

A E N O

Recipes for the AENO Oven EO1





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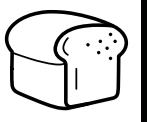
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Classic white bread



Difficulty
High



Preparation
25 min



Cooking
100 min



Servings
750-800 g







Ingredients:

Wheat flour	550 g
Water	300 ml
Dry yeast	8-9 g
Vegetable oil	30 ml
Sugar	7 g
Salt	5 g

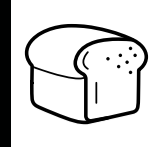
How to cook:

Pour warm water (35-38 degrees) and vegetable oil into a bowl, add dry yeast, salt and mix thoroughly. Then add flour and knead the dough. Form a round dough cake. Grease a baking dish or baking sheet with oil, lay out the dough, cut the top with a knife along and across, then put it in the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the “+” button to set the cooking time to 1 hour and press the START  button. At the end of the program, the dough shall increase severalfold in size.

Then select the BREAD  program, press the TIMER  button, use the “+” button to set the cooking time to 40 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the bread immediately, let it stay in the oven for about 5-7 minutes. Then take out and cool to room temperature. Do not slice hot bread.



Wheat-and-rye bread



Difficulty
High



Preparation
25 min



Cooking
100 min



Servings
600 g










Ingredients:

Wheat flour	300 g
Rye flour	120 g
Water	280 ml
Dry yeast	5-6 g
Vegetable oil	10 ml
Salt	7 g

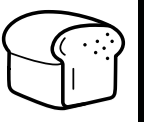
How to cook:

Pour warm water (35-38 degrees) and vegetable oil into a bowl, add dry yeast, salt and mix thoroughly. Then add flour and knead the dough. Form a round dough cake. Grease a baking dish or baking sheet with oil, lay out the dough, cut the top with a knife along and across, then put it in the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the «+» button to set the cooking time to 1 hour and press the START  button. At the end of the program, the dough shall increase severalfold in size.

Then select the BREAD  program, press the TIMER  button, use the «+» button to set the cooking time to 40 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the bread immediately, let it stay in the oven for about 5-7 minutes. Then take out and cool to room temperature. Do not slice hot bread.









Cheese bread

 Difficulty High	 Preparation 25 min	 Cooking 100 min	 Servings 750-800 g
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How to cook:

Dice cheese into medium-size pieces. Grate Parmesan on a fine grater. Pour warm water (35-38 degrees) and vegetable oil into a bowl, add dry yeast, salt and mix thoroughly, then add flour and knead the dough. Add the cheddar and Parmesan to the made dough, then mix thoroughly. Form a round dough cake. Grease a baking dish or baking sheet with oil and powder it with flour, put the dough and put into the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the «+» button to set the cooking time to 1 hour and press the START  button. At the end of the program, the dough shall increase severalfold in size.

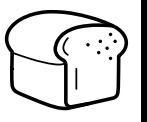
Then select the BREAD  program, press the TIMER  button, use the «+» button to set the cooking time to 40 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the bread immediately, let it stay in the oven for about 5-7 minutes. Then take out and cool to room temperature. Do not slice hot bread.

Ingredients:

Wheat flour	300 g
Cheddar	70 g
Parmesan	30 g
Water	270 ml
Dry yeast	8 g
Vegetable oil	15 ml
Salt	7 g





Bread with Provence herbs

Ingredients:

Wheat flour	500 g
Water	280 ml
Dry yeast	8-9 g
Provence herbs	7 g
Vegetable oil	20 ml
Sesame seeds	5 g
Salt	8 g



Difficulty
High



Preparation
25 min







Cooking
100 min






Servings
750-800 g

How to cook:

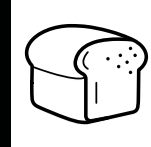
Pour warm water (35-38 degrees) into a bowl, add dry yeast, Provence herbs, vegetable oil, salt and mix thoroughly, then add flour and knead the dough. Form a round dough cake. Grease a baking dish or baking sheet with oil, put the dough, powder it with sesame seeds and put into the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the «+» button to set the cooking time to 1 hour and press the START  button. At the end of the program, the dough shall increase severalfold in size.

Then select the BREAD  program, press the TIMER  button, use the «+» button to set the cooking time to 40 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the bread immediately, let it stay in the oven for about 5-7 minutes. Then take out and cool to room temperature. Do not slice hot bread.





Mustard bread

 Difficulty High	 Preparation 5 min	 Cooking 5 min	 Servings 750-800 g
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Ingredients:

Wheat flour	380 g
Water	200 ml
Dry yeast	7 g
French mustard	7 g
Dry ground mustard	5 g
Vegetable oil	20 ml
Salt	7 g
Sugar	5 g

How to cook:

Pour warm water 35-38 degrees into a bowl, add mustard, dry yeast, vegetable oil, salt, sugar and mix thoroughly. Then add flour and knead the dough. Form a round dough cake. Grease a baking dish or baking sheet with oil, put the dough and put into the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the "+" button to set the cooking time to 1 hour and press the START  button. At the end of the program, the dough shall increase severalfold in size.

Then select the BREAD  program, press the TIMER  button, use the "+" button to set the cooking time to 40 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the bread immediately, let it stay in the oven for about 5-7 minutes. Then take out and cool to room temperature. Do not slice hot bread.



Pumpkin nut loaf



Difficulty
Medium



Preparation
15 min



Cooking
55 min



Servings
550-650 g







Ingredients:

Wheat flour	180 g
Chicken eggs	3 pcs.
Fresh pumpkin	100 g
Nuts (chopped)	150 g
Vanilla sugar	1 g
Baking powder	3-4 g
Vegetable oil	5 g
White sugar	130 g

How to cook:

Peel the pumpkin and grate it on a coarse grater. Break eggs into a bowl, add vanilla and white sugar and mix thoroughly with a mixer until thick foam appears. Then add nuts, pumpkin and mix again, but now with a spatula.

Gradually add flour to the resulting mass and mix lightly with a spatula. Grease a baking dish with oil or line it with parchment paper. Pour the dough into the mold.

Press the POWER  button, select the PIE  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 50-55 minutes and press the START  button. Cook till the program runs out.



Cinnamon apple charlotte



Difficulty
Medium



Preparation
15 min



Cooking
50 min







Servings
550-600 g

How to cook:

Wash, peel and slice the apples. Break 4 eggs into a bowl, add salt, and mix with a mixer until thick foam appears. Then add vanilla and white sugar (not all at once, but gradually) and continue mixing. Mix until the sugar dissolves.

Gradually add flour to the resulting mixture and mix with a spatula. Do not use a mixer when adding flour, otherwise the pie will not come out airy. Grease a baking dish with oil or line it with parchment paper, pour out the dough, add apples and powder them with cinnamon on top.

Press the POWER  button, select the PIE  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 50 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the pie immediately, let it stay in the oven for about 5-7 minutes.

Ingredients:

Wheat flour	180 g
Eggs	4 pcs.
Apple	2 pcs.
Butter	5 g
Cinnamon	1 g
Vanilla sugar	5 g
White sugar	150 g
Salt	0.5 g





Shortcrust blackcurrant pie

Ingredients:

Wheat flour	400 g
Butter	180 g
Eggs	2 pcs.
Baking powder	3 g
Vanilla sugar	5 g
White sugar	100 g
Salt	1 g

For the stuffing:

Blackcurrant	300 g
Corn starch	40 g
Sugar	150 g



Difficulty
Medium



Preparation
45 min



Cooking
40 min





Servings
800-900 g

How to cook:

Mix blackcurrant with sugar, then add corn starch and mix thoroughly. This will be the pie stuffing.

In a bowl, mix melted butter with sugar and mix thoroughly, add eggs, vanilla sugar, salt and stir until smooth. Add baking powder, then add flour in several portions and knead the dough. The dough shall be thick.

Divide the ready dough into 2 parts, wrap it with cling film and put in the refrigerator for 30 minutes. Grease a baking sheet with oil. Form the bottom layer of the pie with sides using one part of the dough, then spread the blackcurrant stuffing evenly over it. Grate the second part of the dough evenly on a coarse grater over the pie.

Press the POWER  button, select the PIE  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 40-45 minutes and press the START  button. Cook till the program runs out.





Cottage cheese tomato pie



Difficulty
Medium



Preparation
15 min



Cooking
30 min



Servings
500-600 g



Ingredients:

Thin pita bread	200 g
Cottage cheese	180 g
Tomatoes	150 g
Eggs	3 pcs.
Hard cheese	60 g
Milk	130 ml
Butter	10 g
Salt to your liking	





Serve with:

Greens

How to cook:

Crumble the cottage cheese. Grate the hard cheese on a coarse grater. Cut tomatoes into slices. Grease a baking dish or baking sheet with butter. Put pita bread on the baking dish or baking sheet, powder it with cottage cheese, spread tomatoes evenly and put another pita bread on top. Do the same with the next layer. You will get 2-3 layers.

Break eggs into a bowl, add milk, salt and mix thoroughly with a mixer or whisk. Pour the mixture over the pie and powder it with the hard cheese on top.

Press the POWER  button, select the PIE  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 30-40 minutes and press the START  button. Cook till the program runs out.

Top the ready pie with greens.



Puff pastry with smoked pork fillet, mushrooms and cheese

Ingredients:

Puff paste	400 g
Smoked pork fillet	200 g
Mushrooms	150 g
Hard cheese	150 g
Butter	10 g
Eggs	1 pcs.
Sesame seeds	5 g
Salt	



Difficulty
Medium



Preparation
15 min



Cooking
100 min



Servings
750-800 g

How to cook:

Grease a baking sheet with butter. Roll out the puff paste lightly and divide it into two equal parts. Cut the meat and mushrooms into slices. Grate the hard cheese on a coarse grater.

Put the first layer of dough on a baking sheet, put the meat, mushrooms, cheese, cover them with the second layer of dough and lightly pinch along the edges.

Mix thoroughly an egg with salt using a whisk. Brush the top of the pie with egg and powder it with sesame seeds.

Press the POWER  button, select the PIE  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 45-50 minutes and press the START  button. Cook till the program runs out.





Pizza Margarita



Difficulty
High



Preparation
60 min



Cooking
20 min



Servings
2 pizzas



Ingredients:

For the dough:

Wheat flour	300 g
Water	160 ml
Dry yeast	3 g
Olive oil	5 g
Salt	2-3 g

For the stuffing:


Canned tomatoes	120 g
Mozzarella	200 g
Cherry tomatoes	80 g
Garlic	1 clove
Basil	5 g

How to cook:

In a bowl, add water, olive oil, dry yeast, flour, salt and knead a tight dough. Divide the ready dough into two parts (for two pizzas). Cover the dough with a film and leave it for 20-25 minutes.

Sauce: mix the canned tomatoes, garlic and basil with a blender.

Cut mozzarella into slices. Cut cherry tomatoes into two parts each. Grease a baking sheet with oil, form a thin pizza base using one part of the dough. Grease the pizza base with sauce, put mozzarella and cherry tomatoes on top.

Press the POWER  button, select the PIZZA  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 15-20 minutes and press the START  button. Cook till the program runs out.

Decorate the ready pizza with basil leaves on top.



Bell pepper salami pizza



Difficulty
High



Preparation
60 min



Cooking
20 min



Servings
2 pizzas





How to cook:

Put flour, olive oil, dry yeast, water, salt in a bowl and knead a tight dough. Divide the ready dough into two parts (for two pizzas). Cover the dough with a foil and leave it for 20-25 minutes.

Sauce: smash the canned tomatoes and Provence herbs with a blender.

Cut mozzarella into slices. Grate the cheddar on a coarse grater. Cut the salami into slices. Cut the bell peppers into half-rings.

Grease a baking sheet with oil, form a thin pizza base using one part of the dough. Grease the pizza base with sauce, put salami, mozzarella and cheddar on top, then put bell pepper.

Press the POWER  button, select the PIZZA  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 15-20 minutes and press the START  button. Cook till the program runs out.

Ingredients:

For the dough:

Wheat flour	300 g
Olive oil	5 g
Dry yeast	3 g
Water	160 ml
Salt	2-3 g

For the stuffing:

Salami	150 g
Bell pepper	150 g
Canned tomatoes	120 g
Cheddar	100 g
Mozzarella	100 g
Provence herbs	5 g





Smoked pork fillet and mushroom pizza



Difficulty
High



Preparation
60 min



Cooking
20 min



Servings
2 pizzas



Ingredients:

For the dough:

Wheat flour	300 g
Water	160 ml
Dry yeast	3 g
Olive oil	5 g
Salt	2-3 g

For the stuffing:

Canned tomatoes	120 g
Ground black pepper	0.5 g
Smoked pork fillet	150 g
Champignons	100 g
Cheddar	100 g
Mozzarella	100 g

How to cook:

Put flour, water, dry yeast, olive oil, salt into a bowl and knead a tight dough. Divide the ready dough into two parts (for two pizzas). Cover the dough with a foil and leave it for 20-25 minutes.

Sauce: smash the canned tomatoes and ground black pepper with a blender.

Cut mozzarella into slices. Grate the cheddar on a coarse grater. Cut pork fillet and mushrooms into thin slices.

Grease a baking sheet with oil, form a thin pizza base using one part of the dough. Grease the pizza base with sauce, put mozzarella, then pork fillet, top with cheddar cheese and spread the mushrooms evenly.

Press the POWER  button, select the PIZZA  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 15-20 minutes and press the START  button. Cook till the program runs out.



Chicken pineapple pizza



Difficulty
High



Preparation
60 min



Cooking
20 min



Servings
2 pizzas



Ingredients:

For the dough:

Wheat flour	300 g
Water	160 ml
Dry yeast	3 g
Olive oil	5 g
Salt	2-3 g

For the stuffing:

Chicken fillet (boiled)	150 g
Canned tomatoes	120 g
Canned pineapples	100 g
Fresh basil	5 g
Ground paprika	1 g
Cheddar	100 g
Mozzarella	100 g

How to cook:

Put flour, water, dry yeast, olive oil, salt into a bowl and knead a tight dough. Divide the ready dough into two parts (for two pizzas). Cover the dough with a foil and leave it for 20-25 minutes.

Sauce: smash the canned tomatoes, basil and paprika with a blender.

Cut mozzarella into slices. Grate the cheddar on a coarse grater. Cut chicken fillet into thin slices. Cut pineapples into small pieces. Grease a baking sheet with oil, form a thin pizza base using one part of the dough. Grease the pizza base with sauce, put mozzarella, then chicken fillet, top with cheddar cheese and spread the pineapples evenly.

Press the POWER  button, select the PIZZA  program, then press the TIMER  button, use the "+/-" buttons to set the cooking time to 15-20 minutes and press the START  button. Cook till the program runs out.



4 cheese pizza



Difficulty
High



Preparation
60 min



Cooking
20 min



Servings
2 pizzas

How to cook:

Put flour, water, dry yeast, olive oil, salt into a bowl and knead a tight dough. Divide the ready dough into two parts (for two pizzas). Cover the dough with a foil and leave it for 20-25 minutes.

Grate the cheeses on a coarse grater. Grease a baking sheet with oil, form a thin pizza base using one part of the dough. Grease the pizza base with cream, then spread grated cheese evenly on top.

Press the POWER  button, select the PIZZA  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 15-20 minutes and press the START  button. Cook till the program runs out.

Ingredients:

For the dough:

Wheat flour	300 g
Water	160 ml
Dry yeast	3 g
Olive oil	5 g
Salt	2-3 g

For the stuffing:

Sweet cream 33%	100 g
Mozzarella	50 g
Parmesan	50 g
Gorgonzola	40 g
Emmental	40 g





Classic biscuit

Ingredients:

Wheat flour	150 g
Eggs	5 pcs.
Sugar	150 g
Vanilla to your liking	
Salt	1 g



Difficulty
Medium



Preparation
15 min



Cooking
50 min







Servings
450-500 g

How to cook:

Divide the eggs into whites and yolks. Put the whites into a bowl, add vanilla, a pinch of salt and mix with a mixer until thick foam appears. Then gradually add sugar and continue mixing. Mix until the sugar dissolves. The egg-white mixture shall not fall out when turning over the bowl, this means the whites are properly prepared.

Then gradually add the flour in small portions, slowly mixing with a spatula from the bottom up. Do not use a mixer for this step, otherwise the biscuit dough will go flat and after baking it will not turn out high.

Grease a biscuit mold with oil or line it with parchment paper, then pour the dough into it. Press the POWER  button, select the BISCUIT  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 50 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the biscuit immediately, let it stay in the oven for about 5-7 minutes.





Chocolate biscuit



Difficulty
Medium



Preparation
15 min



Cooking
50 min



Servings
450-500 g







Ingredients:

Wheat flour	220 g
Eggs	4 pcs.
Milk	120 ml
Cocoa powder	100 g
Butter	130 g
Baking powder	5 g
Vanilla sugar	5 g
White sugar	160 g

How to cook:

Break eggs into a bowl, add melted butter, sugar and mix thoroughly with a mixer. Mix flour, cocoa powder, baking powder, vanilla sugar and add to a bowl. Continue mixing with a mixer, periodically adding milk. Mix until smooth.

Grease a biscuit mold with oil or line it with parchment paper, then pour the dough into it. Press the POWER  button, select the BISCUIT  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 50 minutes and press the START  button.

When ready, do not take out the biscuit immediately, let it stay in the oven for about 5-7 minutes.







Nut biscuit

 Difficulty Medium	 Preparation 15 min	 Cooking 55 min	 Servings 450-500 g
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How to cook:

Divide the eggs into whites and yolks. Put the whites into a bowl, add vanilla sugar, a pinch of salt and mix with a mixer until thick foam appears. Then gradually add sugar and continue mixing. Mix until the sugar dissolves. The egg-white mixture shall not fall out when turning over the bowl, this means the whites are properly prepared.

Then gradually add the flour and nuts in small portions, slowly mixing with a spatula from the bottom up. Do not use a mixer for this step, otherwise the biscuit dough will go flat and after baking it will not turn out high.

Grease a biscuit mold with oil or line it with parchment paper, then pour the dough into it. Press the POWER  button, select the BISCUIT  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 55 minutes and press the START  button. Cook until the program runs out.

When ready, do not take out the biscuit immediately, let it stay in the oven for about 5-7 minutes.

Ingredients:

Wheat flour	150 g
Eggs	5 pcs.
Nuts (smashed)	70 g
Vanilla sugar	5 g
Sugar	150 g
Salt	1 g





Citrus biscuit

Ingredients:

Wheat flour	200 g
Eggs	5 pcs.
Orange juice	50 ml
Lemon zest	5 g
Orange zest	5 g
Baking powder	3 g
Vanilla sugar	5 g
White sugar	150 g



Difficulty
Medium



Preparation
15 min



Cooking
55 min



Servings
450-500 g

How to cook:

Break eggs into a bowl, add orange juice, lemon zest, orange zest, vanilla and white sugar and mix thoroughly with a mixer. Then add flour, baking powder and continue mixing until smooth.

Grease a biscuit mold with oil or line it with parchment paper, then pour the dough into it.

Press the POWER  button, select the BISCUIT  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 50 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the biscuit immediately, let it stay in the oven for about 5-7 minutes.





Emerald biscuit



Difficulty
Medium



Preparation
20 min







Cooking
55 min



Servings
450-500 g

How to cook:

Chop spinach leaves with lemon juice and zest in a blender bowl. Break eggs into a bowl and beat them with sugar until fluffy, then add the spinach mixture and mix thoroughly with a spatula. Add the baking powder, then gradually add the flour in portions and mix thoroughly with a spatula until smooth.

Grease a biscuit mold with oil or line it with parchment paper, then pour the dough into it. Press the POWER  button, select the BISCUIT  program, then press the TIMER  button, use the “+/-” buttons to set the cooking time to 50 minutes and press the START  button. Cook till the program runs out.

When ready, do not take out the biscuit immediately, let it stay in the oven for about 5-7 minutes.

Ingredients:

Wheat flour	200 g
Eggs	5 pcs.
Spinach leaves	50 g
Lemon juice	20 ml
Lemon zest	10 g
Baking powder	5 g
Sugar	150 g





Beef steak

Ingredients:

Beef	600 g
Dry garlic	
Cayenne pepper	
Thyme	
Ground paprika	
Grill seasoning	
Salt	

●●●●●
Difficulty
Medium

🕒
Preparation
10 min

🔥
Cooking
20 min

🍽️
Servings
2-3

How to cook:

Rub steaks with spices, add dry garlic, cayenne pepper, thyme, paprika, salt and marinate them for 10 minutes.

In the oven, put the grill grate on the middle rack and the baking sheet on the bottom rack. Press the POWER (🔌) button, select the STEAK (🌀) program, then press the START (▶️) button. Put the steaks on the grate and close the oven.

After 10-15 minutes, turn the steaks over. Cook till the program runs out.





Filet mignon



Difficulty
Medium



Preparation
10 min



Cooking
10 min



Servings
2-3






Ingredients:

Beef tenderloin	600 g
Olive oil	50 g
Dried garlic	5 g
Ground black pepper	
Sea salt	

How to cook:

Salt and pepper the meat, powder it with dry garlic and grease with olive oil on all sides.

In the oven, put the grill grate on the middle rack and the baking sheet on the bottom rack. Press the POWER  button, select the STEAK  program, then press the START  button. Put the meat on the grate and close the oven.

After 10-15 minutes, turn the meat over. Cook till the program runs out.



Pork chop



Difficulty
Medium



Preparation
10 min



Cooking
10 min



Servings
2-3

Ingredients:

Pork chop 500 g

Dry garlic

Grill seasoning

Ground white pepper

Vegetable oil

Salt

How to cook:

Salt and pepper the meat, powder it with dry garlic, grill seasoning and grease with oil on all sides.

In the oven, put the grill grate on the middle rack and the baking sheet on the bottom rack.

Press the POWER  button, select the STEAK  program, then press the START  button. Put the chops on the grate and close the oven.

After 15 minutes, turn the chops over. Cook till the program runs out.








Pork medallions

 Difficulty Medium	 Preparation 10 min	 Cooking 10 min	 Servings 2-3
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How to cook:

Grate garlic on a fine grater or chop it with a knife. Cut the tenderloin into round slices 2-3 cm thick. Salt and pepper the cut meat, rub it with garlic and olive oil.

In the oven, put the grill grate on the middle rack and the baking sheet on the bottom rack. Press the POWER  button, select the STEAK  program, then press the START  button. Put the medallions on the grate and close the oven.

After 10 minutes, turn the medallions over. Cook till the program runs out.

Ingredients:

Pork tenderloin	500 g
Garlic	2 cloves
Olive oil	
Ground white pepper	
Salt	





Chicken fillet steak

Ingredients:

Chicken fillet	400 g
Lemon zest	5 g
Seasoning for chicken	
Ground black pepper	
Olive oil	10 g
Soy sauce	
Salt	



Difficulty
Medium



Preparation
20 min






Cooking
10 min



Servings
2

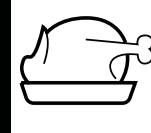
How to cook:

Cut chicken fillet lengthwise into two parts, add lemon zest, seasoning for chicken, ground black pepper, olive oil, soy sauce, salt and mix thoroughly. Marinate 15 minutes.

In the oven, put the grill grate on the middle rack and the baking sheet on the bottom rack. Press the POWER  button, select the STEAK  program, then press the START  button. Put the meat on the grate and close the oven.

After 10 minutes, turn the meat over. Cook till the program runs out.





Grilled chicken



Difficulty
Medium



Preparation
60 min



Cooking
60 min



Servings
4






Ingredients:

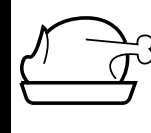
Chicken	1 kg
Vegetable oil	
Seasoning for grilling	10 g
Ground black pepper	
Ground paprika	
Dry garlic	
Salt	

How to cook:

Wash and dry the chicken thoroughly. Tie its legs with a thread. Rub the carcass with salt, spices and grease with vegetable oil.

Marinate for 1 hour.

Put the chicken on a spit. Press the POWER  button, select the CHICKEN  program, set the spit and press the START  button. Cook till the program runs out.



Chicken shish kebab



Difficulty
Medium



Preparation
20 min



Cooking
20 min



Servings
2-3





Ingredients:

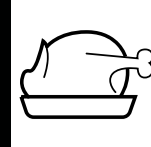
Chicken fillet	250 g
American mustard	30 g
Dijon mustard	15 g
Ground black pepper	
Salt	

How to cook:

Wash and dry the chicken fillet. Dice the fillet into large pieces. Put the fillet pieces in a bowl, salt and pepper them, add mustard and mix thoroughly.

Marinate for 15 minutes.

Put the fillet pieces on a spit. Press the POWER  button, select the CHICKEN  program, set the spit and press the START  button. Cook 25-30 minutes. Cook till the program runs out.



Grilled chicken legs



Difficulty
Medium



Preparation
35 min



Cooking
50 min



Servings
2-3

How to cook:

Wash and dry chicken legs. Put the legs into a bowl, add mustard, hop suneli, pepper, salt and mix thoroughly.

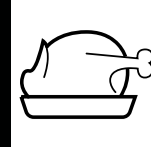
Marinate for 30 minutes.

Press the POWER  button, select the CHICKEN  program, then press the START  button. Put the baking sheet with the chicken into the oven. Cook till the program runs out.

Ingredients:

Chicken legs	500 g
French mustard	60 g
Hop suneli	
Ground black pepper	
Vegetable oil	
Salt	





Grilled chicken wings

Ingredients:

Chicken wings	600 g
Dry garlic	1 g
Ground paprika	1 g
American mustard	70 g
Ground black pepper	
Vegetable oil	
Salt	



Difficulty
Medium



Preparation
15 min



Cooking
50 min



Servings
2-3

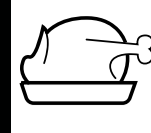
How to cook:

Wash chicken wings, dry them and cut into 2 parts. Put the wings into a bowl, add dry garlic, paprika, mustard, pepper, salt and mix thoroughly.

Marinate for 15 minutes.

Press the POWER  button, select the CHICKEN  program, then press the START  button. Grease a baking sheet with oil, lay out the chicken wings and put in the oven. Cook till the program runs out.





Pineapple chicken



Difficulty
Medium



Preparation
10 min



Cooking
30 min



Servings
2-3



Ingredients:

Chicken fillet	500 g
Canned pineapples	120 g
Hard cheese	150 g
Ground black pepper	
Salt	

How to cook:

Wash chicken fillet, dry it, cut into slices, add pepper, salt and mix thoroughly. Grate the cheese on a coarse grater. Grease a baking sheet with oil, put the fillet, put pineapples on top and spread grated cheese over them.

Press the POWER  button, select the CHICKEN  program, then press the START  button. Put the baking sheet with the chicken into the oven. Cook 30-35 minutes.

Cook till the program runs out.



Tough proofing



Difficulty
High



Preparation
15 min



Cooking
60 min



Output
500-700 g

Ingredients:





Yeast dough

500-700 g



How to cook:

Grease a baking sheet with oil, put the dough and put into the oven.

Press the POWER  button, select the PROOFING DOUGH  program, then press the TIMER  button, use the “+” button to set the cooking time to 1 hour and press the START  button.

Wait till the program runs out.