

ALWAYS  
THE BEST COOKING RESULTS,  
IN HALF THE TIME\*



**30 RECIPES**  
FOR THE 6<sup>TH</sup> SENSE INDUCTION OVEN

\* Using the induction function, compared to a Whirlpool traditional 6<sup>TH</sup> SENSE oven without induction function and with the pre-heating function activated. Based on internal tests on several recipes including the salty cake. Results were measured using the average score obtained across three categories: cooking results, time and energy saving.



*Congratulations on purchasing  
a Whirlpool 6<sup>TH</sup> SENSE Induction Oven!*

*You are now the lucky owner of a truly remarkable appliance,  
the first of its kind on the market.*

*With groundbreaking 6<sup>TH</sup> SENSE induction technology,  
the Induction Oven introduces a whole new way of cooking.*



*Of course, you can also use the oven in the traditional way,  
without induction. Whichever way you choose to cook,  
6<sup>TH</sup> SENSE technology ensures perfect results every time.*

*In this book, you'll find 30 delicious recipes to give you a taste  
of your new oven's capabilities. You'll be amazed at how quick  
and easy they are to cook.*



*You can even use the built-in menu to simply choose a recipe  
and let 6<sup>TH</sup> SENSE technology do the rest.*

*We're confident you'll find cooking with induction technology  
fast, easy and, above all, fun.*

*Enjoy yourself!*

# THE REVOLUTIONARY WAY TO COOK



The innovative induction tray inside the oven holds a special pan, which is heated directly by induction for rapid, energy-efficient cooking.

Using it is simplicity itself:

**1** plug the tray

**2** select the food category and its weight

**3** insert the food and 6<sup>TH</sup> SENSE will do the rest

**6<sup>TH</sup> SENSE technology** optimises the cooking parameters, complementing the induction process with the grill as required.

# ALWAYS THE BEST COOKING RESULTS, IN HALF THE TIME\*

MAIN CATEGORIES		COOKING TIME	
		MIN 	MAX 
	Casserole/Main course	<b>30 min</b>	45 min
	Roasted - beef rare 48° (0.6 - 0.8 Kg)	<b>25 min</b>	35 min
	Roasted meat - whole (1 - 2 Kg)	<b>55 min</b>	70 min
	Roasted meat - fillet/piece	<b>25 min</b>	35 min
	Roasted poultry - whole (0.6 - 0.8 Kg)	<b>25 min</b>	35 min
	Roasted poultry - fillet/piece	<b>30 min</b>	35 min
	Fish whole (0.2 - 0.4 Kg)	<b>15 min</b>	25 min
	Fish fillet/piece	<b>20 min</b>	30 min
	Vegetables roasted	<b>25 min</b>	35 min
	Vegetables stuffed	<b>20 min</b>	30 min
	Cookies - Muffins	<b>25 min</b>	35 min
	Cookies	<b>15 min</b>	25 min
	Pastry cakes	<b>25 min</b>	35 min
	Salty cakes	<b>25 min</b>	35 min
	Bread	<b>30 min</b>	40 min
	Thick pizza	<b>25 min</b>	30 min
	Thin pizza	<b>15 min</b>	20 min

\* Using the induction function, compared to a Whirlpool traditional 6<sup>TH</sup> SENSE oven without induction function and with the pre-heating function activated. Based on internal tests on several recipes including the salty cake. Results were measured using the average score obtained across three categories: cooking results, time and energy saving.

# ENHANCE YOUR COOKING EXPERIENCE



With the **6<sup>TH</sup> SENSE Oven**, anyone can cook like a master chef!

Just select one of the **30 pre-set recipes** and intelligent 6<sup>TH</sup> SENSE technology controls and monitors the cooking process from start to finish, cooking each dish to perfection.



## READY **2**cook

The **Ready2Cook** function completely eliminates the need for pre-heating. Taking advantage of the oven's powerful convection system, it saves up to 20% on energy\* and up to 25% of your valuable time\*.

\* Maximum savings obtained in tests with various combinations of dishes using "no preheat" function compared to using "preheat" function.



## Cook**3**

Save time and energy by cooking up to three separate dishes at the same time! The **Cook3** system prevents their flavours and aromas from mixing. And with a 73-litre cavity and 5 different cooking levels to choose from, you have all the space and flexibility you need.

So go on: give free rein to your culinary creativity!

# TIPS, TRICKS AND SPECIAL FUNCTIONS

GET EVEN BETTER RESULTS AND EVEN MORE SATISFACTION FROM YOUR WHIRLPOOL 6<sup>TH</sup> SENSE INDUCTION OVEN BY FOLLOWING THESE SIMPLE TIPS ON HOW BEST TO USE IT AND ITS SPECIAL FUNCTIONS.

## General tips

- To ensure perfectly even cooking with the induction function, always position the special cooking pan in the centre of the induction tray.
- The pan can be pulled out to check or stir the food, leaving the oven door open.
- If you are cooking more than one dish consecutively, you can enjoy even greater reductions in cooking time. For example, when cooking pizzas, the first one takes half the time of a normal oven, while the second and subsequent ones cook even faster, because the induction pan is already hot.
- When cooking meat or fish dishes, we suggest lining the induction pan with baking paper, as it makes the pan easier to clean afterwards.
- For roast vegetables or small pieces of meat, we advise you to stir the food occasionally during cooking in order to ensure uniform browning.



## 6<sup>TH</sup> SENSE Induction Functions

- The functions used for most main courses (Roasted Meat, Roasted Poultry and Fish) are all “6<sup>TH</sup> SENSE assisted”. 6<sup>TH</sup> SENSE technology suggests the cooking time based on the weight of food to be prepared.
- Please note that the weight indicated for each category refers to a single item and not the total weight. So, for example, you can cook several 600g pieces of meat together in the 0.6 - 0.8kg category.
- You can fine tune the cooking time of any dish, increasing or decreasing it depending on how well done you prefer your food.

## Pizza

- When cooking thick pizza, toppings should be added around half-way through the cooking process.
- Thin pizza with light toppings can be baked starting from a cold oven. With particularly heavy toppings, we recommend adding them half-way through cooking.
- To facilitate unloading and loading when cooking more than one pizza, we suggest using baking paper on the induction pan, as it can become extremely hot.

## Cakes & cookies

- If you are preparing something delicate like a cake or cookies after cooking another dish, please allow the induction pan to cool down before placing the food on it.
- For fruit flans and other delicate dishes, we advise pricking the pastry case before filling it to avoid air bubbles forming. After cooking, you should leave the food in the cooking pan while it cools down.
- To bake round cakes, just use the metal ring included among the accessories, placing it in the middle of the induction pan and lining it with baking paper if necessary.

## Special functions

Your Whirlpool 6<sup>TH</sup> SENSE Induction Oven features a number of handy functions to personalize and perfect your cooking results

- **Custom function**  
Offering 3 different preset power levels combining the grill and the induction tray, the Custom function is ideal for dishes that do not fall into a specific food category. You can switch between low, medium and high power at any time during cooking.
- **Finishing function**  
At the end of the cooking process, you can add a finishing touch by customizing the level of browning to suit your personal preferences. Just select the Finishing function and choose top or base for perfectly browned results.
- **Re-Heat function**  
The re-heat function is ideal for keeping any dish you have just cooked hot and crispy. It can also be used to gently re-heat previously cooked dishes.



## Main Course

13 | *Lasagne Bolognese*

14 | *Spinach and ricotta rolls*

15 | *Crêpes au gratin with  
cheese and ham filling*

17 | *Paella*

## Roast red meat

19 | *Mustard flavoured  
roast beef*

21 | *Citrus flavoured roast veal*

23 | *Leg of lamb  
with thyme sauce*

24 | *Fillet of pork stuffed with  
pine nuts and olives*

25 | *Ginger and lime flavoured  
tenderloin of pork*

26 | *Beef bottom sirloin, cooked  
rare in red wine*

## Roast white meat

27 | *Pea stuffed roast chicken*

29 | *Roast duck with honey and  
cinnamon*

31 | *Chicken hotpot with  
peppers*

32 | *Apple and basil stuffed  
chicken legs*

## Fish

33 | *Sea bass in herbs and white wine*

35 | *Turbot with potatoes and olives*

37 | *Mushroom stuffed salmon fillet*

38 | *Salt cod fillet with tomatoes and olives*

## Vegetables

41 | *Ratatouille of aubergines, courgettes and tomatoes*

43 | *Herby stuffed tomatoes*

## Bread and Pizza

45 | *Bread and potato "Filoncino"*

47 | *Pizza Margherita*

48 | *Little Guinness and cereal rolls*

49 | *Rosemary flavoured flat baked bread with rocket and parma ham*

50 | *Focaccia*

## Legenda



induction cooking time

## Salty Cakes

51 | *Artichoke and fillet of sole  
flan*

53 | *Courgette and "Taleggio"  
cheese flan*

## Cakes and Pastries

55 | *Yogurt and apple muffins*

57 | *Coconut and chocolate  
cookies*

58 | *Angel cake*

## Legenda

 induction cooking time





# Lasagne Bolognese

**600 g fresh lasagne pasta  
(already cooked)**

**40 g Parmigiano Reggiano  
cheese**

**For the béchamel sauce:**

**2 lt milk**

**120 g flour**

**100 g butter**

**For the bolognese sauce:**

**500 g minced beef**

**700 g tomatoes (tinned or  
chopped)**

**1 onion (average)**

**30 g butter**

**6-7 tbsp olive oil**

**1 glass red wine**

**celery, carrots**

**salt**

Melt the butter in a saucepan, sprinkle in the flour stirring well so as not to create lumps.

Incorporate the milk a little at a time and leave over the heat, stirring until thick. Season to taste.

Chop the celery, carrot and onion and fry lightly in the oil and butter.

Add the meat and fry until well browned. Add the wine, and leave to evaporate then add the tomatoes, salt and a little stock. Cover and simmer on a low light for approx. 1 hour.

Prepare the lasagne in the previously buttered oven dish, alternating layers of pasta, white sauce and ragù meat sauce. Finish off the last layer with béchamel sauce, Parmigiano cheese and a few knobs of butter. Bake in the oven selecting "Main Course" in the "Food Types", menu.



20/30 min

## *Spinach and ricotta rolls*

### **For the crêpes:**

**100 g 00 flour**  
**250 ml milk**  
**3 whole eggs**  
**salt, nutmeg**  
**one tbsp olive oil**

### **For the filling:**

**220 g fresh ricotta**  
**500 g spinach**  
**salt, nutmeg, pepper**  
**60 g grated Parmigiano Reggiano cheese**  
**2 eggs**

### **For the béchamel sauce:**

**50 g butter**  
**60 g flour**  
**1 lt milk**  
**salt, nutmeg**  
**grated Parmigiano Reggiano cheese**

Prepare the batter for the crêpes by mixing all the ingredients together and blending the mixture well with a whisk. Leave the mixture to rest for at least 15 minutes in the refrigerator.

Prepare the crêpes to the size of a large oven dish.

Blanch the spinach then cool in cold water and drain thoroughly.

Lightly chop the spinach and add to the ricotta with the salt, pepper, nutmeg, eggs and Parmesan.

Spread the filling over the crêpes, roll them up and then cut into rounds.

Prepare the béchamel sauce: melt the butter in a saucepan, sprinkle in the flour stirring well, so as not to create lumps.

Incorporate the milk a little at a time and leave to cook stirring all the time, until thick. Spread a thin layer of sauce on the bottom of the oven pan, arrange the rotolini rounds and then cover with the remaining sauce. Sprinkle with Parmesan and bake in the oven selecting "Main Course" in the "Food Types", menu.



# Crêpes au gratin with cheese and ham filling

## For the crêpes:

80 g 00 flour  
220 ml milk  
3 whole eggs  
salt, nutmeg  
one tbsp olive oil

## For the filling:

60 g cooked ham cubed  
250 g fontina cheese  
100 ml milk

## For the béchamel sauce:

50 g butter  
60 g flour  
1 lt milk  
salt, nutmeg  
grated Parmigiano Reggiano  
cheese

Prepare the batter for the crêpes by mixing all the ingredients together and blending the mixture well with a whisk. Leave the mixture to rest in the refrigerator for at least 15 minutes.

Prepare the crêpes using a specific non-stick pan.

Melt the fontina cheese and the milk together over a bain marie and having obtained a creamy sauce add the cooked ham cut into small cubes.

Fill the crêpes with the filling and close them by folding them in half. Prepare the béchamel sauce: melt the butter in a saucepan, sprinkle in the flour stirring well, so as not to create lumps.

Incorporate the milk a little at a time and leave to cook stirring all the time, until it becomes nice and thick.

After cooking season to taste with salt and nutmeg. Cover the bottom of the dish with a thin layer of sauce and arrange the crêpes on top. Cover the crêpes with the remaining sauce and dust with Parmesan cheese. Bake in the oven selecting "Main Course" in the "Food Types", menu.



25/30 min



# Paella

- 240 g pilau rice**
- 450 ml vegetable stock**
- extra virgin olive oil**
- 180 g shelled prawns**
- 200 g mussels**
- 200 g clams**
- 200 g chicken breast**
- 200 g lean pork**
- 80 g courgettes**
- 80 g peppers**
- 80 g fresh peas**
- 2 sachets of saffron**
- 1 teaspoon paprika**

Bring the stock to the boil. Pour the pilau rice into the oven dish, add all the ingredients cut into small pieces except the mussels and the clams. Add the saffron and the paprika. Pour over the stock without stirring. Cover with a sheet of oven paper. Bake in the oven. At the end of the cooking time, add the clams, mussels and a drizzle of extra virgin olive oil.





## *Mustard flavoured roast beef*

**800/900 g joint of roast beef**  
**4 teaspoons mild mustard**  
**salt and pepper**  
**rosemary**

Season the meat with salt and pepper after tying it. Using a brush spread the mustard over the meat and rest it on a sheet of oven paper and place in the pan. Add the rosemary. Roast in the oven with the appropriate cooking function: select, in the "Food Types" menu, "Roast meat". Then choose "Roast Beef" and set the food weight. Leave the roast beef to rest after cooking for at least 15 minutes before serving.





## *Citrus flavoured roast veal*

**800/900 g veal loin**  
**salt and pepper**  
**2 dl white wine**  
**1 dl stock**  
**2 oranges (juice and peel)**  
**1 lemon (juice and peel)**  
**1/2 cinnamon stick**  
**olive oil**

Tie and season the veal. Place the meat and other ingredients in the roasting pan and roast on the appropriate function setting. Select, in the "Food Types" menu, "Roasted meat". Then choose "Roast Meat" and set the food weight. When nicely browned turn the roast. At the end of the cooking time, filter the sauce and serve with the meat. Leave the roast to rest for at least 15 minutes after cooking before carving.





## *Leg of lamb with thyme sauce*

**1 leg of lamb approx. 1000 g  
in weight**  
**salt and pepper**  
**thyme**  
**2 white onions**  
**1 spoon mustard**  
**2 dl meat stock**  
**1 glass white wine**

Bone the leg of lamb removing the first inner bone. Tie and season the meat and lay it in the roasting pan. Cook on the appropriate function setting. Select, in the "Food Types" menu, "Roasted meat". Then choose "Roast Meat" and set the food weight. When nicely browned turn the leg over and pour the white wine and stock over it. At the end of the cooking time, remove from the oven and leave the meat to rest covered for at least 15 minutes. Meantime prepare the sauce. Gently stew the julienne onions. Add the mustard, the roasting pan juices from the meat and the stock. Leave to simmer slowly for a few minutes. Filter the sauce and serve alongside the leg of lamb



## *Fillet of pork stuffed with pine nuts and olives*

**600 g pork fillet**  
**90 g pitted taggiasca olives**  
**30 g pine nuts**  
**1 glass white wine**  
**salt and pepper**  
**olive oil**  
**fresh thyme**

Roughly chop the olives and pine nuts together. Using a long thin knife cut the meat lengthways to create a pocket inside the pork fillet. Push the stuffing into the fillet taking care to distribute it along the full length of the piece of meat. Close the opening using a toothpick. Season the meat with salt and pepper and lay it in the roasting pan with a drizzle of olive oil. Add the thyme. Roast on the appropriate function setting. Select, in the "Food Types" menu, "Roasted meat". Then choose "Roast Meat" and set the food weight. Halfway through the cooking time turn the meat and pour the white wine over it. After cooking leave the meat to rest before carving.



## *Ginger and lime flavoured tenderloin of pork*

**700/800 g pork tenderloin**  
**salt and pepper**  
**2 white onions**  
**1/2 ginger root**  
**2 dl white wine**  
**1 dl stock**  
**3 limes (peel and juice)**  
**olive oil**

Season the pork tenderloin with salt and pepper. Lay the meat in a roasting pan. Roast on the appropriate function setting. Select, in the "Food Types" menu, "Roasted meat". Then choose "Roast Meat" and set the food weight. Add the white wine, stock and chopped onions. Once nicely browned turn the roast over, add the peel, lime juice and grated ginger. At the end of the cooking time, filter the sauce and serve with the meat.

According to personal taste the pork tenderloin may be roasted alone and accompanied by sautéed porcini mushrooms. To cook the mushrooms slice thinly and sauté with a little olive oil, a clove of garlic and salt and pepper.



## *Beef bottom sirloin, cooked rare in red wine*

**800/900 g beef bottom  
sirloin**

**3 dl red wine**

**1 stick celery**

**1 carrot**

**1 onion**

**salt and pepper**

**thyme**

**bay leaf**

Tie the meat and season with salt and pepper. Place in the roasting pan. Add the vegetables and herbs. Pour the red wine over the meat. Roast in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Roasted meat". Then choose "Roast Meat" and set the food weight. When nicely browned turn the meat. At the end of the cooking time, filter the remaining sauce and serve with the meat.



30/40 min

## Pea stuffed roast chicken

**1 chicken (approx. 1300 g)**  
**200 g minced chicken breast meat**  
**200 g minced pork meat**  
**2 dl vegetable cream**  
**100 g peas**  
**150 g cooked ham**  
**1 carrot**  
**1 leek**  
**1 onion**  
**1 stick of celery**  
**1 glass white wine**  
**3 dl chicken stock**  
**salt and pepper**

Bone the chicken completely, starting from the neck. Cut the leek into julienne strips and gently stew with a drizzle of olive oil. Mix together the pork and veal meat, the cubed ham, the cream, the stewed leek and the peas. Season the stuffing with salt and pepper. Stuff the chicken, season with salt and pepper and wrap it in oven paper. Tie the chicken up as if it were a roast joint. Lay the chicken in the pan with a drizzle of olive oil, the cubed vegetables and the rosemary. Roast on the appropriate function setting. Select, in the “Food Types” menu, “Roasted poultry”. Then choose “Whole” and set the food weight. When nicely browned, turn the chicken over, pour the white wine and stock over it. At the end of the cooking time, leave the chicken to rest before carving, filter the juices from the roasting pan and serve together with the meat.





# *Roast duck with honey and cinnamon*

**1 duck**  
**50 g carrots**  
**50 g celery**  
**1 white onion**  
**15 g olive oil**  
**peel of one orange**  
**peel of one lemon**  
**2 spoons honey**  
**1 cinnamon stick**  
**1 glass white wine**  
**2 dl chicken stock**  
**1 sprig rosemary**  
**salt and pepper**

Draw and wash the duck. Season with salt and pepper. Push the lemon and orange peel, rosemary and cinnamon inside the duck. Lay the duck and the vegetables in a roasting pan. Roast on the appropriate function setting. Select, in the “Food Types” menu, “Roasted poultry”. Then choose “Whole” and set the food weight. When the duck is nicely browned pour the white wine and stock over it, and brush the duck with the honey. Finish cooking and filter the sauce.





## *Chicken hotpot with peppers*

**1 chicken weighing 1000 g**  
**400 g red and yellow peppers**  
**1 glass white wine**  
**olive oil**  
**thyme**  
**salt and pepper**

Cut the drawn and washed chicken into eight pieces. Season with salt and pepper. Clean the peppers and cut into large pieces. Place the chicken, peppers, oil and thyme in the appropriate pan. Roast on the appropriate function setting. Select, in the "Food Types" menu, "Roasted poultry". Then choose "Whole" and set the food weight. Halfway through the cooking time turn the chicken and pour the white wine over it.



## *Apple and basil stuffed chicken legs*

**6 chicken legs**  
**3 golden apples**  
**6/7 slices bread**  
**salt and pepper**  
**1 glass white wine**  
**2 dl stock**

Bone the chicken legs. Cut the apples and sliced bread into cubes. Toast the bread in the oven. Chop the basil. Mix the bread with the apples and basil. Season the mixture with salt and pepper. Stuff the chicken legs with the apple and basil mixture and wrap them in cooking foil. Lay the chicken legs in the pan and roast on the appropriate function. When nicely browned, turn the legs over and pour in the white wine and stock. At the end of the cooking time, leave the meat to rest at least 15 minutes before serving. Filter the little bit of remaining sauce and serve with the stuffed chicken legs.

If wished the apples and basil can be substituted with small cubes of aubergine, lightly fried with a drizzle of olive oil.



40/45 min

## Sea bass in herbs and white wine

**600 g sea bass fillet**  
**rosemary**  
**thyme**  
**marjoram**  
**salt and pepper**  
**2 glasses white wine**

Grease the pan with a drizzle of olive oil. Arrange the sea bass fillets in the pan. Season with salt and pepper. Roughly chop the herbs and scatter over the fish. Add the white wine. Trickle a drizzle of extra virgin olive oil over everything. Cover with a sheet of oven paper and bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Fish", "Fillet/pieces".





## *Turbot with potatoes and olives*

**1000 g turbot**  
**800 g potatoes**  
**125 g olives**  
**2 glasses white wine**  
**salt and pepper**  
**olive oil**

Cut the turbot into steaks. Peel the potatoes and cut into slices 1/2 cm thick. Grease an oven dish, arrange the potatoes on the bottom and lay the turbot on top seasoned with salt and pepper. Add the olives and white wine. Bake on the appropriate function setting. Select, in the "Food Types" menu, "Fish". Then choose "whole" and set the food weight.





## *Mushroom stuffed salmon fillet*

**600 g salmon fillet**

**300 g button mushrooms**

**salt and pepper**

**thyme**

Clean and rinse the mushrooms. Slice and sauté with a drizzle of extra virgin olive oil, in a non-stick saucepan. Make an incision lengthwise along the salmon fillet to create a pocket. Arrange the mushrooms in the centre cavity. Reassemble the fillet of fish, and season with salt and pepper. Arrange the stuffed fish fillet on a sheet of oven paper and place in the pan. Add the thyme and bake in the oven on the appropriate function setting. Select, in the “Food Types” menu, “Fish”, “Fillet/pieces”. At the end of the cooking time, leave the salmon fillet to rest a few minutes before serving.



## *Salt cod fillet with tomatoes and olives*

**600 g soaked fillet of salt  
cod**

**3 tomatoes on the vine**

**130 g olives**

**basil**

**pepper**

**1 glass white wine**

**olive oil**

Grease the pan with a drizzle of olive oil. Lay the fish in the pan and season with a little pepper. Add the tomatoes chopped in pieces, olives, basil and white wine. Drizzle over a little olive oil and cover with a sheet of oven paper. Bake on the appropriate function setting. Select, in the "Food Types" menu, "Fish", "Fillet/pieces".







## *Ratatouille of aubergines, courgettes and tomatoes*

**250 g tomatoes**  
**180 g courgettes**  
**300 g aubergines**  
**olive oil**  
**salt and pepper**  
**2 spoonful's balsamic vinegar**  
**basil**

Clean and wash the tomatoes, aubergines and courgettes. Slice all the vegetables but not too thinly. Oil and season the bottom of a pan. Arrange the vegetables in the pan in layers. Season with salt, pepper and olive oil. Bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Vegetables", then choose "Roasted vegetables". At the end of the cooking time, flavour the "ratatouille" with the balsamic vinegar and garnish with the basil.





## *Herby stuffed tomatoes*

**4 tomatoes on the vine**

**130 g sliced bread without the crusts**

**15 g basil**

**10 g parsley**

**1 twig thyme**

**1 twig rosemary**

**1 twig marjoram**

**1/2 clove garlic**

**2 spoonful's olive oil**

**salt and pepper**

Cut the tomatoes in half and empty out the seeds.

Salt the tomatoes and place them cut side down on a clean cloth to allow the excess liquid to run out.

Prepare the herby breadcrumbs by mixing the sliced bread in a food processor with the basil, parsley, garlic, olive oil, rosemary, thyme, marjoram, salt and pepper.

Fill the tomatoes with the herby breadcrumb mix and arrange in the tin.

Drizzle with olive oil and bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Vegetables", then choose "stuffed vegetables".



18/20 min



## *Bread and potato “Filoncino”*

**700 g flour**  
**300 g potatoes**  
**60 g butter**  
**30 g brewer’s yeast**  
**2 egg yolks**  
**a little milk**  
**salt**

Cook the potatoes in water, peel and place in the oven at 180 degrees for approximately 30 minutes to remove the excess water. Mash the potatoes with a masher, add the flour, salt, melted butter, egg yolks and yeast dissolved in the warm milk. Knead until you have a smooth and consistent dough. Leave to rise for at least two hours. Shape the “filoncini” (small baguettes) and place on the baking tray with a sheet of oven paper underneath. Leave to rise for another two hours approximately and then bake in the oven selecting “Bread” in the “Food Types”, menu.





# Pizza Margherita

**350 g flour**  
**200 ml water**  
**18 ml olive oil**  
**14 g brewer's yeast**  
**7 g salt**  
**3.5 g sugar**  
**150 g mozzarella**  
**120 g sieved tomato passata**  
**olive oil, salt**

Dissolve the yeast in the warm water (around 35°C).

Make a mound with the flour on a work surface and add the salt, sugar and finally the oil, mixing all the time. Add the water to the flour gradually and begin kneading. Work well until you have a smooth and elastic dough. Place the dough in a container covered with a damp cloth and leave to rise for 45 minutes.

In the meantime cut the mozzarella into cubes. Once the dough has risen, roll it out to cover the greased baking tray covered with oven paper.

Garnish the pizza with the sieved tomato passata and the mozzarella. Drizzle with a little olive oil and bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Pizza", then choose "thick pizza".

Once cooked garnish if wished with little cherry tomatoes and fresh basil.



## *Little Guinness and cereal rolls*

**370 g mixture of bread flours**  
**120 g rye flour**  
**28 cl Guinness beer**  
**15 g brewer's yeast**  
**15 g salt**

Melt the yeast in the beer and add to 200 g of bread flours mixture. Add the salt. Knead well and leave to rise for two hours. Add the remaining flours and leave to rise for another 45 minutes. Shape into small rolls of bread and place them on a baking tray covered with oven paper. Leave the rolls to rise again for approximately half an hour and then bake in the oven selecting "Bread" in the "Food Types", menu.



## *Rosemary flavoured flat baked bread with rocket and parma ham*

**350 g flour**  
**200 ml water**  
**18 ml olive oil**  
**14 g brewer's yeast**  
**7 g salt**  
**3.5 g sugar**  
**120 g parma ham**  
**60/70 g rocket**  
**rosemary**

Make a mound with the flour on a work surface and add the salt, sugar and finally the oil, mixing all the time. Add the water to the flour gradually and begin kneading. Work well until you have a smooth and elastic dough. Place the dough in a container covered with a damp cloth and leave to rise for 45 minutes. Once risen, roll the dough out to cover the greased baking tray covered with oven paper and garnish with the rosemary. Bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Pizza", then choose "thin pizza". At the end of the cooking time take the "bread" out of the oven and garnish with the roughly chopped rocket and the parma ham.



# Focaccia

**750 g 00 flour**

**30 g brewer's yeast**

**1 spoonful malt**

**4 spoonful's extra virgin  
olive oil**

**20 g salt for the dough**

**380 ml water**

**coarse salt for garnishing  
rosemary**

Sieve the flour and add to the malt. Make a "mound".

Pour the warm water (it must not exceed 36°C), in which the brewer's yeast has been dissolved, into the mound. Finally add the salt and the oil and knead vigorously. Place the dough in a container and leave to rise for approximately 60 minutes. Roll the dough out over the greased baking tray covered with oven paper. Leave the focaccia to rise some more for another thirty minutes. Garnish the focaccia as wished (rosemary, coarse salt, olives, onion) drizzle with a little olive oil and a few spoonful's of salt and water. Bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Pizza", then choose "thin pizza".



## *Artichoke and fillet of sole flan*

**400 gr puff pastry**

**350 g artichoke hearts**

**150 g sole fillets**

**3 whole eggs**

**100 ml cream**

**350 ml milk**

**salt, walnut and nutmeg**

**chives**

Line the flan dish with a sheet of oven paper. Line with the puff pastry. Cut the artichokes into julienne strips and stew gently with a little oil in a non-stick saucepan. Leave to cool. Arrange the artichokes over the puff pastry, add the sole fillets. Prepare a mixture with the milk, cream, eggs, salt, pepper, nutmeg and chives. Pour the mixture over the artichokes and sole fillets and bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Cakes", then choose "salty cakes".





# Courgette and “Taleggio” cheese flan

*(or alternatively Fontina, Gruyere or Beaufort cheese may be substituted)*

**400 gr puff pastry**

**3 medium courgettes**

**1 shallot**

**1 leek**

**200 gr taleggio cheese**

**3 whole eggs**

**125 ml cream**

**400 ml milk**

**salt, walnut and nutmeg**

Roll out the puff pastry and use to line a flan dish lined with oven paper. Slice the courgettes, and cut the leeks and shallot into julienne strips. Sauté the courgettes in a non-stick pan and gently stew the shallot and the leek with a little oil. Arrange the courgettes, leek, shallot and taleggio cheese over the pastry case. Prepare a mixture with the cream, milk, eggs, salt and pepper. Pour the mixture over the vegetables and bake in the oven on the appropriate function setting. Select, in the “Food Types” menu, “Cakes”, then choose “salty cakes”.





## *Yogurt and apple muffins*

**200 g flour**  
**100 g sugar**  
**100 g butter**  
**1/2 pot of white yogurt**  
**2 eggs**  
**40 ml milk**  
**1 sachet vanilla flavouring**  
**1 pinch salt**  
**1 sachet baking powder**  
**2 apples**

Leave the butter to soften and beat together with the sugar until the mixture is fluffy and white. Add the eggs, flour, salt, yogurt and lastly the vanilla flavouring and baking powder. Finally add the sliced apples and mix together gently. Pour the mixture into suitable cup cake holders, garnish with slices of apple and bake in the oven on the appropriate function setting. Select, in the "Food Types" menu, "Cookies and Muffins", then choose "Small Cakes/Muffins".





## *Coconut and chocolate cookies*

**180 g egg whites**

**150 g sugar**

**50 g coconut**

**15 g flour**

**45 g melted butter**

**90 g chocolate drops**

Add all the ingredients and mix together well with the aid of a whisk. Line the baking sheet with a sheet of oven paper. Using two spoons arrange the cookies on the baking sheet taking care to leave a small space between them. Bake on the appropriate function setting. Select, in the "Food Types" menu, "Cookies and Muffins", then choose "Cookies".



## Angel cake

**10 eggs**  
**250 g sugar**  
**130 g flour**  
**130 g potato flour**  
**180 g butter**  
**1 sachet vanilla flavouring**  
**1 1/2 sachets baking powder**

Beat the egg yolks with the sugar. Add the flours, baking powder, vanilla flavouring and melted butter to the mixture. Beat the egg whites until they are stiff and gently fold them into the mixture with a downwards movement. Grease the tin with butter and line with a sheet of oven paper. Pour the mixture into the tin and bake on the appropriate function. Select, in the "Food Types" menu, "Cookies and Muffins", then choose "Small Cakes/Muffins". Before serving the cake dust with icing sugar.

Angel cake is particularly suitable for filling. Prepare the confectioner's custard for the filling with 1 lt milk, 100 g flour, 7 egg yolks and 1 whole egg, 250 g sugar, lemon peel, vanilla. Bring the milk to the boil with the lemon peel. Mix all the other ingredients together. When the milk boils pour onto the mixture and whisk vigorously. Replace the custard on the heat and bring up to 85° C (a little before boiling point). Cool the custard rapidly and use to fill the cake. If wished the cake may be flavoured with a little liqueur.





