

# Cuisinart®



## Instruction & Recipe Booklet Combo Steam + Convection Oven - CSO-300NXA


For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury**, including the following:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farmhouses;
  - clients in hotels, motels and other residential type environments;
  - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press "Start/Cancel" to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- Do not cover crumb tray or any part of the oven except the baking pan with aluminium foil – this will cause overheating of the oven.
- The top of the oven, steam vents and any other opening should always be clear 15cms of any other object while in use.
- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the unit has cooled down.  

- Oversized foods, aluminium food packages and utensils must not be inserted in the oven as this can create a risk of fire or electric shock.
- No object should ever be rested on the glass door. This includes cooking utensils and baking dishes.
- Do not place sealed or airtight containers in the oven.

- Do not place paper, cardboard, plastic or similar products in the oven
- Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
- Use extreme caution when removing trays, pans, racks or disposing of grease and oils or when moving the unit itself that may contain hot oils or grease to avoid burns.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

## SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

## SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

Before using your Combo Steam + Convection Oven for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth.

Be sure to thoroughly clean all accessories before first use. The oven rack, baking pan, grilling rack and crumb tray are dishwasher safe. Rinse water reservoir in hot, sudsy water.

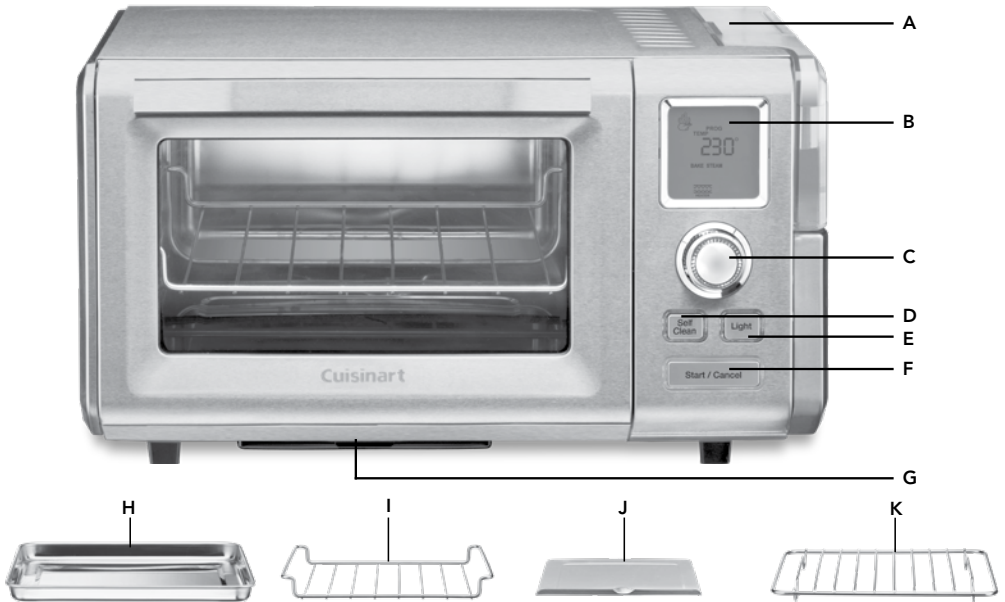
Before using your Combo Steam + Convection Oven, **ensure it is 15cm away from the wall** or from any items on the countertop. Do not use on heat-sensitive surfaces.

**DO NOT STORE ITEMS ON TOP OF THE OVEN. IF YOU DO, REMOVE THEM BEFORE YOU TURN YOUR OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE.**

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# PARTS & FEATURES



## A. Water Reservoir

1.4-litre removable reservoir for all functions requiring steam, & for oven steam-cleaning.

## B. Blue Backlit LCD Digital Display

Shows cooking function with icon, temperature & cooking time. Also displays clock, heater elements in use, toast shade & fill-water indicator.

## C. Blue Backlit Program Dial/Button

Use to select from 9 cooking functions, set the temperature, cooking time & the LCD display clock.

## D. Self-Clean Button

Steam-clean.

## E. Light Button

Illuminates interior to monitor cooking progress for 2 minutes.

## F. Start/Cancel Button

Starts & stops the active function, cooking time & temperature selected. Green LED illuminates around the button to indicate the cooking cycle has begun.

## G. Drip Tray

The drip tray comes already positioned in your steam oven & designed to collect excess liquid. The drip tray slides out from the bottom front of the oven.

## H. Baking Pan

Use with Grilling/Steaming rack & use alone when baking or roasting.

## I. Oven Rack

Four-position rack for multiple cooking functions: See page 6.

## J. Crumb Tray

Sits underneath the heating elements to catch crumbs. Remove when using steam functions

## K. Grilling/Steaming Rack

Designed to fit into the baking pan for use when grilling or steaming.

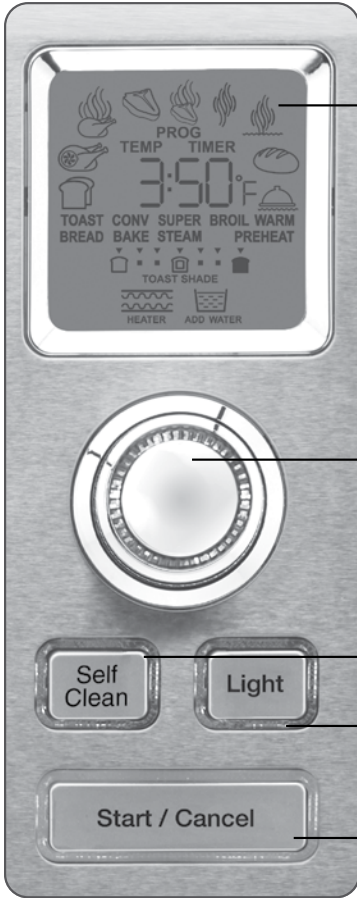
## L. Cord Storage (not shown)

Wraps around rear of unit for a clutter-free benchtop.

## M. Water Drain (not shown - at the rear of oven)

Collects excess water from steaming foods. Always empty the water tank after use. Before use, ensure cap is tightly closed before refilling reservoir.

# GETTING TO KNOW YOUR CONTROL PANEL



## LCD Display

View functions, time, temperature, toast shade, active heating elements, "ADD WATER" alert.

When plugged in, but not operating, the clock will be displayed.

## Program Dial/Button

Dial to select cooking function, change preset time or temperature & choose toast shade. Push to confirm selection.





## Self-Clean Button

Select for a steam clean with default of 30 minutes at 100°C.

## Oven-Light Button










Select to view while cooking.

## Start/Cancel Button

	<p>ADD WATER</p>	<p>When reservoir needs to be filled, this symbol will illuminate &amp; continuously beep until you refill the reservoir or when water has run dry &amp; oven will switch off.</p>
	<p>TOAST SHADE</p>	<p>After <b>TOAST</b> is selected, scroll from 1 to 7 for light to dark shade. <b>NB:</b> Always use crumb tray when toasting.</p>
	<p>HEATER</p>	<p>Upper &amp;/or lower elements will illuminate which heating elements are on for individual cooking functions.</p>
	<p>CLOCK</p>	<p>When plugged in, the LCD display will illuminate blue with 12:00 showing. To set clock, press the Program Dial/Button until time starts flashing. Scroll dial to select AM or PM &amp; press dial to confirm. Scroll dial to set hour then press to confirm. Proceed to scroll for minutes then press to set.</p>

# COOKING FUNCTIONS





The large blue-backlit LCD screen is easy to view while clearly displaying the function, time, temperature and toast shade you have selected. Indicators also let you know if top, bottom or both elements are heating and when to "Add Water" to the reservoir.

Function		Default Time	Default Temp.	Temp. Range	Rack Position
	<b>TOAST</b>	Selection of Shade	Fixed Temp.	Fixed Temp.	• Middle
	<b>CONVECTION BAKE</b>	30mins	180°C	50°C - 230°C	• Lower • Middle
	<b>BAKE STEAM</b>	30mins	180°C	110°C - 230°C	• Lower • Middle
	<b>GRILL</b>	10mins	250°C	150°C - 250°C	• Lower • Upper
	<b>GRILL STEAM</b>	10mins	250°C	150°C - 250°C	• Lower • Upper
	<b>STEAM</b>	30mins	100°C	40°C - 100°C	• Middle
	<b>SUPER STEAM</b>	20mins	120°C	50°C - 200°C	• Lower • Middle
	<b>BREAD</b>	10mins	180°C	50°C - 230°C	• Lower • Middle
	<b>WARM</b>	30mins	70°C	50°C - 150°C	• Lower • Middle

## OVEN RACK POSTION GUIDE

All our recipes give you step-by-step directions and indicate oven rack position for best results.


**WARNING:** While toasting, **DO NOT USE** the lower or upper grill rack positions as this may result in a fire.


	
Lower Rack	Middle Rack
	
Lower Grill	Upper Grill

# OPERATING INSTRUCTIONS

1. Place oven and appropriate accessories on a clean, dry, flat surface. Make sure oven interior and accessories have been cleaned and dried thoroughly before use.



2.  Open the unit using the handle on the door, pulling it downward until it rests comfortably in place.

3.  Before cooking, position the oven rack for the cooking function being used. Refer to the Cooking Functions Chart on page 6 and

Oven Rack Position Guide on page 6 for proper positioning. Never operate the oven without the drip tray in place.

## 4. WHEN COOKING WITH STEAM

Fill the water reservoir with tap water if using a function requiring steam. Remove reservoir by lifting vertically, using the integrated handle. Invert and remove reservoir cap and fill. Replace cap and return reservoir so that it is properly seated in its original position.

**NOTE:** If oven is not in use for more than 1 month, fill the water reservoir and run oven on the Steam function at 100°C for 60 minutes before using. After using the Steam Oven, ensure both the water tank and internal tank are emptied.

5. Place food in oven and close door.
6. Turn the Program dial to engage the functions menu.

**NOTE:** The Program dial/button will be surrounded by a blue LED light to indicate the functions menu is engaged.

7. Scroll until the proper cooking function appears on the screen. Refer to the Cooking Functions chart on page 6 for function information.
8. Press the Program button in the center of the dial to set the function. A beep will sound and the temperature setting will start flashing.
9. Use the Program dial to select the desired temperature. Refer to the Cooking Functions chart on page 5 for temperature ranges.
10. Press the Program button again to set temperature. A beep will sound and the default time will begin flashing.
11. To increase or decrease cooking time, use the Program dial to scroll to appropriate time then press the Program button again to set the time.


12. Press the Start/Cancel button to begin cooking cycle.

**NOTE:** A beep will sound and the Start/Cancel button will be surrounded by a green LED light to indicate the cooking cycle has begun. The countdown timer will begin counting down until cooking cycle is complete.

**NOTE:** When you choose any of the functions with the Program button/dial (including the clean function button) if you do not then push the Start/Cancel button within 30 seconds the oven will not commence it's operation. It will return automatically to displaying the clock time.

**NOTE:** No preheating needed - food should be placed in oven before selecting cooking function and pressing start, as preheat time is minimal and incorporated into overall cooking time.

## TOAST Function:

1.  Slide the crumb tray into position by tilting the crumb tray under the bottom heating elements inside the unit, and pushing it to the rear wall.

**NOTE:** The crumb tray is properly positioned if it rests flat on the interior base of the unit.







2. All toasting is done with the oven rack in the middle rack position. Refer to the Oven Rack Position Guide on page 6.
3. Turn the Program dial to engage the functions menu.
4. Scroll until the TOAST function appears on screen, then press the Program button to set TOAST. A beep will sound and the toast shade selector will start flashing.
5. Using the Program dial, select a toast shade setting between 1 and 7 (1 being lightest, 7 being darkest).
6. Press the Program button to set shade, which will appear in the display; a beep will sound and the toast shade selector will no longer flash.
7. Press the Start/Cancel button to begin toasting cycle.

**NOTE:** Default countdown timer for the shade selected will now appear and begin counting down.




## HEATING ELEMENTS

The top and bottom elements of the oven may be working even if they do not glow. DO NOT touch elements to see if they are working. Elements are programmed to work according to the function selected.

# QUICK TIPS GUIDE

Settings			Notes, Tips
	TOAST	Toast up to 4 average-sized slices of bread to your preferred shade.	<p><b>NB:</b> Use provided crumb tray when making toast.</p> <p><b>TIP:</b> For even results, place bread in centre of rack.</p> 
	CONVECTION BAKE	Convection Bake is best used for most baked goods such as cakes, cookies & pastries.	<p><b>TIP:</b> Rotating baking pan halfway through cooking time is recommended for even baking.</p>
	BAKE STEAM	<p>The combination of baking &amp; steaming means crispy &amp; juicy results every time, in less time, using little to no oil when roasting with steam alone.</p> <p>Even moist heat benefits many types of foods, from silky custards to effortless browned braised &amp; tender dishes.</p>	<p><b>TIP:</b> Place less tender cuts of meat like short ribs, shanks, cubes of shoulder or leg, with minimal or no liquid directly on the baking tray. Start cooking on Bake Steam at a medium temperature. After one hour, reduce the temperature &amp; set cooking time for 2 hours (see rib recipe on page 10, as a guide). Minimal to no liquid is used in steam-baked, braised dishes as natural juices are drawn out from the meat, providing the perfect braising liquid.</p>
	GRILL & GRILL STEAM	<p>For your convenience the oven has two different rack positions for Grill &amp; Grill Steam.</p> <p>The lower grill position is best suited for thicker cut foods like steaks, chops &amp; larger fish fillets, as well as top-browning of dishes such as cheese-style lid bakes &amp; nachos.</p> <p>The upper grill position is ideal for smaller seafood &amp; thinner fillets like prawns &amp; schnitzel.</p>	<p><b>NB:</b> When arranging foods to grill, ensure the food does not touch the heating elements as they may burn easily.</p> <p>We recommend leaving the oven door slightly ajar when grilling.</p>
	STEAM	<p>Traditional steaming of vegetables, seafood &amp; other protein at 100°C.</p> <p>Proofing dough at 40°C.</p>	<p><b>NB:</b> For all vegetables &amp; protein steaming place food on the grilling/steaming rack fitted into the baking pan.</p> <p><b>TIP:</b> With seafood place a small amount of wine or other aromatic liquid on the bottom of the baking pan to infuse flavour.</p> <p><b>TIP:</b> Allow dough to complete at least one rise at room temperature. Shape dough &amp; place on the baking pan lined with baking paper. Place directly in the oven on the lower rack position. Set in oven for a minimum of 20 minutes &amp; up to 30mins on 40°C to proof. Once time elapses, switch oven to the Bread function then set temperature &amp; time, indicated by recipe.</p>



	<p>SUPER STEAM</p>	<p>Super steam uses additional heating of the bottom element - the ideal setting for perfect rice &amp; vegetables.</p>	<p><b>NB:</b> The ratio for white rice is 2 cups to 2¼ cups water.</p> <p><b>TIP:</b> Combine rice &amp; water in an ovenproof dish with cover. Place on rack in the lower position &amp; set to Super Steam at 150°C. White rice takes about 25 to 30 minutes from start to finish while brown rice takes about 40 minutes using the same ratio. All rice should rest about 10 to 15 minutes covered before fluffing &amp; serving.</p> <p><b>TIP:</b> Super Steam vegetables on the lower or middle rack positions at 100°C for at least 20 minutes.</p>
	<p>BREAD</p>	<p>The Bread function simulates a professional bread oven with an initial burst of steam followed by convection baking yields professional results every time - crispy crusts &amp; perfectly soft risen interiors.</p> <p>Use the Bread function for other recipes that use yeast as the leavening agent.</p>	<p><b>NB:</b> Baking times may be shortened for certain recipes – keep an eye on the bread in the oven during the last 10 minutes of recipe-specified baking time.</p> <p><b>TIP:</b> Prior to baking, use the Steam function set at 40°C for the final proofing step (see section on Steam for tips). Set oven temperature for recipe recommended on the Bread function.</p> <p><b>NB:</b> No preheating is needed before selecting this function. Preheat time is minimal &amp; incorporated into overall cooking time</p> <p><b>TIP:</b> Make delicious &amp; light doughnuts using the Steam function then bake with the Bread function. Keep in a airtight container &amp; use the Warm function before eating.</p>
	<p>WARM</p>	<p>Keep dishes warm that have already been cooked to completion. Food should be placed in oven before selecting Warm.</p>	<p><b>NB:</b> No preheating is needed before selecting this function. Preheat time is minimal &amp; incorporated into overall cooking time.</p>

## CHANGING SETTINGS DURING COOKING

Setting	How to Change
<p><b>Time (Countdown)</b></p>	<p>Press &amp; hold the program button until set temperature starts flashing. Press Program button again. The countdown timer will begin flashing &amp; the current remaining time will be displayed. Turn the Program dial to select new time &amp; press Program button to set that time. The new countdown time will be displayed, &amp; cooking process will continue.</p>
<p><b>Function</b></p>	<p>Press &amp; hold the Program button until set temperature starts flashing. Press Program button in again. Time will start flashing. Press Program button again. Current function icon will start flashing. Use Program dial to scroll to desired function, &amp; press Program button to set.</p>
<p><b>Temperature</b></p>	<p>During the cooking process, the LCD screen will display the countdown timer. Press &amp; hold the Program button until a beep sounds &amp; the LCD screen displays the previously selected temperature flashing. Turn the Program dial to desired temperature. Press Program button to set new temperature. A beep will sound.</p>

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# CLEANING & MAINTENANCE

Keeping your oven clean and in good condition is essential to maintain its efficient operation.

The interior lining of the oven is stainless steel. Using the steam function over time can deposit mineral discolouration, this is brown and can look similar to rust. Remove gently using a light-duty nylon scourer with a cream cleanser or stainless steel cleaner applied directly to the scourer and wiping with a damp cloth.

## FOR GENERAL CLEANING

Always unplug from the power outlet and allow the oven to cool before cleaning.

- To clean the exterior stainless steel housing, wipe with a clean damp cloth and dry thoroughly. A stainless steel cleaner can be used but avoid any products that could scratch the surface.
- To clean the interior stainless steel walls, you can first loosen food debris by running the Self-Clean function, (as per the operating instructions). Wipe the oven interior with kitchen paper after to dry. Use a kitchen surface spray such as 'Nifti' applied to a cloth first to remove grease or dirt.
- Locate, empty and clean the slide-out drip tray at the oven base after each use.
- The baking pan and crumb tray are dishwasher safe stainless steel. The shelf rack, baking pan rack and drip tray should be hand washed.
- Wash the water tank and screw cap in hot, sudsy water. Rinse and allow to dry. These parts are not dishwasher safe.
- Use the cord storage tabs on the back to wrap the cord when moving. Don't allow the power cord to contact the hot surface of the oven when in use.

## AFTER USING, THE STEAM FUNCTIONS OR SELF-CLEAN

- Always remove any excess water or moisture from the oven walls and racks using kitchen paper or cloth after using any steam functions or self-clean.
- Leave the door in the ajar position to allow oven to air dry for a period.
- Ensure there is no moisture under the crumb tray. Remove the crumb tray when steaming or using self-clean.
- Remove and empty the slide-out drip tray at the base of the oven after each use.

- We recommended emptying the water reservoir after each use. Replace with fresh water each time you need to use a steam function.

**IMPORTANT NOTE:** The crumb tray which sits on the base of the oven, and the drip tray which slides out from the bottom of the oven must be wiped clean and dry each time after steaming to avoid damage to the oven.

The water drain which is located at the back of the oven must also be emptied after each use.

## HOW TO CLEAN THE DOUBLE GLASS DOOR.

This oven features a double glass door for heat insulation. Water condensation inside the oven and between the glass door panels is normal once used on the relevant steam functions ( i.e.Steam, Super Steam, Bake Steam , Steam Grill).

This is normal operation for a steam oven. Condensation will dissipate over time but to accelerate the process it is recommended to:

- Open the door ajar to the first position and allow the oven to air dry
- Select Convection Bake setting on 230°C for approx. 5 mins with the door ajar

The additional glass door panel can be removed using a Philips head screwdriver and carefully removing the attachment screws and then side brackets.

## HOW TO DRAIN THE INTERNAL WATER SYSTEM

If you do not plan to use your oven for an extended period, and at the end of each decalcification process, empty the water tank and drain excess water from the internal steaming system.

- Remove the external water tank from the oven by lifting it vertically using the handle. Unscrew the valve cap, empty wash and dry.
- A small amount of water is held in the internal steaming system, to empty locate the water drain nozzle (with a black screw cap) at the oven's rear.
- Position a tray or container under the drain spout to catch any water released.
- Turn the cap slowly counterclockwise to remove.
- Tilt the oven back slightly as necessary to empty all of the water from the tank.
- When finished, replace the cap by rotating it clockwise until secure. Do not overtighten.

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## DECALCIFICATION

Decalcification refers to the removal of calcium deposits that form over time. These deposits can cause damage to the machine. For correct usage of the steam oven CSO-300NXA to prevent calcium buildup and possible blockage, the oven needs to be decalcified every six months, with exception of cooking fish, decalcification should be completed after each time fish has been cooked in the oven.

### To decalcify:

Remove the reservoir from the unit and empty it completely. Set oven to the Steam function at 100°C for 30 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

While the unit is running, add 1 cup of water and 1 cup of distilled white vinegar to the reservoir. When the "Add water" alert sounds, return reservoir to the unit. Wait 30 seconds and press the program button to reset the Steam function at 100°C for 75 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

Remove the reservoir and rinse out with fresh clean water. Fill the reservoir halfway with clean water. Return the reservoir to the unit. Wait 30 seconds and press the program button. Oven will resume from the point at which the cycle was interrupted. Let the oven run until the "Add water" alert sounds or the timer runs out.

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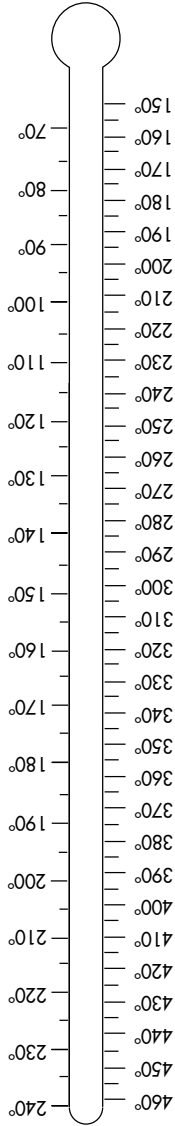
# WEIGHTS, MEASURES & CONVERSIONS

Metric cup & spoon sizes

cup	
metric	60ml
	¾ cup
	⅓ cup
	½ cup
	1 cup
spoon	
metric	1.25ml
	½ teaspoon
	¼ teaspoon
	2.5ml
	1 teaspoon
	2 teaspoon
	10ml
	20ml
	1 tablespoon (equal to 4 teaspoons)

Metric		Imperial	
30 ml	1 fl oz	cup	Imperial
60 ml	2 fl oz	¼ cup	
80 ml	3 ½ fl oz		
100 ml	2 ¾ fl oz	⅓ cup	
125 ml	4 fl oz	½ cup	
150 ml	5 fl oz		
180 ml	6 fl oz	¾ cup	
200 ml	7 fl oz		
250 ml	8 ¾ fl oz	1 cup	
310 ml	10 ½ fl oz	1 ¼ cups	
375 ml	13 fl oz	1 ½ cups	
430 ml	15 fl oz	1 ¾ cups	
475 ml	16 fl oz		
500 ml	17 fl oz	2 cups	
625 ml	2 ½ cups		
750 ml	26 fl oz	3 cups	
1 l	35 fl oz	4 cups	
1.25 l	44 fl oz	5 cups	
1.5 l	52 fl oz	6 cups	
2 l	70 fl oz	8 cups	
2.5 l	88 fl oz	10 cups	

Temperature °F / °C  
Fahrenheit Celsius



$$F = \frac{9}{5} C + 32$$

$$C = \frac{5}{9} (F - 32)$$

Bread making is an art form & this rustic Italian bread recipe is a foolproof masterpiece!

Makes 1 round loaf

## Rustic Italian Bread

7g	sachet active dry yeast
¾tsp	granulated sugar
250ml	lukewarm water
3 cups	bread flour
⅓ cup	wheat bran
1½tsp	flaked salt
1½tbsp	olive oil
1	large egg whisked with 1tbsp water

1. Place yeast, sugar and water into a measuring jug and mix. Let mixture stand 5-10 minutes, or until it foams a little.
2. Put the flour, wheat bran and salt into a food processor bowl fitted with the metal chopping blade and process for 10 seconds. Add the oil. With the machine running, slowly add the liquid until a dough ball forms. Continue processing through the feed tube on the lid and process until a dough ball forms. Shape the dough into a ball and put into a large clean lightly oiled bowl. Cover the bowl with plastic wrap and let the dough rise for 1 hour, until doubled in size.
3. Punch down the dough, reshape into a ball and cover the bowl with a clean piece of plastic wrap. Let rise 1 hour.
4. Line the baking pan with a piece of baking paper. Gently punch down the dough and shape into a tight, large round. Put the round on the pan and in the oven with the rack in the lower rack position. Set to Steam at 40°C for 25 minutes to proof.
5. Remove from oven; with a serrated knife cut an x into the centre of the top of the loaf, brush lightly with the egg wash and return to the oven. Set to Bread at 200°C for 30-35 minutes to bake.
6. Bread should be nicely browned. Remove from the oven and cool completely on a wire rack before slicing.

- Makes 2 small baguettes
- |        |                                    |
|--------|------------------------------------|
| 1½tsp  | (4g) active dry yeast              |
| pinch  | granulated sugar                   |
| 250ml  | lukewarm water                     |
| 3 cups | white flour                        |
| 1tsp   | flaked salt                        |
| 1      | large egg whisked with 1tbsp water |
1. Place yeast, sugar and 180ml of the warm water into a measuring jug, mix. Let mixture stand 5 to 10 minutes, or until it foams a little.
  2. Put the flour and salt into a food processor with the dough or metal chopping blade and process for 10 seconds.
  3. With the machine running, slowly add the liquid with the yeast through the feed tube on the lid and process until a dough ball forms. Add reserved water 1 tablespoon at a time if dough is too dry. Continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large clean lightly oiled bowl. Cover the bowl with plastic wrap and let the dough rise for 1 hour, until doubled in size.
  4. Punch down the dough, reshape into a ball and cover the bowl again with a clean piece of plastic wrap. Let rise 1 hour.
  5. Punch down the dough once more and cover again with a clean piece of plastic wrap. Put the bowl in the refrigerator overnight.
  6. The next day, remove the dough from the refrigerator and bring to room temperature. Line the baking pan with baking paper.
  7. Gently punch down dough and divide in half. Press and roll each dough half into baguette form, about 22cm long. Put the loaves side by side on the tray in the steam oven with the rack in the lower rack position. Set to Steam at 40°C for 25 minutes to proof.
  8. Remove the tray from the oven and using a serrated knife cut three slits across the top of each loaf, brush lightly with egg wash and return to the oven. Set to Bread at 200°C for 30 minutes, rotating the tray halfway through.
  9. Remove and cool completely on a wire rack.

## French Bread

Sans le pain de vie, nous sommes des toasts! - Without the bread of life we are toast!

## Soft Pretzels

These soft pretzels are fluffy & buttery-soft on the inside with a chewy golden crust on the outside - just like the new York Street vendors!

Makes 12 pretzels

250ml	lukewarm water
1tbsp	brown sugar
7g	sachet active dry yeast
3¼ cups	bread flour
2tsp	of baking soda wash (1/3 cup warm water & 1tsp baking soda whisked together)
1	large egg whisked with 1tbsp water
	<b>coarse salt, for sprinkling</b>

- Put the water into a small bowl and add the sugar and yeast; stir to dissolve. Let mixture stand 5 to 10 minutes, or until it foams a little.
- Put the flour and salt into a food processor with the metal chopping blade and process for 10 seconds. With the machine running, slowly add the proofed yeast mixture through the liquid feed tube on the lid and process until a dough ball forms. Continue processing 45 seconds. Roll the dough into a smooth ball and put in a lightly oiled bowl with plastic wrap to cover. Let rise in a warm area so the dough doubles in size (approx 1 hr).
- Gently punch dough down then roll into a 40cm rope. Divide the dough into 12 equal pieces. Take one piece (keep other pieces covered with a damp towel and roll into a very thin rope, about 1.5cm long, and shape into a pretzel by taking the two ends and crossing them over one another, making sure that the ends hang over the bottom; press firmly to seal. Repeat with remaining pieces of dough.
- Line the baking pan with baking paper. Put 6 of the shaped pretzels on the pan. Lightly brush the pretzels with the baking soda wash. Put the pan in the oven with the rack in the middle rack position. Set to Steam at 100°C for 5 minutes. At the end of the steaming cycle, remove from oven and lightly brush the pretzels with the egg wash and sprinkle generously with the salt. Return to oven then set to Convection Bake at 220°C for 12 to 14 minutes to bake. Pretzels should be shiny and lightly browned at the end.
- Remove pretzels and serve immediately. Re-line baking pan with baking paper. Repeat steps 4-6 with remaining 6 pretzels.

## Buttery White Rolls

These light, fluffy & buttery rolls are impossible to resist - homemade with just a handful of simple ingredients.

Makes 12 rolls

80ml	milk
120g	unsalted butter
3tbsp	granulated sugar
7g	sachet active dry yeast
60ml	lukewarm water
1	free-range egg, lightly beaten
3 cups	bread flour
¾tsp	salt
1	large egg whisked with 1tbsp water

- In a small saucepan combine the milk, butter and sugar. Warm over low heat until the butter is melted. Remove from heat and set aside to cool to room temperature.
- Place water into a jug and add the yeast, mix. Let mixture stand 5 to 10 minutes, or until it foams a little. Combine with cooled milk mixture and beaten egg. Put the flour and salt into a food processor bowl fitted with the metal chopping blade and process for 10 seconds. With the machine running, slowly add all the liquids through the feed tube on the lid and process until a dough ball forms. Continue processing for 1 minute to knead the dough. Remove and shape the dough into a smooth ball, and put in a clean lightly oiled bowl and cover with plastic wrap. Stand in a warm place until the dough has doubled in size, about 1 hour.
- Punch the dough down then divide and roll into 13 smooth round pieces (about 60g each) and arrange in a 22cm lightly greased round cake pan. Put the pan in the oven, with the rack in the lower rack position. Set to Steam at 40°C for 25 minutes to proof.
- Remove from oven and lightly brush the proofed rolls with egg wash. Return to oven and set to Bread at 190°C for 25 minutes.
- Remove rolls from the pan and onto a wire rack to cool slightly before serving.

## Roast Herb Chicken

The Combo Steam + Convection Oven creates foolproof chicken – crispy & juicy, with no oil needed.

Makes 4 servings

1.5kg	whole chicken
½tsp	freshly ground black pepper
3	garlic cloves, crushed
3	sprigs fresh thyme
3	sprigs fresh rosemary
2	sprigs fresh oregano
1tsp	flaked salt
1	medium lemon, halved

1. Put the chicken into a large resealable storage bag with the pepper, garlic and herbs. Toss to coat and marinate covered in refrigerator minimum 2 hours or best overnight.

2. Line the baking pan with baking paper. Remove chicken from the bag and place onto the pan. Season with salt and squeeze lemon juice over the chicken and stuff the lemon halves into its cavity with the herbs used in the marinade. Tie the legs of the chicken together with cooking string.

3. Put the baking pan into the oven with the rack in the lower rack position. Set to Bake Steam at 180°C for 60 minutes, or until chicken is cooked and skin is golden brown. Check that the juices are running clear when tested at the thickest part near the chicken thigh.

4. Remove chicken cover with foil and allow to stand for 15 minutes before serving.  
**Note:** when bake/steaming whole chickens, allow approximately 20 minutes per 500g.

## Salmon with Herb & Lemon Butter

A quick & easy recipe. Any leftovers can be served over a salad the next day.

Makes 4 servings

1tbsp	finely chopped chives
1tbsp	finely chopped dill
1tbsp	finely chopped flat-leaf parsley
80g	unsalted butter, softened
1tsp	finely grated lemon rind
¼tsp	flaked salt
¼tsp	freshly ground black pepper
500g	salmon *, ocean trout or kingfish fillet

- Put the chives, dill and parsley into a small food processor bowl. Add butter, lemon rind, salt and pepper. Mix or process until well combined. Transfer butter to a piece of baking paper and flatten out and form into the shape of the fish fillet. If butter is too soft, refrigerate for 30 minutes.
  - Sprinkle salmon fillet with a pinch of salt and gently pat the butter onto the top of the fish, covering as much of the flesh as possible.
  - Chill the prepared salmon in refrigerator for at least 30 minutes.
  - When ready to cook put the salmon on top of the grilling/steaming rack fit into the baking pan. Put in the oven with the rack in the lower grill position. Set to Grill Steam at 250°C for 10 to 15 minutes\* then Grill at 250°C with the door slightly ajar for 5 to 10 minutes to lightly brown.
  - Remove salmon cover with foil and allow to stand for 5 minutes before serving. Spoon some of the butter over the fish.
- \*Salmon fillets vary in size so it may be necessary to adjust the cooking time, depending on thickness.
- Note:** The butter could be mixed by hand but may require pre-chilling before shaping.



## Beef Roast with Garlic & Herbs

Marinating overnight intensifies the flavour of this classic roast.

Makes 4 servings

800g	piece beef scotch fillet
4	garlic cloves, crushed
2	sprigs fresh thyme
2	sprigs fresh oregano
½tsp	freshly ground flaked salt
½tsp	unsalted butter, melted

- Put the beef fillet into a large resealable storage bag with the garlic, thyme, oregano and pepper. Toss to coat and marinate covered in refrigerator minimum 2 hours or best overnight.
- Line the baking pan with baking paper. Remove beef from bag, discard garlic and herbs place onto the baking pan. Season with salt and allow to stand covered at room temperature for 30 minutes before cooking.

- Put the beef in the oven with the rack in the lower rack position. Set to Convection Bake at 230°C for 30 minutes. At the end of the convection bake cycle, remove beef from oven and brush the top with melted butter. Return meat to the oven leaving door slightly ajar and set to Grill at 230°C for 5 minutes.
- Allow the meat to rest covered with foil for 15 minutes before slicing and serving.

Make the perfect pork taco filling that's easy-peasy to put together with just a few pantry staples.

## Red Chili! Pork

Makes 6-8 servings

1.5kg	boneless pork shoulder, rind removed
1tbsp	olive oil
2tsp	flaked salt
3tsp	chili! flakes
½tsp	dried oregano
1	bay leaf
1	cinnamon stick
½tsp	cumin seed
½tsp	cayenne
2	garlic cloves, crushed

- Cut the shoulder into large chunks, and place in a large bowl.
- Combine the remaining ingredients in a small bowl then rub well into the meat. Cover and marinate in the refrigerator for at least 2 hours or overnight.
- Transfer the meat, with the spices, to the baking tray and put in the oven with the rack in the lower rack position. Set to Bake Steam at 180°C for 75 minutes when time expires, reset to 110°C for an additional 45 minutes on Bake Steam.
- Allow pork to rest in oven until cool enough to handle. Remove the baking tray carefully to avoid spilling any of the braising liquid.
- Remove and discard bay leaf and cinnamon stick. Using your hands (wearing gloves is recommended!), shred pork into bite-size pieces. This can now be enjoyed as a filling for tacos, burritos or served over rice with vegetables.

## Colourful Roasted Capsicum Rice Pilaf

Delicious as a light lunch or side dish to any of your favourite main meals.

Makes 4-6 servings

1 medium red capsicum (250g)  
1 medium yellow capsicum (250g)

2½tsp

½ medium brown onion, finely

chopped

2 garlic cloves, crushed

1½ cups

long grain white rice

½ cup

brown rice

625ml salt-reduced chicken stock

1tsp

flaked salt

¼ cup

2 fresh flat-leaf parsley, chopped

2 green shallots, trimmed & chopped

1. Put the whole capsicums on the baking pan and rub with ½ teaspoon of oil and put in the oven with the rack in the middle rack position. Set to Bake Steam at 200°C for 30 minutes. Turn the capsicums over half way through cooking.

2. Once finished, put capsicum in a medium bowl and cover tightly with plastic wrap. Stand for 30 minutes. When cool, remove capsicum and peel away the skin, discarding both the skin and seeds. Cut the capsicums into 1.5cm dices and set aside.

3. Put the remaining oil into a 2 litre baking pan with the onion, garlic, rice, stock, thyme, salt and pepper. Cover the pan and put in oven with the rack in the lower rack position. Set the oven to Super Steam at 150°C for 35 minutes. Taste and check brown rice is cooked and tender.

4. When cooked, allow rice to rest for about 15 minutes. Finish by stirring in the capsicum, parsley and shallots.

Makes 2 servings

2 small eshallets, thinly sliced

2 garlic cloves, crushed

1 small fennel bulb, thinly sliced

1 medium orange, thinly sliced

1 small lemon, thinly sliced

2 sprigs fresh oregano

2 sprigs fresh thyme

½tsp

flaked salt

¼tsp red chilli flakes

1tbsp

olive oil

1kg whole snapper, scaled & cleaned

1. To make filling place eshallets, garlic, fennel, orange, lemon, oregano, thyme, half the salt, chilli flakes and half the oil into a large bowl. Toss to combine.

2. Cut two slashes into the flesh of the fish behind the head on both sides and sprinkle with remaining salt. Fill the fish cavity with about ½

-1 cup of the filling. Tie the fish with cooking string in 3 places along the length of the fish to keep the filling inside. Keep in mind there will be plenty of filling left over.

3. Prepare a bed of the remaining filling ingredients in the middle of the baking tray on a diagonal, placing some of the citrus slices on the top. Lay the fish on the bed.

4. When ready to cook, drizzle the remaining oil over the fish and place in the oven with the rack in the middle rack position. Set the oven to Bake Steam at 230°C for 30 minutes.

5. Remove the tray, cover fish with foil to rest for 5 minutes then serve with the vegetables.

## Baked Snapper with Fennel & Citrus

This particular dish pairs the gentle sweetness of snapper flesh with a subtle slight aniseed flavour from fennel.

## Asian-Style Pork Ribs

These sweet & savoury ribs are delicious on their own & also the filling for our pork buns in the next recipe.

Makes 4 servings

125ml	hoisin sauce
125ml	salt-reduced soy sauce
1tbsp	fresh lime juice
1tbsp	mirin
1tbsp	fish sauce
3cm	piece of ginger, peeled & halved
2	garlic cloves
½ cup	packed light brown sugar
60ml	canola oil

### Bone-in pork ribs (about 1.5kg), cut into individual ribs

1. Put all ingredients except ribs into a blender in the order listed. Blend on high until completely smooth and combined.

2. Put ribs into a large flat dish and coat with the marinade. Toss to coat and marinate covered in refrigerator minimum 2 hours or best overnight.

3. Take the meat from the refrigerator and remove as much marinade from ribs as possible. Line the baking pan with baking paper and put the ribs onto the pan in a single layer. Place into the oven with the rack in the middle rack position. Set the oven to Bake Steam at 180°C for 60 minutes. When time expires, reset to 110°C for an additional 1 hour on Bake Steam.

4. Remove the ribs from the oven and serve.

## Steamed Pork Buns

An absolute classic component for dim sum. These steamed buns are delicate & fluffy & will quickly become a favourite to make.

Makes 14 buns

### recipe Asian-Style Pork Ribs, cooled

1	1tbsp	(3.5g) active dry yeast
¼ cup	330ml	granulated sugar
3 cups	lukewarm water	plain flour, plus more as needed
¼tbsp	baking soda	
1tbsp	canola oil	

1. Remove meat from ribs and shred well. Keep refrigerated until ready to use. If desired, reserve any juices from the ribs after baking to moisten meat before filling.

2. Mix yeast with a pinch of the sugar and stir into 80ml warm water. Let mixture stand 5 to 10 minutes until it foams a little.

3. In a large bowl combine the flour, remaining sugar and baking soda. Stir to mix and make a small well in the centre.

4. Add the remaining water to the yeast mixture and slowly pour it into the flour, using one hand to pour while the other mixes the dough. If the dough appears too wet, add more flour. 1

tablespoon at a time until the dough starts to come together. Add the oil and use your hands to work the dough until well combined and so it is not sticking to the bowl.

5. Transfer the dough to a well-floured surface and knead the dough by hand for about 5 minutes until it is smooth and elastic. It may be necessary to continue adding a little more flour if the dough is too sticky when kneading. Shape

the dough into a ball and place into a clean lightly oiled bowl, cover with a dampened kitchen towel. Let the dough rest at room temperature for 1 hour.

6. Meanwhile, line the baking pan with a piece of baking paper and take pork out of the refrigerator. Lay a large piece of baking paper onto a work surface.

7. Lightly flour the work surface. Divide the dough into two pieces and roll one at a time into a log, about 40cm long. Cut the log into 7 equal pieces, about 60g each.

8. Working with one piece of dough at a time and keeping the rest covered with the damp towel, roll each piece of dough into a very flat round, about 15 cm in diameter. Fill each, dough round in the centre with 1½ tablespoons of the shredded pork. Gather the dough up and

around the filling by pleating along the edges. Pinch the pleats together, making a little neck on the bun, and twist firmly to seal, as a pouch. 9. Put the bun on the paper and cover with another damp towel. Repeat with remaining dough and filling.

10. Put half of the buns on the baking tray, keeping the remaining 7 covered. Put the tray in the oven with the rack in the middle rack position and set to Steam at 100°C for 30 minutes, until dough is cooked thorough.

Remove the buns and re-line the tray with new baking paper and repeat cooking process. 11. Serve immediately.

## Chermoula Prawns

A traditional North African-style pesto perfect for complementing the flavours of fish & most seafoods, alternately pair with other meats or vegetables of your choice.

Makes 3-4 servings

**¾ cup** fresh coriander leaves  
**½ cup** fresh flat-leaf parsley  
**2** garlic cloves

**½ tsp** finely grated lemon rind  
**½ tsp** flaked salt plus more for seasoning

**½ tsp** paprika  
**½ tsp** ground cumin  
**½ tsp** freshly ground black pepper plus

more for seasoning pinch cayenne pepper

**2 tsp** fresh lemon juice  
**40-80 ml** extra virgin olive oil

**800g** whole green large prawns, peeled & deveined

**1 tsp** olive oil  
**4** bamboo skewers

1. Put all ingredients for the chermoula, except the olive oil into a food processor bowl. Pulse until

roughly chopped, about 8 to 10 times, scraping sides down as needed. While continuously

processing, gradually add the oil through the liquid feed on the top of the lid, processing

until desired consistency is reached – use less oil if you want a chunkier pesto-like sauce, or

more if you want it thinner. Taste and adjust the seasonings. Cover and set aside.

2. Prepare the prawns and fit the grilling/steaming rack into the baking pan. Put the prawns and oil

pepper. Divide the prawns and thread onto the skewers place skewers on top of the grilling/steaming rack. Put the grill with baking tray on

the upper grill position and leave the oven door slightly ajar. Set to Grill at 260°C for 10 minutes,

or until the prawns are fully opaque. Turn prawns once during cooking.

3. Transfer the prawns to a platter and drizzle the chermoula over the top.

**Note:** If using wooden skewers, soak them in water for at least 30 minutes prior to using to prevent burning when grilling.

## Roasted Tomatoes

Get back to basics with this roast tomatoes side dish, or blend them up as deliciously rich homemade sauce.

Makes 4 servings

**1 tsp** extra virgin olive oil  
**10** Roma tomatoes, halved lengthwise

**1 tsp** flaked salt  
**1 tsp** Freshly ground black pepper

1. Line the baking pan with baking paper. Place the tomatoes, cut side up onto pan. Drizzle the tomatoes with oil and season with salt and

pepper. Put the baking pan into the oven with the rack in the middle rack position. Set to Bake

Steam at 230°C for 15 minutes.

2. Remove tomatoes from oven and let cool a little. Serve.

**Tip:** For variety add fresh sprigs of thyme or rosemary before cooking.

## Brussel Sprouts with Pancetta

The perfect side dish to any meal, the saltiness of the pancetta complements the earthiness of the sprouts & a finish of red wine vinegar provides an unexpected but welcomed tang.

Makes 4 servings

**450g** Brussel sprouts, trimmed & halved  
**1** shallot, peeled & thinly sliced

**40g** pancetta, diced  
**1 tsp** extra virgin olive oil

**½ tsp** flaked salt  
**½ tsp** freshly ground black pepper

**2 tsp** red wine vinegar

1. Put all the ingredients except the vinegar together in a large bowl and toss until evenly

coated. Arrange the ingredients on the baking pan in a single layer, with the Brussels sprouts cut side down.

2. Put the baking pan in the oven with the rack in the lower rack position and set the oven to Super Steam at 200°C for 20 minutes, until the

sprouts are tender and lightly browned. Start checking after 15 minutes.

3. Remove sprouts from the pan and put them into a serving bowl. Toss with vinegar. Adjust seasoning and serve.

## Caramelized Onion & Mixed

### Tomato Tart

The flavours of the mixed cherry tomatoes match perfectly with the caramelised onion & sharp strong flavour of the Gruyère cheese.

Makes one 20cm square tart – Serves 2-4

1 medium brown onion, halved &

1 sliced

2 garlic cloves, crushed

2 thyme sprigs, leaves only

2tsp

1tsp flaked salt

½ cup

medley cherry tomatoes, halved

1

sheet prepared puff pastry,

1 defrosted

1 large egg whisked with 1tbsp water

⅓ cup

grated Gruyère cheese

60g fresh ricotta

Basil leaves to serve

1. Place the onion, garlic, thyme, oil and ½ of the

salt into a medium bowl, mix to combine. Line

baking pan with baking paper and put into the

oven with the rack in the middle rack position.

Set the oven to Super Steam at 150°C for 30

minutes.

2. While the onion is cooking, toss the tomatoes in

the same bowl with ¼ teaspoon of salt. Remove

onions from oven, set aside. Replace the baking

paper and put the tomatoes on the pan and

then into the oven. Set to Bake Steam at 200°C

for 5 minutes.

3. Place pastry on a lightly floured surface and cut

4 x 2cm wide strips from each side of the pastry

square. Place the strips directly on top of the

pastry square edges, creating an elevated

border edge. Using a fork, prick the surface of

the pastry in the centre and on the edges.

4. Re-line baking pan with baking paper and place

pastry on top. Lightly brush the egg wash over

all the pastry. Put the pan into the oven with the

rack in the lower rack position. Set to

Convection Bake at 200°C for 30 minutes.

Shield with foil if browning too quickly.

5. Once pastry shell is baked and cools slightly,

scatter ⅓ cup of grated cheese onto the bottom

of the tart shell, then dollop the ricotta evenly

6. Scatter basil on top of the tart before serving.

minutes.

slightly ajar. Set oven to Grill at 260°C for 10

rack in the middle rack position with oven door

tart with foil and put back in the oven with the

and remaining cheese. Cover the border of the

on top and spread the onion mixture, tomatoes

## Spanish-Style Mussels with

### Chorizo

This little tapas dish will take you all the way to Spain with plump fresh mussels, spicy chorizo & dry sherry.

Makes 4 servings

150g chorizo, halved & thinly sliced

1 large brown onion, halved & thinly

sliced

2 garlic cloves, crushed

1tbsp olive oil

60ml dry sherry

1kg mussels, scrubbed & de-bearded

2tbsp chopped flat-leaf parsley

1. Combine the chorizo, onion, garlic, and oil in a

small bowl. Evenly spread ingredients on the

baking pan and put in the oven with the rack in

the lower rack position. Set to Bake Steam at

230°C for 20 minutes.

2. Remove the pan from the oven and carefully

adjust the oven rack to the middle position. Stir

in the sherry with a wooden spoon to deglaze

the pan and add the mussels in an even layer.

Return the pan to the oven and set to Steam at

100°C for 20 minutes until mussels have fully

opened. Start checking the mussels at 15

minutes. Discard any mussels that have not

opened.

3. Add parsley and serve immediately.

## Cinnamon Sugar Doughnuts

Doughnut worry & be happy with this soft & fluffy irresistible recipe!

Makes 12 round doughnuts, plus 12 doughnut holes

1 1/2 tsp	(5g) active dry yeast
1 tsp	white sugar
2 tbsps	lukewarm milk
1 1/2 cups	plain flour, plus more for mixing
1 tbsps	white sugar (extra)
1/4 tsp	flaked salt
1/4 tsp	ground cinnamon
2	pinch ground nutmeg
	free-range eggs, room temperature
	& lightly beaten
60ml	buttermilk
1 tsp	vanilla essence
80g	unsalted butter, room temperature
80g	melted butter, for finishing
	& cubed
	cinnamon sugar, for finishing

- Form dough into a ball and put in a large clean lightly oiled bowl, cover with plastic and allow to rest for 1 hour. After 1 hour, gently turn dough over and press dough (do not punch). Cover and allow to rest for another 1 hour.
- Line the baking pan with baking paper. Divide the dough into 12 pieces (about 45g each). Working with one piece at a time, (keeping the others covered loosely with a damp teat towel) form into a disc about 8cm in diameter. Using a small round cutter (2cm) cut a hole out of the centre. Put cut round on the lined baking pan and cover loosely with plastic. Reserve the doughnut holes on a separate plate, covered with plastic. Repeat with the remaining pieces of dough.
- Once 6 doughnuts have been cut, put them in the oven with the rack in the middle rack position. Set to Steam at 40°C for 15 minutes. At the end of the steaming cycle, switch to Bread at 180°C for 12 minutes. Doughnuts should be nicely puffed with minimal colour when done. Repeat with remaining 6 doughnuts and finally the doughnut holes.
- While doughnuts are baking, melt remaining butter in a small saucepan over low heat. Put cinnamon sugar in a shallow bowl. Set aside.
- Remove doughnuts from oven and immediately brush with butter on all sides and then gently toss in cinnamon sugar. Serve immediately.

- Place yeast and 1 teaspoon, sugar and the warm milk into a small bowl, mix. Let mixture stand 5 to 10 minutes, or until it foams a little.
- Put flour, the extra sugar, salt, cinnamon and nutmeg into the bowl of a stand mixer fitted with the dough hook. Mix to combine. Once yeast has proofed, add it to the flour/sugar. Mix on medium/low-medium until combined.
- Whisk the eggs, buttermilk and vanilla together in a large measuring jug. While mixing on medium speed, gradually add the liquid ingredients to the flour mixture. Using extra 1/2 cup of flour, add one teaspoon at a time, as needed to keep dough from sticking to the dough hook and sides.

- Once liquid mixture is fully incorporated, gradually add the butter, 1 piece at a time, until all have been mixed into the dough. Again, continue adding flour, 1 teaspoon at a time, to keep dough from sticking to the sides. The dough should turn over nicely in the bowl while kneading. Knead for an additional 2 to 5 minutes after butter has been added. Dough should be tender and smooth, and when pulled should not break apart.

## Chocolate Vanilla Pots

Cold custard, cold comfort with these light & silky anytime dessert pots!

Makes 4 servings

125ml	thickened cream
125ml	milk
½tsp	vanilla essence
90g	dark cooking chocolate
1tsp	instant espresso coffee
3	free-range egg yolks
¼ cup	caster sugar
	pinch flaked salt

1. Put the cream, milk and vanilla into a small saucepan and place over low-medium heat. Put the chocolate and coffee, in a heatproof mixing bowl, set aside. Once cream/milk mixture just comes to a simmer, pour it over the chocolate. Let the chocolate sit for a few minutes, then whisk together (do not whisk when it is too hot, or the chocolate will be grainy).

2. Separate the egg yolks and whites (reserve whites for another use). Put the egg yolks, sugar and salt in a medium sized mixing bowl. Using either a hand mixer or mix by hand with a whisk, mix until very light and thick. Once combined,

temper the yolks with the chocolate/cream mixture by pouring about half of the warm chocolate mixture into the egg mixture. Gently whisk until fully combined, then add the remaining chocolate mixture. Do not over-whisk – you do not want the mixture to be frothy at this point. Dab the surface with paper towel to remove any foam. If the mixture seems a bit grainy, pour through a fine mesh strainer set over a clean mixing bowl.

3. Divide mixture evenly among four individual ¾ cup (180ml) custard cups or ramekins.

4. Put cups on the baking pan and cover each one with foil. Put the pan in the oven with the rack in the lower rack position. Set to Bake Steam at 110°C for about 40 minutes. Once cooking time is complete, leave custards undisturbed for 10 minutes before removing from oven. Custards are done when they are just set (the centre will still move slightly when shaken).

5. Once cool, wrap each custard cup with plastic and refrigerate until well chilled 3 to 4 hours.

## Honey-Roasted Peaches with Cream

Let the peaches shine in this fresh, summertime dessert.

Makes 4 servings

4	medium-firm peaches, halved & pitted
¼ - ⅓	cup honey (depending on sweetness of peaches)
¼tsp	salt
1½tsp	fresh lemon juice
125ml	thickened cream
1tbsp	honey
½tsp	vanilla essence

**Amaratti cookies, crushed, to serve**

1. Put the peaches, honey, salt and lemon juice into a large bowl, toss gently until peaches are fully coated. Line the baking pan with baking paper and arrange the peaches, cut side up, evenly on the pan. Spread any excess honey mixture over the peaches.

2. Put peaches in the oven with the rack in the middle rack position. Set to Bake Steam at 190°C for 20 minutes.

3. While peaches are cooking, prepare the honey cream. Put the cream in a small bowl and begin to whisk either by hand or with a whisk attached electric mixer. Gradually add the remaining ingredients and whisk to a soft peak and slightly loose. Cover and chill.

4. Transfer the peaches to a platter and pour the honey cream over them. Garnish with the crushed cookies. Serve immediately.

## Brioche

With an amazing rich flavour & dark golden crust, serve this brioche with coffee for breakfast, as a roll with dinner, or as a base for desserts.

Makes 1 loaf

1 1/4tsp (4g) active dry yeast

2tbsp white sugar

1tsp seasoning

2tbsp lukewarm milk

1 1/3 cups bread flour

2 free range eggs, room

1/2tsp flaked salt

120g chilled unsalted butter, cubed \*

1 large egg whisked with 1tbsp water

1 In a small bowl, dissolve the yeast and teaspoon of sugar in the warm milk. Let mixture stand 5 to 10 minutes, or until it foams a little.

2. Put the flour and extra sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix to combine. Once yeast has proofed, add mixture to the flour/sugar. Mix on a low-medium speed until completely combined, then very gradually add the eggs, not adding more until the previous bit has been absorbed by the flour mixture. Continue to mix until dough is completely combined without any lumps. You may need to raise the speed to a medium/medium-high at this point. The dough will be very sticky and glue-like. Allow this to mix for about 10 minutes to allow gluten to develop well. Stop the mixer to scrape down the sides of the bowl and the paddle as needed to be sure that the dough is well mixed and smooth.

3. Replace the paddle with the dough hook. Start mixing on a low/low-medium speed and add the salt. Gradually add the cold butter, cube by cube, not adding more butter until the earlier piece is fully incorporated. Increase speed to medium and continue kneading until all the butter has been added. If the dough is getting a little too sticky add additional flour, 1 teaspoon at a time. The kneading process should take about 15 to 20 minutes. Dough is done when it is smooth and elastic, and when pulled should not break apart easily.

4. Form dough into a ball and put in a clean lightly oiled bowl, cover with plastic and allow to rest in the refrigerator for 3 1/2 hours. After chilling,

let stand at room temperature for an additional 30 minutes.

5. Generously grease a 22cm loaf pan. Gently shape dough into a loaf and put it in the pan. With the rack in the lower rack position, put pan in oven. Set to Steam at 40°C for 25 minutes to proof. Remove from oven and lightly brush with egg wash. Return to oven and then set to Bread at 180°C for 30 minutes to bake. Bread should be shiny and well browned at the end of the baking cycle.

6. Remove bread from the pan and allow to cool completely on a wire rack before serving. \* It's important to keep the butter chilled in refrigerator until ready to use.

## Chocolate Chip Pudding

Try this recipe with some leftover brioche for a different take on bread & butter pudding.

Makes 4-6 servings

1 loaf brioche bread, cut into 2.5cm cubes

1/2 cup chocolate chips

3 free-range eggs, lightly beaten

1/3 cup caster sugar

1/2tsp flaked salt

250ml milk

250ml thickened cream

2tsp vanilla extract

nonstick cooking spray

1. Put the brioche bread cubes and chocolate into a large bowl. Toss to combine. Set aside.

2. Put the eggs, sugar and salt into a large bowl and whisk until light and frothy. Add the milk, cream and vanilla and continue to whisk until well combined. Pour mixture over the bread and chocolate. Gently stir to combine. Cover with plastic wrap and allow to stand in the refrigerator for a minimum of 3 hours.

3. Lightly spray a 22cm round cake pan with the nonstick spray (or brush with melted butter). Transfer the soaked bread mixture to the pan. Lightly cover with foil. Put pan into the oven. Bake Steam at 180°C for 50 minutes. Pudding is done when nicely puffed and looks set. Serve immediately.



**French Toast Bake**

This fabulous French toast recipe is buttery, doughy, perfectly sweet & easy to make.

Makes 4-6 servings

**Nonstick cooking spray**

4 free-range eggs (250ml) milk (250ml) thickened cream

1 cup (250ml) vanilla extract

1/3 cup maple syrup

2tsp ground cinnamon

1tsp ground nutmeg

1/4tsp flaked salt

450g broche loaf, sliced

2tbsp brown sugar

30g unsalted butter, cut into 1 cm pieces

2 fresh figs, washed & quartered (serving suggestion)

1. Lightly coat a 22cm square pan with nonstick cooking spray; set aside.

2. Put the eggs, milk, cream, vanilla, maple syrup, spices and salt into a medium bowl. Whisk to combine well.

3. Using a serrated knife, slice the broche into strips that fit the length of the baking pan. Tightly fit half of the broche strips into the bottom of the pan and cover with half of the egg mixture. Sprinkle the top with half the brown sugar.

4. Repeat with the remaining broche, laying the strips in the opposite direction of the first layer. Pour the remaining egg mixture over the top and dot with remaining brown sugar. Cover tightly with foil and chill in the refrigerator for at least 2 hours or overnight.

5. Remove the pan from the refrigerator and bring to room temperature. Dot the top with the butter and loosely cover with aluminium foil.

6. Put the pan in the oven with the rack in the lower rack position. Set the oven to Bake Steam at 180°C for 25 minutes. Remove the foil and switch the oven to Grill at 260°C for 5 minutes, or until the top is browned and slightly crusty.

7. Remove and serve immediately.

**Citrus Lemon Loaf**

Achieve sweet citrus flavours, tons of moisture & light airy cake crumb with this recipe. Top with a slathering of lemon glaze for the ultimate lemon loaf.

Makes 1 loaf

225g self-raising flour

1/4tsp salt

125g unsalted butter, softened

1tsp vanilla Essence

250g caster sugar

2 lemons, finely grated & juiced

2 free-range eggs, room temperature milk

200g icing sugar, sifted

1. Grease and line a 7cm (H) x 14cm (W) x 24cm (D) loaf pan.

2. Sift the flour and salt into a small bowl.

3. Place the butter and sugar into a large bowl and mix to combine with a hand mixer until the mixture is light and fluffy. Add 2 tablespoons of lemon juice (reserving the rest for the icing glaze) to the butter & sugar mixture and continue mixing. Add the eggs one at a time then the vanilla. Mix until batter is well combined.

4. Using low speed, add the flour and the milk alternately in three additions, ending with the milk.

5. Pour the cake batter into the pan and put in the oven with the rack in the lower rack position. Set the oven to Convection Bake at 160°C for 50 to 60 minutes, or until a skewer inserted in the center of the cake comes out clean.

6. Allow cake to stand for 10 minutes in the pan before turning out onto a wire rack. While cake is cooling mix the reserved lemon juice with the icing sugar until sugar is dissolved. Spoon the glaze over the cold cake and drizzle down the sides of the cake. Allow icing to set a little before slicing.

**Note:** Add a little extra icing sugar to the glaze if the icing is a little too thin.

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# COMBO STEAM + CONVECTION OVEN

Meet the professional steam oven with professional-grade cooking technology that fits on your benchtop; the Combo + Steam Convection Oven.

The oven harnesses the power of steam cooking, convection baking and roasting, while also having the functions of both steam and convection at the same time for tasty restaurant-quality food that is crispy on the outside with juicy tender results on the inside. By combining steam and convection heat in this oven means no preheating is required and food can cook up to 40% faster than conventional ovens. Food cooked in steam is highly beneficial with more moisture and nutrients conserved, ensuring juicier and healthier results. Alternatively use the steam-only functions and cook with no oil at all. With a specifically designed Self-Clean function makes the entire process from fast cooking to easy cleaning, seamless.

## FEATURES

- Quality stainless steel interior and exterior for superior longevity
- Easy-to-use cooking menu dial
- 120 minutes of steady, uninterrupted steam
- Cooking with steam requires no oil, yielding healthier results
- Increased moisture retention
- Reheats foods without drying them out
- All the standard functions of a traditional oven
- Accommodates a whole 2kg chicken or a 30cm pizza
- 1.4 Litre removable reservoir for easy filling
- 17 Litre capacity
- Wide temperature range; 50-230°C

## QUICK TIPS GUIDES:

### STEAM

Food	Qty.	Preparation	Time (mins.)
Artichokes	4 (large)	Trimmed	100-120
Asparagus	450g	Trimmed	10-12
Broccoli	2 cups	4cm florets	20
Cauliflower	2 cups	4cm florets	20-25
Corn	2 cobs	Husked	20
Green Beans	2 cups	Trimmed	15
Snow Peas	2 cups	Trimmed	10
Potatoes (New)	450g	Whole	40-45
Prawns	50g (peeled)	Peeled & deveined	12-15
Fish; Ocean Trout, Salmon, Swordfish	50g	Cut into portion sizes	18-20


### BAKE/STEAM

Food	Doneness	Cooking Time	Traditional Non-Fan Forced
Chicken	-	20mins/500g	30mins/500g
Pork Loin (boned)	-	15mins/500g	25mins/500g
Lamb leg on Bone	Med-rare	20mins/500g	25-30mins/500g
Beef Rib Roast	Med-well done	20mins/500g	30mins/500g



Recipe Booklet  
Instruction Booklet on reverse side

**Cuisinart®**

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