

HD LINE



Hotpoint

RECIPE BOOK

MEAT



1. ROAST BEEF



2. ROAST LAMB



3. GRILLED STEAK



4. CHICKEN WINGS

5. CRISPY
CHICKEN FILLETS

SEAFOOD



6. FISH FILLETS



7. FISH



8. FISH



9. SHRIMPS

VEGETABLES



10. BAKED POTATOES



11. BAKED TOMATOES



12. STEAMED CARROTS

13. STEAMED
BROCCOLI

14. POTATO

PIZZA & QUICHE



15. HOME MADE PIZZA



16. QUICHE LORRAINE

17. FROZEN DEEP
PAN PIZZA18. FROZEN THIN
CRUST PIZZA19. PREBAKED
FROZEN QUICHE

RICE



20. RICE



21. PASTA



22. MEAT LASAGNA



23.

PASTA & LASAGNE

DESSERTS



24. CRÈME BRÛLÉE



25. FRUIT PIE



26. SCONES



27. SPONGE CAKE

CAKES & PASTRIES

SNACKS & CONVENIENCE



28. ROASTED NUTS

29. CHICKEN
NUGGETS

30. FRENCH FRIES



Cooking functions:
Roasted

ROAST BEEF

MEAT

Ingredients for 4 people

1kg beef sirloin, salt, pepper, vegetable oil, kitchen string.

Remove any fat from the meat with a sharp knife. Season with salt, pepper and vegetable oil. Tie the seasoned meat with the kitchen string to keep it in a round shape. Place the meat in a large dish suitable for microwaves. Place in the microwave, press the Menu button, and select Recipe no. 1. Select the weight by turning the central knob. Press start to activate the cooking cycle. At the sound of the beep, open the door and turn the meat upside down. Close the door and press start to finish the cooking cycle.



Cooking functions:
Roasted

ROASTED LAMB

MEAT

Ingredients for 4 people

1 kg lamb from leg or shoulder, 1 bunch of fresh mint, salt, pepper, oil.

Season the lamb with the chopped mint, salt, pepper and oil. Tie the seasoned lamb with the kitchen string. Place the lamb in a large dish suitable for microwaves.

Place in the microwave, press the Chef Menu button  and turn the central knob to select Recipe no. 2. Select the weight by turning the central knob. Press start to activate the cooking cycle.

At the sound of the beep, open the door and turn the lamb upside down. Close the door and press start to finish the cooking cycle.



Cooking functions:
Grilled

GRILLED STEAK

MEAT

Ingredients for 4 people

2 - 4 steaks, 1 spoon of dried mixed herbs, salt, pepper, oil.

Brush the steak with oil and season with the herbs and pepper. Place the steak in a dish suitable for microwaves and set it on the high rack. Put the high rack and the dish in the center of the cold microwave. Press the Chef Menu button  and turn the central knob to select Recipe no. 3. Press start to activate the cooking cycle. At the sound of the beep, open the door and turn the steak upside down. Season your steak with salt. Close the door and press start to finish the cooking cycle. Serve with roasted potatoes and salad.



Cooking functions:
Crisp

CHICKEN WINGS

CHICKEN

Ingredients for 4 people

1000g chicken wings, soy sauce, 1 spoon dried mixed herbs, vegetable oil, salt, pepper.

Season the chicken wings with herbs, soy sauce, salt and pepper. Press the Chef Menu button  and turn the central knob to select Recipe no. 4. Select the weight with the central knob. Place the Crisp Plate in the microwave and preheat by pressing start. When pre-heating is complete, add the seasoned chicken wings. Brush the top with oil. Press start to activate the cooking cycle. At the sound of the beep (after 12 minutes), open the door and rotate the chicken wings. Close the door and press start again to finish the cooking cycle.



Cooking functions:
Crisp

CRISPY CHICKEN FILLETS

CHICKEN

Ingredients for 4 people

600g. Chicken breast, white ground pepper, salt, extra virgin olive oil and coriander seeds.

Slice each chicken breast into 3 parts. Season the chicken slices with the ground coriander seeds and salt and pepper. Press the Chef Menu button  and turn the central knob to select Recipe no. 5. Select the weight with the central knob. Grease the Crisp Plate with oil and place in the microwave to preheat by pressing start. When preheating is complete, add the seasoned chicken slices. Press start to activate the cooking cycle. At the sound of the beep, open the door and rotate the chicken fillets. Close the door and press start again to finish the cooking cycle.



Cooking functions:
Steam

FISH FILLETS

SEAFOOD

Ingredients for 4 people

4 fresh fish fillets, 1 bayleaf, olive oil, salt, pepper.

Place the fish fillets in the steamer accessory – on the middle grid. Fill the bottom of the steamer with 100 ml of water – follow the water dosage indication.

Add the bayleaf to the water. Cover with the lid and insert the steamer in the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 6. Press start to activate the cooking cycle. Serve seasoned with olive oil and salt.



Cooking functions:
Baked

FISH

SEAFOOD

Ingredients for 4 people

1 frozen fish (approx. 800g), salt, pepper.

Unwrap the frozen fish and place on a microwave proof plate. Place the plate in the oven and press the Chef Menu button , turn the central knob to select Recipe no. 7. Select weight with central knob. Press start to activate the cooking cycle. Add a pinch of salt and pepper as desired.



Cooking functions:
Crisp

FISH

SEAFOOD

Ingredients for 4 people

600g frozen coated fish fillets, olive oil, salt, pepper.

Grease the Crisp plate with oil. Press the Chef Menu button  and turn the central knob to select Recipe no. 8. Select the weight with central knob. Place the Crisp plate in the microwave. Press start to preheat the Crisp plate for 2:30 on crisp function. When the preheating cycle is complete, place the fish fillets in the preheated Crisp plate and place it back in the microwave. Press start to activate the cooking cycle. When the top is browned well, open the door, remove the Crisp plate and turn over the fillets. Put back in the microwave and press start to finish the cooking cycle. When ready sprinkle with salt and pepper and serve.



Cooking functions:
Steam

SHRIMPS

SEAFOOD

Ingredients for 4 people

400g Fresh shrimps, 3 spoons mayonnaise sauce, 1/2 teaspoon Wasabi paste (optional).

Put the fresh shrimps into the bottom of steamer accessory, add water until the water covers the shrimps. Cover with the lid and place in the center of the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 9. Press start to activate the cooking cycle. Serve with mayonnaise sauce and wasabi if desired.



Cooking functions:
Grilled

BAKED POTATOES

VEGETABLES

Ingredients for 4 people

1kg of whole potatoes with skin, 200-250g each, 2 spoons of sour cream, chives.

Scrub potatoes and dry with paper towels. Pierce each potato 3 times with a fork. Place the potatoes in a microwave proof dish. Insert the dish in the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 10. Select weight with central knob. Press start to activate the cooking cycle. When ready, cut in half and garnish with sour cream and diced chives.



Cooking functions:
Baked

BAKED TOMATOES

VEGETABLES

Ingredients for 4 people

600g fresh tomatoes, 150g grated cheddar cheese, 1 teaspoon dried oregano, salt, pepper.

Wash the tomatoes and cut in half. With a spoon, remove part of the inside of the tomatoes to make room for the stuffing. Sprinkle the tomatoes with salt, pepper and the oregano and stuff with the cheese. Put the stuffed tomatoes on a microwave proof plate. Place the plate on the low rack and put in the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 11. Select weight with central knob. Press start to activate the cooking.



Cooking functions:
Steam

STEAMED CARROTS

VEGETABLES

Ingredients for 4 people

400g carrots, salt, olive oil.

Wash and peel the carrots and cut into slices. Place the sliced carrots in the steamer accessory - using the middle grid. Fill the bottom of the steamer with 100ml of water - following the water dosage indication. Cover with the lid and insert the steamer in the microwave. Press the Chef Menu button  and turn the central knob to select Recipe no. 12. Press start to activate the cooking cycle. Season with olive oil and salt, and serve.



Cooking functions:
Steam

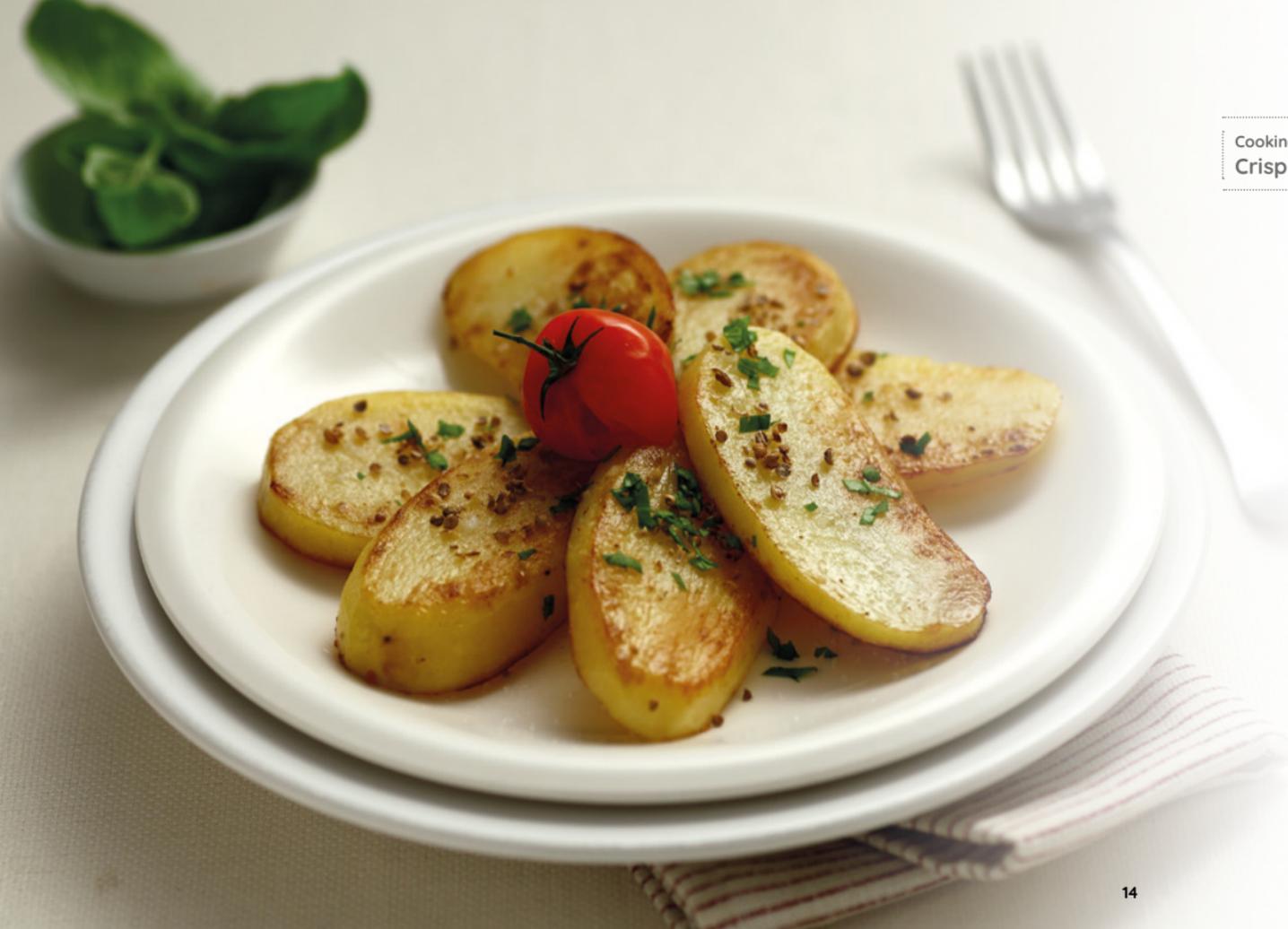
VEGETABLES

STEAMED BROCCOLI

Ingredients for 4 people

500g fresh broccoli.

Wash the broccoli and cut the tips in half. Place the broccoli in the steamer accessory – using the middle grid. Fill the bottom of the steamer with 100 ml of water – following the water dosage indication. Cover with the lid and insert the steamer in the microwave. Press the Chef Menu button  and turn the central knob to select Recipe no. 13. Press start to activate the cooking cycle. Season with olive oil and salt, and serve.



Cooking functions:
Crisp

POTATO

VEGETABLES

Ingredients for 4 people

1kg potatoes, olive oil, salt, pepper.

Wash the potatoes, peel off the skins and cut each into 4 slices. Season with salt and pepper. Lightly grease the crisp plate and place the wedges on top, drizzled with some extra oil. Insert the Crisp plate in the oven, press the Chef Men button , and turn the central knob to select Recipe no. 14. Select weight with central knob. Press start to activate the cooking cycle. At the sound of the beep, remove the crisp plate and turn the potatoes upside down. Press start again to finish the cooking cycle.



Cooking functions:
Crisp

HOME MADE PIZZA

PIZZA
& QUICHE

Ingredients for 4 people

225g wheat flour, 5g. dry yeast, 1/2 can of tomato passata, 100g smoked ham, 150g cheddar cheese (or mozzarella), 2 tablespoons olive oil, 1 teaspoon dried oregano, 150ml water, pinch of salt.

For the dough: In a mixing bowl dissolve the yeast in the water. Add the salt and oil and mix well. Add the flour and knead well to obtained a smooth texture. Cover with a towel and let rise for 30 minutes at room temperature. Roll out the dough with a rolling pin and place it on the lightly greased Crisp plate. Spread the tomato passata evenly on dough, then sprinkle with ham, cheese, and oregano as desired. Insert the Crisp plate in the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 15. Press start to activate the cooking cycle. Serve with sliced tomatoes.



Cooking functions:
Crisp

QUICHE LORRAINE

PIZZA
& QUICHE

Ingredients for 4 people

1 roll of fresh puff pastry (approx. 250g), 3 eggs, 150ml cream, 200g ham, 175g cheese.

Line the Crisp plate with the puff pastry, leaving the paper on the bottom of the plate. Insert the Crisp plate in the oven, press the Chef Menu button  and turn the central knob to select Recipe no. 16. Press start to activate the cooking. Prebake the pastry until the sound of the beep, then remove the Crisp plate. Fill the pastry with the cheese and ham. Mix the 3 eggs and 300 ml cream and pour on top of the quiche. Put the Crisp plate back into the microwave and press start again to complete the cooking cycle.



Cooking functions:
Crisp

FROZEN DEEP PAN PIZZA

PIZZA
& QUICHE

Ingredients for 4 people

800 frozen deep pan pizza

Unwrap the pizza and place it on the Crisp plate. Press the Chef Menu button  and turn the central knob to select Recipe no. 17. Insert the pizza into the microwave and press start to activate the cooking cycle. Serve sliced with fresh mixed salad.



Cooking functions:
Crisp

FROZEN THIN CRUST PIZZA

PIZZA
& QUICHE

Ingredients for 4 people

1 thin frozen pizza, dried oregano, olive oil.

Unwrap the pizza and place it on the Crisp plate. Press the Chef Menu button  and turn the central knob to select Recipe no. 18. Insert the pizza into the microwave and press start to activate the cooking cycle. Serve sprinkled with olive oil and oregano.



Cooking functions:
Crisp

PREBAKED FROZEN QUICHE

PIZZA
& QUICHE

Ingredients for 4 people

1 frozen quiche the size of the crisp plate

Unwrap the quiche. Place the frozen quiche into the Crisp plate. Note: the quiche should not be larger in diameter than the Crisp plate. Put the Crisp plate with the quiche into the microwave. Press the Chef Menu button , and turn the central knob to select Recipe no. 19. Select weight with central knob. Press start to activate the cooking cycle.



Cooking functions:
Grilled

RICE

RICE

Ingredients for 4 people

400g rice.

Stir together rice and water in steamer bottom according to the dosage: water: rice = 2:1 – follow dosage indications on accessory. Cover the accessory with the lid – the middle grid is not to be used. Place in center of the turntable. Press the Chef Menu button  and turn the central knob to select Recipe no. 20. Select the level with central knob. Press start to activate the cooking cycle. When ready remove from the microwave and let stand for 3-5 minutes with the lid on. Remove the cover and gently stir with a fork.



Cooking functions:
Steam

PASTA

PASTA
& LASAGNA

Ingredients for 4 people

400g pasta , 400g ready made pasta sauce, 1 diced chilli pepper 2 tablespoon olive oil.

Fill the steamer bottom with water - following the water dosage indication. Cover with the lid and insert onto the microwave. Press the Chef Menu button  and turn the central knob to select Recipe no. 21. Select level with central knob. Press start to activate the cooking cycle. The microwave will beep when the water comes to a boil. Add the pasta, then put back in the microwave. Press start again to cook the pasta. After cooking, put the pasta into the steamer middle grid to drain water. Heat the sauce using the microwave function for 1 minute pressing the "OK" button two times. Pour the sauce onto the pasta, add diced chilli and oil, mix well and serve.



Ingredients for 4 people

500g of fresh pasta for lasagne, 180g of grated parmesan cheese, 200g of chopped cheese (either mozzarella, scamorza or provola).

Meat sauce: 500g of minced beef, 800g of tomatoes (canned or chopped), 1 stock cube, 1 medium onion, 30g of butter, 6-7 tablespoons of olive oil, 1 glass of red wine, celery, carrot, salt.

Bechamel sauce (600 g): 50g of butter, 60g of white wheat flour, 1l of whole milk, salt, nutmeg. Alternatively, you can use ready-fresh Lasagne (rectangular container recommend measure 31.5 x 21 cm)

MEAT LASAGNA

PASTA
& LASAGNA

For the meat sauce: Chop the celery, carrot and onion and sautee them in the oil and butter. Add meat and brown it. Add wine bring to the boil and allow to evaporate; then add the tomatoes, stock cube and salt. Cover and cook over a low heat for about an hour.

For the bechamel sauce: Melt the butter in a pan then add the flour, mixing thoroughly to prevent any lumps from forming. Slowly add the milk, a little at a time, and continue cooking, stirring until the sauce reaches the desired consistency. When cooked, season with a little salt and grated nutmeg.

Preparation: Spread soft butter thinly over the interior of the dish. Spread two tablespoons of meat sauce over the bottom of the dish. Then arrange a layer of lasagne sheets. Followed by meat sauce, bechamel sauce, chopped cheese and a sprinkling of grated parmesan cheese. Continue adding layers in this way until you have finished nearly all the ingredients. Finally, cover with bechamel sauce, a sprinkling of grated parmesan cheese and a few clumps of butter. Press the Chef Menu button  and turn the central knob to select Recipe no. 22. Select 4 with central knob. Press start to preheat the microwave. When preheating is complete, insert the lasagna into the microwave and press start to activate the cooking cycle. When complete, check that the pasta is tender and the cheese on top is nicely browned. Serve with fresh mixed salad.



FROZEN LASAGNA

PASTA
& LASAGNA

Ingredients for 4 people

1200g of frozen lasagne.

Remove the frozen lasagne from the Freezer. Remove any aluminium foil and put the lasagne into the microwave – using a microwave proof dish on the low rack. Press the Chef Menu button , and turn the central knob to select Recipe no. 23. Select weight with central knob. Press start to activate the cooking cycle. When complete, check that the pasta is tender and the cheese on top is browned. Serve with fresh mixed salad.



CRÈME BRÛLÉE

DESSERTS

Ingredients for 4 people

100ml double cream, 200ml milk, 2 eggs, 2 egg yolks, 3 tablespoons sugar, 1/2 teaspoon vanilla essence, brown sugar.

Heat up the cream and milk using the microwave at 650w for 2 minutes. Whisk eggs and egg yolks with the sugar and vanilla. Pour the hot milk and cream into the eggs and whisk well. Divide into 4 cups suitable for microwaves. Put the cups on the low grid and place in the microwave. Press the Chef Menu button , then turn the central knob to select Recipe no. 24. Select 4 with central knob. Press start to activate the cooking cycle. When complete, allow to cool. Sprinkle each cup with brown sugar and place back in the microwave. Activate the Grill function for 2 minutes to brown the top.



Cooking functions:
Crisp

FRUIT PIE

CAKES
& PASTRIES

Ingredients for 4 people

375g wheat flour, 175g butter, 75g sugar, 1 egg, 50ml water, 25g fresh white breadcrumbs, 500g fresh peeled apple.

Add the butter, sugar, flour and egg to a mixing bowl. Add the water and mix well to obtain a smooth dough. Grease the Crisp Plate and line with half of the dough. Fill the pastry with the breadcrumbs, apples and sugar. Roll out the rest of the dough and cover the apples with it, brush with egg. Press the Chef Menu button , then turn the central knob to select Recipe no. 25. Insert the Crisp Plate into the microwave. Press start to activate the cooking cycle. When ready can be served warm with a scoop of ice cream or cold sprinkled with icing sugar.



Cooking functions:
Crisp

SCONES

CAKES
& PASTRIES

Ingredients for 4 people

275g flour, 2 teaspoons baking powder, 50g of butter or margarine at room temperature, 200 ml of whole milk, margarine for crisp plate and salt.

Place the flour into a mixing bowl. Add the baking powder and salt. Add the butter and work it with the dough hooks. Add milk and mix it rapidly into a dough. Place the dough on a floured surface and shape it with your hands into 6 small pieces. Place the cake on the greased Crisp Plate and cut the tops so that 6 wedges are marked. Press the Chef Menu button , then turn the central knob to select Recipe no. 26. Press start to activate the cooking cycle. When ready remove from oven and let cool down.



SPONGE CAKE

CAKES
& PASTRIES

Ingredients for 4 people

250g sugar, 3 eggs, 250g wheat flour, 15g baking powder, 75g butter or margarine, 150ml cold water, baking paper.

using a mixer, whisk the eggs and sugar for 5-6 minutes. Melt the margarine and stir into the mixture. Mix flour with baking powder and gradually add to the eggs. Then add the water. Pour the batter on the bottom of a Pyrex glass dish (diameter 21cm) lined with baking paper. Press the Chef Menu button , then turn the central knob to Recipe no. 27. Press start to activate the cooking cycle. When ready let the cake cool off and then remove from the dish and place onto the grill rack rack to cool down completely.



Cooking functions:
Crisp

ROASTED NUTS

SNACKS
& CONVENIENCE

Ingredients for 4 people

200g walnuts.

Press the Chef Menu button , then turn the central knob to select Recipe no. 28. Select weight with central knob. Insert the empty Crisp plate in the microwave. Press start to preheat the Crisp plate. When the preheating phase is complete, open the door and remove the plate. Place the nuts on the Crisp plate and put back in the microwave. Press start to continue the cooking cycle. Stir the nuts when instructed by the microwave.



Cooking functions:
Crisp

CHICKEN NUGGETS

SNACKS
& CONVENIENCE

Ingredients for 4 people

600g frozen chicken nuggets, salt.

Press the Chef Menu button , and turn the central knob to select Recipe no. 29. Select weight with central knob. Place the Crisp plate in the microwave and press start to preheat the Crisp plate for 2:30 on crisp function. When preheating is complete, place the nuggets in the preheated crisp plate, put it back in the microwave and press start to activate the cooking cycle. When the top is browned well, open the door, remove the Crisp plate and turn over the nuggets. Put it back in the microwave and press start to continue the cooking cycle. When ready sprinkle with salt and serve.



Cooking functions:
Crisp

FRENCH FRIES

SNACKS
& CONVENIENCE

Ingredients for 4 people

500g frozen precooked french fries, salt.

Place the fries on the crisp plate. Press the Chef Menu button , and turn the central knob to select Recipe no. 30. Place the crisp plate in the microwave and press start to activate the cooking cycle. Sprinkle with salt and serve.

Hotpoint