



Explore your passion for cooking

Miele



Celebrate your
appetite
for life...

Share our
recipe
for perfection...



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...and discover
complete
control.





Introducing M Touch

Perfect dishes come from perfect combinations.

They marry flavour and flair – exquisite ingredients with skilful presentation. It's the little touches that can make a big difference. And that's what you'll find in M Touch, our exclusive new range of world-class appliances with intuitive touch-screen interfaces.

Perfect precision

M Touch gives you the precision and control you need over temperature and timings to create perfect dishes. With a multitude of functions, programmes and settings at your fingertips, you're only ever a few touches away from a perfectly light blue cheese soufflé, rare roast beef at precisely 53°C, a mouth-watering meringue, or the intensity of ristretto.

Our range of appliances will extend your range of skills

With the right tools and a bit of imagination, there's nothing to hold you back in the kitchen. That's why the M Touch range promises the highest levels of precision and performance. So, you can hone your favourite dishes, expand your repertoire and enjoy creating mouthwatering meals.





Designed for the heart of your home

We believe the kitchen is the most important room in the home. It's a creative space, an entertaining space and the one place where everyone comes together to enjoy some of the greatest pleasures in life – cooking and conversation, eating and entertaining.

That's why M Touch appliances blend perfectly with your lifestyle, adding style, design, control and a touch of class.

There's something reassuringly simple about crisp white text on a black background and touchscreen controls that seem to know what you want before you do. Just scroll through the menu to access features, programmes and settings with ease.

M Touch is further complemented by our extended Generation 6000 cooking range, which includes hobs, food drawers, hoods and refrigeration. For a comprehensive view of all appliances, please visit www.miele.co.uk.

“I start with a recipe book and
make
it my own.”



The M Touch oven: the central ingredient to your cooking

You take time and effort to source the best ingredients. You use skill and precision to prepare your favourite dish. Now all you need is an oven that cares as much as you do, to increase the flavour and intensify the taste of every meal, every time you cook. With an M Touch oven at the heart of your home, you can achieve this and more.

After all, there's nothing better than a joint of rare roast beef, a succulent steamed fillet of sea bass or a chargrilled chicken breast — and there's no finer ingredient to cook with than an oven from the M Touch range.



Signature dishes you'll be proud to put your name to

Freshly baked bread and Bouillabaisse. Herb crusted rack of lamb. Chocolate and raspberry soufflé. There's food we love to eat – and then there's food we love to cook. These are signature dishes, created from your favourite recipes.

They can be generations old or the latest thinking. One thing's for sure though, signature dishes cooked using M Touch bring families closer together and unite old friends.

Moisture Plus – For professional results every time you roast or bake, there's Miele's Moisture plus feature. You'll taste the difference from your very first bite. That's because Moisture Plus injects a burst of steam into the oven, increasing the humidity so every dish cooks evenly and perfectly.

Wireless food probe – Rich, sticky and caramelised outside. Soft, tender and moist inside. Miele's Wireless Food Probe measures the core temperature of your dish and calculates the cooking time automatically. The results are to your exact taste, time after time. And the probe packs neatly away into the oven door, when not in use.

Customisation – We all have different tastes and dishes we want to savour again and again. Fortunately, M Touch caters for everyone, with customisable settings and 30 different programmes, you can serve each dish according to your personal taste. And with temperature accuracy to 1°C and a huge 76 litre capacity, you can cook them all to perfection – no matter how many guests you have.



“I’m not the best chef
in the world but I’m
proud
of what I create.”







The M Touch steam combination oven: the ultimate appliance for the ultimate taste

Professional chefs the world over choose Miele appliances for their homes. The M Touch range is no exception – providing the ultimate in design and cooking capabilities for your home.

Take the M Touch range of combination steam ovens, for example. Not only does steam cooking keep your food succulent and moist, it also retains the nutritional content of each ingredient. This creates dishes that are deeper in flavour – adding texture to a quinoa salad, tenderness to new season spring lamb and sweetness and colour to a roasted red pepper risotto.

Why limit yourself to the food you know, when the diversity of foods you can cook and combine in an M Touch combination steam oven will set your taste for more adventurous cooking free?



Maximum flavour with minimal effort

Steam cooking gives you perfectly professional results every time. Capture the unique texture and flavour of fish; keep meat moist and juicy; and retain the healthy nutrients and delicate texture of vegetables. With Miele's MultiSteam technology and large-capacity ovens, you can create incredible dishes and cater for the largest family feast.

Multisteam – MultiSteam technology (exclusive to Miele) includes eight steam inlets to distribute steam quickly. Not only does this speed up cooking time, it also allows you to cater for individual preferences, without transferring any of the flavours from one dish to another.

Combination cooking – The M Touch steam combination oven gives you the best of both worlds: the healthy, delicate touch of steam cooking and the versatility of a conventional oven, all in one harmonious design. Enjoy fluffy, crusty breads; moist, tender meats with crispy skin; and the perfect crème brûlée, every time. Cook multiple food types simultaneously and get maximum taste.

Food probe – Whether you're planning a romantic meal for two or a feast for the whole family, the Miele steam oven has a large cabinet, with plenty of space and features. For precise temperature cooking, the food probe is essential, ensuring your meals are never under-done or over-cooked – but perfect every time. And, as it supervises the process for you, you'll have more time to look after your guests.





“Now we have a waiting list of
friends
who want to come to dinner.”





Café culture for the coffee cultured

There's nothing quite like the sound of your favourite coffee beans grinding and the sight of those first coffee drops — dark, rich and full of flavour as they cascade into your cup. Or the aroma that quickly fills the air, to make you feel instantly alive — even before a single drop passed your lips.



The M Touch bean to cup: coffee has never been so stimulating

With an M Touch coffee machine, you don't have to know the secrets of a professional barista. Perfect coffee made to your personal taste can be yours to enjoy at home. You can programme the machine to grind your favourite beans just how you like them; set the strength of your coffee according to your mood, and adjust the temperature of the water to increase the flavour of your Espresso, Americano or Cappuccino. You can even give each coffee combination a name so it's always served your way.

In fact, we think we've thought of everything to put you in control. These include functions such as EasyClick, a milk delivery system that makes light work of making a Latte. Then there's an automatic cup sensor that positions the spout at the perfect height. And the OneTouch for Two function that makes two cups of perfect coffee at once.



“Now we can impress
our guests with
restaurant-quality
desserts created at home.”

Your kitchen, your way

The M Touch range of appliances is available in a choice of timeless colours and endless combinations.



Havana Brown



Brilliant White



CleanSteel



Obsidian Black

The finer points of M Touch



H 6860 BP

60cm Single Oven

Design

PureLine with M Touch Control

Gourmet advantages:

Electronic temperature regulation from 30-300 deg C
Wireless Food Probe

Functions:

11 Cooking Functions including Moisture+
Sabbath Mode
20 User Programmes
Automatic Programmes

Cavity

76 Litre Capacity
5 Numbered Shelf Levels

Convenience

Pyrolytic Cleaning with PyroFit Accessories
Energy Rating A



H 6890 BP

90cm Single Oven

Design

PureLine with M Touch Control

Gourmet advantages:

Electronic temperature regulation from 30-300 deg C
Wireless Food Probe

Functions:

11 Cooking Functions including Moisture+
Sabbath Mode
30 User Programmes
Automatic Programmes

Cavity

90 Litre Capacity
3 Numbered Shelf Levels

Convenience

Pyrolytic Cleaning with PyroFit Accessories
Energy Rating B



H 6800 BP

45cm Compact Single Oven

Design

PureLine with M Touch Control

Gourmet advantages:

Electronic temperature regulation from 30-300 deg C
Wireless Food Probe

Functions:

11 Cooking Functions including Moisture+
Sabbath Mode
20 User Programmes
Automatic Programmes

Cavity

49 Litre Capacity
3 Numbered Shelf Levels

Convenience

Pyrolytic Cleaning with PyroFit Accessories
Energy Rating A



H 6800 BM

45cm Microwave Combination Oven

Design

PureLine with M Touch Control

Gourmet advantages:

Electronic temperature regulation from 30-250 deg C
Microwave Power Levels from 80 to 1000W
Food Probe with Cable

Functions:

Oven: 9 Cooking Functions
Combination: 4 Combination Functions
Sabbath Mode
20 User Programmes
Automatic Programmes

Cavity

43 Litre Capacity

Convenience

Quick Start
Popcorn Function

This model is plumbed in. A model which is not plumbed-in is also available (DGC 6800 XL).



DGC 6805 XL

45cm Steam Combination Oven

Design

PureLine with M Touch Control

Gourmet advantages:

Electronic temperature regulation in Oven Mode from 30-220 deg C
Electronic temperature regulation in Steam Mode from 40-100 deg C
Automatic Menu Cooking
Wireless Food Probe

Functions:

Oven: 6 Cooking Functions
Combination and Steam Cooking
20 User Programmes
Automatic Programmes

Cavity

48 Litre Capacity

Convenience

Motorised Lift-up Control Panel
MultiSteam External Steam Generation
Energy Rating A

This model is plumbed in. A model which is not plumbed-in is also available (CVA 6800).



CVA 6805

45cm Coffee Machine

Design

PureLine with M Touch Control

Gourmet advantages:

One Touch for Two
Programmable Grinder
Programmable Use Profiles
Programmable Amount of Water/
Temperature
Programmable Amount of Milk/Milk Froth
Pre-Brewing

Functions:

Espresso/Coffee/Long Coffee/
Cappuccino/Latte Macchiato/Café
Latte/Hot Water/Hot Milk/Milk Froth

Convenience

Automatic Cup Sensor
Programmable On and Off Times
Optional Connection to Warming Drawer
EasyClick Milk Flask System

This model is plumbed in.

A model which is not plumbed-in is also available (CVA 6800).

Feature recipes

Brioche

Ingredients

500g strong flour

100g melted butter

75ml warm milk

20g fresh yeast or 10g dried yeast

40g sugar

10g salt

4 whole eggs plus 1 egg yolk



Method

- In a small bowl, mix the yeast, 1tsp sugar and the warm milk, stirring gently to dissolve the yeast. Meanwhile, put the flour in a large bowl along with the salt and the rest of the sugar and mix together.
- Make a well in the flour and pour in the yeast mixture, beaten eggs and melted butter. Mix together with a fork then bring together with your hands. If still warm and too soft to handle put in the fridge to cool. When cool enough to handle empty onto a lightly floured work surface and knead for 6 to 10 minutes or until the dough is elastic and springs back with a firm touch of your finger.
- Sprinkle flour in a large bowl and roll around, then place your brioche dough into the bowl. Cover with cling film and place in the steam combination oven to prove on the Steam Universal setting at 40°C for 15 minutes.
- Meanwhile grease a loaf tin well along with 12 small brioche tins/loaf tins. When the steam combination oven beeps take out your brioche and knock back the dough and divide in half. Knead and shape one half into a loaf shape and put in your greased tin. Divide the other half into 12 and place into the individual greased brioche tins/loaf tins. Put back into the steam combination oven and prove again on Steam/Steam Universal at 40°C for 15 minutes.
- Once your brioche dough has proved for the second time remove from the oven and pre heat the steam combination oven on Fan Plus 160°C.

For a loaf: Use combination mode 160 °C, 75% moisture for 15 minutes, then a second stage at 160 °C, 30% moisture for 10 minutes. For the small brioche: 160 °C, 75% moisture for 15 minutes, then take out of the oven.
- When cooked take out of the tins and place on a wire rack to cool.

Feature recipes

Ham Hock Terrine

Ingredients

- 2 ham hocks
- 1 large onion, roughly chopped
- 1 celery stick, roughly chopped
- 3 carrots, roughly chopped
- 10 peppercorns
- 2 tbsp chopped parsley
- 2½ tbsp wholegrain mustard
- Salt and pepper to season



Method

1. Place the ham hocks, onion, celery, carrots and peppercorns into a large solid steam container. Fill the container with water until the ham hocks are completely covered. Cover with a lid or tin foil and steam for 4 hours or until the meat flakes apart.
2. Remove from the oven and allow the ham hock to cool in the liquor until lukewarm.
3. Once the ham is cool remove from the liquor. Strain the liquor into a pan and simmer on the hob to reduce by half.
4. Whilst the liquor is reducing, shred the meat making sure there is no gristle or fat in the meat. Place the meat into a bowl and mix in the parsley and wholegrain mustard. When the liquor has reduced by half, allow to cool slightly.
5. Mix in 6 tbsp of the liquor into the meat and then taste for seasoning.
6. Fill a 1 litre terrine mould with the ham hock mixture, or divide the mixture between mini terrine moulds. Cover the terrines with cling film and press overnight in the fridge, with weights on top.
7. When the terrines are set and pressed, turn out and slice, or serve the mini terrines whole.

Feature recipes

Braised Pig Cheeks

and Black Pudding Bonbons

Ingredients

- 4 pig cheek oysters
- 2 large shallots, roughly chopped
- 1 celery stick, roughly chopped
- 2 carrots, roughly chopped
- 100ml calvados
- 2 tbsp maple syrup
- 200ml chicken stock
- 2x1cm thick rounds of black pudding, cut into small cubes
- 50g panko/bread crumbs
- 1-2 eggs, whisked
- 50g flour, seasoned with salt and pepper
- 1litre of oil



Method

1. Preheat a large pan with 1 tbsp oil.
2. Place the pig cheeks in the pan and caramelise on both sides along with the shallots, celery and carrots. Add the calvados and reduce by half followed by the maple syrup, chicken stock and season with salt and pepper.
3. Transfer to the steam oven and steam at 100°C for 3 hours.
4. Once finished cooking remove from the steam oven and shred the cheeks into a bowl. Leave to one side. Strain the cooking liquor into a saucepan and simmer to reduce to a thick syrup. Add the liquor to the shredded pig cheeks and season to taste. Stir through the black pudding.
5. Roll the mixture into 12 balls. Dust in the seasoned flour, dip in the beaten eggs followed by the panko/bread crumbs and coat well.
6. Preheat a pan of oil on a medium heat. To test the oil is ready add a small piece of bread. If the bread starts to sizzle the oil is ready. Carefully add the bonbons one by one and cook until golden. Transfer to a large plate lined with kitchen towel to absorb any excess oil. Season with salt and pepper and serve.

Feature recipes

Calamari and prawn 'gnocchi'

with fennel and coriander
squid ink vinaigrette

Ingredients

For the 'gnocchi'

4 x raw king prawns, peeled and each cut in to 5 pieces
1 tsp chopped parsley
1 tsp chopped fennel fronds
½ tsp chopped fresh coriander
¼ tsp finely grated lemon zest
1 tbsp extra virgin olive oil
20 x 5cm squares of cleaned calamari

For the squid ink vinaigrette

80ml olive oil
1 x small garlic clove, finely chopped
1 tsp finely chopped red chilli
1 tsp sherry vinegar
1 lemon, juice only
1 tbsp squid ink



Method

1. To make the 'gnocchi', mix together the prawns, herbs, lemon zest and oil. Lay a piece of clingfilm on a worktop and place a square of calamari on top, and a piece of prawn on top of that.
2. Wrap the calamari and prawn very tightly in the clingfilm to make a small dumpling, and then twist the ends to seal completely. Repeat with all the calamari squares, and place on a perforated steam tray.
3. Place the tray in the steam oven and cook at 65°C for 7 minutes, then remove from the steam oven and allow to rest for 2 minutes before unwrapping to serve.
4. To make the vinaigrette, heat a touch of the oil in a pan, add the garlic and chilli and sweat together. Add the rest of the oil, sherry vinegar, lemon juice and squid ink and stir well. Serve spooned over the 'gnocchi'.

Feature recipes

Mont Blanc layer cake

Ingredients

5 medium eggs, whites only
200g caster sugar, plus extra depending on taste
125g icing sugar
300g tinned unsweetened chestnut purée
350ml double cream

150g ricotta
The seeds from 1 vanilla pod
75g dark chocolate, melted



Method

1. Cover three baking sheets with silicone paper. With a lightly buttered finger, trace the outline of an 18cm circle (or thereabouts) on each tray.
2. Gently warm the egg whites and the mixing bowl (over a pan of very lightly simmering water, for instance, though take care the bowl doesn't come into contact with the water, otherwise the egg whites will cook), then, using an electric whisk, beat the whites to a stiff froth.
3. Sprinkle a quarter of the caster sugar at a time over the whites and whisk through on high speed until the grains disappear and the mixture ends up very thick and glossy. Sift and fold in the icing sugar until the mixture is smooth, then dollop a third of the meringue mix on to each prepared paper circle and spread into a disc with a spatula.
4. Bake at 130°C for about 90 minutes, or until crisp, slightly beige coloured and with a firm crust. Remove and set aside to cool.
5. In a bowl, beat the chestnut purée, 250ml double cream, ricotta, vanilla and enough sugar gently to sweeten it, until very thick. Peel one cold meringue from the paper and place on a serving plate. Spread with a third of the chestnut cream and swirl melted chocolate all over. Repeat with a second meringue, chestnut cream and chocolate, and top with the last meringue.
6. Whip 100ml cream until thick, spoon this on to the meringue top to make a peak, then swirl the last of the chestnut cream on top. Drizzle with more melted chocolate and serve.



Discover more

To help you make the most of our range of appliances, you'll find Miele experts in every showroom, on hand to offer guidance and answer your questions. We also offer a number of exciting pre-purchase and food courses, to whet your appetite and improve your skills.

To book your showroom visit, please call **0845 365 6610** or go to **www.miele.co.uk**

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