OUNIN / COOK WITH CONFIDENCE

The Recipe Collection

31 recipes for the Ounin countertop oven family.



Match the model shown on each recipe to your oven. Cooking times are guides; use a food thermometer when the recipe calls for an internal temperature.

Updated from the Lab page and current product recipe booklets · 12 November 2026

THE COLLECTION

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RECIPE NO. 01 / THE OUNIN COLLECTION

Rosemary Butter Roasted Whole Chicken



MODE	Roast	TEMPERATURE	355°F / 180°C
COOK TIME	35–50 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Roast · Steam level 1 · Cavity 355°F (180°C) · Probe target 165°F (74°C)

INGREDIENTS

- Whole chicken - 1.2–1.4 kg (2.65–3.1 lb)
- Unsalted butter, softened - 45 g (3 tbsp)
- Fresh rosemary, minced - 6 g (about 2 tbsp)
- Garlic, minced - 3 cloves
- Lemon zest, finely grated - 2 g
- Salt - 11 g
- Ground black pepper - 2 g

DIRECTIONS

Make Butter Marinade, Prep Chicken

Mix the softened butter, rosemary, garlic, lemon zest, salt and pepper. Do not rinse the thawed chicken; pat it dry.

Loosen the breast skin, spread two-thirds of the butter marinade beneath it and the rest outside. Tie the legs loosely and tuck or foil-cap the wing tips.

Place the chicken in a walled baking dish or a large resealable bag. Refrigerate for at least 30 minutes and up to 8 hours.

Set and Preheat

Keep the chicken and food probe outside the oven. Fill the water tank. Select Roast mode, set 355°F (180°C) and steam level 1, then press the START/STOP knob. Wait for the automatic preheat prompt before loading.

Load and Probe-Roast

Once preheating is complete, remove the cavity temperature sensor from the probe socket and connect the food probe.

Position the probe tip in the center of the thickest part of the breast, avoiding bone. Place the tray on the lower-middle rack and set the probe target to 165°F (74°C).

Press the START/STOP knob. Cook until the target temperature is reached, approximately 35–50 minutes. Cover any areas that brown too quickly with foil.

Check and Rest

When the probe reaches 165°F (74°C), the oven stops automatically.

Use a food thermometer to verify the temperature in the thickest part of the breast and the innermost parts of the thigh and wing, avoiding bone. Each location must reach 165°F (74°C). If any reading is lower, continue cooking and check again after 5 minutes.

Rest the chicken for at least 5 minutes before carving.

New Delhi Grilled Chicken Drumsticks



MODE	Air Fry	TEMPERATURE	350°F
COOK TIME	30 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

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)

DIRECTIONS

Prep the chicken

Pat the chicken drumettes dry with kitchen paper; do not rinse raw poultry.

Marinate

In a large container, mix all ingredients (chicken + spices + yogurt + herbs) thoroughly.

Cover and marinate in the refrigerator for 2 hours.

Preheat and cook

Line a baking tray with parchment paper (or aluminum foil).

Arrange the marinated chicken legs neatly on the tray.

Cooking settings

Preheat the air fryer/oven to 212°F for 5 minutes.

Switch to Air Fry at 350°F and cook for about 30 minutes, until the thickest part reaches 165°F (74°C).

For crispier skin, increase the temperature to 425°F and air fry for an additional 5 minutes.

Serve

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

Roast Steak with Asparagus



MODE	Air Fry	TEMPERATURE	230°F then 450°F
COOK TIME	20–25 min + sear	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Air Fry 230°F (110°C) → 450°F (230°C) · Probe target 117°F (47°C) → 135°F (57°C)

INGREDIENTS

- Boneless steak, 3.5–4 cm thick - 1, 300–450 g
- Asparagus, or vegetables of choice - 150 g
- Coarse sea salt - 3–4 g
- Ground black pepper - To taste
- High-smoke-point neutral oil - 10 g, optional
- Fresh thyme or rosemary - 3 g
- Garlic cloves - 3

DIRECTIONS

Thaw, Temper and Season

If frozen, thaw the steak completely in the refrigerator. Let the refrigerated steak stand at room temperature for 20–30 minutes.

Keep the outer fat cap intact, but make a few shallow cuts through the side membrane to help prevent curling. Pat the steak thoroughly dry, then season evenly with salt, black pepper and optional oil. Rest for 5 minutes.

Low-Temp Probe Cook

Place the wire rack over the roast tray. Keep the steak and probe outside the oven. Select Air Fry and preheat to 230°F (110°C).

After preheating, remove the cavity temperature sensor and connect the food probe. Insert the probe tip sideways into the thickest center of the steak, away from the fat. Place the steak and garlic on the rack.

Set the probe target to 117°F (47°C) and cook until the oven automatically stops, approximately 20–25 minutes.

Dry and High-Heat Sear

Remove the steak and place it on a heatproof surface, leaving the probe inserted. Pat the surface dry and rest for 5 minutes.

Disconnect the food probe connector, reconnect the cavity temperature sensor and preheat Air Fry to 450°F (230°C). After preheating, reconnect the food probe and return the steak with the herbs, garlic and asparagus.

Set the probe target to 135°F (57°C) and cook until the oven automatically stops and the surface is well browned.

Rest, Slice and Serve

Remove the steak and asparagus from the oven. Loosely tent the steak with foil and rest for 8–10 minutes.

Remove the probe, then slice the steak against the grain and serve with the roasted asparagus, garlic and herbs.

Steamed and Roasted Garlic-Infused Pork Ribs



MODE	Steam Bake	TEMPERATURE	325°F
COOK TIME	30 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

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

DIRECTIONS

Preparation

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

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.

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.

Finishing

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

Lemongrass Seafood Pot



MODE	Rapid Steam	TEMPERATURE	250°F
COOK TIME	15 min	SUITABLE MODEL	Steam Combi Oven (24L)

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

DIRECTIONS

Preparation

Rinse all seafood ingredients thoroughly.

Soak them in salted water for 20 minutes or more to remove sand.

Cooking Setup

Add all ingredients except minced garlic and chili flakes to the pot.

Pour in enough water to cover the seafood.

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.

Finishing

Remove from heat, sprinkle minced garlic and chili flakes over the seafood.

Stir gently to mix, then serve immediately.

French Aluminum Foil-Baked Cod



MODE	Air Fry	TEMPERATURE	400°F
COOK TIME	18 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

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

DIRECTIONS

Prep Vegetables

Finely dice the white mushrooms and white onion.

Slice the lemon into 4 pieces and set aside.

Marinate the Fish

Mix minced garlic, salt, olive oil, and black pepper.

Coat both sides of the cod fillets evenly with the marinade.

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 for 18 minutes.

RECIPE NO. 07 / THE OUNIN COLLECTION

Grilled Mackerel with Teriyaki Sauce



MODE	Air Fry	TEMPERATURE	350°F
COOK TIME	20 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

INGREDIENTS

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

DIRECTIONS

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.

Grilled Corn with Cumin



MODE	Steam + Air Fry	TEMPERATURE	350°F (Air Fry)
COOK TIME	10 min steam + 15 min Air Fry	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

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

DIRECTIONS

Prep the corn:

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

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).

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).

Old-Fashioned Cookies



MODE	Steam Bake	TEMPERATURE	350°F
COOK TIME	18–20 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

INGREDIENTS

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

DIRECTIONS

Cream Butter & Sugar

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

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.

Shape the Dough

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

Bake

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

RECIPE NO. 10 / THE OUNIN COLLECTION

No-Knead Artisan Bread



MODE	Bake	TEMPERATURE	430°F / 220°C
COOK TIME	35 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Proof 90°F (32°C) · Bake 430°F (220°C) · Steam Boost 2–3 times immediately after loading

INGREDIENTS

- Bread flour - 400 g
- Water, 20–22°C - 290 g
- Salt - 8 g
- Instant yeast - 4 g

DIRECTIONS

Mix and Rest

Add the water to a large bowl and stir in the instant yeast until evenly dispersed. Add the bread flour and salt, then mix until no dry flour remains.

Cover and rest for 20 minutes. The dough should look rough and feel sticky.

Fold and Proof

With wet hands, stretch each side of the dough and fold it toward the center. Turn the dough seam-side down, cover and rest for 30 minutes.

Repeat the stretch-and-fold cycle two more times, resting for 30 minutes after each round. After three rounds, place the covered bowl on the middle rack and proof at 90°F (32°C) until the dough reaches 1.8–2 times its original size, about 30–45 minutes.

Shape, Proof and Preheat

Gently shape the dough into a tight round and place it on parchment paper. Proof at 90°F (32°C) until the dough is nearly ready. Remove the loaf and keep it loosely covered at room temperature.

Place the empty OUNIN Roast Tray on the lower-middle rack and preheat in Bake mode at 430°F (220°C). The dough will continue to proof while the oven preheats. Once preheating is complete, score the loaf approximately 1 cm (3/8 inch) deep.

Steam-Bake and Cool

Carefully slide the loaf and parchment paper onto the hot tray. Close the door and activate Steam Boost 2–3 times immediately after loading.

Bake at 430°F (220°C) for approximately 35 minutes without additional steam, until the crust is deeply browned and crisp. Transfer the bread to the OUNIN Wire Rack and cool for at least 60 minutes before slicing.

Honey-Roasted Sweet Potatoes



MODE	Bake	TEMPERATURE	355°F / 180°C
COOK TIME	35 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · 355°F (180°C) · Middle rack · Brush honey with 5 min remaining

INGREDIENTS

- Sweet potatoes - 500 g
- Olive oil - 20 g
- Salt - 2 g
- Ground black pepper - 2 g
- Smoked paprika - 2 g
- Ground cinnamon - 1 g
- Honey - 20 g
- Parsley, chopped - Optional

DIRECTIONS

Prep and Season

Scrub, dry and halve the sweet potatoes lengthwise. Score shallow lines across each cut face. Mix oil, salt, pepper, paprika and cinnamon, then brush the mixture over the cuts.

Arrange cut-side up in one layer on a lined tray and keep the honey separate.

Set and Bake

Select Bake, set 355°F (180°C) for 35 minutes and press the START/STOP knob. Keep the tray outside during automatic preheating. After preheating, place it on the middle rack and start.

Brush the Honey

With 5 minutes remaining, pull the tray out only far enough to work safely. Brush 20 g honey thinly over the cut faces, return the tray to the same rack within about 60 seconds, and finish without resetting the program.

Check and Rest

Remove the tray. A thin knife should enter the thickest center with little resistance. Rest for 3 minutes, then add optional parsley.

The cut faces should be amber and glossy without black spots, and the skins should remain intact.

Two-Flavor Baked Crab



MODE	Bake	TEMPERATURE	375°F
COOK TIME	19 min bake (+ 3 min boil)	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

INGREDIENTS

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

DIRECTIONS

Boil Crab

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

Remove and drain.

Prepare Legs

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

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.

Bake

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

Roasted Mediterranean Vegetables



MODE	Roast	TEMPERATURE	356°F / 180°C
COOK TIME	20 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Roast · 356°F (180°C) · Middle rack · Add tomatoes after the first 10 min

INGREDIENTS

- Broccoli - 180 g
- Zucchini - 180 g
- Bell peppers - 180 g
- Red onion - 100 g
- Cherry tomatoes - 100 g
- Olive oil - 25 ml
- Dried oregano - 1.5 g
- Salt - 4 g
- Black pepper - 1 g
- Garlic powder - 2 g
- Lemon juice - 10 ml

DIRECTIONS

Wash and Cut

Wash and thoroughly dry all vegetables. Cut broccoli into 3 cm (1¼ inch) florets, zucchini into 2 cm (3/4 inch) half-moons, bell peppers into 3 cm (1¼ inch) pieces, and red onion into 2 cm (3/4 inch) wedges. Keep the cherry tomatoes whole.

Season and Preheat

Select Roast, set 356°F (180°C) for 20 minutes and press the START/STOP knob.

While preheating, toss broccoli, zucchini, peppers and onion with oil, garlic powder, oregano, salt and pepper until lightly coated. Keep the tomatoes separate.

Load, Turn and Finish

Spread the vegetables in one layer. After preheating, place the tray on the middle rack.

Roast for 10 minutes, turn with a wide spatula, add the tomatoes, then return to the same rack for the remaining 10 minutes.

Season and Rest

Remove when the broccoli edges turn brown, the onion is tender and the zucchini still holds its shape. Drizzle with lemon juice, toss once and rest for 2 minutes. The tray should not contain a large pool of water.

Crème Brûlée



MODE	Bake	TEMPERATURE	300°F
COOK TIME	30 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

INGREDIENTS

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

DIRECTIONS

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).

Temper Egg Yolks

Whisk egg yolks in a bowl.

Gradually pour the warm milk mixture into the yolks while stirring continuously.

Strain & Fill

Strain the mixture 3 times until no bubbles remain.

Pour into foil cups until 80% full. Cover each cup with foil.

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.

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.

Maple-Glazed Roasted Salmon



MODE	Roast	TEMPERATURE	320°F / 160°C
COOK TIME	16–22 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Roast · Steam level 1 · Cavity 320°F (160°C) · Probe target 145°F (63°C)

INGREDIENTS

- Salmon fillets - 4, about 170 g each
- Pure maple syrup - 45 g
- Light soy sauce - 15 g
- Dijon mustard - 10 g
- Lemon juice - 15 g
- Unsalted butter - 5 g
- Leek, thinly sliced - 20 g
- Ground black pepper, lemon and dill - Optional

DIRECTIONS

Prep Salmon and Glaze

Remove pin bones without rinsing and pat four fillets dry. Mix maple syrup, soy sauce, Dijon mustard and lemon juice to make the glaze.

Line the tray; place the fish skin-side down, brush the glaze over all fillets, add the leeks and butter, then insert the probe sideways into the thickest central part.

Set and Preheat

Remove the cavity temperature sensor and insert the food probe. Select Roast mode, set the probe target to 145°F (63°C), the cavity temperature to 320°F (160°C), and steam level 1.

Press the START/STOP knob with the tray outside and wait for automatic preheating. Fill the water tank before starting.

Load and Probe-Roast

After preheating, insert the OUNIN Roast Tray into the middle (2nd) rack, route the cable safely and press the knob again if prompted.

Allow the probe to stop cooking at 145°F (63°C). Roasting should take approximately 16–22 minutes. If cooking has not yet finished, open the door to check doneness after 25 minutes.

Rest and Serve

Remove the tray with oven mitts, disconnect the probe and rest for 3 minutes. Serve on clean plates. The center should be opaque, moist and flaky.

Discard glaze or tools that touched raw salmon and never reuse them on cooked fish.

Garlic Parmesan Potato Wedges



MODE	Roast then Air Fry	TEMPERATURE	355°F then 390°F
COOK TIME	20 + 10 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Roast 355°F (180°C) for 20 min → Air Fry 390°F (200°C) for 10 min · Middle rack

INGREDIENTS

- Potatoes - 650 g
- Garlic bulb - 1
- Olive oil - 30 ml
- Salt - 4 g
- Garlic powder - 3 g
- Sweet paprika - 2 g, optional
- Ground black pepper - 1 g
- Mayonnaise - 60 g
- Parmesan, finely grated - 35 g
- Parsley, chopped - 5 g, optional

DIRECTIONS

Cut, Season and Tray

Cut each potato into eight 2–2.5 cm wedges, rinse and dry completely. Toss with 25 ml oil, 3 g salt, garlic powder, paprika and 0.5 g pepper.

Oil and season the trimmed garlic bulb, wrap it in foil, then arrange everything on the tray in one layer.

Roast Until Set

Select Roast, set 355°F (180°C) for 20 minutes and press the START/STOP knob. After automatic preheating, place the tray on the middle rack. Cook until the wedges are set and lightly golden at the edges.

Turn, Crisp and Sauce

Turn the wedges. Select Air Fry, set 390°F (200°C) for 10 minutes and return the tray to the same rack.

Cool the garlic packet for 3 minutes, mash the cloves, then mix with mayonnaise, parsley, 15 g Parmesan and the remaining seasoning.

Coat and Rest

Toss the hot wedges with the remaining 20 g Parmesan and only 20 g roasted-garlic sauce, leaving no sauce pooling in the bowl.

Rest for 2 minutes and serve with the remaining sauce. The edges should stay crisp and the centers fluffy.

Teriyaki Grilled Squid



MODE	Bake	TEMPERATURE	350°F
COOK TIME	20 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Steam Combi Oven (24L)

INGREDIENTS

- 1 whole squid
- 1 bottle teriyaki sauce

DIRECTIONS

Prepare Squid

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

Coat with Sauce

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

Bake

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

Garlic Steamed Shrimp



MODE	Rapid Steam	TEMPERATURE	350°F
COOK TIME	10 min	SUITABLE MODEL	Steam Combi Oven (24L)

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

DIRECTIONS

Sauté Garlic

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

Arrange Shrimp

Place butterflied shrimp on a heatproof plate.

Sprinkle with salt, white pepper, and both raw and fried garlic.

Steam

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

Finish & Serve

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

Serve immediately.

Low-Fat Steamed Basa Fillet



MODE	Rapid Steam	TEMPERATURE	350°F
COOK TIME	15 min	SUITABLE MODEL	Steam Combi Oven (24L)

INGREDIENTS

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

DIRECTIONS

Arrange Base

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

Season Fish

Place the Basa fillet on top.

Sprinkle with salt, Italian herbs, and rosemary.

Steam

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

Lemon Steamed Chicken Breast



MODE	Pure Steam	TEMPERATURE	212°F
COOK TIME	25 min	SUITABLE MODEL	Steam Combi Oven (24L)

INGREDIENTS

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

DIRECTIONS

Marinate Chicken

Rub chicken breast with salt and black pepper.

Cover and marinate in the refrigerator for 30 minutes.

Arrange & Steam

Layer lemon slices on a plate, place marinated chicken breast on top.

Add rosemary or mint leaves.

Steam

Pure-steam at 212°F for about 25 minutes, until the thickest part reaches 165°F (74°C).

Œufs en Cocotte



MODE	Bake	TEMPERATURE	355°F / 180°C
COOK TIME	12 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · Water bath · 355°F (180°C) · Middle rack

INGREDIENTS

- Large pasteurized eggs - 2
- Heavy cream - 25 ml
- Unsalted butter, softened - 5 g
- Salt - 0.5 g
- Ground black pepper - 0.2 g
- Toasted baguette - 80 g
- Fully cooked sautéed bacon, mushrooms and spinach - 10 g each; adjust to liking

DIRECTIONS

Prepare the Ramekins and Fillings

Grease the inside of two ramekins evenly with softened butter. Divide cooked bacon, sautéed mushrooms and sautéed spinach between the ramekins, using any combination you prefer. Drain excess moisture from the mushrooms and spinach before adding.

Divide the heavy cream, salt and pepper evenly between the ramekins. Crack each egg into a small bowl, then gently slide one egg into each ramekin without breaking the yolk. Keep the contents below the rim.

Preheat and Add Water

Place the OUNIN Wire Rack in the middle rack position. Select Bake mode, set 355°F (180°C), and start preheating. Arrange the ramekins in a deep heatproof dish.

Once preheating is complete, place the dish on the partially extended oven rack. Carefully pour just-boiled water into the dish until it reaches halfway up the sides of the ramekins. Do not allow water to enter the ramekins.

Bake to Set

Bake for 12 minutes. The egg whites should be opaque and set at the edges, the center barely wobbling, and the yolks fluid.

Remove, Rest and Serve

Open the oven carefully and keep your hands away from escaping steam. Using oven mitts and silicone-tipped tongs, carefully lift the ramekins out of the hot water bath.

Place them on a heatproof mat and rest for 2 minutes. Serve each ramekin with 40 g of toast. Allow the water bath to cool before moving or emptying it.

Japanese Sake Clam Bake



MODE	Bake	TEMPERATURE	350°F
COOK TIME	18 min	SUITABLE MODEL	Steam Combi Oven (24L)

INGREDIENTS

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

DIRECTIONS

Combine Ingredients

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

Bake

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

Garnish

Remove from oven, top with scallion threads.

Serve immediately.

Japanese Chicken Skewers



MODE	Bake	TEMPERATURE	400°F
COOK TIME	10 min (5 min per side)	SUITABLE MODEL	The Certainty Oven (32L Pro) / Air Fryer Oven (12L)

INGREDIENTS

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

DIRECTIONS

Marinate Chicken

Cut chicken into chunks.

Mix with minced garlic, pepper, soy sauce, and mirin.

Marinate in refrigerator for 2 hours.

Prepare Skewers

Dice onion into squares.

Thread marinated chicken and onion onto bamboo skewers alternately.

Grill

Grill at 400°F for about 5 minutes per side, until the thickest chicken piece reaches 165°F (74°C) and is lightly charred.

Roasted King Oyster Mushrooms



MODE	Bake	TEMPERATURE	350°F
COOK TIME	15 min	SUITABLE MODEL	The Certainty Oven (32L Pro) / Air Fryer Oven (12L)

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)

DIRECTIONS

Prepare Mushrooms

Cut king oyster mushrooms into large rough chunks.

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.

Bake

Spread mushrooms on a foil-lined baking tray.

Bake at 350°F for 15 minutes until tender and edges are golden.

Homestyle Glazed Meatloaf



MODE	Bake	TEMPERATURE	320°F / 160°C
COOK TIME	40–50 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · Cavity 320°F (160°C) · Probe target 160°F (71°C) · Middle (2nd) rack

INGREDIENTS

- Ground beef - 500 g
- Onion, chopped - 75 g
- Garlic, minced - 1 clove
- Panko breadcrumbs - 60 g
- Whole milk - 80 ml
- Egg - 1
- Salt - 5 g
- Black pepper - 1 g
- Yellow mustard - 30 g
- Brown sugar - 25 g
- Ketchup - 45 g

DIRECTIONS

Make and Mix

Whisk the egg and milk, stir in panko and rest for 5 minutes. Add onion, garlic, salt and pepper, then fold in the ground beef for only 1–2 minutes, until cohesive but not compacted or releasing liquid.

Shape and Glaze

Shape on the lined OUNIN Roast Tray into a 20 × 10 × 5.5 cm loaf. Mix ketchup, brown sugar and mustard, and divide into two clean portions.

Brush the first portion over the top and sides, keeping the second untouched by raw-meat tools.

Preheat, Probe and Glaze

With the food probe disconnected and the cavity temperature sensor connected, select Bake mode, set 320°F (160°C) for 40–50 minutes and preheat.

After preheating, load the loaf onto the middle (2nd) rack. Remove the cavity temperature sensor, then insert the food probe from a short end into the thickest central part. Set the probe target to 160°F (71°C) and cancel repeated preheating.

At 140°F (60°C), brush the reserved glaze on with a clean brush.

Verify, Rest and Slice

When the oven stops, confirm that the thickest center is at least 160°F (71°C). Remove the tray and rest for 10 minutes, then carefully remove the hot probe and slice.

The glaze should be set and caramelized without black edges.

Steamed Mussels in White Wine & Garlic



MODE	Roast	TEMPERATURE	450°F / 230°C
COOK TIME	15 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Roast · Steam level 1 · 450°F (230°C) · Covered Dutch oven · Middle rack

INGREDIENTS

- Mussels - 1 kg
- Onion, chopped - 50 g
- Garlic, minced - 10 g
- Unsalted butter - 100 g
- Dry white wine - 200 ml
- Black pepper - 2 g
- Parsley, chopped - 10 g
- Lemon juice - 15 ml
- Salt - If needed

DIRECTIONS

Inspect and Clean

Discard cracked mussels and any open shells that do not close when tapped. Scrub the mussels, remove the beards, rinse briefly under cold running water and drain well. Do not soak in fresh water.

Load the Pot

Put onion, garlic, butter and wine in a room-temperature 4 L Dutch oven. Add the drained mussels and fit the lid securely, keeping parsley, pepper and lemon for finishing. The mussels must sit below the rim.

Preheat and Cook

Fill the water tank. Select Roast, set 450°F (230°C) for 15 minutes, keep steam level 1 and press the START/STOP knob. Preheat the oven only.

After preheating, place the covered pot on the middle rack and cook for 15 minutes without opening.

Check and Serve

Move the pot to a heatproof surface and open the lid away from your face. Discard every mussel that remains closed.

Stir in pepper, parsley and lemon juice; taste before salting. Serve the opened mussels and hot broth immediately.

Lemon-Honey Herb Chicken Wings



MODE	Air Fry	TEMPERATURE	356°F / 180°C
COOK TIME	15 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Air Fry · 180°C (355°F preheat / 356°F cook) · Turn at 10 min · Rest 3 min

INGREDIENTS

- Chicken wings - 500 g
- Fine salt - 5 g
- Black pepper - 3 g
- Lemon - 1
- Honey - 20 g
- Dried mixed herbs - 5 g
- Light soy sauce - 5 g
- Olive oil - 10 g

DIRECTIONS

Dry and Marinate

Pat thawed wings dry and pierce the thick skin 2–3 times. Mix salt, pepper, measured lemon juice and zest, honey, herbs, soy sauce and oil.

Coat the wings, cover and refrigerate for 20 minutes. Drain and discard marinade that touched raw chicken.

Preheat the Rack

Place the OUNIN Wire Rack over the Roast Tray on the middle (2nd) rack. Select Air Fry, set 355°F (180°C) for 15 minutes and press the START/STOP knob to preheat.

Air Fry and Turn

After preheating, arrange the wings in one layer with space between them. Reset Air Fry mode to 356°F (180°C) for 15 minutes.

Turn each wing at the 10-minute mark, close the door within 60 seconds and complete the remaining cooking time.

Check and Rest

Rest for 3 minutes before serving.

Bolognese Lasagna



MODE	Bake	TEMPERATURE	355°F then 375°F
COOK TIME	30 + 10 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · Covered 355°F (180°C) for 30 min → Uncovered 375°F (190°C) for 10 min

INGREDIENTS

- Ground beef - 250 g
- Ground pork - 250 g
- Onion - 150 g
- Garlic cloves - 3
- Olive oil - 15 ml
- Tomato paste - 30 g
- Canned whole tomatoes - 1.2 kg
- Bay leaves - 2
- Rosemary sprig - 1
- Parsley - 10 g
- Lasagna sheets - 9–12
- Butter - 50 g
- All-purpose flour - 50 g
- Milk - 640 ml
- Mozzarella - 250 g
- Parmesan - 50 g
- Nutmeg - Optional
- Salt and pepper - To taste

DIRECTIONS

Cook the Bolognese

Using the stovetop and pots, brown beef and pork in oil over medium-high heat. Add onions, garlic and tomato paste. Stir in canned whole tomatoes, bay leaves and rosemary, and crush the tomatoes.

Simmer uncovered for 20–30 minutes until thick but spreadable. Remove the herbs, then season and add parsley.

Béchamel Sauce and Pasta

Cook standard lasagna sheets to al dente, or use no-boil lasagna directly. Melt butter, stir in flour for 1 minute, then whisk in milk gradually.

Cook until smooth and coating the spoon but still spreadable. Season, then grate both cheeses.

Assemble and Cover

Layer a thin Bolognese base, then repeat 2–3 times: pasta, béchamel, mozzarella, Bolognese and Parmesan. Cover every corner.

Finish with pasta, Bolognese, a thin layer of béchamel and both cheeses. Tent foil above the cheese and crimp the edges securely.

Bake, Brown and Rest

After automatic preheating, bake covered at 355°F (180°C) for 30 minutes on the second rack from the bottom.

Remove the foil, set Bake to 375°F (190°C) for 10 minutes, preheat again and return uncovered to the same rack. Rest for 15 minutes before slicing.

Chewy Chocolate Chip Cookies



MODE	Bake	TEMPERATURE	355°F / 180°C
COOK TIME	20 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · 355°F (180°C) · Middle rack (2nd or 3rd) · Chill dough 20 min

INGREDIENTS

- Unsalted butter, softened - 100 g
- Brown sugar - 40 g
- Granulated sugar - 30 g
- Salt - 2 g
- Beaten egg - 55 g
- Cake flour - 170 g
- Baking soda - 2 g
- Baking powder - 2 g
- Toasted nuts, chopped - 100 g
- Dark chocolate, chopped - 160 g

DIRECTIONS

Soften and Cream

Soften the butter until dentable but matte. Beat the butter with both sugars and salt for 2–3 minutes, until paler, fluffy and free of oily streaks. Scrape the bowl once, line the tray and weigh all ingredients.

Mix, Portion and Chill

Beat in the egg in two additions. Sift in flour, baking soda and baking powder, and fold just until no dry flour remains.

Fold in chocolate and nuts, divide into six 110 g tall mounds, space them 5 cm apart and chill for 20 minutes.

Set and Bake

Select Bake, set 355°F (180°C) for 20 minutes and press the START/STOP knob. After automatic preheating, place the tray on the middle rack (2nd or 3rd).

Do not open or rotate during baking. The edges should set while the centers remain slightly soft.

Remove and Cool

Remove the tray and rest the cookies on it for 15 minutes. When the edges are stable and a wide turner lifts each cookie without folding, transfer to the OUNIN Wire Rack for further cooling.

Serve with lightly crisp edges and chewy centers.

Classic Banana Bread



MODE	Bake	TEMPERATURE	355°F / 180°C
COOK TIME	45 min	SUITABLE MODEL	The Certainty Oven (32L Pro)

METHOD Bake · 355°F (180°C) · Middle (2nd) rack · Cool 10 min in pan + at least 20 min on rack

INGREDIENTS

- Ripe banana, mashed - 200 g
- Unsalted butter, melted - 60 g
- Eggs - 2
- Brown sugar - 10 g
- Golden sugar - 50 g
- Salt - 1 g
- All-purpose flour - 160 g
- Baking powder - 6 g

DIRECTIONS

Prepare and Mix Wet

Line the loaf pan with baking paper. Mash 200 g banana until no firm pieces remain. In another bowl, whisk the eggs, both sugars and salt until smooth.

Whisk in the slightly cooled melted butter, then the banana, until uniform.

Fold and Fill

Mix flour and baking powder. Fold into the wet mixture in two batches, only until no dry flour remains.

Scrape into the lined pan, level the top and tap once or twice. Keep the batter below about three-quarters of the pan height.

Set and Bake

Select Bake, set 355°F (180°C) for 45 minutes and press the START/STOP knob. After automatic preheating, place the loaf pan on the middle (2nd) rack, close the door and complete the countdown.

Check and Cool

The top should be golden and naturally cracked. A central skewer should show no wet batter; moist crumbs are acceptable.

Rest in the pan for 10 minutes, then lift it out using the parchment and cool on a rack for at least 20 minutes before slicing.

Honey-Glazed Sweet Potato Mash with Pecans



MODE	Steam then Bake	TEMPERATURE	400°F / 205°C
COOK TIME	15–20 min baking · About 50–60 min total	SERVINGS	Serves 4–6 as a side.

METHOD Steam, then Bake · 400°F (205°C) for baking

INGREDIENTS

- Orange-fleshed sweet potatoes, peeled - 2 lb (900 g)
- Unsalted butter, divided - 3 tbsp (42 g)
- Honey - 2 tbsp (42 g)
- Toasted pecans, roughly chopped - ½ cup (55 g)
- Fine salt - ¼ tsp
- Ground cinnamon (optional) - ¼ tsp
- Extra butter for the dish - A little

EQUIPMENT

Use a shallow, oven-safe dish of about 1.6 QT (1.5 L), with the sweet potato mash about ¾–1¼ inches (2–3 cm) deep. Choose a dish that fits your oven with clearance around it.

Honey-Glazed Sweet Potato Mash with Pecans

DIRECTIONS

Steam sweet potatoes until tender

Cut the peeled sweet potatoes into ¾–1¼-inch (2–3 cm) chunks. Use your oven's Steam mode, following its manual for filling the water tank, choosing a steam-safe tray and positioning it in the oven. Steam for about 20–25 minutes, checking until a fork slides through easily and the sweet potato pieces crush with light pressure. Add time as needed for your oven and the size of the pieces. Spread the cooked sweet potatoes out for a few minutes to release excess moisture. A stovetop steamer is another option.

Mash sweet potatoes while warm

Add 2 tablespoons of the butter to the warm sweet potatoes, the salt and optional cinnamon. Mash until fine, then stir smooth with a spatula. The sweet potato mash should spread easily but still hold its shape. Leave out milk and cream to keep it from becoming too loose.

Fill the baking dish

Preheat the oven to 400°F (about 205°C) on Bake. Lightly butter a shallow, oven-safe dish of about 1.6 QT (1.5 L), sized to fit your oven with clearance. Spread the sweet potato mash about ¾–1¼ inches (2–3 cm) deep, then use the back of a spoon to make a few broad, shallow swirls.

Brush with honey butter

Melt the remaining 1 tablespoon of butter and stir in the honey. Gently brush or spoon a thin, even layer over the sweet potato mash. Spread out any syrup that collects in the hollows.

Bake until lightly golden

Bake while the sweet potato mash is still warm, using 15–20 minutes as a starting point. Begin checking at 12–15 minutes. Look for hot sweet potato mash, light bubbling at the edges and pale amber color on the raised areas. If it needs more color, continue for 2–3 minutes at a time and check again. Honey browns quickly; do not wait for the whole surface to turn dark brown.

Finish with pecans

Remove the dish from the oven, scatter the chopped, toasted pecans over the warm mash and press them in lightly. Rest for about 5 minutes, then spoon onto plates and serve warm.