



3 tricky recipes our MultiPoint MeatProbe can help you master

Ingredients

Method

A warm [roast lamb](#) or [stuffed chicken](#) are perfect dishes to serve up on a cold, wintery night. But getting the temperature of the meat or poultry right can be hard when you're juggling the sides, stirring sauces and preparing dessert at the same time.

Luckily, NEFF has a smart device that monitors the core temperature of your meat or poultry and controls the oven temperature accordingly – the [MultiPoint Meat Probe](#). All you need to do is punch in your ideal internal temperature and your oven will do the rest, including turning itself off when the meat is cooked just right.

This is important when you are trying to master recipes like a [mouth-watering beef wellington](#), [crispy baked snapper](#) or even a [roasted salmon](#).

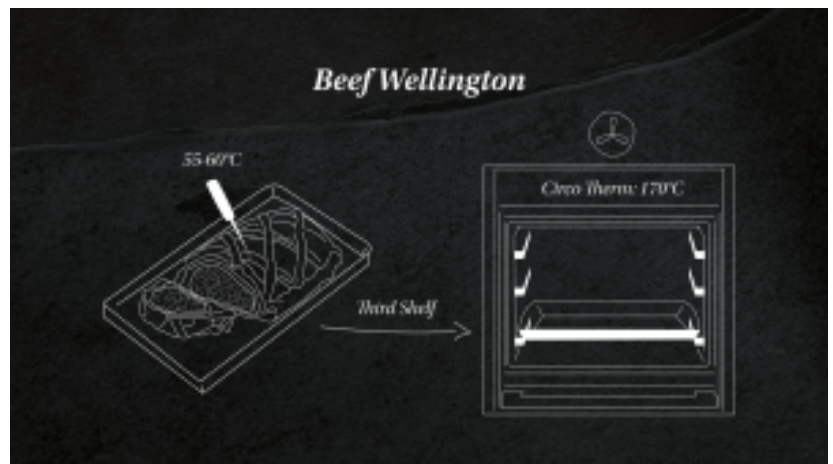
Read on to discover three great recipes to test your Multi Point Meat Probe on.



Did you know...

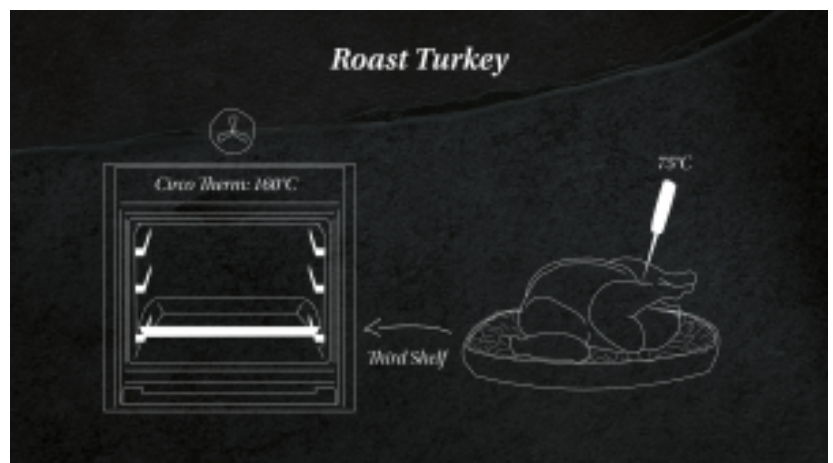
The Multi Point Meat Probe comes with the [Slide & Hide® ovens](#) that are part of the new [NEFF Flex Design range](#). This means you can choose from four different colours to add a finishing touch that matches your kitchen's aesthetic and get a perfect cook on your meat time and again – a win-win

for home cooks!



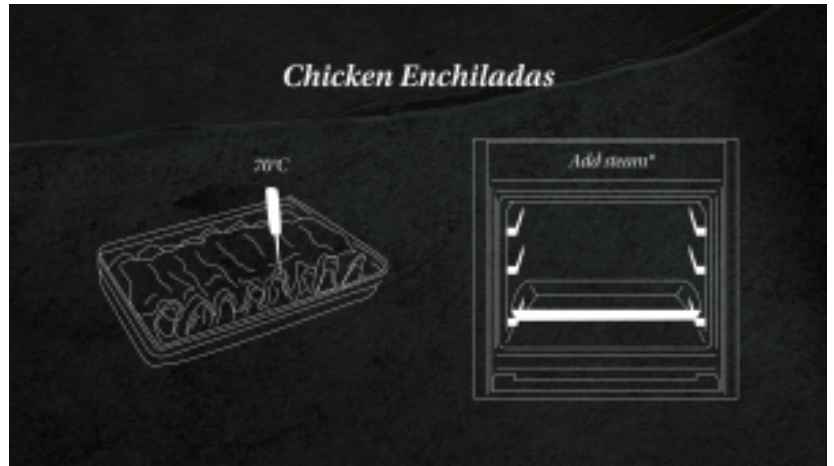
Beef Wellington

If you really want to make a statement at your next dinner party, you should try this [beef wellington](#). The beef fillet is cooked in a golden puff pastry, creating the perfect centrepiece for your dinner table. The key to a great beef wellington is a juicy red centre which is difficult to achieve without closely monitoring the temperature of the meat. To get the perfect consistency, preheat the oven on [Circo Therm®](#) to 170°C with Power Boost. Then insert Multi Point Meat Probe into the centre of the beef, which should be on the third shelf in your oven, and set the probe's temperature to 55°C to 60°C and connect the device to your oven.



Roast Turkey

It doesn't have to be [Christmas](#) to enjoy this [roast turkey](#) for dinner. In fact, this decadent meat can be enjoyed year-round. However, it is notoriously difficult to master which means many people give up without trying. The NEFF Multi Point Meat Probe makes cooking a turkey easy by controlling the temperature so you can retain moisture and avoid the dreaded dryness. Simply select Circo Therm® at 160°C, set your Multi Point Meat Probe to hit the core temperature of 75°C and press start.



Chicken Enchiladas

Want to spice up dinnertime with some cinnamon, paprika and allspice? Then try our [chicken enchiladas](#) that are easy to make, simple to customise and loved by the whole family. Once wrapped in tortillas it can be challenging to monitor the progress of your meat cooking in the oven. But this is easy to do using your Multi Point Meat Probe. Insert the device into the largest piece of chicken, set the core temperature to 70°C on Circo Roasting® and use [Full Steam](#) to prepare a mouth-watering mid-week meal that brings the authentic flavours of Mexico to your home kitchen.



If you're ready to elevate your cooking with the Multi Point Meat Probe, then [book in a free product demonstration](#) today. Our NEFF kitchen experts will show you just how easy it is to use this innovative tool to take your cooking to the next level.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.



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Notes
