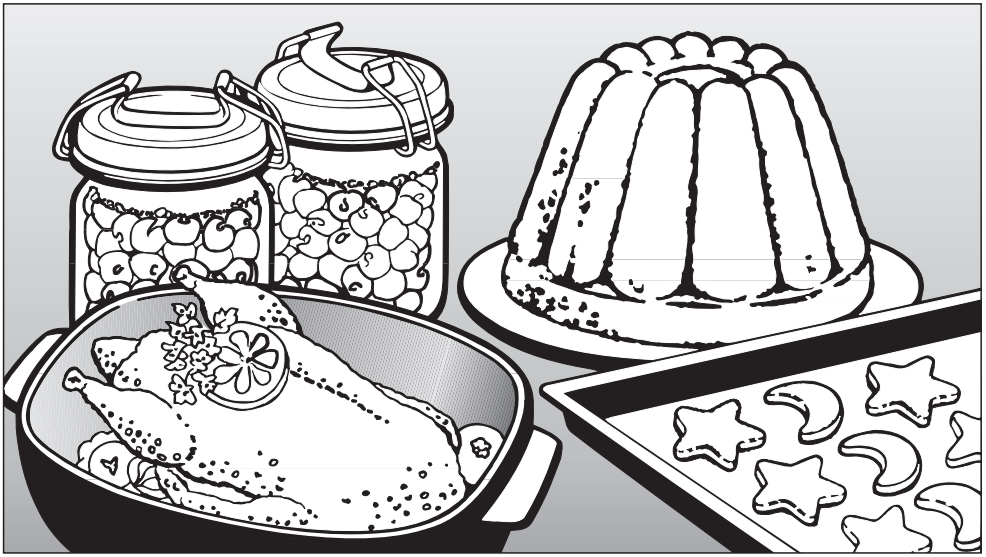
Miele

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.

en - GB

M.-Nr. 07 689 840

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Automatic programmes

Your oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Each programme contains information such as cooking function, temperature and duration.

All you have to do is select the Automatic programme and then the degree of doneness required. For instance under Beef you can select "Sirloin joint" and then input whether you want it "well-done", "medium" or "rare", or under Baked goods you can select whether you want your cake to be have a "Normal" or "Darker" finish.

Sample recipes for different Automatic programmes are given at the end of this booklet.

To use an Automatic programme

- Select "Automatic".
- Select the relevant sub-menu for the type of food you want to cook (e.g. Cakes).

A list of different cake options will appear in the display.

- Select the relevant sub-menu for the dish you want to cook (e.g. Apple tart).
- Next you need to enter your specific cooking requirements, following the instructions in the display.

The degree of doneness, browning level etc. are shown by a seven segment bar. The middle setting is displayed by a filled-out segment in the middle of the bar.



To change the setting, move the filled-out segment to the left or right.

You can delay the start by selecting the "Start later" option.

Entries made are shown in the display.

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

If by the end of an Automatic programme the food is not cooked enough, select the "Continue cooking" or "Continue baking" function.

Notes on using these programmes

- When using the Automatic programmes the recipes provided are designed as a guide only. You can use them for other similar recipes, including those using different quantities.
- The oven interior should be at room temperature before starting an Automatic programme.
- The duration given at the beginning of an Automatic programme is approximate. Depending on the course of the programme, it can be a little shorter or longer. When the food probe is being used, the cooking duration depends on how long it takes for the core temperature to be reached. The cooking time can also vary depending on the temperature of the meat before cooking.
- 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 stock 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. A prompt will appear to tell you when to add the food.
- The "Reheat" Automatic programme is for reheating plated meals. Follow the instructions in the display.
- For frozen food follow the instructions in the display.
- Automatic programmes can also be saved as "User Programmes" and be saved into the Main menu. The "Save as" option will appear in the display at the end of the programme.

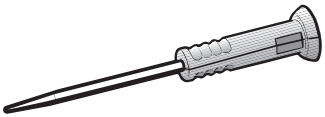
Automatic programmes - overview

- **Cakes**
  - Apple tart
  - Apple...
    - tart
    - pie
    - with Streusel topping
  - Gateau
  - Butter cake
  - Guglhupf
  - Yeast dough *
    - prove for 15 minutes
    - prove for 30 minutes
    - prove for 45 minutes
  - Plaited loaf
  - Almond cake
  - Marble cake
  - Fruit streusel
    - Yeast dough
    - Quark dough
  - Swiss apple cake
  - Sponge cake
  - Streusel cake
  - Raisin loaf
- **Baked goods**
  - Biscuits
  - Muffins
    - With fruit
    - Without fruit
  - Drop cookies
  - Vanilla biscuits
  - Choux buns
- **Bread**
  - Baguettes *
  - Flat bread*
  - White bread in tin *
  - Mixed grain bread *
  - Olive bread *
  - Rye bread **
  - White bread on baking tray *
- **Bread mixes**
  - Farmhouse bread **
  - Spelt bread *
  - White bread in tin **
  - Multigrain bread **
  - Wholegrain bread *
- **Bread rolls**
  - Croissants *
  - Yeast rolls **
  - Sesame cheese rolls **
- **Pizza**
  - Fresh
    - Yeast dough
    - Quark dough
  - Deep frozen
    - not pre-baked
    - Pre-baked
    - American style
- **Meat**
  - Veal
    - Roast veal *
    - Veal knuckle
  - Lamb
    - Leg of lamb on the bone
    - Boned saddle lamb
  - Beef
    - Fillet of beef *
    - Sirloin joint *
  - Pork
    - Meat loaf
    - Fillet en croute
    - Boned gammon *
    - Bratwurst
    - Roast pork with crackling *
    - Ham roast
    - Christmas ham

- **Game**
  - Haunch of hare
  - Saddle of hare
  - Venison saddle
  - Rabbit
  - Roebuck haunch
  - Roebuck saddle *
- **Poultry**
  - Duck
  - Duck à l'orange
  - Goose
  - Chicken
  - Turkey
  - Turkey thighs *
- **Fish**
  - Trout
  - Carp
  - Salmon fillet
  - Salmon trout
  - Plaice
  - Red mullet en Papillote
  - Hake in a herb sauce
  - Sole
  - Salt cod brandade
- **Bakes/gratins**
  - Jansson's Bake
  - Potato gratin
    - Raw potatoes
    - Cooked potatoes
  - Cheese soufflé
  - Garlic soup
  - Lasagne
    - 5-7 sheets
    - 8-19 sheets
    - 20-29 sheets
  - Moussaka
  - Pasta bake
  - Quiche Lorraine
  - Ratatouille
  - Spinach in puff pastry
  - Tuna pie
- **Frozen food**
  - Baguettes with topping
  - Fish fingers
  - Potato parcels
  - Croquettes
  - Chips
  - Fish pie
- **Reheat**
  - Meat and vegetables *
  - Meat and potatoes *
  - Meat and dumplings *
  - Meat and noodles *
  - Fish and vegetables *
  - Fish and potatoes *
  - Vegetable bake *
  - Pasta bake *
  - Pasta in sauce *
  - Pizza *
  - Ragout/Frikassee *
- **Dessert**
  - Crème caramel
  - Caramel pudding
  - Chocolate dessert
  - Chocolate sponge
- **Slow cooking**
  - Fillet of veal
  - Boned saddle of veal
  - Boned gammon
  - Boned saddle of lamb
  - Fillet of beef
  - Sirloin joint
  - Pork fillet
- **Sabbath programme**

Footnotes:
* Programme with added moisture
** Programme with added moisture + can be cooked using "Night baking"

Food probe



Using the wireless food probe enables the temperature during the cooking process to be monitored simply and reliably.

How the food probe works

The metal tip of the food probe is inserted into the food. There is a **temperature sensor** in the metal tip which measures the **core temperature** of the food during cooking. The rise in the core temperature reflects the extent to which the food is cooked.
You can programme the core temperature to be lower or higher, depending on whether you want your meat to be rare, medium or well done.

The core temperature can be set within a range of 30–99°C. Please refer to the Roasting chart for the core temperature range applicable for different types of meat.

The rise in the core temperature can be followed in the display once this is more than 20°C.

The cooking programme will stop automatically once the core temperature you have set for the food has been reached.

The **core temperature value** is transmitted by radio signal from the food probe handle to a receiver in the back panel when the food with the food probe inserted is placed in the oven.

Accurate transmission is only possible when the door is shut.

Opening the door during cooking, e.g. to baste meat, interrupts the radio signal. It will resume once the door has been closed. It will take a few seconds for the current core temperature to show in the display again.

If the food probe is not being used, it must not be left in the oven during a cooking programme. The temperature sensor will be destroyed at temperatures over 100°C.
For this reason, the food probe should be replaced in its holder in the door when it is not being used. It will not be damaged when it is inserted into the food, as it is only possible to select core temperatures between 30°C and 99°C.

When to use it

The food probe can be used in Automatic programmes and also with the following functions:

- Auto roast
- Fan plus
- Moisture plus
- Conventional heat
- Fan grill
- Slow cooking

Important notes about using the food probe

⚠ To ensure optimum results, please observe the following instructions.

– Do not use deep, narrow, metal cooking containers, as these will disturb the radio signal.

– Do not place any metal items above the food probe, such as lids, aluminium foil, racks or baking trays on a shelf level above the food with the food probe.
Glass lids may be used.

– Do not use a standard food probe made of metal at the same time as the food probe.

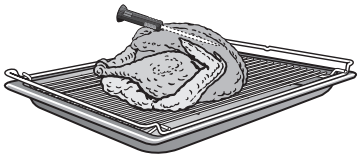
– Do not allow the handle of the food probe to sit in any sauce or cooking liquid, or to rest on the food or on the edge of the cooking container.

Do not use the food probe to lift or carry the food. Danger of breaking.

Please note:



– The metal tip of the food probe must be fully inserted into the centre of the food. The handle should be positioned upwards at an angle. It must not point horizontally towards the oven door or the corners of the oven.



– When cooking poultry, insert the metal tip into the thickest part of the breast.

– Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

– If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.
– When using roasting bags, insert the probe through the bag into the centre of the meat. The probe can also be used inside a roasting bag. Follow the instructions supplied with the roasting bag.
– If wrapping the meat in aluminium foil, the food probe must be inserted through the foil to the centre of the meat.
– When cooking very flat food such as fish, the food probe will need to be inserted almost horizontally. Place fish in an oven-proof glass or ceramic container, as the sides of a metal dish will disturb the radio signal.

If an error message comes up in the display to indicate that there is no contact between the transmitter and the receiver, reinsert the food probe into a different part of the food.

To use the food probe

When using an Automatic programme, follow the instructions in the display. The temperature and the core temperature are pre-determined by the programme.

■ Prepare the food in the usual way.
■ Remove the food probe from its holder in the door.
■ Insert the metal tip fully into the food. The handle should be angled upwards.
■ Place the food in the oven and close the door.
■ Select the required function.

The recommended temperature will appear highlighted in the display.

■ Alter the recommended temperature if necessary
■ Then call up the "Core temp - - °C".

The recommended temperature of 60 °C will appear.

■ Alter the recommended core temperature if necessary.

You can also delay the start of the cooking programme to a later time. Select "Start time" in the menu.

The approximate finish time can be estimated, as the duration of a cooking programme using the food probe corresponds more or less to the duration of the same programme without the food probe.

The "Duration" and "Finish" cannot be entered as the total time depends on how long it takes for the core temperature to be reached.

Time left display

After a certain time the estimated **time remaining** (i.e. the approx. time left to run), appears in the display.
The actual core temperature is no longer displayed and cannot be called up.

The time remaining is calculated from the cooking temperature set, the required core temperature and the course 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.

All information pertaining to the time remaining is deleted if
– the cooking temperature or the core temperature is altered.
– a different oven function is chosen,

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

Using the residual heat, Energy save function

The heating in the oven switches off shortly before the end of the cooking programme. The residual heat in the oven is sufficient to complete the cooking process.

Using the residual heat in the oven saves energy.

"Energy save phase" will appear in the display to show that the oven is in energy save mode. The current core temperature of the food will no longer be shown.

The cooling fan continues to run, as does the hot air fan if a "fan" setting has been chosen.

When the core temperature selected has been reached,

– the oven switches off automatically.

– the message "Programme finished" and the ⏱ symbol appear in the display.

– the buzzer sounds (provided this is activated - see "Settings - Volume - Buzzer tones").

If the food is not yet cooked sufficiently, insert the food probe into another place and repeat the programme.

Baking tips

Refer to the baking charts for suggestions of temperatures, shelf levels and cooking durations. These take into account a range of different baking tins, quantities and cooking traditions.

Handling and preparing food correctly is essential for maintaining good health.

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

Bakeware

Please take into account the material of your bakeware in your choice of oven function:

Fan plus, Intensive bake

Any heat-resistant material can be used.

Conventional

Dark metal, enamel or aluminium baking tins with a matt finish, as well as heat-resistant glass and ceramic dishes can be used.

Bright, shiny metal tins result in uneven or poor browning and in some cases cakes might not cook properly.

Baking parchment

Because of their PerfectClean anti-stick surface **the baking tray and the universal tray** 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), because sodium can damage the PerfectClean surface.

– Meringues or biscuits with **a high egg-white content**, because they are more likely to stick.

Universal tray

When baking cakes with **fresh fruit toppings** and **deep sponge cakes** place the tin in the universal tray to catch any spillages and keep the oven cleaner.

Loaf tins

Place cakes in loaf tins and retangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Notes about the charts

The figures in square brackets [ ] relate to appliances with three shelf levels.

Temperature, baking duration

To achieve even results without over-browning the food,

– always select the **lowest temperature** given in the chart. 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.

Shelf level

The shelf levels are counted from the bottom of the oven upwards (1= lowest, 5 = highest).

A maximum of two trays can be used at once in an oven with three shelf levels.

If you are using both universal trays and baking trays on several shelf levels at the same time, the universal tray(s) should be placed below the baking tray(s).

	Number of trays	Shelf level(s)
	1	2
	2	1 and 3 [1 and 2]
	3	1, 3 and 5 * [–]
	1	1 or 2
	1	1 or 2

* When baking moist cakes, bread etc do use more than two baking trays at the same time.

Frozen food

When baking frozen products such as **cakes, pizza and baguettes**, use the lowest temperature quoted on the manufacturer's packaging. Bake on a layer of baking parchment placed on the rack. Cooking large frozen items on the baking tray or the universal tray 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 the universal tray. Place them on baking parchment and select the lowest temperature quoted on the manufacturer's packaging. Turn several times during cooking.

Baking chart

Fan plus

Cakes / biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Sponge cake	150–170	2	60–70
Ring cake	150–170	2	65–80
Foam cake (tray)	150–170	2	25–40
Marble, nut cake (tin)	150–170	2	60–80
Fresh fruit cake with filling (tray)	150–170	2	45–50
Fresh fruit cake (tray)	150–170	2	35–55
Fresh fruit cake (tin)	150–170	2	55–65
Flan base [4)]	150–170	2	25–35
Small cakes/biscuits[4)] (tray)	150–170	1, 3 [1, 2] [5)]	20–25
Sponge mix[4)]			
Sponge cake (2 to 6 eggs) [4)]	160–180	2	20–35
Swiss roll [3)]	160–180	2	15–25
Rubbed in mixture			
Tart/flan base	150–170	2	20–25
Streusel cake	150–170	2	45–55
Small cakes/biscuits[4)]	150–170	1, 3 [1, 2] [5)]	15–25
Cheese cake	150–170	2	70–95
Apple pie	150–170	2	50–70
Apricot tart with topping	150–170	2	55–75
Swiss open fruit/savoury flan[3)]	190–210	2	30–45
Yeast mixtures and quark dough			
To prove dough	50	Oven floor[6)]	15–30
Guglhupf	150–170	2 [2]	50–60
Streusel cake	150–170	2	35–45
Fresh fruit cake (tray)	160–180	2	35–50
White bread	160–180	2	50–60
Wholegrain bread [3)]	170–190	2	50–60
Pizza (tray) [4)]	170–190	2	35–45
Onion tart	170–190	2	35–45
Apple turnvovers	150–170	1, 3 [5)] [2]	25–30
Choux pastry [4)], Eclairs	160–180	1, 3 [5)] [2]	30–45
Puff pastry	170–190	1, 3 [5)] [2]	20–25
Meringues, Macaroons	120–140	1, 3 [1, 2] [5)]	25–50

1) The figures in square brackets relate to appliances with three shelf levels, if different.

2) 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.

3) Pre-heat the oven.

4) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

5) Take baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

6) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Conventional heat

Cakes / biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Sponge cake	150–170	2 [1]	60–70
Ring cake	170–190	2	65–80
Foam cake (tray)[3)]	170–190	2	25–40
Marble, nut cake (tin)	150–170	2 [1]	60–80
Fresh fruit cake, with filling (tray)	170–190	2	45–50
Fresh fruit cake (tray)	170–190	2	35–55
Fresh fruit cake (tin)	160–180	2	55–65
Flan base[3) 4)]	170–190	2	20–25
Small cakes/biscuits[3) 4)] (tray)	170–190	3 [2]	15–25
Sponge mix [3) 4)]			
Sponge cake (2 to 6 eggs) [3) 4)]	170–190	3 [2]	15–35
Swiss roll [3) 4)]	180–200	2	12–16
Rubbed in mixture			
Tart/flan base	170–190	2	15–20
Streusel cake	170–190	2	45–55
Small cakes[4) 3)] (tray)	160–180	3 [2]	15–25
Cheesecake	160–180	2	85–95
Apple pie [3)]	170–190	2	45–65
Apricot tart, with filling[3)]	170–190	2	55–75
Swiss open fruit/savoury flan [3)]	220–240	1	35–50
Yeast mixtures and quark dough			
To prove dough	50	Oven floor[5)]	15–30
Guglhupf	160–180	1[1 or 2]	50–60
Streusel cake	170–190	2 [6)]	35–45
Fresh fruit cake (tray)	170–190	2 [6)]	35–50
White bread	160–180	1 [2]	50–60
Wholegrain bread 3)	190–210	2	50–60
Pizza (tray) [3) 4)]	190–210	2	30–45
Onion tart [3)]	180–200	2	25–35
Apple turnvovers	160–180	2	25–30
Choux pastry [4) 3)], Eclairs	180–200	3 [2]	35–45
Puff pastry [3)]	190–210	2	15–25
Meringues[3)], Macaroons	120–140	2	25–50

1) The figures in square brackets relate to appliances with three shelf levels, if different.

2) 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.

3) Pre-heat the oven.

4) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

6) Shelf level for yeast dough. For quark dough, use shelf level 3.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Baking chart

Intensive bake

Particularly suitable for

- dishes that require a moist topping and crisp base like pizza and quiche lorraine.
- cakes with a filling where the base has not been pre-baked, e.g. some cheesecakes.

Cakes / biscuits	Temperature in °C	Recommended shelf level[1)]	Time in min.[2)]
Creamed mixture			
Fresh fruit cake, with filling (tray)	150–170	1 [2]	40–60
Rubbed in mixture			
Cheesecake	150–170	2	65–75
Apple pie	150–170	2 [1]	50–60
Apricot tart, with filling	150–170	1 [2]	50–60
Swiss open fruit/savoury flan	190–210	1 [2]	30–40
Yeast mixtures and quark dough			
Pizza (tray) [3)]	170–190	2	40–50
Onion tart	170–190	2	25–35

1) The figures in square brackets relate to appliances with three shelf levels, if different.

2) 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.

3) Use a standard setting to pre-heat the oven. Do not use Rapid heat-up to pre-heat the oven.

In general, if a range of temperatures/times is given, it is best to select a lower temperature and to check the food after the shortest time.

Subject	Notes
Function Auto roast Moisture plus	You can also use Conventional heat.
Containers Any heat-resistant containers	The Miele Gourmet oven dish, roasting pans with a lid, ovenproof china or glass, roasting bags, dishes made from earthenware or cast iron, the universal tray, the rack on top of the universal tray. If you have the anti-splash insert, use it in the universal tray. We recommend roasting in a covered pot, as – this ensures that sufficient stock remains for making gravy. – and the oven stays cleaner, too.
Shelf level 2	On ovens with 3 shelf levels, use shelf level 1 or 2, depending on the height of the meat.
Pre-heating not required	Place the roasting pan on the rack into a cold oven. Exception: sirloin joint / fillet.
Temperature Please refer to the Roasting chart.	– Do not select a higher temperature than that suggested. The meat will become brown, but will not be cooked properly. – With Auto roast, set the temperature 20°C less than for Conventional heat . – For cuts which weigh 3 kg or more, set the 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**, set the temperature about 20°C lower than for roasting in a covered pot.
Roasting times Please refer to the Roasting chart.	To calculate the roasting time: The traditional British method is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result.

Roasting tips

Useful tips

Browning

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

Standing time

At the end of the programme, 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.

Roasting poultry

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

Frozen meat

Do not roast deep frozen meat. Meat should be thoroughly defrosted before roasting.

For ovens with 5 shelf levels, use shelf level 2.

For ovens with 3 shelf levels, use shelf level 1 or 2, depending on the height of the meat.

Food	Auto roast / Moisture plus		Conventional [1]		Core temp. in °C [2]
	Temperature in °C [3]	Time in min. [4]	Temperature in °C [3]	Time in min. [4]	
Topside of beef, approx. 1 kg	170 – 190	100 – 120	190 – 210	100 – 120	80 – 90
Beef fillet or sirloin joint, approx. 1 kg [5]	190 – 210	45 – 55	200 – 220	45 – 55	65 – 85 [6]
Venison, approx. 1 kg	180 – 200	90 – 120	190 – 210	90 – 120	65-75
Pork joint, approx. 1 kg	170 – 190	110 – 130	200 – 220	100 – 120	80
Pork joint with crackling, approx. 2 kg	150 – 170	160 – 180	180 – 200	120 – 150	80
Gammon joint, approx. 1 kg	170 – 190	60 – 70	200 – 220	60 – 70	75 – 80
Meat loaf, approx. 1 kg	160 – 180	70 – 80	190 – 210	70 – 80	75 – 80
Veal, approx. 1.5 kg	170 – 190	100 – 120	190 – 210	100 – 120	75 – 80
Leg of lamb, approx. 1.5 kg	170 – 190	90 – 120	200 – 220	90 – 120	70 – 90
Rack of lamb, approx. 1.5 kg [5]	170 – 190	50 – 60	190 – 210	50 – 60	70 – 75
Poultry, 0.8 – 1 kg	170 – 190	60 – 70	190 – 210	60 – 70	85 – 90
Poultry, approx. 2 kg	170 – 190	90 – 110	190 – 210	90 – 110	85 – 90
Poultry, stuffed, approx. 2 kg	170 – 190	110 – 130	190 – 210	110 – 130	85 – 90
Poultry, approx. 4 kg	160 – 180	150 – 180	180 – 200	150 – 180	85 – 90
Fish, whole, approx. 1.5 kg	160 – 180	35 – 55	190 – 210	35 – 55	75 – 85

1) We recommend Auto roast or Moisture plus for roasting. However, Conventional heat can also be used.
2) When roasting with the food probe.
3) Temperature in a covered pot.
If open roasting, set the temperatures 20°C lower.
4) Unless otherwise stated, the times given are calculated on the basis of an oven which has not been pre-heated.
5) Pre-heat the oven.
6) Rare: 65-70 °C, medium: 70-75 °C, well done: 80-85 °C

In general, if a range of temperatures and times is given, it is best to select a temperature in the middle and to check the food after the shortest time.

Slow cooking

This Automatic programme incorporates a cooking function, temperature and core temperature and is ideal for cooking beef, pork, veal or lamb when a tender result is required.

Meat cooked at a low temperature will be tender and succulent.

First the meat needs to be seared all over at a high temperature on the hob in order to seal it.
The cooking process is then continued in the oven on the Slow cooking programme. The meat juices inside the joint start to circulate evenly throughout the meat to reach the outer layers.

This gives very tender and succulent results.

Cooking takes between 2-4 hours, depending on the size and amount of meat and on the degree of doneness and browning required.

Using the Slow cooking programme

- Select Slow cooking from the main menu or from the list of Automatic programmes.
- Follow the messages given in the display until the programme starts.

  Place the universal tray with the rack on top in the oven for the pre-heating phase.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.
- Then place the meat on the rack and insert the food probe into a fleshy part of the meat.

  Refer to the section "Food probe".
- Place the rack together with the universal tray on the shelf level specified.

⚠ The top heating element/grill element is hot. Danger of burning.

At the end of the programme the message "Programme finished" will appear in the display and the buzzer will sound.

If the meat is not cooked to your satisfaction, you can extend the cooking programme.

Food will be kept warm for a certain period if it is not removed from the appliance at the end of the programme. "Keeping warm" will appear in the display.

Notes

Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

For searing use a suitable cooking oil that can withstand high temperatures.

Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and amount of meat and on the degree of doneness and browning required.

Meat can be carved straight from the oven. It does not need to rest.

Useful tips

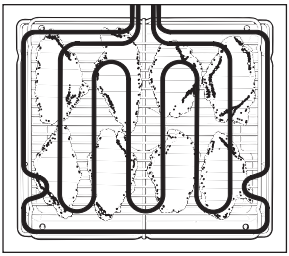
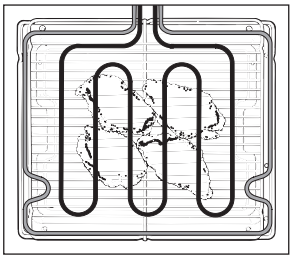
Because it has been cooked using low temperatures,

– meat can be kept warm quite safely in the oven until it is served. This will not affect results in any way.

– the meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Grilling tips

⚠ Grill with the oven door closed.
If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot. Danger of burning.

Functions	Notes
Grill :	For grilling thin cuts in large quantities and for browning large baked dishes. The whole grill element will get hot and glow red. 
Economy grill :	For grilling thin cuts in small quantities and for browning small baked dishes. The inner part of the grill heating element will get hot and glow red. 
Fan grill :	For grilling thicker items, e.g. rolled meat, poultry pieces.

Subject	Notes
Containers Rack on top of universal tray. If you have the anti-slash insert, use it in the universal tray.	Do not use the baking tray.
Recommended shelf level, from the bottom Please refer to the Grill chart.	**Ovens with 5 shelf levels:** – For thin cuts use shelf level 4 or 5 – For thicker cuts use shelf level 3 or 4 **Ovens with 3 shelf levels:** – For thin cuts use shelf level 2 or 3 – For thicker cuts use shelf level 1 or 2
Pre-heating is necessary	Pre-heat the grill for approx. 5 minutes with the door shut before grilling.
Temperature Please refer to the Grill chart.	– For thin cuts of meat (e. g. chops or steak): 275°C – For grilling thicker items, (e. g. rolled meat, poultry) 240°C – Do not select a higher temperature than that suggested. The meat will brown on the outside, but will not be properly cooked through.
Grilling duration Please refer to the Grill chart.	– Flat pieces of fish and meat usually take 6 – 8 minutes per side. Thicker pieces take a little longer. – With rolled meat, allow approx. 10 minutes per cm diameter. – Most items should be turned half way through cooking.

Grilling tips

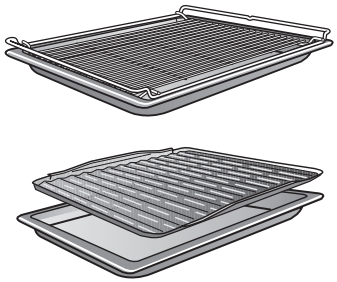
Preparing food for grilling

Rinse briefly under running cold water, pat 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 burn and cause smoke.

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

Grilling



- Place the rack or the anti-splash insert (if you have one) on top of the universal pan as illustrated.
- Place the food on the rack.
- Select the required function and set the temperature.
- Pre-heat the grill for approx. 5 minutes with the door shut.
- Place the food under the grill and shut the door.
- Turn food half way through cooking.

Useful tips

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.

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

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 will still be 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").

Pre-heat the grill for approx. 5 minutes with the door shut.

The figures in square brackets relate to appliances with three shelf levels.

Food to be grilled	Recommended shelf level	Full grill / Economy grill		Fan grill	
		Temperature in °C	Total grilling time in min.[1)]	Temperature in °C	Total grilling time in min.[1)]
Thin cuts					
Fillet steak	4 [2]	275	10 – 16	220	20 – 25
Kebabs	4 [2]	240	25 – 30	200	20 – 30
Chicken kebabs	4 [2]	240	20 – 25	200	23 – 27
Escalopes	4 [2][2)]	275	12 – 18	220	23 – 27
Liver	4 or 5 [2 or 3][2)]	275	8 – 12	220	12 – 15
Burgers	3 or 4 [2 or 3][2)]	275	15 – 25	220	18 – 22
Sausages	3 or 4 [2 or 3][2)]	275	10 – 15	220	9 – 13
Fish fillet	4 or 5 [2 or 3][2)]	275	12 – 16	220	13 – 18
Trout	3 or 4 [2 or 3][2)]	275	16 – 20	220	20 – 25
Toast	3 or 4 [2 or 3][2)]	275	2 – 4	220	3 – 6
Croque monsieur	3 or 4 [2 or 3][2)]	275	7 – 9	220	5 – 10
Tomatoes	4 [2]	275	6 – 8	220	8 – 10
Peaches	4 [2]	275	6 – 8	220	15 – 20
Thicker cuts					
Chicken (approx. 1 kg)	3 [1]	240	50 – 60	190	60 – 65
Rolled pork, Ø 7 cm, (approx. 1 kg)	2 [1]	240	75 – 85	190	100 – 130
Pork shank (approx. 1 kg)	2 [1]	240	100 – 120	200	95 – 100
Sirloin, fillet of beef, approx. 1 kg	2 [1]	–	–	250	25 – 35

1) Turn half way through the grilling time.

2) Select the appropriate shelf level for the thickness of the food.

Defrost

The Defrost function uses the fan to circulate the air in the oven.

You can set a temperature of between 25 and 50 °C.

Please note:

– Where possible remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray 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 thawed to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Food	Weight	Time in min.
Chicken	800 g	90–120
Meat	500 g	60–90
	1 000 g	90–120
Sausages	500 g	30–50
Fish	1 000 g	60–90
Strawberries	300 g	30–40
Sponge cake	500 g	20–30
Bread	500 g	30–50

We recommend using Fan plus.

- Select the required function and set the temperature.
- Pre-heat the oven.
- Place the food in the oven once it has heated up.

Cook frozen pies and pizza on baking paper on the rack rather than on the baking tray or the universal tray. Cooking large frozen items on the baking tray or the universal tray can cause the metal to distort. This distortion will increase with each subsequent use.
Frozen food such as oven chips or croquette potatoes can, however, be cooked on the baking tray or the universal tray.

Examples of ready meals

Food	Temperature in °C *	Shelf level from the bottom*	Time in min.*	Notes
Potato, pasta or vegetable bake	250	2	20 – 25	Place in a suitable dish
Lasagne, cannelloni	190	2	35 – 40	Remove the lid
Filled baguette, panini	200	2	12 – 15	Place on baking paper, directly on the rack
Pre-cooked pizza	200	2	12 – 20	Place on baking paper, directly on the rack
Pre-cooked mini pizza	220	2	8 – 10	Place on baking paper, directly on the rack
Potato pancakes, Rösti, croquettes	220	2	12 – 20	Place on baking paper, directly on the rack

* Observe recommended temperatures, cooking times and position in the oven given on the manufacturer's packaging.

Cheese soufflé (from France)

Serves 4

(for 1 large soufflé dish ∅ 20 cm or 2–8 ramekins ∅ 8–12 cm)

40 g butter
40 g plain flour
375 ml milk
100 g Gruyère cheese, grated
3 eggs
Salt and pepper

Method:

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

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. Beat the egg whites until stiff, and fold them gently into the sauce.

5. Grease the soufflé dish or the ramekins, and fill with the mixture. Place on the baking tray, and fill the baking tray with water.

Use one of the following functions:

Automatic / Bakes/gratin / Cheese soufflé

Cooking duration:
– large soufflé dish: approx. 54 minutes
– ramekins: approx. 30 minutes

or:

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

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Cooking duration: 15–20 minutes + pre-heating

Potato gratin in 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 milk
100 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 a greased 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 / Cooked potatoes

Cooking duration: approx. 68 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 60–70 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 60–70 minutes

Potato cheese bake

Serves 4

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

Method:

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

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

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 / Cooked potatoes

Cooking duration: approx. 75 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 2
Cooking duration: 50–60 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Cooking duration: 50–60 minutes

Tip

For a low-calorie variation, arrange 750 g sliced potatoes in a greased 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 tbsp grated Parmesan over the top.

Garlic soup (from Spain - Sopa Castellana)

Serves 4–6

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

Method:

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

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

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

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

Use one of the following functions:

Automatic / Bakes/gratin / Garlic soup

Cooking duration: approx. 53 minutes

or:

Fan plus
Temperature: 160 °C
Shelf level: 2
Cooking duration: 55–60 minutes

or

Conventional heat
Temperature: 170 °C
Shelf level: 2
Cooking duration: 60–70 minutes

Lasagne

Serves 4

10 sheets of lasagne, not pre-cooked

Meat sauce:
50 g smoked streaky bacon, finely diced
3 onions (150 g)
375 g minced beef
Salt and freshly ground black pepper
1 tsp thyme
1 tsp oregano
1 tsp basil
1 tin (500 g) tomatoes, skinned
2 tbsp tomato purée
125 ml stock

Mushroom sauce:
20 g butter
150 g mushrooms, sliced
2 tbsp (40 g) plain flour
250 ml double cream
250 ml milk
Salt and ground nutmeg
2 tbsp chopped parsley
200 g grated Cheddar cheese

Method:

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

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

3. Grease an oven-proof dish, and assemble the lasagne in layers as follows: 1/3 of the meat sauce, 1/2 of the lasagne sheets, 1/3 of the meat sauce, 1/2 of the mushroom sauce, the rest of the lasagne sheets, the rest of the meat sauce and finally the rest of the mushroom sauce.

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

Use one of the following functions:

Automatic / Bakes/gratin / Lasagne

Cooking duration: approx. 70 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 50–60 minutes

or

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Cooking duration: 50–60 minutes

Pasta bake

Serves 4

150 g macaroni
15 g butter
2 onions, finely diced
1 red pepper, diced
100 g carrots, sliced
300 g beef tomatoes, coarsely diced
100 ml vegetable stock
150 g crème fraîche
75 ml milk
Pepper and garlic salt
100 g ham, diced
2100 g goat's cheese with herbs, diced
100 g grated Cheddar cheese

Method:

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

2. Fry the onions gently in the butter. Add the peppers and carrots, and fry briefly with the onions, then pour the stock over. Mix together the crème fraîche, milk, pepper and garlic salt. Stir into the vegetables, and bring to the boil briefly.

3. Transfer the macaroni, tomatoes, ham and goat's cheese into a baking dish, mix in the vegetable sauce, sprinkle with Cheddar and bake until golden.

Use one of the following functions:

Automatic / Bakes/gratin / Pasta bake

Cooking duration: approx. 55 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 50–55 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 50–55 minutes

Jansson's bake (from Sweden)

Serves 4

800-850 g peeled potatoes
1 onion, finely sliced
1 tbsp butter
125 g anchovy fillets
200 ml double cream
2 tbsp breadcrumbs

Method:

1. Cut the potatoes into fine matchsticks, or grate very coarsely using a large-holed grater. Grease an oven-proof dish.

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

3. Place in the oven to bake.

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

Use one of the following functions:

Automatic / Bakes/gratin / Janssons bake

Cooking duration: approx. 67 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 55–65 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 55–65 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
1x 800 g tin of tomatoes (drained weight 480 g)
2 tbsp parsley, chopped
Salt and pepper
3 tbsp breadcrumbs
500 ml Béchamel sauce, ready-made
2 eggs, beaten
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. Drain the tomatoes, chop roughly and add to the meat along with the parsley and the wine. Season liberally with salt and pepper, and simmer for about 15 minutes. Fold in the breadcrumbs.

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 eggs 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 / Bakes/gratin / Moussaka

Cooking duration: approx. 46 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 45–55 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 45–55 minutes

Spinach parcels (Spanakopita)

Makes 30

1200 g fresh spinach
5 onions
100 g leeks
2 eggs
200 g goat's cheese
100 ml vegetable oil for the filling
50 g finely chopped dill
Salt and pepper
900 g frozen puff or filo pastry (approx. 12 sheets)
50–200 ml vegetable oil for glazing

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, press gently to squeeze out the moisture, 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.

4a. If making with **puff pastry**:
Brush the base of the baking tray with oil and line with half the puff pastry. Spread the spinach mixture evenly over the pastry. Place the rest of the pastry over the spinach mixture, and brush with 50 ml oil.

4b. If making with **Filo pastry**:
Brush the base of the baking tray with oil. Brush half of the sheets of filo with oil, and layer these on the tray. Spread the spinach mixture evenly over the top layer of pastry. Then brush the remaining sheets with oil, and layer these on top of the spinach (200 ml oil is required for coating all of the pastry).

5. After baking, cut into approx. 30 pieces.

Use one of the following functions:

Automatic / Bakes/gratin / Spinach in puff pastry

Baking duration: approx. 62 minutes

or:

Fan plus
Temperature: 170 °C
Shelf level: 2
Baking duration: approx 60–70 mins

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 1
Baking duration: 65–75 minutes

Quiche Lorraine

Serves 4

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

Method:

1. Lightly fry the bacon 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. Pour the mixture over the bacon, and place in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Quiche Lorraine

Baking duration: approx. 62 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Baking duration: 40–45 min

or:

Intensive bake
Temperature: 170–190 °C
Shelf level: 1
Baking duration: 40–45 minutes

Tip

Tuna or salmon can be used instead of diced bacon.

Ratatouille

Serves 6-8

5 tbsp oil
2 onions, finely diced
1 clove of garlic, finely diced
2 red, 2 green and 2 yellow peppers
6 tomatoes
750 g courgettes
Salt 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. Season liberally with salt, pepper and herbs, and transfer into an oven-proof dish.

3. Cover and bake in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Ratatouille

Cooking duration: approx. 40 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 40–50 minutes

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 40–50 minutes

Tuna pie (from Spain - Empanada gallega)

Serves 8–12

600 g frozen puff pastry (approx. 8 sheets)
2 large onions
1 tsp paprika
1 x 500 g tin of tuna
2 hard boiled eggs
1 jar of pickled peppers
250 g tomato purée
4 tbsp olive oil
1 egg for glazing

Method:

1. Dice the onions and fry them lightly in some olive oil in pan until slightly golden. Add the peppers, remove from the heat and leave to cool.

2. Roll out half of the puff pastry into a Miele pizza/flan dish and press the edges together. Break the tuna fish up with a fork and finely chop the eggs. Mix with the onions, tomato purée and sliced peppers, and spread the mixture over the pastry base.

3. Arrange the rest of the puff pastry on top and press the edges together. Brush the pie with lightly beaten egg and place in the oven.

Use one of the following functions:

Automatic / Bakes/gratin / Pasta bake

Cooking duration: approx. 59 minutes

or:

Conventional heat
Temperature: 220 °C
Shelf level: 1
Cooking duration: 30–40 minutes + pre-heating

Important:
With all Bread/rolls/bread mix Automatic programmes, place the dough in the oven straight away and start the programme (do not prove the dough first). The automatic programmes incorporate both proving and baking phases.

Bread/rolls

– Make sure that any liquids are only lukewarm (30–35 °C).

– Knead the dough until it is elastic.

– When baking bread in a tin make sure that the surface is smooth with no cracks or folds.

– Grease the tin if you are going to use one to bake the bread in.

– If the bread is not going to be removed from the oven as soon as baking is finished, select a lighter level of browning to prevent the bread becoming too brown.

Bread mixes

– Prepare the dough according to the instructions on the packet.

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

– Make an incision in the dough and brush it with a little water before you place it in the oven.

– If the bread is not going to be removed from the oven as soon as baking is finished, select a lighter level of browning to prevent the bread becoming too brown.

Bread mixes are available from various manufacturers. The Automatic programmes have not been developed for any specific mixes. For this reason browning, proving and texture can vary. If necessary, leave the bread in the oven for a bit longer or select a different level of browning the next time.

Chocolate sponge puddings (from Austria)

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 ramekins (each ∅ 6 cm)
500 ml homemade 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 greased ramekins. Stand in a baking tray, 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 / Dessert / Chocolate sponge

Cooking duration: approx. 52 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 2
Cooking duration: 40–50 minutes

or:

Conventional heat
Temperature: 150–170 °C
Shelf level: 1
Cooking duration: 35–40 minutes + pre-heating

Caramel pudding (from Norway)

Serves 8

100 g sugar to make the caramel
600 ml milk
300 ml double cream
85 g sugar
6 eggs
1 vanilla pod

Method

1. Cut the vanilla pod along its length and scrape out the pulp with a knife. Bring the milk, cream, sugar and vanilla pod and pulp to the boil. Let it cool down, and remove the pod.

2. Place 100 g sugar in a pan, and stir over a medium heat until caramelised and golden. Do not allow it to burn or get too dark. Transfer into a loaf tin (approx. 30 x 12 cm).

3. Start the Automatic programme or pre-heat the oven.

4. Lightly beat the eggs. Gradually add the cooled milk mixture, and then pass through a sieve into the loaf tin.

5. Place the tin on a universal tray, fill the tray with water and place in the oven.

Serve with whipped cream and caramel sauce. Garnish with seasonal berries or fruit.

Use one of the following functions:

Automatic / Dessert / Caramel pudding

Cooking duration: approx. 130 minutes

or:

Fan plus
Temperature: 110–130 °C+ pre-heating
Shelf level: 2
Cooking duration: 125–135 minutes

or:

Conventional heat
Temperature: 120–140 °C+ pre-heating
Shelf level: 1
Cooking duration: 125–135 minutes

Crème caramel

Serves 6-8

500 ml milk
4 eggs
2 egg yolks
80 g sugar
Grated zest of 1 lemon

1 large pudding basin (Ø ca. 24 cm) or 8–10 ramekins (Ø 7–8 cm)

Caramel
– Use either a ready-made caramel sauce, or:
– Make your own! To do this, place 80 g sugar and 30 ml water in a pan. Stir over a medium heat on the hob until caramelised and golden (do not allow to get too dark, as the flavour will be bitter). Pour into the pudding basin/ramekins.

Method:

1. Coat the sides and base of the pudding basin/ramekins with caramel.

2. Heat the milk and lemon zest together. Beat together the eggs, egg yolks and sugar in a bowl. Strain the milk, and stir into the egg mixture.

3. Pour the mixture into the pudding basin/ramekins, and place in a bain marie (universaltray containing approx. 1 l water). Transfer into a pre-heated oven.

Use one of the following functions:

Automatic / Dessert / Creme caramel

Cooking duration:
– large pudding basin: approx. 46 minutes
– ramekins: approx. 33 minutes

or:

Fan plus
Temperature: 160 °C
Shelf level: 1
The cooking duration will depend on whether you are using a large basin or ramekins: 25–40 minutes + pre-heating

or:

Conventional heat
Temperature: 180 °C
Shelf level: 2
The cooking duration will depend on whether you are using a large basin or ramekins: 25–40 minutes + pre-heating

Chocolate dessert (from France)

Serves 4

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

6–8 ramekins (∅ 10 cm)

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 dishes, and place in the oven.

Use one of the following functions:

Automatic / Dessert / Chocolate dessert

Cooking duration: approx. 24 minutes

or:

Fan plus
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 15–20 minutes + pre-heating

This Automatic programme is for reheating plated meals and uses added moisture.

Please use heat-resistant plates and dishes. Place the food to be reheated uncovered on the rack.

Follow the instructions in the display.

At the end of the reheating process, the crockery as well as the food will be hot. There may be a few drops of condensation on the bottom of the plate or dish.

Notes for cooking fish using Automatic programmes

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

– If using the food probe, make sure that the metal tip is inserted into the thickest part of the fish and that the end of the probe is pointing upwards diagonally.

– When cooking several fish or pieces of fish together, select fish that are similar in size. Insert the food probe into the thickest fish.

– Fish can also be cooked wrapped in aluminium foil, in a roasting bag or in a salt crust. Simply insert the food probe through the foil, bag or crust.

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Hake in a herb sauce (from Spain - Merluza en salsa verde)

Serves 4

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

Method:

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

2. Place the fish in the baking tray. Brush the oil and garlic over the fish, add the clams or venus mussels, and season with a little salt. Dust with flour, then pour the fish stock over and scatter with chopped parsley.

Use one of the following functions:

Automatic / Fish / Hake in a herb sauce

Cooking duration: approx. 33 minutes

or:

Fan plus
Temperature: 170–180 °C
Shelf level: 2
Cooking duration: 25–30 minutes + pre-heating

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Cooking duration: 25–30 minutes + pre-heating

Red mullet en Papillote

Serves 6

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

Method:

1. Wash the mullet.

2. To make the stuffing, soak the white bread in milk. Press the bread with a fork to ensure that it is completely drenched, and mix in the parsley and 4 tbsps 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, place the mullet in the middle, and wrap the paper over like a parcel. Place the parcel on the baking tray, and put in the oven.

Use one of the following functions:

Automatic / Fish / Red mullet en Papillote

Cooking duration: approx. 21 minutes

or:

Fan plus
Temperature 190–210 °C
Shelf level: 2
Cooking 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 in fresh water for 24 hours, changing the water frequently. Cut into large chunks, and simmer in a pan of boiling water for 8 minutes. Remove the fish, drain and leave to cool. Skin and fillet the fish.

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

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

Use one of the following functions:

Automatic / Fish / Salt cod brandade

Cooking duration: approx. 9 minutes

or:

Full grill
Temperature: 210–230 °C
Shelf level: 3 or 4
Cooking duration: 8–10 minutes

Notes for cooking meat using Automatic programmes

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

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

– Meat can be cooked covered or uncovered in an oven dish or on the universal tray. The programme you select will guide you.

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

– Trim the meat before cooking. Season according to taste, dot with butter or (in the case of game) bard with rashers of bacon. To tenderise game, marinate in butter milk for several hours or overnight before cooking.

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

– If you are cooking several pieces of meat together, select pieces that are similar in size. If using the food probe it should be used in the largest piece of meat.

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Meatloaf (from Sweden)

Serves 4–6

50 g breadcrumbs
200 ml milk
500 g minced beef
1 egg
1 small onion, finely chopped
1 tbsp Dijon mustard
1 stock cube, crumbled
1 tsp salt
A pinch of ground pepper
140 g bacon rashers
500 ml stock

Method:

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

2. Add the rest of the ingredients (except for the bacon rashers), mix thoroughly and form into a loaf.

3. Wrap the bacon rashers around the loaf, and transfer into a greased, ovenproof dish. Pour 100 ml stock into the dish.

4. Halfway through the cooking time, pour the rest of the stock over the loaf.

Use one of the following functions:

Automatic / Meat / Pork / Meat loaf

Cooking duration: approx. 83 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 2
Cooking duration: 80–90 minutes

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 2
Cooking duration: 80–90 minutes

Christmas ham (from Sweden)

Serves 10–15

3–4 kg cured ham with rind
2 eggs yolks
2 tbsp cornflour
2 tbsp hot mustard
2 tbsp mild mustard
1 tbsp breadcrumbs

Method:

1. Soak the ham in water for 4–6 hours to release the salt.

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

3. Cook at one of the settings given.

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

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

Use one of the following functions:

Automatic / Meat / Pork / Christmas ham

Cooking duration: approx. 300 minutes

or:

Fan plus
Temperature: 160–170 °C
Core temperature: 85 °C
Shelf level: 2
Cooking duration: approx. 300 minutes

or:

Conventional heat
Temperature: 170–180 °C
Core temperature: 85 °C
Shelf level: 2
Cooking duration: Approx. 300 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 sliced white mushrooms
4 tomatoes (tinned)
1 tbsp parsley, chopped
Approx. 450 g puff pastry

To glaze:
1 egg, beaten
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, parsley 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.

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

Use one of the following functions:

Automatic / Meat / Pork / Fillet en croûte

Cooking duration: approx. 50 minutes

or:

Fan plus
Temperature: 180–200 °C
Shelf level: 1
Cooking duration: 40–45 minutes + pre-heating

or:

Conventional heat
Temperature: 200–220 °C
Shelf level: 2
Cooking duration: 40–45 minutes + pre-heating

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

Biscuits

Makes 80

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

Method:

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

2. Roll out the dough to a thickness of approx. 3 mm, cut into shapes with a cookie cutter, place on a baking tray and bake.

Use one of the following functions:

Automatic / Baked goods / Biscuits

Baking duration: approx. 22 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1 and 3
Baking duration: 25-35 min

Chocolate cherry muffins

Makes approx. 12

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

Filling:
200 g cream cheese, e.g. mascarpone
70 g icing sugar
1 egg
10 g plain 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, the flour and the 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 mixture and the cherries. Bake, then decorate with plain or milk chocolate cake covering if you wish.

Use one of the following functions:

Automatic / Baked goods / Muffins

Baking duration: approx. 57 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 40–50 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 40–50 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. 60 minutes. Apricots can be used instead of cherries.

Walnut muffins

Makes approx. 12

100 g raisins
5 tbsp rum
150 g butter
150 g sugar
2 tsp vanilla sugar
3 eggs
150 g plain flour
1 tsp baking powder
125 g walnuts, roughly chopped
12 muffin cases (7-8 cm ∅) or a muffin tin

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. Spoon the mixture into the muffin cases or the tin using 2 tablespoons. If using paper cases without a muffin tin place on the universal tray. Bake.

Use one of the following functions:

Automatic / Baked goods / Muffins

Baking duration: approx. 57 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 30–40 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 25–35 minutes + pre-heating

Drop cookies

Makes approx. 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 plain 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.

Please note:
Do not bake more than double the amount of the mixture at once, as the cookies will run into each other.

Use one of the following functions:

Automatic / Baked goods / Drop cookies

Baking duration: approx. 24 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 1 and 3
Baking duration: 20–25 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 12–15 minutes + pre-heating

Vanilla biscuits

Makes approx. 90

Mixture:
280 g plain flour
210 g butter
70 g sugar
100 g ground almonds

For dredging:
etwa 70 g vanilla sugar

Method:

1. Mix 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 / Vanilla biscuits

Baking duration: approx. 22 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 1 and 3
Baking duration: 20–30 minutes

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 2
Baking duration: 12–15 minutes

Choux buns

Makes approx. 12

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

Filling:
500 ml double cream
A little caster sugar
4 tsp vanilla sugar
1 x 300 g tin or 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 to a smooth ball. As soon as the base of the pan turns white, 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, fold in the baking powder.

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

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

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

Use one of the following functions:

Automatic / Baked goods / Choux buns

Baking duration: approx. 37 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 1 and 3
Baking duration: 35–45 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Baking duration: 35–45 minutes

Tip

Creamy custard also makes a delicious filling.

Make 250 ml custard of thick custard with 30 g of sugar. Cool, stirring occasionally to prevent a skin forming.

Whip 500 ml cream with 2 tsp vanilla sugar and 2 tbsp caster sugar. Beat the custard until creamy, then fold in the whipped cream. Fold in 500 g quartered strawberries, and spoon into the choux buns.

Notes for cooking poultry using Automatic programmes

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

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

– Season the poultry to your taste and brush with oil before putting it in the oven.

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

– Insert the food probe into the area between the thigh and the breast, and on larger birds into the breast. Make sure that the metal tip is inserted as deeply as possible into the thickest part of the bird, and that the handle is angled upwards.

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

– When using the food probe, you will be given an approximate cooking duration, which will be adjusted more accurately as the programme proceeds.

Duck à l'orange

Serves approx. 4

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

Method:

1. Slice three of the oranges finely, and arrange in the bottom of an ovenproof dish. Season the duck with salt and pepper, brush with oil, and place on top of the orange slices.

2. Dissolve the sugar cubes 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.

Please note:
If using the Miele Gourmet oven dish also add 200 ml water.

Use one of the following functions:

Automatic / Poultry / Duck à l'orange

Cooking duration: approx. 85 minutes

or:

Auto roast
Temperature: 160 °C
Shelf level: 2
Cooking duration: 90–100 minutes

or:

Fan plus
Temperature: 170–180 °C
Shelf level: 2
Cooking duration: 90–100 minutes

Open apple tart

Serves approx. 12

Pastry base:
220 g plain flour
100 g butter
60 g icing sugar
A pinch of salt
1 egg

Topping:
600 g sharp dessert or cooking apples
Juice of half a lemon
100 g sugar
20 ml apple juice

To dust:
Icing sugar

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 into thick slices. Arrange in the pastry case. Dot with butter and bake for approx. 30 minutes.

3. Caramelise the sugar in a pan over a medium heat on the hob, until golden stirring all the time. Add the apple juice and lemon 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 / Cakes / Apple tart

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

Baking duration: approx. 35 minutes

or:

Intensive bake
Temperature: 170–190 °C
Shelf level: 1
Baking duration: 40–45 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Baking 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.

Apple tart

Serves approx. 12

Pastry base:
150 g butter or margarine
150 g sugar
2 tsp vanilla sugar
3 eggs
Juice of half a lemon
150 g plain flour
1/2 tsp baking powder

Topping:
650 g sharp dessert or cooking apples
Icing sugar or apricot jam

Method:

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

2. Sift the baking powder and flour together and fold 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 / Cakes / Apple tart

Baking duration: approx. 83 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 55–65 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 55–65 minutes

Apple pie

Serves approx. 12

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

Filling:
1000 g sharp dessert or cooking apples
50 g raisins
50 g sugar
1/2 tsp cinnamon

To glaze:
1 egg, beaten
2tbsp milk

Method:

1. Mix the flour, baking powder, butter or margarine, sugar, vanilla sugar and egg together and knead to a smooth dough. Press approx. 2/3 of the pastry into the bottom of a greased and floured springform cake tin (∅ 26 cm) to make the base. Form a rim about 2 cm high around the edges of the tin. Bake blind. (This 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 for 1 minute. Leave to cool and then place in the (blind-baked) pastry case.

3. Roll the remaining pastry out on a floured surface and place it over the apples. Press the edges together, 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 / Cakes / Apple tart

Baking duration: approx. 78 minutes

or:

Fan plus

Temperature: 150–170 °C
Shelf level: 2
Baking duration:
Pre-baking: 20–25 minutes
Baking: 30–35 minutes

or:
Conventional heat
Temperature: 170-190 °C
Shelf level:
Baking duration:
Pre-baking: 15–20 minutes + pre-heating
Baking: 30-35 minutes

or:

Intensive bake
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 50–60 minutes

Apple hazelnut streusel

Serves approx. 12

Base/Streusel topping:
200 g melted butter
350 g plain flour
1 tsp baking powder
150 g sugar
2 tsp vanilla sugar
60 g hazelnut brittle

Filling:
800 g sharp dessert/cooking apples
50 g sugar

Method:

1. Mix the flour, baking powder, sugar and vanilla sugar together. Add the slightly cooled butter. Rub together to make a crumbly mixture.

2. Press about 2/3 of the mixture into the base of a ∅ 26 cm springform cake tin. Make a rim about 2 cm high around the edges of the tin. Mix the remaining streusel mixture with the broken up hazelnut brittle.

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

Use one of the following functions:

Automatic / Cakes / Apple... / With Streusel topping

Baking duration: approx. 77 minutes

or:

Intensive bake
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 65–75 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Baking duration: 70–80 minutes

Gateau

Serves approx. 16

Basic mixture:
4 egg whites
4 tbsp hot water
175 g sugar
4 eggs yolks
200 g plain flour
2 tsp baking powder

Method:

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

2. Sift the baking powder into the flour and fold into the egg white mixutre.

3. Lightly butter a springform tin (∅ 26 cm), and line with baking paper. Pour the mixture into the tin, and 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 / Cakes / Gateau

Baking duration: Approx. 57 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 35 - 40 minutes

or:

Conventional heat
Temperature: 170–190 °C
Shelf level: 3
Baking duration: 20–25 minutes + 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 sugar
Approx. 100 ml milk
2 tsp vanilla sugar
Juice of one lemon
12 leaves of white gelatine
500 ml cream

To dust:
Icing sugar

Method:
Mix together 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 using microwave power at 450 W in the microwave oven, or in a pan on a low hob setting. Stir a little of the quark mixture into the gelatine and when cool, add this mixture to the remainder of the quark mixture. Stir several times as it thickens. 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 serving platter and spread some of the quark mixture over it. Top with another layer of the cake. Add some more of the mixture, then top it with the 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:
70 g dark chocolate
6 leaves of white gelatine
80 ml espresso
500 ml double cream
4 tsp vanilla sugar
80 ml coffee liqueur
1 tbsp cocoa powder

To dust:
Cocoa powder

Method:
Melt the chocolate. Beat the cream until stiff. 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 half the espresso and half the coffee liqueur into the gelatine and add to the remaining whipped cream. Place about 3 tablespoonfuls of the cream in a separate bowl for topping the gateau later. Divide the rest of the cream in half and place in separate bowls. Add the vanilla essence to one half, and the melted chocolate and cocoa powder to the other.

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

Butter cake

Serves approx. 20

Mixture:
480 g strong white flour
50 g soft butter
180–220 ml lukewarm milk
40 g fresh crumbled yeast or 2 x 7 g sachets of fast action dried yeast
60 g sugar
A pinch of salt
1 egg yolk

Topping:
150 g soft butter
4 tsp vanilla sugar
100 g sugar
150 g flaked almonds

Method:

1. Place the flour, butter, 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 balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

4. Place the cake in the oven and start the Automatic programme.

If you are not using the Automatic programme, leave to rise for another 10 minutes before baking until golden.

Use one of the following functions:

Automatic / Cakes / Butter cake

Baking duration: Approx. 39 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 25–30 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Baking 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.

Guglhupf

(A typical Austrian/South German cake)

Serves approx. 16

60 g butter
50 g sugar
1 egg
Zest of 1/2 half a lemon
A pinch of salt
500 g strong white flour
20 g fresh crumbled yeast or 1 x 7 g sachet of fast action dried yeast
375 ml milk
50 g raisins

To dust:
Icing sugar

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. Place in the oven and start the Automatic programme.

If you are not using the Automatic programme, leave to prove for a further 30 minutes at room temperature or in the oven at 50 °C for approx. 15 minutes until the dough has doubled in size. Bake until golden.

3. When cool, dust with the icing sugar.

Use one of the following functions:

Automatic / Cakes / Guglhupf

Baking duration: approx. 45 minutes

or:

Fan plus
Temperature: 150-170 °C
Shelf level: 2
Baking duration: 50–60 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 50-60 minutes

Plaited loaf

Serves approx. 16

750 g strong white flour
60 g fresh crumbled yeast or 3 x 7 g sachets of fast action 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 beaten with 2 tbsp milk
30 g crystal sugar
50 g flaked almonds

Method:

1. Place the flour, yeast, sugar, butter or margarine, salt 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. Form three 40 cm long rolls out of the dough. Plait the three rolls and place on a baking tray.

4. Brush with the beaten egg yolk/milk and sprinkle with the crystal sugar and almonds. Place in the oven and start the Automatic programme.

If you are not using the Automatic programme, leave to rise for another 30 minutes before baking until golden.

Use one of the following functions:

Automatic / Cakes / Plaited loaf

Baking duration: Approx. 68 minutes

or:

Fan plus
Temperature: 150-170 °C
Shelf level: 2
Baking duration: 45–55 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Baking duration: 45–55 minutes

Tip

This recipe can also be used to make a wreath. For an Easter table display, plait or braid the loaf into a circle and arrange coloured hard-boiled eggs in the centre.

Yeast dough

This Automatic programme can be used to prove dough.

You can choose between the following times:

– prove for 15 minutes

– prove for 30 minutes

– prove for 45 minutes

Setting:

Automatic / Cakes / Yeast dough

Almond cake (from Spain - Tarta de Santiago)

Serves approx. 12

200 g plain flour
6 eggs
200 ml milk
150 g butter
300 g ground almonds
300 g sugar
Zest of 1 lemon
3 tbsp water
Icing sugar for dusting

Method:

1. Beat together the eggs and sugar until frothy. Mix in the flour, milk, melted butter, lemon zest, ground almonds and 3 tbsp water.

2. Grease a springform tin (∅ 26 cm) and line with baking paper. Pour in the mixture, and place in the oven to bake.

3. Remove the cake from the tin, cool and dust with icing sugar.

Use one of the following functions:

Automatic / Cakes / Almond cake

Baking duration: approx. 54 minutes

or:

Fan plus
Temperature: 160–170 °C
Shelf level: 2
Baking duration: 50–60 minutes

Marble cake

Serves approx. 18

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

Method:

1. Cream together the butter or margarine, sugar, vanilla sugar and eggs. Stir in the rum and 120 ml milk. Then fold in the flour and baking powder.

2. Stir the cocoa power and 30 ml milk into about 1/3 of the mixture.

3. Spoon about 1/2 of the remaining plain mixture into a greased and floured baking tin (∅ 26 cm). Spread the cocoa-flavoured mixture over the top, 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 / Cakes / Marble cake

Baking duration: approx. 70 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 60–70 minutes

Conventional heat
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 60–70 minutes

Fruit streusel

Serves approx. 20

Pastry base:
450 g strong white flour
40 g fresh crumbled yeast or 2 x 7 g sachets of fast action dried yeast
Approx. 150 ml lukewarm milk
50 g sugar
90 g butter or margarine, melted
1 egg

Filling:
Approx. 1000 g sharp apples, plums or cherries

Topping:
240 g plain flour
150 g sugar
4 tsp vanilla sugar
130 g butter or margarine
1 tsp cinnamon

Method:

1. Place the flour, egg, butter, yeast and sugar in a mixing bowl. Add the milk and knead to a smooth, elastic dough. Place in the oven at 50 °C for approx. 30 minutes to rise. Punch down, then roll out into the universal tray.

2. Arrange the prepared fruit (apples peeled and cut into 1/2 cm slices; cherries stoned; plums stoned and halved) evenly over the base.

3. Rub the topping ingredients together 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 until golden.

Use one of the following functions:

Automatic / Cakes / Fruit streusel

Baking duration: approx. 64 minutes

or:

Fan plus
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 50–60 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 3
Baking duration: 40-50 minutes

Swiss apple cake

Serves approx. 20

Pastry base:
250 g plain flour
80 ml water
100 g margarine

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

Topping:
175 ml double cream
4 tbsp sugar
2 eggs

Method:

1. Briskly mix the flour, margarine and water to a smooth dough, and leave in a cool place for a while.

2. Mix together all of the ingredients for the topping. Drain the fruit if necessary.

3. Roll out the pastry thinly, and place on the baking tray. Roll over the edges to form a lip.

4. Start the Automatic programme.

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

Use one of the following functions:

Automatic / Cakes / Swiss apple cake

Baking duration: approx. 43 minutes

or:

Intensive bake
Temperature: 190–200 °C
Shelf level: 2
Baking duration: 30–40 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 1
Baking duration: 40–50 minutes + pre-heating

Sponge cake

Serves approx. 12

200 g butter
200 g sugar
4 eggs
Juice and zest of one lemon
125 g cornflour
125 g self-raising flour
1 tsp baking powder

Method:

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

2. Sift together the flour with the cornflour and the baking powder, and fold into the mixture.

3. Transfer the mixture into a loaf 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 / Cakes / Sponge cake

Baking duration: approx. 69 minutes

or:

Fan plus
Temperature: 140–160 °C
Shelf level: 2
Baking duration: 60–70 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 2
Baking duration: 60–70 minutes

Tip

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

Streusel cake

Serves approx. 20

Base:
500 g strong white flour
40 g fresh crumbled yeast or 2 x 7 g sachets of fast action dried yeast
250 ml lukewarm milk
50 g melted butter
50 g sugar
1 egg
A pinch of salt

Filling:
125 g soft butter
125 g sugar
1 egg
350 g quark
1 tbsp cornflour
3 tbsp lemon juice

Streusel topping:
350 g plain flour
200 g sugar
1/2 tsp ground cinnamon
200 g butter, melted

Method:

1. Place the flour, egg, butter, yeast, sugar and a pinch of salt in a mixing bowl. Add the milk and knead to a smooth, elastic dough. Leave in a warm place for about 30 minutes to rise, then roll out onto the universal tray.

2. To make the filling, beat together the butter, sugar and egg until creamy, then stir in the quark, cornflour and lemon juice. Spread this mixture over the base.

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

4. Place the cake in the oven and start the Automatic programme.

If you are not using the Automatic programme, leave to rise for another 15 minutes before baking until golden.

Use one of the following functions:

Automatic / Cakes / Streusel cake

Baking duration: approx. 67 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 55–60 minutes

or:

Conventional heat
Temperature: 160–180 °C
Shelf level: 3
Baking duration: 45–55 minutes + pre-heating

Raisin loaf

Serves approx. 8

Base:
250 g strong white flour
20 g fresh crumbled yeast or 1 x 7 g sachet of fast action dried yeast
10 g sugar
125 ml lukewarm milk
100 g raisins
75 g butter

Topping:
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. Knead in the raisins and leave to rise for approx. 15 minutes at room temperature. Punch down and then roll out 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. Heat the butter and mix in the sugar. When the dough has risen make indentations in the top with your fingers. Brush the surface of the dough with the butter and sugar mixture and bake immediately until golden.

Use one of the following functions:

Automatic / Cakes / Raisin cake

Baking duration: approx. 45 minutes

or:

Fan plus
Temperature: 150–170 °C
Shelf level: 2
Baking duration: 35–40 minutes

or:

Conventional heat
Temperature: 180–200 °C
Shelf level: 2
Baking duration: 25–35 minutes

Pizza variations

Ingredients for 1 tray:

Basic yeast dough
320 g strong white flour
30 g fresh crumbled yeast or 2 x 7 g sachets of fast action dried yeast
1 tsp salt
30 g oil
170–180 ml lukewarm water

Basic quark dough:
180 g quark
60 ml milk
60 g oil
1 tsp salt
3 eggs yolks
375 g plain flour
3 tsp baking powder

Approx. 300 g tomato passata per pizza

Method:

1a. To prepare the **yeast dough**:
Mix the flour, yeast, salt, oil and water together and knead until you have a smooth dough. Leave to rise at room temperature for approx. 20 minutes.

1b. To prepare the **quark dough**:
Mix together the quark, milk, oil, salt and egg yolk. Sift together the flour and baking powder, and fold half into the quark mixture, then knead in the rest of the flour to a smooth dough.

2. Roll out onto a baking tray.

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

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

Topping:

– **Margherita:**
600 g sliced tomatoes
300 g mozzarella cheese, sliced
Olive oil
Oregano

– **Onion pizza:**
650 g finely sliced onions
Salt, fresh rosemary
4 tbsp olive oil

– **Vegetable:**
300 g broccoli florets, cooked
300 g sliced white mushrooms
120 g leeks, sliced in rings and cooked
300 g mozzarella cheese, diced or sliced

Pizza

Use one of the following functions:

Automatic / Fresh pizza

Baking duration:
– Yeast dough: approx. 30 minutes
– Quark dough: approx. 50 minutes

or:

Fan plus

Temperature: 180–200 °C
Shelf level: 2
Baking duration: 35–45 minutes

or:

Conventional heat
Temperature: 200–220 °C
Shelf level: 1
Baking duration: 30–40 minutes + pre-heating

or:

Intensive bake
Temperature: 170-190 °C
Shelf level: 2
Baking duration: 35–45 minutes

Sabbath programme

This programme can be set to operate for 72 hours for the purposes of religious observance.

The oven does not start to heat up until after the door has been opened and closed. The time of day does not show in the display during this period. The interior lighting does not come on, even when the door is opened.

Conventional heat is pre-programmed.

To use the Sabbath programme

- Select Automatic in the menu.
- Select the Sabbath programme.

The Sabbath programme cannot be started if the minute minder is being used.

- Follow the instructions in the display.
- Open the door.
- Place the food in the oven.
- Close the door.

The programme will start in 5 minutes.

A Sabbath programme that has been started cannot be changed, nor can it be saved under User programmes.

The programme can only be cancelled by switching the appliance off.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555
Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130, Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele Shanghai
Suite 4105-06, Plaza 66
1266 Nanjing Road West
Jing An District
Shanghai 200040, PRC
Tel: +86 21 6288 4200, Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

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

India
Miele Appliances India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi – 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in
Internet: www.miele.in

Ireland
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710, Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353, Fax: 0800 463 453
Internet: www.miele.co.nz

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

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(User instructions for ovens H 5081, H 5681, H 5688)

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