

BUILT-IN RECIPES

COMBI-STEAM OVEN

R-Box Pro



CATALOG

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P32 Rice with Bolognese



ROAST

GRILLED COD



DIFFICULTY

⌚ 15Mins

INGREDIENTS

- CODFISH
300g
- SEA SALT
2g
- CRUSHED BLACK PEPPER
1g

PREPARATION

1



Clean the cod thoroughly, pat it dry with kitchen paper, evenly sprinkle crushed black pepper on both sides, rub with sea salt, and marinate for 10 minutes.

2



Place the marinated cod on a baking tray lined with tin foil.

STEPS

1



Fill the oven's water tank to the full mark, select the P03 (Codfish) recipe or **I Steam Roast Mode** (428°F for 15 minutes) on the oven, then start preheating. When the preheating beep sounds, place the baking tray on the middle rack of the oven, close the door, and start cooking.

2



Ready to serve when completed.

P02

ROAST WITH STEAM

TERIYAKI SALMON



DIFFICULTY

🕒 12Mins

INGREDIENTS

- SALMON
400g

- TERIYAKI SAUCE
30g

- SALT
1.5g

- LEMON JUICE
8g

- WHITE SESAME SEEDS
a pinch of

- PEPPER
0.5g

PREPARATION



1 Cut the lemon in half, dry salmon with kitchen paper, sprinkle salt and pepper evenly on the surface, drizzle 4g of lemon juice to remove the fishy smell and season.



2 Prepare a baking tray with aluminum foil paper, place the marinated salmon on the aluminum foil paper, and spread teriyaki sauce on the surface.

STEPS



1 Preheat the combi oven: fill in the water tank, select the **P02** menu or set the **Roast with Steam Mode at 428°F for 12 minutes**. After the pre-heating is finished, it will beep. Put the baking tray into the second layer of the combi oven, close the door, press the **“Start/Pause”** button, and start cooking.



2 When cooking is complete, take it out of the oven, drizzle 4g of lemon juice, sprinkle white sesame seeds, and enjoy.

ROAST

CRANBERRY COOKIES



DIFFICULTY

🕒 22Mins

INGREDIENTS

- LOW-GLUTEN FLOUR 120g
- ICING SUGAR 60g
- BUTTER 75g
- WHOLE EGG LIQUID 15g
- DRIED CRANBERRIES 25g

PREPARATION



1 Soften the butter at room temperature. Add icing sugar and beat with an electric mixer until the powdered sugar is completely dissolved.



2 Add the whole egg liquid in two portion and beat until the butter turns lighter in color.



3 Add chopped dried cranberries and stir evenly.



4 Add sifted low-gluten flour and mix well.



5 Line the cranberry biscuit mold with plastic wrap, leaving 10cm on each two side of the plastic wrap. Pour in the dough and shape it into a rectangle according to the size of the mold, wrap it tightly with plastic wrap, and freeze it for 1 hour.



6 Take out the dough and cut it into slices about 0.5cm thick. Place them flat on a baking tray lined with baking paper.

STEPS



1 Preheat the combi oven: select the **P03** menu or set the **Convection Mode** at **320°F for 25 minutes**. After the preheating is finished, it will beep. Place the baking tray on the second layer of the combi oven, close the door, and press the **“Start/Pause”** button to start cooking.



2 When it is complete, take it out of the combi oven.



3 Serve the cookies on a plate.

P04

FRY

CHICKEN WITH FRUITS



DIFFICULTY

⌚ 50Mins

INGREDIENTS

- CHICKEN
1200g≈1
- CHAR SIU SAUCE
30g
- SALT
15g
- LIGHT SOY SAUCE
20g
- DARK SOY SAUCE
10g
- APPLE
1

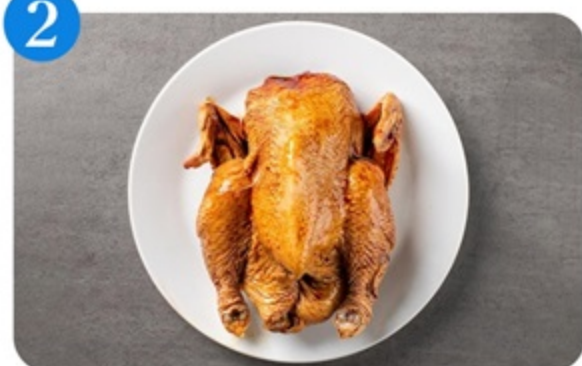
PREPARATION

1



Wash and dry the chicken, remove the head and feet, rub the whole body with salt, and marinate for 20mins

2



Spread light soy sauce, dark soy sauce, char siu sauce on the whole body of chicken, and marinate in the refrigerator for 2h

3



After marinating, wash and cut the apple and put into the chicken belly, suture the bottom of the chicken with a toothpick, wrap the chicken wings and legs with tinfoil, breast side up, and place on the grill rack

STEPS

1



Preheating: fill water tank, choose **P04** menu or **multi-stage steam fry 302°F for 30mins+steam fry 302°F for 20mins**, when the preheating ends it will beep, put the grill rack into the middle layer, the baking tray lined with tinfoil into the lower layer to collect oil, close the door, start cooking

2



Take out after finished, put on plate and enjoy

ROAST

PORTUGUESE EGG TART



DIFFICULTY

⌚ 23Mins

INGREDIENTS

- EGG TART SHELLS (MEDIUM)
15
- WHIPPING CREAM
170g
- ICING SUGAR
43g
- PURE MILK
85g
- WHOLE EGG
20g
- EGG YOLKS
40g

PREPARATION



Mix whole egg and egg yolk together. Then, add milk, whipping cream, and icing sugar. Stir everything together until well combined.



Place the egg tart shells in a baking tray and defrost for 15 minutes. Then, strain the egg mixture and pour it evenly into the tart shells until they are about 70% full.

STEPS



Preheat the combi oven: Select the **P10** menu or set the **Convection Mode** to **480°F for 22 minutes**. After the preheating is finished, it will beep. Place the baking tray on the second level of the combi oven, close the door, and press the **“Start/Pause”** button to begin cooking.



When it is complete, take it out of the oven and serve the tarts on a plate.

ROAST

TARO PASTE
SOFT BREAD

DIFFICULTY

🕒 17Mins

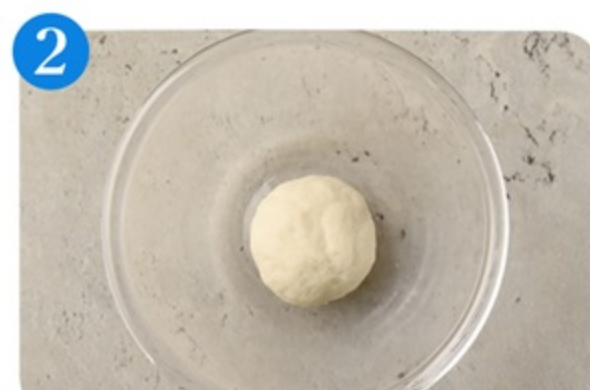
INGREDIENTS

- BREAD FLOUR 160g
- MILK 40g
- CONDENSED MILK 15 pieces
- BOILING WATER 10g
- LIPU TARO 120g
- BUTTER 30g
- CAKE FLOUR 15g
- WATER 40g
- PURPLE SWEET POTATO 40g
- WHOLE EGG LIQUID 20g
- CASTER SUGAR 75g
- SALT 1.5g
- YEAST 1.5g

PREPARATION

**Make the poolish:**

Combine bread flour, water and yeast thoroughly. Ferment at room temperature until doubled in size, then refrigerate overnight until bubbles form on the surface (the texture will show large honeycombs when stretched).

**Make the scalded dough:**

Combine bread flour and boiling water thoroughly, then refrigerate overnight for later use.



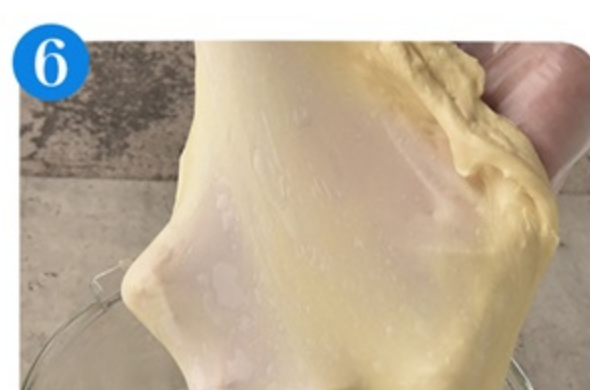
Peel the Lipu taro and purple sweet potato, cut into slices, steam until tender and mash into a puree. Add condensed milk and mix well to form a filling.

**Make the crumb topping:**

Mix butter, caster sugar and cake flour by hand and rub until evenly combined, set aside.



Combine the poolish, scalded dough, bread flour, milk, whole egg liquid, caster sugar, salt and yeast thoroughly to form a dough. Knead until the dough develops gluten.



Add softened butter and continue kneading until the dough has a smooth surface and can stretch into a thin elastic membrane. Select the **Fermentation Mode**, set the temperature to 95°F and time to 50 minutes.



After fermentation, take out the dough, divide it into 4 equal portions and let it rest at room temperature for 20 minutes.



Divide the taro puree filling into 4 portions (about 45g each).



Gently pat the rested dough to release air bubbles, roll it out, flip it over, wrap a portion of the taro filling inside, roll it up from top to bottom and shape it into an olive form, pinching the tail tightly to seal.



Brush the surface evenly with whole egg liquid, roll it in the crumb topping, then place the dough on an air fryer rack lined with parchment paper. Put the rack into the oven, select the **Fermentation Mode**, set the temperature to 95°F and time to 30 minutes, ferment until the dough expands to 2–2.5 times its original size.



Take out the fermented dough and score a few decorative slashes on the surface with a sharp knife.

STEPS



Select the P22 (Sweet Potato) recipe or **Convection Mode** (320°F for 15 minutes) on the oven, then start preheating. When the preheating completion beep sounds, place the air fryer rack on the middle rack of the oven, close the door and start cooking.



Ready to serve when completed.

P07

ROAST

PIGEON WITH HONEY SAUCE



DIFFICULTY

🕒 30Mins

INGREDIENTS

- | | | |
|--------------------------------|------------------------|-------------------------|
| ● PIGEON
700g(or 2 pigeons) | ● OYSTER SAUCE
40g | ● HONEY
25g |
| ● LIGHT SOY SAUCE
20g | ● HUA DIAO WINE
10g | ● DARK SOY SAUCE
10g |
| ● WATER
10g | ● CHILI POWDER
5g | ● WHITE SUGAR
5g |

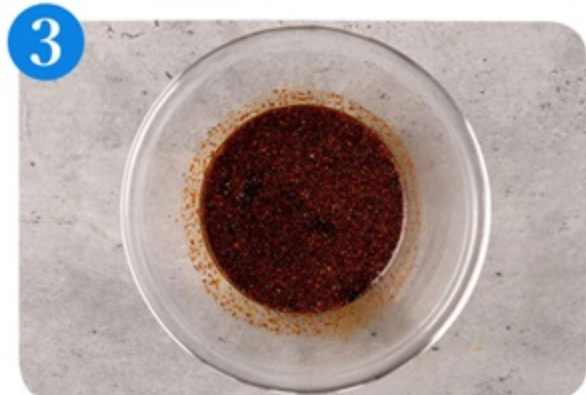
PREPARATION



1 Wash the pigeon(s) and drain thoroughly. Mix honey and water well and set aside.



2 Put all seasonings except honey and water into a bowl and stir until well combined.



3 Place the pigeon(s) in the bowl, pour the prepared sauce into the pigeon's cavity, and spread the sauce evenly inside the cavity and over the breast. Massage the pigeon(s) for 2 minutes, cover with plastic wrap, and marinate in the refrigerator overnight.



4 Line a baking tray with aluminum foil. Place the pigeon(s) on a roasting rack, and wrap the wings and head with aluminum foil if needed.

STEPS



1 Select the P07 (Pigeon with Honey Sauce) recipe or **Convection Broil Mode** (356°F for 30 minutes) on the oven, then start preheating. When the preheating alert sounds, place the roasting rack on the middle shelf of the appliance and the baking tray on the bottom shelf, then start cooking.



2 Once cooking is complete, take out the pigeon(s) and brush with the reserved honey water before serving.

ROAST

CHICKEN WINGS WITH SWEET SAUCE



DIFFICULTY

🕒 20Mins

INGREDIENTS

- CHICKEN MID-JOINTS
750g (or 15 pieces)
- ONION
20g
- HONEY
35g
- LIGHT SOY SAUCE
25g
- COOKING WINE
25g
- OYSTER SAUCE
25g
- DARK SOY SAUCE
8g
- SUGAR
8g
- CHILI POWDER
3g
- CHICKEN POWDER
2g
- SALT
2g
- CUMIN POWDER
2g
- PEPPER POWDER
0.5g

PREPARATION



1 Wash the chicken mid-joints and drain thoroughly. Make two slits on both sides of each piece.



2 Add all seasonings to the chicken mid-joints, mix well by hand, and marinate for 2 hours. Place the marinated chicken mid-joints evenly on a roasting rack.

STEPS



1 Select the P08 (Chicken Wings with Sweet Sauce) recipe or **Convection Mode** (392°F for 20 minutes) on the oven, then start preheating. When the preheating alert sounds, place the roasting rack on the middle shelf of the appliance, and put the aluminum foil-lined baking tray on the bottom shelf, then start cooking.



2 Once roasted, take out from the appliance.



3 Arrange on a plate and serve.

ROAST

PIZZA

★ ★
 DIFFICULTY
 ⌚ 20Mins

INGREDIENTS

- FROZEN PIZZA
1 (8 inches)
- RED PEPPER
25g
- SHRIMP
30g
- PIZZA SAUCE
15g ketchup
- SAUSAGE
60g
- GREEN PEPPER
25g
- MOZZARELLA
100g
- ONION
20g

PREPARATION



Defrost Pizza. Place the pizza on an 8-inch pizza pan.



Spread some ketchup on the crust, sprinkle 40g of mozzarella cheese, then add diced onions, sausage, green and red peppers, and shrimp. Finally, sprinkle the remaining mozzarella cheese on top.

STEPS



Preheat the combi oven: select the **P09** menu or set the **Convection Mode** at **392°F for 20 minutes**. After the preheating is finished, it will beep. Put the pizza on the baking tray and place it on the second layer of the combi oven. Close the door, press the **“Start/Pause”** button to start cooking.



When it is completed, take out the dish.



Serve the pizza on a plate

P10

ROAST

HONEY BUNS



DIFFICULTY

🕒 20Mins

INGREDIENTS

- HIGH-GLUTEN FLOUR
400g
- MILK
200g
- BUTTER
70g
- EGGS
50g
- WHITE SESAME SEEDS
17g
- CASTER SUGAR
70g
- COOLED BOILED WATER
10g
- HONEY
10g
- YEAST
4g
- SALT
2g

PREPARATION

1



Knead high-gluten flour, milk, eggs, yeast, salt and caster sugar into a smooth, gluten-developed dough. Add softened butter and continue kneading until the dough surface is smooth and can pull out a thin film.

2



Cover the dough with plastic wrap, set to fermentation mode at 95°F for 35 minutes, and let it rise to 2-2.5 times its original size.

3



Take out the fermented dough, press to release air with the palm of your hand. Divide the deflated dough into 12 portions, roll each into a ball, cover with plastic wrap and let rest for 15 minutes.

4



Roll each rested dough ball into an oval sheet about 23cm in length.

5



Fold both sides of the sheet towards the center without leaving gaps, then roll up from top to bottom. Cut through the middle with a dough scraper, dip the cut side in white sesame seeds. Brush the remaining softened butter on a square non-stick baking tray, place the dough rolls on it. Put the non-stick baking tray on an inverted roasting rack, then place them on the 1st shelf of the appliance. Set to fermentation mode and ferment for 20 minutes.

STEPS

1



Select the P10 (Honey Buns) recipe or **EXP Mode** (Upper 302°F, lower 329°F for 30 minutes) on the oven, then start preheating. When the preheating alert sounds, place the inverted roasting rack on the 1st shelf of the appliance and start cooking.

2



Once cooking is complete, take out the rolls and brush with the honey water mixed with honey and cooled boiled water.

ROAST

CHIFFON CAKE

★ ★ ★
DIFFICULTY
🕒 55Mins

INGREDIENTS

- EGGS
5
- GRANULATED SUGAR
79g
- PURE MILK
70g
- SALT
2g
- LOW-GLUTEN FLOUR
105g
- CORN OIL
55g

PREPARATION



Separate the egg whites and egg yolks and place them in two separate mixing bowls.



Mix 9g of granulated sugar into the egg yolks and stir well. Then add milk and mix thoroughly. Add salt and corn oil, stirring until well combined. Sift the low-gluten flour into the egg yolk mixture and fold gently with a baking spatula until thoroughly combined. Set aside for later use.



Add 70g of granulated sugar in 3 portions (times) into egg whites. Uses an electric mixer to beat the egg whites until they form stiff peaks.



Add 1/3 of the egg white mixture to the egg yolk mixture and mix well.



Combine the remaining egg white mixture with the egg yolk mixture and mix well. Pour the batter into an 8-inch cake mold until it is about 80% filled. Tap the mold on the tabletop a few times to release any air bubbles, then placing it on a wire rack.

STEPS



Preheat the combi oven: select the **P11** menu or set the **Bake Mode at 293°F for 50 minutes**. After the preheating is finished, place the rack on the second layer of the combi oven. Close the door, press the **“Start/Pause”** button to start cooking.



Remove the baked cake from the combi oven, and immediately tap it a few times. Invert the cake onto a cooling rack to prevent it from collapsing and waiting for cooling and demolding.



Serve the cake on a plate.

* Tips: After cooking, insert a bamboo skewer into the cake. If the skewer comes out without any batter, the baking is successful. Otherwise, you need to increase the baking time.

P12

ROAST WITH STEAM

SWEET POTATO



DIFFICULTY

⌚ 50Mins

INGREDIENTS

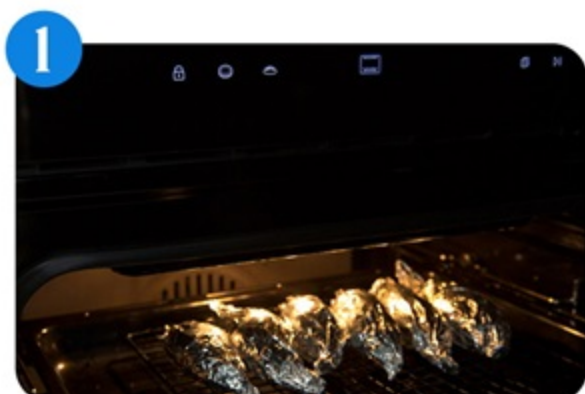
- SWEET POTATO
900g

PREPARATION



Wash sweet potatoes, wrap them in tin foil and set aside in the baking tray

STEPS



Preheat the combi oven: fill the water tank, select the **P12** menu or set the **Roast with Steam Mode to 446°F for 50 minutes**, after the preheating is finished, it will beep. Place it on the second layer, close the door, press the **“Start/Pause”** button, and start cooking.



Take it out when it is completed

P13

STEAM

PERCH



DIFFICULTY



7Mins

INGREDIENTS

- PERCH (A FISH)
400g
- COOKING OIL
20g
- GINGER
20g
- SEASONED SOY SAUCE FOR SEAFOOD
15g
- SPRING ONION
10g
- SALT
2g

PREPARATION

1



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

1



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 **P15** menu or set the **Turbo Steam Mode to 203°F for 12 minutes**. Finally, press the “**Start/Pause**” button to start cooking.

2



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

P14

STEAM

CRAB



DIFFICULTY

🕒 25Mins

INGREDIENTS

● CRABS
4

● GINGER
10g

● VINEGAR
30g

PREPARATION

1



Tie the crab feet, clean and slice the ginger

STEPS

1



Put the crab on a plate, Line it with ginger. Put the plate on the steam tray, and then put the steam tray into the middle layer, close the door, fill water tank, choose **P14** or **normal steam 203°F for 25min**, and start cooking

2



When it is complete, take out and eat with vinegar

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

P15

STEAM

PORK RIBS WITH BEAN DRUMS



DIFFICULTY

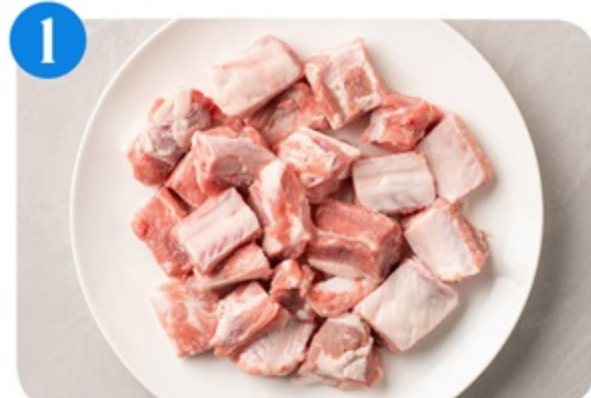
⌚ 30Mins

INGREDIENTS

- PORK RIBS 500g
- CORNSTARCH 5g
- FERMENTED BLACK BEANS 25g
- RICE WINE 15g
- GARLIC 10g
- WHITE GRANULATED SUGAR 5g
- SHALLOTS 5g
- COOKING OIL 5g
- GINGER 2g

PREPARATION

1



Soak the pork ribs in clean water for 30 minutes to remove blood, then rinse thoroughly and drain the excess water. Chop the shallots into chopped green onions, slice the ginger, and mince the garlic.

2



Make wet cornstarch: take a small bowl, add an appropriate amount of water to the cornstarch and stir evenly for later use.

3



Take a large bowl, put the processed pork ribs into it, add white granulated sugar, cooking oil, rice wine and ginger slices, toss well to coat. Then add fermented black beans and minced garlic, toss again and marinate for 15 minutes.

4



Stir the wet cornstarch well, pour it into the marinated pork ribs and toss evenly. Place the ribs on a plate, then put the plate on a perforated steaming tray.

STEPS

1



Place the perforated steaming tray on the middle rack of the oven, close the door and fill the water tank to the full mark. No preheating required. Select the P41 (Spare-ribs with Black Bean) recipe or **Normal Steam Mode** (212°F for 30 minutes) on the oven, then start cooking.

2



Once cooking is completed, take out the dish, sprinkle with chopped green onions and serve immediately.

P16

STEAM

SLIPPERY CHICKEN WITH JUJUBE



DIFFICULTY

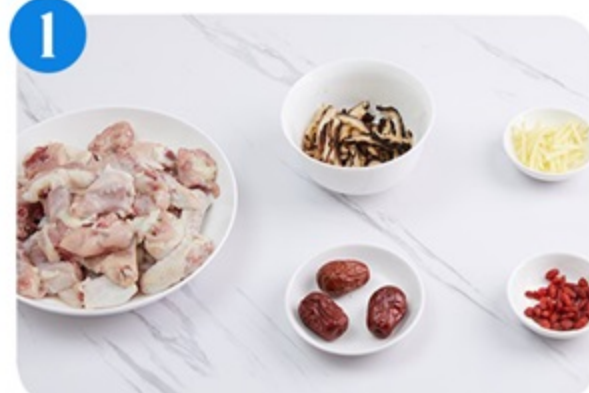
🕒 20Mins

INGREDIENTS

- CHICKEN
500g
- RED DATES
6g
- WOLFBERRIES
5g
- DRIED SHIITAKE MUSHROOMS
5 pieces
- STARCH
3g
- GINGER
10g
- COOKING WINE
5g
- SCALLIONS
5g
- SESAME OIL
3g
- SALT
2g
- LIGHT SOY SAUCE
2g

PREPARATION

1



Wash the chicken and drain thoroughly, chop into small pieces. Shred the ginger, wash the red dates and wolfberries. Soak the dried shiitake mushrooms in water in advance, then shred them. Chop the scallions into small pieces.

2



Add red dates, wolfberries, soaked shiitake mushrooms, shredded ginger, salt, light soy sauce, cooking wine, starch and sesame oil to the chicken pieces. Mix well and marinate for 10 minutes. Spread the marinated chicken evenly on a plate, then place the plate on a roasting rack.

STEPS

1



Put the roasting rack on the middle shelf of the appliance, close the door, and fill the water tank to the full. Select the P16 (Slippery Chicken with Jujube) recipe or Steam Mode (212°F for 20 minutes), then start cooking.

2



Once cooking is complete, it's ready to serve.

STEAM

BUNS



DIFFICULTY

⌚ 28Mins

INGREDIENTS

- WHEAT FLOUR 400g
- WARM WATER 230g
- DRY YEAST 4g
- GRANULATED SUGAR 20g

PREPARATION



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



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



3 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 86°F** and set it for **50 minutes** until the dough increases to 2 times its original size.



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



5 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 86°F** and set it for **15 minutes**.

STEPS



1 When finished fermentation, place the tray into the second layer of the combi oven, close the oven door, fill the water tank, select **P17** menu or set the **Steam Mode to 212°F for 25 minutes**, and press the “Start/Pause” button to start cooking.



2 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

COMBINATION

BAGUETTE



DIFFICULTY

⌚ 35Mins

INGREDIENTS

- HIGH-GLUTEN FLOUR 305g
- LEMON JUICE 3g
- SALT 3g
- GRANULATED SUGAR 20g
- DRY YEAST 5g
- BUTTER 20g
- DRAGON FRUIT FLESH 160g
- MOCHI FILLING 120g

PREPARATION



Extract juice from the dragon fruit flesh, add lemon juice, and mix well. Set aside. Reserve 5g of high-gluten flour for decoration.



In a separate bowl, combine 300g of high-gluten flour with dry yeast, salt, and fine granulated sugar. Gradually add the dragon fruit juice and knead until a stretchy dough forms. Incorporate softened butter and continue kneading until the dough is smooth and can be stretched into a thin film.



Ferment dough for the first time by setting the [Fermentation Mode 86°F for 50 minutes](#). [Let it rise](#) until approximately doubled in size, then end the fermentation process.



Divide the dough into four equal portions, shape them into rounds, and cover with plastic wrap. Let them rest for 15 minutes.



Take the rested dough and enclose 30g of mochi filling, shaping it into a triangle. Place the dough on a baking tray lined with baking paper, making sure the seam side is down. Set the [Fermentation Mode 86°F for 20 minutes](#) and [let the dough](#) to rise to 1.5-2 times its original size.



Sprinkle some high-gluten flour over the dough using a fine mesh sieve. Uses a small knife to make decorative cuts on the surface.

STEPS



Preheat the combi oven: Fill in the water tank, select the [P18](#) menu or set a [Multi-stage Mode to Roast with Steam Mode at 320°F for 5 minutes](#) and [Bake Mode at 320°F for 30 minutes](#). [When the preheating](#) is finished, it will beep. Place the baking tray on the second level of the combi oven, close the door, and press the [“Start/Pause” button to begin cooking](#).



When it is complete, take the bread out of the oven and serve it on a plate

- * 1. Tip for Shaping Bread Dough: When shaping the dough, avoid completely expelling the air. Leave at least one-third (1/3) of the air inside. This will result in a softer texture inside the bread.
2. How to Determine Proper Fermentation: Dip your fingers in flour and poke a hole in the top of the dough. If the hole doesn't shrink back, it means the dough has fermented well. If it collapses, it's over-fermented, but if it springs back slightly, it's in the best fermentation state.
3. Fermentation time changes with the seasons, usually shorter in summer than in winter.

P19

STEAM

PRAWN

★ ★
DIFFICULTY
🕒 3Mins

INGREDIENTS

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

PREPARATION



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



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

STEPS



Placing the steam plate into the second layer of the combi oven and closing the door. Fill the water tank and select the **P19** menu or set the **Turbo Steam Mode to 212°F for 5 minutes**. Finally, press the “**Start/Pause**” button to start cooking.



When it is completed, take out the dish.



Sprinkle scallions and ready for serve.

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

STEAM

LOBSTER



DIFFICULTY

⌚ 20Mins

INGREDIENTS

- BOSTON LOBSTER
450g
- GARLIC
40g
- LIGHT SOY SAUCE
5g
- MUNG BEAN VERMICELLI
50g
- CORN OIL
40g
- SESAME OIL
3g
- SCALLIONS
10g

PREPARATION



Split the Boston lobster open, remove the vein, clean thoroughly, and cut the lobster meat into 6 pieces for later use.



Soak the mung bean vermicelli in warm water until soft, chop the scallions into small pieces, and mince the garlic.



Heat a pan, add corn oil, put half of the minced garlic into the pan and sauté until golden brown, then turn off the heat. Mix the sautéed garlic with the raw minced garlic and set aside.



Mix the mung bean vermicelli with sesame oil and light soy sauce, then spread it on a plate. Arrange the lobster pieces on the vermicelli, cover the lobster meat evenly with the mixed garlic, and place the plate on a roasting rack.

STEPS



Select the P10 (Honey Buns) recipe or **EXP Mode** (Upper 302°F, lower 329°F for 30 minutes) on the oven, then start preheating. When the preheating alert sounds, place the inverted roasting rack on the 1st shelf of the appliance and start cooking.



Once cooking is complete, take out the rolls and brush with the honey water mixed with honey and cooled boiled water.

STEAM

EGG CUSTARD



DIFFICULTY

⌚ 15Mins

INGREDIENTS

- EGGS
2≈100g
- SALT
1.5g
- FRESH SOY SAUCE
3g
- SESAME OIL
3g
- GREEN ONION
2g
- WATER
200g (egg water ratio 1:2)

PREPARATION

1



Beat 2 eggs and add 1.5g salt, mix well

2



Add 200g of water and stir well (egg water ratio 1:2)

3



Sift the egg mixture into a bowl

STEPS

1



Put the bowl on the perforated steam tray, and then put into the middle layer, close the door, fill water tank, choose **P21** menu or **normal steam 203°F for 15min**, and start cooking

2



Take out after finish, pour in fresh soy sauce, sesame oil, sprinkle with green onion.

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

STEAM

MILK CUSTARD



DIFFICULTY

⌚ 20Mins

INGREDIENTS

- MILK
250g
- RED BEANS
5g
- EGGS
50g (or 1 egg)
- CASTER SUGAR
15g

PREPARATION



Heat the fresh milk but do not boil it — boiling will destroy the milk structure and make it hard to form a skin. Pour the warm milk into a bowl and let it cool naturally.



Separate the egg whites from the yolks. Stir the egg whites gently; no need to whisk for long as it will create foam.



Once a layer of milk skin forms on the cooled milk, pierce the skin with a chopstick. Slowly pour the milk out of the bowl, leaving a little milk at the bottom to prevent the skin from sticking to the bowl.



Add the egg whites and caster sugar to the poured milk, stir well, then sieve to remove impurities from the milk.



Slowly pour the sieved milk back into the original bowl along the edge — the milk skin will gradually float to the top.



Cover the bowl with plastic wrap or aluminum foil, poke a few small holes with a toothpick for ventilation, and place the bowl on a roasting rack.

STEPS



Put the roasting rack on the middle shelf of the appliance, close the door, and fill the water tank to the full. Select the P22 (Milk Custard) or Steam Mode (203°F for 20 minutes), then start cooking.



Once steaming is complete, take it out, arrange on a plate, and serve.

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 90°F warm water to the shallow baking pan, water exceed the bottom of the glass bottle 1mm. Put the shallow baking tray into the middle layer, close the door, fill water tank. Choose **P23** or **fermentation 86°F 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.

P24

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 **P24** menu or **normal steam 212°F 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.

P25

ROAST

STEAK

★ ★
DIFFICULTY
🕒 7Mins

INGREDIENTS

- SIRLOIN STEAK
200g, about 1.2 to 1.5 cm thick
- CRUSHED BLACK PEPPER
0.5g
- RED GRAPE JUICE
20g
- SALT
1g
- BUTTER
10g
- FRESH ROSEMARY
0.5g

PREPARATION



1 Pound the steak on both sides until tender, and melt the butter in advance



2 Add red grape juice, crushed black pepper, salt, and rosemary to the steak and rub evenly, then coat the surface with butter and marinate for 30 minutes

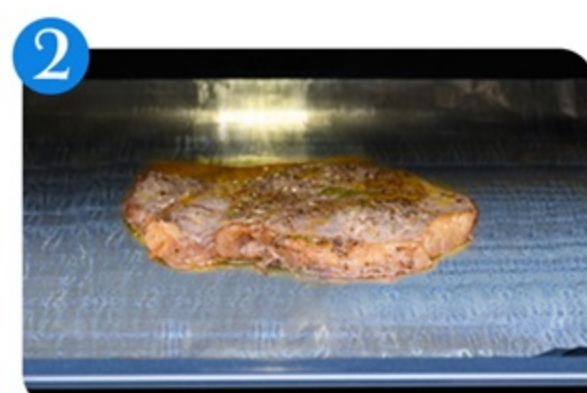


3 Place the marinated steak on a baking tray with aluminum foil paper

STEPS



1 Preheat the combi oven: select the P25 menu or set the **Multi-stage Mode to Max Grill Mode at 428°F for 3 minutes and Bake Mode at 428°F for 4 minutes** in order grill evenly both side of steak. After the preheating is finished, it will beep. Put steak on the tray and put it into the second layer of the combi oven, close the door, press the **"Start/Pause" button**, and start cooking.



2 When it is complete, take out the dish



3 Serve the steak on a plate

P26

FRY

SAUSAGE

★
DIFFICULTY
🕒 15Mins

INGREDIENTS

- SAUSAGE
400g≈8 pieces
- CATCHUP
10g

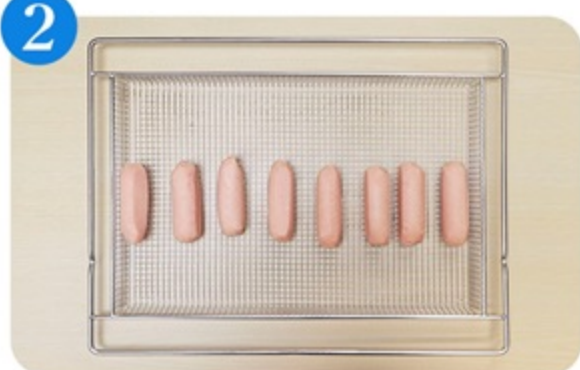
PREPARATION

1



Thaw the sausage at room temperature and then line the sausage with a knife

2



Put sausage on grill rack

STEPS

1



Preheating: select **P26** menu or **air fry 428°F for 15min**, after preheating it will beep, put the grill rack into the middle layer, put the baking tray covered with tinfoil into the lower layer, close the door, and start cooking

2



Take out after finished, put on plate, enjoy with catchup

ROAST

PORK BELLY



DIFFICULTY

🕒 25Mins

INGREDIENTS

- WHOLE PORK BELLY 500g
- COLA 50g
- GARLIC 30g
- LIGHT SOY SAUCE 20g
- OYSTER SAUCE 10g
- BARBECUE SEASONING 10g

PREPARATION

1



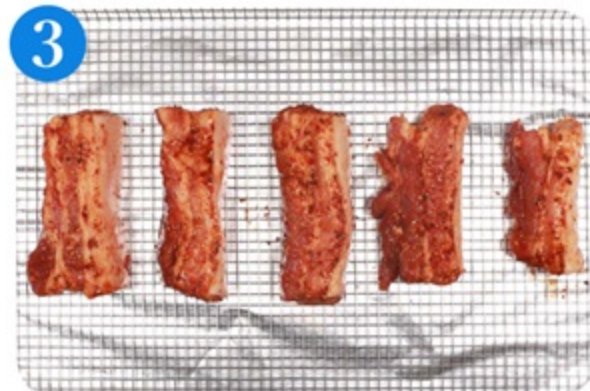
Wash the whole pork belly thoroughly, drain well, and cut into sections.

2



Peel the garlic and smash with the back of a knife. Add the garlic, cola, light soy sauce, oyster sauce and barbecue seasoning to the pork belly, mix well by hand, and marinate for 2 hours.

3



Place the marinated pork belly on a roasting rack.

STEPS

1



Select the P27 (Pork Belly) recipe or **Steam Fry Mode** (392°F for 25 minutes) , then start preheating. When the preheating alert sounds, place the roasting rack on the middle shelf of the appliance and the aluminum foil-lined baking tray on the bottom shelf, then start cooking.

2



Once cooking is complete, take it out, slice the pork belly, arrange on a plate, and serve.

P28

FRY

FRENCH FRIED



DIFFICULTY

🕒 17Mins

INGREDIENTS

- FROZEN FRENCH FRIES
200g
- TOMATO SAUCE
appropriate

PREPARATION

1



Place the French fries on the air fry basket for frying or baking, spreading them out evenly.

STEPS

1



Preheat the combi oven: Select the **P28** menu or set the **Multi-stage Mode to Air fry Mode at 446 °F for 9 minutes and Air fry Mode at 446°F for 8 minutes** . When the preheating is finished, it will beep. Place the air fry basket on the second level of the machine and place a baking tray lined with aluminum foil paper on the bottom level to catch any oil drips. Close the door, and press the **“Start/Pause”** button to begin cooking.

2



When it beeps, remove the air fry basket, close the door, shake the French fries, and then continue cooking.

3



When it is complete, take out the French fries, and serve with ketchup or chili sauce.

COMBI

SPICY TROTTERS



DIFFICULTY

⌚ 65Mins

INGREDIENTS

- PORK TROTTERS 500g (or 1 piece)
- SOY SAUCE 30g
- LIGHT SOY SAUCE 20g
- COOKING WINE 20g
- WHITE SUGAR 10g
- DARK SOY SAUCE 10g
- GINGER 5g
- SALT 5g
- DRIED TANGERINE PEEL 3g
- SPICY SALT 1g
- CUMIN POWDER 1g
- FIVE-SPICE POWDER 1g
- CHILI POWDER 1g
- FENNEL SEEDS 1g
- STAR ANISE 1 piece

PREPARATION



Split each pork trotter in half. Place the pork trotters in a large bowl, add dried tangerine peel, star anise, fennel seeds, light soy sauce, dark soy sauce, soy sauce, white sugar, five-spice powder, salt, ginger and cooking wine. Marinate for 4-6 hours, turning once halfway through to ensure even coloring and flavor absorption. Place the marinated pork trotters on a roasting rack, and line a shallow baking tray with aluminum foil.

Cooking Steps

STEPS



Put the roasting rack on the middle shelf of the appliance and the baking tray on the bottom shelf to catch drippings. Close the door and fill the water tank to the full. Select the P29 (Spicy Trotters) or **Multi-stage Mode** (The first Stage: **Steam Mode** at 230°F for 50 minutes; The Second Stage: **Convection Mode** at 392°F for 15 minutes), then start cooking.



Once cooking is complete, take out the pork trotters, sprinkle both sides with cumin powder, spicy salt and chili powder, arrange on a plate, and serve.

P30

FRY

CHICKEN POPCORN



DIFFICULTY

🕒 20Mins

INGREDIENTS

- FROZEN POPCORN CHICKEN
400g
- KETCHUP OR CHILI SAUCE OR MAYONNAISE (OPTIONAL)

PREPARATION



Place the chicken popcorn on the air fry basket for frying, spreading it evenly.

STEPS



Preheat the combi oven: Select the **P30** menu or set the **Steam Fry Mode** to **446°F for 10 minutes + Steam Fry Mode to 446°F for 10 minutes**. After the preheating is finished, it will beep. Place the air fry basket on the second level of the combi oven, close the door, and press the **“Start/Pause”** button to begin cooking.



When the beep sounds, take out the air fry basket, close the door, shake the chicken popcorn and continue cooking.



When it is complete, take out the chicken popcorn, and serve with the ketchup/chili/ mayonnaise sauce.

ROAST

FRENCH LAMB CHOPS



DIFFICULTY

🕒 20Mins

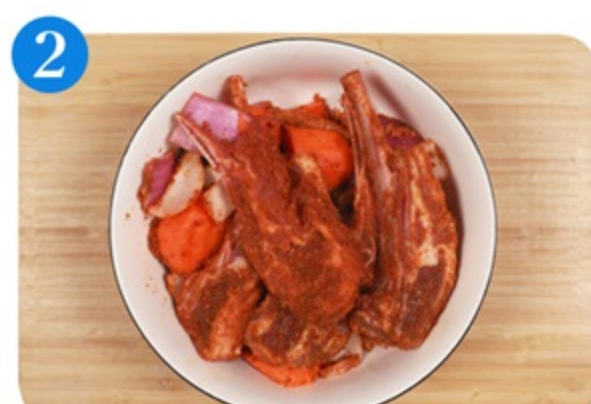
INGREDIENTS

- FRENCH LAMB CHOPS 550g
- CARROT 200g
- ONION 100g
- GREEN PEPPER 50G 50g
- BBQ SEASONING 40g

PREPARATION



Clean lamb chop; Wash carrot, onion, green pepper and cut into pieces.



Mix lamb chops, carrots, onion, green pepper, add BBQ seasoning and marinate for 20min.



Put vegetable on the bottom of grill rack, and put lamb chops on the top; Line baking tray with tinfoil.

STEPS



Preheating: fill water tank, select the **P31(French Lamb Chops) recipe or Steam Fry Mode (428°F for 20mins)**, when the preheating ends it will beep, put the grill rack into the middle layer, the baking tray into the lower layer to collect oil, close the door, start cooking.



Take out after finished, put on plate and enjoy.

P32

ROAST

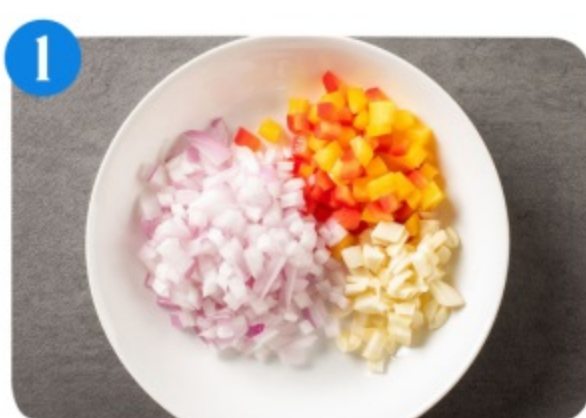
RICE WITH BOLOGNESE

★ ★ ★
DIFFICULTY
⌚ 45Mins

INGREDIENTS

- RICE
140g
- GROUND BEEF
100g
- MOZZARELLA CHEESE
50g
- ONION
30g
- YELLOW BELL PEPPER
15g
- RED BELL PEPPER
15g
- WATER
160g
- TOMATO SAUCE
20g
- GARLIC
20g (or 4 cloves)
- VEGETABLE OIL
10g
- SUGAR
2g
- SALT
1.5g
- BLACK PEPPER POWDER
0.5g

PREPARATION



Chop the garlic and onion; dice the red bell pepper and yellow bell pepper.



Heat vegetable oil in a pan. Add the ground beef and break it up with a spatula. Add garlic, onion, salt, sugar and black pepper powder, stir well. Then add the diced red and yellow bell peppers and stir evenly.



Add tomato sauce and water to the pan, stir well, then transfer to a bowl and set aside.

STEPS



Wash the rice and put it in a baking dish, add water. Place the baking dish on a roasting rack. Fill the water tank to the full. Select the P32 (Rice with Bolognese) or **Multi-stage Mode**(The first Stage: Steam Mode at 212°F for 15 minutes, The second Stage: Baking at 392°F for 10 minutes), then start cooking.



After the first stage of cooking, spread the prepared bolognese sauce over the rice and sprinkle with shredded mozzarella cheese. Continue with the second stage of cooking.



Once baking is complete, take it out and serve immediately.