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SAMSUNG



FOREWORD

With your busy lifestyle, there are instances you'd opt for instant or ready-to-heat food that do not necessarily offer the best nutrition. Eating out on the other hand, although convenient, would just add up on your monthly expense.

We feel the struggle; this is why Samsung partnered with MAGGI® Philippines to help you prepare delicious and affordable recipes. The best part? These can all be created with the Samsung Smart Oven, thanks to its 6-in-1 features! Imagine being able to roast, bake, grill, steam, slim-fry and even reheat your favorite dishes. This way, you can prepare meals for yourself and the family with just a press of the button. There's no need to compromise when you have an oven that can do it all!

The Do It All Cookbook contains 35 easy-to-follow tasty and healthy recipes that absolutely anyone can do – from aspiring home chefs to intermediate cooks alike. Our cookbook includes a wide range of recipes that explore different ingredients and cooking techniques for appetizers, baon-friendly meals, desserts and even special occasions!

Who would've imagined that you could whip up scrumptious meals easily, with just one appliance that can Do It All? We're more than excited to join you on this newfound gastronomic adventure. The journey to happier, healthier meals starts now, with the Samsung Smart Oven!



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Recipe Index



15-Minute Salted Egg and Shrimp Pizza



Roasted Eggplant and Pepper Dip with Pita Bread



Roasted Pumpkin Soup



Pulled Garlic Bread with Cheese Dip



Slow Roasted Tomato Bruschetta



Baked Potato Skin with Garlic Cream Dip



Crunchy Calamari and Shrimp with Roasted Tomato Sauce



Butterflied Roast Chicken with Lemon, Garlic and Parsley



Chicken Parmigiana with Roasted Tomato Sauce



Slim Fry Honey-Sriracha Chicken Wings



Steamed Hainanese Chicken



Baked Spiced Chicken Breast with Creamed Spinach

Recipe Index



Beef Kofta Wrap with Tzatziki



Grilled Rib Eye Steak with Mushroom Gravy



Hearty Oven Braised Beef Short Ribs



Beef Kebabs with Garlic Cream Sauce



Beef Stew Cottage Pie



Pork Tonkatsu



Texas Style Pulled Pork Sandwich



Charsiu BBQ Pork



Crispy Oven-Roasted Pork Belly



Baked Baby Back Ribs with Coleslaw



Steamed Snapper with Lemon and Garlic



Parmesan Crusted Baked Salmon

Recipe Index



Steamed Zesty Garlic Shrimp



Salmon Teriyaki Fillet



Oven-Roasted Vegetable Salad



Steamed Shrimp and Vegetables



Potatoes Au Gratin



Easy Baked Apple Cobbler



Classic Blueberry Cheesecake



Bread Pudding with Vanilla Sauce



Banana Walnut Muffins















Fruity Crème Brûlée















Dark Chocolate Fudge Brownies

Smart Oven Feature Overview


Manual modes

| MC32K | MC35R | Function | Description |
|--|---|-------------------------------|---|
|  |  | Hot Blast | Cook faster and evenly while keeping or improving the taste of food. Cook delicious dishes with a crispy outside and juicy inside. Hot Blast function is similar to convection mode. |
|  |  | Convection | Use this mode for baking treats, and roasting dishes, or on frozen food. The convection keeps the oven's temperature even and regulated, and functions as a conventional oven. |
| — |  | Microwave + Convection | Combines microwave energy with convection, thus ensuring faster and more thorough cooking. |
|  | — | Microwave + Hot Blast | Combines microwave energy with hot air, thus reducing cooking time and giving food a brown, crispy surface. |
|  |  | Microwave | Cook or reheat food without changing either the form or color. |
|  |  | Grill | Ensure consistent and even heat distribution, and perfectly browned food. Use the grill mode for grilling meats- steaks, hamburgers, sausages, poultry, bacon, vegetables, or anything else that can be cooked on a conventional grill. |
|  |  | Microwave + Grill | Cook quickly and brown dishes at the same time. Works best for pre-cooked food that needs a little browning such as baked pasta, or meats, and food which requires short cooking times as well. |

Auto modes Pre programmed cooking times and power levels

| MC32K | MC35R | Function | Description |
|---|---|----------------------------|--|
|  |  | Hot Blast Auto Cook | 10 Auto Hot Blast Programs running with a combination of microwave, grill and convection. |
|  |  | Auto Cook/ Reheat | Easily cook dishes with 25 Auto Cook programs especially helpful for beginners. <small>Note: Slim fry and Dough proof Modes are included in the Auto Cook Mode of MC35J</small> |
|  |  | Power Defrost | Conveniently defrost frozen food with 5 pre-programmed defrosting options. |
|  |  | Dough Proof/ Yogurt | Create homemade yogurt or dough any time of the day with 5 pre-programmed cooking times. |
|  |  | Healthy Cooking | Prepare healthy and succulent steam-cooked meals quickly while preserving their nutritional value through an automatic selection of optimal cooking times. |
|  |  | Slim Fry / Air Fry | Enjoy tasty and crispy, yet guilt-free fried food without needing to use oil. |

Special mode

| | | | |
|---|---|------------------|--|
| — |  | Keep Warm | Keep newly cooked food, plated meals, drinks, and tableware warm before serving. |
|---|---|------------------|--|

Smart Oven Accessories



Roller Ring

To be placed on the center of the oven to support the turntable, and other accessories.



Turntable

Serves as the main cooking surface. To be placed on the roller ring with the center fitting on to the coupler.



Crusty Plate

Evenly brown the top and bottom of the food. Food turns crispy due to the high temperature of the plate. Can be placed on top of high and low metal racks.



High & Low Metal Racks*

High and low racks are used for better cooking and even browning. Use the racks alone, or combination of the racks and Crusty plate on turntable.

* Do not use wire racks in Microwave Mode



Pure Steam Cooker** (For MC32K)

Includes Bowl, Insert Tray, and Lid. Steams Food to be used only with the "Power Steam" function.

** Use only with Microwave cooking. Do not use with other cooking modes.



Pro Steamer (For MC35R)

Stainless-steel cover, Steam Tray, and Crusty Plate designed for Steam Cooking.

Cookware Guide

| MODES | RECOMMENDED COOKWARE |
|--|--|
| Microwave Combination Cooking Hot Blast Auto Cook Auto Cook Healthy Cooking Dough Proof Yogurt | Both microwave-safe and oven proof cookware such as glass, or ceramic dishes, potteries, and bone china without any metal trims. <small>*Do not use any metal or plastic cookware</small> |
| Microwave Power Defrost | Microwave-safe cookware such as the crusty plate, bone china, oven to table ware, glassware or plastic containers. <small>*Do not use any metal cookware</small> |
| Hotblast Convection Keep Warm | Any conventional oven-proof cookware such as Pyrex containers, baking tins, and sheets. |
| Grill | Flame-proof containers which may include metal parts. <small>*Do not use any plastic cookware.</small> |
| Slim Fry / Air Fry | Crusty plate |

Other Tips:

- When using Crusty plate, Advisable to preheat plate in the oven for 3-4 minutes.
- When using Grill Mode, Advisable to preheat oven for 2-3 minutes on Grill mode or using Fast Preheat.
- High racks are usually used for the Grill and Microwave + Grill Modes.
- Low racks are usually used for Hot Blast, Convection, Microwave + Convection, and Microwave + Hotblast Modes.
- Either of the two racks can be used for Hot Blast Auto, Auto Cook, and Slim Fry / Air Fry Modes.

Caution: Do not operate the microwave oven WITHOUT the roller ring and turntable.
Note: For other cookware do's and don'ts please check the user manual.

MC32K Smart Oven User Guide

Manual mode

Mode > Temperature or Power Level > Press Dial > Cooking Time > START

Step 1: Select mode

(Microwave, Hot Blast, Grill)

Step 2: Set Temperature or Power Level

Turn Multi-Function Selector Dial until appropriate power level/temperature is displayed. Press the Selector Dial to set.

Temperature/Power level range:

| | |
|-----------|-----------------------------|
| Hot Blast | 40-200°C |
| Microwave | 100-700W |
| Grill | Automatically applied 180°C |

Step 3: Set Cooking Time

Turn Multi-Function Selector Dial. Press START/+30s Button

Note: To preheat the oven, select "0"

Auto mode (Pre-Programmed cooking times)

Mode > Category > Press Dial > Program Code > Press Dial > Serving Size or Weight > START

Note: No need to set cooking times or power level, set only the serving size.

Step 1: Select mode

(Hot Blast Auto Cook, Auto Cook, Slim Fry, Healthy Cooking, Dough Proof, Power Defrost, Auto Reheat/Cook)

Step 2: Set Category (if applicable)

Turn Multi-Function Selector Dial to select preferred category. Press the dial to set the category.

Note: Categories are only for Slim Fry, Healthy Cooking, Dough Proof/Yogurt Modes.

Step 3: Set Program Code

Turn Multi-Function Selector Dial to select code. Press dial to set the code.

Note: Refer to appendices for list of Preset Program Codes.

Step 4: Select Serving Size (If applicable)

Turn Multi-Function Selector Dial to set serving size. Press START /+30s button.

Combining Microwave mode with other functions

Combi > Mode > Press Dial > Power Level > Press Dial > Temperature > Press Dial > Cooking Time > START

Step 1: Select Combi Button

Step 2: Set mode (Microwave + Grill, Microwave + Hotblast)

Turn Multi-Function Selector Dial to set mode. Press the dial to set mode. (Microwave + Grill: Cb-1, Microwave + Hotblast: Cb-2)

Step 3: Set Power Level

Turn Multi-Function Selector Dial to select power level. Press the dial to set power.

Power level range (Low 100W – High 700W)

| | |
|-----------------|----------|
| MWO + Hot Blast | 100-600W |
| MWO + Grill | 300-600W |

Step 4: Set Temperature Level

Turn Multi-Function Selector Dial to select temperature level. Press dial to set temperature.

Temperature level range:

| | |
|-----------------|-----------------------------|
| MWO + Hot Blast | 40-200°C |
| MWO + Grill | Automatically applied 180°C |

Step 5: Set Cooking Time

Turn Multi-Function Selector Dial to set cooking time. Press START/+30s button.

To change cooking time during cooking

Press START/+30s button to add 30 seconds to the time or Turn the Multi-Function Selector Dial to adjust cooking time at any time during cooking.

To stop cooking

Press Stop/Eco Button 1x to stop operation, 2x to cancel operation.

Note: For Preset Program Codes with serving sizes and directions, complete easy to follow cooking guides, and cookware usage, check user manual.

MC35R Smart Oven User Guide

Manual mode

Mode > Temperature > OK > Power Level (if applicable) > OK > Cooking Time > START > Preheat (if applicable)

Step 1: Select mode

(Hot Blast, Convection, Microwave + Convection, Grill, Microwave + Grill, Microwave, Keep Warm)

Step 2: Set Temperature

Press Mode, Use Δ | ∇ buttons to adjust temperature, press OK.

Temperature Ranges:

| | |
|------------------|-----------------------------|
| Hot Blast | 160-230°C |
| Convection | 40-230°C |
| MWO + Convection | 40-200°C |
| Grill | Automatically applied 180°C |
| MWO + Grill | Automatically applied 180°C |
| Keep warm | 50-80°C |

Step 3: Set Power Level

Use Δ | ∇ buttons to adjust power level. Press OK.

Power Ranges: (Low 100W – High 900W)

| | |
|------------------|----------|
| MWO + Convection | 100-450W |
| MWO + Grill | 100-600W |
| Microwave | 100-900W |


Note: Applicable only to MWO+Convection, MWO+Grill, MWO Modes.

Step 4: Set Cooking Time

Use Δ | ∇ buttons to adjust power level. Press START.

Step 5: Preheat

For Hot Blast, Convection and Microwave + Convection modes, the oven will preheat automatically until it reaches a set temperature.

When complete, the oven beeps and the  indicator disappears.

Auto mode (Pre- Programmed cooking times)

Mode > Program Code > OK > Serving Size or Weight > START

Step 1: Select mode

(Hot Blast Auto Cook, Auto Cook, Power Defrost)

Step 2: Set Program Code

Use Δ | ∇ buttons to select preferred program then press OK.

Note: Refer to appendices for list of Preset Program Codes


Step 3: Set Serving Size or Weight

Use Δ | ∇ buttons to set serving size or weight. Press START.


To change cooking time during cooking

Use Δ | ∇ buttons to adjust time. Changes will be applied instantly, and the oven will resume cooking with the new settings.

To change temperature or power level during cooking

Press . The temperature (or power level) element blinks. Use the Δ | ∇ buttons to adjust the temperature (or power level) then press OK.

To stop cooking

Press STOP (/Eco) once to stop operation, twice to cancel operation.

Note: For Preset Program Codes with serving sizes and directions, complete easy to follow cooking guides, and cookware usage, check user manual.



15-Minute Salted Egg and Shrimp Pizza



Picture shown is for illustration purposes only.
Finished product may vary.

Yield: 4 Servings, Cooking Time: 15 minutes


Ingredients

- 1 pc. 12-14inch store-bought pizza dough
- $\frac{3}{4}$ cup grated mozzarella
- $\frac{1}{4}$ cup grated parmesan cheese
- 2 pcs. tomatoes, sliced
- 1 cup peeled and deveined shrimp
- 1 pc. salted egg, sliced
- $\frac{1}{4}$ cup picked basil leaves
- $\frac{1}{8}$ cup mushrooms
- $\frac{1}{8}$ cup asparagus, chopped

Pizza sauce:

- 2 tbsp. butter
- 4 cloves garlic, minced
- 1 pc. salted egg, grated
- 1 tbsp. all purpose flour
- $\frac{1}{4}$ cup water
- 1 pack 125ml Nestlé All Purpose Cream
- 1 tsp. MAGGI MAGIC SARAP®
- $\frac{1}{8}$ tsp. freshly ground pepper
- $\frac{1}{8}$ tsp. ground nutmeg
- 2 tsp. minced parsley

Directions

1. For the pizza sauce, sauté garlic and salted egg in butter. Add flour and cook for 1 minute.
2. In a separate pan, stir in water and Nestlé All Purpose Cream. Season with MAGGI MAGIC SARAP®, pepper, nutmeg and parsley. Simmer until thick and set aside to cool.
3. Place pizza crust on Crusty plate. Spread sauce on pizza crust, top with cheese, tomato, shrimp, salted egg, mushroom, and asparagus.
4. Cook Pizza on low rack in oven using the following Microwave Combination modes:
For MC32K: Cook using Microwave + Hot Blast mode. Press the Combi button and select Cb-2. Set to 450W/180°C for 10 minutes.
For MC35R: Select Microwave + Convection (). Set to 180°C at 450W for 10 minutes.
5. Cut into servings pieces. Top with basil and serve.

Roasted Eggplant and Pepper Dip with Pita Bread



Picture shown is for illustration purposes only.
Finished product may vary.





Yield: 4 to 6 Servings, Cooking Time: 30 minutes

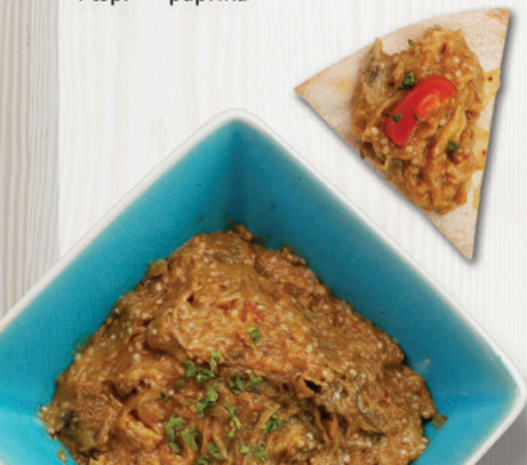


Ingredients

- 1 head garlic
- ½ tsp. Italian herb seasoning
- 1 tbsp. olive oil
- 4 pcs. large eggplant
- 1 pc. red bell pepper
- 1 pack 125ml Nestlé All Purpose Cream
- 1 tbsp. chopped parsley
- 1 pc. lemon
- ½ tsp. fine salt
- ¼ tsp. freshly ground pepper
- 4 pcs. pita bread, quartered
- 2 tbsp. olive oil
- 1 tsp. paprika

Directions

1. Cut the top part of garlic. Add olive oil and Italian herb seasoning and place on the tray flesh side down.
2. Pierce the eggplant with a fork. Place on Crusty plate on low rack with bell pepper and garlic. Cook vegetables in oven with the Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast ( / ). Set to 200°C for 25 minutes.
3. Peel off skin from eggplant and coarsely chop. Peel bell pepper, discard seeds and dice into small pieces. Squeeze garlic from the skin.
4. Combine eggplant, bell pepper, garlic, Nestlé All Purpose Cream and parsley. Zest and juice lemon. Season with salt and pepper. Mix well.
5. Spread pita bread on Crusty plate. Drizzle olive oil and dust with paprika. Place Crusty plate on low rack and cook pita in oven with the Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast ( / ). Set to 180°C for 3 minutes.
6. Serve Eggplant and Red Pepper Dip with pita. Top with sliced cherry tomatoes if preferred.



Roasted Pumpkin Soup





Yield: 4 - 6 Servings, Cooking Time: 35 minutes

Ingredients

- ½ kg. pumpkin, seeded, peeled and cut into pieces
 - 2 tbsp. olive oil
 - 2 cloves garlic, minced
 - 1 pc. small onion, chopped
 - 1 ½ cups water
 - 1 ½ sachets 8g MAGGI MAGIC SARAP®
 - ⅛ tsp. freshly ground pepper
 - 1 pack 125ml Nestlé All Purpose Cream
 - 2 tbsp. toasted pumpkin or sunflower seeds
 - 1 tbsp. chopped parsley
- Croutons:
- 1 cups cubed bread
 - 1 tbsp. olive oil
 - 1 tsp. Italian herb seasoning

Directions

1. Drizzle pumpkin with 1 tbsp of olive oil. Cook pumpkin on Crusty plate and on high rack using Microwave + Grill (☞). Set aside after cooking.
For both MC32K & MC35R: Select Microwave + Grill (☞). Set to 600W for 30 minutes.
2. For the croutons, toss cubed bread with olive oil and Italian herb seasoning. Cook croutons on Crusty plate on low rack in the oven with the Hot Blast mode, and set aside after cooking.
For both MC32K & MC35R: Select Hot Blast (☞ / ☞). Set to 180°C for 5 minutes.
3. Sauté garlic and onion in 1 tbsp of olive oil. Add pumpkin and pour water. Bring to a simmer. Carefully purée until smooth. Season with MAGGI MAGIC SARAP® and pepper.
4. Mix Nestlé All Purpose Cream with the soup. Transfer into serving bowls, top with croutons, pumpkin seeds and parsley.



Pulled Garlic Bread with Cheese Dip



Yield: 6 Servings, Cooking Time: 25 minutes

Ingredients

- 1 loaf crusty bread
- 1 stick butter, softened
- 6 cloves garlic, minced
- 1 tbsp. chopped parsley
- 2 tbsp. parmesan cheese
- ¼ tsp. freshly ground pepper

Cheese dip:

- 3 tbsp. butter
- 1 tbsp. annatto/atsuite seeds
- 1 tsp. chili flakes
- 1 tbsp. all purpose flour
- 1 cup water
- 1 pack 125ml Nestlé All Purpose Cream
- ¼ tsp. ground nutmeg
- ¾ cup grated cheese

Directions

1. Create slices on the crust of the loaf (1 inch apart). Repeat on the other side to make hash mark making sure base is intact.
2. Mix butter, garlic, parsley, cheese and pepper. Spread evenly on the spaces in between the bread. Place on Crusty plate on low rack. Bake using Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast (🔥 / 🍳). Set to 180°C for 15 minutes.
3. Combine butter and annatto seeds in a pan. Gently heat for 2 minutes. Strain and discard the seeds.
4. For the cheese dip, heat annatto butter and chili flakes in a sauce pan. Add flour and cook for 1 minute while stirring continuously. Stir in water and Nestlé All Purpose cream. Season with MAGGI MAGIC SARAP® and nutmeg. Stir in ¾ of the grated cheese and pour into an oven safe container.
5. Top with ¼ of the grated cheese and bake using Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast (🔥 / 🍳). Set to 180°C for 5 minutes.
6. Serve cheese dip with Garlic Bread.



Slow Roasted Tomato Bruschetta



Yield: 4-6 Servings, Cooking Time: 45 minutes

Ingredients

- ¾ kg. tomato, halved lengthwise
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 4 cloves garlic, minced
- 2 tsp. Italian herb seasoning
- 3 tbsp. olive oil
- 1 pc. baguette, sliced on a bias

Toppings:

- 1 bottle Spanish sardines
- ¼ cup diced kesong puti
- 2 pcs. salted duck egg, cut into thin wedges
- 2 tbsp. chopped basil

Directions

1. Arrange tomatoes on Crusty plate. Season with MAGGI MAGIC SARAP®, pepper, garlic, and Italian herb seasoning. Drizzle 2 tbsp. of olive oil on top. Cook tomatoes on Crusty plate on high rack using Microwave + Grill mode.
For both MC32K & MC35R: Select Microwave + Grill (☞). Set to 600W for 40 minutes.
2. Drizzle baguette slices with 1 tbsp olive oil. Toast baguette slices on Crusty plate on low rack using Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast (☞ / ☞). Set to 200°C for 5 minutes.
3. Place roasted tomatoes on top of baguette slices. Choose alternating toppings from sardines, cheese and salted egg. Garnish with chopped basil and serve.



Baked Potato Skin with Garlic Cream Dip



Picture shown is for illustration purposes only.
Finished product may vary.

Yield: 4-6 Servings, Cooking Time: 20 minutes



Ingredients

- 8 pcs. small potatoes, cleaned
- 1 cup chopped bacon
- 1 cup grated mozzarella cheese
- 2 tbsp. sliced spring onion for garnish

Garlic cream dip:

- 1 pack 125ml Nestlé All Purpose Cream
- 1 tbsp. lemon juice
- 1 clove minced garlic
- 1 tbsp. sliced spring onion
- 1 tbsp. minced parsley
- 2 tbsp. mayonnaise
- ½ tsp. fine salt
- ¼ tsp. freshly ground pepper

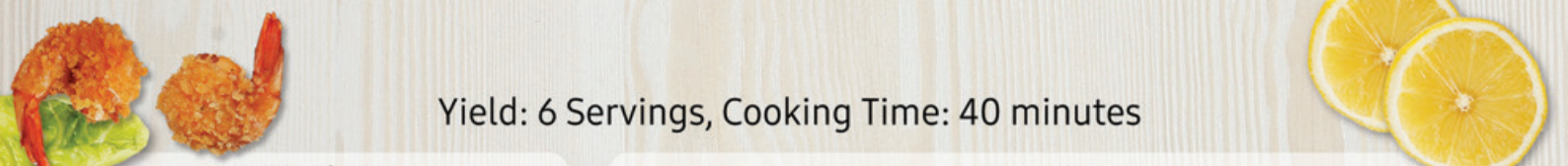
Directions

1. Wash the potatoes. Cook potatoes on Crusty plate on high rack using Microwave + Grill mode. Set aside to cool.
For both MC32K & MC35R: Select Microwave + Grill (). Set to 600W for 15 minutes.
2. Sauté bacon until crispy. Strain and set aside.
3. To make the garlic cream dip, mix Nestlé All Purpose Cream, lemon juice, garlic, spring onion, parsley and mayonnaise. Season with salt and pepper. Refrigerate until use.
4. Cut cooked potato in half and carefully scoop out the middle part. Use scooped out potato for other recipes. Add bacon and cheese. Bake the potato halves on Crusty plate on high rack using Grill mode.
For both MC32K & MC35R: Select Grill (). Set cooking time to 5 minutes.
5. Transfer into a serving plate and garnish with spring onion. Serve with garlic cream dip.



Crunchy Calamari and Shrimp with Roasted Tomato Sauce





Yield: 6 Servings, Cooking Time: 40 minutes




Ingredients

- ¼ kg. deveined shrimp
- ¼ kg. cleaned squid rings
- 1 sachet 8g MAGGI MAGIC SARAP®
- 1 cup panko bread crumbs
- 1 tbsp. minced parsley
- ½ cup all purpose flour
- 3 pcs. eggs, beaten
- 2 tbsp. olive oil

Roasted tomato sauce:

- ¼ kg. tomato, halved lengthwise
- 4 cloves garlic, peeled
- 1 pc. onion, cut into wedges
- 2 tbsp. olive oil
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 1 tbsp. brown sugar
- 1 tsp. Italian herb seasoning

Directions

1. Season shrimp and squid separately with MAGGI MAGIC SARAP®. Mix bread crumbs and parsley. Coat shrimp and squid with flour, dip in egg and coat well with breadcrumb mixture. Set aside.
 2. Spread breaded shrimp and squid on the Crusty plate. Drizzle olive oil. Place on Crusty plate on low rack and cook using Hot Blast mode. Flip and continue cooking for another 5 minutes.
For both MC32K & MC35R: Select Hot Blast ( / ). Set to 200°C for 10 minutes.
 3. For the roasted tomato sauce, spread tomato, garlic and onion on the Crusty plate. Drizzle with olive oil. Season with MAGGI MAGIC SARAP®, pepper and Italian herb seasoning. Place on Crusty plate on high rack and cook using the Grill mode.
For both MC32K & MC35R: Select Grill (). Set cooking time to 30 minutes.
 4. Purée using a blender and transfer into a sauce pan. Adjust consistency with water and add sugar. Transfer on a clean container and set aside in the refrigerator until use.
- 

Butterflied Roast Chicken with Lemon, Garlic and Parsley





Picture shown is for illustration purposes only.
Finished product may vary.

Yield: 4 Servings, Cooking Time: 40 minutes

Ingredients

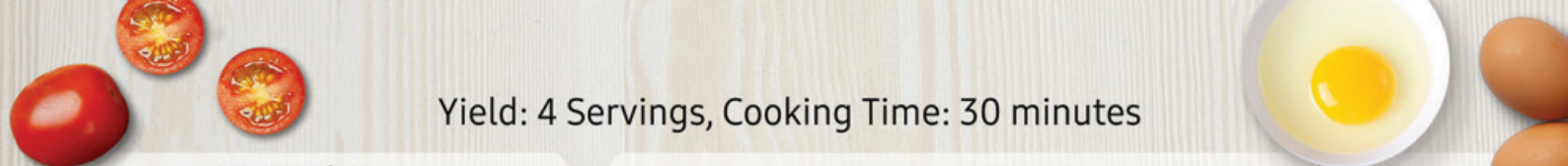
- 1 pc. whole chicken, butterflied
- 2 sachets sachets MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 4 tbsp. butter, softened
- 4 cloves garlic, minced
- 1 pc. lemon, zested and juiced
- 1 tbsp. minced parsley
- 1 sprig fresh rosemary, picked
- 2 pcs. potato, cut into 1-inch pieces
- 1 pc. large carrot, cut into 1-inch pieces
- 2 stalks celery, cut into 1-inch pieces
- 2 pcs. large red onion, cut into wedges
- 1 cup. water
- 2 tbsp. soy sauce
- 1 tbsp. cornstarch, dissolved in 1 tbsp. of water

Directions

1. Season chicken with MAGGI MAGIC SARAP® and pepper. Mix butter, garlic, lemon zest and parsley. Spread flavored butter between the skin and flesh of the chicken.
2. Line the pan with rosemary, potato, carrot, celery and onion. Place chicken skin side down. Cook chicken on Crusty plate on low rack using Hot Blast Auto mode.
For both MC32K & MC35R: Select Hot Blast Auto Cook ( / ). Set program code to H8 (Roast Chicken). Set Serving Size.
3. After 20 minutes, when the beep sounds, flip the chicken and continue to cook. Remove and set aside to rest.
4. Strain all the liquid from the pan into a sauce pan. Simmer and season with soy sauce and lemon juice. Stir in cornstarch and water mixture to thicken the sauce.
5. Serve the chicken with vegetables and gravy.

Chicken Parmigiana with Roasted Tomato Sauce





Yield: 4 Servings, Cooking Time: 30 minutes







Ingredients

4 pcs. boneless and skinless chicken breast
1 sachet 8g MAGGI MAGIC SARAP®
¼ cup all purpose flour
2 pcs. eggs, beaten
1 cup panko breadcrumbs
2 tbsp. olive oil
2 tbsp. chopped basil
1 cup grated mozzarella

Roasted tomato sauce:

¼ kg. tomato, halved lengthwise
4 cloves garlic, crushed
1 pc. onion, cut into wedges
½ small can anchovies
2 tbsp. butter, diced
1 sachet 8g MAGGI MAGIC SARAP®
¼ tsp. freshly ground pepper
1 tsp. brown sugar
1 tsp. Italian herb seasoning

Directions

1. Season chicken with MAGGI MAGIC SARAP®. Coat with flour, dip in egg and coat well with breadcrumbs. Set aside.
 2. Prepare roasted tomato sauce by spreading tomato, garlic, onion, anchovies and butter on Crusty plate. Season with MAGGI MAGIC SARAP®, pepper, sugar and Italian herb seasoning. Cook vegetables on Crusty plate on high rack using respective modes:
For MC32K: Select Microwave + Grill (). Set to 600W for 10 minutes.
For MC35R: Select Auto Cook (). Set program code to A-13 (Roast Vegetables). Select Serving Size.
 3. Purée vegetables using a blender. Adjust consistency with water. Set aside.
 4. Drizzle chicken with olive oil and cook on Crusty plate on low rack using respective modes:
For MC32K: Select Healthy Cooking button. Set program code to 3-1 (Chicken Breasts). Select serving size, and set cooking time to 9 minutes.
For MC35R: Select Auto Cook (). Set program code to A8 (Grilled Chicken Breasts). Select serving size. Turn over as the beep sounds. Press start to continue.
 5. Remove from the oven. Top with tomato sauce, basil and cheese. Continue to cook chicken using Hot Blast mode.
For Both MC32K & MC35R: Select Hot Blast ( / ). Set to 200°C for 3 minutes.
 6. Transfer into a serving plate and serve with more tomato sauce.
- 

Slim Fry Honey-Sriracha Chicken Wings



Yield: 4-6 Servings, Cooking Time: 25 minutes



Ingredients

- ¾ kg. chicken wings, halved
- 1 sachet MAGGI MAGIC SARAP®
- ⅙ tsp. freshly ground pepper
- 1 tsp. paprika
- 1 tbsp. soy sauce
- 2 tbsp. honey
- 2 cloves garlic, minced
- 1 tbsp. sriracha hot sauce
- 1 tbsp. sliced spring onion
- 1 pc. carrot, cut into sticks
- 1 pc. cucumber, cut into sticks
- 1 pc. jicama, cut into sticks

Garlic cream dip:

- 1 pack 125ml Nestlé All Purpose Cream
- 1 tbsp. lemon juice
- 1 clove minced garlic
- 1 tbsp. sliced spring onion
- 1 tbsp. minced parsley
- 2 tbsp. mayonnaise
- ½ tsp. fine salt
- ¼ tsp. freshly ground pepper

Directions

- Season chicken wings with MAGGI MAGIC SARAP®, pepper and paprika. Add soy sauce, honey, garlic and sriracha.
- Place chicken on Crusty plate on high rack and cook using respective modes:
For MC32K: Select Slim Fry (). Set program code to 3-3 (Chicken Wings). Select serving size, and set time to 14 minutes. Turn over as the beep sounds. Press start to continue.
For MC35R: Select Hot Blast (). Set to 230°C for 25 minutes or until crispy. Turn over after 10 minutes, press start to continue.
- To make the garlic cream dip, mix Nestlé All Purpose Cream, lemon juice, garlic, spring onion, parsley and mayonnaise. Season with salt and pepper. Refrigerate until use.
- Transfer chicken wings on a serving plate and garnish with spring onion. Serve with vegetable sticks and dip.



Steamed Hainanese Chicken





Picture shown is for illustration purposes only.
Finished product may vary.

Yield: 4-6 Servings, Cooking Time: 15 minutes

Ingredients

| | |
|--------------|---|
| ½ kg. | boneless chicken breast |
| 1 sachet | 8g MAGGI MAGIC SARAP® |
| 4 cloves | garlic, crushed |
| 1 thumb-size | ginger, sliced |
| 1 stalk | scallion, slice white part and slice green part into bias for garnish |
| 1 tbsp. | Chinese rice wine |
| 1 tsp. | sesame oil |
| 1 pc. | small cucumber, peeled and sliced |
| 3 pcs. | tomatoes, sliced |
| 2 sprigs | cilantro, picked |
| 2 tbsp. | hoisin sauce |
| 2 tbsp. | sriracha |

Directions

1. Season chicken with MAGGI MAGIC SARAP®. Add garlic, ginger, white part of scallion, rice wine and sesame oil. Marinate for 30 minutes.
2. Place the chicken on the steamer tray and pour 1 cup of water in the pan. Do not cover the steamer tray. Cook using respective modes:
For MC32K: Select Hot Blast (). Set to 160°C for 13 minutes.
For MC35R: Select Convection (). Set to 160°C for 15 minutes.
3. Cut chicken into serving pieces. Transfer on a serving plate with cucumber and tomatoes. Garnish with cilantro and green part of scallions. Serve with hoisin and sriracha.



Baked Spiced Chicken Breast with Creamed Spinach



Yield: 4 Servings, Cooking Time: 20 minutes




Ingredients

- 4 pcs. boneless and skinless chicken breast
- 1 sachet 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- 1 tsp. paprika
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 2 tbsp. olive oil
- 1 pc. lemon, zested and juiced

Creamed Spinach sauce:

- 4 cloves garlic, minced
- 1 pc. onion, minced
- 1 cup blanched and chopped spinach
- ¼ cup water
- 1 pack 125ml Nestlé All Purpose Cream
- ½ sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. ground nutmeg
- ¼ tsp. cayenne pepper
- ¼ cup panko breadcrumbs
- 2 tbsp. parmesan cheese
- 2 pcs. cherry tomatoes, sliced

Directions

1. Marinate chicken with MAGGI MAGIC SARAP® pepper, paprika, cumin, coriander, lemon zest and olive oil. Bake on Crusty plate on low rack using respective modes. Remove and set aside to rest.
For MC32K: Select Healthy Cooking button. Set program code to 3-1 (Chicken Breasts). Set time to 9 minutes. Turnover after beep sounds, press start to continue.
For MC35R: Select Auto Cook (). Set program code to A8 (Grilled Chicken Breasts). Select appropriate serving size. Turn over after beep sounds, press start to continue.
2. To make the creamed spinach sauce, combine garlic, onion, spinach, cherry tomatoes, water and Nestlé All Purpose Cream. Season with ½ sachet of MAGGI MAGIC SARAP®, nutmeg, cayenne and lemon juice.
3. Pour into an oven safe container, place chicken and top with mixture of parmesan and breadcrumbs. Cook chicken on low rack with Hot Blast Auto Cook mode.
For both MC32K & MC35R: Select Hot Blast Auto Cook ( / ). Set program code to H7 (Roast Chicken Pieces). After beep sounds, press start to continue.



Beef Kofta Wrap with Tzatziki



Yield: 4-6 Servings, Cooking Time: 10 minutes

Ingredients

- ½ kg. freshly ground beef
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- ½ tsp. ground cinnamon
- ¼ tsp. cayenne
- 4 cloves minced garlic
- 1 pc. small onion, minced
- 2 tbsp. chopped parsley
- 1 pc. lemon, zested and juiced
- 2 tbsp. olive oil
- 6 pcs. flat bread


Tzatziki:

- 1 pack 125ml Nestlé All Purpose Cream
- ½ cup grated and squeezed cucumber
- 1 clove garlic, minced
- ½ tsp. fine salt
- ¼ tsp. freshly ground pepper
- 1 tbsp. chopped mint

Salad:

- 1 cup shredded lettuce
- 1 cup sliced cucumber
- 2 pcs. tomato, sliced
- 1 pc. red onion, cut into strips


Directions

- Season ground beef with MAGGI MAGIC SARAP® pepper, coriander, cumin, cinnamon, cayenne, garlic, onion, parsley and lemon zest. Mix well and form into sausages.
- Skewer formed ground beef on sticks and place on Crusty plate. Coat with olive oil. Place on high rack and cook with Microwave + Grill mode.
For both MC32K & MC35R: Select Microwave + Grill (). Set to 600W for 10 minutes. Flip and continue to cook after 5 minutes.
- For the Tzatziki, mix Nestlé All Purpose Cream, cucumber, garlic, salt, pepper, mint and lemon juice. Set aside.
- Serve Kofta with flat bread, Tatziki, lettuce, cucumber, tomatoes and red onion.



Grilled Rib Eye Steak with Mushroom Gravy





Yield: 4 Servings, Cooking Time: 10-15 minutes

Ingredients

- ½ kg. whole rib eye steak
- 1 sachet 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- 2 cloves garlic, crushed
- 2 sprigs fresh thyme
- 1 sprig fresh rosemary
- 2 tbsp. olive oil

Mushroom sauce:

- 2 tbsp. butter
- 2 cloves garlic, minced
- 1 pc. onion, julienned
- ½ cup sliced mushroom
- 1 tbsp. all purpose flour
- 1 cup water
- 2 tbsp. soy sauce
- ¼ cup Nestlé All Purpose Cream
- 1 tsp. minced parsley

Directions

1. Marinate steak with MAGGI MAGIC SARAP®, pepper, garlic, thyme, rosemary and olive oil.
2. Place steak on Crusty plate on high rack and cook using Microwave + Grill mode.
For both MC32K & MC35R: Select Microwave + Grill (☰). Set to 600W for 10-13 minutes (medium rare to medium) depending on preferred doneness of steak.
3. Deglaze the pan with water and set aside for sauce.
4. To make the mushroom sauce, sauté garlic, onion and mushroom in butter. Add flour and cook for 2 minutes. Stir in water and simmer.
5. Season with soy sauce. Pour drippings from the pan and resting steaks. Mix Nestlé All Purpose Cream and pour back to the sauce.
6. Slice steaks, transfer on a serving plate and add gravy. Serve alongside preferred sides.



Hearty Oven Braised Beef Short Ribs





Yield: 4-6 Servings, Cooking Time: 90-100 minutes

Ingredients

- 1 kg. 2-inch pieces beef short ribs
- 2 sachets 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- 2 pcs. onion, cut into wedges
- 1 head garlic, lightly crushed
- 1 tbsp. tomato paste
- 1 pc. bay leaf
- 4 sprigs thyme
- 1 tbsp. soy sauce
- ¼ cup sliced bacon
- 1 cup mushroom
- 1 tbsp. chopped parsley

Directions

1. Season beef ribs with MAGGI MAGIC SARAP® and pepper.
2. Mix onion, garlic, tomato paste, bay leaf, thyme, soy sauce and seasoned beef ribs in an oven-proof glass pan. Pour enough water until it reaches 2 inches of the pan. Cook in the oven using respective modes:
For MC32K: Cook using Microwave + Hot Blast Mode. Press Combi button, and select Cb-2. Set to 450W at 180°C, for 80 minutes.
For MC35J: Cook using Microwave + Convection Mode (). Set to 180°C, 450W for 90 minutes.
3. Add bacon and mushrooms and continue to braise using Grill mode on low rack.
For both MC32K & MC35J: Select Grill (). Set at 10 minutes.
4. Transfer beef ribs, mushrooms and bacon on a serving plate. Skim off excess fat from the sauce. Pour the sauce, garnish with parsley. Serve alongside preferred sides.



Beef Kebabs with Garlic Cream Sauce





Yield: 4-6 Servings, Cooking Time: 8 minutes


Ingredients

- 3 tbsp. red wine vinegar
- ¼ cup olive oil
- 1 sachet MAGGI MAGIC SARAP®
- 2 tbsp. MAGGI Savor
- ¼ tsp. freshly ground pepper
- 2 cloves garlic, minced
- 1 tsp. paprika
- ½ tsp. ground cumin
- ½ tsp. turmeric
- ½ kg. beef tenderloin, cut into 1-inch cubes
- 1 pc. red onion, cut into wedges
- 1 pc. green bell pepper, cut into 1-inch pcs
- 8 pcs. cherry tomatoes
- 1 pc. zucchini, oblique

Garlic cream sauce:

- 1 pack 125ml Nestlé All Purpose Cream
- 2 tbsp. mayonnaise
- 1 clove minced garlic
- ½ tsp. fine salt
- ⅛ tsp. freshly ground pepper
- 1 tbsp. olive oil
- ¼ tsp. cayenne

Directions

1. Make marinade by mixing vinegar, olive oil, MAGGI MAGIC SARAP®, pepper, garlic, paprika, cumin and turmeric.
2. Marinate beef and vegetables separately for 15 minutes. Assemble in skewers. Transfer skewers to Crusty plate and place on high rack. Cook using Microwave + Grill mode. **For both MC32K & MC35R: Select Microwave + Grill (). Set to 600W for 8 minutes. Flip and continue to cook after 4 minutes.**
3. For the garlic cream sauce, mix Nestlé All Purpose Cream, mayonnaise, garlic, salt, pepper. Pour into a serving bowl and drizzle olive oil with cayenne powder.
4. Transfer kebabs, sauce and lemon wedges on a plate. Garnish with parsley and serve.



Beef Stew Cottage Pie





Yield: 6 Servings, Cooking Time: 50 minutes

Ingredients

- ½ kg. beef chuck, medium diced
- 2 sachets. 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- ¼ cup all purpose flour
- 2 tbsp. olive oil
- 1 pc. chorizo, sliced
- 4 cloves garlic, minced
- 1 pc. onion, chopped
- 1 pc. carrot, diced
- 1 tbsp. tomato paste
- 1 pc. bay leaf
- 1 tsp. dried thyme
- 2 pcs. small red and green bell pepper, diced
- ¼ kg. potato, quartered
- 2 tbsp. butter
- 1 pack 125ml Nestlé All Purpose Cream
- 1 tbsp. parmesan cheese
- 1 tbsp. chopped parsley

Directions

- Season beef with 1 ½ sachets of MAGGI MAGIC SARAP® and pepper. Coat with flour.
- Mix olive oil, chorizo, garlic, onion, carrot, tomato paste, bay leaf, thyme, bell pepper and potato on a round oven-proof glass baking pan. Pour enough water to cover the meat. Cook in the oven using respective modes:
For MC32K: Cook using Microwave + Hot Blast Mode. Press Combi button and select Cb-2. Set to 600W at 180°C for 40 minutes.
For MC35R: Select Microwave + Convection (). Set to 180°C at 600W for 45 minutes.
- After 30 minutes, remove potatoes and continue to cook for another 15 minutes.
- Mash the potatoes and mix with butter, Nestlé All Purpose Cream and remaining ½ sachet of MAGGI MAGIC SARAP®.
- Spread mashed potato on top of beef stew. Sprinkle parmesan cheese and cook using Grill mode on high rack. Garnish with parsley and serve.
For both MC32K & MC35R: Select Grill (). Set cooking time to 5 minutes.

Pork Tonkatsu





Yield: 4 Servings, Cooking Time: 15 minutes




Ingredients

| | |
|----------|----------------------------------|
| ½ kg. | skinless ¾ inch -thick pork loin |
| 1 sachet | 8g MAGGI MAGIC SARAP® |
| 1 cup | panko breadcrumbs |
| 2 tbsp. | sesame seeds |
| ¼ cup | all purpose flour |
| 2 pcs. | eggs, beaten |
| 1 cup | shredded cabbage |
| ½ cup | shredded carrot |
| ½ cup | long bean sprouts |

Dipping sauce:

| | |
|---------|----------------------|
| 2 tbsp. | tomato catsup |
| 2 tbsp. | Worcestershire sauce |
| 1 tsp. | soy sauce |
| 1 tsp. | sugar |
| 1 tbsp. | water |


Directions

1. Season pork loin with MAGGI MAGIC SARAP®. Mix breadcrumbs and sesame seeds. Dredge pork in flour, dip in eggs and coat with breadcrumb and sesame seed mixture. Set aside for 10 minutes.
2. Arrange pork loin on Crusty plate. Set on high rack and cook in the oven using Microwave + Grill mode.
For both MC32K & MC35R: Select Microwave + Grill (). Set to 600W for 15 minutes.
3. Prepare the dipping sauce by mixing catsup, Worcestershire sauce, soy sauce, sugar and water.
4. Cut pork into serving pieces. Transfer into a serving plate with cabbage, carrot, bean sprouts and dipping sauce.



Texas Style Pulled Pork Sandwich





Yield: 6 Servings, Cooking Time: 65 minutes




Ingredients

- ½ kg. skinless pork shoulder
- 1 sachet 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- ¼ cup brown sugar
- 1 tsp. dried thyme
- 2 tsp. paprika
- 1 tsp. garlic powder
- 2 tbsp. vegetable oil
- 1 head garlic, halved
- 2 pcs. onion, quartered
- ¼ cup tomato catsup
- 1 tbsp. hot sauce
- 2 tbsp. soy sauce
- 2 tbsp. brown sugar
- 6 pcs. burger buns

Slaw:

- 1 cup shredded cabbage
- 1 cup shredded red cabbage
- ½ cup shredded carrot
- ½ tsp. fine salt
- ⅛ tsp. freshly ground pepper
- ¼ cup Nestlé All Purpose Cream
- 2 tbsp. mayonnaise
- 1 tbsp. lemon juice

Directions

- 
1. Combine MAGGI MAGIC SARAP®, pepper, sugar, thyme, paprika and garlic powder. Coat pork with the dry rub and set aside.
 2. Place onion and garlic in an oven-proof glass pan to serve as the bed for the pork. Place pork on top and pour 1 cup of water. Roast using the respective modes. Set aside to rest for 15 minutes.
For MC32K: Cook using Microwave + Hot Blast mode. Press Combi button and select Cb-2. Set at 450W180°C for 55 minutes.
For MC35R: Select Microwave + Convection (). Set to 180°C at 450W for 60 minutes.
 3. Prepare slaw by mixing cabbage, carrot, salt, pepper, Nestlé All Purpose Cream, mayonnaise and lemon juice. Mix well and refrigerate.
 4. Shred the pork using a fork. Chop onion and garlic and add to shredded pork.
 5. Strain cooking liquid and skim off excess fat. Add catsup, hot sauce, soy sauce and brown sugar to make sauce. Add to shredded pork.
 6. Toast burger buns using Grill mode on Crusty plate on high rack. Add pulled pork and slaw. Serve warm.
For both MC32K & MC35R: Select Grill (). Set cooking time to 3 minutes.



Charsiu BBQ Pork







Yield: 6 Servings, Cooking Time: 35 minutes

Ingredients

- 2 tbsp. oyster sauce
- 2 tbsp. hoisin sauce
- 2 tbsp. Chinese rice wine
- 2 tbsp. honey
- 2 tbsp. brown sugar
- 2 tbsp. banana catsup
- 2 tbsp. soy sauce
- 2 cloves minced garlic
- 1 tsp. five spice powder
- ¾ kg. skinless pork shoulder,
cut into 2 lengthwise
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper

Directions

- Mix oyster sauce, hoisin sauce, rice wine, honey, sugar, catsup, soy sauce, garlic and five spice powder. Mix well and divide into 2 portions.
- Season pork with MAGGI MAGIC SARAP® and pepper. Marinate pork with 1 portion of the marinade overnight in the refrigerator. Remove from the refrigerator 1 hour before cooking.
- Place pork on Crusty plate on low rack and cook using respective modes:
For MC32K: Select Hot Blast (). Set to 180°C for 18-20 minutes.
For MC35R: Select Convection (). Set to 180°C for 20 minutes.
- Simmer reserved portion of the marinade to serve as sauce, using the Microwave mode.
For both MC32K & MC35R: Select Microwave (). Set to 600W for 4-5 minutes.
- Brush the pork with the sauce and continue to cook pork using Grill mode on a high rack.
Set aside to rest.
For both MC32K & MC35R: Select Grill (). Set cooking time to 10 minutes.
- Slice into serving pieces and serve with dipping sauce.



Crispy Oven-Roasted Pork Belly





Yield: 4-6 Servings, Cooking Time: 65 minutes



Ingredients




- ¾ kg. boneless pork belly
- 1 sachet 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- 6 cloves garlic, crushed
- 2 stalks scallions, cut into 2-inch pieces
- 3 stalks lemongrass, pounded
- 1 tbs. vinegar
- 1 tsp. rock salt
- ½ cup spiced vinegar

Tomato salsa:

- 3 pcs. tomato
- 1 pc. red onion
- ¼ tsp. salt
- ¼ tsp. freshly ground pepper



Directions

1. Cut slits on the flesh side of pork belly. Season with MAGGI MAGIC SARAP® and pepper. Add garlic, scallions and lemongrass. Brush the skin with vinegar and sprinkle salt. Marinate overnight with the skin side up. Remove from the refrigerator 1 hour before roasting.
2. Place pork in a roasting pan and pat dry the skin to remove excess moisture. Cook pork using respective modes:
For MC32K: Select Hot Blast (). Set to 220°C for 60 minutes.
For MC35R: Select Auto Cook (). Set program code to A7 (Roast Pork). Select appropriate serving size.
3. Prepare tomato salsa by combining chopped tomato and red onion. Season with salt and pepper, and refrigerate until use.
4. Transfer pork belly to high rack and grill using Grill mode to make skin crispy.
For both MC32K & MC35R: Select Grill (). Set cooking time to 5 minutes.
5. Set aside for 10 minutes. Cut into serving pieces and serve with spiced vinegar and tomato salsa.



Baked Baby Back Ribs with Coleslaw



Yield: 4 Servings, Cooking Time: 60 minutes

Ingredients

- 1 kg. baby back ribs, cut into 3-rib portions
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 2 cloves garlic, minced
- 1 pc. small onion, minced
- 1 pc. small red chili, sliced
- 1 cup water
- 2 tbsp. soy sauce
- 2 tbsp. tomato catsup
- 2 tbsp. brown sugar
- 1 tbsp. peanut butter
- 1 tbsp. chopped parsley

Slaw:


- 1 cup shredded cabbage
- 1 cup shredded red cabbage
- ½ cup shredded carrot
- ½ tsp. fine salt
- ⅛ tsp. freshly ground pepper
- ¼ cup Nestlé All Purpose Cream
- 2 tbsp. mayonnaise
- 1 tbsp. lemon juice

Directions

1. Season ribs with MAGGI MAGIC SARAP® and pepper. Place meat side down on a deep baking pan.
2. Mix garlic, onion, chili, water soy sauce, tomato catsup, sugar and peanut butter. Pour into the pan and mix well with pork.
3. Bake on high rack using Microwave + Grill mode. Set aside.
For both MC32K & MC35R: Select Microwave + Grill (🔥). Set to 600W for 60 minutes. After 45 minutes, flip and continue to cook for the remaining 15 minutes.
4. Prepare slaw by mixing cabbage, carrot, salt, pepper, Nestlé All Purpose Cream, mayonnaise and lemon juice. Mix well and refrigerate.
5. Brush pork with the reduced sauce, transfer on a serving plate and garnish with parsley. Serve with cabbage slaw.

Steamed Snapper with Lemon and Garlic





Yield: 4-6 Servings, Cooking Time: 25 minutes

Ingredients

- 1 pc. lemon
- 1 tbs. minced parsley
- 4 cloves garlic, minced
- 1 ½ kg. (2pcs) snapper, cleaned, scaled and scored
- 2 sachets 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- ¼ kg. cherry tomatoes
- 2 tbs. olive oil
- 1 pc. red onion, cut into strips
- 2 tbs. chopped basil

Directions

1. Cut lemon in half lengthwise. Cut half of the lemon into thin slices and set aside. Zest and juice the other half of the lemon.
2. Mix lemon zest, parsley and garlic. Season snapper with 1 ½ sachets MAGGI MAGIC SARAP® and pepper. Rub the lemon zest mixture all over the fish. Score the fish and add lemon slices in between.
3. Place fish on a Crusty plate. Season tomatoes with MAGGI MAGIC SARAP® and place around the fish. Steam using the Microwave mode with no cover.
For both MC32K & MC35R: Select Microwave (☰). Set to 600W for 25 minutes.
4. Remove tomatoes and mix with red onion and basil. Transfer fish on a serving plate with tomato relish. Drizzle lemon juice, olive oil and serve.



Parmesan Crusted Baked Salmon



Yield: 4 Servings, Cooking Time: 15 minutes

Ingredients

- 1 pc. lemon
- ¼ cup breadcrumbs
- 1 tbsp. minced parsley
- 2 tbsp. parmesan cheese
- 1 tbsp. olive oil
- ½ bar cream cheese
- 1 pack 125ml Nestlé All Purpose Cream
- ¼ cup water
- 1 clove garlic, minced
- 1 tbsp. sliced spring onion
- ⅛ tsp. ground nutmeg
- 1 ½ sachets 8g MAGGI MAGIC SARAP®
- ½ kg. skinless salmon fillet
- ¼ tsp. freshly ground pepper
- 1 can corn kernels, drained and rinsed
- 2 pcs. red and green bell pepper, diced

Directions

1. Cut lemon in half lengthwise. Cut half of the lemon into wedges and set aside. Zest and juice the other half of the lemon. Mix lemon zest, breadcrumbs, parsley, parmesan cheese and olive oil.
2. Combine cream cheese, Nestlé All Purpose Cream, water, garlic, spring onion, nutmeg and lemon juice. Season with ½ sachet of MAGGI MAGIC SARAP®. Mix until smooth.
3. Season salmon with ½ sachet of MAGGI MAGIC SARAP® and pepper. Place salmon on a Crusty plate. Spread ½ cup of the sauce on top. Gently press the breadcrumb mixture. Mix corn and bell peppers and season with ½ sachet of MAGGI MAGIC SARAP®. Place around the fish.
4. Cook Salmon on low rack using Healthy Cooking mode.
For MC32K: Select Healthy Cooking. Set program code to 3-4 (Grilled Salmon Steaks). Select serving size. After beep sounds, press start to continue.
For MC35R: Select Auto Cook (AUTO). Set program code to A9 (Grilled Salmon Fillets) and select serving size. After beep sounds, press start to continue.
5. Transfer on a serving plate and serve with the cream sauce and lemon wedges.



Steamed Zesty Garlic Shrimp





Yield: 4 Servings, Cooking Time: 13 minutes



Ingredients

- 1 kg. large shrimp, peeled and deveined
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 1 tsp. paprika
- 1 tsp. chili flakes
- 1 head garlic, mashed
- 2 tbsp. olive oil
- 4 pcs. sliced crusty bread
- 1 tbsp. minced parsley
- 1 pc. lemon, cut into wedges

Directions

1. Season shrimp with MAGGI MAGIC SARAP® and pepper. Add paprika, chili flakes and garlic. Assemble shrimp in one layer on a Crusty plate.
2. Drizzle olive oil, cover with steamer cover, and steam using the Microwave mode.
For both MC32K & MC35R: Select Microwave (☰). Set to 600W for 8 minutes.
3. Toast the bread using Hot Blast mode.
For both MC32K & MC35R: Select Hot Blast (☰ / ☰). Set to 200°C for 5 minutes.
4. Transfer shrimp on a serving plate. Garnish with parsley. Serve with lemon and toasted bread.



Salmon Teriyaki Fillet



Yield: 6 Servings, Cooking Time: 35 minutes





Ingredients

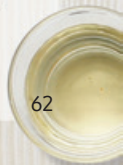
- ¾ kg. salmon fillet, cut into serving pieces
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- ½ kg. Japanese rice, cooked
- ¼ kg. long bean sprouts
- 1 tbsp. toasted sesame seeds
- 1 tbsp. spring onion

Teriyaki sauce:

- 6 cloves garlic, crushed
- 1 pc. thumb-size ginger, sliced
- 1 pc. onion sliced
- 1 pc. carrot, sliced
- 2 stalks scallion, cut into 2-inch pieces
- 2 tbsp. vegetable oil
- ¼ cup mirin
- 1 ½ cups water
- ¼ cup MAGGI Oyster Sauce
- 2 tbsp. soy sauce
- ¼ cup honey
- 1 tbsp. sesame oil

Directions

1. Prepare teriyaki sauce by mixing garlic, ginger, onion, carrot, scallion and oil. Transfer to Crusty plate and place on a high rack. Cook using Microwave +Grill mode on high rack. Then grill until golden brown.
For both MC32K & MC35R: Select Microwave + Grill (). Set to 600W for 10 minutes. Then Select Grill (). Set to 4 minutes, or grill until golden brown.
2. Mix mirin, water, oyster sauce, soy sauce, honey and sesame oil. Pour into the Crusty plate and continue to cook using the Microwave + Grill mode on high rack.
For both MC32K & MC35R: Select Microwave + Grill (). Set to 100W for 10 minutes.
3. Set aside to cool. Strain and store in the refrigerator until use.
4. Season salmon with MAGGI MAGIC SARAP® and coat with just enough Teriyaki sauce on Crusty plate. Place on low rack and cook using respective modes:
For MC32K: Select Healthy Cooking. Set program code to 3-5 (Roast Fish). Select appropriate serving size. Turn over as the beep sounds. Press start to continue.
For MC35R: Select Auto Cook (). Set program code to A5 (Roast Fish). Select appropriate serving size. Turn over as the beep sounds. Press start to continue.
5. Remove salmon and toss bean sprouts in the Crusty plate to coat with the Teriyaki glaze.
6. Serve salmon on top of rice with bean sprouts. Garnish with sesame seeds and spring onion.



Oven-Roasted Vegetable Salad



Yield: 6 Servings, Cooking Time: 15 minutes

Ingredients

- 1 pc. sweet potato, cut into cubes
- 4 pcs. tomatoes, halved
- 1 pc. zucchini, oblique
- 1 head cauliflower, cut into florets
- 1 sachet 8g MAGGI MAGIC SARAP®
- ½ tsp. freshly ground pepper
- 1 tsp. Italian herb seasoning
- 4 tbsp. olive oil
- 1 cup cubed bread
- ¼ cup walnuts
- 3 tbsp. balsamic vinegar
- ¼ cup diced white cheese

Directions

1. Season sweet potato, tomatoes, zucchini and cauliflower with MAGGI MAGIC SARAP®, pepper and Italian herb seasoning. Drizzle 2 tbsp. of olive oil. Place vegetables on oven-proof glass dish on high rack and roast using Microwave + Grill (☰). **For both MC32K & MC35R: Select Microwave + Grill (☰). Set to 600W for 15 minutes.**
2. Optional: Add cubed bread and walnuts and continue to cook for another 15 minutes. **For both MC32K & MC35R: Select Microwave + Grill (☰). Set to 600W for 15 minutes.**
3. Lightly dress with balsamic vinegar and remaining 2 tbsp of olive oil.
4. Ready plate. Add roasted vegetables, top with cheese and serve warm. Garnish with thin slices of garden radish if desired.



Steamed Shrimp and Vegetables





Yield: 4-6 Servings, Cooking Time: 8 minutes



Ingredients

- ¼ kg. peeled and deveined large shrimps
- 1 head large broccoli, cut into florets
- 1 head large cauliflower, cut into florets
- 1 pc. large carrot, sliced
- 2 tbsp. olive oil
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- 2 tsp. Italian herb seasoning

Directions

1. Prepare shrimp, broccoli, cauliflower and carrots in an oven-proof glass bowl. Add 60-80ml cold water.
2. Steam with lid using Microwave mode.
For both MC32K & MC35R: Select Microwave (☰). Set to 700W for 7-8 minutes or until desired result.
3. Toss cooked vegetables in olive oil, Season with MAGGI MAGIC SARAP®, pepper and Italian herb seasoning.
4. Transfer on a serving dish, and serve.



Potatoes Au Gratin








Yield: 6 Servings, Cooking Time: 25 minutes

Ingredients

- ½ kg. potato
- 2 tbsp. butter
- 1 tbsp. all purpose flour
- 1 cup Nestlé fresh milk
- 1 pack 250ml Nestlé All Purpose Cream
- 1 sachet 8g MAGGI MAGIC SARAP®
- ¼ tsp. freshly ground pepper
- ¼ tsp. ground nutmeg
- ¼ cup breadcrumbs
- 1 tbsp. minced parsley
- 1 cup. grated mozzarella cheese
- 2 tbsp. grated parmesan cheese

Directions

1. Cut potatoes into half horizontally. Place potatoes in a glass Pyrex container with a lid. Add 100 ml of water. Boil potatoes using Microwave mode. Stir once during cooking and once after cooking.
For both MC32K and MC35R: Select Microwave (). Set to 800W for 10 minutes, or until tender.
2. Strain and set aside to cool. Cut into 1/8-inch thick slices.
3. Melt butter in a small deep glass dish with plastic lid using Microwave mode.
For both MC32K and MC35R: Select Microwave (). Set to 800W for 10-20 seconds, or until butter is melted.
4. Add flour, to the melted butter. Heat using Microwave mode.
For both MC32K and MC35R: Select Microwave (). Set to 450W for 1 minute.
5. Stir in fresh milk and Nestlé All Purpose Cream. Season with MAGGI MAGIC SARAP®, pepper and nutmeg.
6. Pour cream sauce on a oven-proof glass dish and arrange a layer of sliced potatoes. Repeat layering of potatoes and sauce.
7. Mix breadcrumbs, parsley, mozzarella and parmesan cheese. Place on top of the sauce. Cook on low rack using Hot Blast Auto mode. Serve warm.
For both MC32K and MC35R: Select Hot Blast Auto Cook ( / ). Set program code to H4 (Homemade Gratin). Select appropriate serving size.



Easy Baked Apple Cobbler



Picture shown is for illustration purposes only.
Finished product may vary.

Yield: 4 Servings, Cooking Time: 35-40 minutes

Ingredients

- 4 pcs. gala apples, peeled and sliced
- ½ tsp. ground cinnamon
- ¼ cup brown sugar
- 1 tbsp. cornstarch
- 2 tbsp. unsalted butter, cut into small pieces
- ⅛ tsp. fine salt





Topping:

- ½ cup all purpose flour
- ¾ tsp. baking powder
- ¼ tsp. fine salt
- ¼ cup sugar
- 6 tbsp. Nestlé All Purpose Cream
- 1 tbsp. sugar for topping

Whipped Cream (optional):

- 1 pack 125ml Nestlé All Purpose Cream, chilled
- ⅓ cup condensed milk

Directions

- Mix apples, cinnamon, brown sugar, cornstarch, butter and salt. Divide into 4 ramekins.
- Bake apples using Hot Blast mode. Stir the mixture to make sure all apple slices are evenly coated with the sauce. Set aside.
For both MC32K & MC35R: Select Hot Blast ( / ). Set to 180°C for 10 minutes.
- Whip Nestlé All Purpose Cream until it thickens. Whisk in condensed milk. Refrigerate until use.
- Sift flour, baking powder, salt and sugar in a bowl. Stir in the whipped Nestlé All Purpose Cream. Mix until dough is formed. Divide into 4 portions.
- Cover each ramekin with dough and sprinkle each with sugar.
Bake using respective modes. Set aside to cool.
For MC32K: Select Hot Blast (). Set to 180°C for 25 minutes.
For MC35R: Select Convection (). Set to 180°C for 30 minutes
- Top Apple Cobbler with whipped cream if desired.

Note: Recipe includes automatic pre-heating once baking details are entered in the oven.



Classic Blueberry Cheesecake



Yield: 10-12 Servings, Cooking Time: 50 minutes





Ingredients

2 cups crushed graham crackers
¾ cup melted unsalted butter
3 tbs. sugar

Filling:

2 bars cream cheese
⅔ cup sugar
6 pcs. room temperature eggs
1 ½ cups Nestlé All Purpose Cream
1 tbs. lemon juice
1 tbs. vanilla extract
1 can blueberry compote

Directions


1. Mix graham, butter and sugar. Press in a pie pan. Bake crust using Hot Blast mode. Set aside to cool.
For both MC32K & MC35R: Select Hot Blast ( / ). Set to 200°C for 5 minutes.
2. Whisk cream cheese in a large bowl until light and smooth. Slowly add sugar. Add eggs gradually and continue to whisk until well combined. Stir in Nestlé All Purpose Cream, lemon juice and vanilla.
3. Pour filling into the pie pan with cooled crust.
4. Transfer pie pan to a roasting pan or baking dish big enough to hold it. Pour boiling water into the roasting pan. Bake pie pan in a hot water bath using Convection mode.
For MC32K: Select Hot Blast (). Set to 200°C for 40 minutes, or until a toothpick comes out clean when inserted in the middle of the custard.
For MC35R: Select Convection (). Set to 200°C for 45 minutes, or until a toothpick comes out clean when inserted in the middle of the custard.
5. Set aside to cool for 1 hour. Refrigerate overnight.
6. Spread blueberry on top. Cut into serving pieces and serve well chilled.

Note: Recipe includes automatic pre-heating once baking details are entered in the oven.




Bread Pudding with Vanilla Sauce





Yield: 6 Servings, Cooking Time: 25 minutes



Ingredients

- 4 pcs. eggs
- 2 packs 250ml Nestlé All Purpose Cream
- ¾ cup sugar
- 1 tsp. vanilla extract
- 4 – 5 pcs. ensaymada, cut into cubes

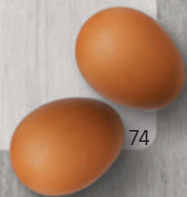
Vanilla sauce:

- 1 pack 250ml Nestlé All Purpose Cream
- ¼ cup sugar
- 1 tsp. vanilla extract
- 1 pc. egg yolk
- 1 pc. egg

Directions

1. For the custard mixture, mix eggs, Nestlé All Purpose Cream, sugar and vanilla.
2. Soak bread in custard and transfer into baking dish. Bake using Hot Blast mode. Set aside to cool for 10 minutes.
For both MC32K & MC35R: Select Hot Blast (🔥 / 🍳). Set to 180°C for 25 minutes, or until a toothpick comes out clean when inserted in the middle of the pudding, and the top is golden brown.
3. To prepare the vanilla sauce, combine Nestlé All Purpose Cream, sugar and vanilla in a sauce pan. Bring to a gentle simmer. In a separate bowl, whisk the yolk and egg. Slowly pour the hot cream sauce while mixing continuously. Strain to make sure sauce is smooth. Set aside to cool and refrigerate until use.
4. Serve the apple cobbler with vanilla sauce

Note: Recipe includes automatic pre-heating once baking details are entered in the oven.



Banana Walnut Muffins



Yield: 8-16 Servings, Cooking Time: 30 minutes

Ingredients

1 cup chopped walnuts
14 pcs. over ripe bananas
1 ¼ cups sugar
2 pcs. eggs
⅔ cup melted butter
2 tsp. vanilla extract
3 cups all purpose flour
1 tbsp. baking soda
1 tbsp. baking powder
2 tsp. fine salt

Frosting (optional):

½ cup powdered sugar
½ cup cream cheese, softened
¼ cup Nestlé All Purpose Cream
1 tsp. vanilla extract


Directions

1. Toast walnuts on Crusty plate on high rack using Grill mode for 5 minutes.
For both MC32K & MC35R: Select Grill (☰). Set cooking time to 5 minutes.
2. Mash bananas. Whisk in sugar, eggs, butter and vanilla.
3. Sift flour, baking soda, baking powder and salt. Stir in the wet mixture. Add walnuts.
4. Pour into muffin cups ¾ of the way. Bake using respective functions. Set aside to cool for 1 hour.
For MC32K: Select Hot Blast (☰). Set to 180°C for 20 minutes, or until a toothpick comes out clean when inserted in the middle of the muffin.
For MC35R: Select Convection (☰). Set to 180°C for 25 minutes, or until a toothpick comes out clean when inserted in the middle of the muffin.
5. Make frosting by mixing powdered sugar, cream cheese, Nestlé All Purpose Cream and vanilla extract. Spread on top of muffins and serve.

Note: Recipe includes automatic pre-heating once baking details are entered in the oven.

Fruity Crème Brulee







Yield: 4 Servings, Cooking Time: 30 minutes

Ingredients

| | |
|----------|--------------------------------|
| 2 packs | 250ml Nestlé All Purpose Cream |
| 2 tsp. | vanilla extract |
| 5 pcs. | egg yolks |
| 3/8 cup | 85g sugar |
| 1/4 tsp. | fine salt |
| 1/2 cup | chopped fruits |
| 1/4 cup | sugar |

Directions

1. Whisk Nestlé All Purpose Cream, vanilla, egg yolks, sugar and salt. Strain and pour into individual ramekins.
2. Place ramekins in a baking dish, and pour boiling water into the dish. Bake custard in a hot water bath using Convection mode.
For MC32K: Select Hot Blast (). Set to 180°C for 25 minutes, or until a toothpick comes out clean when inserted in the middle of the custard.
For MC35R: Select Convection (). Set to 180°C for 30 minutes, or until a toothpick comes out clean when inserted in the middle of the custard.
3. Set aside to cool for 1 hour. Refrigerate overnight.
4. Top with preferred fruit mixture. Alternately, sprinkle sugar on top and brown using a torch. Serve immediately.

Note: Recipe includes automatic pre-heating once baking details are entered in the oven.



Dark Chocolate Fudge Brownies





Yield: 16-24 Servings, Cooking Time: 35-40 minutes

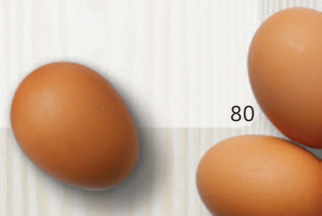


Ingredients

| | |
|----------------|---------------------------|
| 1 bar | 225g unsalted butter |
| 1 cup | 340g dark chocolate chips |
| ¼ cup | walnuts |
| 2 tsp. | vanilla extract |
| 3 cups | sugar |
| ¼ tsp. | fine salt |
| 6 pcs | eggs |
| 1 ¼ cups | all purpose flour |
| ½ cup + 1 tbsp | cocoa powder |
| 1 cup | powdered sugar |
| ¼ cup | Nestlé All Purpose Cream |
| ½ tsp. | vanilla extract |

Directions

1. Combine butter and chocolate chips in a microwaveable bowl. Melt butter and chocolate chips using Microwave mode. Gently mix after melting.
For both MC32K and MC35R: Select Microwave (☰). Set to 450W for 3 minutes or until fully melted.
2. Stir in vanilla and sugar into the bowl. Whisk in eggs one at a time.
3. Sift flour and ½ cup of cocoa powder. Gradually mix in the wet mixture. Fold in walnuts.
4. Lightly butter the baking pan using wrapper of butter. Dust with 1 tbsp cocoa powder.
5. Pour batter and bake using respective functions. Set aside to cool for 1 hour.
For MC32K: Select Hot Blast (🔥). Set to 180°C for 35 minutes.
For MC35R: Select Auto Cook (AUTO). Set program code to A12 (Brownies). Adjust time to 40 minutes if needed, or until a toothpick comes out clean when inserted in the middle of the brownie.
6. Make glaze by mixing powdered sugar, Nestlé All Purpose Cream and vanilla extract.
7. Remove brownie from pan and cut into serving pieces. Lightly drizzle the glaze and serve.
Note: Recipe includes automatic pre-heating once baking details are entered in the oven.



Appendices: MC32K Pre-Set Program Codes

Hot Blast

- H1 Frozen Pan Pizza
- H2 Homemade Pizza
- H3 Homemade Lasagna
- H4 Homemade Gratin
- H5 Frozen French Fries
- H6 Frozen Buffalo Wings
- H7 Roast Chicken Pieces
- H8 Roast Chicken
- H9 Beef Steak Pie
- H10 Homemade Mini Quiche

Slim Fry

Potatoes/Vegetables

- 1-1 Frozen Potato Croquettes
- 1-2 Homemade French Fries
- 1-3 Potato Wedges
- 1-4 Frozen Onion Rings
- 1-5 Sliced Zucchini

Seafood

- 2-1 Frozen Prawns
- 2-2 Frozen Fish Cutlets
- 2-3 Frozen Squid

Chicken

- 3-1 Frozen Chicken Nuggets
- 3-2 Chicken Drumsticks
- 3-3 Chicken Wings

Healthy Cooking

Grain/Pasta

- 1-1 Brown Rice
- 1-2 Quinoa
- 1-3 Macaroni

Vegetables

- 2-1 Green Beans
- 2-2 Spinach
- 2-3 Peeled Potatoes
- 2-4 Grilled Eggplants
- 2-5 Grilled Tomatoes

Poultry/Fish

- 3-1 Chicken Breasts
- 3-2 Turkey Breasts
- 3-3 Grilled Fish Fillets
- 3-4 Grilled Salmon Steaks
- 3-5 Roast Fish

Dough Proof/ Yogurt

Dough Proof

- 1-1 Pizza Dough
- 1-2 Cake Dough
- 1-3 Bread Dough

Homemade Yogurt

- 2-1 Small Cups
- 2-2 Large Bowl

Power Defrost

- 1 Meat
- 2 Poultry
- 3 Fish
- 4 Bread/Cake
- 5 Fruit

Auto Reheat/Cook

- 1 Ready Meal (Chilled)
- 2 Frozen Pizza
- 3 Frozen Lasagna
- 4 Quiche (Chilled)
- 5 Roast Chicken



Appendices: MC35J Pre-Set Program Codes

Hot Blast Auto

| | |
|-----|----------------------|
| H1 | Frozen Pan Pizza |
| H2 | Homemade Pizza |
| H3 | Homemade Lasagna |
| H4 | Homemade Gratin |
| H5 | Frozen French Fries |
| H6 | Frozen Buffalo Wings |
| H7 | Roast Chicken Pieces |
| H8 | Roast Chicken |
| H9 | Beef Steak Pie |
| H10 | Homemade Mini Quiche |

Power Defrost

| | |
|----|------------|
| d1 | Meat |
| d2 | Poultry |
| d3 | Fish |
| d4 | Bread/Cake |
| d5 | Fruit |

Auto Cook

| | |
|-----|----------------------------|
| A1 | Frozen Lasagna |
| A2 | Frozen Thin Pizza |
| A3 | Plated Meal (3 Components) |
| A4 | Ready meal (1 Component) |
| A5 | Roast Fish |
| A6 | Roast Beef |
| A7 | Roast Pork |
| A8 | Grilled Chicken Breasts |
| A9 | Grilled Salmon Fillets |
| A10 | Grilled Fish Fillets |
| A11 | Frozen Bread Rolls |
| A12 | Brownies |
| A13 | Roast Vegetables |
| A14 | Frozen Potato Croquettes |
| A15 | Homemade French Fries |
| A16 | Potato Wedges |
| A17 | Frozen Onion Rings |
| A18 | Frozen Prawns |
| A19 | Frozen Fried Squid |
| A20 | Frozen Chicken Nuggets |
| A21 | Pizza Dough |
| A22 | Cake Dough |
| A23 | Bread Dough |
| A24 | Yogurt-Small Cup |
| A25 | Yogurt- Large Glass Bowl |



*For other non-preset manual cooking guides, check user manual.

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