

EASY COOK

by

 **Kleenmaid**
The best you can own.

Advantages and operating method

1. Advantages and working principle

The "EASY COOK" feature means you no longer have to set the temperature or the cooking method.

Your oven automatically works these out for you to give the best results.

The "EASY COOK" method is done in two stages:

1) **Input.** The oven uses its electronic scanners to record the cooking details of each thing you want to cook.

You will notice the oven carrying out this operation because the right-hand end of the display panel will become busy. This may take between 5 and 40 minutes to complete.

DO NOT OPEN THE OVEN DOOR DURING THIS STAGE: it will give a faulty reading.

2) **Calculation.** The oven works out the cooking time required. The AUTO symbol appears on the display panel. The oven shows the amount of cooking time remaining as well as the actual time of day it will finish. If you want to open the door to rearrange the food, add more liquid etc, you can.

3) When cooking finishes a series of beeps will sound.

2. Instructions for use

ALL COOKING IS DONE WITHOUT PREHEATING THE OVEN

a) Cooking straightaway:

Set the selector to "EASY COOK".

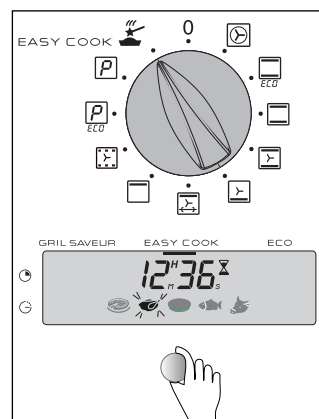
In the display, you will see a selection of dishes.

Using the button choose the one you want

Place the dish in the oven at the level suggested in the display.

Close the door. The oven starts the cooking cycle as the oven's sensors start working and the display panel becomes busy. The cooking time is displayed.

When cooking finishes a series of beeps will sound.



Advantages and operating method

b) Delayed cooking:

Turn the selector to "EASY COOK".
Choose which dish you are going to cook from the display panel using the button.

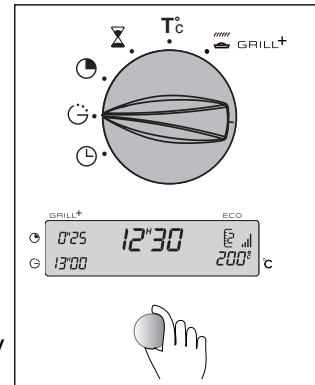
Place your dish in the oven and shut the door.

Turn programme selector to "☺".

Turn the knob + or - to set the time you want the food cooked by.

E.g. 1 pm (13:00).

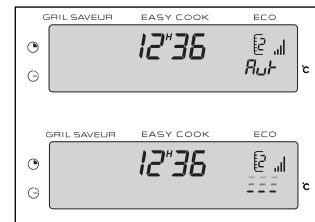
When you have done this the start of cooking will be delayed. The cooking time is worked out automatically. As when cooking straightaway, the time allowed may be adjusted by the oven during cooking and the end result may vary by a couple of minutes (+ or -) compared with the initial time given.



3. Tips

Once the "Auto symbol" appears in the display panel, you can open the oven door.

Once it starts flashing however, if you open the oven door, it will make a warning sound and the dishes symbol will blink.


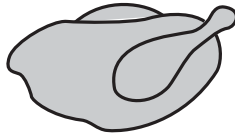
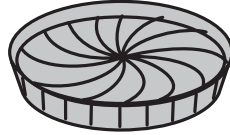
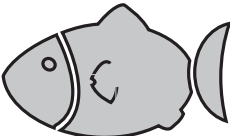
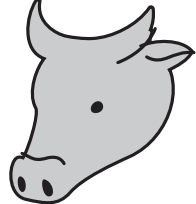


The "EASY COOK" feature MUST START WITH A COLD OVEN. You must wait for the oven to cool down completely before using the Easy Cook method again. If the oven is not cool enough, the temperature and the dish symbols will blink in the display panel and you will not be able to cook.

4. Troubleshooting

If you realise that...	Possible causes	What should you do?
Beeps and symbols	<ul style="list-style-type: none"> You have opened the door while the oven is scanning. The programme has been cancelled. 	- Let the oven cool down and try again.
The symbol --- is flashing in the display panel.	<ul style="list-style-type: none"> The oven is calculating the best cooking time. 	- This is perfectly normal.
"Auto" is displayed	<ul style="list-style-type: none"> The oven has now worked out the appropriate cooking time. 	- This is perfectly normal.
The "EASY COOK" feature selector symbols and temperature are blinking and a beep is audible.	<ul style="list-style-type: none"> The oven is too hot to use the "EASY COOK" feature. 	- Either wait for the oven to cool down or use a different cooking method.

EASY COOK FE

 <p>Pizza</p>	<ul style="list-style-type: none"> • Bought freshly made pizza • Pizza base ready for use • Home-made pizza • Frozen pizza <ul style="list-style-type: none"> • with grated cheese on top • small packaged pizzas
 <p>Poultry</p>	<p>PLEASE NOTE: All Poultry must be completely defrosted prior to using the Easy Cook function.</p> <ul style="list-style-type: none"> • Chicken weighing 1 to 1.8 kg • Duckling, pheasant etc
 <p>Flans</p>	<ul style="list-style-type: none"> • Freshly made flans • Frozen flans • Quiches • Frozen uncooked meat in pastry
 <p>Fish</p>	<p>PLEASE NOTE: All Seafood must be completely defrosted prior to using the Easy Cook function.</p> <ul style="list-style-type: none"> • Whole fish (Sea bream, hake etc) Served individually (trout and mackerel) with flavourings and white wine baked fish
 <p>Roast Beef</p>	<p>PLEASE NOTE: All Roasting Joints must be completely defrosted prior to using the Easy Cook function.</p> <ul style="list-style-type: none"> • Roast joints (left very pink in the middle)

A T U R E S G U I D E

- TIPS:

- Place them directly on the shelf to make the dough base crispy.

- TIPS:

- Use the spit. Remember to place the grill pan underneath to catch the juices.
- Prick the skin to prevent splattering.

- TIPS:

- Use a non-stick aluminium flan tin: the pastry on the bottom will be crisper.
- For bought frozen flans and quiches, take them out of their aluminium container before placing on the shelf.

- TIPS:

- Only use this feature for whole fish cooked flat. Fish wrapped in pastry or grilled needs a pre-heated oven for best results.

- TIPS:

- If you prefer your beef well cooked, use a conventional cooking method.
- Remove the joint from the fridge at least 1 hour before cooking is to start (see tips on the next page).
- Remove as much basting fat from the joint as possible. Place the joint in an earthenware dish with a little water and a teaspoon of oil.
- Do not sprinkle with salt until cooking is over.

Handy Hints and Tips

Pizza

To avoid cheese and tomato sauce dripping in the oven, place the pizza on a sheet of baking paper directly on the shelf.

Poultry

Make sure the dish in which the chicken cooks is big enough to prevent fat burning.

Flans / Quiches:

Metal trays are better than glass or porcelain, which are often too thick and food takes longer to cook. Metal also gives a crisper finish to the pastry. When cooking fruit tarts, to prevent the juice soaking into the pastry and leaving it soggy, sprinkle the base with some semolina, crushed biscuits, grounds almonds or tapioca to absorb the excess. When cooking savoury flans with frozen vegetables or vegetables containing a high-water content (leeks, spinach broccoli or tomatoes), sprinkle with a tablespoon of cornflour.

Fish :

Check when buying that the fish has a pleasant smell and if it is a salt water fish, it has a faint salty tang. The fish should be firm and solid and the scales well attached to the skin. The eyes should be shiny and raised and the gills bright and moist.

Beef (AND MEAT IN GENERAL)

Always remove meat from the fridge well in advance of cooking. The sudden change in temperature from cold to hot can toughen meat. Ideally beef should be well browned on the outside, red in the middle but hot throughout. Do not sprinkle with salt before cooking as this draws out the blood and dries out the meat. Try to turn meat using tongs rather than a fork to keep the blood in the joint. Always leave the cooked joint for 5 to 15 minutes after cooking to recover. Wrap it in kitchen foil and leave in the open warm oven. During this time the juices, which were drawn out, can soak back into the meat.

Use earthenware dishes to roast joints; glass ones tend to make the meat spit. Do not use the enamel grill tray for roasting.

Recipes

Pizza

Using a ready-prepared dough base for each pizza.

*Vegetable pizza: 6 tbsp. tomato sauce; 1 large courgette, diced; half a pepper diced; half a small aubergine, sliced; 2 tomatoes, sliced; 50 g grated Gruyère cheese, oregano, salt and pepper

*Roquefort cheese and smoked bacon: 6 tbs. tomato sauce, 4 rashers smoked back bacon; 100 g Roquefort, diced; 50 g walnuts; 60 g grated Gruyère.

*Sausage and cottage cheese: 200 g cottage cheese, sieved, drained and spread on the dough base; 4 sausages sliced in rounds; 150 g ham in strips; 5 olives; 50 g grated Gruyère; oregano, salt and pepper.

Flans / Quiches

Using a non-stick aluminium flan tin 30 cm diameter.

Flaky pastry apple praline flan:

Line a flan tin with flaky pastry and prick all over with a fork.

Bring 200 ml cream with a vanilla pod in it to the boil. Leave to cool.

Beat together 2 eggs and 30g sugar and add the cooled cream. Dice two eating apples and roll in 70g praline. Spoon the cream and apples into the flan case and cook in the oven.

Quiches

Using an aluminium flan tin 27 to 30 cm diameter.

Ready-made shortcrust pastry

Beat together 3 eggs and 500 ml thick cream

Salt, pepper and nutmeg.

Choice of toppings:

8 rashers bacon cooked and chopped,

or 1 kilo cooked chicory and 200 g grated Gouda

or 200 g broccoli, 4 rashers bacon in bits and 50 g

Stilton cheese

or 200 g salmon and 100 g spinach cooked and drained

Recipes

Fish

Sea bream with dry cider: 1 sea bream weighing 1.5 kg.
500 g mushrooms.
2 cooking apples.
2 shallots.
2 tbsp thick cream.
100g butter.
500 ml cider; salt and pepper

Gut and clean the fish and remove the scales. Chop the shallots, slice the mushrooms, place them in a dish and lay the fish on top. Pour in the cider, add salt, pepper and a few knobs of butter and place in the oven. Fry the unpeeled, quartered apples in the remaining butter. When the fish is cooked, remove it from its dish and place on a warm plate. Sieve the liquid off, save the mushrooms and reduce the stock. Add the cream to the juices and serve with the apples and mushrooms.

Poultry

Stuff with a handful of fresh tarragon or coat with a mix made from 6 gloves of garlic crushed with a pinch of rock salt and several peppercorns.

Roast beef Sauces to go with beef.

SAUTERNES and ROQUEFORT Sauce:

Sweat 2 tbsp finely chopped shallots in butter.
Add 100 ml Sauternes and allow to reduce.
Add 100 g Roquefort cheese and let it melt slowly.
Add 200 ml thin cream, salt, pepper and bring to the boil.

BRANDY and PINK PEPPERCORNS Sauce:

Sweat 2 tbsp chopped shallots.
Add 150 ml red wine and leave to reduce.
Add the yolk of an egg, 1 tbsp tomato ketchup, 200 g butter, salt and pepper.
Whisk together, while pouring in 3 tbsp brandy and 1 tsp crushed pink peppercorns.

PEAR and WATERCRESS Sauce :

Cook a pear in enough white wine to cover it. Drain the wine into a jug and mash the pear.
Blanch a small bunch of watercress, drain and chop.
Braise 1 tbsp chopped shallots in butter.
Add the drained wine and reduce.
Add the pear, watercress and 200 ml thin cream.
Add salt and pepper and bring lightly to the boil .