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## Baking treats



Recipes to inspire and excite

# Baking treats



# Contents

Difficulty:           \* easy                   \*\* moderate           \*\*\* difficult  
Duration:            ° quick                °° medium            °°° long

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# General information

## **Cooking and baking is not only easy – it's also great fun**

You can cook recipes for everyday enjoyment, conjure up gourmet menus for your guests or bake sweet smelling cakes for special occasions with your loved ones. Your hectic diary need not hinder your culinary skills: this state-of-the-art technology allows you to safely and quickly create exceptional results almost effortlessly every single time. If need be, even less experienced chefs can turn their own kitchen into a gourmet restaurant, a village bakery or a pizzeria.

## **Please note**

The operating instructions contain important safety precautions. Please read these carefully before operating the appliance. You can also find detailed information on using the appliance in the operating instructions.

## **Cooking sensors**

The fully automated cooking sensors provide you with unprecedented assistance in all aspects of the cooking process. The appliance automatically prepares your own recipes at the press of a button, even helping you to create culinary delights worthy of top-class chefs. Meat is perfectly tender and ready to serve exactly when you want it. Cooking is always wonderfully relaxed, leaving you free to delight in the compliments from your guests.

# Accessories

Wire shelf



Baking tray DualEmail



Round baking tray with TopClean



Porcelain dish



Porcelain dishes are available in various Gastronorm (GN) sizes:  $\frac{1}{3}$ ,  $\frac{1}{2}$  or  $\frac{2}{3}$  GN.





# Using the appliance

The following section provides a brief description on how the appliance is used. You can find more detailed information in the operating instructions.

## Unlocking the «Baking Treats» recipe book





If the «Baking Treats» recipe book has not yet been unlocked on your appliance, you can unlock it with the password 6301.

Proceed as follows:

- If the appliance is switched off, first press the adjusting knob.
- Press the sensor button .
- Select .
- Select .
- To enter the password, select «Yes».
- Enter the password using the on-screen keypad and confirm by pressing .
- The recipe book is now unlocked.

If an incorrect password is entered, the procedure described above can be repeated.

## Starting a recipe

- If the appliance is switched off, first press the adjusting knob.
- Press the sensor button .
- Select .
- Select the desired recipe book or .
- To choose a recipe, select .
- Choose a recipe.

The recipes are numbered (e.g. Bi33) so that they can be retrieved quickly. The numbers can be found in the recipe book in the top-left corner of each recipe. Recipes can be changed and stored under «Own recipes».




You can also store recipes that you have created yourself under «Own recipes».

- If the appliance needs to be preheated, start the recipe before putting in the food.
- Put in the food and start the recipe by selecting ► or continue by selecting ✓.
- When the programmed time is up, an acoustic signal is emitted.
- Take the food out of the cooking space when ready.
- Leave the appliance door in the at-rest position so that the cooking space can cool down.

When cooking recipes from recipe books, a delayed start is only possible if the cooking space does not need to be preheated and the recipe has no pauses or hold times.

### **Cancelling a recipe**



- Select ■.
- To cancel the recipe, select «Yes».
  - The recipe is cancelled.
  - The residual heat  appears in the display.

### **Pause/Hold**



In the course of the recipe, it can be necessary to open the appliance door, e.g. to turn over the food or to spread a topping over it. In such an instance, the intermediate step «Pause» or «Hold» appears as well as instructions on what to do next.

To continue the recipe, proceed as follows:










- Open the appliance door.
- Carry out the action, e.g. turn over food.
- Close the appliance door and select ✓ in the display.
  - The recipe will continue to run.

For the intermediate step  → «Hold», the heating continues to run and the cooking space temperature remains constant. For the intermediate step  «Pause», the cooking space is not heated any more and the cooking space temperature drops.


# Own recipes

Up to 24 of your own favourite recipes can be stored. A recipe can consist of several steps with any operating modes including professional baking, pauses and hold times, which run automatically once started. Saved recipes can be retrieved and started by pressing the sensor button  in the menu .

## Creating your own recipe





- If the appliance is switched off, first press the adjusting knob.
- Press the sensor button .
- Select .
- Select .
- To create a new recipe, select 
  - The selection of operating modes appears in the display.
- Select the desired operating mode.
- Set the temperature and any other required values.
  - If you are only making temperature settings, this step takes as long as is necessary for the cooking space to reach the required temperature. This represents the preheating process.
- To confirm the settings, select 
  - The overview of the set steps is displayed.
- To add a new step, select .
- Set an operating mode, pause or hold time for step 2.
- Set additional steps in the same way. A recipe can consist of up to nine steps.
- To save the settings, select 
  - The overview of the set steps is displayed.
- To save the recipe, select 
  - The overview of the available storage spaces is displayed.
- Select the desired (empty) storage space and confirm.
- Enter the recipe name using the on-screen keypad and confirm by pressing 
  - The recipe is now saved.
  - You are asked whether you wish to start the recipe; if you do not wish to start the recipe, go to the main menu for the recipes.





### Cancelling recipe entry/change

- Select  in the overview of the set steps.
- To cancel the recipe entry, select «Yes».
  - The menu for your own recipes or, if a recipe from a recipe book was changed, the menu for the recipe book appears in the display.

### Copying/changing a recipe


Each recipe - from the recipe book as well as your own recipes - can be copied and changed.

- Select the desired recipe book or .
- Select .
- Choose a recipe.
  - An overview of the steps in the recipe is displayed.
- If you wish to change the recipe: Either choose the step you wish to change, add a step using  or delete a step using .

- If you wish to change or add a step, make the settings and confirm with .
  - An overview of the steps in the recipe is displayed.
- To save the recipe, select .
- Select storage space, enter the recipe name and confirm by pressing .
  - The amended recipe is now saved.
  - A storage space that is already being used can be overwritten.
  - Recipes that have been amended from recipe books are not saved in the recipe book, but under  «Own recipes». The original recipe remains in the corresponding recipe book.

### Deleting your own recipe

Any recipe in «Own recipes» can be deleted.

- Select  in the own recipes menu.
- Select the recipe to be deleted.
- To delete the recipe, select «Yes».
  - The recipe is deleted.

# Notes and abbreviations

## Ingredients

The ingredients listed in the recipes are based on four people unless otherwise stated.

## Cooking time

The cooking time is calculated for the stated accessory and may vary depending on the accessory used. The cooking time stated is only intended as a guide: depending on your preference, you can make food softer or more al dente (firm to the bite) by cooking it for a longer or shorter period of time respectively.

The recipes use the following abbreviations:

g	gram
kg	kilogram
dl	decilitre
l	litre
tsp	teaspoon
tbsp	tablespoon
kt	knife tip

## Quantities

<b>Ingredients</b>	<b>Level teaspoon</b>	<b>Level tablespoon</b>	<b>Heaped teaspoon</b>	<b>Heaped tablespoon</b>
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	36 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
Water, milk	5 g	15 g	-	-
Cinnamon	2 g	3 g	4 g	11 g
Sugar	3 g	9 g	6 g	17 g

# Uses and tips

## **Saving energy when preparing a menu**

A variety of food can be baked at the same time using hot air. For example, a lasagne and a flan can be prepared together at the same temperature to save energy.

If the cooking times differ, stagger when you put the food into the cooking space.

## **Baking**


Whether you are making pizza, bread, biscuits or gratin, the right operating mode helps you to achieve the perfect bake. Refer to the detailed information in the EasyCook.



## **Desiccating/Drying**

Hot air allows food to be dried and preserved. Refer to the detailed information in the EasyCook.


# Soft roasting

## How soft roasting functions


The  «Soft roasting» function allows high-quality pieces of meat to be prepared gently. You can select exactly when the cooking process is complete, irrespective of the weight and thickness of the meat. The temperature is automatically regulated.

The cooking time can be set between 2½ and 4½ hours for  «Soft roasting seared» and between 3½ to 4½ hours for  «Soft roasting with grill».

## Tips for an optimal result

- Weight of meat: 500–2,000 g
- Meat food probe temperature: up to 90 °C
- Meat thickness: at least 4 cm
- Quality: lean, high-quality meat
  - For  «Soft roasting with grill», marbled cuts of meat weighing between 1,000 and 2,000 g can also be used.

## «Soft roasting seared»: Preparing the meat

- Season or marinate the meat.
  - Remove any marinade made with herbs, mustard, etc. from the meat before searing. These constituents easily burn.
- Salt the meat immediately before searing.
- Briefly sear the meat all over for no longer than 5 minutes.
- Then place the meat in a glass or porcelain dish.
- Insert the food probe into the meat so that the tip is in the centre of the thickest part.
  - The food probe must be inserted as far into the middle of the meat as possible to get a correct reading of the food probe temperature. The temperature inside the meat is crucial for optimal results at the end of cooking.
- Put the wire shelf at level 2 and place the dish on it.
- Insert the food probe plug into the socket.
- Start  «Soft roasting seared», see selecting and starting soft roasting.

Recommendation:



If you do not want to sear the meat until after «Soft roasting seared» is finished, lower the recommended food probe temperature by around 3–4 °C.


### **«Soft roasting with grill»: Preparing the meat**


- Season or marinate the meat.
  - Roll and tie up less compact cuts of meat such as a boneless leg of lamb so that the roast browns evenly under the grill.
  - Remove traces of marinades made with herbs, mustard, etc. from the meat prior to «Soft roasting with grill». These constituents easily burn.
- Put the meat on the rotisserie spit and insert the food probe into the rotisserie spit or put the meat into the roasting basket and position the food probe.
- Put the baking tray, which has been lined with aluminium foil, at level 1.
- Place the rotisserie spit or roasting basket in the frame and push it right to the back of the cooking space at level 3.
- Secure the food probe to the frame and plug into the socket.
- Start soft roasting, see selecting and starting soft roasting.



## Selecting and starting soft roasting

- The longer the meat is cooked, the more tender and succulent it becomes. This is especially so for thicker cuts of meat.
- Once the programme has started it is no longer possible to change the target temperature.
- If the appliance is switched off, first press the adjusting knob.
- Press the sensor button .
- Select .
- Select the desired preparation method.
- Select the desired type of meat.
- Select the desired cut.

If the desired type of meat or cut cannot be selected, select the  «Freely select meat type» option.

- For soft roasting with grill: Select the desired degree of browning.
  - The operating mode settings are displayed.
  - The recommended values are displayed above the food probe temperature and duration; the end time calculated from these values is displayed above End.
- Adjust the recommended values as required.
- To start soft roasting, select 
  - The food probe must be plugged in.
  - Soft roasting starts.
  - The target food probe temperature set and the current food probe temperature are displayed.
  - The cooking time set and the remaining cooking time are displayed.

The appliance door must be closed during operation.

### Soft roasting table

Cut of meat	Preparation method	Level of doneness	Recommended food probe temperature °C
Fillet of veal	seared	rare	58
	seared	medium	62
Loin of veal thick end, loin of veal kidney end	seared	medium	63
Shoulder of veal	seared	medium	72
	grill	medium	72
Neck of veal	seared	medium	78
	grill	medium	78
Rolled breast of veal	grill	medium	75
Fillet of beef	seared	rare	53
	seared	medium	57
Beef sirloin, roast beef	seared	rare	53
	seared	medium	57
Topside of beef	seared	medium	63
Chuck of beef	seared	medium	68
	grill	medium	68
Shoulder of beef	seared	medium	72
	grill	medium	72
Loin of pork thick end, loin of pork kidney end	seared	medium	65
Neck of pork	seared	medium	80
	grill	medium	80
Shoulder of pork	grill	medium	78
Leg of lamb	seared	rare	63
	seared	medium	67
	grill	medium	65







Aperitif nibbles,  
starters

# Calabrian-style peppers

Accessories: wire shelf, baking tray

Preparation: 30 minutes | Cooking: 18 minutes

**2 red peppers**

**50 g feta**

**50 g cream cheese**, e.g. Philadelphia

**1½ tbsp single cream**

**Coarsely ground pepper**

- 1 Cut the peppers in quarters, remove the stalks, seeds and white membranes. Lay the peppers on the wire shelf skin-side up.
- 2 Put the wire shelf at the topmost level in the cold cooking space. Put the lined baking tray one level lower. Grill the peppers until their skins blister and char. Take the peppers out of the cooking space and remove their skins.
- 3 For the filling, crush the feta with a fork, stir in the cream cheese and single cream, then season with pepper to taste.
- 4 Spread the feta mixture evenly on the strips of pepper and then roll them up.

## Tip

If using courgettes instead, cut the stalks off the top, cut the courgettes into about 2.5 cm thick slices, hollow them out a little, grill, fill with the feta mixture and garnish with diced peppers.



**Cooking steps**

1. Step Grill level 4, 18 minutes

# Pork satay on lemongrass brochettes

Accessories: wire shelf, baking tray

Preparation: 40 minutes | Cooking: 18 minutes

## Satay

- 500 g minced pork**, extra lean
- 3 cloves of garlic**, crushed
- 3 shallots**, finely chopped
- 2 tbsp fish sauce**
- 1 egg**, whisked
- 2 tbsp cornflour**
- 2 tsp red curry paste**
- ½ tsp pepper**
- 1 bunch of coriander**, leaves pulled off from stalks and finely chopped
- 15 stalks of lemongrass**, halved lengthwise
- 3 tbsp olive oil**

## Peanut sauce

- 1 tsp chilli**, deseeded, finely chopped
- 1 clove of garlic**, chopped
- 1 tsp oil**
- 0.5 dl hoisin sauce**
- 2 tbsp peanut butter**
- 1 tsp tomato purée**
- 1 tsp sugar**
- 0.75 dl coconut milk**

- 1 For the pork satay brochettes, mix all the ingredients together except for the lemongrass. Knead by hand until it forms a compact mass.
- 2 Divide the minced meat mixture into 30 same-sized portions and shape into sausages around the lemongrass stalks. Press very firmly so that the mixture sits compactly around the stalks. Brush the minced meat mixture with a little oil.
- 3 Lay the brochettes on the wire shelf and put it at the topmost level in the cold cooking space. Put the lined baking tray one level lower to collect the meat juices. Grill the brochettes (step 1). After step 1, turn the brochettes and grill again (step 3). Serve hot or lukewarm.
- 4 For the sauce, ground the chilli and garlic using a mortar and pestle, then mix together with all the other ingredients.





### Cooking steps

- |         |                          |
|---------|--------------------------|
| 1. Step | Grill level 4, 9 minutes |
| 2. Step | Turn                     |
| 3. Step | Grill level 4, 9 minutes |

# Grissini

Accessories: baking tray

Preparation: 1 hour 10 minutes | Cooking: 20 minutes

## Dough

250 g flour

1 tsp salt

10 g yeast

1 tbsp olive oil

1.5 dl water

## Filling

100 g Gorgonzola-mascarpone

1 pear, coarsely grated

25 g pistachios, chopped

- 1 Mix the flour, salt and yeast in a bowl, add the olive oil and water, then knead into a smooth dough.
- 2 Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature (30-50 minutes) until double in volume.
- 3 For the filling, mix all the ingredients together.
- 4 On a floured work surface, roll out the dough into a rectangular shape about 5 mm thick. Spread the filling on one half of the dough. Brush the edges with water. Fold the dough together and gently roll out again with the rolling pin so that afterwards the breadsticks are compact.
- 5 Cut the dough into 1 - 1.5 cm wide strips. Twist the strips two to three times, then place on the lined tray. Put the tray into the preheated cooking space. Bake until golden brown.



### Cooking steps

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 180 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 180 °C, 20 minutes  |

# Nut nibbles

Accessories: baking tray

Preparation: 15 minutes | Cooking: 25 minutes

**½ orange**, zest

**1 tsp salt**

**2 tbsp olive oil**

**3 tsp curry powder**

**1 tsp turmeric**

**1 kt of cayenne pepper**

**100 g almonds**, whole, blanched

**100 g cashew nuts**, whole

**100 g hazelnuts**, whole

- 1 Mix all the ingredients together except for the nuts. Add the nuts, mix together well so that all the nuts are covered with a fine layer of spice.
- 2 Spread the nuts out evenly on a lined baking tray.
- 3 Put the tray into the preheated cooking space. Roast.



### Cooking steps

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 150 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 150 °C, 25 minutes  |

# Aperitif tongues

Accessories: baking tray

Preparation: 45 minutes | Cooking: 10 minutes

## Strudel pastry

150 g flour

½ tsp salt

1 egg

3 tbsp water

1 tbsp oil

## Topping

50 g crème fraîche

50 g bacon, finely chopped

50 g courgettes, cut in very fine strips

Salt

Pepper

- 1 For the strudel pastry, mix all the ingredients together and knead into a smooth dough. Allow to rest for about 30 minutes in a bowl that has been rinsed with hot water.
- 2 Cut the dough into twelve pieces. On a lightly floured surface, roll out the dough into long, thin, tongue-like shapes. Place on the lined baking tray, brush with crème fraîche and scatter the rest of the ingredients on top.
- 3 Put the tray into the preheated cooking space and bake the tongues. Serve lukewarm or cold.

## Tip

A delicious alternative: for the topping, use 1 apple (coarsely grated), 50 g bacon (finely chopped) and 50 g crème fraîche instead.



### Cooking steps

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 220 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 220 °C, 10 minutes  |

# Piccantini

Accessories: baking tray

Preparation: 20 minutes | Cooking: 10 minutes

## Spread

80 g onions, chopped

200 g sour single cream

160 g ham

80 g salami

80 g grated cheese

1 egg

20 g white flour

Salt

Pepper

Nutmeg

50 g grated cheese, for sprinkling

## Slices of bread

10 slices of **toasting bread**, plaited bread or other bread types

Chives

- 1 Sauté the chopped onions and allow to cool. Cut the slices of ham and salami into small squares. Mix all the ingredients for the spread together except for the grated cheese.
- 2 Cut the bread into slices about 1 – 1.5 cm thick. Spread each slice with a little of the ham and salami spread. Place the piccantini on the lined baking tray and scatter the grated cheese on top.
- 3 Put the tray into the preheated cooking space. Bake.
- 4 Garnish the piccantini with a sprinkling of chives before serving.

## Tip

Piccantini are an ideal way to use up leftover bread.





**Cooking steps**

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 230 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 230 °C, 10 minutes  |





Main courses

# Zander fillets with fresh herbs

Accessories: porcelain dish ⅓ GN, wire shelf

Preparation: 20 minutes | Cooking: 15 minutes

**4 zander fillets**, each 160 g

**Salt**

**Pepper**

**Paprika powder**

½ **bunch of parsley**, finely chopped

½ **bunch of chervil**, finely chopped

½ **bunch of basil**, finely chopped

**1 unwaxed lemon**, grated zest and juice

**30 g butter**, liquid

**1.5 dl white wine**

- 1 Season the zander fillets with salt, pepper and paprika.
- 2 Mix all the herbs with the lemon juice and lemon zest.
- 3 Spread three quarters of the herb mixture on the fish fillets. Fold the fillets over. Put the fillets, the wide end facing up, into the greased porcelain dish and scatter over the rest of the herbs. Pour on the liquid butter and the white wine.
- 4 Put the dish on the wire shelf in the cold cooking space. Bake.



**Cooking steps**

1. Step      Top/bottom heat 220 °C, 15 minutes

# Fish fillets on a bed of creamed potatoes

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 40 minutes | Cooking: 55 minutes

**800 g potatoes**, waxy

**600 g fish fillets**, e.g. cod, white fish, sole

**Salt**

**Pepper**

**1½ tbsp lemon juice**

## **Sauce**

**200 g crème fraîche**

**2 tbsp full-fat quark**

**1 dl cream**

**0.5 dl bouillon**

**0.5 dl white wine**

**1 tbsp lemon juice**

**1 bunch of basil**, finely chopped

**1½ tsp lemon pepper**

**Salt**

- 1 Peel and dice the potatoes (about 1 × 1 cm in size). Put the potatoes into the porcelain dish.
- 2 For the sauce, mix all the ingredients together well and pour over the potatoes. Put the dish on the wire shelf in the cold cooking space. Bake (step 1).
- 3 Drizzle the fillets of fish with lemon juice, season and leave to marinate for about 30 minutes.
- 4 Lay the fish on top of the creamed potatoes and continue baking (step 3).



### Cooking steps

- |         |                                  |
|---------|----------------------------------|
| 1. Step | Hot air humid 200 °C, 40 minutes |
| 2. Step | Add ingredients                  |
| 3. Step | Hot air humid 200 °C, 15 minutes |

# Chicken wings with raita

Accessories: wire shelf, baking tray

Preparation: 2 hours | Cooking: 35 minutes

## Tandoori chicken wings

4 tbsp tandoori paste

12 tbsp natural yogurt

2 tbsp lemon juice

12 chicken wings

## Raita

180 g natural yogurt

½ cucumber, very finely cut

1 tbsp sugar

1 tbsp lemon juice

1 peperoncino, deseeded, finely chopped

Salt

- 1 Mix all the ingredients together for the chicken wing marinade. Marinate the chicken wings generously in it and leave to chill in the refrigerator for at least 2 hours.
- 2 Spread the chicken wings out on the wire shelf and put it at the topmost level in the cooking space. Put a lined tray one level lower to collect the meat juices. Grill the chicken wings (step 1). After step 1, turn over the chicken wings and grill again (step 3).
- 3 For the raita, mix all the ingredients together well and chill.

## Tip

Serve with naan or rice.

The tandoori paste is available in retail stores and Asian shops.

The raita can also be made with grated cucumber. Do not mix the grated cucumber immediately with the other ingredients as it draws out water. Just before serving, drain off the water and mix with the other ingredients.





### Cooking steps

- |         |                           |
|---------|---------------------------|
| 1. Step | Grill level 2, 20 minutes |
| 2. Step | Turn                      |
| 3. Step | Grill level 2, 15 minutes |

# Mediterranean chicken

Accessories: baking tray

Preparation: 20 minutes | Cooking: 30 minutes

**1 chicken**, score the back of the chicken

**800 g potatoes**

**1 yellow pepper**

**2 red peppers**

**4 courgettes**

**2 onions**

**Olive oil**

**2 sprigs of rosemary**

**Seasoning**

- 1 To prepare the chicken, cut out the backbone, break the breastbone and press the chicken down flat. Marinate well in the seasoning and olive oil.
- 2 Wash and prepare the potatoes and vegetables, then cut into pieces (potatoes about 1 cm and vegetables about 2 cm). Marinate in the oil, rosemary sprigs and seasoning.
- 3 Place the vegetables on the lined tray. Lay the chicken on top of the vegetables. Put the tray into the cold cooking space. Bake.

## Tip

Serve with a crème fraîche, herb or garlic dip.



**Cooking steps**

1. Step      Hot air humid 200 °C, 30 minutes

# Meat loaf

Accessories: wire shelf, porcelain dish ⅓ GN

Preparation: 30 minutes | Cooking: 1 hour

## Meat loaf

600 g minced beef

100 g veal sausage meat

1 carrot, grated

4 tbsp durum wheat semolina

1 tbsp breadcrumbs

1 egg, whisked

1 onion, finely diced

1 clove of garlic, crushed

1 bunch of chives, finely chopped

1 bunch of parsley, leaves pulled off from stalks  
and finely chopped

1 tbsp capers

Pepper

Thyme, marjoram, rosemary

## Breadcrumb coating

6 tbsp breadcrumbs

2½ tbsp oil

- 1 Mix the ingredients for the meat loaf together and season generously. Shape the mixture into a long loaf, put it into the greased porcelain dish and smooth the top using a little water.
- 2 Mix the breadcrumbs and the oil together, spread evenly over the meat loaf and press down firmly. Put the dish on to the wire shelf in the cold cooking space. Bake.



### Cooking steps

1. Step Hot air humid 220 °C, 1 hour

# Roast pork with dried fruit

Accessories: wire shelf, casserole with lid

Preparation: 1¼ hours | Cooking: 1¾ hours

**1 tsp salt**

**Pepper**

**2 tbsp coarse-grain mustard**

**1 kg roast pork**

**1 dl white wine or apple juice**

**0.5 dl meat bouillon**

**2 dl full cream**

**200 g dried fruit**, apricots, pears, plums

- 1 Mix the salt, pepper and mustard and marinate the meat in it. Allow the marinade to infuse the meat for about 1 hour.
- 2 Put the meat in the casserole and sear on all sides. Quench with the wine, meat bouillon and cream, then add the dried fruit. Put the casserole with lid on to the wire shelf in the cold cooking space. Cook.



**Cooking steps**

1. Step      Top/bottom heat 150 °C, 1¾ hours

# Russian ragout

Accessories: wire shelf, casserole with lid

Preparation: 30 minutes | Cooking: 1¼ hours

**600 g beef for ragout**

**Clarified butter**

**Salt, pepper, paprika**

**2 beetroots**, raw, peeled, diced

**4 cloves of garlic**, quartered

**1 sprig of sage**

**3.5 dl beef bouillon**

**3 dl red wine**

**Ground cloves**

**200 g crème fraîche**

**1 tsp horseradish**, freshly grated or from a tube

- 1 Sear the meat in batches, take out and season. Put the meat, beetroot, garlic, sage, bouillon and red wine in the casserole and cover with the lid. Put the casserole on to the wire shelf in the cold cooking space and braise the meat.
- 2 Mix the crème fraîche and horseradish and spoon it over the ragout just before serving.





**Cooking steps**

1. Step Hot air humid 200 °C, 1¾ hours



# Accompaniments



# Aubergine gratin

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 15 minutes | Cooking: 30 minutes

**400 g plum tomatoes**, stalks removed

**1 clove of garlic**, crushed

**Oregano**

**Thyme**

**1 tbsp olive oil**

**Salt**

**Pepper**

**2 aubergines**

**100 g grated cheese**

- 1 Crush the plum tomatoes with a fork. Stir in the garlic, herbs and olive oil and season with salt and pepper to taste.
- 2 Top and tail the courgettes and cut into 1 cm thick slices.
- 3 Spread a little tomato sauce in the bottom of the greased porcelain dish. Lay half of the slices of aubergine in the dish, then cover with the remaining tomato sauce. Lay the rest of the aubergine slices on top. Sprinkle with cheese. Put the dish on to the wire shelf in the cold cooking space. Bake.



**Cooking steps**

1. Step Hot air humid 200 °C, 30 minutes

# Autumn lasagne

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 40 minutes | Cooking: 40 minutes

## Sauce

**2.5 dl single cream**

**1 dl white wine**

**0.5 dl vegetable bouillon**

**2 tsp curry powder**

**Salt**

**Pepper**

## Lasagne

**10 dry sheets of lasagne**, not pre-cooked

**600 g fruity pumpkin**, peeled, deseeded, cut into 2–3 mm thin slices

**200 g apples**, peeled, quartered, cored, cut into 2–4 mm thin slices

**100 g walnuts**, coarsely chopped

**50 g grated Parmesan**

**200 g Brie**, cut into slices

- 1 For the sauce, mix the single cream, white wine and vegetable bouillon together and season with the curry powder, salt and pepper.
- 2 Pour a little sauce in the bottom of the greased porcelain dish, then layer the ingredients as follows: a layer of lasagne sheets, a third of the pumpkin slices and apple slices, the chopped nuts and Parmesan, a quarter of the sauce. Repeat this twice, then pour over the rest of the sauce. Lay the slices of Brie on top. Put the dish on the wire shelf in the cold cooking space. Bake.

## Tip

Courgettes can be used in place of pumpkin.



**Cooking steps**

1. Step      Top/bottom heat humid 220 °C, 40 minutes

# Sweet potatoes with a nectarine and mustard dip

Accessories: baking tray

Preparation: 40 minutes | Cooking: 35 minutes

## Sweet potatoes

800 g sweet potatoes

3 tbsp rapeseed oil

Salt

Pepper

Paprika

## Nectarine and mustard dip

1 nectarine

½ bunch of dill

100 g crème fraîche

1 tbsp mustard

1½ tbsp lemon juice

Herb salt

- 1 Peel the sweet potatoes and cut into about 2 cm thick wedges. Marinate in oil, salt, pepper and paprika and place in the lined tray. Put the tray into the cold cooking space. Bake.
- 2 For the nectarine-mustard dip, pour hot water over the nectarine, skin, stone and purée. Finely chop the dill and stir all the ingredients together.





**Cooking steps**

1. Step      Hot air 200 °C, 35 minutes

# Potato and leek gratin

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 30 minutes | Cooking: 45 minutes

**250 g pale leeks**  
**1 kg mealy potatoes**

**Sauce**  
**1 egg**  
**180 g sour single cream**  
**1.5 dl milk**  
**100 g grated cheese**  
**Salt**  
**Pepper**  
**Nutmeg**  
**2 tbsp pumpkin seeds**

- 1 Cut the leeks into 1 cm thick slices. Peel the potatoes and cut into thin slices.
- 2 For the sauce, mix the egg, sour single cream, milk and cheese together and season.
- 3 Put the potato, leek and sauce into the greased dish and mix together. Scatter over the pumpkin seeds. Put the dish on the wire shelf in the cold cooking space. Bake.

## Tip

Substitute half the potatoes with pumpkin.



**Cooking steps**

- |         |  |
|---------|--|
| 1. Step | Top/bottom heat humid 220 °C, 30 minutes |
| 2. Step | Top/bottom heat humid 200 °C, 15 minutes |





## Vegetables

# Ratatouille

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 1 ½ hours | Cooking: 40 minutes

**250 g aubergines**

**250 g courgettes**

**250 g red peppers**

**400 g plum tomatoes**, tinned, stalks removed,

plum tomatoes crushed

**100 g onions**, finely diced

**2 cloves of garlic**, sliced

**Salt**

**Pepper**

**Thyme**

½ **red chilli pepper**, deseeded, cut into strips

**1 bay leaf**

**1 clove**

**1 small sprig of rosemary**

**3 sage leaves**

**3 tbsp olive oil**

- 1 Top, tail and dice the aubergines and courgettes. Cut the sweet peppers in half, remove the stalks, seeds and white membranes, then cut into small squares.
- 2 Put the plum tomatoes in the dish, then spread over the diced aubergines and courgettes, and lastly the squares of sweet pepper. Scatter the onions and garlic on top and season with salt, pepper and thyme. Scatter the chilli strips, bay leaf, clove, sage leaves and stripped rosemary leaves over the top, then drizzle with olive oil. For best results, layer the ingredients in this order.
- 3 Put the dish on the wire shelf in the cold cooking space. Cook.
- 4 Take the dish out of the cooking space. Remove the bay leaf and clove. Allow to stand for 5 minutes. Stir through and serve.



**Cooking steps**

1. Step      Hot air humid 160 °C, 40 minutes

# Baked vegetables

Accessories: baking tray

Preparation: 20 minutes | Cooking: 30 minutes

**2 fennel bulbs**

**2 onions**

**2 courgettes**

**1 beetroot**, raw

**1 small stick of celery**

**2 carrots**

**6 champignons**

**Olive oil**

**Salt**

**Pepper**

- 1 Cut the fennel and onions into eighths lengthwise. Prepare the courgettes, beetroot, celery and carrots and cut into large pieces. Prepare and quarter the champignons.
- 2 Marinate the vegetables (all but the beetroot) in oil, salt and pepper and spread out on the lined tray. Marinate the beetroot separately and put it also on the tray. Put the tray into the cold cooking space. Bake.





**Cooking steps**

1. Step Hot air humid 220 °C, 30 minutes

# Colourful vegetable tray bake with meatballs

Accessories: baking tray

Preparation: 40 minutes | Cooking: 25 minutes

**600 g courgettes**, cut into pieces

**2 sweet peppers**, cut into pieces

**1 onion**, coarsely chopped

**1 bunch of mixed herbs**, parsley, thyme, basil, rosemary, finely chopped

**3 tbsp olive oil**

**Salt**

**Pepper**

**200 g feta**

## Meatballs

**½ slice of toasting bread**

**100 g minced meat**

**1 small onion**, finely chopped

**1 clove of garlic**, finely chopped

**1 egg yolk**

**Salt, pepper, meat seasoning mix**

- 1 Mix the courgette, sweet pepper, onion, herbs and olive oil together well. Season with salt and pepper. Spread out on a lined tray.
- 2 For the meatballs, cut the crusts off the bread and then cut it finely. Mix with the remaining ingredients and knead into a smooth dough. Using your fingers, make small balls about 1 cm in diameter.
- 3 Scatter the meatballs and feta over the vegetables. Put the tray into the cold cooking space. Bake.

## Tip

Goes well with tzatziki and baked potatoes.

Serve with grilled lamb chops in place of meat balls.



**Cooking steps**

1. Step      Top/bottom heat 200 °C, 25 minutes

# Sweet peppers stuffed with bacon and bread

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 25 minutes | Cooking: 30 minutes

## 4 sweet peppers

### Filling

1 **bread roll**, finely diced

150 g **diced bacon**

½ **bunch of chives**, finely chopped

½ **bunch of parsley**, leaves pulled off from stalks,  
finely chopped

½ **bunch of basil**, finely chopped

150 g **crème fraîche**

1 **small onion**, finely diced

1 **clove of garlic**, crushed

1 **tbsp olive oil**

**Salt**

**Pepper**

### Sauce

0.5 dl **white wine**

1 dl **vegetable bouillon**

- 1 Halve the sweet peppers lengthwise, then remove the seeds and white membranes.
- 2 Mix the ingredients for the filling together and season with salt and pepper to taste.
- 3 Stuff the sweet peppers with the bread and bacon mixture. Pour the white wine and vegetable bouillon into the porcelain dish. Place the peppers in the dish. Put the dish on the wire shelf in the cold cooking space. Bake.



**Cooking steps**

1. Step      Hot air 180 °C, 30 minutes

# Gratinated pumpkin with papaya

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 25 minutes | Cooking: 25 minutes

**700 g pumpkin**, e.g. butternut

**2 onions**, cut into strips

**1 tbsp olive oil**

**½ tsp mace**

**2 tsp salt**

**Pepper**

**1 dl white wine**

**2 dl single cream for making sauces**

**2 papaya**, diced

**150 g Cheddar**, coarsely grated

- 1 Peel the pumpkin, remove the seeds and scoop out and dice the soft flesh.
- 2 Sauté the onion and pumpkin in the oil, season, deglaze with white wine and leave to cook until reduced by half. Add the cream and then put everything together in the greased porcelain dish.
- 3 Peel the papaya, cut into half lengthwise, remove the seeds, dice and mix into the pumpkin.
- 4 Sprinkle over the Cheddar. Put the dish on the wire shelf in the cold cooking space. Bake.



**Cooking steps**

1. Step      Hot air 220 °C, 25 minutes







## Desserts

# Steamed dumplings

Accessories: porcelain dish ½ GN, wire shelf

Preparation: 2 hours | Cooking: 30 minutes

## Dough

500 g white flour

30 g sugar

1 yeast cube

2.5 dl lukewarm milk

50 g liquid butter

1 tsp salt

## Sauce

2 dl milk

3 tbsp sugar

30 g butter

- 1 Mix the flour, sugar and yeast together, add the lukewarm milk, butter and salt, then knead to a smooth dough. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1 – 1 ½ hours until double in volume.
- 2 Divide the dough into eight same-sized portions, shape into balls and place in the greased porcelain dish. Allow to proof for another 10 minutes.
- 3 For the sauce, heat the milk, sugar and butter, pour half the mixture between the balls. Put the dish on the wire shelf in the preheated cooking space. Bake (step 3).
- 4 After completing step 3, pour the rest of the sauce between the balls and finish baking (step 5).

**Cooking steps**

- |         |   |
|---------|---|
| 1. Step | Preheat with top/bottom heat humid 180 °C |
| 2. Step | Introduce food                            |
| 3. Step | Top/bottom heat humid 180 °C, 15 minutes  |
| 4. Step | Add topping                               |
| 5. Step | Top/bottom heat humid 180 °C, 15 minutes  |

# Red wine cake

Accessories: cake tin about 28 cm, wire shelf

Preparation: 20 minutes | Cooking: 1 hour

**200 g soft butter**

**200 g sugar**

**1 pinch of salt**

**3 eggs**

**1 dl red wine**

**200 g white flour**

**2 tsp baking powder**

**1 pinch of ground cinnamon**

**½ tsp cocoa powder**

**60 g chocolate sprinkles**

**80 g chocolate cubes**

- 1 Beat the butter, sugar and salt until pale and fluffy, then add the eggs and beat until the mixture has a creamy consistency. Mix in the other ingredients.
- 2 Turn the mixture into the prepared tin. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

**Cooking steps**

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 160 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 160 °C, 1 hour      |

# Lime macaroons

Accessories: 2 baking trays

Preparation: 2 hours | Cooking: 22 minutes

## Macaroon halves

**3 egg whites**

**1 pinch of salt**

**30 g sugar**

**Food colouring**

**200 g icing sugar**

**110 g blanched almonds**, ground

**1 lime**, zest and juice

## Lime buttercream

**2 egg whites**

**100 g sugar**

**170 g very soft butter**

**1 lime**, juice

- 1 Beat the egg whites together with the salt until stiff. Add the granulated sugar and food colouring.
- 2 Sift the icing sugar into a bowl and add the almonds. Mix well so that there are no lumps. Carefully fold the icing sugar and almond mixture together with the lime juice and zest, spoon by spoon, into the stiff egg whites.
- 3 Spoon the mixture into a piping bag and pipe about 40 small mounds (each about 3 cm in diameter) on the two lined trays. Put the trays into the preheated cooking space. Bake.
- 4 For the buttercream, beat the egg whites and sugar over a warm bain-marie for about 4 minutes and afterwards without the bain-marie for a further 5 minutes until the sugar dissolves. Continue beating the egg white mixture - if possible using a stand mixer - and gradually add the soft butter and lime juice.
- 5 Turn over half the macaroons when cool. Using a piping bag, pipe a little filling on top of each one, then place a second macaroon on top and gently press together.

**Cooking steps**

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 140 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 140 °C, 22 minutes  |

# Banana and walnut muffins

Accessories: baking tray, muffin tin with 12 cups

Preparation: 30 minutes | Cooking: 25 minutes

## Muffins

**1 medium banana**, chopped  
**1 lemon**, grated zest and juice  
**100 g walnuts**, finely chopped  
**250 g flour**  
**2½ tsp baking powder**  
**½ tsp bicarbonate of soda**  
**1 pinch of salt**  
**0.8 dl oil**  
**170 g brown sugar**  
**1 egg**  
**2.5 dl buttermilk**  
**1 vanilla pod**, scraped

## Icing

**100 g icing sugar**  
**2 tbsp lemon juice**  
**30 g walnuts**, coarsely chopped  
**3 tbsp brown sugar**

- 1 For the dough, purée the banana with the lemon juice. Add the rest of the ingredients and mix to form a smooth dough.
- 2 Grease the muffin tin and put on to the baking tray. Put the dough into the muffin tin cups. Put the tray into the preheated cooking space. Bake.
- 3 For the icing, mix the icing sugar with the lemon juice until smooth and then drizzle over the cooled muffins. Garnish with chopped walnuts and brown sugar.



**Cooking steps**

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 180 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 180 °C, 25 minutes  |

# Stuffed peaches

Accessories: porcelain dish  $\frac{1}{3}$  GN, wire shelf

Preparation: 30 minutes | Cooking: 25 minutes

**2 ripe peaches**  
**1 egg white**  
**1 pinch of salt**  
**50 g sugar**  
**50 g ground almonds**  
**2 tbsp flaked almonds**

- 1 Skin the peaches by scalding in boiling water, then plunging in cold water and peeling. Halve and stone the peaches.
- 2 Place the peach halves in the porcelain dish cut-side up.
- 3 Beat the egg whites together with the salt until stiff. Gradually add the sugar and continue beating. Fold in the ground almonds. Spread the almond mixture over the peach halves and sprinkle with flaked almonds. Put the dish on the wire shelf in the cold cooking space. Bake.



**Cooking steps**

1. Step      Top/bottom heat 200 °C, 25 minutes

# Quark soufflé with fruit

Accessories: soufflé dish Ø 25 cm, wire shelf

Preparation: 25 minutes | Cooking: 45 minutes

**250 g fruit**

**500 g full-fat quark**

**3 egg yolks**

**50 g sugar**, depending on type of fruit

**1 sachet of vanilla sugar**

**6 tbsp cornflour**

**1 unwaxed lemon**, grated zest

**1 tbsp wheat semolina**

**3 egg whites**

**1 pinch of salt**

**1 tbsp butter**

- 1 Depending on the type and size of fruit being used, peel and chop up the fruit.
- 2 Mix the full-fat quark, egg yolks, sugar, vanilla sugar, cornflour, lemon zest and wheat semolina until smooth. Beat the egg whites together with the salt until stiff and fold into the quark mixture. Mix in the fruit.
- 3 Turn the mixture into a buttered dish. Put the dish on the wire shelf in the preheated cooking space. Bake.

**Cooking steps**

- |         |                                   |
|---------|-----------------------------------|
| 1. Step | Preheat with hot air humid 160 °C |
| 2. Step | Introduce food                    |
| 3. Step | Hot air humid 160 °C, 45 minutes  |

# Animal biscuits

Accessories: 2 baking trays

Preparation: 50 minutes | Cooking: 15 minutes

## Biscuits

100 g butter, soft

90 g sugar

½ sachet of vanilla sugar

1 egg

175 g flour

1 tsp baking powder

80 g cornflakes

60 g chocolate cubes

## Decoration

Smarties

Chocolate, melted

Icing, different colours

- 1 For the biscuits, beat the butter, sugar, vanilla sugar and egg until fluffy. Mix the flour and baking powder and stir into the mixture. Gently mix in the cornflakes and chocolate cubes.
- 2 Make small balls from the dough and press flat, creating biscuits with a diameter of about 6 cm. Place the biscuits on the two lined trays and put them into the preheated cooking space. Bake.
- 3 After baking, allow to cool and then decorate them as you like with animal faces (see photograph).

**Cooking steps**

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 175 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 175 °C, 15 minutes  |

# Butter cake

Accessories: baking tray

Preparation: 15 minutes | Cooking: 20 minutes

## Dough

4 dl full cream

400 g sugar

1 sachet of vanilla sugar

4 eggs

550 g flour

1 sachet of baking powder

## Topping

125 g butter

350 g sugar

1 sachet of vanilla sugar

4 tbsp milk

200 g almonds, flaked

- 1 For the dough, mix all the ingredients together and spread out on a lined tray. Put the tray into the preheated cooking space. Bake (step 3).
- 2 For the topping, gently melt the butter, sugar, vanilla sugar and milk and mix with the almonds. Spread over the half-baked cake and finish baking (step 5).



**Cooking steps**

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 180 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 180 °C, 10 minutes  |
| 4. Step | Add ingredients                     |
| 5. Step | Top/bottom heat 180 °C, 10 minutes  |

# Cereal bars

Accessories: baking tray

Preparation: 40 minutes | Cooking: 25 minutes

## Bars

**300 g rolled oats**

**100 g sunflower seeds**

**100 g hazelnuts**, coarsely chopped

**75 g sesame seeds**

**75 g linseed**

**150 g apricots**, dried

**70 g cranberries**, dried

**70 g figs**, dried

**70 g pineapple**, dried

**70 g mango**, dried

**200 g cane sugar**

**175 g butter**

**85 g honey**

- 1 Spread the oats, seeds and nuts out evenly over the lined baking tray. Put the baking tray into the preheated cooking space. Roast (step 3). Allow to cool completely.
- 2 Cut the dried fruit into small pieces (about ½ cm squares) and mix with the roasted ingredients. Bring the cane sugar and the butter to the boil, remove from the heat and stir in the honey. Continue to stir until the cane sugar dissolves. Pour this mixture over the other ingredients and immediately stir in with a wooden spoon.
- 3 Spread the mixture out evenly on a baking tray that is lined with baking paper and cover with a second piece of baking paper. Firmly press flat with a second tray to create a smooth, even surface (about 7 mm thick). Remove the top sheet of baking paper. Put the tray into the cooking space while still warm. Bake (step 6).
- 4 After baking, firmly press the mixture down flat again (as described above) and allow to cool to room temperature. Leave to stand in the refrigerator for 2-3 hours before cutting up. Turn out of the tray for cutting up. Using a knife, cut up into equal-sized bars.

## Tip

The seeds, nuts and dried fruit can be substituted like for like according to preference.

**Cooking steps**

1. Step	Preheat with hot air 200 °C
2. Step	Introduce food
3. Step	Hot air 200 °C, 10 minutes
4. Step	Prepare
5. Step	Introduce food
6. Step	Hot air 200 °C, 15 minutes





Bakes and bread

# Semolina cake soaked in syrup «Revani»

Accessories: round baking tray with TopClean Ø 29 cm, wire shelf

Preparation: 20 minutes | Cooking: 30 minutes

## Syrup

5 dl water

175 g sugar

1 tbsp lemon juice

## Cake mixture

3 eggs

200 g sugar

2 dl sunflower oil

200 g natural yoghurt

1 lemon, grated zest

1 pinch of salt

150 g flour

150 g semolina

½ tbsp vanilla sugar

1 tbsp baking powder

Desiccated coconut, for garnishing

- 1 Bring the water, sugar and lemon juice to the boil. Simmer for about 15 minutes. Allow to cool down.
- 2 Beat the sugar and eggs until fluffy. Stir in the oil, yoghurt, lemon zest and salt. Fold in the flour, semolina, vanilla sugar and baking powder. Pour the mixture into the greased tray.
- 3 Place the baking tray on the wire shelf and put it into the preheated cooking space and bake.
- 4 Take out the cake and cut into diamonds while still hot. Soak with the cold syrup. Allow to cool.
- 5 Sprinkle the desiccated coconut over the diamonds.



### Cooking steps

- |         |                                   |
|---------|-----------------------------------|
| 1. Step | Preheat with hot air humid 180 °C |
| 2. Step | Introduce food                    |
| 3. Step | Hot air humid 180 °C, 30 minutes  |

# Beer bread in a cast iron pot

Accessories: cast iron pot, wire shelf

Preparation: 13 hours | Cooking: 50 minutes

**200 g white flour**

**230 g dark wheat flour**

**1 tbsp salt**

**1 tbsp malt extract**, in powder or liquid form

**1 dl beer**

**2.5 dl water**

**5 g yeast**

- 1 Mix all the ingredients together to form a thick dough. This takes about 2 minutes as the dough is more moist than traditional bread dough.
- 2 Cover the bowl with cling film and weigh down with a plate. Allow to proof overnight at about 18 °C. The next day take the dough out of the bowl. Using a little flour, flatten and fold the dough several times. Leave to rest under a dry, floured tea towel for 15 minutes.
- 3 Shape the dough into a ball, wrap the dough loosely in a tea towel and allow to proof for another 2 hours. Place the empty cast iron pot on the wire shelf in the cold cooking space and preheat the appliance (step 1).
- 4 With the aid of the tea towel, place the dough in the hot pot and put the lid on. Bake the bread (step 3). Remove the lid and continue to bake (step 5). After baking, immediately turn the bread out of the pot to cool.

## Tip

Malt extract is available from Reformhaus.





### Cooking steps

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 230 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 230 °C, 30 minutes  |
| 4. Step | Remove lid                          |
| 5. Step | Top/bottom heat 210 °C, 20 minutes  |

# Spiral bread

Accessories: baking tray

Preparation: 2 hours | Cooking: 30 minutes

**500 g wheat and spelt flour**

**½ yeast cube**

**4 dl coconut milk**

**50 g dried mangoes**, coarsely diced

**1 tsp salt**

**50 g cashew nuts**, coarsely chopped

- 1 Mix the flour and yeast together, add the coconut milk, mangoes and salt, then knead into a smooth dough. Knead in the cashew nuts at the end. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1 - 1 ½ hours until double in volume.
- 2 Divide the dough into two equal parts and roll out two strands about 30 cm long on a lightly floured work surface. Twist the two strands together to make a cord. Put the bread on the lined tray, cover over with a damp cloth and allow to proof for another 5 - 10 minutes. Put the tray into the preheated cooking space and bake the bread.



### Cooking steps

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 210 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 210 °C, 30 minutes  |

# Pizza

Accessories: baking tray

Preparation: 2 hours | Cooking: 25 minutes

## Dough

**350 g white flour**

**½ yeast cube**, crumbled

**2.25 dl lukewarm water**

**1 tbsp olive oil**

**1 tsp salt**

## Topping

**200 g plum tomatoes**, tinned, stalks removed

**2 slices of cooked ham**, cut into strips

**5 black olives**, pitted, halved

**4 large champignons**, cut into slices

**Oregano**

**Pepper**

**150 g mozzarella**, cut into thin slices

- 1 For the dough, mix all the ingredients together and knead into a smooth dough. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1 - 1 ½ hours until double in volume.
- 2 Roll the dough out and put it on the lined baking tray.
- 3 Crush the plum tomatoes with a fork and drain in a sieve. Spread the crushed tomato, ham, olives and champignons evenly over the dough base, season with oregano and pepper, then lay the mozzarella slices on top. Put the tray into the preheated cooking space and bake the pizza.



### Cooking steps

- |         |                               |
|---------|-------------------------------|
| 1. Step | Preheat with PizzaPlus 200 °C |
| 2. Step | Introduce food                |
| 3. Step | PizzaPlus 200 °C, 25 minutes  |

# Plaited bread

Accessories: baking tray

Preparation: 2½ hours | Cooking: 30 minutes

**500 g white flour**

**1 tsp sugar**

**½ yeast cube**, crumbled

**2.5 dl lukewarm milk**

**75 g soft butter**

**1 tsp honey**

**1 egg**

**2 tsp salt**

**Egg wash**

**1 egg yolk**

**1 tbsp milk**

- 1 Mix all the ingredients together and knead into a smooth dough. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1–2 hours until double in volume.
- 2 Divide the dough into two equal parts, roll out two strands that are the same length and a little fatter in the middle. Place the two strands crosswise one over the other and form a plait. Place the plaited loaf on the lined tray. Mix the egg yolk and milk and brush the plaited loaf with it. Allow to proof for 30 minutes.
- 3 Put the tray into the preheated cooking space and bake the plaited loaf.

## Tip

If kneading by hand add more flour so that the dough does not stick to your hands.



**Cooking steps**

- |         |                                   |
|---------|-----------------------------------|
| 1. Step | Preheat with hot air humid 180 °C |
| 2. Step | Introduce food                    |
| 3. Step | Hot air humid 180 °C, 30 minutes  |

# Garlic baguette

Accessories: baking tray

Preparation: 15 minutes | Cooking: 15 minutes

## 1 baguette

## Parmesan butter

50 g butter

25 g Parmesan

3 cloves of garlic, crushed

1 bunch of parsley, leaves pulled off from stalks and finely chopped

1 tbsp red pesto

6 dried tomatoes, finely chopped

1 tsp chilli paste

Salt

Pepper

- 1 Mix all the ingredients for the Parmesan butter together, then season with salt and pepper to taste.
- 2 Make deep cuts into the baguette, but do not cut all the way through. Place the baguette on the lined tray and generously stuff the Parmesan butter into the cuts. Put the tray into the cold cooking space. Bake.

## Tip

Garlic bread goes really well with grilled food.





**Cooking steps**

1. Step      Top/bottom heat 200 °C, 15 minutes

# Brioches

Accessories: 20 brioche tins Ø 6 cm, baking tray

Preparation: 15 hours | Cooking: 10 minutes

## Dough

**500 g white flour**

**1 yeast cube**

**50 g sugar**

**12 g salt**

**0.5 dl milk**, cold

**200 g eggs**

**200 g butter**, cold, cut into cubes

## Egg wash

**2 eggs**

**1 pinch of salt**

**2 pinches of sugar**

**Pearl sugar**, for sprinkling, also called hail or nib sugar

- 1 Mix the flour, yeast, sugar, salt, milk and eggs for 2 minutes. Add the cold butter cubes to the dough and knead at a low speed for another 7 minutes. Finish off kneading the dough at a high speed (for about 9 minutes) until the dough pulls away from the side of the bowl. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1 hour until double in volume.
- 2 Divide the dough into 20 same-sized pieces. Shape the pieces of dough into balls and put in the brioche tins. Place the brioche tins on the baking tray, loosely cover with cling film and then put in the refrigerator overnight (for a maximum of 15 hours).
- 3 For the egg wash, vigorously whisk the eggs with the salt and sugar, then pass through a sieve. Take the brioches out of the refrigerator and brush with the egg wash. Allow the brioches to proof at room temperature for 45 minutes and then brush a second time. Use scissors to cut a cross into the top of each brioche or, alternatively, sprinkle with pearl sugar.
- 4 Put the baking tray into the preheated cooking space. Bake.

## Tip

The brioches can be made in one day. When the brioches are in the brioche tins, cover over with a damp cloth and allow to proof for 60 minutes.



**Cooking steps**

- |         |                             |
|---------|-----------------------------|
| 1. Step | Preheat with hot air 195 °C |
| 2. Step | Introduce food              |
| 3. Step | Hot air 195 °C, 10 minutes  |

# Pizza twist

Accessories: baking tray

Preparation: 30 minutes | Cooking: 35 minutes

## Dough

**500 g white flour**

**7 g dry yeast**

**4 tbsp olive oil**

**2.5 dl water**, lukewarm

**2 tsp salt**

## Filling

**200 g tomato sauce**

**150 g mozzarella**

**200 g tuna**, well drained

**3 onions**, halved, in rings

**1 bunch of parsley**, leaves pulled off from stalks and finely chopped

- 1 For the dough, mix all the ingredients together and knead into a smooth dough.
- 2 Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature (30–40 minutes) until double in volume.
- 3 On a floured work surface, halve the dough and roll out each piece into a rectangle (about 50 × 18 cm).
- 4 Spread the ingredients for the filling evenly over both rectangles, leaving about a 7 cm border free down the length of each piece of dough. Brush the border with water, then tightly roll up the dough from the other side. Press the brushed side firmly down. Form both rolls in the same way, then twist together. Put the tray into the preheated cooking space. Bake.



### Cooking steps

- |         |                                     |
|---------|-------------------------------------|
| 1. Step | Preheat with top/bottom heat 200 °C |
| 2. Step | Introduce food                      |
| 3. Step | Top/bottom heat 200 °C, 35 minutes  |









