



**Miele**

# Grazing plate

By Miele

**Refer to individual recipes**

Preparation Time

**Refer to individual recipes**

Cooking Time

**8, as part of a grazing plate**

Serves

## INGREDIENTS

### Salmon Rilette

Salt flakes and pepper, to taste  
250 g skinless salmon fillet, bones removed  
1 tbsp olive oil  
2 sprigs thyme  
50 g smoked salmon, thinly sliced  
40 g butter, room temperature  
1 tbsp finely chopped chives  
1 tbsp finely chopped parsley leaves

### Labneh

1 litre full cream milk  
75 g (¼ cup) Greek yoghurt  
1 tsp salt flakes  
125 ml (½ cup) olive oil  
2 tsp thyme leaves

### Oat and rosemary crackers

155 g (1 ¾ cup) rolled oats  
80 g unsalted butter  
500 ml (2 cups) water  
¼ tsp salt flakes  
2 tsp finely chopped rosemary  
Salt flakes, extra

### Seeded crackers (lavosh)

225 g (1 ½ cup) Baker's flour  
60 ml (¼ cup) olive oil  
2 tsp salt flakes  
¼ cup mixed seeds (we used sesame, poppy and hemp seeds)  
125 ml (½ cup) warm water

### Spiced nuts

500 g mixed raw nuts  
1 tbsp icing sugar  
1 tsp ground cumin  
½ tsp ground fennel  
1 tsp chilli powder, or to taste  
1 tbsp smoked paprika  
1 tbsp salt flakes  
2 egg whites, lightly beaten

### Pickled nectarines or peaches

125 ml (½ cup) water  
125 ml (½ cup) white wine vinegar  
75 g (? cup) caster sugar  
1 cinnamon quill  
1 dried bay leaf  
1 tsp peppercorns  
500 g nectarines or peaches, cut into thin wedges

### Dried cherry tomatoes

250 g cherry tomatoes, halved  
2 tsp olive oil  
1 tsp thyme leaves, optional  
Salt flakes and pepper, to taste

### Dried grapes

1 bunch black grapes, cut into smaller bunches

## METHOD

### Salmon rillette

1. Lightly season the salmon and place into a vacuum sealing bag with the oil and thyme.
2. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
3. Place the sealed bag onto a rack in the steam oven and Sous-vide at 50°C for 30 minutes.
4. Remove the skin and thyme and break the salmon apart gently. Mix with smoked salmon, butter and most of the herbs.
5. Press into small containers and top with any remaining herbs.

### Labneh

1. Place the milk into a saucepan and heat on medium heat, induction setting 6, until hot (approximately 90°C). Remove from heat and allow to cool to approximately 40°C.
2. Pour the cooled milk into an unperforated steam container and whisk in the Greek yoghurt. Cover with a lid or cling wrap.
3. Place the container into the steam oven and Steam at 40°C for 5-8 hours, or until thick. Set in the fridge until cool then stir through the salt.
4. Place a muslin lined strainer over a large bowl. Pour the salted yoghurt into the strainer and place into the fridge for 24 hours, or until very thick. The whey can be used to start another batch of yoghurt.
5. With moistened hands, roll tablespoon balls of labneh and gently place into a bowl with the olive oil and thyme.

### Oat and rosemary crackers

1. Place oats, butter, water and salt into an unperforated steam container. Place into the steam oven and Steam at 100°C for 15 minutes, or until oats are cooked. Stir the rosemary through the mixture.
2. Line a perforated baking tray with baking paper.

Pour the cooked oats onto the tray and using a spatula, spread evenly to a thickness of approximately 4 mm.

3. Place the tray into the oven on shelf level 1 on Intensive Bake at 170°C and bake for 30 minutes.
4. Remove from the oven and lightly cut the cracker into the desired shapes, sprinkle with extra salt and return to the oven. Continue to cook for another 20 minutes, or until the cracker is crisp and golden brown.

### Seeded crackers (lavosh)

1. Combine all the ingredients in the bowl of a freestanding mixer, mix with a spoon to make a rough mix.
2. Knead the dough in the freestanding mixer with a dough hook attachment for 5 minutes on medium speed. Cover and leave to rest for at least 30 minutes.
3. Divide the dough into 3 pieces and roll thinly (1-2 mm) using a rolling pin or pasta machine. Place onto a baking tray and cut into desired shapes using a pizza cutter.
4. Place trays on shelf levels 2 and 4 and bake on Fan Plus at 160°C for 25 minutes with the Crisp function on (if available), or until crisp.

### **Spiced nuts**

1. Place nuts onto a universal tray. Place into the oven on shelf level 2 and cook on Fan Plus at 160°C for 15 minutes, or until toasted. Cool slightly.
2. Meanwhile, combine all the remaining ingredients into a large bowl, add slightly cooled nuts. Coat nuts well.
3. Spread spiced nuts back onto the universal tray and return to the oven on shelf level 2. Cook, turning occasionally, for an additional 10 minutes, or until crisp.
4. Remove from the oven and allow to cool. Store in an airtight container.

### **Pickled nectarines or peaches**

1. Place water, vinegar, sugar, cinnamon, bay leaf and peppercorns into a saucepan. Simmer on medium heat, induction setting 6, for 3 minutes.
2. Place the fruit into clean jars and pour over the pickling liquid.
3. Place the jars into the steam oven and Steam at 80°C for 15 minutes to sterilize for storage.

### **Dried cherry tomatoes**

1. Place the tomatoes onto a perforated baking tray. Drizzle a little oil and thyme, if using, over the tomatoes and season to taste.
2. Place tray into the gourmet warming drawer on Food Setting 5 and dry for 4 hours. Alternatively, the tomatoes can be dried in an oven using the Drying function.

### **Dried grapes**

1. Place the grapes onto a perforated baking tray. Place the tray into the gourmet warming drawer on Food Setting 5 and dry for 8 hours. Alternatively, the grapes can be dried in an oven using the Drying function.
2. Other fruit can be dried using this method, although drying time will vary.