

# Miele

## User instructions



Baking, Roasting, Grilling  
Defrosting, Cooking

Automatic Programmes

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.



M.-Nr. 06 235 020

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We recommend the following settings for baking:

- FAN PLUS
- INTENSIVE BAKE
- CONVENTIONAL

Some models also have Automatic Programmes. See relevant section.

## Bakeware

For the best baking results make sure that you chose bakeware in a **material** suitable for the oven function you choose.

### FAN PLUS, INTENSIVE BAKE

Most types of heat-resistant tins or dishes are suitable.

### CONVENTIONAL

For best results, dark metal, aluminium or enamel tins with a matt finish are preferable. Heat resistant glass dishes can also be used.

Avoid bright, shiny metal tins. These reflect heat, which means that the heat does not penetrate to the food effectively, resulting in uneven or poor browning.

In some cases the cakes might not cook properly.

### FAN PLUS

**Several shelf levels** can be used at the same time for baking. The recommended positions are:

1 tray = 1st shelf level from the bottom

2 trays = 1st and 3rd shelf levels from the bottom

3 trays = 1st, 2nd and 4th shelf levels from the bottom

When baking moist biscuits, cakes or bread, do not bake on more than two levels.

Remember to remove the roasting filter from the back wall. Otherwise baking times would be longer and results uneven.

With Fan plus, **the baking temperature required is lower** than with Conventional. Refer to the baking chart and cookery book supplied with your oven.

### INTENSIVE BAKE

Remember to remove the roasting filter from the back wall. Otherwise baking times would be longer and results uneven.

Intensive bake is particularly useful for:

- dishes that require a moist topping and crisp base like pizza and quiche lorraine, or
- where the base has not been pre-baked.

Place the tin or dish on the baking tray on the **1st shelf level** from the bottom only. If the base is over cooked use a higher shelf level next time.

# Baking

## CONVENTIONAL

Only use dark baking tins with a matt finish. Bright, shiny tins will give an uneven or pale result, and in some cases the cakes might not cook properly.

Place tins centrally on the rack on **shelf level 1** or **2**.

### Older recipes and cookery books

New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

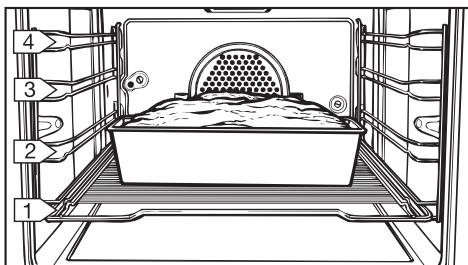
The recipes in this booklet and in the cookery book supplied with your oven, include these new adjusted temperatures for cooking with Conventional heat.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10°C lower than that recommended.

The cooking duration does not need to be changed.

## Tips on baking

Refer to the baking chart and the cookery book supplied with this oven for suggestions of temperatures, shelf levels and times.



Place cakes in **rectangular tins** with the longer side across the width of the oven as shown, for optimum heat distribution and even results.

When baking cakes with **fresh fruit toppings** and **tall sponge cakes** place the tin in the grill pan to catch any spillages and keep the oven cleaner.

When baking anything with **a high salt content** (such as pretzels), they must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.

## Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Place such items on baking paper directly on the rack or in the pizza pan (extra accessory). Placing them on the baking tray or in the grill pan can cause the metal to distort. This distortion would increase with subsequent use.

Frozen food such as **oven chips or potato croquettes** can be cooked on a baking tray or in the grill pan. Place these types of frozen foods on baking parchment and select the lowest temperature quoted on the manufacturer's packaging.

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

## To achieve even results without over-browning cakes and biscuits

- always select the **lowest temperature** given in the recipe. Do not set a temperature higher than that recommended. Increasing the temperature may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.
- Check if the food is cooked at the end of the **shortest time quoted**. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

# Baking chart

	FAN PLUS		
	Temp. in °C	Recommended shelf level <sup>6)</sup>	Time in mins.
<b>Creamed mixture</b>			
Sponge cake	150 - 170	1	50 - 70
Ring cake	150 - 170	1	65 - 80
Foam cake (tray) <sup>1)</sup>	150 - 170	1	25 - 30
Marble, nut cake (tin)	150 - 170	1	70 - 80
Fresh fruit cake, with filling (tray)	150 - 170	1	45 - 50
Fresh fruit cake (tray)	150 - 170	1	35 - 45
Fresh fruit cake (tin)	150 - 170	1	55 - 65
Flan base <sup>1) 3)</sup>	150 - 170	1	25 - 30
Small cakes <sup>1) 3)</sup> (tray)	150 - 170	1, 2, 4 <sup>4)</sup>	20 - 25
<b>Sponge mix <sup>1) 3)</sup></b>			
Sponge cake (3 to 6 eggs) <sup>1) 3)</sup>	160 - 180	1	25 - 35
Sponge cake (2 eggs) <sup>1) 3)</sup>	160 - 180	1	20 - 25
Swiss roll <sup>1) 3)</sup>	160 - 180	1	20 - 25
<b>Rubbed in mixture</b>			
Tart / flan base	150 - 170	1	20 - 25
Streusel cake	150 - 170	1	45 - 55
Small cakes <sup>1) 3)</sup> (tray)	150 - 170	1, 2, 4 <sup>4)</sup>	15 - 25
Cheesecake	150 - 170	1	70 - 90
Apple pie <sup>1)</sup>	150 - 170	1	50 - 70
Apricot tart, with filling <sup>1)</sup>	150 - 170	1	55 - 75
Swiss apple pie <sup>2)</sup>	190 - 210	1	25 - 35
<b>Yeast mixtures and quark dough</b>			
To prove dough	30 - 50	Oven floor <sup>5)</sup>	15 - 30
Guglhupf	150 - 170	1	50 - 60
Streusel cake	150 - 170	1	35 - 45
Fresh fruit cake (tray)	160 - 180	1	40 - 50
Stollen	150 - 170	1	45 - 65
White bread	160 - 180	1	40 - 50
Wholegrain bread <sup>2)</sup>	170 - 190	1	50 - 60
Pizza (tray) <sup>1) 3)</sup>	170 - 190	1	40 - 50
Onion tart <sup>1)</sup>	170 - 190	1	25 - 35
Apple turnovers	150 - 170	1, 3 <sup>4)</sup>	25 - 30
<b>Choux pastry</b> <sup>1) 3)</sup> , Eclairs	160 - 180	1, 3 <sup>4)</sup>	30 - 40
<b>Puff pastry</b> <sup>1)</sup>	170 - 190	1, 3 <sup>4)</sup>	20 - 25
<b>Meringues</b> <sup>1)</sup> , Macaroons	120 - 140	1, 2, 4 <sup>4)</sup>	25 - 50

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

With a pre-heated oven shorten times by up to 10 minutes.

- 1) Pre-heat the oven when using CONVENTIONAL.
- 2) Pre-heat the oven when using FAN PLUS and CONVENTIONAL.
- 3) Switch rapid heat-up off during the heating up phase.
- 4) Take baking trays out of the oven at different times if the food is sufficiently browned before the specified time has elapsed.
- 5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.
- 6) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest)



# Baking chart

CONVENTIONAL			INTENSIVE BAKE		
Temp. in °C	Recommended shelf level <sup>6)</sup>	Time in mins.	Temp. in °C	Recommended shelf level <sup>6)</sup>	Time in mins.
150 - 170	1	50 - 60	-	-	-
170 - 190	1	65 - 80	-	-	-
170 - 190	2	20 - 25	-	-	-
150 - 170	1	70 - 80	-	-	-
170 - 190	2	45 - 50	150 - 170	1	30 - 35
170 - 190	2	35 - 45	-	-	-
160 - 180	1	55 - 65	-	-	-
170 - 190	1	20 - 25	-	-	-
170 - 190	2	12 - 20	-	-	-
170 - 190	1	20 - 30	-	-	-
170 - 190	1	15 - 20	-	-	-
180 - 200	2	13 - 18	-	-	-
170 - 190	2	15 - 20	-	-	-
170 - 190	2	45 - 55	-	-	-
170 - 190	2	10 - 20	-	-	-
170 - 190	1	70 - 90	150 - 170	1	65 - 75
170 - 190	1	45 - 65	150 - 170	1	50 - 60
170 - 190	1	55 - 75	150 - 170	1	50 - 60
220 - 240	1	25 - 35	190 - 210	1	25 - 30
30 - 50	Oven floor <sup>5)</sup>	15 - 30	-	-	-
160 - 180	1	50 - 60	-	-	-
170 - 190	2	35 - 45	-	-	-
180 - 200	2	40 - 50	-	-	-
160 - 180	2	45 - 65	-	-	-
180 - 200	1	40 - 50	-	-	-
190 - 210	2	50 - 60	-	-	-
190 - 210	1	30 - 40	170 - 190	1	40 - 50
180 - 200	1	25 - 35	170 - 190	1	25 - 35
160 - 180	2	25 - 30	-	-	-
180 - 200	2	25 - 35	-	-	-
190 - 210	2	15 - 25	-	-	-
120 - 140	2	25 - 50	-	-	-

The information given in this chart is intended only as a guide.

# Roasting

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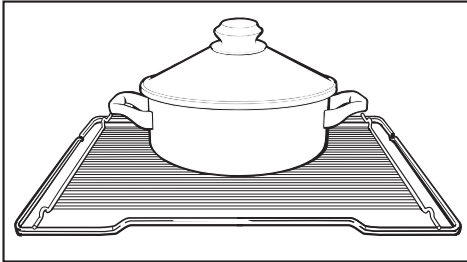
We recommend the following settings for roasting in the oven:

- AUTO ROAST
- CONVENTIONAL

Some models also have Automatic Programmes. See relevant section.

## AUTO ROAST:

When roasting on the rack or in an open tin make sure the roasting filter is fitted in front of the fan in the back of the oven before starting.



We recommend **roasting in a covered pot**

- this ensures that sufficient stock remains for making gravy.
- and the oven stays cleaner, too.

## Roasting containers

Any heat-proof containers can be used: roasting pans with a lid, made from earthenware, cast iron, ovenproof china or glass, and roasting foil are all suitable.

Miele also offer Gourmet oven dishes with lids which are ideal for roasting and cooking larger quantities of food.

Place the roasting pan on the rack into a cold oven.

Exception:

Pre-heat at the temperature suggested when roasting beef.

## Shelf levels

Use **shelf level 1** for roasting.

Exception:

Use shelf level 2 when using CONVENTIONAL to roast

- poultry up to 1 kg,
- roast beef,
- fish.

## Temperature

Please refer to the **Roasting chart** for suggested **temperatures**.

Do not select a higher temperature than that advised. The meat will become brown, but will not be cooked properly.

With **Auto roast** a temperature setting of 40°C less than that for Conventional is sufficient.

For **cuts which weigh 3 kg** or more, select a temperature approx. 10°C lower than that given in the roasting chart.

Roasting will take longer at the lower temperature, but will be more even.

For **roasting directly on the rack**, select a temperature that is about 20°C lower than for roasting in a covered pot.

When roasting on the rack, place the rack and anti-splash tray over the grill pan.

## Older recipes and cookery books

New guidelines (German standard DIN 44547 has been replaced by European standard EN 60350) have led to slight adjustments in oven temperature settings.

The recipes in this booklet and in the cookery book supplied with your oven, include these new adjusted temperatures for cooking with Conventional.

However, if using an older recipe or cookbook, set the oven temperature for Conventional 10°C lower than that recommended.

The cooking duration does not need to be changed.

# Roasting

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## Calculating the roasting time

The roasting time will depend on the type of meat, the size and thickness of the cut, and can be calculated as follows:

The traditional British method is to allow 15 to 20 minutes per lb/454 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. Alternatively, multiply the height of the joint by the time per cm for the type of meat:

Beef/Venison . . . . .	15-18 mins/cm
Pork/Veal/Lamb . . . . .	12-15 mins/cm
Sirloin . . . . .	8-10 mins/cm

Example:

Beef, 8 cm thick  
8 x 15 minutes per cm = 120 mins.  
roasting time

## Tips on roasting

**Browning** only occurs towards the end of roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

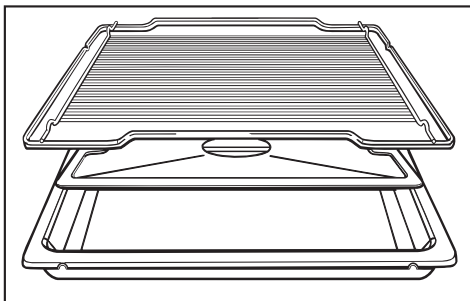
**After the roasting process is finished** take the roast out of the oven, wrap in aluminium foil and **leave to stand** for about 10 minutes.

This helps retain juices when the meat is carved.

## Pot roasting

Season the meat and place in the pot. Add some knobs of butter or margarine or a little oil or cooking fat. Add about 1/8 litre of water when roasting a large, lean joint of meat (2 – 3 kg) or roasting poultry with a high fat content.

## Roasting on the rack



Place the anti-splash tray in the grill pan and then place the rack on top. Season the meat and place on the rack.

## Roasting poultry

For a crisp finish, baste the poultry ten minutes before the end of cooking time with slightly salted water.

## Frozen meat

Deep frozen meat should be thoroughly defrosted before roasting.

# Using the roast probe

Depending on model, your oven may be fitted with a roast probe which enables the roasting process to be monitored simply and reliably.

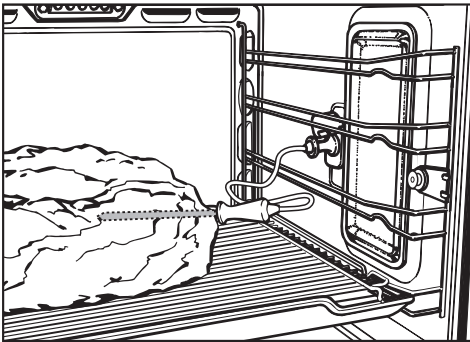
The tip of the probe is pushed into the centre of the meat where it measures the **core temperature** continuously. When the pre-selected core temperature is reached, the oven heating is switched off automatically.

The roast probe can be used with the following functions:

- AUTO ROAST
- CONVENTIONAL
- FAN PLUS
- FAN GRILL

## Using the roast probe

- Prepare the meat in the usual way.



- Insert the probe into the meat until the tip of the probe reaches the centre of the meat.

Please note:

You can place the meat in a pot or on the rack in the grill pan with the anti-splash tray. Roasting bags or foil may also be used. Insert the probe through the foil or bag into the centre of the meat.

If fat or bone come into contact with the probe, this can lead to the oven being switched off too early. Therefore:

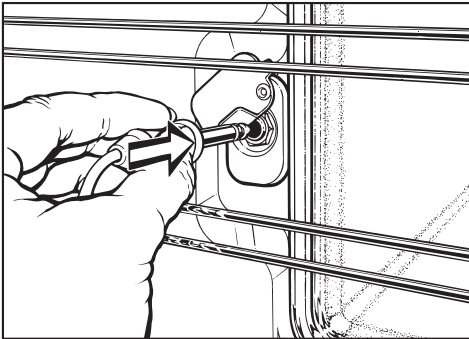
- do not let the probe touch any bones.
- do not insert it into a particularly fatty area of the meat.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

Because of the amount of bone and cavity space in poultry and fish, it may be difficult to find a suitable place to insert the probe. For this reason, we do not advise using the roast probe for fish and poultry.

# Using the roast probe

- Place the food in the oven.



- Insert the plug of the roast probe into the socket until you feel it engage.
- Close the door.
- Select the required function.

At first the **recommended oven temperature** (e.g. 160°C) will appear in the display.

- Alter the recommended temperature if necessary
- Call up and change the "Core temp".

The **recommended core temperature** of 60°C will appear in the display. This can be altered within a range of 30°C to 99°C .

The core temperature required will depend on what is being roasted. See the Roasting chart for suggested temperatures.

Once the entry has been accepted

- the oven will start heating up.
- the core temperature rise can be followed in the display,

## Time remaining display, Energy-save function

After a certain time the estimated **time remaining** appears in the oven display. The actual core temperature is no longer displayed and cannot be called up.

The time remaining is calculated from the oven temperature selected, the required core temperature and the pattern of the increasing core temperature.

The time remaining first shown is an estimate. As the cooking process continues the time remaining is revised continuously, and a more accurate revised figure shown.

If, while the time remaining is showing in the display:

- the oven or core temperature is altered,
- or a different oven function is chosen,

all the time remaining information will be cancelled and the actual core temperature will re-appear in the display.

If the oven door is held open for some time, the time remaining will be recalculated.

Shortly before the end of cooking duration, the oven heating switches off.

The **Energy-save function** then comes into action.

If the oven temperature is altered or the core temperature increased, the oven heating will switch on again.

### **As soon as the core temperature selected has been reached**

- the oven will switch itself off automatically.
- the cooling fan will continue to run for a while.

### **Note**

The timer can also be used to delay the start of the programme.

When finished, cover the meat with aluminium foil and allow to stand for approx. 10 minutes. During this time the core temperature rises another 5 – 10°C.

If the roast probe is left in the food at the end of cooking, the oven display will show the core temperature first rising and then sinking.

You may need to insert the probe in a different place and start again, if:

- the cut of meat was too large (3 kg or more) for the probe to be inserted right to the centre.
- the meat is not sufficiently roasted to your taste.

The **duration** for roasting meat by temperature using the probe is similar to that when cooking by time.

# Roasting chart

Food	Recommended shelf level <sup>8)</sup>	AUTO ROAST <sup>1)</sup>		CONVENTIONAL <sup>1)</sup>		Core temp. in °C <sup>3)</sup>
		Temp. in °C <sup>2)</sup>	Time in mins.	Temp. in °C <sup>2)</sup>	Time in mins.	
Roast beef (approx. 1 kg)	1	190 - 210	100 - 120	220 - 240	100 - 120	70-75 <sup>6)</sup>
Beef fillet, approx. 1 kg <sup>4)</sup>	1 <sup>5)</sup>	190 - 210	45 - 55	220 - 240	45 - 55	45-70 <sup>7)</sup>
Venison (approx. 1 kg)	1 <sup>5)</sup>	180 - 200	90 - 120	220 - 240	90 - 120	65-75
Pork, joint (approx. 1 kg)	1	170 - 190	100 - 120	210 - 230	100 - 120	80-85
Pork fillet, (approx. 1 kg)	1	170 - 190	60 - 80	200 - 220	60 - 80	70 - 80
Ham joint (approx. 1 kg)	1	170 - 190	70 - 80	210 - 230	70 - 80	75 - 80
Meat loaf (approx. 1 kg)	1	170 - 190	50 - 60	200 - 220	50 - 60	75 - 80
Veal roast (approx. 1.5 kg)	1 <sup>5)</sup>	180 - 200	90 - 110	200 - 220	90 - 110	75-80
Leg of lamb (approx. 2.5 kg)	1	170 - 190	120 - 140	190 - 210	120 - 140	70- 90
Poultry (0.8 - 1 kg)	1 <sup>5)</sup>	170 - 190	50 - 60	200 - 220	50 - 60	-
Poultry (approx. 2 kg)	1	170 - 190	90 - 110	200 - 220	90 - 110	-
Poultry, stuffed (approx. 2 kg)	1	170 - 190	120 - 150	200 - 220	120 - 150	-
Poultry (approx. 4 kg)	1	180 - 200	150 - 180	180 - 200	150 - 180	-
Fish, whole (approx. 1.5 kg)	1 <sup>5)</sup>	160 - 180	35 - 55	200 - 220	35 - 55	-

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

- 1) Use the roasting filter.
- 2) Temperature in a covered pot.  
If open roasting on the rack, set the temperature 20 °C lower.
- 3) Roasting using the roast probe <sup>1)</sup> (depending on model)
- 4) Pre-heat the oven when using AUTO ROAST and CONVENTIONAL.
- 5) Use shelf level 2 for Conventional.
- 6) Rare: 60-65°C, medium: 70-75°C, well done: 80-85°C
- 7) Rare: 45°C, medium: 50-60°C, well done: 60-70°C
- 8) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest)

**The information given in this chart is intended only as a guide.**



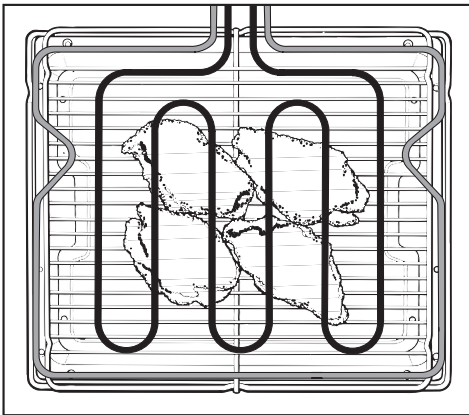
Grill with the oven door closed.  
If you grill with the door open the hot air will escape from the oven and not get cooled by the cooling fan.  
Control elements on the oven could get hot. Danger of burning!

## Grill settings

Some models also have Automatic Programmes. See relevant section.

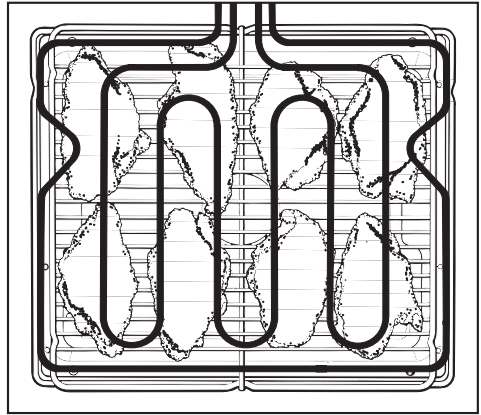
Put the roasting filter in front of the fan in the back of the oven when grilling.

## GRILL - half



For grilling thin cuts and for browning food. The inner part of the upper heating element gets hot.

## GRILL - full



For grilling large quantities of thin cuts and for browning food in large dishes. The whole of the grill element gets hot.

## FAN GRILL

For grilling larger items, e.g. rolled meat, poultry.

With Fan grill you can use the roast probe to monitor grilling. Please refer to the Roasting chart for core temperature settings.

Do not use the roast probe when grilling with the rotisserie. The cable will tangle up around the rotisserie and get damaged!

# Grilling

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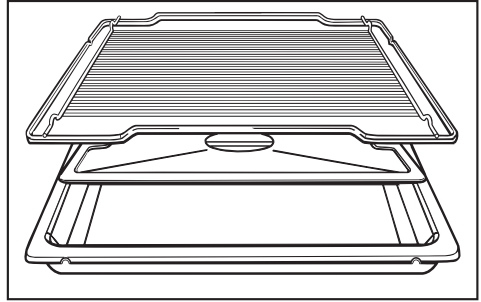
## Preparing food for grilling

Clean, wipe dry and season with pepper and herbs. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil if necessary. Do not use other types of fat as they can get too dark, burn and cause smoke.

Clean fish in the normal way. To enhance the taste, add a little salt or squeeze a little lemon juice over the fish.

## Grilling on the rack

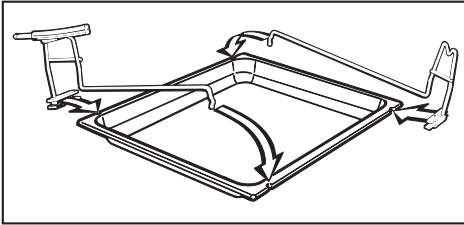


- Assemble the rack on the grill pan and use the anti-splash tray as illustrated.
- Place the food on the rack.
- Select the oven function required.
- Set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place the grill pan under the grill and shut the door.  
For thin cuts use shelf level 3 or 4  
For thicker cuts use shelf level 1 or 2
- Most items should be turned half way through cooking.

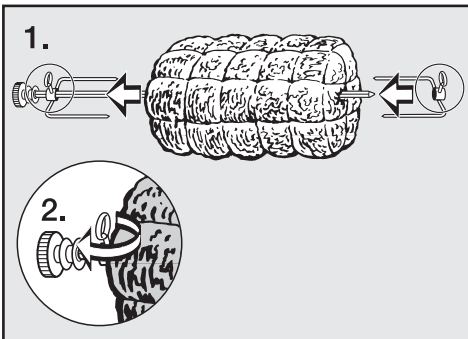
## Grilling with the rotisserie

Depending on model, your appliance may be fitted with a rotisserie.

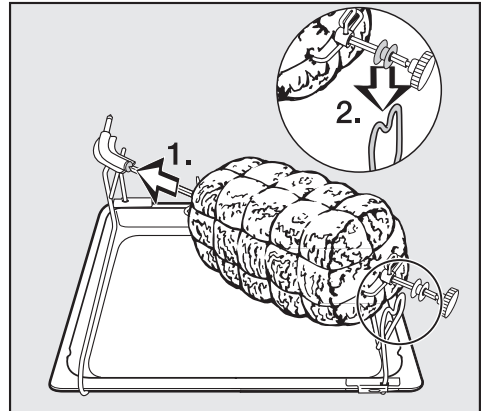
The rotisserie is ideal for grilling thicker items such as stuffed meat, poultry and kebabs.



- Fit the rotisserie supports into the grill pan as illustrated.



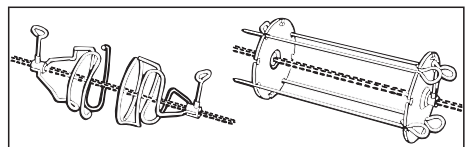
- Secure the meat to the rotisserie spit using clamps as illustrated making sure it is held centrally. Meat should be balanced in the middle to give even rotation.



- Insert the pointed end of the rotisserie (1.) into the motor slot at the back of the rotisserie set up and lay the other end onto the holder (2.) as illustrated.
- Select the oven function you want and set a temperature.
- Place the grill pan holding the assembled rotisserie in the oven on the shelf level 1.

The rotisserie will fit into the motor slot on the back wall of the oven.

Special clamps for grilling poultry and kebabs on the rotisserie are available from your dealer or the Miele Spare Parts Dept.



# Grilling

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## Temperature

For thin cuts of meat  
(e. g. chops or steak) . . . . . 275°C

For grilling larger items,  
(e. g. rolled meat, poultry) . . . . . 240°C

See the grill chart for more information.

To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting to allow the food to cook through to the centre.

## Grilling times

- Flat pieces of fish and meat usually need 6 – 8 minutes per side depending on their texture.
- Thicker pieces will need longer.
- With rolled meats allow approx. 10 minutes per cm diameter.

## Tips on grilling

It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:

- If there is very little resistance to the pressure of the spoon, it is still red on the inside ("rare").
- If there is some resistance the inside will be pink ("medium").
- If there is great resistance, it is thoroughly cooked through ("well done").

# Grill chart

Pre-heat the grill for at least 5 minutes with the door shut before grilling.

Food to be grilled	Recommended shelf level <sup>4)</sup>	GRILL <sup>1)</sup>		FAN GRILL <sup>1)</sup>	
		Temp. in °C	Total grilling time in mins. <sup>2)</sup>	Temp. in °C	Total grilling time in mins. <sup>2)</sup>
<b>Thin cuts</b>					
Steaks	3 or 4 <sup>3)</sup>	275	10 - 16	220	10 - 16
Kebabs	3	240	25 - 30	220	25 - 30
Chicken kebabs	3	240	20 - 25	200 - 220	20 - 25
Cutlets/schnitzel	3 or 4 <sup>3)</sup>	275	12 - 18	220	18 - 20
Liver	3 or 4 <sup>3)</sup>	275	8 - 12	220	10 - 14
Burgers	3 or 4 <sup>3)</sup>	275	14 - 20	220	16 - 20
Sausages	3 or 4 <sup>3)</sup>	275	6 - 10	220	8 - 12
Fish fillet	3 or 4 <sup>3)</sup>	275	12 - 16	220	12 - 16
Trout	3 or 4 <sup>3)</sup>	275	16 - 20	220	20 - 25
Toast	3 or 4 <sup>3)</sup>	275	2 - 4	220	3 - 5
Cheese toast	3 or 4 <sup>3)</sup>	275	7 - 9	220	4 - 6
Tomatoes	3 or 4 <sup>3)</sup>	275	6 - 8	220	6 - 8
Peaches	3	275	6 - 8	220	7 - 10
<b>Thicker cuts</b>					
Chicken (approx. 1 kg)	2	-	-	200 - 220	50 - 60
Rolled meat, Ø 7 cm, (approx. 1 kg)	1	-	-	200	75 - 85
Piece of pork (approx. 1 kg)	1	-	-	200	100 - 120

- 1) Insert the roasting filter in the back of the oven.
- 2) Turn half way through the grilling time.
- 3) Select the appropriate shelf level for the thickness of the food.
- 4) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest)

**The information given in this chart is intended only as a guide.**

# Defrosting

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You can also use the oven for defrosting.

To defrost select **FAN PLUS** with a **maximum temperature of 50 °C**.

For defrosting meat and delicate foods, use the lowest possible temperature (25 °C).

Please note:

- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a dish.
- When defrosting poultry, put it on the rack over the grill pan to catch the defrosted liquid so that the meat is not lying in this liquid.

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands. Danger of salmonella poisoning!

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

We recommend using the following oven settings:

- FAN PLUS
- CONVENTIONAL

Cooking containers made of ovenproof glass, porcelain, china, and earthenware are all suitable. They should have heat-resistant handles and knobs.

- Put the rack in at the **shelf level 1** and place the dish on the rack.
- Select the **cooking function** you want and set a **temperature**.

FAN PLUS . . . . . 170 – 190°C  
 CONVENTIONAL . . . . . 180 – 200°C

## Cooking durations

Casseroles . . . . . 70 – 90 mins.  
 Gratins/bakes . . . . . 40 – 60 mins.

## Tips

**Cover dishes** which are to be cooked in their own juice and/or steam, e.g. potatoes or vegetables, so that they do not dry out. If you do not have a lid, use aluminium foil or damp cooking parchment.

**Cook without a lid** when a crusty finish or topping is required, e.g. for meat or au gratin dishes.

You can also **stack one dish on top of another**. Invert the lid of the bottom dish and place the top dish on it. Put food which needs to be browned in the top dish.

## Gentle bake

GENTLE BAKE is ideal for soufflés and gratins which require a crisp top.

Use the first shelf level from the bottom.

Food	Temp. in °C	Time in mins.
Lasagne	200	45 – 60
Potato gratin	190	55 – 65
Vegetable bake	190	55 – 65
Pasta bake	190	40 – 50

The table contains just a few examples. For other recipes, use the temperature and time settings given for Conventional as a guide.

Some models also have Automatic Programmes. See relevant section.

# Automatic programmes

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The H 4540 and H 4640 offer a wide range of automatic programmes which are simple to use and designed to help you achieve excellent results every time. Each programme contains information such as cooking function, temperature and duration.

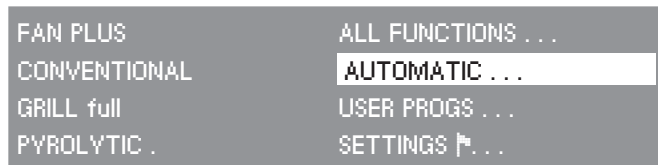
All you have to do is select the automatic programme and select the degree of doneness required. For instance under Beef you can select "Roast" and then input whether you want it "well-done", "medium" or "rare" and under Baked Goods you can select whether you want your cake to be cooked to a "normal" or "well browned" level.

With "Cakes" the cooking process is additionally controlled by a sensor which dictates when cooking is complete.

The programmes are all listed in the chart over the page.

## Using automatic programmes

Automatic programmes can be used for a variety of different dishes.



- Call up the AUTOMATIC menu.
- Select the relevant sub-menu for the dish you want to cook (e.g. BAKED GOODS).

Further sub-menus containing a list of food you can bake will appear.



## Automatic programmes

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- Select the relevant sub-menu for the dish you want to cook (e.g. COOKIES/MUFFINS).
- Then select what you want to bake (e.g. DROP COOKIES).
- In the next step you will need to enter cooking information (e.g. with drop cookies you will need to state how many baking trays of cookies you are baking).
- You will then be prompted to select the degree of doneness.
- After double-checking your settings you can start the programme.

If you wish to delay the start time this is also possible (see "Entering a cooking duration").

Entries made are shown in the display:

DROP COOKIES		12:05
Programme in progress		
Duration	0:30 h	LEVEL 1+2+4
Min minder	Start time	Save

To finish an automatic programme early you have to switch the oven off.

# Automatic programmes

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## Automatic programmes

<b>Baked goods</b>	Cakes	<ul style="list-style-type: none"><li>– Apple (pie, tart, streusel)</li><li>– Gateau</li><li>– Butter cake</li><li>– Plaited loaf</li><li>– Marble cake</li><li>– Fruit streusel</li><li>– Sponge cake</li><li>– Streusel cake</li><li>– Raisin loaf</li></ul>
	Cookies/muffins	<ul style="list-style-type: none"><li>– Muffins</li><li>– Drop cookies</li><li>– Vanilla biscuits</li><li>– Choux buns</li></ul>
	Bread	<ul style="list-style-type: none"><li>– Baguettes</li><li>– Flat bread</li></ul>
	Pizza	<ul style="list-style-type: none"><li>– Deep pan (yeast dough, quark dough)</li><li>– Normal (yeast dough, quark dough)</li></ul>
	<b>Meat</b>	
	Veal	<ul style="list-style-type: none"><li>– Veal roast</li><li>– Veal shank</li></ul>
	Lamb	<ul style="list-style-type: none"><li>– Leg of lamb</li><li>– Rack of lamb</li></ul>
	Beef	<ul style="list-style-type: none"><li>– Roast</li><li>– Braised</li></ul>
	Pork	<ul style="list-style-type: none"><li>– Sausages</li><li>– Joint</li><li>– Roast ham</li></ul>
<b>Game</b>	Saddle of Hare Haunch of hare Venison saddle Roebuck saddle	

## Automatic programmes

<b>Poultry</b>	Goose Chicken Turkey	
<b>Fish</b>	Trout Carp Salmon trout	
<b>Bakes/Gratin</b>	Potato gratin	– raw – boiled
	Lasagne	
<b>Frozen food</b>	Baguettes - topped	
	Pizza	– not pre-baked – pre-baked
	Croquettes	
	Fish pie 400 g	– Crisp topping – Creamy topping
<b>National dishes</b>	French	– Apple tart – Ratatouille
	Greek	– Moussaka – Olive bread / Spinach in puff pastry
	Austrian	– Guglhupf – Chocolate sponge
	Swiss	– Fillet in pastry – Swiss apple cake
	Spanish	– Seabream – Rabbit

The following examples show ways of using the automatic programmes.

# Automatic programmes

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## Notes on using these programmes

- When using the automatic programmes the recipes provided are designed as an orientation guide only. You can use them for other similar recipes, including those using different quantities.
- Allow the oven to cool down to room temperature before you start an Automatic programme.
- With meat dishes you enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!
- With poultry dishes such as goose or turkey you enter the weight of the bird before stuffing it. If you want to roast more than one bird at a time enter the weight of the larger one. Do not enter the total weight!
- With fish you enter the number of fish. With carp you also enter the weight.
- Some programmes require the addition of liquid or vegetables during cooking. You will be prompted by a message in the display when this needs to be done (e.g. "Add vegetables at ...").
- With sensor controlled programmes it is important that the door is kept shut for the entire cooking duration. Otherwise the sensor will take an incorrect reading and the cooking results will be affected. Please follow the relevant messages in the display.
- Some programmes require a pre-heating phase before food is placed in the oven. You will be prompted when to add the food by a message in the display.
- If you are not happy with the results after using an Automatic programme, put the food back in the oven and select FAN PLUS at 160°C to continue cooking until done.
- Automatic programmes can also be saved as "User Programmes" and be saved into the Main menu.

### Apple tart

#### Serves 12

Cake mix:

150 g butter or margarine

150 g sugar

2 tsp vanilla sugar

3 eggs

Juice of half a lemon

150 g flour

1/2 tsp baking powder

Filling:

750 g sharp dessert apples

Icing sugar or apricot jam

#### Method:

1. Cream together the butter or margarine, sugar, vanilla sugar and eggs.
2. Sift the baking powder and flour together and beat into the creamed mixture together with the lemon juice. Spoon into a greased and floured springform cake tin (Ø 26 cm).
3. Peel, quarter and core the apples. Make several cuts into the top of each quarter and gently press into the cake mixture. Bake until golden.
4. Leave to cool to room temperature, then dust with icing sugar or spread a little apricot jam over the top.

#### Use one of the following functions:

**Automatic** / Baked goods / Cakes /  
Apple tart

or:

#### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration: 55-65 minutes

or:

#### Conventional

Temperature: 160-180°C

Shelf level: 1

Duration: 55-65 minutes

# Baked goods / Cakes

---

## Apple pie

### Serves 12

Pastry:

300 g flour

1/2 tsp baking powder

200 g butter or margarine

100 g sugar

2 tsp vanilla sugar

1 egg

Filling:

1000 g cooking apples

50 g raisins

50 g sugar

1/2 tsp cinnamon

To glaze:

1 egg yolk

2 tbsp milk

### Method:

1. Mix the flour, baking powder, butter or margarine, sugar, vanilla sugar and egg together and knead into a smooth dough. Use about 2/3 of it to make the base. Press it evenly into the bottom of a greased and floured springform cake tin (Ø 26 cm). Make a rim about 2 cm high around the edges of the tin.

Pre-bake if using Fan plus or Conventional. (Pre-baking is not necessary with Intensive bake or the Automatic programme).

2. Peel and core the apples, then either dice or slice them. Steam them gently in a saucepan together with the raisins, sugar, cinnamon and 3 tablespoons of water. Leave to cool and then place in the (pre-baked) pastry case.

3. Roll the remaining pastry out on a floured surface and place it over the apples. Press the edges and then bake. About 10 minutes before the end, brush the surface with a mixture of milk and egg.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Apple pie

When using the Automatic programme, you will need to glaze the pie before it goes in the oven. Do not open the door during baking!

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration:

Pre-baking: 20-25 minutes

Baking: 30-35 minutes

or:

### Conventional

Temperature: 170-190°C

Shelf level: 1

Duration:

Pre-baking: 15 -20 + pre-heating

Baking: 30-35 minutes

or:

### Intensive bake

Temperature: 150-170°C

Shelf level: 1

Duration: 50-60 minutes

## Apple hazelnut streusel

### Serves 12

Base and topping:

200 g butter, melted

350 g flour

1 tsp baking powder

150 g sugar

2 tsp vanilla sugar

60 g hazelnut brittle

Filling:

1000 g sharp dessert apples

50 g sugar

Zest of one lemon

Juice of one lemon

### Method:

1. Mix the flour, baking powder, sugar and vanilla sugar together. Add the slightly cooled butter and knead into a crumbly consistency.
2. Press about 2/3 of the mixture into the base of a Ø 26 cm springform cake tin. Mix the remaining streusel mixture with the broken up hazelnut brittle.
3. Peel, quarter, core and dice the apples. Mix the apples with the sugar, lemon zest and lemon juice and then place the mixture in the cake tin. Sprinkle the streusel-brittle mix over the top and bake.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Apple streusel

or:

#### Intensive bake

Temperature: 160-180°C

Shelf level: 1

Duration: 55-65 minutes

or:

#### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 65-75 minutes

# Baked goods / Cakes

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## Sponge gateau

### Serves 16

Basic mixture:

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

Luxury mixture:

- 6 egg whites
- 180 g caster sugar
- 2 tsp vanilla sugar
- 6 egg yolks
- 90 g plain flour
- 90 g corn flour

### Method:

1. Beat the egg whites and hot water until stiff, slowly add the sugar and the vanilla sugar, beating after each addition and then fold in the beaten egg yolk.
2. Sieve the baking powder or the corn flour into the flour and fold into the egg white mixture.
3. Pour the mixture into a springform cake tin (Ø 26 cm) which has been greased and lined with baking parchment. Bake until golden.
4. After baking, loosen the edge of the cake from the tin and leave to cool. Turn out, remove the baking parchment and then cut the cake horizontally into 2 or 3 rounds and fill as desired.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Gateau

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration:

- 30-35 minutes (Basic mixture)
- 35-40 minutes (Luxury mixture)

or:

### Conventional

Temperature: 170-190°C

Shelf level: 1

Duration:

- 20-25 minutes (Basic mixture) + pre-heating
- 30-35 minutes (Luxury mixture) + pre-heating

### Tip

If making a sponge flan to fill with fruit, halve the quantities given above and reduce the time by approx. 5 minutes. To make a chocolate sponge base, add 1-2 teaspoons of cocoa powder to the flour mixture.



## I. Quark and cream filling

### Ingredients:

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

To dust:

Icing sugar

### Method:

Mix the quark, sugar, milk, vanilla sugar and lemon juice. Soak the gelatine in cold water for about 10 minutes, squeeze the gelatine, then dissolve it for 90 seconds on 450 W in the microwave oven, or in a pan on a low hob setting. Add a little of the quark mixture to the gelatine and when cool, add this mixture to the remainder of the quark mixture. As it thickens it should be stirred several times. When visible traces are left in the mixture when you run a fork through it, you can fold the stiffly whipped cream into it. Place one round of cake on a cake platter and spread some of the quark mixture over it. Top with another cake round. Add some more of the mixture and top it all with a final piece of cake. Place in the refrigerator to chill and then dust with icing sugar before serving.

### Tip

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

## II. Cappuccino filling

### Ingredients:

100 g dark chocolate  
6 leaves of white gelatine  
80 ml espresso  
500 ml whipping or double cream  
4 tsp vanilla sugar  
80 ml coffee liqueur  
1 tbspcocoa powder

To dust:

Cocoa powder

### Method:

Melt the chocolate and then beat the cream until stiff. Place about 3 tablespoons of the cream in a separate bowl for using later on. Soak the gelatine in cold water for about 10 minutes, then squeeze the gelatine and dissolve it for 90 seconds on 450 W in the microwave oven, or in a pan on a low hob setting. Leave to cool. Then stir about half the espresso and half the coffee liqueur into the gelatine and add to the remaining whipped cream. Divide the cream into two batches and add the vanilla essence to one batch, and the melted chocolate and cocoa powder to the other.

Place one round on a cake platter and drizzle with a little coffee liqueur and espresso. Spread the dark cream over this and top with another cake round. Drizzle with the remaining liqueur and espresso and spread it with the light cream. Top it all with the final piece of cake, spread the cream which you put to one side over the top and dust with a little cocoa powder before serving.

# Baked goods / Cakes

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## Butter cake

### Serves 20

Cake mix:

400 g flour

40 g soft butter

150-200 ml lukewarm milk

30 g fresh yeast or 1 1/2 sachets of dried yeast

50 g sugar

A pinch of salt

1 egg yolk

Topping:

125 g soft butter

2 tsp vanilla sugar

100 g sugar

150 g flaked almonds

### Method:

1. Place the flour, butter, crumbled yeast, sugar, salt and egg yolk in a mixing bowl. Add enough milk to blend into a smooth velvety dough.

2. Leave to prove for about 20 minutes at room temperature. Punch down, then roll out on a baking tray and leave to rise for another 20 minutes. When risen make indentations in the top with your fingers.

3. To make the topping, mix the butter with the vanilla sugar and half of the sugar. Using two teaspoons, drop small portions into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

4. Leave to rise for another 10 minutes before baking until golden.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Butter cake

or:

### Fan plus

Temperature: 160-180°C

Shelf level: 1

Duration: 25-30 minutes

or:

### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 15-22 minutes + pre-heating

### Tip

To make your own vanilla sugar: Split a vanilla pod lengthwise and then cut each half into quarters. Place in a sealed jar with 500 g of caster sugar and leave for 3-4 days before using to allow the flavours to blend. The pulp can be scraped out of the pods for an even more intense flavour.

## Plaited loaf

### Serves 16

750 g flour  
60 g fresh yeast or 3 sachets of dried yeast  
200-250 ml lukewarm milk  
100 g sugar  
125 g soft margarine or butter  
A pinch of salt  
2 eggs  
75 g raisins  
Zest of one lemon

To glaze:  
1 egg yolk  
30 g crystal sugar  
50 g flaked almonds

### Method:

1. Place the flour, crumbled yeast, sugar, butter or margarine and eggs in a mixing bowl. Add the milk and knead to a smooth, elastic dough. Then mix in the raisins and lemon zest.
2. Leave to prove at room temperature for 30 minutes, or in the oven set at 50°C for about 20 minutes. The dough should double in size.
3. Divide into 3 pieces and roll each one out to about 40 cm in length. Plait the three pieces of dough and place on a baking tray.
4. Brush with egg yolk and sprinkle with the crystal sugar and almonds. Leave to prove for another 30 minutes before baking until golden in colour.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Plaited loaf

or:

### Fan plus

Temperature: 150-170°C  
Shelf level: 1  
Duration: 45-55 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 45-55 minutes

# Baked goods / Cakes

---

## Marble cake

### Serves 18

250 g butter or margarine  
200 g sugar  
2 tsp vanilla sugar  
4 eggs  
4 tbsp rum  
500 g flour  
3 tsp baking powder  
3 tbsp cocoa powder  
3 tbsp milk

### Method:

1. Cream the butter or margarine, sugar, vanilla sugar and eggs together. Stir in the rum and then fold in the flour and baking powder.
2. Stir the cocoa powder and milk into about 1/3 of the mixture.
3. Spoon about 1/2 of the remaining plain mixture into a greased and floured ring tin (Ø 26 cm). Add the cocoa-flavoured mixture and finally the rest of the plain mixture.
4. Swirl a fork through the mixture to give a marbled effect, and bake.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Marble cake

or:

### Fan plus

Temperature: 150-170°C  
Shelf level: 1  
Duration: 60-70 minutes

or:

### Conventional

Temperature: 150-170°C  
Shelf level: 1  
Duration: 60-70 minutes

### Fresh fruit cake

#### Serves 20

Cake mix:

375 g flour

42 g fresh yeast or 2 sachets of dried yeast

approx. 125 ml lukewarm milk

40 g sugar

75 g butter or margarine, melted

1 egg

Fruit:

approx. 1500 g sharp apples, plums or cherries

Topping:

200 g flour

125 g sugar

2 tsp vanilla sugar

125 g butter or margarine

1/2 tsp cinnamon

#### Method:

1. Sift the flour into a large bowl and make a well in the centre. Put the crumbled yeast, some sugar and milk into the well, and combine with the flour. Place in the oven at 50°C and leave to rise for 20 minutes.
2. Add the rest of the cake ingredients to this mix, and knead to a smooth dough. Return to the oven for a further 20 minutes at 50°C to rise. Punch down, then roll out into the baking tray.
3. Arrange the prepared fruit (peeled and sliced in 1/2 cm slices; stoned cherries or halved plums) evenly over the dough.

4. Rub the topping ingredients by hand until you get a crumbly texture, and scatter over the fruit. Place in the oven at 50°C for 30 minutes to rise again, and then bake.

#### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Fruit streusel

or:

#### Fan plus

Temperature: 160-180°C

Shelf level: 1

Duration: 50-60 minutes

or:

#### Conventional

Temperature: 180-200°C

Shelf level: 2

Duration: 40-50 minutes

# Baked goods / Cakes

---

## Apricot streusel

### Serves 20

Base:

200 g quark

6 tbsp milk

8 tbsp oil

1 egg

100 g sugar

2 tsp vanilla sugar

A pinch of salt

400 g flour

4 tsp baking powder

Fruit filling:

2 tins apricots (approx. 800 g each)

Streusel topping:

200 g flour

125 g sugar

2 tsp vanilla sugar

125 g butter, diced

1/2 tsp cinnamon

### Method:

1. Mix the quark with the milk, oil, egg, sugar, vanilla sugar and salt. Stir half of the mix into the flour and baking powder and then knead in the rest.
2. Roll the mixture out onto a baking tray. Arrange the drained apricot halves on top.
3. Mix the ingredients for the streusel topping, rubbing by hand until you have a coarse, crumbly texture, then scatter over the fruit. Bake until golden.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Fruit streusel

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration: 30-45 minutes

or:

### Conventional

Temperature: 170-190°C

Shelf level: 2

Duration: 35-45 minutes

### Tip

Plums, cherries or gooseberries may be used instead of apricots.

### Madiera cake

#### Serves 12

200 g butter  
200 g sugar  
4 eggs  
Juice and zest of one lemon  
125 g corn flour  
125 g flour  
1 tsp baking powder

#### Method:

1. Beat the butter, sugar and eggs together until creamy. Add the lemon juice and zest.
2. Sift together the flour with the corn flour and the baking powder, and fold into the mixture.
3. Transfer the mixture into a baking tin lined with baking parchment, and make a slight dip down the centre with a knife. Then bake until golden.
4. When ready, turn the cake out onto a wire rack, and peel off the paper. Dust with icing sugar or cover with lemon icing.

#### Use one of the following functions:

**Automatic** / Baked goods / Cakes /  
Sponge cake

or:

#### Fan plus

Temperature: 150-170°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

#### Conventional

Temperature: 160-180°C  
Shelf level: 1  
Duration: 60-70 minutes

#### Tip

Orange juice may be used instead of lemon juice. For a special occasion, pierce the top of the cake several times with a fork and drizzle Gran Marnier or Cointreau over, and use chocolate icing instead of lemon icing.

# Baked goods / Cakes

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## Streusel cake

### Serves 16

Base:

450 g flour  
30 g fresh yeast or 1 1/2 sachets of dried yeast  
300 ml lukewarm milk  
50 g butter, melted  
50 g sugar  
1 egg  
A pinch of salt

Filling:

125 g soft butter  
125 g sugar  
1 egg  
350 g quark  
1 tbsp corn flour  
3 tbsp lemon juice

Streusel topping:

350 g plain flour  
200 g sugar  
1/2 tsp cinnamon  
200 g butter, softened

### Method:

1. Sift the flour into a large bowl and make a well in the centre. Crumble the yeast into the well, and mix with a little milk and some of the flour. Leave for 15 minutes to rise.

2. Add the rest of the ingredients for the base and knead to a smooth dough. Leave the dough in a warm place for about 15 minutes to rise, then roll out into a baking tray.

3. Beat together the sugar and egg until creamy, then stir in the quark, corn flour and lemon juice. Spread this mixture over the cake base.

4. Rub the ingredients for the topping together until you get a coarse, crumbly texture. Sprinkle this over the quark mixture.

5. Leave to rise for another 15 minutes before baking until golden.

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Streusel cake

or:

### Fan plus

Temperature: 160-180°C

Shelf level: 1

Duration: 55-60 minutes

or:

### Conventional

Temperature: 170-190°C

Shelf level: 2

Duration: 35-45 minutes + pre-heating



## Raisin loaf

### Serves 8

Cake mix:

250 g flour

20 g fresh yeast or 1 sachet of dried yeast

10 g sugar

125 ml lukewarm milk

75 g raisins

To glaze:

75 g butter

125 g brown sugar

### Method:

1. Add the yeast to the milk and stir until dissolved. Add the flour and sugar and knead to a smooth dough. Leave for 15 minutes at room temperature to rise. Punch down and then press evenly into the bottom of greased and floured springform cake tin (Ø 26 cm). Make a small rim around the edges of the tin. Place in the oven at 50°C for about 15 minutes to rise.

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

### Use one of the following functions:

**Automatic** / Baked goods / Cakes / Raisin loaf

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration: 35-40 minutes

or:

### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 25-35 minutes

# Baked goods / Cakes

---

## Chocolate cherry muffins

### Serves 12

Cake mix:

100 g mocha or bitter chocolate

100 g butter

3 eggs

80 g icing sugar

10 g instant cappuccino powder

100 g flour

1 tsp baking powder

Filling:

200 g Mascarpone cheese

70 g icing sugar

1 egg

10 g flour

200 g jar of cherries, drained

12 muffin cases (7 cm Ø)

### Method:

1. Melt the chocolate in the microwave for 3 minutes at 450 watts.
2. Beat the butter until creamy, stir in the eggs and sugar alternately, a little at a time. Fold in the cooled, melted chocolate, the cappuccino powder and the flour and baking powder.
3. Blend together the mascarpone, icing sugar, egg and flour for the filling. Drain the cherries.
4. Spoon half the chocolate mixture into the bottom of the muffin cases, followed by half of the cherries and all of the mascarpone mixture. Then add the rest of the chocolate mix and the cherries. Bake, then decorate with plain or milk chocolate cake covering, if preferred.

### Use one of the following functions:

**Automatic** / Baked goods / Cookies - Muffins / Muffins / with fruit

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration: 30-40 minutes

or:

### Conventional

Temperature: 170-190°C

Shelf level: 2

Duration: 30 - 40 minutes + pre-heating

### Tip

The mixture can be baked in a large cake tin instead of muffin cases. Double the quantity of fruit and increase the baking time to approx. 50 minutes. Apricots can be used instead of cherries.

### Walnut muffins

#### Serves 9

100 g raisins  
5 tbsp rum  
150 g butter  
150 g sugar  
2 tsp vanilla sugar  
3 eggs  
150 g flour  
1 tsp baking powder  
125 g walnuts, roughly chopped  
18 muffin cases (7-8 cm Ø)

#### Method:

1. Drizzle the rum over the raisins and leave to soak for approx. 30 minutes.
2. Beat the butter until creamy, mix in the sugar, the vanilla sugar and then the eggs. Sift the flour with the baking powder and fold into the mixture together with the walnuts. Stir in the rum-soaked raisins.
3. Arrange double layers of muffin cases, one inside the other, on a baking tray. Spoon the mixture into the muffin cases. Bake until golden.

#### Use one of the following functions:

**Automatic** / Baked goods / Cookies - Muffins / Muffins / without fruit

or:

#### Fan plus

Temperature: 150-170°C  
Shelf level: 1  
Duration: 30-35 minutes

or:

#### Conventional

Temperature: 160-180°C  
Shelf level: 2  
Duration: 25 - 30 minutes + pre-heating

# Baked goods / Cakes

---

## Drop cookies

### Makes 50

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

### Method:

1. Beat the butter until creamy, then beat in the brown sugar, icing sugar, vanilla sugar and salt until soft. Then fold in the egg white and flour.
2. Spoon the mixture into a forcing bag fitted with a size 9 or 11 rosette or zig-zag nozzle. Pipe onto a baking tray and bake until golden.

### Use one of the following functions:

**Automatic** / Baked goods / Cookies - Muffins / Drop cookies

or:

### Fan plus

Temperature: 150-170°C  
Shelf level: 1 and 3  
Duration: 25-30 minutes

or:

### Conventional

Temperature: 170-190°C  
Shelf level: 2  
Duration: 10 - 12 minutes + pre-heating

## Vanilla biscuits

### Makes 90

280 g flour  
210 g butter  
70 g sugar  
100 g ground almonds

For dredging the biscuits:  
approx. 70 g vanilla sugar

### Method:

1. Mix together the flour, butter, almonds and sugar, and knead to a smooth dough. Leave to cool for 30 minutes.
2. Break off pieces of dough, roll them out and then make crescent shapes from them.
3. Place on a prepared baking tray and bake until golden.
4. Dredge with vanilla sugar whilst still warm.

### Use one of the following functions:

**Automatic** / Baked goods / Cookies - Muffins / Vanilla biscuits

or:

### Fan plus

Temperature: 140-160°C  
Shelf level: 1, 2 and 4  
Duration: 20-30 minutes

or:

### Conventional

Temperature: 170-190°C  
Shelf level: 2  
Duration: 12-15 minutes

### Choux buns

#### Serves 12

250 ml water  
50 g butter or margarine  
A pinch of salt  
170 g flour  
4-5 eggs  
1 tsp baking powder

#### Filling:

500 ml whipping or double cream  
4 tsp vanilla sugar  
1 x 300 g tin of mandarin oranges or  
300 g fresh raspberries or strawberries

#### Method:

1. Place the water, butter or margarine and salt in a pan and bring to the boil. Add the flour and mix until smooth. Transfer the dough from the pan into a large bowl.
2. Mix in the eggs one at a time, until the dough stands up in satiny peaks. Finally, mix in the baking powder.
3. Grease and flour a baking tray. Using two teaspoons or a forcing bag, arrange mandarin-sized dollops of the mixture on the baking tray and bake straight away until golden.
4. Whilst still warm, cut the puffs horizontally across the middle with a pair of scissors. Remove and discard any of the centre that is still moist. Wait until the puffs have cooled down before filling them.

5. Beat the cream and vanilla sugar with the caster sugar until stiff peaks are formed. Stir in the drained mandarins, raspberries or strawberries and then fill the puffs.

#### Use one of the following functions:

**Automatic** / Baked goods / Cookies -  
Muffins / Choux buns

or:

#### Fan plus

Temperature: 160-180°C  
Shelf level: 1 and 3  
Duration: 35-45 minutes

or:

#### Conventional

Temperature: 180-200°C  
Shelf level: 2  
Duration: 35-45 minutes

# Baked goods / Bread

---

## Bacon or herb baguettes

### Serves 20

250 g white flour  
250 g whole-grain flour  
1 sachet dried yeast  
1 tsp sugar  
2 tsp salt  
1/2 tsp pepper  
3 tbsp oil  
250 ml lukewarm water  
150 g finely diced grilled bacon, or 3  
dsp each of chopped parsley, dill and  
chives

To glaze:  
2 -3 tbsp milk  
1 egg yolk

### Method:

1. Mix the flours, yeast, sugar, salt, pepper, oil and water to a smooth dough. Knead in the bacon or herbs.
2. Place the dough in the oven at 50°C and leave to prove for approx. 40 minutes.
3. Punch down, then divide the dough in half, and roll into two 30 cm long sticks.
4. Beat together the milk and egg yolk and brush over the two loaves. Leave to rise for a further 20 minutes in the oven at 50°C, then bake until golden.

### Use one of the following functions:

**Automatic** / Baked goods / Bread / Baguette

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 30-35 minutes

or:

### Conventional

Temperature: 170-190°C  
Shelf level: 1  
Duration: 20-25 minutes + pre-heating

### Tip

12 rolls can be made instead of the baguettes. Cut a cross in the top of each, and brush with beaten egg yolk. Bake until golden.

### Flat bread

#### Serves 12

375 g flour  
42 g or fresh yeast or 2 sachets dried yeast  
1/2 tsp salt  
200-220 ml lukewarm water or butter milk or 280 g natural yoghurt  
3 tbsp oil

To glaze:  
2-3 tbsp oil

#### Method:

1. Dissolve the yeast in the water, buttermilk or yoghurt. Then mix in with the flour, salt and oil and knead to a smooth dough.
2. Set the dough aside for 20 minutes. Then punch down and roll out in a circle approx. 30 cm across.
3. Transfer to a baking tray or pizza dish, brush with oil and bake until golden.

#### Use one of the following functions:

**Automatic** / Baked goods / Bread / Flat bread

or:

#### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 30-35 minutes

or:

#### Conventional

Temperature: 180-200°C  
Shelf level: 1 or 2  
Duration: 25-30 minutes + pre-heating

#### Tip

For variety, add 50 g roasted onions, or 2 tsp chopped rosemary, or a mixture of 40 g chopped black olives and 1 tbsp chopped pine nuts, or 1 tsp chopped herbes de Provence. Flat bread is also ideal for filling. Cut it across the middle and spread both halves with cream cheese. Arrange mixed lettuce, sliced tomatoes, finely sliced onion rings and cucumber on the lower half, and replace the top. Serve with tzatziki (made from 500 g finely grated cucumber, 250 g natural yoghurt, 250 g sour cream, 1 crushed garlic clove, 2 tbsp olive oil, salt and pepper).

# Baked goods / Pizza

---

## Pizza

**One, 30 cm Ø pizza serves 2**

**One tray baked pizza serves 4**

### Quark and oil based pizza dough

Sufficient for 1 x 30 cm Ø pizza:

60 g quark

2 tbsp milk

2 tbsp oil

1/2 tsp salt

1 egg yolk

125 g flour

One and a half tsp baking powder

### Yeast based pizza dough

Sufficient for 1 x 30 cm Ø pizza:

125 g flour

10 g yeast

1/4 tsp salt

1 tbsp oil

70-80 ml lukewarm water

Use approx. 100 ml tomato passata per pizza.

Double all quantities above for tray-baked pizza using the Miele baking tray.

### Pizza toppings:

Quantities given are for 1 x 30 cm Ø pizza: Double all quantities for tray-baked pizza using the Miele baking tray.

#### – Margherita pizza:

250 g sliced tomatoes

150 g Mozzarella cheese, sliced

Olive oil

Oregano

#### – Onion pizza:

300 g finely sliced onions

Fresh rosemary, salt and pepper

4 tbsp olive oil

#### – Vegetarian pizza:

150 g broccoli florets, cooked

150 g mushrooms, sliced

50 g leeks, sliced in rings and cooked

150 g Mozzarella cheese, diced or sliced

#### – Rainbow pizza:

One half each of a red, yellow and green pepper, washed and cut into strips

2 tomatoes, sliced

100 g Emmental cheese, coarsely grated



## Method:

1. Quark and oil based pizza dough: Mix the quark, milk, oil, salt and egg yolk. Sieve together the flour and baking powder, and fold half into the quark mixture, then knead in the rest of the flour.

2. Yeast based dough: Mix the flour yeast, salt, oil and water together and knead until you have a smooth dough. Leave it to rise at room temperature for approx. 20 minutes, then knead the dough again.

3. Then roll out on a floured surface to make a circular shape approx. 30 cm in diameter, or roll to fit the baking tray if making a tray baked pizza (remember to double the quantity).

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

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

## Use one of the following functions:

### Automatic / Baked goods / Pizza

A tray baked pizza takes about 5 minutes longer than a Ø 30 cm pizza when using the Automatic Programme.

or:

### Fan plus

Temperature: 170-190°C

Shelf level: 1

Duration: 30-35 minutes

or:

### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 25-30 minutes + pre-heating

or:

### Intensive bake

Temperature: 170-190°C

Shelf level: 1

Duration: 25-30 minutes

# Meat / Veal

---

## Pot roast veal

### Serves 6

1000 g veal joint (leg or prime cut)  
Salt and pepper  
2 tsp paprika  
30 g soft butter  
2 onions, roughly diced  
2 carrots, quartered or 30 g dried mushrooms, soaked  
2 tomatoes, roughly chopped  
250 ml double cream  
250 ml water  
Corn flour

### Method:

1. Season the veal with salt, pepper and paprika. Brush over the butter and place in a roasting pan or in the grill pan. Add the onions, carrots or mushrooms and the tomatoes. Cover and cook for approx. 30 minutes.
2. Add the cream and water. Turn the meat to coat and continue roasting without the lid.
3. Transfer the meat onto a serving dish and leave to stand whilst you make the gravy. Purée the vegetables together with the juices from the meat, and stir in the corn flour. Serve with the meat.

### Use one of the following functions:

**Automatic** / Meat / Veal / Veal roast

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 170-190°C  
Shelf level: 1  
Duration: 85-100 minutes

or:

### Conventional

Temperature: 190-210°C  
Shelf level: 1  
Duration: 85-100 minutes

When using a roast probe, set the core temperature to 75-80°C.

### Roast knuckle of veal

#### Serves 5

1 joint of veal (shank, approx. 1800 g)  
Salt and freshly ground black pepper  
40 g melted butter  
2 carrots, quartered  
100 g celery sticks, chopped  
1 onion, quartered  
3 cloves  
500-750 ml hot water  
Handful of parsley  
100 ml sour cream  
Corn flour

#### Method:

1. Season the meat with salt and pepper, and brush over the melted butter. Place in a roasting pan or in the grill pan and roast uncovered for approx. 1 hour.
2. Stick the cloves into the onion, and add this together with the carrots, celery, water and parsley to the meat. Continue to roast uncovered.
3. Remove the cloves, then purée the stock and vegetables with the sour cream, adding water to increase the volume and thickening with corn flour paste as necessary. Carve the meat, and serve with the gravy.

#### Use one of the following functions:

**Automatic** / Meat / Veal / Veal shank

or:

#### Auto roast

Temperature: 170-190°C  
Shelf level: 1  
Duration: 110-130 minutes

or:

#### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 110-130 minutes

# Meat / Lamb

---

## Leg of lamb

### Serves 6

1 leg of lamb (approx. 1500 g)  
Salt and pepper  
3 tsp herbes de Provence  
2 cloves of garlic  
30 g melted butter  
100 ml red wine  
50 g sour cream  
150 ml stock  
Corn flour

### Method:

1. Remove any outer membrane from the meat, and season with salt, pepper, herbs and crushed garlic. Brush with melted butter and place in a roasting pan. Cover and roast for approx. 30 minutes.
2. Add the red wine, stock and sour cream, and continue to roast without the lid on.
3. Transfer the meat to a serving platter, and leave to stand whilst you make the gravy. Add water to the juices from the meat and thicken with corn flour.

### Use one of the following functions:

**Automatic** / Meat / Lamb / Leg of lamb

or:

### Auto roast

Temperature: 170-190°C  
Shelf level: 1  
Duration: 90-120 minutes

or:

### Conventional

Temperature: 190-200°C  
Shelf level: 1  
Duration: 90-120 minutes

When using a roast probe, set the core temperature to 80-90°C (or 70-75°C if you want the meat to be pink).

### Rack of lamb baked in a mustard and herb crust

#### Serves 6

1200 g rack of lamb, including bones  
Salt and pepper  
20 g soft butter  
125 ml red wine  
125 g crème fraîche  
180 ml stock

For the herb crust:

3 slices of day-old bread  
2 tbsp chopped parsley  
1 tsp chopped thyme  
1 egg  
2 tbsp grainy mustard

#### Method:

1. To make the herb crust, remove the crusts from the bread, and make into fine breadcrumbs. Blend the breadcrumbs well with the herbs, mustard and egg.
2. Season the meat all over with salt and pepper. Place the joint, meat side facing upwards in a roasting pan and brush with butter. Roast in the pre-heated oven for approx. 15 minutes, without a lid.
3. Spread the herb mixture over the meat. Add the crème fraîche, half of the red wine and the stock to the meat, and continue roasting without a lid for a further 40 minutes.
4. To make the gravy: blend the juices from the meat together with the rest of the wine and stock and thicken with corn flour.

5. Carve the herb crust lengthways, and carefully cut the meat from the bone with a sharp knife.

#### Use one of the following functions:

**Automatic** / Meat / Lamb / Rack of lamb

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

#### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

#### Conventional

Temperature: 190-210°C  
Shelf level: 1  
Duration: 50-60 minutes

# Meat / Beef

---

## Roast beef

### Serves 6

1000 g joint of beef  
Salt and pepper  
1 tbsp grainy mustard  
75 g butter

### Method:

1. Season the meat with salt and pepper and spread the mustard over. Dot with butter and place in a roasting pan. Pre-heat the oven and open roast until done.

2. After roasting, wrap in foil, and leave to stand for about 10 minutes. Carve and serve.

### Use one of the following functions:

**Automatic** / Meat / Beef / Roast

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 190-210°C

Shelf level: 1

Duration: 35-45 minutes + pre-heating

or:

### Fan grill

Temperature: 250°C

Shelf level: 1

Duration: 25-35 minutes + pre-heating

or:

### Tip

For a different flavour, marinate the meat for about 24 hours in dry sherry. Alternatively, simmer 75 ml of red wine, 125 ml water, a diced onion, a diced carrot, 2 bay leaves, 3 tbsp chopped parsley and 1 tsp thyme, and marinate the meat in this for 24 hours, turning frequently. Then roast the meat as described above.

## Braised beef

### Serves 6

1000 g beef (brisket or silverside)  
Salt, pepper and paprika  
1 onion, diced  
1 bay leaf  
50 g soft margarine  
250 ml beef stock  
250 ml water  
125 g crème fraîche  
Corn flour

### Method:

1. Season the meat with salt, pepper and paprika, brush with margarine and place in a roasting pan. Add the onion and bay leaf, cover and cook for about 30 minutes.
2. Add some stock and crème fraîche and continue to roast without the lid.
3. When ready, transfer the meat to a serving dish. Add the rest of the stock, crème fraîche and water to the juices in the pan and stir in corn flour paste to thicken. Carve the meat, and serve with the gravy.

### Use one of the following functions:

**Automatic** / Meat / Beef / Braised

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 180-200°C  
Shelf level: 1  
Duration: 95-120 minutes

or:

### Conventional

Temperature: 210-230°C  
Shelf level: 1  
Duration: 95-120 minutes

or:

When using a roast probe, set the temperature to 70-80°C.

# Meat / Pork

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## Roast ham

### Serves 6

1000 g ham joint  
Salt, pepper and paprika  
1 tsp mustard  
30 g butter or margarine  
100 ml double cream or crème fraîche  
250-750 ml stock or water  
Corn flour

### Method:

1. Season the meat with salt, pepper and paprika, and spread over the mustard. Dot with butter, place in a roasting pan, cover and cook for about 30 minutes.

2. Add the cream or crème fraîche and the stock or water and continue to roast without the lid until done.

3. When ready, transfer the meat to a serving dish. Add water to the juices in the pan and thicken with corn flour. Carve the meat, and serve with the gravy.

### Use one of the following functions:

**Automatic** / Meat / Pork / Roast ham or Prime cut

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 160-180°C  
Shelf level: 1  
Duration: 100-130 minutes

or:

### Conventional

Temperature: 200-220°C  
Shelf level: 1  
Duration: 100-130 minutes

When using a roast probe, set the temperature to 75-80°C.

## Sausages

**Automatic** / Meat / Pork / Sausages

Follow the instructions in the display.



## Haunch of hare

### Serves 2

2 haunches of hare (750 g)  
500 ml buttermilk  
Salt and pepper  
6 juniper berries  
2 bay leaves  
50 g streaky bacon in slices  
50 ml red wine  
100 ml double cream or sour cream  
150 ml water  
Corn flour

### Method:

1. Marinate the hare for about 12 hours in the buttermilk, turning frequently.
2. Peel off any outer membranes, then season with salt and pepper, wrap in the slices of bacon and place in a roasting pan. Scatter over the juniper berries and bay leaves. Cover and roast for approx. 15 minutes in the oven. Turn the meat and add some of the red wine, water and cream. Continue roasting without the lid, then transfer to a serving dish.
3. Add the rest of the wine, cream and water to the juices in the pan and thicken with corn flour paste. Serve with the meat.

### Use one of the following functions:

**Automatic** / Game / Haunch of hare

or:

#### **Auto roast**

Temperature: 180-200°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

#### **Conventional**

Temperature: 200-220°C  
Shelf level: 2  
Duration: 50-60 minutes

# Game

---

## Saddle of hare

### Serves 2

1 saddle of hare (approx. 750 g)  
Salt and pepper  
50 g streaky bacon  
2 bay leaves  
6 juniper berries  
100 ml double cream  
3 tbsp red wine  
150-400 ml stock  
Corn flour

### Method:

1. Remove any outer membrane from the hare and season with salt and pepper. Wrap in slices of bacon, and place in a roasting pan. Scatter the berries and bay leaves over the top. Cover and roast for approx. 20 minutes.
2. Turn the meat over, add the cream and stock and finish roasting without the lid.
3. Transfer the meat to a warm serving dish, and carve, removing the bones. To make the gravy: blend the red wine and water into the juices from the meat, and thicken with some corn flour paste.

### Use one of the following functions:

**Automatic** / Game / Saddle of hare

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 180-200°C  
Shelf level: 1  
Duration: 40-50 minutes

or:

### Conventional

Temperature: 200-220°C  
Shelf level: 2  
Duration: 40-50 minutes + pre-heating

## Saddle of venison / roebuck

### Serves 6

2000 g saddle of venison or roebuck  
One and a half to two litres buttermilk  
8 juniper berries  
2 bay leaves  
3 peppercorns  
Salt and pepper  
30 g melted butter  
100 g streaky bacon  
125 ml red wine  
500 ml water  
125 g crème fraîche or  
sour cream  
Corn flour  
6 pear halves  
6 tsp cranberry sauce

### Method:

1. Remove any outer membranes from the meat and marinate for 24 hours in buttermilk, turning frequently. Rinse the meat in cold water, pat dry, brush with melted butter, and wrap in the slices of bacon.
2. Place in a roasting pan, and scatter the juniper berries and bay leaves over the top. Cover, and roast in the oven for 15 minutes. Add some of the red wine, the water and crème fraîche and continue to roast without a lid.

3. Blend the juices from the meat and the rest of the red wine, crème fraîche and water, and thicken with some corn flour paste. Carve the meat, and place on a serving dish. Pour the sauce over.

4. Warm the pears, and arrange around the carved meat with the rounded side downwards. Fill with a spoonful of cranberry sauce and serve.

### Use one of the following functions:

**Automatic** / Game / Venison saddle or Roebuck saddle

With meat dishes you have to enter a weight. If you want to roast more than one piece of meat at a time enter the weight of the larger joint. Do not enter the total weight!

or:

### Auto roast

Temperature: 180-200°C

Shelf level: 1

Duration: 70-100 minutes

or:

### Conventional

Temperature: 200-220°C

Shelf level: 1

Duration: 70-100 minutes

When using a roast probe, set the temperature to 65-75°C.

# Poultry

---

## Roast goose

### Serves 6

1 oven-ready goose (approx. 4000 g)  
Salt  
250 ml double cream, sour cream or  
crème fraîche  
Corn flour

### Method:

1. Season the goose with salt. Put 100 ml water in the grill pan or in a roasting pan. Place the goose in, breast side down and roast in the oven without a lid.
2. Turn after 60 minutes, and baste with the fat that has collected in the bottom of the pan. Continue to roast, draining off the excess fat, and adding a little hot water every 30 minutes.
3. For the last 30 minutes of roasting, add some of the cream or crème fraîche.
4. Remove the goose. To make the gravy: blend the juices from the meat with water, cream or crème fraîche, and thicken with corn flour paste.

### Use one of the following functions:

**Automatic** / Poultry / Goose / Roasting pan

N.B. Enter the weight of the goose **before** it is stuffed.

or:

### Auto roast

Temperature: 160-180°C  
Shelf level: 1  
Duration: 190-210 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 190-210 minutes

### Tip

A delicious goose stuffing can be made using 1000 g sharp apples, 100 g raisins and 100 g prunes. Soak the raisins and the prunes in water for approx. 15 minutes. Peel and core the apples. Slice thinly, and combine with the drained raisins and prunes. Stuff the mixture into the salted cavity of the goose, closing the opening with wooden meat skewers. Roast as described above, adding another 20 minutes to the roasting time for an unstuffed turkey.

## Roast chicken

### Serves 2

1 chicken (approx. 1000 g)  
Salt, paprika, curry powder  
5 tbsp oil or 50 melted butter  
100 ml double cream or crème fraîche  
Corn flour

### Method:

1. Mix the oil or margarine with the salt, pepper and curry powder. Brush over the chicken. Place breast side down in a roasting pan and roast without a lid. Turn after 20 minutes. Replace in the oven and continue to roast without a lid, until done. Replace in the oven and continue to roast without a lid, until done.

2. To make the gravy: blend the cream or crème fraîche and some water with the juices from the meat, and thicken with corn flour paste.

### Use one of the following functions:

**Automatic programme** / Poultry /  
Chicken / Roast pan, no lid

If roasting more than one chicken at a time, enter the weight of the largest bird. Do not enter the total weight!

or:

### Auto roast

Temperature: 170-190°C  
Shelf level: 1  
Duration: 60-70 minutes

or:

### Fan Grill

Temperature: 190-210°C  
Shelf level: 1  
Duration: 60-70 minutes

# Poultry

---

## Stuffed roast turkey

### Serves 8

1 oven-ready turkey (approx. 3500 g)  
Salt  
100 ml crème fraîche or sour cream  
Corn flour

#### Stuffing:

30 ml oil  
3 onions, diced  
125 g rice  
150 g pistachio nuts  
150 g raisins  
2 tbs Madeira

#### Method:

1. First cook the rice. Whilst it is cooking, soak the raisins in the Madeira. Fry the onions gently in the oil, and add to the rice, nuts, Madeira and raisins; mix well.

2. Sprinkle salt over the turkey. Stuff the cavity and secure the opening with wooden skewers. Place the turkey, breast side down in a roasting pan or in the grill pan and roast without a lid.

3. Turn after one hour and baste. Then baste every 30 minutes and for the last 30 minutes of roasting, add some of the sour cream or crème fraîche.

4. When ready, place the bird on a serving dish, cover and leave to stand for a while. To make the gravy: blend the juices from the meat with water, and the rest of the cream or crème fraîche, and thicken slightly with corn flour paste.

5. Remove the stuffing from the bird and serve with the carved turkey.

### Use one of the following functions:

**Automatic** / Poultry / Turkey

N.B. Enter the weight of the turkey **before** it is stuffed.

or:

#### Auto roast

Temperature: 160-180°C  
Shelf level: 1  
Duration: 200-220 minutes

or:

#### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 200-220 minutes

## Trout

### Serves 4

#### I. Blue trout

4 trout (each weighing 250 g, ready to cook)

Salt

approx. 500 ml water with a little vinegar added

(made up from 450 ml water and 50 ml vinegar)

4 slices of lemon

100 g butter

#### II. Trout with almonds

4 trout (each weighing 250 g, ready to cook)

2 tbsp lemon juice

Salt

2 bunches of parsley

80 g butter

100 g flaked almonds

#### III. Trout with mushrooms

4 trout (each weighing 250 g, ready to cook)

2 tbsp lemon juice

Salt and pepper

1 onion, diced

2 bunches of parsley

800 g white mushrooms, sliced

50 g butter

### Method:

I. Salt the inside of the trout and place in a fish kettle or long, narrow container. Pour the hot water and vinegar over, and cover. Bake in the oven. Serve with lemon wedges and melted butter.

II. Drizzle the trout with lemon juice, and salt the fish inside and out. Stuff each trout with a handful of parsley. Melt about 2/3 of the butter in a suitable oven-proof dish, add the flaked almonds and gently brown them in the oven. Place the trout on top of the almonds, dot with the rest of the butter, cover, and bake in the oven.

III. Drizzle the trout with lemon juice, and salt the fish inside and out. Mix together the onions, parsley and mushrooms and stuff the trout with this mixture. Place the fish side by side in a suitable oven-proof dish, dot with butter and bake in the oven uncovered.

### Use one of the following functions:

**Automatic** / Fish / Trout

or:

#### Auto roast

Temperature: 160-180°C

Shelf level: 1

Duration: 35-45 minutes

or:

#### Conventional

Temperature: 190-210°C

Shelf level: 2

Duration: 30-40 minutes + pre-heating

# Fish

---

## Hungarian carp

### Serves 6

1 oven-ready carp (1500 g)  
Juice of one lemon  
Salt  
150 g streaky bacon, diced  
2 onions, diced  
125 ml fish stock  
250 g sour cream or crème fraîche  
1 tbsp paprika

### Method:

1. Drizzle the carp with lemon juice, inside and out. Season with salt and pepper.
2. Sauté the onions and bacon and transfer to a suitable oven-proof dish. Place the fish on top, add the stock and cover. Bake in the oven for about 15 minutes.
3. Mix the paprika into the cream, pour over the fish and finish baking.

### Use one of the following functions:

**Automatic** / Fish / Carp

or:

### Auto Roast

Temperature: 160-180°C  
Shelf level: 1  
Duration: 50-55 minutes

or:

### Conventional

Temperature: 190-210°C  
Shelf level: 2  
Duration: 50-55 minutes



## Salmon trout

### Serves 10

1 salmon trout (approx. 1200 g)

Salt, white pepper

30 g butter

Extra strong aluminium foil

### Method:

1. Season the salmon trout with salt and pepper inside and out.
2. Place the fish onto a large piece of kitchen foil and dot with butter.
3. Wrap the fish loosely in the foil and place on a baking tray. Bake in the oven and serve either hot or cold.

### Use one of the following functions:

**Automatic** / Fish / Salmon trout

or:

### Fan plus

Temperature: 160-180°C

Shelf level: 1

Duration: 45-55 minutes

or:

### Conventional

Temperature: 170-190°C

Shelf level: 1

Duration: 30-40 minutes + pre-heating

### Tip

Cold salmon trout is delicious for a summer buffet. Serve with a horseradish sauce: blend together 125 g crème fraîche, 125 ml cream, approx. 3 tsp grated horseradish, 1 tsp salt, some pepper and a pinch of sugar.

# Bakes/Gratin

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## Potato gratin with a mustard sauce

### Serves 4

800 g potatoes  
Salt and pepper  
1 onion, finely diced  
1 clove of garlic, finely diced  
30 g butter  
2 tbspc coarse grained mustard  
250 ml vegetable stock  
A few strands of saffron  
125 ml double cream  
50 g grated Cheddar cheese

### Method:

1. Peel and slice the potatoes, and parboil in salted water for about 5 minutes. Drain and arrange in the bottom of an oven-proof dish.
2. Fry the onions and garlic gently in butter. Add the mustard, stock, saffron and cream, and bring to the boil. Season with salt and pepper.
3. Pour the sauce over the potatoes, and sprinkle over the grated cheese. Bake in the oven uncovered.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Potato gratin / Potatoes, boiled

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 50-60 minutes

## Potato cheese bake

### Serves 4

500 g peeled, floury potatoes  
250 ml double cream  
125 g crème fraîche  
150 g grated Gouda or Cheddar cheese  
1 clove of garlic  
Salt, black pepper, nutmeg

### Method:

1. Grease an oven-proof dish (approx. Ø 20 cm) and rub with the garlic clove.
2. Slice the potatoes thinly, mix with 2/3 of the cheese and place in the oven-proof dish.
3. Blend together the cream, crème fraîche, salt, pepper and nutmeg and pour evenly over the potatoes. Scatter the rest of the cheese over the top and bake uncovered in the oven until golden.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Potato gratin / Potatoes, raw

or:

### Fan plus

Temperature: 160-180°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 50-60 minutes

### Tip

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

# Bakes/Gratin

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## Swiss style potato gratin

### Serves 4

200 g shallots or onions, diced  
20 g butter  
750 g potatoes  
100 g grated Gruyère cheese  
100 ml white wine  
150 g water  
Salt and pepper  
150 ml cream

### Method:

1. Fry the onions gently in butter. Peel and slice the potatoes.
2. Grease an oven-proof dish. Arrange the potatoes, onions and cheese in layers in the dish. Mix the wine, water, salt and pepper, and pour over the potatoes. Cover with a lid or foil and bake for about 50 minutes.
3. Remove the cover. Pour over the cream and continue to bake uncovered for a further 15 minutes until golden.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Potato gratin / Potatoes, raw

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 55-65 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 55-65 minutes

## Salmon lasagne

### Serves 4

400 g lightly smoked or fresh salmon, thinly sliced  
Approx. 12 sheets of lasagne, not pre-cooked  
2 onions, diced  
20 g butter  
2 tbsp flour  
600 ml milk  
300 ml double cream  
Salt and pepper  
2 dsp fresh dill, chopped  
3 tbsp lemon juice  
1 finely shredded fennel bulb  
100 g Cheddar, grated

### Method:

1. Lightly fry the onions in butter. Add the flour, mixing well. Keep stirring, whilst you add the milk and cream. Season liberally with salt, pepper and lemon juice. Simmer for 10 minutes. Then stir in the dill.
2. Spread some of the sauce over the bottom of an oven-proof dish. Place 4 sheets of lasagne on top, followed by a layer of salmon and fennel. Build up a further layer of sauce, lasagne, salmon and fennel. Top with the rest of the lasagne and finally the remaining sauce. Sprinkle with grated cheese before baking in the oven uncovered.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Lasagne

or:

### Fan plus

Temperature: 150-170°C  
Shelf level: 1  
Duration: 40-50 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 40-50 minutes

# Bakes/Gratin

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## Porcini lasagne

### Serves 4

6 sheets of lasagne, not pre-cooked  
400 g fresh or  
40 g dried porcini mushrooms  
1 tbsp oil  
50 g spring onions, finely diced  
4 tomatoes, diced  
1-2 tbsp fresh basil, finely chopped  
Salt and pepper

Béchamel sauce:

30 g butter  
30 g flour  
500 ml milk  
100 ml white wine  
Salt, pepper, grated nutmeg

To sprinkle on top:  
40 g grated Parmesan cheese

### Method:

1. Wash and slice the fresh mushrooms. If using dried mushrooms, soak in warm water for about 10 minutes, then drain well.

2. Lightly fry the spring onions in the oil, add the mushrooms and sauté for a minute or so, then add the tomatoes. Season with salt, pepper and basil.

Non-vegetarians can add 100 g diced, cooked ham or bacon to the mushroom mixture.

3. For the Béchamel sauce, heat the butter on the hob. Stir in the flour. Add the milk and wine a little at a time, whilst continuing to stir. Season with salt, pepper and nutmeg.

4. Spread some of the sauce over the bottom of an oven-proof dish. Place 2 sheets of lasagne on top, and spread over half of the mushroom mixture. Pour over 1/3 of the sauce and top with half of the Parmesan cheese. Continue to build-up the layers, starting with 2 sheets of lasagne, the rest of the mushrooms, another third of sauce, two more sheets of lasagne and finally the rest of the sauce. Sprinkle the rest of the Parmesan over the top and bake.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Lasagne

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 35-40 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 35-40 minutes  
+ pre-heating

### Tip

When using one of the Miele Gourmet oven dishes to make lasagne, you will need to increase the quantities. Double the quantities for the 38 x 22 cm dish (HUB 61-22) and triple the quantities for the 38 x 35 cm dish (HUB 61-35). Increase the baking duration in each case to 45-55 minutes.

## Vegetable lasagne

### Serves 6

2-3 red peppers  
2-3 yellow peppers  
1 courgette  
250 g Ricotta cheese  
100 g crème fraîche  
35 g margarine  
35 g flour  
500 ml milk  
3 tbsp chopped basil  
50 ml oil  
25 g pine nuts  
Salt, pepper, grated nutmeg  
12 lasagne sheets, pre-cooked

### Method:

1. Quarter the peppers and remove the seeds and pith. Place the peppers skin side up on the grill pan under the pre-heated grill (250°C, 4th shelf from bottom) for 6-8 minutes until the skin blisters and blackens. Place the peppers in a polythene bag and leave to sweat for about 10 minutes. Then peel the skins off the peppers.

2. Slice the courgettes.

3. Whizz the basil, oil, pine nuts and salt into a paste in a blender or food processor. Stir into the ricotta and crème fraîche.

4. Heat the margarine over the hob and gradually add the flour and the milk, stirring all the time to make the sauce. Bring to the boil and season with salt, pepper and nutmeg.

5. Spoon some of the sauce into the bottom of a oven-proof dish. In layers, add lasagne sheets, some of the basil ricotta mixture, then half of the vegetables and finally half of the sauce. Repeat this. Finish with a layer of lasagne and top with the ricotta mixture. Bake uncovered in the oven.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Lasagne

or:

### Fan plus

Temperature: 170-190°C

Shelf level: 1

Duration: 50-60 minutes

or:

### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 50-60 minutes

# Bakes/Gratin

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## Asparagus lasagne

### Serves 6

1000 g asparagus tips  
9 lasagne sheets, not pre-cooked  
50 g flour  
50 g butter  
250 ml vegetable stock  
250 ml water from the blanching process  
100 g goats cheese  
2 tbsp lemon juice  
Salt, white pepper  
50 g grated Parmesan cheese, or  
150 g grated Cheddar cheese

### Method:

1. Chop the asparagus into 3 cm lengths and blanch in boiling water for 2 minutes. Retain the boiling water and plunge the asparagus into ice-cold water. Drain well. Set a few asparagus tips to one side.

2. Melt the butter on the hob, then stir in the flour. Continue to stir and add the vegetable stock and the water from the blanching process. Simmer for a few minutes, then stir in the crumbled goats cheese. Season the sauce with salt, pepper and lemon juice.

3. Place 3 sheets of lasagne in the bottom of an oven-proof dish. Spread about 1/3 of the sauce over the lasagne, then arrange half of the asparagus on top. Scatter over half of the cheese. Continue with 3 more sheets of lasagne, another 1/3 of the sauce and the rest of the asparagus. Place the rest of the lasagne on top, followed by the rest of the sauce.

4. Arrange the lasagne tips decoratively on top, and sprinkle over the rest of the cheese. Bake uncovered until golden.

### Use one of the following functions:

**Automatic** / Bakes/Gratin / Lasagne

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 50-60 minutes

or:

### Conventional

Temperature: 170-190°C  
Shelf level: 1  
Duration: 50-60 minutes



## Mushroom lasagne

### Serves 6

15 lasagne sheets, not pre-cooked  
400 g diced Gorgonzola cheese  
1500 g sliced mushrooms  
3 tbsp chopped parsley  
150 g grated Parmesan cheese, or  
250 g grated Cheddar cheese

Béchamel sauce:

90 g margarine  
90 g flour  
1400 ml milk  
Salt, pepper, nutmeg

### Method:

1. For the Béchamel sauce, heat the butter on the hob. Stir in the flour. Add the milk, continuing to stir. Simmer for 5 minutes and season with salt, pepper and nutmeg. Stir in the Gorgonzola and beat until smooth. Stir in the mushrooms and parsley.
2. Spoon about 1/4 of the sauce into the bottom of an oven-proof dish. Arrange 5 sheets of lasagne on top. Scatter over 1/4 of the cheese. Do this two more times.
3. Spread the rest of the sauce over the top, and scatter the rest of the cheese over the top. Bake uncovered until golden.

Use one of the following functions:

**Automatic** / Bakes/Gratin / Lasagne

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 40-50 minutes

or:

### Gentle bake

Temperature: 170-190°C  
Shelf level: 1  
Duration: 40-50 minutes

# Frozen food

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## Baguettes, topped

**Automatic** / Frozen food / Baguettes, topped

Follow the instructions in the display.

## Pizza

**Automatic** / Frozen food / Pizza

Select "pre-baked" or "not pre-baked".

Follow the instructions in the display.

## Croquettes

**Automatic** / Frozen food / Croquettes

Follow the instructions in the display.

## Fish with topping

**Automatic** / Frozen food / Fish pie  
400 g

Select "Crispy topping" or "Creamy topping"

Follow the instructions in the display.

### Open apple tart

#### Serves 12

Base:

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

Filling:

600 g apples  
Juice of half a lemon  
15 g butter  
100 g sugar  
20 ml apple juice

Icing sugar for dredging

#### Method:

1. Mix together the flour, butter, icing sugar, salt and egg and knead into a smooth dough. Place the dough in the refrigerator for 30 minutes to cool.
2. Roll the dough out onto a floured surface and use it to line the base of a Ø 26 cm flan or pie dish. Peel, core and cut the apples in thick slices. Arrange in the pastry case. Dot with butter and bake for about 30 minutes.
3. Caremelise the sugar in a pan on the hob, stirring all the time. Add apple juice and stir to make a syrup. Pour over the apples and bake for a further 10 minutes.

Use one of the following functions:

**Automatic** / National dishes / French / Apple tart

If using the Automatic programme, you will need to add the caramel or the filling at the very beginning.

or:

#### Intensive bake

Temperature: 170-190°C  
Shelf level: 1  
Duration: 40-45 minutes

or:

#### Conventional

Temperature: 180-200°C  
Shelf level: 1  
Duration: 40-50 minutes

#### Tip

As a variation, this tart can be baked using a filling made of 150 g crème fraîche, 2 eggs, 1 tbsp icing sugar and 2 tsp of vanilla sugar instead of the caramel. Pour this mixture over the apples at the end of the first 30 minutes of baking and then continue baking. This recipe will take about 10 minutes longer than the recipe above.

# National dishes / French

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## Ratatouille

### Serves 6 - 8

5 tbsp oil  
2 onions, diced  
1 clove of garlic, finely diced  
2 red, 2 green and 2 yellow peppers  
6 tomatoes  
750 g courgettes  
Salt and pepper  
1 tsp dried rosemary  
1 tsp dried basil

### Method:

1. Halve the peppers and remove the seeds and pith. Cut into large chunks. Quarter the tomatoes. Slice the courgettes into 1 cm pieces.
2. Sauté the onions and garlic in the oil. Add the vegetables and continue to sauté for a few minutes. Transfer into an oven-proof dish and season liberally with salt, pepper and herbs.
3. Cover and bake in the oven.

### Use one of the following functions:

**Automatic** / National dishes / French / Ratatouille

or:

### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 45-55 minutes

or:

### Conventional

Temperature: 180-200°C  
Shelf level: 2  
Duration: 45-55 minutes

### Aubergine moussaka

#### Serves 6

1250 g aubergines  
50 ml olive oil  
1 onion, diced  
30 g butter  
750 g minced beef  
125 ml white wine  
1 tin tomatoes (drained weight 480 g)  
2 tbsp chopped parsley  
Salt and pepper  
3 tbsp bread crumbs  
2 egg whites  
500 ml Béchamel sauce, ready-made  
2 egg yolks  
100 g grated Cheddar cheese

#### Method:

1. Cut the aubergines into 1 cm thick slices, sprinkle with salt and leave for 20 minutes to draw out the liquid.
2. Sauté the onion in the butter. Add the mince and brown whilst stirring. Chop the tinned tomatoes roughly and add with the parsley and the wine to the meat. Season liberally with salt and pepper, and simmer for about 15 minutes. Fold in the bread crumbs and the egg whites.
3. Rinse the aubergines under cold water, pat dry and fry in olive oil until golden.

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

#### Use one of the following functions:

**Automatic** / National dishes /Greek /  
Moussaka

or:

#### Fan plus

Temperature: 170-190°C

Shelf level: 1

Duration: 45-55 minutes

or:

#### Conventional

Temperature: 180-200°C

Shelf level: 1

Duration: 45-55 minutes

# National dishes / Greek

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## Spinach in filo pastry (SPANAKOPITA)

### Serves 30

1200 g fresh spinach  
5 onions  
100 g leeks  
2 eggs  
200 g goats cheese  
100 ml vegetable oil for the filling  
50 g finely chopped dill  
Salt and pepper  
450 g filo pastry  
200 ml vegetable oil for brushing each sheet of pastry

### Method:

1. Defrost the filo pastry according to the manufacturer's instructions on the packaging.
2. Blanch the spinach in boiling water for 1 minute. Drain well. Once cooled, press it together and then chop it up roughly.
3. Cut the leeks and onions into rings and mix with the spinach. Add the eggs, crumbled cheese, dill, salt, pepper and 100 ml vegetable oil to the spinach and mix thoroughly.
4. Grease the bottom of the grill pan with a little oil and place about half the pastry in it. Brush each sheet with oil, using half the vegetable oil before layering them up. Now spread the spinach mixture evenly over the top. Place the rest of the filo pastry sheets, brushed with the remaining oil on top of the spinach mixture.

5. Use a knife to divide the dish into about 30 portions.

### Use one of the following functions:

**Automatic** / National dishes / Greek /  
Olive bread

or:

### Fan plus

Temperature: 170°C  
Shelf level: 1  
Duration: approx. 63 minutes  
(bake until golden)

or:

### Conventional

Temperature: 170-190°C  
Shelf level: 1  
Duration: 65-75 minutes

### Olive bread

#### Serves 12

450 g flour  
2 sachets dried yeast  
150 ml white wine  
50 ml olive oil  
100 g ham, finely diced  
100 g pecorino cheese, grated  
4 eggs  
1 tsp dried marjoram  
1/2-1 tsp salt  
100 g chopped walnuts  
100 g black olives, roughly chopped

#### Method:

1. Mix 250 g flour, yeast, wine and oil and knead to a smooth dough. Set aside to prove for one hour.
2. Combine the ham, cheese, eggs, marjoram, salt, flour and walnuts, and knead into the dough. Finally knead in the olives.
3. Transfer the soft dough into a 32 cm long loaf tin and place in a 50°C oven for one hour to prove before baking.

#### Use one of the following functions:

**Automatic** / National dishes / Greek /  
Olive bread

or:

#### Fan plus

Temperature: 160-180°C  
Shelf level: 1  
Duration: 65-75 minutes

or:

#### Conventional

Temperature: 170-190°C  
Shelf level: 1  
Duration: 65-75 minutes

# National dishes / Austrian

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## Guglhupf

### Serves 16

60 g butter  
50 g sugar  
1 egg  
Zest of half a lemon  
A pinch of salt  
500 g flour  
20 g of fresh yeast or 1 sachet dried yeast  
375 ml milk  
50 g raisins

Icing sugar for dredging

### Method:

1. Beat the butter until creamy. Add the sugar and egg yolk and mix well. Mix the lemon zest, salt, flour, yeast and milk, and mix all the ingredients to a smooth dough.
2. Fold the stiffly beaten egg white into the mixture, together with the raisins. Grease and flour a ring tin (Ø 24 cm) and pour the mixture into it.

3. Leave to prove at room temperature for 30 minutes, or in the oven set at 50°C for about 15 minutes. The dough should double in size. Bake until golden.

4. When cool, dust with the icing sugar.

### Use one of the following functions:

**Automatic** / National dishes / Austrian / Guglhupf

or:

### Fan plus

Temperature: 150-170°C

Shelf level: 1

Duration: 50-60 minutes

or:

### Conventional

Temperature: 160-180°C

Shelf level: 1

Duration: 50-60 minutes



### Chocolate sponge puddings

#### Serves 7

70 g butter  
70 g sugar  
4 egg yolks  
70 g dark chocolate, melted  
70 g ground almonds  
20 g breadcrumbs  
4 egg whites  
7 individual pudding tins (each Ø 6 cm)  
500 ml home-made vanilla custard  
200 ml stiffly whipped cream  
Chocolate sauce  
Icing sugar

#### Method:

1. Beat the butter, sugar and egg yolk together until creamy. Fold in the cooled, melted chocolate, almonds and breadcrumbs. Then carefully fold in the stiffly beaten egg whites.
2. Divide the mixture between the individual tins. Stand the tins in the grill pan, filled with about 750 ml water and bake uncovered.
3. Mix the cream with the vanilla custard and spoon a pool of this onto each dessert plate. Drizzle squirls of chocolate sauce onto each one, using a cocktail stick to create a marbled effect.
4. Turn the puddings out and arrange one in the middle of each pool of sauce. Dust with icing sugar and serve warm.

#### Use one of the following functions:

**Automatic** / National dishes / Austrian /  
Choc sponge

or:

#### Fan plus

Temperature: 140-160°C  
Shelf level: 1  
Duration: 35-40 minutes

or:

#### Conventional

Temperature: 150-170°C  
Shelf level: 1  
Duration: 35-40 minutes + pre-heating

# National dishes / Swiss

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## Fillet of pork en croûte

### Serves 4

2 pork fillets (each 300 g)  
Salt, pepper and paprika  
50 g butter  
75 g streaky bacon, diced  
1 onion, diced  
400 g mushrooms, sliced  
4 tomatoes (tinned)  
1 tbsp parsley, chopped  
Approx. 450 g puff pastry

To glaze:

1 egg yolk  
4 tbsp milk

### Method:

1. Season the pork with salt, pepper and paprika. Fry in the butter to seal, then remove from the pan.
2. Sauté the onions and bacon in the same pan. Add the sliced mushrooms and the chopped, drained tomatoes. Simmer and season with salt, pepper and paprika.
3. Roll the pastry out on a floured surface, and make 2 rectangles 30 cm x 20 cm. Place a piece of pork in the middle of each one. Spoon the mushroom mixture onto the meat. Wrap the pastry around the meat to make a parcel, pinching the edges to seal it. Make leaf shapes out of the scraps of pastry to decorate.
4. Place the parcels on a damp baking tray, and glaze them with a mixture of egg yolk and milk. Bake until golden.

### Use one of the following functions:

**Automatic** / National dishes / Swiss /  
Fillet en croûte

or:

### Fan plus

Temperature: 180-200°C

Shelf level: 1

Duration: 35-40 minutes + pre-heating

or:

### Conventional

Temperature: 200-220°C

Shelf level: 2

Duration: 35-40 minutes + pre-heating

When using a roast probe, set the temperature to 70°C.

### Swiss apple cake

#### Serves 12

##### Pastry:

125 g flour  
1 sachet dried yeast  
15 g sugar  
A pinch of salt  
1 tbsp oil  
70-80 ml lukewarm water

##### Filling:

2 apples  
100 g cranberries  
2 eggs  
125 g crème fraîche  
50 g sugar  
1 packet instant custard powder  
1 tbsp flaked almonds

#### Method:

1. Mix together the flour, yeast, sugar, salt, oil and water and knead to a smooth dough. Leave to rise at room temperature for approx. 20 minutes. Roll out into a Ø 30 cm pizza or pie dish, building up an edge at the sides.

2. Peel and core the apples and slice thickly. Blend the eggs, crème fraîche, sugar and custard powder. Spread half of this mixture over the pastry base. Scatter about 2/3 of the cranberries over the bottom of the pastry case, arrange the sliced apple in a pattern, and scatter the remaining cranberries over the top.

3. Pour over the rest of the sauce, scatter with flaked almonds and bake.

4. Serve warm with fresh cream.

#### Use one of the following functions:

**Automatic** / National dishes / Swiss / Swiss apple cake

or:

#### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 25-30 minutes + pre-heating

or:

#### Conventional

Temperature: 190-210°C  
Shelf level: 1  
Duration: 25-30 minutes + pre-heating

#### Tip

Also delicious with stoned plums or apricots. Halve or quarter the fruit, and arrange in a pastry case.

# National dishes / Spanish

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## Seabream baked in salt

### Serves 2

1 seabream (800 g)  
3000 g coarse salt  
Approx. 200 ml water  
2 tbsp oil

### Sauce:

Juice of one lemon  
2 cloves of garlic  
6 tbsp olive oil

### Method:

1. Dampen the salt with a little water. Spread about 2/3 of the salt onto a baking tray.
2. Brush the fish with oil and place it on the salt. Spoon the rest of the salt onto the fish, and press down so that it coats the fish well. Bake in the oven.
3. After baking, remove and discard the salt crust. Divide the fish into portions.
4. To make the sauce, mix the lemon juice with the oil and crushed garlic, and serve with the fish.

### Use one of the following functions:

**Automatic** / National dishes / Spanish / Seabream

or:

### Auto roast

Temperature: 180-200°C  
Shelf level: 1  
Duration: 40-50 minutes + pre-heating

or:

### Conventional

Temperature: 190-210°C  
Shelf level: 1  
Duration: 40-50 minutes + pre-heating

### Rabbit in a mustard sauce

#### Serves 4 - 6

1300 g rabbit (saddle or haunch)  
Salt and freshly ground black pepper  
3 tbsp Dijon mustard  
100 g bacon, diced  
30 g butter  
1 tbsp flour  
2 onions, diced  
250 ml white wine  
1 tsp dried thyme  
3 tbsp crème fraîche

#### Method:

1. Season the rabbit with salt and pepper, and spread over 2 tbsp mustard.
2. Fry the bacon briefly in the butter, then add the rabbit and continue to fry, turning the meat until it is nicely browned. Sprinkle in the flour. Add the onions, thyme and wine, stirring to blend the ingredients. Transfer to a suitable roasting pan and roast uncovered in the oven.
3. Transfer the meat to a serving dish. Add the rest of the mustard, the crème fraîche and, if required, some water to the juices in the pan and thicken with corn flour.

#### Use one of the following functions:

**Automatic** / National dishes / Spanish / Rabbit

or:

#### Fan plus

Temperature: 170-190°C  
Shelf level: 1  
Duration: 35-40 minutes

or:

#### Conventional

Temperature: 190-210°C  
Shelf level: 1  
Duration: 35-40 minutes





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