

Linärie x
Manu Feildel



LINÄRIE APPLIANCES

COOKBOOK

— french recipes —

BY CELEBRITY CHEF MANU FEILDEL



Linärie x Manu Feildel



MANU FEILDEL

Celebrity Chef, TV Host &
Linärie Ambassador

French-born Aussie who's taken TV by storm! Best known for spicing up kitchens on "My Kitchen Rules," Manu's charm and culinary skills have made him a household name. Whether he's judging talent on "Australia's Got Talent" or busting a move on "Dancing with the Stars," Manu always brings his signature flair and a dash of fun to everything he does.

LINÄRIE APPLIANCES

Founded in 2022, Linärie Appliances combines cutting-edge technology with elegant French design to create state-of-the-art kitchen appliances that elevate Australian culinary experiences. We believe the kitchen is the heart of the home, where timeless French aesthetics meet modern innovation, creating a space where families and friends gather to craft unforgettable memories.



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Salt-Crust Baked Snapper



4 servings



50 minutes

INGREDIENTS

- 4 sprigs of thyme
- 4 small fresh bay leaves
- 1 small lemon, *thinly sliced*
- 1 x 2 kg snapper, *cleaned, scales intact*
- fresh ground black pepper
- 1.5 kg table salt
- 6 egg whites

NOTES

Do not eat the salt shell — it is only used for cooking.

DIRECTIONS

1. Preheat the oven to 200°C.
2. Place the thyme, bay leaves, and lemon slices inside the cavity of a fish and season the cavity with pepper.
3. Place the salt and egg whites in a large bowl and whisk to combine well. Spread a 1 cm thick layer of the salt mixture over a large baking tray, keeping it in the shape of the snapper as much as possible. Place the fish on top of the salt mixture, then spread the remaining salt mixture over the top and sides to cover it completely. Bake the snapper for 45 minutes, then remove from the oven. The salt crust should have become a hard golden shell.
4. To serve, crack the salt crust at the table before your guests.

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Oven Baked Ratatouille



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4-6 servings



50 minutes

INGREDIENTS

- 60 ml olive oil
- 4 brown onions, *thinly sliced*
- 4 cloves, *thinly sliced*
- 2 tbsp thyme leaves
- 3 large zucchini
- 3 Japanese eggplants
- 6 truss tomatoes
- 2 tbsp rosemary, *coarsely chopped*
- sea salt
- fresh ground black pepper

NOTES

Enjoyed best when shared!

DIRECTIONS

1. Preheat the oven to 200°C.
2. Place a frying pan over medium heat, add 1 tablespoon of olive oil, and sauté the onion for about 15 minutes, or until lightly golden, reducing the heat a little if the onion begins to catch. Add the garlic and 1 tablespoon of thyme and cook for 2 minutes. Spread the onion mixture over the base of a large roasting tin.
3. Wash the veggies and cut them widthways into 1 cm thick slices. Tightly arrange the vegetables in rows over the onion base, starting with the zucchini, followed by the eggplant then the tomato. Gently push the slices out so they sit in a diagonal pattern, exposing some of the flesh.
4. Drizzle with the remaining olive oil and sprinkle over the rosemary and remaining thyme. Season with salt and pepper and bake for 45 minutes, or until the vegetables are tender.

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Braised Beef Cheeks



INGREDIENTS

- 10 juniper berries
- 6 cloves
- 1.5 kg beef cheeks, *trimmed + halved*
- 1 onion, *coarsely chopped*
- 1 carrot, *coarsely chopped*
- 1 stick celery, *coarsely chopped*
- 3 bay leaves
- 6 sprigs thyme
- 2 wide strips of orange zest
- Red wine
- 80 ml olive oil
- 90 g unsalted butter
- Sea salt
- 750 ml Brown Veal Stock
- 8 pearl onions, *peeled, root ends intact*
- Large pinch of caster sugar
- Fresh ground black pepper
- 100 g speck or bacon, cut into bite-sized pieces
- 400 g button mushrooms to serve

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DIRECTIONS

1. Finely crush the juniper and cloves with a mortar and pestle. Transfer to a large bowl, then add the beef, onion, carrot, celery, bay leaves, thyme, and orange zest. Pour over the red wine and stir to combine well. Cover with plastic film and refrigerate overnight.
2. Remove the beef from the marinade and pat dry with a paper towel. Strain the marinade through a fine-mesh sieve into a large bowl and set aside. Reserve the vegetables and herbs.
3. Preheat the oven to 180°C.
4. Heat 30 ml of the olive oil and 60 g of the butter in a large enameled cast-iron casserole over medium-high heat. When the butter starts to foam, cook the meat in batches, seasoning with salt as you go, for 8-10 minutes or until golden. Remove from the pan, reduce the heat to low, then add the reserved vegetables and herbs and stir for 6 minutes or until golden. Return the beef to the pan, increase the heat to high, then add the reserved marinade and the stock, scraping the base to remove any cooked-on bits, and bring to a boil. Transfer to the oven and cook, covered, for 3 hours or until the beef is tender, regularly skimming the surface of any impurities.
5. Place the onions, sugar, remaining butter, and pinch of salt and pepper in a small saucepan. Add water to partially cover the onions, then cover with a lid and cook over medium heat for 10 minutes. Remove the lid and cook for another 5 minutes or until the water has evaporated and the onions are tender and lightly coloured. Set aside. Cook the speck in a large frying pan over medium heat for 6-7 minutes until golden. Set aside. Heat the remaining olive oil in the pan over medium heat, then add the mushrooms and season to taste. Toss for 5-6 minutes or until golden.
6. To make the carrot puree, place all the ingredients in a saucepan and bring to a boil. Simmer for 15 minutes or until the carrot is tender. Discard the star anise, then, using a slotted spoon, transfer the carrot to a blender and blend with enough of the water to form a smooth puree.
7. If desired, serve the beef cheeks, onions, speck, and mushrooms with carrot puree, topped with micro herbs.

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At Linärie, we believe the heart of every home is the kitchen, where culinary magic comes to life. To bring this vision to Australian homes, we've teamed up with TV Personality and French Chef, Manu Feildel to blend premium craftsmanship with world-class culinary expertise.



Merging Manu's passion for French cuisine with Linärie's innovative designs, we deliver a unique blend of tradition and modernity to Australian kitchens. Experience the ultimate in-home cooking with exclusive recipes and tips from Manu, tailored to maximize Linärie's advanced features.



Whether you're a seasoned chef or an enthusiastic home cook, our appliances are designed to inspire creativity and help you achieve culinary excellence, turning every meal into a gourmet adventure.

Elevate Your Kitchen with Linärie

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