

# SENZ<sup>®</sup>

GERMANY

COOKING IN STYLE

## *Recipes Book*



**Portable All-in-one Combi Oven**



**Model No: SZ-SOV2520-B**

# Steamed Chicken & Taro Strips



 3 peoples  30 mins

## Ingredients

400g Taro

200g Chicken

1 tbsp Minced garlic

## Chicken marinade

Pepper 1/2 tsp

Soy sauce 1/2 tbsp

Sesame oil 1 tsp

Cornstarch 1 tsp

Rice wine 1 tbsp

## Seasonings



1 tsp seasoning



Oven Mode :

**Steam**



## Cooking steps

1. Cut taro into long strips and place on a plate.
2. Mince chicken, add marinade, mix well and set aside.
3. Fry the minced garlic in a hot oil pan, add the chicken and fry until it turns color. Add the seasoning and water (100cc) and stir fry evenly.
4. Spread the chicken on top of the taro strips.
5. Put the chicken minced taro strips into SENZ SOV2520, select the  Steam Mode, adjust the temperature to 100°C, cook for 35 mins.  
(For easy options, select the  Auto Menu button, click until P13 appears, then press Start.)
6. When the time is up, you can enjoy the delicious food!

**Tip:** Always preheat the oven as directed and wait until preheated before adding dishes.

# Condensed Milk Corn Crust Toast



 1 people  7 mins

## Ingredients



1 slice thick toast  
Cornflakes moderation  
Unsalted butter  
Condensed milk moderation  
Powdered sugar moderation



Oven Mode :

**Bake**

## Cooking steps

1. Thick slices of toast are coated with softened unsalted butter followed by a layer of condensed milk.
2. Press the cornflakes into small pieces (easier to stick to the toast), and press them slightly on the toast to stick better.
3. Place toast in SENZ SOV2520, select  Bake Mode, preheat oven at 170°C and bake for 5 mins until toast is crispy.  
(For easy options, select the  Auto Menu button, click until P40 appears, then press Start.)
4. Take it out & sprinkle with icing sugar to decorate.

**Tip:** Always preheat the oven as directed and wait until preheated before adding dishes.

# Grilled Salmon with Vegetables



4 peoples ⌚ 40 mins

## Ingredients



Salmon end 1 pc  
2 bell peppers  
1/2 Onion  
Baby Corn 1 pack  
Black pepper  
White pepper  
Salt 1 tsp  
Olive oil 1 tbsp  
Butter 1 small pc



Oven Mode :

**Grill**

## Cooking steps



- 1.Shred the onion, deseeded & sliced the bell pepper, cut the baby corn into diagonal sections, and cut the salmon ends into pieces.
- 2.Vegetables (except Onions) in a deep bowl, sprinkle with white pepper, black pepper, salt, some olive oil and mix well.
- 3.Sprinkle the salmon pieces with salt and pepper and mix gently.
- 4.Line a 2 sheets of baking paper onto baking tray, as there will be salmon oil and vegetable juices.
- 5.Line the baking tray with shredded onion and arrange the vegetables salmon pieces a pc of butter.
- 6.Place baking tray in SENZ SOV2520, select  Grill Mode, preheat oven at 200°C, bake for 18 to 20 mins.  
(For easy options, select the  Auto Menu button, click until P45 appears, then press Start.)

Tip: Always preheat the oven as directed and wait until preheated before adding dishes.



# Potato Slices with Shrimp



 2 peoples  20 mins

## Ingredients

1 pc of Potato  
Shrimp slippery 300g  
Corn 1/2  
Carrot 1/2

## Seasonings



Olive oil  
Salt 1 tbsp  
Black pepper



Oven Mode :

**Air Fry**



## Cooking steps

1. Slice potatoes thinly, add salt, pickle and soften.
2. Smooth shrimp add corn kernels, chopped carrots, salt and black pepper.
3. Spread the potato slices with shrimp and secure them with toothpicks.
4. Slide the potato slices and shrimp into SENZ SOV2520, brush with olive oil, select  Air Fry mode, set 180°C for 10 mins, turn over and bake for another 10 mins!  
(For easy options, select the  Auto Menu button, click until P43 appears, and then press Start, and remember to flip it halfway.)

**Tip:** Always preheat the oven as directed and wait until preheated before adding dishes.

# Baked Chicken Wings with Chips



 2 peoples  30 mins

## Ingredients



Chicken wings 10 pcs  
Minced ginger & garlic  
Green Onion  
Cooking wine 2 spoons  
Orleans marinade 50g  
Light Soy Sauce 2 tbsp  
Oyster sauce 1 tbsp  
1 packet of potato chips  
Moderate of Corn starch  
Proper amount of Egg



Oven Mode :

**Steam & Grill**

## Cooking steps


1. Wash the chicken wings & cut 3 cuts at the back, add green onions, minced ginger & garlic+cooking wine+light soy sauce+oyster sauce+Orleans marinade, and marinate for more than 3 hours or refrigerate overnight.
2. Cover chicken wings with cornstarch egg potato chips.
3. Place the wings in SENZ SOV2520, select  Steam & Grill Mode and set the temperature to 175°C for 25-30 mins.  
(For easy options, select the  Auto Menu button, click until P26 appears, then press Start.)

**Tip:** Adjust the baking temperature properly. If the temperature is too high, the potato chips will be scorched easily. If the potato chips are not wrapped, the method is to steam & grill at 180°C for 20 mins.

**Tip:** Always preheat the oven as directed and wait until preheated before adding dishes.

# Roast Duck



 2 peoples  20 mins

## Ingredients

1 Roast duck

Minced garlic

Proper amount of scallion




Oven Mode :

Cooking steps


## Frozen Food Heating

1. Take the duck out of the fridge and cut it to your preferred thickness.

2. Place roast duck in SENZ SOV2520, select  Auto Menu button, click until LOI appears, then press Start.)

3. Sauté minced garlic and scallions in wok and set aside.

4. Add the heated duck and stir-fry well.

5. Place the roast duck in SENZ SOV2520, select  Steam & Grill mode, set the temperature to 150°C and roast for 5 mins.

Tip: The maximum temperature for Frozen Food Heating is 100°C, so the ingredients are not fully cooked and need to continue cooking in another mode after the end.

# Homemade Yogurt



**Multi-serving**



**5 hours**

## Ingredients

Whole milk/goat milk 1L

Yogurt 2 tsp


(You can use Nestle Natural Set Yogurt.)



**Oven Mode :**

**Yoghurt**

## Cooking steps

- 1.Heat the milk over Low heat, stir gently from time to time, boil until the temperature is  $82^{\circ}\text{C}\sim 85^{\circ}\text{C}$ , the surface can see small bubbles, then turn off the heat. (this is done for the sterilization).
- 2.Let the milk cool down to  $42^{\circ}\text{C}\sim 45^{\circ}\text{C}$ . (about 30 to 40 mins)
- 3.Add yogurt to 1/4 cup of warm milk, stir well, then pour into the rest of the milk, stir well again, then pour it into a clean glass bottle and cover it.
- 4.Put the yogurt bottle into SENZ SOV2520, select the  Auto Menu button, click until L04 appears, then press Start.

Tip: Keep yoghurt in the fridge for up to 2 weeks.  
Be sure to use a clean and dry spoon to avoid spoiling.



# Dehydrated Dried Fruit



**Multi-  
serving**



**6-8 hours**

## Ingredients

Kiwi

Dragon fruit

Pineapple


Fragrant Orange



**Oven Mode :**

**Dehydrate**

## Cooking steps

1. Peel and slice pineapple, kiwi, dragon fruit. If you like a thicker texture, you can cut a little thicker.
2. The orange skin to clean, can use a little salt scrub, cut into the thickness of 0.5 mm or so.
3. Put the cut fruit into SENZ SOV2520, select the  Auto Menu button, click until L05 appears, then press Start.
4. Check every hour or two, remove some fruits if they are already drying, and add others until all fruits are dried.

You can prepare any fruit  
that you like