

Miele

AUTUMN / WINTER RECIPES

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You and Miele. A recipe for perfection.

Take simple ingredients, add Miele intuition and create perfect results every time.

Miele has been an independent family owned company for 120 years. Our vision has always been the same: to strive, without restriction, to be ‘forever better’ in all that we do.

Today, everything Miele does continues to be inspired by that founding principle. From creating superior quality appliances, to empowering you in the kitchen to achieve perfect results every time.

Inside you'll find some of our favourite seasonal recipes to create lasting memories amongst loved ones. We hope this selection helps you to share in the joy of a meal together, with your family and friends.

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SWEET POTATO FRITTERS WITH YOGHURT AND MAPLE SYRUP

INGREDIENTS

2 medium sweet potatoes (700g)	To serve	Cooking programme
200g plain flour	160g Greek yoghurt	Fan Plus and Induction
2 tsp baking powder	60g maple syrup	
1 tsp grated nutmeg	1 tsp of cinnamon for dusting	Miele accessories
1 tsp ground cinnamon	½ cup pecans, roasted and chopped roughly	Genuine Miele baking tray
3 eggs, separated		littala frying pan
150ml milk		
50g unsalted butter, melted		Serves
1 tsp vanilla extract		24
1 tbsp honey		
1½ tsp salt		Preparation time
80g extra butter extra for frying		1 hour 15 minutes
2 tbsp vegetable oil extra for frying		Cooking time
		30 minutes

METHOD

1. Pre-heat oven on Fan Plus at 220°C.
2. Place the sweet potatoes on a baking paper lined baking tray and roast for 1 hour. Remove from the oven. Once cooled, peel off the skin.
3. Place sweet potato flesh in a food processor with the flour, baking powder, spices, egg yolks, milk, melted butter, vanilla extract, honey and salt and blitz until smooth.
4. Place the egg whites in a separate bowl and whisk until stiff. Gently fold into the sweet potato mix and set aside.
5. Heat 1 tablespoon of vegetable oil and 20g butter in a frying pan on medium high heat, induction setting 6-7. When the butter starts to foam, spoon tablespoon amounts into the frying pan, cooking for 2 minutes on each side.
6. Once the fritters are golden brown, transfer to a baking paper-lined baking tray to rest. Wipe the frying pan between batches with paper towel. Add more oil and butter and continue cooking with remaining mixture.

To serve

1. Place 2 fritters in the middle of each plate and spoon the yoghurt on top. Drizzle with maple syrup, dust with cinnamon and sprinkle pecans over the top.

HINTS AND TIPS

- Fritter batter can be prepared and stored in the refrigerator for up to 1 day prior to use.
- Cooked fritters can be frozen and stored with baking paper placed between each layer in an airtight container for up to 1 month.
- Date syrup can be substituted for maple syrup.
- Crispy streaky bacon can also be served with this dish.



TOASTED SANDWICHES

INGREDIENTS

Croque monsieur

Béchamel sauce
Sourdough bread, sliced
Butter, melted
Leg ham, thickly sliced
Gruyère cheese, grated
Dijon mustard

Cuban sandwich

Sourdough bread, sliced
American mustard
Swiss cheese, sliced
Dill pickles, sliced lengthways
Salami, sliced
Ham, sliced
Pulled pork

Reuben sandwich

Russian dressing
Sourdough bread, sliced
Corned beef, sliced
Gruyère cheese, grated
Sauerkraut

Béchamel sauce

60g butter
60g plain flour
375ml milk
1 tbsp grain mustard
½ tsp salt flakes

Russian dressing

2 tbsp kewpie mayonnaise
2 tbsp tomato sauce
2 tsp freshly grated horseradish
5 drops Tabasco or Sriracha sauce
1 tsp Worcestershire sauce

Cooking programme

Combi steam

Miele accessories

littala stock pot
Genuine Miele multi-purpose tray
Grilling and roasting insert

Serves

1-10

Preparation time

10-30 minutes

Cooking time

8-10 minutes

METHOD

Croque monsieur

1. For the béchamel, melt butter in a medium saucepan on induction setting 7. Add the flour and cook the mixture so a blonde roux is achieved.
2. Whisk in the milk, ensuring there are no lumps, and then bring to the boil. Once boiling, reduce the heat to induction setting 3 and cook for 10 minutes, stirring continuously until sauce thickens and becomes smooth. Once cooked, place in a container and set aside.
3. Lay the bread slices on a chopping board and brush with melted butter on both sides.
4. On one piece of bread, sprinkle with gruyère, then top with ham and more gruyère. Place the second piece of bread on top to make a sandwich.
5. Spread sandwiches with approximately two tablespoons of béchamel and cover with a little more grated cheese. Continue to make as many sandwiches as you like.

Cuban sandwich

1. Butter both sides of the bread and then spread one side of each slice with mustard.
2. Lay slices of cheese on both slices of bread, then top with as much meat and pickles as you like. Make sure to have Swiss cheese next to the bread, encasing the other ingredients inside.

Russian dressing

1. Place all ingredients into a mixing bowl and whisk until fully incorporated, set aside.

Reuben sandwich

1. Butter both sides of the bread. On one slice, place layers of the corned beef. Top with gruyère and then sauerkraut.
2. Spread some of the Russian dressing onto the other piece of bread and place directly on top of the sauerkraut.

To cook

1. Pre-heat combi steam oven and select Combination Mode: Fan Plus at 225°C + 20 minutes + 65% moisture.
2. Place a tray on shelf position 1 and a rack on shelf position 2.
3. Place the sandwiches on the rack and cook for 8-10 minutes, or until golden brown.

HINTS AND TIPS

- Sandwiches can be made ahead of time and cooked from frozen, or the refrigerator. Add at least another 5 minutes when cooking from frozen.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



FREEKEH AND ROASTED VEGETABLE SALAD

INGREDIENTS

120g cracked freekeh
250ml water
200g butternut pumpkin, 2cm dice
200g beetroot, 2cm dice
1 red capsicum, 2cm dice
1 red onion, 2cm dice
1 tbsp ground coriander
1 tbsp ground cumin
1 tsp smoked paprika
2 tbsp olive oil

Dressing

70g pinenuts, toasted
75g raisins
15ml olive oil
50ml lemon juice
Zest 1 lemon
¼ bunch mint leaves, roughly chopped
¼ bunch coriander, roughly chopped
Salt and pepper
100g goats curd (optional)

Cooking programme

Combi steam

Miele accessories

Unperforated steam cooking container
Genuine Miele multi-purpose tray

Serves

6-8

Preparation time

20 minutes

Cooking time

25-30 minutes

METHOD

Freekeh

1. Place freekeh and water in an unperforated steam container and Steam at 100°C for 25 minutes.

Roast vegetables

1. Pre-heat oven on Fan Grill at 200°C.
2. In a large bowl, combine olive oil, coriander, cumin and paprika, toss to coat vegetables.
3. Place the vegetables onto a multi-purpose tray, shelf position 4 and cook for 25 minutes or until browned.

To serve

1. Combine all dressing ingredients except goats curd. Pour over cooked freekeh and mix well.
2. Add the grilled vegetables, season with salt and pepper and mix to combine.
3. Arrange the freekeh into a bowl, top with dollops of goats curd and drizzle with a little olive oil.

HINTS AND TIPS

- Freekeh or farik is a cereal food made from green durum wheat that is roasted and rubbed to create its unique flavour. If using wholegrain freekeh the cooking time will be longer. Steam at 100°C for 50 minutes.
- This salad can be served warm or cold.
- A variety of vegetables work well with this salad, however the cooking times will vary.
- Fetta can be used in place of goat's curd.



BROCCOLI AND KALE TABOULI

INGREDIENTS

180g burghul	Pickle	Cooking programme
1 head broccoli, finely chopped	2 small red onions, peeled and sliced into rounds	Steam, Induction and Vacuum Sealing Drawer
1½ cups finely chopped kale leaves	1 tsp sumac	
1 bunch cavolo nero; half chopped, half left whole	1 tsp cumin seeds	Miele accessories
3 cups loosely packed mint, flat leaf parsley and coriander	1 bay leaf	Perforated steam cooking container
2 lemons, zested and juiced	⅓ cup red wine vinegar	Vacuum sealing bags
2 garlic cloves, crushed	½ tsp sugar	
100ml extra virgin olive oil	½ tsp Murray River salt flakes	Serves
		6-8
		Preparation time
		10 minutes
		Cooking time
		5 minutes

METHOD

Pickle

1. Combine the ingredients in a vacuum sealing bag. Place into the vacuum sealing drawer and Vacuum on setting 3 and Seal on setting 3. Alternatively, combine in a small bowl and pickle in the refrigerator for at least 30 minutes.

Tabouli

1. Soak burghul in a bowl of boiling water for 5 minutes and drain.
2. Combine the kale, broccoli, chopped cavolo nero, burghul and herbs in a large serving dish or bowl.
3. Place the whole cavolo nero leaves in a perforated steam container and Steam at 100°C for 1 minute. Refresh in iced water.
4. Heat a small amount of oil in a small saucepan, add the garlic and cook for 30 seconds until fragrant. Add the remaining oil, lemon juice and zest and season to taste.
5. Lay the wilted cavolo nero leaves along the side of a serving bowl. Top with the burghul mixture and pickle and pour the warm dressing over the top.



MAGGIE BEER’S ROASTED BEETROOT WITH HORSERADISH LABNEH

INGREDIENTS

Beetroot 1.5kg small-medium beetroot 2 tbsp verjuice 3 tbsp extra virgin olive oil 3 tbsp salt flakes	To serve Sorrel leaves, picked Chervil, picked Extra virgin olive oil	Cooking programme Combi steam Miele accessories Genuine Miele baking tray Genuine Miele multi-purpose tray
Labneh 500g natural or Greek style yoghurt 2 tbsp horseradish cream 1 tsp salt flakes Muslin cloth		Serves 6 Preparation time 10 minutes + overnight for labneh Cooking time 1.5-2 hours

METHOD

- Labneh**
1. Line a sieve with a piece of muslin, leaving the sides overhanging. Place the sieve on top of a bowl, ensuring that the bottom does not touch the base of the bowl.
 2. Mix the yoghurt, horseradish and salt flakes together then transfer to the muslin. Twist the top of the cloth and leave in the sieve. Refrigerate overnight so that the whey can drip into the bowl underneath.

- Roasted beetroot**
1. Wash the beetroot and rinse under running water, scrubbing them with a vegetable brush to remove any caked-on dirt and grittiness. Trim the leaves and bottom tip with 2.5cm remaining on the stem.
 2. Arrange beetroots on a paper-lined baking tray, large enough for them to fit snugly. Drizzle with verjuice and place into the combi steam oven on shelf position 2.
 3. Select Combination Mode: Conventional at 180°C + 2 hours + 100% moisture.
 4. Roast the beetroot for 1.5-2 hours, turning them over halfway through cooking, until tender when tested with a skewer.
 5. Remove from oven and while warm, toss with olive oil and salt flakes.

- To serve**
1. Cut beetroot in half lengthways. Smear labneh onto a serving plate and then place beetroot over the top.
 2. Drizzle with olive oil and sprinkle with sorrel and chervil.

- HINTS AND TIPS**
- For the best results use beetroots that are fresh with the green stems intact.
 - Untreated muslin cloth can be purchased from gourmet cooking stores.



WINTER GREENS SALAD WITH MINT DRESSING

INGREDIENTS

200g green beans, tops trimmed
200g Brussels sprouts, halved
1 cup thinly shaved cabbage
2 handfuls baby spinach
2 spring onions, thinly sliced
2 big leaves silverbeet or kale,
stems removed, leaves roughly torn
½ cup walnuts, toasted and chopped
100g gorgonzola

Dressing

2 cloves garlic, crushed
4 tbsp olive oil
1 tbsp white wine vinegar
1 tsp dried tarragon
2 tbsp chopped mint leaves
Salt and pepper to taste

Cooking programme

Steam

Miele accessories

Perforated steam cooking container

Serves

6

Preparation time

10 minutes

Cooking time

3 minutes

METHOD

1. Place the beans and Brussels sprouts in a perforated steam container and Steam at 100°C for 3 minutes. Once cooked, refresh in cold water and drain. Place on paper towels to remove excess moisture.
2. Place all salad ingredients together in a bowl, leaving aside some walnuts and gorgonzola for garnish.

Dressing

1. Whisk all the ingredients together in a bowl and season.
2. Pour the dressing over the vegetables and toss gently so everything is well coated.

To serve

1. Transfer to a serving bowl and top with remaining walnuts and gorgonzola.



MICHAEL MEREDITH’S STEAMED SWEDE WITH MISO SEAWEED BUTTER

INGREDIENTS

1kg swede, peeled and cut into chunks
½ cup spring onions, finely sliced
2 tsp black sesame seeds, toasted
Salt flakes, to taste

Miso seaweed butter
200g unsalted butter, softened
2 nori sheets
1 tbsp Misomite
2 tbsp white soy sauce

Cooking programme
Fan Plus, Induction and Steam

Miele accessories
Perforated steam cooking container
littala saucepan

Serves
8

Preparation time
20 minutes

Cooking time
40 minutes

METHOD

Steamed swede

1. Place swede chunks into a perforated steam container. Steam at 100°C for 7 minutes, or until tender.

Miso seaweed butter

1. Pre-heat oven on Fan Plus at 180°C. Place nori sheets on a baking tray and roast for 30 minutes or until crisp.
2. Remove from oven and crumble the nori sheets then rub through a sieve to achieve a fine powder.
3. Place all ingredients into a blender and combine until evenly mixed.
4. Warm butter in a saucepan with spring onions on a low heat, induction setting 4 and add salt flakes to taste.
5. Pour seaweed butter over swede and mix to coat.

To serve

1. Place swede in a bowl and top with toasted sesame seeds.

HINTS AND TIPS

- Misomite is a miso spread based on Marmite but with miso as its main ingredient. It was created by a Japanese couple in Nelson, New Zealand.
- White soy sauce is brewed with more wheat than regular soy sauce and is lighter in colour and flavour.
- The miso butter can be made ahead of time and will keep in the freezer for 2 months.



MICHAEL MEREDITH’S ROASTED CARROTS, SHERRY VINEGAR

INGREDIENTS

1kg heirloom dutch carrots
60ml olive oil
½ cup honey
¼ cup sherry vinegar
¼ cup chopped parsley
Black pepper
Salt

Cooking programme

Moisture Plus

Miele accessories

Medium gourmet casserole dish
FlexiClip fully telescopic runners

Serves

8

Preparation time

15 minutes

Cooking time

25 minutes

METHOD

1. Pre-heat oven on Moisture Plus at 190°C with 1 manual burst of steam and follow the prompts.
2. Place carrots in a gourmet casserole dish and toss in the olive oil. Place in the oven on shelf position 2, release burst of steam immediately and cook for 10 minutes.
3. While carrots are cooking, mix together the honey and sherry vinegar.
4. After 10 minutes add the sherry and honey mixture to the carrots and toss. Continue to cook for a further 15 minutes, or until the carrots are nicely caramelised.

To serve

1. Place carrots on a serving dish, season with salt and pepper and garnish with baby parsley.



NO KNEAD CIABATTA

INGREDIENTS

600g bakers flour	Cooking programme
30g olive oil	Moisture Plus
5g yeast	
5g salt	Miele accessories
400ml water	Gourmet baking stone
Semolina and bakers flour for dusting	Perforated gourmet baking tray

Serves

6-8

Preparation time

24 hours

Cooking time

25-30 minutes

METHOD

1. In a large mixing bowl, mix all ingredients to form a smooth dough. Cover with cling wrap and leave on the bench overnight to prove.
2. The next day, gently press the dough down, gathering the edges into the centre to form a ball. Invert and return to the bowl.
3. Cover and prove for a further 15-20 minutes. Repeat 2-3 times. This process captures air in the dough and further develops the gluten.
4. Turn the dough out onto a well-floured bench and shape the dough into a loose loaf. Place dough onto a baking tray, lined with a fine linen tea towel or proving cloth. Dust the towel with flour and semolina and fold over the dough and allow to double in size. Alternatively place the loaf into the oven on Proving for approximately 1 hour, or until it doubles in size.
5. Pre-heat a perforated gourmet baking tray or gourmet baking stone on shelf position 2 on Conventional at 230°C for 20-30 minutes.
6. Dust the pre-heated tray with semolina and using the towel, roll the bread onto the tray. The top of the loaf will now become the bottom. Dust with semolina and flour.
7. Change oven function to Moisture Plus at 210°C with 2 bursts of steam, releasing the first burst immediately and the second burst after 10 minutes. Bake for 25-30 minutes.

HINTS AND TIPS

- For a healthier alternative, up to a half of the bakers flour can be substituted with rye or wholemeal flour.



FOCACCIA

INGREDIENTS

500g bakers flour
15g salt flakes
4g dry yeast
325ml water
¼ cup extra virgin olive oil
Semolina and bakers flour for dusting

Suggested toppings

Seedless grapes and rosemary
Sliced pitted green olives, rosemary
and pistachio
Sliced pitted Kalamata olives,
orange zest and fetta

Cooking programme

Moisture Plus

Miele accessories

Gourmet baking stone
Perforated gourmet baking tray

Serves

4-6

Preparation time

24 hours, including proving time

Cooking time

25-30 minutes

METHOD

1. In a large bowl, combine flour, salt and yeast. Add 20mls olive oil and water and mix with hands or a wooden spoon until no dry flour remains.
2. Cover the bowl with cling wrap and leave to prove for 12-24 hours at room temperature.
3. Pre-heat the gourmet baking stone on a rack on Conventional at 230°C on shelf position 2 for 30 minutes.
4. Turn the dough out onto a generously floured bench, form into a ball and leave to rise on the bench at room temperature whilst the baking stone is heating.
5. Press the dough into a rough circle approximately 2cm thick. Dust the baking paddle with semolina and transfer the dough onto the baking paddle.
6. Using your fingers, press down slightly to create dimples in the surface of the dough. Coat the dough with olive oil and press chosen toppings gently into the surface of the dough. Gently shake the baking paddle to ensure the dough is loose and will slide easily.
7. Change the oven to Moisture Plus at 190°C with 2 bursts of steam. Slide the dough onto the gourmet baking stone and bake for 25-30 minutes releasing the first burst of steam immediately and the 2nd burst of steam after 10 minutes.
8. The focaccia is ready when crisp and golden and sounds hollow when tapped.
9. Turn out carefully onto a cooling rack; allow to cool slightly before serving.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



SNAPPER STEAMED IN BAG

INGREDIENTS

1 cup chermoula	Cooking programme
6 x 180g snapper fillets, skin removed	Steam

Chermoula	Miele accessories
1 red onion, roughly chopped	Perforated steam cooking container
1 tbsp ground cumin	
1 tbsp ground coriander	Serves
1 lemon, juiced	6
1 bunch fresh coriander, leaves and stalks	Preparation time
1 bunch parsley, leaves and stalks	25 minutes
4 cloves of garlic	Cooking time
1 tbsp sweet paprika	10 minutes
1 tbsp turmeric	
1½ tbsp ras el hanout spice mix	
1½ tbsp ground chilli	
1 heaped tsp sea salt flakes	
185ml extra virgin olive oil	

METHOD

Chermoula

1. Place all ingredients for the chermoula into a blender, blend until pureed.

Snapper

1. Place each fillet on a sheet of baking paper measuring approximately 40cm x 35cm.
2. Place fillet on the bottom half of the paper leaving enough room to fold over and form a parcel. Place 2 tablespoons of chermoula sauce over each fillet. Bring the top half of baking paper down over the fillet. Fold in the side edges, and then fold in the bottom edge to form a parcel.
3. Place parcel on the bottom half of a similar sized piece of foil (shiny side in) and fold as per baking paper. You should now have a parcel that looks like a puffed pillow.
4. Place parcel in a perforated steam container and steam at 90°C for 10 minutes.

To serve

1. Place the opened parcel on a dinner plate and garnish with coriander sprigs and serve in the pouch with a plate of seasonal vegetables or salad.

HINTS AND TIPS

- This dish can be prepared with any fish. Snapper, John Dory and Bream will generally have similar temperature and cooking times as they are of similar thickness. Different types of fish may take a little less or more time to cook, so it can be trial and error, however the method “en papillotte” is something that actually makes cooking easier.
- Prepare before you go to work in the morning and keep in the refrigerator until you are ready to serve.



MIDDLE EASTERN SPICED LAMB AND ROASTED CAULIFLOWER SALAD

INGREDIENTS

Lamb	Cauliflower	Cooking programme
3 x lamb back straps, trimmed	1 cauliflower, cut into large florets	Moisture Plus and Fan Grill
2 cloves garlic, crushed	3 tbsp olive oil	
1 tbsp ground coriander	1 tbsp ground cardamom	Miele accessories
1 tbsp ground cumin	1 tbsp ground coriander	Genuine Miele multi-purpose tray
1 tbsp ground cardamom	½ cup pine nuts, toasted	Grilling and roasting insert
1 tsp ground cayenne pepper		littala saucepan
1 tsp smoked paprika	Dressing	
2 tbsp lemon juice	125ml verjuice	Serves
3 tbsp olive oil	½ cup dried cranberries	6
Salt flakes	70g butter	Preparation time
Black pepper	1 small shallot, finely chopped	2 hours 20 minutes
	1 tbsp grated lemon zest	
Coriander leaves to garnish	2 tbsp fresh sage, chopped	Cooking time
		28 minutes

METHOD

Marinade

1. Combine all ingredients for lamb and rub onto the backstraps. Refrigerate for a minimum of 2 hours, or overnight.

Cauliflower

1. Pre-heat oven on Moisture Plus at 210°C with 1 manual burst of steam and follow the prompts for Moisture Plus.
2. Toss cauliflower in oil and spices and spread in a single layer on a baking paper lined tray.
3. Place the tray into oven on shelf position 2, release the burst of steam and roast for 20 minutes. Remove from oven and keep warm.

Lamb

1. Pre-heat oven on Fan Grill at 220°C. Turn on a warming drawer to keep warm setting 2 (if available).
2. Place the lamb onto the grilling and roasting insert on the multi-purpose tray. Place on shelf position 5 for 6-8 minutes. (This cooking time will vary slightly according to the size/thickness of the lamb).
3. Remove from the oven and rest for 5 minutes in the warming drawer before slicing.

Dressing

1. Melt butter in a pan on high heat, induction setting 7. Cook stirring until lightly browned (1-2 minutes).
2. Reduce the heat to low, induction setting 4, add the shallot and cook for 2 minutes until opaque. Add the sage leaves, lemon zest and cranberries and stir to combine. Remove from the heat.
3. Roughly chop the cauliflower into chunks and pile into a warm serving bowl. Thinly slice the lamb and pile on top of the cauliflower. Add dressing, top with pine nuts and coriander leaves.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



TRADITIONAL LASAGNE

INGREDIENTS

Lasagne sheets

500g Pasta Tipo 00 plain flour
15g salt flakes
30ml extra virgin olive oil
250g whole eggs (approximately 5 eggs)
Semolina, for dusting

Beef ragu

30ml olive oil
300g onions, peeled, finely diced
150g carrots, finely diced
150g celery, finely diced
3 cloves garlic, minced
1tsp salt flakes
1kg beef mince
750g pork mince
3 bay leaves
125ml dry white wine
400g tinned tomatoes, peeled, chopped
200g tomato paste
1 bunch basil, picked

Béchamel sauce

120g unsalted butter
120g plain flour
1 litre full cream milk
½ tsp nutmeg, freshly grated
½ tsp salt flakes

To serve

Olive oil, for greasing
50g mozzarella, crumbled
50g grated parmesan

Cooking programme

Combi steam

Miele accessories

Vacuum sealing bags
littala frying pan
Gourmet casserole dish

Serves

8-10

Preparation time

24 hours

Cooking time

55 minutes

METHOD

Lasagne sheets

1. Combine all ingredients into a freestanding mixer with dough hook attachment. Mix on low speed until it forms a dough.
2. Place pasta into a large vacuum sealing bag. Place into the vacuum sealing drawer and seal on level 3 and vacuum on level 3. Leave dough at room temperature for at least 6 hours for the gluten to soften.
3. Using a pasta machine. Divide pasta into four pieces. Working with one piece at a time, roll the pasta through the machine starting with the widest setting.
4. Continue feeding pasta through the machine, reducing the settings each time until the pasta is 3mm thick. Dust sheets with semolina.
5. Work with remaining pasta until you have enough sheets to line and layer your lasagne tray.

Beef ragu

1. Heat half the oil in a large deep-sided frying pan on medium heat, induction setting 7. Add onions, carrots and celery, garlic and salt flakes. Cook until translucent, approximately 10 minutes.
2. Remove vegetables from the pan. Add remaining oil, beef and pork mince and continue cooking until mince has browned, breaking up meat as you go. Add the meat in stages to prevent overcrowding the pan.
3. Add all the meat back into the pan along with the vegetables and bay leaves. Pour over wine and bring to the boil, induction setting 8, until wine has reduced by half.
4. Add tinned tomatoes, tomato paste and basil leaves. Bring to the boil on induction setting 7, then reduce to a simmer, induction setting 3 and cook for at least 30 minutes or up to 2 hours, stirring occasionally.

Béchamel sauce

1. In a medium sized saucepan, melt the butter on medium-high heat, induction setting 7. Add the flour and cook until the flour slightly changes colour to achieve a blonde roux.
2. Whisk in the milk, ensuring there are no lumps and then bring to the boil, induction setting 7.
3. Once boiled, reduce heat to low heat, induction setting 3 and cook for 20 minutes, stirring well until sauce thickens and is smooth. Stir in nutmeg and salt.
4. Reduce heat to induction setting, Keep Warm. Place a piece of baking paper or cling wrap directly on the surface of the sauce and keep warm until ready to serve.

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TRADITIONAL LASAGNE

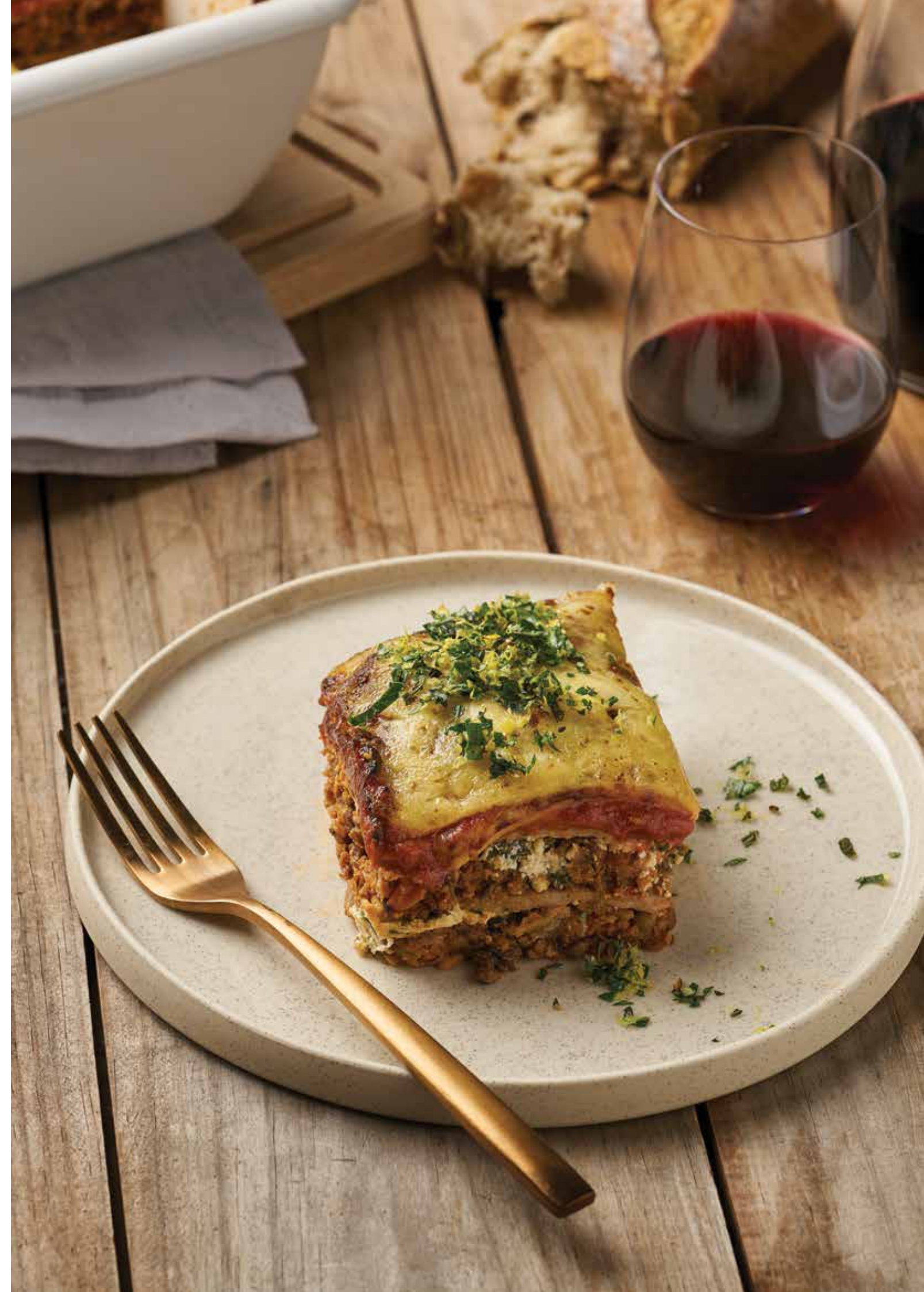
METHOD

Assembly

1. Pre-heat oven on Fan Plus at 180°C with a rack placed on shelf position 2.
2. Grease the sides and base of a gourmet casserole dish.
3. Spoon a thin layer of ragu over the casserole base, then lay single sheets of pasta to cover.
4. Spread another layer of ragu covering the pasta sheets.
5. Spoon béchamel over the ragu and add another layer of pasta sheets.
6. Repeat Steps 3 and 4 until you have filled the tray. Top with crumbled mozzarella and parmesan.
7. Place into the combi steam oven and create a user programme:
Step 1: Select Combination Mode + Fan Plus at 180°C + 45 minutes + 80% moisture
Step 2: Combination Mode + Grill setting 3 + 10 minutes + 40% moisture
8. Remove from the combi steam oven and allow to cool at room temperature slightly, before serving.

HINTS AND TIPS

- This is a drier pasta dough designed to absorb lots of sauce. If too dry, add more olive oil or an extra egg yolk.
- Pre-bought fresh pasta sheets are a great alternative to making your own.
- Pasta dough, ragu and baked lasagne freeze well for up to 2 months.
- Lasagne can be cooked in a Moisture Plus oven at 180°C with three bursts of steam released every 15 minutes.



CORNE D BEEF

INGREDIENTS

Corned beef	Béchamel sauce	Cooking programme
1 x 2kg piece corned beef	60g butter	Induction and Steam
1 cinnamon stick	60g plain flour	
2 cardamom pods	500ml milk	Miele accessories
1 bay leaf	1 tbsp grain mustard	Unperforated steam cooking container
2 tsp peppercorns	Salt flakes, to taste	
1 tsp coriander seeds		Serves
1 tsp yellow mustard seeds	Steamed vegetables	8
1 tsp whole allspice	500g baby Kipfler potatoes, scrubbed	Preparation time
1 tsp juniper berries	500g carrots, roughly chopped	10 minutes
	2 x Savoy cabbages, quartered	Cooking time
		4 hours

METHOD

- Corned beef**
- Place all ingredients into an unperforated steam container and cover completely with water. Place into the steam oven and Steam at 90°C for 4 hours.
- Béchamel sauce**
- In a medium sized saucepan, melt the butter on medium-high heat, induction setting 7. Add the flour and cook until the flour slightly changes colour to achieve a blonde roux.
 - Whisk in the milk, ensuring there are no lumps and then bring to the boil, induction setting 7.
 - Once boiled, reduce heat to low heat, induction setting 3 and cook for 20 minutes, stirring well until sauce thickens and is smooth. Stir in grain mustard and salt.
 - Reduce heat to induction setting, Keep Warm. Place a piece of baking paper or cling wrap directly on the surface of the sauce and keep warm until ready to serve.
- Steamed vegetables**
- Place the carrots and potatoes in a perforated steam container. When the beef has 40 minutes left on the minute minder, add the vegetables into the steam oven with the beef and set a minute minder for 25 minutes.
 - Once the minute minder has sounded, add the cabbage and steam for a further 15 minutes.
- To serve**
- Remove the beef from the cooking juices and allow to rest before slicing against the grain. Serve with steamed vegetables and béchamel sauce.

HINTS AND TIPS

- Leftover corned beef can be used to make Reuben sandwiches.



PARISIAN GNOCCHI WITH WILD MUSHROOMS

INGREDIENTS

Parisian gnocchi

300g plain flour
450ml milk
100g butter
2 tsp salt
¼ tsp nutmeg
300g eggs
225g parmesan, grated,
plus extra to serve

Wild mushrooms

2 garlic cloves
3 tsp thyme, chopped
500g wild mushrooms,
brushed, sliced
200ml white wine
2 tbsp cream
2 tbsp butter
1 tbsp parsley, chopped

Cooking programme

Induction

Miele accessories

littala stock pot
littala frying pan

Serves

6

Preparation time

45 minutes

Cooking time

20 minutes

METHOD

Parisian gnocchi

1. In a medium sized saucepan, heat the butter and milk on medium-high heat, induction setting 7, until it reaches a simmer.
2. Add the flour and stir vigorously with a wooden spoon. The mixture should start to form a ball and pull away from the sides of the pot.
3. Reduce the heat to induction setting 5 and continue to cook for a few more minutes to cook the starch in the flour.
4. Transfer the mixture to a freestanding mixer with the paddle attachment and beat on medium speed. Add the parmesan, nutmeg and salt to combine.
5. Gradually add in the eggs, ensuring each egg is incorporated before adding the next egg and continue mixing until smooth.
6. Transfer the mixture into a piping bag fitted with a number 12 round nozzle.
7. Use a pot with two handles, tie a piece of string between the two handles so it's tight. This will form the string to cut the gnocchi as you pipe.
8. Fill the pot with salted water and bring to the boil on Boost. Have a paper lined baking tray nearby for the cooked gnocchi.
9. Working in batches, pipe gnocchi into the water a few at a time, using the string to cut pieces about 3cm long. Cook until they begin to float, then drain and reserve on the tray. Gnocchi can be chilled in the refrigerator until needed.
10. To finish, heat a frying pan on medium-high heat, induction setting 7, with a little butter or oil. Add a layer of gnocchi to the pan and cook for 30 seconds to a minute, completely untouched. You're after a nice golden brown colour.

Wild mushrooms

1. Heat the oil in a large frying pan on medium-high heat, induction setting 7-8. Sauté the garlic with the thyme, being careful not to burn the garlic.
2. Add the sliced mushrooms and cook for another 3-4 minutes, or until they begin to soften.
3. Add the wine to the mushrooms and let it reduce for at least a minute, or until it reduces by half. Add the cream and butter and stir through, then season with salt and pepper.

To serve

1. Transfer the mushrooms into the same pan as the gnocchi, stir to combine. Divide amongst 6 bowls.
2. Sprinkle with some grated parmesan and freshly chopped parsley.

HINTS AND TIPS

- Gnocchi can be made, boiled, and kept in the refrigerator for up to 2 days before frying in the pan.
- Choose wild mushrooms such as Slippery jacks and Pine mushrooms or Portobello if unavailable.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



PEAR AND CHOCOLATE FRANGIPANE TART

INGREDIENTS

Poached pears 4 small pears, peeled, quartered, core removed 750ml sweet white wine 125ml verjuice 250ml water 80g caster sugar 50g honey 2 star anise, whole 1 cinnamon quill 4 bay leaves	Frangipane 75g butter, softened 75g caster sugar 2 eggs, room temperature 130g almond meal 20g cocoa, sifted 1 tsp nutmeg Short crust pastry 225g plain flour 125g butter, diced, chilled 125g icing sugar Pinch of salt flakes 1 egg, cold To serve 3 tsp vanilla sugar 50g dark chocolate, melted	Cooking programme Intensive Bake and Steam Miele accessories Unperforated steam cooking container Perforated gourmet baking tray Serves 12 Preparation time 50 minutes Cooking time 1 hour 5 minutes
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METHOD

Poached pears

1. Place all ingredients except pears into a deep, unperforated steam container. Steam at 100°C for 5 minutes.
2. Stir the poaching liquor well. Place pears into the tray with liquor and steam at 100°C for 15 minutes.
3. Remove from the steam oven and allow to cool before use. Store in refrigerator until required.

Short crust pastry

1. Place flour, butter, sugar and salt into the bowl of a food processor and process to a fine crumb.
2. Add the egg and pulse until the pastry has combined into several large lumps.
3. Tip pastry onto cling wrap and shape into a rough rectangle. Wrap and chill for at least 30 minutes.

Frangipane

1. Cream together butter and sugar until pale and fluffy; add eggs, one at a time, beating well after each addition.
2. Add the almond meal, cocoa and nutmeg to the creamed mixture and stir gently until well combined.

Tart

1. Pre-heat oven on Intensive Bake at 165°C with a baking tray on shelf position 1.
2. Lightly grease a 35cm x 13cm loose bottomed tart tin. Roll pastry out between two sheets of baking paper until large enough to line the tin (40cm x 18cm). Dock the base of the pastry with a fork.
3. Spread the frangipane onto the pastry, top with the pear quarters and sprinkle with vanilla sugar.
4. Place onto the baking tray and bake for 45 minutes. Remove from oven and cool.

To serve

1. Remove tart from tin, drizzle with melted chocolate and serve with whipped cream or ice cream.

HINTS AND TIPS

- The term ‘dock’ means to make holes in a pastry base, for example with the prongs of a fork.
- Ready-made Carême pastry is a nice alternative if you prefer not to make your own pastry.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



HONEY CRÈME BRULÉE

INGREDIENTS

500ml cream
120g egg yolks (approximately
6 yolks)
1 vanilla bean
50g honey
Caster sugar

Cooking programme

Combi steam

Miele accessories

Perforated steam cooking container

Serves

4

Preparation time

5 minutes

Cooking time

25 minutes

METHOD

1. Place the cream and the scraped vanilla beans into a mixing bowl and Steam at 100°C for 2 minutes.
2. In a large mixing bowl, whisk the eggs and honey until slightly pale. Pour the cream mixture over the eggs and whisk to combine.
3. Place the brûlée dishes (uncovered) into a perforated steam container. Select Combination Mode. Select Conventional at 120°C + 20 minutes + 60% moisture.

To serve

1. Pour caster sugar evenly and very thinly over the top of the brûlée.
2. With a blow torch, caramelize the sugar until the top of the brûlée is evenly coloured.

HINTS AND TIPS

- We have used 150ml brûlée dishes, 12cm x 3cm, cooking times may need to be adjusted slightly if deeper dishes are used.
- This recipe can also be steamed by placing the brûlée dishes onto a perforated steam tray, Steam covered at 90°C for 20 minutes.



MAGGIE BEER’S LEMON MERINGUE TART

INGREDIENTS

1 packet Carème Sour Cream Shortcrust Pastry	Meringue topping 100g egg whites 200g caster sugar 10g cornflour	Cooking programme Intensive Bake
Lemon filling 150g caster sugar 180g egg yolks (approximately 10 free-range eggs) 80ml lemon juice Finely grated zest of 1 lemon 300ml double cream 300ml thickened or single cream	To serve Crème fraîche	Miele accessories Perforated gourmet baking tray Genuine Miele baking tray FlexiClip fully telescopic runners
		Serves 8
		Preparation time 45 minutes
		Cooking time 50 minutes, plus 4 hours setting time

METHOD

Lemon tart

1. Pre-heat the oven on Intensive Bake at 160°C with a baking tray placed on shelf position 1.
2. Roll the sour cream pastry into a round sheet approximately 3mm thick then line a greased loose based flan tin (approximately 20cm x 5cm), allow the edge of the pastry to come above the tin by 5mm.
3. Dock the pastry evenly with a fork and place into the refrigerator to chill for 15 minutes.
4. Beat the sugar, yolks, lemon juice and grated zest until smooth and the sugar has dissolved.
5. Mix together the double and single cream then fold into the lemon mixture, leave to stand for 10 minutes to allow any large bubbles to settle.
6. Pour the lemon mixture into the pastry lined tin and place into the oven on the pre-heated tray.
7. Bake for 40 minutes, the custard filling should be partially set with a firm enough crust to hold the meringue.
8. To prepare the meringue topping: use an electric mixer to whisk the egg whites to soft peaks on medium speed, approximately 3-5 minutes. While mixing, gradually add the caster sugar and continue to whisk until a thick stable meringue has formed, then using a spatula fold in the cornflour.
9. Remove the tart from the oven and spoon on the meringue topping, starting around the edges working towards the middle.
10. Return to the oven and bake for a further 15-20 minutes until the meringue is evenly browned and custard is set with a slight wobble, the internal temperature should be between 80°C- 85°C if reading with a food thermometer.
11. Remove from the oven and cool to room temperature in the tin on a wire rack.
12. When set enough to handle, carefully remove the tart from the tin and return to the wire rack to cool completely, allowing 3-4 hours depending on the temperature in the room. The filling should be set and have the consistency of ripe brie.

To serve

1. Using a hot knife slice, into equal portions and serve with crème fraîche.

HINTS AND TIPS

- “For freshness at the end of a meal, this tart, inspired by Sydney chef Tony Bilson’s recipe, never fails to delight. I bake it in a deep-sided quiche tin. This tart deserves a little practice to get the texture of the filling just right, as so many factors can influence the set. The first time you make it, start well in advance so that you can refrigerate the tart for an hour or so if the filling does not set. This is pretty delicious served with crème fraîche.” Maggie Beer.
- Depending on the temperature of the day the tart should set in 3-4 hours at room temperature, however, if you are baking in the height of summer it may be necessary to chill further in the refrigerator. Bake the tart well in advance, cool to room temperature then chill completely (at least 4 hours). When serving, remove the tart from the refrigerator at least 30 minutes beforehand, cutting and serving at room temperature.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



FLOURLESS ORANGE CAKE

INGREDIENTS

Flourless orange cake

- 4 eggs
- 1 1/3 cups caster sugar
- 4 cups almond meal
- 1 1/4 tsp baking powder
- 2 medium oranges

Candied oranges

- 1 cinnamon quill
- 1 cup caster sugar
- 1/3 cup water
- 3 oranges, thinly sliced

Yoghurt and pistachios to serve

Cooking programme

Steam, Induction
and Cakes Plus

Miele accessories

Perforated steam cooking container
Perforated gourmet baking tray
Genuine Miele baking tray

Serves

8

Preparation time

15 minutes

Cooking time

2 hour 20 minutes, plus resting time

METHOD

1. Place the oranges in a perforated steam container and Steam at 100°C for 1 hour.
2. Remove the oranges from the steam oven, place into a blender and blend until you have a smooth puree. Reserve 250g of the puree.
3. Pre-heat the oven on Fan plus at 150°C, or if applicable, Cakes Plus. Grease and line a 22cm round springform cake tin.
4. Whisk the eggs and sugar together until fluffy.
5. Add the 250g orange purée followed by the dry ingredients.
6. Pour the batter into the cake tin and place into the oven on shelf position 2 and cook for 1 hour, or until a skewer comes out clean.

Candied oranges

1. Dissolve the sugar and water in a large frying pan on medium heat, induction setting 7.
2. Add the cinnamon and orange slices and cook for 20 minutes, turning occasionally or until starts to thicken.
3. Remove oranges and cool on a lined perforated gourmet baking tray, reserving the syrup.
4. Serve the cake topped with orange slices, syrup, yoghurt, pistachios

HINTS AND TIPS

- Any leftover puree can be frozen, or kept for another cake.



ASHLEY ALEXANDER’S MINI SPICED CHOCOLATE GUGELHOPFS

INGREDIENTS

Cake	Chocolate spice swirl	Cooking programme
250g butter	200g 70% dark chocolate	Fan Plus
200g brown sugar	50g butter	
2 tbsp vanilla extract	3 tbsp brown sugar	Miele accessories
5 eggs, separated	1 tbsp cocoa powder	littala stock pot
300g plain flour	1 tsp vanilla	
1 tsp baking powder	1 tsp cinnamon	Serves
60ml milk	½ tsp allspice	24
125ml brandy (or 60ml milk)	¼ tsp clove	Preparation time
	2 tbsp brandy	1 hour
Pure icing sugar, for dusting	¼ tsp Murray River Salt Flakes	Cooking time
		30 minutes

METHOD

Chocolate spice swirl

1. In a medium saucepan gently melt chocolate, butter, sugar, cocoa, spices and salt on induction setting 3, stirring occasionally.
2. Once melted add in brandy. Allow to cool.

Cake

1. Pre-heat oven on Fan Plus at 160°C with a rack on shelf position 2.
2. In a bowl of a freestanding mixer with paddle attachment, beat butter, sugar and vanilla until light and fluffy.
3. Add eggs yolks, one at a time, beating well between each addition.
4. In a separate bowl, sift together baking powder and flour.
5. Fold flour into butter mixture, alternating with milk and brandy until combined.
6. In a bowl of a freestanding mixer, with balloon whisk attachment, whisk egg whites until soft peaks.
7. Gently fold egg whites into cake mixture, one third at a time until combined.
8. Add the chocolate swirl mixture to the cake and gently swirl to combine.
9. Thoroughly grease two mini bundt moulds with oil. Spoon cake batter into each mould filling ¾ full.
10. Bake in the oven for 25-30 minutes until lightly golden. Allow to cool for 5 minutes before turning out. Dust with icing sugar to serve.

HINTS AND TIPS

- This recipe will also work for a large bundt cake. Bake on Fan Plus at 160°C for approximately 1 hour.



WARMING DRAWER CHOCOLATE FUDGE

INGREDIENTS

500g dark chocolate, 53% cacao
1 x 395g can of condensed milk
1 tbsp butter
1 vanilla extract
Freeze dried berries (optional extra)

Cooking programme

Warming Drawer

Miele accessories

Gourmet casserole dish

Unperforated steam cooking container

Serves

8-10

Preparation time

10 minutes

Cooking time

17 minutes, plus setting time

METHOD

1. Pre-heat warming drawer on Food Setting 1 (approximately 65°C). Place the chocolate in a small roasting pan and place pan in drawer for 10-15 minutes until chocolate is melted.
2. Once melted, add remaining ingredients and mix well to combine.
3. Return mixture to the drawer for 1-2 minutes until thick and shiny.
4. Transfer the mixture into a greased and baking paper lined unperforated steam container, approximately 320mm x 60mm in diameter.
5. Smooth the top with a warm spatula and place in the refrigerator to harden and cool. Once cooled and firm, cut into cubes.

HINTS AND TIPS

- Flavourings can be added such as peppermint or orange essence.
- Fudge will keep in an airtight container for up to 2 weeks.
- Topping suggestions can be added before placing in the refrigerator to harden.



MINI HOT CROSS BUNS

INGREDIENTS

Buns	Cross	Cooking programme
50g currants	120g plain flour	Prove yeast dough, Moisture Plus and Induction
150g sultanas	120ml water	
50g glace orange peel, finely diced		
14g dried yeast	Glaze	Miele accessories
350ml milk, warmed	60g caster sugar	Perforated gourmet baking tray
80ml vegetable oil	1 tsp mixed spice	Genuine Miele baking tray
90g caster sugar	55ml water	
1 egg		Serves
600g plain unbleached flour		50 buns
15g cocoa powder		
1 tsp mixed spice		Preparation time
1 tsp cinnamon		20 minutes, plus proving time
1 tsp ground clove		
1 tsp ginger powder		Cooking time
8g salt		20 minutes

METHOD

1. Soak the currants, sultanas and orange peel in hot water for 30 minutes.
2. Dissolve the yeast in the warm milk and let sit for 10 minutes.
3. Mix the vegetable oil, sugar and egg together.
4. Combine all of the dry ingredients with the soaked fruit in the bowl of a stand mixer. Add the milk and egg mix. With the dough hook attached, mix for 6 minutes until the dough is smooth and elastic.
5. Place dough in an oiled bowl, cover with cling wrap and place in oven on Prove yeast dough at 40°C for 1 hour, or until it has doubled in size.
6. Once proved, tip the dough onto a clean surface, knock back gently and cut into 30g pieces. Form each piece into a smooth ball.
7. Place the buns onto a perforated baking tray lined with baking paper, leaving approximately 2cm between each.
8. Cover the buns with a damp tea towel and allow the buns to rise for 30 minutes, or until all the buns have risen and are touching each other.
9. While the buns are rising, whisk 120g flour with 120ml water to form a smooth paste.
10. Place in a piping bag with a fine nozzle and once buns are fully risen, pipe crosses.
11. Place the buns in a pre-heated Moisture Plus oven at 200°C releasing 1 burst of steam once the buns are in the oven. Bake for 15-20 minutes, or until buns are golden brown.

Glaze

1. Add caster sugar, mixed spice and water to a small saucepan and bring to the boil on high heat, induction setting 8 for 2 minutes, then brush over the hot buns. Transfer to a cooling rack.



PALMIERS

INGREDIENTS

1 packet Carême puff pastry
½ cup caster sugar
½ cup demerara sugar

Cooking programme

Fan Plus

Miele accessories

Perforated gourmet baking tray
Genuine Miele baking tray

Makes

15-20

Preparation time

10 minutes

Cooking time

10-12 minutes

METHOD

1. Unroll the puff pastry onto a slightly floured bench, making sure to have the long edge facing you. Using a rolling pin, roll the pastry gently in both directions to create a slightly bigger surface.
2. Combine sugars and stir well. Sprinkle a third of the sugar over the pastry and fold both long edges into the centre, so they meet in the middle.
3. Sprinkle another third of the sugar over the pastry and then fold one half over the other half. Once folded, it should look similar to a closed book.
4. Place the pastry back into the refrigerator for 15-20 minutes to firm up. Once cold, slice the pastry into 1-1.5cm slices.
5. Pre-heat the oven on Fan Plus at 190°C.
6. Dip one side of each palmier into the remaining sugar, then place sugar side down onto a paper lined baking tray. Allow space between each palmier so they have room to spread.
7. Bake on shelf position 2 for 10-12 minutes, or until crisp and golden brown.
6. Once cooked, remove from the tray and allow to cool before serving.

HINTS AND TIPS

- Add spices and citrus zest to the sugar for different flavours.
- The sugar in the Palmiers will continue to caramelise on the baking tray once removed from the oven.



KIRSTEN TIBBALL'S LEMON AND CARAMEL WHEELS

INGREDIENTS

Spiced shortbread

130g unsalted butter
100g caster sugar
85g eggs, lightly whisked (1 whole egg, 1 yolk)
½ tsp cinnamon, ground
½ tsp salt flakes
½ tsp nutmeg, freshly grated
60g hazelnut meal
260g plain flour
1 tsp baking powder
Plain flour, extra for dusting

Marshmallow

50g glucose
40ml lemon juice
150g caster sugar
65ml water
50g dextrose
10g gold gelatine leaves (approximately 5)

Caramel

100ml thickened cream 35% milk fat
1 tsp vanilla bean paste
90g caster sugar
30g honey
1g salt
30g liquid glucose
30g Callebaut Gold caramel chocolate
20g unsalted butter

Assembly

150g Callebaut milk chocolate

Finishing

400g Callebaut milk chocolate
55g grapeseed oil
Callebaut Dutch cocoa powder, for dusting

Cooking programme

Fan Plus, Microwave and Induction

Miele accessories

Genuine Miele baking tray
Perforated gourmet baking tray
littala saucepan

Serves

30

Preparation time

4 hours

Cooking time

1 hour

METHOD

Spiced shortbread

1. In a bowl of a freestanding mixer with paddle attachment, combine butter and sugar on a medium speed until there are no lumps of butter.
2. Slowly add the whisked eggs to the butter mixture followed lastly by the remaining dry ingredients.
3. Press into an even flat square and cover with cling wrap. Place into the refrigerator for 1 hour.
4. Pre-heat oven on Fan Plus at 160°C.
5. Dust the bench lightly with flour. Using a rolling pin roll out the dough to a 3mm thickness.
6. Using a 5cm round pastry cutter, cut discs and place onto a paper lined baking tray.
7. Bake on shelf position 2 for approximately 10 minutes, or until lightly golden brown in colour. Cool on the tray.

Caramel

1. In a medium saucepan, bring cream and vanilla to the boil on high heat, induction setting 7, then turn off heat.
2. Scatter one third of the sugar on the base of a large saucepan. Caramelize on high heat, induction setting 7.
3. Once it's caramelised add the next third, making sure the sugar is completely dissolved before adding in the next amount of sugar.
4. Continue until all the sugar is completely dissolved and a light golden brown colour.
5. Remove the caramel from the heat and pour in the hot cream. Add in the salt, honey and glucose.
6. Place mixture back onto the heat to warm through, on low heat, induction setting 2. Then remove from the heat and stand until the bubbles dissipate.
7. Place the chocolate into a bowl and pour over caramel. Whisk to combine.
8. Add in butter and whisk to combine. Place cling wrap directly on the surface and cool at room temperature.

For this recipe and more, visit mieleexperience.com.au or mieleexperience.co.nz



KIRSTEN TIBBALL'S LEMON AND CARAMEL WHEELS

Assembly

1. Place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals stirring well between.
2. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
3. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun.
4. To test if the chocolate has been tempered correctly, dip the edge of a plastic scraper into the chocolate and leave for 5 minutes. If it sets within this time frame, it's set correctly.
5. Spread a thin layer of tempered chocolate onto the base of each shortbread and place onto a paper lined baking tray. Leave at room temperature to set.

Marshmallow

1. Warm glucose in the Microwave at 300W + 2 minutes. Place into a freestanding mixer with paddle attachment.
2. Soak gelatine leaves in a bowl of cold water.
3. Place water, sugar, dextrose and lemon juice into a saucepan and bring to the boil on medium-high heat, induction setting 7, ensuring the sugar is dissolved.
4. Whisk glucose at high speed. Gradually pour the sugar mixture over the glucose.
5. Squeeze softened gelatine leaves and discard water. Remove syrup from the heat. Add gelatine and continue whisking on high speed.
6. Continue whisking at high speed until it forms glossy white firm peaks and is cold, approximately 15 minutes.
7. Place marshmallow in a piping bag with a 10mm piping tip. Pipe a round of marshmallow on to half the biscuits.
8. Place caramel in a piping bag with 12mm piping tip and pipe each centre of marshmallow with caramel.
9. When marshmallow has set slightly, top with second biscuit to sandwich.

Finishing

1. Place chocolate into a plastic bowl and melt in the Microwave at 850W for 30 seconds. Remove from the microwave and stir with a plastic spatula. Heat at 30 second intervals, stirring well between each interval.
2. Melt the chocolate until it is approximately 50% liquid and 50% solid chocolate. Remove from the microwave and stir vigorously until the solid chocolate is melted.
3. After 5 minutes if you still have solid lumps of chocolate, gently warm the bowl with a hair dryer or heat gun. Mix in oil to combine. If too thick, add more oil to make it fluid.
4. Scrunch up a piece of baking paper to fit a baking tray and then flatten it out, repeat this process three times.
5. Spread the paper out flat and dust the surface lightly with cocoa powder using a fine sieve.
6. Place the prepared biscuit onto a fork and dip into the tempered chocolate. Dip up and down to coat evenly and remove any bubble.
7. Wipe the excess chocolate off the base of the biscuit using the side of the bowl. If the dipping process seems unstable, you can press a toothpick into the top of the filling as you dip it.
8. Place the dipped biscuit right side down onto the cocoa lined tray. Repeat process with remaining biscuits.
9. Set biscuits at room temperature for 20-30 minutes before turning over to serve.

HINTS AND TIPS

- Use a plastic bowl to temper chocolate rather than glass as it retains too much heat.
- If not using buttons, finely chop chocolate before melting.
- Leftover chocolate can be stored in an airtight container in a cool place and can be re-tempered or used in other pastry applications.



MEASUREMENT AND EQUIPMENT GUIDE

Helpful tips

- Dry ingredient is weighed using metric scales, cups and spoon measures. Use the edge of a knife to level the ingredient.
- Liquid ingredient is measured using scales and measuring jugs. Always measure on a flat surface to check at eye level.
- Eggs are 70g weight, unless otherwise specified.
- Egg yolks are 20g each and egg whites are 30g in weight.
- Butter is unsalted, unless specified.

Measurement abbreviations

Measurement	Abbreviation
grams	g
kilograms	kg
teaspoon	tsp
tablespoon	tbsp
millimetre	ml
litre	litre

Australian metric standards – dry ingredients

Spoons	Metric	Cups	Metric
¼ teaspoon	1.25ml	¼ cup	60ml
½ teaspoon	2.5ml	⅓ cup	80ml
1 teaspoon	5ml	½ cup	125ml
2 teaspoon	10ml	¾ cup	185ml
1 tablespoon	20ml	1 cup	250ml

Conversions have been rounded up for cooking purposes.

Australian metric standards – liquid ingredients

Cups	Metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
¾ cup	180ml
1 cup	250ml
1½ cups	375ml
2 cups	500ml
3 cups	750ml
4 cups	1 litre
5 cups	1.25 litres

Conversions have been rounded up for cooking purposes.

Food probe

Meat and poultry	Core Temperature °C
Beef or Lamb	50-55°C rare/medium rare
Beef or Lamb	55-65°C medium/medium well
Beef or Lamb	65-70°C well done
Pork	55-65°C
Chicken or Turkey	65-70°C
Duck	48-65°C



COOKING PROGRAMMES



Eco fan heat

Energy efficient cooking function optimising the distribution of heat. Suitable for small amounts of foods cooked on a single tray, such as frozen pizzas or biscuits.



Booster

Activates the top heat/grill element and the ring heating element, together with the hot air fan to bring the oven cavity to temperature as quickly as possible. Not recommended for delicate pastries or light sponges.

Available in all ovens, speed ovens and combi steam ovens.



Moisture Plus with Auto Roast

Sears roast meats at a high temperature, then cooks at a lower temperature with the injection of steam, for perfect results.

Available in H 7440 BP, H 7660 and H 7860 ovens.



Moisture Plus with Fan Plus

Enhance the texture of breads and roasts with the controlled introduction of moisture. Promotes crisp browning and reduces moisture loss.

Available in all H 7000 series ovens. Also available as a **manual burst of steam** in all combi steam ovens.



Moisture Plus with Intensive Bake

Perfect for pizzas, quiches and pastry with crispy bases cooked via the bottom element and fillings remaining juicy with the assistance of moisture.

Available in all H 7000 series ovens. Also available as a **manual burst of steam** in all combi steam ovens.



Moisture Plus with Conventional Heat

Bring out the best of your classic roasts and single-tray bakes with the assistance of moisture.

Also available as a **manual burst of steam** in all combi steam ovens.

STEAM + STEAM COMBINATION OVENS



Combination Cooking/Conventional Heat

Food is cooked evenly from above and below with the assistance of steam, which makes for the perfect roast, or baked bread.

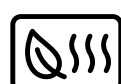
Available in all Generation 7000 combi steam ovens.



Combination Cooking/Grill

Produce crispy skin or crust while maintaining moisture. Suitable for fatty cuts of meat and fish including duck breast, salmon and root vegetables.

Available in all Generation 7000 combi steam ovens.



Eco steam cooking

Energy saving steam function, suitable for cooking delicate items such as fish and vegetables. Not recommended for starchy foods such as pasta and potatoes.

MICROWAVE + STEAM OVENS



Rapid Steam

Combines the speed of the microwave and the delicate cooking of steam to cook dishes much quicker than usual. This will operate at 100°C Steam, and is perfect for rice and pasta.



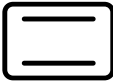
COOKING PROGRAMMES



Fan Plus

Uses the ring element and fan to evenly distribute heat throughout the cavity. Suitable for multi-shelf cooking, such as roasts, vegetables and baked goods.

Available in all ovens, speed ovens and combi steam ovens. Can be used in conjunction with microwave and steam functionality in all speed and combi steam ovens.



Conventional Heat

Uses the top and bottom elements to provide a consistent temperature for single shelf cooking. Best utilised for cakes, meringues and single tray-roasts.

Available in all ovens, DGC 6800 and above combi steam ovens and H 6800 BM speed ovens. Can be used in conjunction with microwave and steam functionality in all speed and combi steam appliances.



Moisture Plus

Allows the controlled introduction of moisture in the oven cavity for a maximum of 15 minutes. It enhances the texture of breads and roasts by reducing moisture loss in a **Fan Plus** mode.

Advanced Moisture Plus allows the steam to be released at pre-programmed intervals, as well as the ability to use in conjunction with other functions such as **Conventional**, **Intensive Bake** and **Auto Roast** modes.

Available in all H 6000 ovens and DGC 6800 and above combi steam ovens.



Intensive Bake

Produces heat with the bottom element and uses the fan to distribute it throughout the cavity. Designed to eliminate the need for blind-baking in pies, quiches and some tarts. Also suitable for pizza.

Available in all ovens, DGC 6800 and above combi steam ovens and H 6800 BM speed ovens.



Auto Roast

Sears the food by activating the **Full Grill** for the first few minutes, then switches to **Fan Plus** to continue roasting for the required duration.

Available in all ovens, DGC 6800 and above combi steam ovens and all speed ovens. Can be used in conjunction with microwave in all speed ovens.



Fan Grill

Relies on the grill element to produce direct heat and the fan to distribute it throughout the cavity. This is good for achieving a roast and grilled texture for meats, fish, poultry and vegetables. Also good for multi-shelf grilling and roasting.

Available in all ovens, DGC 6800 and above combi steam ovens and all speed ovens. Can be used in conjunction with microwave in all speed ovens.



Full Grill

Uses the whole grill element to produce a very high and direct heat. Perfect for cooking a single layer of meats and vegetables when looking for a seared effect. Door must remain closed when grilling.

Available in all ovens, DGC 6800 and above combi steam ovens and all speed ovens. Can be used in conjunction with microwave in all speed ovens and with steam in DGC 6800 and above combi steam ovens.



Economy Grill

Utilises only the central section of the grill for smaller or single grilled items such as toast. Door must remain closed when grilling.

Available in H 6660 and above ovens, DGC 6800 and above combi steam ovens and H 6800 BM speed ovens.



Top Heat

Activates the element above the grill to gently brown dishes, rather than grill. Best used for gratins and brûlées.

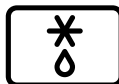
Available in H 6660 and above ovens, DGC 6800 and above combi steam ovens and H 6800 BM speed ovens.



Bottom Heat

Uses the element under the base of the oven to produce radiant heat. Use this function for bain-marie cooking and pizzas.

Available in H 6660 and above ovens, DGC 6800 and above combi steam ovens and H 6800 BM speed ovens.



Defrost

Circulates warm air around the cavity to gently defrost larger items such as whole poultry.

Available in all ovens, microwaves, and speed ovens except H 2661 BP and H 6260/7 BP models. Defrost is temperature-controlled steam function available in DG 6401 steam ovens.



Rapid Heat-Up

Activates all of the elements to bring the oven to temperature as quickly as possible. Not recommended with delicate items such as pastries and baked goods.

Available in all ovens, DGC 6800 and above combi steam ovens and all speed ovens.



Gentle Bake

Is optimised for slow cooking or baking, saving electricity by not relying on a single element to produce heat. Not consistent for short periods, this is better for low and slow braising dishes and oven-roasted vegetables.

Available in all ovens, DGC 6800 and above combi steam ovens and all speed ovens.



Special Applications

Is a range of different programmes including Drying (for meringues and crisps), Prove Yeast Dough, and Heat Crockery.

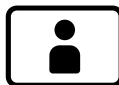
Available in H 6461 BP and above ovens, all combi steam ovens and speed ovens.



Automatic Programmes

Are pre-set for optimal results with minimal direction. Including baked goods, meats and vegetables.

Available in H 6267 B and above ovens, all steam ovens, combi steam ovens, microwaves and speed ovens.



User Programmes

Provides an allocated space to save 20 of your own single or multi-step programmes, with the ability to edit and delete as often as required.

Available in H 6267 B and above ovens, all steam ovens, combi steam ovens, microwaves and speed ovens.



Descale

Removes calcium and lime-scale from the water containers and pipework. This takes place every 200 operating hours on average, depending on the water hardness level. Refer to manual for detailed instructions.

Descale is required for all H 6000 series ovens, steam ovens, and combi steam ovens.



Pyrolytic Cleaning

Heats the oven to over 400°C, removing any food in the cavity by turning it to ash through pyrolysis. The oven door is locked during this programme and will unlock when the cavity is cooled enough to be safe. All Miele pyrolytic ovens have four layers of glass as a safety feature to prevent injury when touched.

H 2000 BP ovens **do not** have pyrolytic safe (Pyro-Fit) racks or runners. They must be removed during the cleaning process. Pyro-fit racks and runners are available in all H 6000 BP series ovens. All Miele multi-purpose and baking trays must be removed from the oven during cleaning as they're **not** Pyro-fit.

COOKING PROGRAMMES

STEAM + COMBINATION



Steam
Utilises external steam generation to produce a consistent temperature within the steam oven cavity. No element or fan is used in this function. Perfect for low temperature cooking by locking in moisture and retaining vitamins and minerals in foods.
Maximum temperature is 100°C, no browning will occur. Best used for grains, vegetables, meats, seafood, puddings and custard based desserts.
Available in all steam ovens and combi steam ovens.



Cakes Plus
Seals all vents leading from the cavity and operates in **Fan Plus** mode to retain moisture within the food being cooked. This creates lighter, fluffier cakes, brownies and muffins.
Available in all combi steam ovens.



Steam Combination
Works by combining the elements from the oven in conjunction with steam. The dry heat elements brown the food while you can select the percentage of steam to control the amount of moisture in the oven.
Perfect for meats, seafood, fish, poultry, breads, desserts and vegetables.
*Steam Combination programmes include: **Combination mode + Fan Plus**, available in all combi steam ovens. **Combination mode + Conventional** and **Combination + Fan Grill** only available in DGC 6660 and above. Please refer to the oven functions for more information.*



Sous-vide
Is a gentle cooking method, where food is cooked at a constant low core temperature in vacuum sealed bags. No moisture is evaporated during the cooking process and all nutrients and flavours are retained.
Suitable for meats, seafood, fish, poultry, fruits and vegetables.
Available in DG and DGM 6401 steam ovens, combi steam ovens and all DGC 6660 and above.

MICROWAVE + COMBINATION



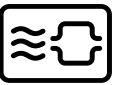
Microwave
Operates a magnetron to produce microwaves, agitating water molecules, heating the food in which they reside. Microwave can be integrated with many other programmes, as well as the **Quick Microwave**, and **Popcorn** functions.
Microwave, Quick Microwave and Popcorn can be found in all microwaves and speed ovens. Please refer to the oven functions for more information about microwave combinations.



Microwave + Combination
Programmes utilise the heating elements in conjunction with the magnetron. The heating elements brown the food while the magnetron accelerates the cooking time. A maximum of 300W power level can be used with the microwave in combination mode.
Microwave + Fan Plus
Is suitable for most food items including doughs that require longer baking.



Microwave + Fan Grill
Is suitable for shorter cooking times, meats, poultry and vegetables and bakes.



Microwave + Auto Roast
Is suitable for roasting meats, such as a leg of lamb. Not suitable for lean cuts of meat, for instance fillet steaks.



Microwave + Grill
Is suitable for shorter cooking times such as grains and bakes.
Please refer to the oven functions for more information.

INDUCTION



PowerFlex
Joins two zones together to double the useable cooking space for rectangular or oval-shaped cookware.
Available on all cooktops except KM 6113 with a rectangular or dotted zone and KM 7200 FR. The useable size of the PowerFlex zone is limited to 23cm x 39cm.



Keep Warm
Sets an individual cooking zone to a low power level to maintain minimal heat for items like soups and stock. Also helpful for melting chocolate (directly in pan) and butter. This function operates for two hours.
Available on all induction cooktops.



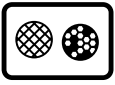
Stop & Go
Turns all currently-operating zones to setting 1 to operate identical to **Keep Warm**. Pressing the **Stop & Go** button again returns the cooktop to the previous settings.
Available on all induction cooktops except KM 6113.



Boost
Is a two-level function which turns a specific zone as high as possible to bring liquids to a boil quicker than usual. On Boost setting two, a litre of room temperature water can be boiled in approximately one minute. Please note that the type of power connection will influence the number of zones able to be boosted simultaneously.
Available on all induction cooktops.



Wipe Protection
Holds the currently set power level of all zones for twenty seconds, allowing for quick cleaning of the cooktop.
Available on KMDA 774, KM 6839, KM 6629 KM 7564 FL, KM 7574 FL, KM 7575 FL, KM 7678 FL, KM 7594 FL, KM 7684 FL and KM 7897 FL induction cooktops.



Filter
Lights will illuminate when the filter is blocked, needs to be cleaned, or, in the case of charcoal filter cartridges, to be changed. In most cases, once the required process is done, holding the button firmly for several seconds will deactivate the light.
Applies to all rangehoods and KMDA, KM 6839, KM 6629 KM 7564 FL, KM 7574 FL, KM 7575 FL, KM 7678 FL, KM 7594 FL, KM 7684 FL, KM 7897 FL induction cooktops.

Safety Lock
Ensures the power settings are not accidentally changed whilst active.

System Lock
Keeps the cooktop switched off until the correct combination of controls are pressed. This combination differs per cooktop.
Available on all induction cooktops and KM 3034 and KM 3054 gas cooktops. System Lock available on all built-in cooking appliances with the exception of H 2000 ovens.

ORIGINAL MIELE CARE PRODUCTS

Miele domestic appliances are characterised by their first-class quality, high performance and timeless design. Miele offers a range of Original Miele cleaning and care products which take good care of your Miele appliances. These products were developed and tested in Miele laboratories in cooperation with specialist chemical manufacturers.

Using Original Miele care products ensures that your valuable Miele appliances do not suffer damage and stay looking new for longer. This care and attention also supports the perfect functioning of your domestic appliances over many years.

Optimum care for your Miele kitchen appliances

Some soiling is often unavoidable during kitchen work. In order to completely remove it, and at the same time guarantee that surfaces are not damaged and stay looking as good as new, the choice of the correct cleaning agent is important. That is why Miele offers specially formulated cleaning and care products for your Miele kitchen appliances. These products make the thorough cleaning of appliances child's play.

Original Miele care products are exclusively available directly from Miele Experience Centres or online at:

www.mieleshop.com.au
www.shop.miele.co.nz



OvenClean
500ml



DGClean 250ml for
combi steam ovens



Ceramic and stainless steel
cleaner 250ml



Cleaning tabs
10 tablets



Cleaning agent for milk
pipework 100 sachets



Descaling tablets
6 units



Descaling cartridge
1 cartridge



AutoCleaner
4 units
*For selected
Generation 7000
coffee machines.



All purpose
microfibre cloth 1 pack



Glass scraper



Glass scraper replacement
blades 10 units



ACCESSORIES

ENAMELLED TRAYS WITH PERFECTCLEAN FINISH



Genuine Miele baking tray
HBB 71



Perforated gourmet baking tray
HBBL 71



Genuine Miele multi-purpose trays
HUBB 71/ HUBB 91



Grilling and roasting inserts
HGBB 71 / HGBB 91



Round baking tray
HBF 27-1



Round perforated baking tray
HBFP 27-1

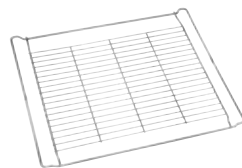
BAKING AND ROASTING RACKS– BAKING ACCESSORIES

Original Miele baking and roasting racks

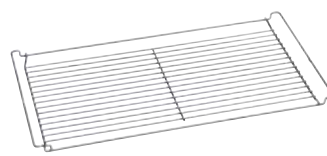
Make optimal use of your Miele oven on more levels than one, with the addition of the baking and roasting racks supplied. Ideal as a rest for bakeware or for roasting or grilling, dripping fat can also be collected when combined with an original Miele multi-purpose tray. Racks can either be fitted on FlexiClip fully telescopic runners, or directly into the side racks of the oven.



Baking and roasting rack
HBBR 71 – Chrome



Baking and roasting rack
HBBR 72 – PyroFit



Baking and roasting rack
HBBR 92 – PyroFit

PyroFit

Side racks, baking and roasting racks, FlexiClip telescopic runners and any other accessories featuring our PyroFit finish can remain in the Oven to be sparkly cleaned during every pyrolytic cleaning process.



Gourmet baking stone
HBS 60



Gourmet griddle plate
GGRP

FULLY TELESCOPIC RUNNERS

FlexiClip telescopic runners

Fully telescopic runners allow baking trays, roasting racks and dishes to be pulled clear of the oven, held safely and securely in any position. So you can baste or turn a roast without the risk of getting burned. Trays, racks and dishes on FlexiClip runners can be inserted individually and easily for use on up to 3 other levels at the same time.



FlexiClip fully telescopic runners
HFC 70 – Chrome



FlexiClip fully telescopic runners
HFC 71 – PerfectClean



FlexiClip fully telescopic runners
HFC 72 / HFC 92 – PyroFit

MIELE GOURMET CASSEROLE DISH

Miele gourmet casserole dish

The Original Miele gourmet casserole dish is great for cooking roasts, gratins, oven bakes and many other dishes. Inserts easily into side racks, telescopic racks, FlexiClip runners or simply placed on a wire rack and is made of die-cast aluminium with a high-quality non-stick coating from ILAG to prevent food sticking and make cleaning easy.

Miele gourmet casserole dish lids

Stainless-steel lids are available for all Original Miele gourmet casserole dishes and can be ordered separately upon request.



Medium gourmet casserole dish
HUB 5000-M



Medium gourmet casserole dish
– Induction compatible
HUB 5001-M



Large gourmet casserole dish
HUB 5001-XL



Medium gourmet casserole dish lid
HBD 60-22



Large gourmet casserole dish lid
HBD 60-35

ACCESSORIES

STEAM OVEN CONTAINERS AND LIDS

Containers from Miele are suitable for all Miele steam ovens, while the extra large containers allow the full utilisation of our combi steam oven's larger cabinets. Unperforated containers are suitable for food preparation, while larger unperforated containers are excellent for cooking soups, stews and oven bakes. Perforated cooking containers are perfect for blanching or cooking vegetables, fish, meat and potatoes and great for defrosting.

Unperforated steam oven containers – For cooking food in sauce, meat stock or water (e.g. rice, pasta).



Unperforated steam cooking container – DGG 2



Unperforated steam cooking container – DGG 7



Unperforated steam cooking container – DGG 9



Unperforated steam cooking container – DGG 15



Unperforated steam cooking container – DGG 3



Unperforated steam cooking container – DGG 20 XL



Stainless steel lid with handle DGD 1/2



Stainless steel lid with handle DGD 1/3

Perforated steam oven containers – For blanching or cooking vegetables, fish, meat, potatoes and more.



Perforated steam cooking container – DGGL 1



Perforated steam cooking container – DGGL 5



Perforated steam cooking container – DGGL 10



Perforated steam cooking container – DGGL 8



Perforated steam cooking container – DGGL 4



Perforated steam cooking container – DGGL 20 XL

ACCESSORIES FOR STEAM OVENS WITH MICROWAVE AND FURTHER STEAM OVEN ACCESSORIES



Unperforated steam cooking container DGG 1/2 - 40 l



Perforated steam cooking container DGGL 1/2 - 40 l



Serving dish for steam cooking containers – DGSE 1

KITCHEN HELPERS



Cutting board DGSB 2

NOTES

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NOTES

**Miele Experience Centre
Knoxfield**

1 Gilbert Park Drive
Knoxfield VIC 3180

**Miele Experience Centre
South Melbourne**

206-210 Coventry Street
South Melbourne VIC 3205

**Miele Experience Centre
Sydney**

3 Skyline Place
Frenchs Forest NSW 2086

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www.mieleshop.com.au

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Freemans Bay
Auckland 1011

**Miele Experience Centre
Wellington**

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Wellington 6011

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Claremont WA 6010

**Miele Experience Centre
Brisbane**

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**Miele Experience Centre
Gold Coast**

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