

SIEMENS



# Cooking inspirations.

A selection of inspiring recipes for the new iQ700 built-in oven with fullSteam function, bakingSensor and roastingSensor Plus.

[www.siemens-home.com/mysiemens](http://www.siemens-home.com/mysiemens)



Inspiration for cooking

# For the extraordinary things in life

Do you want to give your guests a wonderful evening they won't forget?

All you need is the right ingredients, and we'll provide the recipes to match in the iQ700 cookbook.

Take a culinary journey with this exclusive collection of recipes, and you will not only learn how to prepare extraordinary taste sensations, but also how to make the best use of the innovations offered by your new iQ700 built-in oven with fullSteam function, roastingSensor Plus and bakingSensor. By doing so, you will be able to offer your guests a perfect menu that is simple and enjoyable to prepare, and guaranteed to turn out brilliantly. All the details in the recipes have been tested numerous times and tailored precisely to your oven. This means that preparing them is fun, and that the evening will be a memorable one for you and your guests.

Bon appétit!

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Useful information about your iQ700  
oven with fullSteam function,  
roastingSensor Plus and bakingSensor

# Information on your appliance

## fullSteam function

With the help of the fullSteam function, moisture is constantly and automatically added to your food in the form of water vapour when preparing it using a classic heating type.

Use the fullSteam function to prepare a wide range of dishes without using oil or fats.

By doing so, you can cook vegetables or potatoes in a way which is healthy and tasty without them losing any flavour, colour or vitamins.

You can also use our combi-steam ovens for the classic steaming of vegetables and fish.

## bakingSensor

The oven automatically recognises when the baking process is complete.

All you have to do when baking is prepare the dough and select the required dish. The innovative sensor automatically controls the baking process. The bakingSensor measures the moisture content of the oven interior and thereby recognises when the dish is cooked.

You can find the appropriate setting for all recipes in the cookbook which are suited to the bakingSensor. If you prefer to continue to set the heating type, temperature and cooking time yourself, we have an alternative setting for you as well.

## roastingSensor Plus

Achieve the best roasting results: it's easier than ever before with the roastingSensor Plus.

Thanks to three measuring points, the innovative meat probe is able to precisely and reliably measure the internal temperature of your food.

It is suitable for a wide range of dishes.

You can find the appropriate setting for all recipes in the cookbook which are suitable for the roastingSensor Plus. If you do not wish to use the meat probe, we have also provided an alternative setting for you.

## 4D hot air

For the best baking results, regardless of the choice of rack level: 4D hot air.

You have the utmost flexibility in choosing which rack level you would like to use to prepare your food. The innovative technology featured by the fan motor permits ideal heat distribution in the oven interior. This means that your dish will always be cooked perfectly and exactly how you want it, regardless of the rack level you choose.

## Top/ bottom heating

For traditional baking and roasting on one level.

Especially well-suited for cakes with a moist topping, either in tins or on a baking tray.

## Circulated air grilling

For roasting poultry, whole fish and larger pieces of meat.

The grill element and the ventilator switch on and off alternately. The fan circulates the hot air around the food.





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# Abbreviations and indicated quantities



Abbreviations

ml	Millilitres
l	Litres
g	Grams
kg	Kilograms
cm	Centimetres
mm	Millimetres
tbsp	Tablespoon
tsp	Teaspoon
Generous pinch	Generous pinch
lvl	Level
hpd	Heaped
frzn	Frozen
e.g.	For example
min.	Minutes
hr.	Hours
min.	At least
approx.	Approximately
pinch	Pinch
Ø	Diameter

Sachet

Baking powder	17 g
Vanilla essence	9 g
Dry yeast	7 g
Cream stiffener	8 g

Nutritional information

kcal	Kilocalories
F	Fat
carb	Carbohydrates
P	Protein
BU	Bread units

Weights, capacity measures

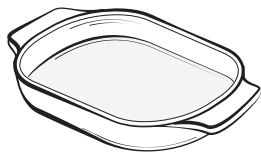
1 kg	1000 g	100 dg	2.22 lb
1 l	1000 ml	100 cl	10 dl

Spoon measures

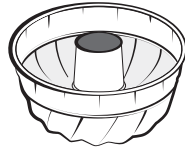
	Level tsp	Level tbsp	Heaped tsp	Heaped tbsp
Baking powder	3 g	6 g	7 g	13 g
Butter	3 g	8 g	10 g	18 g
Honey	6 g	13 g	12 g	26 g
Jam	6 g	18 g	14 g	26 g
Flour	3 g	7 g	5 g	15 g
Oil	3 g	12 g	-	-
Salt	5 g	13 g	8 g	24 g
Mustard	4 g	12 g	11 g	26 g
Breadcrumbs	2 g	8 g	4 g	14 g
Water/milk	5 g	15 g	-	-
Cinnamon	2 g	3 g	4 g	11 g
Sugar	3 g	9 g	6 g	17 g

# Cookware





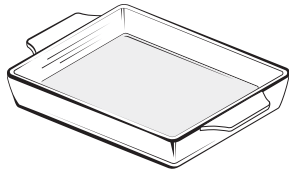
Ovenproof dish, oval



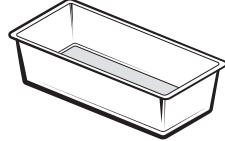
Bundt cake tin



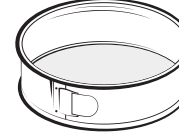
Springform cake tin, square



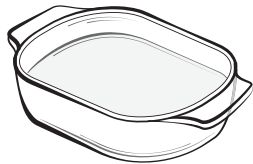
Ovenproof dish, rectangular



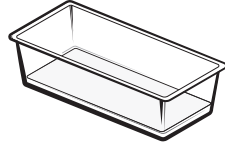
Cake tin



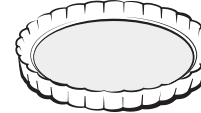
Springform cake tin, round



Roaster, glass, without lid



Cake mould, glass



Tart dish



Roaster with lid



Mini ring cake tin



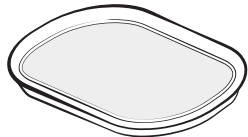
Mini tart dishes



Preserving jars



Muffin tin



Meat tray



Flan-base cake tin



Small moulds

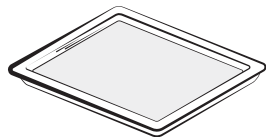


Pizza tray, round

# Special accessories

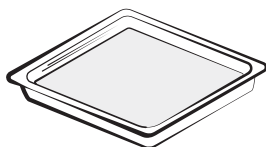


There is a comprehensive range of special accessories for your appliance. You can find information on these in our brochures or online.



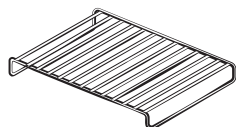
**Baking tray, non-stick**

For tray bakes and small baked products. The pastries can be removed more easily from the baking tray. It is not necessary to grease or line with greaseproof paper.



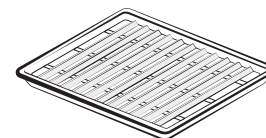
**Universal pan, non-stick**

For moist cakes, pastries, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack. Pastries and roasts can be removed more easily from the universal pan. It is not necessary to grease or line with greaseproof paper.



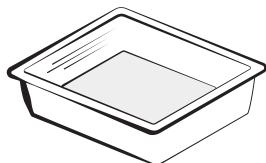
**Wire insert**

For meat, poultry and fish. For inserting into the universal pan to catch dripping fat and meat juices.



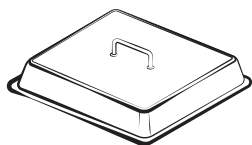
**Grill tray**

Use for grilling in place of the wire rack or as a splatter guard. Only use in the universal pan.



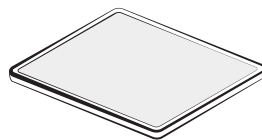
**Profi pan**

Ideal for the preparation of large quantities.



**Lid for the Profi pan**

The lid turns the Profi pan into a Profi roaster.



**Baking stone**

For home-made bread, bread rolls and pizzas that require a crispy base.



**Glass roaster (1.5 litres)**

For stews and bakes.



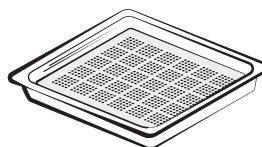
**Glass pan**

For bakes, vegetable dishes and baked items.



**Pizza tray**

For pizzas and large round cakes.



**Large perforated steamer**

For large quantities of vegetables or whole fish. The steamer is used as a base when preserving jams and chutneys.







## Starters, soups and salads



# Baked figs with goat's cheese and ham

## For 4 servings

### Small unperforated steamer

#### Marinade:

100 ml ruby port wine  
2 tbsp honey  
6 tbsp balsamic vinegar  
2 bay leaves  
1 cinnamon stick  
1 star anise  
2 cloves  
½ vanilla pod

#### Figs:

8 small figs  
200 g goat's cheese  
75 g raw ham, e.g. Parma ham  
2 tbsp pine nuts

#### Per serving

279 kcal, 22 g carbs, 12 g fat,  
12 g protein, 1,8 BU

1. Place all the ingredients for the marinade in a small pot and bring to the boil. Leave to infuse for at least 3 hours. Then remove the spices.

2. Cut a cross down to the middle of the figs and squeeze out any excess moisture. Generously drizzle marinade into the middle of each fig and insert a piece of goat's cheese.

3. Place the figs into the small, unperforated steamer and cook as indicated.

4. When the cheese begins to melt, remove the figs from the oven and wrap each one in a piece of ham. Scatter with pine nuts and serve.

#### Setting procedure:

Small unperforated steamer on the wire rack, level 2  
4D hot air  
170 °C  
Added steam, medium  
Cooking time: 15-20 minutes

#### Tip:

Serve the baked figs with a baguette.



# Fish terrine with spinach and salmon

**For 8 servings**

**Terrine mould with lid**

**Fish terrine:**

500 g pike-perch fillets or other fish fillets

1 tbsp lemon juice

Salt

White pepper freshly ground

300 ml cream

1 egg white

100 g fresh spinach leaves

180 g salmon fillet, from the thin tail end or salmon trout fillet

1 bunch chives, finely chopped

**In addition:**

Butter for greasing

**Per serving**

208 kcal, 2 g carbs, 14 g fat,

19 g protein, 0,1 BU

1. Rinse the pike-perch fillets briefly under cold water and pat dry. Dice, season with lemon juice, salt and pepper, and purée in a blender in batches with the cream and egg white. Refrigerate the fish mixture immediately.

2. Wash the spinach, pour boiling water over it then spread on kitchen paper and pat dry.

3. Rinse the salmon fillet briefly in cold water and pat dry, halve lengthways and season. Wrap each strip of fish in spinach leaves. Finely chop the remaining spinach.

4. Add the chives and chopped spinach to the fish mixture and combine well. Fill half into a greased terrine mould. Place the wrapped salmon strips on top and press down gently so that they are surrounded by the fish mixture.

5. Spread the rest of the fish mixture over the top. Cover the dish with the lid and then cook the fish terrine as indicated.

## **Setting procedure:**

Terrine mould with lid on the wire rack, level 3

Steaming

80 °C

Cooking time: 45-50 minutes



# Spicy poultry parcels

**For 4 servings**  
**Large perforated steamer**

**Poultry parcels:**  
4 large or 8 small rice paper sheets,  
approx. 80 g  
16 fresh spinach leaves  
150 g chicken breast fillet  
2 tsp sesame oil  
1-2 tsp light soya sauce  
Salt  
Black pepper, freshly ground  
1 tsp fresh ginger, finely diced  
1 garlic clove  
1 dried chilli

**Per serving**  
152 kcal, 18 g carbs, 3 g fat,  
12 g protein, 1,5 BU

1. Soak the rice paper sheets in between damp tea towels and halve or quarter them, depending on size. Wash the spinach.

2. Rinse the well-chilled chicken breast fillet briefly in cold water, pat dry and roughly dice. Purée to a coarse texture with 1 tsp sesame oil, the soy sauce and spices.

3. Place one spinach leaf on the centre of each rice paper sheet. Place one teaspoon of the filling on each spinach leaf and wrap into small parcels. The parcels must be completely sealed, so that none of the filling escapes.

4. Grease the perforated steam container with the remaining sesame oil. Place the poultry parcels in the cooking container with the seam face down and steam as indicated.

5. Remove the poultry parcels and arrange on a plate.

## **Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 6-8 minutes

## **Tip:**

Serve the poultry parcels with chopsticks. Serve with a soy sauce dip seasoned with chilli sauce and a few drops of lemon juice.





# Spicy coconut and pumpkin soup

**For 4 servings**  
**Large, shallow ovenproof dish**

**Soup:**

500 g Hokkaido pumpkin  
1 bunch soup vegetables  
1 onion  
1 garlic clove  
2-3 cm fresh ginger  
1 tbsp olive oil  
250 ml strong vegetable stock  
1-2 tsp red curry paste  
400 ml coconut milk  
Salt  
½ bunch flat-leaf parsley or coriander,  
roughly chopped

**Per serving**

108 kcal, 12 g carbs, 5 g fat, 4 g protein,  
1,0 BU

1. Quarter the pumpkin. Use a spoon to remove strings and seeds from the inside of the pumpkin slices. Cut the pumpkin into strips then roughly dice it with the skin. Trim and dice the soup vegetables. Distribute everything in the ovenproof dish and steam as indicated.

**Setting procedure:**

Ovenproof dish on the wire rack, level 3  
Steaming  
100 °C  
Cooking time: 20-25 minutes

**Tip:**

You can halve small pumpkins and then remove the strings and seeds.

2. Peel and dice the onion and garlic, peel and grate the ginger. Sweat in olive oil in a saucepan then deglaze with the stock. Add the red curry paste.

3. Add the pumpkin mixture to the stock and purée finely. Pour in the coconut milk and briefly heat the mixture.

4. Add salt to taste and serve with chopped herbs.



# Apulian rice salad

## For 4 servings

### Small unperforated steamer

#### Salad:

2 carrots  
1 small leek  
50 ml water  
4-5 tbsp white balsamic vinegar  
1 tsp sugar  
1 yellow pepper  
100 g frozen peas  
200 g parboiled long grain rice  
300 ml water or stock  
Salt  
40 g green and black olives, pitted  
1 tin of tuna in water, drained weight  
150 g  
1 tbsp lemon juice  
2-3 tbsp olive oil  
Parsley leaves  
25 g capers, drained

#### Per serving

397 kcal, 54 g carbs, 13 g fat,  
16 g protein, 4,4 BU

1. Peel the carrots and cut up small. Prepare the leek and cut into fine slices. Mix the water, vinegar and sugar in a small unperforated steamer. Add the carrots and leek and cook as indicated.

2. In the meantime prepare the pepper and cut into fine strips. Place the pre-cooked vegetables with the vinegar broth in a dish. Add the strips of pepper and peas and leave to cool.

3. Place the rice in the small unperforated steamer. Add salted water or stock. Steam the rice as indicated until cooked and the liquid has evaporated.

4. Leave the rice to rest for five minutes, then loosen with a fork.

5. Chop the olives finely. Drain the tuna and break up.

6. Drain the vegetables, but do not discard the vegetable stock. Stir the lemon juice and salt into the stock and mix in the olive oil.

7. Rinse the parsley and cut into fine strips. Mix everything with the capers and lemon sauce and leave to infuse for an hour.

#### Setting procedure:

Small unperforated steamer on the wire rack, level 3  
Steaming  
100 °C  
Vegetables: 7 minutes  
Rice: 15-20 minutes

#### Tip:

Instead of tuna, you can add chopped egg, small prawns, mussels, sea food, finely chopped mortadella or salami to the salad.



# Bean salad with tomato sauce and sheep's cheese

**For 4 servings**  
**Large perforated steamer**

**Beans:**  
700 g green bush beans  
3 stems savoury

**Tomato sauce:**  
150 g tomatoes  
1-2 garlic cloves  
2 dried tomatoes  
1-2 tbsp balsamic vinegar  
2-3 tbsp olive oil  
Salt  
Black pepper, freshly ground

**In addition:**  
100 g sheep's cheese

**Per serving**  
199 kcal, 13 g carbs, 13 g fat,  
8 g protein, 1,1 BU

1. Wash and de-string the beans. Distribute in the perforated steamer and add the savoury. Steam the beans as indicated.

2. Meanwhile, wash the fresh tomatoes and slice them horizontally, remove the seeds and cut the tomatoes into chunks.

3. Peel the garlic. Purée the tomato chunks, dried tomatoes, garlic, vinegar and oil. Season with salt and pepper to taste.

4. Put the beans into a shallow dish or onto a plate and brush with the creamy tomato sauce while still warm. Leave to infuse for at least 10 minutes.

5. Cut the sheep's cheese into small cubes. Before serving, mix half of the cheese into the salad and arrange the rest on top.

## **Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 18-25 minutes

## **Tip:**

The tomato sauce also goes well with Mediterranean vegetables or pasta salads. For a thinner sauce, stir in more olive oil.



# Thai lentil salad

## For 4 servings

### Small unperforated steamer

#### Salad:

1 red onion, approx. 60 g  
1 garlic clove  
1 piece fresh ginger, approx. 2 cm  
1 small, red chilli  
1 tbsp cooking oil  
1 tbsp red curry paste  
1 tbsp fish sauce  
1 tsp vegetable stock powder  
250 ml water  
200 g red lentils  
250 g pineapple pulp  
1 yellow pepper  
½ bunch chives  
5 tbsp chopped tomato  
Salt

#### Per serving

247 kcal, 36 g carbs, 5 g fat,  
14 g protein, 3,0 BU

1. Peel the onion and garlic. Peel the ginger thinly and chop everything finely. Halve the chilli pepper, core and cut up small.

2. Add the oil to a frying pan. Sweat the onion, garlic, ginger and chilli while stirring. Add the curry paste, fish sauce, stock powder and water and briefly bring to the boil.

3. Add the rinsed lentils. Pour the mixture with the liquid into the unperforated steamer and steam as indicated.

4. In the meantime cut the pineapple into small pieces. Trim the pepper, core and cut into fine strips. Rinse the chives, shake dry and cut into little rolls.

5. Mix the lentils and chopped tomato and season with salt. Add the pineapple, pepper and chives and serve the salad.

#### Setting procedure:

Small unperforated steamer on the wire rack, level 3

Steaming

100 °C

Cooking time: 12-14 minutes







Side dishes and vegetables,  
vegetarian dishes and bakes



# Asian leaf vegetables with coriander purée

**For 4 servings**  
**Large perforated steamer**

**Vegetables:**  
8 small pak choi

**Coriander sauce:**  
1 bunch coriander  
50 g cashews  
100 ml olive oil  
60 g Parmesan, freshly grated  
Salt  
Black pepper, freshly ground

**Per serving**  
374 kcal, 7 g carbs, 35 g fat,  
10 g protein, 0,5 BU

1. Trim, wash and drain the pak choi. Distribute in the perforated steamer and cook as indicated.
2. Rinse the coriander, shake dry and remove the leaves.
3. Toast the cashew nuts in a dry pan without fat until fragrant. Remove from the pan and leave to cool.

4. Purée the cashew nuts with coriander, olive oil and parmesan. Season with salt and pepper to taste.
5. Drain the prepared pak choi and arrange on a plate. Drizzle with the coriander sauce and serve immediately.

## **Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 5-8 minutes

## **Tip:**

Leftover sauce goes well with shrimps or hot noodles.



# Black salsify in mustard cream

**For 4 servings**  
**Large perforated steamer**

**Vegetables:**  
3 tbsp white wine vinegar  
1 kg black salsify

**Mustard cream sauce:**  
1 onion  
30 g butter  
2 tbsp mustard seeds  
3 tbsp mustard  
125 ml vegetable stock  
250 ml cream  
Salt  
White pepper freshly ground  
Nutmeg, freshly grated  
1-2 tbsp light sauce thickener

**Per serving**  
309 kcal, 17 g carbs, 24 g fat,  
8 g protein, 1,4 BU

1. Mix the vinegar with 1 l water.
2. Peel the black salsify under running water, wash once more and then immediately place into the vinegar solution. Take the individual sticks out one at a time and cut into pieces 3 cm long. Put them back in the vinegar water to stop them discolouring.
3. Place the black salsify into the perforated steamer and steam as indicated.
4. To make the sauce, peel the onion, dice finely and sweat in the butter until translucent. Add the mustard seeds, mustard and stock and leave to infuse for 5 minutes.
5. Pour in the cream and season with salt, pepper and freshly grated nutmeg. Thicken with sauce thickener.
6. Add the black salsify to the sauce.

## **Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 10-15 minutes

## **Tip:**

Serve with boiled potatoes and grilled sausages.



# Medley of vegetables with lemon and cream cheese creme

**For 4 servings**  
**Large perforated steamer**

**Vegetables:**

200 g carrots  
200 g kohlrabi  
200 g courgettes  
200 g romanesco

**Crema:**

50 g butter  
250 g cream cheese  
125 ml vegetable stock  
½ organic lemon  
Salt  
White pepper freshly ground  
1 sprig basil

**Per serving**

228 kcal, 11 g carbs, 15 g fat,  
12 g protein, 0,9 BU

1. Peel the carrots and kohlrabi. Cut the carrots diagonally into thin slices and the kohlrabi into small pieces. Wash the courgettes and romanesco. Halve the courgettes lengthwise and cut diagonally into medium-sized triangles. Divide the romanesco up into florets.

2. Distribute the vegetables in the perforated steamer and steam as indicated.

3. For the cream cheese creme, heat the butter in a pot and on a low heat gradually spoon in the cream cheese. Pour over the vegetable stock. Grate the zest from the half lemon and squeeze out the juice. Season to taste with lemon juice and lemon zest. Season with salt and pepper.

4. Before serving, rinse the sprig of basil, remove the leaves, cut up and stir in.

5. Arrange the vegetables on plates or layer in glass dishes and serve with the creme.

**Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 7-10 minutes

**Tip:**

So all vegetables are done at the same time, cut up the vegetables with the longest cooking time very small – here the carrots and kohlrabi – and chop the vegetables with a short cooking time – the courgettes – into large pieces. Always insert the universal pan under the perforated steamer. The collected liquid makes a nice vegetable stock. You can also use other vegetables and make the creme with mascarpone instead of with cream cheese.





# Pumpkin and chilli vegetables with apples

**For 4 servings**  
**Universal pan**

**Pumpkin:**

1 kg Muscat pumpkin  
50 g butter  
Chilli salt  
Mixed pepper, freshly ground  
2 garlic cloves  
3 medium-sized, sour apples  
Approx. 180 g celery  
150 ml water

**Per serving**

234 kcal, 29 g carbs, 11 g fat,  
4 g protein, 2,4 BU

1. Peel the pumpkin and remove the core with the seeds. Cut into wedges approx. 4 cm wide.

2. Melt the butter, brush the universal pan with a thin layer of it, and sprinkle with chilli salt and mixed pepper.

3. Peel and quarter the garlic cloves and distribute in the universal pan. Arrange the pumpkin wedges on top.

4. Wash the apples, core them and cut them into quarters. Lay the apple wedges between or in the pumpkin wedges.

5. Wash the celery, cut it into cubes approx. 1 cm in size and scatter over the pumpkin and apple wedges. Season with chilli salt and mixed pepper once again and brush with the remaining butter. Add the water and cook the pumpkin as indicated.

**Setting procedure:**

Universal pan, level 2  
Top/bottom heating  
180 °C  
Added steam, medium  
Cooking time: 30-35 minutes

**Alternative setting:**

Universal pan, level 2  
Top/bottom heating  
180 °C  
Cooking time: 30-35 minutes



# Lemon potatoes with herbs and pointed peppers

**For 4 servings**  
**Universal pan**

**Potatoes:**

900 g small waxy potatoes  
½ bunch thyme  
½ bunch rosemary  
3 organic lemons  
2 tbsp olive oil  
Salt

**Pepper:**

800 g red pointed peppers  
5 tbsp olive oil  
Salt  
Black pepper, freshly ground  
Nutmeg, freshly grated

**In addition:**

3 tbsp olive oil for the baking tray

**Per serving**

501 kcal, 44 g carbs, 31 g fat,  
7 g protein, 3,7 BU

1. Wash the potatoes well and clean with a brush.
2. Rinse the herbs and shake dry. Wash the lemon in hot water and dry.
3. Add oil to the universal pan. Distribute the herbs evenly on it.
4. Halve the potatoes depending on size. Cut the lemons into wedges. Distribute the potato and lemon in the universal pan. Drizzle with a little oil and add salt. Bake as indicated.

5. Wash the pointed peppers, halve and de-seed. Cut into large pieces 3x3 cm. Drizzle with 5 tbsp oil and season.

6. After 40 minutes distribute the pieces of pepper over the potatoes, mix slightly and cook until done.

**Setting procedure:**

Universal pan, level 2  
4D hot air  
190 °C  
Added steam, medium  
Cooking time: 60 minutes

**Alternative setting:**

Universal pan  
4D hot air  
190 °C  
Cooking time: 60 minutes  
When using 4D hot air you can place the accessories on any level (1 to 4).



# Spinach with raisins and pine nuts

**For 4 servings**  
**Large perforated steamer**

**Spinach:**  
40 g raisins  
Dessert wine, e.g. Vin Santo  
750 g spinach  
Salt  
1 tsp olive oil  
2 tbsp pine nuts

**Per serving**  
124 kcal, 10 g carbs, 4 g fat, 6 g protein,  
0,8 BU

1. Marinate the raisins in wine for at least 2 hours.
2. Trim, de-stalk and wash the spinach. Distribute in the perforated steamer, season lightly with salt and drizzle with olive oil. Steam as indicated.
3. Toast the pine nuts in a dry pan without fat until golden brown and fragrant. Remove from the frying pan.

4. Remove the spinach with tongs, gently squeeze out excess water and place in a preheated dish. Mix in the drained raisins and the pine nuts.
5. Serve the spinach warm or cold.

**Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 2-5 minutes

**Tip:**

This spinach goes very well with roast beef.



# Potato dumplings

**For 12 pieces**  
**Large perforated steamer**

**Dumplings:**  
750 g floury potatoes  
125 g flour  
2 small eggs  
Salt  
Nutmeg, freshly grated

**In addition:**  
1 tsp cooking oil for the steamer  
40 g butter  
½ bunch flat-leaf parsley

**Per serving**  
126 kcal, 18 g carbs, 4 g fat, 4 g protein,  
1,5 BU

1. Wash the potatoes and steam as indicated without peeling.
2. Allow the steam to escape and peel the potatoes while still hot. Push the potatoes through a potato ricer.
3. Add flour, eggs, salt, and some freshly grated nutmeg to the potatoes. Work the mixture into a smooth dough, first with a wooden spoon, then with your hands. With damp hands, shape the mixture into 12 balls.

4. Grease the perforated steam container. Carefully place the dumplings into the container and cook as indicated until done.

5. Melt the butter. Rinse the parsley, shake it dry and chop it roughly.

6. Place the dumplings in a warmed dish. Pour over the butter and sprinkle with the chopped parsley.

## **Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Potatoes:  
Steaming, 100 °C  
Cooking time: 35-40 minutes  
Dumplings:  
Steaming, 95 °C  
Cooking time: 20-25 minutes





# Spinach serviette dumplings

**For 20 slices**

**Perforated steamer**

**Dumplings:**

150 g frozen spinach leaves

150 g onions

100 g butter

10-12 stale bread rolls

5 eggs

250 ml milk

Salt

Pepper, freshly ground

Nutmeg, freshly grated

1 bunch parsley, chopped

**In addition:**

Greaseproof paper

**Per slice**

142 kcal, 15 g carbs, 7 g fat, 5 g protein,

1,3 BU

1. Defrost the spinach. Finely dice the onions and sweat in the butter. Cut the bread rolls into cubes.

2. Mix the eggs together with the milk, spinach and seasoning. Then stir in the onions and parsley, and finally fold in the cubes of bread. Only stir for a short time, in order to maintain the shape and light texture of the dumpling.

3. Cut a piece of greaseproof paper to fit the steamer and place the dumpling mixture on the paper so that it fits diagonally on the sheet. Using the greaseproof paper, form into a roll and place into the perforated cooking container. The greaseproof paper should only be underneath the dumpling roll, cut off any excess paper. Cook as indicated.

4. After cooking, leave the serviette dumpling to cool. Cut into slices and serve immediately, or fry briefly on both sides in a frying pan with butter.

**Setting procedure:**

Universal pan, level 1,

Large perforated steamer, level 3

Steaming

95 °C

Cooking time: 20-25 minutes



# Herb polenta

**For 4 servings**  
**Medium ovenproof dish**

**Polenta:**

250 ml vegetable stock  
250 ml milk  
150 g polenta  
1 tsp herbs, chopped, e.g. thyme, sage  
or rosemary  
100 ml cream  
60 g Parmesan, freshly grated

**In addition:**

1 tsp olive oil for the dish

**Per serving**

327 kcal, 32 g carbs, 17 g fat,  
12 g protein, 2,7 BU

1. Use the oil to grease a heat-resistant ovenproof dish.  
2. Add vegetable stock and milk to the dish and stir in the polenta. Add the chopped herbs and cook the polenta as indicated.

3. Mix the cream and Parmesan into the polenta and leave to rest in the oven for another 10 minutes.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
4D hot air  
130 °C  
Added steam, high  
Cooking time: 25-30 minutes

**Alternative setting:**

Ovenproof dish on the wire rack  
4D hot air  
130 °C  
Cooking time: 25-30 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Lemongrass risotto

**For 4 servings**  
**Large, shallow ovenproof dish**

**Risotto:**

1 shallot  
1-2 garlic cloves  
3 tbsp olive oil  
250 g risotto rice  
50 g lemongrass in pieces  
100 ml white wine  
500-600 ml vegetable stock  
20 g butter  
50 g Parmesan, freshly grated  
Salt  
White pepper freshly ground

**Per serving**

434 kcal, 51 g carbs, 20 g fat,  
10 g protein, 4,5 BU

1. Peel and finely chop the shallot and garlic.

2. Fill the diced shallots, garlic, olive oil, risotto rice, lemongrass, white wine and the hot vegetable stock into the ovenproof dish. Mix together thoroughly and cook as indicated.

3. Stir once halfway through the cooking time.

4. After cooking, stir in the butter and grated parmesan. Season with salt and pepper and serve immediately.

**Setting procedure:**

Ovenproof dish on the wire rack, level 3

Steaming

100 °C

Cooking time: 30-35 minutes

**Tip:**

Instead of lemongrass, the risotto can be made with finely chopped vegetables (carrots, celery and leek), dried mushrooms, finely sliced radicchio or sundried tomatoes.



# Parsley root mashed potato

**For 4 servings**  
**Large ovenproof dish**

**Purée:**

750 g medium potatoes  
120 g parsley roots  
½ onion  
3 tbsp butter  
250 ml milk  
Salt  
Nutmeg, freshly grated

**Per serving**

258 kcal, 29 g carbs, 12 g fat,  
8 g protein, 2,3 BU

1. Peel the potatoes, cut them into small chunks and distribute in a shallow dish.
2. Peel and finely dice the parsley roots and onion, then briefly sweat in hot butter. Add to the potatoes and pour in the milk. Cook until soft as indicated.

3. Then, while the potatoes and parsley root are still hot, press through a potato ricer into a bowl and stir with the whisk until smooth. Season with salt and freshly grated nutmeg and serve.

**Setting procedure:**

Ovenproof dish on the wire rack, level 3  
Steaming  
100 °C  
Cooking time: 25-30 minutes





# Gnocchi with sage butter

**For 4 servings**  
**Large perforated steamer**

**Gnocchi:**  
800 g floury potatoes  
120 g flour  
2 eggs  
Salt  
White pepper freshly ground  
Nutmeg, freshly grated

**Sage butter:**  
50 g butter  
12 sage leaves

**In addition:**  
1 tsp cooking oil for the steamer  
30 g Parmesan, freshly grated

**Per serving**  
423 kcal, 54 g carbs, 17 g fat,  
13 g protein, 4,5 BU

1. Peel and quarter the potatoes, then steam in the perforated steamer as indicated.
2. Push the potatoes through the ricer while they are still hot. Mix with flour and add the eggs. Season with salt, pepper and nutmeg and knead into a malleable dough.
3. Shape into finger-width rolls and cut into pieces 3 cm long. Make grooves by pressing with the back of a fork. Grease the perforated steamer with cooking oil. Place the gnocchi close together in the cooking container and cook as indicated.

## Setting procedure:

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Boiled potatoes:  
Cooking time: 20-25 minutes  
Gnocchi:  
Cooking time: 6-8 minutes

4. Allow the butter to froth in a deep pan and toss the sage leaves in the butter.
5. Briefly toss the well-drained gnocchi in the sage butter and serve sprinkled with parmesan.

## Tip:

Stuffed gnocchi: Use a tablespoon to cut the gnocchi from the dough. Make a well in the centre and fill with soft cheese with herbs. Seal with dough, reshape, and steam.  
Toss the drained gnocchi in frothed butter and add tomato sauce.



# Autumnal mushroom flan

## For 4 servings

### Small moulds in the large perforated steamer

#### Flan:

5 g dried mushrooms, e.g. horns of plenty or porcini mushrooms  
150 g chanterelles or chestnut mushrooms  
1 small shallot  
1 tbsp butter  
100 ml milk  
100 g mascarpone  
2 eggs  
Salt  
Black pepper, freshly ground  
1 pinch nutmeg, freshly ground  
2 sprigs marjoram

#### In addition:

Butter for greasing  
Breadcrumbs for sprinkling

#### Per serving

167 kcal, 3 g carbs, 14 g fat, 8 g protein,  
0,2 BU

1. Soak the dried mushrooms in plenty of water for about 20 minutes. Squeeze out the excess moisture and chop roughly. Chop the fresh mushrooms into small cubes of roughly the same size.

2. Finely chop the shallot and sweat in hot butter over a medium heat until light gold in colour. Turn up the heat, add all the mushrooms and fry well. If they release water, allow this to evaporate completely. Then set aside to cool.

3. In a bowl, whisk together the milk, mascarpone and eggs. Season with salt, pepper and nutmeg. Rinse the marjoram, shake it dry, chop it finely and add to the cooled mushrooms.

#### Setting procedure:

Small moulds in the large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 15-18 minutes

#### Tip:

Serve the puddings with fried mushrooms or a green salad.

4. Grease 4 small moulds (150 ml each) and sprinkle with breadcrumbs. Fill with the mushroom mixture up to ½ cm under the rim and place the small moulds into the perforated steamer. Cook as indicated until the mixture is set.

5. Leave to stand for another 10 minutes before serving. Loosen the flans from the sides of the mould with a knife and carefully turn them out.



# Tomatoes stuffed with lentils, bulgur wheat and goat's cheese

**For 4 servings**  
**Medium ovenproof dish**

**Filling:**

75 g green lentils  
75 g bulgur wheat  
1 shallot  
20 g butter  
300 ml vegetable stock  
100 g goat's cheese or cream cheese  
3 tbsp parsley, chopped  
Sea salt  
Pepper, freshly ground  
Sugar

**Tomatoes:**

8 tomatoes  
Sea salt  
Pepper, freshly ground

**In addition:**

2 tbsp olive oil for the dish

**Per serving**

246 kcal, 30 g carbs, 8 g fat,  
21 g protein, 2,5 BU

1. Leave the lentils to soften in cold water for approx. 60 minutes. Then drain off the water. Put the bulgur wheat in a sieve and rinse briefly.

2. Peel and finely dice the shallot. Put the butter and diced shallots in a saucepan and sweat them.

3. Add lentils and bulgur wheat, put the lid on and sweat them. Top up with the vegetable stock and cook. Stir while cooking.

4. Let the steam dissipate briefly from the lentils and bulgur wheat and stir the goat's cheese into the mixture. Add the parsley and season the filling generously with salt, pepper and sugar.

5. Wash the tomatoes. Cut off the tops of the tomatoes and dice them. Carefully scoop out the flesh of the tomatoes using a teaspoon. Season the inside of the tomatoes and fill them with the mixture of lentils, bulgur wheat and cheese.

6. Add the olive oil to the ovenproof dish. Add the diced tomatoes and the filled tomatoes to the dish and cook as indicated.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
4D hot air  
160 °C  
Added steam, high  
Cooking time: 25-30 minutes

**Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
210 °C  
Cooking time: 25-30 minutes



# Baked asparagus with salsa

## For 4 servings Universal pan

### Salsa:

400 g cherry tomatoes  
1 tbsp fresh oregano  
½ bunch fresh basil  
1 small, red onion  
6-8 tbsp olive oil  
Chilli flakes  
Salt  
Pepper, freshly ground  
Sugar

### Asparagus:

1.5 kg fresh green asparagus  
4 tbsp olive oil  
Salt  
Sugar

### Serve with:

Crema di Balsamico

### Per serving

379 kcal, 11 g carbs, 34 g fat,  
8 g protein, 0,9 BU

1. For the salsa, wash the tomatoes and finely chop them. Roughly chop the herbs. Peel the onions and cut into strips. Mix the tomatoes, herbs and onions with the oil and season well.

2. Peel the lower third of the asparagus and cut into pieces 3-4 cm long. Add to the universal pan and drizzle with olive oil. Season with salt and sugar and cook as indicated.

3. Serve the asparagus on plates and add the cold salsa to the warm asparagus. Drizzle with a little Crema di Balsamico to serve.

### Setting procedure:

Universal pan, level 2  
Top/bottom heating  
200 °C  
Added steam, medium  
Cooking time: 25-30 minutes

### Alternative setting:

Universal pan, level 2  
Top/bottom heating  
200 °C  
Cooking time: 25-30 minutes





# Vegetable bread muffins

## For 12 servings Muffin tin

### Mixture:

2-3 garlic cloves  
2-3 tbsp fresh or frozen Mediterranean herbs  
6 tbsp olive oil  
250 g root vegetables, e.g. celeriac, carrots, parsley root  
500 g wheat flour, type 550  
2 sachets dried yeast  
Approx. 350 ml water, warm  
1 tsp sugar  
100 g Parmesan, freshly grated  
Salt  
Black pepper, freshly ground  
Nutmeg, freshly grated

### In addition:

Butter for the muffin tray and flour for dusting or paper moulds

### Per serving

252 kcal, 32 g carbs, 10 g fat, 8 g protein, 2,7 BU

1. Peel the garlic and chop it finely, then sweat it briefly in 2 tbsp olive oil with the finely chopped herbs.
2. Trim, wash and, if necessary, peel the vegetables, then grate them roughly.
3. Mix the flour and the yeast. Add the lukewarm water and sugar. Knead together with the Parmesan, the mixed herbs, 4 tbsp olive oil and the grated vegetables. Season to taste with salt, pepper and freshly grated nutmeg. Leave to prove in a warm place whilst covered.

4. Split the dough into 12 pieces and form into balls. Place into a muffin tin which has been greased and covered in flour or lined with paper moulds and leave to prove for another 20 minutes. Bake as indicated.

### Setting procedure:

Muffin tin on the wire rack, level 2  
4D hot air  
180 °C  
Added steam, low  
Baking time: 40-45 minutes

### Alternative setting:

Muffin tin on the wire rack  
4D hot air  
180 °C  
Baking time: 40-45 minutes  
When using 4D hot air, you can place the accessories on any level from 1 to 4.

### Tip:

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.



# Vegetable pilaf

## For 4 servings Universal pan

### Rice mixture:

50 g chickpeas  
1 onion  
2 garlic cloves  
350 g brown long grain rice  
1 tbsp cooking oil  
1 l vegetable stock

### Vegetables:

1 aubergine  
1 courgette  
1 large carrot  
4 tbsp cooking oil  
Herb-flavoured salt  
Black pepper, freshly ground

### In addition:

2 tbsp parsley, chopped

### Per serving

544 kcal, 75 g carbs, 22 g fat,  
11 g protein, 6,2 BU

1. Soften the chickpeas in cold water overnight. Then strain and leave to dry well.
2. Peel and finely chop the onion and garlic.
3. Wash the rice under running cold water, leave to dry and fry until translucent in 1 tbsp cooking oil. Mix together the chickpeas and the diced onion and garlic and fry briefly, stirring continuously.
4. Distribute the mixture in the universal pan, pour over the vegetable stock and cook as indicated.

5. Meanwhile, wash the aubergine and courgette, remove the stalks and dice. Trim the carrot and cut into large cubes. Heat the cooking oil. On a high heat, first brown the diced aubergine and then the courgettes and carrots.

6. Season the diced vegetables with herb-flavoured salt and pepper and carefully mix into the rice. Cook as indicated.

7. Serve the vegetable pilaf sprinkled with parsley.

### Setting procedure:

Universal pan, level 3

Steaming

100 °C

Rice mixture:

Cooking time: 45-50 minutes

Rice mixture with vegetables:

Cooking time: approx. 5 minutes



# Unpeeled boiled potatoes with two dips

**For 4 servings**  
**Large perforated steamer**

**Potatoes:**

1 kg medium, waxy potatoes, preferably all of the same size

**Bacon dip:**

100 g bacon rashers  
150 g blue cheese  
250 g crème fraîche  
½ bunch chives

**Avocado dip:**

1 ripe avocado  
2 tbsp lemon juice  
250 g crème fraîche  
1 small red chilli  
½ bunch coriander or dill  
Salt  
Pepper, freshly ground

**Per serving**

899 kcal, 51 g carbs, 69 g fat,  
19 g protein, 4,2 BU

1. Wash and scrub the potatoes and distribute in the perforated steamer. Steam as indicated.

2. To make the bacon dip, cut the bacon widthways into strips approx. 1 cm wide. Fry in a frying pan over a medium heat until crispy, then drain on kitchen paper. Purée the blue cheese and stir in the crème fraîche. Cut the chives into rings and fold into the cheese mixture with the bacon strips.

3. To make the avocado dip, halve the avocado and remove the stone. Purée the flesh with the lemon juice and stir in the crème fraîche. Slice the chilli pepper open lengthways and remove the seeds. Finely chop the chilli pepper and coriander and fold into the dip. Season with salt and pepper to taste.

4. Serve the dips with the potatoes.

**Setting procedure:**

Universal pan, level 1,  
Large perforated steamer, level 3  
Steaming  
100 °C  
Cooking time: 35-45 minutes



# Couscous with vegetable sauce

## For 4 servings

Large perforated steamer and small  
unperforated steamer

## Vegetable sauce:

200 g tomatoes  
300 g potatoes  
300 g carrots  
1 small fennel bulb  
1 onion  
1 garlic clove  
120 g celery  
150 g green beans  
2 tbsp olive oil  
Salt  
Black pepper, freshly ground  
750 ml tomato juice  
160 g chickpeas from a tin, drained  
weight  
½ tsp ground allspice  
½ tsp cardamom  
½ bunch coriander or flat-leaf parsley

## Couscous:

250 g couscous  
400 ml chicken stock  
2 tbsp cooking oil

## Per serving

593 kcal, 80 g carbs, 20 g fat,  
22 g protein, 6,6 BU

1. Make a cross incision in the tomatoes and steam in the perforated steamer as indicated.
2. Then peel, quarter and de-seed the tomatoes.
3. Trim the potatoes, carrots, fennel, onion and garlic and cut into large cubes. Wash the celery and cut into slices. Trim the beans and snap in half.
4. Heat 2 tbsp olive oil in a large pot. Fry the onions, garlic, potatoes and fennel over a high heat and season with salt and pepper. Add the carrots, celery, beans and tomato juice and cook on a low heat for 10-15 minutes.

## Setting procedure:

Steaming, 100 °C

Tomatoes:

Universal pan, level 1,

Large perforated steamer, level 3

Cooking time: 2-3 minutes

Couscous:

Small unperforated steamer on the wire rack, level 3

Cooking time: 6-10 minutes

5. Place the chickpeas in a sieve and rinse well. 5 minutes before the end of the cooking time, add the tomato quarters and chickpeas to the vegetables. Season the vegetable sauce with salt, pepper, allspice, cardamom and chopped coriander.
6. Distribute the couscous in the small, unperforated steamer and pour in the hot stock. Mix in 2 tbsp cooking oil and steam the couscous as indicated until it is hot.
7. Fluff the couscous with a fork and spread on a platter. Pour over the vegetable sauce.





# Vegetable curry with tofu

## For 4 servings Universal pan

### Curry:

60 g sultanas  
250 g tofu  
Soy sauce  
1 onion  
1 garlic clove  
1 piece fresh ginger, approx. 3 cm  
2 tbsp cooking oil  
2 tsp curry powder  
1 tsp cumin  
1 tsp ground coriander  
1 tsp turmeric  
1 tsp salt  
250 g carrots  
1 chilli  
250 g broccoli  
250 g cauliflower  
400 ml coconut milk  
1 lemon  
1 tsp brown sugar

### In addition:

60 g cashews

### Per serving

418 kcal, 39 g carbs, 19 g fat,  
19 g protein, 3,2 BU

1. Soak the sultanas in lukewarm water for 15 minutes.

2. Drizzle the tofu with soy sauce, cover and allow to infuse for 10 minutes.

3. Peel and finely chop the onion and garlic. Peel and finely grate the ginger.

4. Dice the tofu and fry in a non-stick pan in 1 tbsp oil until crispy. Deglaze with soy sauce and place to one side on a plate.

5. Heat the remaining cooking oil in the frying pan. Add the onion, garlic and ginger and sweat for 5 minutes over a medium heat. Add the spices and continue to sweat for 5 minutes, stirring continuously. Add the mixture to the universal pan.

6. Drain the sultanas and leave to dry off. Trim the vegetables. Dice the carrots and finely chop the chilli. Separate the broccoli and cauliflower into small florets. Add the vegetables and tofu to the onion and spice mixture. Pour over the coconut milk and cook as indicated until the vegetables are firm to the bite.

7. Season the curry with the juice of the lemon and brown sugar. Toast the cashew nuts in a dry pan, scatter over the vegetable curry and serve immediately.

### Setting procedure:

Universal pan, level 3

Steaming

100 °C

Cooking time: 15-20 minutes



# Savoury filled yeast dumplings with chanterelles

**For 4 servings**  
**Small unperforated steamer**

**Yeast dough:**

250 g flour  
10 g yeast  
¼ tsp sugar  
½ tsp salt  
Approx. 80 ml milk, lukewarm  
1 egg  
50 g butter

**Filling:**

20 g walnuts  
2 shallots  
1 tbsp butter  
20 g bacon, finely diced  
½ bunch thyme, leaves  
Salt  
Pepper, freshly ground

**Mushrooms:**

300 g chanterelles  
1 shallot  
1 garlic clove  
1 bunch flat-leaf parsley  
1 tbsp cooking oil  
150 ml vegetable stock  
2-3 tbsp sour cream  
1 tsp sweet paprika

**Per serving**

527 kcal, 52 g carbs, 29 g fat,  
16 g protein, 4,3 BU

1. Sieve the flour, yeast, sugar and salt into a bowl. Add the lukewarm milk to the flour. Add the egg and the butter, knead vigorously and work into a smooth dough. If necessary, add a little more flour. Allow the dough to prove in a warm place while covered until the volume of dough has doubled.

2. For the filling, chop the walnuts. Peel the shallots, dice them finely and sweat them in the butter. Fry the bacon cubes, walnuts and thyme too. Season with salt and pepper.

3. Knead the dough once more and divide into 8 portions. Form into small circles. Distribute the bacon filling on top, seal the dough, and shape into small balls. With the seam edge facing downwards, place the dumplings in the flour-coated, unperforated steamer and leave to prove again.

4. Trim the chanterelles and cut the larger ones in half. Peel and finely dice the shallot and garlic. Finely chop the parsley, placing a little to one side for the garnish. Heat the cooking oil. Sweat the chanterelles, shallots, and garlic until translucent. Add the parsley and vegetable stock and leave to simmer over a medium heat for 10 minutes. Stir in the sour cream. Season with paprika, salt and pepper.

5. Steam the yeast dumplings as indicated.

6. Arrange on pre-warmed plates. Sprinkle with chopped parsley and serve with the chanterelles.

**Setting procedure:**

Small unperforated steamer on the wire rack, level 3  
Steaming  
100 °C  
Cooking time: 15-20 minutes

**Tip:**

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.



# Pasta snails

## For 4 servings Medium ovenproof dish

### Filling:

2 onions  
2 garlic cloves  
6 tbsp olive oil  
500 g fresh spinach leaves  
Salt  
Nutmeg, freshly grated  
300 g goat's cheese  
1 egg  
Pepper, freshly ground

### Pasta:

300 g fresh pasta dough  
350 ml stock

### For sprinkling:

100 g grated cheese

### In addition:

A little flour for the tea towel  
Cooking oil for the dish

### Per serving

700 kcal, 55 g carbs, 39 g fat,  
32 g protein, 4,5 BU

1. Peel and dice the onions and garlic and sweat them until translucent in 3 tbsp olive oil. Add the trimmed spinach and steam. Season to taste with salt and freshly grated nutmeg.

2. Stir in goat's cheese and egg with 3 tbsp olive oil. Season with plenty of pepper and a little salt.

3. Roll out the pasta dough onto a flour-covered tea towel so that it is 30x40 cm. Brush with the cream cheese and distribute the spinach on top. Using the towel, roll the dough up from the long side and cut into 8 equally sized pieces.

4. Place the rolls alongside each other into a greased dish with the cut side facing upwards.

5. Heat the stock and pour into the dish.

6. Sprinkle the rolls with cheese and bake as indicated.

### Setting procedure:

Ovenproof dish on the wire rack, level 2  
4D hot air  
180 °C  
Added steam, medium  
Cooking time: 30-35 minutes

### Alternative setting:

Ovenproof dish on the wire rack  
4D hot air  
180 °C  
Cooking time: 30-35 minutes  
When using 4D hot air, you can place the accessories on any level from 1 to 4.



# Spaghetti mushroom nests

**For 4 servings**  
**12-cup muffin tin**

**Spaghetti:**  
300 g spaghetti  
2 tbsp olive oil

**Mushroom mixture:**  
5 g dried porcini mushrooms  
100 g fresh button mushrooms  
1 shallot  
15 g butter  
1 clove garlic  
2 eggs  
Salt  
Pepper, freshly ground  
50 ml cream  
Nutmeg, freshly grated

**In addition:**  
2 tbsp parsley, chopped  
Butter for greasing

**Per serving**  
455 kcal, 54 g carbs, 20 g fat,  
15 g protein, 4,5 BU

1. Cook the spaghetti until 'al dente', drain, and immediately stir in 2 tbsp olive oil.
2. Let the porcini mushrooms soften in lukewarm water.
3. Rinse the button mushrooms, trim them and finely dice them. Peel and finely dice the shallot. Drain the porcini mushrooms and cut into small pieces.
4. Heat the butter in the frying pan. Add and sweat the shallot and crushed garlic. Add the button mushrooms and porcini mushrooms to the frying pan and sweat. After cooking, allow to cool.

5. Mix the eggs with salt, pepper, cream and nutmeg and mix into the cooled mushroom mixture. Then mix with the spaghetti.

6. Grease the muffin tin with a little butter. Use a meat fork to twist the spaghetti into small nests and place in the muffin tin.

7. Add the remaining mushroom mixture to the nests and distribute the remaining liquid evenly into the moulds. Bake as indicated.

8. After cooking, remove the mushroom nests from the tin and serve sprinkled with parsley.

## **Setting procedure:**

Muffin tin on the wire rack, level 2  
4D hot air  
140 °C  
Added steam, high  
Cooking time: 25-30 minutes

## **Alternative setting:**

Muffin tin on the wire rack  
4D hot air  
140 °C  
Cooking time: 25-30 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.





# Spinach strudel

## For 4 servings

### Baking tray

#### Strudel pastry:

250 g flour  
1 tsp salt  
20 g butter, melted  
1 egg, whisked  
4-8 tbsp water  
A little cooking oil

#### Filling:

1 onion  
1-2 garlic cloves  
A little cooking oil  
300 g frozen spinach leaves  
100 g dried tomatoes  
200 g ricotta  
2 eggs  
60 g pine nuts  
A little orange peel or orange flavouring  
15 leaves lemon balm  
2 tbsp Parmesan, grated  
1 pinch nutmeg, freshly ground  
Salt  
Pepper, freshly ground

#### In addition:

Cling film  
Greaseproof paper  
Butter for brushing

#### Per serving

532 kcal, 53 g carbs, 23 g fat,  
28 g protein, 4,4 BU

1. Knead together the flour, salt, butter, egg and water to form a ball, brush with oil, wrap in cling film, and place in the refrigerator for 2 hours.

2. For the filling, finely chop the onion and garlic and sweat them in cooking oil. Add the defrosted spinach to a bowl. Finely chop the dried tomatoes. Add to the spinach together with the onions, garlic and ricotta and mix well. Add the remaining ingredients and stir to form a consistent mixture.

3. Roll out the dough on a flour-covered tea towel and then stretch it out. To do this, slide your hands under the dough and stretch it out from the middle over the back of your hands. Stretch out the dough to a rectangular shape.

4. Spread the filling evenly over the dough. Leave a gap of approx. 2 cm free around the edge. Fold the side edges of the dough over the filling.

5. Lift the tea towel and roll up the dough. Slide onto a sheet of greaseproof paper. Using the greaseproof paper, place it onto the baking tray and, if necessary, make into a U-shape. Brush with butter and cook immediately as indicated.

#### Setting procedure:

Baking tray, level 2  
4D hot air  
170 °C  
Added steam, medium  
Cooking time: 45-55 minutes

#### Alternative setting:

Baking tray  
4D hot air  
170 °C  
Cooking time: 50-60 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Aubergine and tomato lasagne

**For 4 servings**  
**Universal pan, large ovenproof dish**

**Lasagne:**

1 kg fresh tomatoes  
1 small onion  
1 garlic clove  
4-6 tbsp olive oil  
Salt  
Sugar  
Black pepper, freshly ground  
800 g aubergines  
1 bunch basil  
125 g mozzarella  
100 g Parmesan, freshly grated

**Per serving**

399 kcal, 13 g carbs, 30 g fat,  
19 g protein, 1,1 BU

1. Wash the tomatoes and cut into chunks. Peel the onion and garlic and dice finely.

2. For the tomato sauce, heat up a little olive oil in a pot and sweat the diced onions in it. Add the garlic, tomatoes, salt, sugar, pepper and a little water. Reduce to a thick sauce at a low heat setting for approx. 20 minutes.

3. Wash the aubergines, cut them lengthwise into slices 0.5 cm thick, season with salt and leave to stand for approx. 20 minutes. Then pat dry with kitchen towel.

4. Add a little olive oil to the universal pan and place half of the aubergine slices in it. Brush the top side of the aubergines with a little olive oil and grill as indicated.

5. Do the same again with the other half.

6. Rinse the basil and shake it dry. Cut the mozzarella into thin slices.

7. Add a little sauce to an ovenproof dish. Add a layer of aubergine slices over the top and then sprinkle with Parmesan and whole basil leaves. Then fill with alternate layers of tomato sauce, aubergines, Parmesan and basil until all ingredients have been used up. Finally, cover the lasagne with mozzarella and bake as indicated.

**Setting procedure:**

Aubergines:

Universal pan, level 4

Grill, large area, setting 2

Grilling time: 5-7 minutes per tray

Lasagne:

Ovenproof dish on the wire rack, level 2

4D hot air, 180 °C

Added steam, medium

Cooking time: 30-35 minutes

**Alternative setting:**

Aubergines:

Universal pan, level 4

Grill, large area, setting 2

Grilling time: 5-7 minutes per tray

Lasagne:

Ovenproof dish on the wire rack

4D hot air, 180 °C

Cooking time: 30-35 minutes

When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Lasagne tricolore

**For 4 servings**  
**Medium ovenproof dish**

**Lasagne:**

1 small onion  
70 g butter  
600 g frozen spinach leaves  
Sea salt  
Pepper, freshly ground  
Nutmeg, freshly ground  
50 g flour  
500 ml vegetable stock, cold  
100 ml cream  
800 g ripe vine tomatoes  
9 lasagne sheets, not pre-cooked  
100 g Pecorino cheese, freshly grated  
Fresh basil

**In addition:**  
Butter for greasing

**Per serving**  
567 kcal, 39 g carbs, 36 g fat,  
23 g protein, 3,2 BU

1. Peel the onion, dice finely and sweat in 20 g butter. Add the spinach and cook gently for approx. 10 minutes in a pot with the lid on. Season with sea salt, pepper and nutmeg. Squeeze the spinach lightly to remove the excess liquid and place to one side.

2. For the sauce, allow the remaining butter to foam up in a pot, add the flour and sweat briefly. Add the vegetable stock and cream both at once and bring to the boil while stirring. Cook for 5 minutes and season to taste with salt, pepper and nutmeg.

3. Put the tomatoes into boiling water briefly, remove the skins and cut into slices.

4. Grease the ovenproof dish.

5. Add approx. one third of the sauce to the dish. Cover with 3 sheets of lasagne and arrange half of the spinach leaves on top. Sprinkle a third of the grated pecorino cheese over it. Layer half of the tomato slices in the dish and season with salt, pepper and basil.

6. Put in another 3 sheets of lasagne and cover with a third of the sauce. Arrange the other half of the spinach and the tomatoes on top and season. Sprinkle with a third of the pecorino cheese.

7. For the final layer place 3 sheets of lasagne in the dish, add the remaining sauce and sprinkle with the remaining cheese. Bake as indicated.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
200 °C  
Added steam, low  
Baking time: 30-40 minutes

**Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
200 °C  
Baking time: 35-40 minutes



# Dauphinoise potatoes - potato gratin

**For 4 servings**  
**Large ovenproof dish**

**Gratin:**

1 kg predominantly waxy potatoes  
Salt  
Pepper, freshly ground  
Nutmeg, freshly grated  
100 g grated Emmental  
200 ml cream  
30 g butter

**In addition:**

1 clove garlic  
Butter for greasing

**Per serving**

485 kcal, 41 g carbs, 30 g fat,  
13 g protein, 3,4 BU

1. Peel the garlic cloves and halve them. Rub the dish with the garlic and then grease it.

2. Wash, peel and slice the potatoes thinly and evenly into slices of approx. 3 mm thickness.

3. Layer half of the potato slices into the dish, season and sprinkle with approx. 50 g cheese. Layer the second half into the dish, sprinkle with the remaining cheese and season again.

4. Season the cream with salt and nutmeg. Pour the cream over the potatoes and add small flakes of butter. Bake the gratin as indicated.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
170 °C  
Added steam, medium  
Cooking time: 60-70 minutes

**Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
170 °C  
Cooking time: 60-80 minutes

**Tip:**

Layer the gratin no deeper than 2 cm in the dish. If you are using larger quantities, use the universal pan. For deep gratins, you should use top/bottom heating instead of circulated air grilling. Try varying the dish by adding layers of courgette or apple slices in alternation with the potatoes.







# Fish



# Trout in white wine

## For 4 servings

### Universal pan

#### Fish:

4 trout, 300 g each, gutted and ready to cook

½ lemon

Salt

White pepper freshly ground

#### Broth:

1 bunch soup vegetables

1 onion

1 organic lemon

1 tsp salt

5 juniper berries

A few sage leaves

125 ml dry white wine

5 white peppercorns

#### Cream of horseradish:

200 ml cream

1 sour apple

Approx. 2 cm fresh horseradish root

2-3 tbsp orange juice

Salt

Black pepper, freshly ground

1 pinch sugar

#### In addition:

1 organic lemon

1 box cress

#### Per serving

613 kcal, 12 g carbs, 32 g fat,

65 g protein, 1,0 BU

1. Rinse the trout briefly in cold water, trim them and pat dry with kitchen towel. Drizzle with the juice of the lemon. Season with salt and pepper inside and out.

2. Trim and finely chop the soup vegetables. Peel the onion, wash the lemon in hot water and dry off. Cut both into slices. Add the soup vegetables, onion and lemon to the universal pan with salt, juniper berries, sage, white wine and 125 ml water. Steam as indicated.

3. Then add the crushed peppercorns to the broth.

4. Slide the trout into the warm broth and steam as indicated.

5. To make the cream of horseradish, whip the cream until stiff. Peel the apple and horseradish, grate finely and mix with orange juice. Fold into the cream and season with salt, pepper and sugar.

6. Wash the lemon in hot water, dry and cut into slices. Cut off the cress leaves.

7. Carefully lift the trout out of the broth and arrange on warmed plates. Pour a little of the broth over the top and garnish with the slices of lemon and cress. Serve the cream of horseradish separately.

#### Setting procedure:

Universal pan, level 3

Steaming

Broth:

100 °C

Cooking time: 15 minutes

Trout:

90 °C

Cooking time: 15-20 minutes

#### Tip:

The trout is cooked when the fins can be gently pulled out.



# Trout with herbs cooked on the baking tray

## For 4 servings Universal pan

### Fish:

50 g fresh rosemary  
50 g fresh lemon thyme  
50 g fresh tarragon  
50 g fresh oregano  
5 tbsp olive oil  
Chilli salt  
1 tbsp lemon pepper  
3-4 tbsp mixed peppercorns  
4 fresh trout, approx. 300 g each, oven-ready  
1 organic lemon  
Sea salt  
4 sprigs curly-leaf parsley  
1 tsp cocoa powder  
30 g butter

### Per serving

564 kcal, 5 g carbs, 32 g fat,  
63 g protein, 0,4 BU

1. Prepare the herbs, rinse and shake dry. Chop half of the herbs finely and put to one side.

2. Add olive oil to the universal pan to cover the bottom. Sprinkle chilli salt, lemon pepper and mixed pepper over the top. Sprinkle all the herbs evenly on top.

3. Rinse the trout briefly in cold water and pat dry with kitchen towel. Wash the lemon in hot water, dry it off, grate the zest and squeeze the lemon. Drizzle the trout with lemon juice and season with sea salt both inside and out. Place a sprig of parsley inside each trout and add a little lemon zest.

4. Place the trout into the universal pan. Strew the chopped herbs on top, sprinkle with cocoa powder and add knobs of butter. Cook as indicated.

### Setting procedure:

With meat probe  
Universal pan, level 2  
4D hot air  
190 °C  
Core temperature 70 °C

### Alternative setting:

Universal pan  
4D hot air  
190 °C  
Roasting time: 40-45 minutes  
When using 4D hot air, you can place the accessories on any level from 1 to 4.

### Tip:

The lemon zest will give the fish a fresh flavour that isn't sour.



# Sea bream in a herby salt crust

## For 4 servings Universal pan

### Fish:

2 sea bream, approx. 400 g each  
2-3 tbsp lemon juice

### Crust:

2.5-3 kg coarse sea salt  
50 g chilli salt  
30 g fresh lemon thyme  
2 sprigs rosemary

### Per serving

158 kcal, 1 g carbs, 2 g fat, 35 g protein,  
0 BU

1. Remove the sea bream, rinse briefly under cold water and pat dry with kitchen towel. Drizzle the inside and outside with lemon juice.

2. Mix the sea salt well with the chilli salt.

3. Rinse the herbs and shake dry. Pluck the leaves from the lemon thyme and add to the salt.

4. Sprinkle a layer of the salt mixture appropriate to the size of the fish over the universal pan.

5. Place the sea bream on top, add a sprig of rosemary to each fish and cover the tops and sides with the remaining salt. Moisten the surface with water, and cook the fish as indicated.

### Setting procedure:

Universal pan, level 2  
Top/bottom heating  
180 °C  
Cooking time: 40-50 minutes

### Tip:

The sea bream is also called gilthead sea bream, and belongs to the perch family.  
This fish is excellent for frying and grilling.





# Pike-perch with bacon, potatoes and lentils

**For 4 servings**  
**Large ovenproof dish**

**Lentils:**

2 onions  
1 clove garlic  
300 g parsley root  
1 tbsp olive oil  
200 g brown mountain lentils  
3 tbsp Pernod or apple juice  
2 bay leaves, 3 cloves  
750 ml vegetable stock  
2 tbsp balsamic vinegar

**Fish:**

1 oven-ready pike-perch, 1.1 kg  
1 lemon  
1 tbsp cooking oil  
Salt  
100 g bacon, very thinly sliced  
3 sprigs sage

**Potatoes:**

500 g small potatoes  
2 tbsp cooking oil  
Salt

**In addition:**

1 bunch parsley  
1 lemon  
20 g butter  
Salt, Pepper, freshly ground  
Cooking oil for the dish

**Per serving**

733 kcal, 55 g carbs, 25 g fat,  
67 g protein, 4,5 BU

1. Peel the onion, garlic and parsley roots and cut into slices. Heat 1 tbsp cooking oil in a saucepan and sweat the vegetables in it.

2. Add the washed lentils, Pernod, bay leaves and cloves. Pour in the stock and let it all simmer at a medium heat for approx. 30 minutes. Then add the vinegar.

3. In the meantime, briefly rinse the pike-perch on the inside and outside under cold water, pat dry and make several diagonal cuts into it on both sides. Drizzle the juice of a lemon and 1 tbsp oil over it and add salt. Wrap the fish in strips of bacon. Slide the sage leaves in under the strips of bacon.

4. Peel and quarter the potatoes, mix with 2 tbsp oil and add salt. Distribute the potatoes in the greased ovenproof dish.

5. Briefly sear the fish on one side. Add to the potatoes with the seared side underneath and cook as indicated.

6. Finely chop the parsley leaves. Mix the remaining lemon juice, parsley and small flakes of butter with the lentils. Season with salt and pepper to taste. Serve with the potatoes as an accompaniment to the fish.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
200 °C  
Added steam, medium  
Cooking time: 20-30 minutes

**Alternative setting:**

Ovenproof dish on the wire rack  
4D hot air  
200 °C  
Preheat  
Cooking time: 25-35 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Pike-perch fillet au gratin with horseradish sauce

**For 4 servings**  
**Large ovenproof dish**

**Fish:**  
4 pike-perch fillets, approx. 180 g each  
½ lemon  
Sea salt  
Lemon pepper

**Sauce:**  
15 g butter  
15 g flour  
50 ml dry white wine  
200 ml fish stock from a jar  
200 ml cream  
2-3 tbsp horseradish, freshly grated or  
1 tsp wasabi paste  
Salt  
Pepper, freshly ground

**In addition:**  
1 tbsp breadcrumbs  
1 tsp sweet paprika

**Per serving**  
389 kcal, 9 g carbs, 21 g fat,  
38 g protein, 0,8 BU

1. Rinse the pike-perch fillet briefly in cold water and pat dry with kitchen paper. Squeeze the lemon. Drizzle lemon juice over the fillets and season with salt and pepper.

2. For the sauce, heat the butter in a pot. Add the flour and sweat briefly. Deglaze with white wine and add the fish stock. Simmer the sauce for 5 minutes. Add cream and horseradish. Season well with salt and pepper.

3. Add the sauce to an ovenproof dish and place the fillets in it with the side with the skin facing up. Mix the breadcrumbs with the paprika, sprinkle over the pike-perch and cook the fish as indicated.

## **Setting procedure:**

With meat probe  
Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
180 °C  
Core temperature: 65 °C

## **Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
180 °C  
Cooking time: 25-30 minutes



# Red mullet on a bed of vegetables

**For 4 servings**  
**Universal pan**

**Fish:**

4 red mullet fillets, 200 g each  
1 lemon  
Sea salt

**Vegetables:**

2 red onions  
1 clove garlic  
200 g aubergines  
200 g courgettes  
2-3 sprigs rosemary  
½ bunch lemon thyme  
½ bunch basil  
3 tbsp olive oil  
Salt  
Pepper, freshly ground  
1 pinch sugar  
600 g chopped tomatoes  
20 g pitted black olives

**In addition:**

Tin foil  
Olive oil

**Per serving**

334 kcal, 8 g carbs, 15 g fat,  
41 g protein, 0,7 BU

1. Rinse the fish fillets quickly under cold water and pat dry with kitchen towel. Squeeze the lemon, season the fish with salt and drizzle the lemon juice over it.

2. Peel the onions and garlic, then cut the onions into cubes approx. 1 cm in size. Wash and trim the aubergine and courgette, then also cut into cubes approx. 1 cm in size. Rinse the fresh herbs and shake them dry. Place a few sprigs of the lemon thyme to one side. Pluck the needles and leaves of the remaining herbs and chop them finely.

3. Sweat the onions, garlic and herbs in olive oil. Season with salt, pepper and sugar. Add the diced vegetables and sweat for 3-4 minutes as well. Add the tomatoes and olives and simmer everything for approx. 10 minutes. Season to taste again.

4. For every fish fillet, cut a piece of tin foil to 30x30 cm in size. Brush each one in the centre with olive oil, then distribute the vegetables on top proportionately and place the fish on top with the skin facing upwards. Place the sprigs of lemon thyme which were placed aside on top of the fish and drizzle with a little olive oil. First fold the tin foil over the fish, and then roll the sides together.

5. Place the parcels into the universal pan and cook as indicated.

**Setting procedure:**

Universal pan, level 2  
Top/bottom heating  
190 °C  
Cooking time: 20-25 minutes

**Tip:**

In summer, the chopped tomatoes can be replaced by fresh, halved cherry tomatoes.



# Salmon fillet with spinach leaves and tomatoes

**For 4 servings**  
**Large ovenproof dish**

**Spinach:**  
2 shallots  
20 g butter  
500 g frozen spinach leaves  
Sea salt  
100 g Gorgonzola  
Pepper, freshly ground

**Tomatoes:**  
500 g vine tomatoes  
2 tbsp olive oil  
Salt  
Pepper, freshly ground  
1 pinch sugar

**Fish:**  
400 g salmon fillet, skinless

**For sprinkling:**  
20 g pine nuts  
3 tbsp Parmesan, freshly grated

**In addition:**  
Butter for greasing

**Per serving**  
428 kcal, 5 g carbs, 29 g fat,  
35 g protein, 0,4 BU

1. Peel the shallots, dice finely and sweat in the butter. Add the spinach and cook gently for approx. 10 minutes in the pot with the lid on. Then season with sea salt.

2. Cut the Gorgonzola into pieces, mix with the spinach leaves and season with pepper to taste.

3. Wash the tomatoes, remove the stems and halve the tomatoes. Heat the olive oil in a frying pan. Sauté the tomatoes in the oil and season with salt, pepper and sugar.

4. Rinse the salmon fillet briefly in cold water, pat dry with kitchen towel and cut into pieces 3 cm thick.

5. Toast the pine nuts in a frying pan without oil.

6. Distribute the spinach leaves in the greased ovenproof dish. Arrange the salmon on top and season with salt and pepper. Distribute the halved tomatoes over the salmon. Sprinkle the pine nuts and Parmesan over the top and grill as indicated.

## **Setting procedure:**

With meat probe  
Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
180 °C  
Core temperature 65 °C

## **Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Circulated air grilling  
180 °C  
Grilling time: 30-35 minutes





# Asparagus and fish parcels

## For 6 servings Universal pan

### Asparagus:

500 g white asparagus

500 g green asparagus

Salt

Sugar

2 tbsp lemon juice

1 tbsp basil, chopped

1 tbsp chervil, chopped

1 tbsp tarragon, chopped

1 tbsp tarragon vinegar

1 tbsp olive oil

1 tsp Dijon mustard

Sea salt

White pepper freshly ground

### Fish:

6 fresh spined loach fillets, 100 g each

Salt

Pepper, freshly ground

2 tbsp lemon juice

100 g prawns, fresh or frozen

### In addition:

Greaseproof paper

Kitchen string

Small bowls

### Per serving

145 kcal, 3 g carbs, 3 g fat, 24 g protein,  
0,3 BU

1. Peel the whole of the white asparagus, peel the lower third of the green asparagus and cut off the ends. Cut the asparagus into chunks approx. 5 cm in size.

2. Bring the water to the boil. Season to taste with salt, sugar and lemon juice. Add the asparagus and part-cook for approx. 5 minutes.

3. Mix the herbs with vinegar, olive oil and mustard in a large bowl. Add the asparagus, season with sea salt and pepper and leave to infuse for approx. 10 minutes.

4. Rinse the fish quickly under cold water and pat dry with kitchen towel. Season with salt and pepper and drizzle with lemon juice.

5. For every fish fillet, cut a piece of greaseproof paper to 30x30 cm and place into a small bowl. Distribute the marinated asparagus, fish fillet and prawns evenly between the little bowls. Twist the greaseproof paper into a parcel and seal at the top with kitchen string. Cut off any loose edges at the top.

6. Place the parcels into the universal pan and cook as indicated.

### Setting procedure:

Universal pan, level 2

Top/bottom heating

180 °C

Cooking time: 25-30 minutes



# Plaice rolls on a bed of ratatouille

**For 4 servings**  
**Large ovenproof dish**

**Fish:**  
8 plaice fillets, approx. 80 g each  
2 tbsp lemon juice  
Sea salt

**Ratatouille:**  
120 g spring onions  
120 g celery  
1 red onion  
Approx. 300 g aubergines  
Approx. 300 g courgettes  
100 g fresh tomatoes  
40 g fresh herbs, e.g. chervil, tarragon, oregano, basil, thyme  
2 tbsp olive oil  
500 g tomato passata  
Sea salt  
Black pepper, freshly ground  
1 pinch sugar  
1 bay leaf

**In addition:**  
8 wooden skewers

**Per serving**  
254 kcal, 10 g carbs, 10 g fat,  
31 g protein, 0,8 BU

1. Rinse the plaice fillets quickly under cold water and pat dry with kitchen towel. Drizzle with lemon juice and season with salt.

2. Wash the spring onions and celery, trim them and cut them into fine rings. Peel and finely chop the onions.

3. Wash and trim the aubergine and courgette. Cut the aubergine into cubes approx. 1 cm in size. Use a potato peeler to peel 8 very thin slices from the courgette and place them to one side for the fish rolls. Also dice the remaining courgette.

4. Wash the tomatoes and dice them. Rinse the herbs, shake them dry and chop them roughly.

5. Heat up the olive oil. Sweat the spring onions, celery, herbs and diced onions. Add the remaining vegetables and the passata. Season with salt, pepper and sugar. Add the bay leaf and simmer the ratatouille uncovered for approx. 10 minutes. Then pour into an ovenproof dish.

6. Place a slice of courgette on each of the plaice fillets, roll up and secure with a cocktail stick. Place the fish rolls onto the ratatouille and cook as indicated.

## **Setting procedure:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
200 °C  
Added steam, low  
Cooking time: 30-35 minutes

## **Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
200 °C  
Cooking time: 30-35 minutes



# Sole rolls with a basil and salmon filling

**For 4 servings**  
**Large ovenproof dish**

**Filling:**

125 ml cream  
½ bunch basil  
150 g salmon fillet or salmon trout fillet  
Salt  
White pepper freshly ground

**Fish:**

8 sole fillets, approx. 600 g  
Salt  
100 ml dry white wine

**For the sauce:**

150 ml cream  
1 tsp butter  
Salt  
Pepper, freshly ground

**In addition:**

Butter for greasing  
Wooden skewers

**Per serving**

426 kcal, 3 g carbs, 28 g fat,  
36 g protein, 0,2 BU

1. To make the filling, reduce the cream by half. Rinse the basil briefly with cold water and shake dry. Pick the leaves and place a few of them to one side for the garnish. Rinse the salmon fillet briefly in cold water and pat dry with kitchen towel. Purée the basil leaves with the salmon fillet and cream to as smooth a consistency as possible. Season with salt and pepper and chill.

2. Rinse the sole fillets briefly in cold water, trim them, pat dry, spread them out and lightly salt them. Spread each fillet with the basil filling then roll them up. Fix in place with a wooden skewer.

3. Grease the ovenproof dish and lightly salt it. Add the fish rolls and pour over the wine. Steam as indicated.

4. Meanwhile, reduce the cream for the sauce by half.

5. After steaming, remove the fillets and add the fish broth to the cream. Season to taste with butter, salt and pepper. Arrange the sole rolls with the sauce and serve immediately.

**Setting procedure:**

Ovenproof dish on the wire rack, level 3  
Steaming  
80 °C  
Cooking time: 12-14 minutes

**Tip:**

Serve with rice, boiled potatoes, fennel or salad.



# Marinated prawns on a bed of colourful vegetables

## For 4 servings Universal pan

### Prawns:

400 g raw prawns, peeled  
2 large courgettes  
150 g carrots  
1 red pepper  
1 red chilli  
2 tomatoes  
1 piece fresh ginger, approx. 3 cm  
1-2 garlic cloves  
1 organic lime  
2 tbsp olive oil  
1 level tsp turmeric  
1 level tsp ground coriander  
1 level tsp ground cumin  
75 ml coconut milk  
1-2 tbsp soy sauce  
Salt  
250 g Chinese egg noodles  
½ bunch fresh coriander

### Per serving

453 kcal, 54 g carbs, 12 g fat,  
32 g protein, 4,5 BU

1. Rinse the prawns briefly under cold water, trim them and pat dry with kitchen towel.

2. Trim the courgettes, carrots and pepper and cut into thin strips. Chop the chilli very finely. De-seed the tomatoes and dice finely.

3. Peel and grate the ginger. Finely chop the garlic cloves. Wash the lime in hot water, dry it and grate the zest. Squeeze out the juice. Stir the oil, ginger, garlic, lime juice and zest, spices, coconut milk and soy sauce together. Season the marinade with salt and mix into the prawns and vegetables. Cover and leave to marinate in the refrigerator for one hour. Stir frequently during this time.

4. Distribute prawns and vegetables in the universal pan.

5. Then steam as indicated.

6. Meanwhile, cook the noodles al dente according to the packaging directions. Then drain and divide onto warmed plates or bowls. Arrange the prawn mixture on top of the noodles. Garnish with coriander and serve immediately.

### Setting procedure:

Universal pan, level 3

Steaming

100 °C

Cooking time: 8-10 minutes





# Filled savoy cabbage balls

## For 4 servings

### Large perforated steamer

#### Savoy cabbage balls:

500 g sea bass fillet, sole fillet or lemon sole fillet

150 g salmon fillet

2-3 tbsp vermouth

8 large, tender savoy cabbage leaves or

16 small, savoy cabbage leaves

Salt

White pepper freshly ground

400 ml cream, ice-cold

1 egg white

#### Sauce:

250 ml fish stock from a jar

2 cl vermouth

200 ml cream

1 generous pinch saffron powder

Salt

White pepper freshly ground

Coriander

#### In addition:

Cooking oil for greasing

#### Per serving

666 kcal, 9 g carbs, 50 g fat,

41 g protein, 0,8 BU

1. Rinse the fish fillets quickly under cold water, trim them and pat dry with kitchen towel. Also wash the salmon briefly with cold water and pat dry. Cut into small cubes, pour over the vermouth, mix well and arrange on a plate. Put the diced salmon and fish fillet into the freezer for 15 minutes and allow to freeze slightly.

2. Trim the central vein of the cabbage leaves to flatten them. Blanch the leaves as indicated in the perforated steamer.

3. Spread out on a kitchen towel and leave to dry.

4. Purée the sea bass in the food processor to a fine consistency. Gradually stir in the cream. Whisk the egg white until stiff and fold into the fish mixture with the diced salmon. Season with salt and pepper.

5. Line a cup with a large savoy cabbage leaf or two small leaves. Add some of the fish mixture, fold the top of the leaf over and press firmly. Turn the ball out into the lightly oiled, perforated steam container. Cook the savoy cabbage balls as indicated.

6. To make the sauce, combine the fish stock, vermouth, cream and saffron in a pot and reduce to a thick consistency. Season with salt, pepper and a little coriander. Make a pool of sauce on each plate and arrange the savoy cabbage balls on top.

#### Setting procedure:

Universal pan, level 1,

Large perforated steamer, level 3

Steaming

100 °C

Savoy cabbage:

Cooking time: 8 minutes

Balls:

Cooking time: 8-10 minutes

#### Tip:

The balls will serve 8 as a starter.





## Poultry and meat



# Fruity turkey roulades

## For 6 servings

### Universal pan

#### Roulade:

250 g button mushrooms

3 onions

4 tbsp rapeseed oil

20 g butter

6 thin turkey escalopes, approx. 120 g each

Salt

Black pepper, freshly ground

1½ tsp ground paprika

12 thin slices bacon

#### Sauce:

20 g butter

1 tsp sugar

200 ml vegetable stock

100 ml white wine

5 dried apricots

Salt

Pepper, freshly ground

#### In addition:

Kitchen string or cocktail sticks

#### Per serving

345 kcal, 5 g carbs, 18 g fat,

38 g protein, 0,4 BU

1. Rinse the button mushrooms with cold water, pat them dry and trim them. Peel the onions and finely dice both ingredients. Heat up 1 tbsp cooking oil with the butter in a frying pan, and fry the button mushrooms with a third of the diced onions. Place the remaining diced onions to one side. Leave the mushroom mixture to cool down.

2. Rinse the turkey escalope briefly under cold water and pat dry with kitchen towel. If necessary, flatten it out a little more. To do so, place the escalope between 2 sheets of greaseproof paper and flatten using a meat tenderiser or a heavy saucepan. Brush the escalopes with oil, season with salt and pepper and sprinkle with paprika.

3. Cut the bacon into small pieces, place onto the turkey escalope and distribute the mushroom mixture on top. Roll the roulades up and seal each one using a wooden skewer or kitchen string.

4. Distribute half of the diced onions placed to one side with 2 tbsp oil in the universal pan and place the roulades on top.

5. Roast the roulades as indicated.

6. In the meantime, melt 20 g butter for the sauce, sweat the remaining diced onions and caramelise them with sugar. Deglaze with vegetable stock and wine, and add the diced apricots to the stock. Season with salt and pepper.

7. Deglaze the roulades with this sauce after 15 minutes of roasting and then roast until done.

8. Remove wooden skewers or kitchen string from the roulades. Serve the turkey roulades with the fruity sauce.

#### Setting procedure:

With meat probe

Universal pan, level 2

4D hot air

160 °C

Core temperature 85 °C

#### Alternative setting:

Universal pan

4D hot air

160 °C

Cooking time: 35-40 minutes

When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Stuffed turkey breast

**For 6 servings**  
**Medium roaster**

**Turkey:**

1.2 kg turkey breast  
1 stale bread roll  
1 shallot  
1 garlic clove  
20 g butter  
50 g fresh or frozen spinach leaves  
Sea salt  
Pepper, freshly ground  
Nutmeg, freshly grated  
50 g blue cheese  
50 ml milk  
30 g clarified butter  
2 shallots  
100 ml poultry stock from a jar  
Sugar  
A little balsamic vinegar  
Parsley according to taste

**In addition:**

Wooden skewers  
Kitchen string

**Per serving**

310 kcal, 5 g carbs, 8 g fat, 52 g protein,  
0,4 BU

1. Rinse the turkey breast briefly under cold water and pat dry with kitchen towel. Create a small pocket from the thick side using a sharp knife.

2. Cut the bread rolls into cubes approx. 1 cm in size.

3. Peel the shallot and garlic. Finely dice the shallot and sweat in butter. Add the garlic clove and sweat as well. Add the spinach leaves, put on the lid and leave to cook for approx. 5 minutes.

4. Remove the garlic cloves. Season the spinach with sea salt, pepper and nutmeg. Add the blue cheese and mix everything together.

5. Warm the milk, pour over the bread cubes and leave to soak briefly. Then add the spinach and mix together well.

6. Season the meat on the inside and outside with sea salt and pepper and fill with the spinach mixture. Seal the opening with wooden skewers and tie up with kitchen string.

7. Heat the clarified butter in a roaster and sear the turkey breast all over.

8. Peel the shallots, cut them into quarters and briefly fry them too. Add the poultry stock and roast the turkey breast as indicated. Turn once after approx. 45 minutes.

9. After the end of the roasting time, keep the turkey breast warm. Bring the meat juices to the boil, season to taste and thicken as required with cornflour.

**Setting procedure:**

With meat probe  
Roaster without lid on the wire rack, level 2  
Top/bottom heating  
170 °C  
Core temperature 80 °C

**Alternative setting:**

Roaster with lid on the wire rack, level 2  
Top/bottom heating  
170 °C  
Cooking time: 75 minutes





# Grilled chicken filled with herbs

## For 4 servings

### Universal pan with wire rack

#### Chicken:

2 chickens, 1.2 kg each

Pepper, freshly ground

Salt

2 small bunches fresh herbs, e.g. rosemary, sage, thyme, marjoram

2 tsp lemon juice

#### For brushing:

2 tbsp cooking oil

Salt

Pepper, freshly ground

Paprika

#### Per serving

555 kcal, 1 g carbs, 32 g fat,

65 g protein, 0,1 BU

1. Rinse the chicken in cold water and pat dry with kitchen paper. Cut into two halves of equal size and remove the backbone.

2. Season the inside of each half of the chicken with salt and pepper. Rinse the herbs, shake dry and distribute in each half of the chicken. Drizzle lemon juice over them.

3. Place the halves of the chicken on the wire rack with the seasoned side facing down.

4. Mix the oil with the spices and baste each half of the chicken on the outside with the mixture.

5. Grill the chicken as indicated.

#### Setting procedure:

With meat probe

Universal pan with wire rack, level 2

Circulated air grilling

200 °C

Core temperature 85 °C

#### Alternative setting:

Universal pan on the wire rack, level 2

Circulated air grilling

200 °C

Grilling time: 45-50 minutes

#### Tip:

If you halve the chicken before grilling, it won't need to be turned.



# Marinated chicken skewers

## For 4 servings

### Universal pan

#### Chicken:

350 g chicken breast fillet  
1 shallot  
50 ml pumpkin seed oil or hazelnut oil  
1 tbsp white balsamic vinegar  
½ orange  
1 tbsp honey  
½ bunch basil  
Salt  
Black pepper, freshly ground  
1 yellow pepper  
12 button mushrooms  
12 small cherry tomatoes

#### Salad dressing:

2 tbsp pumpkin seed oil or hazelnut oil  
2 tbsp white wine vinegar  
1 tsp mustard  
1 tbsp honey  
½ orange, squeezed  
Salt  
Black pepper, freshly ground

#### In addition:

1 bunch rocket  
Kebab skewers

#### Per serving

318 kcal, 14 g carbs, 18 g fat,  
23 g protein, 1,2 BU

1. Briefly rinse the chicken breast fillet under cold water, remove the sinew and pat dry with kitchen towel. Cut into cubes of approx. 3 cm and place in a shallow dish.

2. Peel and finely dice the shallots. Stir the pumpkin seed oil, balsamic vinegar, the juice of half an orange, honey, a few basil leaves and the diced shallots into a marinade. Season with salt and pepper and pour over the meat. Marinate the diced chicken for at least an hour in the refrigerator, turning frequently.

3. Trim and halve the pepper, remove the seeds and cut into cubes. Wipe the mushrooms and remove the stems. Wash the cherry tomatoes.

4. Remove the diced chicken from the marinade and wrap each cube individually in a basil leaf. Stick onto 4 large kebab skewers with the diced pepper, mushrooms and cherry tomatoes and place these into the universal pan. Steam as indicated.

5. Meanwhile, heat the ingredients for the salad dressing in a small pot, stirring continuously.

6. Wash the rocket and shake dry. Arrange on a platter and place the skewers on top. Drizzle the warm salad dressing over the skewers. Serve with freshly ground black pepper.

#### Setting procedure:

Universal pan, level 3  
Steaming  
100 °C  
Cooking time: 15 minutes



# Crispy ducks with baked apple stuffing

## For 6 servings

### Universal pan and wire rack

#### Meat:

2 fresh ducks without giblets, approx.

2.4 kg each

Approx. 15 g fresh marjoram

Sea salt

Pepper, freshly ground

60 g orange marmalade

#### Baked apple stuffing:

4 sour apples, e.g. Santana or Braeburn

20 g raisins

2 fresh dates, pitted

30 g marzipan

20 g chopped walnuts

#### Sauce:

500 ml duck stock from a jar or poultry stock

Sea salt

Pepper, freshly ground

1 tbsp orange marmalade

1 tbsp cornflour

#### In addition:

Cocktail sticks

Kitchen string

#### Per serving

1123 kcal, 31 g carbs, 77 g fat,

28 g protein, 2,6 BU

1. Rinse the ducks briefly in cold water, clean well inside and pat dry with kitchen towel.

2. Rinse the marjoram, shake dry and remove the leaves. Season the ducks inside and out with sea salt, pepper and marjoram. Apply orange marmalade liberally to the inside of the ducks.

3. Wash the apples and remove the core to create a good sized hole. Chop the raisins, dates and marzipan and mix with the walnuts. Fill the apples with the raisin mixture.

4. Fill each duck with 2 apples, seal the opening with wooden skewers and tie up in a criss-cross pattern with kitchen string.

5. Place the ducks on the wire rack with the breast facing down and roast as indicated for 70 minutes. Turn after 40 minutes of this time.

6. After 70 minutes, continue roasting on the new setting as indicated. 10 minutes before the end of the cooking time, baste with the meat juices and roast until done.

7. Remove the roasted ducks from the oven, place into a separate dish and keep warm.

8. For the sauce, skim off the excess fat and put to one side. Add the duck stock to the universal pan. Use a brush to detach the solids in the juices adhering to the frying pan, add to a pot and heat on the hotplate. Season the sauce with sea salt, pepper and orange marmalade to taste. Mix the cornflour with cold water and thicken the sauce with it.

9. Divide the ducks into servings and serve with the sauce.

#### Setting procedure:

Universal pan on the wire rack, level 2

4D hot air

170 °C

Roasting time: 70 minutes

then

Circulated air grilling

170 °C

Added steam, medium

Roasting time: 30-40 minutes

#### Alternative setting:

Universal pan on the wire rack, level 2

4D hot air

170 °C

Roasting time: 70 minutes

then

Circulated air grilling

170 °C

Roasting time: 40-50 minutes



# Oriental-style duck breast

## For 4 servings

### Universal pan with wire rack

#### Duck:

2 duck breast fillets, 300 g each

Salt

Pepper, freshly ground

#### Vegetables:

300 g carrots

1 bunch spring onions

1 tbsp cooking oil

150 ml chicken stock

5 tbsp soy sauce

2 tbsp sherry

1 walnut-sized piece of fresh ginger

100 g bamboo shoots

150 g mung bean sprouts

2 tsp maple syrup

Chilli powder

#### In addition:

¼ bunch fresh coriander

2 tbsp cashews, roasted

#### Per serving

524 kcal, 14 g carbs, 36 g fat,

36 g protein, 1,1 BU

1. Rinse the duck breast fillets briefly under cold water and pat dry with kitchen towel. Score the fat with a criss-cross pattern using a sharp knife. Rub with salt and pepper. Place the fillets onto the wire rack with the skin facing up and roast as indicated.

2. Peel the carrots and cut into slices diagonally. Trim and wash the spring onions, then cut them into quarters.

3. Add the oil to a frying pan. Fry the carrots and spring onions in the oil. Pour in the chicken stock, soy sauce and sherry. Press the peeled ginger through a garlic press and add to the mixture. Reduce, uncovered, for about 5 minutes.

4. Stir in the bean sprouts. Season to taste with maple syrup, salt, pepper and chilli powder.

5. Cut the duck breast fillets into thin strips and arrange on top of the vegetables. Wash the coriander and pick off the leaves. Garnish the fillets with coriander leaves and cashews.

#### Setting procedure:

With meat probe

Universal pan on the wire rack, level 2

Circulated air grilling

230 °C

Core temperature 55 °C

#### Alternative setting:

Universal pan on the wire rack, level 2

Circulated air grilling

230 °C

Grilling time: 25-30 minutes

#### Tip:

Dripping fat can cause smoke. To prevent this, pour 125 ml water into the universal pan.





# Topside of beef with pearl onion sauce

**For 6 servings**  
**Large roaster with lid**

**Meat:**

2 kg topside of beef, trimmed and  
skinned  
Salt  
Black pepper, freshly ground  
1 tbsp flour  
50 g clarified butter

**Sauce:**

50 g sugar  
4 tbsp tarragon vinegar  
200 g shallots  
80 g butter  
340 g pearl onions from a jar  
20 g cornflour  
Salt  
Pepper, freshly ground

**Per serving**

787 kcal, 22 g carbs, 48 g fat,  
67 g protein, 1,8 BU

1. Rinse the meat briefly in cold water and pat dry with kitchen towel. Rub with salt and pepper and sprinkle with flour. Heat clarified butter in a roaster and sear the meat all over until crispy. Remove from the roaster.

2. Let the sugar caramelize in the frying fat and deglaze by stirring thoroughly with tarragon vinegar. Peel the shallots. Add butter, shallots and the pearl onions with the onion broth. Place the meat on top, put the lid on the roaster and roast as indicated.

3. After approx. 40 minutes, remove the pearl onions and place them to one side. After this, pour the meat juices over the meat several times and turn it regularly. If required, top up with a little water.

4. At the end of the cooking time, remove the meat from the roaster and keep it warm. Using a brush, remove the meat juices from the edge, top up with approx. 500 ml water and bring to the boil.

5. Dissolve the cornflour in a little water, stir into the sauce and leave to simmer a while longer.

6. Pour the sauce through a fine sieve and season to taste with salt, pepper and tarragon vinegar. Add the pearl onions to the sauce and heat everything up once more. Serve the sauce together with the meat.

**Setting procedure:**

Roaster with lid on the wire rack, level 2  
Top/bottom heating  
190 °C  
Cooking time: 3 hr. - 3 hr. 10 min.



# Ossobuco

## For 4 servings Roaster with lid

### Meat:

4 veal shank slices, approx. 4 cm thick  
Sea salt  
Pepper, freshly ground  
4 tbsp flour  
20 g clarified butter

### Sauce:

2-3 small onions  
2 carrots  
2-3 garlic cloves  
1 organic lemon  
1 small tin peeled cherry tomatoes  
200 ml veal stock  
200 ml dry red wine  
1 sprig thyme  
1 sprig rosemary  
2 bay leaves  
2 tbsp parsley, chopped

### Per serving

432 kcal, 20 g carbs, 16 g fat,  
43 g protein, 1,6 BU

1. Rinse the veal shank slices briefly under cold water, pat dry with kitchen towel, season and toss in flour.
2. Peel the onions, carrots and garlic cloves. Cut the onions and carrots into pieces 1 cm thick. Finely chop the garlic. Wash the organic lemon in hot water, dry it and grate the zest.
3. Heat the clarified butter in the roaster. Sear the shank slices. Remove from the roaster and place to one side.

### Setting procedure:

Roaster with lid on the wire rack, level 2  
Top/bottom heating  
210 °C  
Cooking time: 1 hr. 20 min. - 1 hr. 30 min.

4. Fry the onions, carrots and garlic in the frying fat. Add the cherry tomatoes, veal stock, red wine, herbs and the grated zest of the organic lemon to the vegetables.
5. Place the meat into the roaster, press into the sauce and braise as indicated.
6. Season the ossobuco once again before serving.



# Veal fillet in a lime and lemon balm crust

## For 6 servings

### Baking tray

#### Meat:

2 organic limes  
½ bunch lemon balm  
1 tsp Sichuan pepper  
Approx. 900 g veal fillet  
Black pepper, freshly ground  
1 tbsp clarified butter

#### Sauce:

1 shallot  
1 tbsp butter  
100 ml poultry stock  
50 ml dry white wine  
400 ml cream  
1 organic lime  
Herb-flavoured salt  
Black pepper, freshly ground

#### In addition:

Greaseproof paper

#### Per serving

596 kcal, 5 g carbs, 38 g fat,  
52 g protein, 0,4 BU

1. Place a sheet of greaseproof paper onto the work surface. Wash the limes in hot water, dry them off and grate the zest onto the greaseproof paper. Rinse the lemon balm, shake dry, then pluck and chop approx.

15 of the leaves finely. Place the rest to one side for the sauce. Grind the Sichuan pepper using a mortar. Scatter the chopped leaves onto the greaseproof paper with the Sichuan pepper.

2. Rinse the veal fillet briefly in cold water and pat dry with kitchen towel. Remove any fat, skin and sinew and season with pepper. Sear on all sides for approx. 4 minutes in the hot clarified butter.

3. Remove the meat from the frying pan and place on the prepared greaseproof paper. Roll up the fillet tightly, pressing the sides together when doing so, and leave rolled up in the greaseproof paper for approx. 25 minutes. Then unpack, place the meat onto the baking tray and roast as indicated.

4. Chop the shallot finely for the sauce. Fry in the hot butter, then top up with the stock and wine. Add two sprigs of lemon balm and let the mixture reduce to approx. 3 tbsp.

5. Strain through a sieve into a second saucepan. Bring to the boil with the cream and leave to simmer for approx. 15 minutes until the sauce becomes light and creamy. Season to taste with a little grated lime zest, 1-2 tsp lime juice, herb-flavoured salt and a little black pepper. Finely chop approx. 10 lemon balm leaves and add to the sauce.

6. Season the fillet with herb-flavoured salt and cut into slices. Garnish with a few lemon balm leaves and serve with the hot sauce.

#### Setting procedure:

With meat probe  
Baking tray, level 2  
Circulated air grilling  
180 °C  
Core temperature 65 °C

#### Alternative setting:

Baking tray, level 2  
Circulated air grilling  
180 °C  
Roasting time: 35-40 minutes



# Tender saddle of veal wrapped in savoy cabbage

**For 4 servings**  
**Medium roaster**

**Meat:**

1 pig's caul, pre-order from butcher  
Salt  
1 tsp baking powder  
8-10 savoy cabbage leaves  
1 kg boneless saddle of veal, whole, with skin removed and trimmed  
30 g clarified butter  
2 sprigs rosemary  
1 garlic clove  
Pepper, freshly ground  
100 g Parma ham

**Per serving**

694 kcal, 3 g carbs, 49 g fat,  
61 g protein, 0,2 BU

1. Carefully wash the caul fat in lukewarm water and soak.

2. Bring the salted water and baking powder to the boil. Quickly blanch the savoy cabbage leaves and allow them to drain.

3. Rinse the meat briefly in cold water and pat dry with kitchen towel. Heat the clarified butter in the roaster and sear the meat all over. Add the sprigs of rosemary and the peeled clove of garlic. Take out the meat, season with salt and pepper and wrap in the Parma ham.

4. Cut into the stalks of savoy cabbage leaves slightly and spread them out on the work surface over an area the same size as the saddle of veal so they overlap. Place the meat on top and enclose with the remaining leaves.

5. Wash the caul fat again and spread out on the work surface. Put the saddle of veal on it and truss up. Trim the excess fat with a pair of kitchen scissors.

6. Place the saddle of veal in the roaster and cook as indicated.

**Setting procedure:**

With meat probe  
Roaster on the wire rack, level 2  
Circulated air grilling  
190 °C  
Core temperature 65 °C

**Alternative setting:**

Roaster without lid on the wire rack, level 2  
Circulated air grilling  
190 °C  
Roasting time: 50-55 minutes





# Joint of pork with a honey-thyme crust

## For 6 servings Universal pan

### Meat:

2.2 kg pork shoulder joint, with rind, have the butcher score the rind

Sea salt

Black pepper, freshly ground

3 garlic cloves

100 ml water

### Vegetables:

250 g shallots

200 g celeriac

300 g carrots

200 g parsnips

200 g celery

250 g leeks

50 ml balsamic vinegar

250 ml water

Approx. 30 g fresh thyme

10 allspice berries

### For brushing:

1 lemon

3 tbsp honey

Fresh sprigs of thyme

### Per serving

967 kcal, 24 g carbs, 68 g fat,

66 g protein, 2,0 BU

1. Rinse the meat briefly in cold water and pat dry with kitchen towel. Season with salt and pepper. Place in the universal pan with the rind facing down. Peel the garlic cloves. Add the water and cloves of garlic to the meat and cook as indicated.

2. Peel the shallots, celeriac, carrots and parsnips. Top and tail and then cut into pieces approx. 3 cm long. Wash the celery and leek, cut into pieces approx. 3 cm long and put to one side.

3. After cooking for approx. 40 minutes, carefully detach the meat from the universal pan using a spatula and turn.

4. Arrange the vegetables – apart from the leek and celery – around the meat, deglaze with balsamic vinegar and add water. Rinse the thyme and shake dry. Add to the vegetables with the allspice berries and cook for another 60 minutes or so.

5. Add the leek and celery, as well as a bit more water if necessary. Cook for another 40 minutes.

6. In the meantime squeeze the lemon and mix the juice with honey and 1 tsp thyme.

7. Baste the meat with the lemon-honey mixture and roast until done.

### Setting procedure:

With meat probe

Universal pan, level 2

Top/bottom heating

200 °C

Core temperature 85 °C

### Alternative setting:

Universal pan, level 2

Top/bottom heating

200 °C

Cooking time: approx. 2 hours 40 minutes



# Roast pork

## Cantonese style

**For 4 servings**  
**Medium glass roaster**

**Meat:**

750 g pork shoulder, an oblong, narrow joint

**Marinade:**

30 g spring onions

20 g fresh ginger, peeled

1 tsp powdered five spice

1 tsp salt

1 tbsp sugar

100 ml Chinese char siu sauce or hoi sin sauce

**For brushing:**

2 tbsp honey

**Per serving**

468 kcal, 20 g carbs, 26 g fat,  
39 g protein, 1,7 BU

1. Rinse the meat briefly in cold water, pat dry with kitchen towel and cut in half lengthwise.

2. Trim and wash the spring onions and cut them into pieces approx. 2 cm long. Cut the ginger into small cubes. Mix the spices and the sauce in a bowl. Add the spring onions and ginger. Leave the meat in the refrigerator to marinate in the sauce for at least 1 hour while covered over.

3. Place the meat into a roaster and roast uncovered as indicated.

4. After 20 minutes' roasting time, brush the meat with honey and turn it. In the remaining roasting time, turn once more and brush with honey again.

**Setting procedure:**

With meat probe

Roaster without lid on the wire rack, level 2

4D hot air

200 °C

Core temperature 80 °C

**Alternative setting:**

Roaster without lid on the wire rack

4D hot air

200 °C

Cooking time: 45-50 minutes

When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Pork loin with apricot sauce

**For 4 servings**  
**Medium roaster**

**Meat:**

1.2 kg boneless pork loin, whole  
Sea salt  
Pepper, freshly ground  
2 tbsp clarified butter  
2 tbsp white wine vinegar

**Apricot sauce:**

500 g shallots  
750 g fresh apricots  
5 sprigs thyme  
100 ml white wine  
100 ml veal stock

**In addition:**

2 spring onions

**Per serving**

401 kcal, 13 g carbs, 17 g fat,  
46 g protein, 1,1 BU

1. For the sauce, peel the shallots and cut into pieces. Wash the apricots, halve and pit.

2. Rinse the pork loin briefly in cold water and pat dry with kitchen towel. Season with sea salt and pepper.

3. Heat the clarified butter in the roaster and sear the meat all over. Deglaze with white wine vinegar and take out the meat.

4. Sweat half of the shallots and apricots in the frying fat and add the sprigs of thyme.

5. Add the white wine and place the meat back into the roaster. Roast as indicated in the roaster without a lid.

6. After roasting for around 45 minutes, add the rest of the shallots and apricots as well as the veal stock.

7. Then roast the pork until done. Remove the sprigs of thyme and season the sauce to taste.

8. Wash the spring onions, cut the green part into small rings and sprinkle over the meat before serving.

**Setting procedure:**

With meat probe  
Roaster without lid on the wire rack, level 2  
Circulated air grilling  
190 °C  
Core temperature 75 °C

**Alternative setting:**

Roaster without lid on the wire rack, level 2  
Circulated air grilling  
190 °C  
Cooking time: 60-65 minutes



# Racks of lamb in a lavender and honey marinade

## For 4 servings

### Universal pan with wire rack

#### Meat:

600-700 g lamb racks with ribs

2 fresh sprigs thyme

1½ tsp lavender

2 garlic cloves

½ lemon

3 tbsp lavender honey

Salt

Black pepper, freshly ground

#### Lemon and thyme butter:

1 organic lemon

40 g sugar

40 ml lemon juice

2-3 tbsp fresh thyme leaves

70 g butter

#### Per serving

452 kcal, 25 g carbs, 31 g fat,

219 g protein, 2 BU

1. Rinse the lamb racks briefly under cold water and pat dry with kitchen towel. Rinse the thyme, shake it dry and strip the leaves. Mix with the lavender. Peel the garlic and cut into thin slices. Squeeze half the lemon and stir the juice together with honey, herbs, garlic, salt and a generous pinch of pepper. Brush the racks with this mixture leave to marinate in the refrigerator for an hour.

2. Place the meat onto the wire rack and roast as indicated.

3. For the lemon and thyme butter, wash the lemon under hot water and dry it off. Cut into quarters lengthwise and then into slices 1 cm wide.

4. Caramelise the sugar in a pot. Reduce the heat. Add the sliced lemon, lemon juice, 50 ml water, thyme leaves and butter, and simmer for approx. 3 minutes.

5. Serve the lemon and thyme butter with the lamb racks.

#### Setting procedure:

With meat probe

Universal pan on the wire rack, level 2

Circulated air grilling

180 °C

Core temperature 57 °C

#### Alternative setting:

Universal pan on the wire rack, level 2

Circulated air grilling

180 °C

Cooking time: 25-30 minutes





# Lamb haunch stuffed with chilli pear

**For 4 servings**  
**Medium roaster**

**Filling:**

1-2 garlic cloves  
½ bunch flat-leaf parsley  
2 pears, e.g. Williams or Abate,  
approx. 180 g each  
1 fresh chilli  
2 tbsp olive oil  
1-2 tbsp pine nuts  
60 g Pecorino cheese, freshly grated

**Meat:**

4 lamb haunches approx. 220 g each,  
order in advance from a butcher  
Salt  
Pepper, freshly ground  
3 red onions  
2 tbsp olive oil  
20 g sugar  
100 ml white wine  
200 ml lamb stock from a jar

**In addition:**

Cocktail sticks

**Per serving**

757 kcal, 14 g carbs, 57 g fat,  
45 g protein, 1,1 BU

1. Peel the garlic. Rinse the parsley and shake it dry.  
Finely chop the garlic and parsley.

2. Peel, halve and core the pears and chop them finely.  
Wash, halve and core the chilli, and chop it finely.

3. Heat the oil in a frying pan. Briefly sweat the garlic,  
parsley, pears and chilli. Add the pine nuts. Fill into a  
bowl and allow to cool. Mix the Pecorino cheese in.

4. Rinse the meat briefly under cold water, pat dry with  
kitchen towel and cut off a little of the thick fat layer if  
necessary. Cut a small pouch into each one and season  
with salt and pepper. Fill with 1-2 tbsp of the pear  
filling and seal the pouch with cocktail sticks.

5. Peel the onions and cut into wedges. Heat the olive  
oil in a frying pan, briefly sear the meat on all sides  
and place into a roaster. Briefly fry the onions in the  
frying pan and caramelise with the sugar. Deglaze with  
wine and lamb stock.

6. Pour the juices over the meat and roast the lamb  
haunch as indicated.

7. Serve the cooked lamb haunch together with the  
roasting juices.

**Setting procedure:**

With meat probe  
Roaster without lid on the wire rack, level 2  
Circulated air grilling  
180 °C  
Core temperature 65 °C

**Alternative setting:**

Roaster without lid on the wire rack, level 2  
Circulated air grilling  
180 °C  
Roasting time: 25-30 minutes



# Venison loin steaks au gratin

**For 4 serving**  
**Large roaster without lid**

**Meat:**

1 small carrot  
40 g celeriac  
1 shallot  
4 venison loin steaks, approx. 180 g each, with skin and sinew removed  
2 tbsp sunflower oil  
Salt  
Pepper, freshly ground  
200 ml game stock or veal stock from a jar

**Topping:**

1 slice bread  
1 sour apple, e.g. Braeburn or Topaz  
1 pear, e.g. Williams or Forelle  
2 tbsp crème fraîche  
Salt  
Pepper, freshly ground  
1 tbsp breadcrumbs  
1 tbsp ground hazelnuts

**Per serving**

397 kcal, 22 g carbs, 16 g fat,  
41 g protein, 1,9 BU

1. For the topping, remove the crust of the bread and cut into small cubes. Toast in a coated frying pan and place to one side.

2. Trim the root vegetables and cut into thin slices using a peeler. Peel the shallot and cut into thin strips.

3. Rinse the steaks briefly under cold water and pat dry with kitchen towel. Heat the oil in a frying pan and sear the steaks on both sides. Add the root vegetables and fry with the steaks. Season the steaks with salt and pepper, add to the roaster with the seared root vegetables and roast as indicated.

4. Remove the cooked steaks from the roaster and keep warm.

5. Infuse the juices with game stock, season them and pass through a fine sieve into a saucepan. Thicken as required and season to taste again.

6. For the topping, wash the apple and pear and grate finely, including the skin. Mix with crème fraîche, add the toasted bread cubes and season with salt and pepper.

7. Return the steaks to the roaster and spread the topping over them. Mix the breadcrumbs and hazelnuts, sprinkle over the steaks and cook as indicated on level 3.

8. Serve the venison loin steaks together with the sauce.

**Setting procedure:**

With meat probe  
Roaster without lid on the wire rack, level 2  
Top/bottom heating  
160 °C  
Core temperature 60 °C  
Gratins:  
Roaster without lid on the wire rack, level 3  
Grill, large area  
Setting 3  
Cooking time: 10-12 minutes

**Alternative setting:**

Roaster without lid on the wire rack, level 2  
Top/bottom heating  
160 °C  
Cooking time: 25 minutes  
Gratins:  
Roaster without lid on the wire rack, level 3  
Grill, large area  
Setting 3  
Cooking time: 10-12 minutes





## Desserts, soufflés and sweet dishes



# Bilberry soufflé

## For 6 servings Soufflé dishes

### Soufflé:

3 eggs  
250 g low-fat quark  
50 g flour  
1 tsp lemon juice  
1 pinch salt  
50 g sugar  
100 g fresh bilberries, or frozen as an alternative  
25 g icing sugar

### In addition:

Butter for greasing  
Sugar for sprinkling

### Per serving

176 kcal, 23 g carbs, 5 g fat,  
10 g protein, 1,9 BU

1. Preheat the oven.
2. Grease the soufflé dishes and sprinkle with sugar.
3. Separate the eggs. Whisk the egg yolk with quark and flour until smooth and add the lemon juice. Whisk the egg white with salt until stiff and gradually add the sugar. Fold the whipped egg white into the quark mixture and carefully mix in the bilberries.
4. Share the soufflé mixture between the dishes, sprinkle with a thick layer of icing sugar and bake as indicated.

### Setting procedure:

Soufflé dishes on the wire rack, level 2  
Top/bottom heating  
200 °C  
Preheat  
Baking time: approx. 14 minutes

### Tip:

When baking a soufflé, never open the appliance door before it is done. If you do so, the soufflés will collapse. Serve the soufflés straight after baking them.





# Chocolate tart with honey apricots and lavender

**For approx. 10 servings**  
**Springform cake tin, diameter 24 cm**

**Mixture:**

160 g dark chocolate, 70 % cocoa  
125 g butter  
140 g sugar  
3 eggs  
50 g flour  
70 g pine nuts, ground  
1 level tsp ground allspice

**Apricots:**

200 g fresh apricots  
20 g blossom honey  
75 ml apricot juice  
1 tsp lemon juice

**In addition:**

Greaseproof paper  
1 tbsp lavender

**Per serving**

272 kcal, 26 g carbs, 17 g fat,  
4 g protein, 2,1 BU

1. Break the chocolate into small pieces, put in a bowl with the butter and melt with the butter in the water bath.

2. Line the base and edges of the dish with greaseproof paper.

3. Stir together the eggs and sugar until light and fluffy. Slowly add the cooled chocolate mixture and stir in.

4. Preheat the oven.

5. Sieve the flour, mix with ground pine nuts and allspice. Carefully fold into the frothy mixture using a whisk. Pour the mixture into the springform cake tin and bake as indicated.

6. Wash and halve the apricots, then cut them into wedges approx. 1 cm wide. Heat the honey in a frying pan. Add the apricot wedges, apricot and lemon juice and leave to infuse for approx. 5 minutes.

7. To serve, cut the chocolate tart into slices and garnish with the apricot wedges and the lavender.

**Setting procedure:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
250 °C  
Preheat  
Added steam, low  
Baking time: approx. 10 minutes

**Alternative setting:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
250 °C  
Preheat  
Baking time: approx. 10 minutes



# Mini chocolate and espresso cakes

## For 6 servings Small moulds

### Chocolate mixture:

90 g dark cooking chocolate  
80 g butter  
1 tsp instant espresso powder  
2 eggs  
2 egg yolks  
80 g sugar  
80 g flour

### In addition:

Butter for greasing  
Flour for dusting

### Per serving

306 kcal, 35 g carbs, 16 g fat,  
6 g protein, 2,9 BU

1. Break the cooking chocolate into small chunks and place into a bowl. Add the butter and espresso powder, melt in the water bath and leave to cool a little.
2. Preheat the oven.
3. Meanwhile, use the hand mixer to beat the eggs, egg yolk, and sugar into a creamy mass. Stir in the melted cooking chocolate and the flour.

4. Grease 6 small moulds, dust with flour and fill with the chocolate mixture. Bake the mini cakes as indicated.

5. Turn the mini cakes out onto plates and leave to rest briefly. The cakes should almost still be liquid on the inside.

### Setting procedure:

Small moulds on the wire rack

4D hot air

190 °C

Preheat

Baking time: 9-10 minutes

When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.

### Tip:

You can freeze the mixture in the moulds; then the baking time will be 15-17 minutes in a preheated oven. However, the baking time depends on the thickness of the moulds. If you are unsure, cut into one of the mini cakes, check and taste.



# Dumplings with caramelised pineapple

**For 4 servings**  
**Small unperforated steamer**

**Dumplings:**  
170 g white bread  
30 g butter  
30 g icing sugar  
2 eggs  
½ organic lemon  
1 vanilla pod  
250 g quark

**Caramelised pineapple:**  
600 g pineapple  
1 tbsp butter  
2 tbsp sugar  
2 cl orange liqueur, e.g. Cointreau  
1 tbsp honey  
100 g raspberries

**In addition:**  
Butter for greasing

**Per serving**  
478 kcal, 64 g carbs, 15 g fat,  
17 g protein, 5,3 BU

1. Cut the crusts off the white bread, cut into small cubes and fry in a dry pan with no fat. Allow to cool.

2. Using a hand whisk, whisk together the butter and icing sugar until light and fluffy. Add the eggs one by one and continue to whisk.

3. Wash the half lemon in hot water and grate the zest. Slice the vanilla pod open lengthwise and scrape out the pulp. Mix the white bread cubes and egg mixture with the vanilla pulp and the lemon peel.

4. Squeeze out the quark in a cloth and stir into the mixture. Cover and leave in a cool place for 30 minutes.

5. Form into small dumplings approx. 60 g in size. Lightly grease the small, unperforated steamer and steam the dumplings as indicated.

6. Peel the pineapple, cut into quarters and remove the stalk. Cut into flat pieces. Heat the butter and sugar in a frying pan. Allow the sugar to caramelise slightly. Place the pineapple in the frying pan and fry over a high heat. Add orange liqueur and honey to taste. Finish with raspberries and serve with the dumplings.

## **Setting procedure:**

Small unperforated steamer on the wire rack, level 3

Steaming

95 °C

Cooking time: 10-15 minutes



# Spanish crème caramel and pear compote

## For 6 servings

Small moulds and medium shallow dish

### Crème caramel:

100 g sugar  
250 ml cream  
200 ml milk  
1 vanilla pod  
4 egg yolks  
1 organic orange  
50 ml cream sherry

### Compote:

½ organic lemon  
800 g fully ripe pears  
500 ml white wine  
100 g sugar

### In addition:

Cling film  
30 g pine nuts

### Per serving

504 kcal, 54 g carbs, 22 g fat,  
7 g protein, 4,5 BU

1. Heat 80 g sugar in a non-coated, heavy-bottomed saucepan over a medium heat until the sugar around the edge starts to melt. Using a wooden spoon, carefully stir from the outside in so that the sugar liquefies and caramelises. Distribute the caramel between 6 small moulds. Turn the moulds back and forth to ensure they are evenly coated with the caramel.

2. Slowly bring the cream and milk to the boil. Cut the vanilla pod in half lengthways, scrape out the pulp and add, together with the pod. Leave to infuse for 5 minutes. Mix the egg yolk and remaining sugar in a bowl. Bring the cream mixture to the boil again and, while still boiling hot, gradually stir into the egg yolk mixture.

3. Wash the orange in hot water, dry it, and grate the zest. Add the sherry and orange peel and pour into the moulds through a fine sieve. Place the small moulds into the perforated steamer and cover with cling film.

4. Wash the organic lemon with hot water and dry it. Peel, halve and core the pears. Cut into wedges, distribute in a shallow dish and drizzle with the juice of half a lemon. Add the wine, sugar and a little lemon zest and place into the oven above the crème caramel. Steam the crème caramel and the pears together as indicated.

5. Lift the fruit out of the liquid. Boil down the liquid until it forms a syrup, pour it over the fruit and chill the compote.

6. Ideally, allow the crème caramel to cool overnight. Place the moulds briefly in hot water and turn the crème caramel out onto plates. Toast the pine nuts in a frying pan without oil until golden brown and serve with the crème caramel.

### Setting procedure:

Small moulds in the large perforated steamer, level 1,  
Shallow baking dish on the wire rack, level 3  
Steaming  
95 °C  
Cooking time: 20-25 minutes





# Rhubarb and apple compote

**For 4 servings**  
**Shallow, medium baking dish**

**Compote:**  
800 g rhubarb  
150 g sugar  
2 small apples, 100 g each  
1 cinnamon stick

**Per serving**  
208 kcal, 47 g carbs, 0 g fat, 1 g protein,  
3,9 BU

1. Wash and peel the rhubarb and trim both ends. Divide thick stalks lengthways, then cut into pieces.

2. Place the rhubarb into a baking dish, sprinkle with sugar and shake thoroughly.

3. Wash and peel the apples. Quarter the apples, core them and cut into slices only shortly before preparation. Add to the rhubarb along with the cinnamon stick.

4. Once some juice has formed, steam the rhubarb and apple mixture as indicated.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2

Steaming

100 °C

Cooking time: 10-15 minutes

**Tip:**

Instead of the cinnamon stick, add a piece of sliced vanilla pod to the rhubarb. To sweeten the dish and as an alternative to the apples, try a sliced banana or 300 g strawberries.





## Cakes and small baked items



# German-style butter cake - basic recipe for yeast dough

**For approx. 16 servings**  
**Universal pan**

**Yeast dough:**

375 g flour  
1 sachet dried yeast  
75 g sugar  
1 pinch salt  
150 ml milk, lukewarm  
75 g butter, soft  
1 egg

**Topping:**

100 g butter  
4 tbsp elderberry syrup or lime syrup  
100 g sugar  
100 g chopped almonds or flaked almonds

**In addition:**

Butter for greasing the baking tray

**Per serving**

271 kcal, 30 g carbs, 14 g fat,  
5 g protein, 2,5 BU

1. To make the yeast dough, mix the flour and yeast in a bowl. Add all other ingredients and knead the dough well for around 10 minutes with the dough hook of the hand mixer or the food processor. Allow the dough to prove in a warm place until the volume has doubled.

2. Grease the baking tray and roll the dough out onto it. Prick several times with a fork, cover and allow to prove again.

3. For the topping, mix the butter with the syrup. Distribute the butter mixture over the rolled-out dough in servings using a small spoon. Sprinkle half of the sugar and then the almonds with the remaining sugar over the cake.

4. Then bake the cake as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Universal pan, level 3  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes on trays

**Alternative setting:**

Baking tray, level 3  
Top/bottom heating  
170 °C  
Baking time: 20-25 minutes

**Tip:**

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.



# Plaited raisin loaf

**For approx. 20 slices**  
**Baking tray**

**Yeast dough:**

500 g flour  
1½ sachets dried yeast  
100 g sugar  
1 sachet vanilla sugar  
1 pinch salt  
100 g butter  
2 eggs  
Approx. 125 ml milk, lukewarm  
100 g raisins

**For brushing:**

1 egg yolk  
2 tbsp milk

**In addition:**

Greaseproof paper

**Per slice**

182 kcal, 28 g carbs, 6 g fat, 4 g protein,  
2,3 BU

1. To make the yeast dough, mix the flour and yeast in a bowl. Add all other ingredients and knead the dough well. Leave to prove in a warm place for 20-30 minutes.

2. Knead the dough thoroughly once again and split into 3 equally sized pieces. Shape each piece into a roll and make a loose plait with the 3 rolls.

3. Line the baking tray with greaseproof paper. Place the plait on top and leave to prove again for 20 minutes. The plait should have risen well and its volume should have increased by about half again.

4. Whisk the egg yolk with milk. Use this to brush the plait and then bake it as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Baking tray, level 3  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes on trays

**Alternative setting:**

Baking tray, level 3  
Top/bottom heating  
190 °C  
Baking time: 25-35 minutes

**Tip:**

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.

To ensure the plait turns a lovely golden colour on the outside, brush it with the egg yolk and milk mixture. Instead of raisins, you can also add chocolate chips to the dough.





# Gooseberry cake with almond topping - basic recipe for sponge mixture

**To make approx. 12 servings**  
**Springform cake tin, diameter 26 cm**

**Mixture:**

200 g butter, soft  
200 g sugar  
4 eggs  
200 g flour  
1 tsp baking powder

**Topping:**

400 g gooseberries  
50 g flaked almonds  
30 g sugar

**In addition:**

Butter for greasing  
Icing sugar for dusting

**Per serving**

336 kcal, 36 g carbs, 19 g fat,  
6 g protein, 3,0 BU

1. Beat the butter and sugar until light and fluffy. Gradually stir in the eggs.

2. Mix the flour with the baking powder and fold into the frothy mixture.

3. Pour the mixture into a greased springform cake tin. Briefly rinse the gooseberries, pat them dry and scatter them over the mixture.

4. Sprinkle the almonds and sugar over the top and then bake the cake as indicated.

5. Dust the cooked, warm cake with icing sugar.

**Setting procedure:**

Baking with the bakingSensor  
Springform cake tin on the wire rack, level 2  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes in tins

**Alternative setting:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
170 °C  
Baking time: 50-60 minutes

**Tip:**

Rhubarb, redcurrants, apples or apricots are all delicious alternatives to gooseberries.



# Apple cake with caramelised walnuts

**For approx. 12 servings**  
**Springform cake tin, diameter 28 cm**

**Caramel:**

1 organic orange  
300 g walnuts  
30 g sugar

**Sponge mixture:**

4 sour apples, approx. 800 g  
200 g butter  
200 g sugar  
4 eggs  
40 g orange marmalade  
200 g flour  
1 level tsp baking powder

**In addition:**

Greaseproof paper  
Butter for the edge of the tin

**Per serving**

516 kcal, 43 g carbs, 35 g fat,  
9 g protein, 3,6 BU

1. Wash the orange in hot water and dry it. Peel off a thin layer of the peel using a zester or a potato peeler and cut into wafer-thin strips. Do not peel the pith off as well.

2. Chop the walnuts roughly and toast them in a coated frying pan without oil. Toast the strips of orange briefly as well with them. Sprinkle the sugar over the top and let the ingredients caramelise.

3. Line the base of the springform cake tin with greaseproof paper and grease the edge of the tin. Distribute the caramelised walnuts in it.

4. Wash, peel and core the apples, then cut them into cubes approx. 2 cm in size.

5. Whisk the butter and sugar until light and fluffy. Stir the eggs in individually and add the orange marmalade. Mix the flour with the baking powder, sieve, and stir into the frothy mixture. Add the apples to the mixture, fold in and distribute the mixture over the walnuts.

6. Bake the cake as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Springform cake tin on the wire rack, level 2  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes in tins

**Alternative setting:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
180 °C  
Baking time: 50-55 minutes



# Damson cake with walnut crumble

**For around 20 pieces**  
**Universal pan**

**Topping:**  
Approx. 1.5 kg fresh damsons

**Crumble:**  
250 g flour  
150 g sugar  
180 g butter, cold  
1 pinch salt  
1 tsp cinnamon  
50 g walnuts, roughly chopped

**Sponge mixture:**  
200 g butter, soft  
250 g sugar  
5 eggs  
100 g quark  
350 g flour  
1 pinch salt  
1 sachet baking powder

**In addition:**  
Butter for greasing the baking tray

**Per piece**  
424 kcal, 49 g carbs, 22 g fat,  
6 g protein

1. Wash, halve and de-stone the damsons.
2. Mix flour, sugar, butter, salt and cinnamon together to create the crumble. Finally, mix in the chopped walnuts.
3. For the sponge mixture, mix together butter and sugar until light and fluffy. Gradually add the eggs. Slowly stir the quark into the frothy mixture.

4. Mix flour, salt and baking powder, sieve and stir in briefly.

5. Grease the universal pan with butter and evenly distribute the mixture on top.

6. Add the damsons and the crumble. Then bake as indicated.

## Setting procedure:

Baking with the bakingSensor  
Universal pan, level 3  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes on trays

## Alternative setting:

Universal pan, level 3  
Top/bottom heating  
180 °C  
Baking time: 50-60 minutes



# Linzertorte

**To make approx. 12 servings**  
**Springform cake tin, diameter 26 cm**

**Shortcrust pastry:**

200 g flour  
1 level tsp baking powder  
1 pinch salt  
125 g ground hazelnuts or almonds  
125 g sugar  
1 sachet vanilla sugar  
1 generous pinch ground cloves  
1 level tsp cinnamon  
1 egg  
125 g butter, cold

**Filling:**

250 g jam or fruit jelly, e.g. raspberry or redcurrant

**In addition:**

Butter for greasing

**Per serving**

316 kcal, 39 g carbs, 16 g fat,  
4 g protein, 3,3 BU

1. For the shortcrust pastry, mix all the dry ingredients in a bowl. Add the egg, cut the cold butter into small chunks and distribute on top. With the dough hook of a hand mixer or food processor, knead slowly at first, and then on a faster speed setting until it forms a ball. Wrap in cling film and chill.

2. Grease the dish.

3. Roll out two thirds of the pastry on a lightly flour-covered work surface, place into the dish and pull up to make a slight edge. Prick the pastry base several times with a fork.

4. Spread the jam or fruit jelly evenly over the pastry base.

5. Roll out the remaining pastry, cut into strips and use to create a lattice effect on the cake. Bake as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Springform cake tin on the wire rack, level 2  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes in tins

**Alternative setting:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
190 °C  
Baking time: 25-35 minutes

**Tip:**

Linzertorte can be made in advance. It should be left to stand for at least two days before being served. It tastes at its best after this time.

At Christmas time, you can cut out stars, Christmas trees or moons and use them to decorate the cake.





# Vanilla cheesecake

**To make approx. 12 servings**  
**Springform cake tin, diameter 26 cm**

**Shortcrust pastry:**

200 g flour  
1 pinch salt  
75 g sugar  
1 tsp baking powder  
75 g butter  
1 vanilla pod  
1 egg

**Quark mixture:**

1 organic lemon  
1 vanilla pod  
3 eggs  
100 g sugar  
500 g sour cream  
250 g quark  
½ sachet custard powder  
100 ml cream

**In addition:**

Butter for greasing

**Per serving**

324 kcal, 31 g carbs, 19 g fat,  
8 g protein, 2,6 BU

1. Only grease the base of the springform cake tin.
2. For the shortcrust pastry, mix all the dry ingredients in a bowl. Cut the cold butter into small chunks and distribute on top. Using the dough hook of a hand mixer or food processor, knead slowly until a fine, crumbly mixture is produced.
3. Slice the vanilla pod open lengthways and scrape out the vanilla pulp. Beat the egg with a fork, add to the crumble mixture with the vanilla pulp and quickly beat into a smooth mixture.

4. Line the base of the tin with two thirds of the pastry. Shape the rest into a roll and press around the edge of the tin, about 2-3 cm deep. Prick the pastry base several times with a fork, and leave the pastry to chill for approx. 40 minutes.

5. Wash the lemon with hot water, dry it and grate the zest. Slice the vanilla pod open lengthways and scrape out the vanilla pulp. Mix the lemon zest, vanilla pulp and all other ingredients for the quark mixture. Add to the tin and bake as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Springform cake tin on the wire rack, level 2  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes in tins

**Alternative setting:**

Springform cake tin on the wire rack, level 2  
Top/bottom heating  
180 °C  
Baking time: 60-80 minutes



# Fruity raspberry gateau - basic recipe for sponge mixture

**For 12 servings**

**Springform cake tin, diameter 28 cm**

**Sponge mixture:**

3 eggs

3 tbsp water, hot

150 g sugar

150 g flour

1 tsp baking powder

**Topping:**

900 g frozen raspberries

100 g sugar

200 ml cream

4 sheets gelatine

200 g yoghurt, 3.5 %

½ vanilla pod

3 sachets red glaze

**In addition:**

Greaseproof paper

**Per serving**

240 kcal, 36 g carbs, 8 g fat, 5 g protein,  
3,0 BU

1. Cover the base of the springform cake tin with greaseproof paper. Leave a third of the raspberries to defrost with 50 g sugar.

2. Separate the eggs. Whisk the egg white until stiff with 3 tbsp hot water. Add the sugar gradually. Continue to whisk the mixture until it is creamy and glossy. Beat the egg yolk with a fork and fold into the egg white mixture. Mix the flour and baking powder, sieve onto the mixture and stir in briefly. Pour the mixture into the baking dish and bake as indicated.

3. Turn the cooked cake onto a wire rack and carefully remove the greaseproof paper. Leave the cake to cool down completely.

4. For the topping, purée the defrosted, sugared raspberries through a sieve. Whip the cream until stiff. Soak the gelatine, squeeze it out and dissolve. Mix the yoghurt with the remaining sugar and the pulp of half a vanilla pod. Quickly mix the dissolved gelatine in. Add the raspberry mixture and fold in the cream.

5. Cut the cake into two layers and place the bottom half onto a serving tray. Place a tall cake ring around the base of the gateau. Spread half of the raspberry cream mixture over it and place the top half onto it. Spread the remaining raspberry cream mixture on top.

6. Distribute the remaining frozen raspberries evenly on top of the cake. Prepare the glaze according to the instructions on the packaging, leave it to cool briefly and pour over the raspberries.

7. Leave the gateau to cool down for at least 3-4 hours before cutting to serve.

**Setting procedure:**

Baking with the bakingSensor

Springform cake tin on the wire rack, level 2

Select dishes

Category: cake, bread

Food: cake

Dish: cakes in tins

**Alternative setting:**

Springform cake tin on the wire rack

4D hot air

170 °C

Preheat

Baking time: 35-40 minutes

When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Black Forest gateau

## For 16 servings

Springform cake tin, diameter 28 cm

### Sponge mixture:

5 eggs  
5 tbsp water, lukewarm  
240 g sugar  
200 g flour  
40 g cocoa  
1 level tsp baking powder

### Filling:

2 jars sour cherries, drained weight per jar 370 g  
3 sachets red glaze  
Kirsch  
4 sheets white gelatine  
400 ml cream  
2 tbsp sugar

### Decoration:

4 sheets white gelatine  
400 ml cream  
2 tbsp sugar  
Grated chocolate

### In addition:

Greaseproof paper

### Per serving

329 kcal, 45 g carbs, 12 g fat,  
7 g protein, 3,8 BU

1. Line the base of the tin with greaseproof paper.
2. Beat the eggs with water and sugar until white and fluffy. Mix the flour, cocoa and baking powder together and stir into the mixture. Pour the mixture into the baking dish and bake as indicated.
3. Drain the sour cherries and catch the juice. Mix the cherry juice into the glaze. Add approx. two thirds of the cherries to the glaze and leave to cool. Place the rest to one side for the decoration.
4. Slice the cooled sponge into three layers. Set the top piece aside and sprinkle the remaining sponge layers with Kirsch.

5. Soak the gelatine in cold water and dissolve over a low heat. Whip the cream with the sugar until stiff and carefully stir in the gelatine.

6. Brush the first layer of sponge with half the cherry mixture and spread half the cream on top of this. Place the second layer of sponge on top and repeat the topping. Place the top sponge layer on top.

7. Prepare the cream for decorating as described above and spread over the gateau. Distribute the remaining cherries on top of the cream and decorate the gateau with chocolate shavings.

### Setting procedure:

Baking with the bakingSensor  
Springform cake tin on the wire rack, level 2  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes in tins

### Alternative setting:

Springform cake tin on the wire rack  
4D hot air  
160 °C  
Preheat  
Baking time: 35-45 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.



# Nutty Swiss roll with nougat filling

**For approx. 8 slices**  
**Baking tray**

**Sponge mixture:**

6 eggs  
125 g sugar  
1 pinch salt  
50 g flour  
½ tsp baking powder  
125 g walnuts, roughly chopped

**Filling:**

100 g nut nougat  
500 ml cream  
2 sachets cream stiffener

**In addition:**

Greaseproof paper  
Icing sugar for dusting  
Sugar for the tea towel

**Per slice**

532 kcal, 34 g carbs, 39 g fat,  
11 g protein, 2,9 BU

1. Line the baking tray with greaseproof paper.

2. Beat the eggs until light and fluffy. Gradually add the sugar and salt.

3. Mix the flour and baking powder and fold into the egg mixture using a whisk. Also fold in the walnuts.

4. Pour the mixture onto the baking tray, spread evenly and bake as indicated.

5. Immediately after baking, turn the sponge base out onto a tea towel sprinkled with sugar. Brush the greaseproof paper with a little water and peel it off carefully, but quickly. Carefully roll up the sponge base using the tea towel and let it cool off.

6. Melt the nut nougat in the water bath or in the microwave and then stir until smooth with 100 ml cream.

7. Whip the remainder of the cream until semi-stiff. Add the cream stiffener and the nougat mixture and whip until very stiff.

8. Roll the cooled sponge roll out of the tea towel. Coat with the nougat and cream mixture and then roll up again.

9. Sprinkle with icing sugar before serving.

**Setting procedure:**

Baking with the bakingSensor  
Baking tray, level 3  
Select dishes  
Category: cake, bread  
Food: cake  
Dish: cakes on trays

**Alternative setting:**

Baking tray  
4D hot air  
180 °C  
Preheat  
Baking time: 30-35 minutes  
When using 4D hot air, you can place the accessories on any of the levels from 1 to 4.





# Choux pastry gateau with strawberry filling - basic recipe for choux pastry

**To make approx. 12 servings**  
**Baking trays and universal pan**

**Choux pastry:**

150 ml water  
30 g butter  
1 pinch salt  
100 g flour  
25 g cornflour  
4 eggs  
½ level tsp baking powder

**Filling:**

500 g strawberries  
8 sheets white gelatine  
100 g quark, 20 % fat  
300 g yoghurt  
100 g icing sugar  
50 ml elderberry syrup  
200 ml cream

**In addition:**

Greaseproof paper  
Butter for the baking trays  
Icing sugar for dusting

**Per serving**

224 kcal, 24 g carbs, 11 g fat,  
7 g protein, 2,0 BU

1. Lay a springform cake tin with a diameter of 26 cm onto the greaseproof paper and cut out 3 greaseproof paper bases. Grease the centre of the baking trays and the universal pan and line each with a greaseproof paper base.

2. Bring the water, butter and salt to the boil in a saucepan. Pour the sifted flour into the saucepan in one go with the cornflour. Switch off the hotplate. Stir well with a wooden spoon or the dough hook of a hand mixer. Return to the still warm hotplate to 'reduce' the liquid. Beat the mixture until it comes away from the sides and forms a soft ball, and until a white coating becomes visible on the base of the saucepan.

3. Place the ball in a deep mixing bowl. Mix the eggs in one by one at the highest setting. Let the mixture cool down.

4. Mix the baking powder into the cold mixture.

5. Use the mixture to bake 3 bases. To do so, spread a third of the mixture quantity onto each of the prepared trays and bake as indicated.

6. Wash the strawberries, let them drip dry and cut them into small chunks. Soak the gelatine in cold water.

7. Mix the quark and yoghurt with the sieved icing sugar and elderberry syrup. Prepare the gelatine as described on the packaging, stir into the quark mixture and chill until the cream starts to set. Whip the cream until it is stiff. Fold the strawberries and the whipped cream into the quark mixture.

8. Place one choux pastry base onto a serving tray. Distribute half of the quark filling onto it. Place the second base on top and distribute the remaining quark filling on top. Place the final base on top and press in place. Leave the gateau in the refrigerator for at least 2 hours.

9. Dust with icing sugar before serving.

**Setting procedure:**

Baking trays, level 1 and 5,  
Universal pan, level 3  
4D hot air  
190 °C  
Baking time: 20-30 minutes



# Turkish basbousa

**For approx. 32 servings**  
**Large ovenproof dish**

**Syrup:**

600 ml water  
600 g sugar  
1 organic lemon  
½ bunch fresh mint, according to taste

**Mixture:**

4 eggs  
170 g sugar  
50 ml sunflower oil  
100 g durum wheat semolina  
200 g yoghurt  
250 g flour  
2 sachets baking powder

**In addition:**

Butter for greasing

**Per serving**

165 kcal, 33 g carbs, 3 g fat, 2 g protein,  
2,7 BU

1. For the syrup, add the water and sugar to a saucepan and bring to the boil. Let the mixture boil down over moderate heat for approx. 20 minutes until syrup-like.

2. Wash the lemon in hot water, dry it, grate the zest and place to one side. Rinse the mint and shake dry. Add 1 tbsp of the lemon juice and the mint to the syrup, stir and leave to cool down.

3. For the cake mixture, beat the eggs and sugar together until light and fluffy, and until the sugar has dissolved. Add the remaining ingredients and stir until it becomes a smooth mixture.

4. Grease the ovenproof dish, fill it with the mixture, smooth the surface and bake as indicated.

5. Remove the mint from the syrup. Soak the hot basbousa with the syrup and sprinkle the grated lemon zest on top.

6. Let the basbousa cool down and cut into slices.

**Setting procedure:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
180 °C  
Added steam, low  
Baking time: 30-35 minutes

**Alternative setting:**

Ovenproof dish on the wire rack, level 2  
Top/bottom heating  
180 °C  
Baking time: 30-35 minutes



# Baklava

**For 60 servings**  
**Universal pan**

**Mixture:**  
10-12 sheets filo pastry  
350 g butter

**Nut mixture:**  
150 g almonds  
150 g walnuts  
150 g pistachios  
½ tsp ground cinnamon  
1 generous pinch ground cloves

**Syrup:**  
675 g sugar  
175 g honey  
500 ml water

**In addition:**  
Butter for the universal pan

**Per serving**  
171 kcal, 19 g carbs, 10 g fat,  
2 g protein, 1,5 BU

1. Let the frozen filo pastry defrost as per the instructions on the packaging.

2. Heat the butter in a saucepan; skim the light-coloured foam little by little.

3. Chop the almonds, walnuts and pistachios very finely. Mix the almonds, walnuts and half of the pistachios with the seasonings.

4. Cut the pastry sheets to the size of the universal pan and cover with a damp cloth. Keep four pastry sheets for the final layer of pastry. Any remaining pastry will also be used for the layers.

5. Grease the universal pan. Place a sheet of pastry into the universal pan and coat it with the melted butter. Repeat this process three times. Sprinkle the fourth layer with approx. 80 g of the nut mixture.

6. Place a sheet of pastry onto the nut mixture, brush with butter, place the next sheet of pastry on top, brush it with butter as well and then sprinkle the nut mixture on top. Repeat the process approx. four times. Use any remaining pastry for this too. Finally, also brush the pastry sheets placed to one side with butter and add them to the top.

7. Preheat the oven.

8. Cut the baklava into strips approx. 3x5 cm long using a sharp knife, sprinkle with water and bake as indicated.

9. For the syrup, add the sugar, honey and water to a deep saucepan and heat up while stirring. Let the syrup simmer for approx. 20 minutes. Skim the light-coloured foam in the process. Pour the syrup evenly over the hot baklava and sprinkle with the remaining pistachios.

10. Leave the baklava to stand for at least an hour until the syrup has soaked in. The baklava can be kept for several days unrefrigerated.

## Setting procedure:

Universal pan, level 3  
Top/bottom heating  
170 °C  
Preheat  
Added steam, low  
Baking time: 35-40 minutes

## Alternative setting:

Universal pan, level 3  
Top/bottom heating  
170 °C  
Preheat  
Baking time: 35-40 minutes



# Puff pastry slices with mascarpone cream and rhubarb

## For 15 servings

### Baking tray

#### Puff pastry:

2 slices puff pastry  
50 ml water  
15 g sugar

#### Filling:

100 g rhubarb  
40 g icing sugar  
100 g mascarpone  
100 g yoghurt  
3 sheets gelatine

#### In addition:

Icing sugar for sprinkling

#### Per serving

85 kcal, 8 g carbs, 5 g fat, 1 g protein,  
0,6 BU

1. Leave the puff pastry slices to defrost.

2. Heat the water, sprinkle in the sugar and boil down until it thickens. Brush one puff pastry slice with a thin coating of water and place the second slice on top. Roll out on a lightly flour-covered work surface to a size of approx. 30x30 cm and cut into 15 equally sized rectangular pieces.

3. Preheat the oven.

4. Line the baking tray with greaseproof paper, place the slices of puff pastry on top, brush with the sugar solution and bake as indicated.

5. Wash and peel the rhubarb and cut it into very small cubes. Mix with 20 g icing sugar and leave to infuse for approx. 10 minutes. Bring to the boil briefly in a saucepan and then leave to cool down.

6. Mix mascarpone, yoghurt and 20 g icing sugar together.

7. Soak the gelatine in cold water for 5 minutes, squeeze out excess liquid and then dissolve over low heat in a pot. Quickly mix it into the mascarpone mixture. Add the rhubarb and mix together thoroughly. Place the mixture into the refrigerator for a short while.

8. Cut the puff pastry slices in half lengthways, fill with the mascarpone mixture and sprinkle with icing sugar before serving.

#### Setting procedure:

Baking tray, level 2  
Top/bottom heating  
220 °C  
Preheat  
Baking time: approx. 12 minutes

#### Tip:

Instead of rhubarb, you can also use peach wedges or apricot chunks.





# Mini rum cakes

**For approx. 100 servings**  
**Baking trays and universal pan**

**Shortcrust pastry:**

300 g flour  
2 level tsp baking powder  
100 g sugar  
1 sachet vanilla sugar  
1 egg  
150 g butter

**Filling:**

Approx. 300 g marmalade

**Glaze:**

150 g icing sugar  
Rum  
2 tbsp water, hot  
Colourful sugar pearls, as desired

**In addition:**

Greaseproof paper

**Per serving**

33 kcal, 5 g carbs, 1 g fat, 0 g protein,  
0,4 BU

1. For the shortcrust pastry, mix all dry ingredients together in a mixing bowl. Add the egg, cut the cold butter into small chunks and distribute on top. Using the dough hook of a hand mixer or food processor, knead slowly at first, and then faster at a higher speed setting. Form into a ball and press flat. Wrap in foil and chill for approx. 1 hour.

2. Line the baking trays with greaseproof paper. Roll out the pastry thinly, cut out biscuit rounds and distribute on the baking trays. Bake as indicated.

3. Brush each biscuit round with marmalade and place a second round on top.

4. Mix together the icing sugar, rum and water and use to brush the top of the biscuits. Decorate with sugar pearls as desired.

**Setting procedure:**

Baking trays, level 1 and 5,  
Universal pan, level 3  
4D hot air  
140 °C  
Baking time: 15-30 minutes

**Tip:**

Cut the greaseproof paper to the size of the tray.  
Excess paper affects how the rum tartlets brown.



# Yeast swirls

## For 12 pieces

### Baking tray

### Yeast dough:

500 g flour  
2 sachets dried yeast  
60 g sugar  
100 g butter, melted  
Approx. 250 ml milk, lukewarm

### Filling:

200 g marzipan  
Approx. 50 ml cream  
100 g dried figs  
100 g dried apricots  
2 pieces candied ginger

### Coating:

60 g apricot jam  
1 tbsp orange liqueur

### In addition:

Greaseproof paper

### Per serving

406 kcal, 57 g carbs, 15 g fat,  
9 g protein, 4,7 BU

1. To make the yeast dough, mix the flour and yeast in a bowl. Add all other ingredients and knead the dough well. Cover and leave to prove for 30 minutes in a warm place.
2. Line the baking tray with greaseproof paper.
3. Mix the marzipan and cream until you have a spreadable mixture.
4. Cut the figs and apricots into small cubes approx. 5 mm in size. Finely dice the ginger and mix with the dried fruits.

5. Roll the pastry out on the flour-covered work surface so that it is approx. 1.5 cm thick. Spread the marzipan mixture onto the pastry. Distribute the fruit over the top. Starting at the long side, roll up the pastry. Cut into slices approx. 3 cm thick, place onto the baking tray and bake as indicated.

6. Heat up the apricot jam and stir together with the orange liqueur. Brush the warm yeast swirls with the jam.

### Setting procedure:

Baking with the bakingSensor  
Baking tray, level 3  
Select dishes  
Category: cake, bread  
Food: small baked items  
Dish: yeast-risen pastries

### Alternative setting:

Baking tray, level 3  
Top/bottom heating  
190 °C  
Baking time: 20-30 minutes

### Tip:

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.



# Chocolate muffins with cherries and chilli

**For 12 pieces**  
**12-cup muffin tin**

**Mixture:**

12 fresh cherries, alternatively cherries  
from a jar  
125 g butter  
75 g dark chocolate  
3 eggs  
175 g sugar  
150 g flour  
1 pinch salt  
1 tsp baking powder  
Chilli powder according to taste

**In addition:**

Butter for the muffin tin or paper  
moulds

**Per serving**

240 kcal, 27 g carbs, 13 g fat,  
4 g protein, 2,3 BU

1. Wash the cherries, pit and allow to drain.
2. Grease the muffin tin or fill with paper moulds.
3. Add the butter and broken-up chocolate to a dish and melt in a water bath.
4. Stir together the eggs and sugar until light and fluffy. Slowly stir the melted butter/chocolate into the mixture.

5. Mix the flour with salt and baking powder and fold into the frothy mixture. Add chilli powder to taste, taking care not to use too much.

6. Fill half of the mixture into the moulds, insert a cherry into each one and add the rest of the mixture. Bake the muffins as indicated.

**Setting procedure:**

Baking with the bakingSensor  
Muffin tin on the wire rack, level 3  
Select dishes  
Category: cake, bread  
Food: small baked items  
Dish: muffins

**Alternative setting:**

Muffin tin on the wire rack, level 3  
Top/bottom heating  
190 °C  
Baking time: 20-30 minutes



# Coriander and orange brioches

## For 12 servings

### Muffin tin

#### Mixture:

1 organic orange  
1 tsp coriander seeds  
500 g flour  
1 sachet dried yeast  
1 pinch salt  
125 ml milk, lukewarm  
90 g sugar  
2 eggs, whisked  
90 g butter

#### In addition:

Butter for greasing  
Butter, melted, for brushing

#### Per serving

315 kcal, 4 g carbs, 15 g fat,  
38 g protein, 0,3 BU

1. Wash the orange in hot water, dry it, and grate the zest. Roughly crush the coriander seeds in the mortar.

2. Mix the flour, yeast and salt in a bowl. Add all the other ingredients and knead into a smooth dough. Allow the dough to prove in a warm place until the volume has roughly doubled.

3. Grease the muffin tin with butter. Cut off one quarter of the dough. From the large piece of dough, roll out 12 equally sized balls. From the rest of the dough, make 12 droplet-shaped balls. Place the larger balls into the muffin tray. Make a small indent in each dough ball and place a small ball in the well. Brush with melted butter and leave to prove again in a warm place.

4. Then bake as indicated until golden brown.

#### Setting procedure:

Baking with the bakingSensor  
Muffin tin on the wire rack, level 3  
Select dishes  
Category: cake, bread  
Food: small baked items  
Dish: yeast-risen pastries

#### Alternative setting:

Muffin tin on the wire rack  
4D hot air  
170 °C  
Baking time: 25-30 minutes  
When using 4D hot air, you can place the accessories on any level from 1 to 4

#### Tip:

Measure out all the ingredients in advance to allow them to warm to room temperature. You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.







Bread and bread rolls,  
pizza and savoury cakes



# Savoury rye sourdough bread

**For 1 loaf, approx. 30 slices**  
**Universal pan**

**Sourdough proliferation:**

50 g sourdough, from the bakery or ready-made sourdough  
375 g rye flour, type 1150  
375 ml water, lukewarm

**Bread dough:**

350 g rye flour type 1150  
300 g wheat flour, type 405 or type 550  
2 tsp bread spice, crushed  
20 g dried yeast  
1 tbsp honey  
250 ml water, lukewarm  
20 g salt

**Per slice**

122 kcal, 26 g carbs, 1 g fat, 3 g protein,  
2,2 BU

1. For the sourdough proliferation, add the sourdough to a bowl on the day before with the rye flour and the lukewarm water and stir. Leave to stand for 24 hours in a warm place.

2. On the next day, remove 50 g of the sourdough mixture and store it for making bread at a later stage. Add the remaining sourdough mixture to a mixing bowl. Knead the rye flour, wheat flour, bread spice, yeast and honey with the water. Knead until you have a smooth dough. Leave the dough to prove while covered in a warm place for 40 minutes.

3. Knead the salt into the raised dough, form a loaf and place into the lightly dusted universal pan. Leave to prove for approx. 30 minutes again.

4. Bake the bread as indicated.

5. Leave the baked bread to cool down on a wire rack.

**Setting procedure:**

Universal pan, level 2  
4D hot air  
220 °C  
Added steam, high  
Baking time: 15 minutes  
then  
4D hot air  
180 °C  
Baking time: 50-60 minutes

**Alternative setting:**

Universal pan  
4D hot air  
210 °C  
Baking time: 15 minutes  
then  
190 °C  
Baking time: 60-65 minutes  
When using 4D hot air, you can place the accessories on any level from 1 to 4.

**Tip:**

You can keep sourdough in the refrigerator for up to 2 weeks in a sealed jar.

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.

Nut bread variant: after the first proving process, knead 250 g halved walnuts or whole hazelnuts into the dough with the salt.



# Flatbread

**For 1 flatbread, approx. 8 servings**  
**Universal pan**

**Yeast dough:**

500 g flour  
2 sachets dried yeast  
1 tsp salt  
350 ml water, lukewarm

**Topping:**

3 tbsp olive oil  
1 tbsp fresh rosemary  
2 tbsp pine nuts  
Sea salt

**In addition:**

Cooking oil for the baking tray

**Per serving**

281 kcal, 46 g carbs, 7 g fat, 8 g protein,  
3,8 BU

1. Mix the flour and yeast in a bowl. Add all other ingredients and knead to produce a soft dough. Leave dough to prove in a warm place for around 15-20 minutes.

2. Spread the dough on the greased tray to create a flat piece around 1.5 cm thick, prick with a fork and allow to prove again for another 15 minutes.

3. Use your knuckle to make small indentations in the bread and drizzle on the olive oil. Sprinkle with rosemary, pine nuts and sea salt to taste. Bake as indicated.

**Setting procedure:**

Universal pan, level 3  
Top/bottom heating  
230 °C  
Added steam, high  
Baking time: 20-30 minutes

**Alternative setting:**

Universal pan, level 3  
Top/bottom heating  
250 °C  
Baking time: 20-30 minutes

**Tip:**

Other tasty flavours: try kneading 3 tbsp Parmesan into the dough or adding finely chopped, dried tomatoes.

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.



# Multigrain rolls

## For 12 bread rolls

### Baking tray

#### Mixture:

Sourdough powder for 500 g flour

500 ml water

50 g rye flour, type 997

40 g cracked rye grain

450 g plain flour, type 550

1½ tsp salt

1½ sachets dried yeast

1 tbsp honey

#### For rolling:

40 g oat flakes

25 g linseeds

25 g pumpkin seeds

50 g sunflower seeds

#### In addition:

Butter for greasing the baking tray

#### Per serving

216 kcal, 36 g carbs, 4 g fat, 8 g protein,  
3,0 BU

1. For the leaven, stir together the sourdough powder, 350 ml water, rye flour and cracked rye grain and leave to prove in a warm place for 60 minutes.

2. Gradually add the rest of the ingredients to the leaven and work for approximately 7 minutes to a smooth dough using the dough hook attachment of a food processor.

3. Knead the dough once more and form it into bread rolls weighing 70-100 g each on a flour-covered work surface.

4. Mix the oat flakes, linseeds and other seeds. Moisten the bread rolls and press them carefully into the mixture.

5. Grease the baking tray and distribute the bread rolls on it. Leave to prove for another 60 minutes. 10 minutes before the end, score the bread in a pattern of your choosing.

6. Bake the bread rolls as indicated and leave to cool on a wire rack.

#### Setting procedure:

Baking tray, level 3

4D hot air

180 °C

Added steam, high

Baking time: 15-25 minutes

#### Alternative setting:

Baking tray

4D hot air

180 °C

Baking time: 15-25 minutes

When using 4D hot air, you can place the accessories on any level from 1 to 4.

#### Tip:

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature at 40 °C.





# Scones

## For 16 pieces

### Baking tray

#### Mixture:

450 g flour  
15 g baking powder  
1 pinch salt  
110 g butter  
20 g sugar  
230 ml milk

#### For brushing:

1 egg yolk  
2 tbsp milk

#### In addition:

Butter for greasing the baking tray

#### Per serving

174 kcal, 23 g carbs, 8 g fat, 4 g protein,  
1,9 BU

1. Sift the flour and baking powder into a bowl. Add the salt. Add the small flakes of butter and rub together with the flour mixture until it resembles breadcrumbs.

2. Add the sugar and milk. Stir in with a spoon and then knead carefully.

3. Grease the baking tray.

4. On a lightly flour-covered work surface, roll out the pastry to a thickness of about 1 cm. Cut out circles 5 cm in diameter and place on the baking tray.

5. Whisk the egg yolk and milk together and brush the top of the pastry with the mixture. Bake as indicated.

#### Setting procedure:

Baking with the bakingSensor  
Baking tray, level 3  
Select dishes  
Category: cake, bread  
Food: small baked items  
Dish: muffins

#### Alternative setting:

Baking tray, level 2  
Top/bottom heating  
Preheat  
210 °C  
Baking time: 15-25 minutes

#### Tip:

The scones stay light and fluffy if you only knead the dough for a short time.

Cheese scones: knead 150 g grated cheese into the mixture.

Sweet variant: knead 75 g finely chopped dried fruit, e.g. prunes, into the mixture.



# Savoury muffins with blue cheese

## For 12 servings Muffin tin

### Mixture:

130 g butter  
1 red onion, approx. 40 g  
1 tbsp cooking oil  
400 g flour  
2 tsp baking powder  
3 eggs  
Approx. 225 ml milk  
150 g blue cheese, e.g. Stilton  
Salt  
Black pepper, freshly ground

### In addition:

paper moulds

### Per serving

284 kcal, 26 g carbs, 16 g fat,  
9 g protein, 2,2 BU

1. Melt the butter in a small saucepan and leave to cool down. Peel and finely dice the onion. Heat the cooking oil in a frying pan and sweat the diced onion until it is soft. Allow to cool.

2. Mix the flour and baking powder and sieve into a bowl. Add the melted butter, eggs and milk and briefly stir into a smooth mixture using a hand mixer.

3. Cut the cheese into small cubes. Mix the cheese and onions into the mixture using a spatula. Season with salt and pepper.

4. Place the paper moulds into the muffin recesses and then pour in the mixture. Bake the muffins as indicated.

5. Leave the cooked muffins to cool down for 10 minutes on a wire rack, and only remove them from the paper moulds once they are cool.

### Setting procedure:

Baking with the bakingSensor  
Muffin tin on the wire rack, level 3  
Select dishes  
Category: cake, bread  
Food: small baked items  
Dish: muffins

### Alternative setting:

Muffin tin on the wire rack, level 3  
Top/bottom heating  
190 °C  
Baking time: 20-25 minutes

### Tip:

The muffins are delicious hot and cold. Serve them with a seasonal salad.



# Pizza Margherita

## For 2 servings

Pizza tray, diameter 30 cm

### Yeast dough:

150 g flour

½ sachet dried yeast

1 pinch sea salt

Approx. 100 ml water, lukewarm

### Topping:

150 g cherry tomatoes

125 g mozzarella

150 g tomato passata

Sea salt

Pepper, freshly ground

½ tsp sugar

3 tbsp basil, chopped

½ tsp salt

2 tbsp cooking oil

### In addition:

1 tbsp cooking oil for the baking tray

### Per serving

466 kcal, 62 g carbs, 16 g fat,

17 g protein, 5,2 BU

1. To make the yeast dough, mix the flour and yeast in a bowl. Add all other ingredients and knead the dough well. Allow dough to prove in a warm place for 30 minutes.

2. In the meantime, wash the cherry tomatoes and halve. Cut up the mozzarella.

3. Grease the pizza tray with oil. Roll out the dough evenly on it and prick several times with a fork.

4. Season the passata with sea salt, pepper and sugar. Add half of the basil, mixing well.

5. Spread the tomato topping on the dough. Arrange the cherry tomatoes on the pizza. Distribute the mozzarella evenly over the cherry tomatoes. Sprinkle the remaining basil over the pizza, add salt and drizzle with olive oil.

6. Cook the pizza as indicated.

### Setting procedure:

Baking with the bakingSensor

Pizza tray on the wire rack, level 3

Select dishes

Category: cake, bread

Food: pizza, quiche, etc.

Dish: pizza

### Alternative setting:

Pizza tray on the wire rack, level 2

Top/bottom heating

250 °C

Baking time: 25-30 minutes

### Tip:

You can also leave the dough to prove in the oven. To do so, set the heating type "Dough proving" and the temperature to 40 °C.

Pizza Romana: instead of adding basil, top the pizza with 4 salted anchovies, which have been washed, deboned and cut up. Season with salt and 2 tsp oregano and drizzle with oil.

Pizza al prosciutto: instead of basil, use 100 g cooked ham that is not too lean.



# Pie with minced meat and kidney beans

**For 12 servings**  
**Pie dish, diameter 26 cm**

**Mixture:**  
350 g flour  
½ tsp salt  
150 g butter, cold  
Approx. 75 ml water, ice-cold

**Filling:**  
1 potato, approx. 250 g  
50 ml vegetable stock  
2 onions  
1 clove garlic  
4 tbsp olive oil  
1 small tin kidney beans, drained weight 125 g  
750 g mixed minced meat  
Sea salt  
Black pepper, freshly ground  
2 small sprigs rosemary  
2 stems oregano  
1 small bunch flat-leaf parsley

**In addition:**  
Butter for greasing  
Egg yolk for brushing

**Per serving**  
410 kcal, 27 g carbs, 26 g fat,  
17 g protein, 2,2 BU

1. Add the flour and salt to a mixing bowl. Cut the cold butter into small pieces and add to the flour. Knead with the dough hook of the hand mixer or the food processor on a low setting to produce a fine, crumble-like mixture. Add the cold water to the flour mixture and briefly knead it in. Form the dough into a ball, press flat and chill for approx. 30 minutes.

2. Wash and peel the potatoes, then cut them into small cubes. Place them in a pot, add the vegetable stock and parboil the potato cubes. Then mash them using a fork or potato masher.

3. Peel the onions and the clove of garlic and chop finely. Heat the olive oil in a frying pan and briefly sweat the onions and garlic. Pour the kidney beans into a sieve. Briefly rinse them and let them dry off. Add the minced meat to the onions and fry it. Season with salt and pepper. Rinse the herbs, shake them dry and chop them finely.

4. Place the potatoes into a large bowl. Add the minced meat mixture, kidney beans and herbs and then mix well. Season with salt and pepper.

5. Grease the pie dish. Halve the pastry and roll out onto the lightly flour-covered work surface until it is slightly larger than the pie dish. Place the pastry in the dish. The pastry should protrude over the rim. Prick with a fork several times and distribute the filling evenly inside it.

6. Roll out the remaining pastry. Only brush the uppermost edge of the pastry in the dish with water. Place the pastry lid on top and seal the edges of the pastry together.

7. Whisk the egg yolk and brush the pastry lid with it. Draw a pattern in the lid using a fork and pierce several holes with a wooden skewer. Bake the pie as indicated.

## **Setting procedure:**

Pie dish on the wire rack

4D hot air

180 °C

Baking time: 40-45 minutes

When using 4D hot air, you can place the accessories on any level from 1 to 4.





# Turkish börek

## For 20 servings Universal pan

### Cheese:

1 bunch fresh or frozen flat-leaf parsley,  
approx. 30 g  
500 g sheep's cheese in brine or feta  
cheese

### Filling:

2 eggs  
200 ml milk  
250 g yoghurt, 3.8 % fat  
100 g sunflower oil  
½ sachet baking powder  
Sea salt  
Black pepper, freshly ground

### Mixture:

900 g fresh or frozen filo pastry or  
'yufka' dough, approx. 20 sheets

### In addition:

Cooking oil for the universal pan

### Per serving

287 kcal, 29 g carbs, 15 g fat,  
9 g protein, 2,4 BU

1. Rinse the fresh parsley and shake it dry. Remove the stalks and finely chop the leaves. Crumble the sheep's cheese and mix with the parsley.

2. Mix all the ingredients for the filling and stir until smooth. Season generously with salt and pepper.

3. Grease the universal pan. Place one sheet of pastry into the universal pan, fold in the overlapping sides and then brush with a thin layer of the filling. Place another sheet of pastry on top, fold in the sides, brush with the filling and sprinkle with a little sheep's cheese.

4. Repeat the process until only 2 sheets of pastry remain. Brush the sheets of pastry with the filling, distribute the rest over the top and bake the börek as indicated.

### Setting procedure:

Universal pan, level 3  
4D hot air  
180 °C  
Added steam, medium  
Baking time: 35-45 minutes

### Alternative setting:

Universal pan, level 3  
Top/bottom heating  
210 °C  
Baking time: 30-40 minutes

### Tip:

Add ½ bunch finely chopped fresh mint to the cheese mixture. This will give the baked items a wonderful aroma.



# Quiche Lorraine

## For 12 servings

**Tart dish, diameter 30 cm**

### Quiche pastry:

250 g flour

125 g butter

75 ml water

¼ tsp salt

### Topping:

200 g streaky bacon

4 eggs

400 g crème fraîche

### In addition:

Butter for greasing

### Per serving

374 kcal, 18 g carbs, 31 g fat,

7 g protein, 1,5 BU

1. Add the flour and butter to a mixing bowl and mix into crumbs using the dough hook. Add the water and salt and mix everything into a smooth dough. Leave the dough to prove for at least an hour in the refrigerator while covered.

2. In the meantime, cut the bacon into small cubes.

3. Roll the dough out on the work surface so that it is approx. 2-3 mm thick and use this to line the tart dish. Cut off any excess pastry that sticks out over the edge.

4. Prick the pastry several times with a fork and distribute the bacon on top

5. Mix the eggs and crème fraîche together and distribute evenly over the bacon cubes. Bake the quiche as indicated.

### Setting procedure:

Tart dish on the wire rack, level 1

Top/bottom heating

220 °C

Baking time: 35-50 minutes





## Jams and preserves



# Sweet and sour pumpkin

**For 4 one-litre jars**  
**Large perforated steamer**

**Pumpkin:**  
2 kg pumpkin, e.g. French muscat  
pumpkin, peeled and de-seeded  
650 ml white wine vinegar  
650 g sugar  
1 vanilla pod  
2 organic lemons

**Per jar**  
832 kcal, 188 g carbs, 1 g fat,  
7 g protein, 15,7 BU

1. The day before, cut the pumpkin flesh into even, bite-sized pieces. Mix the diced pumpkin with the white wine vinegar and add enough water to completely cover the pumpkin pieces. Leave to infuse for 24 hours, ideally in the refrigerator.
2. Drain the pumpkin in a sieve, reserving the liquid. Boil all of the sugar in some of the reserved liquid until syrupy.
3. Slice open the vanilla pod lengthways, scrape out the pulp and cut the pod into quarters. Wash the lemons, peel thinly, halve and squeeze out the juice.

4. Thoroughly clean and dry the jars. Boil the rubber rings in water for several minutes and then put into cold water.

5. Add the rest of the liquid, vanilla pulp, vanilla pod, lemon juice and zest to the syrup mixture. Place the pumpkin into the syrup in batches and boil until the pumpkin pieces are translucent. Remove with a slotted spoon. Distribute between the jars and fill up with the syrup. Preserve as indicated.

## **Setting procedure:**

Jars in the large perforated steamer, level 2  
Steaming  
100 °C  
Cooking time: 40-45 minutes





# Pineapple and mango chutney with chilli

**For 6 jars, 190 ml each**  
**Large perforated steamer**

**Chutney:**

500 g pineapple, weighed in advance  
250 g mango chunks, weighed in advance  
50 ml port  
50 ml white balsamic vinegar  
50 ml mango juice  
250 g preserving sugar  
5-10 chilli threads

**Per jar**

266 kcal, 61 g carbs, 1 g fat, 1 g protein,  
5,0 BU

1. Thoroughly clean and dry the jars.

2. Cut the pineapple and mango into small cubes of approx. 0.5 cm and place in a pan.

3. Add the port, balsamic vinegar, mango juice and preserving sugar and mix everything together thoroughly.

4. Heat the chutney on the hotplate while stirring continuously, add the chilli threads and leave to boil for approx. 5 minutes.

5. Fill the jars with the chutney while it is still hot and preserve as indicated.

**Setting procedure:**

Jars in the large perforated steamer, level 2

Steaming

100 °C

Cooking time: 25-30 minutes

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## Notes



## Notes



## Notes





## Notes



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