

Oven Pot



#14

VERMICULAR



OVEN POT 14 CM

SERVES 2

Steamed Vegetables with Olive Oil

Create the perfect accompaniment to your main dish through the Oven Pot's steam-roasting capability, revealing vegetables' best flavors and textures.

INGREDIENTS

- 1 medium carrot, peeled, quartered lengthwise and cut into 2" lengths
- ½ medium zucchini, cut into ½" slices
- ½ small Japanese sweet potato, halved lengthwise and cut into ½" slices
- ⅓ small potato, halved lengthwise and cut into ½" slices
- 3-4 small broccoli florets
- 1 tablespoon olive oil
- ¾ teaspoon kosher salt
- ⅔ tablespoon unsalted butter

DIRECTIONS

1. Add all vegetables in a medium bowl, toss with olive oil and salt.
2. Transfer the vegetables to the pot, cover and steam over very low heat for 10 minutes. Quickly stir, cover again and steam over very low heat for another 10 minutes.
3. Use a cake tester to check whether the vegetables are cooked. Once they are tender, add butter and gently stir to mix. Serve warm.

NOTE

You can substitute with seasonal vegetables on hand.



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SERVES 1

French Onion Soup

Ever the bistro classic, the Vermicular twist to this perennial favorite is to first cook down onions without water. This step coaxes the sweetness and umami richness out of the onions, adding even more flavor and depth to the soup.

INGREDIENTS

- 1 large onion, thinly sliced
against the grain
- $\frac{2}{3}$ tablespoon unsalted butter
- $\frac{1}{3}$ teaspoon kosher salt
- 1 bay leaf
- 1 cup beef broth
- Salt and freshly ground pepper, to taste
- 2 slices baguette, buttered and toasted
- Grated Gruyere cheese

DIRECTIONS

1. Add butter and onions in the pot. Sprinkle salt, cover and cook over medium heat for about 10 minutes. Once steam starts to escape vigorously, turn down to low heat and simmer for 40 minutes.
2. Uncover, turn the heat up to medium heat and sauté the onions for another 5 minutes or until caramelized. Stir occasionally to avoid burning.
3. Pour broth and deglaze. Cover and boil over medium heat for 10 minutes. Season with salt and pepper as needed.
4. Top with toasted baguettes and sprinkle the cheese on top. Preheat oven to 450°F (230°C). Bake uncovered for 10 minutes or until the cheese is melted and bubbly. Serve hot.

NOTES

- Cooking down the onions without water in Step 1 brings out the sweetness and umami.
- The amount of sodium varies by the type of broths you use. Taste and adjust the seasoning accordingly in Step 3.

Baked Cinnamon Apple

Use the Oven Pot's exceptional heat conductivity to draw out an apple's natural sweetness. This recipe is quick and easy, perfect for a healthy, delicious fall dessert.

INGREDIENTS FOR SINGLE SERVING

1 small apple

Butter Mixture

1 teaspoon unsalted butter, room temperature
1 teaspoon brown sugar
Ground cinnamon, to taste

DIRECTIONS

1. Rinse the apple, cut in half crosswise and core using a spoon. Pierce the cross sections of the apple with a fork, stuff in **Butter Mixture** and cover with the top half.
2. Place in the pot, cover and bake over very low heat for 15 minutes.
3. Take off heat and let it steam over residual heat for 10 minutes. Serve warm with a scoop of vanilla ice cream.

NOTE

Slice the bottom part of an apple if it is too big to fit.

Vanilla Bean Custard

Treat your company with this spoonful delight, our vanilla bean custard is gently baked in the oven, creating a silky, smooth texture that will delight the crowd.

INGREDIENTS FOR SINGLE SERVING

2 large eggs
2 egg yolks
 $\frac{1}{3}$ cup (60 g) sugar
 $1\frac{1}{2}$ cups (400 ml) milk
 $\frac{1}{4}$ whole vanilla bean, halved lengthwise

Caramel Sauce

2 tablespoons (30 g) sugar
1 tablespoon hot water

DIRECTIONS

1. For **Caramel Sauce**, add sugar into the pot and heat over medium-low heat. Once dark brown, turn off heat, add in hot water and mix well. Let cool until the caramel hardens.
2. In another pan, pour in milk and scrape in seeds from vanilla bean. Add emptied pod and simmer over medium heat until bubbles start to form around the edge; set aside.
3. In a medium bowl, add eggs, egg yolks and sugar. Gradually stir in the warm milk from Step 2, whisk thoroughly until smooth and strain. Pour the mixture into the pot from Step 1.
4. Preheat oven to 300°F (150°C). Bake covered for 30 minutes. To check for doneness, lightly jiggle to see whether the custard is set. Serve warm.



