

MasterChef + Recipes

M-Touch 30" Convection Oven



Miele

MasterChef + Programs

A variety of automatic programs can be found in the Gourmet Center of the MasterChef + program control panel, each delivering high quality, gourmet results. Automatically guiding you to the correct mode, temperature, time and integration of moisture (via Moisture Plus), you can create the perfect meal right in your home.

Included in this recipe book, you'll find recipes for each automatic program:

- Bread
- Poultry
- Meat
- Fish
- Shellfish
- Dessert

Bon Appetit!

Please note: Results will vary if portions are altered.

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Baguette +

Gourmet Center →
 MasterChef Plus →
 Bread + → **Baguette +**

Yields: 3 Loaves

Ingredients

26 oz bread flour
 (approx. 5 cups plus
 1 tablespoon)
 2 cups lukewarm water
 4 teaspoons instant yeast
 3 teaspoons salt

Directions:

1. In a mixing bowl of a stand up mixer, whisk together the bread flour, yeast and salt. Make sure that the salt and yeast do not come into direct contact. With a paddle attachment, slowly add the water. Then switch to a dough hook and knead for 8 minutes.
2. Turn the dough out onto a lightly flour-dusted countertop. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 1-3 minutes. Cover the dough and let rest 1½ hours.
4. Decompress the dough by gently indenting with fingers into the center of the dough. Stretch and fold the dough. Working along the length of the dough, start from the upper edge of the dough, pull forward, away from you and then bring it to the center. Pull the bottom of the dough backwards (towards yourself) and fold to the center. Do the same for the left and right side of the dough. Flip the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into three equal portions.
6. Shape the dough into 6" cylinders. Working with one piece of dough at a time, (keeping the others covered in plastic wrap), shape into a rectangle. Working along the length of the dough, press with three fingers gently making several indentations into the dough. Repeat the process; roll the dough over onto itself three times until the upper edge meets the lower edge and creates a deep seam. Sealing each turn with your fingers. Pinch the seam tight and let rest for about 5 minutes (or when the dough is relaxed enough to roll) with the seam facing up. Cover with a towel.
7. Roll and shape the baguettes to fit the Miele Universal Tray. Place on Miele Universal Tray, seam side down, and let rest for about 5 minutes covered with a towel.
8. Score each baguette 5 times and place directly into oven. Select the MasterChef + program for Baguette +.
9. Follow the directions on the display.

Baguette +	30" Oven
Preparation Time	3 — 3½ Hours
Baking time in min. (medium browning)	70

Banana Bread +

Gourmet Center →

MasterChef + →

Bread + → **Banana Bread +**

Yields: 1 Loaf

Ingredients

1 cup walnuts, coarsely
chopped

1³/₄ cups bread flour

³/₄ cup granulated white sugar

1 teaspoon baking powder

¹/₄ teaspoon baking soda

¹/₄ teaspoon salt

1 teaspoon ground cinnamon

2 large eggs, lightly beaten

¹/₂ cup unsalted butter, melted
and cooled

3 ripe large bananas,
mashed well

1 teaspoon pure vanilla extract

Directions:

1. In a large mixing bowl, whisk the walnuts, flour, sugar, baking powder, baking soda, salt, and cinnamon; set aside. Mix the butter, mashed bananas, eggs and vanilla with a wooden spoon in a medium bowl. Fold the wet banana mixture into the dry ingredients with a rubber spatula just until combined. Be careful not to over mix.
2. Pour batter into a prepared loaf pan that has been greased and dusted with flour.
3. Place loaf pan into oven and select the MasterChef + for Banana Bread +.
4. Follow the directions on the display.



Banana Bread +	30" Oven
Preparation Time	15 minutes
Baking time in min. (medium browning)	55

Brioche +

Gourmet Center →
MasterChef + →
Bread + → **Brioche +**

Yields: 8 Brioches

Ingredients

15.2 oz bread flour
(approx, 2³/₄ cups plus
3 tablespoons)
1¹/₂ teaspoon osmotolerant
yeast
2 tablespoons plus
1¹/₄ teaspoon sugar
³/₄ teaspoon salt
¹/₄ cup water
4 eggs
19 tablespoons butter

Egg wash

1 egg whisked, a pinch of salt
and ¹/₂ teaspoon milk



Directions:

1. Cut butter into ¹/₂ inch pieces and place on a plate. Let butter sit at room temperature until softened.
2. In the bowl of a stand mixer, add flour, yeast, sugar and salt. Whisk to combine. Make sure yeast and salt do not come into direct contact.
3. With the paddle attachment, add the water and eggs until well combined.
4. Switch to a dough hook and knead for about 10 minutes.
5. When dough is soft and elastic, gradually add the softened butter one piece at a time until well incorporated. (If butter is not thoroughly incorporated, it will be difficult to roll out the dough.)
6. Transfer dough to a large greased bowl and cover with plastic wrap. Place the bowl into refrigerator for about 15 hours.
7. Remove the dough from the refrigerator and turn out onto a flour-dusted countertop.
8. Divide the dough into 4 equal squares.
9. Roll the dough into cylinders.
10. Visually mark the dough cylinder into thirds. Place the edge of your hand on the top third and make a sawing/rolling motion.
11. With the flat part of your hand, pat down the thicker sides to 1¹/₂ inch thickness. Take your thumb and poke a hole about a ¹/₂ inch from the bottom.
12. Take the top third and loop it through the bottom hole.
13. Shape the brioche. Set each piece into a greased mold with the larger (base) part on the bottom.
14. Repeat steps for the 8 brioches.
15. Place brioches on the Miele Perforated Baking Tray. Brush with egg wash. Place into oven and select the MasterChef + program for Brioche +.
16. Follow the directions on the display.

Brioche +	30" Oven
Preparation Time	55 minutes
Baking time in min. (medium browning)	43

Ciabatta Bread +

Gourmet Center →
MasterChef + →
Bread + → **Ciabatta +**

Yields: 2 Loaves

Ingredients

Sponge

- 16 oz 00 flour or Italian-style flour (approx. 3¹/₄ cups)
- .3 oz instant yeast (2 teaspoons)
- 17 oz water, lukewarm (1¹/₄ cups)
- .8 oz olive oil (2 tablespoons)

Final Dough

- .5 oz salt (1³/₄ teaspoons)
- 9 oz 00 flour or Italian-style flour (approx. 1 cup plus 3 tablespoons)

Directions:

1. In the bowl of a stand mixer, add in the flour and the yeast and whisk together.
2. With a paddle attachment, add the wet ingredients until a soft, smooth sponge is formed. Loosely cover with plastic wrap and let proof for 1 hour in the mixing bowl.
3. After proofing slowly, add the ingredients for the final dough with the paddle attachment. Mix the dough for about 2 minutes maximum. The dough should feel sticky to the touch.
4. Grease a baking sheet with olive oil. Transfer the dough to the baking pan and cover with lightly oiled plastic wrap. Shape the dough into a rectangle and let rise at room temperature for 20 minutes.
5. Stretch and fold the dough. Fold the short end of the rectangle over each other (away from you) then fold it to the center. Then fold the bottom of the dough down (towards you) and fold to the center. Do the same for the left and right side of the dough. Turn the dough over seam side down gently and cover with plastic wrap. Let the dough rest for 20 minutes and repeat the procedure three more times.
6. During the last 20 minute rest Select the MasterChef + program for Ciabatta Bread. Follow the directions in the display. (Oven will Preheat). Once the last twenty-minutes has past, transfer the Ciabatta to a flour-dusted Miele Universal Tray. Dust the top of the dough with flour. Using a dough cutter, cut the dough lengthwise to create two long loaves. Shape the loaves evenly. Using your first three fingers gently make about five rows of indentations in the dough about 1/4" deep.
7. Once the oven has preheated place the Ciabatta + in the oven.
8. Follow the directions on the display.

Tip: Wetting or oiling your hands will prevent dough from sticking to your hands.



Ciabatta Bread +	30" Oven
Preparation Time	2 ¹ / ₂ Hours
Baking time in min. (medium browning)	78

Cinnamon Raisin Bread +

Gourmet Center →

MasterChef + →

Bread → **Cinnamon Raisin Bread +**

Yields: 1 Loaf

Ingredients

18.6 oz bread flour
(approx. 3½ cups)

2 oz granulated sugar
(3 tablespoons plus
2 teaspoons)

.3 oz salt (1 teaspoon)

.16 oz osmotolerant yeast
(1¼ teaspoon)

1 oz vegetable oil (2 tablespoons
plus ½ teaspoon)

2 large eggs

2 large egg yolks, reserve whites
and whisk until frothy

¾ — 1 cup water

.2 oz cinnamon (¼ teaspoon)

6 oz raisins (1 cup)

Cinnamon sugar

¼ cup sugar

1 tablespoon cinnamon

Directions:

1. In the bowl of a stand mixer fitted with the paddle attachment, mix bread flour, sugar, salt and yeast. In another bowl, mix vegetable oil, eggs, egg yolks and water.
2. Slowly add the wet ingredients to the dry and mix until incorporated.
3. Switch to the dough hook and knead at low speed for about 6 minutes. Add the raisins during the last two minutes of mixing. When raisins are thoroughly incorporated into the dough, transfer the dough to a work surface and shape into ball. Place the dough into a large greased bowl. Cover with plastic wrap and let rise for 1 hour.
4. Next, on a lightly floured surface, knead the dough for 2 minutes. Put the dough back into the greased bowl and proof for 1 hour.
5. Roll dough into a rectangle about ½" thick.
6. Mix the sugar and cinnamon in a small bowl. Reserve 1 tablespoon of cinnamon sugar; set aside. Sprinkle the dough with remaining cinnamon sugar mixture. Roll dough into a jelly roll to fit the length of a loaf pan. Pinch off any seams. Place the dough seam side down in a well-greased loaf pan.
7. Egg wash the loaf with reserved egg whites and cover with plastic wrap. Proof for 60 minutes.
8. Repeat egg wash and dust with reserved cinnamon sugar to taste.
9. Place in oven and select MasterChef + program for Cinnamon Raisin Bread +.
10. Follow the directions on the display.



Cinnamon Raisin Bread +	30" Oven
Preparation Time	3½ Hours
Baking time in min. (medium browning)	70

French Bread

Gourmet Center →

MasterChef + →

Bread + → **French Bread +**

Yields: 2 Loaves

Ingredients

26 oz. French-style flour
(approx. 4¹/₄ cups plus
2 tablespoons)

2 cups lukewarm water

4 teaspoons instant yeast

3 teaspoons salt

Directions:

1. In a mixing bowl of a stand mixer, whisk together the French flour, yeast and salt. Make sure that the salt and yeast do not come into direct contact. With a paddle attachment, slowly pour in water. Then switch to a dough hook and knead for 8 minutes.
2. Transfer dough to a lightly flour-dusted work surface. Shape the dough into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead dough for 5 minutes by hand. Cover the dough and let rest 1 ½ hours.
4. Stretch and fold the dough. Start from the top of the dough pull forwards (away from you) then bring it to the middle. Then pull bottom of the dough backwards (towards yourself) and fold to the middle. Do the same for the left and right side of the dough. Flip the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough in half and shape into loaves that are about 10" long and 2" wide and tapered at the ends.
6. Place on Miele Perforated Baking Tray. Cover with a towel and rest for 20 minutes.
7. Score the loaves three times and place directly into the oven and select the MasterChef + program for French Bread +.
8. Follow the directions on the display.



French Bread +	30" Oven
Preparation Time	4 Hours
Baking time in min. (medium browning)	70

Italian Bread +

Gourmet Center →

MasterChef + →

Bread + → **Italian Bread +**

Yields: 2 Loaves

Ingredients

25.4 oz bread flour

(approx. 4³/₄ cups plus
3 tablespoons)

6 oz extra fancy (fine grain)
semolina flour (approx.
1 cup)

1 tablespoon sugar

1 tablespoon instant yeast

1 tablespoon salt

1 pound lukewarm water
(approx. 2 cups))

1/4 cup extra virgin olive oil

Untoasted sesame seeds

Directions:

1. Mix the bread flour, semolina flour, sugar, yeast and salt together in the bowl of a stand mixer. Make sure yeast and salt do not come into direct contact. With a paddle attachment, slowly add the wet ingredients until combined.
2. Switch to a dough hook and knead for about 10 minutes.
3. Turn dough out onto a lightly floured work surface. Shape the dough into a ball, cover with plastic wrap and proof for 1¹/₂ hours.
4. Divide the dough into equal two pieces.
5. Shape into two loafs that are about a 14" long by 2" wide and taper at both ends. Place dough on Miele Perforated Baking Tray and cover with plastic wrap. Proof for another 20 minutes.
6. Score dough 3 times, lightly brush with water and sprinkle with sesame seeds immediately.
7. Place in oven and select the MasterChef + program for Italian Bread +.
8. Follow the directions on the display.



Italian Bread +	30" Oven
Preparation Time	2 Hours
Baking time in min. (medium browning)	70

Jalapeño Cheese Bread +

Gourmet Center →
 MasterChef + →
 Bread + → **Jalapeño
 Cheese Bread +**

Yields: 2 Loaves

Ingredients

- 2 cups hot water
- .2 ounces instant yeast (approx. 3/4 teaspoon)
- 2 teaspoons sugar
- 2 tablespoons olive oil
- 5 cups unbleached all-purpose flour
- 9 ounces cheddar cheese, grated
- 4 ounces fresh jalapeños, finely chopped
- 2 tablespoons salt
- 3 tablespoons garlic powder (or to taste)
- Extra grated cheddar cheese, to cover loaves

Directions:

1. In a measuring cup add the water, yeast and 1 teaspoon of sugar. Mix together until incorporated. Let rest for 10 minutes or until foamy.
2. Add the olive oil to the water and yeast mixture.
3. In the bowl of a stand mixer, add all of the dry ingredients except for the garlic powder. Make sure the cheddar and jalapeños are coated with flour.
4. With a dough hook attachment, slowly add the wet ingredients to the dry.
5. Mix about 5 minutes or until well incorporated. During the last minute add in the garlic powder.
6. Transfer the dough into a well-greased large bowl and cover. Proof for about 1 hour.
7. Then shape into loaves, place into a well-greased tea loaf pan and cover. Proof for another 1 hour.
8. Grate extra cheddar to cover the top of the loaves as desired.
9. Place the loaves in the oven and select the MasterChef + program for Jalapeño Cheese Bread +.
10. Follow the directions on the display.



Jalapeño Cheese Bread +	30" Oven
Preparation Time	2½ Hours
Baking time in min. (medium browning)	55

Multigrain Bread +

Gourmet Center →
MasterChef + →
Bread + → **Multigrain +**

Yields: 2 Loaves

Ingredients

- 15 oz nine grain flour blend
(approx. 3 cups plus
2 tablespoons)
- 16.5 oz bread flour
(approx 3 cups plus
3 tablespoons)
- 1¹/₃ cups harvest grains mix
- 3 teaspoons salt
- 4 teaspoons instant yeast
- 1 tablespoon light brown sugar
- 1 tablespoon honey
- 4 tablespoons vegetable oil
- 3 cups water

Baking Time:

60 minutes (medium browning)

Preparation Time:

2 — 2¹/₂ hours

Directions:

1. In the bowl of a stand mixer, add the dry ingredients and whisk together. Make sure the yeast does not come into contact with salt.
2. In a small bowl, combine honey, vegetable and water. With the paddle attachment, slowly incorporate the wet ingredients into the dry.
3. Switch to a dough hook and knead for about 8 minutes.
4. Turn the dough out onto a work surface and shape the dough into a ball. Place the dough into an oiled bowl, cover with plastic wrap and proof for 1 hour.
5. Divide dough and shape into two round loaves and place on perforated baking tray.
6. Cover with plastic wrap and proof for 45 minutes — 1 hour.
7. Place loaf onto Miele Perforated Baking Tray. Place into oven immediately and select the MasterChef + program for Multigrain bread. +
8. Follow the directions on the display.



Multigrain Bread +	30" Oven
Preparation Time	2 - 2 ¹ / ₂ Hours
Baking time in min. (medium browning)	60

Sourdough Rolls +

Gourmet Center →
MasterChef + →
Bread + → **Rolls +**

Yields: 8 Rolls

Ingredients

21.2 oz unbleached bread flour
(approx. 4 cups plus 1
tablespoon)
2 teaspoons instant yeast
2½ teaspoons salt
8 ounces sourdough starter
(approx. 1 cup)
13.4 oz water (approx. 1¾ cups)

Directions:

1. In the bowl of a stand mixer, combine flour, yeast and salt. Mix together with a whisk. With the paddle attachment mix in sourdough starter until coated with the dry ingredients. Slowly incorporate water, mix until combined. Switch to the dough hook and knead for 15 minutes.
2. Dust countertop lightly with flour. Transfer dough to countertop and knead by hand for 5 minutes. The dough will be slightly sticky. Dust dough very lightly with flour as needed.
3. Shape the dough into a ball and cover with plastic wrap, let rest for 2 hours on countertop.
4. Divide dough into 8 equal portions and shape into rolls. Cover with plastic wrap and let rest for 30 minutes.
5. Place dough on the Miele Perforated Baking Tray.
6. Score dough and make one quick slice down the center of the roll.
7. Immediately place rolls in oven and select MasterChef + program for Rolls +.
8. Follow the directions on the display.



Sourdough Rolls +	30" Oven
Preparation Time	3 Hours
Baking time in min. (medium browning)	54

Rye Bread +

Gourmet Center →
MasterChef + →
Bread + → **Rye Bread +**

Yields: 2 Loaves

Ingredients

Preferment

5.6 oz bread flour (approx. 1 cup plus 2 tablespoons)
.02 oz instant yeast (approx. 1/8 teaspoon)
.2 oz salt (approx. 3/4 teaspoon)
5.4 oz water (approx. 3/4 cup)

Final Dough

14 ounces bread flour (approx. 2 3/4 cup)
11 oz medium rye flour (approx. 2 1/2 cups plus 1 tablespoon)
.2 oz instant yeast (approx. 1 1/2 teaspoons)
.375 oz salt (approx. 1 1/2 teaspoons)
14 oz water (approx. 3/4 cup)
2 oz caraway seeds (1 1/2 teaspoons)

Directions:

1. In the bowl of a stand mixer, combine flour, yeast and salt for the preferment. Then add 5.4 ounces of lukewarm water. Mix until thoroughly incorporated. Cover with plastic wrap and let rise for 1 hour or up to 15 hours at room temperature.
2. In the bowl of a stand mixer, combine all of the dry ingredients for the final dough together except for the caraway seeds. Add dry ingredients to preferment. With the paddle attachment, slowly drizzle in the 14 ounces of lukewarm water. Switch to a dough hook. Knead for about 6 minutes. Add the caraway seeds during the last two minutes of mixing.
3. Remove dough from the bowl and shape into a ball. Cover the dough and proof for 1 and half hours.
4. Divide dough in half. Shape into two loaves. Start by patting the dough into a rectangle about the length of the tea loaf pan (12") and about 6" wide. Fold the dough into thirds; repeat this two more times until you have a log. Pinch the ends and the long seam to seal. Place into ceramic tea loaf pans. Cover and let rest for 35 minutes.
5. Place into oven and select the MasterChef + program for Rye Bread +.
6. Follow the directions on the display.



Rye Bread +	30" Oven
Preparation Time	3 Hours
Baking time in min. (medium browning)	70

San Francisco Sourdough +

Gourmet Center →

MasterChef + →

Bread + → **Sourdough +**

Yields: 2 Loaves

Ingredients

27.5 oz bread flour
(approx. 5¼ cups plus
2 tablespoons)

.3 oz instant yeast (approx. 2½
teaspoons)

.7 oz salt (approx. 2½ teaspoons)

10.5 ounces sour dough starter
(approx. 1¼ cups)

2 cups water

Directions:

1. Add bread flour, yeast and salt in the bowl of a stand mixer. Mix together with a whisk. Add the sourdough starter, mix until coated with the dry ingredients. Slowly incorporate water. Mix until combined. Switch to a dough hook and knead for 15 minutes.
2. Dust a work surface lightly with flour. Turn the dough onto the work surface and knead by hand for 3-5 minutes. The dough will be slightly sticky. Dust the dough very lightly with flour as needed.
3. Shape into a ball and cover with plastic wrap, proof for 2 hours on countertop.
4. Divide dough into 2 equal portions and shape into a boule (round loaf). Place loaves on Miele Perforated Baking Tray. Cover loosely with plastic wrap and let rest for 20 minutes.
6. Score the dough with 4 strokes to form a square design with a lame (double edge blade) or a very sharp paring knife. Immediately place in oven and select the MasterChef + Program for Sourdough +.
7. Follow the directions in the display.



San Francisco Sourdough +	30" Oven
Preparation Time	2½ - 3 Hours
Baking time in min. (medium browning)	54

Walnut Bread +

Gourmet Center →
MasterChef + →
Bread + → **Walnut Bread +**

Yields: 2 Loaves

Ingredients

- 26 oz. French style flour
(approx. 4¹/₄ cups plus
2 tablespoons)
- 4 teaspoons instant yeast
- 3 teaspoon salt
- 1 pound lukewarm water
(approx. 2 cups)
- ²/₃ cup walnuts
- ²/₃ cup dried cherries (optional)

Directions:

1. In a mixing bowl of a stand mixer, whisk together the French flour, yeast, and salt. Make sure that the salt and yeast do not come into direct contact. With the paddle attachment slowly add in water. Then switch to a dough hook and knead for 8 minutes. During the last two minutes of mixing add the dried cherries and the walnuts.
2. Turn the dough out onto a lightly dusted work surface. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 5 minutes. Cover the dough and let rest 1¹/₂ hours.
4. Stretch and fold the dough; start from the top and bring it to the center. Then bring the bottom of the dough to the center. Bring the left side of the dough to the middle and then the right side. Cover with plastic wrap and let rest 1¹/₂ hours.
5. Divide the dough in half and shape into round loaves.
6. Place loaves on Miele Perforated Baking Tray. Cover with a towel and let rest for 20 minutes.
7. Slide the tray into oven and select the MasterChef + program for Walnut Bread +.
8. Follow the directions on the display.



Walnut Bread +	30" Oven
Preparation Time	4 ¹ / ₂ Hours
Baking time in min. (medium browning)	70

White Bread +

Gourmet Center →
MasterChef + →
Bread + → **White Bread +**

Yields: 2 Loaves

Ingredients

26 oz. bread flour
(approx. 5 cups plus
1 tablespoon)
4 teaspoons instant yeast
3 teaspoon salt
1 pound lukewarm water
(approx. 2 cups)

Directions:

1. In a mixing bowl of a stand mixer, whisk together the bread flour, yeast, and salt. Make sure that the salt and yeast do not come into direct contact. With the paddle attachment slowly add in water. Then switch to a dough hook and knead for 8 minutes.
2. Turn the dough out onto a lightly flour-dusted work surface. Shape into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for 1 — 3 minutes. Cover the dough and let rest 1½ hours.
4. Stretch and fold the dough; start from the top of the dough stretch up (away from you) then bring it to the center. Then stretch the bottom of the dough backwards (towards you) and fold to the middle. Do the same for the left and right side of the dough. Turn the dough over and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into 2 equal portions.
6. Shape into the dough into logs. Start by taking one of the dough portions and shape into a rectangle. With your first three fingers gently make several indentations into the dough. Next, roll the dough over onto itself three times. Sealing each turn with your hand. Place loaves on Miele Perforated Baking Tray and cover with plastic wrap. Rest for 25 minutes.
7. Score the dough three times with a sharp paring knife and place directly into oven. Select the MasterChef + program for White Bread +.
8. Follow the directions on the display.



White Bread +	30" Oven
Preparation Time	3½ - 4 Hours
Baking time in min. (medium browning)	70

Whole Grain Bread +

Gourmet Center →
MasterChef + →
Bread + → **Whole Grain +**

Yields: 2 Loaves

Ingredients

- 29.3 oz bread flour
(approx. 5 cups plus 2 tablespoons)
- 14.6 oz whole wheat flour
(approx. 3 cups plus 2 tablespoons)
- 1 tablespoon salt
- 1 tablespoon instant yeast
- 4 oz sour dough starter
(approx. 1/2 cup)
- 1 1/3 cup whole grains
(your favorite blend)
- 29.2 oz water (approx. 3 3/4 cups)

Directions:

1. In the bowl of a stand mixer combine all the ingredients except for the water with the paddle attachment. Slowly drizzle in water until combined. Switch to the dough hook attachment and knead for about 4 minutes.
2. Turn the dough out to a lightly dusted work surface. Shape the dough into a ball. Cover with plastic wrap. Let rest for 30 minutes.
3. Knead the dough by hand for one minute. Cover the dough and let rest 1 1/2 hours.
4. Stretch and fold the dough; start from the top of the dough, stretch up (away from you) then bring it to the center. Then stretch the bottom of the dough up (towards you) and fold in the middle. Do the same for the left and right sides of the dough. Turn the dough over, seam side down and cover with plastic wrap. Let rest 1 hour.
5. Divide the dough into 2 portions. Shape each portion into a rectangle; start by taking one of the dough portions and shape into a rectangle, roughly the dimension of a loaf pan. With your first three fingers gently make several indentations into the dough. Next, roll the dough over three times. Sealing each turn with your hand. Pinch the seam tightly and place seam side down into well-greased loaf pans.
6. Cover and let rest for 35-40 minutes.
7. Place into oven and selection the Masterchef + program for Whole Grain Bread +.
8. Follow the directions on the display.



Whole Grain Bread +	30" Oven
Preparation Time	4 Hours
Baking time in min. (medium browning)	60

Chicken +

Gourmet Center →

MasterChef + →

Poultry + → **Chicken +**

Yields: 4 Servings

Ingredients

6 lbs. chicken

Rosemary

Thyme

Sage

Parsley

Salt

Olive oil

Directions:

1. Pat the chicken completely dry with paper towels.
2. Place the chicken on the roasting and grilling insert on top of the Miele Universal Tray.
3. Rub skin with olive oil and season with salt. Stuff the chicken with herbs.
4. Place the roast probe into the deepest part of the breast.
5. Select the MasterChef + program for Chicken +.
6. Follow the directions in the display.



Chicken +	30" Oven
Preparation Time	15 Minutes
Cooking time in min.	95 - 105

Duck +

Gourmet Center →

MasterChef + →

Poultry + → **Duck +**

Yields: 4 Servings

Ingredients

6 lb whole duck

2 oranges, skin on, ½ inch diced

1 large onion, 1 inch dice

2 garlic cloves

1 rosemary sprig

Salt, to taste

Olive oil

½ cup chicken broth

Directions:

1. Pat the duck completely dry with paper towels.
2. With a fork, poke holes into the skin but do not poke into the meat. Start at the top of the breast and work all the way down to the legs, poking holes every eighth of an inch apart from each group. The more holes the better.
3. Stuff the duck with the orange, garlic and rosemary. With oven safe toothpicks, seal the cavity so the stuffing does not fall out.
4. Rub the duck with olive oil and salt to taste. Place duck on top of onions in a ceramic oval roasting pan.
5. Pour ½ cup chicken broth around the duck, avoiding getting any liquid on the skin.
5. Select the MasterChef + program for Duck +.
6. Follow the directions in the display.



Duck +	30" Oven
Preparation Time	30 Minutes
Cooking time in min.	155

Turkey +

Gourmet Center →

MasterChef + →

Poultry + → **Turkey +**

Yields: 8 Servings

Ingredients

15 lb whole turkey

Rosemary

Thyme

Parsley

Salt

Olive oil

Directions:

1. Pat the turkey completely dry with paper towels.
2. Place turkey into roasting pan and stuff with herbs.
3. Rub skin with olive oil and season with salt.
4. Place the roast probe into the deepest part of the breast.
5. Select the MasterChef + program for Turkey +.
6. Follow the directions in the display.



Turkey +	30" Oven
Preparation Time	15 Minutes
Cooking time in min.	90 - 135

Beef Tenderloin +

Gourmet Center →

MasterChef + →

Meat + → **Beef Tenderloin +**

Yields: 6 Servings

Ingredients

1 beef tenderloin, 3 lbs

2 thyme sprigs, chopped

Sea salt

Freshly cracked black pepper

Olive oil

Directions:

1. Rub beef tenderloin roast with olive oil, salt and pepper.
2. In a non-stick sauté pan add in olive oil and bring to medium-high heat. Sear meat on all sides.
3. Insert the roast probe into center of the meat and place onto Miele Universal Tray with the grilling and roasting insert.
4. Select the MasterChef + program for Beef Tenderloin +.
5. Follow the directions in the display.

Tip: Cut beef tenderloin in half if pan is too small to sear the whole tenderloin. Use the griddle to sear the whole tenderloin if your appliance is equipped with one.



Beef Tenderloin +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	155 - 145

Bison Rib Roast +

Gourmet Center →

MasterChef + →

Meat + → **Bison Rib Roast +**

Yields: 6-8 Servings

Ingredients

4 lbs bison rib roast, roast ready

Sea salt

Freshly cracked black pepper

Olive oil

Directions:

1. Rub rib roast with olive oil, salt and pepper.
2. In a non-stick sauté pan add in olive oil and bring to medium-high heat. Sear meat on all sides.
3. Insert the roast probe into center of the meat and place on top of the roasting and grilling insert. Place into the Miele Universal Tray.
4. Select the MasterChef + program for Bison Rib Roast +.
5. Follow the directions in the display.

Tip: Beef rib roast can be substituted if bison is unavailable.



Bison Rib Roast +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	125 - 245

Bison Short Ribs +

Gourmet Center →

MasterChef + →

Meat + → **Bison Short Ribs +**

Yields: 6 Servings

Ingredients

- 12 bison short ribs, bone-in
- Fresh thyme, 4 sprigs
- 2 large onions, julienne
- 2 medium carrots, peeled, sliced
- 3 quarts bison or beef stock
- 2 celery stalks, sliced
- 3 garlic cloves
- ¼ c dry red wine
- Sea salt
- Freshly cracked black pepper
- 1 tbsp olive oil

Directions:

1. In a sauté pan add in olive oil and bring to medium heat. Add in onions and sweat for about 5 minutes. Add in carrots, celery and garlic and continue cooking for 3 minutes. Add in ¼ c red wine and reduce by half.
2. Place vegetables into the Miele Gourmet Casserole Dish and spread evenly on the bottom of the pan. Allow vegetables to cool.
3. Season the short ribs with salt and freshly cracked black pepper. Place short ribs bone side down on the vegetables. Distribute the thyme evenly in the pan.
4. Pour in the stock so the top of the short ribs are just covered with beef stock.
5. Select the MasterChef + program for Bison Short Ribs +.
6. Follow the directions in the display.

Tip: Strain cooking liquid and skim fat off of top and serve as au jus. Sauce can be reduced then thickened with a roux or cornstarch slurry. Beef short ribs can be substituted if bison is unavailable.



Bison Short Ribs +	30" Oven
Preparation Time	45 Minutes
Cooking time in min.	245

Lamb Crown Roast +

Gourmet Center →

MasterChef + →

Meat + → **Lamb**

Crown Roast +

Yields: 6-8 Servings

Ingredients

3 lbs lamb crown roast

Rosemary, chopped

Sea salt

Freshly cracked black pepper

Olive oil

Directions:

1. Rub crown roast with olive oil, chopped rosemary, salt and pepper.
2. Pre-heat a non-stick pan on cooktop, sear bottom of crown roast.
3. Place the crown roast on the Miele Universal tray with the roast and grilling insert in place.
4. Select the MasterChef + program for Lamb Crown Roast +.
6. Follow the directions in the display.



Lamb Crown Roast +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	180

Lamb Shanks +

Gourmet Center →

MasterChef + →

Meat + → **Lamb Shanks +**

Yields: 8 Servings

Ingredients

8 lamb shanks, bone-in

Thyme, 4 sprigs

Fresh rosemary

2 large onions, julienne

2 medium carrots, peeled, sliced

3 qts lamb or beef stock

2 celery stalks, sliced

3 garlic cloves

¼ c dry red wine

Sea salt

Freshly cracked black pepper

1 tbsp olive oil

Directions:

1. In a sauté pan add in olive oil and bring to medium heat. Add in onions and sweat for about 5 minutes. Add in carrots, celery and garlic and continue cooking for 3 minutes. Add in ¼ c red wine and reduce by half.
2. Place vegetables into the Miele Gourmet Casserole Dish and spread evenly on the bottom of the pan. Allow vegetables to cool.
3. Season the lamb shanks with salt and freshly cracked black pepper. Place on the vegetables. Distribute the thyme and rosemary evenly in the pan.
4. Pour in the stock so the top of the lamb shanks are just covered with beef stock.
5. Select the MasterChef + program for Lamb Shanks +.
6. Follow the directions in the display.

Tip: Strain cooking liquid and skim fat off of top and serve as au jus. Sauce can be reduced then thickened with a roux or cornstarch slurry.



Lamb Shanks +	30" Oven
Preparation Time	45 Minutes
Cooking time in min.	245

Veal Rib Roast +

Gourmet Center →

MasterChef + →

Meat + → **Veal Rib Roast +**

Yields: 4-6 Servings

Ingredients

3 lbs veal rib roast, frenched
2 rosemary sprigs, finely diced
2 thyme sprigs, finely diced
Sea salt
Freshly cracked black pepper
Olive oil

Directions:

1. In a small bowl, combine the herbs, salt and pepper with olive oil. Rub the herb mixture on the roast.
2. In a non-stick sauté pan add in olive oil bring to medium-high heat. Sear meat on all sides.
3. Insert roast probe into center of the meat and place into a ceramic roasting pan.
4. Select the MasterChef + program for Veal Rib Roast +.
5. Follow the directions in the display.

Tip: Strain cooking liquid and skim fat off of top and serve as au jus. Sauce can be reduced then thickened with a roux or cornstarch slurry.



Veal Rib Roast +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	125 - 245

Venison Rib Roast +

Gourmet Center →

MasterChef + →

Meat + → **Venison
Rib Roast +**

Yields: 4-6 Servings

Ingredients

1 - 3 lb farm raised venison rib
roast, frenched

2 rosemary sprigs, finely diced

2 thyme sprigs, finely diced

Sea salt

Freshly cracked black pepper

Olive oil

Directions:

1. In a small bowl, combine the herbs, salt and pepper with olive oil. Rub the herb mixture on the roast.
2. In a non-stick sauté pan add in olive oil bring to medium-high heat. Sear meat on all sides.
3. Insert roast probe into center of the meat and place into a ceramic roasting pan.
4. Select the MasterChef + program for Venison Rib Roast +.
5. Follow the directions in the display.

Tip: Strain cooking liquid and skim fat off of top and serve as au jus. Sauce can be reduced then thickened with a roux or cornstarch slurry.



Venison Rib Roast +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	155 - 205

Branzino +

Gourmet Center →

MasterChef + →

Fish + → **Branzino +**

Yields: 4 Servings

Ingredients

4 - 1 lb pieces of branzino
(scaled, gutted, head on)

Extra virgin olive oil

1 lemon, sliced paper thin half circles

Parsley leaves

Sea Salt

Freshly cracked black pepper

Directions:

1. To prepare the branzino for stuffing: Take the tip of a pairing knife, cut along the inside of the fish and down the spine and ribs, on both sides of the fish. This will create a pocket. Do not puncture through the skin of the fish.
2. Brush each fish lightly with olive oil and season with salt. Season the pocket of the fish with sea salt and freshly cracked black pepper. Slide in a few slices of lemon and some parsley leaves.
3. Select the MasterChef + program for Branzino +.
4. Follow the directions in the display.
5. When the oven alerts you that it is preheated. Preheat a cast iron pan on high heat with enough olive oil to coat the bottom.
6. Place all the branzino into the hot pan. You should hear a sizzle.
7. Place the pan immediately into the preheated oven.

Tip: If you are using a gas or electric cooktop, the Miele Gourmet Casserole Dish is a perfect accessory for preparing this dish. Or if using an induction cooktop, the Miele Gourmet Induction-Ready Casserole Dish is perfect to use for preparation.



Branzino +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	32

Cod Fillets +

Gourmet Center →

MasterChef + →

Fish + → **Cod Fillets +**

Yields: 4 Servings

Ingredients

2 - 8 oz cod fillets
1 stick unsalted butter
1 tbsp garlic, finely chopped
2 tbsp shallots, finely chopped
3 tbsp parsley, finely chopped
2 large lemons, 1/4 inch sliced
3/4 c toasted unseasoned
bread crumbs
Sea salt, to taste

Directions:

1. Melt butter in a sauce pan on low heat, add garlic and cook until aromatic.
2. Add in shallots and sweat until translucent. Stir in bread crumb and allow to cool.
3. Once bread crumbs are cool, add in parsley and season with salt.
4. Pat the cod fillets dry. Lay sliced lemon down on Miele Universal Tray, place fillets on top of lemon.
5. Sprinkle bread crumb topping on the fillets.
6. Select the MasterChef + program for Cod Fillet +.

Tip: If you are using a gas or electric cooktop, the Miele Gourmet Casserole Dish is a perfect accessory for preparing this dish. Or if using an induction cooktop, the Miele Gourmet Induction-Ready Casserole Dish is perfect to use for preparation.



Cod Fillets +	30" Oven
Preparation Time	30 Minutes
Cooking time in min.	32

Halibut +

Gourmet Center →

MasterChef + →

Fish + → **Halibut +**

Yields: 4 Servings

Ingredients

4 - 8 oz halibut fillets, skin on
6 tbsp butter, cut into 6 pads
2 tsp shallots, finely chopped
¼ c slivered and blanched almonds
1 tbsp extra virgin olive oil
Sea salt, to taste
Freshly cracked black pepper, to taste
½ c dry white wine
¼ tsp fresh squeezed lemon juice
3 lemons, sliced

Directions:

1. Pat dry the halibut fillets. Lay down lemon slices on the roasting and grilling insert and place on the Miele Universal Tray.
2. Place the halibut fillets on the lemon slices. Brush with olive oil and season with sea salt.
3. Select the MasterChef + program for Halibut +.
4. Follow the directions in the display.
5. While the fish is cooking place the almonds in a non-stick sauté pan and toast on medium heat.
6. Make the sauce by adding the white wine, shallots and one twist cracked black pepper. Bring to a simmer and reduce into a syrup.
7. When the white wine is reduced, turn the heat to the lowest setting. Slowly whisk in butter one pad at a time until all is incorporated.
8. Whisk in the lemon juice and keep the sauce warm.
9. Serve each halibut fillet with a topping of toasted almonds and a drizzle of sauce.

Tip: If you are using a gas or electric cooktop, the Miele Gourmet Casserole Dish is a perfect accessory for preparing this dish. Or if using an induction cooktop, the Miele Gourmet Induction-Ready Casserole Dish is perfect to use for preparation.



Halibut +	30" Oven
Preparation Time	15 Minutes
Cooking time in min.	30

Red Snapper +

Gourmet Center →

MasterChef + →

Fish + → **Red Snapper +**

Yields: 4 Servings

Ingredients

1 - 2 ½ lb red snapper (scaled, gutted, head on)

Extra virgin olive oil

1 lemon, sliced paper thin, half circles

Your favorite herbs

Sea salt

Freshly cracked black pepper

Directions:

1. To prepare the red snapper for stuffing: Take the tip of a pairing knife, cut along the inside of the rib bones and down the spine, on both sides of the fish. This will create a pocket. Do not puncture through the skin of the fish.
2. Brush the red snapper lightly with olive oil and season with salt. Season the pocket of the fish with sea salt and freshly cracked black pepper. Slide in a few slices of lemon and your favorite herbs.
3. Select the MasterChef + program for Red Snapper +.
4. Follow the directions in the display.
5. Once the oven is preheated, coat the bottom of a cast iron pan with olive oil and warm using high heat.
6. Place the red snapper into the hot pan. You should hear a sizzle.
7. Place the pan immediately into the preheated oven.

Tip: If you are using a gas or electric cooktop, the Miele Gourmet Casserole Dish is a perfect accessory for preparing this dish. Or if using an induction cooktop, the Miele Gourmet Induction-Ready Casserole Dish is perfect to use for preparation.



Red Snapper +	30" Oven
Preparation Time	15 Minutes
Cooking time in min.	50

Sea Bass +

Gourmet Center →

MasterChef + →

Fish + → **Sea Bass +**

Yields: 4 Servings

Ingredients

4 - 1 ¼ lb pieces of black sea bass
(scaled, gutted, head on)

Extra virgin olive oil

1 lemon, sliced paper thin, half circles

Your favorite herbs

Sea salt

Freshly cracked black pepper

Directions:

1. To prepare the sea bass for stuffing: Take the tip of a pairing knife, cut along the inside of the fish and down the spine, on both sides of the fish. This will create a pocket. Do not puncture through the skin of the fish.
2. Brush the sea bass lightly with olive oil and season with salt. Season the pocket of the fish with sea salt and freshly cracked black pepper. Slide in a few slices of lemon and your favorite herbs.
3. Select the MasterChef + program for Sea Bass +.
4. Follow the directions in the display.
5. When the oven alerts you that it is preheated. Preheat a cast iron pan on high heat with enough olive oil to coat the bottom.
6. Place the sea bass into the hot pan. You should hear a sizzle.
7. Place the pan immediately into the preheated oven.

Tip: If you are using a gas or electric cooktop, the Miele Gourmet Casserole Dish is a perfect accessory for preparing this dish. Or if using an induction cooktop, the Miele Gourmet Induction-Ready Casserole Dish is perfect to use for preparation.



Sea Bass +	30" Oven
Preparation Time	15 Minutes
Cooking time in min.	42

Trout +

Gourmet Center →

MasterChef + →

Fish + → **Trout +**

Yields: 4 Servings

Ingredients

4 farm raised trout (scaled, gutted
and butterflied)

16-20 slices of bacon

Sea salt

Directions:

1. Open up the butterflied trout and season the inside with a pinch of salt. Fold the fish back over.
2. Wrap each fish with 4-5 bacon slices so that the skin is completely covered. Trimming may be required depending on the length of the bacon used.
3. Place all four fish on the roasting and grilling insert and place into the Miele Universal Tray.
4. Select the MasterChef + program for Trout +.
5. Follow the directions in the display.



Trout +	30" Oven
Preparation Time	25 Minutes
Cooking time in min.	40

Whole Salmon Fillet +

Gourmet Center →

MasterChef + →

Fish + → **Salmon Fillet +**

Yields: 4-6 Servings

Ingredients

2 ½ lb salmon fillet, skin-on

Marinade/Sauce

½ c soy sauce

1/8 tsp sesame oil

½ tsp ground ginger

2 tbsp sweet chili sauce

Sriracha, to taste

1 tbsp light brown sugar

1 tsp aji-mirin

3-4 lemons sliced ¼ inch

Directions:

1. Lay the lemon slices on the roasting and grilling insert on the Miele Universal Tray to mirror the shape of the fillet.
2. Lay the salmon skin side down on top of the lemons.
3. Whisk together all the ingredients for the marinade/sauce.
4. Reserve 1/8 c of marinade/sauce. Brush the fillet with the marinade. Marinate for 15 minutes.
5. Select the MasterChef + program for Salmon Fillet +.
6. Follow the directions in the display.
7. Place the remaining marinade in a sauce pan and bring to a boil. Serve the sauce hot with the whole salmon fillet.



Whole Salmon Fillet +	30" Oven
Preparation Time	30 Minutes
Cooking time in min.	55

Coquilles St. Jacques +

Gourmet Center →

MasterChef + →

Shellfish + → **Coquilles**

St. Jacques +

Yields: 4-8 Servings

Ingredients

8 - 1 oz fresh diver scallops

8 scallop shells

Cheese Sauce

½ c gruyere cheese, finely grated

½ c heavy cream

½ tbsp butter

2 tsp all-purpose flour

Salt to taste

Mushroom Filling

¼ c shallots, finely diced

1 c cremini mushrooms, finely diced

1 clove garlic, finely diced

1 tbsp dry white wine

Salt to taste

Bread Crumb Topping

2 tbsp butter

2 garlic cloves whole

½ c unseasoned panko
bread crumbs

Salt to taste

Directions:

1. Cheese Sauce: In a small sauce pan add butter on medium heat. When the butter is fully melted, whisk in all purpose flour, and continue cooking for about 3 minutes. While whisking, slowly drizzle in heavy cream. Cook until thickened. Continue whisking and add in the gruyere cheese. Finish cooking the sauce on low heat while whisking vigorously until the starch taste has gone away. Set aside to cool.
2. Mushroom Sauce: In a non-stick sauté pan add butter on medium heat. When butter is melted add in shallots and sweat until translucent. Stir in garlic and cook until aromatic. Add in mushrooms and sauté on high heat until the mixture starts to stick to the pan. Deglaze with white wine. Cook for about 1 minute, until the wine has evaporated. Set aside to cool.
3. Bread Crumb Topping: Melt butter on medium heat. Stir in garlic, cook until aromatic on medium low heat. Remove garlic cloves. Add bread crumbs into butter and stir until combined. Set aside to cool.
4. Line the Miele Universal Tray with scallop shells. Spoon in mushroom filling. Next cover the mushrooms with the cheese sauce. Place a scallop on top and then cover the scallop with cheese sauce. Lastly, sprinkle with the bread crumb mixture on top.
5. Select the MasterChef + program for Coquilles St. Jacques +.
6. Follow the directions in the display.



Coquilles St. Jacques +	30" Oven
Preparation Time	40 Minutes
Cooking time in min.	35

Lobster Tails +

Gourmet Center →

MasterChef + →

Shellfish + → **Lobster Tails +**

Yields: 6 Servings

Ingredients

6 - 6 oz lobster tails

½ lb salted butter, melted

Lemon wedges

Directions:

1. Take the defrosted lobster tails and cut the top of the lobster tail open with kitchen shears until you reach the feathered end of the tail.
2. Spread the shell apart and devein the lobster tail. Rinse tail under cold water.
3. Lay all six lobster tails on the Miele Universal Tray.
4. Select the MasterChef + program for Lobster Tails +.
5. Follow the directions in the display.
6. Serve the traditional way with melted butter and lemon wedges.

Tip: Shock lobster tails in ice water. Cut in half and serve cold with other shellfish and cocktail sauce as an appetizer.



Lobster Tails +	30" Oven
Preparation Time	20 Minutes
Cooking time in min.	23

Oysters Rockefeller

Gourmet Center →
MasterChef + →
Shellfish + → **Oysters
Rockefeller +**

Yields: 4-6 Servings

Ingredients

- 16 oysters
- 4 c baby spinach
- ½ c celery, 1/8 inch dice
- ½ c fennel bulb, 1/8 inch dice
- ¼ c onions, 1/8 inch dice
- 2 tbsp heavy cream
- 1 tbsp butter
- Parmesan cheese, shredded,
enough to sprinkle on all oysters
- 1 tsp olive oil

Directions:

1. Wash and shuck all the oysters. Save bottom shells and strain all the liquid into a bowl.
2. Place shucked oysters on a dinner plate and cover with plastic wrap. Place into refrigerator.
3. Place 1 tsp olive oil into a non-stick pan. Add in baby spinach, cook until just wilted. Finely chop and reserve. Allow spinach to cool.
4. In the same non-stick pan add butter and when melted add onions and sweat until translucent.
5. Next add the celery and the fennel. Cook until slightly soft, about 5 minutes. Add in the juice from the oysters and reduce until evaporated.
6. Mix all the vegetables together and add in the heavy cream.
7. To assemble, place the oyster shells on the Miele Universal Tray. Place a shucked oyster into each one. Next, spoon in the vegetable filling into all of them. Sprinkle the top with parmesan cheese.
8. Select the MasterChef + program for Oysters Rockefeller +.
9. Follow the directions in the display.



Oyster Rockefeller +	30" Oven
Preparation Time	40 Minutes
Cooking time in min.	25

Mini Cheesecakes +

Gourmet Center →

MasterChef + →

Dessert + → **Mini
Cheesecakes +**

Yields: 10 Servings

Filling

18 oz cream cheese, softened
3/4 c sugar
2 tbsp unsalted butter, softened
1 tbsp lemon juice
1 tsp pure vanilla extract
3 large eggs
4 tbsp heavy cream
3 tbsp sour cream

Graham Cracker Crust

3/4 c crushed graham crackers
2 tbsp sugar
4 tbsp butter
1 stick butter for greasing ramekins



Directions:

1. In a stand up mixer, use the paddle to slowly mix the cream cheese until smooth.
2. Add in the softened butter and sugar, mix until smooth.
3. Continue mixing with the paddle and add in one egg at a time until smooth. Scrape down the bowl as needed.
4. Switch to a whisk attachment and slowly add in the heavy cream and sour cream. Mix until completely smooth.
5. Grease ramekins with butter.
6. Place the graham cracker crust mixture into the bottom of 10 - 7 oz oven-safe ramekins. With your fingertips push down until a crust is formed.
7. Ladle about 4 oz into each ramekin.
8. Place the ramekins onto the Miele Baking Tray.
9. Select the MasterChef + program for Mini Cheesecakes +.
9. Follow the directions in the display.

Mini Cheesecakes +	30" Oven
Preparation Time	20 Minutes
Baking time in min.	45

Mini Chocolate Cakes +

Gourmet Center →

MasterChef + →

Dessert + → **Mini
Chocolate Cakes +**

Yields: 10 Servings

Ingredients

1/3 c + 1 tbsp Dutch process
cocoa powder

1 1/4 c all-purpose flour

1 c + 2 tbsp + 1 tsp sugar

1/2 tsp baking soda

1 tsp baking powder

1/2 tsp salt

1/3 c + 1 tbsp vegetable oil

1/4 c sour cream

2 large eggs

1 tsp vanilla

3/4 c water

2 1/2 oz. 64% semisweet chocolate,
melted and cooled slightly

Directions:

1. Bring 3/4 c water to a boil. Whisk in cocoa powder and let cool.
2. Sift together the flour, sugar, baking powder, baking soda and salt.
3. Whisk together eggs, sour cream, vegetable oil, vanilla extract, melted chocolate and the cooled cocoa water mixture.
4. Slowly drizzle the wet ingredients into the dry. Whisk together and place into 10 - 7 oz ramekins and place on a Miele Baking Tray.
5. Select the MasterChef + program for Small Chocolate Cakes +.
6. Follow the directions in the display.

Tip: Serve with whipped cream and fresh berries.



Mini Chocolate Cakes +	30" Oven
Preparation Time	45 Minutes
Baking time in min.	43

Turnovers

Gourmet Center →

MasterChef + →

Dessert + → **Turnovers +**

Yields: 12 Servings

Apple Filling

- 1 sheet puff pastry
- 1 large granny smith apple, peeled and 1/4 inch dice
- 1/8 tsp cinnamon
- 2 tbsp light brown sugar
- 1/2 tsp lemon juice
- 1/4 c water
- 1/2 tsp corn starch
- 1 tbsp cold water
- Crème Anglaise
- 1 c milk
- 1 c heavy cream
- 1 bourbon vanilla bean, scraped (use all of it)
- 4 egg yolks, whites whisked and reserved for puff pastry
- 1/4 c sugar

Crème Anglaise

- 3/4 c crushed graham crackers
- 2 tbsp sugar
- 4 tbsp butter
- 1 stick butter for greasing ramekins

Directions:

- Apple Filling:** Peel the granny smith apple. Dice into 1/4 inch cubes. Toss with lemon juice. Add the apples, 1/4 c cold water, cinnamon, and brown sugar to a sauce pan. Bring to a simmer.
In a small bowl mix 1/2 tsp of cornstarch with 1 tbsp of water. Mix this together until a milky liquid is formed. Pour immediately into apple mixture as you whisk vigorously for at least 15 seconds. Reduce heat slightly and simmer until apples are al dente but not over cooked, about 5 minutes.
- Crème Anglaise:** Bring 1 pot of water, (about half way filled) to a simmer. In another sauce pan, warm up heavy cream and milk. Whisk in vanilla bean and the scrapings. Do not bring to a simmer, heat up to about 100 °F.
In a room temperature heat proof mixing bowl combine sugar and egg yolk until sugar is dissolved. Slowly drizzle in milk/cream mixture into egg yolks. Whisk vigorously so you do not scramble the egg yolks.
Place metal bowl over the pot of simmering water. Whisk the sauce rapidly and rotate bowl until the sauce reaches a temperatures 176 °F do not cook over 180 °F. Strain the sauce into a bowl and immediately place into an ice bath to stop the cooking process. Reserve sauce in refrigerator and serve sauce cold with turn over.
- Filling Turnovers:** When the apple filling is cooled, place a semi-frozen sheet of puff pastry on a parchment lined cutting board. Cut out 12 - 3 x 3 inch in squares and place on a lined parchment lined sheet pan. Brush the inside of the puff pastry with egg whites. Place no more than a quarter sized amount of apple in the center of each pastry. Turn fold the pastry in half and seal tightly with the tines of a fork.
- Select the MasterChef + program for Turnovers +.
- Follow the directions in the display.



Turnovers	30" Oven
Preparation Time	45 Minutes
Baking time in min.	48

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