



Preparing for an
application consultation

Introduction

Thank you for choosing an application consultation.

To help you get the most out of our visit to you, this brochure contains a selection of recipes that will provide a practical culinary framework for demonstrating your new V-ZUG appliance. Select one of the recipes and carry out the preparatory work in advance.

Doing so will enable our V-ZUG expert to focus entirely on the application and the various operating as well as explain step by step operation and functions of your appliance.

We hope you enjoy carrying out the preparations and find the application consultation inspiring!

Pictograms

The black pictograms provide information about the preparation time, serving sizes, and the appropriate accessories.



Portions



Preparation time



Total cooking time



Resting time



Accessories

Content

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Steamed salmon

with rice and broccolini



4 portions



20 minutes



50 minutes



Perforated cooking tray
1-litre ovenproof dish
2-litre ovenproof dish

Preparation

Basmati rice

Rinse the rice under cold running water until the water runs clear, then drain. Put the rice and water into an ovenproof dish, place it on a wire shelf in the cold cooking space and cook at 100 °C for about 30 minutes using the steam mode. Set the timer to 15 minutes for when to put in the broccolini.

Broccolini

Heat the oil in a frying pan. Sear the broccolini for about 2 minutes. Reduce the heat, add the shallots and garlic and fry briefly. Stir in the soy sauce. Put the broccolini into a second ovenproof dish and add the bouillon and the zest and juice from the lemon. Put into the cooking space alongside the rice and steam for about 15 minutes.

Steamed salmon

Reduce the cooking space temperature to 48 °C using the steam mode. Place the salmon fillet slices on an oiled stainless steel tray, season with fleur de sel, put into the cooking space along with the other ingredients and cook for about 20 minutes. Arrange the salmon, rice and broccolini on the plates, sprinkle over sesame seeds and spoon the juices from the broccolini over the top.

Ingredients

Basmati rice

250 g basmati rice

275 ml water

1 pinch salt

Broccolini

400 g broccolini

2 tbsp olive oil

2 shallots, cut into thin rings

1 clove of garlic, finely sliced

2 tbsp soy sauce

200 ml vegetable bouillon

1 lemon, some rated zest, 2 tbsp juice

some salt

some pepper

Steamed salmon

4 salmon fillet slices with skin removed (each about 150 g)

some fleur de sel

some black sesame seeds

Your preparation

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Preparation

Basmati rice

- Weigh the rice and put it into a fine sieve
- Measure out the water for the rice

Broccolini

- Cut off the dried ends of the broccolini
- Peel the shallots and cut into thin rings
- Peel the garlic and slice finely
- Make up the vegetable bouillon
- Measure out the olive oil, soy sauce, lemon, salt and pepper

Steamed salmon

- Have the fleur de sel and black sesame seeds ready

Equipment

- Knife
- Chopping board
- Tablespoon
- Measuring cup/jug
- 2 ovenproof dishes (1 x approx. 1 l and 1 x approx. 2 l)
- Frying pan
- Cooking tray
- Wire shelf
- Lemon press
- Lemon grater



Cauliflower

with lemon hummus and gremolata



4 portions



20 minutes



35 minutes



Baking tray

Preparation – part 1

Vegetables

Rub the cauliflower with oil and salt before placing on a lined baking tray. Mix the potatoes and the rest of the ingredients together in a bowl, then turn out on the baking tray next to the cauliflower. Put the baking tray into the cooking space and cook at 200 °C for about 35 minutes, switching the steaming function off 10 minutes before the end of the cooking time.

Lemon hummus

Put the chickpeas and all the ingredients up to and including the salt in a food processor and blend to a fine purée.

Ingredients

Vegetables

1	cauliflower (about 800 g)
1 tbsp	olive oil
¾ tsp	salt
500 g	waxy potatoes, quartered
1 tbsp	olive oil
1 tsp	paprika powder
½ tsp	garlic powder
½ tsp	salt

Lemon hummus

1 tin	chickpeas (about 240 g, drained net weight), rinsed, drained
2 tbsp	tahini
2 tbsp	olive oil
1	clove of garlic
1	lemon, grated zest and juice
½ tsp	cumin powder
50 g	ice cubes
½ tsp	salt

Preparation – part 2

Gremolata for serving

For the gremolata, mix the coriander and all the ingredients up to and including the garlic in a small bowl. Arrange the hummus on a platter. Place the cauliflower and potatoes on top. Brush the cauliflower with some olive oil and sprinkle the gremolata over the top. Drizzle over some lemon juice.

Ingredients

Gremolata for serving

1 bunch	coriander, finely chopped
½ bunch	chives, finely chopped
1	lemon, grated zest and juice
1	clove of garlic, crushed
some	olive oil

Tip

Use dried chickpeas for the hummus. Soak the chickpeas before cooking them in the steamer until soft.

Your preparation

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Preparation

Vegetables

- Quarter the potatoes and place in water (so they don't turn brown)
- Measure out olive oil, paprika powder, garlic powder and salt

Lemon hummus

- Rinse and drain the chickpeas
- Measure out the tahini and cumin powder, and prepare the garlic and lemon.

Equipment

- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Black baking tray lined with baking paper
- Food processor or kitchen mixer
- Lemon press
- Fine lemon grater



Äplermagronen

with apple purée and fried onions



4 portions



30 minutes



35 minutes



2-litre gratin dish
1-litre ovenproof dish
Wire shelf
Frying pan

Preparation

Äplermagronen

Mix together the macaroni, potato and onion in the gratin dish. Stir the cream, bouillon and cheese together, season with salt and pepper, then pour over the macaroni and potato. Place the gratin dish on a wire shelf.

Fried onions

Put the onions in a bowl, add the flour and paprika powder, and toss the onions until well coated in flour. Pour oil into a frying pan until it is about 2 cm deep and heat up. Fry the onion rings in batches for about 3 minutes until crispy and golden brown, remove from the pan, drain on kitchen paper and season with salt.

Apple purée

Mix the diced apple, water and sugar in a small ovenproof dish. Place the dish next to the gratin dish on the wire shelf. Put the wire shelf into the cold cooking space and cook at 160 °C for about 35 minutes using the hot air with steaming mode. Purée the apple or, alternatively, mash with a fork. Serve the Äplermagronen, apple purée and fried onions together.

Ingredients

Äplermagronen

400 g	macaroni
300 g	mealy potatoes, cut into about 2 cm cubes
1	onion, cut into fine rings
600 ml	cream
300 ml	vegetable bouillon
150 g	grated Swiss Alpine cheese
½ tsp	salt
some	pepper

Fried onions

3	onions, cut into fine rings
2 tbsp	white flour
½ tsp	paprika powder
some	oil for deep-frying
½ tsp	salt

Apple purée

400 g	sour apples (e.g. Boskoop), peeled, diced
100 ml	water
1 tbsp	sugar

Your preparation

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Preparation

Äplermagronen

- Weigh out the macaroni
- Cut the potatoes into cubes and place in water (so they don't turn brown)
- Cut the onion into fine rings
- Make up the vegetable bouillon
- Grate the Swiss Alpine cheese and place in the refrigerator
- Have the salt and pepper ready

Fried onions

- Prepare the fried onions according to the recipe and set aside

Apple purée

- Measure out the water
- Prepare apples and sugar

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- 2 gratin dishes (1 x approx. 1 l and 1 x approx. 2 l)
- Frying pan
- Plate
- Kitchen paper
- Wire shelf



Yellow curry

with rice



4 portions



30 minutes



30 minutes



Wire shelf
1-litre ovenproof dish
2-litre ovenproof dish

Preparation

Curry

Put the coconut milk, curry paste, cornflour and salt in an oven proof dish and whisk together well. Add the cauliflower and all the ingredients up to and including the coriander stalks and chilli pepper, mix together well. Put the dish on a wire shelf in the cold cooking space.

Jasmine rice

Rinse the rice under running water until the water runs clear, then drain. Put the rice and water into a second ovenproof dish, place it on the wire shelf next to the curry and cook at 100 °C for about 30 minutes using the steam mode. Take it out of the cooking space and remove the lemongrass stalk. Mix the curry with a spoon, add the lime zest and juice and sprinkle over the coriander leaves and chilli rings. Loosen the rice with a fork before serving with the curry.

Ingredients

Curry

500 ml	coconut milk
4 tbsp	Thai yellow curry paste
1 tbsp	cornflour
1 tsp	salt
300 g	cauliflower, florets
150 g	pineapple, cut into chunks
150 g	carrots, cut into about 2 mm thick slices
1	pak choi, cut lengthways into about 2 cm wide pieces
1 tin	chickpeas (about 240 g, drained net weight), rinsed, drained
1	red onion, cut into thin wedges
5 cm	ginger, finely chopped
1 stalk	lemongrass, bruised
1	clove of garlic, finely chopped
½ bunch	coriander, stalks finely chopped, leaves set aside
1	red chilli pepper, in rings

Preparation – part 2

Jasmine rice

Rinse the rice under running water until the water runs clear, then drain. Put the rice and water into a second ovenproof dish, place it on the wire shelf next to the curry and cook at 100 °C for about 30 minutes using the steam mode. Take it out of the cooking space and remove the lemongrass stalk. Mix the curry with a spoon, add the lime zest and juice and sprinkle over the coriander leaves and chilli rings. Loosen the rice with a fork before serving with the curry.

Ingredients

Jasmine rice

250 g	Jasmine rice
275 ml	water
1 pinch	salt
1	lime, grated zest and juice
1	red chilli pepper, in rings

Tip

Vary the vegetables for the curry based on your preferences and the season.

This vegetable curry is super for using up leftover vegetables.

Your preparation

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Preparation

Curry

- Measure out the coconut milk
- Cut the cauliflower into florets
- Cut the carrots into 2 mm thick slices
- Cut the pak choi lengthways into wide pieces
- Rinse and drain the chickpeas
- Cut the red onion into thin wedges
- Finely chop the ginger
- Bruise the lemongrass stalk
- Finely chop the garlic clove
- Measure out the Thai yellow curry paste, cornflour and salt

Jasmine rice

- Weigh the rice
- Measure out the water for the rice
- Cut the chilli pepper into rings
- Prepare lime and salt

Equipment

- Knife
- Chopping board
- Spoon
- Measuring cup/jug
(1 x approx. 1 l and 1 x approx. 2 l)
- Fork
- Whisk
- Wire shelf



Pasta gratin

tomatoes and feta



4
Portions



20
Minutes



30
Minutes



2-litre ovenproof dish, greased
Wire shelf

Preparation

Pasta

Put the bouillon and all the ingredients up to and including the pepper into the prepared dish and stir together. Mix in the pasta.

Gratin

Preheat the cooking space to 220 °C using the hot air humid mode. Arrange layers of overlapping feta, tomato and courgette slices on top of the pasta. Drizzle over some olive oil and season with some fleur de sel. Put the dish on a wire shelf in the preheated cooking space and cook for about 30 minutes. Take out and allow to cool slightly. Scatter basil leaves over the top.

Tip

Small pasta shapes (e.g. tubetti rigati) that take between 10 and 12 minutes to cook are best for this gratin.

Ingredients

Pasta

500 ml vegetable bouillon

250 ml cream

100 g pesto rosso

1 tsp salt

some pepper

500 g risoni pasta

Gratin

200 g feta, thinly sliced

3 tomatoes, halved, sliced

1 courgette, thinly sliced

some olive oil

some fleur de sel

2 sprigs basil, leaves plucked

Your preparation

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Preparation

Pasta

- Make up the vegetable bouillon
- Weigh out the pesto rosso
- Have the salt and pepper ready

Gratin

- Slice the feta thinly and place in the refrigerator
- Slice the courgette thinly
- Pluck the leaves from the basil sprigs
- Have the olive oil and fleur de sel ready

Equipment

- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Ovenproof dish (approx. 2 l capacity)
- Wire shelf



Vanilla sauce

with berries and oat crumble



4
Portions



20
Minutes



42
Minutes



Vacuum bags
Perforated cooking tray
Baking tray

Preparation

Vanilla sauce

Mix the cream and the rest of the ingredients together in a measuring jug, put into a vacuum bag and vacuum seal it. Place the bag on a perforated cooking tray, put into the cooking space and steam at 84 °C for about 30 minutes using the Vacuisine mode. Take the bag out, shake thoroughly, allow to cool, then chill in the refrigerator until ready to serve.

Oat crumble

Preheat the cooking space to 180 °C using the hot air mode. Place the unrefined sugar along with all the other ingredients in a mixing bowl and rub in using your fingertips until the mixture is crumbly. Spread the mixture out on a baking tray lined with baking paper, put into the preheated cooking space and bake for about 12 minutes. Take out and leave to cool down.

Dessert

Mix the berries, sugar and mint together, allow to infuse briefly. Serve the vanilla sauce with the berries and the oat crumble.

Tip

Serve the sauce, hot or cold, with apple strudel, for instance.

Unopened, the vanilla sauce can be kept in the refrigerator for up to 5 days. Once opened, keep in the refrigerator and consume within 1 to 2 days.

The crumble can be kept in an airtight container for about 2 to 3 days.

Ingredients

Vanilla sauce

150 ml	cream
150 ml	milk
50 g	sugar
1	egg
1	egg yolk
1 tsp	cornflour
1	vanilla pod, halved lengthwise, seeds scraped out

Oat crumble

60 g	unrefined sugar
50 g	white flour
50 g	butter, melted
25 g	coarse rolled oats
1 pinch	fleur de sel

Dessert

250 g	berries
1 tsp	sugar
1 sprig	mint, leaves pulled off stalks and finely chopped

Your preparation

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Preparation

Vanilla sauce

- Weigh out the sugar
- Prepare the eggs and cornflour

Oat crumble

- Weigh out the unrefined sugar
- Weigh out the white flour
- Melt the butter
- Weigh out the rolled oats
- Have the fleur de sel ready

Dessert

- Weight out the sugar and berries

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Vacuum bags
- Perforated cooking tray
- Black baking tray lined with baking paper



Roast beef

with fried potatoes and tartare sauce



4 portions



30 minutes



160 minutes



Baking tray
Food probe
Perforated cooking tray

Preparation – part 1

Roast beef

Heat the oil in a frying pan. Season the sirloin with salt and pepper, add rosemary, thyme and garlic to the pan and sear the meat all over for about 5 minutes, then place on a baking tray. Insert the food probe into the thickest part of the meat. Put the tray into the cold cooking space, connect the food probe to the cooking space and, using the Soft roasting seared mode, cook for about 2 hours and 30 minutes until the meat has reached a food probe temperature of 58 °C. Take out and allow to cool.

Tartare sauce

Whisk the mayonnaise along with all the other ingredients together in a bowl. Season with salt and pepper.

Ingredients

Roast beef

2 tbsp	olive oil
600g	sirloin of beef joint
¾ tsp	salt
some	pepper
1 sprig	thyme
1 sprig	rosemary
1	clove of garlic

Tartare sauce

150 g	mayonnaise
1	hard-boiled egg, finely chopped
1	lemon, some grated zest, 1 tsp juice
1	gherkin, finely diced
1 tsp	capers, finely chopped
1 tsp	Dijon mustard
¼ bunch	chives, finely chopped
2 sprigs	parsley, finely chopped
2 sprigs	dill, tips pulled off stems and finely chopped
some	salt
some	pepper

Preparation – part 2

Fried potatoes

Place the potatoes on a perforated cooking tray and steam at 100 °C for about 20 minutes. Heat the oil in a frying pan, add the pre-cooked potatoes and fry over a medium heat for about 5 minutes until golden brown. Add the onions and butter, continue to fry for another 5 minutes, then season with salt and pepper.

(Alternative without steamer)

Parboil the potatoes in boiling water for about 20 minutes. Drain well. Heat the oil in a frying pan, add the pre-cooked potatoes and fry over a medium heat for about 5 minutes until golden brown. Add the onions and butter, continue to fry for about another 5 minutes, then season with salt and pepper.

For serving

Carve the roast beef into thin slices and serve with the fried potatoes and tartare sauce.

Ingredients

Fried potatoes

800 g	raclette potatoes, halved
3 tbsp	sunflower oil
1	onion, finely chopped
1 tbsp	butter
some	salt
some	pepper

Your preparation

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Preparation

Roast beef

- Have the olive oil, rosemary, thyme, garlic, salt and pepper ready

Tartare sauce

- Weigh out the mayonnaise
- Finely chop the hard-boiled egg
- Cut the gherkin
- Finely chop the capers
- Finely chop the chives
- Pull the tips off the dill stems and finely chop
- Have the lemon, Dijon mustard, parsley, salt and pepper ready

Fried potatoes

- Halve the raclette potatoes and place in water
- Finely chop the onion
- Have the sunflower oil, butter, salt and pepper ready

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Food probe
- Lemon press
- Lemon grater
- Frying pan
- Black baking tray
- Perforated cooking tray
- Pan



Beetroot carpaccio

with chicory and burrata



4 portions



30 minutes



120 minutes



120 minutes

Preparation

Beetroot

Rub the beetroot with olive oil and salt before placing on a lined baking tray. Insert the food probe into the centre of one beetroot, put the tray into the cold cooking space, connect the food probe, using Soft roasting and freely select meat type, cook at a food probe temperature of up to 85 °C for about 2 hours. Take the beetroot out, allow to cool slightly, cover and keep refrigerated for about 2 hours.

Carpaccio

Peel the beetroot and shave into about 2 mm thick slices. Arrange on a platter or plates. Mix together the strips of chicory with all the ingredients up to and including the olive oil, then scatter over the beetroot. Sprinkle the hazelnuts over the top. Scatter the burrata over the carpaccio and drizzle over some olive oil. Sprinkle with dill and fleur de sel.

Ingredients

Beetroot

2 beetroots (each about 300 g)

1 tsp olive oil

½ tsp salt

Carpaccio

1 head of chicory, cut lengthways into fine strips

½ lemon, grated zest and juice

1 pinch sugar

1 pinch salt

some pepper

2 tbsp olive oil

2 tbsp hazelnuts, coarsely chopped, roasted

4 small burrata (each about 50 g)

some olive oil

½ bunch dill, tips pulled off stems

some fleur de sel

Your preparation

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Preparation

Beetroot

- Wash and trim the beetroot. Measure out the olive oil and salt.

Carpaccio

- Coarsely chop and roast the hazelnuts
- Pull the tips off the dill stems
- Have the lemon, sugar, olive oil, small burrata, fleur de sel, salt and pepper ready

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Food probe
- Lemon press
- Lemon grater
- Black baking tray lined with baking paper



Oven-baked dish of chicken and vegetables



4 portions



20 minutes



30 minutes



20 minutes



Baking tray
Wire shelf

Preparation

Marinated chicken

Stir together the yogurt and all the ingredients up to and including the lemon juice in a mixing bowl. Add the chicken, toss in the marinade, cover and allow to marinate in the refrigerator for at least 20 minutes.

Oven-baked vegetables

Preheat the cooking space to 200 °C using the hot air with steaming mode. Spread the potatoes and vegetables out over a lined baking tray, drizzle over the olive oil and season with salt and pepper. Put the tray into the preheated cooking space and one level above it insert a wire shelf. Take the chicken out of the marinade, place on the wire shelf and cook for about 30 minutes. Plate up the chicken and vegetables, scatter feta and olives over the top.

Tip

Chicken thigh steaks can be substituted with chicken breasts. Marinate them as above and place in the cooking space on the wire shelf above the vegetables 10 minutes into the cooking time.

For the garlic yogurt, stir together 150 g Greek yogurt, 1 small, crushed clove of garlic and 2 pinches of salt. Serve with the chicken and vegetables.

Ingredients

Marinated chicken

2 tbsp	Greek yogurt
1 tbsp	olive oil
1 tsp	dried oregano
1 tsp	paprika powder
½ tsp	cumin powder
2 sprigs	thyme, leaves pulled off stalks
2 sprigs	rosemary, needles pulled off and finely chopped
2	cloves of garlic, crushed
1	lemon, grated zest and juice
4	chicken thigh steaks (each about 150 g)

Oven-baked vegetables

500 g	baby potatoes, halved
2	sweet peppers, cut into about 2 cm wide strips
1	fennel bulb, cut into thin wedges
1	red onion, cut into wedges
3 tbsp	olive oil
1 tsp	salt
etwas	pepper
100 g	feta, crumbled
50 g	kalamata olives, pitted, halved

Your preparation

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Preparation

Marinated chicken

- Marinate the chicken, cover and allow to marinate in the refrigerator

Oven-baked vegetables

- Halve the baby potatoes and place in water (so they don't turn brown)
- Cut the sweet peppers into 2 cm wide strips
- Cut the fennel into thin wedges
- Cut the red onion into wedges
- Pit and halve the Kalamata olives
- Have this olive oil, salt and pepper ready

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Black baking tray lined with baking paper
- Wire shelf



Apple and cinnamon swirls with almonds



12
pieces



30
minutes



25
minutes



2 ¼
hours



Baking tray

Preparation

Dough

Mix the flour, sugar, salt and cinnamon in a bowl. Mix in the yeast. Pour in the milk, add the butter and egg, then knead into a soft, smooth dough. Cover the dough and leave to rise at room temperature for about 1½ hours until double in size.

Filling

Mix the ground almonds with all the ingredients up to and including the salt in a small bowl. Stir in the diced apple.

Shaping

Roll out the dough evenly into a rectangle about 30× 40 cm in size. Spread over the filling and roll up from the bottom. Use string or a bread knife to cut the roll into 12 slices, cover and place on a lined baking tray and leave to rise for about another 45 minutes. Preheat the cooking space to 180 °C using the hot air humid mode. Put the tray into the preheated cooking space and bake for about 25 minutes. Take out the swirls and brush with the apple jelly while still hot.

Tip

The proofing time can be shortened with the professional baking proofing function: do the first proof at 32 °C for about 45 minutes and the second proof at 32 °C for about 30 minutes.

To enjoy fresh yeast swirls in the morning: after the first proof, roll up and cut the dough into slices, as described, place them in an ovenproof dish, cover and leave to proof overnight in the refrigerator. The next day put them while still chilled into the cold cooking space and bake about 10 minutes longer.

Runny honey, quince jelly or maple syrup can be used as an alternative to apple jelly. Jelly gives the swirls a beautiful shiny finish after baking.

Ingredients

Dough

500 g white flour

2 tbsp sugar

1½ tsp salt

2 tsp cinnamon

½ yeast cube (about 20 g), crumbled

250 ml milk

80 g butter

1 egg

Filling

100 g blanched ground almonds

75 g butter, soft

50 g sugar

2 tsp cinnamon

¼ tsp salt

2 apples, diced

Glazing

2 tbsp apple jelly, stirred

Your preparation

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Preparation

Dough

- Prepare the dough and cover, then allow to rise
- Our V-ZUG expert will be happy to assist you with preparing the dough, if you'd like. Please discuss this with them in advance.

Filling

- Weigh out the butter and leave covered at room temperature
- Weigh out the sugar
- Cut the apples into small dice
- Measure out the cinnamon and salt

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Rolling pin
- Black baking tray lined with baking paper
- Pastry brush



Tarte flambée

with peach and soft cheese



4 portions



30 minutes



5 minutes



45 minutes



Pizza steel
Pizza peel

Preparation

Dough

Put the flour, salt, water and rapeseed oil in the mixing bowl of the food processor and knead with the dough hook for about 10 minutes until the dough is smooth. Use the palm of your hands to repeatedly stretch the dough towards you on the work surface until a compact ball is formed. Cover the dough and leave to rest at room temperature for about 30 minutes.

Tarte flambée

Put the pizza steel into the cold cooking space and preheat to 260 °C using the PizzaPlus mode. Cut the dough in half, shape into balls and leave to rest for about another 15 minutes. On a lightly floured work surface, roll out one ball of dough about 1 mm thick. Top the tarte flambée base with half of the crème fraîche, soft cheese, peach and onions. Sprinkle over the rosemary needles and pepper. Use the flour-dusted pizza peel to transfer the tarte flambée onto the preheated pizza steel in the cooking space and bake for about 5 minutes until crispy. Repeat the same procedure with the second ball of dough.

Tip

Spring variation: Use 100 g crème fraîche; 2 stalks of rhubarb, cut into fine strips and mixed with 2 tsp sugar; 2 spring onions, cut into thin rings; 100 g soft cheese (e.g. Brie with pepper); 50 g grated Sbrinz; and 1 sprig of sage, finely chopped.

Autumn variation: Use 100 g crème fraîche; 4 figs, cut into wedges; 2 shallots, cut into thin rings; 3 sprigs of thyme, leaves plucked off; and 100 g soft cheese (e.g. Camembert). Drizzle over some aged balsamic vinegar after baking.

Winter variation: Use 100 g crème fraîche; 1 pear, cut into thin wedges; 1 red onion, cut into thin rings; 2 sprigs of rosemary, needles pulled off; and 100 g soft goat cheese.

Ingredients

Dough

250 g white flour

1 tsp salt

125 ml cold water

2 tbsp rapeseed oil

Tarte flambée

100 g crème fraîche

100 g soft cheese (e.g. Vieux Pané),
chopped

1 peach, cut into thin
wedges

1 red onion, cut into
thin rings

2 sprigs rosemary, needles
pulled off

some pepper

1 spring mint, leaves pulled
off stalks and finely
chopped

Your preparation

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Preparation

Dough

- Our V-ZUG expert will be happy to assist you with preparing the dough, if you'd like. Please discuss this with them in advance.

Tarte flambée

- Cut the red onion into thin rings
- Pull the needles off the rosemary sprigs
- Have the pepper ready

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Pizza steel
- Pizza peel
- Rolling pin
- Food processor with dough hook



Classic tarte flambée



4 portions



30 minutes



5 minutes



45 minutes



Pizza steel
Pizza peel

Preparation

Dough

Put the flour, salt, water and rapeseed oil in the mixing bowl of the food processor and knead with the dough hook for about 10 minutes until the dough is smooth. Use the palm of your hands to repeatedly stretch the dough towards you on the work surface until a compact ball is formed. Cover the dough and leave to rest at room temperature for about 30 minutes.

Tarte flambée

Put the pizza steel into the cold cooking space and preheat to 260 °C using the PizzaPlus mode. Cut the dough in half, shape into balls and leave to rest for about another 15 minutes. On a lightly floured work surface, roll out one ball of dough about 1 mm thick. Top the tarte flambée base with half of the crème fraîche, bacon and onions. Sprinkle over the pepper. Use the flour-dusted pizza peel to transfer the tarte flambée onto the preheated pizza steel in the cooking space and bake for about 5 minutes until crispy. Repeat the same procedure with the second ball of dough.

Ingredients

Dough

250 g white flour

1 tsp salt

125 ml cold water

2 tbsp rapeseed oil

Tarte flambée

100 g crème fraîche

100 g bacon rashers, cut into fine strips

1 red onion, cut into thin rings

some pepper

Your preparation

To ensure the cooking process runs as efficiently as possible and keeps within the planned time frame, we kindly ask you to carry out the preparations below. This will allow us to start cooking straight away and be able to prepare the dishes without any delay.

Preparation

Dough

- Our V-ZUG expert will be happy to assist you with preparing the dough, if you'd like. Please discuss this with them in advance.

Tarte flambée

- Cut the bacon rashers into fine strips and place in the refrigerator
- Cut the red onion into thin rings
- Have the pepper ready

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Pizza steel
- Pizza peel
- Rolling pin
- Food processor with dough hook



Fruit flan



1
piece



20
minutes



45
minutes



30
minutes



Flan or tart tin (about 28–30 cm in diameter), lined with baking paper or greased and floured
Wire shelf

Preparation

Pastry

Mix the flour and salt in a bowl. Add the cubes of butter, then quickly rub in by hand until the mixture resembles breadcrumbs. Add the water and work into a pastry – do not knead. Cover the pastry and refrigerate for at least 30 minutes.

Rolling out

On a lightly floured work surface, roll out the pastry into a round about 2 mm thick, place in the prepared tin, prick the pastry base well with a fork, cover and refrigerate for at least 15 minutes.

Filling

Preheat the cooking space to 180 °C using the PizzaPlus mode. Spread the ground hazelnuts over the base and arrange the fruit on top. Whisk the single cream, eggs and sugar together in a measuring jug, then pour over the fruit. Put the tin on a wire shelf in the preheated cooking space and bake for about 45 minutes. Take out the fruit flan and allow to cool slightly.

Tip

Use a dough scraper initially to cut the butter into the flour. The heat from your hands will melt the butter, which you want to avoid.

The pastry can be made in a food processor instead of by hand. Pulse the flour, salt and cubes of butter, add the water, pulse briefly, bring the pastry together on the work surface, then refrigerate as described.

Ingredients

Pastry

250 g white flour

½ tsp salt

150 g butter, cold, cut into cubes

3 tbsp ice-cold water

Rolling out

some white flour for rolling out

Filling

40 g ground hazelnuts

1 kg seasonal fruit, in slices (e.g. apricots, plums, apples and/or cherries)

250 ml single cream

2 eggs

2 tbsp sugar

Your preparation

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Preparation

Pastry

- Prepare the pastry and cover, then refrigerate
- Our V-ZUG expert will be happy to assist you with preparing the dough, if you'd like. Please discuss this with them in advance.

Filling

- Weigh out the ground hazelnuts
- Cut the seasonal fruit into slices
- Prepare eggs and sugar

Equipment

- Bowl
- Knife
- Chopping board
- Spoon
- Measuring cup/jug
- Flan or tart tin
- Rolling pin
- Wire shelf
- Fork
- Whisk





If you have any questions, please contact us!

V-ZUG Ltd
Industriestrasse 66
P.O. Box
6302 Zug

+41 58 767 67 67
info@vzug.com
www.vzug.com