

# Oven Recipes



**Küppersbusch**  
FÜR KÜCHEN MIT STIL

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With its diversity of equipment, Küppersbusch's stylish designs can meet any expectations. Big or small kitchen, passionate or professional chef, our built-in equipment will make you want more. Because, with the best of equipment, you are best equipped to dish everything perfectly.



## OVENS

- Well-aged meat is best for roasting.
- Cut crosses into the outer fat layer of the meat (e.g. for a ham hock).
- All meat can be cooked with or without adding fat.
- Roast the meat on a rack with a pan to catch the drippings underneath.
- Coat poultry, such as chicken, goose or turkey, with a marinade of oil, salt and paprika powder. Adding liquid during roasting becomes unnecessary.

## ROASTING

- When roasting, always place the roast on a rack in a cold oven. Roasting temperature with hot air function: 160–180°C, with upper and lower heat: 180–220°C
- If roasting in a pan, the intense hot air function is recommended (180–200°C, not preheated). Any kind of pan (enameled steel, cast iron or glass) can be used as long as it doesn't have a plastic handle.

## CORE TEMPERATURES

The doneness of a roast is not always easy to determine by sight, especially with large roasts. Top cooks and hobby cooks alike use a meat thermometer. It provides reliable data about the core temperature and the doneness of a roast.

You will find a table on the next page with the reference values for the core temperatures of different meat types.

## GRILLING

- For grilling, preheat the grill about 5 minutes.
- Place the prepared meat on the rack so that the heat from the heating element goes directly on the meat. A minimum of 3 cm is necessary.
- To catch the drippings from the meat, always place a dip-catching pan under the meat to be grilled.
- It is necessary to turn the meat on the rack at least once during grilling.

- Grill the first side a bit longer than the second side before turning.
- Grilled food usually varies considerably in shape, density and quality, which is why it needs to be checked occasionally to see if the meat has reached desired doneness. The grilling times indicated should just be considered points of reference.

## BAKING

- The baking pan material plays an important role in baking. Ideally, dark baking pans are best because they transfer the heat directly to the food.
- Baking times can be slightly different based on the properties of the ingredients. Insert a toothpick in the centre of the food near the end of the baking time to test for doneness. If no dough sticks to it when removed, the cake is done.
- For cakes with juicy fruit toppings, a lot of moisture can develop in the oven. Do not bake more than two cakes at once.
- When baking multiple baking trays or form cakes, baking time should be increased 5-10 minutes per tray.

- If baked goods need longer than 30 minutes to bake, the oven can be turned off 5 minutes before the end and the food will continue to bake with the remaining heat.

## GENERAL

The cooking times shown in the recipes type and properties of the food, can vary.

The following abbreviations are used in the recipes:

**tbsp. tablespoon**

**tsp. teaspoon**

**g gram**

**kg kilogram**

**l liter**

**ml milliliter**

\* The core temperatures shown at the right apply to preparation in an oven at cooking temperatures of 160–180°C. At lower cooking temperatures, the core temperatures may be different.

DISH	CORE TEMPERATURES*
<b>Roast Beef</b>	
Roast Beef	
• rare	45–50°C
• medium rare	50–60°C
• well-done	65–75°C
Roast beef	65–75°C
<b>Pork</b>	
Pork	65–70°C
Pork roast/ Ham	70–80°C
Neck/hock	80–85°C
Boneless outlets	70–80°C
Cured pork chop	65–70°C
Meat loaf	70–80°C
<b>Veal</b>	
Veal roast	65–75°C
Veal hock	65–75°C
<b>Wild Game</b>	
Rack of venison (Deer, all types)	60–70°C
Wild game	
• rare	55–60°C
• well-done	65–75°C
<b>Other</b>	
Lamb	60–65°C
Stuffed roast	70–75°C
Poultry	80–85°C
Fish	60–65°C



# Appetizers and Side Dishes



# ANTIPASTI VEGETABLES

## Recipe for 6 servings

2 zucchini  
1 tbsp. olive oil  
1 clove of garlic (chopped)  
2 red (sweet) peppers  
2 yellow (sweet) peppers  
1–2 tbsp. balsamic vinegar  
Olive oil to taste



## Preparation

Wash the zucchini, cut lengthwise in quarters, remove from the core and cut into 5 cm long pieces.

Place a pan on the hob and heat on level 5.

Add 2 tablespoons of olive oil and fry the zucchini over medium heat on all sides for about 5 minutes. Remove the zucchini from the pan and set aside

Add the garlic to the pan and brown lightly over medium hob setting. Then add the zucchini, season with salt and pepper and mix well together.

Preheat the oven with the grill function to 230°C.

Wash the peppers, pat dry, cut in half lengthwise, remove the core and the stalk. Place the pepper halves with the skin side up on a baking tray. Push the baking tray on the top shelf level in the oven and grill the peppers for about 10–15 minutes until the skin is black and loosens from the flesh

Take the baking tray out of the oven, cover the peppers with a kitchen towel and let it rest for 10–15 minutes.

Then pull the skin from the peppers and cut the peppers into bite-size pieces. Put the pieces in a bowl, add 1–2 teaspoons balsamic vinegar, olive oil, salt and pepper, mix well together and season.

**Tip: Suitable as appetizer or as a side dish.**

## Nutritional information Calories / bread units

Carbohydrates 44 g

Protein 12 g

Fat 48 g

Recipe 671 kcal

Portion 112 kcal

Portion 0,6 BE



### Recipe for 6 servings

#### For the potatoes

1,5 kg potatoes  
4–5 tbsp. olive oil  
Salt  
1 tsp. paprika

#### For the dip

400 g heavy sour cream  
Salt  
Pepper  
2 tsp. mustard  
1 tsp. maple syrup  
1 tbsp. lemon juice  
25 g herbs

# BAKED POTATO WITH DIP

## Preparation for baked potatoes

Preheat oven to 180°C using convection setting with upper heat.

Wash potatoes and remove any damaged spots. Halve potatoes lengthwise. Then slice each half into 2 to 3 pieces.

Arrange potatoes on a baking sheet and drizzle olive oil evenly over them. Season with salt and pepper.

Place baking sheet in the oven and bake the potatoes for 45 minutes.

## Preparation for the dip

Mix salt, pepper, mustard, maple syrup and lemon juice into the sour cream.

Wash the mixed herbs, pat dry and mince. Stir the herbs into the sour cream. Season mixture again to taste.

## Nutritional information Calories / bread units

Carbohydrates 278 g	Recipe 2552 kcal
Protein 43 g	Portion 425 kcal
Fat 133 g	Portion 3,9 BE



## Recipe for 4 servings

### For the pancake batter

60 g whole spelt flour  
30 g corn meal  
1 dash salt  
200 ml milk  
1 egg  
10 g butter oil

### For the filling

50 g onions, diced  
1 tbsp. olive oil  
300 g mushrooms, finely diced  
1 tbsp. corn meal  
100 ml milk  
80 g heavy sour cream  
1 egg  
20 g bishop's goutweed,  
finely chopped  
½ tbsp. salt  
1 dash pepper, freshly ground  
1 dash nutmeg, grated  
3 g butter

### Nutritional information

Carbohydrates 88 g  
Protein 37 g  
Fat 76 g

### Calories / bread units

Recipe 1219 kcal  
Portion 305 kcal  
Portion 1,8 BE



# MUSHROOM PANCAKE ROULADE



### Preparation

Put the spelt flour, corn meal, salt, milk and egg into a mixing bowl and stir together. Set the batter aside and allow it to sit for 10 minutes.

Place a pan on the hob and heat on level 7. Once the pan is hot, bake the batter into thin pancakes. If the pancake sticks in the pan, put in some butter oil first. Set the pancakes aside.

Pour olive oil in the hot pan and sweat the diced onions. Add the mushrooms and sweat briefly. Sprinkle in the corn meal and stir in the milk. Let everything simmer for about 3–4 minutes on low. Take the pan off the heat and let the mushroom mixture sit for a few minutes.

Preheat the oven with the hot air function at 160°C.

Add the remaining ingredients for the filling to the mushroom mixture and mix carefully. Vigorously season the mixture to taste with the spices.

Spread mushroom mixture on each pancake and then roll it up. Secure each roll with a toothpick.

Lightly butter a heat-resistant casserole dish. Place the mushroom rolls side by side in the dish.

Put the casserole dish into the oven on a rack and bake the rolls for about 30 minutes. Then take out and allow to cool.

Slice the mushroom roulades about 2 cm thick to serve.

**Tip:** This goes very well with a garden salad.

# POTATO GRATIN



## Recipe for 4 servings

1 kg mealy potatoes  
Salt  
Freshly ground pepper  
Freshly ground nutmeg  
200 ml cream  
100 g parmesan

## Preparation

Wash, peel and slice the potatoes.

Grease a temperature-resistant oven dish. Put the potatoes in.

Mix the tomatoes, pepper, nutmeg, cream and Parmesan together in a bowl.  
Pour the mass over the potatoes.

Put the oven dish on a wire rack in the oven. Set the hot air function to 180°C and bake the gratin for about 45 minutes.

Take out of the oven and serve.

## Nutritional information

Carbohydrates 181 g  
Protein 63 g  
Fat 90 g

## Calories / bread units

Recipe 1844 kcal  
Portion 461 kcal  
Portion 3,8 BE



# BAKED TOMATO SALAD

## Recipe for 4 servings

750 g tomatoes  
About 8 tbsp. olive oil  
Salt  
Freshly ground pepper  
Clove of garlic  
1 tbsp. thyme leaves  
40 g pine nuts  
8 slices of baguette  
12 black olives  
3 tbsp. balsamic vinegar  
12 basil leaves  
20 g parmesan, grated

## Nutritional information

Carbohydrates 250 g  
Protein 63 g  
Fat 153 g

## Calories / bread units

Recipe 2704 kcal  
Portion 676 kcal  
Portion 5,2 BE

## Preparation

Wash tomatoes, pat dry, halve vertically and remove the stem part. With the hot air function, preheat the oven to 80°C.

Place the tomato halves on a baking tray cut side up and then drizzle with olive oil and sprinkle with salt and pepper.

Peel the garlic and slice very thinly. Wash thyme, pat dry, and pluck the leaves off. Sprinkle both over the tomato halves. Put the baking tray on a rack in the middle of the oven and cook the tomatoes for 1.5 hours with the hot air function at 80°C.

In the meantime, place a coated pan on the hob and heat using a medium setting. Add the pine nuts and roast without adding fat until they are lightly browned. Then take out and set aside.

Heat some oil in the pan and brown the slices of baguette on both sides until golden brown. Then take out and allow to cool a little.

Wash the basil, pat dry and tear into small pieces.

Take the tomatoes from the oven, halve them and allow to cool slightly. Pour the resulting tomato juice into a bowl, add the balsamic vinegar, 4 tbsp. oil, salt and pepper and stir.

Arrange the tomato halves, bread, pine nuts and olives on 4 small plates. Distribute the tomato vinaigrette over them and sprinkle with the basil leaves. Finally, grate Parmesan cheese over the salad.



# STUFFED COURGETTE WITH SHEEP CHEESE AND TOMATOES

## Nutritional information

Carbohydrates 13 g

Protein 73 g

Fat 104 g

## Calories / bread units

Recipe 1312 kcal

Portion 328 kcal

Portion 0,3 BE

## Recipe for 4 servings

2 courgettes (1/2 per person)

Olive oil

Salt

Pepper

1 portion of feta cheese

1 mozzarella

4 tomatoes

A few basil leaves



## Preparation

Wash the courgettes, pat dry, halve and remove seeds with a spoon. Brush with olive oil and then season with salt and pepper.

Crumble feta into smallish bits. Slice mozzarella. Wash tomatoes, remove stem and slice.

Fill courgettes with feta and tomato slices and season with salt and pepper. Place mozzarella slices on top.

Line a baking tray with baking paper and place the courgette halves on it. Put the tray with the courgettes in the oven and bake at 180°C using the hot air function until the cheese is lightly browned.

After the courgette halves are cooked, arrange them on a plate and sprinkle with basil before serving.

**Tip:** Rocket goes very well with this.



# KARNIYARIK – STUFFED AUBERGINE

## Recipe for 4 servings

3 eggplant  
350 g minced beef  
1 onion  
1 clove garlic  
2 tomatoes  
2 long chili peppers  
2 tbsp. oil  
Salt  
Freshly ground pepper  
Ground paprika  
1 tbsp. tomato puree



**Tip:** Rice or a baguette go very well with this dish.

## Nutritional information

Carbohydrates 58 g  
Protein 92 g  
Fat 71 g

## Calories / bread units

Recipe 1271 kcal  
Portion 317 kcal  
Portion 1,32 BE

## Preparation

Peel onions and garlic, dice finely. Wash, clean and dice one tomato and one pepper.

Put a pan on the hob and heat on high. Add oil, onions and garlic and sauté until translucent. Add tomato, chili pepper and ground beef and sauté until the mince is cooked. Season with salt, pepper and paprika powder.

Wash aubergine and peel in lengthwise strips to make a striped pattern (1 cm peel and 1 cm without peel). Then cut lengthwise in half. Soak the halves in a bowl with salt water for 15 minutes. Remove, rinse, pat dry and brush with oil on all sides.

Preheat the oven using the hot air function at 200°C.

Line a baking tray with baking paper and place the aubergine on it. Put the baking tray on a rack in the middle of the oven and cook the aubergine for 15–20 minutes with the convection setting at 200°C.

Wash and clean the other tomato and pepper. Slice the tomato in thick slices, halve the pepper.

After the aubergine are cooked, remove from the oven and place in a thermal resistant casserole dish. Using a fork, press down in the middle of each aubergine half and then fill with the mince mixture and top with tomato slices and a pepper half. Brush the aubergine with the tomato paste. Place the casserole dish on a rack in middle of the oven and bake for about 15 minutes at 200°C using the hot air function.

# CHEESE STICKS

## Recipe for about 20 sticks

1 portion of pastry dough, fresh (ca. 275 g)  
50 g parmesan cheese  
50 g gouda cheese  
Freshly ground pepper  
1 egg yolk



## Preparation

Preheat the oven with the hot air function at 200°C.

Place the rolled out pastry dough on the counter and roll out a bit flatter if needed. Brush the edges with water.

Grate the cheese and spread evenly on one half of the pastry dough. Season with some pepper. Fold the pastry dough over once and press the edges firmly together. Brush with the beaten egg yolk.

Line a baking tray with baking paper.

Cut the pastry in strips about 2 cm wide and then give each one a twist. Place the strips on a baking tray and place in the middle of the oven.

Use the hot air function at 200°C and bake the cheese sticks for 20 minutes.

Remove and allow to cool.

## Nutritional information    Calories / bread units

Carbohydrates 81 g	Recipe 1678 kcal
Protein 46 g	Portion 84 kcal
Fat 125 g	Portion 0,3 BE

## Recipe for 4 servings

### For the dough:

250 ml milk  
50 ml olive oil  
½ packet dry yeast (21 g)  
1 egg white  
10 g sugar  
½ tsp. salt  
500 g flour

### For the glaze:

1 egg yolk  
20 g sesame seeds

### For the filling:

100 g minced beef  
1 onion  
1 bell pepper  
Oil  
Salt  
Freshly ground pepper  
Paprika powder  
1 tbsp. tomato puree

For a vegetarian option, use sheep's cheese instead of mince.



# MEAT PIES

## Preparation

Put the milk in a saucepan and warm on low on the hob. Pour the milk into a mixing bowl and dissolve the yeast in it.

Add the remaining ingredients for the dough and knead everything to a smooth dough using the dough hook on a mixer or food processor. Cover the dough and let it rise in a warm place until it doubles.

In the meantime, peel the onions and dice. Wash the pepper, quarter it, remove the white membrane and also dice.

Put a pan on the hob and heat on high. Add the oil and onion and sear until translucent, add mince and sauté. Add paprika and tomato paste and cook briefly.

Season meat mixture with spices to taste.

Line a baking tray with baking paper.

Make small rolls from the dough, press flat and fill with mince mixture. Pinch the dough closed around the mince mixture and place on the baking sheet. Brush the pies with egg yolk and sprinkle with sesame seed. Allow to rise another 30 minutes.

Pre-heat oven to 180°C using upper and lower heat. Place the baking tray in the preheated oven and bake the meat pies about 20 minutes until they are golden brown.

## Nutritional information    Calories / bread units

Carbohydrates 399 g	Recipe 3253 kcal
Protein 46 g	Portion 813 kcal
Fat 154 g	Portion 8,3 BE



# Main Dishes





# STUFFED PEPPERS

## Recipe for 4 servings

2 onions  
40 g butter  
125 g long grain rice  
180 ml vegetable broth  
2 tomatoes  
1 raw fine bratwurst  
(about 150 g)  
4 peppers  
200 g mushrooms  
100 ml whipping cream  
20 g flour  
Salt  
Freshly ground pepper  
1 bunch parsley  
1 bunch chives

## Preparation

Peel the onions and dice them finely. Place a pan on the hob and heat on high. Put half the onions in the pan and sweat them with 20 g fat.

Add the rice and sear it. Douse with 125 ml broth and bring to a boil. Put the lid on the pan and allow the rice to swell for about 20 minutes.

Clean, wash and dice the tomatoes. Add to the rice after half the cooking time.

Skin the bratwurst. Break the bratwurst into small pieces.

Mix the sausage pieces into the rice once it is cooked.

Preheat the oven with the hot air function at 180°C.

Cut the top off each pepper as a cover. Clean and wash the peppers.

Fill the rice mixture into the peppers and put on the covers. Set the peppers into a heat-resistant casserole dish and add the rest of the broth.

Put the casserole dish into the oven on a rack and cook for 35–40 minutes.

Clean and slice the mushrooms. Put a pan on the hob and heat it over medium. Add the remaining fat and onions, and sweat them. Add the mushrooms and sweat them.

Douse the mushrooms with cream. Mix the flour with some cold water, add to the cream and bring everything to a boil.

Wash and finely chop the herbs, and add them to the sauce.

Serve the peppers with the sauce.

## Nutritional information Calories / bread units

Carbohydrates 125 g	Recipe 1633 kcal
Protein 47 g	Portion 408 kcal
Fat 100 g	Portion 2,6 BE

# FILLET OF BEEF

## Recipe for 4 servings

1 beef fillet (or tenderloin) (approx. 1000 g)  
1 tbsp. oil  
Salt  
Freshly ground pepper

## Preparation

Place a grill pan on the stove and heat up on the highest heat setting.

Wash the meat, pat dry. Add some oil into the pan and then sear the meat on all sides.

Place the seared meat on a baking sheet and insert the meat thermometer. Put the baking sheet into the oven and stick the meat thermometer on the oven.

Select the setting for tender and a core temperature of 59°C. The meat needs about 2.5 hours to cook.

After cooking the beef fillet, remove from the oven and leave to rest for about 4 minutes. Then slice and season with salt and pepper.

**Tip:** If your oven does not have a tender setting, you can also set the convection oven to a cooking temperature of 80°C.

## Nutritional information

Carbohydrates 1 g  
Protein 64 g  
Fat 22 g

## Calories / bread units

Recipe 466 kcal  
Portion 116 kcal  
Portion 0 BE

### Recipe for 6 servingsn

1 package lasagne noodles

250 g parmesan

#### For the meat sauce

500 g ground meat

Onion

Salt

Paprika

200 g tomato paste

150 ml water

#### For the bechamel sauce

500 ml milk

2–3 tbsp. flour

nutmeg, grated



### Nutritional information

Carbohydrates 85 g

Protein 252 g

Fat 154 g

### Calories / bread units

Recipe 2838 kcal

Portion 473 kcal

Portion 1,2 BE

### Preparation

Place a pan on the hob and heat on high. Add some dripping and sweat the onions until they are glassy. Add and sear the ground meat. Season vigorously with salt and paprika.

Add the tomato paste and water, and mix everything thoroughly. Take the pan off the heat.

Put the flour and 2–3 tbsp of the milk into a small bowl and stir until smooth. Put the rest of the milk into a pot and bring it to a boil on high heat. As soon as the milk is boiling, take the pot off the heat, stir in the flour mixture and briefly bring to a boil again. Season to taste with grated nutmeg and set aside.

Grate the parmesan cheese. Grease a heat-resistant casserole dish. Put some of the bechamel sauce into the casserole dish so the bottom is covered.

Put on a layer of lasagne noodles, cover it first with bechamel sauce and then with meat sauce, and sprinkle parmesan on top. Repeat this layering process several times until the dish is full. The final layer should be meat sauce sprinkled with parmesan.

Place the casserole dish on a rack in the oven and bake for about 45 minutes at 180°C using the hot air function. Once the noodles are done and the cheese is nicely browned, take the lasagne out of the oven and let it cool for 5 minutes. Then serve.



# PIZZA WITH HOMEMADE CRUST



## Recipe for 1 baking sheet (6–8 persons)

### For the dough

500 g flour  
1 cube of yeast (42 g )  
2 tsp. salt  
2 tbsp. oil  
250 ml lukewarm water

### For the toppings

300–500 g grated cheese  
(e.g. gouda, parmesan)  
200 g tomato paste  
Oregano  
Salt  
Pepper

### Toppings to taste:

e.g. ham, salami, tuna, anchovies,  
mushrooms, paprika, pineapple ...

## Nutritional information

Carbohydrates 383 g  
Protein 149 g  
Fat 217 g

## Calories / bread units

Recipe 7204 kcal  
Portion 525 kcal  
Portion 4,0 BE

## Preparation

Put the yeast and lukewarm water into a mixing bowl and stir until the yeast is fully dissolved.

Add the remaining ingredients for the dough and knead everything to a smooth dough using a food processor with the dough hook. Cover the dough and let it rise in a warm place until it grows significantly.

In the meantime, grate the cheese, and wash and slice or chop the toppings. Put tomato paste into a small bowl and season with oregano, salt and pepper.

Grease an oven pan (oven accessory). Roll out the risen yeast dough and cover the bottom of the oven pan with it.

First spread the tomato sauce onto the yeast dough. Then add pizza toppings to taste. Finally sprinkle on the cheese.

Select the “Pizza” program on the oven and pre-heat it to 250°C. Once the oven is preheated, slide the oven pan into the lowest level and bake the pizza for about 10–12 minutes.

**Tip: The dough is also suitable for pizza rolls or stick bread.**



# HAMBURGERS



## Recipe for 10 servings

1 kg of ground meat  
Ketchup  
1 head of iceberg lettuce  
1 english cucumber  
5 tomatoes  
1 tbsp. mustard  
Salt  
Pepper  
10 Hamburger buns

## Preparation

Put the ground meat and mustard in a bowl and season with salt and pepper. Using the dough hook on a hand mixer, mix all ingredients together. Shape 10 patties from the mixture.

Heat a pan on the stove. Add some cooking fat to the pan and then fry the patties on both sides until they are well done. Wash the iceberg lettuce, pat dry and tear off in large sections.

Peel the cucumber and cut into slices. Wash tomatoes, remove stem and slice in thin slices.

Preheat oven to 160°C using convection setting.

Slice hamburger buns in half and place on a baking sheet. Place baking sheet in the oven and bake the buns for about 5 minutes. Remove.

Build the hamburgers. Spread ketchup on the bun halves. On the bottom half of the bun, place—in order—the lettuce, cucumber, tomatoes and then hamburger patty and cover with the bun top.

**Tip:** The hamburger patties and buns can naturally also be grilled on a barbecue.

## Nutritional information Calories / bread units

Carbohydrates 154 g	Recipe 2904 kcal
Protein 210 g	Portion 290 kcal
Fat 152 g	Portion 1,3 BE

# QUICHE LORRAINE

## Recipe for 4 servings

### Ingredients for the crust

250 g flour

½ tsp. salt

125 g cold butter

3–5 tbsp. water

Flour for rolling out crust

### Ingredients for the filling

250 g marbled bacon

250 ml cream

3 eggs

Freshly ground pepper

Pinch of ground nutmeg

50 g grated parmesan

## Preparation

Put flour, salt, butter and egg in a mixing bowl and using the kneading fork of a mixer, knead it into an elastic dough. Shape the dough into a ball and then chill for about 30 minutes.

Grease a spring form pan (Ø 28 cm). Pre-heat oven to 200°C using upper and lower heat.

Finely dice bacon, put in a frying pan and place on the stove. Allow to cook out at medium setting.

Remove dough from refrigerator and place it on a lightly floured surface and roll out. Line the spring form pan bottom and sides with the crust.

Sprinkle the bacon bits on the crust.

Beat cream, eggs and seasonings in a bowl with a hand mixer. Add cheese and whisk. Pour the egg mixture into the crust.

Place the quiche on a rack in the oven and bake for about 30 minutes at 200°C using upper and lower heat. Remove the quiche from the oven when it is golden brown and serve immediately.

## Nutritional information    Calories / bread units

Carbohydrates 192 g

Protein 104 g

Fat 236 g

Recipe 3405 kcal

Portion 851 kcal

Portion 4,0 BE

# BAKED CHICKEN FILLET WITH SPINACH

## Recipe for 4 servings

10 g butter  
1 onion, finely diced  
1 clove garlic, finely diced  
1 tsp. vegetable stock (instant)  
200 ml water  
600 g spinach  
4 chicken fillets (about 400 g)  
Freshly ground pepper  
1 tbsp. oil  
1 pinch salt  
3 tbsp. water  
150 g sour cream  
1 tbsp. curry spice  
1 pinch nutmeg  
300 ml water  
150 g long grain rice

## Preparation

Put a pan on the hob, add the butter and heat over medium hob setting. Add onion and garlic and sauté in the butter.

Stir the broth into the water. Deglaze the onions with the liquid.

Add spinach and let it simmer covered for about 15 minutes over medium hob setting. Season with salt, pepper and nutmeg after cooking.

Wash the meat, pat dry and season with pepper. Place a grill pan on the stove and heat up using a high hob setting. Add the oil and fry the chicken fillets on each side for about 2–3 minutes, then add salt and remove.

Deglaze the pan with water and bring to a boil. Add sour cream, curry, nutmeg and salt and mix well.

Preheat the oven with the hot air function to 200°C.

Bring the rice to a boil once in a pot on the hob. Then let the rice swell for about 15–20 minutes over low heat.

Fill a shallow oven dish with the spinach, place the fillets on top and pour the sauce over it. Put the oven dish on a wire rack in the oven and bake the fillets for about 15 minutes. Then take out and sprinkle with curry.

Serve the fillets on a plate with the rice.

## Nutritional information    Calories / bread units

Carbohydrates 988 g	Recipe 9066 kcal
Protein 269 g	Portion 378 kcal
Fat 421 g	Portion 3,4 BE





## Recipe for 1 baking sheet (20 pieces)

### For the dough

350 g flour

1 cube yeast (42 g)

75 ml oil

150 ml lukewarm water

1 tsp. salt

### For the topping

1 ½ kg Spanish onions

4 tbsp. butter oil

Salt

Pepper

300 g creme fraiche  
or sour cream

3 eggs

200 g bacon, diced

500 g gouda, grated



# ONION TARTS

## Nutritional information Calories / bread units

Carbohydrates 333 g Recipe 6393 kcal

Protein 218 g Portion 320 kcal

Fat 445 g Portion 1,4 BE

## Preparation

Pour the water into a mixing bowl and dissolve the yeast in it. Add the flour, oil and salt, and knead everything to a smooth dough using a food processor with the dough hook.

On a well-floured surface, knead the dough again thoroughly, then put it back in the mixing bowl and let it rise, covered, in a warm place until it doubles in size.

Peel the onions and cut them into thin rings. Place a pan on the hob and heat it up. Add the butter oil and onions, and sweat them for 10 minutes over medium heat. Then season to taste with salt and pepper.

Pre-heat oven to 200°C using upper and lower heat.

Grease the oven pan (oven accessory). Take the dough out of the mixing bowl and roll it out to the

size of the oven pan on a floured surface. Lay the dough into the oven pan so it is fully covered.

Evenly spread the onion rings onto the dough.

Put the creme fraiche and eggs into a mixing bowl and blend with the hand mixer. Pour the mixture over the onions.

Evenly spread the diced bacon and Gouda on top.

Put the oven pan into the preheated oven and bake the onion tarts for about 30 minutes until it is nicely browned.

Then take out and serve immediately.



# MINCE ROULADE WITH MUSHROOMS AND CARROTS

## Preparation

Peel onions and dice finely. Peel carrots and dice very finely. Wash mushrooms and dice finely.

Place a pan on the hob and heat using a high setting. Add oil and diced onions and sauté until translucent. Add carrots and continue to sauté about 5 minutes.

Put the mince in a large bowl. Add the onion-carrot mixture.

Put the pan back on the hob and sauté the mushrooms with a little oil. Cut bacon fat into thin strips.

Add the diced mushroom and the remaining ingredients to the mince and mix everything together well. Form the mixture into a roll. Put the mince roll in a heat-resistant bowl and place on a wire rack in the oven.

Use the hot air function at 180°C and bake the beef roulade for 50–60 minutes. When it is done, remove from the oven, slice and serve immediately.

## Nutritional information

Carbohydrates 42 g

Protein 126 g

Fat 98 g

## Calories / bread units

Recipe 1594 kcal

Portion 398 kcal

Portion 0,9 BE

## Recipe for 4 servings

500 g minced beef

1 small onion

1 carrot (approx. 100 g)

150 g button mushrooms

½ tsp. salt

Freshly ground pepper

½ tsp. ground paprika

½ tbsp. mustard

1 tbsp. herbs according to taste

1 egg

25 g Bread crumbs

2 tbsp. oil for frying

50 g bacon fat

# BAKED FISH FILLET PACKETS

## Preparation

Place the four sheets of baking paper next to each other on the counter.

Preheat the oven with the hot air function at 180°C.

Place one fish fillet, a lemon slice and a slice of garlic in the middle of each sheet of paper. Season with salt and pepper and drizzle 1 tbsp. of olive oil over each.

Fold the paper to make air-tight packets and staple close. Place the fish packets on a baking tray and place in the middle of the oven.

Use the hot air function at 180°C and bake the fish for 12–15 minutes. If the packets have been well sealed, they will expand like a balloon.

When done cooking, remove from the oven and serve the fish in the packets. Accompanying them with little bowls of water and soaked lemon slices to give the fish a little taste.

## Nutritional information Calories / bread units

Carbohydrates 7 g

Recipe 2492 kcal

Protein 11 g

Portion 623 kcal

Fat 260 g

Portion 0,1 BE

## Recipe for 4 servings

1 kg cod fillet  
(cut into 4 pieces)

1 lemon

1 clove garlic

4 tbsp. olive oil

Pepper

Salt

Baking paper  
(1 sheet per fillet)



## Recipe for 4 servings

About 1 kg boneless venison,  
cut into bite-sized pieces

250 g puff pastry

125 ml chicken broth

125 ml red wine

80 g button mushrooms,  
halved

1 slice of bacon, diced

1 small onion thinly sliced  
into strips

2 tbsp. oil

1 tbsp. milk

1 clove of garlic, crushed

1 bay leaf

1 egg yolk

15 g flour

1 sprig thyme

Salt

Freshly ground pepper

## Nutritional information

Carbohydrates 101 g

Protein 218 g

Fat 144 g

## Calories / bread units

Recipe 3663 kcal

Portion 916 kcal

Portion 2,1 BE

# WILD GOULASH IN PUFF PASTRY

## Preparation

Mix the flour, salt and pepper in a mixing bowl.  
Wash the meat, pat dry and roll in the flour.

Place a pan on the hob and heat on level 7. Add oil and bacon to the pan and fry golden brown. Remove and put into a large pot. Fry the meat portions on all sides in a pan, then take out and also add to the pot. Brown onions and garlic slightly in the pan and add to the rest of the ingredients in the pot.

Brush the mushrooms and cut in half. Add to the wine, broth, thyme and bay leaves in the pot and bring to the boil once. Then turn the hob setting down to level 4 and let the goulash simmer for about 45 minutes until the meat is tender. In the meantime, stir occasionally. After cooking, remove the thyme and the bay leaves.

Preheat the oven with the hot air function at 200°C.

Roll the puff pastry out about 5mm thick on a floured surface. Grease an oven dish (or a separate small dish per person). Cut a part of the dough into strips and line the edge of the oven dish with it. Cut another piece of dough the size of the oven dish to use as a crust to cover the dish with afterwards.

Mix the egg yolk and milk together. Fill the oven dish with the goulash. Brush the dish-shaped dough



around the edges with the egg yolk and milk mixture and cover the oven dish with it. Pierce the dough cover several times with a fork. Cut the protruding edges of the dough off with a knife. Use a knife to gently press the edge of the puff pastry cover down. Use the pastry off-cuts to decorate the cover. Brush the puff pastry with the remaining egg yolk and milk mixture.

Put the oven dish on a rack in the oven and cook for about 35–40 minutes until the pastry is golden brown and well risen.

## Preparation

Cube the bacon into small pieces. Wash and clean the leek bulbs and slice into thin rings.

Put a pan on the hob and heat on medium. Add the bacon and cook out. Add the onion and sweat for about four minutes.

Wash the parsley, pat dry and chop finely. Add cheese and crème fraîche to the pan and stir together with the bacon.

Pre-heat oven to 180°C using upper and lower heat.

Salt and pepper the pork medallions to taste.

Put a second pan on the hob and heat on high. Add the clarified butter and the pork medallions and fry each one a minute per side.

Grease a temperature-resistant oven dish and place the medallions inside. Put some of the prepared mixture on top of each medallion. Place the oven dish on a rack in the oven and bake for about 25 minutes at 180°C using the hot air function.

Remove and serve while hot.

# BAKED MEDALLIONS OF PORK



## Recipe for 4 servings

30 g marbled bacon  
2 leek bulbs  
½ bunch of flat-leafed parsley  
40 g grated Parmesan  
2 tbsp. crème fraîche  
8 pork medallions  
Salt  
Freshly ground pepper  
2 tbsp. clarified butter

## Nutritional information

Carbohydrates 13 g  
Protein 112 g  
Fat 47 g

## Calories / bread units

Recipe 942 kcal  
Portion 235 kcal  
Portion 0,3 BE





## SADDLE OF VENISON WITH BALSAMIC-CRANBERRY SAUCE

### Recipe for 4 servings

1 saddle of venison  
1 orange  
2 star anise  
2 sticks of cinnamon  
1 tbsp. oil  
Salt  
Freshly ground pepper  
**For the sauce**  
200 ml balsamic vinegar  
150 g cranberries  
50 ml Port

### Preparation

Remove the meat from the bone.  
Juice the orange and put it in a large zip lock freezer bag.  
Crumble the star anise and break the cinnamon sticks in two to three pieces. Add them to the orange juice.  
Now add the meat to the freezer bag as well and seal with as little air as possible. Place in the refrigerator to marinate at least overnight.  
Preheat oven to 200°C using upper and lower heat and prepare the meat thermometer.

Place a pan on the hob and heat on high. Add some oil and sear the meat well on all sides. Season with salt and pepper.

Insert the tip of the meat thermometer to the centre of the thickest part of the meat. Place the meat on a roasting rack. Put the rack in the middle of the oven and place a baking tray one level below. Connect the meat thermometer to the socket of the oven. Set the meat to a core temperature of 55°C on the oven and cook the meat using upper and lower heat at 200°C.

Place the pan on medium heat, add the balsamic vinegar and allow to reduce to half. Then add the cranberries and port and season with salt and pepper. If the sauce is too runny, stir in some cold butter to bind it.

After cooking the meat, remove from the oven and leave to rest briefly. Cut into pieces and serve with the sauce.

**Tip: Mashed potatoes, potato dumplings, red cabbage or chanterelles go well with this dish.**

### Nutritional information    Calories / bread units

Carbohydrates 67 g	Recipe 1614 kcal
Protein 228 g	Portion 404 kcal
Fat 27 g	Portion 1,4 BE

# Desserts and Baked Goods



# STRAWBERRY-YOGURT MINI CAKES

## Recipe for 12 mini cakes

### For the dough

75 g butter or margarine  
75 g sugar  
1 packet vanilla sugar  
2 eggs  
200 g flour  
1 tsp. baking powder  
250 ml milk

### For the yogurt mixture

500 g strawberries  
500 g plain yogurt  
200 g heavy sour cream  
50 ml thickened agave syrup  
(or 50 g sugar)

2 leaves of gelatin

### For the fruit glaze

500 g strawberries  
2 tbsp. sugar  
2 leaves of gelatin  
Baking tin for 12 mini cakes

## Preparation

### For the dough:

Add the ingredients for the dough into a mixing bowl and mix with a hand mixer to a smooth dough.

Grease baking forms. Then add 2 tbsp. of the dough into each mini-form and smooth. Place the baking tin on a rack in the oven and bake for about 20 minutes at 180°C using convection heat.

When done, allow the cupcakes to cool and remove the from edge.

**For the yogurt mixture:** Fill a small pot with cold water and soften the gelatin leaves in it.

Wash and clean the strawberries and allow to dry, then put in a mixing bowl. Purée using a stick hand blender. Add the yogurt, sour cream and thickened Agave juice and mix well.

Remove the gelatin from the water and press firmly. Throw away the remaining water. Add the gelatin to the pot. Put the pot on the stove and dissolve the gelatin at low heat until it is completely liquidized. Careful: Do not allow the gelatin to become too hot because it will not gel afterwards.

Add the gelatin to the yogurt mixture, stirring constantly.

Clean the form rims and put back around the little cakes. Fill with the yogurt filling. Allow the cupcakes to chill for 1 hour.

**For the fruit glaze:** Wash and clean the strawberries and allow to dry, then halve, reserving 12 for garnish. Put the remaining strawberries with the sugar in a mixing bowl and purée finely.

Prepare gelatin as in steps 5 and 7 above.

Add the liquid gelatin to the puréed strawberries and mix well. Carefully add the mixture on top of the yogurt mixture in the forms.

Allow the mini cakes to chill in the refrigerator for at least 4 hours until the gelatin is firm.

**To serve:** Remove the cakes from the refrigerator and then remove the form edges. Arrange the cakes on a cake platter and garnish with the strawberry pieces.

**Tip: Pass the strawberries through a sieve after puréeing to make a clear glaze.**

## Nutritional information Calories / bread units

Carbohydrates 356 g Recipe 3084 kcal

Protein 81 g Portion 258 kcal

Fat 140 g Portion 2,5 BE



# FINE APPLE PIE

## Recipe for 1 cake (12 pieces)

750 g apples (e.g. Boskop)  
125 g butter or margarine  
125 g sugar  
3 eggs  
1 organic lemon  
(grated zest)  
200 g flour  
2 tsp. baking powder  
100 ml milk

## Preparation

Peel, cut in quarters and core the apples.

Add the rest of the ingredients to a mixing bowl and mix with a hand mixer to a smooth dough.

Grease a springform pan (26 cm diameter). Pour in the dough and spread the apple pieces on it in a circle.

Put the baking pan on a rack in the oven. Heat the oven with the hot air function at 160°C and bake the cake for about 50 minutes until it is done with a beautiful brown colour.

## Nutritional information

Carbohydrates 381 g  
Protein 26 g  
Fat 139 g

## Calories / bread units

Recipe 2961 kcal  
Portion 247 kcal  
Portion 2,6 BE



## Recipe for 1 metal tray (about 50 pieces)

### For the dough

300 g flour  
1 tsp baking powder  
130 g sugar  
2 packets vanilla sugar  
2 eggs  
130 g soft butter

### For brushing/spreading

4 tbsp. apricot jam

### For the nut mixture

200 g butter  
200 g sugar  
2 packets vanilla sugar  
4 Tbsp water  
200 g ground hazelnuts  
200 g chopped hazelnuts

### For decoration

200 g couverture chocolate

## Nutritional information

Carbohydrates 732 g  
Protein 82 g  
Fat 623 g

## Calories / bread units

Recipe 9139 kcal  
Portion 182,6 kcal  
Portion 1,3 BE



## Preparation

Grease the oven pan (oven accessory).

Put all the ingredients for the dough in a mixing bowl and knead with the food processor to a smooth dough.

Roll the dough out on a floured work surface in baking tray size, then place in the oven pan.

Spread the dough with apricot jam.

Put butter, sugar, vanilla sugar and water in a pot on the hob for the nut mixture. Heat the contents on a medium hob setting until the butter has melted. Add nuts and mix everything well together.

Spread the nut mixture evenly on the apricot jam and smoothen.

Put the pan in the oven and bake for about 25 minutes at 160°C using the hot air function. Then take out and allow to cool.

Melt the couverture chocolate in a pot on the hob with the special “melt” function.

First cut the cooled Nussecken into squares and then into triangles.

Dip two corners of each Nussecke in the chocolate or spread with a pastry brush. Let it cool.

# CHOCOLATE AND COCONUT MUFFINS



## Recipe for 12 muffins

125 g butter  
125 g sugar  
½ packet vanilla sugar  
2 eggs  
125 g flour  
1½ tsp. baking powder  
2 Tbsp cocoa  
30 g desiccated coconut  
2 ripe bananas  
1 tbsp. rum

## Nutritional information

Carbohydrates 284 g  
Protein 24 g  
Fat 149 g

## Calories / bread units

Recipe 2654 kcal  
Portion 221 kcal  
Portion 2,0 BE

## Preparation

Grease a muffin pan or small espresso cups.

Preheat the oven with the hot air function to 180°C.

Add the butter, sugar, vanilla sugar and eggs to a mixing bowl and beat with an electric mixer until frothy.

Add the flour, baking powder, cocoa and desiccated coconut and stir.

Mash the banana on a plate and drizzle the rum over it. Add the mashed bananas to the dough and fold in gently.

Pour the batter into the muffin cups. Put the muffin cups in the oven and bake for about 20 minutes.

Then take out and allow to cool.

**Tip:** Tastes great with vanilla sauce.

# RHUBARB STREUSEL CAKE

## Preparation

Clean, wash and chop the rhubarb.

Grease a springform pan (Ø 26 cm) or tart pans.

Put the ingredients for the batter into a mixing bowl and mix with a food processor to a smooth batter.

Pour the batter into the baking pan and smooth it. Evenly spread the rhubarb onto the batter.

For the streusel, put the butter into a small pot on the hob and melt it with the special “melt” function.

Mix the flour and sugar in a mixing bowl. Add the butter and knead into streusel using a food processor with the dough hook.

Spread the streusel onto the rhubarb. Put the baking pan on a rack in the oven. Heat the oven at 150°C with the hot air function and bake the cakes for about 1 hour. If you are using tart pans, the baking time is reduced to about 30 minutes.

## Recipe for 1 cake (12 slices)

### For the batter

100 g butter  
100 g sugar  
2 eggs  
175 g flour  
1 tsp. baking powder  
3 tbsp. Rolled oats  
50 ml milk

### For the topping

Approx. 750 g rhubarb

### For the streusel

125 g flour  
75 g sugar  
75 g butter

## Nutritional information

Carbohydrates 412 g  
Protein 24 g  
Fat 184 g

## Calories / bread units

Recipe 3497 kcal  
Portion 291 kcal  
Portion 2,9 BE



# MARBLE CAKE



## Nutritional information

Carbohydrates 655 g

Protein 36 g

Fat 276 g

## Calories / bread units

Recipe 5402 kcal

Portion 338 kcal

Portion 3,4 BE

## Recipe for 1 cake (16 pieces)

### For the dough

25 g butter or margarine

250 g sugar

1 packet vanilla sugar

3 eggs

1 tablespoon rum

500 g flour

1 packet baking powder

125 ml milk

### In addition, for the dark dough

30 g cocoa

25 g sugar

50 ml milk

Icing sugar for dusting

## Preparation

Mix the ingredients for the dough well together in a mixing bowl.

Smear a Bundt pan with butter. Fill two-thirds of the pan with the dough.

Stir cocoa and milk into the remaining dough. Spread the dough dark out on the light dough and mix with a fork in a spiral movement to create a marble pattern. Smoothen the dough in the baking pan.

Place the cake on a rack in the oven. Switch the oven on at 160°C and bake the cake for about 60 minutes with the hot air function.

When the cake is done, let it cool somewhat in the pan and then remove it. Dust with some icing sugar just before serving.



# STRAWBERRY FLAN

## Preparation

Put the ingredients for the batter into a mixing bowl and mix with a hand mixer to a smooth batter.

Grease a flan case pan. Pour the batter into the greased pan and smooth it.

Put the flan case pan on a rack in the oven. Pre-heat oven to 180°C using upper and lower heat, and bake the flan case for about 30 minutes.

After baking, tip the flan case out of the pan and let it cool.

In the meantime, wash and clean the strawberries. Spread the prepared strawberries onto the cooled flan case.

Prepare the glaze according to the instructions on the packet and pour it over the fruit

## Nutritional information Calories / bread units

Carbohydrates 268 g	Recipe 2061 kcal
Protein 24 g	Portion 172 kcal
Fat 93 g	Portion 1,9 BE

## Recipe for 1 cake (12 slices)

### For the dough

75 g Butter or margarine  
75 g Sugar  
1 packet Vanilla sugar  
2 Eggs  
175 g Flour  
1 tsp Baking powder  
125 ml Milk

### For the topping

500–750 g Strawberries

### For the glaze

1 packet Glaze  
Fruit juice or water



# TIRAMISU-CAKE

## Recipe for 1 cake (16 pieces)

### For the sponge base

6 eggs  
150 g sugar  
1 packet vanilla sugar  
100 g flour  
100 g corn flour

### For the filling

3 sheets white gelatine  
7 egg yolks  
250 g icing sugar  
2 tbsp. rum  
600 g mascarpone  
1 organic lemon (zest and juice)  
125 g butter

### For decoration

125 ml strong, cold coffee  
2 tbsp. cocoa  
1 tbsp. icing sugar  
200 g cream

**Tip: The cake can of course also be baked in a rectangular springform pan.**

## Preparation

Line the bottom of a springform pan (Ø 26 cm) with baking paper. Preheat the oven with the top/bottom heat function to 180°C.

For the sponge batter, add the eggs, sugar and vanilla sugar to a mixing bowl and beat with an electric mixer until you have a frothy mixture.

Sift the corn flour over the egg mixture and gently fold in. Pour the mixture into a prepared cake pan, put on a rack in the preheated oven and bake for about 30 minutes.

After baking the sponge base, allow it to cool briefly, remove from the pan, remove the baking paper and let it cool completely.

Pour some cold water in a small pot and let the gelatine soak in it for about 5 minutes.

Separate the eggs. Add the egg yolk and icing sugar to a mixing bowl and beat until frothy. Add the rum, mascarpone, lemon zest and lemon juice and mix together.

Melt the butter. Stir into the egg mixture.

Remove the gelatine from the water and press lightly. Pour the water out and put the gelatine back in the pot. Leave the pot on the hob and let the

gelatine turn to liquid on low heat. The bottom of the pot should only be slightly heated, otherwise the gelatine will overheat. Stir the gelatine into the egg mixture too.

Cut the sponge cake twice horizontally and drizzle all the layers with coffee.

Put one layer on a cake plate and place a cake ring around it. Spread one third of the mascarpone cream on it, place the second layer on it and then spread with a third of the mascarpone cream. Cover with the last layer.

Remove the cake ring and spread the cake all around with the remaining cream and refrigerate.

Mix the cocoa with the icing sugar and sift over the cake just before serving. Whip the cream until stiff and decorate the cake with cream rosettes.

## Nutritional information Calories / bread units

Carbohydrates 609 g	Recipe 7430 kcal
Protein 80 g	Portion 464 kcal
Fat 492 g	Portion 3,2 BE



## Recipe for 4 servings

### For the apples

4 apples  
2 egg whites  
100 g nuts, ground  
50 g butter

### For the vanilla sauce

1 pouch vanilla pudding mix  
(for 500 ml milk)  
1 l milk  
3–4 tbsp. sugar



## BAKED APPLE WITH VANILLA SAUCE

## Nutritional information

Carbohydrates 192 g  
Protein 57 g  
Fat 118 g

## Calories / bread units

Recipe 2115 kcal  
Portion 529 kcal  
Portion 4,0 BE

## Preparation

Wash and core the apples, then cut  $\frac{1}{3}$  off the top as a cover.

Put the egg whites in a mixing bowl and beat with an electric mixer until stiff. Add the nuts and carefully fold them under.

Fill the apples with the egg white/nut mixture. In order to do so, take the cover off each apple and put in some of the mixture. Then put the cover back on.

Set the apples next to each other in a heat-resistant pan.

Put the butter in a pot and the pot on the hob. Select the special “melting” function and let the butter melt.

Drizzle the liquid butter over the apples.

Put the pan with the apples on a rack in the oven. Heat the oven at 180 ° C with the hot air function and bake the apples for about 30 minutes.

In the meantime, prepare the pudding according to the directions on the package – but use 1 litre of milk (instead of 500 ml).

Once the apples are done, serve them with the sauce.

# APPLE PIE

## Preparation

Put the flour and baking powder into a mixing bowl. Cut the butter into small pieces and add. Add the sugar, vanilla sugar and egg, and knead everything to a smooth dough using a food processor with the dough hook.

Put the dough in the fridge and let it rest for 30 minutes. Grease a springform pan (26 cm in diameter).

Peel and core the apples and cut them into small pieces. Put the apples with the raisins, currants, cinnamon and lemon juice into a bowl and mix well.

Pre-heat oven to 175°C using upper and lower heat.

Take the dough out of the fridge. Line the bottom and edge of the pan with  $\frac{3}{4}$  of the dough. Put the apple filling into the pan. Roll out the rest of the dough, cut it into strips and spread it onto the apple filling in a nice pattern (such as a grid). Brush the dough with some egg yolk.

Put the pie into the oven and bake for about 75 minutes. Let the pie cool well before cutting it.

## Nutritional information    Calories / bread units

Carbohydrates 268 g

Protein 24 g

Fat 93 g

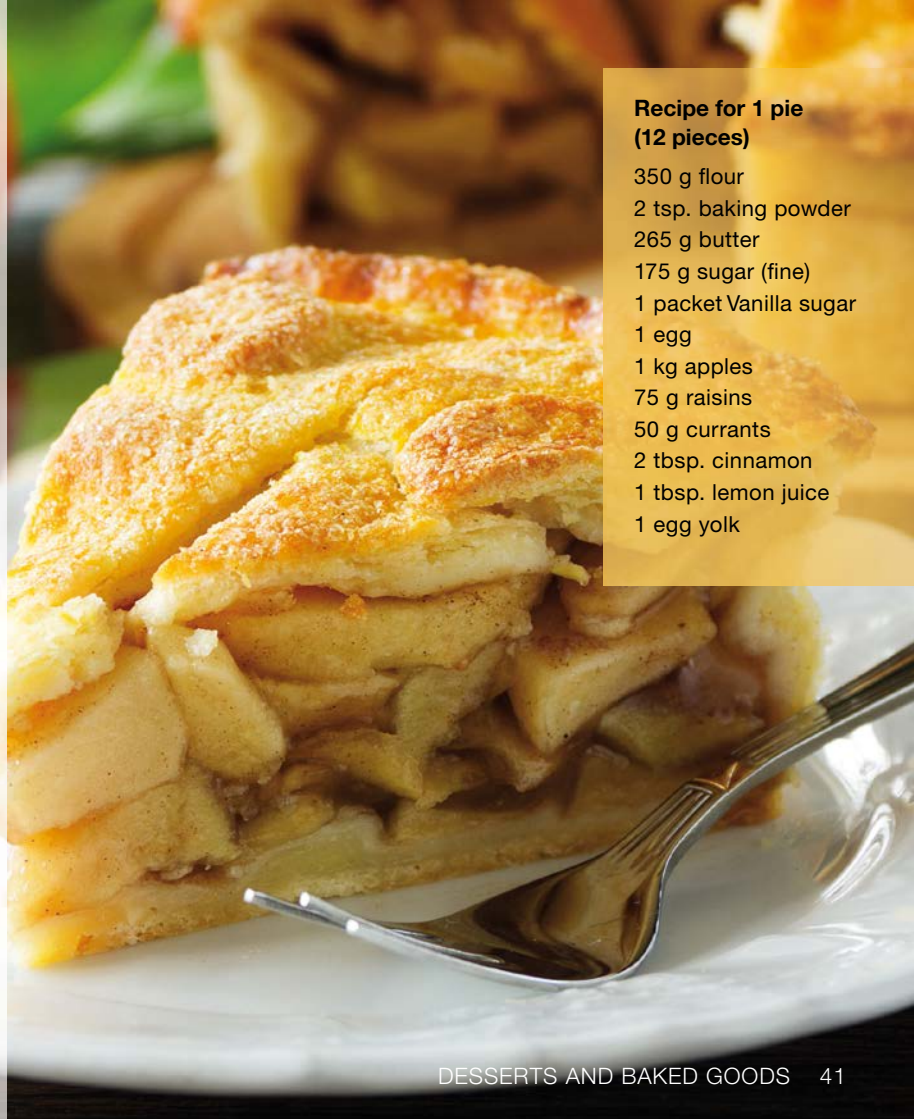
Recipe 2061 kcal

Portion 172 kcal

Portion 1,9 BE

## Recipe for 1 pie (12 pieces)

350 g flour  
2 tsp. baking powder  
265 g butter  
175 g sugar (fine)  
1 packet Vanilla sugar  
1 egg  
1 kg apples  
75 g raisins  
50 g currants  
2 tbsp. cinnamon  
1 tbsp. lemon juice  
1 egg yolk





# PINEAPPLE MARZIPAN SNACK CAKES

## Preparation

Put the marzipan and butter into a bowl and mix until smooth.

Stir in the sugar, vanilla sugar and eggs.

Mix the flour, baking powder and rolled oats, add to the bowl and stir everything into a smooth batter.

Drain the pineapple, cut into small pieces and fold under the batter.

Grease baking pans, dust with rolled oats and fill with batter.

Put the baking pans on a rack in the oven. Heat the oven at 160°C with the hot air function and bake the cakes for about 25–30 minutes.

## Recipe for 12 cakes

200 g marzipan  
175 g butter or margarine  
150 g sugar  
1 packet vanilla sugar  
3 eggs  
200 g flour  
100 g rolled oats  
2 tsp. baking powder  
200 g pineapple pieces  
Grease por the baking pans  
Rolled oats for dusting

## Nutritional information Calories / bread units

Carbohydrates 495 g	Recipe 4409 kcal
Protein 51 g	Portion 367 kcal
Fat 233 g	Portion 3,4 BE



# PINEAPPLE MARBLE CAKE

## Recipe for 1 baking sheet (20 pieces)

1 Pineapple (cut into slices)

### For the dough

200 g sugar

1 packet vanilla sugar

250 g butter

4 eggs

400 g flour

2 tsp. baking powder

75 ml milk

### In addition, for the dark dough

3 tbsp. milk

30 g cacao

## Preparation

Put all ingredients for the dough into a mixing bowl and mix with a food processor to a smooth dough.

Grease the baking sheet, spread on half the dough and smooth it.

Add the ingredients for the dark dough to the second half of the dough in the mixing bowl and mix well.

Spread the dark dough onto the light dough and pull a fork through both layers of dough in a spiral shape. Then smooth the dough again.

Evenly spread the pineapple rings onto the baking sheet.

Slide the baking sheet into the oven and bake for 30 minutes at 150°C using the hot air function.



## Nutritional information

Carbohydrates 826 g

Protein 68 g

Fat 412 g

## Calories / bread units

Recipe 7495 kcal

Portion 375 kcal

Portion 3,4 BE

# VANILLA PLUM PIE

## Recipe for 1 pie (12 pieces)

### For the dough

250 g flour

75 g sugar

1 packet Vanilla sugar

1 pinch Baking powder

125 g butter

1 egg

### For the filling

750 g plums

250 ml milk

250 g whipping cream

60 g butter

100 g sugar

3 eggs

20 g flour

1 packet custard powder,  
vanilla flavour

## Preparation

Put all ingredients for the dough into a mixing bowl and, using the dough hook and hand mixer, knead to a smooth dough.

Grease a springform pan (Ø 26 cm). Roll out half of the dough on the bottom of the pan. Shape the rest of the dough into a roll, lay it around the edge of the pan and evenly press it into place.

Wash, halve and pit the plums, and spread them evenly onto the dough.

Pre-heat oven to 175°C using upper and lower heat.

For the filling, take 3 tbsp. of the milk and mix it with the eggs, flour and custard powder in a mixing bowl.

Put the cream, remaining milk, butter and sugar in a pot on the hob and bring to a boil, stirring constantly.

Slowly pour the hot liquid into the egg mixture, stirring constantly. Pour the mixture over the plums, slide the pie onto a rack in the oven and bake for about 1 hour.

After baking, allow the pie to cool in the baking pan.



## Nutritional information

Carbohydrates 533 g

Protein 42 g

Fat 268 g

## Calories / bread units

Recipe 4850 kcal

Portion 404 kcal

Portion 3,7 BE

# PLUM CAKE

## Preparation

Pour the milk into a mixing bowl and dissolve the yeast in it.

Add the flour, sugar, vanilla sugar and butter, and knead everything to a smooth dough using a food processor with the dough hook. Cover the dough and let it rise in a warm place until it doubles.

Wash, drain, halve and pit the plums in the meantime.

Pre-heat oven to 200°C using upper and lower heat.

Grease the oven pan (oven accessory). Knead the dough again on a floured surface after it rises. Then roll it out and cover the baking sheet with it.

Spread the prepared plums onto the dough, put the oven pan into the oven and bake the cake for about 25–30 minutes.

## Nutritional information Calories / bread units

Carbohydrates 756 g

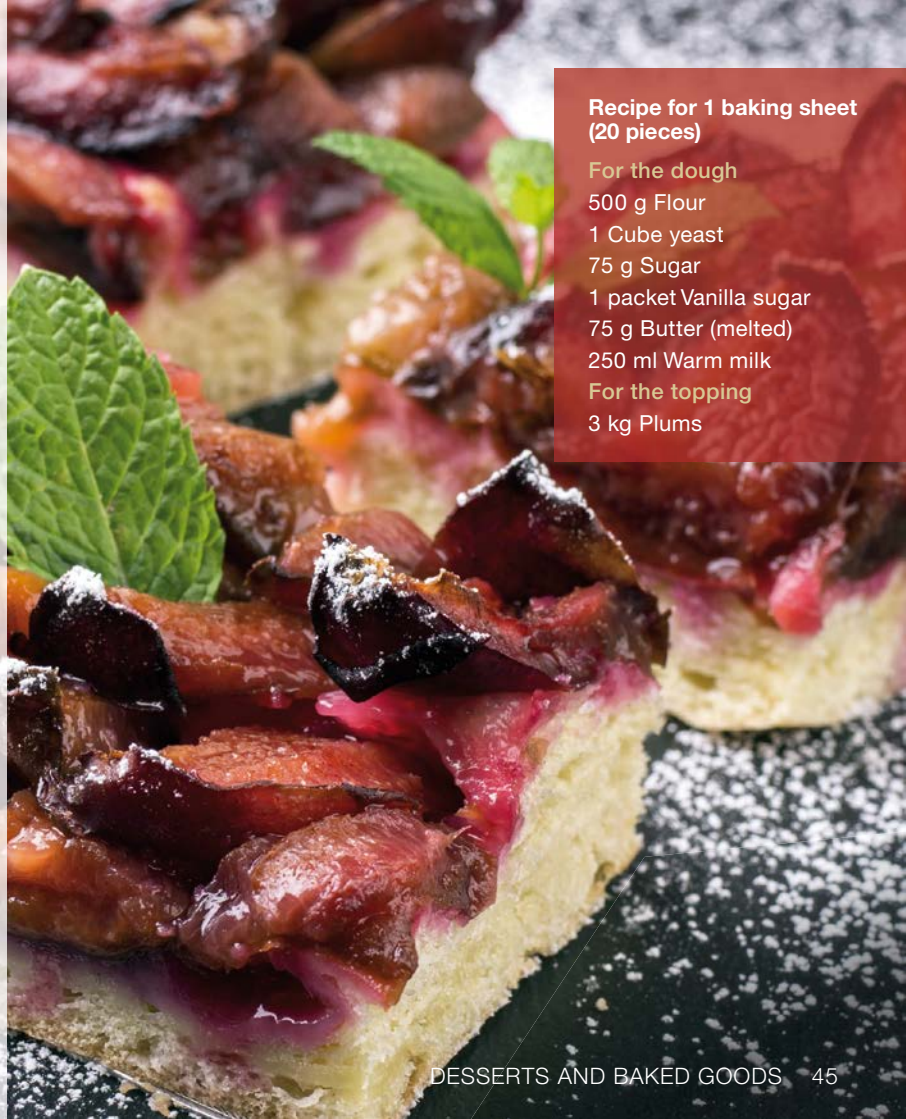
Protein 39 g

Fat 121 g

Recipe 4385 kcal

Portion 219 kcal

Portion 3,1 BE



## Recipe for 1 baking sheet (20 pieces)

### For the dough

500 g Flour

1 Cube yeast

75 g Sugar

1 packet Vanilla sugar

75 g Butter (melted)

250 ml Warm milk

### For the topping

3 kg Plums



# LUSCIOUS POPPY BUNDT CAKE



## Recipe for 1 cake (12 slices)

### For the batter

250 g butter, softened  
330 g wheat flour  
200 g sugar  
1 packet baking powder  
4 eggs  
75 ml milk  
1 packet vanilla sugar

### Poppy mixture

6 tbsp. egg liqueur  
2 eggs  
2 packets poppy seed filling  
(250 g each)

### For decoration

200 g dark couverture chocolate

## Preparation

Grease a bundt pan (Ø 24 cm) and sprinkle with flour. Preheat the oven with the hot air function at 160°C.

Put the butter, sugar and vanilla sugar in a mixing bowl and beat with the hand mixer until frothy. Stir in the eggs.

Mix the flour and baking powder, and add to the mixing bowl along with the milk. Blend everything well with the hand mixer. Pour the batter into the baking pan.

Put the poppy seed filling, eggs and egg liqueur into a second mixing bowl and also blend with the hand mixer. Spread this mixture onto the batter. Then smooth the top.

Put the pan into the oven on a rack and bake the cake for about 60 minutes. Take out the cake and let it cool slightly in the pan. Then tip it out of the pan and let it cool fully.

Put a pot on the hob and add the couverture chocolate. Select the special “melt” function and let the couverture chocolate melt. Spread the couverture chocolate onto the bundt cake and then chill until it solidifies.

## Nutritional information Calories / bread units

Carbohydrates 588 g	Recipe 8248 kcal
Protein 159 g	Portion 688 kcal
Fat 549 g	Portion 4,1 BE
Alcohol 11 g	

# SOUR CREAM CAKE WITH FRUIT

## Recipe for 1 cake (24 pieces)

### For the topping

3 cans mandarin oranges  
350 g cherries

### For the batter

250 g butter  
175 g sugar  
5 eggs  
1 organic lemon (grated zest)  
375 g flour  
1 packet baking powder  
5 tbsp. milk

### For the sour cream mixture

250 g heavy sour cream  
3 eggs  
25 g sugar  
2 packet vanilla sugar

## Preparation

Grease an oven pan (oven accessory). Pour the mandarin oranges in a colander to drain. Clean, wash and drain the blackberries.

Preheat the oven with the hot air function at 160°C.

Put all ingredients for the batter into a mixing bowl and mix with a food processor to a smooth batter. Pour the batter into the oven pan and spread evenly.

Spread the mandarin oranges and blackberries onto the batter. Put the oven pan into the middle of the oven and bake the cake for 20 minutes.

In the meantime, put all ingredients for the sour cream mixture into a mixing bowl and blend with the hand mixer until smooth.

After 20 minutes of baking time, spread the sour cream mixture onto the partly baked batter and bake the cake for another 40 minutes until it is golden yellow.

Then take it out of the oven and allow to cool.



## Nutritional information

Carbohydrates 614 g  
Protein 67 g  
Fat 333 g

## Calories / bread units

Recipe 5891 kcal  
Portion 246 kcal  
Portion 2,3 BE





# FRANKFURT CROWN CAKE

## Recipe for 1 cake (16 slices)

### For the batter

250 g butter  
250 g sugar  
1 packet Vanilla sugar  
4 eggs  
400 g Flour  
½ lemon (juice)  
4 tsp. baking powder

### For the mocha crème

¼ l coffee  
100 g sugar  
30 g vanilla custard powder  
250 g butter  
125 g margarine  
100 g apricot marmalade

### For decoration

200 g hazelnut brittle

## Preparation

Grease a bundt pan. Pre-heat oven to 175°C using upper and lower heat.

Put all ingredients for the batter into a mixing bowl and mix with a food processor to a smooth batter.

Pour the batter into the bundt pan, put it on a rack in the oven and bake for about 50 minutes. Then allow to cool.

For the mocha crème, dissolve the sugar in the hot coffee and allow to cool.

Pour the custard powder into a small bowl and mix with some of the cold coffee. Pour the rest of the coffee into a pot and bring to a boil. When the coffee comes to a boil, stir in the custard powder mixture and bring to a boil again. Take the pot off the heat.

Pour the coffee mixture into a bowl and gradually stir in the butter and margarine with a hand mixer. Chill the mixture for 30 minutes.

Cut the cooled cake twice (making three layers). Set the bottom layer onto a cake plate and spread with ¼ of the crème.

Put on the second ring and spread with the marmalade.

Put on the top ring and cover it entirely with the remaining crème.

Finally, sprinkle the crème with the brittle. Chill the cake for at least 1 hour.

**Tip: The cake can also be decorated with dabs of whipped cream and cherries.**

## Nutritional information Calories / bread units

Carbohydrates 860 g	Recipe 9245 kcal
Protein 43 g	Portion 578 kcal
Fat 596 g	Portion 4,5 BE

# CREAMY CHEESE CAKE



## Recipe for 1 cake (16 slices)

### For the batter

75 g butter or margarine  
75 g sugar  
1 packet vanilla sugar  
2 eggs  
175 g flour  
1 tsp. baking powder  
125 ml milk

### For the crème

500 g curd cheese  
250 g cream  
250 g icing sugar  
1 packet vanilla sugar  
6 leaves gelatine  
1 lemon (juice)  
1 egg (separated)  
3 cans mandarin oranges  
200 g grated chocolate

## Preparation

Put the ingredients for the batter into a mixing bowl and mix with a hand mixer to a smooth batter.

Grease a flan case pan. Pour the batter into the greased pan and smooth it. Put the flan case pan on a rack in the oven. Pre-heat oven to 180°C using upper and lower heat, and bake the flan case for about 30 minutes. After baking, tip the flan case out of the pan and let it cool.

Drain the mandarin oranges, and set aside 18 segments as garnish. Place the flan case onto a cake plate, and put the cake ring around it. Spread the mandarin oranges onto the flan case.

Fill a small pot with cold water and soften the gelatin leaves in it.

Pour the cream in a mixing bowl and beat with a hand mixer until stiff.

Put the egg whites into a second mixing bowl and also beat them with the hand mixer.

Put the curd cheese, icing sugar, vanilla sugar, lemon juice and egg yolks into a large mixing bowl and whisk until smooth.

Take the gelatin leaves out of the water and squeeze them out. Throw out the rest of the water. Put the gelatin back in the pot. Place the pot on the hob and dissolve the gelatin over low heat until it is completely liquid. Careful: Do not allow the gelatin to become too hot because it will not gel afterwards.

Add the gelatin to the curd cheese mixture, stirring constantly. Carefully fold the cream into the curd cheese mixture. Add the beaten egg whites to the curd cheese mixture and carefully fold it in as well.

Spread the mixture onto the flan case and then chill the cake for at least 3 hours.

To serve, remove the cake ring and decorate the cake with grated chocolate and mandarin orange segments.

## Nutritional information Calories / bread units

Carbohydrates 655 g

Eiweiß 125 g

Fat 237 g

Recipe 5418 kcal

Portion 339 kcal

Portion 3,6 BE

# BAT CUPCAKES

## Preparation

**For the cupcakes:** Preheat the oven with the hot air function at 180°C.

Put the butter, sugar, and egg into a mixing bowl and beat with a hand mixer until foamy.

Add the lemon zest, flour, baking powder and milk and mix everything to a smooth batter.

Line a muffin tin with cupcake liners and fill with the batter. Place the baking tin on a rack in the oven and bake for 15–20 minutes. Remove the cupcakes from the tin and allow to cool.

**For the topping:** Pour the cream in a mixing bowl and beat until stiff.

Add the icing sugar, heavy sour cream and unsweetened cranberry juice and carefully stir.

Fill a pastry bag with the ingredients and decorate the cupcakes. At the end, insert the sugar eyes and the chocolate wings onto the frosted cupcakes.

## Nutritional information    Calories / bread units

Carbohydrates 439 g

Protein 37 g

Fat 212 g

Recipe 3921 kcal

Portion 327 kcal

Portion 3,0 BE



## Recipe for 12 cupcakes

### For the cupcakes

125 g butter

125 g sugar

3 eggs

1 organic lemon  
(grated zest)

200 g flour

2 tsp. baking powder

100 ml milk

### For the topping

2 ml unsweetened  
cranberry juice

150 g icing sugar

200 g heavy sour cream

100 g whipping cream

Sugar eyes

Chocolate wings!



# POPPY-NUT BUNDT CAKE

## Preparation

Grease a bundt pan and sprinkle with rolled oats.

Preheat the oven with the hot air function at 160°C.

Put the egg whites in a mixing bowl and beat with the hand mixer until stiff.

Put the butter, egg yolks, sugar and vanilla sugar in a second mixing bowl and beat with the hand mixer until fluffy. Stir in the remaining ingredients for the batter.

Carefully fold the beaten egg whites into the batter. Pour the batter into the baking pan, put it on a rack in the oven and bake for about 50 minutes.

Then take out and allow to cool.

## Recipe for 1 cake (16 slices)

### For the batter

200 g butter  
4 egg yolks  
4 egg whites  
200 g sugar  
1 packet vanilla sugar  
3 tsp. baking powder  
150 g wheat flour type 550  
100 g rolled oats  
100 g poppy seed filling  
60 g ground hazelnuts  
3 tbsp. rum  
4 tbsp. milk

### For the baking pan

Butter  
Rolled oats

## Nutritional information    Calories / bread units

Carbohydrates 440 g	Recipe 4526 kcal
Protein 73 g	Portion 283 kcal
Fat 250 g	Portion 2,4 BE

# APPLE STRUDEL

## Recipe for 1 strudel

### For the dough

250 g flour  
125 ml water  
3 tbsp. oil  
50 g curd cheese

### For the filling

50 g bread crumbs  
2 tbsp Butter  
1 kg sour apples  
75 g sugar  
½ tbsp. cinnamon  
1 packet vanilla sugar  
50 g chopped walnuts  
50 g raisins

### Flour for rolling out

2 tbsp. butter  
3 tbsp. icing sugar  
Vanilla sauce

## Preparation

Put the ingredients for the dough in a mixing bowl and knead to a smooth dough using a food processor with the dough hook. Cover the dough and let it rest for about 20 minutes.

Put a pan on the hob, add butter and bread crumbs, and toast lightly over medium to high heat.

Put the sugar, cinnamon, vanilla sugar, nuts and raisins in a bowl and mix together well. Peel and core the apples, cut into small pieces and add to the sugar/cinnamon mixture.

Pre-heat oven to 200°C using upper and lower heat.

Knead the dough again on a floured surface. Roll it out into a rectangle (about 50 x 30) on a floured kitchen towel, then stretch it out thin in all directions over the backs of both hands. Sprinkle with bread crumbs, leaving an edge of about 1 cm uncovered. Sprinkle on the apple pieces. Fold over the edges of the dough from the left and right, then roll up from the long side. Grease a baking sheet and lay the strudel on it.

Put the remaining butter in a pot, place it on the hob and let it melt with the special “melt” function. Spread the melted butter on the strudel.

Put the baking sheet in the oven and bake the strudel for about 35 minutes. Then take out and allow to cool.

Sprinkle with icing sugar and serve with the vanilla sauce.

**Tip: Also goes very well with vanilla ice cream.**



## Nutritional information

Carbohydrates 494 g  
Protein 26 g  
Fat 115 g

## Calories / bread units

Recipe 3205 kcal  
Portion 401 kcal  
Portion 5,1 BE

# SPRITZ BISCUITS

Recipe for 1 portion (approx. 800 g)

375 g flour  
190 g sugar  
190 g butter  
1 packet vanilla sugar  
½ tsp. baking powder  
3 egg yolks  
2 tbsp. milk  
Some grated lemon zest

## Preparation

Put all ingredients in a mixing bowl and knead to a smooth dough using a food processor with the dough hook. Cover and chill it for at least 1 hour.

Once the dough is thoroughly chilled, it can be formed into spritz biscuits with the spritz biscuit attachment on the food processor.

Cover the baking sheet with baking paper. Preheat oven to 180°C using convection setting.

Place the cookies on the baking sheet. Put the baking sheet in the oven and bake for about 8–12 minutes, browning as desired.

Then take out and allow to cool.

**Tip:** If you do not have a spritz biscuit attachment, you can also roll out the dough and use cookie cutters.

## Nutritional information

Carbohydrates 468 g  
Protein 16 g  
Fat 211 g

## Calories / bread units

Recipe 3946 kcal  
Portion xxx kcal  
Portion 39 BE



# BLACK FOREST CAKE

**Recipe for 1 cake (16 slices)**

**For the cake**

6 eggs  
3 tbsp. Water  
150 g sugar  
1 packet vanilla sugar  
125 g flour  
50 g cornstarch  
15 g baking cocoa  
1 tsp. baking powder

**For the filling**

750 g sour cherries, pitted  
75 g Sugar  
100 ml cherry brandy  
30 g cornstarch  
750 ml cream  
50 g icing sugar  
1 packet vanilla sugar  
3 packets cream stiffener

**For decoration**

30 g grated dark chocolate

**Preparation**

**Preparation:** Put the cherries, sugar and cherry brandy in a bowl, cover and allow to soak overnight.

**For the cake:** Line the bottom of a springform pan (Ø 28 cm) with baking paper. Preheat the oven with the top/bottom heat function to 200°C.

Put the eggs and water in a mixing bowl and beat with the hand mixer until frothy. Add the sugar and vanilla sugar, and beat for another 2 minutes. Carefully stir in the flour, cornstarch, cocoa and baking powder. Pour the batter into the baking pan, put it on a rack in the oven and bake for about 25 minutes.

Then take it out, remove it from the pan and allow to cool thoroughly. Cut the cake twice, forming three layers.

**For the filling:** Drain the cherries, saving the juice and topping it up to 250 ml with water. Set aside 17 cherries for decoration.

Mix the cornstarch with 4 tbsp of the liquid. Put the remaining liquid into a pot on the hob and bring it to a boil on high heat. Stir in the cornstarch mixture and bring to a boil. Add the cherries, mix everything together and chill.

Put the cream, icing sugar, vanilla sugar and cream stiffener in a mixing bowl and beat with a hand mixer until stiff.

**Completion:** Place a layer of cake on a cake plate and put a cake ring around it. Spread on 1/3 of the cream and half the cherry mixture. Place the second layer of cake on top and repeat the process. Put on the third layer of cake and remove the cake ring.

Put some of the cream in a pastry bag. Cover the cake with the rest of the cream and decorate with grated chocolate. Finally, garnish the cake with dots of cream and the cherries that were set aside.



**Nutritional information**

Carbohydrates 602 g  
Protein 76 g  
Fat 290 g

**Calories / bread units**

Recipe 5704 kcal  
Portion 356 kcal  
Portion 3,1 BE

**Recipe for 1 baking sheet  
(20 pieces)**

**For the dough**

250 ml buttermilk  
200 g butter  
1 cube fresh yeast  
150 g sugar  
1 egg  
500 g flour  
Pinch of salt

**For the topping**

100 g butter  
400 g sliced almonds  
75 g sugar  
1 packet vanilla sugar

**Nutritional information**

Carbohydrates 619 g  
Protein 113 g  
Fat 518 g

**Calories / bread units**

Recipe 7820 kcal  
Portion 391 kcal  
Portion 2,6 BE



**Preparation**

Put the buttermilk with the butter into a pot and heat on the hob over medium heat until the butter melts. Stir occasionally. Allow the liquid to cool until it is lukewarm.

Put the yeast with the sugar into a mixing bowl and stir together until the yeast is liquid. Add the flour, salt, egg and buttermilk mixture, and knead everything to a smooth dough using a food processor with the dough hook.

Allow the dough to rise, covered, in a warm place for about 30 minutes.

Grease a baking sheet. Once the dough has risen well, spread it on the baking sheet and let it rise, covered, for another 20 minutes.

Pre-heat oven to 180°C using upper and lower heat.

For the topping, spread the butter in small pieces onto the dough and sprinkle on the sliced almonds and vanilla sugar. Slide the baking sheet into the centre of the oven and bake the cake for about 20 minutes.

# CHEESECAKE

## Preparation

Add the ingredients for the dough to a mixing bowl and knead with the dough hook of a hand mixer to form a dough. If it sticks, refrigerate it for a short while.

Grease a springform pan (Ø 26 cm). Line the bottom of the cake pan with 2/3 of the dough. Line the sides of the pan with the remaining dough up to about 3 cm high.

Preheat the oven with the top/bottom heat function to 170°C.

For the quark cream, add the egg white with one tablespoon of sugar to a mixing bowl and beat until stiff.

Add all the remaining ingredients to a second bowl and mix until smooth.

Add the egg whites to the quark mass and fold in carefully. Pour the quark mass into the cake pan and spread evenly.

Put the springform pan in the oven on a rack and bake the cheesecake for about 70 minutes until golden yellow.

After baking, allow the cake to cool for some time in the pan and only then take it out.

**Tip:** The cheesecake can also be refined by stirring cocoa into half the dough. The fill the pan by alternating the two mixtures to create an attractive pattern.



## Recipe for 1 cake (12 pieces)

### For the dough

200 g flour  
1 tsp. baking powder  
75 g sugar  
1 packet vanilla sugar  
1 egg  
75 g cold butter

### For the quark cream

1 packet Käsekuchenhilfe  
(cheesecake aid)  
750 g quark  
(farmer's cheese)  
150 g sugar  
1 packet vanilla sugar  
4 egg yolks  
Juice of half a lemon  
¼ l milk  
4 egg whites  
1 tbsp. sugar

## Nutritional information

Carbohydrates 531 g  
Protein 141 g  
Fat 110 g

## Calories / bread units

Recipe 3781 kcal  
Portion 315 kcal  
Portion 3,7 BE





# CHOCOLATE SOUFFLÉ

## Recipe for 4 servings

130 g dark chocolate  
10 g cocoa powder  
60 ml liqueur  
2 eggs  
50 g icing sugar  
20 g sugar  
250 ml milk  
2 egg yolks  
20 g flour  
15 g starch  
½ of a vanilla bean  
(Scrape out the inside  
pulp with a knife)

## Preparation

For the soufflé, put the milk, vanilla pulp and vanilla bean in a saucepan on the hob. Bring it all to a boil on level 9.

Mix the sugar and 2 egg yolks together in a mixing bowl. Sift the flour and starch over it and fold in.

Put the egg mixture in a saucepan, add a little milk and stir. Heat the egg mixture over medium heat and let thicken slightly while stirring continuously. Then add the rest of the milk, stir and briefly bring to a boil once more.

Put the chocolate into a pot and slowly melt it on the hob with the special melt function.

Add the egg and milk mixture, the cocoa powder and 20 ml of the liqueur, stir briefly and allow to cool.

Separate the eggs. Add the egg yolk to the cooled mass and stir in gently.

Put the egg white and icing sugar in a bowl and beat with a hand mixer until stiff. Carefully fold the egg whites into the chocolate mixture.

Grease small oven dishes and sprinkle with a little sugar. Fill with the chocolate mixture and sprinkle with some brown sugar.

Preheat oven to 120°C using upper and lower heat. Place the oven dishes on a baking tray on level 3 and bake for about 15 minutes.

Remove and serve while hot.

## Nutritional information Calories / bread units

Carbohydrates 174 g	Recipe 1587 kcal
Protein 41 g	Portion 397 kcal
Fat 76 g	Portion 3,6 BE

# GRANDMA'S NUT CAKE

## Recipe for 1 cake (16 slices)

250 g butter

250 g flour

200 g sugar

4 egg yolks

4 egg whites

250 g hazelnuts, ground

50 g chocolate (milk),  
grated

1 packet baking powder

## Preparation

Grease the baking pan. Preheat the oven with the hot air function at 170°C.

Put the egg whites into a mixing bowl and beat with the hand mixer until stiff peaks form when the beater is raised.

Put the remaining ingredients into a second mixing bowl and mix with a hand mixer to a smooth batter.

Add the beaten egg whites to the batter and carefully fold in. Pour the batter into the baking pan, put it on a rack in the oven and bake for about 60 minutes.

Then take out and allow to cool.

**Tip: For an added touch, the cake can be covered in a nut glaze after cooling.**

## Nutritional information

Carbohydrates 458 g

Protein 70 g

Fat 421 g

## Calories / bread units

Recipe 6078 kcal

Portion 380 kcal

Portion 2,4 BE





# CHERRY CHOCOLATE CHEESECAKE

## Recipe for 1 baking sheet (24 pieces)

### Für den Teig

#### For the dough

450 g flour  
1 packet vanilla sugar  
200 g Sugar  
35 g cocoa  
1 packet baking powder  
275 g butter  
(room temperature)  
2 eggs

#### For the curd cheese mixture

125 g butter  
2 jars cherries  
1.5 kg low fat curd cheese  
300 g sugar  
1 packet vanilla sugar  
6 eggs  
50 g vanilla custard powder

## Preparation

Put the ingredients for the dough in a mixing bowl and knead to a dough using a food processor with the dough hook. Chill the dough for 30 minutes.

For the curd cheese mixture, put the butter in a pot on the hob and melt it with the special “melting” function.

Pour the cherries in a colander to drain.

Put all ingredients for the curd cheese mixture (except for the cherries) into a mixing bowl and stir until smooth.

Grease the oven pan (oven accessory). Pre-heat oven to 175°C using upper and lower heat.

Roll out about  $\frac{3}{4}$  of the dough on a floured surface to the size of the oven pan, place it in the pan and

spread it so the thickness is even. Add the cherries and spread them evenly in the pan.

Pour on and spread the curd cheese mixture.

Roll out the rest of the dough on a floured surface, pluck it into pieces and distribute them on the curd cheese mixture.

Put the oven pan in the middle of the oven and bake the cake for about 50–60 minutes until it is nicely browned. Then take out and allow to cool.

## Nutritional information

Carbohydrates 988 g  
Protein 269 g  
Fat 421 g

## Calories / bread units

Recipe 9066 kcal  
Portion 378 kcal  
Portion 3,4 BE



# CAKE POPS



## Nutritional information

Carbohydrates 367 g  
Protein 36 g  
Fat 154 g

## Calories / bread units

Recipe 3110 kcal  
Portion 194 kcal  
Portion 1,9 BE

## Recipe for 16 pops

125 g butter  
125 g sugar  
1/2 pkg vanilla sugar  
2 eggs  
1 pinch salt  
1 tbsp. rum  
250 g flour  
1/2 packet baking powder  
70 ml milk  
Chocolate & sprinkles  
for decoration

For the dark batter (if desired),  
add the following additional  
ingredients:

60 g cocoa  
50 g sugar  
6 tbsp. milk

## Preparation

Put all ingredients for the cake pops into a mixing bowl and mix them with the hand mixer to make a batter.

Grease the cake pop mould. Preheat oven to 180°C using convection setting.

Use two spoons to fill the batter into the cake pop mould. Only add enough batter to fill half the mould (otherwise the batter spills while baking because it rises).

Close the cake pop mould and bake in the preheated oven for about 20–25 minutes.

Take the mould out of the oven and allow it to cool slightly. Carefully release the cake pops from the mould and add, for example, a popsicle stick to hold them.

Dip the finished cake pops in liquid chocolate and decorate them.

# CHOCOLATE PEAR CAKE



## Recipe for 1 cake (12 slices)

1 kg pears  
150 g butter or margarine  
150 g sugar  
3 eggs  
300 g flour  
1 packet baking powder  
125 ml milk  
100 g couverture chocolate  
(cut into small pieces)  
1 tbsp. cocoa  
50 g rolled oats  
1 tbsp. rum

## Preparation

Thoroughly wash the pears. Grease a spring-form pan (diameter 26 cm).

Put all remaining ingredients into the mixing bowl of a food processor and mix into a smooth batter.

Pour the batter into the baking pan and smooth it. Arrange the pears upright in a circle, pressing them slightly into the batter.

Put the cake on a rack in the oven.

Heat the oven at 160° C with the hot air function and bake the cake for about 60 minutes.

### Nutritional information    Calories / bread units

Carbohydrates 602 g	Recipe 4603 kcal
Protein 46 g	Portion 384 kcal
Fat 209 g	Portion 4,2 BE





# LUSCIOUS CHRISTMAS STOLLEN

## Recipe for 1 stollen (20 pieces)

### Choux pastry

250 ml water  
100 g butter  
125 g flour  
3 eggs  
25 g sugar

### Batter

200 g butter oil  
100 g sugar  
1 packet vanilla sugar  
4 drops almond flavouring  
5 drops  
Lemon flavouring  
10 ml rum  
1 pinch cardamom, ground  
1 pinch nutmeg, ground  
1 egg  
1 egg yolk  
400 g flour  
1 packet baking powder

### Filling

125 g currants  
125 g raisins  
100 g candied lemon peel  
100 g chopped almonds

### For brushing

1 egg white  
100 g butter  
Icing sugar

## Preparation

**Choux pastry:** Put the water and butter in a pot on the hob and bring to a boil over high heat. Take the pot off the hob, add the flour and knead everything to a smooth dough using the hand mixer with dough hook. Put the pot back on the hob and heat the dough for about 1 minute, stirring constantly.

Put the dough into a mixing bowl, and gradually mix in the eggs and sugar using the hand mixer with dough hook. Allow the dough to cool fully.

**Batter:** Melt the butter in a pot on the hob with the special “melt” function.

Pour the butter in a mixing bowl, add the sugar and vanilla sugar and beat everything with the hand mixer until frothy.

Add the spices, egg, egg yolk, baking powder and flour, and mix everything to a smooth batter.

**Stollen:** Preheat the oven with the hot air function at 160°C.

Sprinkle flour on the worktop. Add the currants, raisins, candied lemon peel, almonds, batter and choux pastry and knead everything to a smooth dough.

Cover the baking sheet with aluminium foil, form the dough into a stollen and put it on the sheet. Brush the stollen with egg white and fold up the aluminium foil over it.

Put the baking sheet in the preheated oven and bake the stollen for 60–75 minutes. After about 45 minutes of baking time, open the aluminium foil and press it down onto the baking sheet.

**After baking:** Melt the butter in a pot on the hob with the special “melt” function. After baking, brush the stollen with the melted butter and sprinkle it with icing sugar.

## Nutritional information Calories / bread units

Carbohydrates 806 g

Protein 72 g

Fat 452 g

Recipe 7802 kcal

Portion 390 kcal

Portion 3,4 BE



# BUTTER COOKIES

## Preparation

Put flour, salt, butter in small pieces, egg and lemon peel in a mixing bowl and knead to a smooth dough using a food processor with the dough hook.

Cover the dough and chill it for at least 1 hour.

Sprinkle flour on the worktop. Preheat the oven with the hot air function at 180°C. Cover the baking sheet with baking paper.

Remove dough from refrigerator, place it on the floured worktop and roll it out about 3 mm thick. Cut out the dough with cookie cutters and put the cookies onto the baking sheet.

Spread egg yolk on the cookies. Place the baking sheet in the oven and bake the cookies for about 8–10 minutes.

Then take out and allow to cool. Decorate as desired after cooling.

## Nutritional information

Carbohydrates 328 g  
Protein 11 g  
Fat 160 g

## Calories / bread units

Recipe 2867 kcal  
Portion 27,3 BE

## Recipe for 1 portion

250 g flour  
100 g sugar  
150 g Butter  
1 egg yolk  
1 organic lemon (grated zest)  
1 eEgg yolk  
Decorating sugar as desired



# CHRISTMAS CUPCAKES

## Preparation

Line the muffin tin with paper liners.

Preheat the oven with the hot air function at 200°C.

Put all ingredients for the batter into a mixing bowl and mix with a hand mixer to a smooth batter. Pour the batter into the muffin tin. Put the muffin tin into the oven on a rack and bake for about 20 minutes.

Remove when done and allow to cool.

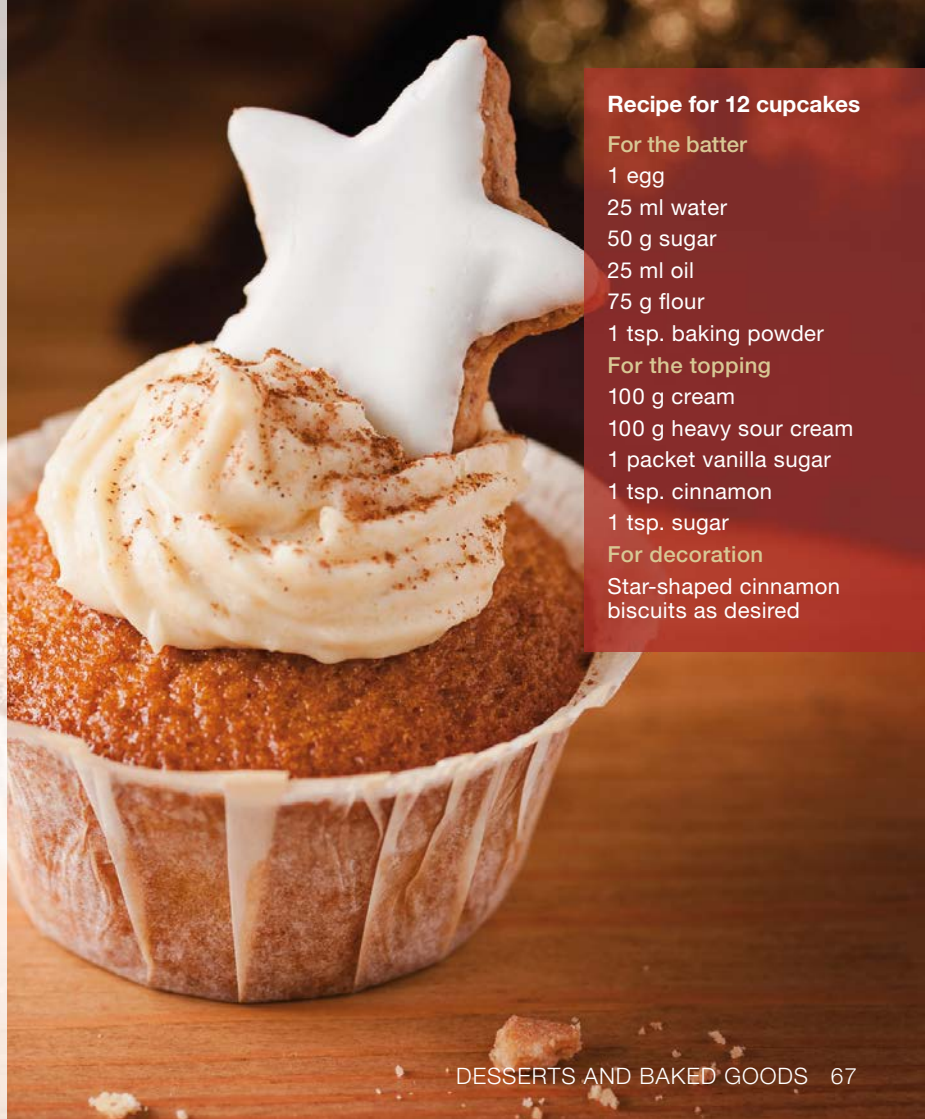
For the topping, pour the cream in a mixing bowl and beat with a hand mixer until stiff. Carefully fold in the sour cream and vanilla sugar. Fill a pastry bag with the mixture and use it to decorate the cupcakes.

Shortly before serving, mix cinnamon and sugar, and sprinkle this on the cream mixture.

**Tip:** For a Christmas cake, simply quadruple the recipe and bake it on a baking sheet. The baking time is about 20 minutes at 200°C using the hot air function.

## Nutritional information    Calories / bread units

Carbohydrates 130 g	Recipe 1412 kcal
Protein 14 g	Portion 118 kcal
Fat 89 g	Portion 0,9 BE



## Recipe for 12 cupcakes

### For the batter

- 1 egg
- 25 ml water
- 50 g sugar
- 25 ml oil
- 75 g flour
- 1 tsp. baking powder

### For the topping

- 100 g cream
- 100 g heavy sour cream
- 1 packet vanilla sugar
- 1 tsp. cinnamon
- 1 tsp. sugar

### For decoration

- Star-shaped cinnamon biscuits as desired

# GRANDMA ELSBETH'S APPLE PIE

## Recipe for 1 pie (20 pieces)

### For the dough

600 g flour  
1 packet baking powder  
200 g butter  
200 g sugar  
1 packet vanilla sugar  
2 eggs  
2 tbsp. water

### For the filling

2.5 kg apples  
50 g sugar

### For topping

50 g butter  
1 packet vanilla sugar

## Preparation

Peel, quarter and core the apples, and cut them into pieces.

Put a pot on the hob and heat it over medium. Add the sugar and caramelize it.

Add the apples and let the whole thing simmer for about 5 minutes. Then finely purée the apples using a stick hand blender.

Put the flour, baking powder, softened butter, sugar, vanilla sugar, eggs and water into a mixing bowl and knead everything to a smooth dough using a food processor with the dough hook. Chill the dough for some time if it is sticky.

Grease an oven pan (oven accessory). Roll out 2/3 of the dough to the size of the oven pan and lay it in the pan.

Spread the apple mixture onto the dough. Roll out the remaining dough, thin, and use it to cover the apple mixture.

Spread the remaining butter onto the dough in small pieces and sprinkle with vanilla sugar.

Put the oven pan into the middle of the oven and, with upper and lower heat, bake at 180°C for 40–45 minutes.



## Nutritional information

Carbohydrates 701 g

Protein 19 g

Fat 272 g

## Calories / bread units

Recipe 5486 kcal

Portion 274 kcal

Portion 2,9 BE

# GINGERBREAD HOUSE

## Preparation

Put the honey, sugar, salt and butter into a mixing bowl and beat with a hand mixer until foamy.

Add and mix in the egg, cinnamon and almond flavouring. Mix the flour and baking powder and add 2/3 to the dough. Knead everything well. If the dough is sticky, add some of the remaining flour and knead again.

Pre-heat oven to 175–200°C using upper and lower heat.

Roll out the dough approximately 0.5 cm thick on a greased baking sheet. Slide the baking sheet into the preheated oven and bake the dough for approximately 10 to 20 minutes.

Directly after baking, cut the dough for the walls into individual panels.

Mix the icing sugar and egg white until you have a thick liquid. Use this sugar icing to glue the walls together and decorate the gingerbread house.

## Nutritional information

Carbohydrates 408 g  
Protein 14 g  
Fat 52 g

## Calories / bread units

Recipe 2208 kcal  
Portion 34,0 BE



## Recipe for 1 house

### For the dough

50 g sugar  
1 pinch salt  
25 g butter, softened  
1 egg  
½ tsp cinnamon, ground  
2 drops almond flavouring  
250 g wheat flour  
3 tsp. baking powder

### For the sugar icing

175 g icing sugar  
1 egg white

Decorations as desired





# CHRISTMAS CUPCAKES

## Recipe for 12 cupcakes

### For the batter

150 g butter, softened  
150 g cane sugar  
3 eggs  
100 ml cream  
1 ½ tbsp. instant coffee  
1 tbsp. cocoa  
1 tsp. cinnamon  
200 g flour  
2 tsp. baking powder

### For drizzling

1 vanilla bean  
1 cinnamon stick  
150 ml freshly brewed espresso  
90 g sugar

### For the crème

½ packet vanilla custard powder for cooking (for 500 ml of milk)  
250 ml milk  
1 tbsp. sugar  
250 ml cream

### For decoration

Marzipan stars  
Pistachio pieces  
Sugar pearls

## Preparation

Pre-heat oven to 180°C using upper and lower heat.

**For the cake:** Put the butter and sugar into a mixing bowl and stir until creamy. Stir in the eggs and cream. Add the instant coffee, cocoa, cinnamon, flour and baking powder and mix together well.

Insert paper cups in the muffin pan and fill with the batter. Bake on a rack in the middle of the oven for about 20–25 minutes.

**For drizzling:** In the meantime, slit the vanilla bean open lengthwise and scrape the pulp out. Pour the espresso in a pot, add the vanilla pulp, vanilla bean, cinnamon stick and sugar and bring to a boil. Let it simmer until the sugar is dissolved.

Then remove the vanilla bean and cinnamon stick and let it cool. Drizzle the espresso over the still warm cakes.

**For the crème:** Prepare the vanilla custard powder with the milk and sugar according to the instructions on the package. Then allow to cool.

Whip the cream until stiff. Carefully fold the cooled custard into the cream. Fill a pastry bag with the crème and decorate the cakes with it.

Garnish to taste.

## Nutritional information Calories / bread units

Carbohydrates 442 g	Recipe 4590 kcal
Protein 47 g	Portion 382 kcal
Fat 279 g	Portion 3,1 BE

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# Küppersbusch

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