

DE BETRIEBSANLEITUNG
EN GUIDE TO INSTALLATION
FR GUIDE D'UTILISATION
NL GEBRUIKSAANWIJZING
PT GUIA DE UTILIZAÇÃO

Brandt

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Oven
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Dear Customer,

*You have just acquired a **BRANDT** oven and we would like to thank you.*

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.

*In the **BRANDT** product range, you will also find a wide choice of microwaves, cooking hobs, ventilation hoods, cookers, dishwashers, washing machines, driers, fridges and freezers, that you can coordinate with your new **BRANDT** oven.*

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As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.

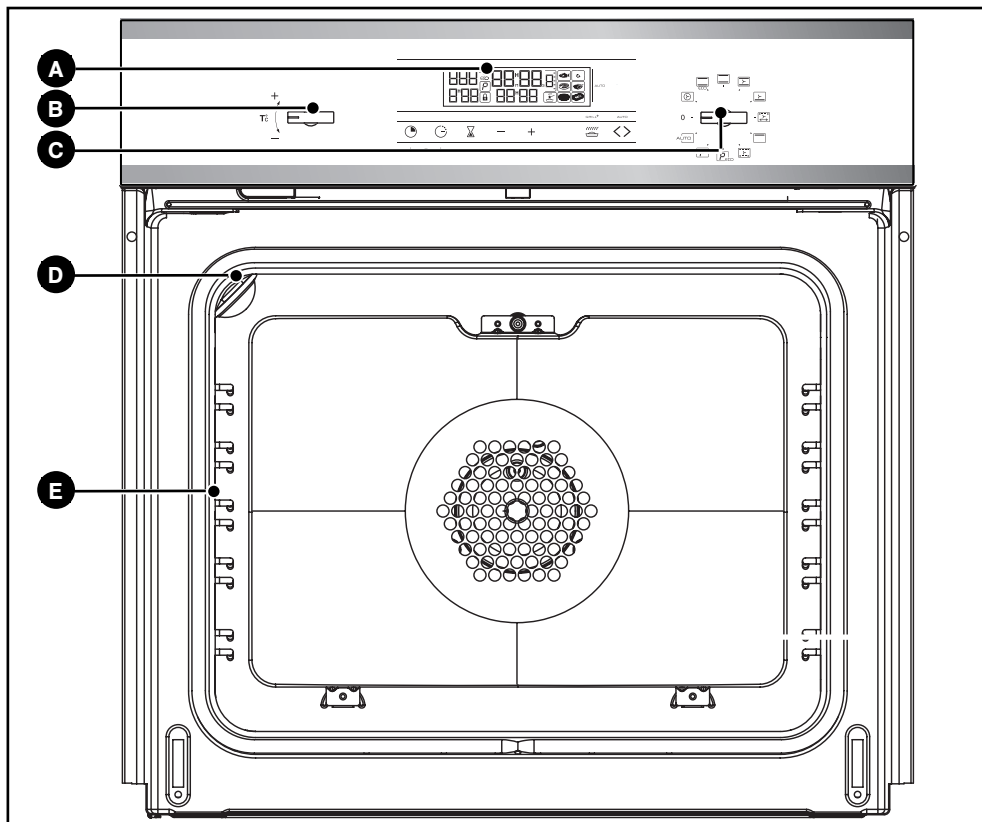


Warning:

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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• INTRODUCTION TO YOUR OVEN



A Programmer

B Temperature selector

C Function selector

D Lamp

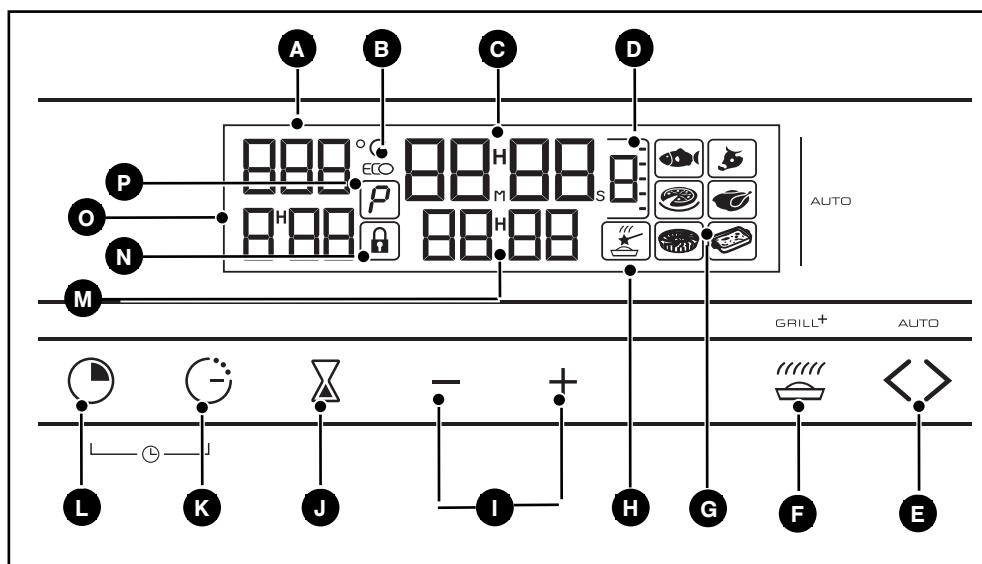
E Shelf support indicator



Tip

This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.

• PRESENTATION OF THE PROGRAMME SELECTOR



- | | |
|--|--|
| A Temperature display | I Touch controls for setting time |
| B ECO indicator (cooking and self-cleaning) | J Timer touch control |
| C Time and duration display | K Cooking end time touch control |
| D Shelf number indicator | L Cooking time touch control |
| E AUTO COOK function button | M Cooking end time indicator |
| F GRILL+ button | N Door locked indicator |
| G AUTO COOK plates indicator | O Cooking time indicator |
| H AUTO COOK indicator | P Self-cleaning indicator |

•How to set the time.

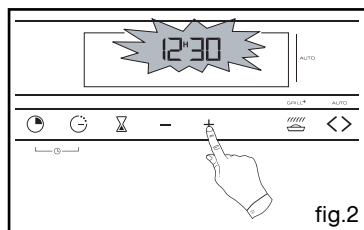
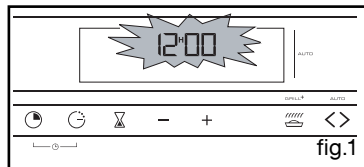
- When the power is on

The display flashes 12:00. (fig.1)

Set the time by pressing the + or - buttons (continued pressure on the button runs through the numbers quickly) (fig.2).



Example: 12:30

The adjusted time is automatically recorded after a few seconds.
The display stops flashing.



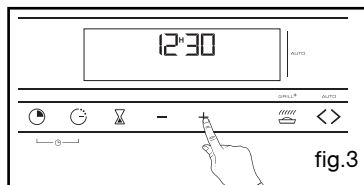
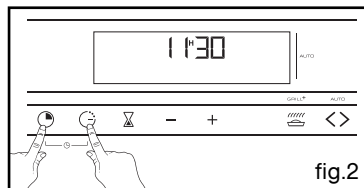
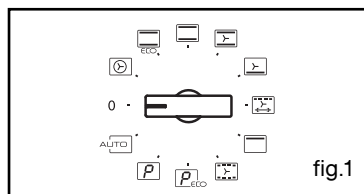
- To reset the time on the clock

The function selector must be in position 0 (fig. 1).

Press buttons “” and  at the same time for a few seconds (fig.2), then release them when the time of day begins to flash. The sound of beeping shows that you can set it now.

Adjust the time setting using the + or - buttons (fig.3).

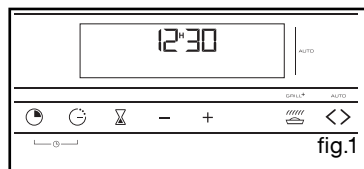
The adjusted time is automatically recorded after a few seconds.



- **Immediate cooking**

- The analog programmer should display only the time:

It should not be flashing (fig 1).



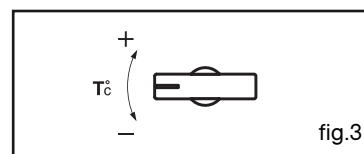
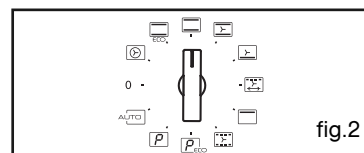
Turn the function selector to the position of your choice.

Example: position (fig.2).

Your oven will offer you the best temperature for this type of cooking.

You can also adjust the temperature by moving the temperature selection knob to + or - (fig.3)

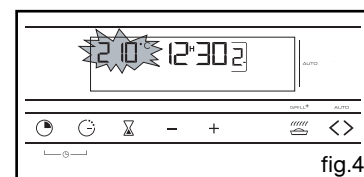
Example: temperature reference 210°C (fig.4).



Put your plate in the oven following the recommendations provided.

After doing this, the oven heats up, and the temperature indicator flashes.

A series of beeps will be emitted when the oven reaches the selected temperature.
The temperature stops flashing.



 Warning

⚠ After a cooking cycle, the cooling fan continues to operate for a period of time to guarantee good oven reliability.

 Warning

 **Warning**
All cooking is done with the door closed.


 Warning

Warning *Do not hang a towel or cloth on the oven handle.*

• PROGRAMMED COOKING

- Cooking with immediate start and programmed cooking time

- Select the cooking mode desired and adjust the temperature (fig.1).

- Press the “” button until the cooking time indicator starts to flash.

The display flashes 0:00 to tell you that you can now set it (fig.2).

- Press the + or - button to set the time you require.

Example: 30 min cooking (fig.3).

The cooking time is automatically recorded after a few seconds.

The display stops flashing.

Time counting takes place immediately after setting.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven switches off,

- 0:00 flashes (fig.4).

- A series of beeps is emitted for a few minutes. Press any button to stop the beeping.

The display goes back to showing the time of day by moving the function selector back to 0 (fig.5).

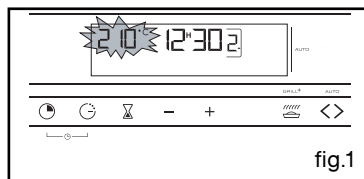


fig.1

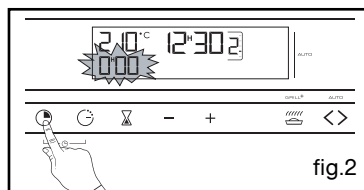


fig.2

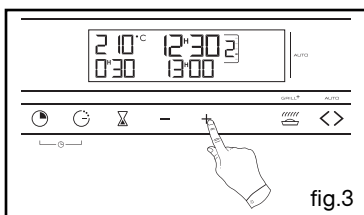


fig.3

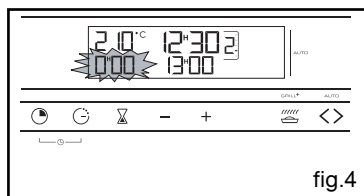


fig.4

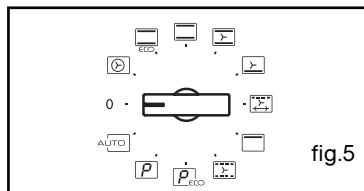



fig.5

• PROGRAMMED COOKING

- Cooking with delayed start and selected end time

Proceed as with programmed cooking.

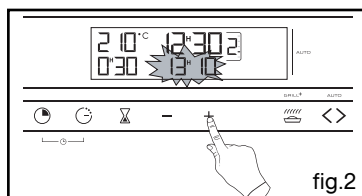
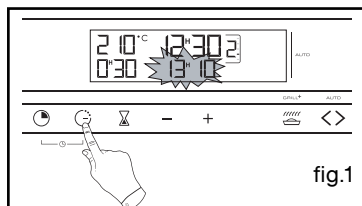
- After setting the cooking time, press the “ ” button until the end cooking time indicator flashes.

The end cooking time display to indicate that setting is now possible (fig.1).

- Press the + or - button to set the cooking time you require.

Example: end cooking at 1:10 pm (fig.2).

The end of cooking is automatically recorded after a few seconds,
The display stops flashing.



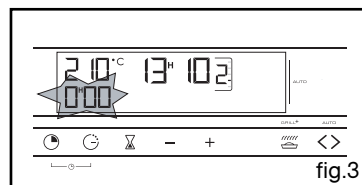
After these 3 actions, the start of cooking is delayed so that cooking will end at 1:10 pm.

At the end of cooking (end of programmed time),

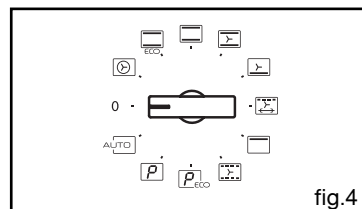
- the oven switches off,

- 0:00 and the cooking time flash (fig.3).

- A series of beeps is emitted for a few minutes. Press any button to stop the beeping.




The display goes back to showing the time of day by moving the function selector back to 0 (fig.4).



• **ECONOMIC * COOKING**

– The analog programmer should display only the time (fig.1).

– Rotate the function selector to the “” POSITION. The “ECO” indicator comes on on the display (fig.2).

– Place your plate in the oven as recommended on the display.

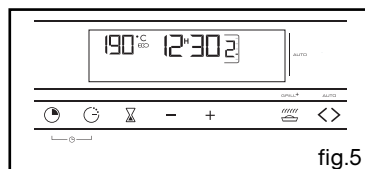
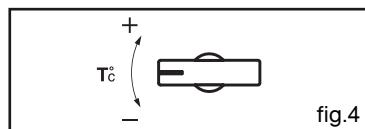
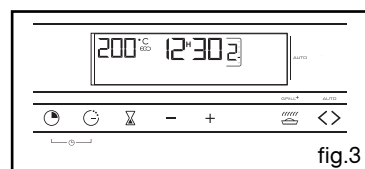
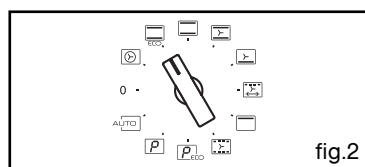
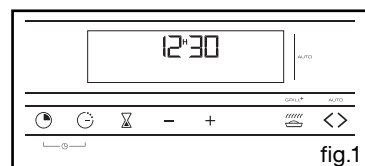
Example: position “”-> shelf 1 or 2 recommended (fig.3).

– Your oven recommends the optimal temperature for the chosen cooking mode at 200°C.

But you can adjust it by moving the temperature selector to + or -(fig.4).

Example: position “” adjusted to 190°C (fig.5).

The temperature indicator flashes. Three beeps will indicate to you that the set temperature has been reached.



***This position makes it possible to save up to 20% energy while still offering identical cooking results.**

The ECO position is used for energy labelling.

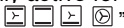



Warning

After a cooking cycle, the cooling fan continues to operate for a period of time to guarantee good oven reliability.


• GRILL⁺

– This function allows you to combine the chosen cooking method with a function that “browns” your dish at the end of cooking; this can be accomplished by turning on the grill for the last five minutes of the programme.

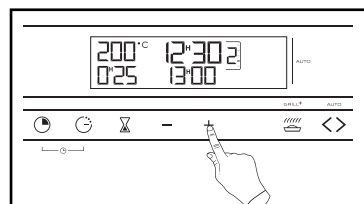
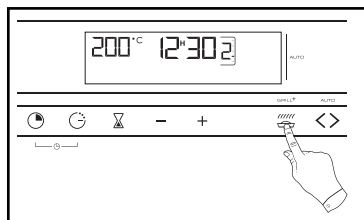
It is only active for the following cooking functions: “”


This function can be programmed at the start of cooking by adding 5 minutes to the cooking time or simply at the end of cooking by pressing the “” button.

– Set the cooking mode chosen and if necessary adjust the temperature.

– Press the “GRILL⁺” button, cooking time flashes at 0:05 (this cooking time is the minimum required to activate the “” function in the cooking sequence chosen).

– Press the + or - buttons to adjust the total cooking time. The cooking time is recorded automatically after a few seconds; the display stops flashing.




– After these 3 actions, the oven heats up and the icon “” lights up, showing you that the function is in operation.

Do not put plates too close to the grill so they don't brown too fast. Follow 1st or 2nd steps (starting from the bottom).

Sample dishes:

– Gratins on pasta, cauliflower, endives, shellfish, crumbles, etc.

Programming examples: Onion soup au gratin:

– Select the cooking sequence and temperature: 180°C, the programme: “” and the time: 25 minutes.

The stock will be heated for 20 minutes and browning will carry on for the remaining 5 minutes.




Warning

Every time the function selector is rotated, the function is deactivated “”.



Tip


It is possible to activate or deactivate this option at any point during cooking by adjusting the “” knob.

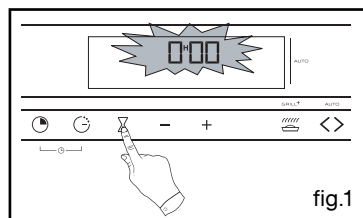
You can also activate this function with delayed cooking.

• USE OF THE TIMER FUNCTION

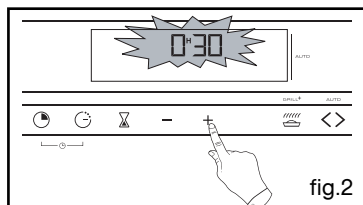
- The programme selector on your oven can be used as a separate timer which can be used when the oven is off.

In this case, the timing display takes priority over the time of day display.

- Press the “” button (fig.1) until it reads 0.00.



- Adjust the time chosen by pressing + or - (fig.2) buttons until you reach the time required (maximum 60 minutes).



The display stops flashing and the timer starts, counting the time in seconds. Once the time has elapsed, the timer sounds a series of beeps to let you know. Press any button to stop the beeping.



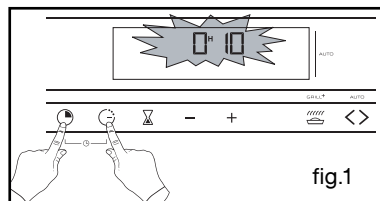
Warning

It is possible to change or cancel the timer programme at any time.

• ADJUSTING THE BRIGHTNESS OF THE DISPLAY

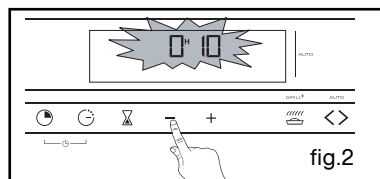
You can adjust the brightness of your display. To do this:

- Set and validate the time on your programme selector at 0:10 (fig.1).

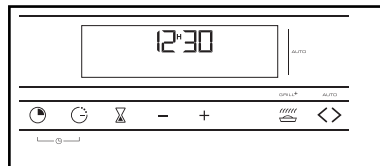


- Press buttons + and - at the same time for ten seconds or so until “CO” is displayed in order to go back to setting mode (fig.2).

- Press buttons + or - to obtain the brightness you require.



Once you have set the brightness to the level you require, wait a few seconds and reset the programme selector to the time of day.



*

**CIRCULATING HEAT**(recommended temperature **180°C** - Min. 35°C - Max. 235°C)

- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Preheating unnecessary except for cooking programmes requiring very short times (biscuits on several levels).
- Recommended for preserving tenderness in meats, vegetables and fish and for multiple cooking on up to three levels.

*

**TRADITIONAL ECO**(recommended temperature **200°C** - Min 35°C Max - 275. C)

- Cooking controlled by the upper and lower heating elements with no fan.
- This position makes it possible to save approximately 25% while maintaining cooking properties. The ECO position is used for the energy label performance.
- You will save energy throughout the cooking cycle, but the time may be slower.

**TRADITIONAL**(recommended temperature **240°C** - Min 35°C Max - 275°C)

- Cooking controlled by the upper and lower heating elements with no fan.
- Requires preheating before the dish is placed in the oven.
- Recommended for **slow, gentle cooking**: tender game meat, etc. To seal **roasts** of red meat. To simmer in a **covered stew pan** dishes that were begun on the hob (coq au vin, stew, etc.).

**TRADITIONAL PULSED**(recommended temperature **200°C** min 35°C max 275°C)

- Cooking is controlled by the upper and lower heating elements and by the fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- Recommended for **meat, fish, vegetables**, preferably placed in a terracotta dish.

**PULSED BOTTOM ELEMENT**(recommended temperature **205°C** - Min 35°C Max - 275. C)

- Cooking is controlled by the bottom element combined with a slight dose of the grill and with the fan.
 - Cooking heat from the bottom with a small amount of heat from the top. Place the grid on the lowest shelf support.
 - Recommended for **moist dishes** (quiches, juicy fruit tarts, etc.). The crust will be thoroughly cooked on the bottom. Recommended for **dishes that rise (cake, brioche, kouglof, etc.)** and for **soufflés** that will not be stuck by a crust formed on the top.
- Cooking multiple items on up to three levels.

**PULSED GRILL**(recommended temperature **200°C** - Min. 180°C - Max. 230°C)

- Cooking is controlled alternately by the upper element and the fan.
 - Preheating unnecessary. Roasts and poultry that are juicy crispy and all over.
 - Recommended for all **poultry** or **roasts** to seal and cook through **leg roast, beef ribs**
- For preserving tenderness in filets of **fish**.

**HIGH GRILL**

(recommended temperature **275°C** - Min 180°C Max - 275°C)

- Cooking controlled by the upper element without the fan.
- Preheat the oven for five minutes. Slide the drip tray onto the lower shelf support to collect greases.
- Recommended for grilling **chops, sausages, slices of bread, prawns placed on the grid.**

**LOW TEMPERATURE STABILISATION/BREAD DOUGH**

(recommended temperature **80°C** - Min 35°C Max - 100°C)

- Heat regulated by the upper and lower elements with use of fan.
- Recommended for **rising dough for bread, brioche, kouglof**, etc. while not exceeding 40° (plate heating, defrosting).

**GRILL + (ROTISSERIE according to model)**

- Cooking controlled by the upper element.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The turnspit continues to operate until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all **poultry** or **roasts** on the turnspit. For sealing and thoroughly cooking **legs of lamb** or **sides of beef**. To retain **fish steaks'** moist texture.

** Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/CE.*

• SELF-CLEANING OVEN

- Your oven cleans itself by destroying the grime caused by splashes and spills at high temperatures.

- Fumes caused by the process are destroyed by being passed through a catalyser.

You should not wait until the oven is coated in grease to initiate a cleaning cycle.

In what situations should self-cleaning be used?

- When the oven gives off smoke during preheating or smokes excessively during cooking.

- When you can still smell your oven when it has cooled down after various cooking procedures (lamb, fish, grills, etc.)

Pyrolysis is not necessary after each cooking cycle, but simply when the level of grime warrants it,

- In order to adapt to any situation, this oven has 2 types of self-cleaning procedures.

- A savings cycle lasting 1 hour 30 mins (including the cooling time for the oven, the door will be locked for 2 hours); this cycle consumes nearly 25% less than the standard self-cleaning cycle. Used regularly (every two or three meat cooking sessions) this cycle lets you keep your oven clean under any circumstances.

- A standard self-cleaning cycle lasts 2 hours (including the cooling time of the oven, the door will be locked for 2 1/2 hours) and ensures effective cleaning of a very grimy oven.

- As a safety measure, the door is locked as soon as the internal oven temperature exceeds cooking temperatures. It is then impossible to open the door, even if the function selector knob is set at 0.

Cooking procedures which hardly soil the ovens	Biscuits, vegetables, cakes and pastries, quiches, soufflés, etc.	Cooking without spatters: self-cleaning isn't called for.
Cooking procedures which do soil the oven	Meats, fish, (in a dish) stuffed vegetables.	Pyrolysis is warranted after three cooking cycles.
Cooking procedures which seriously soil the oven	Large spit-roasts.	Pyrolysis can be performed after one cooking application of this kind if there is a lot of splattering.

• SAFETY RECOMMENDATIONS



Warning

- Before starting self-cleaning, **remove all your utensils from inside the oven, including pots and pans.**



Before starting self-cleaning, remove the large splashes which may have occurred in order to prevent them from burning or producing too much smoke.

- During self-cleaning the surfaces become hotter than in normal use, so keep the children away.

- Never line the inside of the oven to save on cleaning: by causing overheating you will damage the enamel with which the inside of the oven is lined.



• IMMEDIATE SELF-CLEANING


Ensure that the analog programmer displays the time of day and that it is not flashing.

All you have to do is position your cooking selector-switch on the  “Self-cleaning” position or the  “ECO self-cleaning” position (fig.1).


The period of time during which the oven cannot be used is 2hrs 30 mins (2 hours for cleaning + 30 minutes cooling time) in “Self-cleaning” mode or 2hrs (1hr 30 mins cleaning + 30 minutes cooling time) in “ECO self-cleaning” mode (this period of time cannot be changed). This period of time includes cooling up to the time the door unlocks.

The display will tell you at what time you can use your oven again (fig.2).

The  on the display will tell you that you are in a self-cleaning cycle or  ECO in an ECO self-cleaning cycle.

During the self-cleaning cycle, a padlock  appears on the display, to tell you that the door is locked (fig.3).

At the end of the self-cleaning cycle, the display will tell you (see (fig.2).

When the padlock  has disappeared from the display, the door can now be opened.

Rotate the function selector to the 0 position (fig.4).

When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean and once again ready for the cooking application of your choice.

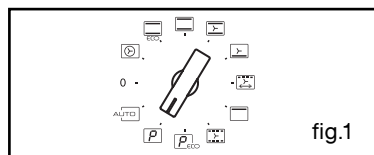


fig.1

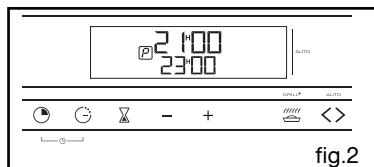


fig.2

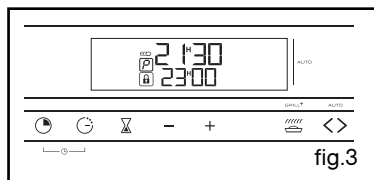


fig.3

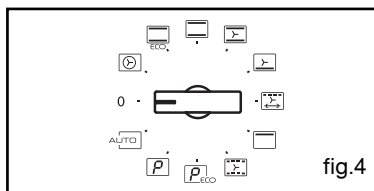


fig.4



Warning

Before beginning a self-cleaning cycle, remove the pots and pans from the oven and clean any major spill residue.



Warning

Do not hang a towel or cloth on the oven handle.

• **DELAYED SELF-CLEANING**

Follow the instructions described in the “immediate self-cleaning” paragraph, then

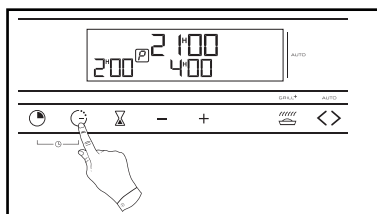
Press button “☺”, the indicator at the end of the cooking cycle flashes to show that setting can now be carried out.

Press the + or - buttons to set the time desired.

Example: Self-cleaning ends at 4:00 pm.


After these actions, self-cleaning is delayed to that it finishes at 4:00.

When the pyrolysis cycle is over, return the function selector to 0.







• ADVANTAGES AND PRINCIPLES

Using the "  " function means you no longer have to select the temperature and cooking time


These two parameters are automatically calculated by your oven in order to give you optimal cooking.

This "  " cooking mode takes place in 2 steps:

1) The first step (acquisition) during which the oven will use its electronic sensors to record the specific cooking data for your dish.

This step is represented by  flashing in the right-hand area of the display: this may take between 5 and 40 minutes depending on cooking mode chosen.

DO NOT OPEN THE DOOR DURING THIS PHASE or you may disturb the recording of data.

2) In the second step (calculation, the oven sets the cooking time necessary. The icon for the "  " animation appears. The oven shows the cooking time remaining as well as the actual time at the end of cooking. If you wish to interrupt the dish (basting, turning the piece of food, etc) you may open.

3) At the end of cooking you will hear a series of beeps.

• HOW TO USE THE APPLIANCE

a) Instant cooking:

Position the cooking selector on the "  " function.


Using the " <> " button, choose the dish.

Place it on the shelf recommended on the display. Close the door. The oven begins cooking.

The seeking procedure begins, shown by the animation on the display: a time is suggested.


When cooking is complete, the oven emits several beeps.

b) Delayed cooking:

Position the cooking selector on "  ".

Choose your dish by pressing the " <> " button.

Place your dish in the oven and close the door

Position the mode selector on "  ".

Press the + or - buttons to set the end cooking time desired.

Example.: End of cooking 1:00 pm.



After these actions, the start of cooking is delayed.

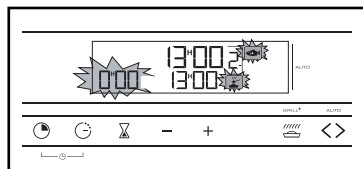
The cooking end time is estimated based on the average basic time. Just as for immediate cooking, this time will be optimised during the cooking programme; therefore, the time may vary by a few minutes (over or under) compared to the initial time selected.

• TIPS

As soon as the icon “” stops flashing, you may open the oven door

If, however, you open the door while the icon is lit, your oven sounds a warning beep and the dish icons flash.

Cooking in “” mode **MUST START WITH THE OVEN COLD**, you should wait until the oven has completely cooled down before beginning a second cooking cycle in this mode (if you do not, the cooking time indicators, “” and the dishes flash on the display, while a series of beeps will prevent you from starting to cook).



/ IF AN OPERATING FAULT OCCURS

YOU SHOULD CHECK THAT...	THE CAUSES POSSIBLE	WHAT SHOULD YOU DO?
Beeping + the AUTO COOK icon flashes	<ul style="list-style-type: none"> - You have opened the door during the seek stage: the programme is cancelled. - The oven is hot 	➔ Allow the oven to cool down before re-starting cooking.

**FISH**

- **Whole fish (sea bream, hake, trout, mackerel, etc.) with herbs and spices and white wine, roast fish**

TIPS:

- use this function for whole fish, cooked in the dish (for grilled fish or fish cooked in foil, the oven must be preheated).

**ROAST BEEF**

- **Roast beef (rare to medium rare)**

TIPS:

- If you prefer meat well-done, opt for a traditional cooking function.
- take the roast from the refrigerator at least 1 hour before beginning cooking (see tips on the next page). Remove most of the bacon strips, place the roast on an earthenware dish with a little water and a teaspoonful of oil. Add salt only when cooking is finished.

**PIZZA**

- **fresh ready-made pizza**
- **ready to use pizza bases**
- **special pizza bases**
- **frozen pizza (rolled in cheese, small loaves (packed))**

TIPS:

- put it on the grill for a crispy crust
- put it on the enamel plate to get a soft crust.

**CHICKEN**

- **chickens from 1 kg to 1.8 kg**
- **duckling, guinea fowl, etc.**

TIPS:

- spit cooking: don't forget to put a drip tray on the first shelf to catch the fat.
- cooking in a dish: preferably made of earthenware to avoid grease spattering
- prick the poultry skin to avoid spattering.

**TARTS**

- **Fresh tarts**
- **Frozen tarts**
- **Quiches**
- **Raw frozen meat pastries**

TIPS:

- use a non-stick aluminium mould: the pastry will be crisper underneath
- ready-made frozen tarts and quiches: remove the aluminium tray before putting them on the grill

**VEGETABLES**

- **tomatoes, stuffed peppers**
- **lasagna (fresh or frozen)**
- **cottage pie, brandade, pastry gratins, etc.**

TIPS:

- carefully match the size of your plate to the amount you have to cook to prevent the juice boiling over.

FISH

When you buy fish, the smell should be pleasant and not too fishy. The body should be firm and rigid and the scales should be firmly stuck to the skin; the eye should be bright and rounded and gills will appear shiny and moist.

BEEF (MEAT IN GENERAL)

It is essential to take all meat out of the refrigerator well before cooking: cold-hot temperature shocks toughen meat; this way you will produce a roast beef that is golden outside, red inside and warm in the middle. Do not salt before cooking: salt absorbs the blood and dries out the meat. Use a spatula to turn the meat: if you prick it the blood will drain away. Always let meat sit after cooking for 5 to 15 minutes: wrap it in a sheet of aluminium and place it just inside a warm oven: this way the blood, drawn to the outside, will flow back and moisten the roast.

Use earthenware roasting dishes: glass promotes grease spattering.

Do not cook in the enamelled drip tray.

PIZZA:

To prevent cheese or tomato sauce from dripping in the oven, you can place a piece of greaseproof paper between the grill and the pizza.

CHICKEN:

Carefully match the plate to the size of the chicken so that the grease doesn't burn.

TARTS/QUICHES:

Do not use glass and porcelain dishes, they are too thick and make cooking time longer, preventing the base from turning crisp and golden.

With fruit, the bottom of the tart is in danger of becoming soggy: just add a few spoonfuls of fine semolina, crushed biscuit crumbs, almond powder or tapioca, which will absorb the juice during cooking.

With high-water content or frozen vegetables (leeks, spinach, broccoli or tomatoes) you can sprinkle on a tablespoon of cornmeal.

VEGETABLES

To make a smoother potato gratin, the potatoes should be precooked cut into medallions in milk or milk and cream for about twenty minutes.

To make stuffed tomatoes: after having cut open a head, remove the seeds, salt the inside and put them back on the grill so that they drain before you stuff them.

FISH

Black sea bream with dry cider:

- 1 black sea bream weighing 1.5 kg.
- 500 g button mushrooms.
- 2 tart apples.
- 2 shallots
- 2 tablespoons of heavy cream
- 100 g butter.
- 1/2 litre cider. Salt, pepper.

Clean and scale the fish. Place it in a buttered dish on the finely minced shallots and sliced mushrooms. Add the cider, salt and pepper and a few knobs of butter. Place it in the oven. Cook the apples in unpeeled quarters in the butter. When cooking is complete, transfer the fish to a warm dish, strain the juice and deglaze the dish with the cream.

Add the cream to the juice, serve with apples and mushrooms.

ROAST BEEF Accompanying sauces.**PARSLEY SAUTERNES or ROQUEFORT SAUCE**

Sauté 2 tablespoons of minced shallots in the butter.
 Add 10 cl Sauternes, let it evaporate.
 Add 100 g Roquefort, let it melt slowly.
 Add 20 cl liquid cream, salt, pepper. Bring to a boil.

COGNAC sauce with PINK PEPPER:

Sauté 2 tablespoons of minced shallots in the butter.
 Add 15 cl Sauternes, let it evaporate.
 Add the yolk of an egg, 1 spoonful of ketchup, 200 g of butter Salt, pepper.
 While beating, add 3 spoonfuls of Cognac and 1 teaspoonful of crushed red berries.

FRUITY PEAR sauce with CRESS:

Cook 1 pear, covered in white wine. Drain, mix.
 Blanch 1/2 bunch of cress, drain, chop.
 Sauté 1 tablespoon of chopped shallots in the butter.
 Moisten with the cooking juices. Evaporate off.
 Add the pear, the cress and 20 cl of liquid cream.
 Salt, pepper, lightly boil.

Place in the oven. Cut the unpeeled apples into quarters and simmer them in the butter. When cooking is complete, transfer the fish to a warm dish, strain the juice and deglaze the dish with the cream.

Add the cream to the juice, serve with apples and mushrooms.

PIZZA

Base: 1 pizza crust

*vegetable: 6 tablespoons tomato sauce + 100 g diced zucchini + 50 g diced bell peppers + 50 g sliced eggplant + 2 small sliced tomatoes + 50 g shredded gruyere + oregano + salt + pepper.

*roquefort and smoked ham: 6 tablespoons tomato sauce + 100 g smoked ham + 100 g roquefort in small chunks + 50 g walnuts + 60 g shredded gruyere.

*sausage and fromage blanc: 200 g drained fromage blanc spread on the crust + 4 sausages, sliced + 150 g ham, slivered + 5 olives + 50 g shredded gruyere + oregano + salt + pepper.

CHICKEN

Stuff with a good bunch of fresh tarragon or coat it with a mixture made of 6 cloves of crushed garlic and a big pinch of salt and a few peppercorns.

TARTS / QUICHES

Non-stick aluminium mould 30 cm in diameter.

Glazed puff-pastry apple tart:

- 1 puff pastry base spread out with its sheet, pricked with a fork.
- 200 ml cream brought to a boil with a vanilla bean.
- 2 beaten eggs with 30 g sugar, add the cooled cream.
- 2 apples cut into cubes rolled in 70 g crushed pralines.
- Remove the cream and the apples. Place in the oven.

QUICHES :

Base: 1 aluminium mould, diameter 27 to 30 cm

- 1 pressed base, ready to use
- 3 beaten eggs + 50 cl heavy cream
- salt, pepper, nutmeg.

Assorted garnishes:

- 200 g of precooked bacon pieces,
- or - 1 kg cooked endives + 200 g shredded gouda
- or - 200 g broccoli + 100 g larding bacon + 50 g blue cheese
- or - 200 g of salmon + 100 g of drained cooked spinach

VEGETABLES**Tomatoes stuffed with hot goat's cheese.**

- 8 tomatoes
- 300g of fresh goat's cheese
- 4 soup spoons of olive oil
- 1 small bunch of fine herbs (chives or basil)
- Salt, pepper.

Wash the tomatoes, remove the core and carefully remove the pulp.

Turn them around to drain them well.

Using a fork, mix the cheese and olive oil, add the fine herbs chopped mint, salt and pepper

Replace the stalk and arrange them on a plate. Place in the oven.

Serve warm on a bed of green salad.