



The Chefs Collection:
A Steam Recipe Book from
Australia's leading chefs

Life is what you make of it.

So why not make it the very best? With Electrolux products in your home, even the simple, everyday tasks become a pleasure.

To celebrate Electrolux's best in class developments in steam cooking, the Electrolux Professionals - a collective of inspired chefs and cooking experts including Scott Bridger, James Viles, Massimo Mele, Stewart Wesson, Richard Ousby, Nelly Robinson and Pierrick Boyer - have each shared their favourite steam recipes for you to cook at home.

The Electrolux Steam oven incorporates the very best in technology including our unique Intuitive Oven Interface, smart food temperature probe and the enhanced FullTaste steam oven setting. FullTaste steam cooks with steam and heat to ensure you have the right combination of steam, moisture and heat so you can serve up restaurant quality dishes with all the succulent flavours locked in. Add this to stunning design features and pyrolytic cleaning and you have an oven that is as luxurious as it is functional.

It couldn't be simpler.

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Scott Bridger

Scott Bridger is an Electrolux Ambassador and Executive Chef of both Bib & Tucker and May Street Larder in Perth, Western Australia.

Scott's love for food started from watching his mum bake when he was a kid and helping as much as he could. At the age of 21, Scott travelled to London where he spent the following 10 years working around the world, from Japan to the Middle East, Europe and the Caribbean. The last part of his travels was spent working on a private yacht for a Mexican family and following them around the world whilst learning modern Mexican cuisine.

In 2011, Scott returned to Perth to be closer to family. On his return, Scott was appointed Sous Chef at the newly opened Rockpool Bar and Grill Perth, where he spent two years being inspired by Neil Perry and Dan Masters' food philosophy.

A couple of years later, an exciting opportunity arose to be a part of a new project to join Eamon Sullivan, Jamie Dwyer and Steve Hooker, who had similar food ideas and a zest for life. The restaurant was to be in a unique and beautiful location and Scott had the opportunity to do his own food. He jumped at the chance and Bib & Tucker restaurant was born, followed by May Street Larder in 2015.

Scott's food philosophy is to keep it simple, with no compromise on quality or presentation. That said, he likes to make food fun and exciting. Scott uses the freshest of ingredients, modern techniques plus styles and flavours from around the world.





Roasted eggplant, steamed spiced buckwheat, tahini and sumac

60 mins Serves 2 Medium

INGREDIENTS

Buckwheat
1 cup buckwheat
1 ½ cups water
2 tsp Ras El Hanout
(North African spice mix)
1 tbsp olive oil
Pinch salt
Juice of ½ lemon

Eggplant
2 eggplants
Olive oil
Salt

Tahini dressing
3 tbsp tahini
4 tbsp lemon juice
3 tbsp orange juice
1 garlic clove, crushed
Pinch of salt

Garnish
1 pomegranate
½ cup picked coriander
1 tbsp sumac

METHOD

Buckwheat

- Soak the buckwheat for 1 hour before cooking, rinse and drain under the tap
- Preheat the Electrolux Steam oven to 180°C using the Electrolux Steam function
- Place the buckwheat, Ras el Hanout, olive oil and salt into a tray and cook for 25 mins
- Check to see if the liquid has been absorbed. Leave at room temperature for a further 15 mins
- 'Fluff' the buckwheat with a fork to separate the grains. Pour over the lemon juice, taste and check the seasoning

Eggplant

- Heat a griddle pan or barbecue until hot
 - Cut the eggplant into 8 wedges each (lengthways), brush with olive oil and season with salt, grill on each side until lightly charred all over and soft to touch
- Tahini**
- Mix together the lemon juice, orange juice and crushed garlic in a bowl
 - Add the tahini and whisk to combine. Thin with a little water if necessary - it should be the consistency of thick mayonnaise

To Finish

- Scatter the buckwheat leaving spaces for the eggplant
- Fill in the voids with the eggplant
- Spoon over the tahini dressing
- Garnish the dish with pomegranate seeds, picked coriander and sumac

Steamed ocean trout, macadamia skordalia and lemon verbena

60 mins Serves 4 Worth the Effort

INGREDIENTS

Macadamia Skordalia
125g Macadamia nuts
500g potatoes
35g lemon juice
15g preserved lemon
2 cloves garlic, crushed or pureed
100ml water
125ml olive oil
Salt and pepper

Lemon verbena oil
1 small bunch lemon

verbena, plus extra for cooking the fish
1 handful of fresh spinach
100ml grapeseed oil
Zest of ½ lemon
100ml olive oil
Salt (to taste)

Ocean trout
4 x 150-200g fresh ocean trout fillet
8 leaves lemon verbena
Salt

METHOD

Macadamia Skordalia

- Steam or boil the potatoes with skin on. While hot, peel, then mash until smooth
- Blend the macadamias, garlic, lemon juice, water and preserved lemon until a smooth paste is formed
- Place in a large bowl and fold in the potato puree
- Fold in the olive oil and season well

Lemon Verbena Oil

- Boil a pot of water. Blanch the lemon verbena and spinach separately for 30 secs
- Dry well on a tea towel
- Roughly chop the spinach and verbena and place into a blender with the oil, salt and zest. Blend for 1-2 mins
- Let the mix rest for 5-10 mins, then repeat
- Once fully blended, strain through a CHUX cloth or muslin cloth
- Discard the green pulp and keep in a cool place till needed

Ocean Trout

- Preheat the Electrolux Steam oven to 170°C using the Electrolux Steam function
- Line the steaming tray with baking paper
- Make a nest of 2 lemon verbena leaves, a drizzle of olive oil and some rock salt for each piece of fish
- Insert the temperature probe into the thickest part of one of the fish fillets
- Place a fillet on each nest and season the exposed side with sea salt flakes
- Connect the probe and set the temperature to 64°C. Place tray in the oven
- At 64°C remove the fish from the oven and the probe from the fish

To Finish

- Place a spoonful of the macadamia skordalia in the middle of the plate
- Spoon the lemon verbena oil around the skordalia
- Carefully lifting the ocean trout, place a fillet on each plate so that the lemon verbena is exposed
- To garnish, shave some macadamias on a mandolin or a truffle shaver to create 'scales'





Slow cooked pork belly, gochujang, pumpkin kimchi and fried egg

🕒 2+ hrs
🍴 Serves 4
👤 Medium

INGREDIENTS

Pork
1.5kg pork belly
2 tbsp salt

30ml soy sauce
30ml fish sauce

Pumpkin kimchi
500g sliced pumpkin
3 spring onions
1 medium sized daikon, peeled
1 thumb fresh ginger
4 garlic cloves
30g dried Korean chilli powder

Brine
90g salt
2L water

Gochujang
3 tbsp Gochujang
1 tbsp soy

METHOD

Pork

- Score the skin of the pork belly and season with salt. Place on an oven tray and refrigerate uncovered overnight
- Preheat the Electrolux Steam oven to 200°C using the Electrolux Steam function
- Wipe any moisture on the pork that has formed overnight with some paper towel. Sprinkle a little more salt over the skin and sit at room temperature for 30 mins
- Cook the pork for 90 mins, then rest for a further 15 mins on the tray

Pumpkin Kimchi

- Peel the ginger (using a spoon) and roughly chop. Place in a blender with the garlic
- Chop one of the spring onions and half of the peeled daikon. Add to the blender and process until a paste forms. Add chilli powder, soy and fish sauce to the blender and process further until a thick paste forms (similar to tomato paste)
- Chop the remaining spring onion and daikon into 2cm pieces
- Place the drained pumpkin, daikon, and spring onion in a bowl and spoon the paste over. Massage the paste into the vegetables until well combined

- Press down till the juice covers all the mixture
- Place in a sterilized glass jar big enough to hold the mix. Tightly secure the lid
- Keep at room temperature for 4-5 days to ferment then place in the fridge until needed
- **Brine**
- Dissolve salt into 1L of boiling water, add another 1L of chilled water from the tap
- Peel the pumpkin then cut into manageable pieces, slice on a mandolin or grate the pumpkin on the thickest grade
- Add the pumpkin to the brine. Cover with a plastic lid or plate so that the contents stay under the brine. Leave for 6 hours
- Drain and lightly rinse the pumpkin through a colander
- **Gochujang**
- Mix the ingredients until a thick paste forms
- **To Finish**
- Use a non-stick pan large enough to fry 4 eggs at once
- Place a spoonful of gochujang dressing on each plate
- Place a spoonful of the kimchi next to the gochujang
- Slice the pork belly and let it rest
- Fry the eggs till whites set but yolks are runny
- Place slices of the pork belly over the gochujang
- Put the egg just off the kimchi
- Garnish with some coriander, bean sprouts and black sesame

Steamed coconut rice pudding, black glutinous rice, brulee banana and fresh mango

🕒 45 mins 🍴 Serves 4 👤 Medium

INGREDIENTS

½ cup jasmine rice, well washed
3 tbsp black glutinous rice, soaked overnight or at least 6 hours
1 stick lemon grass, bruised
½ vanilla pod or 1 tsp vanilla extract
1 ½ tbsp sugar
300ml coconut milk
100ml water

Garnish

2 bananas
50g palm sugar
1 mango
4 tbsp shredded coconut

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam cooking function
- Wash the pre-soaked black rice and place in a shallow tray or ceramic bowl with the washed jasmine rice
- Add the lemongrass, sugar, coconut milk, water and vanilla and stir well
- Cover with foil and steam for 30 mins
- Check that the rice is cooked. It should be moist but with a slight bite to it
- Uncover the rice and let it stand for 10 mins at room temperature
- Slightly stir the rice with a fork to separate the grains
- Keep at room temperature until ready to serve
- **Garnish**
- Turn your oven to top grill setting
- Cut the banana lengthways in the skin and place on a baking tray. Grate the palm sugar over the exposed flesh of the banana and grill in the skin until bubbling and dark brown, about 2-3 mins
- Once cooked, set aside to cool. Lightly toast the coconut under the grill for a further 1-2 mins or until just golden



James Viles

James Viles, Electrolux Ambassador and chef and owner of Biota Dining, is one of Australia's most respected young chefs and restaurateurs for his commitment to sustainability and his imaginative modern food.

At the age of 23, James Viles, was awarded a Chef's Hat during his time at The Schoolhouse Restaurant in Bowral. James has also worked internationally as an Executive Chef at The Chedi Muscat, GHM Hotels, the Jumeirah Emirates Towers, Dubai, and alongside two-star Michelin Chef, Hans Haas of Tantris (Munich), and Alain Ducasse of Spoon (Hong Kong).

Closer to home, James gained invaluable knowledge at The Observatory, Mint Bar & Dining (The Intercontinental), The Sofitel Hotel Melbourne, Jonah's Restaurant and Milton Park. In 2011, James launched his own restaurant, Biota Dining, where he served food which is produce and technique driven and has a close affiliation to nature.

Since opening in April 2011, Biota Dining has been voted in the Top 100 Restaurants in Australia by Australian Gourmet Traveller for 2011 and 2012, and as a Finalist in "Best Regional Category". In 2012, Biota Dining was awarded two chef's hats and was also recognised with the Sustainability Award in the 2013 Sydney Morning Herald Good Food Guide Awards.

In 2013, James was awarded the 2013 Electrolux Appetite for Excellence Restaurateur of the Year Award.



Steamed bitter leaves and prawns cooked in kelp butter

INGREDIENTS

200g Ashmore seaweed
6 heads witlof
32 small prawns
200g butter
100ml lemon juice
100ml white wine vinegar
10g dulce powder
80ml cream

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function.
- Then place the witlof in a tray with the lemon juice and vinegar

 1 hr 15 mins

 Serves 4

 Easy

- Place the seaweed and butter in a saucepan and cook for 1 hour on low heat, stirring regularly
- Puree the butter and seaweed together and pass through a fine sieve
- Toss the prawns in the butter and season
- Place on an oven tray lined with baking paper
- Cook for 6-7 mins
- Place the prawns in a bowl, followed by the hot bitter leaves.
- Pour the cream over the top and sprinkle with red dulce seaweed



Murray cod steamed in burnt butter with creamed eggs and silverbeet

 30 mins

 Serves 4

 Medium

INGREDIENTS

100g butter
80ml lemon juice
4 x 100g Murray cod steaks
20g salt
8 eggs
100ml cream
2 bunches silverbeet (washed well and de-stemmed)
1 punnet of native violets
30g trout roe

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Place the butter in a small pan and melt until golden brown and nutty. Allow to cool slightly once melted
- Place the fish into a baking dish and cover with the burnt butter
- Insert the probe into the thickest part of one of the cod steaks
- Place the tray in the oven and connect the probe

- Set the probe core temperature to 70°C
- Once the fish is cooked, remove the probe and reserve the butter
- In a bowl, whisk the eggs together and add the cream
- Pour into a non-stick saucepan and cook on medium heat
- Whisk continuously until smooth and cooked
- Place the silverbeet in a pan and pour over the reserved butter. Cook until the silverbeet wilts
- To serve, place the fish on the base of a bowl, add the creamed egg, followed by the silverbeet
- Garnish with fish roe and native violets






Pork belly steamed in ginger, shallots and wild garlic


INGREDIENTS

480g pork belly with skin
2 tbsp freshly chopped ginger
1 bunch shallots, cleaned and roughly chopped
2 bulbs wild garlic, peeled and diced
80ml white soy
1L chicken stock
80ml black vinegar
100g salt (brine mix)

METHOD

- Soak the pork in salted water (brine) overnight
- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Rinse the pork and cut into 2cm thick strips
- Place into a baking tray
- Add the ginger, wild garlic, chicken stock, white soy and black vinegar
- Cook for 4 hours
- Remove pork from the liquid
- Serve with lots of fresh herbs and garden leaves

 4 hrs 30 mins

 Serves 4

 Easy



Orange Pudding

 2 hrs  Serves 4+  Easy

INGREDIENTS

150g self-raising flour
Pinch baking powder
150g butter, softened,
plus extra for greasing
150g soft light brown sugar
30g golden syrup
3 free range eggs
1 orange, peeled and
sliced into rounds

Sauce
100g caster sugar
175ml water
2 oranges, juice only

METHOD

- Preheat the Electrolux Steam oven to 160°C using the Electrolux Steam function
- Grease a 500ml glass ovenproof bowl and prepare a bain-marie (half fill a baking tray with water) and place in oven
- Mix the flour and baking powder together in a bowl
- In a separate bowl, beat the butter, sugar and golden syrup, until light and creamy

- Add the eggs, one at a time, beating well to incorporate before adding the next egg
- Whisk the egg mixture into the bowl of flour for two minutes, until pale and light
- Place the pudding mixture in to the prepared bowl and then into the bain-marie
- Cover the entire bain-marie with foil, making sure to have a good seal
- Return to the oven and bake for 80-90 mins, or until the pudding has set. Test with a skewer

Sauce

- Place all ingredients in a saucepan and bring to boil
- Simmer to reduce to a syrup consistency and leave to warm

To Finish

- Serve the pudding by pouring the sauce on top

Massimo Mele

Electrolux Ambassador and chef, Massimo Mele, was born in Tasmania, then raised in Naples, Italy, where his culinary journey began.

Massimo spent his late teen years working in Hobart's best restaurants where he completed his apprenticeship under chef, Roberto Castellanni, at the prestigious Donovan's Restaurant in St Kilda, Victoria. He was named 'Apprentice of The Year' in 1999 at the Restaurant & Catering Awards.




In 2004, Massimo returned to open Mud Bar and Restaurant in Launceston, which received a prestigious Chefs Hat and numerous industry awards. He also won the People's Choice Award at Appetite for Excellence.

More recently, Massimo has been the Executive Chef of the Hugo's Group in Sydney and Executive Chef for La Scala on Jersey Restaurant & Cocktail bar in Woollahra, Sydney.

Massimo now divides his time between Hobart and Sydney where he operates a boutique catering company (Catering by Massimo) and hosts a range of food events across Australia.



Stuffed eggplant parmigiana with truffle cheese sauce

 1 hr
 Serves 6
 Medium

INGREDIENTS

3 medium-size eggplants
250g cherry tomatoes,
cut in half
¼ cup picked parsley leaves
¼ cup basil leaves
12 thin slices provolone cheese
2 tbsp extra virgin olive oil
Salt
Pepper
1 clove garlic, finely chopped

Truffle sauce
70g butter
70g plain flour
1L full cream milk, heated
100g truffle pecorino, grated
Pinch cayenne pepper,
optional
1 tsp sea salt
½ tsp fresh ground pepper

- Allow eggplant to cool. With a spoon, scoop out the flesh, dice and add to the tomato mixture. Season with salt and pepper
- Turn oven onto full grill setting at 200°C

- Place the eggplant shells on a baking paper lined tray. Spoon the tomato and eggplant mix back into eggplant. Drizzle 3 tbsp of truffle sauce over the eggplant, place 2 slices of provolone cheese over the top and place under the grill. Cook until brown, and then serve

Truffle Sauce

- Melt the butter in a heavy-bottomed saucepan. Stir in the flour and cook, stirring constantly (about 2 mins) until the paste cooks and bubbles (don't let it turn brown)
- Add the hot milk, continuing to stir as the sauce thickens, then bring it to a boil. Add salt and pepper to taste. Lower the heat and stir for 2-3 mins more. Mix in the truffle pecorino
- Remove from the heat. Cover with wax paper or pour a film of milk over it to prevent a skin from forming while cooling

To Finish

- Spoon the tomato and eggplant mix back into eggplant
- Drizzle 3 tbsp of truffle sauce over the eggplant, place 2 slices of provolone cheese over the top and place under the grill
- Cook until brown, and then serve




METHOD

Eggplant

- Cut eggplants in half lengthways. Sprinkle the flesh side with salt and set aside for 30 mins
- Preheat the Electrolux Steam oven to 150°C using the Electrolux Steam function
- Place the eggplants on a plate and into the oven. Cook for 15-20 mins. To see if the eggplant is cooked, insert a skewer into the flesh; there should be some resistance
- Chop tomatoes into quarters and mix in a bowl with the garlic. Chop parsley roughly and add to the bowl along with torn basil leaves and the olive oil



Mamma Maria's Pickled Carrots

 15 mins
 Serves 4
 Easy

INGREDIENTS

1kg carrots, peeled and cut into batons
6 cloves garlic, crushed
2 tbsp dried oregano
1 tsp dried chilli flakes
250ml white wine vinegar
1 cup olive oil
1 brown onion, peeled and sliced
½ cup white vinegar
Goat curd to serve (optional)
½ cup chopped parsley
Salt
Pepper

METHOD

- Cook the carrots in salted boiling water for 5 to 6 mins
- Drain and place in a bowl and set aside
- Combine all the other ingredients with the carrots (except for the parsley and goat curd) and marinate. Let it cool
- Add the chopped parsley and refrigerate until needed
- Taste and add more vinegar if needed. Marinate for at least 1 week before eating
- To serve sprinkle with oregano leaves and serve with goat curd



Steamed John Dory with pippies, chorizo, olives & parsley

 30 mins

 Serves 2

 Easy

INGREDIENTS

2 x 500g whole john dory
70ml white wine
500g pippies
2 cloves garlic finely sliced
2 tbsp lemon juice
Zest of 1 lemon
1 fresh chopped chorizo sausage

200g pitted green olives
2 tbsp chopped parsley
¼ cup picked basil leaves
125g unsalted butter
1 pinch cumin powder


- Rub the butter over the fish and place in the tray. Scatter the pippies, chopped chorizo, olives, lemon zest and white wine over the fish
- Cook for 12-15 mins
- Once the fish is cooked, pour all the excess liquid into a saucepan
- Cover the fish with foil and set aside
- Add lemon juice, the remaining butter, parsley and basil to the fish liquid in the saucepan. Reduce the sauce until it has a creamy consistency
- Pour over the fish and serve

METHOD

- Preheat the Electrolux Steam oven to 170°C using the Electrolux Steam function
- Line a large deep tray with baking paper
- Place half the butter in a bowl then add the garlic, a pinch of salt, and a pinch of ground white pepper



Steamed polenta and peach pudding with limoncello custard

 1 hr 30 mins

 Serves 4

 Medium

INGREDIENTS

Polenta
½ cup peach jam
200g mixed peel
180g butter
250g sugar
3 eggs
1 ½ cups flour
½ cup Italian polenta
1 ½ tsp baking powder
175ml milk

Limoncello custard
4 egg yolks
150g caster sugar
50g corn flour
500ml milk
Peel of 1 lemon cut into strips
200ml pouring cream, whipped to soft peaks
100ml limoncello

- Spoon the mixture into the ramekins on top of the jam, until they are three quarters full
- Place in the bain-marie. Cover the entire bain-marie with foil and place in the oven
- Cook the puddings for 50-60 mins or until a skewer inserted into the middle of the pudding comes out clean
- Remove from the oven and from the bain-marie. Uncover and allow to cool. To remove puddings from ramekins gently move knife around the outsides of the pudding. Invert onto a plate.

METHOD

Polenta

- Preheat the Electrolux Steam oven to 150°C using the Electrolux Steam function
- Butter individual ramekins and spread the jam equally in the bottom of each bowl. Set aside
- Prepare a bain-marie (deep tray half filled with water) and place in the oven
- Cream the butter and sugar until pale and fluffy. Beat the eggs in one at a time, beating well after each addition
- Stir in the mixed peel, flour, polenta, baking powder and milk. Mix well but do not beat

Limoncello Custard

- Mix eggs and sugar until fluffy, then add cornflour
- Combine the milk and lemon, bring to gentle boil
- Slowly whisk the warm milk into the egg mixture, careful not to cook the eggs
- Cook mix over gentle heat until it thickens
- Strain and chill. Fold in whipped cream and limoncello to serve

To Plate

- Serve with fresh peaches and limoncello custard



Stewart Wesson

Stewart Wesson, Electrolux Ambassador and chef of Whistle & Flute in Adelaide, has been described as one of Australia's most promising chefs and Adelaide's 'young gun'.

Following his win in the Electrolux Appetite for Excellence Young Chef of the Year in 2012, Stewart quickly made his way up the restaurant ranks and opened his own South Australian venture, Whistle & Flute.

Stewart Wesson is no stranger to the limelight, winning the 2015 Advertiser Café of the Year Awards and the Restaurant and Catering South Australian Chef of the Year Award in 2013.

Describing his food as 'fun, simple and flavourful', Stewart prides himself on creating top end dishes which celebrate local, quality produce.



Steamed pork, water chestnut and XO dumplings

🕒 60 mins 🍴 Serves 5 🍳 Easy

INGREDIENTS

30 dumpling wrappers	1 knob ginger, chopped finely
300g pork mince, lean	1 tin water chestnut, diced finely
½ bunch spring onion, chopped finely	1 tsp sesame oil
2 tsp XO sauce (found at Asian grocers)	100ml light soy sauce
2 cloves garlic, crushed and chopped finely	10ml black vinegar
	¼ bunch coriander, washed well and chopped finely

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Combine all ingredients, except the wrappers, in a big bowl
- Mix well with a pinch of ground white pepper and set aside
- Lay out all the dumpling wrappers on a bench and place a small amount (around 15g) in the centre of each dumpling
- Wet the edges of the wrapper with water using a pastry brush, then pull all the sides up till they meet in the middle. Crimp the wrapper together so that the dumpling is completely sealed
- Push the seal of the dumpling until the wrapper is the same thickness as the rest of the wrapper, to ensure even cooking
- Place on a tray lined with baking paper and steam for 10 mins (until the pork mixture is cooked)
- Serve immediately with a soy or chili dipping sauce



Soy poached chicken breast with sesame and ginger

🕒 1 hr 15 mins 🍴 Serves 4 🍳 Easy

INGREDIENTS

4 free range chicken breasts
 20g ginger, sliced
 20g garlic, sliced
 500ml chicken stock
 10ml sesame oil
 20ml light soy
 ½ bunch spring onion, chopped
 ½ bunch coriander roots, chopped
 ½ bunch coriander leaves
 1 sheet nori seaweed, sliced
 1 tbsp black and white sesame seeds

METHOD

- Preheat Electrolux Steam oven to 150°C using the Electrolux Steam function
- Slice chicken breast into 1cm thick slices and lay in a deep oven tray
- Add the garlic, ginger, half the spring onion, coriander roots, sesame, soy and stock to the tray. Marinate for 30 mins
- After 30 mins, place the tray in the oven and cook for 10 mins or until the chicken is cooked through
- Serve the chicken in a bowl with steamed rice and some of the cooking liquid as dressing for the rice
- Add spring onion, coriander leaves and sliced nori as garnish
- Top with sesame seeds and a few drop of sesame oil to finish



Soft steamed eggs with heirloom tomatoes and avocado

 20 mins

 Serves 4

 Easy

INGREDIENTS

1 loaf rye sourdough (or a bread of your choosing)
8 free-range eggs
2 punnets of heirloom tomatoes (medium size)
2 avocado
½ bunch basil

METHOD

- Preheat Electrolux Steam oven to 130°C using the Electrolux Steam function
- Place eggs (in their shells) on the slotted stainless steel oven rack and steam for 6 mins
- Place the tomatoes onto a tray and dress with olive oil, salt and black pepper and place in the oven for 4 mins with the eggs

- Cook the tomatoes until their skin begins to split. Retain the tomato juice/oil mixture
- Run the eggs under cold water until the shells are cool enough to touch, then gently crack the shells and peel the egg, keeping the eggs whole
- Cut the sourdough into 2cm thick slices and lightly toast the bread
- Top the toasted bread with the soft steamed eggs, tomatoes and tomato dressing, then slice the avocado and place beside to garnish
- To serve, rip fresh basil leaves and place on top with cracked black pepper



Ernie chocolate soufflé cake

 45 mins

 Serves 6+

 Easy

INGREDIENTS

340g dark chocolate
120g butter
1 vanilla bean

200g sugar
5 eggs, separated
125g plain flour

METHOD

- Preheat the Electrolux steam oven to 150°C using the Electrolux steam function
- Melt the butter and chocolate on a saucepan under low heat. Once melted take off the heat and whisk in the vanilla bean seeds and a pinch of salt
- Add 1 egg yolk at a time, making sure the yolk is whisked quickly until combined

- Sift in the flour then fold the flour into the chocolate mixture with a spatula until combined
- Whisk the egg whites in an electric mixer until it froths, then gradually add in the sugar
- Continue whisking until it reaches soft peaks
- Fold the egg whites into the chocolate mixture, adding a quarter at a time, mixing well after each addition
- Pour the mixture into a greased 16cm spring form cake tin and bake for 30 mins or until an inserted skewer comes out clean
- Cool for 10 mins before turning out of the cake tin
- Serve with mascarpone or vanilla ice cream

Richard Ousby

Richard Ousby is an Electrolux Ambassador and the Executive Chef of Stokehouse Restaurants in Brisbane and Melbourne.

Richard's career began in Brisbane, where he started his apprenticeship working in a family owned Italian restaurant, in a small hotel. With a thirst for knowledge, Richard moved to England to work for Michael Roux at the Waterside Inn where he learnt about classical French cuisine. In more recent years, Richard worked under Chef, Peter Gilmore, for 3 years, as sous chef at Quay Restaurant in Sydney.


At 33 years of age, Richard Ousby already has several major awards under his belt. In 2012, Richard took out the title of the San Pellegrino & Acqua Panna Young Chef of the Year, winning out over a high calibre of contestants from across the globe at the competition held in Venice. Prior to this, he was also named the 2011 Electrolux Australian Young Chef of the Year.

Richard joined Stokehouse Q in late 2012, where he became head chef in early 2013 and quickly rose to the top rank of executive chef for Stokehouse restaurants in 2015. Richard is still based in Brisbane and is focused on duties at Stokehouse Q, and the opening of Stokehouse St Kilda.



Breakfast quiche

 50 mins

 Serves 4

 Easy

INGREDIENTS

Sourdough crust

1 loaf of sourdough from your local bakery

Quiche

500ml thickened cream
3 whole extra large eggs

2 extra large egg yolk
10g salt

3g fresh cracked black pepper
40g Gruyere cheese, grated
20g chives, finely chopped

METHOD

Sourdough Crust

- Cut the bread top off (keep the base about 5 cm high)
- Slowly pick the inside bread out, avoid breaking the shell
- Pre-bake the shell at 165°C for 10 mins
- Set aside

Quiche

- Preheat oven to 155°C using the Electrolux Steam function
- Place whole eggs, egg yolks, cream, salt and pepper in a large bowl. Whisk until combined
- Pass the mix through a fine strainer
- Caramelize the diced bacon in a frying pan and then cool slightly
- Add the cold caramelised bacon, grated Gruyere cheese and chives to the quiche mix
- Season with salt and pepper. Mix well and pour into the sourdough bread shell
- Bake the quiche for 40 mins or until set



Steamed whole snapper with green mango salsa, chilli and lime dressing

 60 mins

 Serves 4

 Easy

INGREDIENTS

Chilli and lime dressing
20g red chilli, roughly chopped
20g lime juice
20g coriander stalk
15g fish sauce
25g light palm sugar

Green mango salsa

100g green mango, julienne
100g cucumber, julienne
50g red chilli, julienne
20g mint leaves, julienne

20g coriander leaves, julienne
50g red onion, finely sliced

Snapper

2.5kg snapper
200g brown onions, peeled and roughly sliced
100g fennel, roughly sliced
1 lemon zest
1 bunch spring onions, roughly cut
20g salt
3g fresh ground pepper

Green Mango Salad

- Place all the ingredients in large bowl
- Add the dressing, mix well

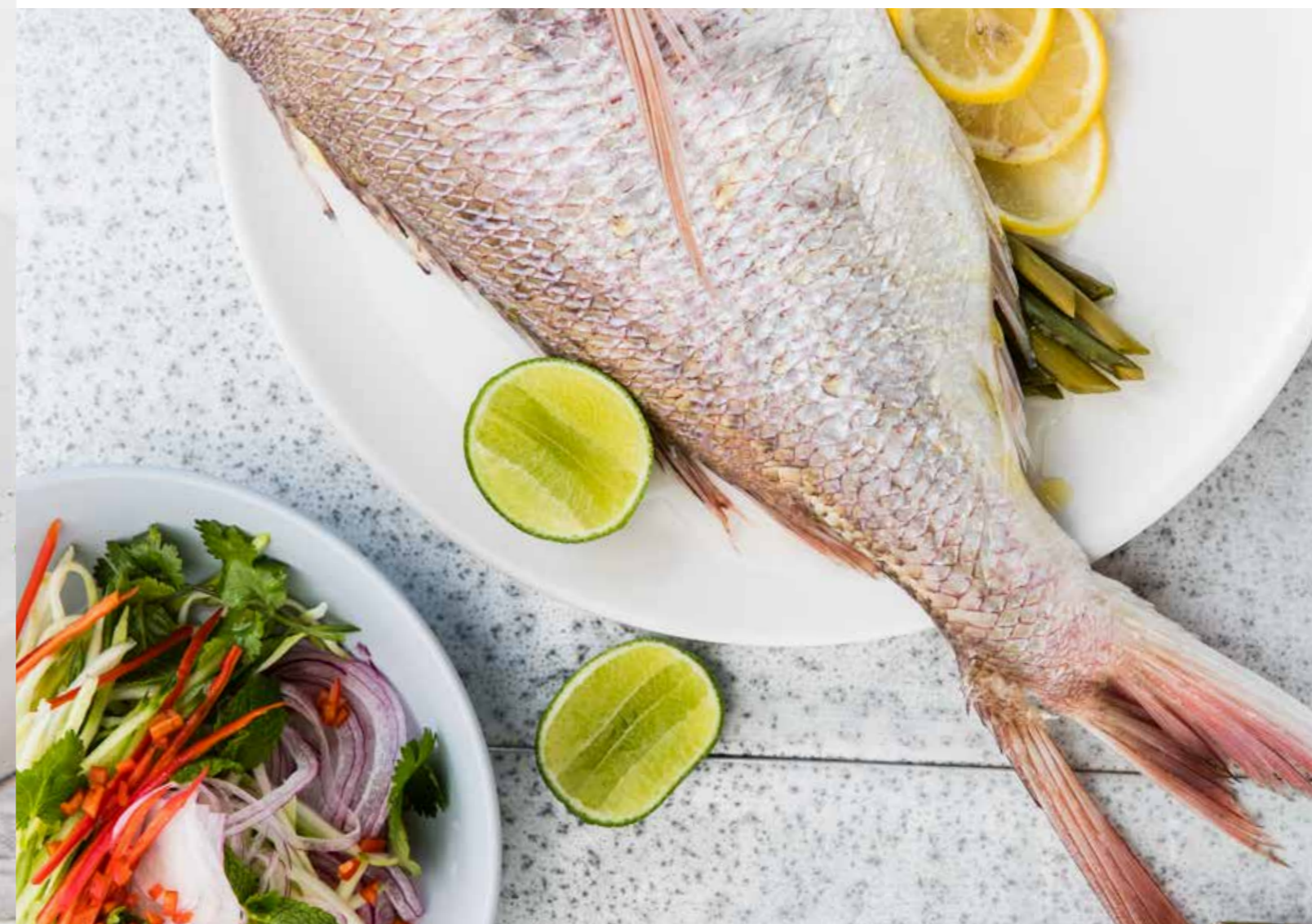
Snapper

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Place the onion, fennel, lemon and spring onion in an oven tray (reserve a small amount of mixed vegetables)
- Season the fish by stuffing the reserved mixed vegetables into the fish cavity
- Place the fish on top of the vegetable mix
- Insert the probe into thickest part of the fish flesh
- Steam the fish with the probe set at 60°C
- Once cooked, remove from the oven and rest for 5 mins

METHOD

Chilli and Lime Dressing

- Place all ingredients in the blender, blitz everything together
- Pass it through a fine strainer
- Keep cool to use



Roasted beef rump cap

INGREDIENTS

Chimichurri

50g basil leaves, picked
50g flat parsley leaves, picked
10g tarragon leaves, picked
10g green chilli, seeds removed and roughly chopped
5g salt
2g fresh ground black pepper
10g white wine vinegar

Beef

1.1kg beef rump cap

70g spice rub
Soft shell tacos

Avocado mix

3 avocados, seeded and roughly chopped
20g coriander leaves, roughly chopped
10g red chilli, seeds removed and roughly chopped
10g lime juice
5g salt
3g fresh pepper

METHOD

Chimichurri

- Place all ingredients in a blender, blitz until smooth (about 30 secs)
- Store the chimichurri in a container in the fridge until ready to use

Beef

- Preheat the Electrolux Steam oven to 250°C using the Electrolux Steam function

 40 mins

 Serves 6

 Easy

- Clean the sinew under the meat, but not the cap
- Rub the spice all over the beef then place the beef on a roasting rack or tray
- Insert the temperature probe into the centre or thickest part of the beef
- Place the tray of beef into the oven
- Connect the probe to the oven and set the probe temperature at 50°C
- Roast the beef for 10 mins at 250°C
- Turn the oven temperature down to 160°C, still using the Electrolux Steam function
- Remove the beef from the oven once the core temperature has been reached. Allow it to rest on the kitchen bench for at least 20 mins while you make the avocado mix
- Cut and serve

Avocado Mix

- Place all ingredients in a medium size bowl
- Mix well and check seasoning



Rum caramel roasted pineapple with passionfruit curd and vanilla custard

 1hr 30 mins

 Serves 6

 Medium

INGREDIENTS

Pineapple
1.2kg sugar
700ml rum
400ml water
8 whole pineapples

Passionfruit curd
280g butter, at room temperature
400g fresh passionfruit
500g caster sugar

4tbsp corn flour
6 eggs
2 lemons, juiced

Vanilla custard
1 vanilla bean, scraped
400ml cream
3 egg yolks
1 egg
80g caster sugar

- Roast the pineapple for 6 mins. Baste with the reserved caramel and roast for another 6 mins. Turn the pineapple over and roast for another 5 mins

- Cool in the fridge uncovered

Passionfruit Curd

- Place the passionfruit and lemon juice into a pot and bring to the boil

- In a bowl, whisk together the cornflour, sugar and eggs

- Slowly pour the passionfruit mix into the egg mix while whisking

- Place back in the pot and cook on low continuously, whisking until the cornflour is cooked out and it becomes thick. Be careful not to scramble the eggs or burn on the bottom of the pot

- Whisk in the butter at end, cool quickly in a bowl over ice

- Once cold, store in the fridge

Vanilla Custard

- Bring cream and vanilla to the boil in a heavy based saucepan, let cool

- Whisk egg, yolks and sugar until white and creamy and has a ribbon like consistency

- Gradually add warm cream mixture to eggs, whisking as you add

- Place mix into heavy based saucepan

- Cook on low heat until mixture slightly thickens, stirring continuously so mixture doesn't stick or burn. It should cover the back of your spoon

- Remove from heat and cool

- Store in the fridge

METHOD

Pineapple

- Cook the sugar in a heavy-based pan to make a dry caramel
- Take off the heat and add the water and 400ml of the rum. Reserve the rest of the rum

- Place back on the stove (WARNING: be careful and stand clear as the rum will ignite)

- Take off the heat once dissolved and add 300ml of rum

- Top and tail the pineapples, peel the skin

- Cut each pineapple into 6 length pieces, remove the cores and sous vide with the caramel on 25°C. Pineapple pieces should be 120g before roasting

- Refrigerate pineapple for at least 24 hours

- Preheat the Electrolux Steam oven to 250°C using the Electrolux Steam function

- Place the pineapple on rack with baking paper underneath. Reserve the caramel



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700ml rum
400ml water
8 whole pineapples

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400g fresh passionfruit
500g caster sugar

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- Remove from heat and cool

- Store in the fridge

Nelly Robinson

Nelly Robinson is the Electrolux Professionals Ambassador and Executive Chef and owner of nel. restaurant in Sydney.

Beginning his career in the food industry at the highest echelons, Nelly apprenticed at Michelin-starred restaurant Northcote Manor (UK) at the young age of 15, where he was trained by chef patron Nigel Haworth and his team including Warrick Dodds, Mark Birchill and Lisa Allen.

Developing his passion for food and flavours, Nelly was one of the first to complete an apprenticeship at Northcote before moving to Stanley House (UK) in 2007 working with Steve Williams, stepping into the role of Head Chef at just 22.

Nelly, at the tender age of 29, opened nel. in February 2015 and offers guests the finest international cuisines, with an innovative, contemporary flair.

Nelly likes to stamp his own personality on his food with childhood memories, a fun innovative style and always cooks with a smile on his face.



Crab, pea, macadamia, tomato and mint

INGREDIENTS

Crab

1kg Spanner crab meat
100ml olive oil
150g crème fraîche
3 bunches chives, chopped
Chili powder
Zest of 3 limes
Juice of 2 limes
Salt and pepper

Pickled carrot

1 carrot
Vinegar
Water
Salt
Sugar

Macadamia puree

500g macadamia
100g white vinegar
100g water

Tomato water

2kg roma tomatoes
1 stick celery
Tabasco
White wine vinegar
Salt

Mint oil

1 market-bunch mint, picked
400g grapeseed oil

METHOD

Crab

- Preheat the Electrolux Steam oven to 110°C using the Electrolux Steam function
- Place a bain-marie in the oven to preheat
- Sous vide the crab meat and olive oil
- Place in the bain-marie and cook for 10 mins then remove and chill in an ice bath
- Take crab out of the sous vide bag. Strain and squeeze excess

juice. Place the crab meat into a mixing bowl. Add the crème fraîche, chives, chili, lime zest and juice and season to taste

- Can be used immediately or sous vide and stored in the fridge

Pickled Carrot

- Prepare a pickling liquid by mixing parts of vinegar, water, sugar and salt in a jar

- Slice the carrots and place in the jar with pickling liquid

Macadamia Puree

- Blend all ingredients in a blender until smooth. Add salt to taste

Tomato Water

- Blitz and filter overnight through an oil filter
- Add water, tabasco, white wine vinegar and salt to taste

Mint Oil

- Blanch the mint leaves in boiling water for 2 secs then drain the excess water
- Blend the mint leaves with oil
- Filter and drain the oil and sous vide the mint oil until needed

To Finish

- Add the pickled carrots, macadamia puree, tomato water and mint oil accordingly on top of the crab meat

 45 mins

 Serves 5

 Medium



Lamb, mushroom, garlic, chimi

 3 hrs 30 mins

 Serves 6

 Worth the Effort

INGREDIENTS

1.5-2kg lamb blade shoulder joint
1 packet enoki mushroom
200g ghost mushroom
200g pine mushrooms
350g button mushrooms
4 cloves garlic
4 eschallots
1 bunch rosemary

100ml olive oil
40g black truffle, chopped
100g white quinoa, cooked
500ml water
10 leaves of chimi de rapa (replace with kale if unavailable)
300g carrot puree
6 baby leeks

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam cooking function
- In a blender place the rosemary, half the garlic and oil and blend for 30 secs. Marinate the lamb in this mixture
- Place in a deep baking tray. Add the water
- Cook for 3 hours. Lamb should be very tender and easy to pull apart. Reserve meat juices
- Once cooked, strip the meat from the bone and shred. Mix with the cooking juices from the baking tray. Press the meat into a flat tray, creating an even, flat surface

- Set in the fridge overnight. The next day, use a metal ring to cut discs of the meat. Wrap discs in the chimi de rapa or kale. Set aside until needed
 - Peel and slice the carrots. Set aside
 - Place the sliced shallot and garlic in a pot with a splash of oil. Slowly cook until just tender. Add the carrot and cover with stock. Simmer until carrots are tender. Once cooked, drain the remaining cooking liquid and blend solids until puree-like
 - Prep mushrooms by chopping into 3cm slices. Pan fry in butter
 - Mix the finely chopped truffle with the cooked quinoa. Set aside until ready to serve
 - Blanch the leeks in salted water. Refresh. When ready to serve, heat in a pan with butter and salt, until warmed through
- To Finish**
- Preheat the oven to 180°C using the Electrolux Steam cooking function. Place the lamb into the oven for 5 mins until piping hot

- While the meat is reheating, place the warmed carrot puree onto the plates. Add the buttered leek in the centre of the puree. Add the mushrooms on top of the leek. Place the truffle over the leek and mushrooms. Using a spatula, place the lamb beside the vegetables



Chocolate Pasta

🕒 6+ hrs 🍴 Serves 4 🧑‍🍳 Worth the Effort

INGREDIENTS

Pasta

410g pasta flour
60g cocoa powder
30g sugar
2 eggs
15g grapeseed oil
1 vanilla

Honeycomb

200g sugar
75g Beechwood honey
10g bicarb soda

Muscovado jelly

120g muscovado sugar
300g water
3g agar
½ lime zest

Queensland blue

pumpkin puree
1 x Queensland blue
pumpkin

Pumpkin and ricotta

300g roasted Queensland blue
pumpkin puree
150g ricotta
60g beechwood honey
Pinch salt

Confit pumpkin

200g diced pumpkin
100g water
150g sugar

Chocolate wattleseed espuma

20g wattleseed powder
200g manjari chocolate
150g double cream
70g milk
6 egg whites
1 x n2o charge

Rosemary oil

150g drapeseed oil
6g rosemary

METHOD

Pasta

- Mix all ingredients together in a mixer using a dough hook attachment on low speed until a smooth dough has formed
- Wrap in cling wrap and leave to rest in the fridge for 4 hours
- Laminate the dough and then roll through the pasta machine set to 6
- Cut size 70 discs and place 15g ricotta filling inside each disc to make small tortellini
- Blanch in simmering water with some rosemary oil for 2 mins and then refresh in ice water
- Reserve until required

Honeycomb

- Place the sugar and honey into a medium size pan
- Place on a medium heat and cook until 153°C (use a thermometer)
- Quickly whisk in the sieved bicarb and pour gently onto a tray with a silpat mat
- Reserve in the freezer until further required

Queensland Blue Pumpkin Puree

- Roast the whole pumpkin in the oven at 180°C for approx. 1½ hours, or until lightly caramelised and soft in the centre
- Remove from the oven and remove the flesh from the inside, ensuring not to get any seeds
- Blend until smooth. Hang in the fridge inside a chinois with filter paper overnight to remove any excess water
- Reserve until required

Pumpkin and Ricotta Filling

- Place all ingredients into a bowl and blend with the hand blender until smooth
- Reserve in a piping bag until required

Confit Pumpkin

- Bring the sugar and water to the boil
- Add the diced pumpkin and remove from the heat. Leave to cool down at room temperature and then reserve in the fridge

Wattleseed Chocolate Espuma

- Lightly toast the wattleseed in a pan and then add to the milk and cream. Bring to the boil and then leave to infuse off the heat for 10 mins
- Pass through a fine chinois onto the chocolate and blend until emulsified, using a hand blender. Add the egg whites and carefully whisk
- Pour into a Syphon gun with 1 n2o charge
- Reserve in the water bath at 55°C until required

Rosemary Oil

- Place the ingredients into a vacuum bag and place into the water bath at 55°C for 2 hours.
- Pass through a fine chinois and reserve in a squeeze bottle until required

Muscovado Jelly

- Place all ingredients into a small pan and bring to the boil for 30 secs, ensuring to whisk continually
- Pass through a fine chinois and pour into a small plastic container, enough to reach 1cm in height
- Reserve in the fridge for 2 hours before cutting into 1cm dice



Pierrick Boyer

Le Petit Gateau's Head Pastry Chef, Pierrick Boyer, is one of Australia's top dessert chefs and has received many awards for his outstanding creations.

In 1996, Pierrick won the honorary award for the most creative sugar work in the well-renowned South Western Regional Pastry Chef competition and in 2002 was awarded by the Palm Springs Les Dames Escofier for the most original dessert.

Pierrick has made international appearances across the globe including Singapore, Hong Kong, Malaysia, Indonesia and Japan. With a wealth of international experience, Pierrick has worked alongside acclaimed Chefs such as: Alain Ducasse, Christophe Michalak, Pierre Marcolini and Stephane Leroux (MOF).

In 2010-2011, the peanut chocolate-raspberry gateau was voted 'Best Gateau' in Foodies Guide to Melbourne and 'Best Chocolate Cakes' by 'The Herald Sun.' In 2012, Le Petit Gateau was voted 'Top Restaurant' by Zomato (formerly Urbanspoon).

Pierrick cooks with Electrolux appliances in his home kitchen.



Classic cheese soufflé

-  40 mins
-  Serves 6
-  Worth the Effort

INGREDIENTS

300ml whole milk
150g unsalted butter
70g plain flour
5g paprika
5g sea salt

3g ground nutmeg
6 egg yolks
6 egg whites
200g Gruyere cheese,
(grated)

METHOD

- Preheat the Electrolux Steam oven to 200°C using the Electrolux Steam function
- Preheat six ramekins in the oven (single serve ramekins)
- Boil the milk in a heavy-based pad then set aside
- Melt the butter in a medium saucepan to make a 'roux'. Add the flour and stir continuously with a whisk. Cook for 2-3 mins at medium heat to cook out the flour
- Add the hot milk gradually whilst whisking
- Cook the mix for 2-3 mins once all the milk has been added, continuously stirring with a wooden spoon
- Remove the roux from heat. Add paprika, salt and nutmeg, stirring in with a wooden spoon
- Add egg yolks one at a time, whisking to blend after each addition
- Add the Gruyere cheese, stirring in with a spoon
- Scrape soufflé base into a large bowl, cover with glad wrap and set aside
- Beat egg whites in a large bowl until stiff peaks form
- Fold egg whites into the soufflé mixture (while it's still warm), one third at a time
- Pipe or spoon the mixture into the evenly buttered ramekins



Crème Brulee

-  45 mins
-  Serves 1
-  Easy

INGREDIENTS

600ml thickened cream
1 vanilla bean
6 egg yolks
3 tbsp caster sugar
Brown sugar

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Set up a bain-marie (deep tray half filled with water) in the oven to preheat
- Heat cream and vanilla until hot in a heavy based saucepan over low heat until almost boiling. Remove from heat and allow to cool
- Beat eggs and sugar until creamy and fluffy
- Add cooled cream mixture to the egg mix, whisking rapidly as you add
- Pour into individual serve ramekins
- Carefully place ramekins in the bain-marie
- Cook for 30 mins or until the mixture sets, but retains wobble in the middle
- Remove from bain-marie immediately and place on bench to cool
- Can be refrigerated until required

To Plate

- Sprinkle the tops with brown sugar and caramelize under grill





Steamed banana cake

INGREDIENTS

2 eggs
4 pitted dates, finely diced
½ cup honey
90ml vegetable oil
225g ripe banana, mashed
40ml milk
125g plain flour
1 tsp baking powder
1 tsp baking soda

Topping

½ cup cashew nuts
½ cup almonds
4 pitted dates
Juice of one orange
Shredded coconut (optional)

METHOD

- Preheat the Electrolux Steam oven to 130°C using the Electrolux Steam function
- Grease and line a 16cm cake tin
- Sift the flour, baking powder and baking soda into a big bowl and set aside
- Mash the bananas with a fork, adding 4 tbsp of milk while mashing. Set aside

- Lightly beat the eggs, then add honey and oil and mix
- Add mashed bananas to the egg mix using a spatula or wooden spoon. Mix well
- Fold in the sifted flour using a spatula or wooden spoon
- Pour the batter into the prepared cake tin and cook for 25-30 mins
- Let the cake rest for at least 5 mins before removing from tin
- **Topping**
- Mix all ingredients in a food processor or blender to make a thick paste (not too dry). Spread over the cake. Sprinkle with shredded coconut
- **To Finish**
- Add a few pieces of caramelised banana and pineapple can be used as a garnish to finish

 45 mins

 Serves 4

 Easy

Blood orange rosemary flourless cake

 2 hrs

 Serves 6+

 Easy

Note: Gluten free

INGREDIENTS

250g eggs
175ml maple syrup
300g roasted almond meal
15g baking powder
170g boiled and pureed blood orange
10g fresh rosemary, finely diced

METHOD

- Boil the oranges for 1.5 hours. The water should cover the oranges and be at a slow boil with a lid on to maintain the water level. Top up if necessary to keep oranges submerged
- While still hot, place 170g of orange in the blender (discard the water), add the fresh rosemary and blend to puree
- Let the mixture cool
- Preheat the Electrolux Steam oven to 145°C using the Electrolux Steam cooking function
- Line a 22cm cake tin with baking paper
- In a separate bowl whisk eggs, gradually adding the maple syrup until the mix is light and fluffy
- Add the roasted almond meal and baking powder to the egg mix
- Then add the pureed orange, folding in with a spatula, a third at a time. Fold well after each addition
- Pour the batter into the prepared cake tin
- Cook for 45 mins
- Allow cake to cool before serving
- Serve with cream and blood orange segments for decoration
- **Notes**
- This is a great moist cake, which can be dairy free if you don't use cream for decorating.
- There is no refined sugar and it's low in fructose



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