

Siemens Home Appliances

MBMD Siemens B2C (MASTER)

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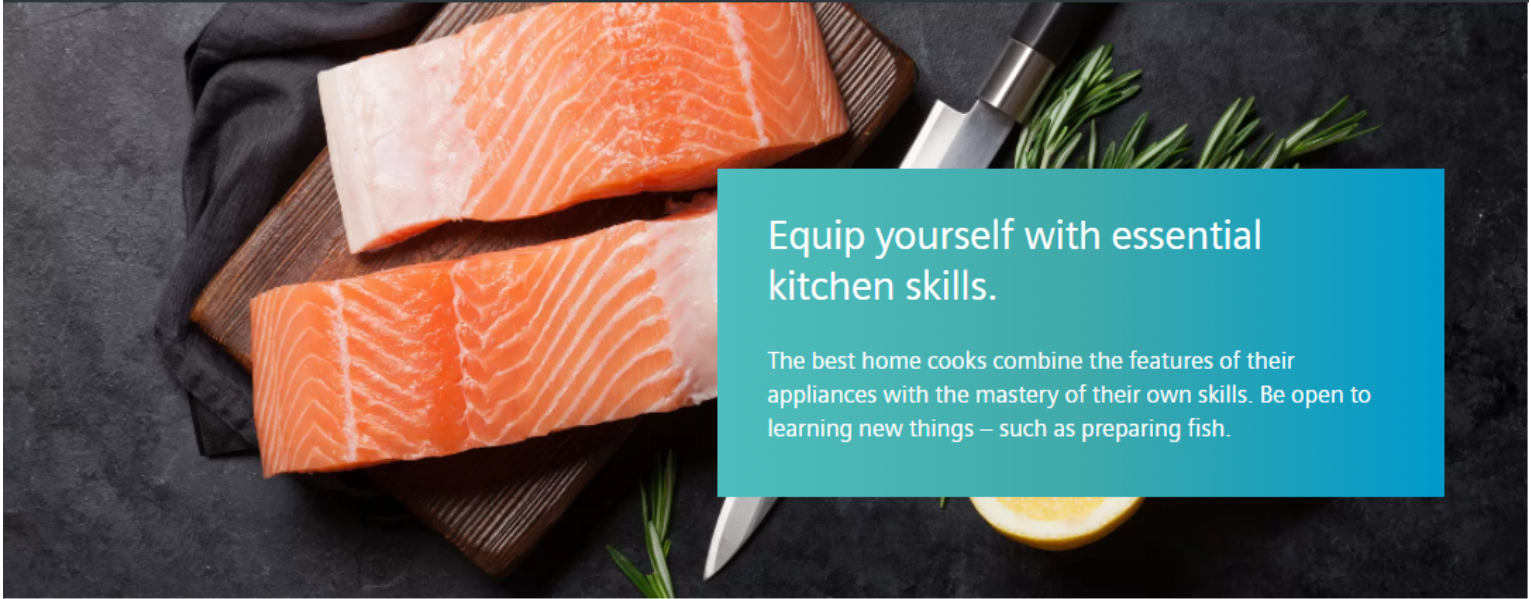
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Equip yourself with essential kitchen skills.

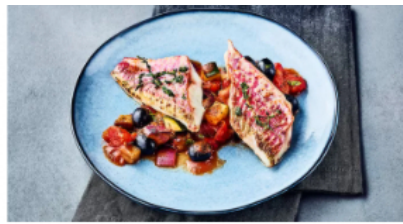
The best home cooks combine the features of their appliances with the mastery of their own skills. Be open to learning new things – such as preparing fish.

Elevate your kitchen skills.

Preparing dishes that taste just as good as if you were in your favourite restaurant requires two important things: your well-developed skills, and the right kitchen equipment. And you're already halfway there with your Siemens oven or your hob and hood. The next step is to learn some new kitchen skills. And we can start with how to perfectly prepare fish.

Find the perfect catch.

The first step is to buy one at your local grocer. When possible, choose seafood caught locally or raised sustainably. Some tips when looking for the perfect fish: On the surface, make sure that the eyes are plump and clear, not cloudy or sunken. The body should feel firm, not soft. And it should have a fresh, clean water smell, not anything fishy or strong. Inside, the gills should have a bright red colour. If it's dark red or brown, then it's no longer fresh.



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Portion your own fish

fresh and has been handled cleanly. Begin with the fish on its side. Make a downward cut past the gills until you hit the spine. And with a bit of pressure, cut through the bone and finish cutting through until you can get the head off. When cooking fish, note that the larger your fish is, the lower the temperature and the longer the cooking time must be.

Serve your fish whole.

To make an impact with guests, try preparing a whole fish. After removing the head, season it generously, and stuff the crevice with lemon slices and thyme. Fish cooked whole does not have to be turned. Just place it in the oven with the dorsal fin facing up and cook until the fin can be removed.

Go for a fillet.

To fillet, run your knife along the spine down to the tail. You can take the fillet off by slicing along the ribs. Try cooking the fillet in a pan with olive oil and garlic. If your hob has the fryingSensor Plus feature, simply choose the desired heat level and it will regulate the temperature for you. Before taking it off the hob, add some butter to the pan and gently baste the fillet for maximum flavour.

Try delicious fish steaks.

Cut the fish in inch-and-a-half slices to make thick steaks. Season well and place them in the oven. For flat pieces of meat, use the "Grill" heating type. Circulated air grilling will always give you



will always give you perfect flavourful results. Note that the features of your appliance depend on the model. And you can find the individual programs, features and functions of your appliance in your personal [My Siemens](#) account.



Make it perfect.

With some varieties of fish, you may need to take a moment to trim the belly fat from each fillet. You might also feel a line of tiny bones called pin bones in the middle of the fillet. Using a pair of tweezers, slowly pluck them out by hand. Now it's ready to become the perfect dish in your oven.



Gourmet made easy.

There's more to your Siemens oven than just baked goods or roasted vegetables. Discover how to make the most of all its innovative features. Expand your kitchen repertoire, learn new techniques, and elevate your cooking from simple to gourmet with ease.

[➤ Explore your Siemens oven](#)

Taste precision cooking.

Preparing a meal is more than just about ingredients or recipes. It's also about controlling heat, maintaining precise temperatures, and cooking with confidence. Leave your apprehensions behind. Start cooking like a professional at home.

[➤ Discover your Hob & Hood](#)

Create a connected kitchen.

As homes become smarter and more connected, it's time for your kitchen to catch up. Transform your home into a high-tech oasis, making everyday tasks simpler, easier and at your fingertips.

[➤ Discover Home Connect](#)

Prepare the perfect fish dish with Home Connect.

Did you know that you can make preparing fish easier with Home Connect? Fish is very easy to overcook. The Home Connect app lets you start, monitor and control the cooking process of your oven when you need to leave the kitchen, so you'll have moist flaky fish every time. Experience the possibilities of intelligent living with Siemens Wi-Fi enabled smart kitchen appliances.

DISCOVER CONNECTED COOKING



For Roasting and Serving

No need to plate roasted food if you have a high-quality ceramic dish. Simply serve it straight from the oven. This ceramic dish is made in Germany and is ideal for use in your oven, to store food in the refrigerator, or to serve directly on the table. It's dishwasher, oven and microwave proof, too. Discover our premium oven accessories to get the best cooking experience.

[> Shop oven accessories](#)



Innovation for sustainability

Sustainability is a matter for all of us. Discover how we at Siemens Home Appliances are taking our responsibility as one of the market leaders in the home appliance industry towards environmentally friendly behavior. Enabling exciting possibilities without compromise.

[> Find out now](#)



Innovation

Breakthrough technologies so intuitive, it will transform your home. Simplifying your day-to-day, while inspiring a new way of living. Siemens innovations – enjoy the future, today.

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