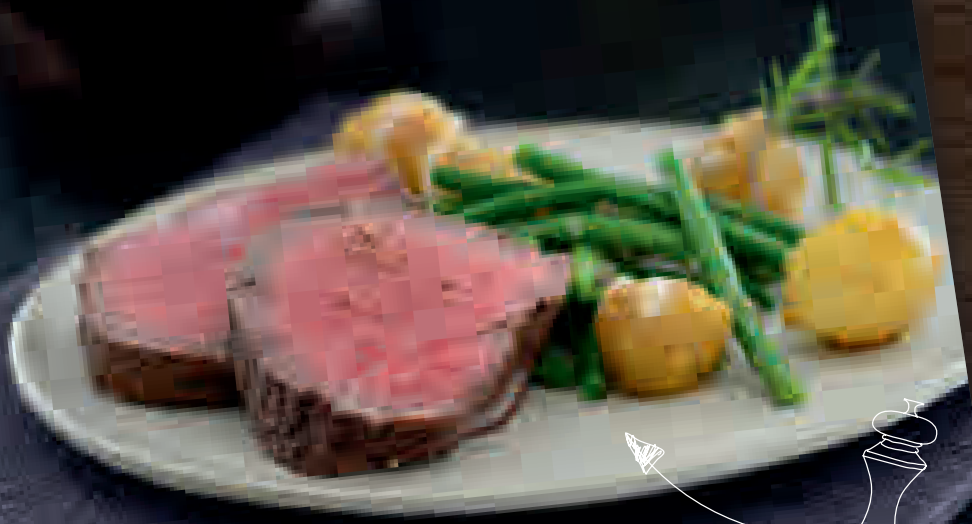




COOKING PASSION SINCE 1877

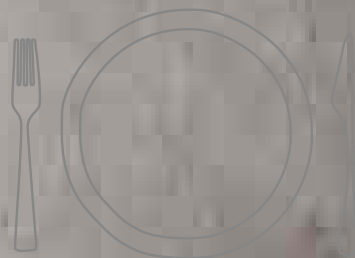


# RECIPES FOR ANY COOKING PERSONALITY

The cookbook for your NEFF warming drawer



THE COOKBOOK FOR THE  
NEFF WARMING DRAWER





## IMAGINATIVE RECIPES FOR BOLD COOKS

For us, the kitchen is the greatest workplace in the world. This is why we are passionately working to make it even smarter. As every amateur chef works on refining their dishes, so too do we aim to refine our products.

This drives us on each and every day to seek new ideas which make even the preparation of food a treat.

Your Neff warming drawer will now not only let you keep your food and plates warm, but also defrost tasty meals, allow dough to prove or gently cook good cuts of meat so they are tender.

The recipes in this cookbook will always provide you with new ideas.

Let yourself be inspired by these recipes and the possibilities offered by your NEFF warming drawer. All the recipes will consistently turn out well, as they have been specially tailored to this appliance. All the specifications have been developed and tested in our cooking studio.

We hope you enjoy trying the recipes out!



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# ABBREVIATIONS AND QUANTITIES





## ABBREVIATIONS

---

ml	Millilitres
l	Litres
g	Grams
kg	Kilograms
cm	Centimetres
mm	Millimetres
tbsp	Tablespoon
tsp	Teaspoon
lvl	Level
hpd	Heaped
frzn	Frozen
e.g.	For example
min.	Minutes
hr.	Hours
min.	At least
approx.	Approximately
Ø	Diameter

## WEIGHTS AND CAPACITY MEASURES

---

1 kg	1000 g	100 dg	2.22 lb
1 l	1000 ml	100 cl	10 dl

## SPOON MEASURES

---

	<b>Level tsp</b>	<b>Level tbsp</b>	<b>Heaped tsp</b>	<b>Heaped tbsp</b>
Baking powder	3 g	6 g	7 g	13 g
Butter	3 g	8 g	10 g	18 g
Honey	6 g	13 g	12 g	26 g
Jam	6 g	18 g	14 g	36 g
Flour	3 g	7 g	5 g	15 g
Oil	3 g	12 g	-	-
Salt	5 g	13 g	8 g	24 g
Mustard	4 g	12 g	11 g	26 g
Breadcrumbs	2 g	8 g	4 g	14 g
Water/milk	5 g	15 g	-	-
Cinnamon	2 g	3 g	4 g	11 g
Sugar	3 g	9 g	6 g	17 g





STARTERS  
AND SALADS



## MEDITERRANEAN SALAD WITH POULARD BREAST

For 4 servings

Glass roasting dish with lid, Cooking time: 2 hrs-2 hrs 10 mins

## MEAT:

---

2 poulard breast fillets without skin, each approx. 180 g  
Sea salt  
Pepper, freshly ground  
1 tbsp flaked almonds  
1 tbsp breadcrumbs  
1 tsp sweet paprika  
1 tbsp olive oil

## SALAD:

---

300 g cos lettuce  
4 pickled pimiento peppers  
4 preserved black olives, pitted  
Sea salt  
Pepper, freshly ground  
½ tsp sugar  
50-60 ml white balsamic vinegar  
4 tbsp olive oil

Per serving  
293 kcal, 8 g carbs, 19 g fat,  
23 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the poulard breast fillets briefly in cold water and pat dry. Season with sea salt and pepper.
3. Break up the almonds and mix with breadcrumbs and ground paprika. Roll the poulard breast fillets in the mixture.
4. Heat the olive oil in a pan on the hob and fry the fillets on each side for around 3-4 minutes.
5. Place the fillets in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 2 hours-2 hours 10 minutes.
6. Trim the cos lettuce and remove the stalk. Cut the leaves into bite-size pieces and rinse in briefly cold water.
7. Cut the peperoncini and olives into quarters.
8. Make a dressing out of sea salt, pepper, sugar, balsamic vinegar and olive oil. Mix the cos lettuce, peperoncini and olives in a bowl.
9. Cut the poulard breast fillets into slices. Add the dressing, mix, season again and allow to stand for around 10 minutes.
10. Then add the cos lettuce, peperoncini and olives. Mix all together and arrange on plates in portions.



## QUINOA—CAULIFLOWER SALAD WITH BROCCOLI AND ROMANESCO

For 4 servings

Pan with lid, Cooking time: 25-30 mins

## QUINOA:

---

200 g quinoa  
20 g butter  
500 ml water  
Sea salt  
Pepper, freshly ground

## VEGETABLES:

---

250 g cauliflower  
250 g broccoli  
250 g Romanesco  
Sea salt  
½ tsp sugar  
Pepper, freshly ground  
100 ml red wine vinegar  
50 ml walnut oil  
1 small, red pointed pepper

Per serving  
387 kcal, 38 g carbs, 19 g fat,  
12 g protein

## PREPARATION

---

1. Preheat the warming drawer for 30 minutes on Setting 4.
2. Pour the quinoa into a sieve, wash under running water and allow to drain.
3. Heat the butter in a pan on the hob. Add the quinoa, fry briefly, add water and bring to the boil.
4. Cover with the lid and cook the quinoa on Setting 3 in the warming drawer for 25-30 minutes.
5. Cut up the cauliflower, broccoli and Romanesco into small, bite-size pieces and rinse briefly. Cook al dente in boiling salted water one after the other and put to one side.
6. Make a dressing with sea salt, sugar, pepper, red wine vinegar and walnut oil. Add the cauliflower to the dressing and allow to stand.
7. Season the quinoa with sea salt and pepper and stir briefly with a fork. Add to the cauliflower and allow to stand again.
8. Wash the pointed pepper, cut in half and remove the seeds. Cut into very small cubes. Add with the broccoli and Romanesco to the quinoa-cauliflower salad and mix everything well.
9. Season the salad again and serve.



## SATAY SKEWERS ON LEMONGRASS-BASMATI RICE

For 4 servings

Glass roasting dish with lid, Pan with lid, Cooking time: 60-65 mins



## MEAT:

---

2 chicken breast fillets without skin, each 150 g  
1 walnut-sized piece fresh ginger  
1 garlic cloves  
3 tbsp dark soy sauce  
3 tbsp peanut oil  
2 small shallots, each 30 g  
200 ml veal stock  
Cayenne pepper  
40 g salted peanuts, chopped

## RICE:

---

25 g butter  
200 g basmati rice  
1 stalk lemongrass  
Salt

## IN ADDITION:

---

Cocktail sticks

Per serving

465 kcal, 41 g carbs, 21 g fat,  
27 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and preheat for 30 minutes on Setting 4.
2. Rinse the chicken breast fillets briefly in cold water, pat dry and cut into cubes 2-3 cm in size.
3. Peel the ginger and garlic and dice very finely. Mix the soy sauce with 1 tbsp peanut oil and add half of the ginger and garlic. Mix the cubes of chicken with the marinade and allow to stand for around 30 minutes.
4. Then thread the cubes of chicken onto 8 small wooden skewers.
5. Heat 2 tbsp peanut oil in a pan and fry the skewers on each side for 3-4 minutes.
6. Place the skewers in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 60-65 minutes.
7. For the sauce add the remaining ginger and garlic to the pan. Peel the shallots and dice very finely. Also add to the pan and cook gently all together. Deglaze with veal stock and season again with soy sauce.
8. For the rice heat the butter in a pan, add the rice and briefly cook on a low heat.
9. Wash the lemon grass, crush with the back of a knife and add to the rice. Add 400 ml water and simmer gently for 5-6 minutes on the hob on a low heat. Place the covered pan in the warming drawer 30-35 minutes before the skewers will be done and cook as indicated. Stir the rice with a fork while cooking.
10. Reheat the sauce, season again and add the chopped peanuts.
11. Remove the lemon grass after cooking and season the rice with salt. Arrange on warmed plates and distribute the skewers. Add the hot sauce and serve immediately.



## STUFFED CUTLEFISH ON BABY SPINACH

For 4 servings

Glass roasting dish with lid, Cooking time: 60-70 minutes

## SALMON MIXTURE:

100 g fresh salmon fillet  
1 lemon  
Sea salt  
Approx. 50 ml cream  
White pepper, freshly ground

## CUTTLEFISH:

4 fresh cuttlefish (squid tentacles with head), each approx. 160 g  
Sea salt  
1 tbspcrumbreadcrumbs  
1 tsp flour  
1 tsp paprika  
2 tbspcrumbolive oil  
20 g butter

## BABY SPINACH:

200 g baby spinach  
1 small shallot  
1 small garlic cloves  
20 g butter  
Sea salt  
Nutmeg, freshly grated

Per serving  
657 kcal, 10 g carbs, 64 g fat,  
11 g protein

## PREPARATION

1. Place the glass roasting dish with lid in the warming drawer and preheat for 30 minutes on Setting 4.
2. Rinse the salmon fillet briefly in cold water and pat dry. Cut into cubes 2 cm in size and place in the freezer compartment for around 30 minutes to freeze.
3. Squeeze the lemon. Remove 1 tsp for the salmon mixture.
4. Rinse the cuttlefish briefly in cold water, pat dry, season with salt and drizzle with lemon juice.
5. Purée the salmon fillet with sea salt and slowly pour the cream in. Season the salmon mixture with sea salt, pepper and lemon juice again.
6. Fill the cuttlefish with the salmon mixture and if necessary, secure with kitchen string.
7. Mix breadcrumbs, flour and ground paprika and turn the cuttlefish in the mixture.
8. Heat the olive oil with the butter in a roaster and fry the filled cuttlefish on all sides for 5-6 minutes until golden brown.
9. Place in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 60-70 minutes.
10. Rinse the baby spinach briefly in cold water. Peel the shallot and garlic and dice finely. Heat the butter in a pan and cook the shallots and garlic gently. Add the baby spinach and briefly cook on a low heat. Season again with salt and nutmeg.
11. Arrange the baby spinach on warmed plates. Cut the cuttlefish in half, place on the baby spinach and serve immediately.





SIDE DISHES  
AND VEGETABLES,  
VEGETARIAN DISHES  
AND BAKES



## BULGUR WHEAT WITH FETA AND MINT

For 4 servings

Glass roasting dish with lid, Cooking time: 60-70 mins

## BULGUR WHEAT:

---

2 small shallots  
30 g butter  
375 g bulgur wheat  
500 ml vegetable stock  
3 mild red peperoncini  
1 tbsp olive oil  
Sea salt  
1 small bunch fresh mint  
100 g feta cheese  
100 g mild goat's cream cheese,  
natural, full fat  
Pepper, freshly ground

## SALAD:

---

200 g lamb's lettuce  
1 tsp honey mustard  
1 tsp sea salt  
1 tsp sugar  
6-8 tbsp balsamic vinegar  
4 tbsp olive oil

Per serving  
713 kcal, 75 g carbs, 37 g fat,  
19 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Peel and dice the shallots. Heat the butter in a pan on the hob and cook the shallots gently.
3. Add the bulgur and fry briefly. Then add the vegetable stock, bring to the boil and simmer for 3-4 minutes.
4. Transfer the bulgur to the preheated glass roasting dish, cover and cook on Setting 3 in the warming drawer for 60-70 minutes.
5. Wash, halve and de-seed the peperoncinis. Heat the olive oil in a pan, briefly fry the peperoncinis and season with salt.
6. Rinse the mint, shake dry and chop finely.
7. Wash the lamb's lettuce, drain or dry in a salad spinner.
8. Make a dressing out of honey mustard, sea salt, sugar, balsamic vinegar and olive oil. Mix the lamb's lettuce with the dressing.
9. Crumble the feta cheese and mix with the goat's cream cheese into the hot bulgur. Season again and fold in the mint. Arrange the bulgur with the peperoncinis on warmed plates and serve immediately with the salad.



## PORCINI MUSHROOM RISOTTO

For 2 servings

Pan with lid, Cooking time: 25-30 mins



## RISOTTO:

---

4 tbsp porcini mushroom oil  
150 g porcini mushrooms, fresh  
or frozen  
200 g risotto rice  
Sea salt  
Pepper, freshly ground  
½ bunch flat-leaf parsley

## TO GARNISH:

---

2 tsp red peppercorns or pink  
pepper  
Fresh herbs, e.g. parsley

Per serving

296 kcal, 40 g carbs, 13 g fat,  
6 g protein

## PREPARATION

---

- 1.** Preheat the warming drawer for 30 minutes on Setting 4.
- 2.** Heat 2 tbsp cèpe oil in the glass dish on the hob. Trim the cèpes, cut into small cubes and briefly cook on a low heat.
- 3.** Add the risotto rice, sweat and season with salt and pepper. Add 500 ml water and bring to the boil. Cover with the lid and simmer gently for 4-5 minutes on a low heat. Stir while cooking.
- 4.** Cover the risotto and cook on Setting 3 in the warming drawer for 25-30 minutes.
- 5.** Rinse the parsley, shake dry and chop finely.
- 6.** Season the risotto again after cooking and taste. Add the parsley and mix in. Lastly, refine with 2 tbsp cèpe oil.
- 7.** Arrange on warmed plates, garnish with red pepper and herbs and serve immediately.

Tip:

As a side dish the rice is sufficient for 4 persons. Serve with a small beef steak.





FISH  
AND SEAFOOD



## FISH PARCELS ON FETA-BEAN SALAD

For 4 servings

Glass roasting dish with lid, Cooking time: 30-35 mins

## SALAD:

---

400 g frozen needle beans  
Sea salt  
Pepper, freshly ground  
½ tsp sugar  
50-60 ml vinaigre de vin, French  
white wine vinegar  
4 tbsp olive oil  
2-3 sprigs dill  
2-3 sprigs mint  
150 g feta cheese

## FISH:

---

4 fish medallions, each 130 g,  
e.g. cod  
Sea salt  
Lemon pepper  
2 tbsp lemon juice  
2 slices smoked salmon, 60 g  
20 g flour  
20 g breadcrumbs  
1 tsp sweet paprika  
4 tbsp olive oil

Per serving  
596 kcal, 16 g carbs, 43 g fat,  
37 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Bring the salted water to the boil on the hob, add the beans and cook al dente. Then drain off the water.
3. Make a dressing with sea salt, pepper, sugar, vinaigre de vin and olive oil.
4. Rinse the dill and mint briefly, shake dry, chop finely and add to the beans. Pour the dressing over the beans and mix well. Crumble the feta on and allow the salad to stand.
5. Rinse the fish medallions briefly in cold water, pat dry and carefully cut a pocket into them. Season inside and out with sea salt, lemon pepper and lemon juice.
6. Cut the slices of smoked salmon in half and fill the fish fillets with them.
7. Mix flour, breadcrumbs and ground paprika on a plate.
8. Heat the olive oil in a pan on the hob. Roll the fish medallions in the mixture of breadcrumbs and fry on each side in the pan for 2-3 minutes.
9. Place in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 30-35 minutes.
10. Arrange the bean salad on warmed plates, place the fish medallions on top and serve immediately.



A close-up photograph of a white ceramic plate. The plate contains several green beans, three round golden-brown items (possibly fried dumplings or croquettes), and a slice of pinkish meat. The background is dark and out of focus.

## POULTRY AND MEAT



## GUINEA FOWL BREAST IN PEPPER SAUCE WITH GNOCCHI

For 4 servings

Glass roasting dish with lid, Cooking time: 2 hrs-2 hrs 10 mins



## GUINEA FOWL:

---

4 guinea fowl breasts with skin,  
each approx. 150 g  
Sea salt  
Pepper, freshly ground  
4-6 sage leaves  
3 tbsp olive oil

## SAUCE:

---

1 red pepper  
1 yellow pepper  
1 white onion  
200 g cherry or cocktail  
tomatoes  
3 tbsp olive oil  
2 small garlic cloves  
Sea salt  
Pepper, freshly ground  
½ tsp sugar  
1 sprig rosemary  
1 sprig thyme  
3 sprigs oregano  
4 tbsp chopped tomatoes,  
processed

## GNOCCHI:

---

250 g fresh gnocchi

## IN ADDITION:

---

50 g Parmesan, freshly grated  
Per serving  
524 kcal, 19 g carbs, 33 g fat,  
39 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the guinea fowl breasts briefly in cold water, pat dry and season with salt and pepper.
3. Rinse the sage leaves briefly and pat dry.
4. Add the olive oil to a roaster and heat on the hob. Fry the guinea fowl breasts on all sides for 5-6 minutes. Add the sage leaves.
5. Place the guinea fowl breasts with the skin facing up in the preheated glass roasting dish and add the sage leaves. Cover and cook on Setting 3 in the warming drawer for 2 hours-2 hours 10 mins.
6. For the sauce wash the peppers, cut in half and de-seed. Peel and finely dice the onion. Wash the cherry tomatoes and cut into quarters.
7. Heat the olive oil in a pot. Cook the onions and unpeeled cloves of garlic gently and season with salt and pepper. Add the peppers and continue cooking gently. Sprinkle on the sugar and allow to caramelize. Rinse the herbs briefly, shake dry and add to the peppers. Lastly, add the cut-up tomatoes and simmer. Before serving remove the cloves of garlic and herb sprigs and season the sauce again.
8. Bring the salted water to the boil on the hob and cook the gnocchi.
9. Pour the pepper sauce onto warmed plates, cut the guinea fowl breast in half and place on top. Distribute the gnocchi over the top.
10. Sprinkle with freshly grated Parmesan and serve immediately.



## DUCK BREAST WITH FRIED RED CABBAGE

For 4 servings

Glass roasting dish with lid, Cooking time: 1 hrs 10 mins-1 hrs 20 mins

## DUCK:

---

2 duck breasts with skin, each  
400 g  
Sea salt  
Pepper, freshly ground  
2 tbsp olive oil

## RED CABBAGE:

---

200 g red cabbage, without  
stalk and already washed and  
trimmed  
2 sour apples  
1 medium-sized red onion  
40 g butter  
Salt  
Pepper, freshly ground  
1 tsp sugar  
2 tbsp red wine vinegar  
1 tbsp blackberry jelly

## IN ADDITION:

---

Fresh herbs, e.g. marjoram  
leaves to garnish the edge of  
the plates  
  
Per serving  
659 kcal, 18 g carbs, 49 g fat,  
38 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Briefly rinse the duck breasts under cold water and pat dry. Score the skin with a criss-cross pattern using a sharp knife. Season with salt and pepper.
3. Add the olive oil to a pan and heat on the hotplate. Fry the duck breasts on both sides for 5-6 minutes.
4. Place the duck breasts with skin facing up in the preheated glass roasting dish, cover and cook on Setting 3 in the warming drawer for 1 hour 10 mins to 1 hour 20 mins.
5. Grate the red cabbage very fine. Peel the apples and onions. Cut the apples into fine wedges and the onions into fine slices.
6. Heat the butter in a pan, fry the onion and season with salt and pepper. Add the sugar and leave it to caramelise. Add the red cabbage and cook in the pan. Deglaze with vinegar and cook gently. Season again before serving and refine with blackberry jelly.
7. Arrange the red cabbage on warmed plates. Cut the duck breast into portions, distribute and serve immediately.

### Tip:

To make the skin nice and crispy, place the duck breasts for a few minutes under the preheated full surface grill of the oven to finish.



## VEAL ROULADE ON MASHED POTATOES

For 4 servings

Glass roasting dish with lid, Cooking time: 1 hrs 30 mins-1 hrs 40 mins

## MEAT:

---

6 veal escalopes from the top round, each 100 g  
Sea salt  
Black pepper, freshly ground  
2 tsp Dijon mustard  
6 pickled pepper balls filled with cream cheese (small round, red baby peperoncini)  
6 pickled mild peperoncini  
3 tbsp olive oil

## SAUCE:

---

2 medium-sized shallots  
300 ml beef stock

## MASHED POTATOES:

---

600 g red potatoes  
30 g butter  
Salt  
A little nutmeg, freshly grated

## IN ADDITION:

---

Cocktail sticks

Per serving  
427 kcal, 25 g carbs, 19 g fat,  
37 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the veal schnitzel briefly in cold water, pat dry and beat carefully. Season the meat with sea salt and pepper and coat finely with Dijon mustard. Place one pepper ball (quartered) and one peperoncino on each schnitzel.
3. Roll up the veal and secure with a cocktail stick or roulade skewer.
4. Add the olive oil to a roaster, heat on the hob and fry the roulades lightly on all sides for 5-6 minutes.
5. Place the roulades in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 1 hour 30 mins-1 hour 40 mins.
6. For the sauce peel the shallots and dice finely. Add to the meat residue in the roaster on the hob and cook gently. Deglaze with beef stock and simmer.
7. Wash the potatoes, peel and cook in salted water al dente, drain and mash. Add the butter and season again with salt and nutmeg.
8. Remove the veal roulades from the glass roasting dish and keep warm for a short while. Add the the meat residue to the sauce on the hob, bring to the boil and season again.
9. Place the mashed potatoes on warmed plates. Cut the veal roulades in half and arrange three halves on the mashed potatoes. Then pour over the hot sauce and serve immediately.



## LOIN OF VEAL WITH OYSTER MUSHROOMS AND TAGLIATELLE

For 4 servings

Glass roasting dish with lid, Cooking time: 4 hrs 30 mins

## MEAT:

---

900 g loin of veal with a thin layer of fat  
Sea salt  
Black pepper, freshly ground  
40 g clarified butter

## SAUCE:

---

2 shallots  
1 tbsp sugar  
300 ml veal stock  
½ tsp lemon juice

## OYSTER MUSHROOMS:

---

200 g oyster mushrooms or porcini mushrooms  
20 g butter  
½ bunch flat-leaf parsley  
Sea salt

## PASTA:

---

400 g fresh tagliatelle

Per serving  
752 kcal, 74 g carbs, 22 g fat,  
64 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the loin of veal briefly in cold water, pat dry and season with sea salt and pepper.
3. Heat the clarified butter in a roaster on the hob and fry the loin of veal on each side for 5-6 minutes.
4. Place the loin of veal in the preheated glass roasting dish. Cover and cook on Setting 3 in the warming drawer for 4 hours 30 minutes.
5. For the sauce peel the shallots and dice finely. Heat the roaster on the hob again, cook the shallots gently, caramelise with the sugar and deglaze with the veal stock. Finish with lemon juice and season again.
6. Wash the oyster mushrooms and slice lengthwise. Heat the butter in a pan and fry the mushrooms lightly. Rinse the parsley, shake dry and chop finely. Add to the mushrooms and fry briefly as well. Season with sea salt.
7. Bring the salted water to the boil and cook the tagliatelle al dente.
8. Reheat the sauce and season again. Distribute the tagliatelle between the warmed plates. Cut the meat into portions and garnish with the oyster mushrooms. Pour over the hot sauce and serve immediately.



## ROAST BEEF WITH BALSAMIC ONIONS AND POTATO WEDGES

For 4 servings

Glass roasting dish with lid, Cooking time: 3 hrs-3 hrs 10 mins



## MEAT:

---

3 sprigs fresh thyme  
3 sprigs fresh rosemary  
3 Salbeiblätter  
30 g butter  
2 tbsp olive oil  
900 g roast beef, well matured  
Black pepper, freshly ground  
Mixed pepper, freshly ground  
Sea salt

## POTATOES:

---

400 g medium-sized red  
potatoes  
Sea salt  
20 g butter

## BALSAMIC ONIONS:

---

400 g red onions  
20 g butter  
Sea salt  
1 tsp sugar  
50-60 ml balsamic vinegar  
6 EL maple syrup

Per serving  
661 kcal, 41 g carbs, 31 g fat,  
54 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the herbs, shake dry and chop roughly.
3. Heat butter and olive oil in a roaster on the hob. Add the herbs and cook gently for around 5 minutes.
4. Rinse the roast beef briefly in cold water, pat dry and season with salt and pepper. Fry on all sides in the roaster for 10-12 minutes.
5. Place with the herbs in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 3 hours-3 hours 10 mins.
6. Wash the potatoes and brush the skins firmly. Cook the potatoes in salted water on the hob until done, drain and cut in half.
7. Melt the butter in the roaster in which the roast beef was fried and also fry the potatoes in it.
8. Peel the onions and cut into wedges. Heat butter in a pan, fry the onions and season with sea salt. Sprinkle on the sugar and allow to caramelize. Deglaze with balsamic vinegar. Add the maple syrup, mix and season again.
9. Cut the roast beef into portions and arrange with the potatoes on warmed plates. Add the balsamic onions and serve immediately.



## FILLET OF BEEF WITH BEANS AND MUSTARD POTATOES

For 4 servings

Glass roasting dish with lid, Cooking time: 2 hrs-2 hrs 10 mins

## MEAT:

---

3 sprigs fresh thyme  
3 sprigs fresh rosemary  
800 g fillet of beef, centre-cut  
Black pepper, freshly ground  
Mixed pepper, freshly ground  
3 tbsp olive oil  
Sea salt

## POTATOES:

---

400 g small potatoes, e.g. baby  
new potatoes  
Sea salt  
2 shallots  
20 g butter  
Pepper, freshly ground  
2 tsp Dijon mustard  
1 tbsp breadcrumbs

## BEANS:

---

400 g frozen needle beans  
1 shallot  
20 g butter  
Sea salt  
Black pepper, freshly ground  
2 sprigs fresh savoury

Per serving  
492 kcal, 26 g carbs, 22 g fat,  
47 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the herbs, shake dry and chop roughly.
3. Briefly rinse the fillet in cold water, pat dry and season with pepper. Heat the olive oil in a roaster on the hob and fry the fillet on all sides for 10-12 minutes. Add the herbs and briefly fry as well.
4. Place the fillet in the preheated glass roasting dish, add the herbs and cover. Cook on Setting 3 in the warming drawer for 2 hours-2 hours 10 minutes.
5. Wash the potatoes and brush the skins firmly. Add water, salt and potatoes to a pan and cook al dente on the hob. Then drain the potatoes and cut in half.
6. Cook the beans al dente in salted water and drain.
7. Peel and finely dice the shallots. Melt the butter in a pan and cook the shallots gently. Add the potatoes and fry. Season with sea salt and pepper, add the Dijon mustard and mix all together. Lastly, sprinkle over the breadcrumbs and fry briefly as well.
8. For the beans cook the shallot gently with butter in a pan. Add the cooked beans and reheat briefly. Season with sea salt and pepper. Rinse the savory briefly, shake dry, chop finely and add to the beans.
9. Arrange the beans and potatoes on warmed plates. Cut the fillet in portions, season with salt, place on top of the beans and serve immediately.



## FLANK STEAK WITH FRIED SALAD

For 4 servings

Glass roasting dish with lid, Cooking time: 1 hrs 10 mins-1 hrs 20 mins

## MEAT:

---

1 flank steak, beef,  
approx. 800 g  
Sea salt  
Pepper, freshly ground  
1 sprig rosemary  
1 red chilli  
2 small garlic cloves  
3 tbsp olive oil

## DRESSING:

---

2 tsp honey mustard  
1 tsp salt  
½ tsp sugar  
6 tbsp balsamic vinegar  
3 tbsp olive oil

## SALAD:

---

2 lettuce hearts, 400 g  
2 tbsp olive oil  
20 g pine nuts

Per serving  
544 kcal, 8 g carbs, 36 g fat,  
48 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the flank steak briefly in cold water, pat dry and season with salt and pepper. Rinse the rosemary and shake dry. Wash the chilli, pat dry, cut in half and remove the seeds. Peel the garlic.
3. Heat the olive oil in a roaster on the hob. Fry the meat on both sides for 10-12 minutes. Add the rosemary, chilli and garlic and fry as well.
4. Place everything in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 1 hour 10 mins-1 hour 20 mins.
5. Mix the ingredients for the dressing.
6. Wash the lettuce hearts, cut into quarters and dry in a salad spinner or drain thoroughly.
7. Heat the olive oil in a pan and fry the lettuce. Add the pine nuts and fry as well.
8. Arrange the fried lettuce on warmed plates and pour over the dressing. Cut the flank steak into portions and serve immediately with the lettuce.



## PICCATA MILANESE WITH POLENTA SLICES

For 4 servings

Glass roasting dish with lid, Cooking time: 60-70 mins

## MEAT:

---

8 pork fillet medallions, each  
70 g  
Salt  
Pepper, freshly ground  
30 g flour  
1 egg yolk  
1 egg  
100 g Parmesan, grated  
3 tbsp milk  
40 g butter  
2 tsp olive oil

## POLENTA:

---

600 ml vegetable stock  
150 g polenta  
40 g butter  
Sea salt

## SPRING ONIONS:

---

400 g spring onions  
20 g butter  
Salt  
Pepper, freshly ground  
1 tsp sugar

Per serving  
716 kcal, 45 g carbs, 39 g fat,  
46 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the medallions briefly in cold water, pat dry, season with salt and pepper and roll in flour.
3. Mix the egg yolk, egg, Parmesan and milk together and turn the medallions in the mixture.
4. Heat butter and olive oil in a pan, briefly turn the medallions again in a little flour and place in the hot fat. Fry on each side for 5-6 minutes.
5. Place the medallions in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 60-70 minutes.
6. For the polenta heat the vegetable stock on the hob. Pour in the polenta gradually and cover. Then allow to swell on a low heat. Stir during cooking. Then stir in 20 g butter and season with salt again. Spread the polenta onto a greased baking tray and allow to cool.
7. Trim and wash the spring onions and cut diagonally into pieces approx. 4 cm long. Heat the butter in a pan, cook the spring onions gently and season with salt, pepper and sugar.
8. Cut the polenta up in any way you wish. Add 20 g butter to a pan and fry the polenta until golden-brown.
9. Arrange the medallions with the polenta and spring onions on warmed plates and serve immediately.



## PINK SADDLE OF LAMB WITH OLIVE POTATOES

For 4 servings

Glass roasting dish with lid, Cooking time: 50-60 mins



## MEAT:

---

750 g saddle of lamb or loin of lamb

Sea salt

Pepper, freshly ground

3 cloves of garlic

6 sprigs lemon thyme

3 tbsp olive oil

## POTATOES:

---

700 g waxy potatoes

1 Spanish onion

2 red peppers

3 sprigs lemon thyme

3 tbsp olive oil

Sea salt

Pepper, freshly ground

50 g black preserved olives,  
pitted

Per serving

568 kcal, 34 g carbs, 28 g fat,

43 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the saddle of lamb briefly in cold water and pat dry. Season with salt and pepper.
3. Peel the garlic, rinse the lemon thyme and shake dry.
4. Heat the olive oil in a roaster on the hob and fry the meat on all sides for 3-4 minutes. Add the garlic and lemon thyme and fry as well.
5. Place the meat in the preheated glass roasting dish. Add the lemon thyme and oil, remove the garlic. Cover and cook on Setting 3 in the warming drawer for 50-60 minutes.
6. Wash the potatoes. Peel the potatoes and onions and cut into cubes approx. 2 cm in size.
7. Wash, halve and de-seed the peppers. Also cut into approx. 2 cm cubes. Rinse the lemon thyme and shake dry.
8. Heat the olive oil in a pan. Cook the cubes of onion gently and season with salt and pepper. Add the potatoes and lemon thyme, season again with salt and pepper and fry for around 15 minutes. Then add the peppers and fry for another 10 minutes.
9. Cut the olives in half, add to the potatoes just before they are done and season again.
10. Arrange the potatoes on warmed plates, cut the lamb into portions, place on the potatoes and serve immediately.



## VENISON IN HAZELNUT CRUST WITH SWEET POTATO AND PUMPKIN

For 4 servings

Glass roasting dish with lid, Cooking time: 50-60 mins

## MEAT:

---

4 venison tenderloins,  
each 150 g  
2 tbsp olive oil  
40 g butter  
2 shallots  
Sea salt  
Pepper, freshly ground  
½ tsp sugar  
200 ml game stock from a jar

## VEGETABLES:

---

500 g Hokkaido pumpkin  
500 g sweet potatoes  
3 shallots  
20 g butter  
½ tsp sugar  
Sea salt  
Pepper, freshly ground  
2 whole cloves  
½ cinnamon stick  
2 tbsp vinaigre de vin blanc,  
(French white wine vinegar)  
250 ml vegetable stock  
400 g Romanesco

## HAZELNUT CRUST:

---

1 tsp butter  
30 g hazelnuts, chopped  
1 tsp sugar

Per serving  
592 kcal, 43 g carbs, 29 g fat,  
40 g protein

## PREPARATION

---

1. Place the glass roasting dish with lid in the warming drawer and warm for 30 minutes on Setting 4.
2. Rinse the tenderloins briefly in cold water and pat dry. Heat olive oil and butter in a roaster. Fry the meat on both sides for 3-4 minutes.
3. Place in the preheated glass roasting dish and cover. Cook on Setting 3 in the warming drawer for 50-60 minutes.
4. Peel the shallots, dice finely and cook gently in the meat residue. Season with salt and pepper, sprinkle with sugar and allow to caramelize. Add game stock and reduce slightly.
5. Wash the pumpkin and sweet potatoes. Cut the pumpkin in half and remove the seeds and fibres with a spoon. Peel the sweet potatoes. Cut the pumpkin and sweet potatoes into cubes approx. 2 cm in size.
6. Peel and finely dice the shallots. Heat the butter in a pan. Cook the shallots gently and caramelize with sugar. Season with salt and pepper. Add the pumpkin, potatoes, cloves and cinnamon stick and cook gently. Deglaze with vinegar and add the vegetable stock. Cover the pan and cook on the hob. Stir several times during this time.
7. For the crust add the butter to a pan and fry the hazelnuts. Sprinkle on the sugar and caramelize lightly.
8. Trim the Romanesco, cut into small florets, rinse briefly and cook al dente in salted water. Then drain off the water.
9. Reheat the sauce and season again. Cut the meat into portions and roll in the hazelnuts.
10. Season the pumpkin-potato mixture again and serve on warmed plates. Add the tenderloins and pour over the sauce. Serve immediately with the Romanesco florets.



A dark, possibly black, rectangular tray is positioned in the lower half of the frame. On the tray, there is a whole kiwi fruit, a whole orange, and a slice of kiwi. The background is dark and out of focus, with a white rectangular box overlaid in the upper half containing the text.

DESSERTS  
AND SWEET DISHES



## MINI PAVLOVAS WITH RASPBERRY SOUR CREAM

For 4 servings

Baking tray, Cooking time: 3 hrs-3 hrs 10 mins

## MERINGUE MIXTURE:

---

1 egg white  
1 pinch salt  
50 g fine sugar

## RASPBERRY SOUR CREAM:

---

75 g sour cream  
1 tsp sugar  
150 g fresh raspberries  
4 tsp raspberry syrup

## IN ADDITION:

---

Icing sugar for dusting  
Greaseproof paper

Per serving  
161 kcal, 21 g carbs, 8 g fat,  
2 g protein

## PREPARATION

---

1. Cut out a piece of greaseproof paper the same size as the baking tray.
2. Heat the baking tray without the greaseproof paper in the warming drawer for 30 minutes on Setting 4.
3. Whisk the egg white until stiff with a pinch of salt. Gradually add half of the sugar. Once the egg white mixture is shiny, add the remaining sugar.
4. Place the greaseproof paper on a separate tray. Fill the meringue mixture into a piping bag and squeeze out four shapes approx. 4 cm in size onto the tray. In between squeeze out 4 smaller ones for the lids. Make a little depression in each of the large shapes.
5. Carefully place the meringues with the greaseproof paper on the preheated baking tray in the warming drawer and dry for 3 hours-3 hours 10 mins on Setting 4.
6. Stir the sugar into the sour cream and fill into the depressions in the meringues. Place raspberries on top, pour a teaspoon of raspberry syrup over each one and cover with the lid.
7. Arrange on dessert plates, dust with icing sugar and distribute the remaining raspberries between the plates.



## RICE PUDDING WITH CHERRIES IN PORT WINE

For 4 servings

Pan with lid, Cooking time: 2 hrs-2 hrs 5 mins



## RICE:

---

500 ml whole milk, 3.8 % fat  
1 pinch salt  
1 vanilla pod  
100 g pudding rice  
2 sheets gelatine

## CHERRIES:

---

400 g sweet cherries  
20 g butter  
20 g sugar  
4 tbsp port wine

## IN ADDITION:

---

4 sprigs lemon balm to garnish

Per serving  
313 kcal, 45 g carbs, 9 g fat,  
8 g protein

## PREPARATION

---

1. Heat the warming drawer for 30 minutes on Setting 4.
2. Heat the milk in a pan on the hob and add the salt.
3. Slice the vanilla pod open lengthwise. Scrape out the pulp with a knife. Add to the pod in the milk and simmer.
4. Gradually pour in the pudding rice and bring to the boil. Cover with the lid and simmer gently on a very low heat for around 5 minutes.
5. Place the pan in the warming drawer, cover and cook for 2 hours-2 hours 5 mins on Setting 3. Stir every 30 minutes while cooking. After cooking remove the vanilla pod.
6. Soak the sheets of gelatine in cold water, squeeze out and stir into the hot rice pudding.
7. Rinse the moulds or cups with cold water, fill with rice pudding and chill for at least 3 hours.
8. Wash the cherries and pit. Heat the butter in a pan on the hob, briefly cook the cherries and add the sugar. Add the port wine and simmer gently for 3-4 minutes.
9. Rinse the lemon balm and shake dry. Turn out the rice puddings onto a plate, briefly heat the port-wine cherries again, distribute between the plates and garnish with the lemon balm.

Tip:

For a non-alcoholic version serve freshly made red berry compote with the rice pudding.



## APRICOT-QUARK PUDDING WITH POPPYSEED

For 6 servings

Moulds, Ø approx. 7 cm, Saucers, Cooking time: 60-70 mins

## PUDDING:

---

150 g baguette or white bread from the day before  
1 pinch salt  
75 ml milk, lukewarm  
40 g soft dried apricots  
60 g butter  
30 g sugar  
1 egg  
75 g quark, full fat  
50 g poppyseed, ready cake mix

## APRICOT COMPOTE:

---

8 fresh apricots, or alternatively dried apricots  
40 g sugar  
150 ml apricot juice

## IN ADDITION:

---

Greaseproof paper  
Butter for greasing

Per serving  
309 kcal, 34 g carbs, 15 g fat,  
8 g protein

## PREPARATION

---

1. From the greaseproof paper cut out 6 circles (diameter approx. 6 cm).
2. Warm the moulds and saucers in the warming drawer for 30 minutes on Setting 4.
3. Cut the baguette into approx. 1 cm cubes, season with salt, pour over with the lukewarm milk and allow to soak for around 5 minutes.
4. Cut the dried apricots into small cubes and add to the bread mixture.
5. Beat the butter, sugar and egg until light and fluffy. Lastly, add the quark and poppyseed and fold into the bread mixture.
6. Grease the warmed moulds with butter and line the bottom with greaseproof paper.
7. Distribute the pudding between the moulds, cover with the saucers and cook on Setting 3 in the warming drawer for 60-70 mins.
8. Wash the fresh apricots, remove the stones and cut into quarters. Sprinkle with sugar and allow to stand for approx. 20 minutes. Bring the apricots with the juice briefly to the boil on the hob and then distribute between 6 plates.
9. Detach the apricot-quark pudding from the moulds and remove the greaseproof paper. Place the pudding in the apricot compote and serve.

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