

ROBAM
Enjoy Cooking

BUILT-IN RECIPES

COMBI-STEAM OVEN CQ772



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P01

STEAM

BUNS

★ ★ ★
DIFFICULTY
⌚ 18Mins

INGREDIENTS

- WHEAT FLOUR 440g
- WARM WATER 230g
- DRY YEAST 4g
- GRANULATED SUGAR 20g

PREPARATION

- 

Add yeast to warm water, stir to dissolve and wait for 5min.
- 

Mix 400g of wheat flour and granulated sugar, pour in the yeast mixture (step 1), and stir evenly. Knead it into a smooth dough.
- 

Place the dough in a bowl, cover it with plastic wrap, and place it on a steam plate. Put the steam plate into the [second level](#) of the oven, fill the water tank with water, Choose the [Fermentation Mode](#) and set it for 40 minutes until [the dough](#) increases to 2 times its original size.
- 

Add wheat flour during kneading. Knead the dough until it becomes firm and smooth.
- 

Divide the dough into 8 equal portions. Knead each portion until it becomes smooth. Place them on steam plate and place it into the second layer of the combi oven. Choose the [Fermentation Mode](#) and set it for [15 minutes](#).

STEPS

- 

When finished fermentation, place the tray into the second layer of the combi oven, close the oven door, fill the water tank, select P01 menu or set the [Steam Mode to 100°C for 15 minutes](#), and press the "Start/Pause" button to start cooking.
- 

When it is completed, braise the steamed buns for [3 minutes](#), then take them out from the oven and ready to serve.

* Kindly reminder: After steaming, it is recommended to clean the cavity and water reservoir promptly

STEAM

PERCH

★ ★
DIFFICULTY
⌚ 8Mins

INGREDIENTS

- PERCH (A FISH)
500g
- COOKING OIL
20g
- GINGER
20g
- SEASONED SOY SAUCE FOR SEAFOOD
15g
- SPRING ONION
10g
- SALT
2g

PREPARATION



Clean the fish, remove the entrails, wash and drain it. Make a few cuts on both sides of the fish. And cut 5g ginger and 5g spring onion. Put the salt on the perch, pickled for 10 minutes, then place on a plate with ginger and spring onion.

STEPS



Place the dish on steam plate, put into the second layer of the combi oven. Close the door and fill the water tank. Select the [P02 menu](#) or set the [Turbo Steam Mode to 105°C for 8 minutes](#). Finally, press the "Start/Pause" button to start cooking.



When it is completed, take out the dish. Drizzle the sauce and sprinkle chopped green onion on the top. Heat oil in a hot pan and pour it over the fish before serving.

★ Kindly reminder: After steaming, it is recommended to clean the cavity and water reservoir promptly

P03

STEAM

PRAWN

★ ★
DIFFICULTY
⌚ 3Mins

INGREDIENTS

- PRAWN
400g
- VINEGAR
10g
- GINGER
10g
- SPRING ONION
5g
- SALT
2g

PREPARATION

1



Wash and clean the prawns and slice the ginger and chop some spring onion for later use.

2



Spread the prawns in a dish and place the ginger slices and salt, vinegar on top of the prawns.

STEPS

1



Placing the steam plate into the second layer of the combi oven and closing the door. Fill the water tank and select the **P03** menu or set the **Turbo Steam Mode** to **105°C for 3 minutes**. Finally, press the "Start/Pause" button to start cooking.

2



When it is completed, take out the dish.

2



Sprinkle scallions and ready for serve.

* Kindly reminder: After steaming, it is recommended to clean the cavity and water reservoir promptly

STEAM

YOGURT

★
DIFFICULTY
⌚ 480Mins

INGREDIENTS

- MILK 1000g
- BIFIDOBACTERIUM 1g
- SOFT WHITE SUGAR 60g

PREPARATION

1



The utensil containing yogurt should be cleaned with boiling water, sterilized and free of water and oil

2



Pour proper amount of water into the pot, heat the milk to warm by water heat, until the milk temperature reach 40°C, turn off the fire

3



Add bifidobacterium and soft white sugar to warm milk and gently stir well

STEPS

1



Pour the mixed milk into the glass bottle, cover the lid to seal it, put it into a shallow baking tray. Add a little 40°C warm water to the shallow baking pan, water exceed the bottom of the glass bottle 1cm. Put the shallow baking tray into the middle layer, close the door, fill water tank. Choose **P04** or **Fermentation 35°C for 480min**, and start cooking

2



After fermentation, take out and refrigerate overnight for better taste. Oats, crushed dried fruit or fruit can be added to the finished yogurt according to personal preference

* Tips:

1. It is recommended to choose a special cup for yogurt. Ceramic bowl can be used instead, have to cover with plastic wrap
2. The default function is 40°C for 8 hours. Temperature range: 38-45°C, fermentation 6-8 hours. In summer, 38-40°C is recommended, and 45°C is recommended in winter.
3. After steaming, clean the cavity and sink in time.

P05

STEAM

HAIRY CRAB

★
DIFFICULTY
⌚ 23 Mins

INGREDIENTS

- CRAB
1000g
- VINEGAR
20g
- GINGER
5g

PREPARATION

1



Tie the crab legs, clean the hairy crabs thoroughly, and slice the ginger. Arrange the tied crabs on a plate, place the ginger slices on top, and put the plate on the frying and roasting rack.

STEPS

1



Place the frying rack on the 3rd layer of the oven, close the door. Select **P05** or set to **Steam Mode at 95°C for 23 minutes**, then start cooking.

2



Take out the crabs when steaming is finished

3



Transfer to a serving plate and serve with vinegar for dipping.

STEAM

EGG CUSTARD

★ ★
DIFFICULTY
⌚ 15Mins

INGREDIENTS

- | | | |
|--------------|-------------|-------------|
| • EGG | • WATER | • SOY SAUCE |
| 2 | 200g | 3g |
| • SESAME OIL | • SCALLIONS | • SALT |
| 3g | 2g | 1.5g |

PREPARATION



Crack the eggs into a bowl and beat evenly. Prepare warm water, add salt and stir to dissolve, then pour into the egg mixture and stir well. Skim off any foam on the surface. Place the bowl on the perforated steaming tray.

STEPS



Place the frying rack on the 3rd layer of the oven, close the door. Select **P06** or set to **Steam Mode at 95°C for 15 minutes**, then start cooking.



After cooking, drizzle with soy sauce and sesame oil, sprinkle with chopped scallions, then serve.

P07

STEAM

HONEY BROCCOLI

★ ★
DIFFICULTY
⌚ 3 Mins

INGREDIENTS

- BROCCOLI
300g
- WATER
50g
- OIL
5g
- SWEET CHILI SAUCE
5g
- GARLIC
5g
- CHICKEN BOUILLON
5g

PREPARATION



1 Wash the broccoli and cut into pieces, then place on a plate. Mince the garlic. Put the plate on the perforated steaming tray.

STEPS



1 Place the frying rack on the 3rd layer of the oven. Select **P07** or set to **Turbo Steam at 105°C for 3 minutes**, then start cooking.



2 Heat cooking oil in a pan, sauté minced garlic until fragrant. Add sweet chili sauce, chicken bouillon and 50g water, then bring to a simmer to make sauce.



3 Take out the steamed broccoli and drain excess water. Pour the prepared sauce over the broccoli.



4 Arrange nicely on a plate and serve.

STEAM

EGGPLANT

★ ★
 DIFFICULTY
 ⌚ 10Mins

INGREDIENTS

- LONG EGGPLANT 400g
- GARLIC 10g
- VINEGAR 5g
- LIGHT SOY SAUCE 15g
- SESAME OIL 5g
- SOY SAUCE 10g

PREPARATION



Wash the eggplant, cut it into 10cm pieces and place it in a dish. Place the dish on perforated steam tray

STEPS



Put the perforated steam tray into the middle layer, close the door, fill water tank, press **P08** menu or **Turbo Steam 105°C for 10min**, start cooking



Combine garlic, light soy sauce, vinegar, sesame oil and soy sauce to form a sauce



Take out after finish, tear into strips, pour the sauce on the surface of the eggplant, mix well

★ Tips: After steaming, clean the cavity and sink in time.

P09

STEAM

MULTI-GRAINS BOWL

★
DIFFICULTY
⌚ 30Mins

INGREDIENTS

- CORN
200g
- SWEET POTATO
200g
- YAMS
200g
- PURPLE POTATO
200g
- TARO
200g

PREPARATION



1 Wash all ingredients, cut the yams and corn into sections, and place on a perforated steaming tray lined with oil paper

STEPS



1 Put the perforated steam tray into the middle layer, close the door, fill water tank, choose **P09** menu or **Steam Mode at 100°C for 30min**, and start cooking



2 Take out after finish and put on a plate

* Tips: After steaming, clean the cavity and sink in time.

STEAM

BROWN SUGAR CAKE

 ★★ ★
 DIFFICULTY
 ⌚ 40Mins

INGREDIENTS

- ALL-PURPOSE FLOUR 320g
- BROWN SUGAR 100g
- YEAST POWDER 5g
- COOKING OIL 5g
- BAKING POWDER 2g
- WARM WATER 245g

PREPARATION

- 

Add baking powder to the all-purpose flour and mix well
- 

Add 200g of warm water to the brown sugar and stir with chopsticks until the brown sugar dissolves.
- 

Add yeast to 45g warm water and stir until melted
- 

After the brown sugar water and the yeast water cool down, add them to the flour.
- 

Stir clockwise until the mixture becomes a batter (Do not overmix to avoid gluten formation)
- 

Place it on the steam plate, put it in the second layer of the combi oven, close the door, fill in the water tank, select the [Fermentation Mode](#) and set it for [40 minutes](#), and start fermenting.
- 

Take out the batter that has been fermented for the first time, stir with chopsticks to release the air, brush cooking oil on the bottom and sides of the mold, pour in the batter, and smooth it out.
- 

Put the mold back on the steam plate, then put it into the second layer of the combi oven, set the [Fermentation Mode](#) for [15 minutes](#), and start the second round fermentation.

STEPS

- 

Fill the water tank, select the [P10](#) menu or set [Steam Mode to 100°C for 40 minutes](#), press the "Start/Pause" button, and start cooking.
- 

Take it out when completed.
- 

Remove from the mold and plate it

* Kindly reminder: After steaming, it is recommended to clean the cavity and water reservoir promptly

P11

STEAM

ASPARAGUS BEEF ROLLS

★ ★ ★
DIFFICULTY
⌚ 8 Mins

INGREDIENTS

- BEEF TENDERLOIN 150g
- CORNSTARCH 1g
- TOMATO PASTE 15g
- WHITE SUGAR 5g
- ASPARAGUS 70g
- BLACK PEPPER SAUCE 20g
- GARLIC 10g
- ONION 50g
- OIL 15g
- SOY SAUCE 5g

PREPARATION



1 Wash the asparagus and cut in half. Mince the onion and garlic.



2 Cut the beef tenderloin into thin slices, marinate with light soy sauce and starch for at least 15 minutes.



3 Wrap the upper half of the asparagus with beef slices. Arrange the lower half of the asparagus on a plate, place the asparagus beef rolls on top, then put the plate on the frying and roasting rack.

STEPS



1 Place the frying rack on the 3rd layer of the oven. Select [P11](#) or [set to Turbo Steam at 105°C for 8 minutes](#), then start cooking.



2 Take out and drain excess soup. Heat salad oil in a pan, sauté minced onion and garlic until fragrant. Add black pepper sauce, concentrated tomato paste and white sugar, stir well until the sauce becomes thick.



3 Pour the sauce over the asparagus beef rolls.



4 Arrange nicely on a plate and serve.

STEAM

SPARERIBS WITH BLACK BEAN

★ ★
DIFFICULTY
⌚ 30 Mins

INGREDIENTS

- SPARE RIBS
500g
- CORNSTARCH
5g
- SCALLIONS
5g
- RICE WINE
15g
- GARLIC
10g
- WHITE SUGAR
5g
- OIL
5g
- FERMENTED BLACK BEANS
25g
- GINGER
2g

INGREDIENTS



Soak spare ribs in water for 30 minutes to remove blood, then rinse and drain thoroughly. Chop scallions into slices, slice ginger, and mince garlic.



Prepare wet cornstarch: In a small bowl, add an appropriate amount of water to cornstarch and stir well until smooth.



Place the prepared ribs in a large bowl, add white sugar, cooking oil, rice wine and ginger slices, then mix well. Add fermented black beans and minced garlic, mix again and marinate for 15 minutes.



Stir the wet cornstarch well, pour it over the marinated ribs and mix evenly. Arrange the ribs on a plate and place the plate on the frying and roasting rack.

STEPS



Place the frying rack on the 3rd layer of the oven. Select **P12** or set to **Steam Mode** at **100°C** for **30 minutes**, then start cooking.



After cooking, take out the ribs, sprinkle with chopped scallions and serve.

STEAM

BABY CABBAGE WITH SAUCE

★
DIFFICULTY
⌚ 10 Mins

INGREDIENTS

- BABY CABBAGE 300g
- CENTURY EGG 50g
- HAM 15g
- RED PEPPER 10g
- WATER 300g
- GARLIC 15g
- OIL 10g
- SALT 6g
- SCALLION 5g

INGREDIENTS



Wash baby bok choy and cut into quarters. Shell and dice century egg. Dice ham and red pepper. Slice garlic. Chop scallion into pieces.



Heat oil in a pan, sauté garlic slices until fragrant. Add diced century egg, ham and red pepper, stir briefly. Pour in water, add salt and stir well until boiling to make soup base.



Place cut baby bok choy on a plate, pour over the soup base. Put the plate on the frying and roasting rack.

STEPS



Place the frying rack on the 3rd layer of the oven. Select P13 or set to Turbo Steam at 105°C for 10 minutes, then start cooking.



After cooking, take out, sprinkle with chopped scallion, arrange nicely and serve.

P14

STEAM

CHOPPED PEPPER FISH HEAD

★ ★
DIFFICULTY
⌚ 12 Mins

INGREDIENTS

- FISH HEAD
700g
- CHOPPED CHILI SAUCE
200g
- OIL
45g
- COOKING WINE
15g
- SCALLIONS
10g
- SALT
1.5g
- WHITE PEPPER
0.5g

INGREDIENTS



Chop scallions into pieces. Clean the fish head and cut it in half without cutting through completely.



Marinate with cooking wine, salt and white pepper for 1 hour.



Place the fish head flat on a large plate, spread chopped chili sauce over it. Put the plate on the frying and roasting rack.

STEPS



Place the frying rack on the 3rd layer of the oven. Select **P14** or set to **Turbo Steam** at 105°C for 12 minutes, then start cooking.



Take out after steaming, sprinkle with chopped scallions. Heat cooking oil in a pan until hot, then pour it over the fish head.



Transfer to a serving plate and serve.

P15

STEAM

EGG WITH TOFU AND MINCED MEAT

 ★
 DIFFICULTY
 ⌚ 12 Mins

INGREDIENTS

- | | | |
|----------------------|-----------------------|-----------------------|
| • PORK BELLY
200g | • TOFU
100g | • EGGS
100g |
| • CORNSTARCH
3g | • OYSTER SAUCE
20g | • COOKING WINE
10g |
| • SOY SAUCE
10g | • SCALLION
5g | • GINGER
5g |
| • SALT
2g | • PEPPER
0.5g | |

PREPARATION

1



Wash and finely chop the scallion. Wash, peel and mince the ginger. Cut the silken tofu into pieces

2



Wash the pork belly, slice first then mince. Add minced ginger, chopped scallion, oyster sauce, salt, pepper, light soy sauce and cornstarch, mix well. Stir vigorously with chopsticks until sticky, then marinate for 15 minutes.

3



Place the minced pork in a bowl, put silken tofu pieces in the middle, crack eggs on both sides and sprinkle a little salt.

4



Place the bowl on the frying and roasting rack.

STEPS

1



Place the frying rack on the 3rd layer of the oven. Select **P15** or set to **Steam Mode at 100°C for 12 minutes**, then start cooking.

2



After cooking, take out and sprinkle with chopped scallion before serving.

STEAM

CHOPPED PEPPER ENOKI MUSHROOMS

★ ★
DIFFICULTY
⌚ 12 Mins

INGREDIENTS

- | | | |
|---------------------------|--------------------|-------------------|
| • ENOKI MUSHROOMS
400g | • SOY SAUCE
40g | • GARLIC
40g |
| • CHOPPED CHILI
25g | • OIL
15g | • SCALLION
10g |
| • CHICKEN BOUILLON
2g | • SALT
1.5g | |

STEPS

1



Wash enoki mushrooms, remove the roots and squeeze dry. Peel and mince the garlic.

2



Make the sauce: mix minced garlic, chopped chili, light soy sauce, chicken bouillon and salt in a bowl, set aside.

2



Arrange the prepared enoki mushrooms evenly on a plate. Heat oil in a pan, pour over the prepared sauce and stir well. Spread the sauce evenly over the mushrooms, then place the plate on the frying rack.

STEPS

1



Place the frying rack on the 3rd layer of the oven. Select P16 or set to Steam Mode at 100°C for 12 minutes, then start cooking.

2



After steaming, take out, sprinkle with chopped scallion and serve.

STEAM

CHICKEN WITH MUSHROOM
AND BLACK FUNGUS

 DIFFICULTY
 ⌚ 20 Mins

INGREDIENTS

- CHICKEN
500g
- SHIITAKE MUSHROOMS
10g
- FUNGUS
5g
- COOKING WINE
10g
- SCALLION
5g
- GINGER
5g
- SALT
5g

PREPARATION

1



Soak black fungus and shiitake mushrooms in advance. Clean the chicken thoroughly. Wash and cut scallion into sections, slice ginger.

2



Mix shiitake mushrooms, black fungus, cooking wine, salt, scallion sections and ginger slices with chicken, then marinate for 20 minutes. Spread the chicken evenly on a plate and place the plate on the frying rack.

STEPS

1



Place the frying rack on the 3rd layer of the oven. Select **P17** or set to **Steam Mode at 100°C for 20 minutes**, then start cooking.

2



Take out after steaming.

3



Serve directly.

STEAM

BLACK BEAN SAUCE WITH SEASONAL VEGETABLES

★ ★
DIFFICULTY
⌚ 3 Mins

INGREDIENTS

- LEAF LETTUCE
300g
- CARROT
20g
- CORNSTARCH
5g
- WATER
100g
- GARLIC
10g
- CHICKEN SAUCE
8g
- OIL
6g

PREPARATION

1



Wash leaf lettuce and cut into 5cm-long sections. Wash and peel carrot, then mince. Crush garlic, peel and mince.

2



Mix cornstarch and water in a bowl to make starch slurry, set aside. Place the cut leaf lettuce on a plate and put the plate on the frying and roasting rack.

STEPS

1



Place the fryer on the 3rd layer of the oven. Select P18 or set to Turbo Steam Mode at 105°C for 3 minutes, then start cooking.

2



Heat cooking oil, sauté minced garlic and carrot until cooked. Pour in chicken sauce, add starch slurry and thicken quickly.

3



Pour the thickened sauce over the steamed leaf lettuce.

4



Arrange nicely on a plate and serve.

P19

BAKE

PIZZA

★ ★ ★
DIFFICULTY
⌚ 18 Mins

INGREDIENTS

- FROZEN PIZZA CRUST 150g
- MOZZARELLA CHEESE 100g
- SHRIMP 30g
- SAUSAGE 60g
- GREEN PEPPER 25g
- ONION 20g
- RED PEPPER 25g
- TOMATO SAUCE 15g

PREPARATION



Place the thawed frozen pizza crust on an 8-inch pizza pan. Poke holes on the surface with a fork to allow hot air inside to escape and prevent the crust from puffing and deforming.



Spread a layer of tomato sauce on the crust, top with half of the mozzarella cheese, then sprinkle with diced onion, sausage pieces, diced green and red peppers and shrimp cubes. Finally, sprinkle the remaining mozzarella cheese on top and place on a shallow baking tray.

STEPS



Select P19 or set to Bake Mode at 210 °C for 18 minutes to preheat. After the preheating prompt sounds, place the shallow baking tray on the 3rd layer of the oven and start cooking.



Take out after baking, transfer to a plate and serve.

P20

BAKE

YAKITORI

★ ★
DIFFICULTY
⌚ 12 Mins

INGREDIENTS

- CHICKEN LEG 600g
- APPLE 100g
- ONION 20g
- WHITE SESAME SEEDS 2g
- SCALLION SECTIONS 150g
- MIRIN 20g
- HONEY 15g
- GARLIC 10g
- GINGER 10g
- OYSTER SAUCE 5g
- SOY SAUCE 100g

PREPARATION



1 Bone the chicken leg quarters and cut into small pieces. Cut scallion sections into about 3cm lengths. Chop the apple, onion, garlic and ginger.



2 Mix all seasonings except toasted white sesame seeds evenly, then add chopped onion and apple, stir well to make sauce.



3 Take out 50g of the sauce, boil and set aside. Add the cut chicken leg meat to the remaining sauce and marinate for 30 minutes. Thread the chicken meat onto bamboo skewers, with 1–2 scallion sections per skewer. Place the skewers on the frying and roasting rack, and line a shallow baking tray with aluminum foil to catch oil.

STEPS



1 Select **P20** or set to **Bake Mode at 220°C for 12 minutes to preheat**. After the preheating prompt sounds, place the frying rack on the 3rd layer and the baking tray on the 1st layer of the oven, then start cooking.



2 After cooking, take out, brush with the boiled sauce, sprinkle with toasted white sesame seeds and serve.

P21

BAKE

LEG OF LAMB



DIFFICULTY

⌚ 70 Mins

INGREDIENTS

- LAMB LEG
1700g
- HONEY
50g
- OLIVE OIL
25g
- WATER
20g
- SALT
10g
- ROSEMARY
4g
- BASIL LEAVES
1g
- CUMIN POWDER
2g
- BLACK PEPPER POWDER
2g

PREPARATION



Wash the lamb leg, pat dry, cut 3cm-spaced slits, then sprinkle salt, cumin powder, black pepper powder, rosemary and basil leaves on both sides (massage gently), and brush with olive oil.



Wrap the lamb leg with plastic wrap and refrigerate to marinate for more than 8 hours.



Mix honey and water to make honey water, then brush onto the lamb leg. Fix the lamb leg on the rotisserie spit. Line a shallow baking tray with aluminum foil and place it on the 1st layer to collect juice. Install the rotisserie assembly on the 3rd layer of the oven.

STEPS



Select **P21** or set to **Multi-stage Mode: Conv Mode with Rotisserie at 180°C for 60 minutes and Conv Mode with Rotisserie at 200°C for 10 minutes**. No preheating needed, start cooking directly.



After cooking, take out and slice to serve.

BAKE

CHIFFON CAKE



DIFFICULTY

⌚ 50 Mins

INGREDIENTS

- EGGS 250g
- LOW-GLUTEN FLOUR 105g
- MILK 70g
- CASTER SUGAR 79g
- OIL 55g
- SALT 1g

PREPARATION



Separate egg whites and yolks into two oil-free and water-free mixing bowls.



Add 9g caster sugar, milk, salt and vegetable oil to the yolks, stir well to make yolk paste. Sift low-gluten flour into it and stir in a "Z" shape with a hand whisk until smooth.



Add the remaining caster sugar to the egg whites in 3 portions: beat egg whites at low speed until frothy, add 1/3 sugar; continue beating until thick, add another 1/3 sugar and beat at medium speed until obvious lines appear; add the last 1/3 sugar, beat until the whisk pulls out a big curved hook, then switch to low speed until a small upright tip forms.



Fold 1/3 of the meringue into the yolk paste until well combined.



Pour the remaining meringue into the yolk paste and mix well. Pour the batter into an 8-inch oil-free and water-free cake mold (about 80% full), tap the mold on the counter several times to release large bubbles, then place it on the frying and roasting rack.

STEPS



Select [P22](#) or set to [Bake at 155°C for 50 minutes](#) to preheat. After the pre-heating prompt sounds, place the frying and roasting rack on the 3rd layer of the oven and start cooking.



Take out the baked cake, tap it immediately to prevent collapsing, then invert it to cool completely before demolding.



Arrange on a plate and serve.

P23

BAKE

SWEET POTATO

★
DIFFICULTY
⌚ 50 Mins

INGREDIENTS

- SWEET POTATO
1000g

PREPARATION



1 Wash the sweet potatoes, wrap each one with aluminum foil, and place them on a shallow baking tray.

STEPS



1 Fill the water tank fully. Select [P23](#) or set to [Roast with Steam Mode at 230°C for 50 minutes](#) to preheat. After the preheating prompt sounds, place the shallow baking tray on the 3rd layer of the oven and start cooking.



2 Take out after cooking and serve directly.

BAKE

TURKISH KEBAB



DIFFICULTY

⌚ 60 Mins

INGREDIENTS

- CHICKEN LEG
800g
- BEEF
NECK MEAT
500g
- ONION
300g
- YOGURT
250g
- APPLE
100g
- ORLEANS
SEASONING
50g

PREPARATION



Wash the skin-on chicken leg steaks; wash the beef neck meat and cut into 1cm-thick slices.



Cut the onion in half: dice one half and blend into a paste, set the other half aside; cut the apple into small pieces and blend into a paste.



Mix the chicken and beef with onion paste, apple paste, yogurt and Orleans seasoning, then marinate overnight. Arrange the reserved onion and marinated meat alternately on the rotisserie. Then line a shallow tray with foil for Layer 1, and mount the rotisserie on Layer 3.

STEPS



Select **P24** or set to **Convc Mode with Rotisserie at 180°C for 60 minutes**. No preheating needed, start cooking directly.



After cooking, take out, arrange on a plate and serve.

P25

BAKE

DIFFICULTY
⌚ 25Mins

GARLIC POTATOES

INGREDIENTS

- POTATOES
400g
- ASPARAGUS
50g
- GARLIC
100g
- OLIVE OIL
15g
- SALT
5g
- COARSE
BLACK PEPPER
3g

PREPARATION



1 Break the garlic into cloves with the skin still on. Wash the asparagus and cut into sections approximately 5cm long.



2 Wash, peel and cut the potatoes into large chunks. Place the potatoes, garlic and asparagus in a container. Brush with olive oil, sprinkle with salt and coarse black pepper, and toss to coat evenly. Transfer to a baking tray lined with aluminum foil.

STEPS



1 Press **P25 (Garlic Potatoes)** or **set the Roast with Steam mode to 180°C for 25 minutes** to start preheating. When the preheating ends, place the fryer grill on the 3rd rack, and the baking tray lined on the 1st rack, then start cooking.



2 Remove and plate to serve.

BAKE

BRAISED CHICKEN

★ ★ ★
DIFFICULTY
⌚ 40Mins

INGREDIENTS

- CHICKEN DRUMSTICKS
6 pieces
- WATER
200g
- SCALLIONS
20g
- LIGHT SOY SAUCE
20g
- GINGER
10g
- COOKING WINE
10g
- DARK SOY SAUCE
10g
- OYSTER SAUCE
10g
- SALT
4g
- CINNAMON STICK
3g
- STAR ANISE
3g
- SUGAR
2.5g
- THIRTEEN-SPICE POWDER
1g
- SICHUAN PEPPERCORNS
0.5g

PREPARATION



Preparation of Marinade: Half of the green, half of the ginger, cooking wine, salt, light soy sauce, and dark soy sauce.

Preparation of Braising Seasonings: Star anise, cinnamon stick, the remaining half of the scallions, ginger, light soy sauce, dark soy sauce, oyster sauce, sugar, thirteen-spice powder, Sichuan peppercorns, the salt, and water.



Wash the chicken drumsticks thoroughly, mix them well with the marinade, and let them marinate for 15 minutes. Then, place the chicken drumsticks on a baking tray lined with aluminum foil.

STEPS



Press **P26 (Braised Chicken)** or set the Multi-stage mode to **Bake 220°C for 15 minutes + Bake 220°C for 25 minutes** to start preheating. When the preheating ends, place the baking tray on the 3rd rack and start cooking.



When the end tone sounds, remove the chicken drumsticks, close the door, transfer the drumsticks to a clay pot, pour in the braising sauce, and stir well.



Place the clay pot on the baking tray, return it to the 3rd rack of the appliance, and continue cooking.



Remove and plate to serve.

BAKE

CRANBERRY
COOKIES★ ★
DIFFICULTY
⌚ 20Mins

INGREDIENTS

- LOW-GLUTEN FLOUR 150g
- BUTTER 75g
- DRIED CRANBERRIES 25g
- EGG LIQUID 15g
- ICING SUGAR 50g

PREPARATION



Add 50g of icing sugar to 75g of softened butter, mix well, and beat lightly with an electric mixer.



Add 15g of egg liquid in two batches, continue beating until the mixture turns pale in color.



Add 25g of dried cranberries and mix evenly.



Add 120g of low-gluten flour, cut and mix until combined, then fold to form a dough.



Shape the dough into a rectangle, wrap tightly with plastic wrap, and freeze in the refrigerator for 1 hour. (If using a rectangular cranberry cookie mold, place the dough directly into the mold before freezing.)



Remove the frozen, shaped cranberry dough and slice it into pieces approximately 0.5cm thick. Arrange the slices flat on a baking tray lined with parchment paper.

STEPS



Press **P27 (Cranberry Cookies)** or **set the Conv mode to 165°C for 20 minutes** to start preheating. When the preheating ends, place the baking tray on the 3rd rack and start cooking.



Once baked, remove from the oven and let the cookies cool completely until they harden. Plate and serve.

P28

BAKE

CHICKEN WITH FRUITS



DIFFICULTY

⌚ 60Mins

INGREDIENTS

- WHOLE CHICKEN 1300g
- APPLE 250g
- CHAR SIU SAUCE 30g
- LIGHT SOY SAUCE 20g
- SALT 15g
- COOKING WINE 15g
- DARK SOY SAUCE 10g

PREPARATION

1



Remove the head and feet of the whole chicken, rinse and pat dry thoroughly. Rub salt all over the chicken and marinate for 20 minutes.

2



Apply light soy sauce, dark soy sauce, cooking wine, and char siu sauce evenly all over the chicken. Place it in the refrigerator to marinate for 2 hours.

3



Peel the apples, cut them into chunks, and stuff them into the chicken cavity. Sew the chicken butt closed with toothpicks. Wrap the chicken wings with aluminum foil. Finally, secure the whole chicken on the rotisserie kit.

STEPS

1



Press **P28 (Chicken with Fruits)** or **set the Conv mode to 150°C for 60 minutes** without preheating and start cooking.

2



Remove and serve.

BAKE

FOIL BAKED SPARERIBS

★
DIFFICULTY
⌚ 25Mins

INGREDIENTS

- BEEF RIBS
500g
- GARLIC
10g
- OYSTER SAUCE
10g
- SALT
2g
- ONION
50g
- SUGAR
10g
- SESAME SEEDS
5g
- CHICKEN SEASONING POWDER
3g
- GINGER
10g
- SOY SAUCE
10g
- CUMIN POWDER
5g

PREPARATION



Cut the onion into thin strips and slice the ginger and garlic. Marinate the beef ribs with salt, chicken seasoning powder, sugar, soy sauce, oyster sauce, cumin powder, onion, ginger and garlic for 1 hour. Then, evenly spread the marinated beef ribs on a baking tray lined with aluminum foil paper.

STEPS



Preheat the combi oven: Select the [P29 menu](#) or [Conv Mode](#) at 185°C for 25 minutes. After the preheating is finished, place the baking tray on the second layer of the oven, close the door, and press the "Start/Pause" button again to start cooking.



When it is complete, remove the baking tray and serve the beef ribs on a plate.

P30

BAKE

PORTUGUESE EGG TART

★ ★
DIFFICULTY
⌚ 25Mins

INGREDIENTS

- | | | |
|-------------------|---------------|---------------|
| • EGG TART SHELLS | • HEAVY CREAM | • MILK |
| 300g | 170g | 85g |
| • EGG YOLKS | • WHOLE EGGS | • ICING SUGAR |
| 40g | 20g | 40g |

PREPARATION



Whisk the whole egg liquid and egg yolks in a clean, dry container. Add milk, heavy cream, and icing sugar, and stir until well combined. Do not over-mix



Arrange the egg tart shells evenly on a baking tray. Sift the tart batter, then pour it into the tart shells slowly, filling them about seven to eight-tenths full

STEPS



Press **P30 (Portuguese Egg Tarts)** or set the **Bake mode to 200°C for 25 minutes** to start preheating. When the preheating ends, place the baking tray on the 3rd rack and start cooking.



Once cooking is complete, remove from the oven.

BAKE

ROASTED RABBIT MEAT



DIFFICULTY

⌚ 45Mins

INGREDIENTS

- RABBIT
1500g
- WHITE SUGAR
30g
- SCALLION
10g
- WHITE SESAME SEEDS
10g
- SESAME OIL
25g
- GINGER
10g
- SOY SAUCE
100g
- MINCED GARLIC
15g
- BLACK PEPPER POWDER
2g

PREPARATION



Wash the rabbit, soak in cold water for 3 hours, then remove and drain. Poke several holes in the rabbit with a needle for better flavor absorption. Tie scallion into a knot.



In a bowl, mix soy sauce, scallion knot, minced garlic, sugar, black pepper, white sesame seeds and ginger. Add the rabbit and marinate briefly.

Cover with plastic wrap and refrigerate for 8 hours, turning over halfway. Fix the rabbit on the rotisserie spit.

Line a shallow baking tray with aluminum foil and place it on the 1st layer to collect juice, then mount the rotisserie assembly on the 3rd layer.

STEPS



Select **P31** or set to **Convc Mode with Rotisserie at 180°C for 45 minutes**. No preheating needed, start cooking directly.



After cooking, take out and slice to serve.

BAKE

PACIFIC SAURY WITH SALT



DIFFICULTY

⌚ 20Mins

INGREDIENTS

- MACKEREL (SANMA)
350g≈4 pieces
- SOY SAUCE
15g
- SALT AND PEPPER
3g
- WHITE VINEGAR
20g
- CUMIN POWDER
5g
- CHILI POWDER
3g
- OLIVE OIL
20g
- SEA SALT
5g
- LEMON JUICE
5g

PREPARATION



Clean the fish, remove the entrails, wash and drain it. In a bowl, mix white vinegar, soy sauce, sea salt, and olive oil. Coat the sanma with the mixture and marinate for 30 minutes.



Combine cumin powder, salt and pepper, and chili powder to make a spice blend for later use.



After marinating, wipe off the excess moisture from the sanma. Sprinkle half of the seasoning evenly on both sides, and reserve the other half of seasoning.



Place the sanma on the air fry basket.

STEPS



Preheat the oven: Fill in the water tank, select **P32** menu or set **Multi-stage Mode** to **Bake with Steam Mode** at **200°C for 12 minutes** and **Bake with Steam Mode** at **200°C for 8 minutes**. After the preheating is finished, it will beep. Put the air fry basket on the second layer of the combi oven, and put a baking tray with aluminum foil paper on the bottom level to catch the oil. Close the door and press the **“Start/Pause”** button to start cooking.



When the beep sounds, press the **“Start/Pause”** button, take out the air fry basket, close the door, flip the sanma over, sprinkle the remaining seasoning, and press the **“Start/Pause”** button to continue cooking.



When the cooking is complete, take out the sanma from combi oven, plate it nicely, and squeeze some lemon juice over it. Enjoy your meal.

P33

FRY

ORLEANS CHICKEN WINGS



DIFFICULTY

⌚ 20Mins

INGREDIENT

- CHICKEN WING MIDDLES
750g

- ORLEANS MARINADE POWDER
50g

- HONEY
25g

PREPARATION



Rinse the chicken wings, pat dry thoroughly, and score 2 cuts on both sides of each wing. Place in a large bowl.



Add the Orleans marinade powder and honey, toss well to coat, and marinate for 2 hours or longer.



Line the baking tray with aluminum foil, place the fryer grill on top of the tray, and spread the marinated chicken wings evenly on the fryer grill.

STEPS



Select **P33 (Orleans Chicken Wings)** or set the **Bake mode to 200°C for 20 minutes** to start preheating. When the preheating ends, place the fryer grill on the 3rd rack, and place the baking tray on the 1st rack. Start cooking.



After cooking is complete, plate and serve.

BAKE

DRIED FRUITS AND VEGETABLES

DIFFICULTY
⌚ 90 Mins

INGREDIENTS

- APPLE
150g (or 1 piece)
- PURIFIED WATER
800g
- TABLE SALT
8g
- LEMON JUICE
8g

PREPARATION

1



Rinse the apple thoroughly and peel it.

2



Cut the apple in half along the core, then slice it horizontally into pieces about 2-3mm thick.

3



Mix purified water, table salt and lemon juice thoroughly, put the sliced apples into the mixture and soak for 10 minutes. Take them out and pat the surface dry with kitchen paper.

STEPS

1



Place the grill rack on the middle rack of the oven, close the door. No preheating required. Select the **P34** or **Air Fry Mode** at 90°C for 90 minutes on the oven, then start cooking.

2



Ready to serve when completed.

P35



FRY CHIPS

★
DIFFICULTY
🕒 16Mins

INGREDIENT

- FROZEN CHIPS
200g
- KETCHUP
10g

PREPARATION



Spread the frozen chips evenly across the fryer grill.

STEPS



Press **P35 (Chips)** or set **the Multi-stage mode to Air Fry at 200°C for 9 minutes + Air Fry at 200°C for 7 minutes** to start preheating.



When the preheating end tone sounds, place the fryer grill on the 3rd rack of the appliance, and place the baking tray lined with aluminum foil on the 1st rack. Start cooking.



Once cooking is complete, remove and serve with ketchup for dipping.

P36

FRY

CHICKEN LEG



DIFFICULTY

⌚ 50Mins

INGREDIENTS

- FROZEN CRISPY WHOLE CHICKEN LEGS
800g (or 4 pieces)

PREPARATION



Place the frozen crispy whole chicken legs evenly on a baking tray lined with tin foil.

STEPS



Select the P70 (Chicken Leg) recipe or **AirFry Mode** at 185°C for 50 minutes on the oven start preheating. When the preheating completion beep sounds, place the baking tray on the middle rack of the oven, close the door and start cooking.

Note: If using Probe, no preheating is needed. Cook until the probe reaches the set temperature.



Ready to serve when completed.

P37

FRY



DIFFICULTY

⌚ 18Mins

CHICKEN FILLET

INGREDIENT

- FROZEN B CHICKEN FILLET (SEMI-FINISHED)
300g

PREPARATION



No thawing required. Place the chicken cutlets evenly on the fryer grill. Line the baking tray with aluminum foil.

STEPS



Press **P37 (Chicken Fillet)** or manually set **AirFry Mode to 220°C for 18 minutes** and start preheating. When the preheating ends, place the fryer grill on the 3rd level and the baking tray on the 1st level. Press Start to begin.



Once cooking is complete, remove and serve.

P38

FRY

POPCORN CHICKEN



DIFFICULTY

⌚ 22Mins

INGREDIENT

- FROZEN POPCORN CHICKEN
400g

PREPARATION



Spread the frozen popcorn chicken evenly on the fryer grill.

STEPS



Select **P38 (Popcorn Chicken)** or set the Multi-stage mode to **AirFry at 220°C for 10 minutes + Air Fry at 220°C for 12 minutes** to start preheating.



When the preheating end tone sounds, place the fryer grill on the 3rd rack of the appliance, and place the baking tray lined with aluminum foil on the 1st rack. Start cooking.



Once cooking is complete, remove from the oven, plate, and serve.

P39

FRY

FRENCH LAMB CHOPS



DIFFICULTY

⌚ 15Mins

INGREDIENT

- FRENCH-STYLE LAMB CHOPS
600g
- CARROT
200g
- ONION
100g
- GREEN BELL PEPPER
50g
- BARBECUE SEASONING
40g

PREPARATION

1



Rinse the French-style lamb chops thoroughly. Wash the carrots, onions, and green bell peppers, then cut into chunks.

2



Combine the lamb chops, carrots, onions, and green bell peppers in a bowl. Add the barbecue seasoning, toss well to coat, and marinate for 20 minutes.

3



Place the marinated vegetables at the bottom of the fryer grill, then arrange the lamb chops on top.

STEPS

1



Press **P39** or set **the Air Fry mode to 200°C for 15 minutes** to start preheating. When the preheating ends, place the fryer grill on the 3rd rack, and place the baking tray lined with aluminum foil on the 1st rack. Start cooking.

2



Once cooking is complete, remove from the oven, plate, and serve.

P40

FRY

CRISPY CHICKEN WINGS



DIFFICULTY

⌚ 25Mins

INGREDIENT

- CHICKEN MID-JOINTS
700g
- PURE MILK
200g
- EGGS
150g
- BREADCRUMBS
90g
- CRISPY FRIED CHICKEN SEASONING
90g
- SALT
5g
- GINGER
5g
- SCALLION
5g
- THIRTEEN SPICE POWDER
3g
- WHITE PEPPER
0.3g

PREPARATION

1



Wash and peel ginger, slice it; wash scallion and cut into sections.

2



Wash chicken mid-joints and drain water, make two cuts on each side. Put them into a large bowl, add salt, thirteen-spice powder, white pepper, ginger slices, scallion and eggs, mix well. Pour in pure milk to submerge the chicken wings, cover with plastic wrap and refrigerate to marinate overnight.

3



Take out the marinated chicken wings. Crack 2 eggs into a bowl and beat well. Put crispy fried chicken seasoning and breadcrumbs into two separate plates respectively.

4



Coat each chicken wing with egg liquid first, then dip in crispy fried chicken seasoning, and finally coat with breadcrumbs.

5



Line a shallow baking tray with aluminum foil, place a frying and roasting rack on it, and arrange the processed chicken wings evenly on the rack.

STEPS

1



Select **P40** or set to **Air Fry Mode at 200 °C for 25 minutes** to preheat. After the preheating prompt sounds, place the frying and roasting rack on the 3rd layer and the shallow baking tray on the 1st layer of the oven, then start cooking.

2



Take out after cooking and serve directly.

FRY

CHEESE HOT DOG STICK



DIFFICULTY

⌚ 15Mins

INGREDIENTS

- CHEESE CORN DOGS
4 stickers

- SALAD SAUCE
10g

- KETCHUP
10g

PREPARATION



Place the cheese corn dogs on the fryer grill (no thawing required).

STEPS



Press **P41** or set **the Air Fry mode to 200°C for 15 minutes** to start preheating. When the preheating ends, place the fryer grill on the 3rd rack and place the baking tray lined with aluminum foil on the 1st rack. Start cooking.



After cooking is completed, remove, plate, drizzle with ketchup and salad sauce, and serve.

P42

FRY

VOLCANIC STONE SAUSAGE



DIFFICULTY

🕒 15Mins

INGREDIENTS

- VOLCANIC STONE SAUSAGES 400g
- KETCHUP 10g

PREPARATION

1



Thaw the volcanic stone sausages slightly at room temperature. Score the surface of each sausage with shallow diagonal cuts (cross-hatch pattern).

2



Place the sausages on the fryer grill. Line the baking tray with aluminum foil to catch any dripping oil.

STEPS

1



Press **P42 (Volcanic Stone Sausages)** or set **the Air Fry mode to 200°C for 15 minutes** to start preheating. When the preheating ends, place the fryer grill on the 3rd rack, and place the baking tray on the 1st rack. Start cooking.

2



After cooking is complete, remove, plate, and dip in ketchup to serve.

GRATIN

SQUID

 ★ ★
 DIFFICULTY
 ⌚ 10Mins

INGREDIENTS

- SQUID
400g
- ONION
80g
- GINGER
25g
- FRESH MINCED GARLIC SAUCE
100g
- GREEN ONION
15g
- EDIBLE OIL
10g
- BIRD EYE'S CHILI
10g
- SALT
3.5g
- DARK SOY SAUCE
2g

PREPARATION



Clean squid and cut; cut bird eye's chili into ring; Shred the onion; Peel and slice ginger; Chop green onion



Put dark soy sauce, salt, onion, ginger slices into the squid, mix well and marinate for 10min



Put the edible oil, fresh minced garlic sauce, bird eye's chili and green onion in the pan, fry until fragrant. Take out and set aside



Spread the squid evenly on a tinfoil lined grill rack. Spread the garlic sauce over the squid

STEPS



No preheating required, choose **P43** menu or **gratin 280°C for 10min**, put the fry basket into the middle layer, close the door, and start cooking



Take out after finished, put on plate

GRATIN

CHEESY CORN



DIFFICULTY

⌚ 10Mins

INGREDIENTS

- SWEET CORN KERNELS
200g
- MOZZARELLA CHEESE
50g
- BUTTER
10g
- SUGAR
20g
- SWEET SALAD SAUCE
10g

PREPARATION

1



Boil the sweet corn kernels in boiling water until cooked through, remove, drain thoroughly, and place in a large bowl. Add sugar, butter, and sweet salad sauce, then mix until evenly combined.

2



Transfer the corn mixture to a baking bowl, top generously with thawed shredded mozzarella cheese, and place the baking bowl on the fryer grill.

STEPS

1



Press **P44 (Cheesy Corn)** or **set the Gratin mode to 280°C for 10 minutes**. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.

2



Your delicious meal is ready! Remove and enjoy!

GRATIN

GARLIC PRAWNS



DIFFICULTY

⌚ 10Mins

INGREDIENTS

- **BLACK TIGER PRAWNS**
300g
- **MOZZARELLA CHEESE**
50g
- **BUTTER**
40g
- **LEMON**
20g
- **GARLIC**
50g
- **CRACKED BLACK PEPPER**
1g
- **SALT**
1g

PREPARATION



1 Butterfly the black tiger prawns and remove the veins. Wash thoroughly and set aside. Mince the garlic.



2 Squeeze the lemon juice. Marinate the prawns with salt, cracked black pepper, and lemon juice for 10 minutes.



3 In a flat pan, melt the butter and add the minced garlic. Saut é over low heat until fragrant. Remove and set aside.



4 Line a roasting rack with foil and arrange the prawns in a single layer. Spread the saut é ed garlic butter over the prawns and top with a layer of thawed mozzarella cheese.

STEPS



1 Press **P45 (Garlic Prawns)** or set the **Gratin Bake mode to 280°C for 10 minutes**. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.



2 Once cooking is complete, remove, plate, and serve.

GRATIN

GARLIC OYSTERS



DIFFICULTY

🕒 12Mins

INGREDIENTS

- FRESH OYSTERS
900g
- GARLIC SAUCE
100g
- OYSTER SAUCE
10g
- LITTLE CHILI PEPPERS
10g
- SCALLIONS
10g
- LIGHT SOY SAUCE
10g
- SUGAR
5g

PREPARATION



1 Pry open the oysters with a small knife to remove the meat. Scrub the inside and outside of the shells thoroughly with a brush, then place the oyster meat back into the shells.



2 Rinse the chilies and chop finely; rinse the scallions and chop into green onions.



3 Mix the garlic sauce, oyster sauce, light soy sauce, white sugar, chopped chilies, and green onions thoroughly to make the garlic seasoning.



4 Line the fryer grill with aluminum foil, place the oysters on it, and spoon an appropriate amount of the garlic seasoning onto each oyster.

STEPS



1 Press P46 (Garlic Oysters) or set the Gratin mode to 280°C for 12 minutes. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.



2 Once cooking is complete, remove, plate, and serve.

P47

GRATIN

CHEESE LOBSTER



DIFFICULTY

🕒 10Mins

INGREDIENTS

- BOSTON LOBSTER
400g
- MOZZARELLA CHEESE
50g
- BUTTER
40g
- LEMON
20g
- GARLIC SAUCE
100g
- CRUSHED BLACK PEPPER
1g
- SALT
1g

PREPARATION



Purge the Boston lobster of urine, kill and split it open (crack the claws with a knife), remove the vein, rinse clean, and squeeze the lemon for juice.



Marinate the Boston lobster with salt, crushed black pepper, and lemon juice for 10 minutes.



Melt butter and garlic sauce in a pan, sauté over low heat until fragrant, then remove and set aside.



Place the Boston lobster on a foil-lined fryer grill. Spread the garlic sauce on the flesh, then top with thawed shredded mozzarella cheese.

STEPS



Press **P47 (Cheese Lobster)** or **set the Gratin mode to 280°C for 10 minutes**. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.



Once cooking is complete, remove, plate, and serve.

GRATIN

BOLOGNESE
PASTA

DIFFICULTY

8Mins

INGREDIENTS

- SPAGHETTI
100g
- TOMATO
150g
- BEEF
100g
- MOZZARELLA
CHEESE
100g
- WATER
100g
- KETCHUP
20g
- COOKING OIL
20g
- LIGHT SOY SAUCE
10g
- OYSTER SAUCE
10g
- SALT
1g

PREPARATION

- 

Mince the beef; cut the tomato into small pieces.
- 

Cook the spaghetti until tender, then drain and set aside.
- 

Heat cooking oil in a pan, add the minced beef and stir-fry until it changes color, then remove and set aside.
- 

In the same pan, add the tomato pieces and sauté until soft and pulpy. Stir in ketchup, light soy sauce, oyster sauce, and salt, mix well, then add the cooked minced beef.
- 

Add water, simmer until the sauce thickens, then add the cooked spaghetti and toss to coat evenly.
- 

Transfer the spaghetti to a gratin bowl, top with thawed shredded mozzarella cheese, and place on the fryer grill.

STEPS

- 

Press **P48 (BBolognese Pasta)** under the Menu or **set the Gratin mode to 280°C for 8 minutes**. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.
- 

Once cooking is complete, remove and serve.

GRATIN

POTATO WITH BACON



DIFFICULTY



8Mins

INGREDIENTS

- 土豆
500g
- 马苏里拉芝士
60g
- 培根
50g
- 黑胡椒碎
1g

PREPARATION

1



Wash the potatoes, cut them in half, and steam until tender. Scoop out the center of each potato with a spoon and mash into a smooth potato puree.

2



Dice the bacon. Add the crushed black pepper and diced bacon to the potato puree, and mix thoroughly.

3



Fill the hollowed-out potato shells with the seasoned potato mixture, top generously with thawed shredded mozzarella cheese, and place on a foil-lined fry-roast rack.

STEPS

1



Press **P49 (Potato with Bacon)** under the recipe or set the **Gratin mode** to 280° C for 8 minutes. No preheating required. Place the fryer grill on the 3rd rack of the oven and start cooking.

2



Once cooking is complete, remove, plate, and serve.

P50

GRATIN

PINEAPPLE BAKED RICE

★ ★
DIFFICULTY
⌚ 8Mins

INGREDIENTS

- COOKED RICE
300g
- PINEAPPLE
1000g
- SWEET CORN KERNELS
50g
- DICED CARROT
50g
- GREEN PEAS
50g
- EGG
50g
- CHINESE SAUSAGE
50g
- SHREDDED MOZZARELLA CHEESE
50g
- COOKING OIL
15g
- GREEN ONION
5g
- SALT
3g

PREPARATION



Cut the pineapple in half, score a crisscross pattern on the flesh, scoop out the pineapple cubes, and soak them in lightly salted water. Dice the Chinese sausage.



Bring water to a boil in a wok, add sweet corn kernels, diced carrots, and green peas. Blanch for 1 minute, remove, and rinse with cold water.



Heat oil in a wok, crack in the eggs, scramble until fluffy. Add the diced Chinese sausage, corn, carrots, and green peas, stir-fry evenly and set aside.



Add the pineapple cubes, stir to combine, then add the cooked rice and break it up. Chop the scallions into green onions, add salt and scallions to the wok, stir well and set aside.



Fill into the pre-excavated pineapple bowl, cover generously with shredded mozzarella cheese, and place on the fryer grill.

STEPS



Press **P50** (Pineapple Baked Rice) under the recipe or set the **Gratin** mode to 280° C for 8 minutes. No preheating required. Place the fryer grill on the 3rd rack of the appliance and start cooking.



Once cooking is complete, remove and serve.

COMBI

EGGPLANT

★ ★ ★
DIFFICULTY
⌚ 18Mins

INGREDIENTS

- EGGPLANT
200g(or 1 piece)
- PURIFIED WATER
50g
- COOKING OIL
15g
- GINGER
8g
- SALT
1g
- VERMICELLI
100g
- MINCED GARLIC
15g
- COOKING WINE
10g
- SUGAR
5g
- MINCED PORK
50g
- SHALLOTS
15g
- LIGHT SOY SAUCE
10g
- DARK SOY SAUCE
3g

PREPARATION



1 Prepare all the ingredients; mince the ginger and chop the shallots into chopped green onions.



2 Heat cooking oil in a pan, add the minced ginger, half of the minced garlic and half of the chopped green onions and sauté until fragrant. Add the minced pork and stir-fry until cooked through. Add salt, sugar, cooking wine, light soy sauce, dark soy sauce and purified water, bring to a boil. Add the soaked vermicelli and stir well to combine.

STEPS



1 Place the rinsed eggplant on a plate, then put the plate on the middle rack of the oven. Close the oven door, fill the water tank to the full mark. No preheating required. Select the **P51** (Eggplant) recipe or **Multi-Stage Mode** (the first stage: **Turbo Steam Mode** at 105°C for 10 minutes, the second stage: **Convection Mode** at 200°C for 8 minutes) on the oven, then start cooking.



2 Take out the steamed eggplant after cooking. Slit the eggplant lengthwise with a knife, score a crosshatch pattern inside with the tip of the knife and break the tough veins. Stuff the eggplant cavity with the stir-fried minced pork and vermicelli mixture, sprinkle the remaining half of the minced garlic evenly on top. Place the stuffed eggplant on a tin foil-lined baking tray, then put the tray on the middle rack of the oven.



3 Once cooking is completed, take out the eggplant, sprinkle the remaining half of the chopped green onions on top and serve immediately.

COMBI

CLAY POT RICE

★ ★ ★
DIFFICULTY

🕒 45Mins

INGREDIENTS

- RICE
200g
- CURED PORK
40g
- WATER
520g
- OYSTER SAUCE
10g
- DARK SOY SAUCE
5g
- NORTHEAST RICE
120g
- GREEN VEGETABLES
40g
- OIL
28g
- COOL BOILED WATER
10g
- CHINESE SAUSAGE
40g
- SHIITAKE MUSHROOMS
25g
- SOY SAUCE
15g
- SUGAR
10g

PREPARATION



1 Wash rice and Northeast rice, add water and soak for 1 hour. Slice Chinese sausage and cured pork.



2 Make sauce: mix light soy sauce, oyster sauce, sugar, dark soy sauce and cool boiled water in a bowl.



3 Remove stems from shiitake mushrooms and wash; clean green vegetables. Blanch mushrooms and greens in boiling water.



4 Remove stems from shiitake mushrooms and wash; clean green vegetables. Blanch mushrooms and greens in boiling water.

STEPS



1 Select **P52** or Multi-stage Mode: **Convc Mode at 230°C for 25 mins and 230°C for 20 mins**. No preheating. Place on the 3rd layer and start.



2 After the prompt, take out the pot, drizzle remaining oil along the edge, top with sausage, cured pork and mushrooms, cover and continue cooking.



3 When finished, pour over sauce, add greens and stir well to serve.

P53

COMBI

GRILLED TENDON

★ ★ ★
DIFFICULTY
⌚ 68Mins

INGREDIENTS

- PORK TROTTERS 1000g
- OYSTER SAUCE 20g
- SALT 10g
- SICHUAN PEPPER SALT 1g
- CHILI POWDER 1g
- LIGHT SOY SAUCE 50g
- DARK SOY SAUCE 15g
- ROCK SUGAR 5g
- FENNEL SEEDS 1g
- STAR ANISE 1g
- COOKING WINE 25g
- GINGER 10g
- DRIED TANGERINE PEEL 5g
- FIVE-SPICE POWDER 1g
- CUMIN POWDER 1g

PREPARATION



Clean the pork trotters and split them in half; slice the ginger.



Add all seasonings (except cumin powder, salt and pepper powder, chili powder) to the trotters, marinate for 4–6 hours, turning once halfway for even color and flavor.



Place the trotters on the fry-roast rack, and line a shallow baking pan with aluminum foil.

STEPS



No preheating required. Press the "Menu" button, press **P53** under the **"Combi"** mode, and press 'Start'.



Take it out, sprinkle cumin powder, salt & pepper powder and chili powder on both sides, then plate and serve.

COMBI

SPICY GRILLED FISH

★ ★
DIFFICULTY
🕒 25Mins

INGREDIENTS

- SEA BASS
400g
- LOTUS ROOT
100g
- LONG GREEN CHILI
50g
- MINI CHILI
20g
- SUGAR
10g
- SICHUAN PEPPERCORNS
2g
- ONION
120g
- CILANTRO
10g
- SPICY HOT POT BASE
25g
- LAOGANMA CHILI SAUCE
10g
- DRIED CHILI
10g
- BLACK PEPPER POWDER
0.2g
- RICE CAKES
120g
- WATER
300g
- COOKING OIL
20g
- PIXIAN BEAN PASTE
10g
- SALT
4g

PREPARATION



Clean and pat dry the sea bass, cut along the back without cutting through, sprinkle with salt and black pepper, then marinate for 25 minutes.



Shred the cleaned onion; slice the cleaned lotus root; cut the mini chili peppers, long green chili peppers, dried chili peppers and cilantro into sections; slice the rice cake and set aside.



Mix the spicy hot pot base, Laoganma chili sauce, Pixian bean paste, sugar, dried chili peppers, Sichuan peppercorns, mini chili peppers and cooking oil evenly to make chili sauce for later use.



Add the chili sauce, lotus root slices and rice cake slices into a pot, stir-fry over low heat for 3 minutes until soft. Pour in water, bring to a boil, cover and simmer for 3 minutes, then set the side dishes aside.



Line a baking tray with aluminum foil, spread the onion shreds at the bottom, and place the sea bass on top.

STEPS



Shortly press the 'Menu', select **P54 menu** under '**Combi**' mode, and press the '**Start**' button to start working. Or set Multi-stage mode: Fan Grill at 220°C for 15 minutes + Convection Bake at 180°C for 10 minutes, and start preheating.



After preheating, place the baking tray on the 3rd rack and start cooking. When the beep sounds, take out the baking tray, arrange the side dishes on top, place the tray back on the 3rd rack and continue cooking.



After cooking, take it out and sprinkle with cilantro, then it is ready to serve.

COMBI

HAND-BAKED
BUNS★ ★ ★
DIFFICULTY

🕒 22Mins

INGREDIENTS

- LOW-GLUTEN FLOUR 160g
- MINCED PORK 250g
- WHITE SESAME SEEDS 50g
- ALL-PURPOSE FLOUR 40g
- WATER 170g
- SCALLIONS 15g
- DARK SOY SAUCE 10g
- COOKING OIL 8g
- SUGAR 7g
- GINGER 5g
- LIGHT SOY SAUCE 5g
- SESAME OIL 5g
- BAKING POWDER 3g
- YEAST 2g
- SALT 1.5g
- PEPPER POWDER 0.3g

PREPARATION



Mix low-gluten flour, all-purpose flour, yeast, baking powder, and 5g sugar. Create a well in the center and add 130g water.



Stir into a "shaggy" dough, then knead repeatedly until smooth and elastic. Roll into a long, even log. Cover with plastic wrap and rest for 30 minutes.



Tie 1/3 of the scallions into a knot and mince the rest. Slice the ginger. Combine the scallion knot, ginger slices, and 40g water; squeeze the aromatics to extract the juices.



Mix the minced pork with salt and remaining sugar. Gradually stir in the scallion-ginger water, followed by dark soy sauce, light soy sauce, pepper, cooking oil, and sesame oil. Stir in one direction until the mixture becomes sticky and 'springy'. Cover and rest.



Divide the dough into 15g portions. Use a rolling pin to roll each piece into a 7cm circle, ensuring the center is slightly thicker than the edges.



Place the filling in the center of the wrapper. Pinch the edges to create even, clear pleats and seal the top.



Line a baking tray with parchment paper. Dip the bottom of each bun in a little water, coat with white sesame seeds, and place them on the tray.



Place the tray on the 3rd rack level. Fill the water tank, set to Fermentation mode at 35°C for 40 minutes, and start the process.

STEPS



No preheating required. Press 'Menu', select **P55 menu under 'Combi' mode**, and press Start. Or set **Normal Steam** at 100°C for 5 minutes, followed by **Convection Bake** at 180°C for 17 minutes.



Once finished, remove from the oven. Garnish with chopped scallions and serve

P56

COMBI

CUMIN LAMB CHOPS



DIFFICULTY

⌚ 55Mins

INGREDIENTS

- LAMB CHOP
750g
- CLOVES GARLIC
5
- OYSTER SAUCE
20g
- CUMIN SEED
5g
- ONION
200g
- CUMIN POWDER
5g
- SICHUAN PEPPER
5g
- GROUND BLACK PEPPER
1g
- GINGER
20g
- SOY SAUCE
50g
- SALT
3g

PREPARATION

1



Wash the lamb chops

2



Slice the onion, ginger and garlic.

3



Place the lamb chops in a large bowl and add onion, ginger, garlic, soy sauce, oyster sauce, Sichuan peppercorns, cumin powder, cumin seed, salt, and black pepper. Mix well, cover with plastic wrap, and refrigerate for marinating overnight.

STEPS

1



No preheating required for the combi oven. Fill in the water tank and place the air fry basket on the second level, baking tray on the bottom level, close the door. Select the **P56** menu or set the **Multi stage Mode** to **Steam Mode** at **100°C for 30 minutes** and **Convection Mode** at **220°C for 25 minutes**. Press the “**Start/Pause**” button to start cooking.

2



When it is complete, take out the dish and serve it on a plate.

P57

COMBI

CRISPY AROMATIC DUCK

★ ★ ★
DIFFICULTY
⌚ 100Mins

INGREDIENTS

- WHOLE DUCK
2000g
- SALT
70g
- SICHUAN PEPPER
20g
- STAR ANISE
5g
- CINNAMON STICK
2g
- BAY LEAVES
2g

PREPARATION



Combine the Sichuan peppers, salt, cinnamon, star anise, and bay leaves. Stir-fry the mixture over medium-low heat until fragrant and well-combined.



Wash the duck. Rub the spice mix evenly over the exterior and interior. Marinate for 4 hours. Wrap and refrigerate overnight.



Wipe away the spices from the duck. Place it on the fryer grill

STEPS



No preheating required. Shortly press the 'Menu', select P57 menu under 'Combi' mode, and press the 'Start' button to start working.



Once finished, remove and serve immediately.

P58

COMBI

GRILLED CORN WITH SAUCE



DIFFICULTY

⌚ 35Mins

INGREDIENTS

- CORN
600g (or 3 pieces)
- BUTTER
4g
- SPARERIB SAUCE
15g
- SWEET BEAN SAUCE
5g
- HONEY
5g
- CHILI POWDER
1g
- CUMIN POWDER
0.5g

PREPARATION



1 Prepare all the ingredients and rinse the corn thoroughly.

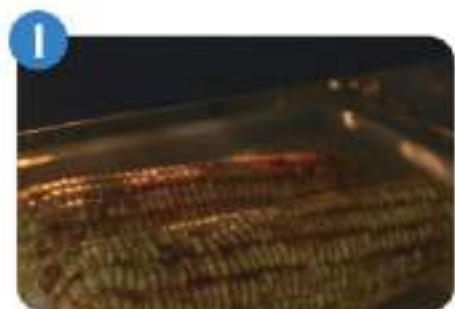


2 Mix all the seasonings except butter thoroughly to make a brushing sauce.



3 Brush the sauce evenly over the surface of the corn, then spread a layer of softened butter on top.

STEPS



1 Place the sauced corn on a tin foil-lined baking tray, then put the tray on the middle rack of the oven. Close the oven door, fill the water tank to the full mark. No preheating required. Select the **P58 or Multi-Stage Mode**(the first stage: **Steam Mode** at 100°C for 15 minutes, the second stage: **Conv Mode** at 230°C for 20 minutes) on the oven, then start cooking.



2 Take out the corn, arrange it on a plate and serve immediately.