

Miele

Miele

MICHAEL MEREDITH MASTERCLASS



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All the tools, tips, recipes and inspiration
you need to create a five star feast.



“Sourcing local and in season ingredients is an inspiring and sustainable way to create”

As a Samoan born, NZ raised chef, creating a unique and inspiring menu comes down to knowing your ingredients, trusting your appliances and believing in your ability to create something extraordinary.

Miele Culinary Experts share my passion for bringing out the best in food, so it's my pleasure to share this menu of my own recipes, inspired by my commitment to sustainability.

Michael Meredith - Miele Ambassador



MENU

CANAPÉS

Crispy fish skins with horseradish crème fraiche and pickled herbs

Potato bread with spiced hazelnut

Green apple with sorrel

ENTRÉE

Roasted cabbage with onion and sourdough cream

MAIN

Blue cod, sweet corn, broad beans curried broth

SIDES

Braised celeriac

Steamed Brussels sprouts, hoisin butter and peanuts

DESSERT

Poached winter fruit and gingerbread crumbs with lemon thyme mascarpone



CRISPY FISH SKINS WITH HORSERADISH CRÈME FRAICHE AND PICKLED HERBS

INGREDIENTS

Pickling liquid

150ml chardonnay vinegar
25g sugar
10g salt
1 cup of fresh soft herbs i.e. dill, chervil

Fish skins

4 fish Blue Cod skins, scales and flesh removed
150g crème fraiche
1 lemon, zest and juice
Pinch of salt
Oil, for frying

Serves

4

Preparation time

25 minutes

Cooking time

2 hours 10 minutes

Appliance/Function

Steam and Induction

METHOD

Pickling liquid

1. Mix chardonnay vinegar, sugar and salt together.
2. Toss in the herbs and let them pickle for a few minutes prior to serving.

Fish skins

1. Place fish skin in a perforated steam container lined with baking paper and Steam at 100°C for 5 minutes.
2. Slide baking paper and skin onto a perforated oven tray and dehydrate on Conventional at 80°C for approximately 2 hours, or until crispy. This can also be done in a Combi steam oven at 0% moisture at 80°C for an hour.
3. Place oil into a large saucepan on high heat, induction setting 9 until it reaches 170°C on a cooking thermometer.
4. Shallow fry fish skins until puffed and crispy. Remove from oil and drain on paper towel. Season lightly with salt while still hot.
5. Lightly fold in the lemon juice and zest into the crème fraiche, season to taste.

To serve

1. Lightly spread crème fraiche on fish skin, drain herbs and place on top, then finely grate over the horseradish and serve.

NOTES



POTATO BREAD WITH SPICED HAZELNUT

INGREDIENTS

500g medium waxy potatoes skin on, well-scrubbed
¼ cup melted butter, plus a little for brushing
1 egg
1 cup rice flour
¼ cup potato flour/starch
1 tsp baking powder
Salt to taste

Hazelnut spice mix

75g hazelnuts
1 tbsp white sesame seeds
1 tbsp whole coriander seeds
½ tbsp whole cumin seeds
½ tbsp whole fennel seeds
1 small pinch dried chilli
½ tbsp sumac
½ tbsp dried oregano
½ tbsp dried thyme

Serves

4

Preparation time

25 minutes

Cooking time

1 hour

Appliance/Function

Conventional, Crisp function and Steam

METHOD

Hazelnut spice mix

1. Roast hazelnuts in the oven on Conventional at 160°C for 8 minutes and pulse in a food processor until crumbly, or chop by hand.
2. Toast the cumin, coriander, fennel and chili in a frying pan on medium heat until fragrant.
3. Grind the spices into a coarse powder with a coffee grinder or mortar and pestle.
4. Mix all of the ingredients together.

Potato bread

1. Cut the potatoes around ½ cm thick, leaving the skin on, and spread into a perforated steam container.
2. Steam at 100°C for 25-30 minutes.
3. Add the flours, salt and baking powder together in a bowl and mix well
4. Roughly mash the potatoes and stir through the melted butter and egg.
5. Fold the flours into the mashed potato mix until a firm smooth dough is formed and rest for 10 minutes.
6. Divide into 30g balls and shape into flat round patties about 1cm thick.
7. Place onto a perforated oven tray and brush with a little melted butter then sprinkle the hazelnut spice mix on top.
8. Place into the oven on Intensive Bake at 170°C with the Crisp function on for 15-20 minutes.
9. Brush with more butter when it comes out of the oven, season with salt and serve warm.

NOTES



GREEN APPLE WITH SORREL

INGREDIENTS

250g green apples
25g caster sugar
Juice of ½ lemon
50g sorrel
Lemon oil
Salt to taste

Serves
4

Preparation time
15 minutes

Cooking time
1 hour 55 minutes

Appliance/Function
Induction, Fan Plus
and Crisp function

METHOD

1. Thinly slice the apples with the skin on.
2. In a saucepan add the apples, sugar and lemon juice, cover and bring to boil on high heat, induction setting 8, then reduce the heat to low, induction setting 3 and cook until soft, approximately 15-20 minutes.
3. Blend until completely smooth.
4. Spread the mixture onto a silicone mat or grease proof paper about 2mm thickness and place on a perforated baking tray.
5. Dehydrate in the oven on Fan Plus at 65°C with the Crisp function on for 1 hour 30 minutes.
6. Once the apple has dried, cut into strips and roll up, drizzle with lemon oil a pinch of salt and finish with fine cut strips of sorrel.

NOTES



ROASTED CABBAGE WITH ONION AND SOURDOUGH CREAM

INGREDIENTS

1 small to medium white cabbage
approximately 1.4kg
4 medium onions, skin on
Olive oil
Salt to taste

Sourdough cream

Roasted pulp of 4 onions,
outside skins removed
300ml reduced chicken stock
60g sourdough, roughly chopped
2 tbsp Dijon mustard
50g butter
50ml white wine vinegar
80ml cream
½ cup chives, finely chopped

To serve

¼ cup olive oil
Juice of ½ lemon
Salt to taste

Serves

4

Preparation time

30 minutes

Cooking time

2 hours 40 minutes

Appliance/Function

Moisture Plus and Induction

METHOD

Roasted cabbage and onion

1. Using a thin metal skewer, put a few deep holes into the cabbage and the onions.
2. Place on a grilling and roasting insert, set in a multi-purpose tray and drizzle some olive oil and salt over the cabbage and rub it into the cabbage. Place the whole onions around it.
3. Place into the oven on Moisture Plus Fan Plus at 160°C for 2 hours and 10 minutes with 3 bursts of steam, releasing each burst of steam 40 minutes apart.
4. Remove the onions and continue cooking the cabbage for another 30 minutes.
5. Turn off the oven and rest in the oven for 20 minutes.

Sourdough cream

1. In a saucepan add onion pulp, chicken stock, cream and sourdough then bring to a light boil on medium heat, induction setting 6 and remove from heat.
2. Add vinegar and place into a blender and blend till smooth.
3. Return into the saucepan and set on low heat, induction setting 2, whisk in mustard and butter.
4. Check seasoning, add chives and set induction to Keep Warm setting.

To serve

1. Combine olive oil and lemon juice.
2. Remove cabbage from the oven and portion into even wedges.
3. Season with salt and brush with olive and lemon juice.
4. Serve with sauce.

NOTES



BLUE COD, SWEET CORN, BROAD BEANS CURRIED BROTH

INGREDIENTS

4 Blue Cod fillets, boned and skin removed
300g fresh broad bean kernels
200g fresh baby corn cut in half, lengthways

Curried broth

50g butter
30ml neutral cooking oil
1 litre chicken stock
2 shallots, chopped
3 garlic cloves, chopped
½ green chilli
1 tbsp ground coriander
1 tbsp ground cumin
1 tsp asafoetida
15g fresh turmeric, peeled and thinly sliced
4 ripe medium tomatoes, cut into quarters
2 tbsp tamarind paste (choose a sweet tasting brand)
1 tbsp palm sugar
2 tbsp mustard seeds
2 tbsp lime juice
½ cup fresh coriander leaves, chopped
½ cup fresh curry leaves
120g of spinach leaves, stalks removed and torn into large strips
Salt to taste

Serves

4

Preparation time

30 minutes

Cooking time

45 minutes

Appliance/Function

Induction and Steam

METHOD

Curried broth

1. Place a large saucepan on medium-high heat, induction setting 7. Add butter, oil, shallots, garlic and chilli and sweat for 3-4 minutes, or until fragrant.
2. Add the ground spices, fresh turmeric and tomatoes and cook, stirring for another 3 minutes.
3. Add tamarind paste, palm sugar and stock and bring to boil on high heat, induction setting 9 then reduce induction setting to 6 and simmer for 30 minutes.
4. Strain through a sieve into another saucepan and set induction to the Keep Warm setting.
5. Steam broad beans and corn in a perforated steam container at 100°C for 2 minutes, then quickly shell the broad beans and add to the broth.
6. In a sauté pan set on medium-high heat, induction setting 7, toast the mustard seeds until they start to pop and add to the broth with the curry leaves.

Blue cod

1. Season fish lightly with salt and place in an unperforated steam container lined with baking paper.
2. Place in the steam oven and Steam at 85°C for 8-10 minutes, depending on thickness.

To serve

1. Bring broth to a quick boil on high heat, induction setting 9. Remove from heat as soon as it boils and add coriander leaves, spinach and lime juice and season with salt.
2. Place fish into serving bowl and spoon broth and vegetables on top.

NOTES



BRAISED CELERIAC

INGREDIENTS

- 1 celeriac root (1.2kg-1.3kg)
- 400ml chicken or vegetable stock
- 50g butter
- 1 bay leaf
- ½ lemon peel (save juice)
- Olive oil
- Salt to taste
- ½ cup chopped parsley

Serves

4

Preparation time

15 minutes

Cooking time

45 minutes

Appliance/Function

Fan Plus

METHOD

1. Pre-heat oven on Fan Plus at 180°C.
2. Trim the celeriac skin off and cut into even quarters.
3. Heat the olive oil in a small gourmet casserole dish on high heat, induction setting 8 and caramelize the celeriac on both sides.
4. Add stock, bay leaf, lemon peel, a pinch of salt and butter, allow to come to a simmer for a minute.
5. Cook uncovered for 30-40 minutes, turning after 20 minutes.
6. Allow the cooking liquid to reduce to thick glossy coating.

To serve

1. Toss in parsley and lemon juice.

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STEAMED BRUSSELS SPROUTS, HOISIN BUTTER AND PEANUTS

INGREDIENTS

500g Brussels sprouts, trimmed and halved
1 tbsp hoisin sauce
60g butter melted
½ cup roasted peanuts, roughly chopped
½ lemon, juiced

Serves
4

Preparation time
5 minutes

Cooking time
8 minutes

Appliance/Function
Steam

METHOD

1. Place Brussels sprouts into a perforated steam container.
2. Place in steam oven and Steam at 100°C for 6-8 minutes.
3. Remove from the steam oven, shaking off any excess moisture and place into a bowl.
4. Add butter, hoisin, lemon juice and a little salt and toss together.
5. Sprinkle peanuts over the top and serve.

NOTES



POACHED WINTER FRUIT AND GINGERBREAD CRUMBS WITH LEMON THYME MASCARPONE

INGREDIENTS

2 ripe quince, or 4 firm pears

Stock syrup

Juice and zest of 1 lemon
Juice and zest of 1 orange
1 bay leaf
250g caster sugar
400ml water
1 star anise
1 cinnamon stick

Gingerbread

150g plain flour
¼ cup rolled oats
½ tsp bi-carb soda
½ tsp ground cloves
1½ tsp ground ginger
½ tsp ground cinnamon
75g butter
50g brown sugar
½ beaten egg
100g blackstrap molasses
½ tsp salt

Lemon thyme mascarpone

1 tbsp honey
10g lemon thyme, picked
and chopped
250g mascarpone
1 lemon, zest and juice

Serves

4

Preparation time

35 minutes

Cooking time

1 hour 35 minutes

Appliance/Function

Induction and Fan Plus

METHOD

Stock syrup

1. Place all of the ingredients into the induction suitable medium gourmet casserole dish.
2. Cook on medium heat, induction setting 5 and dissolve the sugar into the water for 5 minutes.

Fruit

1. Peel the fruit and remove the cores. Place into the stock syrup.
2. Bring to boil on high heat, induction setting 9, then reduce to setting 5. Cover and simmer for 1 hour 30 minutes for the quince and between 10–25 minutes for the pears. Check to see if cooked by inserting a skewer or small knife into fruit to see if soft.
3. Once cooked, carefully remove fruit and reduce stock syrup on high heat, induction setting 8, until slightly thickened and glossy.
4. Strain back onto the fruit, discarding aromatics.

Gingerbread

1. Sift together flour, bi-carb soda, salt and spices in a bowl then add oats and combine.
2. Melt butter, sugar and molasses in a saucepan on low heat, induction setting 4, once evenly combined remove from heat.
3. Cool slightly for 5 minutes then whisk in the egg.
4. Pour the wet ingredients into the dry and mix to form a soft dough, wrap and rest for an hour in the refrigerator.
5. Pre-heat the oven on Fan Plus at 160°C.
6. Press dough out on a sheet of baking paper to ½ cm thick, lightly roll if needed, then transfer to an oven tray.
7. Using a fork pierce some holes into the pastry.
8. Place in the oven and bake for 16-18 minutes.
9. Once cooked, remove from the oven and cool.
10. Once cooled, use a knife and cut into small crumbs.

Lemon thyme mascarpone

1. In a saucepan add honey and lightly warm on low heat, induction setting 3.
2. Add thyme and remove from heat, let it infuse for 5 minutes.
3. Mix into mascarpone with lemon zest and juice and refrigerate until serving.

To serve

1. Carefully slice the fruit and place into a shallow bowl.
2. Drizzle with syrup, add two quenelles of lemon thyme mascarpone and top with gingerbread.

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