

RECIPE COLLECTION · VOL. 1

# The Ounin *Recipe Collection*

Steam, roast, air-fry and bake — 30 tested recipes  
for predictable results from your Ounin countertop oven.



CERTAINTY LAB

# Collection index

Each recipe is calibrated around a specific oven mode, temperature and cook time. Preheat fully, use the model guidance shown on the recipe, and cook to safe internal temperatures.

|                                                 |                                            |
|-------------------------------------------------|--------------------------------------------|
| 01 Herb-Roasted Chicken with Rosemary           | 16 Black Pepper Olive Oil Roasted Potatoes |
| 02 New Delhi Grilled Chicken Drumsticks         | 17 Teriyaki Grilled Squid                  |
| 03 Black Pepper Grilled Steak                   | 18 Garlic Steamed Shrimp                   |
| 04 Steamed and Roasted Garlic-Infused Pork Ribs | 19 Low-Fat Steamed Basa Fillet             |
| 05 Lemongrass Seafood Pot                       | 20 Lemon Steamed Chicken Breast            |
| 06 French Aluminum Foil-Baked Cod               | 21 Steamed Egg with Clams                  |
| 07 Grilled Mackerel with Teriyaki Sauce         | 22 Japanese Sake Clam Bake                 |
| 08 Grilled Corn with Cumin                      | 23 Japanese Chicken Skewers                |
| 09 Old-Fashioned Cookies                        | 24 Roasted King Oyster Mushrooms           |
| 10 Black Sesame Euro Bread                      | 25 Classic American Meatloaf               |
| 11 Stuffed Baked Potato                         | 26 White Wine Steamed Mussels              |
| 12 Two-Flavor Baked Crab                        | 27 Lemon Honey Herb Chicken Wings          |
| 13 Roasted Seasonal Vegetables                  | 28 Italian Meat Sauce Lasagna              |
| 14 Mascarpone Crème Brûlée                      | 29 Chocolate Cookies                       |
| 15 Lemon Butter Baked Salmon                    | 30 Banana Cake                             |

Precision note

Times are starting points. Food size, starting temperature and placement affect the finish. Check doneness early and rest proteins before slicing.

RECIPE NO. 01 — THE OUNIN COLLECTION

# Herb-Roasted Chicken with Rosemary



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------------|-------------|--------|---------------------------------|
| Steam Bake | 375°F       | 30 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- 1 whole chicken
- 2 sprigs of rosemary
- 1 lemon
- 30g sea salt
- 3 garlic bulbs
- 10g smoked paprika
- 50g black peppercorns
- 50ml olive oil
- 30ml white wine
- 1 white onion
- 4 cherry tomatoes
- 50g broccoli
- 4 baby corns

METHOD

01 Prep the Chicken

Use a fork or toothpick to poke holes in the chicken's skin to enhance flavor absorption.

02 Marinate

Mix all seasoning (rosemary, lemon, garlic, paprika, peppercorns, olive oil, and white wine) into a paste. Coat the chicken inside and out with the mixture. Wrap tightly in cling film and refrigerate for 24 hours (minimum 1 hour if time is limited).

03 Bake

Spread vegetables (onion, tomatoes, broccoli, baby corn) evenly on a baking tray. Place the marinated chicken on top of the vegetables. Use the steam-oven function at 375°F for 30 minutes. Flip the chicken halfway if needed for even cooking.

*Precision note — Rest the bird ten minutes before carving — the juices stay in the meat, not on the board.*

RECIPE NO. 02 — THE OUNIN COLLECTION

# New Delhi Grilled Chicken Drumsticks



| MODE       | TEMPERATURE | TIME  | SUITABLE OVENS                  |
|------------|-------------|-------|---------------------------------|
| Steam Bake | 212°F       | 5 min | The Certainty Oven / Steam Oven |

## INGREDIENTS

- Chicken drumettes (6 pieces)
- Turmeric powder (50g)
- Cayenne pepper (60g)
- Cumin powder (30g)
- Garam masala (30g)
- Caraway seeds (3g)
- Unsweetened yogurt (100ml)
- Fresh coriander leaves (10g, chopped)
- Lemon juice (20ml)
- Sea salt (2g)
- Cloves (2g, ground)
- Olive oil (20ml)

## METHOD

### 01 Prep the chicken

Rinse the chicken drumettes and pat them dry with kitchen paper.

### 02 Marinate

In a large container, mix all ingredients (chicken + spices + yogurt + herbs) thoroughly. Marinate for 2 hours at room temperature.

### 03 Preheat and bake

Line a baking tray with parchment paper (or aluminum foil). Arrange the marinated chicken legs neatly on the tray.

### 04 Cooking settings

Preheat the air fryer/oven to 212°F for 5 minutes. Switch to air fry mode at 350°F and cook for 30 minutes. For crispier skin, increase the temperature to 425°F and air fry for an additional 5 minutes.

### 05 Serve

Pair with salted water-boiled broccoli and baked baguette slices.

*Precision note — Dry the skin thoroughly before marinating; a dry surface is what crisps at 400°F.*

RECIPE NO. 03 — THE OUNIN COLLECTION

# Black Pepper Grilled Steak



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------------|-------------|--------|---------------------------------|
| Steam Bake | 350°F       | 20 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- Sirloin steak 1 piece
- Black pepper sauce as needed
- White wine as needed

METHOD

01 Marinate the steak

Coat the sirloin steak with black pepper sauce and let it marinate for 20 minutes. Suitable for steaks 1-1.5 cm thick.

02 Prepare the baking tray

Line a baking tray with parchment paper. Place the marinated steak in the tray, along with any remaining sauce and white wine.

03 Cook in the oven

Preheat the steam oven to 350°F for 10 minutes. Select the 'Air Fry' function, set to 350°F, and cook for 25 minutes.

*Precision note — Use cuts 1–1.5 cm thick and rest five minutes after roasting — carry-over heat finishes the center.*

RECIPE NO. 04 — THE OUNIN COLLECTION

# Steamed and Roasted Garlic-Infused Pork Ribs



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------------|-------------|--------|---------------------------------|
| Steam Bake | 325°F       | 30 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- Pork ribs - 450g
- Carrot - 1 medium
- Onion - 1 medium
- Minced garlic - 30g
- Soy sauce - 100ml
- Dark soy sauce - 20ml
- Syrup - 30ml
- Salt - 3g
- Oyster sauce - 10g
- Sesame seeds - 2g

METHOD

01 Preparation

Rinse the pork ribs thoroughly and pat dry with kitchen paper.

02 Marinate

Mix minced garlic, soy sauce, dark soy sauce, syrup, salt, and oyster sauce in a bowl. Coat the ribs evenly with the marinade, seal in a food bag or wrap tightly with plastic film. Marinate in the refrigerator for 1 day.

03 Cooking

Cut the carrot and onion into chunks. Place the marinated ribs in a steaming and roasting oven with the carrot and onion. Set the oven to 325°F and cook for 30 minutes.

04 Finishing

Remove the ribs from the oven and sprinkle with sesame seeds.

*Precision note — A full day in the marinade is not optional; the syrup is what lacquers the edges.*

RECIPE NO. 05 — THE OUNIN COLLECTION

# Lemongrass Seafood Pot



| MODE        | TEMPERATURE | TIME   | SUITABLE OVENS |
|-------------|-------------|--------|----------------|
| Rapid Steam | 250°F       | 20 min | Steam Oven     |

INGREDIENTS

- 6 Mussels
- 6 Sea Snails
- 250g Clams
- 250g Shrimp
- 1 Lemongrass stalk
- 20g Katsuobushi Powder (dried bonito flakes)
- 1g Salt
- 3g Minced Garlic
- 2g Chili Flakes

METHOD

01 Preparation

Rinse all seafood ingredients thoroughly. Soak them in salted water for 20 minutes or more to remove sand.

02 Cooking Setup

Add all ingredients except minced garlic and chili flakes to the pot. Pour in enough water to cover the seafood.

03 Steaming

Slice the lemongrass into segments and add to the pot. Cover the pot and use the Steam Cooking function at 250°F for 15 minutes.

04 Finishing

Remove from heat, sprinkle minced garlic and chili flakes over the seafood. Stir gently to mix, then serve immediately.

*Precision note — Add the seafood last and cook just until opaque — the broth keeps working off the heat.*

RECIPE NO. 06 — THE OUNIN COLLECTION

# French Aluminum Foil-Baked Cod



| MODE    | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|---------|-------------|--------|---------------------------------|
| Air Fry | 400°F       | 18 min | The Certainty Oven / Steam Oven |

## INGREDIENTS

- Cod fillet – 2 pieces
- Aluminum foil – 1 roll
- White mushrooms – 4
- White onion – ½
- Garlic cloves – 4
- Lemon – 4 slices
- Black pepper – 5g
- Salt – 5g
- Olive oil – as needed

## METHOD

### 01 Prep Vegetables

Finely dice the white mushrooms and white onion. Slice the lemon into 4 pieces and set aside.

### 02 Marinate the Fish

Mix minced garlic, salt, olive oil, and black pepper. Coat both sides of the cod fillets evenly with the marinade.

### 03 Cooking

Layer the mushrooms, onion, lemon slices, and marinated cod onto the aluminum foil. Seal the foil tightly to form a packet. Use an air fryer at 400°F (400°F) for 18 minutes.

*Precision note — Seal the foil tightly. The packet is the pan, and the steam inside is the cook.*

RECIPE NO. 07 — THE OUNIN COLLECTION

# Grilled Mackerel with Teriyaki Sauce



| MODE    | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|---------|-------------|--------|---------------------------------|
| Air Fry | 350°F       | 20 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- Mackerel (2 pieces)
- Teriyaki sauce (50ml)
- Paprika (5g)
- Ginger slices (6 pieces)

METHOD

01 Prepare

Preparation: Clean the mackerel thoroughly, then pat dry. Make 2 diagonal cuts on both sides of each fish to help it absorb flavor. Setup: Line a baking tray with parchment paper. Arrange the ginger slices in 2 rows (3 slices per row). Marinate: Coat both sides of the mackerel with teriyaki sauce. Place the fish on top of the ginger slices. Cook: Use the 'air fry' function at 350°F for 20 minutes. Flip the fish and brush with additional sauce every 10 minutes. Serve with a squeeze of lemon juice for extra freshness.

*Precision note — Brush sauce every ten minutes; the sugars in teriyaki burn if left unattended past 350°F.*

RECIPE NO. 08 — THE OUNIN COLLECTION

# Grilled Corn with Cumin



| MODE    | TEMPERATURE | TIME   | SUITABLE OVENS                      |
|---------|-------------|--------|-------------------------------------|
| Air Fry | 350°F       | 10 min | The Certainty Oven / Air Fryer Oven |

INGREDIENTS

- 2 corns
- 10 ml light soy sauce
- 5 g cumin powder
- 2 g chili powder
- 2 g white sesame seeds
- 2 g salt
- 10 ml oil
- 10 ml water

METHOD

01 Prep the corn:

Cut the corn into segments, then halve each segment lengthwise.

02 Steam the corn:

Use the Pure Steam function (or steaming mode) to steam the corn for 10 minutes. After steaming, mix the corn with all other ingredients (soy sauce, cumin, chili powder, sesame seeds, salt, oil, and water).

03 Air-fry to crisp:

Place the seasoned corn on a baking tray. Use the Air Fry function at 350°F for 15 minutes (adjust time based on desired crispiness).

*Precision note — Steam first, then air-fry — cumin blooms in the last five minutes, not the first.*

RECIPE NO. 09 — THE OUNIN COLLECTION

# Old-Fashioned Cookies



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------------|-------------|--------|--------------------|
| Steam Bake | 350°F       | 18 min | The Certainty Oven |

INGREDIENTS

- 70g all-purpose flour (low-gluten)
- 50g powdered sugar
- 70g unsalted butter
- 30g egg white

METHOD

01 Cream Butter & Sugar

Beat the powdered sugar and unsalted butter together until smooth and pale yellow.

02 Mix in Egg White & Flour

Gradually add the egg white in 2-3 batches while stirring continuously. Fold in sifted flour in 2-3 additions to avoid overmixing.

03 Shape the Dough

Transfer the batter to a piping bag. Pipe desired shapes onto a baking tray lined with parchment paper.

04 Bake

Preheat the oven (or steam-baking oven) to 350°F for 10 minutes. Bake for 18-20 minutes until lightly golden.

*Precision note — Pull the cookies when the edges set but the centers still look soft; they finish on the tray.*

RECIPE NO. 10 — THE OUNIN COLLECTION

# Black Sesame Euro Bread



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------------|-------------|--------|--------------------|
| Steam Bake | 400°F       | 50 min | The Certainty Oven |

INGREDIENTS

- High-gluten flour - 280g
- Unsalted butter - 20g
- Instant yeast - 4g
- Salt - 4g
- Sugar - 15g
- Water - 170ml
- Black sesame seeds - 2g
- Eggs - 1.5 pieces

METHOD

01 Mix Dough

Combine all ingredients except black sesame and eggs in a bowl. Knead into a smooth dough, shape into a round ball, and let it rise covered with a damp cloth for 50 minutes.

02 Shape & Rest

Divide the dough into 10 equal portions. Roll each piece into a tear-drop shape, let rest covered for 10 minutes. Flatten into a 25cm tear-drop shape and roll up from the tail end.

03 Final Rise & Preheat

Cover the rolls and let them rise for 40 minutes. Preheat the oven to 400°F for 10 minutes.

04 Bake

Brush the surface with egg wash, sprinkle black sesame seeds. Bake at 400°F for 23 minutes using the Bake function.

*Precision note — Score deep and steam through before the crust colors — black sesame toasts fast.*

RECIPE NO. 11 — THE OUNIN COLLECTION

# Stuffed Baked Potato



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------|-------------|--------|---------------------------------|
| Bake | 350°F       | 15 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- 1 potato
- 4 cherry tomatoes
- 1g salt
- 10g butter
- 1 slice of cheese

METHOD

01 Steam Potato

Steam the potato for 15 minutes until tender. Remove and cut a cross on top. Hollow out the center to create a cavity.

02 Hollow & Prepare

Halve the cherry tomatoes and tear the cheese slice into small pieces. Stuff the cavity with tomatoes and cheese until overflowing.

03 Add Toppings

Dot the top with butter and sprinkle with salt.

04 Bake

Bake at 350°F for 20 minutes until the cheese melts and the surface turns golden.

*Precision note — Pierce the skin before baking so the butter bastes the flesh from inside.*

RECIPE NO. 12 — THE OUNIN COLLECTION

# Two-Flavor Baked Crab



| MODE | TEMPERATURE | TIME  | SUITABLE OVENS                  |
|------|-------------|-------|---------------------------------|
| Bake | 375°F       | 3 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- 2 whole crabs
- 3 garlic cloves, sliced
- ½ stalk scallion, sliced
- 5g salt
- 10g shredded mozzarella cheese

METHOD

01 Boil Crab

Boil crabs with salt and scallion slices in water for 3 minutes. Remove and drain.

02 Prepare Legs

Snip off the crab legs, season with pepper salt, and wrap them in aluminum foil.

03 Stuff Shell

Line a baking tray with foil. Separate the crab body from the shell, remove the gills, and transfer the roe to the shell. Top with minced garlic and shredded mozzarella.

04 Bake

Bake at 375°F for 19 minutes until the cheese is golden and bubbly.

*Precision note — Half the crab gets ginger-scallion, half gets black pepper — one oven, two answers.*

RECIPE NO. 13 — THE OUNIN COLLECTION

# Roasted Seasonal Vegetables



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------------|-------------|--------|---------------------------------|
| Steam Bake | 350°F       | 20 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- ½ green bell pepper
- ½ red bell pepper
- ½ yellow bell pepper
- 2 king oyster mushrooms
- ½ broccoli, cut into florets
- 6 potato chunks
- Shiitake mushrooms, scored decoratively
- 2 garlic cloves, sliced
- 5g salt
- 20g butter
- 2g black pepper

METHOD

01 Mix Ingredients

Toss all ingredients together in a bowl until evenly coated with butter and seasonings.

02 Arrange Vegetables

Line a baking tray with foil. Neatly arrange the vegetables in rows from left to right.

03 Steam-Bake

Steam-bake at 350°F for 20 minutes to tenderize the vegetables.

04 Crisp Bake

Switch to bake mode and continue cooking at 375°F for 10 minutes until edges are lightly charred.

*Precision note — Cut every vegetable to the same size; even pieces roast evenly at 350°F.*

## RECIPE NO. 14 — THE OUNIN COLLECTION

## Mascarpone Crème Brûlée



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------|-------------|--------|--------------------|
| Bake | 300°F       | 30 min | The Certainty Oven |

## INGREDIENTS

- 8 egg yolks
- 250ml whole milk
- 750ml heavy cream
- 20ml vanilla syrup
- 20g sugar
- 30ml cream liqueur (e.g., Bailey's)

## METHOD

**01 Heat Dairy Mixture**

Combine milk, heavy cream, vanilla syrup, and cream liqueur in a saucepan. Heat over medium until small bubbles form (do not boil).

**02 Temper Egg Yolks**

Whisk egg yolks in a bowl. Gradually pour the warm milk mixture into the yolks while stirring continuously.

**03 Strain & Fill**

Strain the mixture 3 times until no bubbles remain. Pour into foil cups until 80% full. Cover each cup with foil.

**04 Bake in Water Bath**

Place cups on a baking tray filled with hot water. Bake at 300°F for 30 minutes until set. Cool completely.

**05 Caramelize Sugar**

Sprinkle sugar evenly over cooled custards. Return to oven at 425°F until sugar caramelizes to a light gold. Chill in refrigerator before serving.

*Precision note — Chill four hours minimum. The crack should cost you one spoon tap.*

RECIPE NO. 15 — THE OUNIN COLLECTION

# Lemon Butter Baked Salmon



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------|-------------|--------|---------------------------------|
| Bake | 425°F       | 15 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- 1 salmon fillet
- 100g salted butter
- 6 lemon slices
- 20g Italian herbs

METHOD

**01 Prepare Salmon**

Place the salmon fillet in a foil-lined baking dish.

**02 Season & Assemble**

Spread salted butter evenly over the salmon. Sprinkle with Italian herbs and arrange lemon slices on top.

**03 Bake**

Bake at 425°F for 15 minutes until the salmon is cooked through and lightly golden.

*Precision note — Lemon goes in before, butter goes on after — the order matters.*

RECIPE NO. 16 — THE OUNIN COLLECTION

# Black Pepper Olive Oil Roasted Potatoes



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS                      |
|------|-------------|--------|-------------------------------------|
| Bake | 350°F       | 20 min | The Certainty Oven / Air Fryer Oven |

## INGREDIENTS

- 400g baby potatoes
- 20g olive oil
- 5g salt
- 3g crushed black pepper

## METHOD

### 01 Prepare Potatoes

Scrub the baby potatoes clean (keep skins on) and cut into rough chunks.

### 02 Season

In a large bowl, toss potato chunks with olive oil, salt, and crushed black pepper until evenly coated.

### 03 Arrange on Tray

Spread the potatoes in a single layer on a foil-lined baking tray.

### 04 Bake

Bake at 350°F for 20 minutes until golden and crispy on the edges.

*Precision note — Do not crowd the tray. Crowded potatoes steam; spaced potatoes crisp.*

RECIPE NO. 17 — THE OUNIN COLLECTION

# Teriyaki Grilled Squid



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS                  |
|------|-------------|--------|---------------------------------|
| Bake | 350°F       | 20 min | The Certainty Oven / Steam Oven |

INGREDIENTS

- 1 whole squid
- 1 bottle teriyaki sauce

METHOD

01 Prepare Squid

Clean the squid thoroughly. Score the surface diagonally without cutting through to maintain its whole shape.

02 Coat with Sauce

Line a baking tray with foil. Place the squid on it and brush generously with teriyaki sauce, ensuring even coverage.

03 Bake

Bake at 350°F for 20 minutes until the squid is tender and the sauce caramelizes slightly.

*Precision note — Two minutes per side, no more — squid tightens past tender in a heartbeat.*

RECIPE NO. 18 — THE OUNIN COLLECTION

# Garlic Steamed Shrimp



| MODE        | TEMPERATURE | TIME   | SUITABLE OVENS |
|-------------|-------------|--------|----------------|
| Rapid Steam | 350°F       | 10 min | Steam Oven     |

INGREDIENTS

- Shell-on white shrimp, butterflied
- 30g minced garlic (divided: 10g fried + 20g raw)
- 10g chopped scallions
- 2g white pepper
- 2g salt
- 20ml steamed fish soy sauce

METHOD

01 Sauté Garlic

Sauté 10g minced garlic in oil until golden brown. Set aside.

02 Arrange Shrimp

Place butterflied shrimp on a heatproof plate. Sprinkle with salt, white pepper, and both raw and fried garlic.

03 Steam

Rapid-steam at 350°F for 10 minutes until shrimp turn opaque.

04 Finish & Serve

Drizzle with steamed fish soy sauce and garnish with chopped scallions. Serve immediately.

*Precision note — Shrimp curl into a C when done; an O means you went too far.*

RECIPE NO. 19 — THE OUNIN COLLECTION

# Low-Fat Steamed Basa Fillet



| MODE        | TEMPERATURE | TIME   | SUITABLE OVENS |
|-------------|-------------|--------|----------------|
| Rapid Steam | 350°F       | 15 min | Steam Oven     |

INGREDIENTS

- 1 Basa fillet
- 1 white onion, sliced
- 1 lemon, sliced
- 2g salt
- 1 sprig rosemary
- Italian herbs (to taste)

METHOD

01 Arrange Base

Line a baking tray with lemon slices and onion slices as the base layer.

02 Season Fish

Place the Basa fillet on top. Sprinkle with salt, Italian herbs, and rosemary.

03 Steam

Rapid-steam at 350°F for 15 minutes until the fish flakes easily with a fork.

*Precision note — Steam, then rest under foil — basa keeps cooking in its own heat.*

RECIPE NO. 20 — THE OUNIN COLLECTION

# Lemon Steamed Chicken Breast



| MODE       | TEMPERATURE | TIME   | SUITABLE OVENS |
|------------|-------------|--------|----------------|
| Pure Steam | 212°F       | 30 min | Steam Oven     |

## INGREDIENTS

- 1 chicken breast
- 1 lemon, sliced
- 2g salt
- 2g black pepper
- 1g rosemary or mint leaves

## METHOD

### 01 Marinate Chicken

Rub chicken breast with salt and black pepper. Let it marinate for 30 minutes.

### 02 Arrange & Steam

Layer lemon slices on a plate, place marinated chicken breast on top. Add rosemary or mint leaves.

### 03 Steam

Pure-steam at 212°F for 25 minutes until the chicken is fully cooked and tender.

*Precision note — Slice against the grain after resting and the breast stays glossy, not stringy.*

RECIPE NO. 21 — THE OUNIN COLLECTION

# Steamed Egg with Clams



| MODE       | TEMPERATURE | TIME  | SUITABLE OVENS |
|------------|-------------|-------|----------------|
| Pure Steam | —           | 3 min | Steam Oven     |

INGREDIENTS

- 12 clams
- 2 eggs
- 3 ginger slices
- 20ml cooking wine
- 51g scallions, chopped
- 2g salt
- 10ml light soy sauce

METHOD

01 Clean Clams

Soak clams in salted water to remove sand. Rinse thoroughly.

02 Steam Clams

In a pot with half water, add salt, ginger, and clams. Steam for 3 minutes until shells open. Reserve 1 bowl of clam broth and strain.

03 Prepare Egg Mixture

Whisk eggs with reserved clam broth at a 1:1.5 ratio (egg:broth). Add a pinch of salt and mix gently.

04 Assemble & Steam

Arrange clams in a heatproof bowl. Pour egg mixture through a sieve over clams. Cover with foil. Pure-steam at 212°F for 10 minutes until set.

05 Garnish

Drizzle with light soy sauce and sprinkle scallions. Serve warm.

*Precision note — Strain the egg through a sieve and cover the bowl — a smooth surface is the whole point.*

RECIPE NO. 22 — THE OUNIN COLLECTION

# Japanese Sake Clam Bake



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS |
|------|-------------|--------|----------------|
| Bake | 350°F       | 18 min | Steam Oven     |

## INGREDIENTS

- 6 clams
- 50ml sake
- 10g ginger, julienned
- 10g scallions, julienned

## METHOD

### 01 Combine Ingredients

Place clams, sake, and ginger in a foil bowl.

### 02 Bake

Bake at 350°F for 18 minutes until clams open fully.

### 03 Garnish

Remove from oven, top with scallion threads. Serve immediately.

*Precision note — Sake, clams, lid on. When they open, they are done; there is no second window.*

RECIPE NO. 23 — THE OUNIN COLLECTION

# Japanese Chicken Skewers



| MODE | TEMPERATURE | TIME  | SUITABLE OVENS                      |
|------|-------------|-------|-------------------------------------|
| Bake | 400°F       | 5 min | The Certainty Oven / Air Fryer Oven |

## INGREDIENTS

- 2 chicken thighs, boneless
- ½ onion
- 30ml Japanese soy sauce
- 30g mirin
- 2 garlic cloves, minced
- 1g black pepper

## METHOD

### 01 Marinate Chicken

Cut chicken into chunks. Mix with minced garlic, pepper, soy sauce, and mirin. Marinate in refrigerator for 2 hours.

### 02 Prepare Skewers

Dice onion into squares. Thread marinated chicken and onion onto bamboo skewers alternately.

### 03 Grill

Grill at 400°F for 5 minutes per side until chicken is cooked through and lightly charred.

*Precision note — Char is flavor here. Turn once, and only once.*

RECIPE NO. 24 — THE OUNIN COLLECTION

# Roasted King Oyster Mushrooms



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS                      |
|------|-------------|--------|-------------------------------------|
| Bake | 350°F       | 15 min | The Certainty Oven / Air Fryer Oven |

## INGREDIENTS

- 4 king oyster mushrooms
- 30g minced garlic
- 20ml oyster sauce
- 20ml light soy sauce
- 10g Italian herbs
- 5g black peppercorns, crushed
- 2g butter
- 2g shichimi togarashi (Japanese seven-spice blend)

## METHOD

### 01 Prepare Mushrooms

Cut king oyster mushrooms into large rough chunks.

### 02 Mix Ingredients

Melt butter and combine with minced garlic, oyster sauce, soy sauce, Italian herbs, crushed peppercorns, and shichimi togarashi. Toss mushroom chunks in the mixture until evenly coated.

### 03 Bake

Spread mushrooms on a foil-lined baking tray. Bake at 350°F for 15 minutes until tender and edges are golden.

*Precision note — Rough chunks, not neat slices — the torn edges catch the garlic butter.*

RECIPE NO. 25 — THE OUNIN COLLECTION

# Classic American Meatloaf



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------|-------------|--------|--------------------|
| Bake | 350°F       | 50 min | The Certainty Oven |

INGREDIENTS

- 500g ground beef (80/20)
- 1 onion, finely diced
- 2 cloves garlic, minced
- 100g breadcrumbs
- 1 egg
- 60ml whole milk
- 2 tbsp ketchup
- 1 tbsp Worcestershire sauce
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp dried thyme

METHOD

01 Sauté Aromatics

Sauté diced onion and minced garlic in a skillet over medium heat until softened, about 5 minutes. Let cool slightly.

02 Mix Gently

In a large bowl, combine ground beef, sautéed onion mixture, breadcrumbs, egg, milk, ketchup, Worcestershire sauce, salt, pepper, and thyme. Mix gently with your hands until just combined—do not overwork.

03 Shape One Loaf

Transfer the mixture to a foil-lined baking tray and shape into a compact loaf, about 20cm long.

04 Brush Classic Glaze

Brush the top generously with additional ketchup or a ketchup-brown sugar glaze.

05 Bake

Bake at 350°F for 50 minutes until the internal temperature reaches 160°F. Rest 10 minutes before slicing.

*Precision note — Check 160°F at the center with a probe; the glaze sets in the last ten minutes.*

RECIPE NO. 26 — THE OUNIN COLLECTION

# White Wine Steamed Mussels



| MODE       | TEMPERATURE | TIME  | SUITABLE OVENS |
|------------|-------------|-------|----------------|
| Pure Steam | 212°F       | 8 min | Steam Oven     |

## INGREDIENTS

- 1kg fresh mussels
- 2 shallots, finely chopped
- 3 cloves garlic, minced
- 120ml dry white wine
- 30g unsalted butter
- 2 tbsp fresh parsley, chopped
- 1 lemon, cut into wedges
- Crusty bread for serving

## METHOD

### 01 Clean and Debeard

Scrub mussels under cold running water. Pull off any beards (fibrous threads) and discard any mussels with cracked shells or that remain open when tapped.

### 02 Sauté Shallot and Garlic

In a large heatproof dish or steam basket, combine chopped shallots and minced garlic.

### 03 Add Mussels and White Wine

Add cleaned mussels to the dish and pour white wine over them.

### 04 Pure Steam

Steam at 212°F for 8 minutes until all mussels have opened. Discard any that remain closed.

### 05 Finish with Butter, Parsley, Lemon

Remove from steam, swirl in butter, sprinkle with fresh parsley, and serve immediately with lemon wedges and crusty bread.

*Precision note — Discard any mussel that stays closed after steaming — no exceptions, no tasting.*

RECIPE NO. 27 — THE OUNIN COLLECTION

# Lemon Honey Herb Chicken Wings



| MODE    | TEMPERATURE | TIME   | SUITABLE OVENS                      |
|---------|-------------|--------|-------------------------------------|
| Air Fry | 400°F       | 20 min | The Certainty Oven / Air Fryer Oven |

## INGREDIENTS

- 1kg chicken wings, tips removed and separated
- 2 tbsp olive oil
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp garlic powder
- Zest of 1 lemon
- 2 tbsp honey
- 1 tbsp fresh thyme leaves
- 1 tbsp fresh rosemary, chopped

## METHOD

### 01 Dry and Season

Pat chicken wings completely dry with paper towels. Toss with olive oil, salt, pepper, and garlic powder.

### 02 Mix Lemon-Honey Glaze

In a small bowl, whisk together lemon zest, honey, thyme, and rosemary.

### 03 Marinate Wings

Toss wings with half the glaze and let marinate for 15 minutes at room temperature.

### 04 Air Fry

Arrange wings in a single layer on the air fryer tray. Air fry at 400°F for 20 minutes, flipping halfway through.

### 05 Turn, Brush, and Finish

Brush with remaining glaze during the last 5 minutes of cooking. Serve immediately.

*Precision note — Pat the wings dry, then air-fry in one layer; glaze in the final five minutes only.*

RECIPE NO. 28 — THE OUNIN COLLECTION

# Italian Meat Sauce Lasagna



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------|-------------|--------|--------------------|
| Bake | 350°F       | 40 min | The Certainty Oven |

## INGREDIENTS

- 9 lasagna sheets (no-boil)
- 500g ground beef
- 1 onion, diced
- 2 cloves garlic, minced
- 400g canned crushed tomatoes
- 2 tbsp tomato paste
- 1 tsp dried oregano
- 250g ricotta cheese
- 100g mozzarella, shredded
- 50g parmesan, grated
- Fresh basil leaves

## METHOD

### 01 Cook Ragù and Cheese Sauce

Brown ground beef with onion and garlic. Add crushed tomatoes, tomato paste, and oregano. Simmer 15 minutes. In a separate bowl, mix ricotta with a pinch of salt.

### 02 Prepare Pasta and Cheese

If using regular lasagna sheets, parboil for 2 minutes. Shred mozzarella and grate parmesan.

### 03 Layer with Two Sauces

In a baking dish, spread a thin layer of ragù. Layer pasta, ragù, ricotta mixture, and mozzarella. Repeat layers, finishing with ragù and a final blanket of mozzarella and parmesan.

### 04 Bake

Cover with foil and bake at 350°F for 30 minutes. Remove foil and bake 10 more minutes until bubbly and golden.

### 05 Rest and Serve

Let rest 10 minutes before slicing. Garnish with fresh basil.

*Precision note — Rest ten minutes before slicing so the two sauces hold their layers.*

RECIPE NO. 29 — THE OUNIN COLLECTION

# Chocolate Cookies



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------|-------------|--------|--------------------|
| Bake | 350°F       | 11 min | The Certainty Oven |

## INGREDIENTS

- 120g unsalted butter, softened
- 100g brown sugar
- 50g granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 180g all-purpose flour
- 30g cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 100g dark chocolate chunks
- 50g mixed nuts, chopped

## METHOD

### 01 Chop Mixed Nuts

Roughly chop mixed nuts and set aside.

### 02 Cream Butter and Sugar

Beat softened butter with brown sugar and granulated sugar until pale and fluffy. Beat in egg and vanilla.

### 03 Fold Flour, Nuts, and Chocolate

Sift together flour, cocoa powder, baking soda, and salt. Fold into butter mixture until just combined. Stir in chocolate chunks and chopped nuts.

### 04 Portion Eight Cookies

Scoop dough into 8 large balls and place on a parchment-lined baking tray, spacing well apart.

### 05 Bake

Bake at 350°F for 11 minutes until edges are set but centers are still soft. Cool on the tray for 5 minutes before transferring to a rack.

*Precision note — Underbake by one minute. The center sets on the tray, not in the oven.*

RECIPE NO. 30 — THE OUNIN COLLECTION

# Banana Cake



| MODE | TEMPERATURE | TIME   | SUITABLE OVENS     |
|------|-------------|--------|--------------------|
| Bake | 350°F       | 45 min | The Certainty Oven |

## INGREDIENTS

- 3 ripe bananas, mashed
- 120g unsalted butter, melted
- 150g brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 200g all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- 50g walnuts, chopped (optional)

## METHOD

### 01 Mash Bananas

Mash ripe bananas in a large bowl until mostly smooth with a few small lumps.

### 02 Mix Wet Ingredients

Whisk in melted butter, brown sugar, eggs, and vanilla until well combined.

### 03 Fold Dry Ingredients

Sift together flour, baking soda, salt, and cinnamon. Fold into wet ingredients until just combined. Stir in walnuts if using.

### 04 Pour into Loaf Pan

Pour batter into a greased and lined 9×5-inch loaf pan.

### 05 Bake

Bake at 350°F for 45 minutes until a toothpick inserted into the center comes out clean. Cool in the pan for 10 minutes, then turn out onto a rack.

*Precision note — Use bananas past ripe — brown speckles mean sugar, and sugar means flavor.*