

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET

Recipe
Booklet
Reverse Side



Combo Steam + Convection Oven

CSO-300

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE, before putting on or taking off parts and before cleaning. Allow to cool before cleaning or handling.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, do not immerse cord or plug, or place any part of the oven in water or other liquids. See instructions for cleaning on page 10.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the oven to the nearest Cuisinart Repair Center for examination, repair or mechanical or electrical adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets. Do not let cord touch hot surfaces, which could damage it.
10. Do not place oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this oven for anything other than its intended purpose.
12. Do not place sealed or airtight containers in the oven.
13. Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
14. To avoid burns, use extreme caution when removing trays, pans, racks, or disposing of hot grease.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
16. Do not place paper, cardboard, plastic or similar products in the oven.
17. Do not cover crumb tray or any part of the oven except the baking pan with metal foil. This will cause overheating of the oven.
18. Do not block the top of the oven, steam vents, or any other openings while in use.
19. Oversize foods, metal foil packages and utensils must not be inserted in the oven, as they may involve a risk of fire or electric shock.
20. A fire may occur if the oven is covered or touching flammable materials such as curtains, draperies, walls and the like when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
22. Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
23. **CAUTION:** To avoid possibility of fire, never leave oven unattended during use.
24. Do not rest cooking utensils or baking dishes on glass door.
25. Where applicable, always attach plug to appliance and check that the cooking cycle is stopped before plugging cord into wall outlet. To disconnect, press the Start/Cancel button to stop the cooking cycle, then remove plug from wall outlet.
26. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
27. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
28. Press the "Start/Cancel" button to begin or stop cooking function (see page 4 - item 4 for detail).

SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Lift the packing materials, oven and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. Be sure to check all packing materials for all parts listed in the Parts and Features section on page 4 before discarding.
5. Remove any protective or promotional labels from your steam oven and other parts.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

BEFORE THE FIRST USE

Before using your Cuisinart® Combo Steam + Convection Oven for the first time, remove any dust from shipping by wiping the base, cover and controls with a damp cloth.

Be sure to thoroughly clean all accessories before first use. The oven rack, baking pan, broiling rack and crumb tray are dishwasher safe. Rinse water reservoir in hot, sudsy water. Be sure to thoroughly clean all accessories before each use.

Before using your Cuisinart® Combo Steam + Convection Oven, make sure it is two to four inches away from the wall or from any items on the countertop. Do not use on heat-sensitive surfaces. **DO NOT STORE ITEMS ON TOP OF THE OVEN. IF YOU DO, REMOVE THEM BEFORE YOU TURN YOUR OVEN ON. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.**

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PARTS AND FEATURES

1. Blue-Backlit LCD Digital Display

Shows the selected cooking function and icon, temperature and cooking time. Also displays clock, preheating for certain functions, heater elements in use, toast shade and fill water indicator.

2. Blue-Backlit Program Dial/Button

Lets you choose from 9 cooking functions, set the temperature, cooking time, and the LCD display clock.

3. Light Button

Illuminates interior to monitor cooking progress for 2 minutes. Blue LED surrounds the button to indicate the light is ON.

4. Start/Cancel Button

Starts and stops the cooking cycle once function, cooking time, and temperature are selected. Green LED surrounds the button to indicate the cooking cycle has begun.

5. Water Reservoir

1.4-liter removable reservoir for all functions requiring steam, and for oven steam-cleaning.

6. Drip Tray

The slide-out drip tray comes already positioned in your steam oven and is designed to collect excess liquid. The drip tray slides out from the bottom front of the oven, making it easy to empty and clean.

7. Oven Rack

Four-position rack for multiple cooking functions: LOWER for roasts, poultry, casseroles, bread and baked goods. MIDDLE for standard-size foods and dishes, toast and bagels. Two broil positions, UPPER and LOWER, for broiling. See page 6.

8. Baking Pan

A baking pan is included for use with the broiling/steaming rack; use alone when baking or roasting.

9. Broiling/Steaming Rack

A broiling/steaming rack fits into the baking pan for use when broiling or steaming foods such as fish and vegetables.

10. Crumb Tray

Sits underneath the heating elements to catch crumbs from bread and toast. For convenience, we recommend removing the crumb tray when using steam functions.

11. Cord Storage (not shown)

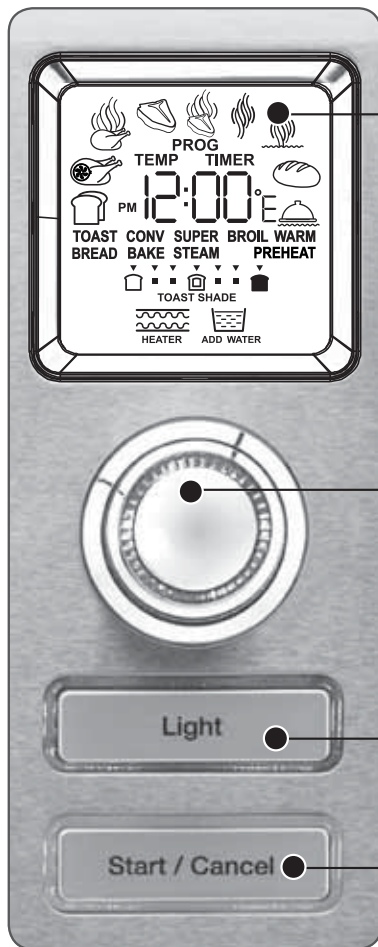
Wraps around rear of unit for a clutter-free countertop.

12. BPA free (not shown)

All materials that come in contact with food are BPA free.



Getting to Know Your Control Panel



LCD Display
lets you view the 9 cooking functions, time, temperature, toast shade, active heating elements, and add water alert. When oven is plugged in and not in use, clock will be displayed.










Program Button/Dial
Use to select cook function, change preset time or temperature, and choose toast shade.

Oven Light Button

Start/Stop Button

COOKING FUNCTIONS

The large blue-backlit LCD screen is easy to read, and clearly displays the function, time, temperature, and toast shade you have selected. Indicators also let you know if top, bottom or both elements are heating, and when to add water to the reservoir.

<p>TOAST</p>  <p>Time determined by shade selected. Fixed Temperature Middle Rack Position</p>	<p>CONVECTION BAKE</p>  <p>Default Time: 30 minutes Default Temp: 350°F Temperature Range: 125°F-450°F Lower or Middle Rack Positions</p>	<p>BAKE STEAM</p>  <p>Default Time: 30 minutes Default Temp: 350°F Temperature Range: 225°F-450°F Lower or Middle Rack Positions</p>
<p>BROIL</p>  <p>Default Time: 10 minutes Default Temp: 500°F Temperature Range: 300°F-500°F Lower or Upper Broil Positions</p>	<p>BROIL STEAM</p>  <p>Default Time: 10 minutes Default Temp: 500°F Temperature Range: 300°F-500°F Lower or Upper Broil Positions</p>	<p>STEAM</p>  <p>Default Time: 30 minutes Default Temp: 210°F Temperature Range: 100°F-210°F Middle Rack Position</p>
<p>SUPER STEAM</p>  <p>Default Time: 20 minutes Default Temp: 250°F Temperature Range: 125°F-400°F Lower or Middle Rack Positions</p>	<p>BREAD</p>  <p>Default Time: 10 minutes Default Temp: 350°F Temperature Range: 125°F-450°F Lower or Middle Rack Positions</p>	<p>WARM</p>  <p>Default Time: 30 minutes Default Temp: 160°F Temperature Range: 125°F-300°F Lower or Middle Rack Positions</p>

Additional Control Panel Icons

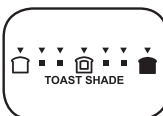
PREHEAT

Preheat – Preheat indicator will disappear once the oven has reached set temperature. Food should be placed in oven before selecting cooking function and starting oven as preheat time is minimal and incorporated into overall cooking time.



ADD WATER

Add Water – Add water indicator will illuminate and unit will continuously beep and shut off when the reservoir needs to be filled. Fill reservoir and replace on oven. Wait 30 seconds and press the program button. Oven will automatically resume from the point cooking cycle was interrupted. A full reservoir should run for approximately 2 hours on a steam function.



Toast Shade – Scroll from 1 to 7 for light to dark toast. Always use crumb tray when toasting.



Active heating elements – Illuminate which heating elements are on for individual cooking functions.

Set Your Clock

Plug the oven into a 120 volt AC outlet. The LCD display will be illuminated blue. Clock will read 12:00 am. To set clock, press and hold the program button until the time starts flashing. Scroll the dial to select am/pm and then press button to confirm. Scroll the dial to set hour and then press to confirm. Finally scroll the dial for minutes and then press to set.

OVEN RACK POSITION GUIDE

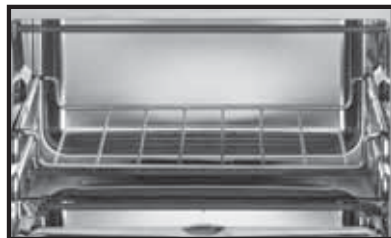
All of our recipes give you step-by-step directions and indicate how to position the oven rack for best results. Please refer to the diagram below.

WARNING: Placing the rack in the lower rack position or in the upper broil position while toasting may result in a fire. Toast only in the middle rack position.

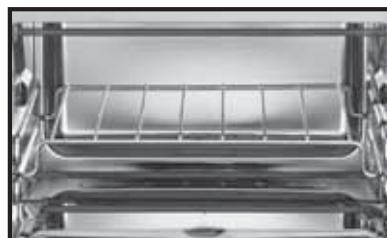
Lower Rack Position



Middle Rack Position



Lower Broil Position

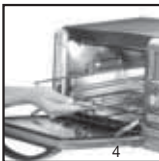


Upper Broil Position



OPERATING INSTRUCTIONS

1. Place oven and appropriate accessories on a clean, dry, flat surface. Make sure oven interior and accessories have been cleaned and dried thoroughly before use.
2. Open the unit using the handle on the door, pulling it downward until it rests comfortably in place.
3. Before cooking, position the oven rack for the cooking function being used. Refer to the Cooking Functions Chart on page 5 and Oven Rack Position Guide on page 6 for proper positioning.
4. **IMPORTANT WHEN COOKING WITH STEAM**
Fill the water reservoir with tap water if using a function requiring steam. Remove reservoir by lifting vertically, using the integrated handle. Invert and remove reservoir cap and fill. Replace cap and return reservoir so that it is properly seated in its original position.
5. Place food in oven and close door.
6. Turn the program dial to engage the functions menu.
NOTE: The program dial/button will be surrounded by a blue LED light to indicate the functions menu is engaged.
7. Scroll until the proper cooking function appears on the screen. Refer to the Cooking Functions chart on page 5 for function information.
8. Press the program button in the center of the dial to set the function. A beep will sound and the temperature setting will start flashing.
9. Use the program dial to select the desired temperature. Refer to the Cooking Functions chart on page 5 for temperature ranges.
10. Press the program button again in the center of the dial to set temperature. A beep will sound and the default time will begin flashing.



12. To increase or decrease cooking time, use the program dial to scroll to appropriate time and then press the program button again in the center of the dial to set the time.
13. Press the START/CANCEL button to begin cooking cycle.
NOTE: A beep will sound and the START/CANCEL button will be surrounded by a green LED light to indicate the cooking cycle has begun. The countdown timer will begin counting down until cooking cycle is complete.



For Use With TOAST Function:

1. Slide the crumb tray into position by tilting the crumb tray under the bottom heating elements inside the unit, and pushing it to the rear wall.
NOTE: The crumb tray is properly positioned if it rests flat on the interior base of the unit.
2. All toasting is done with the oven rack in the middle rack position. Refer to the Oven Rack Position Guide on page 5.
3. Turn the program dial to engage the functions menu.
NOTE: The program dial/button will be surrounded by a blue LED light to indicate the functions menu is engaged.
4. Scroll until the TOAST function appears on screen, then press the program button in the center of the dial to set TOAST. A beep will sound and the toast shade selector will start flashing.
5. Using the program dial, select a toast shade setting between 1 and 7 (1 is lightest, 7 is darkest).
6. Press the program button to set shade, which will appear in the display; a beep will sound and the toast shade selector will no longer flash.
7. Press the START/CANCEL button to begin toasting cycle.
NOTE: A beep will sound and the START/CANCEL button will be surrounded by a green LED light to indicate the cooking cycle has begun. Default countdown timer for the shade selected will now appear and begin counting down.



To change functions, time or temperature during cooking:

To change temperature: During the cooking process, the LCD screen will display the countdown timer. Press and hold the program button until a beep sounds and the LCD screen displays the previously selected temperature flashing. Turn the program dial to desired temperature. Press program button to set new temperature. A beep will sound.

To change time: Press and hold the program button until set temperature starts flashing. Press program button in again. The countdown timer will begin flashing and the current remaining time will be displayed. Turn the program dial to select new time and press program button to set that time. The new countdown time will be displayed, and cooking process will continue.

To change function: Press and hold the program button until set temperature starts flashing. Press program button in again. Time will start flashing. Press program button again. Current function icon will start flashing. Use program dial to scroll to desired function, and press program button to set.

NOTE: Once you change to another function, temperature and time will go to default settings for that function. Follow instructions above to select new temperature and time, if desired.

TIPS AND HINTS

General

Always make sure water reservoir is full before using any of the steam functions. Remove reservoir by lifting vertically, using the integrated handle. Invert and remove reservoir cap and fill. Replace cap and return reservoir so that it is properly seated in its original position.

Always remember to empty drip tray after each use. Also make sure it is in place before cooking.

For convenience, we recommend removing the crumb tray when using any of the steam functions, although it is not required.

Natural juices tend to accumulate in the baking pan when cooking with steam functions. Should the baking pan be full of liquid after cooking, allow to cool and then carefully remove.

Toast

Use provided crumb tray when making toast.

Toast should be centered on the oven rack for most even results.

Convection Bake

Convection Bake is best used for most baked goods like cakes, cookies and pastries.

Rotating baking pan halfway through cooking time is recommended for even baking.

Bake Steam

The combination of bake and steam means crispy yet juicy results every time in less time. The Bake Steam function also provides even, moist heat that is a benefit for many types of foods, from perfect custards to effortless braised dishes.

For an exceptional roast chicken we recommend using high heat, 450°F, for best results. Little to no oil is necessary when roasting with steam.

Cooking with the bake steam function may shorten conventional roasting/

baking times. If using a recipe meant for a traditional oven begin checking for doneness at least 10 minutes before recommended time.

The Bake Steam function allows you to create tender and browned braised dishes. Place less-tender cuts of meat like short ribs, shanks, cubes of shoulder or leg, with minimal or no liquid directly on the baking tray. Start cooking on Bake Steam at a medium temperature and then reduce temperature after one hour with entire cooking time set for 2 hours (see rib recipe on page 13 as a guide). Minimal to no liquid is used in steam-baked, braised dishes because natural juices are drawn out from the meat, providing the perfect braising liquid.

The Bake Steam function allows you to bake custard-style dishes (like crème brûlée, bread pudding and pot de crème) without a water bath. Cover item to be baked and set oven on Bake Steam at a low temperature (for custards set to 225°F. For heartier custard dishes like bread pudding set temperature to 325/350°F). Cooking times are generally 40 to 50 minutes.

Roast vegetables like peppers and tomatoes on the Bake Steam function. Place vegetables with a little to no oil directly on baking tray in the lower or middle rack position. Most vegetables will be nicely roasted in about 30 minutes at a minimum of 400°F.

Bake Steam keeps leftovers moist. When reheating, put leftovers in the middle rack position uncovered and set oven to 250°F for about 20 minutes.

Steam

The highest temperature (210°F) on the Steam function should be used for all traditional steaming tasks like vegetables, seafood and other proteins. See Steam Cooking Chart page 10 for steaming suggestions and times.

For all vegetable/protein steaming we recommend placing item to be steamed on the broiling/steaming rack fitted into the baking pan.

When steaming seafood we recommend placing a small amount of wine or other aromatic liquid on the bottom of the baking pan to infuse flavor.

The lowest temperature (100°F) on the Steam function is ideal for bread proofing. Allow dough to complete at least one rise at room temperature. Shape dough and place on the baking pan lined with parchment and then put directly in the oven in the lower rack position. Set in oven for a minimum

of 20 minutes and up to ½ hour on 100°F to proof. Once time elapses, switch oven to Bread function and set temperature and time, indicated by recipe.

Some baked goods can be steam/baked or steamed and then convection baked, such as pretzels and bagels.

The Steam function can also work to clean the interior of your steam oven. Run oven on default setting to (210° F for 30 minutes) to loosen grease or food residue. Once cycle is complete, wipe the interior clean with a cloth.

Broil and Broil Steam

For your convenience we have two different rack positions for Broil/Broil Steam, refer to page 5 for reference.

The lower broil position is best suited for thicker foods like steaks, chops and larger fish fillets as well as top browning of dishes like nachos and casseroles.

The upper broil position is for thin foods like smaller seafood and thin fillets.

When positioning foods to broil make sure they are not touching the heating elements as they can burn very easily.

We recommend leaving the oven door slightly ajar when broiling.

Broil Steam is great for steam roasting foods like seafood, fish, chicken parts and vegetables.

Super Steam

Steam plus the additional heat of the bottom element is the ideal setting for perfect rice. The ratio we use for white rice to water is 2 cups to 2¼ cups. Simply combine rice and water in an ovenproof dish and cover. Put in oven with the rack in the lower position set to Super Steam at 300°F. White rice takes about 25 to 30 minutes from start to finish. Brown rice takes about 40 minutes using 2½ cups water for 2 cups of rice. All rice should rest about 10 to 15 minutes covered before fluffing and serving.

Super Steam also does a great job with steam-roasted vegetables. Put vegetables in the lower or middle rack position and set up to 400°F for at least 20 minutes.

Bread

The Bread function simulates a professional bread oven on your counter. An initial burst of steam followed by convection baking yields professional results every time with crispy crusts and perfectly risen interiors.

Prepare any bread recipe as instructed. Prior to baking, we highly recommend using the Steam function set to 100°F for the final proofing step (see section on Steam for tips).

Use your recipe-recommended oven temperature for the Bread function. However, baking times may be shortened for certain recipes – keep an eye on the bread in the oven during the last 10 minutes of recipe-specified baking time.

Use the Bread function for other recipes that use yeast as the leavening agent. Doughnuts that are proofed with the Steam function and then baked using the Bread function are delicious and light. They taste as though they came fresh from your favorite doughnut shop!

Warm

Use this setting to keep dishes warm that have already been cooked to completion.

Steam Cooking Chart

Steam function, 210°F, middle rack position*, food on broiling/steaming rack and baking pan.

Food	Amount	Preparation	Cooking Time
Artichokes	4 large	trimmed	105–120 minutes
Asparagus	1 pound	trimmed	10–12 minutes
Broccoli	2 cups	1½-inch florets	20 minutes
Cauliflower	2 cups	1½-inch florets	20–25 minutes
Corn	2 ears	husked	20 minutes
Green beans	2 cups	trimmed	15 minutes
Snow peas	2 cups	trimmed	10 minutes
Potatoes, new	1 pound	whole	40–45 minutes
Shrimp	½ pound	peeled and deveined	12–15 minutes
Fin fish (salmon, swordfish, etc.)	1 pound	cut into portion sizes	18–20 minutes

*For artichokes, use the lowest rack position.

CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

1. Always unplug the oven from the electrical outlet.
2. When cleaning the exterior, do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly.
3. To clean the interior walls, you can first loosen food debris by running the Steam cycle function. Follow the Operating Instructions, using the Steam function default (30 minutes at 210°F). Once cycle is complete wipe interior with a cloth or sponge. DO NOT use harsh abrasives or corrosive products, which could damage the oven wall surface.
4. To remove excess liquid, slide out the drip tray and discard contents. Wipe clean or place in top rack of dishwasher. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the drip tray in place.
5. The oven rack, baking pan, broiling rack, and crumb tray are dishwasher safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.
6. Rinse water reservoir in hot, sudsy water. Dry well.
7. Never wrap the cord around the outside of the oven. Use the cord storage tabs on the back of the oven.
8. Any other servicing should be performed by an authorized service representative.

Note: If oven is not in use for more than 1 month, fill water reservoir and run oven on Steam function at 210°F for 60 minutes before using.

Decalcification

Decalcification refers to the removal of calcium deposits that form over time. These deposits can cause damage to the machine. For best performance from your Combo Steam + Convection Oven, decalcify annually for average use and twice a year for heavy use.

To decalcify:

Remove the reservoir from the unit and empty it completely. Set oven to the Steam function at 210°F for 30 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

While the unit is running, add 1 cup of water and 1 cup of distilled white vinegar to the reservoir. When the "Add water" alert sounds, return reservoir to the unit. Wait 30 seconds and press the program button to reset the Steam function at 210°F for 75 minutes. Press the Start/Cancel button and let the oven run until the "Add water" alert sounds.

Remove the reservoir and rinse out with fresh clean water. Fill the reservoir halfway with clean water. Return the reservoir to the unit. Wait 30 seconds and press the program button. Oven will resume from the point at which the cycle was interrupted. Let the oven run until the "Add water" alert sounds or the timer runs out.

TROUBLESHOOTING

Q: Can you switch functions during cooking?

A: Yes. See page 8 for instructions.

Q: Why is my unit beeping?

A: Steam reservoir is empty. Remove and refill with water, then replace. See page 7 for instructions.

Q: Why is water is leaking onto the counter.

A: Drip tray is not in place, or it may be full. Always check before each use and empty after use.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Combo Steam + Convection Oven that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Combo Steam + Convection Oven will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture. If your Cuisinart® Combo Steam + Convection Oven should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If you are experiencing problems with your Cuisinart product, we suggest that you call our Cuisinart Service Center at 1-800-726-0190 before returning the product for service. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

Your Cuisinart® Combo Steam + Convection Oven has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as by use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages.

Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

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Cuisinart®

Recipe Booklet

Instruction
Booklet
Reverse Side



Combo Steam + Convection Oven

CSO-300

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Each recipe has the Active and Total Time listed to help you plan your cooking schedule. Active refers to hands-on prep and cooking time, while Total includes resting and baking time.

RECIPES

French Toast Strata

Give your family a new twist on French toast this weekend. Let the strata sit in the refrigerator overnight and bake it first thing in the morning.

 **Active Time: 20 minutes Total Time: Overnight plus 3 hours**

Makes 8 servings

- nonstick cooking spray**
- 4 large eggs**
- 1 cup whole milk**
- 1 cup heavy cream**
- 1 teaspoon pure vanilla extract**
- 1/3 cup pure maple syrup**
- 2 teaspoons ground cinnamon**
- 1 teaspoon ground nutmeg**
- 1/4 teaspoon kosher salt**
- 1 loaf challah bread (1 pound)**
- 2 tablespoons packed light brown sugar**
- 2 tablespoons unsalted butter, cut into 1/2-inch pieces**

1. Lightly coat a 9-inch square pan with nonstick cooking spray; reserve.
2. Put the eggs, milk, cream, vanilla, syrup, spices and salt into a medium bowl. Whisk to completely combine.
3. Using a serrated knife, slice the challah bread into strips that fit the length of the baking pan. Tightly fit half of the bread strips into the bottom of the pan and cover with half of the egg mixture. Sprinkle the top with 1 tablespoon of the brown sugar.
4. Repeat with the remaining bread, laying the strips in the opposite direction of the first layer. Pour the remaining egg mixture over the top and dot with remaining brown sugar. Cover tightly with foil and chill in the refrigerator for at least 2 hours or overnight.

5. Remove the pan from the refrigerator and bring to room temperature. Dot the top of the strata with the butter and loosely cover with aluminum foil.
6. Put the pan in the oven with the rack in the lower rack position. Set the oven to Bake Steam at 350°F for 25 minutes. Remove the foil and switch the unit to Broil at 500°F for 5 minutes, or until the top is browned and slightly crusty and the internal temperature of the strata is 160°F.
7. Remove and serve immediately.

Nutritional information per serving:
Calories 390 (46% from fat) • carb. 41g • pro. 10g
• fat 20g • sat. fat 11g • chol. 172mg • sod. 355mg
• calc. 121mg • fiber 2g

Lemon Tea Loaf

This moist, quick bread has bright flavor from a double dose of lemon, using not only the fruit's juice but zest as well.

 **Active Time: 25 minutes Total Time: 1 hour 45 minutes**

Makes 1 loaf (sixteen 1/2-inch slices)

- butter and flour for preparing pan**
- 3 cups unbleached, all-purpose flour**
- 1 1/2 teaspoons baking powder**
- 1/4 teaspoon baking soda**
- 1/2 teaspoon kosher salt**
- 3/8 cup unsalted butter, melted, to room temperature**
- 2 cups granulated sugar**
- 3 large lemons, zested and juiced, juice divided**
- 4 large eggs, room temperature**
- 1 teaspoon pure vanilla extract**
- 1/2 cup whole milk, room temperature**
- 3/4 cup confectioners' sugar, sifted**

1. Butter and flour a 9-inch loaf pan.
2. Into a medium bowl sift together flour, baking powder, baking soda and salt.
3. Put the melted butter and sugar in a large bowl and combine using a hand mixer on medium speed for 1 minute. The mixture will seem slightly granular. Reserve 2 tablespoons of lemon juice for the glaze and then add the rest with the zest to the butter/sugar mixture and continue mixing. Add the eggs one at a time and then the vanilla. Mix until batter is homogenous.
4. Using low speed, add the dry ingredients and the milk alternately in three additions, ending with the milk.
5. Pour the batter into the pan and put in the oven with the rack in the lower rack position. Set the oven to Convection Bake at 325°F for 65 to 70 minutes, or until a cake tester inserted in the center comes out clean.
6. Allow cake to rest at least 10 minutes in the pan until warm. While cake is resting, mix the reserved juice with the confectioners' sugar until sugar is dissolved. When the pan is cool enough to handle, remove the cake from the pan and put on a wire rack over a baking sheet. Brush glaze all over top and sides of cake with a spatula or pastry brush. Allow cake to cool completely before slicing.

Nutritional information per serving slice:
Calories 275 (26% from fat) • carb. 47g • pro. 4g
• fat 8g • sat. fat 6g • chol. 55mg • sod. 156mg
• calc. 56mg • fiber 1g

Caramelized Onion and Two-Tomato Tart

A tasty and colorful dish to serve as a first course or light lunch.

 **Active Time: 45 minutes Total Time: 2 hours**

Makes one 9-inch square tart 9 servings

- 1 medium onion peeled, halved and sliced**
- 2 garlic cloves, peeled and smashed**
- 2 thyme sprigs, leaves only**
- 2 teaspoons olive oil**
- 1 teaspoon kosher salt, divided**
- ½ cup mixed red and yellow grape tomatoes, halved**
- 1 sheet prepared puff pastry, defrosted**
- egg wash (1 large egg and 1 tablespoon water whisked together)**
- ¼ cup plus 1 tablespoon shredded Comté cheese, divided**
- 3 tablespoons fresh ricotta, strained of any excess water**
- 2 large basil leaves**

1. Toss the onion with the garlic, thyme, olive oil and ½ teaspoon of the salt in a medium mixing bowl. Put on the baking pan lined with parchment paper and put in the oven with the rack in the middle rack position. Set the oven to Super Steam at 300°F for 30 minutes.
2. While the onion is cooking, toss the tomatoes in the same bowl with ¼ teaspoon of salt. Remove and reserve onion mixture once finished. Replace the parchment and put the tomatoes on the pan and then into the oven. Set to Bake Steam at 400°F for 5 minutes.
3. Roll out the sheet of pastry on a well-floured surface and cut out a 9 x 9-inch square. Cut four 1-inch wide strips out of the pastry for a border around the square, placing the strips directly on top of the pastry square. Using the tines of a fork, prick the surface of the tart shell all over, in the center and on the borders. Brush the egg wash all over the tart shell.

4. Put the tart shell on the cleaned baking pan lined with parchment and put in the oven with the rack in the lower rack position. Set to Convection Bake at 400°F for 30 minutes. Keep an eye on the shell to make sure the surface does not get too dark. Should it get too dark before time expires, cover with aluminum foil.
5. Once shell is baked and cools slightly, scatter the ¼ cup of shredded cheese along the bottom of the tart shell. Put ½ tablespoon dollops of the ricotta on top of the cheese evenly across the tart; sprinkle with half of the remaining salt. Top evenly with the onion mixture and then the tomatoes, and finally the remaining cheese and salt. Cover the border of the tart with aluminum foil and put back in the oven with the rack in the middle rack position. Set oven to Broil at 500°F for 10 minutes, until the cheese on top is melted and golden brown.
6. Once tart is finished tear the basil leaves and scatter on top of the tart before serving.

Nutritional information per serving:
 Calories 68 (63% from fat) • carb. 4g • pro. 3g
 • fat 5g • sat. fat 2g • chol. 27mg • sod. 218mg
 • calc. 56mg • fiber 0g

Oysters Rockefeller

This classic holiday hors d'oeuvre is sure to impress.

 **Active Time: 30 minutes Total Time: 45 minutes**

Makes 8 servings

- 3** **tablespoons unsalted butter, divided**
- ⅓** **cup panko breadcrumbs**
- ¼** **teaspoon kosher salt**
- 1** **large shallot, peeled and finely chopped**
- 1** **large garlic clove, peeled and finely chopped**
- 1** **cup packed spinach, finely chopped**
- 1** **tablespoon Pernod**
- 8** **large oysters, shucked, on the half-shell**
- ¼** **cup fresh parsley, finely chopped**

1. Melt 1 tablespoon of the butter and put in a small mixing bowl with the breadcrumbs and salt. Mix to combine; reserve.
2. Put the remaining butter in a medium skillet set over medium-low heat. Once melted, add the shallot and garlic; sauté until softened. Add the spinach and sauté until bright and wilted. Increase the heat to medium/medium-high; add the Pernod and stir to fully coat. Cook until Pernod has evaporated. Remove from heat; reserve.
3. Top each oyster with a heaping teaspoon of spinach mixture, then with the seasoned breadcrumbs.
4. Line the baking pan with parchment paper. Put prepared oysters on the tray and put in the oven with the rack in the middle rack position. Set to Convection Bake at 400°F for 10 to 15 minutes.
5. Remove oysters from oven when golden brown and sprinkle with chopped parsley; serve immediately.

Nutritional information per oyster:
 Calories 94 (72% from fat) • carb. 5g • pro. 1g
 • fat 7g • sat. fat 5g • chol. 21mg • sod. 104mg
 • calc. 9mg • fiber 0g

Spanish Style Mussels with Chorizo

Sherry and spicy chorizo give these mussels a bit of Spanish flair.

 **Active Time: 15 minutes Total Time: 55 minutes**

Makes 4 servings

- 6 ounces smoked chorizo (2 links), sliced into 1/4-inch rounds**
- 1 onion, peeled and thinly sliced**
- 2 garlic cloves, peeled and crushed**
- 2 teaspoons olive oil**
- 1/4 cup sherry**
- 1 pound mussels, scrubbed and de-bearded**

1. Combine the chorizo, onion, garlic, and olive oil in a small bowl. Evenly spread ingredients on the baking pan and put in the oven with the rack in the lower rack position. Set to Bake Steam at 450°F for 20 minutes.
2. Remove the pan from the oven and carefully adjust the oven rack to the middle position. Stir in the sherry with a wooden spoon to deglaze the pan and add the mussels in an even layer. Return the pan to the oven and set to Steam at 210°F for 20 minutes until mussels have fully opened. Start checking the mussels at 15 minutes. Discard any mussels that have not opened.
3. Serve immediately.

Nutritional information per serving:
Calories 287 (52% from fat) • carb. 9g • pro. 21g
• fat 16g • sat. fat 5g • chol. 58mg • sod. 698mg
• calc. 43mg • fiber 1g

Chermoula Shrimp

A North African–style pesto, this is a perfect accompaniment for most seafood, especially shrimp and salmon, but is also delicious tossed with steamed or roasted potatoes.

 **Active Time: 20 minutes Total Time: 30 minutes**

Makes about 4 servings

Chermoula:

- 3/4 cup fresh cilantro, stems discarded**
- 1/2 cup fresh parsley, stems discarded**
- 2 garlic cloves, peeled**
- 1/2 teaspoon grated lemon zest**
- 1/2 teaspoon kosher salt**
- 1/2 teaspoon paprika**
- 1/4 teaspoon ground cumin**
- 1/4 teaspoon freshly ground black pepper**
- pinch cayenne**
- 2 tablespoons fresh lemon juice**
- 2 to 4 tablespoons extra virgin olive oil**

Shrimp:

- 1 pound large shrimp, peeled and deveined**
- 1 teaspoon olive oil**
- pinch kosher salt**
- pinch freshly ground black pepper**

1. Put all ingredients for the chermoula, except the olive oil, in a mini chopper, or a food processor fitted with the metal chopping blade. Pulse until roughly chopped, about 8 to 10 times, scraping as needed. While continuously processing, gradually add the oil through the hole in the top of the lid,

processing until desired consistency is reached – use less oil if you want a chunkier pesto-like sauce, or more if you want it thinner. Taste and adjust the seasonings to your liking. Cover and reserve to allow flavors to meld.

2. Prepare the shrimp and fit the broiling/steaming rack into the baking pan. Put the shrimp, oil, salt and pepper in a mixing bowl and toss to combine. Divide the shrimp among 5 skewers and place the skewers on top of the broiling/steaming rack. Put the rack in the upper broil position. Put the tray on the rack and leave the oven door slightly open. Set to Broil for 10 minutes, or until the shrimp are fully opaque.
3. Transfer the shrimp to a platter and drizzle the chermoula over the top.

Note: If using wooden skewers, soak them in water for at least half hour prior to using.

Nutritional information per serving:
Calories 200 (47% from fat) • carb. 3g • pro. 24g
• fat 10g • sat. fat 1g • chol. 171mg • sod. 372mg
• calc. 78mg • fiber 1g

Whole Roasted Branzino

Just add the Roasted Pepper Pilaf (page 16) and you have an easy yet elegant meal.

 **Active Time: 30 minutes Total Time: 2 hours**

Makes 2 servings

- 2 small shallots, about 2 to 3 ounces total, peeled and sliced
- 2 garlic cloves, peeled and crushed
- 1 small fennel bulb (about 12 ounces), sliced lengthwise
- 1 medium orange, sliced
- 1 small lemon, sliced
- 2 sprigs fresh oregano
- 2 sprigs fresh thyme

- ½ teaspoon kosher salt, divided
- ¼ teaspoon crushed red pepper
- 2 teaspoons olive oil, divided
- 1 whole branzino, cleaned

1. In a stainless steel bowl, toss together the shallots, garlic, fennel, orange, lemon, oregano, thyme, ¼ teaspoon of the salt, the crushed red pepper and 1 teaspoon of the olive oil.
2. Season the flesh of the fish with remaining salt and stuff as much of this filling (about ½ cup to 1 cup) into the fish as possible. Tie together with butcher's twine in 3 places along the fish to keep the filling inside. Keep in mind there will be plenty of filling left over.
3. Prepare a bed of the remaining filling ingredients in the middle of the baking tray on a diagonal, placing some of the citrus slices on the top of the bed. Place the fish on top of the bed, wrap with plastic and keep in the refrigerator for an hour.
4. When ready to cook, drizzle the remaining teaspoon of olive oil on top of the fish and place in the oven with the rack in the middle rack position. Set oven to Bake Steam at 450°F for 30 minutes.
5. Remove the tray when finished, and portion fish into 2 fillets; serve on top of the vegetable filling.

Nutritional information per serving:
Calories 276 (27% from fat) • carb. 18g • pro. 33g
• fat 8g • sat. fat 2g • chol. 70mg • sod. 512mg
• calc. 77mg • fiber 2g

Red Chile Pork

The perfect taco filling. Tender and absolutely delicious!

 **Active Time: 30 minutes Total Time: 3 hours**

Makes about 12 servings

- 3 pounds boneless pork shoulder or pork butt**
- 1 tablespoon kosher salt**
- 1 tablespoon chili powder**
- ½ teaspoon dried oregano**
- 1 bay leaf**
- 1 cinnamon stick**
- ½ teaspoon ground cumin**
- ¼ teaspoon cayenne**
- 4 garlic cloves, peeled and crushed**

1. Cut the shoulder into large chunks; and place in a large mixing bowl.
2. Put the remaining ingredients together and then rub over the meat. Cover and let rest in the refrigerator overnight to marinate.
3. Transfer the meat, with the spices, to the baking tray and put in the oven with the rack in the lower rack position. Set to Bake Steam at 350°F for 75 minutes when time expires, reset to 225°F for an additional 45 minutes on Bake Steam.
4. Allow pork to rest in oven until cool enough to handle. Remove the baking tray carefully to avoid spilling any of the braising liquid.
5. Remove and discard bay leaf, cinnamon stick and garlic. Using your hands (wearing gloves is recommended!), shred pork into bite-size pieces. This can now be used as a filling for tamales (page 11), tacos, burritos or served over rice with vegetables. Pair with our Red Chile Sauce (recipe follows) for extra flavor. **Note:** If using as filling for tamales we recommend mixing in 1 cup of red chile sauce. Follow tamale instructions and masa dough recipe on pages 11-12.

Nutritional information per serving (based on 4-pound pork shoulder):
Calories 361 (70% from fat) • carb. 1g • pro. 26g • fat 27g • sat. fat 9g • chol. 107mg
• sod. 499mg • calc. 28mg • fiber 0g

Red Chile Sauce

Perfect sauce for topping tamales or tacos. Be sure to have your roasted tomatoes ready before starting the recipe.

 **Active Time: 20 minutes Total Time: 1 hour 20 minutes**

Makes about 2 cups

- 1 tablespoon olive oil**
- 1 medium onion, peeled and finely chopped**
- 2 garlic cloves, peeled and finely chopped**
- ¼ cup red chile powder (preferably New Mexican style)**
- ½ teaspoon kosher salt, plus more as needed**
- 1 recipe roasted tomatoes (page 16)**
- 1 cup chicken broth, low sodium**
- 2 tablespoons honey**
- 1 bay leaf**

1. Put oil into a medium sauté pan set over medium-low heat. Once hot, add the onion and garlic. Sauté until soft, and then add the chile powder and salt; cook, stirring occasionally, for about 5 minutes to allow flavors to meld. Add the tomatoes and stir with a wooden spoon to break them down and fully combine all ingredients.
2. Once cooked down a bit, add the broth, honey and bay leaf. Raise the temperature to medium high and bring to a boil. Reduce to a simmer and cook, maintaining the simmer, for 1 hour.

Nutritional information per serving (2 tablespoons):
Calories 27 (37% from fat) • carb. 4g • pro. 1g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 84mg
• calc. 10mg • fiber 1g

Beef Tenderloin Roast with Garlic and Herbs

Marinating overnight intensifies the flavor of this simple roast.

 **Active Time: 10 minutes** **Total Time: Overnight plus 1 hour 15 minutes**

Makes 6 servings

- 1½ to 2 pounds trimmed beef tenderloin roast**
- 4 garlic cloves**
- 2 sprigs fresh thyme**
- 1 sprig fresh oregano**
- ¼ teaspoon freshly ground black pepper**
- ½ teaspoon kosher salt**
- 1 tablespoon unsalted butter, melted**

1. Put the tenderloin into a large resealable storage bag with the garlic, thyme, oregano and pepper. Toss to coat and marinate in refrigerator overnight.
2. Take the tenderloin out of the bag, discarding the garlic and herbs. Line the baking pan with parchment paper. Put tenderloin on the prepared pan and coat meat with the salt. Allow to rest at room temperature for 30 minutes.
3. Put the tenderloin in the oven with the rack in the lower rack position. Set to Convection Bake at 450°F for 30 minutes. At the end of the convection bake cycle, remove tenderloin from oven and brush the top with melted butter. Return meat to the oven and set to Broil at 500°F for 5 minutes.
4. Allow meat to rest for 10 minutes before slicing and serving.

Nutritional information per serving:
Calories 301 (68% from fat) • carb. 1g • pro. 22g
• fat 22g • sat. fat 9g • chol. 101mg • sod. 254mg
• calc. 33mg • fiber 0g

Vinegar Chicken with Peppers

Balsamic vinegar gives the chicken a glazed finish from the oven.

 **Active Time: 25 minutes** **Total Time: 2 hours 25 minutes**

Makes 4 servings

- ½ medium red bell pepper, sliced**
- ½ medium orange bell pepper, sliced**
- ½ medium yellow bell pepper, sliced**
- ½ onion, peeled and sliced**
- 2 garlic cloves, peeled and smashed**
- 1 tablespoon fresh rosemary leaves**
- 1 tablespoon olive oil**
- 2 tablespoons balsamic vinegar**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- 4 chicken thighs, bone-in, skin on**

1. Combine all ingredients in a medium bowl, making sure vegetables and chicken are evenly coated with the oil and vinegar. Cover with plastic wrap and chill in the refrigerator for 1 hour.
2. Evenly arrange the ingredients in the baking pan, with the chicken sitting on top of the vegetables, skin side up. Put in the oven with the rack in the middle rack position and set the oven to Bake Steam at 300°F for 60 minutes.
3. Remove from the oven and serve.

Nutritional information per serving:
Calories 258 (63% from fat) • carb. 6g • pro. 17g
• fat 18g • sat. fat 4g • chol. 79mg • sod. 359mg
• calc. 23mg • fiber 1g

Salmon with Lemon-Herb Butter

A quick and simple dish. Any leftovers can be served over a salad the next day.

 **Active Time: 20 minutes Total Time: 1 hour 20 minutes**

Makes 4 servings

- 1 small scallion, cut into 1-inch pieces**
- 1 tablespoon fresh dill**
- 1 tablespoon fresh parsley**
- 4 tablespoons unsalted butter**
- 1 teaspoon grated lemon zest**
- ¼ teaspoon plus pinch kosher salt**
- ¼ teaspoon freshly ground black pepper**
- 1 pound salmon fillet**

1. Put the scallion, dill and parsley in a mini food processor fitted with the chopping blade. Pulse to chop. Scrape down sides and add butter, lemon zest, ¼ teaspoon salt and pepper. Process until fully homogenous, stopping to scrape down the sides as needed. Transfer butter to a piece of wax paper and form into the shape of the salmon fillet. If butter is too soft, refrigerate for 30 minutes.
2. Sprinkle salmon fillet with pinch of salt and gently put the butter onto the top of the fish, covering as much of the flesh as possible.
3. Chill the prepared salmon in refrigerator for at least 30 minutes.
4. When ready to cook put the salmon on top of the broiling/streaming rack fit into the baking pan. Put in the oven with the rack in the lower broil position. Set to Broil Steam at 500°F for 10–15 minutes* and then Broil at 500°F for 5–10 minutes browning to finish.
5. Once brown, remove salmon let rest for a minute before serving.

*Salmon fillets vary in size so it may be necessary to adjust the cooking time, depending on thickness.

Nutritional information per serving:
Calories 237 (60% from fat) • carb. 0g • pro. 23g
• fat 15g • sat. fat 6g • chol. 85mg • sod. 99mg
• calc. 15mg • fiber 0g

Perfect Roast Chicken

The Combo Steam + Convection Oven creates the foolproof chicken – crispy and moist, no oil necessary!

 **Active Time: 10 minutes Total Time: Overnight plus 70 minutes**

Makes 4 servings

- 1 whole chicken (4 pounds)**
- ½ teaspoon freshly ground black pepper**
- 3 garlic cloves, crushed**
- 3 sprigs fresh thyme**
- 3 sprigs fresh rosemary**
- 2 sprigs fresh oregano**
- 1½ teaspoons kosher salt**
- 1 medium lemon, halved**

1. Season the chicken with the pepper and toss with the garlic and fresh herbs. Marinate in the refrigerator overnight.
2. Remove chicken from the refrigerator. Sprinkle liberally with salt and squeeze lemon juice over the chicken and stuff the lemon into its cavity with the fresh herbs. Tie the legs of the chicken together with butcher's twine, if desired (this helps the chicken to cook more evenly).
3. Put the chicken on the baking pan and put in the oven with the rack in the lower rack position. Set to Bake Steam at 450°F for 50 minutes, or until chicken is cooked and skin is golden brown. Internal temperature of the breast/light meat should be 165°F and thigh/dark meat should be 170°F.
4. Allow to rest for 10 minutes before carving or serving.

Nutritional information per serving:

Calories 385 (23% from fat) • carb. 2g • pro. 69g

• fat 9g • sat. fat 2g • chol. 221mg • sod. 841mg • calc. 41mg • fiber 0g

Indoor Clambake

Take the beach party inside with this easy but impressive countertop recipe.



Active Time: 40 minutes Total Time: 1 hour 20 minutes

Makes 4 servings

- 1 **tablespoon olive oil**
- 2 **shallots, peeled and sliced**
- 4 **garlic cloves, peeled and crushed**
- 4 **sprigs thyme**
- ½ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- ½ **small fennel bulb, sliced**
- 6 **small red potatoes**
- 2 **ears corn, husked and cut into 2-inch pieces**
- ¾ **pound littleneck clams (about 6), scrubbed**
- ½ **pound mussels (about 8), scrubbed and de-bearded**
- 2 **lobster tails**
- ¼ **cup white wine or beer**
- ½ **tablespoon finely chopped tarragon**
- ½ **tablespoon finely chopped parsley**

1. In a large bowl, toss together the oil, shallots, garlic, thyme, salt, pepper, fennel, potatoes, and corn. Evenly arrange the ingredients on the baking pan. Put the pan in the oven with the rack in the lower rack position. Set to Super Steam for 20 minutes.
2. Carefully remove the pan from the oven and arrange the clams and mussels around the outside of the pan and the lobster tails in the center. Carefully

pour the wine onto the pan and return to the oven. Continue cooking on Super Steam with time set for 15 minutes.

3. Baking pan will be full of cooking liquid. Remove it carefully from the oven. Garnish with the chopped herbs. Serve alongside crusty bread.

Nutritional information per serving:

Calories 587 (13% from fat) • carb. 74g • pro. 50g

• fat 8g • sat. fat 1g • chol. 156mg • sod. 1625mg

• calc. 191mg • fiber 8g

Green Chile Tamales

This recipe does require a few steps but the final results are well worth the effort. Depending on the size of the corn husks, you may be able to fill the tamales with more or less than recommended; it will become easier to gauge as you fill them.



Active Time: 2 hours Total Time: 5 hours

Makes about 24 tamales

Green Chile Filling:

- 1½ **pounds poblano peppers (about 8), stems trimmed**
- 2 **tablespoons vegetable oil**
- 1 **medium onion, peeled and finely chopped**
- 1 **jalapeño pepper, seeded and finely chopped**
- 4 **garlic cloves, peeled and finely chopped**
- 2 **tablespoons plus 1 teaspoon unbleached, all-purpose flour**
- 2 **cups water or low-sodium chicken broth**
- 2 **pounds whole chicken legs (about 4 legs), roasted, meat removed, shredded***
- 2 **cans (4.5 ounces each) diced green chiles**
- ½ **teaspoon kosher salt**
- 24 **corn husks**

Masa Dough:

- 5 cups masa harina**
- 1 tablespoon plus 1 teaspoon baking powder**
- 2½ teaspoons kosher salt**
- 3¾ cups water**
- 1¼ cups vegetable oil**

1. Arrange the poblano peppers in a single layer on the baking pan. Put the pan in the oven with the rack in the middle rack position. Set to Bake Steam at 425°F. Cook for 30 minutes until charred, flipping the peppers halfway through cooking. Remove peppers to a bowl and cover tightly with plastic wrap.
2. Once cool enough to handle, peel, seed, and roughly chop the peppers. Set aside.
3. In a medium pot, heat the oil over medium-high heat. Add the onion, jalapeño, and garlic and sauté until softened and lightly golden. Whisk in the flour and cook for 1 to 2 minutes. Whisk in the water or broth and bring to a boil. Reduce heat to medium and add the chicken, poblano peppers and canned chiles. Simmer for about 30 to 45 minutes until filling is thickened and still moist but not soupy.
4. While the filling is cooking, put husks in a large bowl and pour over enough boiling water to cover. Use an inverted plate or heavy lid to keep the husks submerged for at least 1 hour.
5. Remove chile from heat and allow to cool slightly. (It will thicken slightly as it sits.)
6. Prepare the masa dough. In a large bowl, stir together the masa, baking powder, and salt. Slowly add the water, using a wooden spoon or a clean hand to incorporate the liquid well. Add the vegetable oil last and mix thoroughly until a dough is formed. Refrigerate until ready to use.
7. Assemble the tamales. Working with one husk at a time, remove from water and shake off any excess. Lay the husk flat on a work surface with the larger end facing you. Spread about ¼ cup of masa dough onto the husk, covering ¾ of the husk toward the wider end.

8. Put about 2 to 4 tablespoons of filling on top of the masa, depending on the size of the husk. Fold the sides of the husk in over the filling and the husk's narrow end underneath the tamale to secure closed. Repeat until all tamales have been filled.
9. Arrange the tamales on the baking pan, with the open ends upward, stacking against each other in a slightly slanted position. Put in the oven with the rack in the lower rack position and set the oven to Steam at 210°F for 2 hours. The masa should be set and the husk should peel easily away from it.
10. Serve immediately.

*To prepare the chicken in the oven, coat raw chicken legs with ½ teaspoon each salt and pepper and put in the baking pan with the rack in the middle rack position. Set to Bake Steam at 325°F for 60 minutes. Remove, cool, and shred the meat.

Nutritional information per tamale:
Calories 259 (55% from fat) • carb. 22g • pro. 8g
• fat 16g • sat. fat 2g • chol. 17mg • sod. 423mg
• calc. 57mg • fiber 2g

Asian-Style Pork Ribs

These sweet and savory ribs are delicious on their own but they are also the filling for our pork buns in the next recipe.

*Nutritional information per rib:
Calories 365 (51% from fat) • carb. 24g • pro. 21g
• fat 21g • sat. fat 6g • chol. 72mg • sod. 944mg
• calc. 34mg • fiber 0g*

 **Active Time: 10 minutes Total Time: Overnight plus 2 hours 10 minutes**

Makes: 4 entrée or 6 appetizer servings

- 1 cup hoisin sauce
- ½ cup soy sauce, low-sodium
- 1 tablespoon yuzu juice* or fresh lime juice
- 1 tablespoon mirin
- 1 tablespoon fish sauce
- 1 one- to two-inch piece of ginger, peeled and halved
- 2 garlic cloves, peeled
- ½ cup packed light brown sugar
- ¼ cup grapeseed oil
- 1 rack bone-in pork ribs (about 3 pounds), cut into individual ribs

1. Put all ingredients except ribs in the jar of a blender in the order listed. Blend on high until completely homogenous.
2. Put ribs in a stainless steel bowl and coat completely with the marinade. Cover the bowl tightly with plastic wrap and chill in the refrigerator overnight.
3. Take the meat from the refrigerator and remove as much marinade from each individual rib as possible. Fit the ribs in a single layer on the baking pan and put in the oven with the rack in the middle rack position. Set the oven to Bake Steam at 350°F for 60 minutes. When time expires, reset to 225°F for an additional hour on Bake Steam.
4. Remove the ribs from the oven and serve.

*Yuzu is a Japanese citrus fruit that is quite sour. Yuzu juice can be found at Japanese grocery stores or gourmet shops.

Steamed Pork Buns

These delicate breads are a classic dim sum component and have quickly become a favorite in our test kitchen.

 **Active Time: 1 hour 25 minutes Total Time: 3 hours 25 minutes**

Makes 16 buns

- 1 recipe Asian-Style Pork Ribs, cooled
- 1 teaspoon active dry yeast
- ¼ cup granulated sugar, divided
- 1⅓ cups warm water (105–110°F), divided
- 3 cups unbleached, all-purpose flour, plus more as needed
- ¼ teaspoon baking soda
- 1 tablespoon canola oil

1. Remove meat from ribs and shred well. Keep refrigerated until ready to use. If desired, reserve any juices from the ribs after baking to moisten meat before filling.
2. Mix yeast with a pinch of the sugar and stir into ⅓ cup of the warm water. Let stand 5 minutes until foamy.
3. In a large stainless steel bowl combine the flour, remaining sugar and the baking soda. Stir to mix and make a small well in the center.
4. Add the remaining water to the yeast mixture and slowly pour it into the flour, using one hand to pour while the other mixes the dough. If the dough appears too wet, add more flour, 1 tablespoon at a time until the dough starts to come together. Add the oil and use your hands to work the dough until well combined.

5. Transfer the dough to a well-floured surface and knead the dough by hand for about 10 minutes until it is smooth and elastic. Shape the dough into a ball and cover with a dampened kitchen towel. Let the dough rest at room temperature for 1 hour.
6. Meanwhile, line the baking pan with a piece of parchment and take pork out of the refrigerator. Lay a large piece of wax paper on the counter where you will be filling the buns.
7. Lightly flour the work surface and roll the dough into a log, about 16 inches long. Cut the log into 16 equal pieces, about 2 ounces each.
8. Working with one piece of dough at a time and keeping the rest covered with the damp towel, roll each piece of dough into a very flat round, about 4 to 5 inches in diameter. Fill each dough in the center with 2 heaping tablespoons of the shredded pork. It may seem like a lot but the dough will stretch as you pull it around the filling. Gather the dough up and around the filling by pleating along the edges. Pinch the pleats together, making a little neck on the bun, and twist firmly to seal.
9. Put the bun on the wax paper and cover with another damp towel. Repeat with remaining dough and filling until all buns have been made.
10. Put half of the buns on the baking tray, keeping the remaining 8 covered. Put the tray in the oven with the rack in the middle rack position and set to Steam at 210 °F for 30 minutes, until dough is cooked through. Remove the buns and re-line the tray with new parchment and repeat with remaining buns.
11. Serve immediately.

Nutritional information per bun:

*Calories 392 (41% from fat) • carb. 40g • pro. 20g
 • fat 18g • sat. fat 5g • chol. 59mg • sod. 786mg
 • calc. 28mg • fiber 0g*

Two-Beet Salad with Champagne Vinaigrette

This salad presents beautifully and can quickly turn any meal into a special occasion.

 **Active Time: 15 minutes Total Time: 1 hour 5 minutes**

Makes 6 servings

- 2 red beets (about 8 ounces), peeled and cut into wedges**
- 2 yellow beets (about 8 ounces), peeled and cut into wedges**
- 1 tablespoon olive oil**
- ¼ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ¼ cup Champagne Vinaigrette (recipe follows)**
- 3 cups mixed greens**
- 1½ ounces soft goat cheese, crumbled**
- ½ cup chopped hazelnuts, toasted**

1. In a medium bowl, toss beets with oil, salt and pepper until evenly coated. Arrange the beets in a single layer on the baking pan and put in the oven with the rack in the middle rack position. Set the oven to Broil Steam at 500°F for 30 minutes.
2. To assemble the salads, put the greens in a medium bowl and add the vinaigrette, 1 tablespoons at a time, to evenly coat the leaves, until desired seasoning is achieved. Divide the dressed greens evenly among plates and top each with a bit of goat cheese, nuts, and 4 to 5 beet wedges.

Note: Do not dress greens until ready to serve or they will become soggy.

Nutritional information per serving:

*Calories 229 (68% from fat) • carb. 12g • pro. 6g
 • fat 18g • sat. fat 3g • chol. 3mg • sod. 509mg
 • calc. 136mg • fiber 5g*

Champagne Vinaigrette

This delicious vinaigrette will become a favorite after the first taste.

 **Active Time: 10 minutes**

Makes 1 cup

- 1** **garlic clove, peeled**
- 1** **small shallot, peeled and cut into 1/2-inch pieces**
- 1** **teaspoon Dijon-style mustard**
- 1/4** **teaspoon kosher salt**
- 2 1/2** **tablespoons champagne vinegar**
- 3/4** **cup extra virgin olive oil**

1. Put all ingredients except the olive oil in a blender or food processor fitted with the metal chopping blade. Pulse a few times to break up the garlic and shallot and then, with the unit running, add the oil in a slow, steady stream and blend until emulsified.
2. Let mixture blend an additional 30 seconds after emulsifying.
3. Serve immediately, or store in the refrigerator for up to one week. Bring to room temperature and stir or whisk before serving.

Nutritional information per serving (2 tablespoons):
Calories 92 (99% from fat) • carb. 0g • pro. 0g
• fat 11g • sat. fat 1g • chol. 0mg • sod. 44mg
• calc. 1mg • fiber 0g

Brussels Sprouts with Pancetta

The perfect side dish to any meal; the saltiness of the pancetta complements the earthiness of the sprouts and a finish of red wine vinegar provides an unexpected but welcome tang.

 **Active Time: 10 minutes** **Total Time: 30 minutes**

Makes 4 servings

- 1** **pound Brussels sprouts, trimmed and halved**
- 1** **shallot, peeled and thinly sliced**
- 1** **ounce pancetta, diced**
- 1** **tablespoon olive oil**
- 1/8** **teaspoon kosher salt**
- 1/8** **teaspoon freshly ground black pepper**
- 2** **teaspoons red wine vinegar**

1. Toss all the ingredients except the vinegar together in a bowl until evenly coated. Arrange the ingredients on the baking pan in a single layer, Brussels sprouts cut side down.
2. Put the baking pan in the oven with the rack in the lower rack position and set the oven to Super Steam at 400°F for 20 minutes, until the sprouts are tender and well browned. Start checking after 15 minutes.
3. Remove sprouts from the pan and put them into a serving bowl. Toss with vinegar. Adjust seasonings as desired and serve.

Nutritional information per serving:
Calories 108 (46% from fat) • carb. 11g • pro. 5g
• fat 6g • sat. fat 1g • chol. 6mg • sod. 230mg
• calc. 50mg • fiber 4g

Roasted Pepper Rice Pilaf

This colorful side dish works well alongside most main dishes from beef to chicken to fish. Any vegetable can easily be substituted for the peppers for a variation.

 **Archive time: 20 minutes Total time: 1 hour 40 minutes**

Makes about 8 cups

- 1 medium red bell pepper (about 7 to 8 ounces)**
- 1 medium yellow bell pepper (about 7 to 8 ounces)**
- 2¼ teaspoons extra virgin olive oil, divided**
- ½ medium onion, peeled and chopped**
- 2 garlic cloves, peeled and crushed**
- 1½ cups long grain white rice**
- ½ cup wehani* or brown basmati rice**
- 2½ cups chicken broth low sodium**
- 2 sprigs fresh thyme**
- 1¼ teaspoons kosher salt**
- ¼ teaspoon freshly ground black pepper**
- ¼ cup fresh parsley, chopped**
- 2 scallions, trimmed and chopped**

1. Put the peppers on the baking pan and rub with ¼ teaspoon of the olive oil and put in the oven with the rack in the middle rack position. Set to Bake Steam at 400°F for 30 minutes. Turn the peppers midway through cooking.
2. Once finished, put peppers in a medium bowl and cover tightly with plastic wrap. Let rest for 30 minutes. When cool, remove peppers and peel away the skin, discarding both the skin and seeds. Cut the peppers into ½-inch dice.
3. Put the remaining olive oil into a 2-quart baking pan with the onion, garlic, rice, chicken broth, salt and pepper. Cover the pan and put in oven with the

rack in the lower rack position. Set the oven to Super Steam at 300°F for 35 minutes.

4. When complete, allow rice to rest for about 15 minutes. Finish by stirring in the reserved peppers with the parsley and scallions.

Nutritional information per ½-cup serving:
Calories 100 (9% from fat) • carb. 21g • pro. 2g
• fat 1g • sat. fat 0g • chol. 0mg • sod. 264mg
• calc. 15mg • fiber 1g

*Wehani rice is a type of aromatic brown rice that can be found in speciality food stores.

Roasted Tomatoes

Steam-roasting tomatoes intensifies their flavor. They can be a tasty component to many dishes, or blend them up as a sauce from marinara to our Red Chile Sauce (page 8).

 **Active Time: 5 minutes Total Time: 20 minutes**

Makes about 6 servings

- 2 teaspoons olive oil**
- 6 plum tomatoes, cored and halved lengthwise**
- pinch kosher salt**
- pinch freshly ground black pepper**

1. Line the baking pan with parchment paper. Drizzle the olive oil over the cut side of the tomatoes and sprinkle with salt and pepper. Lay on prepared pan, cut side down, and put in the oven with the rack in the middle rack position. Set to Bake Steam at 450°F for 15 minutes.
2. Remove tomatoes from oven and let cool slightly. Remove skins before using.

Nutritional information per serving:
Calories 25 (56% from fat) • carb. 2g • pro. 1g
• fat 2g • sat. fat 0g • chol. 0mg • sod. 19mg
• calc. 6mg • fiber 1g

Brioche

Soft and buttery, this bread takes some TLC to prepare, but the final results are well worth it. Perfect when toasted and spread with jam for breakfast, or sliced and made even more decadent when used for making French toast.

 **Active Time: 55 minutes Total Time: 5 hours 45 minutes**

Makes 1 loaf (about 8 servings)

- 1¼ teaspoons active dry yeast**
- 1 teaspoon plus 2 tablespoons granulated sugar, divided**
- 2 tablespoons warm whole milk (105–110°F)**
- 1⅓ cups bread flour**
- 2 large eggs, lightly beaten**
- ½ teaspoon kosher salt**
- 6 tablespoons unsalted butter, cold and cubed (store in refrigerator until ready to use)**
egg wash (1 large egg and 1 tablespoon water whisked together)

1. In a small bowl, dissolve the yeast and teaspoon of sugar in the warm milk. Let stand 5 to 10 minutes, or until mixture is foamy.
2. Put the flour and the remaining 2 tablespoons of sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix to combine. Once yeast has proofed, add mixture to the flour/sugar. Mix on a medium-low speed until completely combined, and then very gradually add the eggs, not adding more until the previous bit has been absorbed by the flour mixture. Continue to mix until dough is completely homogenous without any lumps. You may need to raise the speed to a medium/medium-high at this point. The dough will be very sticky and glue-like. Allow this to mix for about 10 minutes to allow gluten to develop well. Stop the mixer to scrape down the sides of the bowl and the paddle as needed to be sure that the dough is well-mixed and smooth.
3. Scrape down the sides of the bowl and the paddle, and then replace the paddle with the dough hook. Start mixing on a low/medium-low speed and add the salt. Gradually add the cold butter, cube by cube, not adding more

butter until the preceding is fully incorporated. Increase speed to medium and continue kneading until all the butter has been added. Add additional flour, 1 teaspoon at a time, if dough is getting too sticky. The kneading process should take about 15 to 20 minutes – do not rush it! Dough is done when it is smooth and elastic, and when pulled should not break apart easily.

4. Form dough into a ball and put in a clean mixing bowl, cover with plastic and allow to rest in the refrigerator for 3½ hours. After chilling, let rest at room temperature for an additional 30 minutes.
5. Generously butter a 9-inch loaf pan. Gently shape dough into a loaf and put it in the pan. With the rack in the lower rack position, put pan in oven. Set to Steam at 100°F for 25 minutes to proof. Remove from oven and lightly brush with egg wash. Return to oven and then set to Bread at 350°F for 30 minutes to bake. Bread should be shiny and well browned at the end of the baking cycle, and the internal temperature should read 190°F.
6. Remove bread from the pan and allow to fully cool on a rack before serving.

Nutritional information per serving:

*Calories 185 (47% from fat) • carb. 19g • pro. 5g
• fat 10g • sat. fat 6g • chol. 69mg • sod. 167mg
• calc. 11mg • fiber 1g*

Soft Pretzels

*Just like the street vendors' pretzels, but now in your own kitchen!
Serve with spicy brown mustard for the authentic touch.*

 **Active Time: 45 minutes Total Time: 2 hours 25 minutes**

Makes 12 pretzels

- 1 cup warm water (105–110°F)**
- 1 tablespoon packed light brown sugar**
- 2¼ teaspoons active dry yeast**
- 3¼ cups bread flour**
- 2 teaspoons kosher salt**
- baking soda wash (⅓ cup warm water and 1 teaspoon baking soda whisked together to dissolve baking soda)**
- egg wash (1 large egg and 1 tablespoon water whisked together)**
- coarse salt, for sprinkling**

1. Put the water in a small mixing bowl or large measuring cup and add the sugar and yeast; stir to dissolve. Let stand 5 to 10 minutes, or until mixture is foamy.
2. Put the flour and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds. With the machine running, slowly add the proofed yeast mixture through the feed tube and process until a dough ball forms. Continue processing 45 seconds to knead the dough. Shape the dough into a smooth ball, put it in a clean mixing bowl and cover with plastic. Let rise in a warm place until the dough has doubled in size, about 60 minutes.
3. Gently punch dough down and then roll into a 16-inch rope. Divide the dough into 12 equal pieces. Take one piece (keep other pieces covered loosely with plastic wrap or a damp towel to prevent drying out) and roll into a very thin rope, about 6 inches long, and shape into a pretzel by taking the two ends and crossing them over one another, making sure that the ends hang over the bottom; press firmly to seal. Repeat with remaining pieces of dough, being sure to keep all shaped pretzels under plastic or a damp towel.

4. Line the baking pan with a piece of parchment paper. Put 6 of the shaped pretzels on the lined pan. Lightly brush the pretzels with the baking soda wash. Put the pan in the oven with the rack in the middle rack position. Set to Steam at 210°F for 5 minutes.
5. At the end of the steaming cycle, remove from oven and lightly brush the pretzels with the egg wash and sprinkle generously with the salt. Return to oven then set to Convection Bake at 425°F for 12 to 14 minutes to bake. Pretzels should be shiny and lightly browned at the end of the baking cycle.
6. Remove pretzels from the pan and serve immediately. Repeat with the remaining 6 pretzels.
7. Pretzels are best served the same day, preferably hot out of the oven. They can last for 2 days if stored in an airtight container.

Nutritional information per pretzel:

*Calories 118 (0% from fat) • carb. 25g • pro. 4g
• fat 0g • sat. fat 0g • chol. 0mg • sod. 261mg
• calc. 1mg • fiber 1g*

Buttery Dinner Rolls

Fresh from the oven, warm rolls make any dinner extra-special.

 **Active Time: 30 minutes Total Time: 2 hours 20 minutes**

Makes 12 rolls

- ⅓ cup whole milk**
- 6 tablespoons unsalted butter**
- 3 tablespoons granulated sugar**
- 1¾ teaspoons active dry yeast**
- 3 tablespoons warm water (105–110°F)**
- 1 egg, lightly beaten**
- 3 cups bread flour**
- ¾ teaspoon kosher salt**
- egg wash (1 large egg and 1 tablespoon water whisked together)**

1. In a small saucepan combine the milk, butter and sugar. Warm over low heat until the butter is melted. Remove from heat and set aside to cool to room temperature.
2. Dissolve the yeast in the warm water. Let stand 5 minutes, or until mixture is foamy. Combine with cooled milk mixture and beaten egg. Put the flour and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds. With the machine running, slowly add all the liquids through the feed tube and process until a dough ball forms. Continue processing 45 seconds to knead the dough. Shape the dough into a smooth ball, and put it in a clean mixing bowl and cover with plastic wrap. Let rise in a warm place until the dough has doubled in size, about 60 minutes.
3. Lightly butter a 9-inch round baking pan. Punch the dough down and then divide into 12 equal pieces (about 2 ounces each). Roll into smooth rounds and arrange in the prepared pan. Put the pan in the oven, with the rack in the lower rack position. Set to Steam at 100°F for 25 minutes to proof.
4. Remove from oven and lightly brush the proofed rolls with egg wash. Return to oven and set to Bread at 375°F for 25 minutes to bake. Rolls should be golden brown and have an internal temperature of 190°F.
5. Remove rolls from the pan and cool slightly before serving.

Nutritional information per roll:
 Calories 172 (31% from fat) • carb. 26g • pro. 4g
 • fat 6g • sat. fat 4g • chol. 16mg • sod. 102mg
 • calc. 12mg • fiber 1g

Rustic Italian Bread

 **Active Time: 15 minutes Total Time: 2 hours 10 minutes**

This airy and crusty loaf proves that making artisanal-style bread at home has never been easier.

Makes 1 round loaf (about 16 servings)

1¾ teaspoons active dry yeast
¾ teaspoon granulated sugar

1 cup warm water (105–110°F)
3 cups bread flour
 ⅓ **cup wheat bran**
1½ teaspoons kosher salt
1½ tablespoons olive oil
egg wash (1 large egg and 1 tablespoon cold water whisked together)

1. In a measuring cup, dissolve the yeast and sugar in the warm water. Let stand 5 minutes, or until mixture is foamy.
2. Put the flour, wheat bran and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds. Add the oil. With the machine running, slowly add the liquid through the feed tube and process until a dough ball forms. Continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large bowl that has been lightly floured. Cover the bowl tightly with plastic wrap and let the dough rise for 1 hour, until doubled in size.
3. Punch down the dough, reshape into a ball and cover the bowl again with a clean piece of plastic wrap. Let rise 1 hour.
4. Line the baking pan with a piece of parchment. Gently punch down the dough and shape into a tight, large round. Put the round on the pan and in the oven with the rack in the lower rack position. Set to Steam at 100°F for 25 minutes to proof.
5. Remove from oven; with a serrated knife cut an X into the top center of the loaf, brush with the egg wash and return to the oven. Set to Bread at 400°F for 30–35 minutes to bake.
6. Bread should be nicely browned and have an internal temperature between 200°F and 207°F. Remove bread from the oven and cool completely on a wire rack before slicing.

Nutritional information per serving:
 Calories 127 (15% from fat) • carb. 23g • pro. 4g
 • fat 2g • sat. fat 0g • chol. 16mg • sod. 292mg
 • calc. 3mg • fiber 1g

French Bread

Multiple rises and an overnight stay in the refrigerator is what give this bread its complex flavor.

 **Active Time: 25 minutes Total Time: Overnight plus 4 hours 15 minutes**

Makes 2 small baguettes (about 16 servings)

- 1¼ teaspoons active dry yeast**
- pinch granulated sugar**
- 1 cup warm water (105–110°F), divided**
- 3 cups unbleached, all-purpose flour**
- 1 teaspoon kosher salt**
- egg wash (1 large egg and 1 tablespoon water, whisked together)**

1. In a measuring cup, dissolve the yeast and sugar in $\frac{3}{4}$ cup of the warm water. Reserve the remaining $\frac{1}{4}$ cup. Let the yeast mixture stand 5 minutes, or until foamy.
2. Put the flour and salt into the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds.
3. With the machine running, slowly add the liquid with the yeast through the feed tube and process until a dough ball forms. Add reserved water 1 tablespoon at a time if dough is too dry. Continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large bowl. Cover the bowl tightly with plastic wrap and let the dough rise for 1 hour, until doubled in size.
4. Punch down the dough, reshape into a ball and cover the bowl again with a clean piece of plastic wrap. Let rise 1 hour.
5. Punch down the dough once more and cover again with a clean piece of plastic wrap. Put the bowl in the refrigerator overnight.
6. The next day, remove the dough from the refrigerator and bring to room temperature. Line the baking tray with a piece of parchment.
7. Gently punch down dough and divide in half. Press and roll each dough half into baguette form, about 9 inches long. Put the loaves side by side on the

tray in the steam oven with the rack in the lower rack position. Set to Steam at 100°F for 25 minutes to proof.

8. Remove the tray from the oven and using a serrated knife cut three slits across the top of each loaf, brush with egg wash and return to the oven. Set to Bread at 400°F for 30 minutes to bake the loaves, rotating the tray halfway through.
9. Bread should be nicely browned and have an internal temperature between 200°F and 207°F. Remove bread from the oven and cool completely on a wire rack before slicing.

Nutritional information per serving:

*Calories 81 (3% from fat) • carb. 17g • pro. 3g
• fat 0g • sat. fat 0g • chol. 12mg • sod. 148mg
• calc. 2mg • fiber 0g*

Molasses Whole Wheat Rolls with Raisins and Pecans

These slightly sweet rolls are the perfect addition to your family's bread basket.

 **Active Time: 40 minutes Total Time: 2 hours 25 minutes**

Makes 12 rolls

- ½ cup whole milk**
- ½ cup water**
- 1½ tablespoons unsalted butter**
- 2 tablespoons molasses**
- 2¼ teaspoons active dry yeast**
- 2 cups whole wheat flour**
- 1¾ cups bread flour**
- 1 teaspoon kosher salt**
- ½ cup golden raisins**
- ½ cup pecans, chopped**
- egg wash (1 large egg and 1 tablespoon water, whisked together)**

1. In a small saucepan heat the milk, water, butter and molasses over low heat until butter is melted and the mixture reaches 110°F. Transfer to a large measuring cup and add the yeast. Let stand 5 minutes, or until foamy.
2. Put the flours and salt in the work bowl of a food processor fitted with the dough or metal chopping blade and process for 10 seconds.
3. With the machine running, slowly add the liquid through the feed tube and process until a dough ball forms. Add the raisins and nuts and continue processing 1 minute to knead the dough. Shape the dough into a ball and put in a large bowl. Cover the bowl tightly with plastic wrap and let the dough rise for 1 hour, until doubled in size.
4. Line the baking tray with a piece of parchment. Punch down the dough and divide it into 12 even pieces, about 2¼ to 2½ ounces each. Work each dough piece into a small torpedo-shaped roll. Evenly space 6 of the rolls on the tray and put in the oven with the rack in the lower rack position. Set to Steam at 100°F for 25 minutes to proof. Cover the remaining rolls with a clean kitchen towel or plastic wrap and place in refrigerator.
5. Remove the tray from oven and using kitchen shears, snip 3 slits into the top of each loaf, brush with egg wash and return to the oven. Set to Bread at 375°F for 25 minutes to bake the rolls.
6. Rolls are done when evenly browned and internal temperature is 200°F. Remove rolls from oven and cool completely on a wire rack. Repeat process with remaining rolls.

Nutritional information per roll:

*Calories 213 (23% from fat) • carb. 36g • pro. 6g
 • fat 6g • sat. fat 2g • chol. 20mg • sod. 214mg
 • calc. 31mg • fiber 3g*

Chocolate Chip Bread Pudding

A great make-ahead dessert from fridge to table in less than an hour.

 **Active Time: 20 minutes** **Total Time: 4 hours 10 minutes**

Makes 6 to 8 servings

- 1 loaf (1 pound) challah bread, cut into 1-inch cubes (about 10 cups)**
- ½ cup chocolate chips**
- 3 large eggs, lightly beaten**
- ⅓ cup granulated sugar**
- ½ teaspoon table salt**
- 1 cup whole milk**
- 1 cup heavy cream**
- 2 teaspoons pure vanilla extract**
- nonstick cooking spray (or softened butter)**

1. Put the bread cubes and chocolate in a large bowl. Toss to combine; reserve.
2. Put the eggs, sugar and salt into a mixing bowl and whisk until light and frothy. Add the milk, heavy cream and vanilla and continue to whisk until well combined. Pour liquid mixture over the bread and chips. Gently stir to fully coat. Cover with plastic and allow to rest in the refrigerator for a minimum of 3 hours, and up to overnight.
3. Lightly coat a 9-inch round baking pan with the nonstick spray (or brush with butter). Transfer the soaked bread mixture to the pan. Lightly cover with aluminum foil. Put pan in the oven with the rack in the lower rack position. Set to Bake Steam at 350°F for 50 minutes. Bread pudding is done when it is nicely puffed and the internal temperature registers 160°F. Serve immediately with freshly whipped cream.

Nutritional information per serving (based on 8 servings):

*Calories 397 (45% from fat) • carb. 45g • pro. 10g
 • fat 20g • sat. fat 11g • chol. 142mg • sod. 432mg
 • calc. 117mg • fiber 1g*

Cinnamon Sugar Doughnuts

Light and fluffy; it will be difficult to resist not baking these doughnuts every day!

 **Active Time: 50 minutes Total Time: 3 hours 50 minutes**

Makes 12 round doughnuts, plus 12 doughnut holes

- 1½ teaspoons active dry yeast**
- 1 teaspoon plus 1 tablespoon granulated sugar, divided**
- 2 tablespoons warm whole milk (105–110°F)**
- 1½ cups bread flour, plus more for mixing (up to ½ cup)**
- ¼ teaspoon kosher salt**
- ¼ teaspoon ground cinnamon**
- pinch ground nutmeg**
- 2 large eggs, lightly beaten**
- ¼ cup buttermilk**
- 1 teaspoon pure vanilla extract**
- 4 tablespoons unsalted butter, room temperature and cubed melted butter for finishing (approximately 4 tablespoons) cinnamon sugar, for finishing**

1. In a small bowl, dissolve the yeast and 1 teaspoon sugar in the warm milk. Let stand 5 to 10 minutes, or until mixture is foamy.
2. Put 1½ cups of the flour, the remaining 1 tablespoon of sugar, salt, cinnamon and nutmeg into the bowl of a stand mixer fitted with the dough hook. Mix to combine. Once yeast has proofed, add it to the flour/sugar. Mix on medium/medium-low until combined.
3. Whisk the eggs, buttermilk and vanilla together in a large measuring cup or mixing bowl. While mixing on medium speed, gradually add the liquid ingredients to the flour mixture. Using extra ½ cup of flour, add one teaspoon at a time, as needed to keep dough from sticking to the dough hook and sides.

4. Once liquid mixture is fully incorporated, gradually add the butter, 1 piece at a time, until all have been mixed into the dough. Again, continue adding flour, 1 teaspoon at a time, to keep dough from sticking to the sides. The dough should turn over nicely in the bowl while kneading. Knead for an additional 2 to 5 minutes after butter has been added. Dough should be tender and smooth, and when pulled should not break apart.
5. Form dough into a ball and put in a clean mixing bowl, cover with plastic and allow to rest for 1 hour. After 1 hour, gently turn dough over and press dough (do not punch). Cover and allow to rest for another hour.
6. Line the baking pan with parchment paper. Divide the dough into 12 pieces (about 1¼–1½ ounces each). Working with one piece at a time, (keeping the others covered loosely with plastic) form into a disc about 3 to 4 inches in diameter. Using a small round cutter (½- to ¾-inch) cut a hole out of the center. Put cut round on the lined baking sheet and cover loosely with plastic. Reserve the doughnut holes on a separate plate, covered with plastic. Repeat with the remaining pieces of dough.
7. Once 6 doughnuts have been cut, put them in the oven with the rack in the middle rack position. Set to Steam at 100°F for 15 minutes. At the end of the steaming cycle, switch to Bread at 350°F for 12 minutes. Doughnuts should be nicely puffed with minimal color when done. Repeat with remaining 6 doughnuts and finally the doughnut holes.
8. While doughnuts are baking, melt remaining butter in a small saucepan set over low heat. Put cinnamon sugar in a shallow bowl. Reserve.
9. Remove doughnuts from oven and immediately brush with butter on all sides and then gently toss in cinnamon sugar. Serve immediately.

Nutritional information per serving (1 donut and 1 donut hole):

*Calories 175 (43% from fat) • carb. 21g • pro. 3g
• fat 8g • sat. fat 5g • chol. 52mg • sod. 65mg
• calc. 16mg • fiber 0g*

Chocolate Pots de Crème

A grown-up chocolate pudding.

 **Active Time: 30 minutes** **Total Time: 3 hours 30 minutes**

Makes 4 servings

- ½ cup heavy cream**
- ½ cup whole milk**
- ½ teaspoon pure vanilla extract**
- 3 ounces semisweet chocolate (about ½ cup chocolate chips)**
- ¼ teaspoon espresso powder (optional)**
- 3 large egg yolks**
- ¼ cup granulated sugar**
- ½ teaspoon kosher salt**

1. Put the cream, milk and vanilla in a small saucepan set over medium-low heat. Put the chocolate and espresso powder if using, in a heatproof mixing bowl; reserve. Once cream/milk mixture just comes to a simmer, pour it over the chocolate. Let the chocolate sit for a few minutes, and then whisk together (you do not want to whisk when it is too hot, or the chocolate will be grainy).
2. Put the egg yolks, sugar and salt in a medium mixing bowl. Using either a hand mixer fitted with the whisk attachment, or by hand with a whisk, mix until very light and thick. Once combined, temper the yolks with the chocolate/cream mixture by pouring about half of the warm chocolate mixture into the egg mixture. Gently whisk until fully combined, and then add the remaining chocolate mixture. Do not over-whisk – you do not want the mixture to be frothy at this point. Dab the surface with paper towel to remove any foam.
3. If the mixture seems a bit grainy, pour through a fine mesh strainer set over a clean mixing bowl.
4. Divide mixture evenly among four individual (5 ounces) custard cups.

5. Put cups on the baking pan and cover each with foil. Put the pan in the oven with the rack in the lower rack position. Set to Bake Steam at 225°F for about 40 minutes. Once cooking time is complete, leave custards undisturbed for 10 minutes before removing from oven. Custards are done when they are just set (the centers will still move slightly when shaken).
6. Once cool, wrap each custard cup with plastic and refrigerate overnight. Custards are best served chilled.

Nutritional information per serving:

*Calories 313 (59% from fat) • carb. 29g • pro. 4g
• fat 22g • sat. fat 12g • chol. 182mg • sod. 228mg •
calc. 77mg • fiber 1g*

Honey-Roasted Peaches with Cream

Minimal ingredients let the peaches shine in this fresh, summertime dessert.

 **Active Time: 10 minutes** **Total Time: 30 minutes**

Makes 6 to 8 servings

Peaches:

3 to 4 medium-firm peaches, halved and pitted

¼ to ⅓ cup honey (depending on sweetness of peaches)

¼ teaspoon kosher salt

1½ teaspoons fresh lemon juice

Honey Cream:

½ cup heavy cream

1 tablespoon honey

½ teaspoon pure vanilla extract

pinch kosher salt

amaretti cookies, crushed, for garnish

1. In a large mixing bowl, toss the peaches, honey, salt and lemon juice together until peaches are fully coated. Line the baking pan with parchment and arrange the peaches, cut side up, evenly on the pan. Spread any excess honey mixture over the peaches.
2. Put peaches in the oven with the rack in the middle rack position. Set to Bake Steam at 375°F for 20 minutes.
3. While peaches are cooking, prepare the honey cream. Put the cream in a mixing bowl and begin to whisk either by hand or with a hand mixer fitted with the whisk attachment. Gradually add the remaining ingredients and whisk to a soft peak – you want the cream to be slightly loose. Reserve.
4. Transfer the peaches to a platter and pour the honey cream over them. Garnish with the crushed cookies. Serve immediately.

Nutritional information per serving (based on 8 servings):

Calories 119 (40% from fat) • carb. 18g • pro. 1g

• fat 6g • sat. fat 3g • chol. 20mg • sod. 54mg

• calc. 14mg • fiber 1g