



BEING INDEPENDENT
SIMPLY *tastes*
SO MUCH BETTER

RECIPES FOR WOOD-BURNING STOVES



AUSTROFLAMM

www.austroflamm.com

40 YEARS

www.austroflamm.com

INNOVATIVE,
CREATIVE AND
TASTEFUL

→ Even in our anniversary year
"40 YEARS OF AUSTRORFLAMM"
we are not short of new
ideas and are delighted to be
able to present our brand new
Woodburner Cookbook to you!!

*We hope you have a lot of
fun cooking and baking
with your stove!*



Mo Duo Cook

TO ENJOY DELICIOUS FOOD WE HAVE TO *stoke up the fire!*

OUR SECRET RECIPE

→ Prime ingredients: one stove (wood), one cast-iron stove (wood) or a combi stove (wood/pellets) from Austroflamm in different designs with baking compartment, ceramic hob or hotplate, whichever suits you best.



CLOU COMPACT COOK



LUCY COOK



PALLAS



G 1



HEIDI BACK



PALLAS BACK



CLOU TRA BACK

OUR *hot* IRON STOVES WITH COOL XTRAS!

ROASTING, STEAMING, BAKING, WARMING -
AND OF COURSE HEATING

Our cool standard or optional tools
make it really easy for you



XTRA

- *Cast iron or ceramic hotplates*
- *Interior made of patented Keramott = easy to clean + food-safe*
- *Heat Memory System = store heat + economise on heating fuel*
- *Xtra storage technology = Xtra long storage performance + reduced wood consumption*



Ceramic hob



Hotplates



Baking compartment



Clou Compact Cook

Tasteful STOVE - UPGRADE!

NEW! FIREPLACE INSERT WITH BAKING COMPARTMENT

Available for numerous fireplace insert models

For your newly found independence, we have developed a real treat at Austroflam: a **FIREPLACE INSERT WITH BAKING COMPARTMENT!** The perfect product for stove construction - innovative and individually configurable!



The new baking compartment for fireplace inserts allows you to use the energy from the fireplace insert for a fully functional baking compartment



Fireplace insert with baking compartment



WE HAVE FORKED UP
SOMETHING *really tasty*
FOR YOU!

RECIPES

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GET A ROARING FIRE GOING FOR YOUR *stove goodies*



TIPS FOR THE "FIRE MAKER"

For warming - heat 1/2 hour beforehand (approx. 80°)
For cooking - heat 1 hour beforehand (approx. 200°)

Hardwood or large logs = long lasting heat.
Softwood or small pieces of firewood = intense heat
for a short time

Secondary air vent open = intense heat
Primary air vent completely closed &
secondary air vent partially closed = low heat



TIPS FOR THE CHEF

Use a black baking tray + greaseproof paper.
Heat-resistant cookware: enamel, stainless steel or cast iron.
If possible, cook with a lid.
No aluminium - it reflects too much.

- Cook with the heat dropping - the heat is optimal
when the Keramott is light and pale!
- Use a really high heat and for a short time, e.g. for pizza, soups...
- Use a lower heat and allow time for bread, roast pork...
- We recommend our oven thermometer for this!





S

Heartwarming

SOUPS

- 10 Semolina dumpling soup
- 10 Cream soup
- 11 Noodle and vegetable soup
- 12 Pumpkin, courgette and vegetable soup
- 13 Summer soup

HEATING TIP



1 kg

Allow 1 kg of finely chopped firewood to burn down.



2 kg

Top up with 2 kg of firewood.

→ less heat and slow -

Primary air vent completely open, secondary air vent half open

→ plenty of heat and fast -

Secondary air vent open



Semolina dumpling

SOUP

INGREDIENTS

- 5 tbsp. semolina
- 1 pinch of salt
- 1 egg
- 1 good pinch of baking powder
- approx. 1-2 litres of beef or vegetable stock
- 2 carrots, optional

METHOD

Place all the dumpling ingredients in a bowl and mix. Allow to swell for 10 minutes, then form dumplings using 2 teaspoons. Transfer the dumplings to the simmering soup. Add sliced carrots to taste.

Cover and set aside. Allow to stand for another 10 minutes.

- Hotplate - total cooking time approx. 20 minutes.

TIP: Serve with chives!



Cream

SOUP

INGREDIENTS

- 1/4 l water
- 4 tbsp. sour cream
- 1 tsp. flour
- salt
- caraway seeds

METHOD

Place the water with the caraway seeds and salt in a pan and allow to boil. Mix the sour cream and flour, stir in and leave to swell for 10 minutes.

- Hotplate - approx. 15 minutes

TIP: Tastes really good with some bread cubes!



Noodle and vegetable SOUP

INGREDIENTS

- soup noodles
- 2-3 carrots, 1 leek, peas or mangetout
- approx. 1-2 litres of beef or vegetable stock

METHOD

Cook the soup noodles -
a handful per person - in salted water
according to the instructions on the packet.
Finely slice the carrots and leek.

Bring the soup with the vegetables to the
boil and simmer for approx. 5 minutes.
Pour the soup over the noodles and serve with chives!

- Hotplate - total cooking time approx. 20 minutes.

TIP: This also tastes delicious with tortellini





Pumpkin, courgette and vegetable CREAM SOUP

INGREDIENTS

- approx. 1-2 kg vegetables (of your choice)
- 1 onion, 1 clove of garlic
- a little olive oil or butter
- 1/4 l milk
- approx. 1 litre of hearty beef or vegetable stock
- 2 slices of toast
- refine and season to taste with chilli, ginger, fresh herbs, crème fraîche...



METHOD

Lightly sauté the chopped onion and garlic in some hot fat. Add the chopped vegetables. Pour in the stock and milk and bring to the boil. Add 2 slices of toast. Simmer for approx. 15 minutes. Blend using a hand blender until frothy and season and refine to taste.

- Hotplate - total cooking time approx. 25 minutes.

TIP: Serve with fresh bread, croutons, pumpkin seeds,...

Summer SOUP

INGREDIENTS

- 1 onion
- 2 potatoes, 2 kohlrabi and 2 carrots
- 1 tbsp. each of butter and flour
- 400 ml water
- 1 pinch salt and pepper
- 4 tbsp. chopped parsley
- 1 tbsp. granulated vegetable stock

METHOD

Melt the butter in a saucepan and briefly sauté the chopped onion. Dust with the flour and sauté until golden. Pour in the water, stirring well with a whisk. Add the chopped vegetables. Season with granulated vegetable stock, salt and pepper and simmer for about 15 minutes. Finally, sprinkle in some chopped parsley.

- Hotplate - total cooking time approx. 25 minutes.

TIP: Cauliflower is a delicious alternative to kohlrabi!





Dishes to fill you up

WITH AND WITHOUT MEAT

- | | | | |
|----|----------------------------|----|----------------------|
| 16 | Crispy bread/rolls | 23 | Crispy roast pork |
| 17 | Savoury corn muffins | 24 | Oven-baked salmon |
| 17 | Breakfast rolls/croissants | 25 | Herbed trout |
| 18 | Tarte flambée | 26 | Favourite bruschetta |
| 19 | Fireplace pizza | 26 | Pasta bake |
| 20 | Chicken breasts | 27 | Spaghetti with basil |
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→ plenty of heat and fast -

Secondary air vent open



Crispy

BREAD/ROLLS

INGREDIENTS

- 1/2 kg white or rye flour (or a mixture of both)
- 1/2 cube of fresh yeast or 1 sachet of dry yeast
- about 1/2 tsp. sugar
- about 350 ml lukewarm water
- 1 tsp. salt

ENRICH THE DOUGH WITH: herbs, spices, bacon cubes, nuts, olives, dried tomatoes...

METHOD

Place the salt and flour in a bowl. Dissolve the fresh yeast or dry yeast, if using, in the warm sugar water and add to the flour. Knead into a smooth dough (by hand or using the dough hook of a stand mixer). Cover the dough and leave to rise in a warm place for one hour. Afterwards, knead again - transfer to a baking tin or form into a loaf or smaller rolls. Sprinkle with seeds, poppy seed or coarse salt as preferred and transfer to a baking tray.

Place in the baking compartment at 250 degrees for approx. 1 hour, depending on the size of the loaf, or 30 minutes for the bread rolls.

TIP: Place a small fireproof bowl of water alongside for an especially fluffy loaf! If kept in a cool place, the dough can also be baked fresh the following day.



Savoury

CORN MUFFINS

INGREDIENTS

- 100 g flour
- 70 g corn flour (fine polenta)
- 1 tsp. baking powder
(a little more if necessary)
- 1 pinch of salt
- 6 tbsp. tangy, grated cheese
- 30 g tinned sweetcorn kernels
- 2 eggs (beaten)
- 5 tbsp. milk
- 4 tbsp. oil

METHOD

Place the sieved flour, baking powder and salt in a bowl. Add the corn flour, cheese and sweet corn, and make a well in the centre. Mix the eggs, milk and oil and pour over the dry ingredients. Using a wooden spoon, quickly mix the ingredients but take care not to stir excessively. Spoon the mixture into the prepared tin and bake for 20 minutes until the muffins are risen and golden. Remove from the tin immediately and serve warm.

Bake in the preheated baking compartment at 180 °C for approx. 30 minutes.

TIP: Fold some diced bacon into the mixture! Serve with a fresh salad and dinner is ready! For gluten-free muffins, use only corn flour!



Breakfast

ROLLS

INGREDIENTS

- ready-to-bake rolls

METHOD

Follow the instructions on the packet and place in the baking compartment.

Preheat the baking compartment to 180 °C and bake for approx. 15 minutes.

TIP: This is also perfect for ready-to-bake croissants!



Tarte

FLAMBÉE

INGREDIENTS

- 400 g flour
- 250 ml water
- 2 tbsp. olive oil

TOPPING: 2 pots of crème fraîche, 200 g diced bacon, 2 onions, parsley, salt, pepper

METHOD

Knead the flour with the water, a pinch of salt and approx. 2 tablespoons of olive oil to form a dough (by hand or using a dough hook). Then divide into equal-sized pieces. Roll out into thin patties and place on a baking tray (lined with greaseproof paper). Season the crème fraîche with salt and pepper and spoon over the dough. Top the tarte flambée with sliced onions (or leeks), bacon and parsley.

- Preheat the baking compartment to approx. 190 °C and bake for approx. 25 minutes.

TIP: *This tarte is a delicious all-rounder whether served with green asparagus and shrimps, salmon..., or sweet with pears, apples, nuts, honey and cinnamon!*



Wood-burning stoves

PIZZA

INGREDIENTS

- 500 g flour and extra for kneading the dough
- 250 ml lukewarm water
- 1/2 cube fresh yeast or 1 sachet of dry yeast
- 1 tsp. salt
- 1 pinch of sugar
- 1 tbsp. oil

TOPPING: Season some puréed tomatoes with salt, pepper, garlic and basil, then spread over the pizza. Top with mozzarella or pizza cheese, salami or ham, cherry tomatoes, wild garlic and mushrooms ... Fresh buffalo mozzarella, feta cheese, rocket and prosciutto can also be added as a tasty topping after baking.

METHOD

Dissolve the yeast in lukewarm water and sugar and leave to rise for approx. 10-15 minutes. Then knead with flour, oil and salt until a smooth dough is formed (using a dough hook or by hand). Cover and leave in a warm place (about 35 °C) for approx. 40 minutes. Roll out the dough on a baking tray. Spread with the tomato sauce and add the toppings!

- Bake in the baking compartment for approx. 25 minutes at 250 °C until crisp.

TIP: Makes 2 large pizzas or approx. 4 small ones.



Chicken

BREASTS

INGREDIENTS

- 4 chicken breasts
- salt, pepper, paprika powder
- optional: thyme, rosemary, lemon slices
- olive oil
- potatoes, vegetables of your choice - pumpkin, carrots, kohlrabi, French beans...

METHOD

Mix the oil with the seasonings. Place the chicken breasts and the scrubbed, unpeeled potato halves in an ovenproof dish and pour over the marinade. Add thyme and rosemary sprigs. Place the rest of the chopped vegetables in the dish 10 minutes before the end of the roasting time.

- Roast in the baking compartment for approx. 30 minutes at 200°.

TIP: Serve with a glass of Chardonnay



Fillet

STEAK

INGREDIENTS

- beef fillet steak
- Fleur de Sel
(coarse-grained salt)
- barbecue seasoning
(if desired)
- rapeseed oil
- pepper
- garlic
- 2 potatoes

METHOD

Season the meat, which is at room temperature, and the sliced potatoes and place in an ovenproof dish.

- Roast for approx. 15 minutes in the baking compartment at 250°. Remove and cover, then allow to rest for a while.

TIP: Serve with white bread, herbed butter, a delicious salad or some steamed vegetables, seasoned and added 5 minutes before the end of the cooking time!



Oven

BURGER

INGREDIENTS

- 6 burger buns
- 500 g mincemeat -
beef or a mixture of beef and pork
- 1 onion
- 4 tbsp. oil
- 1 egg
- 2 tbsp. mustard
- salt, pepper
- 6 slices of cheese

METHOD

Finely chop the onion, add the meat, mustard and egg, season well and mix thoroughly. Shape into flat patties and cook in a baking dish or on a baking tray with a little oil until golden. Place the patties on the bun halves and top with a slice of cheese. Toast for 5 minutes in the baking compartment – the crowns can be toasted briefly at the same time.

- Total cooking time in the baking compartment approx. 25 minutes at approx. 250°.

***TIP:** Add sauce, lettuce and vegetable garnish to taste - place the crown on top - and you're ready to go!*



Balsamic

BEEF RAGOUT

INGREDIENTS

- 250 g onions
- 400 g carrots
- 800 g beef
- salt, pepper, rosemary sprigs
- 3 tbsp. each of olive oil and tomato purée
- 500 ml meat stock
- 100 ml each of balsamic vinegar, Marsala and red wine

METHOD

Brown the meat in a roasting tin with olive oil and finely chopped onions. Add the carrots and tomato purée and deglaze with balsamic vinegar. Add the meat stock, rosemary sprigs, Marsala and red wine, then cover and place in the baking compartment

- Cover and cook in the baking compartment for approx. 2.5 hours at 180°.

TIP: Serve with spaetzle, potato dumplings, baguette, salad...

Easy

HÜTTENGULASCH

INGREDIENTS

- 1/2 kg beef goulash meat
- 1 packet of goulash sauce mix
- 1 l water

METHOD

Heat all the ingredients in a casserole, then cover and simmer/stew for approx. 2.5 hours (add water if necessary).

- Cook for approximately 2 - 2.5 hours in the baking compartment or on the hotplate.

TIP: Fusilli, potatoes, white bread and salad are the perfect accompaniment to this dish



Crispy ROAST PORK

INGREDIENTS

- approx. 1.5 kg loin of pork/neck of pork with bone and rind (cut into a crisscross pattern)
- 2 onions, 3 carrots, 2 cloves of garlic
- 2 tbsp. caraway seeds, salt, pepper, butter/margarine
- 500 ml vegetable or meat stock
(a portion may also be substituted for beer)

METHOD

Rub the meat well with the garlic, caraway seeds and salt and place with some butter/margarine in an ovenproof dish with a lid. Add the roughly chopped carrots, onions and garlic. After approx. 1 hour, pour in the stock. Stoke up the fire approx. 1/4 hour before the end of the cooking time and - for some tasty crackling - roast uncovered at 250° C.

- Roast in the baking compartment for approx. 1.5 hours at 180° + 15 minutes at 250°.

***TIP:** Potato halves can also be added to the dish half an hour beforehand. Bread dumplings and white cabbage boiled in salted water with some caraway seeds go well with this, too.*



Oven-baked SALMON

INGREDIENTS

- 4 salmon fillets
- a little thyme
- salt
- pepper
- 6 tablespoons olive oil
- lemon

METHOD

Fry the salmon fillets skin side down in a pan with a little olive oil until crispy and loosened. Then place in the baking compartment and cook with the skin side uppermost. Alternatively, place in an ovenproof dish with the skin facing upwards. Mix the olive oil with the salt, pepper and thyme and pour over the salmon. Add the asparagus or other vegetables to the dish 10 minutes before the end of the cooking time.

- If seared, cook in the baking compartment for 10 minutes at approx. 250°.
- If raw, cook in the baking compartment for 20 minutes at approx. 250°.

TIP: This is also delicious with risotto



Herbed TROUT

INGREDIENTS

- 2 trout
- lemon juice
- salt
- a little white pepper
- 3 - 4 tbsp. flour
- plenty of fresh herbs
- 1 - 2 cloves of garlic
- 3 tbsp. oil
- 1 tbsp. butter

METHOD

Wash the trout and season the inside well with lemon juice, salt and a little white pepper. Stuff with herbs and garlic. Mix the flour with the salt and toss both sides of the trout in it. Heat the oil and add the butter. Fry the trout on both sides until crispy and cook in the baking compartment for about 15 minutes at 200 degrees.

- If prepared on a hotplate, cook in the baking compartment for approx. 15 minutes at approx. 200°.
- Alternatively, place directly in the baking compartment for 25 minutes at approx. 200°.

TIP: This goes well with parsley potatoes or steamed vegetables.



Favourite

BRUSCHETTA

INGREDIENTS

- 6 slices of bread (white or brown)
- garlic, olive oil

TOPPING

- 4 - 6 tomatoes
- olives, 1/2 onion
- basil, salt
- freshly ground pepper

METHOD

Mix the oil and the garlic and spread over the slices of bread. Bake in the stove until golden brown. Chop the tomatoes and onion, add the basil and seasoning and arrange on the hot bread. Garnish with olives and basil leaves.

- Cook in the baking compartment for 10 minutes at approx. 250°.

TIP: This tastes good with all sorts of toppings - avocado-guacamole, cucumber, peppers and feta cheese...



Pasta

BAKE

INGREDIENTS

- 300 g pasta (e.g. elbow pasta, fusilli)
- 200 ml rich stock
- approx. 150 g grated cheese
- 150 ml cream or milk
- 1 tbsp. flour
- Peppers, tomatoes, chives, broccoli, asparagus, sweetcorn, spring onions, ham, herbs...

METHOD

Cover the pasta with the stock and place in a baking dish. Combine the cream thoroughly with the flour 20 minutes before the end of the cooking time, and stir in. Add ham, peppers, sweetcorn... to taste. Sprinkle with cheese. Stir frequently.

- Bake in the baking compartment for 35-40 minutes at approx. 200°.

TIP: Serve with a crisp salad!



Basil

SPAGHETTI



INGREDIENTS

- 400 g pasta
- 800 g cocktail tomatoes
- 250 g mozzarella
- 4 tbsp. basil leaves
- 2 tbsp. oil, 2 pinches of salt
- 1 pinch of ground pepper
- 2 tbsp. oil
- 2 pinches of salt
- 1 pinch of ground pepper

METHOD

Cook the pasta in salted water according to the instructions on the packet and strain. Cut the tomatoes in half. Cut the mozzarella into small dice and the basil leaves into thin strips. Heat the oil in a frying pan, fry the tomatoes briefly and mix in the pasta. Add the mozzarella and basil leaves and stir until the mozzarella forms threads. Season to taste with salt and pepper.

- Hob

TIP: Add halved tomatoes and basil to a ready-made basil sugo, heat and pour over the hot spaghetti.





Veggie GNOCCHI

INGREDIENTS

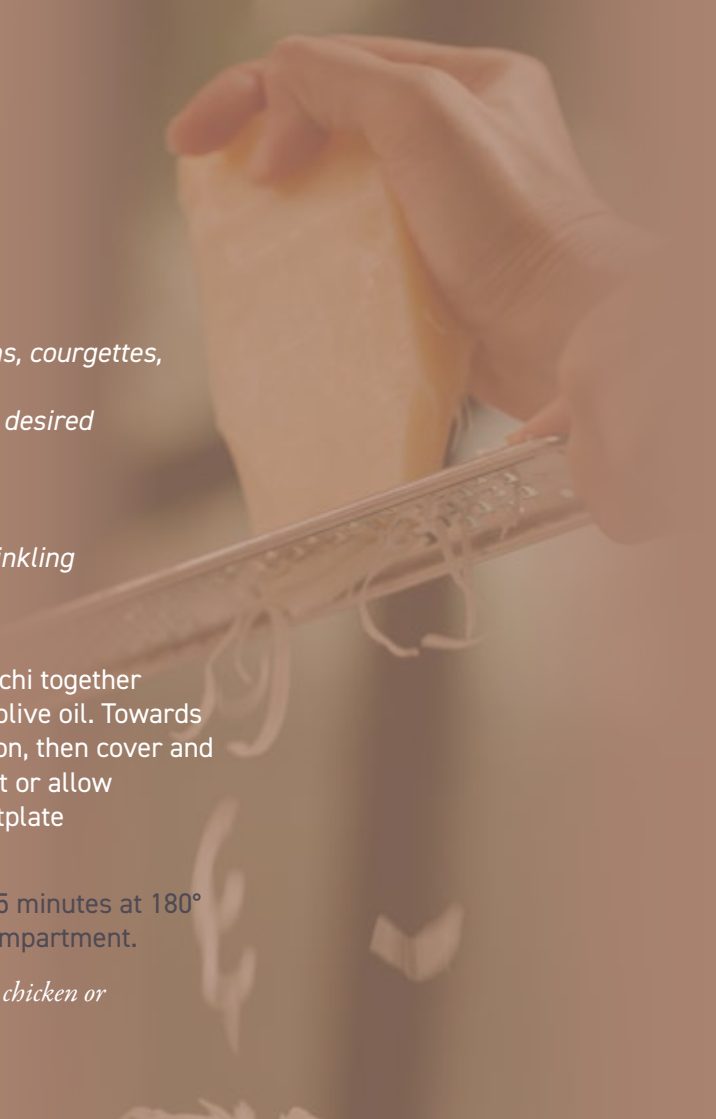
- 300 g gnocchi
- 1 small onion (leek)
- 1 clove of garlic
- vegetables to taste: mushrooms, courgettes, broccoli, peas, carrots
- olive oil, 1- 2 tbsp. soy sauce if desired
- garlic
- salt, ground pepper
- Italian herbs, fresh basil
- grated fresh parmesan for sprinkling

METHOD

Sauté the onion, garlic and gnocchi together with the chopped vegetables in olive oil. Towards the end, add the tomatoes, season, then cover and place in the baking compartment or allow to simmer on the edge of the hotplate for approx. 10 minutes.

- Total cooking time is approx. 15 minutes at 180° on the hotplate/in the baking compartment.

TIP: For meat lovers - fry some sliced chicken or turkey with the main ingredients.



Jacket

POTATOES

INGREDIENTS

- 4-6 large potatoes
- olive oil
- salt, freshly ground pepper
- 2 sprigs of rosemary

METHOD

Score the potatoes and drizzle with olive oil. Season with salt and freshly ground pepper. Bake in an ovenproof dish with some rosemary sprigs.

- Bake in the baking compartment for approx. 30 minutes at approx. 250°.

TIP:

This goes well with a sour cream dip and Italian seasoning, or creamed horseradish & smoked salmon accompanied by a seasonal salad.



Stuffed

VEGETABLES

INGREDIENTS

Choose approx. 6-8 pieces of vegetable:

- pepper (seeds removed)
- tomatoes (flesh removed for adding to the stuffing)
- courgette cut into chunks of approx. 10 cm (seeds removed).

STUFFING

- 150 g mincemeat, 70 g grated cheese or diced feta cheese, 1 egg, 1 white bread roll cut into cubes and a little milk if necessary

METHOD

Mix all the ingredients together and season with basil, thyme, garlic, parsley, freshly ground pepper and salt. Stuff the vegetables and place in an ovenproof dish with a little olive oil or margarine.

- Cook in the baking compartment for approx. 20 minutes at 250°.

TIP: *For a vegetarian alternative, simply replace the meat and bread mixture with rice or bulgur that has been pre-cooked for 10 minutes.*

Serve with tomato sauce - pour 1 jar into the dish 5 minutes before the end of the cooking time.





S

Something Sweet

TO ROUND OFF WITH

- | | |
|-------------------------------------|-----------------------|
| 32 Luscious muffins | 36 Honey Lebkuchen |
| 33 Cinnamon and apple
cheesecake | 37 Kaiserschmarrn |
| 34 Egg liqueur Gugelhupf | 38 Baked apples |
| 35 Lightning cake | 38 Almond punch |
| 36 Star biscuits | 39 Berry mulled wine |
| | 39 Christmas cocktail |

HEATING TIP



1 kg

Allow 1 kg of finely chopped firewood to burn down.



2 kg

Top up with 2 kg of firewood.

- less heat and slow -
Primary air vent completely open, secondary air vent half open
- plenty of heat and fast -
Secondary air vent open





Fresh

MUFFINS

INGREDIENTS

- 300 g flour
- 250 g butter (or margarine)
- 200 g sugar
- 120 ml milk
- 4 eggs
- 1 sachet of vanilla sugar
- 1 sachet of baking powder
- 1 pinch of salt
- butter (to grease the tin)
- 100 g chocolate chips, fruit, nuts...

METHOD

Whisk the eggs until frothy, then beat in the softened butter, sugar, vanilla sugar and a pinch of salt. Slowly add the milk and continue to beat. Mix the flour with the baking powder and fold in. Fill the mixture into greased muffin tins (approx. 16). If desired, add chocolate chips, fruit or nuts to the mixture.

- Bake in the baking compartment for approx. 15 -18 minutes at approx. 200°.

TIP: Toppings to taste - icing sugar, whipped cream, chocolate icing, fruit...



Cinnamon and apple

CHEESECAKE

INGREDIENTS

- 200 g flour
- 75 g butter
- 75 g sugar
- 1 egg
- 1 tsp. baking powder

FILLING

- 500 g low-fat curd cheese, 190 g sugar, 3 eggs
- 1 large apple - optional: blueberries, cherries
- 2 tsp. lemon juice, 2 sachets of vanilla sugar
- 1 tsp. cinnamon (optional)

PASTRY: Knead all the ingredients into a dough using a dough hook. Roll out and line the bottom of a pre-greased cake tin and press the pastry upwards so that a few centimetres of the sides are covered.

METHOD: Beat the eggs in a mixer until frothy and stir in all the other ingredients. Finally, fold in the apple pieces and transfer to the cake tin.

- Cook in the baking compartment for approx. 140 minutes at approx. 180°.

TIP: Allow the cake to cool slowly by opening the oven door slightly!



Egg liqueur and chocolate GUGELHUPF

INGREDIENTS

- 250 g sugar
- 250 g flour (half may be replaced with cornflour if preferred)
- 5 eggs
- 1/4 l egg liqueur
- 1/4 l oil
- 1/2 sachet of baking powder
- 1 sachet of vanilla sugar
- 2 tbsp. cocoa
- optional: a little rum



METHOD

Beat the eggs, sugar and vanilla sugar until very frothy. Slowly add the oil. Gently fold in the flour mixed with baking powder, the egg liqueur, cocoa and rum. Pour the mixture into a greased Gugelhupf tin or a wreath mould.

(Stir the cocoa into only half of the mixture and place alternately in the tin. This creates a pretty marble cake).

- Place in the baking compartment for approx. 60 minutes at 180°.

***TIP:** Coat the cake with fruit jelly and decorate with chocolate icing, or simply serve with icing sugar and whipped cream*



Lightning CAKE

INGREDIENTS

- 5 eggs
- 1 sachet of vanilla sugar
- 1 sachet of baking powder
- 1/2 sachet of blancmange powder
- 1 cup flour
- 1 cup sugar
- 1/2 cup mineral water
- 1/2 cup oil
- 1/2 cup ground nuts, cocoa or coconut flakes
(1 cup = 250 ml)

METHOD

Beat the eggs in a mixer until frothy. Add the sugar, slowly pour in the oil and fold in the remaining ingredients briefly at low speed. Pour the mixture into a well-greased heart-shaped cake tin dusted with breadcrumbs. Any other type of cake can be used, of course.

- Bake in the baking compartment for approx. 60 minutes at approx. 180°.

TIP: Allow to cool and fill/decorate as desired.



Star

BISCUITS

INGREDIENTS

- 100 g sugar
- 200 g cold butter
- 300 g flour
- 1 egg

METHOD

Knead the ingredients until they form a smooth dough, then chill for one hour. Roll out on a floured surface and cut out your favourite shapes.

- Bake in the baking compartment for approx. 8 - 10 minutes at approx. 180°.

TIP: Decorate with icing sugar, chocolate sprinkles, nuts...

Also delicious: sandwich 2 biscuits together with some jam (warm the jam with a dash of rum in the baking compartment).



Honey

LEBKUCHEN

INGREDIENTS

- 250 g rye flour
- 50 g sugar
- 1 tbsp. Lebkuchen (gingerbread) spice
- 1/2 tsp. bicarbonate of soda
- 25 g butter
- 120 g honey
- 1 egg
- 1 tbsp. water
- egg for brushing (beaten)



METHOD

Knead the flour, sugar, baking soda, spices and butter. Warm the honey slightly, mix with the egg and slowly work into the dough. Knead by hand or with a stand mixer and chill for at least 3 hours. Roll out, but not too thinly, and cut out various shapes using biscuit cutters. Place on a baking tray lined with greaseproof paper and brush with the beaten egg.

- Bake in the baking compartment for approx. 10 -12 minutes at approx. 180°.

TIP: If the gingerbread has hardened - simply place half an apple in the biscuit tin.

Kaiser-

SCHMARRN



INGREDIENTS

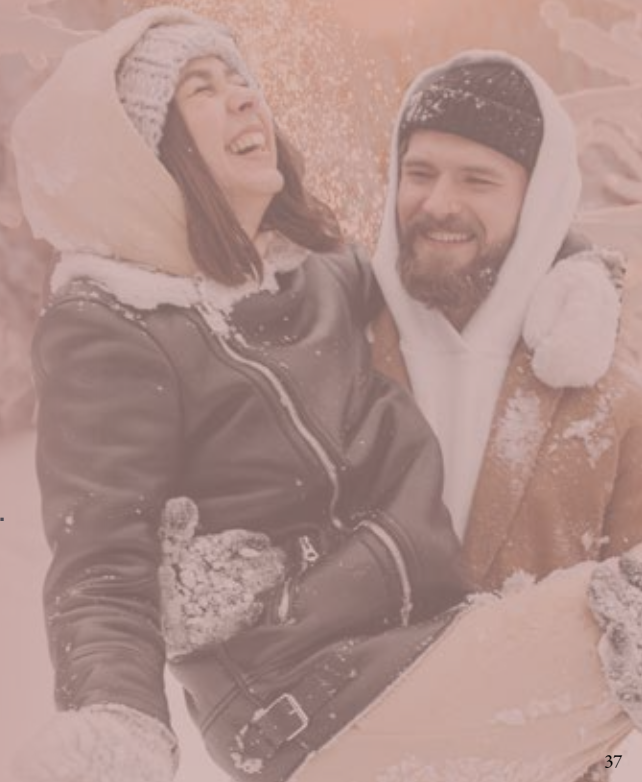
- 4 eggs
- 4 tbsp. flour (plain)
- 1 tbsp. granulated sugar
- 60 ml milk
- vanilla sugar
- sultanas (optional)
- butter (for baking)
- granulated sugar, and flaked almonds if desired

METHOD

Beat the egg whites with a tablespoon of granulated sugar until stiff. Carefully stir in the remaining ingredients (add sultanas if desired). Grease the pan, pour in the batter and cook in the baking compartment until golden brown. Tear into pieces using a spatula, turn over and sprinkle with a little granulated sugar (and flaked almonds if desired). Finally, caramelize again briefly in the oven.

- Cook in the baking compartment for approx. 20 minutes at approx. 200°.

TIP: Serve with icing sugar and compote (apple, plums, cherries) or a scoop of vanilla ice cream



Baked APPLES

INGREDIENTS

- apples
- 2 tsp. brown sugar
- butter

*FILLING of your own choice:
Marzipan, nuts, sultanas ...*

METHOD

Scoop out the apple cores and fill as desired. Place the apples in a greased casserole dish sprinkled with brown sugar.

- Bake in the baking compartment for approx. 20 minutes at approx. 250°.

TIP: Before eating, sprinkle the apples with cinnamon and sugar, or serve with a vanilla sauce. Enjoy!



Almond PUNCH

INGREDIENTS

- 1 l fruit tea or winter tea blend
- 1/2 l orange juice
- 1 cinnamon stick
- 3 cloves
- 2 tbsps. honey or sugar
- 3 oranges (squeezed and for decoration)
- 1 lemon (squeezed)
- blanched almonds

METHOD

Heat everything in a saucepan.

- Prepare on the hotplate.

TIP: This is really warming with a shot of rum!



Berry

MULLED WINE

INGREDIENTS

- 1 l mallow tea or rose hip tea
- 1 clove
- 1 cinnamon stick
- 500 ml red wine
- 200 ml water
- 250 g berry mix (frozen or fresh)
- 100 g granulated sugar

METHOD

Place all the ingredients in a saucepan and bring to the boil.

- hotplate

TIP:

Garnish with a cinnamon stick!



Christmas

COCKTAIL

INGREDIENTS

- 1 organic lime
- 250 ml cranberry juice
- 250 ml apple juice
- ½ cinnamon stick
- 40 g cranberries
- 40 g almonds

METHOD

Finely peel the lime and squeeze out the juice. Place the zest and juice in a saucepan, bring to the boil and allow to stand on the edge of the hotplate for 5 minutes.

- hotplate

TIP: Chill and serve with sparkling champagne.





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