

SENZ[®]

GERMANY

COOKING IN STYLE

Recipes Book

Push Knob Digital MultiOven



Model No: SZ-OV759



Stuffed Peppers

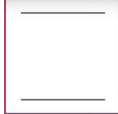
INGREDIENTS

- 6 bell peppers, medium to large (any color)
- 2 tablespoons olive oil
- 1 cup chopped yellow onion
- 6 garlic cloves, minced
- 563g lean ground beef/chicken
- 1 can diced tomatoes, drained
- 1 can tomato sauce
- 300g cooked rice
- 1/4 cup finely chopped fresh parsley
- 1 tablespoon Italian seasoning
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 170g shredded mozzarella cheese

Oven Mode:

**Traditional
Baking**

Preparation

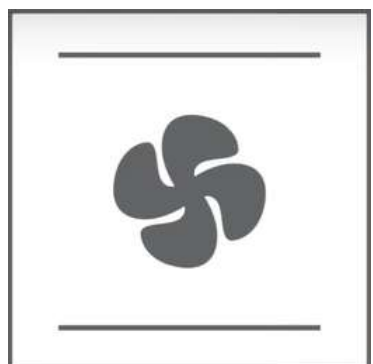
- Cut the tops off peppers and remove seeds and ribs from the inside. Stand the peppers up inside a large casserole dish.
- Add the onion in a pan and cook, stirring occasionally until browning. Stir in the garlic and cook 2 minutes more.
- Cook ground beef or chicken until browned (about 10 minutes). Add diced tomatoes, tomato sauce, cooked rice, parsley, Italian seasoning, salt, and pepper. Cook for another 5 minutes. Remove from heat and fold in 1 cup of mozzarella cheese.
- Spoon the filling into the peppers and sprinkle the filling with the remaining 1/2 cup cheese.
- Insert the dish into SENZ OV759, turn the knob until this symbol appear , set the temperature to 177°C for 20 minutes. and the cheese is starting to brown. Let cool for about 5 minutes before serving. Garnish with fresh parsley if desired.

Tips: Always preheat the oven as instructed and wait until it's ready before placing in the dishes

Apple Pie


INGREDIENTS

- 3 apples peeled, cored, and thinly sliced
- 2 tablespoons lemon juice
- 100g granulated sugar
- 1/2 cup all-purpose flour (60g)
- 1½ teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 (9-inch) double-crust pie dough
- 2 tablespoons unsalted butter diced
- 1 large egg lightly beaten



Oven Mode:
**Convection
Baking**

Preparation

- Toss apple slices with lemon juice, sugar, flour, and spices in a bowl.
- Roll one pie dough and line a 9-inch pie pan. Add apple mixture and dot with butter.
- Roll out second dough, place over apples, and crimp edges. Cut slits for steam vents. Then, Brush the crust with the beaten egg and sprinkle with additional sugar, if desired.
- Insert the pie pan into SENZ OV759, turn the knob until this symbol appear , set the temperature to 218°C for 20 minutes then at 190°C until golden and bubbly, about 50-60 minutes.

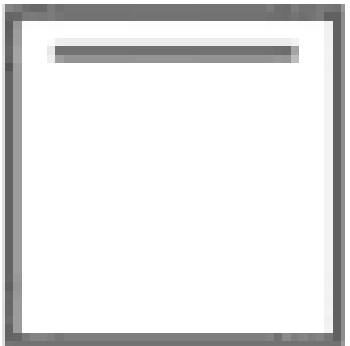
Tips: Always preheat the oven as instructed and wait until it's ready before placing in the dishes



Garlic Bread

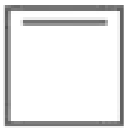
INGREDIENTS

- 114g softened butter
- 4 cloves Garlic
- 2 tablespoon chopped coriander
- 1/2 teaspoon black pepper
- 2 Mini baguettes



Oven Mode:
Top Heating

Preparation

- Mix mince garlic cloves, softened butter, coriander and black pepper.
- Slice the bread diagonally and apply the garlic butter mix on each slide
- Place them on a baking tray and insert into the SENZ OV759, turn the knob until this symbol appear , set the temperature to 200°C for 10 minutes.

Tips: Always preheat the oven as instructed and wait until it's ready before placing in the dishes



Margherita Pizza


INGREDIENTS

- 1 cup whole can tomatoes
- 3 garlic cloves minced
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 pizza dough
- Semolina or all-purpose flour for dusting
- 226g fresh mozzarella (not packed in water), cut into cubes
- 1/3 cup fresh basil leaves
- 2 teaspoons extra-virgin olive oil



Oven Mode: Pizza Function

Preparation

- Place a pizza stone or steel on the top rack, about 15cm from the heating element.
- Crush tomatoes with garlic, salt, and pepper in a bowl; set aside.
- Divide dough into two balls, cover with a towel, and let rest at room temperature for 5 minutes.
- Lightly flour the baking tray and place the pizza on it. Insert into the SENZ OV759 and turn the knob until this symbol appears . Set the temperature to 218°C and bake for 8 minutes or until the crust is golden and the cheese is bubbly.
- Drizzle with olive oil and garnish with basil before serving.

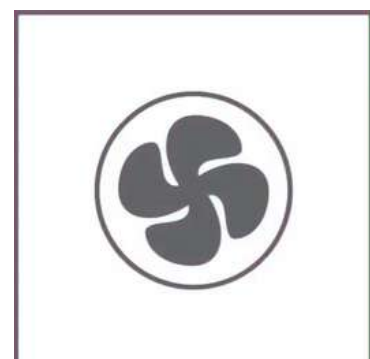
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Baked Garlic Cauliflower

INGREDIENTS


- 1 whole fresh cauliflower (washed)
- 1 ¼ cup cream
- 1/4 cup water
- 1 tsp dried oregano
- 1 tsp smoke paprika
- 3 cloves garlic
- Grated Nutmeg
- 1 cup grated Parmesan (60g)
- 2 tbsp olive oil
- Salt and pepper



Oven Mode:

**Pure Convection
Baking**

Preparation

- Roughly chop the garlic cloves, set aside.
- In a large Dutch oven, heat olive oil and add chopped garlic and oregano. Sauté briefly, then add cream, water, grated nutmeg, salt, and pepper. Mix well and turn off the heat.
- Place the cauliflower upside down into the cream mixture and rotate to coat evenly. Once coated, place it upright. Season with salt, pepper, a little olive oil, grated cheese, and smoked paprika.
- Insert the dutch oven into the SENZ OV759 and turn the knob until this symbol appears . Set the temperature to 200°C and bake for 45 minutes or until the crust is golden and the cheese is bubbly.
- Drizzle the sauce over the cauliflower and serve!

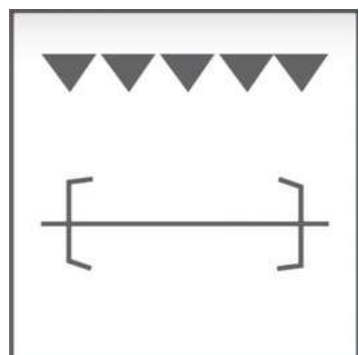
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Rotisserie Chicken

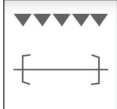
INGREDIENTS

- 1 chicken whole chicken
- 2 tablespoons olive oil
- Salt and black pepper
- 227g chorizo, casing removed and crumbled
- 1/2 cup cannellini beans, drained and rinsed
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1/2 cup breadcrumbs
- 1/4 cup chicken broth or white wine
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon smoked paprika
- 1 Lemon to Stuff

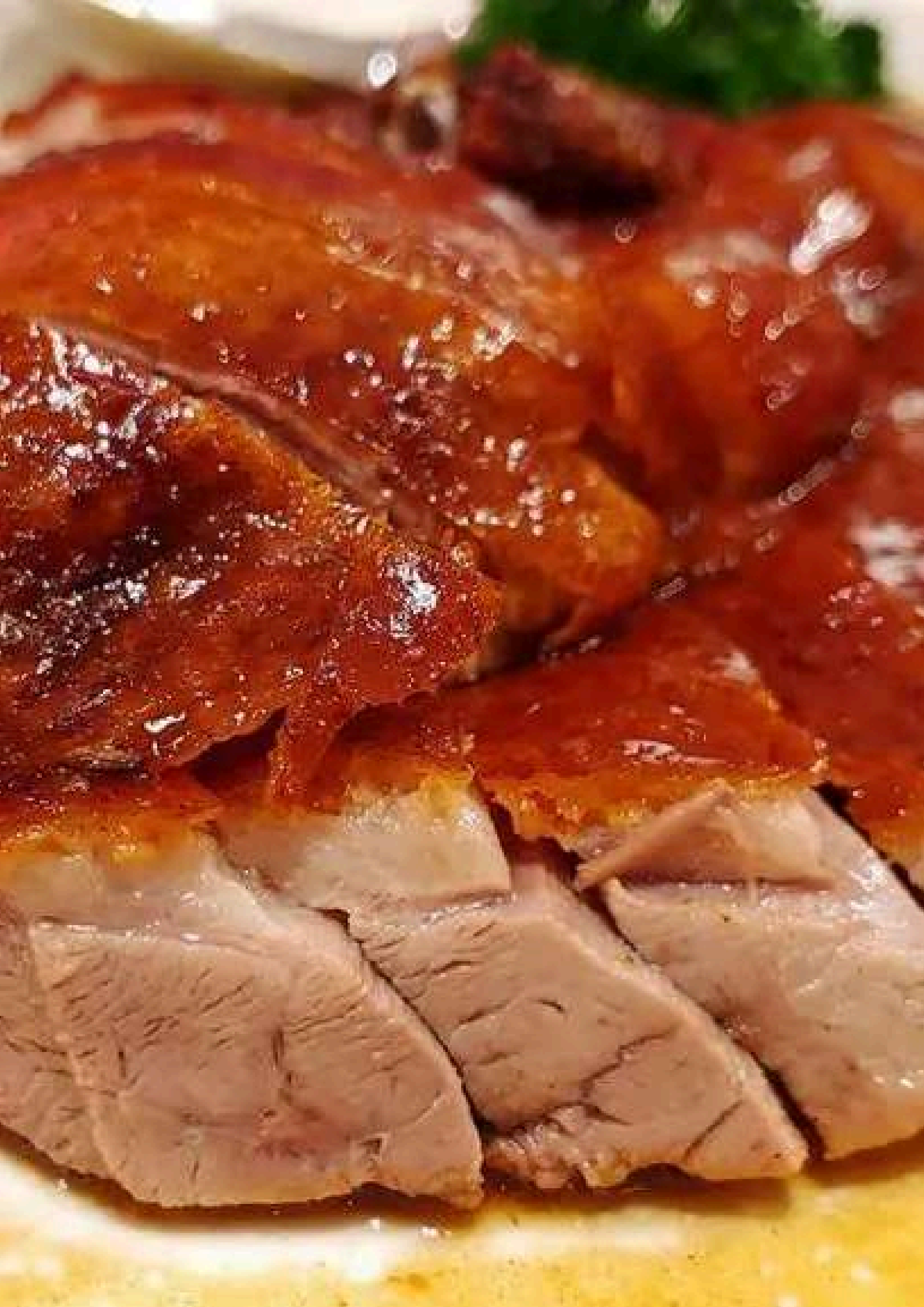


Oven Mode:
Rotisserie

Preparation

- Cook chorizo in a skillet over medium heat until browned.
- Add onion and garlic; cook until soft and translucent.
- Stir in cannellini beans, mixing well.
- Remove from heat and mix in breadcrumbs, chicken broth or white wine, parsley, and smoked paprika.
- Rinse and pat dry the chicken.
- Loosen skin from breast and thigh areas; stuff with stuffing mixture. Truss chicken, securing legs and wings.
- Rub chicken with olive oil; season with salt and pepper.
- Place chicken in a roasting pan, breast side up.
- Place in the SENZ OV759, turn the knob until this symbol appear , set the temperature to 165°C for 1 hour and 20 minutes, basting occasionally.
- Rest for 10-15 minutes before serving.

Tips: Always preheat the oven as instructed and wait until it's ready before placing in the dishes



Peking Duck

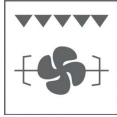
INGREDIENTS

- 1 duck [2.5kg]
- 2 tablespoon fine salt
- 2 tablespoon maltose
- 120 ml hot water
- 1 teaspoon vinegar
- 2 stalks scallions
- 1 head garlic
- 2 apples - quartered
- 4 star anise
- 4 bay leaves
- 2 pieces cassia cinnamon
- 3 tablespoon sweet bean sauce
- 1 teaspoon sugar
- Scallions
- Cucumber



Oven Mode: **Fan Assist Rostisserie**

Preparation

- Pat dry with kitchen paper.
- Rub salt over skin and cavity.
- Place on wire rack with tray underneath.
- Rest on counter for 1 hour.
- Pour 1½ boiling water over duck skin. remove feather ends if there is.
- Mix maltose with hot water and vinegar; brush mixture over skin. Leave to rest in the fridge for 1 hour then brush another layer.
- Refrigerate uncovered for 24-48 hours
- Take duck out of fridge 1 hour before roasting.
- Stuff cavity with scallions, garlic, apples, star anise, cassia cinnamon, bay leaves.
- Place in the SENZ OV759, turn the knob until this symbol appear , set the temperature to 200°C for 15 minutes.
- After 15 minutes, lower the temperature to 180°C, cover wing tips and leg ends with foil and roast for another 60 minutes.
- Serve with sauce made from duck fat, sweet bean sauce, and sugar

Tips: Always preheat the oven as instructed and wait until it's ready before placing in the dishes