



3 tricky recipes our MultiPoint MeatProbe can help you master

Ingredients

Method

The cold weather makes many Australians crave a warm winter roast. It's the perfect dish to serve when your family and friends are gathered around the dinner table, ready to share a meal. But a winter roast can be hard to get right, especially when you are trying to roast potatoes, stir gravy, boil vegetables and prep dessert all at the same time.

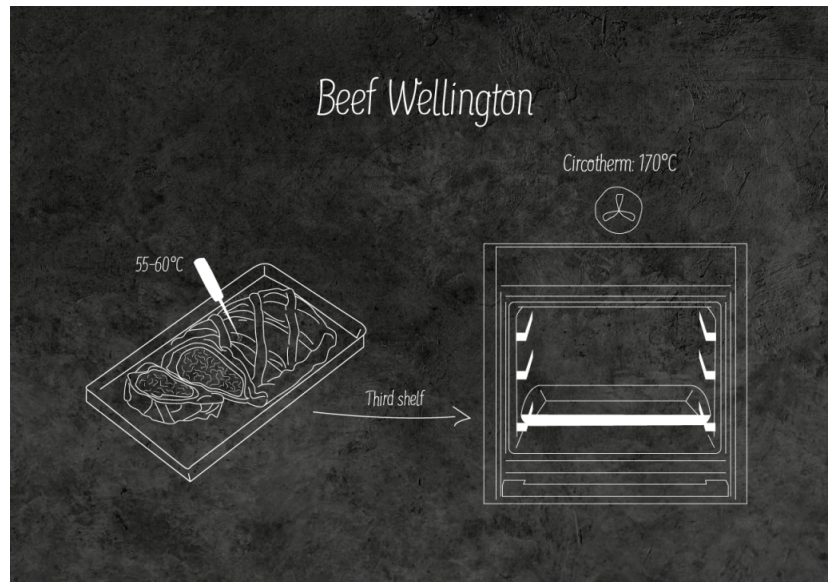
Each recipe or cut of meat requires a specific temperature and time spent in the oven, which can be difficult to monitor when there is a lot on the go. Luckily, NEFF has a smart device that monitors the core temperature of your meat and controls the oven temperature accordingly – the MultiPoint MeatProbe. All you need to do is punch in your ideal temperature and your oven will do the rest, including turning itself off when the meat is cooked just right.

This is important, especially when you are trying to master tricky recipes such as mouth-watering beef wellington or crispy baked snapper.

Here are some great recipes to test your MultiPoint MeatProbe on...

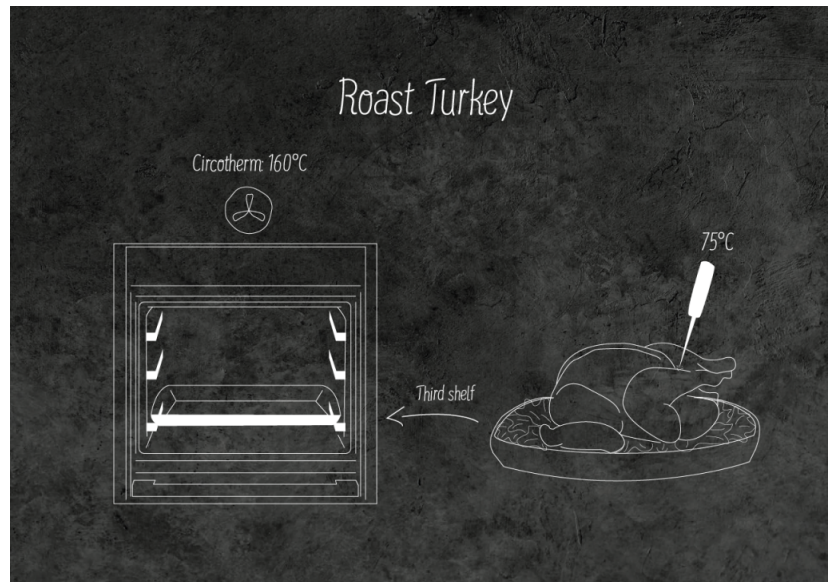
Beef Wellington

If you really want to make a statement at your next dinner party, you should try 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 Circotherm to 170°C with Power Boost. Then insert MultiPoint MeatProbe into the centre of the beef which should be on the third shelf in your oven. Then set the MultiPoint MeatProbe temperature to 55-60°C and connect the device to your oven. [Click here for the NEFF recipe.](#)



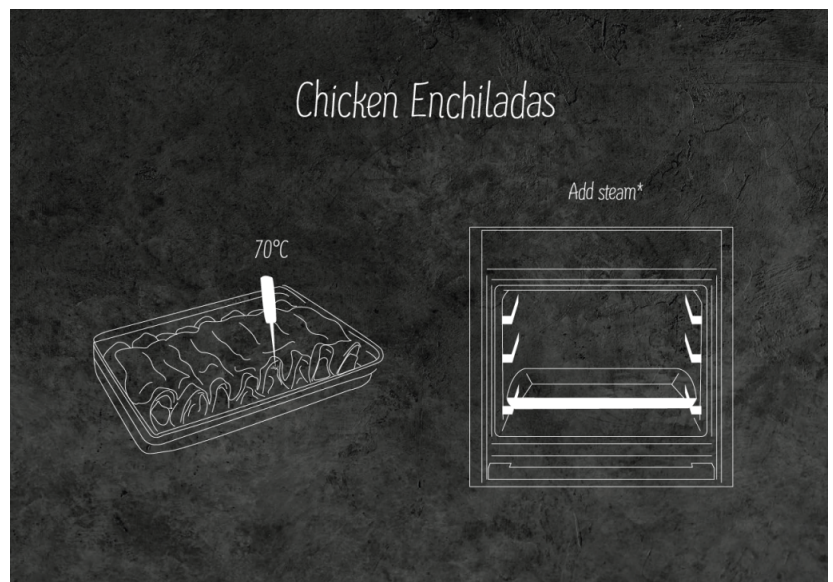
Roast Turkey

It doesn't have to be Christmas to enjoy a 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. NEFF's MultiPoint MeatProbe makes cooking a turkey easy by controlling the temperature so you can retain moisture and avoid the dreaded dryness. Simply select Circotherm at 160°C, set your MultiPoint MeatProbe's core temperature to 75°C and press start. [Click here for the NEFF recipe.](#)



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 MultiPoint MeatProbe. Insert the device into the largest piece of chicken, set the core temperature to 70°C on CircoRoast and add steam to prepare a mouth watering mid-week meal that brings the authentic flavours of Mexico to your home kitchen. [Click here for the NEFF recipe.](#)



Wondering how you can get your hands on this sought after feature?

A range of NEFF's fullsize 60cm and compact 45cm ovens include the MultiPoint MeatProbe device.

Browse our range of appliances that feature the MultiPoint MeatProbe by clicking [here](#)

Notes