



# M U L T I C O O K

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\* Depending on model.



## FRESH AND CREAMY TOAST WITH ASPARAGUS AND SHRIMP

SERVING

PREPARATION

RESTING

COOKING

4

25 min

-

6 min

**PROGRAM** Steam

### INGREDIENTS

- 8 green asparagus, washed
- 300 ml water
- 100g cream cheese
- 2 tsp olive oil
- 1 tbsp lemon juice
- 1 tsp 5 berry mix
- 1 tsp smoked paprika
- 8 pink shrimps cut into slices
- 2 tbsp olive oil
- 1 tbsp lemon juice
- 2 tbsp chopped chives
- Salt
- 4 slices of sourdough bread, lightly toasted
- 1 tbsp olive oil
- A few sprigs of chives
- 5 berry mix

### PREPARATION

- 1 Prepare the ingredients.
- 2 Remove the base of the green asparagus (the most fibrous part) then remove the scales.
- 3 Put water in the bowl.
- 4 Insert the multi-function grill in the low position. Arrange the asparagus.
- 5 Start cooking. Program **STEAM** for 10 min. The preheating time is added automatically.
- 6 Meanwhile, in a recipient, mix all the ingredients for the sauce and set aside.
- 7 Once the cooking is finished, carefully open the lid and remove the asparagus.
- 8 Cut the asparagus tips to 4 cm then cut in 2 length wise. Set aside for finishing.
- 9 Cut the remaining asparagus into small rounds.
- 10 In a recipient, mix the sliced asparagus with the shrimp, olive oil, lemon juice and chives.
- 11 On each slice of toast, spread the smoked paprika sauce. Arrange the green asparagus and shrimp mixture on top.
- 12 Finish the toast by decorating with the green asparagus tips, a dash of olive oil, chives and a pinch of 5 berry mix.
- 13 Enjoy immediately.

### TIPS

You can prepare your recipe in advance. However, assemble it at the last minute so that the bread remains crispy.





## CAJUN SALMON

SERVING	PREPARATION	RESTING	COOKING
4	10 min	-	3 min

**PROGRAM** Crispy Meal

### INGREDIENTS

- 2 tsp Cajun spice powder
- 4 tbsp olive oil
- Salt, pepper
- 4 salmon steaks with skin and scales (120 g each)

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, combine Cajun spices, olive oil, salt and pepper. Add salmon steaks and toss to soak fish in spices.
- 3 Place the fish in the bowl.
- 4 Close the lid. Start cooking. Program **CRISPY MEAL** for 03 min at 180 °C. Preheating time is added automatically.
- 5 Carefully open the lid and enjoy the salmon straight away.

### TIPS

You can accompany your salmon with small confit tomatoes, green beans and a lemon wedge.





## TERIYAKI SALMON RICE BOWL

SERVING

4

PREPARATION

25 min

RESTING

15 min

COOKING

10 min

**PROGRAM** Steam & Crisp

### INGREDIENTS

- 4 salmon fillets, cut into 3 cm cubes
- 240 g long grain rice
- 550 ml water
- 2 tbsp soy sauce
- 1 tbsp liquid honey
- 2 tbsp rice vinegar
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 10 g fresh ginger, chopped
- 1 tsp chili flakes
- 1 avocado, thinly sliced
- 0,5 cucumber, cut into thin strips
- Coriander leaves
- 1 tsp black and white sesame seeds
- 4 tbsp soy sauce
- 4 tbsp sesame oil

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, mix all the ingredients for the fish. Marinate salmon in refrigerator for 15 min.
- 3 Add the rice and water in the bowl.
- 4 Place the multi-function grill in the lower position, then place the salmon cubes. Pour the marinade on top.
- 5 Start cooking. Program **STEAM & CRISP** for 10 min at 180 °C.
- 6 Carefully open the lid.
- 7 Divide the rice into bowls, then add the salmon on top and finish with the garnishes.

### TIPS

You can also create a spicy crust by pressing hot sesame seeds or spices directly onto the salmon before cooking. Play with textures by adding walnuts, slivered almonds or pieces of fruit such as mango. Roast chicken with vegetables





## CHICKEN DRUMSTICKS AND MEDITERRANEAN VEGETABLES

SERVING

4

PREPARATION

15 min

RESTING

-

COOKING

20 min

**PROGRAM** Crispy Meal

### INGREDIENTS

- 8 chicken drumsticks (100 g each)
- 2 tsp Mediterranean spices
- 2 zucchinis cut into 2 cm cubes (400 g)
- 1 eggplant cut into 2 cm cubes (200 g)
- 1 red pepper cut into 2 cm cubes (150 g)
- 1 green pepper cut into 2 cm cubes (150 g)
- 2 spring onions, sliced
- 4 cloves of garlic, chopped
- 4 tbsp olive oil
- 2 tsp fennel seeds
- Salt, pepper
- 2 tbsp olive oil
- Salt, pepper
- 2 tsp capers
- 2 tbsp black olives

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, mix the chicken drumsticks with the spices, olive oil and seasoning. Set aside to cool.
- 3 Install the steering paddle at the bottom of the bowl. Put all the ingredients for the topping in the bowl.
- 4 Place the multi-function grill in the high position. Arrange the chicken drumsticks.
- 5 Start cooking. Program **CRISPY MEAL** for 20 min at 180°C. The preheating time is added automatically.
- 6 When the timer indicates 10 min, carefully open the lid and turn the drumsticks over so that they cook evenly. Finish cooking.
- 7 Remove the chicken drumsticks then remove the multi-function grill from the bowl, using cooking gloves.
- 8 Add the capers and olives to the vegetables. Mix.
- 9 Prepare the dish and serve immediately.

### TIPS

Fennel seeds bring an aniseed and fresh note to your vegetables. You can replace them with coriander seeds or a little cumin powder.





## HEALTHY CHICKEN WITH TOMATOES, ZUCCHINI AND HERBS

SERVING	PREPARATION	RESTING	COOKING
4	20 min	-	8 min

**PROGRAM** Steam

### INGREDIENTS

- 4 chicken fillets cut into cubes (120 g each)
- 2 tsp dried herbs
- 300 g of zucchini cut into 2 cm cubes
- 300 g of eggplant cut into 2 cm cubes
- 4 cloves of garlic, chopped
- 2 chopped onions
- 600 g of tomato coulis
- 200 ml water
- Salt, pepper
- 2 tsp garlic powder
- 2 tbsp olive oil
- Salt, pepper
- 2 tbsp chopped basil

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, mix the poultry with the herbs, olive oil and seasoning. Set aside.
- 3 Place the zucchini, eggplant, garlic and onion in the bowl. Pour in the tomato sauce and water. Season and mix.
- 4 Place the multi-function grill in the high position. Arrange the poultry cubes. Close the lid.
- 5 Start cooking. Program **STEAM** for 10 min. The preheating time is added automatically. Carefully open the lid.
- 6 Remove the poultry cubes then remove the multi-function grill from the bowl, using cooking gloves.
- 7 Mix the meat with the garnish then arrange on a plate. Sprinkle with chopped basil and enjoy.

### TIPS

For a more substantial dish, serve with pilaf rice.





## PULLED CHICKEN BURGER

SERVING	PREPARATION	RESTING	COOKING
4	25 min	-	8h10

**PROGRAM** Sauté - Slow Cook

### INGREDIENTS

- 4 toasted hamburger buns
- Mixed vegetables
- 4 tbsp mayonnaise sauce
- 25 ml olive oil
- 2 cloves garlic, minced
- 30 g tomato paste
- 15 g T45 flour
- 10 ml cider vinegar
- 160 ml beer
- 75 ml vegetable stock
- 0,5 lime juice
- 0,5 tablespoons liquid honey
- 2 tbsp barbecue sauce
- 0,5 chilli flakes
- 0,5 tbsp smoked paprika powder
- 3 chicken thighs
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Place the olive oil, garlic and tomato paste in the bowl. Start cooking.
- 3 Add flour. Mix, then pour in cider vinegar, beer, broth, lemon juice, honey and barbecue sauce. Mix well.
- 4 Open lid, boil until thickened. Program **SAUTÉ** for 20 min at 160 °C.
- 5 Add chilli flakes, paprika and chicken thighs. Mix well. Start cooking. Program **SLOW COOK** for 8h at 80 °C.
- 6 Carefully open the lid.
- 7 De-bone and shred chicken thighs. Add the meat to the sauce and mix well.
- 8 Assemble the burgers and serve immediately.

### TIPS

Serve with sweet potato fries seasoned with smoked paprika and a green salad.







## ROAST CHICKEN WITH VEGETABLES

SERVING

4

PREPARATION

30 min

RESTING

-

COOKING

12 h 12

**PROGRAM** Steam & Crisp

### INGREDIENTS

- 120 g carrots (2 pieces)
- 400 g potatoes
- 120 g onion (2 pieces)
- 400 g fresh green beans
- 6 unpeeled garlic cloves
- 2 tsp Cajun spices
- 2 tsp Italian spices
- Salt, pepper
- 250 ml vegetable stock
- 1 chicken weighing 1.4 kg
- 1 sprig rosemary
- 1 tbsp olive oil

### PREPARATION

- 1 Prepare the ingredients.
- 2 Peel the carrots, potatoes and onions. Cut into 3 cm pieces. Remove ends from beans, then cut into 2 to make smaller sticks.
- 3 In the bowl, put place the vegetables, garlic cloves and spices. Season with salt and pepper. Mix well. Place seasoned chicken on top of vegetables. Pour in vegetable stock. Oil the top of the chicken.
- 4 Close the lid. Start cooking. Program **STEAM & CRISP** for 20 min at 160 °C. Preheating time is added automatically.
- 5 Carefully open the lid. Cut up chicken. Serve.

### TIPS

Using unpeeled garlic in a roast chicken recipe infuses the meat with a subtle, mild aroma without burning the cloves, and creates a tasty, melt-in-the-mouth side.





## SLICED CHICKEN WITH PEPPERS

SERVING	PREPARATION	RESTING	COOKING
4	20 min	-	25 min

**PROGRAM** Sauté

### INGREDIENTS

- 4 chicken fillets (120 g each)
- 2 red peppers, seeded and cut into sticks
- 2 green peppers, seeded and cut into sticks
- 250 g cherry tomatoes cut in half
- 1 chopped onion
- 200 ml water
- Salt, pepper
- 4 cloves of garlic, chopped
- 1 tsp Italian spices
- 2 tbsp olive oil
- Salt, pepper
- 2 tbsp chopped chives

### PREPARATION

- 1 Prepare the ingredients.
- 2 Slice the chicken fillets into small strips. Place in a recipient then add the garlic, Italian spices, olive oil, salt and pepper. Mix then set aside.
- 3 Open the lid, remove the steering paddle at the bottom of the bowl. Press the «Stir» button to deactivate the function.
- 4 Start cooking to heat the bowl. Program **SAUTÉ** for 25 min at 160 °C.
- 5 After 2 min, add the marinated chicken and brown for 5 min, stirring occasionally. Remove the chicken.
- 6 Add all the cut vegetables, season then pour in the water.
- 7 Close the lid and cook for 15 min. Stir from time to time.
- 8 Once the vegetables are cooked, carefully open the lid. Add the chicken, mix and then cook, with the lid closed, for the remaining 3 min.
- 9 Serve with chives.

#### TIPS

You can buy chicken strips for this recipe. Cut them in half lengthwise to make strips.





## BACON-WRAPPED BEEF TENDERLOIN

SERVING	PREPARATION	RESTING	COOKING
4	10 min	-	20 min

**PROGRAM** Roast / Bake

### INGREDIENTS

- 600 g of larded and tied beef fillet
- 2 garlic cloves cut in half
- 2 sprigs of rosemary.
- 2 tbsp of olive oil
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Season your beef fillet and slide the garlic and rosemary under the string.
- 3 Place the multi-function grill in the lower position then place the beef fillet on it.
- 4 Start cooking (for medium-done meat) program **BAKE / ROAST** for 20 min at 200 °C.
- 5 Carefully open the lid and turn halfway through cooking.
- 6 Remove the beef fillet. Cover with aluminum foil and let it rest for 10 min before serving.
- 7 Enjoy your meal!

### TIPS

To lard a beef fillet, wrap thin slices of bacon around the meat, secure them with kitchen string or toothpicks, and make them adhere to the surface so they impart their flavors to the fillet while cooking. The cooking time can be adjusted depending on the type of meat you are using and the desired level of doneness. You can serve your beef fillet with green beans and roasted cherry tomatoes.





## BALSAMIC SLOW-COOKED PORK WITH VEGETABLES

SERVING	PREPARATION	RESTING	COOKING
4	25 min	-	12 h 14

**PROGRAM** Sauté - Slow Cook

### INGREDIENTS

- 600 g roast pork loin (0,5 pieces)
- 1 tbsp neutral oil
- 10 g butter
- 300 g potatoes, cut into 2 cm cubes
- 1 carrot, peeled and cut into 2 cm slices
- 3 shallots, peeled
- 2 tbsp balsamic vinegar
- 1 tbsp cider vinegar
- 1 tbsp brown cane sugar
- 1 tbsp soy sauce
- 0,5 tbsp T45 flour (15 g)
- 1 tsp garlic powder
- 150 ml vegetable stock
- 5 fresh sage leaves
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Add oil and butter to the bowl. Brown meat for 3 min on each side. Program **SAUTÉ** for 12 min at 180 °C.
- 3 Add the remaining ingredients and bring to a boil until the sauce thickens. Stop the program.
- 4 Close the lid. Start cooking. Program **SLOW COOK** for 12 h at 90 °C.
- 5 Carefully open the lid and serve hot.

### TIPS

To replace pork loin in a long-cooked roast, you can use pork shoulder, brisket, beef or lamb shank, beef chuck, lamb shoulder or leg, all of which are appreciated for their tenderness.





## CRISPY PORK BELLY

SERVING	PREPARATION	RESTING	COOKING
4	15 min	4 h	50 min

**PROGRAM** Air Fry

### INGREDIENTS

- 700 g pork belly
- 1 tsp Asian spice blend
- 1 tbsp coarse salt
- 350 ml apple cider
- 1 tbsp red wine vinegar
- 2 garlic cloves, peeled and crushed

### PREPARATION

- 1 Prepare the ingredients.
- 2 Using a sharp knife, score the skin of the pork belly without reaching the flesh.
- 3 Season pork well with Asian spices and coarse salt.
- 4 Place the cider, vinegar and garlic cloves in a recipient.
- 5 Add the pork belly and marinate for 4 hours in the refrigerator.
- 6 Drain the pork belly. Using a clean cloth, dab it lightly while keeping the spices.
- 7 Place the multifunction grill in the lowest position, then place the pork belly.
- 8 Start cooking. Program **AIR-FRY** for 30 min at 170 °C.
- 9 Adjust temperature and restart cooking. Program **AIR-FRY** for 20 min at 200 °C.
- 10 Carefully open the lid. Adjust the cooking time according to the size of your meat; it should be well browned.
- 11 Cut the pork belly into several pieces and serve hot. Enjoy!

### TIPS

Pork belly is a cut of meat that is appreciated for its tender texture and its layer of fat which, when cooked correctly, becomes crispy and flavorful. You can pair your pork belly with noodles, fried rice, and spicy Asian sauces. You can also serve it with kimchi or a vegetable stir-fry.





## GRILLED SAUSAGES

SERVING	PREPARATION	RESTING	COOKING
4	5 min	-	15 min

**PROGRAM** Grill

### INGREDIENTS

- 400 g grilling sausages
- 1 tbsp neutral oil

### PREPARATION

- 1 Prepare the ingredients.
- 2 Roll the sausages into snails, then use skewers to hold them in place.
- 3 Place on multi-function grill in the lower position, then add oil.
- 4 Start cooking. Program **GRILL** for 15 min at 200 °C.
- 5 Turn the sausages half way through cooking.
- 6 Enjoy immediately!

### TIPS

Accompany your sausages with a salad and some potatoes. You have the option to choose a traditionally crafted sausage, which means that it will be served whole, not cut into pieces.





## HUNGARIAN GOULASH

SERVING	PREPARATION	RESTING	COOKING
4	30 min	-	12 h 12

**PROGRAM** Sauté - Slow Cook

### INGREDIENTS

- 2 tbsp neutral oil
- 500 g of beef cut into large cubes (chuck or round)
- 1 onion, chopped
- 4 garlic cloves, minced
- 2 red peppers, cut into strips
- 2 tbsp flour
- 400 ml tomato coulis
- 400 ml vegetable stock
- 2 tsp smoked paprika
- 1 herb bouquet
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Open lid, add oil.
- 3 Start cooking. Program **SAUTÉ** for 12 min at 160 °C.
- 4 Add meat and brown for 5 min.
- 5 Add onion, garlic and peppers. Cook for 5 min.
- 6 Add the flour and mix well. Add the remaining ingredients. Bring to a boil until thickened.
- 7 Stop the program and close the lid.
- 8 Start cooking. Program **SLOW COOK** for 12 h at 80 °C.
- 9 Carefully open the lid and adjust the seasoning, if need be.
- 10 Enjoy hot.

### TIPS

Serve your goulash with steamed potatoes. You can add them to your meat towards the end of cooking to keep them warm and allow them to soak up the sauce.





## LAMB SHANK CONFIT IN RED WINE

SERVING	PREPARATION	RESTING	COOKING
4	15 min	-	12 h 10

**PROGRAM** Sauté - Slow Cook

### INGREDIENTS

- 4 tbsp olive oil
- 4 lamb shanks
- 2 onions, chopped
- 6 garlic cloves, minced
- 4 tbsp flour (30 g)
- 600 ml red wine
- 300 ml vegetable stock
- 2 sprigs thyme
- 2 tsp smoked paprika
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Put oil in the bowl.
- 3 Start cooking. Program **SAUTÉ** for 10 min at 160 °C.
- 4 Brown the seasoned meat on all sides for 6 min. Repeat if necessary.
- 5 Add onion, garlic and flour and stir. Add the wine, vegetable stock and spices, then bring to the boil until the sauce thickens.
- 6 Stop the program, close the lid and start cooking. Program **SLOW COOK** for 12 h at 90 °C.
- 7 Carefully open the lid.
- 8 Adjust seasoning if necessary, then enjoy!

### TIPS

Alcohol abuse is dangerous for your health, consume with moderation. Do not hesitate to prepare your lamb shanks the day before. Let them cool in the sauce and reheat them when serving; they will be more tender. Accompany your lamb shanks with tagliatelle or turmeric rice with raisins and slivered almonds.







## FROZEN FRENCH FRIES

SERVING	PREPARATION	RESTING	COOKING
4	5 min	-	25 min

**PROGRAM** Air Fry

### INGREDIENTS

- 800 g of frozen French fries
- Salt

### PREPARATION

- 1 Place the French fries in the bowl fitted with the paddle.
- 2 Start cooking. Program **AIR-FRY** for 25 min at 180 °C.
- 3 Carefully open the lid.
- 4 Salt the fries and serve immediately!

### TIPS

You can accompany your fries with a homemade béarnaise sauce. Mix a few tablespoons of mayonnaise with some chopped shallots and a few chopped tarragon leaves, as well as a few drops of lemon juice.





## ROASTED POTATOES WITH HERBS

SERVING	PREPARATION	RESTING	COOKING
4	15 min	-	25 min

**PROGRAM** Air Fry

### INGREDIENTS

- 800 g small potatoes for French fries
- 2 tbsp olive oil
- 2 tsp garlic powder
- 2 sprigs fresh rosemary
- 2 sprigs thyme
- Salt, pepper

### PREPARATION

- 1 Prepare the ingredients.
- 2 Cut potatoes into 3-4 cm cubes and place in a recipient with olive oil, garlic powder, rosemary and thyme. Season and mix.
- 3 Place the potatoes in the bowl fitted with the steering paddle.
- 4 Start cooking. Program **AIR-FRY** for 25 min at 180 °C.
- 5 Carefully open the lid. Serve hot.

### TIPS

To accompany your potatoes, you can roast a few garlic cloves, using the AIR FRY program for 20 min at 180 °C. Once cooked, chop the pulp and mix with mayonnaise to make a roasted garlic sauce.





## STEAMED BROCCOLI WITH GARLIC AND LEMON

SERVING	PREPARATION	RESTING	COOKING
4	15 min	-	6 min

**PROGRAM** Steam

### INGREDIENTS

- 2 broccolis cut into florets
- 4 tbsp olive oil
- 4 cloves of garlic, chopped
- 1 lemon zest
- Salt, pepper
- 150 ml water

### PREPARATION

- 1 Prepare the ingredients.
- 2 Wash the broccoli florets.
- 3 Pour the olive oil into the bowl. Add the broccoli, garlic, lemon zest, salt and pepper. Mix. Pour in the water.
- 4 Start cooking. Program **STEAM** for 10 min. The preheating time is added automatically.
- 5 Carefully open the lid. Enjoy immediately.

### TIPS

You can accompany the broccoli with a steamed white fish fillet. Serve with lemon wedges.





## CARROT CAKE MADE EASY

SERVING

4

PREPARATION

30 min

RESTING

-

COOKING

40 min

**PROGRAM** Roast / Bake \*

### INGREDIENTS

- 150 g cream cheese
- 40 g powdered sugar
- 1 tsp liquid vanilla extract
- 2 eggs
- 90 g brown sugar
- 90 g vegetable oil
- 2 tbsp single cream
- 0,5 tsp cinnamon powder
- 0,5 tsp gingerbread mix
- 0,5 tsp ginger powder
- 0,5 tsp sea salt
- 100 g T45 flour
- 1 tbsp cornstarch (25 g)
- 1 tbsp baking powder
- 160 g grated carrot
- 60 g walnut kernels, chopped
- 0,5 oranges (zest)

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, whisk the eggs and sugar until they become frothy. Add the oil, then the cream and spices. Add flour, cornstarch and baking powder.
- 3 When the dough is smooth, add the grated carrots, chopped walnuts and orange zest.
- 4 Cut a circle of greaseproof paper to fit the bottom of a buttered tart tin (20 cm) and place it in the tin. Pour in the pastry.
- 5 Place the multi-function grill in the lower position, then place the tin on it. Start cooking. Program **BAKE / ROAST\*** for 40 min at 160 °C.
- 6 Meanwhile, prepare the glaze. Combine fresh cheese, powdered sugar and vanilla extract in a bowl. Whisk for 2-3 min until creamy. Set aside in a cool place.
- 7 Once the cake has cooled, spread the icing over the top. Sprinkle with remaining walnuts.

### TIPS

You can caramelize the walnuts to decorate the top of the cake. You can also decorate the cake with a few marzipan or sugar-paste carrots. Use good quality fresh cheese.

\* Depending on model.





## SKYR YOGHURT

SERVING	PREPARATION	RESTING	COOKING
4	5 min	18h	10 min

**PROGRAM** Yogurt \*

### INGREDIENTS

- 1500 ml whole milk UHT
- 210 g Skyr

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a recipient, gently mix milk and skyr. Pour into a mold.
- 3 Pour 100 ml of water into the bowl.
- 4 Place the mold on the multifunction grill in the lowest position.
- 5 Start cooking. Program **YOGURT\*** for 8 h.
- 6 Carefully open the lid. Allow to cool.
- 7 Place the Skyr in the refrigerator for 12 h.
- 8 Drain in a fine sieve or clean kitchen towel for 6 h.
- 9 Fill your yoghurt jars. Store in a cool place.

### TIPS

If you are using special Skyr ferments, follow the recommendations on the sachet (generally 1sachet/L). You can use your Skyr to make a snack much appreciated by athletes: frozen Skyr bars. Mix 450 g skyr with 1 tablespoon liquid honey. Spread out on parchment paper to a thickness of 1 cm. Add raspberries, blueberries and white chocolate chips. Place in the freezer for at least 8 hours, then enjoy.

\* Depending on model.





## COUNTRY BREAD

SERVING	PREPARATION	RESTING	COOKING
4	15 min	-	15 min

**PROGRAM** Bread \*

### INGREDIENTS

- 4 g dried baker's yeast
- 17 cl warm water
- 50 g special country-style flour
- 200 g T45 flour
- 4 g of fine salt

### PREPARATION

- 1 Prepare the ingredients.
- 2 In a small recipient, mix the yeast with the warm water (max. 40 °C) and leave to stand for 5 min. In the mixer's bowl fitted with a dough hook, add the flours and fine salt, then mix together.
- 3 Add the water/yeast mixture, then knead for 3 min at low speed. Continue kneading for another 5 min at medium speed.
- 4 Remove the dough from the bowl and shape into a ball.
- 5 Place the multi-function grill in the lowest position. Place a round piece of baking paper on top, followed by the bread ball. **BREAD\*** for 1h 15 min at 180 °C.
- 6 After 25 min, the program will signal. Remove the ball.
- 7 On a lightly floured work surface, firmly press down on the dough with the palm of your hand, pushing it forward, then fold it back toward yourself. Repeat this process 8 times in succession to expel the air and gradually soften the dough.
- 8 Shape the dough into a smooth ball and place it on the multifunction grill lined with parchment paper. Score the ball with scissors or a sharp knife.
- 9 Restart the program by pressing Start. This will initiate a second rise and begin the baking of the bread.
- 10 Carefully open the lid and remove the bread. Wait until it is warm before placing it on a rack. Let it cool before enjoying!

### TIPS

The **BREAD\*** program includes two dough rising phases and one baking phase. At the beep, don't forget to perform the folds that ensure a successful loaf of bread.

\* Depending on model.

