

AUTOMATIC PROGRAMMES

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1 - ROAST BEEF

Settings:

- Automatic programmes with weight input. Setting range for the weight between 1000 and 3000 g.

Method:

- Season meat to taste and place in an ovenproof dish. Add water or another

liquid; the bottom should be covered to a depth of 10 - 20 mm. Cover with a lid.



Do not use this program for top side beef and loin dishes.

– Shelf position: 1

2 - ROAST PORK

Settings:

- Automatic programmes with weight input. Setting range for the weight between 1000 and 3000 g.

Method:

- Season meat to taste and place in an ovenproof dish. Add water or another liquid; the bottom should be covered to a depth of 20 - 40 mm.

- Shelf position: 1

3 - ROAST VEAL

Settings:

- Automatic programmes with weight input. Setting range for the weight between 1000 and 3000 g.

liquid; the bottom should be covered to a depth of 10 - 20 mm. Cover with a lid.

- Shelf position: 1

Method:

- Season meat to taste and place in an ovenproof dish. Add water or another

4 - ROAST LAMB

Settings:

- Automatic programmes with weight input. Setting range for the weight between 1000 and 3000 g.

liquid; the bottom should be covered to a depth of 10 - 30 mm. Cover with a lid.

- Shelf position: 1

Method:

- Season meat to taste and place in an ovenproof dish. Add water or another

5 - ROAST GAME

Settings:

- Automatic programmes with weight input. Setting range for the weight between 1000 and 3000 g.

liquid; the bottom should be covered to a depth of 10 - 20 mm. Cover with a lid.

- Shelf position: 1

Method:

- Season meat to taste and place in an ovenproof dish. Add water or another

6 - CHICKEN, WHOLE

Settings:

- Automatic programmes with weight input. Setting range for the weight between 900 and 2100 g.

turn the roast. A reminder comes on in the display

- Shelf position: 1

Method:

- Place chicken in an ovenproof dish and season to taste. After about 30 minutes,

7 - FISH

Ingredients:

- 600 - 700 g perch-pike, salmon, or sea trout fillet
- 150 g grated cheese
- 250 ml cream
- 50 g breadcrumbs

- 1 teaspoon tarragon
- parsley, chopped
- salt, pepper
- lemon
- butter

Method:

- Sprinkle fish fillets with lemon juice and leave to marinade for a while, then dab off surplus juice with kitchen paper. Season the fish fillets on both sides with salt and pepper. Then place fish fillets in a buttered ovenproof dish.
- Mix together the grated cheese, cream, breadcrumbs, tarragon and chopped

parsley. Spread the mixture immediately on the fish fillets and place small knobs of butter on the mixture.

- Time in the appliance: 35 minutes
- Shelf position: 2

8 - PIZZA**Ingredients for the dough:**

- 14 g yeast
- 200 ml tepid water
- 300 g flour
- 3 g salt
- 1 tablespoon oil

Ingredients for the topping:

- 1 / 2 small tin tomatoes, chopped
- 200 g Emmental cheese, grated
- 100 g salami
- 100 g cooked ham
- 150 g mushrooms (tinned)
- 150 g Feta cheese
- oregano

Method:

- Crumble yeast into a bowl and dissolve in the tepid water. Mix the salt into the flour and add it with the oil to the bowl. Knead the ingredients until a workable dough that does not stick to the bowl is produced. Then leave the dough to rise in a warm place until it doubles in volume. Roll out the dough and place on the greased baking tray, prick the bottom with a fork. Place the ingredients for the topping on the base in the order given.
- Use baking tray, greased.
- Shelf position: 1

9 - QUICHE LORRAINE**Ingredients for the pastry:**

- 200 g flour
- 2 eggs
- 100 g butter
- 1 / 2 teaspoon salt
- a little pepper
- 1 pinch nutmeg

Ingredients for the topping:

- 150 g grated cheese
- 200 g cooked ham or lean bacon
- 2 eggs
- 250 g sour cream
- salt, pepper and nutmeg

Method:

- Place flour, butter, eggs and spices in a mixing bowl and mix to a smooth pastry. Put the pastry in the fridge for a few hours. Then roll out the pastry and place in the greased black baking tin. Prick the bottom with a fork. Spread the bacon on the pastry. To make the filling, mix the eggs, the sour cream and the seasoning together. Then add the cheese.
- Black baking tin, greased, diameter 28 cm
- Shelf position: 1

10 - LEMON SPONGE CAKE**Ingredients for the mixture:**

- 250 g butter
- 200 g sugar

- 1 packet vanilla sugar (approximately 8 g)
- 1 pinch salt

- 4 eggs
- 150 g flour
- 150 g cornflour
- 1 level teaspoon baking powder
- grated peel of 2 lemons

Ingredients for the glaze:

- 125 ml lemon juice
- 100 g icing sugar

Other:

- Square baking tin, 30 cm long
- Margarine for greasing
- Breadcrumbs for coating baking tin

Method:

- Place butter, sugar, lemon peel, vanilla sugar and salt in a mixing bowl and

cream together. Then add the eggs one at a time and cream together again. Add the flour and cornflour mixed with the baking powder to the creamed mixture and fold in. Put the mixture into the greased and bread-crumbed baking tin, smooth out and put in the appliance. After baking, mix lemon juice and icing sugar. Turn the cake out onto a piece of aluminium foil. Fold up the aluminium foil against the sides of the cake so that the glaze cannot run out. Pierce the cake with a wooden chopstick and brush on the glaze. Then leave the cake for a while to soak up the glaze.

– Shelf position: 1

11 - CHEESE CAKE

Ingredients for the base:

- 150 g flour
- 70 g sugar
- 1 packet vanilla sugar (approximately 8 g)
- 1 egg
- 70 g softened butter

Ingredients for the cheese cream:

- 3 egg whites
- 50 g raisins
- 2 tablespoons rum
- 750 g low fat quark
- 3 egg yolks
- 200 g sugar
- juice of one lemon
- 200 g crème fraîche
- 1 packet of custard powder, vanilla flavour (40 g or the corresponding amount of powder for making pudding of 500 ml milk)

Other:

- Black springform baking tin with 26 cm diameter, greased

Method:

- Sieve flour into a bowl. Add the rest of the ingredients and mix with a hand-held mixer. Then put the mixture in the fridge for 2 hours. Cover the greased bottom of the springform tin with about 2 / 3 of the mixture and prick several times with a fork. Form an edge about 3 cm high with the rest of the mixture. Beat the egg whites with a hand-held mixer until forming peaks. Wash the raisins, let them drain well, sprinkle with the rum and leave to soak. Put low fat quark, egg yolks, sugar, lemon juice, crème fraîche and the custard powder in a mixing bowl and mix together well. To finish, carefully fold the beaten egg whites and the raisins into the quark mixture.

– Shelf position: 1

12 - ROLLS

Ingredients:

- 500 g flour, type 405
- 20 g cube of fresh yeast or 1 packet of dried yeast (approximately 8 g)

- 300 ml water
- 10 g salt

Method:

- Place flour and salt in a large bowl. Dissolve the yeast in the water and add to the flour. Knead all ingredients into a workable dough. Leave the dough to rise until it doubles in volume. Cut the dough into pieces, form into rolls and

place on the greased baking tray or patisserie tray (special accessory). Leave rolls to rise again for approx. 25 minutes. Before baking, cut a cross in the rolls. Sprinkle with poppy, caraway or sesame seeds, if desired.

13 - FARMER BREAD**Ingredients:**

- 500 g wheat flour
- 250 g rye flour
- 15 g salt
- 1 small packet dried yeast (approximately 8 g)
- 250 ml water
- 250 ml milk
- 15 g salt

Other:

- Baking tray which has been greased or lined with baking parchment

Method:

- Place wheat flour, rye flour, salt and dried yeast in a large bowl. Mix water, milk and salt and add to the flour. Knead all ingredients into a workable dough. Leave the dough to rise until it doubles in volume. Shape the dough into a long loaf and place on the baking tray which has been greased or covered with baking parchment. Leave the loaf to rise again by half its volume. Before baking dust with a little flour.

– Shelf position: 2

14 - DOUGH PROVING

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising **and cover it with a wet**

towel or plastic foil. Insert a wire shelf on shelf position one and put the dish in. Close the door and set the function dough proving. Set the necessary time.

15 - POTATO GRATIN**Ingredients:**

- 1000 g potatoes
- 1 teaspoon each of salt, pepper and nutmeg
- 2 cloves of garlic
- 200 g grated cheese
- 3 eggs
- 100 ml milk
- 250 ml cream
- 4 tablespoons butter

Method:

- Peel potatoes, slice thinly, dry and then season. Rub an ovenproof baking dish

with a clove of garlic and then grease the dish with a little butter. Spread half of the seasoned potato slices in the dish and sprinkle some of the grated cheese over them. Layer the rest of the potato slices over this and spread the rest of the grated cheese on top. Crush the second clove of garlic and beat it together with the eggs, the milk and the cream. Pour the mixture over the potatoes and spread the rest of the butter in small knobs on the gratin.

– Shelf position: 2

16 - LASAGNE

Ingredients for the meat sauce:

- 100 g streaky bacon
- 1 onion
- 1 carrot
- 100 g celery
- 2 tablespoons olive oil
- 400 g mince (a mixture of beef and pork)
- 100 ml meat stock
- 1 small tin tomatoes, chopped (about 400 g)
- oregano, thyme, salt and pepper

Ingredients for the Béchamel sauce:

- 75 g butter
- 50 g flour
- 500 ml milk
- salt, pepper and nutmeg

Put together with:

- 3 tablespoons butter
- 250 g green lasagne
- 50 g Parmesan cheese, grated
- 50 g Emmental cheese, grated

Method:

- Using a sharp knife cut the bacon from the rind and gristle and cut into fine

dice. Peel the onion and carrot, clean the celery, dice all vegetables finely. Heat the oil in a casserole, sauté the bacon and the diced vegetables while stirring constantly to break up and deglaze with the meat stock. Season the meat sauce with tomato purée, the herbs, salt and pepper and simmer with the lid on over a low heat for about 30 minutes. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. Season the sauce with salt, pepper and nutmeg and simmer without a lid for about 10 minutes. Grease a large rectangular ovenproof dish with 1 tablespoon of butter. Layer alternately a layer of pasta sheets, meat sauce, Béchamel sauce and mixed cheese in the dish. The last layer should be a layer of Béchamel sauce sprinkled with cheese. Place the rest of the butter in small knobs on the top of the dish.

– Shelf position: 1

17 - CANNELLONI

Ingredients for the filling:

- 50 g onions, chopped
- 30 g butter
- 350 g leaf spinach, chopped
- 100 g crème fraîche
- 200 g fresh salmon, cubed
- 200 g Nile perch, cubed
- 150 g shrimps
- 150 g mussel meat
- salt, pepper
- 50 g Parmesan cheese, grated
- 150 g Emmental cheese, grated

Ingredients for the Béchamel sauce:

- 75 g butter
- 50 g flour
- 500 ml milk
- salt, pepper and nutmeg

Put together with:

- 1 packet cannelloni

- 50 g Parmesan cheese, grated
- 150 g Emmental cheese, grated

Method:

• Place chopped onions and butter in a pan and cook gently until transparent. Add chopped leaf spinach and briefly cook gently. Add crème fraîche, mix and then leave to cool. In the meantime prepare the Béchamel sauce: Melt the butter in a pan, add the flour and cook until golden, stirring constantly. Gradually pour in the milk, stirring constantly. Season the sauce with salt, pepper and nutmeg and simmer without a lid for about 10 minutes. Add salmon, perch, shrimps, mussel meat, salt and pepper to the cooled spinach and mix. Grease a large rectangular ovenproof dish with 1 tablespoon of butter. Fill the cannelloni with the spinach mixture and place in the baking dish. Place Béchamel sauce between each row of cannelloni.

The last layer should be a layer of Béchamel sauce sprinkled with cheese. Place the rest of the butter in small knobs on the top of the dish.

– Shelf position: 1

18 - CONVENIENCE CAKE

The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

19 - CONVENIENCE PIZZA

The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

20 - CONVENIENCE POTATO TYPES

The instructions regarding time and temperature are on the packaging. Follow the manufacturer's instructions.

