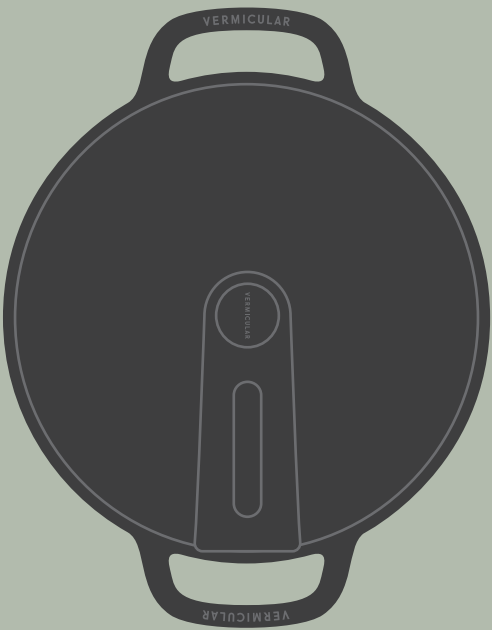
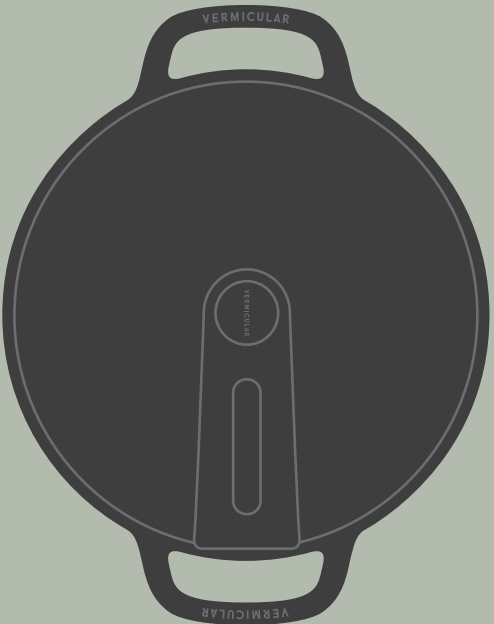


# Oven Pot 2.0

14 cm



VERMICULAR

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14 cm

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# Recipes

Steamed Whole Tomato Risotto  
Pot-au-feu  
Soup Curry  
White Rice / Brown Rice  
Steam-Roasted Vegetables—Cacio e Pepe  
Steamed Chicken with Chili Oil  
Kakiage (Mixed Vegetable Tempura)  
Baked Chicken Karaage  
Potatoes au Gratin  
Banana Cake



# Steamed Whole Tomato Risotto

INGREDIENTS

- 1 large tomato, hulled
- ½ medium onion, finely chopped
- Kosher salt
- 1 teaspoon olive oil
- ¾ cup water (100 ml)
- Italian parsley, chopped
- ¼ cup (100 g) cooked white rice
- 3 tablespoons shredded cheese
- Extra virgin olive oil
- Parmesan cheese, grated

Amplify the natural sweetness of a ripe tomato by delicately steaming it alongside finely chopped onions. Serve it atop a creamy, cheesy risotto for a wholesome and elegant dish.

DIRECTIONS

1. Add chopped onions to the pot and place tomato on top. Sprinkle with salt and drizzle with olive oil. Cover and simmer over low heat for 6 minutes.
2. Once steam starts to escape, reduce to very low heat and continue simmering for 10 minutes. Turn off the heat and let it steam over residual heat for 5 minutes.
3. Add water, cover, and simmer over medium heat for 1 minute. Once steam starts to escape, turn off the heat. Remove the tomato from the pot, peel off the skin, and cut it in half.
4. Heat the pot over medium heat for about 3 minutes, or until the liquid reduces by half. Add rice and stir. Once it reaches a boil, turn off the heat and add shredded cheese.
5. Once mixed, transfer to a plate and top with the tomatoes. Sprinkle with salt and drizzle with extra virgin olive oil. Finish with a sprinkle of Parmesan cheese.







SERVES 1

## Pot-au-feu

### INGREDIENTS

½ tomato, cut into 1" pieces  
½ medium onion, finely chopped  
¼ lb chicken thigh, boneless, cut in half  
⅓ lb cabbage, cut into 1" pieces  
½ carrot, peeled, halved crosswise, cut into quarters  
1 small potato, skin-on, cut into quarters  
2 mushrooms, cut into half  
2 regular sliced bacon, cut into 1" pieces  
2 small sausages

1 bay leaf  
½ teaspoon kosher salt  
Freshly ground black pepper

Black pepper, coarsely grounded  
Italian parsley, finely chopped  
Whole grain mustard

Experience the magic of Oven Pot's precision seal with this hearty Pot-au-feu. The rich broth is naturally drawn from the ingredients themselves, requiring no added water or stock.

### DIRECTIONS

1. Lay chopped tomatoes and onions on the bottom of the pot and pack the remaining ingredients tightly on top. Add bay leaf and sprinkle with salt and pepper. Cover and simmer over low heat for 15 minutes.
2. Once steam starts to escape, reduce to very low heat and continue simmering for another 15 minutes.
3. Once the potatoes and carrots are tender, turn off the heat. Sprinkle with black pepper and parsley to taste, then serve with whole grain mustard.



# Soup Curry

INGREDIENTS

⅓ lb chicken thigh, skin-on, boneless

Chicken Marinade

1 tablespoon curry powder

1 pinch dried basil

½ clove garlic, grated

½” piece fresh ginger, peeled, grated

½ teaspoon Korean chili flake

½ teaspoon kosher salt

1 tomato, cut into 1” pieces

¼ medium onion, cut into 1” pieces

¼ stalk celery, cut into 1” pieces

¼ Japanese eggplant, cut into 1” pieces

¼ zucchini, cut into 1” pieces

¼ yellow paprika, cut into 1” pieces

2 tablespoons olive oil, divided

1 tablespoon unsalted butter

Kosher salt

1 teaspoon soy sauce

1 bay leaf

Savor the rich, layered flavors by first searing vegetables and chicken to deepen their aroma. The pot will then naturally draw out the broth, perfectly balancing the boldness of the spices.

DIRECTIONS

1. In a large bowl, mix the ingredients for **Chicken Marinade** and add 1 tablespoon of olive oil. Add chicken and marinate for at least 15 minutes.
2. Preheat the pot over medium heat for about 2 minutes. Add 1 tablespoon of olive oil and spread it evenly. Once the oil starts to smoke, add eggplant, zucchini, and yellow paprika and sear for 3 minutes, turning occasionally. Remove from the pot and set aside.
3. Place the chicken skin-side down in the pot and sear over medium heat for 1 minute on each side. Remove from the pot and turn off the heat.
4. Lay tomatoes, onions, celery, chicken, and the seared vegetables from Step 2 in that order. Add butter, salt, soy sauce, and bay leaf. Cover and simmer over low heat for 8 minutes. Once steam starts to escape, reduce to very low heat and continue simmering for 10 minutes.
5. Turn off the heat and let it steam over residual heat for 5 minutes.







SERVES 2

## White Rice

With its uniform heat distribution, the Oven Pot 2.0 brings out a delicate sweetness and fluffy texture, redefining the standard for perfectly cooked rice.

### INGREDIENTS

1 ½ rice cups plain white rice  
1 ⅔ cups (284 ml / 9.6 fl oz) water  
(1.05 cups of water per cup of rice)

### DIRECTIONS

1. Rinse rice in a fine-mesh strainer over a bowl until the water runs clear. Drain well. Transfer the rice to the pot and add 1 ⅔ cups of water (1.05 cups of water per cup of rice). Cover and let soak for at least 30 minutes.
2. Cook over medium heat and bring to a boil, about 6 minutes, or until steam starts escaping vigorously from under the lid.
3. Reduce to very low heat and simmer for 10 minutes, then turn off the heat. Let the rice steam, covered, in residual heat for another 10 minutes.
4. Loosen the cooked rice by cutting it into quarters and folding each quarter using a rice spatula before serving.



SERVES 2

## Brown Rice

The Oven Pot's precision-fit lid circulates steam evenly, while its even heating gently coaxes out the natural nuttiness of brown rice.

### INGREDIENTS

1 ½ rice cups plain brown rice  
1 ⅔ cups (284 ml / 9.6 fl oz) water  
(1.05 cups of water per cup of rice)

### DIRECTIONS

1. Pour rice into a fine-mesh strainer set over a bowl and rinse until the water runs clear. Drain well. Transfer the rice to the pot and add the measured amount of water (1.05 cups of water per cup of rice). Cover and let soak for about 6 hours.
2. Cook over medium heat and bring to a boil, about 6 minutes, or until steam starts escaping vigorously from under the lid.
3. Reduce to very low heat and simmer for 25 minutes, then turn off the heat. Let the rice steam, covered, in residual heat for another 10 minutes.
4. Loosen the cooked rice by cutting the rice into quarters and folding each quarter using a rice spatula before serving.



# Steam-Roasted Vegetables—Cacio e Pepe

INGREDIENTS

- ½ cup carrot, cut into 1” pieces
- ½ cup Japanese sweet potato, cut into 1” pieces
- ½ cup kabocha squash, cut into 1” pieces
- ½ watermelon radish, cut into 1” pieces
- 1 asparagus, cut into thirds
- 3 cherry tomatoes
- ½ tablespoon olive oil
- Kosher salt
- ¾ tablespoon unsalted butter
- Pecorino Romano or Parmesan cheese
- Freshly ground black pepper

A vibrant medley of vegetables, steam-roasted to perfection with the Oven Pot 2.0’s rapid heat distribution, enhancing their inherent sweetness and richness for a deeply satisfying flavor.

DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, add carrots, sweet potatoes, kabocha squash, and watermelon radishes to the pot and sprinkle with salt. Sear for about 1 minute, then cover and steam-roast over low heat for about 5 minutes.
2. Once browned, flip the vegetables and add asparagus to the pot. Cover and steam-roast over very low heat for another 5 minutes.
3. Add cherry tomatoes and butter to the pot and mix gently. Turn off the heat and let it steam, covered, over residual heat for 5 minutes. Once steamed, gently mix again, sprinkle with Pecorino Romano cheese and black pepper, and serve.







SERVES 1-2

## Steamed Chicken with Chili Oil

### INGREDIENTS

1 chicken thigh, boneless, skin-on

1 teaspoon kosher salt

1 tablespoon sake

1 teaspoon sesame oil

### Chili Oil

2 tablespoons sesame oil

2 tablespoons soy sauce

½ clove garlic, minced

½ clove ginger, minced

Ground Sichuan peppercorn

2 teaspoons Korean chili powder

¼ stalk Japanese leek, white part only, chopped

1 tablespoon black vinegar

1 teaspoon sugar

1 teaspoon white sesame seeds

### Garnish

1 tablespoon peanut, roasted, roughly crushed

Crispy fried onions

Cilantro, cut into ½" pieces

Chinese noodles, 1 serving

Relish the tender texture of steamed chicken, finished with a drizzle of chili oil. End the meal on a bold note with Chinese noodles, decadently coated in the chili oil's lingering essence.

### DIRECTIONS

1. Rub chicken with salt and sake. Rest for 15 minutes.

2. **[Chili Oil]** Preheat the pot over medium heat for about 2 minutes. Add sesame oil and spread it evenly. Add garlic, ginger, Sichuan peppercorns, half of Korean chili powder, and half of Japanese leeks. Sauté over low heat for 2 minutes. Add soy sauce, black vinegar, and sugar. Continue to sauté over low heat for another 30 seconds. Turn off the heat and let it cool. Once cooled, add white sesame seeds, remaining Japanese leeks, and Korean chili powder. Mix well. Remove from the pot and set aside.

3. Wash the pot and dry it thoroughly. Add sesame oil and spread it evenly, then place the chicken skin-side down. Cover and steam-roast over low heat for 10 minutes. Turn off the heat and steam over residual heat for 5 minutes. Save the drippings for later use.

4. Slice the chicken and return it to the pot. Drizzle with **Chili Oil**, and garnish with peanuts, fried onions, and cilantro.

5. After the chicken is served, mix the drippings from Step 3 with the remaining **Chili Oil** in the pot. Add warmed Chinese noodles and toss until evenly coated in the sauce.



# Kakiage (Mixed Vegetable Tempura)

INGREDIENTS

**Vegetable Mixture (for 2 batches)**

- ¾ cup burdock root, thinly shaved, soaked in water, drained
- ⅓ cup carrot, cut into thin strips
- ⅓ kabocha squash, cut into thin strips
- ⅓ cup Japanese sweet potato, cut into thin strips
- ½ cup mitsuba (Japanese parsley), cut into 1" pieces
- ¼ cup (30 g) all-purpose flour
- 2 tablespoons cold water
- ⅔ cup (200 ml) vegetable oil
- Kosher salt
- Tempura dipping sauce

The Oven Pot 2.0’s thermal efficiency heats oil quickly for easy deep-frying, while the compact 14cm size keeps vegetables intact—delivering delightfully crisp bites bursting with a variety of flavors.

DIRECTIONS

1. In a large bowl, combine the ingredients for **Vegetable Mixture** with all-purpose flour and mix gently. Add cold water and stir quickly with chopsticks, leaving some lumps intact to avoid overmixing.
2. Add oil to the pot and heat over medium heat for about 5 minutes, stirring occasionally. Once it reaches 380°F (190°C), add half of **Vegetable Mixture**.
3. Cover and deep-fry over low heat for 3 minutes. Uncover and continue frying over medium heat for another 3 minutes, turning the tempura once it begins to firm up.
4. Once the bubbles in the oil become smaller, place the kakiage upright on a wire rack or a tray lined with paper towels, ensuring they do not overlap. Let them drain. Serve with salt or tempura dipping sauce.

NOTE

Chilling the vegetable mixture in the refrigerator before mixing helps prevent the batter from becoming too sticky, resulting in a crispier kakiage.







SERVES 1

## Baked Chicken Karaage

### INGREDIENTS

½ lb chicken thigh, boneless, skin-on,  
room temperature, cut into 3 pieces

#### **Marinade**

Kosher salt  
1 teaspoon soy sauce  
½ teaspoon sake  
½ teaspoon mirin  
Fresh garlic, grated  
Fresh ginger, grated

#### **Coating**

¼ egg, beaten  
2 teaspoons all-purpose flour  
  
2 tablespoons potato starch  
2 tablespoons vegetable oil

#### **Garnish**

1 lime, halved

Delight in the satisfying crunch of perfectly baked chicken—a healthier alternative to fried. The pot’s superior heat conductivity ensures tender, juicy chicken encased in an irresistible golden crust.

### DIRECTIONS

1. Combine ingredients for **Marinade**. Coat chicken with **Marinade** and place in a sealable bag, removing out the air. Refrigerate for at least 15 minutes. Drain the chicken using a sieve to remove the marinade, then pat it dry.
2. In a small bowl, mix the ingredients for **Coating**. Coat the chicken with the mixture, then dredge it in potato starch, shaking off any excess.
3. Preheat the pot over medium heat for about 2 minutes. Add oil and spread it evenly. Once the oil starts to smoke, place the prepared chicken skin-side down. Sear over medium heat for about 1 minute or until golden brown, occasionally pressing the chicken down with tongs. Flip the chicken, cover, and bake over low heat for 3 minutes.
4. Uncover and turn the chicken occasionally while cooking over low heat for another 3–5 minutes or until crispy.
5. Place the chicken on a paper towel to drain excess oil. Transfer to a serving dish and garnish with lime.



# Potatoes au Gratin

INGREDIENTS

- 1 medium potato (150 g), peeled, thinly sliced
- 1/3 cup (75 ml) whole milk
- 1/3 cup (75 ml) heavy cream
- 1 1/3 teaspoons Kosher salt
- Ground nutmeg
- 1/3 cup shredded cheese
- Parmesan cheese, grated

The Oven Pot’s uniform heat distribution quickly transforms the potatoes into tender, velvety perfection, setting the stage for a cheesy, mouthwatering gratin.

DIRECTIONS

1. Add milk, heavy cream, salt, and ground nutmeg to the pot and simmer over medium heat, until just before boiling.
2. Add potatoes and continue simmering while stirring with a spatula until the mixture thickens. Turn off the heat and sprinkle with shredded cheese and Parmesan cheese in that order.
3. Bake uncovered in a preheated oven at 380°F (190°C) for 10–15 minutes, or until golden brown.

NOTE

There is no need to soak the sliced potatoes in water—their natural starch will help thicken the sauce.







SERVES 2-3

## Banana Cake

Indulge in the delightful textures of this banana cake, where gentle steam-baking locks in the soft, tender sweetness of bananas before finishing uncovered for a subtly crisp exterior.

### INGREDIENTS

2 ripe bananas  
2-3 semi-dried prunes (20 g), pitted,  
cut into quarters  
2 teaspoons rum

#### Mixture A

1  $\frac{3}{4}$  tablespoons (25 g) plain whole milk yogurt  
1  $\frac{1}{3}$  tablespoons (25 ml) whole milk

#### Mixture B

$\frac{1}{2}$  teaspoon baking powder, sifted  
 $\frac{5}{8}$  cup (75 g) all-purpose flour, sifted  
3  $\frac{1}{2}$  tablespoons (50 g) unsalted butter,  
room temperature  
 $\frac{1}{4}$  cup (50 g) granulated sugar  
 $\frac{1}{2}$  egg, room temperature, beaten

### DIRECTIONS

1. Peel one banana and cut it in half lengthwise. Slice one half into about 4" pieces and set aside for topping. Slice the remaining half and another whole banana into  $\frac{1}{5}$ " pieces. Place them in a bowl, and toss gently with prunes and rum.
2. In a small bowl, combine the ingredients for **Mixture A**; set aside. In a separate large bowl, whisk together unsalted butter and granulated sugar. Gradually pour in the beaten eggs while stirring.
3. Next, add  $\frac{1}{3}$  of **Mixture B**. Once partially combined, pour in half of **Mixture A** and continue mixing. Add half of the remaining **Mixture B** and mix. Follow with the rest of **Mixture A**, then the remaining **Mixture B**. Avoid overmixing. Add the bananas and prunes from Step 1 and fold in gently.
4. Line the pot with a sheet of parchment paper. Pour in the batter and place the banana slices on top.
5. Transfer the pot to the oven. Bake, covered, in a preheated oven at 400°F (200°C) for 10 minutes. Then, uncover and bake for another 20-25 minutes. Remove from the oven and let it cool on a rack.



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