SENZ®
GERMANY
COOKING IN STYLE

Recipes Book

Portable All-in-one Combi Oven



Model No: SZ-SOV2520-W

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 : Frozen Food Heating

Cooking steps

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 L01 appears, then press Start.)

3.Saute 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.

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

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°C~85°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°C-45°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.

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

Dehydrated Dried Fruit



Multi-serving

6-8 hours

Ingredients

Kiwi

Dragon fruit

Pineapple

Fragrant Orange

You can prepare any fruit that you like

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.

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