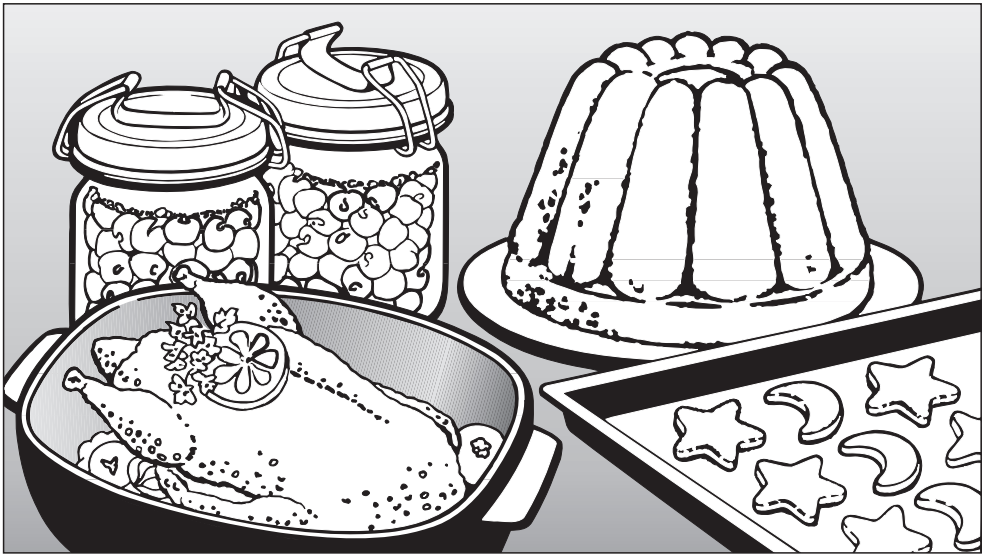
Miele

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 instructions before it is installed and used for the first time.

GB

M.-Nr. 06 544 711

Contents

Baking 5
Baking chart 8
Roasting 10
Using the roast probe 12
Roasting chart 15
Grilling 16
Grill chart 20
Defrosting 21
Cooking 22
Gentle bake 22
Automatic programmes 23
Using automatic programmes 23
Automatic programmes - an overview 24
Notes on using these programmes 26
Baked goods / Cakes 27
Apple tart 27
Apple pie 28
Apple hazelnut streusel 29
Sponge gateau 30
Butter cake 32
Plaited loaf 33
Marble cake 34
Fresh fruit cake 35
Apricot streusel 36
Madiera cake 37
Streusel cake 38
Raisin loaf 39
Baked goods / Cakes 40
Chocolate cherry muffins 40
Walnut muffins 41
Drop cookies 42
Vanilla biscuits 42
Choux buns 43
Baked goods / Bread 44
Bacon or herb baguettes 44
Flat bread 45
Baked goods / Pizza 46

Contents

Meat / Veal 48
Pot roast veal 48
Roast knuckle of veal 49
Meat / Lamb 50
Leg of lamb 50
Rack of lamb baked in a mustard and herb crust 51
Meat / Beef 52
Roast beef 52
Braised beef 53
Meat / Pork 54
Roast ham 54
Sausages 54
Game 55
Haunch of hare 55
Saddle of hare 56
Saddle of venison / roebuck 57
Poultry 58
Roast goose 58
Roast chicken 59
Stuffed roast turkey 60
Fish 61
Trout 61
Hungarian carp 62
Salmon trout 63
Bakes/Gratin 64
Potato gratin with a mustard sauce 64
Potato cheese bake 65
Salmon lasagne 66
National dishes / French 67
Open apple tart 67
Chocolate dessert 68
Red mullet en Papillote 68
Salt cod brandade 69
Quiche Lorraine 70
Duck à l'orange 70
Cheese soufflé 71
Vegetable bake 72

Contents

Ratatouille 73
National dishes / Greek 74
Aubergine moussaka 74
Spinach in filo pastry (Spanakopita) 75
Olive bread 76
National dishes / Austrian 77
Guglhupf 77
Chocolate sponge puddings 78
National dishes / Swiss 79
Fillet of pork en croûte 79
Swiss apple cake 80
National dishes / Spanish 81
Seabream baked in salt 81
Rabbit in a mustard sauce 82

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.

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.

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.

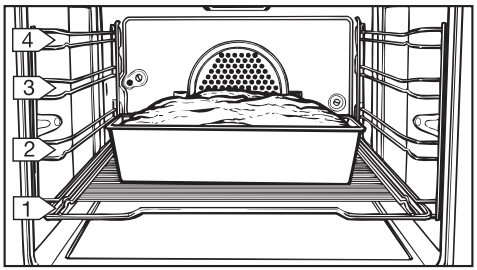
Tips on baking

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

With their anti-stick surface, PerfectClean baking trays and grill pans do not need to be greased or lined with baking parchment for baking. Baked goods are easily removed when done.

Baking parchment is only necessary when baking:
– Anything with a high salt content (e.g. pretzels, bread sticks), as the PerfectClean surface can be damaged by the sodium used in the dough;
– Meringues or biscuits with a high egg-white content, which are more likely to stick.

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.



Place cakes in **rectangular tins** with the longer side across the width of the oven as shown, for optimum heat distribution and even results. Always use shelf level 1 for cakes in tins.

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.

Small items of frozen food such as **oven chips or potato croquettes** can be cooked on a baking tray or in the grill pan. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

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** [5]	**Time in mins.**
Creamed mixture			
Sponge cake	150 - 170	1	50 - 70
Ring cake	150 - 170	1	65 - 80
Foam cake (tray) [1]	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 [1) 3)]	150 - 170	1	25 - 30
Small cakes [1) 3)] (tray)	150 - 170	1, 2, 4 [4]	20 - 25
Sponge mix [1) 3)]			
Sponge cake (3 to 6 eggs) [1) 3)]	160 - 180	1	25 - 35
Sponge cake (2 eggs) [1) 3)]	160 - 180	1	20 - 25
Swiss roll [1) 3)]	160 - 180	1	20 - 25
Rubbed in mixture			
Tart / flan base	150 - 170	1	20 - 25
Streusel cake	150 - 170	1	45 - 55
Small cakes [1) 3)] (tray)	150 - 170	1, 2, 4 [4]	15 - 25
Cheesecake	150 - 170	1	70 - 90
Apple pie [1]	150 - 170	1	50 - 70
Apricot tart, with filling [1]	150 - 170	1	55 - 75
Swiss apple pie [2]	190 - 210	1	25 - 35
Yeast mixtures and quark dough			
To prove dough	30 - 50	Oven floor [6]	15 - 30
Guglhupf	150 - 170	1	50 - 60
Streusel cake	150 - 170	1	35 - 45
Fresh fruit cake (tray)	160 - 180	1	40 - 50
White bread	160 - 180	1	40 - 50
Wholegrain bread [2]	170 - 190	1	50 - 60
Pizza (tray) [1) 3)]	170 - 190	1	40 - 50
Onion tart [1]	170 - 190	1	25 - 35
Apple turnovers	150 - 170	1, 3 [4]	25 - 30
Choux pastry [1) 3)], Eclairs	160 - 180	1, 3 [4]	30 - 40
Puff pastry [1]	170 - 190	1, 3 [4]	20 - 25
Meringues [1], Macaroons	120 - 140	1, 2, 4 [4]	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) Do not use Rapid heat-up 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) The shelf levels are counted from the bottom of the oven upwards (1 = lowest; 4 = highest)
6) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Baking chart

Conventional			Intensive bake		
Temp. in °C	**Recommended shelf level [5]**	**Time in mins.**	**Temp. in °C**	**Recommended shelf level [6]**	**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 [6]	15 - 30	-	-	-
160 - 180	1	50 - 60	-	-	-
170 - 190	2	35 - 45	-	-	-
180 - 200	2	40 - 50	-	-	-
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

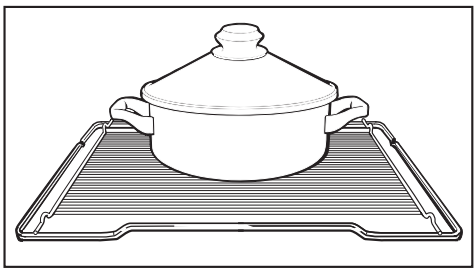
Some models also have Automatic Programmes. See relevant section.

We recommend the following settings for roasting in the oven:

– Auto roast

– Conventional

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 bags 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 (if you have one) 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.

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.

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.

Tips on roasting

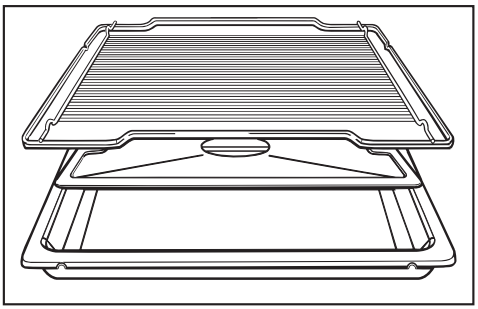
Browning only occurs towards the end of roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

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 (if you have one) 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

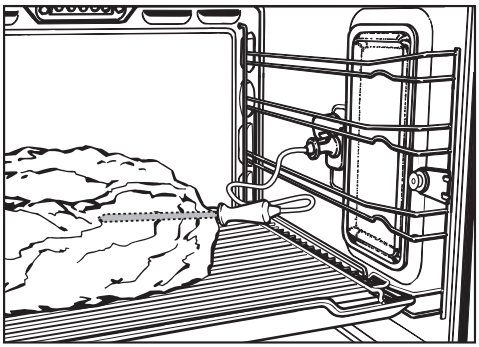
Depending on model, your oven may be fitted with a roast probe which enables the roasting process to be monitored simply and reliably.

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 heat
– 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:

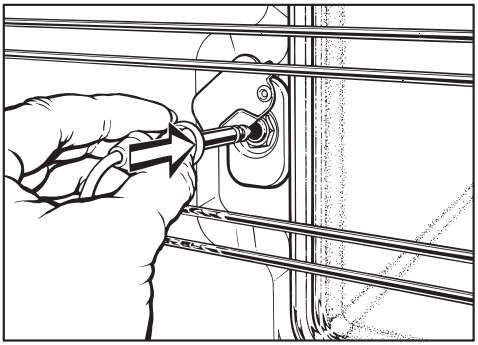
– do not let the probe touch any bones.

– 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.

We do not advise using the roast probe with poultry or fish. Because of the amount of bone and cavity space it is difficult to find a good place to insert the 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 pre-set temperature if necessary
- Call up and change the "Core temperature".

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 left display

After a certain time the estimated **time remaining** (i.e. the time left to run), 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.

The **cooking duration** is calculated automatically.

Shortly before the end of the 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

You can also 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 the duration when cooking by time.

Food	Recommended shelf level [8]	Auto Roast [1]		Conventional top and bottom heat [1]		Core temp. in °C [3]
		Temp. in °C [2]	Time in mins.	Temp. in °C [2]	Time in mins.	
Roast beef (approx. 1 kg)	1	190 – 210	100 – 120	190 - 210	100 – 120	70 - 75 [6]
Beef fillet, approx. 1 kg [4]	1 [5]	190 – 210	45 – 55	200 - 220	45 – 55	45 - 70 [7]
Venison (approx. 1 kg)	1 [5]	180 – 200	90 – 120	190 - 210	90 – 120	65 - 75
Pork joint (approx. 1 kg)	1	170 – 190	100 – 120	200 - 220	100 – 120	80 - 85
Pork, joint (approx. 2 kg)	1	170 – 190	120 - 150	180 - 200	120 - 150	80 - 85
Ham joint (approx. 1 kg)	1	170 – 190	70 – 80	200 - 220	60 - 70	75 - 80
Meat loaf (approx. 1 kg)	1	170 – 190	50 – 60	190 - 210	70 - 80	75 – 80
Veal (approx. 1.5 kg)	1 [5]	180 – 200	90 – 110	190 - 210	100 - 120	75 – 80
Leg of lamb (approx. 2.5 kg)	1	170 – 190	120 – 140	200 - 220	90 - 120	70 - 90
Rack of lamb (approx. 1.5 kg) [3]	1	170 - 190	50 - 60	190 - 210	50 - 60	-
Poultry (0.8 – 1 kg)	1 [5]	170 – 190	50 – 60	190 - 210	60 - 70	-
Poultry (approx. 2 kg)	1	170 – 190	90 – 110	190 - 210	90 – 110	-
Poultry, stuffed (approx. 2 kg)	1	170 – 190	120 – 150	190 - 210	110 - 130	-
Poultry (approx. 4 kg)	1	180 – 200	150 – 180	180 – 200	150 – 180	-
Fish, whole (approx. 1.5 kg)	1 [5]	160 – 180	35 – 55	190 - 210	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 with the roast probe (depending on model)
4) Pre-heat the oven.
5) Use the 2nd shelf level from the bottom 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.

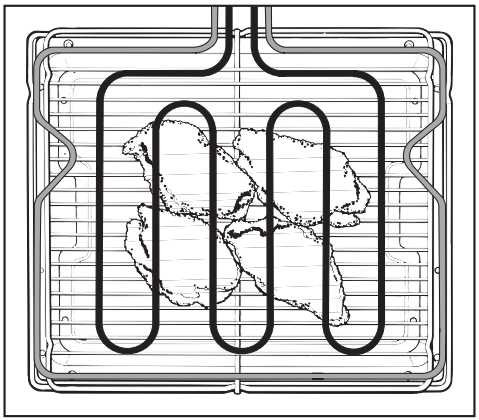
Grill with the oven door closed.
If you grill with the door open the hot air will escape from the oven and not get cooled by the cooling fan.
Control elements on the oven could get hot. Danger of burning!

Grill settings

Some models also have Automatic Programmes. See relevant section.

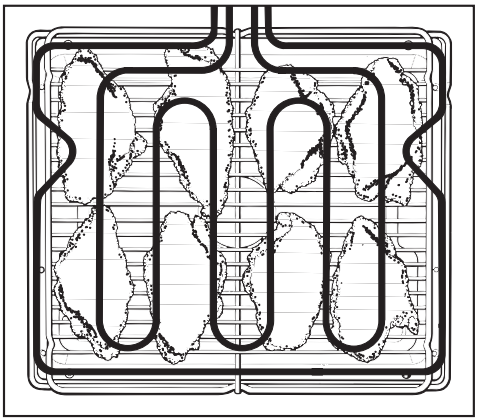
Put the roasting filter in front of the fan in the back of the oven when grilling.

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!

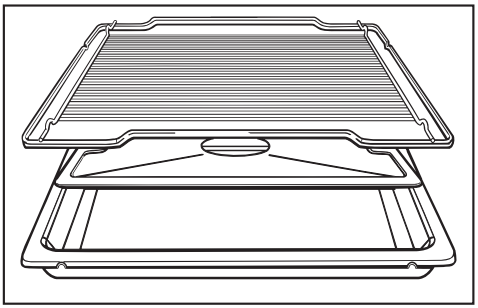
Preparing food for grilling

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

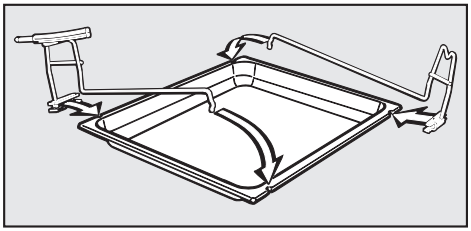


- Assemble the rack on the grill pan and use the anti-splash tray (if you have one) as illustrated.
- Place the food on the rack.
- Select the oven function required.
- Set the temperature.
- Pre-heat the grill for at least 5 minutes with the door shut before grilling.
- Place the grill pan under the 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.

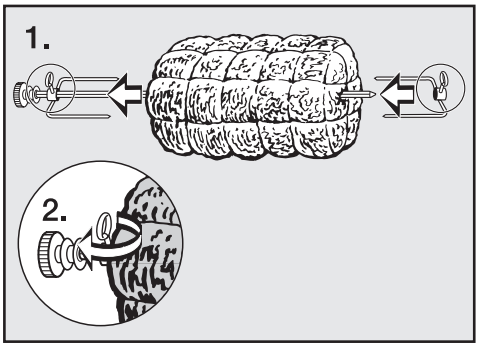
Grilling with the rotisserie

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

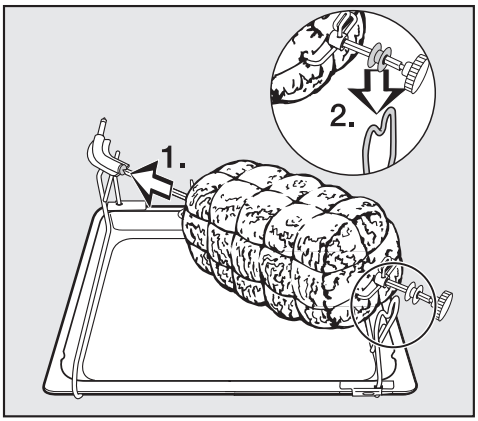
The rotisserie is ideal for grilling thicker items such as stuffed meat, poultry and kebabs.



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



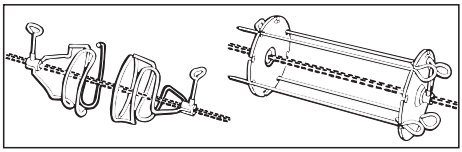
- Secure the meat to the rotisserie spit using clamps as illustrated making sure it is held centrally. Meat should be balanced in the middle to give even rotation.



- 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.



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 throughly 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 [4]	Grill / Grill - full [1]		Fan grill [1]	
		Temp. in °C	Total grilling time in mins. [2]	Temp. in °C	Total grilling time in mins. [2]
Thin cuts					
Steaks	3 or 4[3]	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[3]	275	12 – 18	220	18 – 20
Liver	3 or 4[3]	275	8 – 12	220	10 – 14
Burgers	3 or 4[3]	275	14 – 20	220	16 – 20
Sausages	3 or 4[3]	275	10 – 15	220	8 – 12
Fish fillet	3 or 4[3]	275	12 – 16	220	12 – 16
Trout	3 or 4[3]	275	16 – 20	220	20 – 25
Toast	3 or 4[3]	275	2 – 4	220	3 – 5
Cheese toast	3 or 4[3]	275	7 – 9	220	4 – 6
Tomatoes	3 or 4[3]	275	6 – 8	220	6 – 8
Peaches	3	275	6 – 8	220	7 – 10
Thicker cuts					
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
Sirloin, (approx. 1 kg)	1 [3]	-	-	250	25 – 35

1) Use the roasting filter when grilling.
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.

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. Roasting bags can also be used.

- Put the rack in on **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 pot and place the top pot on it. Put food which needs to be browned in the top dish.

Gentle bake

The Gentle bake function is ideal for gratins and bakes which require a crispy finish.

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.

Depending on model your appliance offers 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

- 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.

- 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. Follow the instructions in the display.

The start time can also be delayed.

Entries made are shown in the display.

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

If at the end of an automatic programme food is not sufficiently cooked, continue to cook or brown it using Fan plus at a temperature of 160 °C.

Automatic programmes

Automatic programmes - an overview

Baked goods	Cakes	– Apple (tart, pie, streusel) – Gateau – Butter cake – Plaited loaf – Marble cake – Fruit streusel – Sponge cake – Streusel cake – Raisin loaf
	Cookies/muffins	– Muffins – Drop cookies – Vanilla biscuits – Choux buns
	Bread	– Baguettes – Flat bread
	Pizza	– Deep pan (yeast dough, quark dough) – Normal (yeast dough, quark dough)
Meat	Veal	– Veal roast – Veal shank
	Lamb	– Leg of lamb – Rack of lamb
	Beef	– Roast – Braised
	Pork	– Sausages – Prime cut – Roast ham
Game	Saddle of hare Haunch of hare Venison saddle Roebuck saddle	

Poultry	Goose	
	Chicken	
	Turkey	
Fish	Trout	
	Carp	
	Salmon trout	
Bakes/Gratin	Potato gratin	– raw
		– boiled
	Lasagne	
Frozen food	Baguettes - topped	
	Pizza	– not pre-baked
		– pre-baked
	Croquettes	
	Fish pie	– Crisp topping
		– Creamy topping
National dishes	French	
	Greek	
	Austrian	
	Swiss	
	Spanish	

The following recipes are examples of how to use the automatic programmes.

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.

– For frozen foods follow the instructions in the display.

– 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 (∅ 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

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 (∅ 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.

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!

Use one of the following functions:

Automatic / Baked goods / Cakes / Apple pie

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 ∅ 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

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 (∅ 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 20 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 tbsp cocoa 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 20 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 cake 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.

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

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 power 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

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 Grand Marnier or Cointreau over, and use chocolate icing instead of lemon icing.

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 (∅ 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

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 ∅)

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

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 ∅)

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 try. Spoon the mixture into the muffin cases. Bake until golden.

Use one of the following functions:

Automatic / Baked goods / Cookies - Muffins / Muffins

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

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

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

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

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).

Pizza

One, 30 cm ∅ pizza serves 2
One tray baked pizza serves 4

Quark and oil based pizza dough
Sufficient for 1 x 30 cm ∅ 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 ∅ 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 ∅ 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 ∅ 30 cm pizza when using the Automatic programme.
When the Automatic programme has finished, continue to cook a tray baked pizza using Fan plus at 160°C for 5 minutes.

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

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

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

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:

When using a roast probe, set the temperature to 70-75°C for medium rare.

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 70-75°C for medium rare.

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 (total weight 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

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.

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.

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

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 tbsp 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: 180-200 minutes

or:

Conventional
Temperature: 180-200°C
Shelf level: 1
Duration: 180-200 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

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 5

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.

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 tbsp 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. ∅ 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.

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

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 ∅ 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.

Chocolate dessert

Serves 4

(requires 4 ramekins)

200 g dark chocolate
200 g butter
200 g sugar
3 egg yolks
3 egg whites

Method:

1. Melt together the chocolate and butter in a pan over a low heat. Leave to cool slightly, and then beat in the sugar and egg yolks.

2. Beat the egg whites until stiff, and fold them gently into the chocolate mixture.

3. Spoon the mixture into the greased dishes, and place in the oven.

Use one of the following functions:

Automatic / National dishes / French / Chocolate dessert

or

Fan plus
Temperature: 170-190 °C
Shelf level: 1
Duration: 10-15 minutes + pre-heating

Red mullet en Papillote

Serves 6

6 small mullets, filleted (total weight 150 to 200 g)
5 slices of white bread
4 tbsp anchovy butter
250 ml milk
Salt and pepper
2 tbsp chopped parsley
3 tbsp olive oil

Method:

1. Wash the fish.

2. To make the stuffing, soak the white bread in milk. Squeeze the bread to remove excess fluid using a fork, then mix in the parsley and 4 tbsp anchovy butter.

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

4. Brush a large sheet of grease-proof paper with olive oil, arrange the mullet in the middle, and fold the paper over like a parcel.

Use one of the following functions:

Automatic / National dishes / French / Stuffed mullet

or

Fan plus
Temperature 190-210 °C
Shelf level: 1 and 3
Duration: 15-20 minutes

Salt cod brandade

Serves 6

1 kg dried cod
250 ml milk
600-700 ml olive oil
Salt and pepper

Method:

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

2. Heat 200 ml olive oil in a flat, heavy-bottomed pan. Add the fish, and stir with a wooden spoon over a low heat.

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

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

Use one of the following functions:

Automatic / National dishes / French / Salt cod brandade

or

Full grill
Temperature: 210-230 °C
Shelf level: 3
Duration: 8-10 minutes

Quiche Lorraine

Serves 4

250 g short-crust pastry
400 g diced bacon
4 eggs
300 ml crème fraîche
Salt, pepper, nutmeg

Method:

1. Blanch the bacon for 5 minutes in a pan with a little water. Cool, drain and lightly fry in butter.

2. Roll out the pastry into a pie dish. Scatter the diced bacon over the pastry.

3. Beat the eggs, and add the crème fraîche. Season with salt, pepper and nutmeg. Spread the mixture over the bacon, and place in the oven.

Use one of the following functions:

Automatic / National dishes / French / Quiche Lorraine

or

Fan plus
Temperature 190-210 °C
Shelf level: 1
Duration: 30-35 min

or

Intensive bake
Temperature 190-210 °C
Shelf level: 1
Duration: 30-35 minutes

Tip

Tuna or salmon can be used instead of diced bacon.

Duck à l'orange

Serves 4

1 duck (1.2 - 1.6 kg weight)
4 oranges
2 tbsp oil
1 lemon
3 tsp sugar
2 tbsp vinegar
Salt and pepper

Method:

1. Slice three of the oranges finely, and arrange in the bottom of a roasting pan. Brush the duck with oil, and place on top of the orange slices.

2. Dissolve the sugar in the vinegar in a pan over a low heat. As soon as the sugar has dissolved, stir in the juice of one lemon and the juice of one orange.

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

Use the following function:

Automatic / National dishes / French / Duck à l'orange

Cheese soufflé

Serves 4

(for 1 large soufflé dish ∅ 20 cm or 4 ∅ 8 cm soufflé dishes or ramekins)

80 g butter
80 g flour
750 ml milk
200 g Gruyère cheese
6 eggs
Salt and pepper

Method:

1. Prepare a Béchamel sauce using the butter, flour and 500 ml milk as follows. Melt the butter in a pan, and stir in the flour. Over a low heat, add the milk little by little, stirring all the time.

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

3. Stir in the grated Gruyère cheese.

4. Separate the eggs. Beat the egg yolks into the cooled sauce. In a clean bowl, beat the egg whites until stiff, and fold them gently into the sauce.

5. Brush the dish(es) with oil, pour in the mixture and place in the oven.

Use one of the following functions:

Automatic / National dishes / French / Cheese soufflé

or

Fan plus
Temperature: 170-190 °C
Shelf level: 1
Duration: 15-25 minutes + pre-heating

or

Conventional
Temperature: 180-200 °C
Shelf level: 1
Duration: 15-20 minutes + pre-heating

Vegetable bake

Serves 6 -8

4 cloves of garlic
1 kg aubergines
1 kg courgettes
1 kg tomatoes
200 ml olive oil
2 onions
1 bunch rosemary
1 bunch thyme

Method:

1. Wash the vegetables. Cut the tomatoes, courgettes and aubergines into 1 cm thick slices. Peel the garlic cloves and onions. Slice the garlic finely, keeping one clove for later. Chop the onions finely.

2. Heat the olive oil in a pan. Fry the onions lightly in the oil.

3. Rub a roasting dish with the remaining garlic clove, and scatter the fried onions in the bottom.

4. Arrange the courgettes, tomatoes and aubergines in the dish.

5. Drizzle with olive oil and chopped garlic, thyme and rosemary.

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: 40-50 minutes

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

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 or puff pastry
50-200 ml vegetable oil for brushing each sheet of pastry

Method:

1. Defrost the pastry according to the manufacturer's instructions on the packaging.

2. Blanch the spinach in boiling water for 1 minute. Drain well. Once cooled, squeeze the water out 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 a. **Filo pastry**:
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. You will need 200 ml of oil altogether for brushing the sheets of filo pastry.

4 b. **Puff pastry**:
Grease the bottom of the grill pan with a little oil, roll out about half the pastry and place it in the grill pan making sure the whole surface is covered. Spread the spinach mixture evenly over the top. Roll out the remaining pastry and place it over the spinach. Brush the surface with 50 ml of oil.

5. After baking, cut 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

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 (∅ 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 ∅ 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

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 parsely, 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 ∅ 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.

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

United Kingdom:
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel.: (01235) 554455
Fax.: (01235) 554477
Service Office Tel.: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Ireland:
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 46 10 710, Fax: (01) 46 10 797
Email: info@miele.ie
Internet: http://www.miele.ie

Australia:
Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive
Knoxfield, VIC 3180
Telephone: (03) 9764 7100
Fax: (03) 9764 7129
Internet: www.miele.com.au

Distributor New Zealand:
Steelfort Engineering Company. Ltd.
500 Rangitikei Street
Palmerston North, Priv. Bag 11045, NZ
Telephone: (06) 350 1350
Fax: (06) 356 1507

South Africa:
Miele (Pty) Ltd
63 Peter Place
Bryanston 2194
P.O. Box 69434
Bryanston 2021
Tel.: (011) 548 1900
Telefax (011) 548 1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore:
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel : +65-67351191
Fax: +65-67351161
Email: infosea@miele.com.sg
Internet: www.miele.sg

Hong Kong:
Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Hong Kong
Tel.: (852) 2610 1331
Fax: (852) 2610 1013
E-mail: mielehk@miele.com.hk

Alteration rights reserved / 22 / 3006

M.-Nr. 06 544 711 / 01
en - GB

(This booklet is for H 4520, H 4620, H 4540, H 4640, H 4580, H 4680, H 4681 ovens.)