Duration: 20 minutes
Shelf level:
Rack: 2
Condensate tray: 1

>> Tip:

The same settings can be used to cook a crown of lamb.

Meat loaf in puff pastry

Serves 4

Ingredients

500 g Savoy cabbage
1 onion
1 clove of garlic
30 g butter
450 g frozen puff pastry
500 g minced lamb
2 medium eggs
Thyme
Oregano
Salt
Pepper
1 bunch of flat leaf parsley

Baking parchment

Minced beef, pork or turkey can be used instead of lamb.

1 Remove the larger leaves from the cabbage and cut the ribs so that the leaves can be laid flat. Finely slice the inner leaves of the cabbage. Place the outer and inner leaves in separate perforated containers.

2 Chop the onion and garlic and put into a solid container with the butter. Cover* and cook (see below for settings).

3 Chop the parsley. Mix the lamb with the eggs, thyme, oregano, salt, pepper, parsley, onion, garlic and sliced cabbage.

4 Roll out the pastry into a large, thin sheet. Cover with a layer of the large cabbage leaves, then spread the lamb filling evenly on top.

5 Roll up from the long side and prick all over with a fork. Place on a baking tray lined with baking parchment and bake (see below for settings).

Settings: Step 2

Function: Steam cooking

Temperature: 100 °C

Duration: 2 minutes

Settings: Step 5

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100%

Duration: 7 minutes

Step 2

Temperature: 200-220 °C

Moisture: 50%

Duration: 20 minutes

Step 3

Temperature: 180-200 °C

Moisture: 30%

Duration: 20 minutes

Shelf level: 3

*Suitable lids for Miele steam containers are available from the Miele online shop.

Braised beef

Serves 4

Ingredients:

1 kg beef (brisket or topside)
1 onion
1 carrot
1/2 leek
1 stick of celery
2 tbsp chopped parsley
500 ml red wine
500 ml stock
150 g crème fraîche
Cornflour
50 ml water
Salt
Pepper

1 Peel and roughly chop the onion. Wash, peel and dice the carrot, celery and leek. Place the vegetables and parsley in a dish with the beef. Pour over the red wine and stock and marinate for 24 hours.

2 Wrap the meat in aluminium foil, place in the condensate tray with the vegetables and the liquid and cook for 90 minutes. Remove the foil and continue cooking (see below for settings).

3 After cooking, sieve the vegetables and the liquid into a pan. Add crème fraîche and thicken the sauce if necessary. Season with salt, pepper and red wine to taste.

Automatic programme Step 1

Automatic » Meat» Beef»
Braised beef» Roast
Duration: 263 minutes

Settings Step 1

Function: Combination mode
Step 1
Temperature: 225 °C
Moisture: 20%
Duration: 23 minutes
Step 2
Temperature: 145 °C
Moisture: 50%
Duration: 240 minutes

Shelf level:
Rack: 2
Condensate tray: 1



Roast beef with sautéed potatoes

Serves 4–6

Ingredients

1 kg joint of beef
Salt
Pepper
Oil

Remoulade:

150 g natural yoghurt
1–2 gherkins
2 shallots
5 tbsp mayonnaise
Parsley
Salt
Pepper
A pinch of sugar
Lemon juice
Chives

Sautéed potatoes:

1 kg boiled potatoes
1 onion
100 g diced bacon
Clarified butter
Salt
Pepper

1 Trim the meat. Mix the oil with the salt and pepper and brush the meat with it. Place the meat on the rack above the condensate tray in the oven and roast (see below for settings).

2 Meanwhile, finely chop the gherkins, shallots, parsley and chives.

3 Mix together all the ingredients for the remoulade, and season with salt, pepper, lemon juice and sugar to taste.

4 Slice the boiled potatoes and the onion. Heat the clarified butter in a pan on the hob, and add the potatoes, onion and bacon. Fry until crispy and season with salt and pepper.

Automatic programme:

Step 1

Automatic programmes » Meat
» Beef » Sirloin joint» Roast
Duration: 40-120 minutes

Settings: Step 1

Function: Combination mode
Temperature: 220 °C
Moisture: 20%
Duration: 40-120 minutes

Shelf level:

Rack: 2

Condensate tray: 1

Poached fillet of beef with a medley of vegetables

Serves 2

Ingredients

200 g cauliflower florets
200 g carrots
2 courgettes
8 spring onions
100 g sugar snap peas
250 ml beef stock
500 g fillet of beef
Fresh parsley

1 Cut the cauliflower florets, carrots and courgettes into bite-sized pieces. Trim the green parts off the spring onions and add the sugar snap peas.

2 Cook the carrots and cauliflower in a solid container with the beef stock (see below for settings).

3 Add the rest of the vegetables and continue to cook (see below for settings).

4 Lift the vegetables out of the stock and keep warm.

5 Cut the fillet into 1 cm thick slices and poach in the stock (see below for settings).

6 Arrange the meat and vegetables on a serving dish and serve garnished with freshly chopped parsley.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 8 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Beef with apple and horseradish sauce

Serves 4

Ingredients

200 g carrots
200 g celeriac
50 g diced parsnips
800 g beef
Salt, pepper and peppercorns
2 bay leaves
250 g new potatoes
250 g bunch of carrots
250 g kohlrabi or turnip
1 stock cube
6 tbsp of the cooking liquid

For the sauce:

2 cooking apples
400 ml sour cream
1 bunch chives, finely chopped
1 tbsp horseradish, freshly
grated
Salt
Pepper

1 Dice the carrots, celeriac and parsnips, and place with the beef, salt, peppercorns and bay leaves in a solid container. Place in the oven and cook (see below for settings).

2 Meanwhile, scrub the new potatoes, peel the carrots and kohlrabi/turnip, and chop into bite-sized pieces.

3 Spoon 6 tbsp of the liquid from the meat container into a second solid container. Add the vegetables and stock cube, and steam alongside the meat (see below for settings).

4 Peel the apples and grate coarsely. Mix into the sour cream. Add the chives and grated horseradish to the cream, and season with salt and pepper to taste.

5 Carve the meat thinly across the grain, and serve with the vegetables and the sauce.

Settings: Step 1

Function: Steam cooking
Temperature: 90°C
Duration: 120-160 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 15 minutes



Swiss chard rolls with an oriental filling

Serves 4

Ingredients

8 chard leaves
400 g mince
2 tbsp soya sauce
1 tsp grated root ginger
Salt
Pepper
6 dried shiitake mushrooms
60 g rice noodles

- 1** Clean and blanch the chard leaves (see below for settings).
- 2** Mix together the mince with the soy sauce and root ginger, and season with salt and pepper.
- 3** Soak the mushrooms, chop finely and add to the mixture. Mix in the noodles.
- 4** Spread the mince over the blanched leaves, roll up tightly and cook (see below for settings).
- 5** Serve with rice and a sweet and sour dip.

>> Tip:

These rolls do not need to be tied up with string during cooking if you place them in the oven dish with the ends of the rolled-up leaves underneath.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Gammon joint with green pesto

Serves 4-6

Ingredients

1 kg boned gammon joint
50 g pine nuts
60 g sun-dried tomatoes
1 bunch flat parsley
1 bunch basil
2 garlic cloves
50 g grated Parmesan
100 ml olive oil
Salt
Pepper

1 Remove any sinew from the meat, rinse under running cold water and pat dry. Place on the rack in the oven and start the programme (see below for settings).

2 In the meantime roast the pine nuts in a frying pan without oil, coarsely chop the dried tomatoes and parsley and purée the remaining ingredients.

3 Slice the meat and serve with pesto and sliced baguettes.

>> Tip:

Parmesan which is more than 2 years old can be stored for a long period of time in the refrigerator. Keep the cheese wrapped in waxed paper. Do not keep it in aluminium foil as this will cause the cheese to sweat and go mouldy. The true aroma of Parmesan develops when it is freshly grated just before it is eaten.

Settings:

Function: Combination mode

Step 1

Temperature: 200 °C

Moisture: 20%

Duration: 20 minutes

Step 2

Temperature: 130 °C

Moisture: 100%

Duration: 70 minutes

Step 2

Temperature: 85 °C

Moisture: 100%

Duration: 60 minutes

Shelf level:

Rack: 2

Condensate tray: 1

Pork Wellington

Serves 4

Ingredients

1 piece of pork tenderloin
(approx. 400 g)
Salt
Pepper
1 tbsp clarified butter

Filling:

1 small carrot
1 small courgette
200 g good quality pork
sausage meat
4 tbsp cream
60 g mature Cheddar, cubed
4 sage leaves
Salt
Pepper

Pastry:

375 g pack of puff pastry
4 slices of cooked ham

To glaze:

1 medium egg yolk
A pinch of salt
1 tbsp milk

Baking parchment

1 Season the meat with salt and pepper, and sear it on all sides in the clarified butter in a frying pan.

2 Peel and dice the carrot. Dice the courgette. Place the carrot and courgette in separate perforated containers and cook (see below for settings). Mix the sausage meat with the vegetables and add the cream and the cheese.

3 Finely chop the sage leaves and add to the mixture. Season with salt and pepper.

4 Roll out the pastry on a floured surface. Arrange the ham slices on top, and spread the sausage meat mixture evenly over the ham. Place the pork fillet on top.

5 Roll up the pastry to make a parcel, turn it over so that the seam is underneath, and place it on a baking tray lined with baking parchment.

6 Mix the egg yolk with the milk and a pinch of salt. Brush over the pastry and bake (see below for settings).

Settings: Step 2

Function: Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Automatic programme: Step 6

Automatic programmes » Meat
» Pork » Pork tenderloin» Pork
en croûte» Bake
Duration: 35 minutes

Settings: Step 6

Function: Combination mode
Step 1: Pre-heat
Temperature: 175-195 °C
Moisture: 20%
Step 2: Bake
Temperature: 175-195 °C
Moisture: 20%
Duration: 35 minutes

Shelf level: 2



Königsberg meatballs

Serves 4

Ingredients

500 g mince
1 onion
1 medium egg
1 day old bread roll
Water
Salt and pepper
40 g butter
40 g plain flour
400 ml stock
1 tbsp capers
1 tbsp chopped chives

1 Soak the bread roll in water and mix with the mince, egg, and the finely chopped onion. Season with salt and pepper.

2 Make 12 meatballs with the mixture.

3 Rub together the butter and flour, and form small dumplings from the mixture.

4 Place the meat and dumplings in a solid cooking container. Pour over the stock and cook (see below for settings).

5 Stir the sauce until it is smooth, add the capers and season. Sprinkle chopped chives on top.

6 Serve with rice.

>> Tip:

Königsberg meatballs are of unknown origin, but are thought to have been a traditional East Prussian celebratory meal. They have now become a German national dish.

Settings: Step 4

Function: Steam cooking
Temperature: 100 °C
Duration: 10-12 minutes

Fillet of pork on a bed of cabbage

Serves 4

Ingredients

10 g dried Mu-Err mushrooms
1 tomato
250–300 g savoy cabbage
100 g soya sprouts
300 g pork fillet
1 unwaxed lemon
Salt
Pepper
Sesame oil
Chilli oil
1 tsp granulated vegetable stock
1 l water

1 Pour boiling water onto the mushrooms, and soak for 30 minutes.

2 Make an incision crosswise on the tomato, place in a perforated cooking container and cook (see below for settings). Skin the tomato and dice the flesh.

3 Clean the cabbage, wash and cut into finger width strips. Rinse 100 g of soya sprouts, drain the mushrooms and chop small. Mix all the ingredients, add the granulated vegetable stock and place everything together in a solid cooking container.

4 Cut the pork into 8 equal sized slices, rub with the lemon and season with salt and pepper. Add the meat slices to the vegetables and cook (see below for settings).

Mix the sesame and chilli oils and drizzle over the dish shortly before serving.

Settings: Step 2

Function: Steam cooking
Temperature: 95 °C
Duration: 1 minute

Settings: Step 4

Function: Steam cooking
Temperature: 100 °C
Duration: 10-12 minutes

>> Tip:

Serve with Basmati rice, which can be cooked at the same time to save time and energy.

Pork joint in a mustard crust

Serves 4

Ingredients

1 kg joint of pork, boned
Salt
Pepper
Oil
1 kg onions
2 cloves of garlic
3 tbsp Dijon mustard
2 tbsp sweet, coarse
grain mustard
250 ml vegetable stock

1 Trim the meat. Mix together the salt, pepper and oil and brush the meat with it

2 Coarsely chop the onions and finely chop the garlic.

3 Mix the two types of mustard together and spread over the meat. Place the meat in the oven on the rack with the condensate tray underneath and roast (see below for settings).

4 After the meat has been cooking for half an hour, put the onions and garlic in the condensate tray with the stock.

Settings: Step 3

Function: Combination mode

Step 1

Temperature: 200-225 °C

Moisture: 30%

Duration: 30 minutes

Step 2

Temperature: 150°C

Moisture: 50%

Duration: 50-70 minutes

Shelf level:

Rack: 2

Condensate tray: 1

>> Tip:

Deglaze the condensate tray with water, stock and/or wine, and purée the contents to make a sauce. Season with salt, pepper and cream.



Roast pork

Serves 4

Ingredients

1 onion
1 carrot
1 stalk of celery
500 ml stock
750 g pork
Salt
Pepper
Oil
150 g crème fraîche
Cornflour

1 Clean, trim and dice the vegetables, then place in the condensate tray with the stock.

2 Score the meat with a sharp knife. You may prefer to ask the butcher to do this. Mix the oil with the salt and pepper and brush the meat with it. Place on the rack above the condensate tray and roast (see below for settings).

3 Sieve the juices from the condensate tray into a pan.

4 Heat it up on the hob and thicken as required with crème fraîche and cornflour. Season with salt and pepper.

Automatic programme: Step 2
Automatic programmes » Meat
» Pork » Pork with crackling»
Roast
Duration: 180-230 minutes

Settings: Step 2
Step 1
Function: Combination mode
Temperature: 205 °C
Moisture: 20%
Duration: 40-70 minutes
Step 2
Temperature: 85 °C
Moisture: 100%
Duration: 120 minutes
Step 3
Temperature: 180 °C
Moisture: 40%
Duration: 20-40 minutes

Shelf level:
Rack: 2
Condensate tray: 1

>> Tip:

For a crispy crackling, finish off under the grill.

Roast chicken

Serves 2

Ingredients

1 x 1200 g chicken
2 tbsp oil
Salt
Paprika
Pepper

1 Remove the giblets from the chicken if necessary.

2 Stir the seasoning into the oil and brush all over the chicken. Put the chicken, breast side up, on the rack with the condensate tray underneath it and roast (see below for settings).

Automatic programme: Step 2
Automatic programmes » Meat
» Poultry » Chicken » whole »
Roast
Duration: 60 minutes

Settings: Step 2
Step 1
Function: Combination mode
Temperature: 180-220 °C
Moisture: 95%
Duration: 50 minutes
Step 2
Temperature: 225°C
Moisture: 20%
Duration: 10 minutes

Shelf level:
Rack: 2
Condensate tray: 1

>> Tip:

Use any leftover chicken to make a tasty salad for lunch.

Chicken breasts stuffed with mushrooms

Serves 4

Ingredients

4 chicken breasts
50 g cream cheese
20 g crème fraîche
200 g jar of mixed mushrooms
20 g mixed herbs
Salt
Pepper
Coriander

1 Cut a pocket in the side of the chicken breasts, and season with salt.

2 Mix the cream cheese, crème fraîche and mixed herbs and season with salt, pepper and coriander.

3 Drain the mushrooms well, chop finely and stir in.

4 Stuff the chicken breasts with the mushroom mixture and secure with a cocktail stick if necessary. Cook in a perforated cooking container (see below for settings).

Delicious served with potato rösti.

Settings: Step 4

Function: Steam cooking

Temperature: 100°C

Duration: 8 minutes



Turkey roulades stuffed with spinach

Serves 4

Ingredients

300 g frozen spinach
Salt, pepper, nutmeg
2 garlic cloves
4 thinly cut turkey fillets
125 ml chicken stock
3 tbsp cream
2 tbsp sauce thickener
Sherry

Kitchen string

- 1** Defrost the spinach (see below for settings).
- 2** Sprinkle salt, pepper and nutmeg on the defrosted spinach to taste. Finely chop the garlic cloves and stir in.
- 3** Spread the spinach mixture onto the turkey fillets, roll up tightly and tie up with kitchen string.
- 4** Pour the chicken stock into a solid cooking container, season with cream, salt, pepper and nutmeg. Add the roulades and cook (see below for settings).
- 5** Pour the stock into a pan, add sauce thickener and season with sherry to taste.
- 6** Pour some of the sauce over the roulades to serve. Best served with wild rice or boiled potatoes.

>> Tip:

For a distinctive flavour, add 8 finely chopped sardine fillets to the spinach. Chicken fillet or veal can be substituted for turkey.

Settings: Step 1

Function: Defrost
Temperature: 60°C
Duration: 20-25 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 12-15 minutes

Moroccan chicken

Serves 4

Ingredients

2 chicken breasts
4 pearl onions
2 sticks celery
2 plum tomatoes
1 courgette
1 clove of garlic, crushed
2 tbsp raisins
2 tbsp chopped fresh parsley
1 tbsp chopped fresh mint
100 ml chicken stock
1 tsp grated fresh ginger
1 tsp curry powder
1 tbsp mango chutney
½ tsp salt
¼ tsp chilli powder
1 tsp cornflour

1 Cut the chicken into strips. Peel and quarter the pearl onions. Chop the celery into 1 cm wide pieces. Dice the tomatoes. Chop the courgettes into pieces.

2 Mix the chicken and chopped ingredients with the crushed garlic, raisins, parsley and mint, and set to one side.

3 Combine the remaining ingredients, and then stir into the meat and vegetables. Transfer into a solid container and cook (see below for settings).

4 Serve with basmati rice, which may be cooked in the steam combination oven alongside the main dish. See the cooking chart for timings.

Settings: Step 3

Function: Steam cooking

Temperature: 100 °C

Duration: 12-15 minutes

Turkey fillets on a bed of vegetables

Serves 4

Ingredients

750 g turkey fillet
Salt and pepper
A little curry powder
200 ml double cream
2 leeks
3 carrots
1 portion of cream cheese
with herbs

1 Cut the turkey fillet into strips, season with salt, pepper and a little curry powder. Place with the cream in a solid cooking container and cook (see below for settings).

2 Meanwhile, cut the leeks and carrots into 4 cm long, thin strips. Add the vegetables to the sauce and cook (see below for settings).

3 At the end of the combined cooking time, stir in the cream cheese to thicken the sauce.

>> Tip:

For thin carrot strips, simply use a vegetable peeler to cut lengthwise strips and then slice with a sharp knife.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 2 minutes



Chicken breasts in a pepper sauce

Serves 4

Ingredients

3 red peppers
200 ml chicken stock
2 shallots
1 tbsp butter
4 chicken breasts
Salt
Pepper
Cayenne pepper
2 tbsp cornflour
Basil leaves

1 Finely chop the shallots. Place the butter in a solid cooking container and add the shallots. Halve the peppers and remove the stems, cut into strips, add to the shallots, cover* and steam (see below for settings).

2 Season the chicken breasts with salt and pepper, place on top of the shallots and cook (see below for settings).

3 Sieve the resulting liquid into a pan and heat through on the hob. Season with salt and cayenne pepper to taste and thicken with cornflour if wished.

4 Slice the chicken breasts and place on top of the shallots. Pour the sauce over and decorate with basil leaves. Serve with wild rice.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 8-10 minutes

*Suitable lids for Miele steam containers are available from the Miele online shop.



Fish

Fishing for compliments

Fish benefits both the body and soul. Salt-water fish is rich in iodine, vitamins, protein, and omega 3 fatty acids, which boost physical fitness, concentration levels, powers of observation and general well-being. A low-calorie, versatile food, fish enjoys great popularity in many quarters, and we should all eat it twice a week as part of a healthy diet.





Fish curry with peaches

Serves 4

Ingredients

400 g sheatfish
3 tbsp soy sauce
1 tbsp lime juice
Salt
Pepper
A piece of ginger
1 garlic clove
1 chilli pepper
2 tbsp dessicated coconut
200 ml coconut milk
2 tbsp curry powder
1 bunch of spring onions
2 ripe peaches

>> Tip:

Sheatfish can grow to 3 metres in length and weigh up to 150 kg. Sheatfish under 3 kg is best for eating. It is a bottom feeder in lakes and larger rivers and in the sea, characterised by its long whiskers and scaleless skin.

1 Clean the fish and cut into bite-sized chunks. Season with soy sauce, lime juice, salt and pepper.

2 Peel and grate some ginger. Peel and crush the garlic. Deseed and finely slice the chilli pepper.

3 Place all the ingredients except for the spring onions and the peaches in a solid cooking container and cook (see below for settings).

4 Clean the spring onions and slice into thin rings. Skin and chop up the peaches. Add these to the rest of the ingredients and continue cooking (see below for settings).

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 5 minutes



Rolled fillets of plaice in a piquant sauce

Serves 4

Ingredients

500 g plaice fillet
Salt
Pepper
Lemon juice
Mustard
Horseradish sauce
4 small pickled gherkins
2 small onions
150 ml fish stock
100 ml white wine
1 tbspc frozen dill
20 g butter
20 g plain flour
50 g double cream

Cocktail sticks

1 Clean the plaice fillets, season with salt and pepper and drizzle with lemon juice. Spread with the mustard and horseradish sauce.

2 Cut the pickled gherkins into strips. Finely chop the onions and scatter over the fish. Roll up the fish and secure with a cocktail stick. Place in a perforated cooking container.

3 Put the fish stock, white wine and dill in a solid cooking container.

4 Knead the butter and flour into small balls, place in the stock.

5 Cook the fish and the stock at the same time. Place the fish above the stock so that the juices from the fish drip into it. (See below for settings).

6 Stir the double cream into the stock and season with salt, pepper and white wine to taste.

Settings: Step 5

Function: Steam cooking

Temperature: 85°C

Duration: 6-8 minutes

Rosefish with spinach and hazelnut butter

Serves 2

Ingredients

200 g frozen spinach
350 g rosefish fillet
Lemon juice
Salt and pepper
3 tbsp oil
1 tbsp butter
3 tbsp chopped hazelnuts
Nutmeg

- 1** Defrost the spinach (see below for settings).
- 2** Chop the spinach leaves up and spread out in a perforated cooking container.
- 3** Clean the fish and season with lemon juice, salt and pepper. Place on top of the spinach. Place the condensate tray on shelf level 1 to catch the cooking juices and cook (see below for settings).
- 4** Heat the oil and butter in a frying pan and gently brown the hazelnuts over a medium heat. Season with nutmeg, salt and pepper.
- 5** Place the fish on warm plates. Season the spinach with salt, pepper and nutmeg and place next to the fish. Pour the hot hazelnut butter over the fish.
- 6** Serve with steamed new potatoes.

>> Tip:

If you cannot find rosefish try making this recipe with a firm white fish such as cod or haddock.

Settings: Step 1

Function: Defrost
Temperature: 60°C
Duration: 20-25 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Monkfish in a mushroom sauce

Serves 4

Ingredients

30 g dried porcini mushrooms, soaked in water overnight
100 g shallots, finely diced
20 g butter
4 monkfish fillets, skinned, each approx. 150 g
Juice of 1 lime
150 ml vegetable stock
2 tbsp white wine
150 ml sour cream
4 tbsp double cream
Salt
Pepper

1 Drain and chop the mushrooms into small pieces. Place to one side.

2 Place the shallots and butter in a solid container, cover* and steam (see below for settings).

3 Add the mushrooms and allow to stand for 2 minutes.

4 Place the monkfish in a solid container. Drizzle with lemon juice and pour over the stock and white wine. Steam (see below for settings) then keep warm.

5 Stir the shallots, sour cream and cream into the fish stock in a saucepan and make a sauce with it. Season with salt and pepper then pour over the fish.

6 Serve with wild rice and broccoli.

>> Tip:

Porcini mushrooms have a particularly delicate flavour and are in season during the summer months. Because of their rarity they can be difficult to find fresh, however, dried porcini is readily available from supermarkets.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 90°C
Duration: 8-10 minutes



Salmon in white wine with garden vegetables

Serves 4

Ingredients

1 kg salmon fillet
3 tbsp lemon juice
300 g leeks
300 g carrots
200 g celery
125 ml white wine
Salt and pepper
3 slices Cheddar cheese

1 Wash and pat dry the salmon fillets and drizzle with lemon juice. Place in a solid cooking container.

2 Chop the leeks into rings, the carrots and celery into batons and spread over the fish. Pour white wine over and season with salt and pepper. Place cheese on top and cook (see below for settings).

3 Season the sauce with salt and pepper to taste.

4 Serve with boiled potatoes.

>> Tipp:

For this dish we recommend a Riesling. This light wine, famed for its fresh bouquet and subtle acidity, is an excellent accompaniment to all fish dishes.

Settings: Step 2

Function: Steam cooking

Temperature: 100°C

Duration: 12-15 minutes

Salmon and leeks in a white wine sauce

Serves 4

Ingredients

2 leeks
2 shallots
1 tbsp butter
500 g salmon fillet
Salt
Pepper

White wine sauce:

125 ml white wine
3–4 tbsp fish stock
30 g cold butter
Salt
Pepper
1 tbsp dill

Alternative sauce

Vermouth sauce:

200 ml fish stock
100 ml dry vermouth
2 medium egg yolks
2 tbsp double cream
1 tbsp dry vermouth
Salt
Lemon pepper
1 tbsp finely chopped chervil

1 Cut the leeks into thin strips. dice the shallots. Place both in a solid container with the butter, cover* and cook (see below for settings).

2 Divide the salmon fillet into 4 portions and place on top of the vegetables. Season with salt and pepper and cook (see below for settings).

3 Heat up the wine and fish stock on the hob, stir in the flaked butter and season with salt and pepper. Garnish with dill.

4 Arrange the salmon on a serving plate with the vegetables and the sauce. Serve with wild rice

Vermouth sauce:

1 Follow Step 1 and 2 for the fish.

2 Then bring the fish stock with the vermouth to the boil on the hob and reduce by half.

3 Mix together the egg yolk and the double cream. Stir in 1 tbsp of vermouth then add to the sauce once it has cooled down a bit.

4 Season to taste with salt and lemon pepper. Garnish with chopped chervil.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Trout stuffed with mushrooms

Serves 4

Ingredients

4 trout (oven ready,
approx 250 g each)
3 tbsp lemon juice
Salt and pepper
1 onion
2 bunches parsley
600 g chanterelle, flat or
button mushrooms
50 g butter

1 Clean the trout, drizzle with lemon juice and season with salt and pepper.

2 Finely chop the onion and parsley. Slice or quarter the mushrooms and mix everything together.

3 Stuff the trout with the filling and place with the remainder of the filling in a solid cooking container. Stand the trout upright, dot with butter and cook (see below for settings).

4 Serve with parsley potatoes.

Settings; Step 3

Function: Steam cooking

Temperature: 90°C

Duration: 20 minutes



Peppers stuffed with smoked trout

Serves 4

Ingredients

4 peppers
1 onion
10 g butter
100 g cracked spelt grain
100 ml vegetable stock
1 small courgette
100 g smoked trout fillet
50 g grated cheese
Salt
Pepper
2 tbsp tomato purée

>> Tip:

Courgettes originate from Mexico and the West Indies and belong to the marrow family. They are completely edible right up to the stalks. Even the flowers can be eaten or used for garnish. As anti-pasti they have been used in Mediterranean cooking for generations.

1 Wash the peppers, cut the lids off, remove the stem and dice the flesh from the lids. Peel and dice the onion.

2 Place the butter and onion in a solid container, cover* and cook (see below for settings). then add the diced pepper.

3 Place the cracked spelt and vegetable stock in another solid container and cook (see below for settings).

4 Meanwhile dice the courgette, cut the trout fillet into small pieces and add to the cooked spelt with the cheese. Season with salt and pepper and spoon into the peppers.

5 Place the stuffed peppers in a perforated cooking container. Place it in the middle of the oven and place the container with the onions and diced peppers underneath it, then cook both together (see below for settings).

6 Transfer the onions and peppers with the juices to a pan and purée.

7 Stir in the tomato purée, bring to the boil and season to taste with salt and pepper.

8 Serve with brown rice.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 10 minutes

Settings: Step 5

Function: Steam cooking
Temperature: 100°C
Duration: 25 minutes



Side dishes

Tasty accompaniments

Potatoes, rice, vegetables and bread – to complement your main course and to satisfy all appetites. With examples from different corners of the globe, you will find plenty of ideas to accompany your meat, fish or vegetarian course here.

By steaming your vegetables you will not lose any of the nutritional benefits which are destroyed when boiling, and they will also retain their texture and shape better. Steaming rice with exactly the right amount of water eradicates starchiness, and ensures perfect results every time.





Bread dumplings

Serves 4

Ingredients

8 bread rolls
500 ml milk
1 onion
20 g butter
2 medium eggs
1 tbsp chopped parsley

Butter for greasing

1 Chop bread rolls into 1/2 cm dice.

2 Warm the milk in a solid cooking container (see below for settings). Pour the warm milk over the diced bread rolls and soak for half an hour.

3 Dice the onion, cover* and sweat with butter in a solid cooking container (see below for settings).

4 Add the onion, eggs and parsley to the diced bread and mix together. With damp hands make 12 dumplings with the dough, place in a greased perforated cooking container and cook (see below for settings).

5 The dumplings can be varied to taste using chopped cooked spinach or chopped herbs.

Settings: Step 2

Function: Steam cooking
Temperature: 95°C
Duration: 2-3 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 15-18 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.



Potato dumplings

Serves 4

Ingredients

1 kg potatoes
1–2 medium eggs
Salt
Nutmeg
50 g plain flour
50 g potato starch

Butter for greasing

1 Wash the potatoes and cook in a perforated cooking container (see below for settings).

2 Peel and pass the potatoes through a potato ricer while still hot.

3 Add the eggs to the potato and season with salt and nutmeg. Stir in the flour and potato starch.

4 Make a roll from the dough and divide into 12–14 pieces. Roll the pieces into dumplings and cook in a greased, perforated cooking container (see below for settings).

>> Tip:

Potato dumplings are delicious served with a hearty casserole on a winter's day.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 28-34 minutes

Settings: Step 4

Function: Steam cooking
Temperature: 100°C
Duration: 15-18 minutes

Vegetable ravioli

Serves 4

Ingredients

Pasta dough

450 g plain flour
1 tsp salt
4 medium eggs
1 tbsp olive oil

Filling

150 g broccoli
150 g carrots
100 g celery
100 g full-fat cream cheese
50 ml double cream
80 g grated cheese
Salt, pepper
20 g butter

Flour for dusting
Butter for greasing

>> Tip:

Serve pasta with melted butter and herbs. It is also a delicious and nutritious meal when cooked in stock.

1 Combine the flour with salt, olive oil and the eggs to make a dough and allow to relax for 1 hour at room temperature.

2 Meanwhile chop the vegetables, place in a perforated cooking container and blanch (see below for settings). Plunge into iced water to prevent further cooking.

3 Mix the cream cheese with the double cream and grated cheese, season with salt and pepper and stir in the vegetables.

4 Thinly roll out half of the dough and cut into 8 cm squares with a pastry wheel. Place some of the vegetable mixture in the middle of each.

5 Melt the butter and grease the edges of the squares with it. Roll out the other half of the dough in the same way, cut and place on top of the filled squares. Press the edges together well.

6 Place the dough parcel in a greased, perforated cooking container and steam (see below for settings).

Salmon is an excellent accompaniment to vegetable ravioli.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 3 minutes

Settings: Step 6

Function: Steam cooking
Temperature: 100°C
Duration: 8-10 minutes

Potato purée

Serves 4

Ingredients

1 kg potatoes
250 ml double cream
100 ml vegetable stock
20 g butter
Salt
Pepper
1 tbsp parsley

Variation 1

25 g Porcini mushrooms
Water

Variation 2

1 medium onion
100 g streaky bacon

1 Peel and quarter the potatoes and place in a perforated cooking container. Pour the cream and vegetable stock into a solid cooking container, place in the oven below the potatoes and cook (see below for settings).

2 Purée the potatoes and stir with the cream and stock mixture until smooth. Fold in butter and season the purée with salt and pepper.

3 Finely chop the parsley and sprinkle over.

Variation 1:

Soften the mushrooms in water and cook in the liquid in a solid cooking container (see below for settings). Chop finely and stir into the purée.

Variation 2:

Place finely chopped onions and diced bacon in a solid cooking container, cover* and cook with potatoes (see below for settings). Fold into the purée.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 15-17 minutes

Settings: Variation 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Variation 2

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.



Asparagus with a choice of sauces

Serves 4

Ingredients

1 kg white asparagus, thumb thickness

1 kg green asparagus

1 Peel the white asparagus from top to bottom, place in a perforated cooking container and cook. Snap off the woody ends of the green asparagus, place in a perforated cooking container and cook (see below for settings).

Settings: Step 1

for white asparagus

Function: Steam cooking

Temperature: 100°C

Duration: 9-10 minutes

Settings: Step 1

for green asparagus

Function: Steam cooking

Temperature: 100°C

Duration: 7 minutes

Asparagus sauces

Serves 4

Ingredients

Parsley sauce:

125 ml cream
1 bunch chopped parsley
Salt, 1 pinch sugar

Tuna sauce:

1 tin tuna
150 g yoghurt (3.5% fat)
1 tsp lemon juice
2 tsps capers
Salt
Pepper
Sugar
3 medium eggs

Orange sauce:

250 ml orange juice
3 medium egg yolks
Salt
Pepper
200 g slightly warmed butter
Zest of an orange

Parsley sauce:

1 Stir the parsley into the cream and season with salt and sugar.

2 Pour over the hot asparagus and serve.

Tuna sauce:

1 Drain the tuna and separate it with two forks.

2 Mix the yogurt, lemon juice and capers and season with salt, pepper and sugar.

3 Add the tuna to the yoghurt and mix thoroughly.

4 Hard boil the eggs, peel and quarter. Pour the sauce over the asparagus and garnish with the eggs.

Orange sauce:

1 Mix the orange juice with the egg yolks and beat with salt and pepper until thickened over a bain marie.

2 Fold in the butter a tablespoon at a time and season again with salt and pepper.

3 Garnish with orange zest and serve.

Carrots with glazed shallots

Serves 4

Ingredients

500 g carrots
2 shallots
20 g butter
Salt, pepper
1 tbsp parsley

1 Clean and slice the carrots and place in a perforated cooking container.

2 Place the shallots and butter in a covered* solid cooking container and cook both together (see below for settings).

3 Add the carrots to the shallots, season with salt and pepper and serve garnished with chopped parsley.

*Suitable lids for Miele steam oven containers are available from the Miele online shop.

Settings: Step 2
Function: Steam cooking
Temperature: 100°C
Duration: 6 minutes



Red cabbage and apple

Serves 4

Ingredients

125 g diced onions
50 g pork dripping
700 g red cabbage
150 ml apple juice
50 ml wine vinegar
1 bay leaf
approx. 3 cloves
25 g sugar
Salt
Pepper
1 apple
30 g cranberries or
30 g blackcurrant jelly
50 ml red wine
Sugar

>> Tip:

The cranberry is a popular ingredient in game dishes and often served as a sauce. It is rarely eaten raw due to its bitter flavour. Cranberries are rich in many vitamins such as A, B1, B2, B3 and C, in addition to minerals such as potassium, calcium, magnesium and phosphate.

1 Place the diced onions and pork dripping in a solid cooking container, cover* and steam (see below for settings).

2 Clean the red cabbage, cut into strips and add to the diced onions with the apple juice, wine vinegar, bay leaf, cloves and sugar. Season with salt and pepper and cook (see below for settings).

3 Cut the apple into pieces, add the cranberries or blackcurrant jelly to the other ingredients. Add the red wine and cook (see below for settings).

4 Season with salt, pepper and sugar to taste.

Settings: Step 1

Function: Steam cooking
Temperature: 100°C
Duration: 4 minutes

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 60 minutes

Settings: Step 3

Function: Steam cooking
Temperature: 100°C
Duration: 60 minutes

*Suitable lids for Miele steam oven containers are available from the Miele online shop.



Desserts

Sweet temptations

What would a meal be without a sumptuous finale? Regardless of whether a healthy fruit dessert is offered, or one with an alcoholic zing or something creamy and sweet, the dessert is a treat that can be full of surprises. The more creatively it is assembled and decorated, the more enthusiastically will its arrival be greeted. Allow yourself a little time to add those finishing touches to impress your guests.





Apricot soufflé

Serves 4-6

Ingredients

1 large tin apricots (485 g drained weight)
150 g marzipan
3 medium egg yolks
75 g butter
100 g grated almonds
1 tbsp cornflour
3 medium egg whites
50 g sugar
Almond flakes
Icing sugar

Butter for greasing

1 Grease a soufflé dish with butter and place the apricots in it with the cut surface facing upwards.

2 Knead the marzipan with the butter and egg yolks. Mix the almonds with the cornflour and mix in.

3 Beat the egg whites and sugar until stiff, fold into the mixture and pour over the apricots.

4 Sprinkle with almond flakes and bake (see below for settings).

5 Dust with icing sugar after baking.

>> Tip:

The apricot is a species of prunus or plum. Its origins are uncertain but it has been traced to Central Asia and Armenia where it has been cultivated since ancient times.

Settings: Step 4

Function: Combination mode

Temperature: 160-180 °C

Moisture: 95%

Duration: 20-25 minutes

Shelf level: 3



Seasonal fruit soufflé

Serves 6

Ingredients

500 g plums

For the dough:

3 medium egg yolks

60 g honey

2 cl rum

100 g butter

100 g wholemeal flour

50 g grated almonds

125 ml milk

3 medium egg whites

30 g sugar

1 pinch salt

Butter for greasing

Icing sugar for dusting

1 Wash, halve and stone the plums. Mix in the egg yolks together with the honey and rum, then melt the butter and add it to the mixture.

2 Beat the egg whites, sugar and salt until stiff. Mix the almonds and flour, add the milk and fold the stiffly beaten egg whites into the mixture.

3 Butter a soufflé dish, add the fruit, pour the mixture over the top and bake (see below for settings).

4 Sprinkle with icing sugar after baking.

>> Tip:

The soufflé can also be made with berries, apricots, peaches, apples or pears.

Settings: Step 3

Function: Fan plus

Temperature: 170-190 °C

Duration: 40-50 minutes

Shelf level: 3

Cherry quark soufflé

Serves 4

Ingredients

500 g cherries
75 g butter
125 g sugar
3 medium egg yolks
1 pinch salt
Juice 1/2 lemon
75 g cornflour
500 g low fat quark
3 medium egg whites
50 g butter (flaked)
25 g flaked almonds

Butter for greasing

1 Stone the cherries and place in a greased soufflé dish.

2 Beat the butter, sugar, egg yolks, salt, lemon juice, cornflour and quark until light and fluffy. Beat the egg whites until stiff and fold into the quark mixture. Pour the mixture over the cherries, top with butter flakes and flaked almonds and bake (see below for settings).

>> Tip:

Egg white which is to be used for meringue will stiffen better if kept at fridge temperature. Adding a sprinkling of lemon juice will make it even stiffer.

Settings: Step 2

Function: Combination mode

Temperature: 160-180°C

Moisture: 95%

Duration: 40-45 minutes

Shelf level: 3

Green fruit compote

Serves 8

Ingredients

500 ml apple juice
2 tbsp lemon juice
100 g sugar
50 g sago
A little lemon peel
Pulp of 1 vanilla pod
200 g green seedless grapes
200 g gooseberries
200 g kiwi fruit

1 Place the apple juice, lemon juice, sugar, sago, lemon peel and vanilla pulp in a solid cooking container and cook (see below for settings). Stir once during cooking. When done remove the lemon peel.

2 Wash and halve the grapes. Wash the gooseberries, wash and peel the kiwis and cut into slices.

3 Add the fruit to the compote and leave to cool.

4 Serve with home made custard or cream.

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 20 minutes



Red fruit compote

Serves 4

Ingredients

1 kg mixed red berries (e.g. redcurrants, blackcurrants, raspberries, strawberries, blackberries, cherries)
500 ml cherry juice
2 tbsp lemon juice
100 g sugar
50 g sago
Some lemon peel
Pulp of 1 vanilla pod
1 cinnamon stick

1 Wash and prepare the fruit. Place the cherry juice, lemon juice, sugar, sago, lemon peel, vanilla pulp and cinnamon in a solid container and cook (see below for settings). Stir once during cooking. Once cooked remove the cinnamon stick and lemon peel.

2 Add the berries and stir.

3 Serve hot or cold, with cream or as an accompaniment to meringues, steamed sponge pudding or rice pudding.

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 20 minutes

Orange crème caramel

Serves 6

Ingredients

Caramel

60 g sugar
3 tbsp orange liqueur (e.g. Cointreau)

Crème

300 ml milk
3 medium eggs
3 medium egg yolks
50 g sugar
50 ml orange juice
3 tbsp orange liqueur

Shreds of orange peel to decorate

1 Place the sugar in a saucepan and heat, stirring all the time, until caramelised golden brown. Carefully mix in the orange liqueur. Pour the caramel into 6 ramekins (or small cups) and allow to set.

2 Mix all other ingredients, distribute on top of the caramel and cover with heat-resistant foil (see below for settings).

3 After cooking remove the foil and allow to relax for a few minutes, then run a knife around the edge of the ramekins and turn the caramels out onto a plate. Garnish with shreds of orange peel.

>> Tip:

These crème caramels can be served hot or cold. Hardened caramel remains can be loosened by placing the ramekins in a pan of hot water.

Settings: Step 2

Function: Steam cooking
Temperature: 100°C
Duration: 16-18 minutes

Chocolate brownie pudding

Serves 8

Ingredients

100 g dark chocolate,
70% cocoa solids
5 medium eggs
80 g butter
80 g sugar
3 tsp vanilla sugar
80 g walnuts, finely chopped
80 g flour

Butter for greasing
Icing sugar for dusting

1 Melt the chocolate and separate the eggs. Beat the butter, sugar and vanilla sugar until pale and creamy and stir in the egg yolks.

2 Fold the walnuts and flour, along with the cooled chocolate, into the butter and egg mixture.

3 Beat the egg whites until stiff and carefully fold into the mixture.

4 Butter 8 ramekins and sprinkle with icing sugar.

5 Distribute the chocolate mixture between the ramekins, cover with heat-resistant foil and place on the rack to cook (see below for settings).

>> Tip:

To serve: melt 150 g dark chocolate and 50 g white chocolate separately. Drizzle onto the plate, place the pudding on top and garnish with Physalis (Cape gooseberry).

Settings: Step 5

Function: Steam cooking

Temperature: 90°C

Duration: 30 minutes



Orange rice pudding

Serves 4

Ingredients

150 g pudding rice
6 tbsp orange juice
250 ml milk
2 tbsp sugar
Pulp of half a vanilla pod
1 pinch salt
4 leaves gelatine
1 unwaxed orange
200 ml double cream
1 tbsp sugar
2 oranges
Lemon balm or garden mint

1 Place the rice and milk with the orange juice, sugar, vanilla pulp and a pinch of salt in a solid cooking container and cook (see below for settings).

2 Soften the gelatine, squeeze out and add to the cooked rice and stir.

3 Grate the peel from the unwaxed orange, add to the rice mixture with the orange juice and allow to cool.

4 Whip the cream and sugar until stiff. Segment the other two oranges and add to the rice with the whipped cream.

5 Serve garnished with lemon balm or garden mint.

>> Tip:

This rice pudding can also be made with a sauce base using other fruits, for example, apples, strawberries, peaches, plums, etc.

Settings: Step 1

Function: Steam cooking

Temperature: 100°C

Duration: 30 minutes



Steam cooking

with the Miele steam combi oven

Cooking durations depend on the freshness and quality of the food, the size of the pieces and how well done you like your food. Because the size of vegetables and fruit can vary, especially when cut up, a medium size and an al dente or medium result is assumed with the durations quoted. Pulses will vary depending on type and on how they are to be used in your recipe. For this reason the durations quoted for dried peas, beans and lentils assume a firm result whereby they are cooked, but still maintain their structure.

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Vegetables				
Artichokes	100	32–38	●	
Cauliflower, whole	100	27–28	●	
Cauliflower, florets	100	8	●	
Beans, green	100	10–12	●	
Broccoli, florets	100	3–4	●	
Chantenay carrots, whole	100	7–8	●	
Chantenay carrots, halved	100	6–7	●	
Chantenay carrots, chopped	100	4	●	
Chicory, halved	100	4–5	●	
Chinese cabbage, chopped	100	3	●	
Peas	100	3	●	
Fennel, cut into strips	100	4–5	●	
Fennel, halved	100	10–12	●	
Curly kale, chopped	100	23–26	●	
Firm potatoes, peeled, whole	100	27–29	●	
Firm potatoes, peeled, halved	100	21–22	●	
Firm potatoes, peeled, quartered	100	16–18	●	
Fairly firm potatoes, peeled, whole	100	25–27	●	
Fairly firm potatoes, peeled, halved	100	19–21	●	
Fairly firm potatoes, peeled, quartered	100	17–18	●	
Floury potatoes, peeled, whole	100	26–28	●	
Floury potatoes, peeled, halved	100	19–20	●	
Floury potatoes, peeled, quartered	100	15–16	●	
Kohlrabi, cut into batons	100	6–7	●	
Pumpkin, diced	100	2–4	●	
Corn on the cob	100	30–35	●	
Chard, chopped	100	2–3	●	
Peppers, diced / cut into strips	100	2	●	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
New potatoes, firm	100	30–32	●	
Mushrooms	100	2	●	
Leeks, sliced	100	4–5	●	
Leeks, halved lengthwise	100	6	●	
Romanesco, whole	100	22–25	●	
Romanesco, florets	100	5–7	●	
Brussels sprouts	100	10–12	●	
Beetroot, whole	100	53–57	●	
Red cabbage, chopped	100	23–26	●	
Black salsify, whole	100	9–10	●	
Celeriac, cut into batons	100	6–7	●	
Green asparagus	100	7	●	
White asparagus	100	9–10	●	
Main crop carrots, chopped	100	6	●	
Spinach	100	1–2		●
Spring cabbage, chopped	100	10–11	●	
Celery, chopped	100	4–5	●	
Swede, chopped	100	6–7	●	
White cabbage, chopped	100	12	●	
Savoy cabbage, chopped	100	10–11	●	
Courgettes, sliced	100	2–3	●	
Sugar snap peas	100	5–7	●	
Pulses				
Unsoaked, ratio 1:3 beans to water				
Kidney beans	100	130–140		●
Adzuki beans	100	95–105		●
Black beans	100	100–120		●
Pinto beans	100	115–135		●
Haricot beans	100	80–90		●

Steam cooking with the Miele steam combi oven

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Beans, soaked, covered with water				
Kidney beans	100	55–65		•
Adzuki beans	100	20–25		•
Black beans	100	55–60		•
Pinto beans	100	55–65		•
Haricot beans	100	34–36		•
Peas, unsoaked, ratio 1:3 peas to water				
Yellow split peas	100	110–130		•
Green dried peas	100	60–70		•
Peas, soaked, covered with water				
Yellow split peas	100	40–50		•
Green dried peas	100	27		•
Lentils, unsoaked, ratio 1: 2 lentils to water				
Brown lentils	100	13–14		•
Red lentils	100	7		•
Fruit				
Apple pieces	100	1–3		•
Pear chunks	100	1–3		•
Mirabelle plums	100	1–2		•
Nectarine / Peach pieces	100	1–2		•
Plums	100	1–3		•
Quince, diced	100	6–8		•
Rhubarb pieces	100	1–2		•
Cherries	100	2–4		•
Gooseberries	100	2–3		•
Eggs				
Medium, soft boiled	100	4	•	
Medium, medium boiled	100	6	•	
Medium, hard boiled	100	10	•	
Large, soft boiled	100	5	•	
Large, medium boiled	100	6–7	•	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Large, hard boiled	100	12	●	
Miscellaneous				
Melting chocolate	65	20		●
Blanching vegetables	100	1	●	
Blanching fruit	100	1	●	
Steaming onions	100	4		●
Rendering bacon fat	100	4		●
Heating liquids cup/beaker	100	2		●
Making yoghurt in yoghurt jars	40	300	●	
Proving dough	40	min. 15	●	
Skinning tomatoes	95	1	●	
Skinning peppers	100	4	●	
Warming damp flannels	70	2	●	
Decrystallising honey	60	90	●	
Preserving apples	50	5	●	
Eierstich (egg royale)	100	4		●
Grain (ratio grain:water)				
Amaranth 1:1.5	100	15–17		●
Bulgur 1:1.5	100	9		●
Green spelt whole 1:1	100	18–20		●
Green spelt, cracked 1:1	100	7		●
Oats, whole 1:1	100	18		●
Oats, cracked 1:1	100	7		●
Millet 1:1.5	100	10		●
Polenta 1:3	100	10		●
Quinoa 1:1.5	100	15		●
Rye, whole 1:1	100	35		●
Rye, cracked 1:1	100	10		●
Wheat, whole 1:1	100	30		●
Wheat, cracked 1:1	100	8		●
Dumplings				
Sweet dumplings	100	30	●	
Yeast dumplings	100	20	●	
Boil-in-the-bag potato dumplings, covered with water	100	20		●
Boil-in-the-bag bread dumplings, covered with water	100	18–20		●

Steam cooking with the Miele steam combi oven

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Pasta				
Tagliatelli, covered with water	100	14		•
Soup pasta, covered with water	100	8		•
Rice (ratio of rice to water)				
Basmati rice 1:1.5	100	15		•
Parboiled rice 1:1.5	100	23–25		•
Brown rice 1:1.5	100	26–29		•
Wild rice 1:1.5	100	26–29		•
Round grain rice (ratio of rice to water)				
pudding rice 1:1.5	100	30		•
Risotto rice 1:1.5	100	18–19		•
Binding agents				
Gelatine	90	1		•
Beurre manie	100	3		•
Sago				
Sago, stirred x 1	100	20		•
Fish and shellfish				
Eel	100	5–7	•	
Perch, fillet	100	8–10	•	
Crevettes	90	3	•	
Seabream, fillet	85	3	•	
Trout, 250 g	90	10–13	•	
Prawns	90	3	•	
Halibut fillet	85	4–6	•	
Scallops	90	5	•	
Atlantic cod, fillet	100	6	•	
Carp, 1.5 kg	100	18–25	•	
King prawns	90	4	•	
Salmon, fillet	100	6–8	•	
Salmon, steak	100	8–10	•	
Salmon trout	100	14–17	•	•
Crayfish	95	10–15	•	
Bearded mussels	90	12	•	•
Coley, fillet	85	3	•	

Food	Temperature in °C	Duration in minutes	Perforated container	Solid container
Fish and shellfish				
Rosefish, fillet	100	6–8	•	
Haddock, fillet	100	4–6	•	
Plaice, fillet	85	4–5	•	
Monk fish, fillet	85	8–10	•	
Sole, fillet	85	3	•	
Turbot, fillet	85	5–8	•	
Tuna, fillet	85	5–10	•	
Venus mussels	90	4	•	•
Pikeperch, fillet	85	4	•	
Meat and sausage				
Leg steak, covered with water	100	110–120		•
Frankfurters	90	6–8	•	•
Knuckle	100	135–145		•
Chicken breast fillet	100	8–10	•	•
Shank	100	105–115		•
Top rib, covered with water	100	110–120		•
Veal cutlets	100	3–4	•	
Gammon slices	100	6–8	•	•
Lamb stew	100	12–16		•
Chicken	100	60–70		•
Turkey roulade	100	12–15	•	
Turkey escalope	100	4–6	•	•
Brisket, covered with water	100	130–140		•
Beef stew	100	105–115		•
Boiling chicken, covered with water	100	80–90		•
Boiled topside	100	110–120		•
Veal sausages	90	6–8	•	•

Re-heating in the Miele steam combi oven

Select the Re-heat programme from the Special applications menu

Food	Temperature in °C	Moisture in %	Duration in minutes
Vegetables: e.g. carrots, kohlrabi, beans	120	70	8-10
Side dishes: e.g. noodles, rice, potatoes halved lengthways	120	70	8-10
e.g. dumplings, potato purée	140	70	18-20
Meat and poultry: e.g. Sliced roast meat (1½ cm thick) Roulade, sliced Goulash Lamb stew Königsberger Klopse Chicken escalopes Turkey escalopes	140	70	11-13
Fish: Fish fillet Fish roulade cut into half	140	70	10-12
Plated meals: e.g. Spaghetti with tomato sauce Roast pork with potatoes and vegetables Stuffed peppers (halved) with rice Chicken fricassée with rice Vegetable soup Creamed soup Clear soup Stew	120	70	10-12

Note:
we recommend warming sauces separately, with the exception of dishes cooked in sauce, e.g. goulash.



Defrosting with the Miele steam combi oven

Select the Defrost programme from the Special applications menu

Food	Weight in grammes	Temperature in °C	Duration in minutes	Standing time in minutes
Dairy products				
Sliced cheese	125	60	15	10
Quark	250	60	20-25	10-15
Cream	250	60	20-25	10-15
Soft cheese	100	60	15	10-15
Fruit				
Apple sauce	250	60	20-25	10-15
Apple pieces	250	60	20-25	10-15
Apricots	500	60	25-28	15-20
Strawberries	300	60	8-10	10-12
Raspberries/Currants	300	60	8	10-12
Cherries	150	60	15	10-15
Peaches	500	60	25-28	15-20
Plums	250	60	20-25	10-15
Gooseberries	250	60	20-22	10-15
Vegetables				
e.g cabbage, red cabbage, spinach frozen in a block	300	60	20-25	10-15
Fish				
Fish fillets	400	60	15	10-15
Trout	500	60	15-18	10-15
Lobster	300	60	25-30	10-15
Prawns	300	60	4-6	5

Food	Weight in grammes	Temperature in °C	Duration in minutes	Standing time in minutes
Meat:				
Roast	Sliced (125-150 g)	60	8–10	15–20
Mince	250	50	15–20	10–15
Mince	500	50	20–30	10–15
Goulash	500	60	30–40	10–15
Goulash	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Saddle of hare	500	50	30–40	10–15
Venison	1000	50	40–50	10–15
Escalopes/chops/sausages	800	60	25–35	15–20
Poultry:				
Chicken	1000	60	40	15–20
Chicken drumsticks	150	60	20–25	10–15
Chicken escalopes	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
Ready meals:				
Meat, vegetables, side dishes	480	60	20–25	10–15
Soups, stews	480	60	20–25	10–15
Baked goods:				
Flaky pastries		60	10–12	10–15
Yeast goods		60	10–12	10–15
Cakes	400	60	15	10–15
Bread rolls		60	30	2
German rye bread, sliced	500	60	75	20
German rye bread, sliced	250	60	40	15
German rye bread, sliced	125	60	20	10
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20

Preserving in the Miele steam combi oven

Select the Bottling programme from the Special applications menu on your steam combination oven.

Produce	Function	Step	Temperature in °C	Moisture in %	Duration in minutes
Berries Blackcurrants Gooseberris Cranberries	Steam cooking		80 80 80		50 55 55
Fruit with stones Cherries Mirabelle plums Plums Peaches Greengages	Steam cooking		85 85 85 85 85		55 55 55 55 55
Fruit with pips Apples Apple sauce Quinces	Steam cooking		90 90 90		50 65 60
Vegetables: Beans Broad beans Gherkins Beetroot	Steam cooking		100 100 90 100		120 120 55 60
Cakes: Creamed mixture Yeast dough	Conventional heat Combination mode Conventional heat	 Step 1 Step 2	160 30 160	 100 30	25-45 10 30-35
Jam	Combination mode		150	20	35-45



Baking tables

The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want.

Type of dough/Function	No. of steps	Temperature in °C	Moisture in %	Duration in minutes
Yeast dough/Combination mode				
White bread*	Step 1	40	100	8
	Step 2	50	100	4
	Step 3	210	50	6
	Step 4	170-195	20	30
Flat bread*	Step 1	40	100	10
	Step 2	50	100	2
	Step 3	210	20	6
	Step 4	165-185	20	25
Baguettes*	Step 1	40	100	8
	Step 2	50	100	4
	Step 3	210	50	6
	Step 4	160-195	20	30
White rolls	Step 1	40	100	6
	Step 2	155	90	5
	Step 3	200	20	15-25
Mixed grain bread*	Step 1	40	100	8
	Step 2	50	100	4
	Step 3	210	50	6
	Step 4	170-190	20	30
Multigrain rolls	Step 1	155	90	9
	Step 2	210	20	15-25
Herb rolls	Step 1	40	100	10
	Step 2	50	100	2
	Step 3	210	70	6
	Step 4	210	20	6
	Step 5	145-180	20	45
Wholemeal bread*	Step 1	40	100	8
	Step 2	50	100	4
	Step 3	210	50	6
	Step 4	180-200	20	30
Spelt bread*	Step 1	40	100	8
	Step 2	50	100	4
	Step 3	210	50	6
	Step 4	170-190	20	30
Rye mix bread*	Step 1	210	50	5
	Step 2	180-200	20	50
Multigrain rolls	Step 1	100	100	8
	Step 2	190-210	90	19-22
	Step 3	160	30	2
Croissants	Step 1	100	100	7
	Step 2	160-180	90	17-22
	Step 3	150	75	3
	Step 4	150	30	3

Type of dough/Function	No. of steps	Temperature in °C	Moisture in %	Duration in minutes
Swiss plait	Step 1 Step 2 Step 3	100 140–170 150	100 90 30	7 17–21 15
Swiss plait with fruit on tray	Step 1 Step 2	160–190 160	90 30	20–23 6
Yeast dough/Fan plus Pizza/Onion cake/ Plum cake		200–220		25–30
Sourdough/Combination mode				
Rye bread*	Step 1 Step 2 Step 3	210 210 155-185	80 20 20	6 6 60
Shortcrust/Combination mode Flan base		160–190	95	20–25
Biscuits		150–170	95	20–25
Fruit cake with fresh fruit topping	Step 1 Step 2 Step 3	180–225 150–170 150–160	30 30 20	6 5 45
Quark oil dough/Fan plus		150–170		30–40
Sponge mixture/Cake plus In cake tin		150–170		50–60
Strudel/Combination mode	Step 1 Step 2 Step 3	30 180–200 160	90 50 20	7 25–30 5
Bakes/Combination mode		160-180	95	45-55
Sponge mixture/Fan plus Swiss roll Sponge base		160-170 170-190		20-25 30-40
Puff pastry/Combination mode	Step 1 Step 2 Step 3 Step 4	100 170–190 170–190 170–190	100 90 75 20	7 15 5 6
Choux pastry/Cake plus Choux buns/eclairs		140–160		50–60
Meringues/Fan plus Meringues		90-100		140-160

*Use a maximum of 750 g flour when baking loaves.

Roasting tables

The settings in the chart below are for guidance. You may wish to experiment with these in order to achieve the results you want.

For the following settings please select Combination mode.

Food	No. of steps	Temperature in °C	Moisture in %	Duration in minutes
Pork Roast pork with crackling	Step 1 Step 2 Step 3	205 85 180	20 100 40	40–70 120 20–40
Braised	Step 1 Step 2	180–210 150	30 50	40 50–90
Fillet		220–225	20	25–35
Knuckle		190–210	30	110–120
Gammon	Step 1 Step 2 Step 3	200 130 85	20 100 100	30 70 60
Loin	Step 1 Step 2	200–225 150	30 40	40 40–50
Beef Sirloin		220	20	40–120
Fillet		210–225	20	40–60
Braised	Step 1 Step 2	225 145	20 50	23 240
Veal Fillet		200–225	20	55–75
Braised	Step 1 Step 2	225 145	20 50	35 240
Lamb Rack	Step 1 Step 2	225 40–70	20 20	16 20
Leg	Step 1 Step 2	200–225 130	50 65	35–40 120–160

Food	No. of steps	Temperature in °C	Moisture in %	Duration in minutes
Poultry Chicken Whole	Step 1 Step 2	180-220 225	95 20	50 10
Chicken legs	Step 1 Step 2	200 200–225	95 30	30 10–15
Turkey whole up to 4 kg	Step 1 Step 2	120 190–210	30 30	180 15–25
Turkey breast	Step 1 Step 2	200–225 100	95 70	30–40 20–60
Turkey leg	Step 1 Step 2	200–225 100	95 70	30–40 45–80
Goose up to 4 kg	Step 1 Step 2	100 130–150	95 30	60 120–150
Goose leg	Step 1 Step 2 Step 3	100 130 180	95 30 30	30 30–40 10–15
Duck up to 3 kg	Step 1 Step 2 Step 3	100 130 180	95 30 30	30 60–90 10–20
Game Roast venison	Step 1 Step 2	225 100	30 70	30–40 50–120
Roebuck leg	Step 1 Step 2	225 100	30 70	35–40 60–80
Roast wild boar	Step 1 Step 2	200–220 150	30 70	40–45 70–90

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