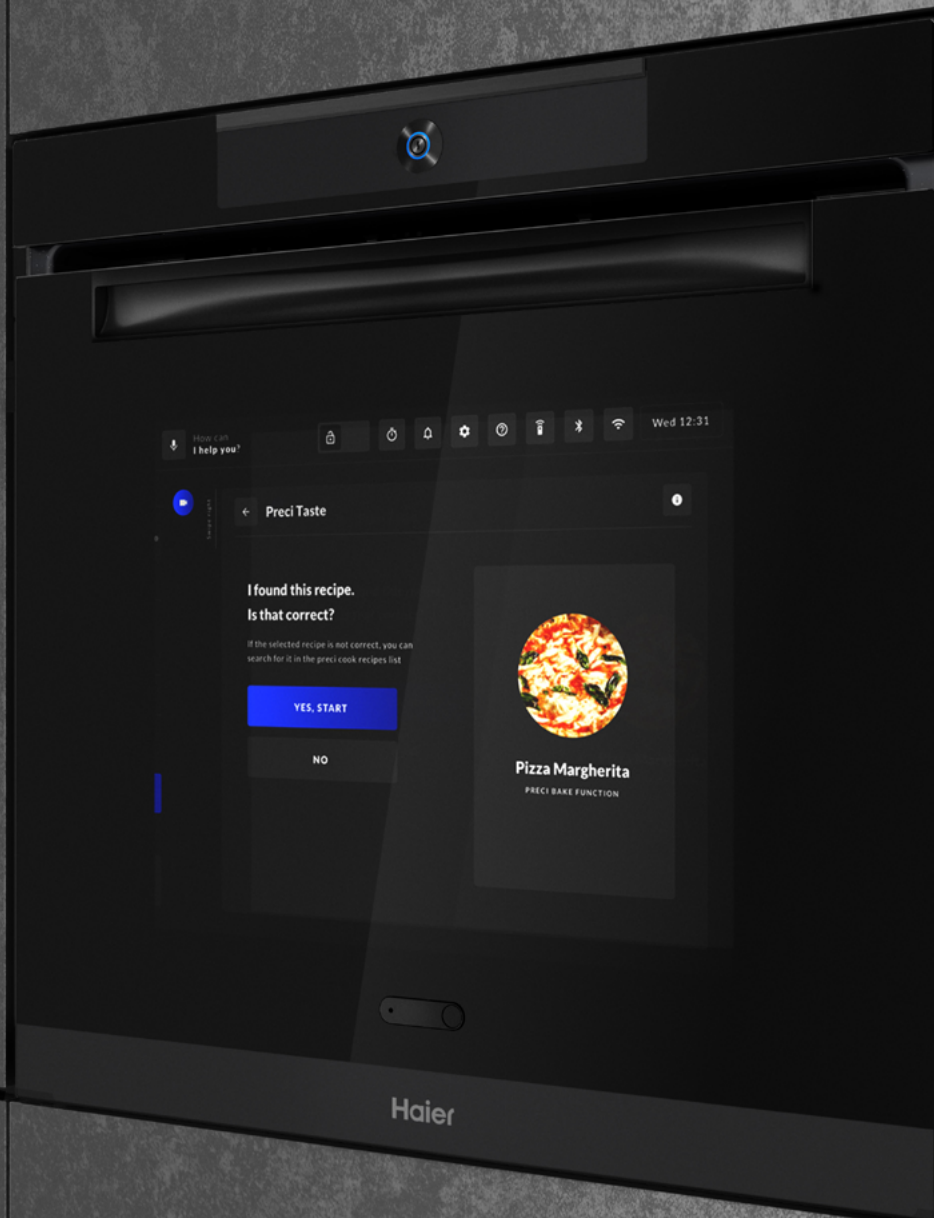


Haier

RECIPES BOOK



CHEF@HOME
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LASAGNA

RECIPE

INGREDIENTS

Minced meat	200 g	Milk	1000 g
Tomato sauce	200 g	Type 550 flour	100 g
Celery	1 pc	Nutmeg	to taste
Carrot	1 pc	Herbs	to taste
Onion	1 pc	Oil	to taste
Pasta	500 g	Salt	to taste
Mozzarella	500 g		
Grated Cheese	250 g		
Butter	100 g		

DESCRIPTION

For the bechamel sauce, pour the milk into a pan, bring it to a boil and flavor it with a bit of nutmeg. In another pan, mix the melted butter and the flour and then add the milk. Heat the béchamel on a hob until it thickens and add some salt.

Clean and chop the vegetables and roast them with some oil and the herbs in a pan on the hob. Add the minced meat and brown it for a couple of minutes. Add the tomato sauce together with salt and a little bit of sugar and bring it to a boil. Let it boil for about one hour, stirring it from time to time. Prepare a casserole dish and put in a layer of the meat sauce. Cover it with a layer of pasta and pour the bechamel sauce on top. Cut the mozzarella into cubes and add on top. Next, cover everything with a layer of pasta. Repeat until all the ingredients are used up, finishing with a layer of meat sauce, mozzarella and the grated cheese. Put the lasagna into the preheated oven (180°C) and bake it for 30 minutes at 200°C with the convection + fan program. Add 5' grill at the end if you like.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
200°



TIME
30 MINUTES



SUGGESTIONS
ADD 5 MINUTES GRILL

CANNELLONI

RECIPE

INGREDIENTS

Butter	100 g	Onion	1 pc
Milk	1000 g	Tomato puree	500 g
Type 550 flour	500 g	Parmesan	40 g
Cannelloni	500 g	Red wine	100 g
Stalk celery	1 pc	Nutmeg	to taste
Carrots	3 pc	Basil	to taste
Garlic	2 gloves	Olive oil	to taste
Ground beef	200 g	Salt	to taste
Sausage	150 g	Pepper	to taste

DESCRIPTION

For the bechamel sauce, pour the milk into a pan, bring it to boil and flavor it with a bit of nutmeg. In another pan, mix the melted butter and the flour and then add the flavored milk. Heat the bechamel until it thickens and add some salt.

In a separate pan fry the garlic in a little oil and then add the tomato puree with a bit of salt. Cook it for 15 minutes until the sauce thickens and season with basil.

In another pan brown the thinly sliced onion and garlic in a little olive oil and add the celery cut into small pieces as well as the carrots. Add the minced meat and the peeled sausages before you add the wine, and let everything cook for 1 hour.

Fill the cannelloni with the minced meat ragout and put them into the pan. Add the tomato sauce on top and top with bechamel sauce. Sprinkle everything with parmesan cheese and put it in the preheated oven (180°C). Bake the cannelloni at 200°C for 30 minutes with the convection + fan program.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
200°



TIME
30 MINUTES

PIZZA MARGHERITA

RECIPE

INGREDIENTS

Type 550 flour	500 g	Salt	10 g
Water	250 g	Oil	10 g
Fresh Yeast	25 g	Oregano	to taste
Tomato sauce	250 g	Basil	to taste
Mozzarella	100 g		

DESCRIPTION

Dissolve the yeast in water and add flour. Add oil and salt and knead it. Shape the dough into a ball and let it rise for 30 minutes. Stretch the dough out with your hands, pour the tomato sauce over it and top it with the cubed mozzarella and oregano. Cook it with the conventional program in the preheated oven (180°C) for 19 minutes at 230°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
230°



TIME
19 MINUTES

PIZZA VERY SEASONED (THIN, FRESH)

RECIPE

INGREDIENTS

Type 550 flour	180 g	Hot peppers	35 g
Water	100 g	Chilies	5 g
Fresh Yeast	10 g	Onion	0,5 pc
Salt	4 g	Serrano	2 slices
Olive Oil	4 g	Oregano	to taste
Tomato sauce	100 g	Basil	to taste
Mozzarella	100 g		
Cherry Tomato	50 g		
Olive	30 g		

DESCRIPTION

Dissolve the yeast in water and add the flour. Add oil and salt and knead it. Shape the dough into a ball and let it rise for 30 minutes. Stretch the dough out with your hands, pour the tomato sauce and top it with the cubed mozzarella and the oregano. Cook it with the conventional program in the preheated oven (180°C) for 19 minutes at 230°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
230°



TIME
19 MINUTES

PIZZA (THIN, FROZEN)

RECIPE

INGREDIENTS

Pizza frozen 1 pc

DESCRIPTION

Put the pizza in the preheated oven (180°C) and bake it for 12 minutes at 200 °C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
200°



TIME
12 MINUTES

FOCACCIA

RECIPE

INGREDIENTS

Type 550 flour	625 g	Olive oil	35 g
Water	400 g	Sugar	20 g
Fresh Yeast	15 g	Salt	11 g

DESCRIPTION

Mix flour alongside yeast, water and sugar. Then add salt and drizzle in oil, allowing it to be slowly absorbed by the dough. Once the dough has become smooth and even, turn it out onto a tray and form a smooth ball. Leave the dough to rise in a bowl, which has been greased with oil, until it has at least doubled in size. Stretch out the dough until it fills the tray. Once proved, season with oil and coarse salt. Put the focaccia tray in the preheated oven (180°C) and bake it for 18 minutes at 220°C with the convection + fan program. It is suggested to open the door for some seconds after around 15 mins to let the vapor escape.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
220°



TIME
18 MINUTES

WHITE BREAD LOAF

RECIPE

INGREDIENTS

Type 550 flour	630 g	Oil	10 g
Water	400 g	Sugar	4 g
Fresh Yeast	31 g	Salt	13 g

DESCRIPTION

Knead the flour with water, yeast and sugar until it reaches the correct consistency. When the dough reaches the correct consistency, add salt and then oil. Shape the dough into a small ball and let it rise until it has doubled in size. Then cut the dough into half and form two loaves. Place them on a tray. Let them rise and put them into the preheated oven (180°C). Bake the dough for 44 minutes at 200°C with the convection + fan program.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
200°



TIME
44 MINUTES

RYE BREAD

RECIPE

INGREDIENTS

Rye flour	350 g	Fresh Yeast	4 g
Manitoba	150 g	Malt	5 g
Water	300 g	Salt	10 g

DESCRIPTION

Melt the yeast in some warm water and then add the malt. Add the other ingredients and mix it until you get a dough. Leave it resting, put it into the pan and let it rise for 3 hours. Put the dough into the preheated oven (180°C) and bake it for 39 minutes at 220°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
220°



TIME
39 MINUTES

WHOLE GRAIN BREAD

RECIPE

INGREDIENTS

Wholemeal flour	200 g	Instant Yeast	5 g
Flour	50 g	Butter	20 g
Salt	5 g	Water	160 g
		Oil	to taste

DESCRIPTION

Mix the two flours, yeast, water and salt together to combine. Once you have obtained an even dough, add the butter, which has been cut into pieces, one piece at a time, and knead until fully re-absorbed. Drizzle in the oil to make a soft and silky dough, and leave to rise in a lightly greased container. Once it has doubled in size, knead the dough on a lightly floured work surface and shape into a ball, which will be left to prove once again for at least 30 minutes. Once risen, dust with whole meal flour and score. Preheat the oven to 180°C, bake for at least 44 minutes at 200°C. Use the convection + fan program.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
200°



TIME
44 MINUTES

BAGUETTE

RECIPE

INGREDIENTS

Baguette frozen 1 pc

DESCRIPTION

Place the Baguette in the preheated oven (180°C) and bake it for 16 minutes at 200°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
200°



TIME
16 MINUTES

QUICHE LORRAINE

RECIPE

INGREDIENTS

Type 550 flour	250 g	Cheddar cheese	200 g
Butter	125 g	Eggs	200 g
Sugar	75 g	Cream	150 g
		Milk	150 g
		Grated cheese	15 g
		Bacon	200 g
		Salt	25 g
		Pepper	to taste

DESCRIPTION

Make a short crust dough and lay it onto the baking pan. Prick the dough with a fork. Mix the eggs with salt, pepper and cheese, and warm up the milk and cream in another pan. Place everything in the fridge, and brown the bacon in the meantime. Prebake the short crust (15 min, 195°C) and then put the bacon together with the egg mass on the prebaked crust. Put the quiche in the preheated oven (180°C) and bake it at 185°C for another 29 minutes with the conventional program.

Preheat the oven at 180°C and prebake the short crust for 15 min at 195°C with the conventional program. Then put the bacon together with the egg mass on the prebaked crust. Put the quiche in the preheated oven (180°C) and bake it at 185°C for another 30 minutes with the conventional program.



SUGGESTIONS

PREBAKE THE SHORTCRUST FOR 15 MINUTES AT 195° CONVENTIONAL



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
185°



TIME
30 MINUTES

SALMON FILLET

RECIPE

INGREDIENTS

Salmon Fillet 600 g (appr. 4pcs)	Rosemary	to taste
	Oil	to taste
	Salt	to taste
	Pepper	to taste

DESCRIPTION

Place the salmon fillets on a tray with some oil, salt, pepper and rosemary. Put it in the preheated oven (180°C) and bake it at 180°C with the convection + fan program for about 10 minutes, until it reaches a core temperature of 54°C.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
180°



TIME
10 MINUTES



PROBE TARGET
54°

SEA BASS FILLET

RECIPE

INGREDIENTS

Seabass Fillet 600 g (appr. 4pcs)	Oil	to taste
	Salt	to taste
	Pepper	to taste

DESCRIPTION

Place the seabass fillets on a tray with some oil, salt and pepper. Put the tray in the preheated oven (180°C) and bake the fish for about 10 minutes at 150°C with the conventional program, until it reaches a core temperature of 54°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
150°



TIME
10 MINUTES



PROBE TARGET
54°

TUNA STEAK

RECIPE

INGREDIENTS

Tuna Steak 600 g (app. 4 pcs)	Oil	to taste
	Salt	to taste
	Pepper	to taste

DESCRIPTION

Put the Tuna Steaks on a tray together with oil, salt and pepper. Put it in the preheated oven (180°C) and bake it for about 10 minutes at 190°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
190°



TIME
10 MINUTES



PROBE TARGET
54°

WHOLE FISH (SEA BREAM)

RECIPE

INGREDIENTS

Sea breams	2 pcs	Lemon	1 pc
Parsley, flat-leaf		White wine	50 g
		Olive oil	to taste

DESCRIPTION

Put the fish on the baking tray and divide the parsley and lemon between them. Pour over the white wine and oil and add plenty of seasoning. Put the tray into the preheated oven (180°C) and bake it for 30 minutes at 180°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
180°



TIME
30 MINUTES

ROAST BEEF

RECIPE

INGREDIENTS

Roast beef	500 g	Oil	to taste
		Salt	to taste
		Pepper	to taste
		Red Wine	to taste

DESCRIPTION

Before you put the steak into the oven, sear it in a pan with some oil from all sides. Drop some wine on it and leave it to evaporate. Place it on a tray, over two slides of baking paper, together with the salt and pepper and put all in the preheated (180°C) oven. Bake it for about 14 minutes at 240°C, using the conventional program, until it reaches a core temperature of 56°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
240°



TIME
14 MINUTES



PROBE TARGET
56°

VEAL ROAST

RECIPE

INGREDIENTS

Veal Roast	800 g	Oil	to taste
Broth	to taste	Salt	to taste
Red Wine	to taste	Pepper	to taste

DESCRIPTION

Before you put the roast into the oven, sear it in a pan with some oil from all sides. Drop some wine and broth on it and leave it to evaporate. Put it together with salt and pepper on a tray and put it in the preheated oven (180°C). Bake it for about 59 minutes at 240°C with the conventional program until it reaches a core temperature of 59°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
240°



TIME
59 MINUTES



PROBE TARGET
59°

PORK ROAST

RECIPE

INGREDIENTS

Pork Loin	1000 g	Oil	to taste
Red Wine	200 g	Salt	to taste
Butter	30 g	Pepper	to taste
		Garlic	to taste

DESCRIPTION

Before you put the roast into the oven, seal it from all sides in a pan with oil. Pour some wine on it and leave it to evaporate. Put it on a tray together with salt and pepper and put some garlic and the butter on top. Put the tray into the preheated oven (180°C) and bake it for about 39 minutes at 200°C with the conventional program until it reaches a core temperature of 70°C.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
200°



TIME
39 MINUTES



PROBE TARGET
70°

ROASTED CHICKEN

RECIPE

INGREDIENTS

Chicken	1200-1300 g	Stalk celery	1 pc
Onion powder	to taste	Salt	to taste
Margarine	75 g	Pepper	to taste

DESCRIPTION

Season the chicken generously inside and outside, and place 3 pieces of margarine inside the chicken. Arrange the rest on the outside of the chicken, cut the celery into 3 or 4 pieces and place them in the chicken cavity. Bake for 74 minutes in the preheated oven (180°C) at 210°C with the convection + fan program until it reaches a core temperature (at the bone under the leg) of 75°C.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
210°



TIME
74 MINUTES



PROBE TARGET
75°

EGGPLANT

RECIPE

INGREDIENTS

Eggplant	3 pieces	Oregano	to taste
Mint	to taste	Oil	to taste
Marjoram	to taste	Salt	to taste
		Pepper	to taste

DESCRIPTION

Cut the eggplants in half; cut the flesh with a knife making lines. Chop the herbs and place them on the eggplant, together with salt, pepper and a bit of oil. Put the eggplant in the preheated oven (180°C) and bake them for 59 minutes at 190°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
190°



TIME
59 MINUTES

PEPPERS

RECIPE

INGREDIENTS

Peppers		Oil	to taste
(yellow/red/green) 4 pieces		Salt	to taste
		Pepper	to taste

DESCRIPTION

Cut the peppers in half and put them in the preheated oven (180°C) for 44 minutes at 200°C with the conventional program. After baking, put them in a paper bag for 30 minutes and subsequently remove the skin.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
200°



TIME
44 MINUTES

PUMPKIN CUBES

RECIPE

INGREDIENTS

Pumpkin	800 g	Oil	to taste
		Salt	to taste
		Pepper	to taste
		Rosemary	to taste

DESCRIPTION

Cut the pumpkin into cubes and put them together with oil, salt, pepper and rosemary on a tray. Put the tray into the preheated oven (180°C) and bake them for 29 minutes at 180°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
180°



TIME
29 MINUTES

STUFFED TOMATOES

RECIPE

INGREDIENTS

Tomatoes	4 pc	Chopped thyme	2 tbsp
Dried breadcrumbs	100 g	Parmesan	40 g
Garlic	to taste	Salt	to taste
Chopped parsley	2 tbsp	Pepper	to taste

DESCRIPTION

Cut off the top part of the tomatoes, use a teaspoon to remove the inside of each tomato and add salt and pepper to each. Place them on a tray and mix the other ingredients. Fill the mix into each tomato and put the tray into the preheated oven (180°C). Bake the tomatoes for 29 minutes at 180°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
180°



TIME
29 MINUTES

ROASTED POTATOES

RECIPE

INGREDIENTS

Potatoes	1000 g	Rosemary	to taste
Garlic	3 gloves	Salt	to taste
Olive Oil	75 g		

DESCRIPTION

Cut the potatoes into wedges and place them for 10 minutes in a water basin. Afterwards, put them on a tray together with the other ingredients and mix well. Bake the potatoes for 44 minutes at 200°C with the convection + fan program in the preheated oven (180°C).

It is suggested to open the door for some seconds after around 30 mins to let the vapor escape.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
200°



TIME
44 MINUTES

FROZEN FRIES

RECIPE

INGREDIENTS

Fries/Chips frozen 500 g

DESCRIPTION

Put the potatoes on a tray and place them into the preheated oven (180°C). Bake them for 20 minutes at 220°C with the convection + fan program.

It is suggested to open the door for some seconds after around 15 mins to let the vapor escape.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
220°



TIME
20 MINUTES

CROISSANT (FROZEN) (SWEET, EMPTY OR WITH JAM, FROZEN)

RECIPE

INGREDIENTS

Croissants (frozen) 6 pcs

DESCRIPTION

Preheat the oven (180°C) and bake the croissants at 175°C for 24 minutes with the convection + fan program.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
175°



TIME
24 MINUTES

SHORT PASTRY BISCUITS

RECIPE

INGREDIENTS

Type 550 flour	300 g	Caster sugar	100 g
Butter	200 g	Vanilla flavor	to taste
Egg yolk	60 g	Icing sugar	to taste

DESCRIPTION

Mix flour and butter together, add the egg yolk, vanilla, caster sugar and mix everything. Put the dough into the fridge for one hour and roll it out to 4-5 mm. Use as many different cutters as possible and place the biscuits on a tray. Put the tray into the preheated oven (180°C) and bake at 175°C for about 16 minutes with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
175°



TIME
16 MINUTES

POUND CAKE

RECIPE

INGREDIENTS

Butter	220 g	Egg	200 g
Type 550 flour	250 g	Baking powder	7 g
Sugar	200 g	Lemon zest	to taste

DESCRIPTION

Mix the sugar with the butter and slowly add the eggs. Add the other ingredients and pour the mixture into a buttered pan. Put the cake in the preheated oven (180°C) for 54 minutes at 180°C with the conventional program.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
180°



TIME
54 MINUTES

APPLE PIE

RECIPE

INGREDIENTS

Apple	3 pcs	Water	60 g
Type 550 flour	300 g	Brown sugar	60 g
Butter	150 g	Lemon juice	to taste
Icing sugar	60 g	Cinnamon	to taste
		Salt	to taste

DESCRIPTION

Prepare the apples by removing the skin and cutting them into chunks. Season them with cinnamon and lemon juice. Mix the flour, butter, sugar, salt and water and put the dough into the refrigerator for 30 minutes. Afterwards, roll out the dough into a disk shape and lay it into a cake pan with 25 cm in diameter. Put the apples and some butter on top and close everything with a second dough disk. Prick the surface with a fork. Form a plate with the leftover dough to be placed as a ring around the apple pie.

Put the pie in the preheated oven (180°C) and bake it at 180°C for 50 minutes with the convection + fan program.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
180°



TIME
50 MINUTES

TARTE TATIN

RECIPE

INGREDIENTS

Type 550 flour	500 g
Butter	310 g
Sugar	170 g
Water	60 g
Apples	12 pcs
Salt	to taste

DESCRIPTION

Place the flour on the surface, add 125 g of butter in flakes, a little salt and 25 g of sugar. Work with a little water and then dribble in the remaining water until you have a smooth dough. Try to handle as little as possible. Shape into a ball and leave in the fridge for 20 minutes. Peel the apples and cut each into 8 slices. Dust the base of a 26 cm hinged cake tin with 60 g of sugar, cover with the butter flakes and arrange the apple slices close to each other, trying not to leave any empty spaces. Start with the edge and continue placing the apples until the bottom of the tin is covered. Place the tin over a medium heat and caramelize the sugar. Cooking is very fast and you should monitor it carefully: turn off the heat when the sugar is browned. Control the cooking time by using your sense of smell rather than moving the apples. Roll out the pastry into a 4 mm disc that is around 28 cm in diameter. Cover the apples with the pastry and roll the edge to form a rim. Preheat the oven to 180°C. Cook at 180 °C for 50 minutes with the convection + fan program. Serve warm with whipped cream or ice cream.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
180°



TIME
50 MINUTES

ECLAIRS

RECIPE

INGREDIENTS

Water	125 g	Egg	100 g
Type 550 flour	75 g	Sugar	25 g
Butter	60 g	Salt	to taste

DESCRIPTION

Boil water alongside the diced butter, salt and sugar. Put in the flour and mix everything. Reduce heat and continue to cook until the mixture starts to pull away cleanly from the sides of the pan. Pour the mixture into a bowl and allow to cool before adding the eggs one at a time. Fill the pastry bag and pipe the choux pastry onto a greased baking tray according to the shape and size. Put the tray in the preheated oven (180°C) and bake it for 28 minutes at 185°C with the convection + fan program.

Fill the eclairs with cream after baking and dust them with icing sugar.



PREHEATING
180°



FUNCTION
CONVECTION + FAN



DEGREES
185°



TIME
28 MINUTES

CHOCOLATE SOUFFLÉ

RECIPE

INGREDIENTS (FOR 1 CUP)

Dark chocolate	30 g	Egg	1 pc
Flour	1 tbsp	Butter	20 g
Brown sugar	1 tbsp	Vanilla	to taste

DESCRIPTION

Melt butter with the chocolate. Blend egg and sugar together until thoroughly whipped and then mix all ingredients together. Pour the mixture into a greased and floured mold. Put it into the preheated oven (180°C) and bake it for 11 minutes at 200°C with the conventional program. Add one more minute if you like.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
200°



TIME
11 MINUTES

MACARONS

RECIPE

INGREDIENTS

Egg white	43 g
Almond flour	60 g
Icing sugar	60 g
Sugar	43 g
Gel food coloring	to taste

DESCRIPTION

Blend the flour and icing sugar for 40 min. Sieve the mixture for 2 times. Whip the egg whites for 40 seconds, then add 1/3 of the sugar.

After 30 seconds, add another 1/3 of the sugar. After 30 seconds, add the remaining of the sugar and whip for 1 min. Add the food coloring and make a firm and stiff meringue at medium speed for 4 min. In the end, beat for 1 min at low speed. It should be able to hold the powder mixture stably.

Add the other ingredients and lightly fold in using a spatula, working from the bottom upwards. Spread the batter around the bowl little by little, lightly and slowly and then bring the batter to the middle and fold. Repeat this process again at least 8 times. The dough is getting shiny.

Place the mixture in a pastry bag and pipe rounds of approximately 3-4 cm in diameter. Wait for 1 hour until they form a superficial crust. Put the tray in the preheated oven (180°C) and bake it at 160 °C with the conventional program for 20 min.

Serve warm with whipped cream or ice cream.



PREHEATING
180°



FUNCTION
CONVENTIONAL



DEGREES
160°



TIME
20 MINUTES

...AND MORE RECIPES ARE YET TO COME!