



COOKING PASSION SINCE 1877



THE COOKAHOLICS GUIDE

TOP TIPS & RECIPES FOR YOUR
NEFF ACCESSORIES



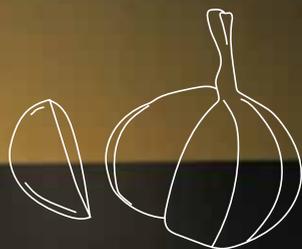
MasterPartner®

OPEN THE DOOR TO NEFF



At NEFF we believe that the kitchen is the heart of every home. A place to eat, meet and get creative with your cooking. With an extensive range of innovative appliances and the latest accessories, we're constantly working to meet the demands of every lifestyle. From our unique Slide&Hide® disappearing oven door to our revolutions in steam cooking, a NEFF kitchen is equipped for even the trickiest dishes.





CLASSIC PIZZA

INGREDIENTS

Pizza dough:

- ½ x 500g pack white bread or Ciabatta mix
- ½ tsp salt
- 1 tsp olive oil
- Plain flour, for dusting
- 150ml tepid water



Easy tomato sauce:

- 400g can chopped tomatoes
- 1 tbsp olive oil
- 2 garlic cloves, peeled and finely chopped
- 1 tbsp sun-dried tomato or tomato purée

Toppings:

Add your favourites

METHOD

Line 30cm **pizza tray** with baking parchment.

For the bread dough: Make up the white bread mix according to pack instructions (adding the salt and olive oil to the water) and knead until smooth. Roll out on the lightly floured wooden paddle to a 26cm circle, cutting away any excess dough. Slide onto **pizza tray** and place in the oven on the Dough Proving setting for 15 minutes.

Meanwhile to prepare the easy tomato sauce; Place the tomatoes, olive oil, garlic and sun-dried tomato purée in a small pan. Bring to the boil and simmer gently for 30 minutes until dark and thickened.

Use sauce as it is or purée with a hand-held blender if you prefer a smooth sauce. This sauce can be made ahead and kept in the fridge until needed.

When dough has proved, wipe away excess moisture and preheat oven on CircoTherm® intensive 220°C. Knock back and knead the dough for a further 5 minutes before reshaping and spreading a few tablespoons of tomato sauce over the base of the pizza dough, leaving approximately a ½ inch gap from the sides.

Add chosen toppings, and place in oven on CircoTherm® Intensive for 12-15 minutes.



SERVES 6-8 SLICES
COOKING FUNCTION: CIRCO THERM®
INTENSIVE 220°C
COOKING TIME: 12 - 15 MINUTES
PREPARATION TIME: 30 MINUTES
PLUS PROVING



INGREDIENTS

Pastry base:

200g plain flour
100g butter
1 egg
1tbsp water
Salt

Topping:

150g streaky bacon, finely diced
5 medium onions, thinly sliced
1 sour apple grated
200g crème fraîche
30g grated cheddar cheese
Salt
Pepper, freshly ground

METHOD

Grease a 30cm diameter **pizza tray** with butter.

For the pastry base: Use a food processor to combine the sifted flour and diced butter to resemble breadcrumbs, add the egg and a little water to bind to a dough, leave to firm for 30 minutes in a fridge. Then roll out thinly to line the pizza tray (roll between two sheets of silicone paper for ease.)

Preheat oven on CircoTherm® Intensive 200°C using Powerboost.

Meanwhile dry fry the diced bacon in a pan. After a couple of minutes add the thinly sliced onion and cook for a further 3-4 minutes to soften.

Add the crème fraîche, grated apple, cheese and mix everything together.

Distribute the bacon mixture on the pastry base and bake on CircoTherm® intensive for 35-40 minutes.

SERVES 20 SLICES

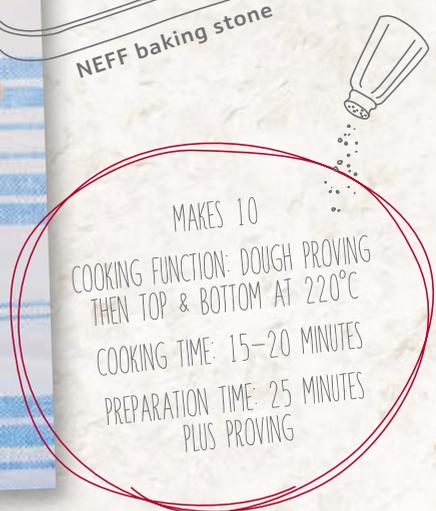
COOKING FUNCTION: CIRCO THERM®
INTENSIVE 200°C FOR PREHEAT -
REDUCE TO 180°C

COOKING TIME: 35-40 MINUTES

PREPARATION TIME: 45 MINUTES

TARTE FLAMBÉE





PARMESAN & PAPRIKA BREADSTICKS

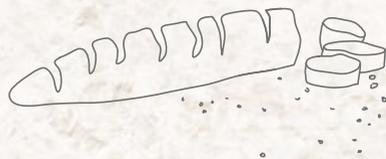
INGREDIENTS

- ½ 500g pack Ciabatta bread mix
- 1 tsp paprika
- 45g Parmesan cheese, finely grated
- Plain flour for dusting
- 1 tsp Olive oil, plus extra for greasing

METHOD

Place the bread mix in a large bowl with the paprika and 30g of the Parmesan. Pour in 175ml of lukewarm water and mix well. Bring the dough together and knead on a lightly floured surface for 5 minutes.

Add oil and knead for a further 2 minutes, then press the dough out onto an oiled universal tray and place on shelf level one on Dough Proving setting for 10 minutes.



Once proved, wipe away excess moisture from the oven and put the lightly oiled **baking stone** on the second shelf, top and bottom heat 180°C for 30 minutes.

Meanwhile, knead the dough again for a couple of minutes and then divide into 10 pieces and roll out into approximately 30cm lengths, rolling in the remaining Parmesan cheese as you shape.

Finally, place on the baking stone equal distance apart and bake for 15-20 minutes.

SWEET CINNAMON BRUNCH RING

INGREDIENTS

450g strong white bread flour,
plus extra for dusting
2 x 7g sachets easy-blend yeast
50g caster sugar
½ tsp salt
150ml milk, lukewarm
1 large egg, beaten
50g unsalted butter, melted
Oil, for greasing

For the filling:

80g butter, melted
1½ tbsp ground cinnamon
180g raisins
180g soft light brown sugar

For the egg wash:

1 egg
1 tbsp milk

For the topping:

2 tbsp apricot jam
1 tbsp toasted flaked almonds

METHOD

Put the flour, yeast, caster sugar and salt into a bowl. Pour in the milk, the egg and melted butter. Mix to form a soft but not sticky dough – add extra lukewarm water or flour if necessary.

Place on a lightly floured surface and knead until smooth and springy. Then position onto a clean, oiled baking tray on the Dough Proving setting for 30 minutes until it has doubled in size.

Once proved, wipe away excess moisture from the oven and put lightly oiled baking stone on the 2nd shelf of the oven, top and bottom heat 180°C and preheat for 30 minutes.

Knock back and knead dough for 2-3 minutes until smooth and elastic. Roll out on a floured surface to form a 20cm x 30cm rectangle.



MAKES 10
COOKING FUNCTION: DOUGH
PROVING THEN TOP &
BOTTOM HEAT AT 180°C
COOKING TIME: 20-25 MINUTES
PREPARATION TIME: 40
MINUTES PLUS PROVING

Mix the filling ingredients together and spread evenly over the dough.

Whisk together the egg and milk for the egg wash.

Roll the dough up firmly, like a Swiss roll, from one of the long sides. Dampen the edges with egg wash to help it stick. Cut into 10 slices with a sharp knife and shape into pinwheels. Arrange in a ring shape, overlapping the slices slightly.

Brush the egg wash all over the cinnamon ring. Place on preheated **baking stone** shelf level 2 on top and bottom heat 180°C for 20-25 minutes until golden and risen.

While warm, spread apricot jam over the cinnamon ring and finish with a sprinkle of flaked almonds.

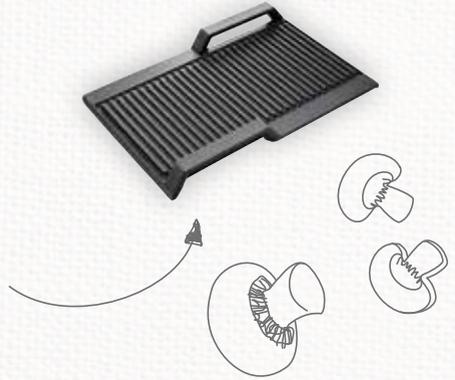
CHOOSING YOUR NEFF ACCESSORIES

FLEX INDUCTION ACCESSORIES

With the option to utilise multiple zones, FlexInduction offers a range of creative cooking options. By placing your cooking accessory vertically across zones, heat is evenly distributed for a unique cooking experience.

GRIDDLE PLATE

Our versatile griddle plate delivers even heat and leaves fish, meat and vegetables with that beautiful criss-cross pattern. Try cooking flatbreads, lamb koftas and sliced aubergines for a char-grilled Middle Eastern feast.



TEPPAN YAKI

Inspired by Japanese cooking, Teppan Yaki cooking is a fashionable way of cooking fish, meat and vegetables on a stainless steel surface. Try cooking an authentic teriyaki salmon with piles of flash-cooked sugar snap peas.

MULTI-OVEN OVAL ROASTER & STEAMER RACK

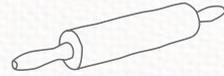
Perfect for use with FlexInduction hobs or using in a single or a compact oven, this multipurpose dish is a must for roasts or steaming vegetables. A removable steamer insert is available to compliment this dish.



Cookaholics are passionate, enthusiastic and always looking to try something new.

Our Ask the Cookaholics series is your chance to put those tricky questions to our team of cooks. With a breadth of expertise, they're happy to provide advice on everything from butchery to buttercream.

To submit your questions, please visit the NEFF Bake It Yourself Facebook page to ask your chosen Cookaholic.



PETER SIDWELL

MEET PETER

Peter is all about the ingredients. Fresh and local is his forte. Peter runs his own cookery school in the Lake District and has written several successful cookery books.

Q: What's the secret to really good roast potatoes? How do I make them golden all over whilst fluffy inside?

PETER SAYS: Choose a good Maris Piper potato and then put them into a pan with cold water and a little salt. When they come up to a boil, time them for 10 minutes. Pre-heat the oven to 200°C with 1cm of oil in the bottom. When the spuds have had 10 minutes, pour into a colander and leave them for 10 minutes to cool and allow all the moisture to evaporate. Finally shake the colander to fluff up the edges of the potato. Pour the potatoes into the hot oil and stir around a little to make sure that the potatoes get a little oil on them. Turn the oven down to 180°C and roast for 45 minutes until crisp and golden on the outside and fluffy in the middle. Enjoy!



ANDREA SIMMONS

MEET ANDREA

Andrea loves to create delicious desserts that remind her of her carefree childhood in the Caribbean. Read all about her creations on her blog, The Sweet Hibiscus.

Q: I can't get my molten chocolate cakes right. I usually end up with the chocolate filling in lumps, rather than deliciously gooey. What am I doing wrong?

ANDREA SAYS: You might have slightly over-baked your cakes. A foolproof way to always get a liquid centre is to make chocolate ganache balls (truffles). Push those into the middle of your cake batter, bake for the time directed and you will have a perfect molten filling every time.



SOPHIE JONAS-HILL

MEET SOPHIE

Sophie strongly believes that low fat, low carb bakes don't have to mean low taste. She loves creating dishes which cater for people with dietary requirements.

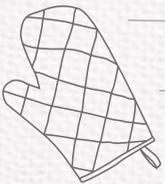
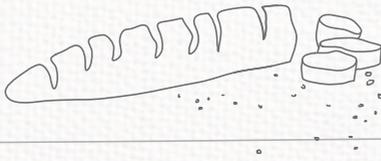
Q: Any tips on making macarons? I tried but they were flat and tasted awful. What's the best macaron recipe?

SOPHIE ANSWER: Once prepared set aside for 30 minutes. This allows the outside of the macaroon to form a skin, so when you bake, this helps them to keep their shape and creates the perfect crust. Also make sure you have ground almonds of good quality, and not almond flour or meal, which is not the same thing.



ASK THE COOKAHOLICS

NOTES





For cooking inspiration visit **NEFF Bake It Yourself**:



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