

All Steamed Up with Neff.

Cooking with steam produces delicious and healthy results.

Steam cooking releases the unique flavour of each ingredient, as well as helping foods retain their colour and a large portion of their healthy nutrients and vitamins.



The Neff steam range includes the CircoSteam® combination oven (C47C42N0GB), pictured left, and the Steam oven (C47D42N0GB).

Alternatively if you want to cook with steam but don't have the space for a dedicated built-in model the versatile System Steamer accessory (N8642X0) is perfect for use in selected Neff ovens.

Recipes

- Steamed Salmon and Mustard Ravioli
- Prosciutto Wrapped Chicken Sausages
- Spiced Date Pudding with Caramel Sauce

Steamed Salmon and Mustard Ravioli.

Appliance: Neff Steam Oven

Serves: 6 as a main dish or 12 as an entrée

Ingredients:

24 wonton wrappers (8cm square)

200g salmon fillet, boned, skin removed, cut into 12 small cubes

2 tablespoons wholegrain mustard

125g butter

½ bunch whole sage leaves

sprinkle of cracked black pepper

Method:

1. Heat Neff Steam Oven to 100°C on Steam Setting.
2. Line perforated steam insert with baking paper.
3. Lay 12 wonton wrappers on flat bench.
4. Top with ½ teaspoon mustard and one piece salmon.
5. Brush edges with water,
6. Top with remaining wrappers and press edges firmly together.
7. Cut circles using a 6cm round cutter.
8. Place ravioli on prepared insert.
9. Cook for 5 minutes.
10. Meanwhile heat butter over high heat in large frying pan. Add sage leaves, and season with salt and pepper.
11. Cook for 1-2 minutes until foaming and golden brown.
12. Remove from heat
13. Serve ravioli immediately, drizzled with golden sage butter.

Prosciutto Wrapped Chicken Sausages

Appliance: Neff Circo Steam Oven

Makes 12

Ingredients:

500g chicken mince

½ cup dried breadcrumbs

½ cup shredded parmesan

2 tablespoons finely chopped chives

2 tablespoons finely chopped parsley

¼ teaspoon cracked black pepper

6 slices prosciutto, halved

Method:

1. Heat Neff Circo Steam Oven to 200°C on Circosteam setting
2. Line Perforated insert with baking paper.
3. Combine chicken ,breadcrumbs, parmesan, herbs and pepper. Roll into sausages approx.8cm long, 3cm wide.
4. Wrap in prosciutto and place on prepared insert
5. Cook for 20 minutes until browned and cooked through.

Spiced Date Puddings

Appliance: Neff System Steamer

Serves 8

Ingredients:

200g dates, chopped

1 cup water

1 teaspoon bi carbonate of soda

100g butter

2/3 cup caster sugar

2 eggs

1 teaspoon vanilla

½ teaspoon nutmeg ground

1 ½ cups Self Raising Flour

Sauce:

1 cup brown sugar

½ cup thickened cream

100g butter

Method:

1. Set up system steamer or preheat Neff Steam Oven to 100° on Steam Setting
2. Lightly grease 8 ½ cup capacity dariole moulds and line base with paper
3. Combine dates and water in small saucepan. Bring to the boil over high heat. Remove from heat and stir in soda. Set aside to cool.
4. Beat butter and sugar until creamy.
5. Beat in eggs one at a time and add vanilla.
6. Sift flour and nutmeg together. Fold into butter mixture with cooled dates.
7. Divide mixture between moulds. Cover tightly with lightly greased foil
8. Steam for 25-30 minutes.
9. Combine all sauce ingredients. Simmer over low heat, stirring until sugar has dissolved and sauce is smooth.
10. Remove puddings from moulds and serve warm, drizzled with caramel sauce.