

Chef to Chef

Cooking braised beef overnight

The best and most efficient method for producing juicy braised meat

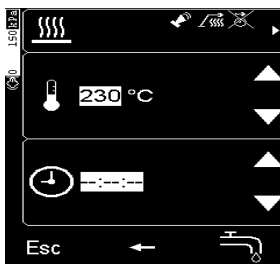
You will find the most important steps and settings for producing juicy braised meat below.



Switch on appliance

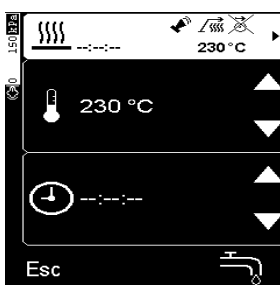


Select the roast function



Select depending on quantity

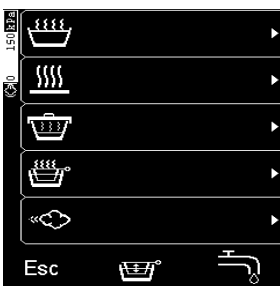
190°C – 240°C
Time infinite



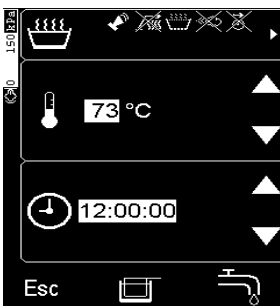
Start the process.

When the desired temperature is reached sear the meat pieces, extract sauce, deglaze, fill with liquid, season, but do not boil. When finished, stop the process. Make sure the meat is completely covered with liquid.





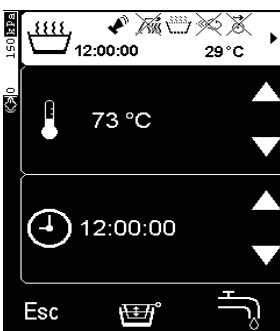
Select the cook function



Select Optitherm in the options



Select a temperature between 70°C – 75°C depending on meat quality and cooking level. Set a time of at least 12 hours.



Start process



Kindest regards,

Dirk Neumerkel

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