Newlux SmartChef Digital V100

RECIPE BOOK

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Kitchen Robot

Newlux SmartChef Digital V100

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COOKING TIPS

To get the most out of your Kitchen Robot and achieve a tastier finish to your dishes, these tips will help you a lot:

- The Kitchen Robot can cook as you like, in a single step or in several steps, to achieve tastier results, in some recipes it is advisable to make a stir-fry beforehand, i.e. cook in two steps, first prepare the stir-fry and then continue with the steps of the recipe.
- To enhance the flavour of your dishes, make a stir-fry beforehand: in the FRY Menu with the lid open and at maximum power, preheat the bowl with oil and add the vegetables.
- If you want to programme a recipe that needs to be stir-fried beforehand, make the stir-fry first and then leave the corresponding Menu programmed, so that you get a tastier result.
- When cooking in the FRY Menu, it is advisable to keep the lid closed while the oil heats up, so that it heats up faster. The oil will be hot when the robot starts to count down the programmed time.
- While using the FRY Menu, you must stir the food so that it does not stick, since the power of this Menu is high and the food could stick to the bowl. You can cook with the lid open during the whole cooking process or open and close the lid each time you stir the food.
- When cooking in a bain-marie, with the STEW Menu, place the oven rack and place the baking bowl on top, cover with water up to half of the baking bowl where you are going to cook. To avoid spillage and to make it easier, place the bowl first and then pour whatever you are going to cook into the bowl.
- To grill fish or meat, it is advisable to heat the bowl with a little oil while you prepare the ingredients. Once the bowl is hot, put the meat or fish in, sear it on one side, then turn it over and finish preparing the dish in the corresponding Menu.
- When cooking in the Oven Menu, always use cooking temperature 1, unless the recipe specifically states otherwise.

- If, once the cooking process is finished, the recipe is not well done, it may be for several reasons: the temperature selected was not the right one, the quality of the food makes the cooking time longer or shorter, rectify the parameters and resume cooking or the size of the food was too big or too small.
- You can insert all types of ovenproof griddles or baking pans into the bowl of the Kitchen Robot, but if you use metal baking pans, be careful not to scratch the non-stick surface.
- When baking sponge cakes, do not open the lid until most of the programmed time has elapsed, because if the mixture contains yeast, the rising process will be stopped and the desired texture will not be achieved.
- If you do not select the correct cooking temperature in each Menu, it is possible that the food will be raw or burnt. For example, if liquids are added to the Oven function, the time will not start to count down until all the liquid has been consumed, so be careful when choosing this Menu unless it is indicated in the recipe.
- When food has been stuck or burnt in the bowl for some time, we recommend cleaning the bowl with the Self-Cleaning Menu, so that the food will come off more easily and no residue will remain in the bowl.

RECIPES

**Newlux® guarantees all the recipes contained in this book,
but cannot be held responsible for recipes that do not belong to the brand.**

The result of the recipes or cooking time may vary depending on the quality, size and/or type of food.
If once the recipe is finished the result is not what you were looking for, try adjusting the Menu, time or temperature to cook it to your liking.

Starters

Hummus

6 People 55 minutes

INGREDIENTS

250 gr chickpeas
60 ml water
4 teaspoons Tahini Sauce
Juice of 2 lemons
40 gr toasted sesame seeds
50 ml olive oil
Sweet paprika for garnish
If you do not have Tahini sauce, use:
2 medium garlic cloves
½ teaspoon salt
A little cumin powder

ELABORATION

1 Soak the chickpeas the night before. Put them in the bowl and cover with water, set the STEW Menu, cooking temperature 1, for 50 minutes.

2 When the time is up, drain the chickpeas, add the rest of the ingredients and blend. Add oil and salt to taste.

Boiled eggs

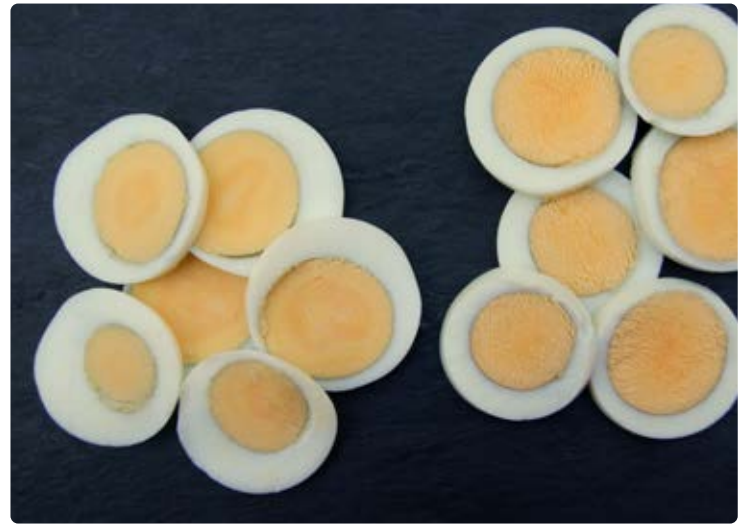
4 People 10 minutes

INGREDIENTS

4 eggs
Water to cover

ELABORATION

1 Place the eggs and water in the bowl and set the cooker to STEW Menu, cooking temperature 1, for 10 minutes.



Scrambled eggs with tuna and cheeses

4 People 20 minutes

INGREDIENTS

3 eggs
120 gr tuna in oil, drained
3 cheeses
½ teaspoon salt
50 ml cooking cream
50 ml oil

ELABORATION

1 Beat the eggs and add the cream, the tuna and the cheese cut into small cubes, put them in the bowl and cook them in the STEW Menu, cooking temperature 1, for 15 minutes.

Stir to prevent sticking.

Potato sticks

4 People 60 minutes (+ 30 waiting time)

INGREDIENTS

100 gr potatoes
80 g rbutter
200 gr flour
½ teaspoon salt
50 gr grated Parmesan cheese
Water to cover
1 beaten egg (to paint)

ELABORATION

1 Place the potatoes with the skins in the bowl and cover with water. Set to STEW Menu, cooking temperature 1, for 20 minutes.

2 When they are cooked, leave to cool and peel them.

3 Mash the potatoes and add the flour, salt, cheese and butter. Mix well until a dough forms.

4 Form a ball and leave to rest in a cool place for half an hour.

5 Make small sticks 1 cm wide, brush them with beaten egg and put them in the bowl. Set to OVEN Menu, cooking temperature 1, for 20 minutes. At the end of the time, turn them over and cook for a further 15 minutes, so that they are nicely browned.

Wrinkled potatoes

6 People 40 minutes

INGREDIENTS

1 kg small potatoes
500 gr coarse salt
2 litres water

ELABORATION

1 Wash the potatoes thoroughly and place them in the bowl. Add the water, the coarse salt and program the STEW Menu, cooking temperature 1, for 30 minutes.

2 When they are cooked, drain them. Cover them with a cloth and turn them from time to time until they are cool.

3 When they are not steaming anymore, remove the cloth. The potatoes must be dry and white due to the salt.

NOTE: The potatoes cooking time may vary depending on the size and type of potatoes.

Potato omelette

6 People 25 minutes

INGREDIENTS

8 eggs
3 medium potatoes
1 tbsp salt
100 ml oil

ELABORATION

1 Add the oil and set the FRY Menu, cooking temperature 1, for 10 minutes.

2 While the oil is heating, peel, wash and cut the potatoes into small, fine pieces.

3 Fry the potatoes until they are done, about 10 minutes, it is important to move them continuously so that they do not stick to the bottom.

4 Beat the eggs.

5 Add the beaten eggs, salt to taste and mix the potato and eggs well. Set to STEW Menu, cooking temperature 1, for 10 minutes. Check that the omelette is to your liking and if you prefer it more firm, cook them for another 5 minutes.

Potato and pepper omelette

6 People 25 minutes

INGREDIENTS

8 eggs
3 medium potatoes
3 Italian green peppers
1 tbsp salt
100 ml oil

ELABORATION

1 Add the oil and set the FRY Menu, cooking temperature 1, for 10 minutes.

2 While it is heating, peel, wash and cut the potatoes and peppers into small, fine pieces.

3 Fry the potatoes and peppers until they are cooked stir them continuously so that they do not stick to the bottom of the bowl.

4 Beat the eggs.

5 Add the beaten eggs, salt to taste and mix the potato and peppers well with the eggs. Set STEW Menu, cooking temperature 1, for10 minutes. Check that the omelette is done to your liking, if you prefer it more firm, cook for 5 more minutes.

Potato and courgette omelette

6 People 25 minutes

INGREDIENTS

8 eggs
3 medium potatoes
1 large courgette
1 tablespoon salt
100 ml oil

ELABORATION

1 Add the oil and set the FRY Menu, cooking temperature 1, for 10 minutes.

2 While it is heating, peel, wash and cut the potatoes and courgette into small, fine pieces.

3 Fry the potatoes and the courgette until they are done and stir continuously so that they do not stick to the bottom.

4 Beat the eggs.

5 Add the beaten eggs, salt to taste and mix the potato and courgette well with the eggs. Set to STEW Menu, cooking temperature 1, for 10 minutes. Check that the omelette is cooked to your liking, if you prefer it more firm, cook for 5 more minutes.

Spinach omelette

6 People 20 minutes

INGREDIENTES

8 eggs
300 gr spinach
Pine nuts (optional)
1 tablespoon salt
100 ml oil

ELABORATION

1 Add the oil and set the FRY Menu, cooking temperature 1, for 7 minutes.

2 While the bowl is heating, peel, wash and cut the spinach into small pieces.

3 Put the spinach and pine nuts in the bowl and stir continuously so that they do not stick to the bottom.

4 Beat the eggs.

5 Add the beaten eggs, salt to taste and mix all the ingredients well. Set to STEW Menu, cooking temperature 1, for 10 minutes.

6 Check that the omelette is cooked to your liking and if you prefer it more firm, cook for 5 more minutes.

Goat cheese with onion confit

6 People 25 minutes

INGREDIENTES

12 slices of goat's cheese
300 gr chopped onions
70 gr butter
30 ml oil
A pinch of salt
30 ml liquid caramel

ELABORATION

1 Add the butter and onion, liquid caramel and salt. Set the GRILL Menu, cooking temperature 1, for 20 minutes, with the lid open. Stir so that it does not stick and the liquid evaporates.

2 Meanwhile, place the cheese slices on a plate and when the onion is ready, serve the cheese with the jam on top.

NOTE: The onion may be ready before the end of the programmed time.

Bacon and cheese quiche

6 People 60 minutes

INGREDIENTS
(for 2 quiches)

1 shortcrust pastry
130 gr Gruyere or Emmental cheese
150 gr sliced bacon
400 ml milk
100 ml liquid cream
40 gr flour
30 gr butter
10 ml oil
1 teaspoon salt Pepper
4 large eggs

ELABORATION

1 Divide the dough in half and prepare a tartlet shell. To do this, place baking paper in the bottom of the bowl and place the dough, stretching it so that it rises up the sides of the bowl and fill it without spilling. Program the OVEN Menu, cooking temperature 1, for 15 minutes.

2 While it is baking, prepare the filling by mixing the rest of the ingredients well. Set aside some cheese and bacon strips for sprinkling and decorating.

3 Pour half of the mixture over the baked shell and set the OVEN Menu, cooking temperature 1, for 40 minutes.

4 Repeat steps 1 and 3 to make the second quiche.

Leek and salmon quiche

6 People 60 minutes

INGREDIENTS
(for 2 quiches)

1 shortcrust pastry
3 sliced leeks (only the white part)
150 gr smoked salmon
75 gr of gruyere or emmental cheese
400 ml milk
100 ml liquid cream
40 gr flour
30 gr butter
10 ml oil
1 teaspoon salt and pepper
4 large eggs

ELABORATION

1 Divide the dough in half and prepare a tartlet shell. To do this, place baking paper in the bottom of the bowl and cover it, stretching the dough so that it rises up the sides of the bowl and fill it without spilling. Program the OVEN Menu, cooking temperature 1, for 15 minutes.

2 While it is baking, prepare the filling by mixing the rest of the ingredients well. Set aside some cheese and a few strips of salmon to sprinkle and decorate the quiche.

3 Pour half of the mixture over the baked shell and set the OVEN Menu, cooking temperature 1, for 40 minutes.

4 Repeat steps 1 and 3 to make the second quiche.

Bacon pastries (napolitanas)

4 People 35 minutes

INGREDIENTS

1 refrigerated puff pastry sheet
Grated cheese
Bacon cubes

ELABORATION

1 Spread the puff pastry sheet on a clean, smooth surface, cut strips of about 9 cm, sprinkle with the cheese and put bacon on each pastry strip.

2 Then fold the strip from one end towards the centre, leaving 1 cm to moisten and seal the dough. It should be very tight.

3 Cut with a knife into approximately 7 cm portions.

4 Place baking paper in the bowl and place the napolitanas so that they are spaced out. Set to OVEN Menu, cooking temperature 1, for 15 minutes. At the end of the time, turn them over so that they brown on both sides and set the OVEN Menu, cooking temperature 1, for15 minutes.

5 Wait for them to cool before serving.

Ham and cheese roll ups

4 People 40 minutes

INGREDIENTS

1 refrigerated puff pastry sheet
Grated cheese
4 slices of ham

ELABORATION

1 Spread the puff pastry sheet on a clean, smooth surface, sprinkle with the cheese and place the York ham all over the dough and with the help of a rolling pin embed it in the dough, just rolling it over, so that it is set.

2 Then roll the dough from one end to the other. It should be very tight.

3 Cut half-centimetre portions with a sharp knife.

4 Place baking paper inside the bowl and place the shells so that they are spaced out. Set the OVEN Menu, cooking temperature 1, for 25 minutes. At the end of the time, turn them over so that they brown on both sides and program the OVEN Menu, cooking temperature 1, for 10 minutes.

5 Wait for it to cool before serving.

Salmon and Cheese Hearts of Palm

4 People 40 minutes

INGREDIENTS

1 refrigerated puff pastry sheet
1 pack soft cheese
100 gr smoked salmon in chunks

ELABORATION

1 Spread the puff pastry sheet on a clean, smooth surface, spread the soft cheese and the salmon all over the pastry.

2 Then roll the dough inwards from the ends towards the centre, meeting in the middle. It should be very tight.

3 Cut half-centimetre portions with a sharp knife.

4 Place baking paper inside the bowl and place the hearts of palm so that they are spaced out. Set the OVEN Menu, cooking temperature 1, for 25 minutes. At the end of the time, turn them over so that they brown on both sides and set the OVEN Menu, cooking temperature 1, for 10 minutes.

5 Wait for it to cool before serving.

York ham cake

4 People 35 minutes

INGREDIENTS

1 puff pastry dough
2 tomatoes
100 gr ham
100 gr cheese
1 beaten egg Oregano (optional)

ELABORATION

1 Place the dough on baking paper, put the ham, cheese and tomatoes washed and cut into slices, add a little oregano on top.

2 Fold the cake. Give it a round or square shape, bearing in mind that it must fit in the bowl.

3 Place the cake with the baking paper in the bowl. With the help of a brush, brush the dough with a little beaten egg to make it golden.

4 Set to OVEN Menu, cooking temperature 1, for 30 minutes.

Chicken and ham roll

6 People 45 minutos

INGREDIENTS

250 gr chicken breasts
250 gr York ham
1 beaten egg
1 teaspoon salt
½ teaspoon pepper
50 gr butter

ELABORATION

1 Chop the breasts and the ham.

2 Mix well with the egg, season with salt and pepper and form a cylinder. Wrap the cylinder tightly in cling film and then in aluminium foil, being very careful to seal it tightly.

3 Cook in the Kitchen Robot in bain marie, set the STEW Menu, cooking temperature 1, for 40 minutes, place the roll on the baking tray, with enough water to cover half of the cold meat.

Bacon and cheese pudding

4 People 35 minutos

INGREDIENTS

65 gr Gruyere or Emmental cheese
75 gr bacon pieces
200 ml milk
50 ml liquid cream
20 gr flour
15 gr butter
10 ml oil
1 teaspoon salt Pepper
2 large eggs

ELABORATION

1 Mix all the ingredients well to prepare the filling.

2 Pour the mixture into 4 individual silicone baking pans, place in the oven tray on the oven rack and set the OVEN MENU, cooking temperature 1, for 30 minutes.

3 Let it cool slightly and remove from the baking pan. let them cool before serving.

Gorgonzola pudding

6 People 40 minutos (+ 3 hours waiting time)

INGREDIENTS

250 ml milk
250 gr soft cheese
250 ml liquid cream
2 curd sachets
1 teaspoon salt
50 ml white wine
50 gr gorgonzola
500 ml water for bain marie

ELABORATION

1 Beat all the ingredients together, without the water. Pour into a baking bowl.

2 Place the oven rack and pour the water in the baking bowl, taking care that the water does not get into it, it should be more or less halfway up the baking pan.

3 Set to STEW Menu, cooking temperature 1, for 35 minutes.

4 Wait for it to cool and carefully remove it from the bowl. Place in the fridge for 2 or 3 hours to allow it to set.

Russian salad

4 People 30 minutes

INGREDIENTS

500 gr small potatoes
3 eggs
1 tablespoon salt
Water to cover
2 small cans of drained tuna
½ jar of minced pickles or variants
1 jar olives
Mayonnaise
1 small tin of piquillo peppers to garnish

ELABORATION

1 Wash the potatoes well, cut them into small cubes and put them in the bowl, together with the eggs. Add the water and salt and set the cooker to STEW Menu, cooking temperature 1, 20 minutes.

2 When the potatoes are cooked, drain and leave to cool, along with the eggs, which we peel and chop.

3 Rinse the pickles so that they are not too vinegary and mix with the potatoes, eggs, tuna, 10 or 12 chopped olives and mayonnaise to taste.

4 Garnish with a little mayonnaise, some olives and the piquillo peppers, in strips, to taste.

Hake and prawns salad

4 People 30 minutes

INGREDIENTS

1 piece hake
200 gr prawns
3 potatoes
2 eggs Mayonnaise
1.5 litres water
1 bay leaf
1 dash of oil
Salt

ELABORATION

1 Put water in the bowl and add the whole hake, the peeled prawns, the chopped potatoes and the eggs with a dash of oil, salt and the bay leaf. Set to STEW Menu, cooking temperature 1, for 20 minutes.

2 When the time is up, check that everything is cooked. If the potatoes are a little hard, remove the rest of the food and cook for 5 more minutes.

3 Leave to cool and crumble the hake, chop the prawns and eggs and mash the potatoes with a fork.

4 Mix with the mayonnaise and put in the fridge to cool well before serving.

Peas with ham

4-6 People 40 minutes

INGREDIENTS

1 chopped onion
2 chopped garlics
1 chopped natural tomato
50 ml oil
150 gr of Serrano ham
500 gr frozen peas
1.5 cups water

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 1, for 10 minutes. When the oil is hot, add the onion, garlic and tomato.

2 Fry for a few minutes and add the diced ham until the time is up, stirring from time to time so that everything is golden brown and does not stick together.

3 Next, add the peas (without defrosting) and the water. Stir well and set the STEW Menu, cooking temperature 1, for 25 minutes.

Alcachofas con jamón

4 People 10 minutes

INGREDIENTS

50 ml olive oil
200 gr chopped Serrano ham
800 gr artichokes
White pepper
Salt

ELABORATION

1 Clean and halve the artichokes.

2 Add the ham, artichokes, oil, pepper and salt to the bowl.

3 Stir well and set the GRILL Menu, cooking temperature 1, for 10 minutes.

NOTE: The recipe may be ready before the programmed time is up.

Stuffed mushrooms

4 People 20 minutes

INGREDIENTS

250 gr whole mushrooms, cleaned and without stalk
70 gr Serrano ham
50 gr Parmesan cheese

ELABORATION

1 Stuff the mushrooms with the Serrano ham and cheese and place them in the bowl.

2 Set to OVEN Menu, cooking temperature 1, for 20 minutes.

NOTE: You can use baking paper or aluminium foil to make it easier to remove them and to prevent them from browning too much at the bottom.

Garlic mushrooms

4 People 18 minutes

INGREDIENTS

4 garlic cloves
400 gr mushrooms
1 cayenne pepper (optional)
50 ml olive oil
1 teaspoon salt
1 pinch of pepper Chopped parsley

ELABORATION

1 Pour the oil into the bowl and set the FRY Menu, cooking temperature 1, for 10 minutes.

2 While the oil is heating, chop the garlic, clean the mushrooms and cut them in half or into 4 pieces depending on their size.

3 When the oil is hot, add all the ingredients and stir. Stir occasionally until all the mushrooms are golden brown.

Baby broad beans with foie

4 People 20 minutes

INGREDIENTS

300 gr baby broad beans
75 gr of diced Serrano ham
100 gr foie gras
1 chopped onion
2 chopped garlics
50 ml oil

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 2, for 10 minutes. When the oil is hot, add the onion, garlic and beans.

2 Fry for a few minutes and add the ham, until the time is up, stirring from time to time so that everything is golden brown and does not stick together.

3 Then add the diced foie and cover for 5 minutes. At the end of this time, stir well to mix everything together.

Surimi eels in casserole

4 People 10 minutes

INGREDIENTS

250 gr Surimi eels
Olive oil
2 garlic cloves
1 chilli pepper

ELABORATION

1 Peel the garlic, slice it and put it in the bowl with the chilli and a dash of oil. Fry it in the FRY Menu, cooking temperature 2, for 10 minutes.

2 When the garlic is golden brown, add the eels and stir.

3 Serve it in a very hot earthenware bowl dish.

Creams, soups and sauces

Chicken stock

4 People 35 minutes

INGREDIENTS

1 chicken carcass
1 medium sized potato, crushed
1 small carrot
1 piece radish
1 piece celery
1 small onion
1 piece leek
1 ham bone
1 shin bone
1 litre water
1 pinch of salt
1 stock cube
1.5 litres of water

ELABORATION

1 Chop and wash all the ingredients.

2 Put all the ingredients in the bowl and set the SOUP Menu, cooking temperature 1, for 30 minutes.

3 Strain to obtain a clean broth.

Prawn Fumet

4 People 15 minutes

INGREDIENTS

The heads and shells of 750 gr of prawns (approximately)
1 chopped small onion
1 chopped carrot
1 chopped leek
1 clove of garlic, minced
Olive oil
Oloroso wine
Water (the amount will depend on how concentrated you want it)
A few strands of saffron
Salt

ELABORATION

1 Add a splash of olive oil to the bowl, set the FRY Menu, cooking temperature 1, for 5 minutes and add the vegetables, the heads and shells of the prawns, a pinch of salt and a few strands of saffron.

2 Add a little Oloroso wine, the water and set the SOUP Menu, cooking temperature 1, for 10 minutes.

3 With the help of a sieve or a chinois (squeezing well to extract all the flavour) you obtain the fumet.

Noodle soup

4 People 10 minutes

INGREDIENTS

1 litre chicken stock
250 gr thin noodles

ELABORATION

1 Add the chicken stock to the bowl and program the SOUP Menu, cooking temperature 1, for 10 minutes.

2 When the timer starts, add the noodles to the bowl and wait until the time is up.

NOTE: Please note that the cooking time of the noodles may vary depending on the thickness or type of pasta.

Consommé

4 People 20 minutes

INGREDIENTS

2 carrots, chopped
1 potato, chopped
1 large leek, chopped
1 celery stalk, chopped
1 piece radish
1 piece parsnip
2 chicken stock cubes or salt
1 litre water

ELABORATION

1 Place all the ingredients in the Kitchen Robot and set the STEW Menu, temperature 1, for 20 minutes.

Vegetable soup

4 People 25 minutes

INGREDIENTS

150 gr courgette
100 gr carrot
80 g rleek
60 gr parsnip
60 gr radish
150 gr red pepper
100 gr onion
1 hard-boiled egg
Salt
1200 ml water

ELABORATION

1 Cut the vegetables into small pieces.

2 Place all the ingredients in the bowl and set the SOUP Menu, cooking temperature 1, for 20 minutes.

Onion soup

6 People 30 minutes

INGREDIENTS

50 ml olive oil
500 gr onions cut into thin rings
2 stock cubes
1 teaspoon sherry (optional)
6 slices toasted bread
50 gr grated Emmental cheese
50 gr grated Parmesan cheese
White pepper
Salt
1 litre of water

ELABORATION

1 Put all the ingredients in the bowl except the bread and the cheese and set the SOUP Menu, cooking temperature 1, for 20 minutes.

2 Place the toasted bread slices on the surface and sprinkle with the grated cheese. Set to OVEN Menu, cooking temperature 1, for 5 minutes.

3 WARNING! Be careful since the timer will not start with liquid in it. After 5 minutes, cancel the programme and wait for the temperature to drop a little before serving.

Seafood soup

4 People 30 minutes

INGREDIENTS

1 onion
1 ripe tomato
1 carrot
500 gr of assorted seafood (prawns, mussels, squid, clams, hake, monkfish...)
50 ml oil
1 tablespoon paprika
1 litre water with one fish cube or 1 litre of fish stock
Salt

ELABORATION

1 Chop the onion and tomato while heating the oil, set the Menu FRY, cooking temperature 2, for 10 minutes.

2 When the timer starts, add the onion and tomato and fry, stirring from time to time so that it does not stick.

3 At the end of the time, add the rest of the ingredients, stir well and set the SOUP Menu, cooking temperature 1, for 20 minutes.

Preparation in a single step: put all the ingredients in the bowl, stir well and set the SOUP Menu, cooking temperature 1, for 20 minutes.

Castilian soup

4- 6 People 30 minutes

INGREDIENTS

100 ml olive oil
6 - 8 garlic cloves, cut into slices
100 gr bread from the day before (thinly sliced)
1 level tablespoon sweet paprika
1.5 litre water
2 meat stock cubes 4 eggs
150 gr serrano ham in small pieces

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 1, for 4 minutes.

2 When the timer starts, add the garlic and ham and fry them. Stir from time to time so that they don't burn.

3 Add the water, stock cubes, paprika and 4 or 5 slices of bread. Program the SOUP Menu, cooking temperature 1, for 20 minutes.

4 When the time is up, add the eggs and the rest of the bread. Leave to stand for 5-10 minutes and it is ready to eat.

Garlic soup

4 People 30 minutes

INGREDIENTS

100 ml olive oil
6 - 8 cloves of garlic, cut into slices
100 gr day-old bread (thinly sliced)
1 level tablespoon sweet paprika
1.5 litre water
2 meat stock cubes
4 eggs

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 1, for 4 minutes.

2 When the timer starts, add the garlic and fry it. Be careful since garlic burns easily.

3 Add the water, stock cubes, paprika and 4 or 5 slices of bread. Program the SOUP Menu, cooking temperature 1, for 20 minutes.

4 When the time is up, add the eggs and the rest of the bread. Leave to stand for 5-10 minutes and it is ready to eat.

Bread and Egg Soup (Old-fashioned soup)

4 People 25 minutes

INGREDIENTS

8-10 slices of bread
1 litre of stew broth
8 eggs
Grated Parmesan cheese
1 dash of olive oil

ELABORATION

1 Place the bread to cover the bottom of the bowl.

2 Pour the stock into the bowl, crack the eggs and add them to the stock, cover with the cheese.

3 Program the SOUP Menu, cooking temperature 2, for 20 minutes.

NOTE: If you like your eggs overcooked, program 25 minutes instead of 20.

Poultry with sherry cream soup

4 People 35 minutes

INGREDIENTS

chicken breast fillets
1 teaspoon butter
1 piece onion
1 garlic
45 gr flour
1 truffle with its broth
1 stock cube
750 ml water
1 egg yolk
100 ml sherry or dry wine
200 ml liquid cream
1 teaspoon salt
1 teaspoon pepper
1 pinch of nutmeg

ELABORATION

1 Clean and chop the fillets and vegetables.

2 Place them and the rest of the ingredients in the bowl and set the SOUP Menu, cooking temperature 2, for 30 minutes.

3 Blend to a creamy consistency.

Mushroom cream soup

4 People 25 minutes

INGREDIENTS

250 gr fresh mushrooms
500 ml vegetable stock
250 ml milk
40 gr butter
40 gr flour
100 ml liquid cream
½ tablespoon salt Pepper
Lemon

ELABORATION

1 Slice the mushrooms and sprinkle with lemon juice.

2 Put all the ingredients in the bowl and set the SOUP Menu, cooking temperature 2, for 15 minutes.

3 Blend and pour the cream into bowls. You can garnish with a spoonful of liquid cream or serve with croutons.

Eggplant and leek cream soup

4 People 25 minutes

INGREDIENTS

1 aubergine
1 piece leek
50 ml oil
1 pinch Provençal herbs
1 teaspoon salt
1 pinch pepper
300 ml water

ELABORATION

1 Peel, clean and chop the vegetables.

2 Put all the ingredients in the bowl and set the SOUP Menu, cooking temperature 2, for 20 minutes.

3 Leave to rest for a while and blend to obtain the cream.

Courgette cream soup

4 People 25 minutes

INGREDIENTS

2 courgettes
2 medium potatoes
1 large onion
1 chopped garlic
1 chicken stock cube
50 ml oil
250 ml water

ELABORATION

1 Fry the onion and garlic in the oil. Set the FRY Menu, cooking temperature 2, for 5 minutes.

2 Next, add the courgette, potatoes, stock cube and water. Set the SOUP Menu, cooking temperature 2, for 15 minutes.

3 When it is finished, beat and serve.

Put grated cheese on top after beating!

White beans cream soup

4 People 55 minutes

INGREDIENTS

200 gr white beans
1 tablespoon cumin
The juice of one lemon
1 teaspoon salt
600 ml water

ELABORATION

1 Soak the beans the night before.

2 Put all the ingredients in the bowl and cook all the ingredients in the SOUP Menu, cooking temperature 2, for 50 minutes.

3 Blend and serve.

Tomato sauce

4 People 40 minutes

INGREDIENTS

780 gr chopped natural tomato
1 large onion
2 cloves garlic
50 ml olive oil
A pinch of sugar
Salt

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 2, for 10 minutes.

2 While the oil is heating, chop the onion and garlic. Add them to the bowl with the olive oil and sauté.

3 When it is slightly coloured, add the tomato, salt and a pinch of sugar (to correct the acidity of the tomato).

4 Close the lid and set the STEW Menu, cooking temperature 1, approximately 30 minutes, depending on how concentrated you want it.

5 Remove the sauce from the bowl and you can leave it as it is if you like to find some small pieces or pass it through a puree sieve or a blender.

Barbecue sauce

6 People 10 minutes

INGREDIENTS

1 chopped spring onion
1 teaspoon brown sugar
1 garlic clove
3 tablespoons ketchup
1 teaspoon tomato concentrate
2 tablespoons honey
1 tablespoon Worcestershire, Perrins or Worcester sauce
1 tablespoon paprika
1 tablespoon olive oil
Pepper Salt

ELABORATION

1 Add the oil to the bowl and set the FRY Menu, cooking temperature 2, for 5 minutes.

2 When it is hot, add the spring onion, the garlic clove and the brown sugar. Fry everything for a few minutes until it begins to caramelise. Season with salt and pepper, stir well and pour into a bowl.

3 Add the ketchup, tomato concentrate, Worcestershire sauce, honey and paprika. Mix and blend in a blender.

This sauce is perfect for potatoes and hamburgers.

Roquefort sauce

4 People 5 minutes

INGREDIENTS

200 gr Roquefort cheese
2 eggs
400 gr liquid cream, evaporated milk or milk
Pepper

ELABORATION

1 Place all the ingredients in the bowl and stir well. Set the STEW Menu, cooking temperature 1, for 3 minutes. Stir during the process so that all the ingredients dissolve well and the mixture is homogeneous.

This sauce is perfect with pasta and meat dishes.

Pepper sauce

4 People 10 minutes

INGREDIENTS

1 brick liquid cream Butter
Black peppercorns
1 tbsp Bovril (beef paste)

ELABORATION

1 Set the FRY Menu, cooking temperature 2, for 10 minutes. Put a little butter in the bowl, let it melt and add the cream, stirring with the paddle until it thickens, then add the Bovril teaspoon, salt and black peppercorns and leave for a couple of minutes, stirring constantly.

Ideal sauce to accompany all types of meat.

Biscayan sauce

4 People 30 minutes

INGREDIENTS

2 garlic cloves, sliced
2 red onions, chopped
1 apple, chopped
5 dried red peppers
20 gr breadcrumbs
100 ml wine
300 ml water
Extra virgin olive oil
1 teaspoon salt

ELABORATION

1 Soak the peppers in hot water for 20-30 minutes. After that dry them and remove the pulp.

2 Put the oil in the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes.

3 When it is hot, add the garlic and brown a little, then add the onions and continue frying, add the apple and salt and poach everything, stirring so that they do not stick to the bottom.

4 Add the meat from the dried red peppers, the chopped breadcrumbs, the wine and the water to the bowl. Set to STEW Menu, cooking temperature 1, for 10 minutes.

5 Blend the sauce in a blender and strain it.

Perfect with meat, fish or vegetables.

Flavoured oils

250 ml. 5 minutes

Lemon oil

INGREDIENTS

The peel of 2 lemons
250 ml olive oil

ELABORATION

1 Add the olive oil and the lemons to the bowl and set the STEW Menu, cooking temperature 1, for 2 minutes. Stirring while it cooks.

Garlic oil

INGREDIENTS

7 garlic cloves, minced
250 ml olive oil

ELABORATION

1 Add the oil and garlic to the bowl and set the STEW Menu, cooking temperature 1, for 2 minutes. Stir when the timer starts.

Chilli oil

INGREDIENTS

2 chilli peppers, chopped
250 ml olive oil

ELABORATION

1 Add the oil and peppers to the bowl and set the STEW Menu, cooking temperature 1, for 2 minutes. When the time starts to run down, stir to prevent them from burning.

Pour into a container and allow to cool before use.

Main dishes

Vegetables au gratin

4 People 30 minutes

INGREDIENTS

2 tomatoes
1 aubergine
1 courgette
1 onion
100 gr grated cheese Bechamel sauce

ELABORATION

1 Cut the vegetables into slices and place them in an ovenproof dish that will fit in the bowl. Place one slice of each vegetable to form layers and cover them with béchamel sauce and grated cheese.

2 Set to OVEN Menu, cooking temperature 1, for 35 minutes.

3 Check that they are to your liking and if you consider it necessary, add 5 more minutes with the same programming.

Cauliflower with cream

6 People 45 minutes

INGREDIENTS

chopped cauliflower
chopped garlic
240 gr bacon
50 ml olive oil
Grated cheese
400 ml cream
Salt

ELABORATION

1 Fry the garlic with the bacon and oil and set the FRY Menu, cooking temperature 1, for 5 minutes.

2 Add the cauliflower, together with the cream and the grated cheese and stir everything together, add salt to taste and set the STEW Menu, cooking temperature 1, for 40 minutes.

Vegetables roast

4 People 65 minutes

INGREDIENTS

1 small red pepper
1 small green pepper
1 medium onion
3 small tomatoes
1 small aubergine or a piece (optional)
A pinch of salt
A dash of oil

ELABORATION

1 Place baking paper or aluminium foil at the bottom of the bowl, add all the ingredients, add a pinch of salt and a dash of oil to each vegetable and set OVEN Menu, cooking temperature 1, for 60 minutes. When half the time has elapsed, turn the vegetables over so that they do not burn.

2 At the end of the time, remove from the bowl, peel and cut into pieces. Season to taste, or you can eat it them in their own juice.

Roasted peppers

2 People 65 minutes

INGREDIENTS

2 peppers
Olive oil
Salt

ELABORATION

1 Wash and dry the peppers and place them in the bowl, with aluminium foil on the bottom. Brush them with olive oil and add salt.

2 Set the VEGETABLES Menu, temperature 2, for 60 minutes. After 30 minutes, open the lid and turn them over.

3 When the time is up, leave to rest so you don't burn and peel them. Remove the seeds and cut them into strips, strain the broth and add it to the cut peppers.

We can dress them with a little oil, chopped garlic and salt, it will give them a very tasty touch!

Sausage ratatouille

6 People 45 minutes

INGREDIENTS

100 ml oil
250 gr courgette or aubergine
75 gr green pepper
75 gr red pepper
100 gr onion
1 kg natural tomato
4 chorizo sausages
3 black puddings
4 sausages
Salt
Pepper to taste

ELABORATION

1 Chop the peppers, onion and courgette.

2 Put the vegetables in the bowl along with the other ingredients and set the CREAM Menu, cooking temperature 1, for 45 minutes.

Manchego ratatouille

6 People 40 minutes

INGREDIENTS

150 gr red pepper
150 gr green pepper
300 gr onion
300 gr courgette
100 ml olive oil
500 gr crushed tomato
2 teaspoons salt
1 pinch of pepper
1 pinch of sugar

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes.

2 While the oil is heating, clean and chop all the vegetables into small pieces.

3 Once hot, add the chopped vegetables and fry, stirring from time to time so that everything is cooked evenly.

4 When the time has elapsed, add the tomato, salt, sugar and pepper and set the STEW Menu, cooking temperature 1, for 20 minutes. Stir from time to time so that the tomato is well distributed throughout the stew and the bottom does not burn.

Steamed spinach

4 People 20 minutes

INGREDIENTS

300 gr fresh spinach
1.5 litre of water
1 tablespoon salt

ELABORATION

1 Put the water and salt in the bowl. Place the spinach previously washed in the steam accessory, and place it in its position. Set to STEAM Menu, cooking temperature 1, for 15 minutes.

Steamed broccoli

4 People 20 minutes

INGREDIENTS

500 gr fresh broccoli
500 ml water
1 teaspoon salt

ELABORATION

1 Put the water, salt and broccoli in the bowl. Set to STEAM Menu, cooking temperature 1, for 25 minutes.

Steamed carrot and courgette

4 People 30 minutes

INGREDIENTS

2 carrots
1 courgette
1 litre of water
Olive oil
Pepper
Salt

ELABORATION

1 Wash and cut the courgette and carrot into strips lengthways with a vegetable peeler and place them in the steam accessory.

2 Put the water in the bowl and place the steam container in position. Set to STEAM Menu, cooking temperature 1, for 25 minutes.

3 Remove from the Kitchen Robot, place it in a dish and add a little salt, pepper and a dash of oil.

Ideal with chicken.

Spinach pudding

6-8 People 20 minutes (+ 6 hours wait)

INGREDIENTS

400 gr spinach
2 cloves garlic
50 ml oil
1 green pepper
200 gr grated cheese
150 gr York ham
1 plain non-fat yoghurt
5 eggs
1 teaspoon salt
1 teaspoon black pepper
125 ml water

ELABORATION

1 Peel and chop the garlic, pepper and ham.

2 Put all the ingredients in the bowl, set the STEW Menu, cooking temperature 1, for 20 minutes, stirring from time to time so it doesn't stick to the bottom of the bowl.

3 Mash and pour into a baking pan, leave to cool for at least 6 hours in the fridge and serve cold.

White rice

6 People 25 minutes

INGREDIENTS

1.5 litre water
1 stock cube concentrate
2 cups of rice
1 teaspoon salt

ELABORATION

1 Put the water in the bowl together with the stock cube concentrate, the rice and the salt. Set the STEW Menu, cooking temperature 1 and the time indicated on the rice packet.

2 Press the Start button and it will start to warm up.

3 When the time is up, it is ready, drain it and we can eat it or leave it to cool and store it in the fridge.

Rice with mushrooms

4 People 25 minutes

INGREDIENTS

200 gr chopped mushrooms
1 garlic clove
50 ml olive oil
400 gr natural crushed tomato
1.5 cup of rice
3 cups of water
½ chicken cube (optional)
Salt

ELABORATION

1 Sauté the mushrooms with the chopped garlic, set the FRY Menu, cooking temperature 2, for 10 minutes. Stir from time to time so that they do not stick and when they are ready, add the tomato and continue frying, stirring often.

2 Then add the rice, water, stock cube and salt. Set the cooker to STEW Menu, cooking temperature 1, for 13 minutes.

Rice with vegetables

4 People 30 minutes

INGREDIENTS

100 gr squash
100 gr red pepper
1 piece parsnip
200 gr of peas
1 large carrot
1 minced garlic
2 rice cups
5-6 cups water (to cover well)
Food colouring (optional)
Salt

ELABORATION

1 Place all the chopped vegetables in the bowl along with the rest of the ingredients and set the STEW Menu, cooking temperature 1, for 25 minutes.

NOTE: The rice must be removed from the bowl immediately, otherwise it will continue to absorb liquid and overcook.

Baked rice

4 People 35 minutes

INGREDIENTS

400 gr of rice
125 gr of fried tomato
1 head of garlic
2 chopped potatoes
250 gr of chopped ribs
150 gr cooked chickpeas
100 gr of bacon
150 gr black pudding
500 ml beef stock
1 chopped natural tomato
2 teaspoons salt
1 teaspoon food colouring
100 ml olive oil

ELABORATION

1 Stir-fry all the ingredients, except the rice and the meat stock, set the FRY Menu, cooking temperature 2, for 10 minutes.

2 Add the rice and fish stock. Set to OVEN Menu, cooking temperature 1, for 25 minutes.

One-step preparation: Put all the raw ingredients into the Kitchen Robot and set the OVEN Menu, cooking temperature 1, for 25 minutes.

Rice with ribs

4 People 35 minutes

INGREDIENTS

600 gr small ribs
½ onion
1 Italian green pepper
1 garlic clove
1 meat stock cube
2 cups of rice
50 ml oil
1 bay leaf
10 cups water
Pepper
Salt

ELABORATION

1 Put the oil in the bowl and set the FRY Menu, cooking temperature 3, for 20 minutes; once hot, add the chopped onion, the chopped garlic and the pepper. When the sauce is ready, add the ribs and fry them well, then add the rice and fry them a little.

2 Add the water, bay leaf, pepper, stock cube and salt. Set to STEW Menu, cooking temperature 1, for 10 minutes.

NOTE: This rice is broth-like, if you want a dry rice, add less water.

Rice in broth with prawns

4 People 20 minutes

INGREDIENTS

10-12 prawn tails
1.6 litre of prawn fumet
150 gr bomba rice
1 leek
1 small onion
1 garlic clove
½ red pepper
1 teaspoon tomato concentrate
A few sprigs of parsley 3 tablespoons olive oil
A few strands of saffron
Salt

ELABORATION

1 Set the GRILL Menu, cooking temperature 1, for 10 minutes and pour the olive oil and the vegetables (leek, garlic, onion and pepper, well cleaned and cut into very small cubes) into the bowl and sauté until they have colour.

2 Add the saffron threads, fresh parsley, tomato concentrate and a pinch of salt. Stir and add the fumet and rice. Set the SOUP Menu, cooking temperature 2, for 8 minutes.

3 When the time is up, add the prawns and leave to stand for a few minutes.

Rice salad

6 People 25 minutes

INGREDIENTS

1.5 litre water
1 concentrated stock cube
2 cups of rice
1 teaspoon salt
½ red pepper
Tuna
2 hard-boiled eggs
Oil
Vinegar Salt

ELABORATION

1 Put the water in the bowl, together with the stock cube concentrate. Set to STEW Menu, cooking temperature 1, for 20 minutes.

2 Press the Start button and it will start to warm up.

3 When the display shows 20 minutes, add the rice and salt and close the lid again.

4 When the time is up, drain and leave to cool.

5 When cold, add the rest of the chopped ingredients and season to taste.

Keep in the fridge until you are going to eat it.

Pasta salad

6 People 25 minutes

INGREDIENTS

250 gr pasta
1 bay leaf
1.5 litre water to cover
100 gr diced York ham
100 gr diced cheese
2 small tins of tuna fish
½ can sweet corn
Green and black olives
1 apple or a few slices of pineapple in chunks
Oil Vinegar Salt

ELABORATION

1 Add the water, bay leaf, salt and pasta and program the PASTA Menu, cooking temperature 2, for 10 minutes. When the time is up, drain and leave to cool.

2 Once the pasta is cold, add the rest of the ingredients and season to taste.

3 Keep in the fridge until ready to eat.

NOTE: The cooking time of the pasta varies depending on the type of pasta and personal taste

White bean salad

4 People 65 minutes

INGREDIENTS

400 gr white beans
400 gr crushed tomato
1 green pepper
1 red pepper
1 teaspoon salt
1 pinch of pepper
50 ml oil
For seasoning:
125 ml vinegar 125 ml oil

ELABORATION

1 Soak the beans the night before.

2 Chop the vegetables and put all the ingredients in the bowl, cover with water and set the LEGUME Menu, cooking temperature 2, for 60 minutes.

3 Remove the remaining stock and leave to cool in the fridge, season and serve cold.

Pasta cooking

4 People 15 minutes

INGREDIENTS

250 gr pasta
1 bay leaf
1.5 litre water Salt

ELABORATION

1 Bring the water to boil, setting the PASTA Menu, cooking temperature 2, for 10 minutes.

2 When the timer starts, add the rest of the ingredients and close the lid. When the time is up, strain and leave to cool.

One.step Preparation: add all the ingredients and set the Pasta Menu, cooking temperature 2, for 10 minutes. When the time is up, strain and leave to cool.

NOTE: Cooking time varies depending on the type of pasta and individual taste.

Spaghetti with bacon

4 People 16 minutes

INGREDIENTS

160 gr spaghetti, broken
200 gr bacon
2 garlic cloves
1 egg
1 tablespoon butter
Grated cheese for serving
Water to cover the pasta

ELABORATION

1 Peel and cut the garlic into very small pieces. Put them in the bowl with the butter and the bacon and set the FRY Menu, cooking temperature 2, for 5 minutes.

2 Then add the remaining ingredients and set the PASTA Menu, cooking temperature 1, for 16 minutes.

One-step preparation: peel and cut the garlic into very small pieces. Put all the ingredients in the bowl, stir well, close the lid and set the PASTA Menu, cooking temperature 2, for 16 minutes.

Spaghetti with sausages

4 People 30 minutes

INGREDIENTS

160 gr spaghetti, halved
100 g bacon, cut into piecres
6 sausages, chopped
20 ml olive oil
20 ml white wine
1 garlic clove, minced
1 onion, chopped
200 gr fried tomato
40 gr Parmesan cheese
Water to cover the pasta
Salt to taste

ELABORATION

1 Fry the garlic and onion together with the bacon and sausages in the FRY Menu, cooking temperature 2, for 6 minutes.

2 Next, add the rest of the ingredients and water until it covers everything and set the PASTA Menu, cooking temperature 2, for 20 minutes.

3 At the end, sprinkle with the cheese.

One-step preparation: put all the ingredients, except the cheese, in the bowl with enough water to cover. Set the PASTA Menu, cooking temperature 2, for 20 minutes. At the end of the time, sprinkle with the cheese to taste.

Macaroni with meat

4 People 25 minutes

INGREDIENTS

1 chopped onion
1 garlic clove, minced
400 gr chopped tomatoes
400 gr mixed minced meat
50 ml olive oil
500 ml water
3 cups macaroni
1 pinch of pepper
1 pinch of oregano
1 pinch of sugar
1 teaspoons salt
Cheese

ELABORATION

1 Put the oil in the bowl, set the FRY Menu, cooking temperature 2, for 20 minutes. When it is hot, add the onion, garlic and meat. After about 10 minutes, add the tomato, with the pinch of sugar and salt.

2 At the end of the time, add the rest of the ingredients, except the cheese, and set the PASTA Menu, cooking temperature 2, for 12 minutes.

3 Sprinkle with cheese to taste and serve.

Macaroni with tuna and tomato

4 People 25 minutes

INGREDIENTS

1 onion
1 garlic clove
400 grams crushed tomato
2 small cans of tuna
50 ml olive oil
200 g macaroni
500 ml water
1 pinch of sugar
1 teaspoons salt Cheese

ELABORATION

1 Put the oil in the bowl, set the FRY Menu, cooking temperature 2, for 10 minutes. When it is hot, add the onion, chopped garlic and tomato.

2 At the end of the time, add the rest of the ingredients, except the cheese, and set the PASTA Menu, cooking temperature 2, for 12 minutes.

3 Sprinkle with cheese to taste and serve.

Spirals au gratin

4 People 25 minutes

INGREDIENTS

2 cups fusilli
1 chopped chicken breast
200 ml whipping cream
Grated cheese for au gratin
Water to cover the pasta

ELABORATION

1 Fry the chopped breast, set to FRY Menu, cooking temperature 2, for 10 minutes, once finished, remove and set aside.

2 Set the water and the spirals to STEW Menu, cooking temperature 1, for 4 minutes.

3 Drain and place in a silicone or aluminium container that fits in the bowl, add the breast and cream, mix and add the grated cheese.

4 Place the container in the bowl, once it has been cleaned, and set the OVEN Menu, cooking temperature 1, for 10 minutes.

Tortellini with carbonara sauce

4 People 30 minutes

INGREDIENTS

250 gr tortellini
100 gr diced bacon
½ medium onion, chopped
150 gr mushrooms (1 jar)
40 gr butter
200 ml cream
2 cups water
a pinch of salt
1 pinch of black pepper

ELABORATION

1 Fry the onion with a pinch of salt and pepper, the bacon and the butter, set the FRY Menu , cooking temperature 2, for 10 minutes, stir with the lid open so that it does not burn.

2 Add the rest of the ingredients and set the PASTA Menu, cooking temperature 2, for 16 minutes.

One-step preparation: put all the ingredients in the bowl and set the PASTA Menu, cooking temperature 2, for 20 minutes.

Tortellini with walnuts and cheese

4 People 16 minutes

INGREDIENTS

500 gr stuffed tortellini
200 gr walnuts
150 gr provolone cheese
160 gr cream
Water to cover the pasta

ELABORATION

1 Place all the raw ingredients in the bowl and cover with water. Set to PASTA Menu, cooking temperature 2, for 16 minutes (follow the instructions on the pasta packet).

Stir occasionally to loosen the pasta.

Fettuccine with vegetables

4 People 30 minutes

INGREDIENTS

300 gr fettuccine (pasta)
½ chopped aubergine
½ chopped courgette
½ chopped red pepper
½ chopped green pepper
1 chopped onion
2 chopped garlic cloves
Oregano
1.5 litres water
100 ml oil
Salt

ELABORATION

1 Put the water in the bowl with 30 ml of oil, a little salt and a little oregano. Program the PASTA Menu, cooking temperature 2, for 12 minutes.

2 When the water is boiling, add the fettuccine. When the time is up, pour cold water on them and drain them well.

3 Put 70 ml of oil in the bowl and add the onion and garlic, add a little salt and set the FRY Menu, cooking temperature 2, for 12 minutes. After a couple of minutes, add the other vegetables and leave them for the remaining time, stirring from time to time.

4 Once the vegetables are ready, add the reserved pasta and stir well, mixing all the ingredients together.

Tagliatelle with salmon and caviar

4 People 20 minutes

INGREDIENTS

300 gr tagliatelle
150 gr smoked salmon in strips
1 small jar of caviar substitute
200 ml of cooking cream
1.5 litres water 30 ml oil
Salt

ELABORATION

1 Add the water and 30m of oil in the bowl, a pinch of salt and a little oregano. Set the PASTA Menu, cooking temperature 2, for 12 minutes.

2 When the water is boiling, add the tagliatelle. Once done, pour cold water on them and drain well.

3 Add the cream to the bowl and set the STEW Menu, cooking temperature 1, for 6 minutes. When there are 4 minutes left, add the salmon and half the caviar. Stir until the time is up and add the pasta to mix with the sauce.

4 Serve and accompany with the rest of the caviar divided on the plates.

Fideuá

4 People 30 minutes

INGREDIENTS

300 gr thick noodles
1.5 litres of seafood fumet
8-10 shrimps or prawns, peeled
8-10 monkfish cubes
A pinch of salt (optional)

For the fumet:

The heads and shells of 750 gr of prawns (approx.)
1 small onion, chopped
1 carrot, chopped
1 chopped leek
1 garlic clove, minced
Extra virgin olive oil
Oloroso wine
Water (the amount will depend on how concentrated you want it)
A few strands of saffron
Salt

ELABORATION

1 Add a splash of olive oil to the bowl, set the FRY Menu, cooking temperature 2, for 5 minutes and add the vegetables, the heads and shells of the prawns, a pinch of salt and a few strands of saffron.

2 Add a little of the Oloroso wine, the water and set the SOUP Menu, cooking temperature 1, for 10 minutes.

3 Using a sieve or a chinois (pressing well to extract all the flavour), you obtain the fumet. Clean the bowl.

4 Add the fumet to the rest of the ingredients in the bowl and set the STEW Menu, cooking temperature 2, for 12 minutes.

5 If there is a little stock left over, let it stand for a few minutes in the bowl before serving.

Chorizo Fideuá

4 People 25 minutes

INGREDIENTS

75 gr thick noodles
50 gr chorizo in small cubes
½ onion
1 clove garlic
½ green or red pepper 100 gr fried tomato
230 ml of water
30 ml olive oil
Saffron
Salt

ELABORATION

1 Place the onion, garlic and pepper cut into small pieces in the bowl along with the olive oil. Program the FRY Menu, cooking temperature 2, for 10 minutes, and fry with the lid open. It will be normal if the time is not reduced.

2 Add the saffron strands and the chorizo, stir a few times with the Kitchen Robot's paddle and add the fried tomato, fry for a couple more minutes.

3 Stop the FRY Menu. Then add the noodles, stir a little and add the water and a pinch of salt. Close the lid and set the cooker to STEW Menu, cooking temperature 1, for 12 minutes.

4 If there is a little liquid left, let it stand for a few minutes in the bowl before serving.

One-step preparation: put all the ingredients in the bowl and set the STEW Menu cooking temperature 1, for 12 minutes.

White beans

4 People 70 minutes

INGREDIENTS

500 gr white beans
½ onion
½ green pepper
½ ripe tomato
½ leek
1 carrot
1 potato
2 garlic cloves
2 pieces ham or bacon
3 pieces chorizo sausage or 1 chorizo sausage for cooking
1 piece of black pudding (optional)
1 bay leaf
A splash of white wine
1 pinch of salt
1 pinch of pepper
1 tbsp sweet paprika
food colouring
15 ml oil
750 ml water

ELABORATION

1 The night before, soak the beans in water.

2 Chop all the vegetables. Pour the oil into the bowl and set the FRY Menu, cooking temperature 2, for 10 minutes. When it is hot, add the onion, leek, garlic and pepper and fry, stirring from time to time to prevent sticking.

3 Once fried, cancel the Menu and continue stirring a little, so that it does not stick to the bottom of the bowl.

4 Add the rest of the ingredients to the bowl and set LEGUME Menu, cooking temperature 2, for 55 minutes.

One-step preparation: The night before, soak the beans in water. Put all the ingredients in the bowl, with the previously chopped vegetables, and set the LEGUME Menu, cooking temperature 2, for 55 minutes.

Old-fashioned lentils

4 People 45 minutes

INGREDIENTS

350 gr lentils
1 piece green pepper
1 piece red pepper
1 carrot
1 piece of celery
1 piece of leek
1 piece of squash
½ onion
2 garlic cloves
3-4 pork ribs
3-4 pieces of chorizo sausage
1 piece bacon
1 black pudding (optional)
1 stock cube or salt
1 tbsp sweet paprika
1 bay leaf
750 ml water
50 ml oil

ELABORATION

1 Soak the lentils the night before.

2 Chop all the vegetables and wash them well.

3 Sauté the vegetables programming the GRILL Menu, cooking temperature 1, for 7 minutes.

4 Add the rest of the ingredients to the bowl and set the STEW Menu, cooking temperature 1, for 35 minutes.

One-step preparation: The night before, soak the beans in water. Chop all the vegetables and wash them well. Put all the ingredients in the bowl and set the STEW Menu, cooking temperature 1, for 35 minutes.

Burgalesa style lentils

4-6 People 45 minutes

INGREDIENTS

350 gr lentils
3 burgos black pudding
6 tablespoons oil
1 onion
1 carrot
1 piece of green pepper
1 tablespoon fried tomato
1 teaspoon paprika
1 bay leaf
1 teaspoon thyme
1 teaspoon parsley
1 teaspoon salt
Water to cover

ELABORATION

1 Soak the lentils the night before.

2 Cut the pepper, onion and carrot, together, and put them in the bowl with the oil to fry, set the FRY Menu, cooking temperature 2, for 10 minutes. Stir to prevent sticking.

3 Add the rest of the ingredients to the bowl, cover with water and set the STEW Menu, cooking temperature 1, for 30 minutes.

One-step preparation: cut the pepper, onion and carrot and put all the ingredients in the bowl, cover with water and cook in the STEW Menu, cooking temperature 1, for 30 minutes.

Ajomoje

4 People 30 minutes

INGREDIENTS

1 bunch of thin green asparagus spears
1 italian green pepper
1 small onion
2 ripe tomatoes
A pinch of ground cumin
1 garlic clove
4 eggs
50 ml oil
700 ml water Salt
Stale bread

ELABORATION

1 Heat the oil in the kitchen robot, set the FRY Menu, cooking temperature 2, for 10 minutes.

2 Meanwhile, chop the vegetables and when the timer starts, add them and leave them to cook for a while. Stir them so they don't stick together and all are golden brown.

3 When the time is up, add the water, salt to taste, garlic and cumin (be careful with the cumin since it has a very strong flavour), set the STEW Menu, cooking temperature 1, for 20 minutes, when the timer starts open the lid.

4 In the last 2 minutes, crack the eggs into the stew. Serve with pieces of stale bread from the previous day.

Chickpeas in sauce

4 People 70 minutes

INGREDIENTS

50 ml oil
1 medium onion
1 teaspoon flour
1 piece fried bread
3 garlic cloves
1 teaspoon parsley
1 saffron sachet
250 gr chickpeas
Salt
Water to cover the chickpeas

ELABORATION

1 Soak the chickpeas the night before.

2 Add the chickpeas, with a pinch of salt and cook them with the water, set the LEGUME Menu, cooking temperature 2, for 60 minutes. Drain and set aside.

3 Add the rest of the ingredients to the bowl and fry them with the FRY Menu, cooking temperature 2, for 6 minutes. Stir to prevent the ingredients from sticking.

4 When ready, add the reserved chickpeas and stir so that all the chickpeas mix with the sauce.

Chickpeas with chorizo

4 People 45 minutes

INGREDIENTS

½ red pepper
½ green pepper
½ yellow pepper
1 onion
2 carrots
Chopped spicy chorizo
1 teaspoon basil
1 little chopped parsley
½ teaspoon paprika
2 tablespoons of fried tomato
2 small potatoes, cut into small pieces
400 gr chickpeas
50 ml oil
½ teaspoon salt
200 ml water

ELABORATION

1 Soak the chickpeas the night before.

2 Chop all the vegetables. Pour the oil into the bowl and set the FRY Menu, cooking temperature 1, for 10 minutes. When it is hot, add the onion, peppers, carrot, chorizo, salt and fry them, stirring from time to time so they do not stick.

3 When the time is up, add the water, basil, parsley, fried tomato, potatoes and chickpeas. Stir all the ingredients together well and set the STEW Menu, cooking temperature 1, for 30 minutes.

Boiled potatoes

4 People 25 minutes

INGREDIENTS

500 gr small potatoes
1 tablespoon salt
Water to cover

ELABORATION

1 Wash the potatoes well, cut them into pieces and place them in the bowl. Add the water, salt and set the STEW Menu, cooking temperature 1, for 20 minutes.

2 When the potatoes are cooked, drain them and leave to cool.

3 You can season with a little salt and oil.

NOTE: The cooking time of the potatoes may vary depending on the size and type of potatoes.

Stew with beans

6 People 30 minutes

INGREDIENTS

6-8 medium potatoes peeled
2 carrots cut into pieces
150 gr green beans halved
1 tsp salt
Water to cover

ELABORATION

1 Put all the ingredients in the frying bowl and set the STEW Menu, cooking temperature 1, for 25 minutes.

2 Check that everything is well cooked and if not, you can add 5 more minutes with the same Menu and cooking temperature.

Potato, egg and tuna salad

4 People 30 minutes

INGREDIENTS

500 gr of small potatoes
2 small cans of tuna fish
3-4 eggs
1 tablespoon salt
Water to cover

ELABORATION

1 Wash the potatoes well, chop them and put them in the bowl together with the eggs. Add the water, salt and set the STEW Menu, cooking temperature 1, for 20 minutes.

2 When the potatoes are cooked, drain them and leave to cool, along with the peeled and chopped eggs.

3 Add the tuna and season with a little salt and oil. Keep in the fridge until ready to eat.

NOTE: The cooking time of the potatoes may vary depending on the size and type of potatoes.

Chicken and apple salad

4 People 30 minutes

INGREDIENTS

2 chicken breasts
3 boiled potatoes
5 grated carrots
2 chopped pickled gherkins
½ cup olives
2 hard-boiled eggs chopped
1 chopped apple with skin
½ cup chopped walnuts
½ lettuce
Vinaigrette sauce (8 tablespoons of oil, 3 tablespoons of vinegar, ½ tablespoon of mustard and ½ tablespoon of salt)
Water to cover

ELABORATION

1 Wash the potatoes well, cut them into cubes and put them in the bowl together with the eggs and the chopped breast. Add the water, salt and set the STEW Menu, cooking temperature 1, for 20 minutes.

2 When the time is up, drain them and leave to cool.

3 Shred the breasts and mix them with the potatoes, carrots, egg and apple.

4 Dress this mixture with the vinaigrette sauce and place on a bed of lettuce. Garnish with the gherkins, olives and walnuts.

Potatoes with egg

4 People 35 minutes

INGREDIENTS

100 ml water
100 ml olive oil
500 gr potatoes
5 eggs
Salt

ELABORATION

1 Line the bowl with baking paper.

2 Peel and slice the potatoes as for an omelette. Beat the eggs and add them to the rest of the ingredients along with the potato. Set the OVEN Menu, cooking temperature 1, for 30 minutes.

Potatoes with chickpeas

4 People 70 minutes

INGREDIENTS

400 gr of potatoes
50 ml of oil
50 gr onions
200 g chickpeas
1 bay leaf
600 ml water or broth
1 teaspoon salt

ELABORATION

1 Soak the chickpeas the night before.

2 Put the chopped onion and the chopped potatoes in the bowl, add the rest of the ingredients, cover with water, stir well, close the lid and set the LEGUME Menu, cooking temperature 2, for 65 minutes.

Potatoes with chorizo

4 People 20 minutes

INGREDIENTS

500 gr potato chunks
200 gr chorizo sausage in slices or chunks
1 medium onion
1 garlic clove
1 bay leaf
50 ml olive oil
Salt
Parsley Pepper

ELABORATION

1 Put the oil, onion and chopped garlic in the bowl and set the FRY Menu, cooking temperature 2, for 5 minutes.

2 Add the rest of the ingredients to the bowl and set the STEW Menu, cooking temperature 1, for 20 minutes.

Turkish-style eggs

4 People 25 minutes

INGREDIENTS

4 hard-boiled eggs, cut into wedges
500 gr mixed minced meat
1 chopped onion
2 chopped garlic cloves
1 cayenne pepper
1 bay leaf
1 peppercorn
2 cloves
1 stock cube
½ glass of white wine
½ cup oil
Water to cover

ELABORATION

1 Put all the ingredients except the eggs in the bowl, mix them together, cover with water and set the STEW Menu, cooking temperature 1, for 20 minutes.

2 Place it in the serving dish and add the eggs, waiting a little while for them to soak up the flavour before eating.

Meatballs

4 People 55 minutes

INGREDIENTS

500 gr mixed meat
2 eggs
100 ml oil
Garlic
Parsley
Breadcrumbs Salt

For the sauce:
1 chopped onion
2 garlic cloves
Parsley and oregano
½ teaspoon paprika
80 ml white wine (measuring cup)
1 stock cube (optional)
Water to cover
Salt

ELABORATION

1 Beat the eggs, crush the garlic and chop the parsley. Add to the meat together with the bread and mix well. Shape the meatballs with a little flour.

2 Add the oil to the bowl and set the FRY Menu, cooking temperature 2, for 20 minutes. When the oil is hot add the meatballs and when they brown set them aside.

3 Leave the oil and brown the onion and garlic cloves together with the parsley, paprika and oregano.

4 When the time is up, add the wine and the meatballs. Cover with water and set the STEW Menu, cooking temperature 1, for 30 minutes.

Tofu meatballs

4-6 People 30 minutes (+ 30 minutes waiting time)

INGREDIENTS

250 gr tofu
2 tablespoons toasted sesame seeds
1 tablespoon soy sauce
2 medium carrots
1 onion Flour
Oil
400 ml water
Salt and pepper to taste

ELABORATION

1 Crumble the tofu and drain well.

2 Peel and chop the onion and carrots and cook them together with the water in the bowl. Set to STEW Menu, cooking temperature 1, for10 minutes.

3 When the time is up, drain them and mix them with the tofu, sesame and soy sauce, salt and pepper and make a dough.

4 Form meatballs, roll them in flour. Leave to rest in the fridge for about 30 minutes.

5 Then fry them with the oil in the FRY Menu, cooking temperature 2, for 15 minutes.

Ham and cheese rolls

3 People 8 minutes

INGREDIENTS

6 ham slices
200 gr soft cheese
3 slices edam cheese
A pinch of salt
Chopped parsley
Pepper

ELABORATION

1 Mix the soft cheese, salt, pepper and parsley.

2 Fill the slices of ham with the mixture and roll them up.

3 Place aluminium foil in the bottom of the bowl and place the ham rolls together. Then cover with the edam cheese and set the OVEN Menu, cooking temperature 1, for 6 minutes.

4 Wait until they are cool before removing them from the bowl.

Bean burgers

4-6 People 65 minutes (+30 waiting time)

INGREDIENTS

400 gr of white beans
60 gr of carrots
60 gr courgette
2 slices of sliced bread
A splash of whole milk
20 gr onion
1 egg
150 gr breadcrumbs
Olive oil
Salt

ELABORATION

1 Soak the beans the night before.

2 Put the beans in the bowl, cover with water and set the LEGUME Menu, cooking temperature 2, for 50 minutes.

3 Drain the beans, add the peeled and chopped carrots, peeled and chopped courgette, sliced bread, a splash of milk, chopped onion, egg, breadcrumbs and salt. Mash everything together to make a dough.

4 Leave to rest in the fridge for 30 minutes, well covered with cling film.

5 Grease your hands with a little oil and form small balls, flattening them to shape the hamburgers. They must be plump so that they do not break when frying.

6 Set the FRY Menu, cooking temperature 2, for 15 minutes, and when the oil is hot, fry the hamburgers.

7 Remove the burgers and place them in a dish on kitchen paper to soak up the excess oil.

Sausage and cheese pie

6-8 people 55 minutes

INGREDIENTS

3 or 4 eggs depending on size
200 gr flour
150 gr milk
100 gr sunflower oil
8 to 10 sausages, cut into pieces
1 yeast sachet
100 gr grated Emmental cheese
White pepper
Curry
Salt

ELABORATION

1 Beat the eggs with the salt, pepper and curry, and when they are well beaten, gradually add the milk and oil while whisking. Once the mixture is creamy, add the flour mixed with the baking powder and the grated cheese.

2 Lightly flour the sausages and set aside. Grease and flour the bowl and put half of the mixture in it, then place the sausages in it and pour the rest of the mixture. Set the OVEN Menu, cooking temperature 1, for 50 minutes.

3 Once done, remove from the bowl and allow to cool on a wire rack before serving.

Asparagus with ham

4 people 30 minutes

INGREDIENTS

1 bunch of wild asparagus
1 litre water
Small pieces of serrano ham, for decoration

ELABORATION

1 Put the water in the bowl. Place the previously washed asparagus in the steam accessory, and place it in its position. Set the STEAM Menu, cooking temperature 1, for 25 minutes.

2 Remove from the Kitchen Robot and add the ham before serving.

Fish

Sea pudding

6-8 People 50 minutos

INGREDIENTS

5 eggs
200 gr bonito fish
400 gr evaporated milk
6 piquillo peppers
400 gr seafood sticks
1 teaspoon salt
1 teaspoon pepper

ELABORATION

1 Chop up the seafood sticks and the peppers. Then mix all the ingredients together. Pour into an aluminium baking pan and place in the bowl. Set to STEW Menu, cooking temperature 1, for 45 minutes.

2 After the time is up, allow it cool and then put it in the fridge until it is completely cool.

3 Once cool, remove it from the baking pan and serve it with mayonnaise, pink sauce, olives or gherkins.

Cod fritters

4 People 30 minutos

INGREDIENTS

300 gr of desalted cod
200 gr peeled potatoes
500 ml water
Parsley
3 eggs
50 gr onions
½ teaspoon salt
1 teaspoon pepper
50 ml olive oil
Frying oil

ELABORATION

1 Chop the onion, parsley and cod and mix. Put the mixture in the bowl with the olive oil and fry, set on the GRILL Menu, cooking temperature 1, for 6 minutes. When the time is up, remove from the bowl and set aside.

2 Cook the potatoes with water, set the STEW Menu, cooking temperature 1, for 20 minutes.

3 Remove the potatoes and add them to the reserved mixture along with the rest of the ingredients. Mix well.

4 Make small balls with the help of two spoons. Add the oil to the frying bowl and set the FRY Menu, cooking temperature 2, for 10 minutes, when hot, add the fritters.

Cod meatballs

6 People 20 minutos

INGREDIENTS

500 gr potatoes for boiling
250 gr desalted cod
70 ml garlic
Oil
Parsley
Pepper
Cinnamon
Salt to taste
100 gr pine nuts
Water to cover the potatoes
1 egg and flour (batter)

ELABORATION

1 Peel the potatoes and cut into slices, put them in the bowl together with the water and set the STEW Menu, cooking temperature 2, for 15 for minutes. At the end, drain and reserve.

2 Chop the garlic and parsley and fry, set the FRY Menu, cooking temperature 2, for 2 minutes.

3 Chop the cod, add it to the sauce, mix well with the spatula and season with cinnamon, pepper and pine nuts and check for salt.

4 Form balls with this mixture and pass them through the egg and the flour. Put the oil in the bowl and set the FRY Menu, cooking temperature 2, for 10 minutes, when it is hot add the meatballs.

Steamed clams

4 People 13 minutos

INGREDIENTS

500 gr clams
2 lemon slices
1 bay leaf
1.5 liters water
1 pinch of salt

ELABORATION

1 Poor the water in the bowl together with the lemon, salt and the bay leaf and place the clams in the steam container. Set the STEAM Menu, cooking temperature 1, for 13 minutes.

NOTE: You can accompany the clams with an onion or seafood sauce.

Potatoes with clams

4 People 25 minutes

INGREDIENTS

½ kg potatoes
½ kg fine clams
1 medium onion
750 ml fish broth
1 chilli
Olive oil
A little parsley
Salt

ELABORATION

1 Peel and cut the potatoes into small pieces and chop the onion.

2 Clean the clams and place them in the bowl together with the rest of the ingredients. Set the STEW Menu, cooking temperature 1, for 20 minutes.

Steamed mussels

4 People 10 minutes

INGREDIENTS

500 gr mussels
100 ml water
1 lemon, chopped
100 ml white wine
1 garlic clove
1 bay leaf
1 pinch of pepper
1 pinch chopped parsley
1 tablespoon olive oil

ELABORATION

1 Add all the ingredients except the mussels, stir and mix well, add the mussels and set the STEAM Menu, cooking temperature 1. For 5 minutes.

2 After this time, remove the mussels, place them in a bowl and pour the juice over them.

Grilled swordfish

4 People 15 minutes

INGREDIENTS

4 swordfish fillets
Oil
Minced garlic
Minced parsley

ELABORATION

1 Add a few drops of oil in the bowl and set the GRILL Menu, cooking temperature 1, for 10 minutes.

2 Season the fish with garlic and parsley and place it in the bowl. When the fillets are golden brown, turn them over and finish cooking them.

Stuffed sea bream

2 People 30 minutes

INGREDIENTS

2 small breams
1 sliced onion
2 small potatoes, sliced
Serrano ham
York Ham Sliced
Mushrooms Sliced
Olive oil
Salt

ELABORATION

1 Clean the breams, remove the head and the spine.

2 Place baking paper or aluminum foil at the bottom of the bowl and make a bed of potatoes and onion, with a little salt, place the breams on top, filling them with Serrano ham, York ham and mushrooms.

3 Drizzle them with a little olive oil and set the OVEN Menu, cooking temperature 1, for 25 min. They will be ready when the potatoes are cooked.

Hake in almond sauce

4 People 25 minutes

INGREDIENTS

500 gr hake
100 gr toasted almonds
50 ml olive oil
200 ml water
50 ml white wine
1 onion
1 garlic clove
2 parsley sprigs
Salt and pepper to taste

ELABORATION

1 Chop the almonds, onion and garlic and place them in the bowl together with the oil to fry. Set the FRY Menu, cooking temperature 2, for 6 minutes.

2 Add the rest of the ingredients and set the STEW Menu for 15 minutes.

One-step preparation: place all the ingredients in the bowl and set the STEW Menu, cooking temperature 1, for 15 minutes

Panga with vegetables in sauce

4 People 30 minutes

INGREDIENTS

4 carrots, diced
1 piece of chopped leek
½ red bell pepper, diced
½ green bell pepper, diced
1 sliced zucchini
1 large potato, chopped
½ broccoli in florets 100 ml oil
200 ml water
200 ml liquid cream
4 panga fillets
4 red shrimps, prawns or king prawns
Parsley
Oregano Salt

ELABORATION

1 Add the oil to the bowl and set the FRY Menu, cooking temperature 1, for 10 minutes. When the oil is hot, add the vegetables, the potato and the parsley and fry. Stir them so that all the vegetables are cooked evenly.

2 Add the water, half of the cream, and stir well. Place the fish cut into 2 or 3 pieces add the rest of the cream and a pinch of oregano. Set the STEW Menu, cooking temperature 1, for 20 minutes.

Marmitako

6 People 35 minutes

NGREDIENTS

300 gr hake in cubes
800 gr potatoes
50 ml olive oil
100 gr green pepper 1
50 gr onion
100 gr crushed tomato
2 garlic cloves
2 teaspoons choricero pepper or paprika
400 ml water
1 teaspoon of salt
2 tablespoons chopped parsley

ELABORATION

1 Pour the oil into the bowl and set the FRY Menu, cooking temperature 2, for 7 minutes. While the oil is heating, chop the vegetables.

2 Once hot, add the vegetables and fry, stirring from time to time.

3 Add the choricero pepper, potatoes, water and salt and set the STEW Menu, cooking temperature 1, for 25 minutes.

4 With 5 minutes remaining, add the fish and let the time run out.

NOTE: You can substitute the hake for another fish.

Party cod

4 People 20 minutes

NGREDIENTS

250 gr shredded cod
200 gr prawns peeled
1 large onion, chopped
A little parsley
1 fish stock cube
1 teaspoon pepper
2 tablespoons butter
1 tablespoon oil
250 ml milk

ELABORATION

1 Desalt the cod, in case it was not previously done.

2 Place it in the bowl with the rest of the ingredients and set the STEW Menu, cooking temperature 1, for 20 minutes.

Cod confit

4 People 50 minutes

NGREDIENTS

1200 gr of desalted cod in 4 pieces
Olive oil
Rosemary
Thyme
Bay leaf
1 garlic head Romesco sauce
Chives (for garnish)

ELABORATION

1 Place the cod in the bowl and cover it all with oil and aromatize with rosemary, thyme, bay leaf and garlic. We set the SLOW Menu, cooking temperature 2, for 45 minutes.

2 Remove the cod and serve on a plate, add the romesco sauce and decorate with the chives.

NOTE: Cod cooking time may vary a bit depending on the size of the cod pieces.

Cod loins with seafood

4 People 40 minutes

NGREDIENTS

50 ml of oil
60 gr leek
1 garlic clove
2 carrots
½ red pepper
1 courgette
4 cod fillets correctly salted
8 prawns
8 red prawns
100 ml white wine 240 ml water
Parsley
1 pinch black pepper
1 pinch sweet paprika
1 pinch hot paprika

ELABORATION

1 Add the oil to the bowl and set the FRY Menu, cooking temperature 2, for 7 minutes.

2 When the oil is hot, add the already cut vegetables and fry.

3 At the end of the time, add the fish and the rest of the ingredients and set the STEW Menu, cooking temperature 1, for 30 minutes

Salmon en papillote

2 People 30 minutes

NGREDIENTS

2 salmon steaks
Oil (1 teaspoon per slice)
Garlic powder
Parsley
Salt

ELABORATION

1 Set the OVEN Menu, cooking temperature 1, for 25 minutes.

2 While it is preheating, cut two pieces of aluminum foil, wash the fish and place it on top, one in each piece, add the garlic, salt, parsley and a teaspoon of oil. Close the foil envelopes. Place them in the bowl and close the robot.

3 After 15 minutes, turn them over so they are golden on both sides.

Beer salmon

2 People 20 minutes

NGREDIENTS

2 salmon fillets
2 onions
125 ml beer
200 gr sugar
2 teaspoons salt
1 tablespoon fresh parsley

ELABORATION

1 Place the onion with the sugar and the beer in the bowl. Set the GRILL Menu, cooking temperature 1, for10 minutes. Stir, from time to time, so the sugar does not stick to the bottom of the bowl.

2 Place the salmon fillets and sauce, sprinkle with parsley and cook with the GRILL Menu, cooking temperature 1, for 10 minutes. After 5 minutes, turn the salmon fillets so they are golden brown on both sides.

Meats

Chicken with bacon and mushrooms

4 People 25 minutes

INGREDIENTS

2 chicken breasts
125 gr bacon in strips
200 gr sliced mushrooms (natural or canned)
1 small onion
1 garlic
50 ml olive oil
Roast chicken seasoning or salt, pepper and curry
1 teaspoon parsley
50 ml white wine
½ cup water

ELABORATION

1 Pour the oil into the bowl and set the FRY Menu, cooking temperature 2, for 7 minutes.

2 While the oil is heating, cut the onion and garlic into small pieces. Place them in the bowl and fry, stirring from time to time.

3 Cut the breasts into medium-sized cubes and season.

4 Once the onion and garlic are sautéed, add the bacon, chicken and mushrooms to the bowl and add the white wine, parsley and water.

5 Set the STEW Menu, cooking temperature 1, for 15 minutes.

Beer chicken

4 People 65 minutes

INGREDIENTS

1 chunky chicken
1 can of beer 33 cl
3 onions
3 garlic cloves
3 tablespoons tomato sauce
Flour
1 beef stock cube
100 ml olive oil
Thyme
Salt
Pepper

ELABORATION

1 Add the oil to the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes. While it is heating, chop the onion and garlic and flour the chicken.

2 When the oil is hot, add the chicken and brown it on all sides. Remove the chicken and reserve.

3 If there is no oil left, add a little more and re-program the FRY Menu, cooking temperature 2, for 15 minutes. Add the onion and garlic and fry until they are cooked.

4 Next, add the tomato, the beer, the stock cube, the thyme and chicken, set the STEW Menu, cooking temperature 1, for 30 minutes. Check that the chicken is cooked and if not, add 10 more minutes on the STEW Menu.

Chicken with almonds

2 People 30 minutes (+1 hour wait)

INGREDIENTS

2 chicken breasts
1 carrot
1 spring onion
100 gr toasted almonds
200 ml chicken broth
50 ml olive oil
1 teaspoon ginger
100 ml soy sauce
1 teaspoon of sugar
1 teaspoon cornstarch

ELABORATION

1 Start by marinating the chicken. Dice the breasts and cover them with soy sauce, sugar and a little ginger. Cover it with plastic wrap and let it marinate in the fridge for 1 hour.

2 Then, add the oil to the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes.

3 While the oil is heating, cut the chives and carrots and then sauté them in the bowl. Once the vegetables are sautéed, remove and reserve them.

4 Next drain and fry the chicken.

5 When the time is up, add the almonds and vegetables. Cover with the chicken broth and set the STEW Menu, cooking temperature 1. For 13 minutes. 3 minutes before the end, add a little cornstarch dissolved in cold water to thicken.

Chicken breasts with pepper sauce

2 People 30 minutes

INGREDIENTS

1 filleted chicken breasts
1 onion
1 garlic clove
Olive oil
Ground black pepper
Salt
Pepper sauce

ELABORATION

1 Heat the oil in the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes.

2 When the oil is hot, add the chopped garlic and onion until golden brown, then add the chicken breasts, season with salt and pepper and leave a couple of minutes until the breasts are ready. Remove and reserve.

3 Dish up the breasts and pour the pepper sauce on top.

***Pepper sauce recipe** on page 40.*

Chicken and cheese pie

4 People 35 minutes

INGREDIENTS

250 gr chicken breast, filleted
60 gr sliced cheese
50 gr Gruyère cheese
100 gr Emmental cheese
250 gr soft cheese
Oregano and pepper to taste

ELABORATION

1 Place aluminum foil at the base of the bowl and cover it with the chicken breast fillets. Sprinkle them with oregano and pepper.

2 Cover them with the soft cheese. Top them with the sliced cheese, Gruyère cheese cut into pieces and finally the Emmental cheese.

3 Set the OVEN Menu, cooking temperature 1, 30 for minutes.

Ham and chicken pie

4 People 30 minutes

INGREDIENTS

200 gr Serrano ham or bacon
200 gr York ham
200 gr chicken breast
100 gr Emmental cheese
Oregano and pepper to taste

ELABORATION

1 Line the tray with aluminum foil and then cover it with the Serrano ham slices.

2 Season the breast fillets with the oregano and pepper.

3 Place in the bowl a layer of chicken breast, another of cheese, another of ham. Place the cheese on top and set the OVEN Menu, cooking temperature 1, for 25 minutes.

Lemon wings

4 People 30 minutes (+ 2 hours waiting)

INGREDIENTS

500 gr of chopped wings
3-4 lemons (the juice)
1 pinch of salt
1 pinch of pepper
Oil for frying

ELABORATION

1 Marinate the wings in a container with the lemon juice, salt and pepper, for a minimum of 2 hours.

2 Add the oil to the bowl and set the FRY Menu, cooking temperature 1, for 30 minutes.

3 When the oil is hot, place the wings in the bowl and let them brown well, the browner they are, the crispier they will be.

4 Remove them and put them on a kitchen paper to soak up the excess oil and serve.

Baked wings

4 People 50 minutes

INGREDIENTS

500 gr chicken wings
2 eggs
Sesame
Pepper
Salt

ELABORATION

1 Chop and season the wings with pepper, salt and sesame, place them in a container that fits in the bowl and reserve.

2 Beat the eggs and pour over the reserved wings.

3 Put the container in the bowl and set the OVEN Menu, cooking temperature 1. for 45 minutes.

Stuffed chicken breasts

4 People 35 minutes

INGREDIENTS

- 4 chicken breast fillets
- 100 gr currants
- 8 pitted prunes
- 8 walnuts
- 4 slices havarti cheese
- 1 apple, peeled and sliced
- 4 slices York ham
- Salt and pepper

ELABORATION

1 Spread each fillet, season to taste, add a slice of cheese, a slice of ham, some apple wedges, 2 prunes, some currants, and 2 split walnuts.

2 Make a roll with each fillet and press well. Wrap them in aluminum foil.

3 Put the rack in the bowl and place the rolls. Set the OVEN Menu, cooking temperature 1, for 30 minutes.

4 You can serve them whole or cut into slices.

Turkey with onion and pepper

4 People 35 minutes

INGREDIENTS

- 1 medium onion
- 1 green bell pepper
- 1 turkey fillet
- 50 ml olive oil
- ½ beef bouillon cube
- 2 tablespoons soy sauce
- 50 ml dry sherry wine
- 1 tablespoon flour
- 150 ml of water

ELABORATION

1 Cut the onion and pepper in julienne strips and the turkey fillet into slices.

2 Pour the oil into the bowl and set the FRY Menu, cooking temperature 2, for 10 minutes.

3 When the timer begins to run, add the onion and pepper and fry, stirring from time to time so that it does not burn and brown all over.

4 At the end of the time, add the rest of the ingredients and set the STEW Menu, cooking temperature 1, for 20 minutes.

One-step elaboration: Place the onion and bell pepper cut in julienne strips in the bowl, the sliced turkey together with the rest of the ingredients and set the STEW Menu, cooking temperature 1, for 20 minutes.

Garlic turkey

2 People 40 minutes

INGREDIENTS

1.5 kg chopped turkey
8 garlic cloves
1 bay leaf
300 ml sherry wine
Aromatic herbs: a sprig of fresh rosemary and thyme
100 ml olive oil Salt and freshly ground black pepper
Fresh parsley for garnish

ELABORATION

1 Pour the oil into the bowl and set the FRY Menu, cooking temperature 1, for 25 minutes.

2 While the oil is heating, season the turkey pieces lightly. Once hot add the garlic without peeling it, without burning. It must stay caramelised to serve as a flavouring for the oil. When they are soft, after about 5 minutes, remove and reserve.

3 Add the turkey to the bowl with the aromatized garlic oil, along with the bay leaf and the aromatic herbs. The turkey must be well fried, stir the pieces from time to time to ensure that it is toasted all over.

4 Add the reserved garlic and the wine and set the STEW Menu, cooking temperature 1, for 10 minutes. The wine must have been almost completely consumed

Turkey stew

4-6 People 60 minutes

INGREDIENTS

70 ml oil
100 gr red or green pepper
150 gr leek
150 gr zucchini
2 garlic cloves
2 carrots
500 gr potatoes
300 gr turkey in pieces
2 tablespoons chorizero pepper (optional)
1 beef stock cube
1 bay leaf
1 tablespoon parsley
1 pinch ground cumin
1 teaspoon pepper
2 cups of water

ELABORATION

1 Chop the vegetables and place them in the bowl with the oil. Set the FRY Menu, cooking temperature 2, for 7 minutes.

2 Add the rest of the ingredients and the water, set the STEW Menu, cooking temperature 1, for 50 minutes.

One-step elaboration: Chop the vegetables and place them in the bowl together with the oil and the other ingredients, set the STEW Menu, cooking temperature 1, for 50 minutes.

Spinach Stuffed Turkey Breasts

2 People 30 minutes

INGREDIENTS

2 turkey breasts open like a book
75 gr spinach
3 skimmed cheeses
1 onion
50 gr vegetable margarine
30 ml oil
Salt and pepper

ELABORATION

1 Colocamos las pechugas abiertas.

2 Troceamos las verduras y las mezclamos con el resto de ingredientes.

3 Rellenamos las pechugas con la mezcla, las cerramos y sujetamos con unos palillos para que no se abran.

4 Las introducimos en la cubeta y programamos Menú HORNO, temperatura de cocción 1, 25 minutos. Cuando falten 5 minutos para que finalice el tiempo darle la vuelta para que se doren por ambas caras.

Crispy pork

4 People 35 minutes

INGREDIENTS

500 gr pork in strips
2 eggs
Flour
Breadcrums
Pepper
Salt
Oil for frying

ELABORATION

1 Pasamos las tiras por la harina, para que se impregnen bien los dos lados.

2 Batimos los huevos en un plato, junto con la sal y la pimienta y mojamos los filetes por los dos lados en la mezcla. Rebozamos por el pan.

3 Mientras preparamos introducimos aceite en la cubeta y programamos Menú FREÍR, temperatura de cocción 1, 30 minutos, cuando empiece a descontar introducimos las tiras y freímos, hasta que estén dorados.

Nuggets

4 People 30 minutes

INGREDIENTS

200-250 gr chopped chicken breast
100 gr grated Emmental cheese
1 Egg
Flour
2 beaten eggs
Breadcrumbs
Oil (for frying)
Pepper
Salt

ELABORATION

1 Crush the breast, the cheese, the salt, the pepper and the egg. Until it becomes a paste.

2 Make small balls and shape them like nuggets with your hands.

3 Add oil to the bowl and set the FRY Menu, cooking temperature 2, for 20 minutes. While the oil is heating, pass the nuggets through the flour, the egg and breadcrumbs, in that order.

4 When the timer starts, place the nuggets one by one and remove them when they are golden, if necessary turn them over so that both sides are golden.

Cordon Bleu

4 People 35 minutes

INGREDIENTS

4 chicken breasts
4 slices cheese
4 slices York ham
2 beaten eggs
Flour
Breadcrumbs salt
Oil for frying

ELABORATION

1 Open the breasts in half and place a slice of cheese and 1 slice of York ham each, close the breasts.

2 Add oil to the bowl and set the FRY Menu, cooking temperature 1, for 30 minutes.

3 While the oil is heating, coat the stuffed breasts in the flour, then the beaten egg and, finally, with the breadcrumbs.

4 When the timer starts, place the breasts one by one and remove them when they are golden, if necessary turn them over so that both sides are golden.

Burgers

4 People 10 minutos

INGREDIENTS

4 hamburgers Oil

ELABORATION

1 Add a few drops of oil in the bowl and set the GRILL Menu, cooking temperature 1, for 10 minutes. place the hamburgers in the bowl and when they are golden, turn them over to finish cooking them.

Burgers with vegetables

4 Personas 40 minutos

INGREDIENTS

500 minced meat
1 zucchini
1 spring onion
2 leeks
2 carrots
2 eggs
Salt
Oil for frying

ELABORATION

1 Chop all the vegetables well, add the meat, eggs and salt. Knead all the ingredients well and let it rest for a few minutes.

2 Heat the oil in the FRY Menu, cooking temperature 1, for 20 minutes.

3 Make 8-10 balls with the dough and flatten them. Place them in the oil and fry them.s

Russian fillets

4 People 40 minutes

INGREDIENTS

125 gr breadcrumbs
500 gr minced beef
125 ml milk
1 beaten egg
20 gr sesame seeds
1 garlic clove minced
1 teaspoon chopped parsley
125 ml olive oil
1 tablespoon soy sauce
1 teaspoon
Pepper
Oil for frying

ELABORATION

1 Knead all the ingredients well except part of the breadcrumbs and let it rest for a few minutes.

2 Heat the oil in the FRY Menu setting, cooking temperature 1, for 20 minutes.

3 Make 8 balls with the dough, flatten them and batter them in the bread. Place them in the hot oil and fry them, turning them, if necessary.

Schnitzel (beef steaks)

4 People 35 minutes

INGREDIENTS

4 finger-thick veal fillets
2 eggs
Flour
Breadcrumbs
Salt
Pepper
Oil for frying

ELABORATION

1 Pound the meat with the mallet on both sides to soften it.

2 Pass the meat through the flour, so that both sides are well impregnated.

3 Beat the eggs on a plate, together with the salt and pepper, and dip the fillets on both sides in the mixture. Sprinkle the breadcrumbs over the fillets, without pressing them.

4 While you are preparing, add the oil in the bowl and set the FRY Menu, cooking temperature 1, for 30 minutes, when the timer starts, place the fillets one by one, until they are golden brown.

Beef Stew

4-6 People 55 minutes

INGREDIENTS

300 gr chopped onion
2 garlic cloves, minced 75 ml olive oil
1 tablespoon flour
800 gr beef in pieces
130 gr sliced carrot
500 gr of potatoes in pieces
1 teaspoon salt
1 pinch pepper
1 pinch nutmeg
1 clove
70 ml wine
350 ml water

ELABORATION

1 Place the chopped onion and garlic, in the oil in the bowl. Set the FRY Menu, cooking temperature 2, for 7 minutes, stir from time to time.

2 Add the rest of the ingredients and set the STEW Menu, cooking temperature 1, 45 minutes.

One-step elaboration: Add all the ingredients and set the STEW Menu, cooking temperature 1, for 45 minutes.

Sirloin in wine

4-6 People 30 minutes

INGREDIENTS

250 ml white wine
½ onion
1 carrot
1 piece celery
1 leek
1 bay leaf
250 gr prunes
200 ml water

ELABORATION

1 Chop the vegetables.

2 Place all the ingredients in the bowl and set the STEW Menu, cooking temperature 1, for 25 minutes.

Sirloin with roquefort sauce

4 People 25 minutes

INGREDIENTS

1 sirloin sliced
Olive oil
Salt
Ground black pepper

For the roquefort sauce:
200 gr Roquefort cheese
2 eggs
400 gr liquid cream, evaporated milk or pepper milk

ELABORATION

1 Add a drizzle of oil in the bowl to heat it and set the GRILL Menu, cooking temperature 1. For 15 minutes.

2 When the oil is hot, add the sirloin slices, salt and pepper and leave a couple of minutes until it is ready. Remove and reserve. Try to keep it warm.

3 Serve accompanied by the roquefort sauce.

Pepper sauce recipe *on page 40.*

Meat in sauce

4 People 65 minutes

INGREDIENTS

500 gr of chopped meat to cook
1 large onion
¼ red pepper
1 garlic clove
100 ml fried tomato
50 ml olive oil
Salt and pepper
150 ml water

ELABORATION

1 Cut the pepper into medium pieces. Chop the garlic clove and cut the onion in julienne.

2 Pour the oil into the bowl and set the FRY Menu, cooking temperature 2, for 15 minutes.

3 When the timer starts add the onion and garlic and fry, stirring so it does not stick. After approximately 5 minutes add the pepper, then when there are 5 minutes left to finish add the meat. Stir so that it does not stick and everything is fried equally.

4 Add the tomato and water to the bowl and add salt and pepper to taste. Set the STEW Menu, cooking temperature 1, for 45 minutes.

Doughs

Milk bread

9-10 People 35 minutes (+ 45 minutes wait)

INGREDIENTS

400 gr strength flour
200 ml whole milk
1 medium egg
20 gr olive oil
15 gr fresh yeast
A pinch of salt
1 beaten yolk to brush the rolls
Sesame seeds

ELABORATION

1 Mix all the ingredients well and knead. Form a ball and let it rise covered with a cloth and away from drafts for about 45 minutes.

2 Form 9-10 balls. Line the bowl with baking paper.

3 Before placing them in the bowl, brush them with the yolk and sprinkle the sesame seeds (optional) on top. Place the bread balls in the bowl, not too close together because they will rise.

4 Make two batches of muffins. Set the OVEN Menu, cooking temperature 1, for 20 minutes, turn them over and set another 10 minutes so that they brown on both sides.

5 Remove the bread and let it cool.

Basic bread (Loaf)

6-8 People 95 minutes (+ 30 wait)

INGREDIENTS

250 ml water
15 ml olive oil
25 gr fresh yeast
500 gr flour
1 teaspoon sugar
2 teaspoons salt

ELABORATION

1 Mix all the ingredients to form a homogeneous dough, kneading so that it takes a consistent texture.

2 Place in the bowl, previously greased with butter and let it rest, in a warm place, for at least half an hour.

3 Place the bowl in its place and set the OVEN Menu, cooking temperature 1, for 90 minutes.

NOTE: If you want it to be golden on both sides, when there are 15 minutes left to finish, turn the loaf.

Onion muffins

4-6 People 55 minutes

INGREDIENTS

150 gr onion
50 ml oil
1 natural yogurt
1 pinch of grounded thyme
1 pinch sea salt
1 pinch sugar
350 gr flour
1 pinch baking soda

ELABORATION

1 Peel and chop the onion.

2 Add to the rest of the ingredients and knead them well.

3 Make balls with the dough and place them in the bowl previously lined with baking paper. Set the OVEN Menu, cooking temperature 1, for 30 minutes, turn it over and set the OVEN Menu again, cooking temperature 1, for 20 minutes.

NOTE: If it does not fit well, make 2 batches of rolls.

Mediterranean bread

6 People 95 minutes (+30 minute wait)

INGREDIENTS

250 ml water
15 ml olive oil
25 gr fresh yeast
500 gr flour
1 teaspoon sugar
1 teaspoons salt
1 handful capers
10-15 olives in small pieces
60 gr cubed bacon

ELABORATION

1 Mix all the dough ingredients (water, oil, yeast, flour, sugar and salt) until forming a homogeneous dough, kneading so that it takes a consistent texture.

2 Add and mix the rest of the ingredients.

3 Place it in the bowl previously greased with butter and let it rest in a warm place for at least half an hour.

4 Place the bowl in its place and set the OVEN Menu, cooking temperature 1, for 90 minutes. When there are 20 minutes left you can turn it over so that it is golden on both sides.

NOTE: in case you are making individual muffins, the cooking time will be reduced to 80 minutes.

Bread with seeds

6-8 People 95 minutes (+30 minute wait)

INGREDIENTS

250 ml water
15 ml olive oil
25 gr fresh yeast
500 gr flour
1 teaspoon sugar
1 teaspoons salt
100 gr peeled seeds

ELABORATION

1 Mix all the ingredients to form a homogeneous dough, knead well so that it takes a consistent texture. Reserve some seeds to decorate.

2 Place it in the bowl previously greased with butter and let it rest in a warm place for at least half an hour.

3 Place the bowl in the robot, decorate the dough with the reserved seeds and set the OVEN Menu, cooking temperature 1, 90 minutes.

Bread with poppy seeds and sesame

6-8 People 95 minutes (+30 minute wait)

INGREDIENTS

250 ml water
15 ml olive oil
25 gr fresh yeast
500 gr flour
1 teaspoon sugar
1 teaspoons salt Poppy seeds
Sesame seeds

ELABORATION

1 Mix all the ingredients to form a homogeneous dough, kneading so that it takes a consistent texture. Reserve some poppy and sesame seeds to decorate.

2 Place it the bowl previously greased with butter and let it rest in a warm place, for at least half an hour.

3 Place the bowl in the robot, decorate the dough with the reserved poppy and sesame seeds and set the OVEN Menu, cooking temperature 1, for 90 minutes.

Bread for celiacs

4 People 55 minutes

INGREDIENTES

250 ml milk
25 ml sunflower oil
2 eggs
350 gr gluten-free flour
25 gr fresh gluten-free yeast
1 teaspoon salt

ELABORATION

1 Beat the milk, the eggs and the oil.

2 Add the rest of the ingredients and knead.

3 Place the dough in a container previously greased and floured, and put it in the bowl. Set the OVEN Menu, cooking temperature 1, for 50 minutes.

4 Prick to check if it is done. Let it cool a bit, remove it from the container and let it finish cooling before serving

NOTE: You can do it directly in the floured and greased bowl, being careful when removing it from the pan so that the bread does not break.

Oil cakes

6 People 25 minutes

INGREDIENTES

1 egg
225 ml milk
2 tablespoons sugar
10 tablespoons flour
125 ml sunflower oil
1 teaspoon yeast
1 teaspoon salt
Oil for frying

ELABORATION

1 Beat all the ingredients.

2 While beating, preheat the bowl with oil on the FRY Menu, cooking temperature 3, for 20 minutes.

3 With the help of a spoon pour enough doses of the mixture to form a pancake.

4 When you see that it begins to brown, turn it over and wait for the other side to turn golden.

5 Repeat the operation as many times as necessary and always in the FRY Menu, cooking temperature 3.

Salamanca hornazo

8 People 75 minutes (+ 30 minutes waiting)

INGREDIENTES

50 ml water
50 ml white wine
50 gr lard
50 ml olive oil
1 pinch sugar
25 gr fresh yeast
1 egg (and another egg to paint)
325 gr flour
1 tablespoon salt
100 gr chorizo
100 gr ham
1 boiled egg

ELABORATION

1 Prepare the dough, first mixing the water, wine, butter, olive oil and a pinch of sugar. Add the crumbled yeast, egg, flour and salt and knead. Form a ball and let it rest in a bowl covered with a cloth for 30 minutes.

2 After that time divide the dough into two halves, you will use half and the other half you can use or freeze it for another time.

3 Split one of the halves in 2 and roll out one of the doughs on the previously floured work table, form a circle the size of the bowl and place it on a baking paper.

4 Fill with the remaining ingredients, loin, chorizo, ham and egg, all chopped.

5 Next, roll out the other dough and cover the mixture. Seal the edges and place in the bowl. Set the OVEN Menu, cooking temperature 1, for 60 minutes.

6 If you want it to be golden on both sides, you can turn it over and cook for another 10 minutes.

Empanada

4 People 60 minutes (+15 wait)

INGREDIENTS

For the dough:

50 ml water
50 ml oil
50 ml white wine
1 egg
3 tablespoons butter
1 pressed yeast
1 teaspoon salt
450 gr flour
1 pinch sugar

For the filling:

100 gr onion
100 gr red peppers
75 gr green peppers
2 small cans tuna, drained
1 garlic clove
1 red tomato
Salt
1 beaten egg to paint the dough

ELABORATION

1 Mix all the dough ingredients, form a ball and let it rest in the fridge for about 15 minutes.

2 After that time divide the dough into two halves, use one half and the other you can use or freeze it and use it at another time.

3 Meanwhile, chop all the vegetables and mix them.

4 After the 15 minutes, divide the dough into two parts, spread one part well on baking paper, until it is very thin and the size of the bowl.

5 Place the filling on the dough and cover with the other dough also well spread, roll up the edges and moisten it with a little water so that it does not come off when cooked. Put some strips on top, also moistened, and puncture the pie. Then paint it with egg.

6 Place the patty on the rack and place it in the bowl, set the OVEN Menu, cooking temperature 1. For 55 minutes.

Creamy chicken empanadas

6 People 70 minutes

INGREDIENTS

32 dumplings wafers
½ kg boneless chicken thighs
350 ml milk
100 gr flour
50 gr butter
Nutmeg
50 gr raisins
1 bay leaf
White pepper
Salt

ELABORATION

1 Beat the milk, the flour and the butter well.

2 Place the chicken cut into small pieces in the bowl together with the mixture, the raisins, the bay leaf and season. Set the STEW Menu, cooking temperature 1, for 30 minutes.

3 To make the empanadas, place a wafer, then the filling and cover with another wafer, seal them by moistening your thumb and pressing the ends, so that they are round..

4 Put them on the bottom of the bowl and cook them setting the OVEN Menu, cooking temperature 1, for 20 minutes. Turn them over to brown them on both sides and set the Oven Menu, cooking temperature 1, for 15 minutes.

Spanish ratatouille dumplings

4 People 25 minutes

INGREDIENTS

16 dumplings wafers
200 gr Spanish ratatouille
Oil for frying

ELABORATION

1 Pour plenty of oil into the bowl and set the FRY Menu, cooking temperature 1, 20 minutes.

2 While the oil is heating, fill the wafers with the ratatouille. Close them by moistening the edge and pressing with a fork.

3 Put the dumplings in the bowl and fry them until they are golden brown. Remove and place them on a kitchen paper to absorb the excess oil.

Spanish ratatouille recipe *on page 46*

Tuna and onion empanadas

4 People 35 minutes

INGREDIENTS

16 dumplings wafers
1 onion, minced
2 cans of tuna, drained 100 ml crushed tomato
1 teaspoon salt
50 ml olive oil
Oil for frying

ELABORATION

1 Pour the olive oil into the bowl, set the FRY Menu, cooking temperature 2, for 10 minutes.

2 When the oil is hot, add the onion and stir it from time to time so it does not stick. After 3 or 4 minutes add the tuna, tomato and salt. Stir occasionally. Remove and reserve. Clean the bowl.

3 Pour plenty of oil into the bowl and set the FRY Menu, cooking temperature 1, for 20 minutes.

4 While the oil is heating, fill the dumplings wafers with the reserved mixture. Moisten your thumb to close them and press the ends with a fork.

5 Put the dumplings in the bowl and fry until they are golden brown. Remove and put them on a kitchen paper to absorb the oil.

Ham and cheese pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):
100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:
2 tablespoons tomato sauce
200 gr mozzarella cheese
1 pinch oregano
1 pinch black pepper
100 gr York ham

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 To prepare the filling, put the tomato, the cheese and the rest of the filling ingredients distributed to your liking.

3 Put the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Bacon and Mushroom Pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons tomato sauce
200 gr mozzarella cheese
1 pinch oregano
100 gr bacon in strips
50 gr sliced mushrooms
50 gr chopped onion

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 Prepare the filling. Put the tomato, the cheese, the oregano, the onion, the mushrooms and, finally, the bacon.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Pizza Carbonara

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons fried tomato
1 pinch oregano
1 pinch pepper
100 gr mozzarella cheese
100 gr bacon
50 gr Parmesan cheese
100 ml liquid cream

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 Put the tomato, the mozzarella cheese, the oregano, the pepper, then add the liquid cream and add the bacon and Parmesan cheese.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Pizza manchega

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons fried tomato
100 gr Manchego cheese in strips
1 pinch oregano
100 gr of sliced chorizo
1 can of black olives

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 Prepare the filling. Put the tomato, oregano, chorizo, olives and cheese, in this order.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Vegetarian pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons tomato
1 pinch of oregano
1 small onion
1 piece of green pepper
1 piece of red pepper
½ zucchini
100 gr grated cheese
Salt and basil leaves

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 To prepare the filling, put the tomato, the oregano, the chopped vegetables to our liking, with a pinch of salt, the cheese and the basil leaves.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Salmon and prawn pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons fried tomato
1 pinch oregano
150 gr cheese
100 gr smoked salmon
100 gr prawns

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 To prepare the filling, put the tomato, the oregano, the prawns, the salmon, and cover with the cheese.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

4 Cheeses pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons tomato
1 pinch oregano
100 gr mozzarella cheese
50 gr gouda cheese
50 gr Parmesan cheese
50 gr cheddar cheese
A few pieces Roquefort cheese (optional)

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 Prepare the filling. Put the tomato, oregano and cheeses.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

Serrano ham, arugula and parmesan pizza

2-4 People 45 minutes

INGREDIENTS

For the dough (2 pizzas):

100 ml milk
100 ml water
50 ml olive oil
1 teaspoon salt
20 gr fresh yeast
400 gr flour

For the filling:

2 tablespoons fried tomato sauce
1 pinch oregano
100 gr Parmesan cheese
100 gr Serrano ham
Arugula leaves
1 drizzle olive oil

ELABORATION

1 Prepare the dough by mixing the milk, water, oil, flour and yeast. Add a little salt, divide into two halves and knead on baking paper until you get a fine dough. You can keep the other half in the freezer or knead the other half to make 2 pizzas.

2 To prepare the filling, put the tomato and the oregano as a base, add the cheese, the ham, and finish with a drizzle of oil and the arugula leaves covering the pizza.

3 Place the pizza in the bowl, (without removing the paper). Set the OVEN Menu, cooking temperature 1, for 40 minutes.

American pancakes

4 People 30 minutes (+ 30 minutes wait)

INGREDIENTS

2 eggs
200 gr flour
200 ml whole milk
1 tablespoon mild oil
1 tablespoon sugar
3 teaspoons yeast
Vanilla extract or vanilla sugar
A pinch of salt
Butter to spread the bowl

ELABORATION

1 Mix all the ingredients well and let it rest for half an hour.

2 Put a little butter in the bowl and set the GRILL Menu, cooking temperature 1, for 30 minutes.

3 When the butter is hot pour 3 or 4 tablespoons of the mixture. After 2 or 3 minutes turn it over and leave another 2 minutes and remove.

4 Repeat the operation with the rest of the dough.

NOTE: The pancakes should be thick and fluffy.

Crepes

6 People 30 minutes (+ 30 minutes wait)

INGREDIENTS

250 gr flour
500 ml milk
2 eggs
1 tablespoon olive oil
1 pinch sugar
1 pinch salt
Butter for greasing the bowl

ELABORATION

1 Mix all the ingredients well and let the mixture rest for a minimum of half an hour.

2 Put a little butter in the bowl and set the GRILL Menu, cooking temperature 1, for 30 minutes.

3 When the butter is hot pour 2 tablespoons of the mixture. After 2 minutes turn it over and leave another 2 minutes and remove.

4 Repeat with the rest of the dough.

Desserts and sweets

Pear compote

4 People 35 minutes

INGREDIENTS

5 pears peeled, cleaned and chopped
250 ml water
125 gr sugar
Cinnamon powder
A few drops of lemon

ELABORATION

1 Put all the ingredients in the bowl and set the STEW Menu, cooking temperature 1, for 30 minutes. stir, let it cool and serve.

Applesauce

4 People 35 minutes

INGREDIENTS

4 medium apples, peeled, cleaned and chopped
250 ml of water
100 gr sugar
Cinnamon powder
A few drops of lemon

ELABORATION

1 Put all the ingredients in the bowl and set the STEW Menu, cooking temperature 1, for 30 minutes. stir, let it cool and serve.

2 Stir, let it cool down and serve.

Winter compote

4 People 35 minutes

INGREDIENTS

4 medium apples, peeled, cleaned and chopped
250 ml water
100 gr sugar
Cinnamon powder
A few drops of lemon
50 gr sultana raisins
100 gr chopped walnuts 100 ml sweet wine or rum
1 jar sweetened whipped cream

ELABORATION

1 Put apples, water, sugar, cinnamon and lemon in the bowl and set the STEW Menu, cooking temperature 1, 30 minutes.

2 At the end of the time, add the sweet wine and stir well. We let it cool down.

3 Add the raisins and walnuts and mix.

4 Serve in glasses and cover with the whipped cream.

Apples with cinnamon and vanilla

4 People 45 minutes

INGREDIENTS

4 small apples
4 cinnamon sticks
2 vanilla beans
Sugar

ELABORATION

1 Core the apples and place in the bowl.

2 Add a few tablespoons of sugar inside the apples. Stick one cinnamon stick and the vanilla in the sugar that you just added (split the sticks in half for the four apples).

3 Set the DESSERT Menu, cooking temperature 1, for 40 minutes.

Rice pudding

4-6 People 20 minutes

INGREDIENTS

1 litre milk
1 cup rice
1 cup sugar
Lemon peel
1 cinnamon stick
Cinnamon powder

ELABORATION

1 Put the milk, the rice, the cinnamon stick and the lemon peel in the bowl. Stir and set the STEW Menu, cooking temperature 2, for 8 minutes.

2 Open the robot, add the sugar, stir well, and set the STEW Menu, cooking temperature 2, for 8 minutes.

3 It is now ready, although it seems that it is a little liquid, when it cools it thickens and is very creamy.

4 Serve in the containers you have chosen, sprinkle with a little cinnamon powder and let it cool.

Custard

6 People 10 minutes (+ 2 hours waiting)

INGREDIENTS

6 egg yolks or 3 eggs
600 ml milk
130 gr sugar
The zest of 1 lemon
1 teaspoon vanilla sugar
1 cinnamon stick
6 Marie Biscuits
Cinnamon powder

ELABORATION

1 Put the milk, sugar, lemon zest and cinnamon stick in the bowl. Stir well.

2 Beat the yolks and add them to the rest of the ingredients, mix to integrate the ingredients well. Set the STEW Menu, cooking temperature 1, for 10 minutes. Stir so that there are no lumps.

3 Place a Marie Biscuit in each bowl and pour the custard mixture into each one. Let it cool in the fridge for a minimum of two hours. Before serving, sprinkle the cinnamon powder.

Spanish flan

8 People 25 minutes

INGREDIENTS

4 eggs
120 gr sugar
500 ml milk
Liquid caramel for the base
A splash of liquor (optional)
Water for the bain-marie

ELABORATION

1 Put the liquid caramel in an aluminum mould that fits inside the bowl.

2 Beat all the ingredients and put them in a mould that fits in the bowl.

3 Put the rack in the bowl, add the water and place the mould, the water should reach halfway. Cook in a bain-marie setting the STEW Menu, cooking temperature 1, for 20 minutes.

4 Let it rest a bit so you don't burn yourself and once cold put it in the fridge.

Grandma's flan

6 People 10 minutes (+ 2 hours waiting)

INGREDIENTS

450 gr condensed milk
Milk (approximately 500 ml of the condensed milk)
4 whole eggs
Liquid caramel for the base or toasted sugar
Water for the bain-marie

ELABORATION

1 Beat all the ingredients well, put the caramel in a mould, add the mixture.

2 Put the rack in the bowl, water and the mould (the water should cover half or a little more of the mould). Set the STEW Menu, cooking temperature 2, for 8 minutes.

3 Let it cool and put in the fridge for about two hours to finish curdling.

Coffee Spanish flan

8 People 25 minutes

INGREDIENTS

4 eggs
120 gr sugar
500 ml milk
125 ml coffee
Liquid caramel for the base
Water for the bain-marie

ELABORATION

1 Put the liquid caramel in an aluminum mould that fits inside the bowl.

2 Beat all the ingredients and put them in a mould that fits in the bowl.

3 Place the rack in the bowl, first add the water and then the mould, the water should reach halfway. Cook in a bain-marie setting the STEW Menu, cooking temperature 1, for 20 minutes.

4 Let it rest a bit so you don't burn yourself, once it's cold put it in the fridge.

Sky Bacon

8-10 People 30 minutes

INGREDIENTS

5 yolks
2 eggs
275 gr sugar
175 ml water
Liquid caramel for the base
Water for the bain-marie

ELABORATION

1 Prepare the syrup by mixing the water and sugar..

2 Caramelize the mould and reserve.

3 Beat the eggs with the yolks and add the syrup, while you continue beating. Pour the mixture into a mould that fits in the bowl.

4 Place the rack in the bowl, put the water and the mould, the water should cover halfway. Cook in a bain-marie setting the STEW Menu, cooking temperature 1, for 20 minutes.

5 We wait for it to cool a little to remove it from the bowl and let it cool in the fridge.

NOTE: This dessert is better overnight.

Curd Dessert

8 People 35 minutes (+ 3 hours wait)

INGREDIENTS

300 gr whipping cream
200 gr whole milk
100 grams sugar
2 sachets curd powder
Strawberry or raspberry jam, to decorate.

ELABORATION

1 Beat all the ingredients except the jam.

2 Pour in a mould or in several individual moulds, place the rack and water in the bowl, it should reach the middle of the mould, put it in the bowl and set the STEW Menu, cooking temperature 1, for 30 minutes.

3 Let it cool and remove it from the bowl and put it in the fridge for a minimum of 3 hours.

4 To serve, remove from the mould and cover it with jam, to taste.

White chocolate curd

8 People 35 minutes (+ 3 hours wait)

INGREDIENTS

1 sachet curd
500 ml cream
½ cup milk
5 tablespoons sugar
150 gr white chocolate

ELABORATION

1 In half a glass of milk, dilute the curd and reserve. Heat the cream with the sugar and the white chocolate chopped or grated, set the STEW Menu, cooking temperature 1, for 30 minutes.

2 Stir to melt the chocolate, once it starts to boil, add the milk with the curd and let it boil again. Stir well until everything has been integrated and a light, not thick cream is obtained.

3 Even if the time has not ended, it will be ready, pour it into jars and let it cool.

4 Put it in the fridge for at least 3 hours so it sets.

Quesada cake

6 People 45 minutes

INGREDIENTS

1 natural yogurt
3 eggs
5 small cheeses in portions
100 gr liquid cream
2 containers (of the yogurt) milk
1.5 containers (of the yogurt) sugar
1 container (of the yogurt) flour
A little butter and flour to grease the bowl

ELABORATION

1 Mix all the ingredients in a large bowl and beat them until you get a homogeneous dough.

2 Grease the bowl with butter and sprinkle flour. Pour all the mixture into it and set the OVEN Menu, cooking temperature 1, for 40 minutes.

3 Unmould when cold.

Condensed milk pudding

6 People 10 minutes (+ 2 hours waiting)

INGREDIENTS

450 gr condensed milk
Milk (1 measure from the condensed milk bottle, approximately 500 ml.)
4 whole eggs
2-4 muffins (depending on size)
Liquid caramel
Water for the bain marie

ELABORATION

1 Beat the condensed milk, the milk and eggs well, add the crumbled muffins.

2 Put the caramel in a mould, add the mixture.

3 Put the rack, water and the mould in the bowl, (water covering half of the mould). Set the STEW Menu, cooking temperature 2, fo 8 minutes.

4 Let it cool and put in the fridge to finish the curdling.

Pana cotta

6 People 30 minutes (+ 3 hours waiting)

INGREDIENTS

400 ml whipping cream
200 ml whole milk
100 gr sugar
10 gr vanilla sugar
4 neutral flavour gelatin sheets

ELABORACIÓN

1 Soak the gelatin in a plate with cold water for 5 to 10 minutes.

2 Next, strain it and beat it together with all the ingredients. Put the mixture in the mould.

3 Cook it in a bain marie in the Robot, set the STEW Menu, cooking temperature 1, for 20 minutes, put the oven rack and mould in the bowl and fill with water to the middle of the mould.

4 Let it cool and put it in the fridge, a minimum of 3-4 hours to let it set.

NOTE: You can decorate it with berries.

Lemon pie

8 People 20 minutes (+ 3 hours waiting)

INGREDIENTS

The juice of 1 lemon 125 ml water
1 envelope lemon jelly (about 55 gr)
200 ml whipping cream
125 gr sugar
100 gr Marie Biscuits
50 gr butter

ELABORACIÓN

1 Prepare the base, chop the cookies and mix them with the butter, slightly soft. Put the mixture on an aluminum mould and put it in the bowl. Set the OVEN Menu, cooking temperature 1, for 15 minutes. Remove and reserve.

2 Then, while the base is cooling, dissolve the gelatin and the sugar in the water without boiling in the GRILL Menu, cooking temperature 1. For 5 minutes, be careful, the time may not be discounted.

3 Add the juice and cream to the bowl and mix.

4 Pour into the mould gently, being careful not to break the base. Let it cool in the fridge for 3 hours(min.)

Apple pie

6-8 People 90 minutes

INGREDIENTS

140 ml whole milk
200 gr pastry flour
140 gr sugar
3 large eggs
3 medium apples
1 sobre de levadura

To decorate:
Peach jam
Icing sugar

ELABORATION

1 Peel the apples and cut them into slices.

2 Beat all the ingredients to make a dough. Reserve some apple pieces to decorate.

3 Put the dough in a mould and cover with the reserved apple.

4 Put the oven rack and place the mould on top. Set the OVEN Menu, cooking temperature 1, for 80 minutes.

5 At the end of the time, check that it is well curdled by inserting a toothpick, it should come out clean. If not, set 10 more minutes in the OVEN Menu.

6 When it is ready cover with a thin layer of the jam so that it shines and does not dry out, sprinkle the icing sugar.

Santiago's cake

8 People 40 minutes

INGREDIENTS

250 gr of chopped and / or ground raw almonds
200 gr sugar
The peel of 1 lemon (only the yellow part)
4 eggs
Icing sugar (for dusting)
Butter and flour (to grease the mould)

ELABORATION

1 Mix all the ingredients well and pour into the previously greased bowl with the butter and flour.

2 Set the OVEN Menu, cooking temperature 1, for 35 minutes. Check that it is cooked with a toothpick and if not, add 5 more minutes in the OVEN Menu. Let it cool and unmould.

3 Decorate the cake by placing the silhouette of the Cross of Santiago or a scallop shell in the center and sprinkling the entire surface with icing sugar.

Almond puff pastry

8 People 35 minutes

INGREDIENTS

1 puff pastry sheet
200 gr sliced almonds
200 gr sugar
1 beaten egg

ELABORATION

1 Place the puff pastry sheet on baking paper and cut it to the size of the bowl and paint it with the beaten egg.

2 Put a little sugar on the dough and distribute the sliced almonds on top and sprinkle with more sugar, it must be abundant.

3 Cut the dough in 8 pieces (like a pizza) but without separating the pieces. Put the puff pastry in the bowl, together with the baking paper. Set the OVEN Menu, cooking temperature 1, for 30 minutes.

Pistachio cake

6 People 55 minutes

INGREDIENTS

300 ml milk
100 gr sugar
100 gr pistachios
4 eggs
20 cookies (Marie Biscuits type)
Water for the bain-marie

ELABORATION

1 Beat all the ingredients with the biscuits well crushed. Once you get a compact dough, spread it in a mould that fits in the bowl.

2 Place the rack in the bowl, add the water and introduce the mould, the water should cover halfway. Cook in bain-marie setting the STEW Menu, cooking temperature 1, for 50 minutes.

Palmiers

4 People 40 minutes

INGREDIENTS

1 sheet refrigerated puff pastry
Sugar
Apricot jam or similar

ELABORATION

1 Spread the puff pastry sheet on a clean and smooth surface, sprinkle sugar all over the dough and with the help of a rolling pin we embed it in the dough, just pass it, so that it is set.

2 Next, roll the dough inward, from the ends to the center, meeting in the center. It should be tight.

3 Cut half-centimeter portions with a sharp knife, brush them with the jam and sprinkle with sugar, on both sides.

4 Put baking paper inside the bowl and place the palmiers, spaced apart. Set the OVEN Menu, cooking temperature 1, for 25 minutes. At the end of the time, turn them over to brown on both sides and set the OVEN Menu, cooking temperature 1, for 10 minutes.

5 Repeat for the rest of the palmiers.

Mini Pains Au Chocolat

6 People 35 minutos

INGREDIENTS

1 sheet refrigerated puff pastry
15-20 ounces chocolate
Sugar

ELABORATION

1 Spread the puff pastry sheet on a clean and smooth surface, cut strips of about 9 cm. sprinkle with sugar and place 5 or 6 ounces of chocolate separated between them.

2 Next fold it, from one end to the center, leaving 1 cm. that you will moisten to seal the dough.

3 Cut the portions with a sharp knife.

4 Place baking paper inside the bowl and put the Pains spaced apart. Set the OVEN Menu, cooking temperature 1, for 15 minutes. At the end of the time, turn them over to brown on both sides and set the OVEN Menu, cooking temperature 1, for 15 minutes.

5 Repeat for the rest of the Pains.

6 Wait for them to cool before serving.

Wine donuts

6-8 People 35 minutos

INGREDIENTS

100 ml muscatel (or mistela)
75 ml olive oil
65 gr sugar
265 gr flour
1 sachet raising agent

ELABORATION

1 Knead all the ingredients and make balls of approximately 20 gr. Stretch them and join them at the ends to give them the typical donut shape.

2 On a plate, put a little sugar and coat each donut, only on one side.

3 Place in the bowl with baking paper and let the donuts rest, covered with a cloth, for about an hour.

4 Set the OVEN Menu, cooking temperature 1, for 25 minutes. When the time is up, turn them over, so that that they brown on both sides, set the OVEN Menu, cooking temperature 1. For 5 minutes.

Muffins

15-20 units 40 minutos

INGREDIENTS

3 eggs
150 gr sugar
150 ml olive oil
150 gr flour
1 yeast sachet
1 teaspoon bicarbonate
The juice of an orange or vanilla essence

ELABORATION

1 Beat all the ingredients and once well beaten, pour in the muffin moulds. Fill a little less than half of the mould, when baking the mixture rises a lot.

2 Put it in the bowl and set the OVEN Menu, cooking temperature 1, for 35 minutes.

NOTE: Make batches of 5 muffins, so that they are separated inside the bowl and can rise well.

Chocolate muffins

6-8 People 35 minutos

INGREDIENTS

1 natural yogurt
2 cups flour
2 cups sugar
1 cup cocoa powder
1 cup oil
3 eggs
1 yeast sachet
80 gr chopped walnuts, chocolate chips, raisins, crunchy almonds ... to taste

ELABORATION

1 Mix all the ingredients until you get a homogeneous mixture. Add the pieces of dried fruit and mix with a spatula.

2 Pour the mixture into the muffin molds and put them in the bowl and set the OVEN Menu, cooking temperature 1, for 35 minutes. Fill a little less than half of the mould, when baking the mixture rises a lot.

NOTE: Make batches of 5 muffins, so that they are separated inside the bowl and can rise well.

Brownie

6-8 People 35 minutes

INGREDIENTS

50 gr of walnuts or hazelnuts in pieces
4 eggs
50 gr flour
150 gr sugar
150 gr butter
200 gr powdered chocolate
Butter and flour to grease the bowl

ELABORATION

1 Mix the chocolate and butter. Add the sugar and add the eggs one by one, mixing them with the dough. Add the flour and then the walnuts or hazelnuts.

2 Grease the bowl with butter and flour and pour the mixture, set the OVEN Menu, cooking temperature 1, for 30 minutes.

3 Let it cool before removing from the bowl.

Cupcakes 1, 2, 3

4 People 35 minutes

INGREDIENTS

3 eggs
1 natural yogurt (use this container as a measure)
2 measures sugar
3 measures flour
1 measure sunflower oil
1 yeast sachet
Lemon and / or orange zest

ELABORATION

1 Mix all the ingredients and pour into small 'plum cake' moulds or elongated paper moulds.

2 Place them in the bowl and put the lid.

3 Set the OVEN Menu, cooking temperature 1, time 33 minutes.

4 Open the lid, check that they are ready (prodding with a toothpick or similar), let them cool and remove from the bowl until they are completely cool.

Basic sponge cake

6-8 People 45 minutes

INGREDIENTS

3 eggs
1 yogurt (use this container as a measure)
1 measure sunflower oil
2 measures sugar
3 measures flour
1 yeast sachet
Lemon zest
Butter and flour to grease the bowl

ELABORATION

1 Beat the eggs with the sugar in a bowl until you get a cream. Add while beating the oil, the yogurt and the lemon zest.

2 Add the flour and yeast and mix until they are completely integrated.

3 Pour the mixture into the bowl, lightly greased with butter and flour, and set the OVEN Menu, cooking temperature 1, for 40 minutes.

4 When the time is over, open and wait for it to cool before unmoulding.

Almonds biscuits

6-8 People 60 minutes

INGREDIENTS

1½ cups sugar (robot measuring cup)
3 eggs
3 cups flour
1 yeast sachet
1 cup oil
1 cup ground almonds
Butter and flour to grease the bowl

ELABORATION

1 Beat everything very well except the almonds. When everything is mixed add the almonds and stir with a spoon.

2 Grease the bowl with butter sprinkled with flour or put baking paper and add the previous mixture. Set the OVEN Menu, cooking temperature 1, for 55 minutes.

3 When the time is over, let it rest for 5 minutes in the heat of the robot. Next, open the lid, let it cool a bit and unmould it and let it finish cooling before serving.

Coconut sponge cake with chocolate coating

6-8 People 40 minutes

INGREDIENTS

3 eggs
150 gr sugar
70 gr grated coconut 100 g butter
50 gr flour
1 yeast sachet

Butter and flour to grease the bowl
Chocolate cover to decorate
Grated coconut to decorate

ELABORATION

1 Beat the eggs with the sugar until you get a whitish cream.

2 Add the softened butter and continue beating for a few minutes.

3 Add the flour and yeast, mix until they are completely integrated and finish by adding the grated coconut.

4 Spread the bowl with butter and a little flour and pour the mixture. We place the bowl and close the lid.

5 Set the OVEN Menu, cooking temperature 1, time 35 minutes.

6 Open the lid, check that it is ready (prodding with a toothpick, or similar), let it cool and unmould.

7 Pour a layer of chocolate (the thickness you want) on the cake, sprinkle with a little grated coconut and to finish cooling it completely put it on a rack.

Carrot cake

6 People 55 minutes

INGREDIENTS

4 eggs
1 natural yogurt
1 cup sugar
3 cups flour
¾ cup oil
1 baking powder sachet
2 large grated carrots
1 pinch cinnamon
Walnuts, peeled and chopped to taste
Butter or margarine to grease the bowl

ELABORATION

1 Beat the eggs with the sugar until they are foamy, add the flour and the yeast little by little while you continue beating. Next, add the yogurt, the pinch of cinnamon, the oil and the grated carrots and beat everything together until is well mixed. Finally, add the chopped walnuts to the mixture.

2 Put everything in the bowl previously greased with butter or margarine. Set the OVEN Menu, cooking temperature 1, for 50 minutes.

3 Let it cool and unmould.

Cocoa cake

8 People 50 minutes

INGREDIENTS

200 gr cocoa powder
200 gr pastry flour
1 baking powder sachet
4 eggs
150 gr butter
170 gr sugar
150 gr milk
Butter and flour to grease the bowl

ELABORATION

1 Mix all the ingredients well until you get a homogeneous dough.

2 Grease and flour the bowl, then pour the mixture and set the DESSERT Menu, cooking temperature 1, for 45 minutes.

3 Wait for it to cool down a bit and unmould.

NOTE: Let it cool completely before eating.

Orange And Chocolate cake

6-8 People 60 minutes

INGREDIENTS

1 thin-skinned orange

250 gr sugar
3 eggs
100 gr butter
250 gr flour
1 natural yogurt
1 yeast sachet
3-4 tablespoons of powdered chocolate or icing
Butter and flour to grease the bowl

ELABORATION

1 Crush the orange with the skin, when it is finely crushed add the sugar, the softened butter, the yogurt and the eggs.

2 When it is well mixed, add the flour and yeast.

3 Divide the dough in two equal parts and in one of them mix the chocolate. Now you have two different mixes.

4 Grease the bowl or put baking paper on it. Put a ladle of the white dough in the center of the bowl, just on top of it, another ladle of the dough with chocolate and so on until the dough is finished. A ladle of each flavor is always placed on top of another until the dough is finished, trying not to move the container. Close with the lid and set the OVEN Menu for 50 minutes.

5 Open the lid, check that it is ready (prodding with a toothpick or similar), let it cool and unmould.

Round plum cake

6-8 People 55 minutes

INGREDIENTS

2 eggs
1 natural yogurt (use this container as a measure)
1½ flour measure
½ sugar measure
80 gr butter
1 teaspoon yeast
½ teaspoon baking soda Hazelnuts and raisins
Butter and flour to grease the bowl

ELABORATION

1 Beat the melted butter, the eggs, the yogurt, the flour, the sugar, the yeast and the bicarbonate. When everything is well integrated, add the hazelnuts and raisins and mix with a spoon.

2 Grease the bowl with butter and flour, add the mixture and set the OVEN Menu, cooking temperature 1, for 50 minutes.

NOTE: You can change the hazelnuts and raisins for the nuts that you like the most and / or chocolate chips.

Fruit and chocolate pizza

2 People 30 minutes

INGREDIENTS

1 sheet shortcrust pastry
Cocoa cream
1 banana sliced
6-8 strawberries sliced Shredded coconut
Fresh peppermint for garnish

ELABORATION

1 Cut the dough in 2, place them on baking paper and poke them with a fork so that they don't rise. Put one of them in the tray with the paper and set the OVEN Menu, cooking temperature 1, for 25 minutes.

2 After 15 minutes turn it over so it is golden on both sides.

3 Remove from the bowl and let it cool for a few minutes. Meanwhile, bake the other base repeating steps 1 and 2.

4 While the second dough is being made, assemble the "pizza". Cover the base with the cocoa cream, place the banana and strawberries and sprinkle the coconut. Decorate and add a touch of freshness with the mint leaves.

OATS WITH STRAWBERRY

2 People 25 minutes

INGREDIENTS

1 tablespoon oatmeal
3 tablespoons milk or water
1 teaspoon salt
Butter to taste
150 gr strawberries

ELABORATION

1 Put the oats in the bowl, add the milk or water and set the OATMEAL Menu, temperature 1, for 20 minutes.

2 Mix with the spatula, add the butter and the strawberries.

You can vary the fruit or add chocolate chips or nuts.

PROTEIN OATS WITH CHOCOLATE

2 People 25 minutes

INGREDIENTS

1 tablespoon oatmeal
3 tablespoons milk or water
1 scoop flavored protein powder
1 teaspoon salt
Butter to taste
80 gr chocolate chips

ELABORATION

1 Put the oats in the bowl, add the milk or water and the flavored protein, set the OATS Menu, temperature 1, for 20 minutes.

2 Mix with the spatula, add the butter.

3 When cool, add the chocolate chips.

Due to the protein the result is thicker, you can adjust the amount of milk or water according to your taste.

INFUSED MILK WITH ORANGE

2 People 20 minutes

INGREDIENTS

1 L milk
The peel of an orange
1 cinnamon stick
50 gr sugar
Cardamom to taste

ELABORATION

1 Put all the ingredients in the bowl and set 15 minutes, MILK Menu.

MERINGUE MILK

2 People 20 minutes

INGREDIENTS

1 L milk
The zest of one lemon
1 cinnamon stick
50 gr sugar Cinnamon powder

ELABORATION

1 Put all the ingredients in the bowl and set 15 minutes, MILK Menu.

KIWI JAM

6 People 50 minutes

INGREDIENTS

For 500 gr:

500 gr kiwis
300gr sugar
1/2 lemon juice
1 cup water
1 teaspoon of neutral gelatin powder

ELABORATION

1 Peel the kiwis and reserve in a bowl. Add the sugar and the juice of half a lemon to the bowl and stir well. Let it rest for 1 hour.

2 Put them in the bowl and set the JAM Menu, temp. 1. For 45 minutes. Add the water and a teaspoon of neutral powdered gelatin. When steam starts to come out, open the lid.

3 After 20 minutes, stir a little and let it finish.

4 When the program is finished, move to a bowl and when it is cold put it in a mixer until you get the texture that you like.

5 Transfer the jam to a glass jar and let it cool a bit before closing it with its lid. Finally, put it in the fridge for a minimum of 8 hours.

STRAWBERRY JAM

6 People 50 minutes

INGREDIENTS

For 500 gr:

500 gr strawberries
300 gr sugar
1/2 lemon juice
1 cup water
1 teaspoon neutral gelatin powder

ELABORATION

1 Peel the strawberries and reserve in a bowl. Add the sugar and the juice of half a lemon to the bowl and stir well. Let it rest for 1 hour.

2 Put them in the bowl and set the JAM Menu, temperature 1. For 45 minutes. Add the water and a teaspoon of neutral powdered gelatin. When steam starts to come out, open the lid.

3 After 20 minutes, stir a little and let it finish.

4 When the program is finished, move to a bowl and when it is cold put it in a mixer until you get the texture that you like.

5 Transfer the jam to a glass jar and let it cool a bit before closing it with its lid. Finally, put it in the fridge for a minimum of 8 hours.

CHEESE CAKE WITH JAM

6 People 50 minutes

INGREDIENTS

6 medium eggs
1 cup sugar
500 gr fresh cheese
3/4 cup corn flour
Strawberry jam

ELABORATION

1 Mix six medium eggs with a cup of sugar. Beat until it rises a little.

2 Then add 500 g of fresh soft cheese and continue beating until everything is well mixed.

3 Now add 3/4 cup of sifted corn flour. Mix everything well carefully with the fork and.

4 Pour it in the previously greased robot bowl so that it does not stick and set the TART mode (160°C) for 45 minutes. You have to check after 30 minutes to see how it is. It should be soft and fluffy.

NATURAL YOGURT

4 People 8 hours

INGREDIENTS

1 liter fresh whole milk
1 natural yogurt
2 tablespoons powdered milk
4 tablespoons sugar

ELABORATION

1 Mix all ingredients in a bowl.

2 Distribute the mixture in the containers that we are going to use for the yogurts and place in the bowl.

3 Set the YOGURT Menu (43°C) and let it cook for eight hours at the program temperature.

4 When the program is finished, let it cool and put it in the fridge until the next day.

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