

Panasonic



Quick Start and Cooking Guide with Recipes

4-in-1 Combination Oven

Convection · Steam · Broil · Microwave





“Yes, Chef.”

The **Panasonic 4-in-1 Combination Oven** elevates the craft of home cooking to a level of convenience that we can all enjoy. With the power and versatility to **CONVECTION, STEAM, BROIL and MICROWAVE**, it's in the mood for anything you are.

Use any one of these four cooking methods individually or in combination to make anything from a quick, savoury snack to a feast of impressive entrées that everyone will enjoy. Time for less kitchen, more cuisine. Happy cooking!



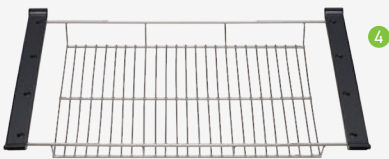
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Included Accessories



1. Enamel Shelf
Steam
Broil
Convection Bake
Combination Modes 1/2/4

3. Wire Rack
Steam
Broil
Convection Bake
Combination Modes 1/2/4



2. Glass Tray
Microwave
Combination Mode
Steaming

4. Wire Shelf
Steam
Broil
Convection Bake
Combination Cooking

Use It For

- Cooking fish, vegetables, meat, eggs, rice, porridge
- Simmering soup, stew, casseroles
- Preparing stewed fruits, jam, sauces, custards, pastry, caramel, meat, fish
- Keeping cooked food warm
- Defrosting
- Reheating
- Melting butter, chocolate, cheese

Cool-down Sound

When cooking is complete, you may notice the **4-in-1 Combination Oven** sound as if it is still running, even with the door pulled down. Don't worry, it's only a fan system cooling the oven. This cool-down period may last anywhere from 1 to 6 minutes and is a normal function of the combo oven.




Auto Cook
2

Turbo Defrost
Turbo Defrost conveniently thaws and prepares frozen foods for even, more efficient cooking. Utilizing a smart microwave sequencing system based on the Inverter's continuous-power delivery, Turbo Defrost also protects and preserves food's flavour, texture and nutrients – no frozen centers or cooked edges.




Auto Cook
17

Auto Cook
With 36 Auto Cook programs, it's easy to make great snacks. Take popcorn for instance. Simply place the microwave popcorn bag into the oven, turn the control dial to "**Popcorn**" setting and press start. Select bag size and the oven will automatically set the optimum time for perfectly popped kernels.




Auto Cook

One Push Reheating
Every ingredient has its own ideal cooking temperature... the one that naturally brings out its true flavor, texture and nutritional value. The **4-in-1 Combination Oven** monitors the amount of steam generated by the dish, then automatically sets and adjusts the time to avoid over-or-undercooking.




Microwave
Press 7 times

Keep Warm Feature
Keep prepared foods, like dinner rolls, vegetables, soups, hors d'oeuvres, gravies, sauces and desserts, warm, delicious and ready to serve for up to 30 minutes after cooking.




Auto Cook
3










Re-Bake Bread
This program is suitable for reheating, browning and crisping pre-purchased baguettes, rolls and croissants from room temperature. Place bread on Wire Shelf in the middle shelf position and select the correct program number according to the type of bread. Select weight and touch **Start/Set**. Once done, let it cool on Wire Rack for a few minutes.












INVERTER®
Patented Inverter Technology—*it's always on!*

With the distinct advantage of Inverter Technology, you can not only quickly and thoroughly cook everything from frozen snacks and tasty omelets to soups, sauces, side dishes and more, but also poach, braise and steam foods to perfection, all while preserving the essential vitamins and nutrients you want in your meals.

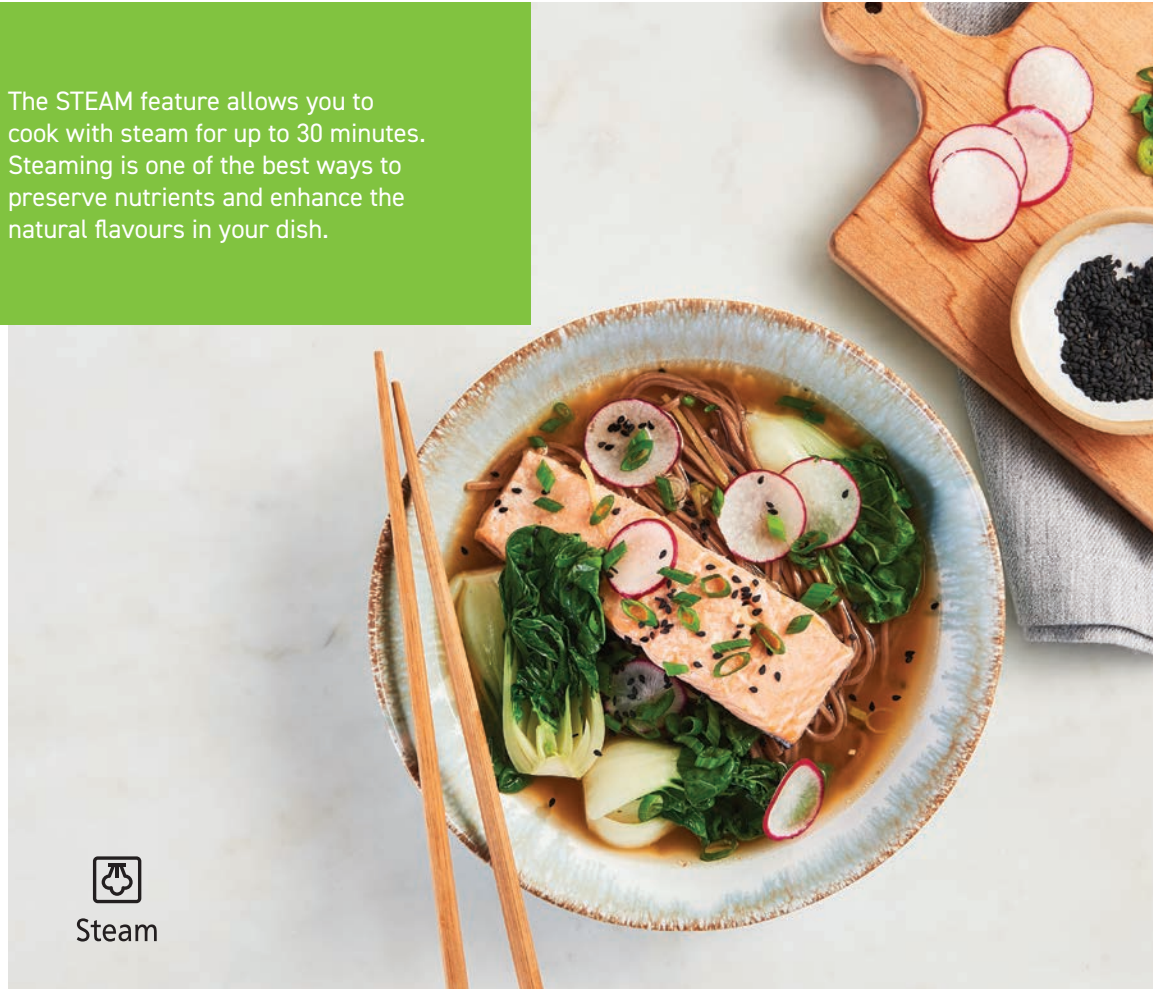
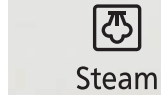
Eating Well Has Never Been Easier

Combo 1	Combo 2	Combo 3
<div> Steam 1</div> <div>+</div> <div><div> Broil 1</div></div>	<div> Steam 1</div> <div>+</div> <div><div> Convection Bake 445°F</div></div>	<div> Microwave 1000W</div> <div>+</div> <div><div> Convection Bake 375°F</div></div>
		
Salmon with Creamy Lemon Dill Sauce	Flaky Biscuits	Mac and Cheese

Product Features - 6 Combination Cooking Programs					
Combo 4	Combo 5	Combo 6			
<div> Broil 1</div> <div>+</div> <div><div> Convection Bake 445°F</div></div>	<div> Broil 1</div> <div>+</div> <div><div> Microwave 1000W</div></div>	<div> Microwave 1000W</div> <div>+</div> <div><div> Convection Bake 445°F</div></div>			
					
Roasted Red Pepper Dip	Sausage Pasta Bake	Garlic Parmesan Brussels Sprouts			

Steam

The STEAM feature allows you to cook with steam for up to 30 minutes. Steaming is one of the best ways to preserve nutrients and enhance the natural flavours in your dish.



Pro Tips:

- Steaming dough before baking will create fluffier cakes and puffs.
- It's normal for the whole oven to be covered in steam while using the STEAM function — it will go away at the end of the cooking cycle.

Convection Bake

The CONVECTION BAKE function circulates hot air throughout the oven in and around the food for fast, easy cooking. Temperature ranges from 85°F - 445°F (30°C - 230°C). Preheating is optional.



Pro Tips:

- Always have it pre-heated at the proper temperature.
- When preheating, the screen displays the actual temperature of the oven cavity. The current temperature is not displayed until more than 160°F (70°C) is reached. To change the temperature during cooking, touch **CONVECTION BAKE**.
- Turn the accessories 180° halfway during cooking to ensure a more even cooking result.

Oven Accessories to Use



For 1st Level:

CONVECTION BAKE cooking uses the Enamel Shelf or Wire Shelf in the middle or lower shelf position. Place the Glass Tray on the base of the oven to catch fat and drips.

For 2nd Level:

When CONVECTION BAKE cooking, the Enamel Shelf can be used in the lower shelf position and the Wire Shelf can be used as the upper shelf position.

Broil

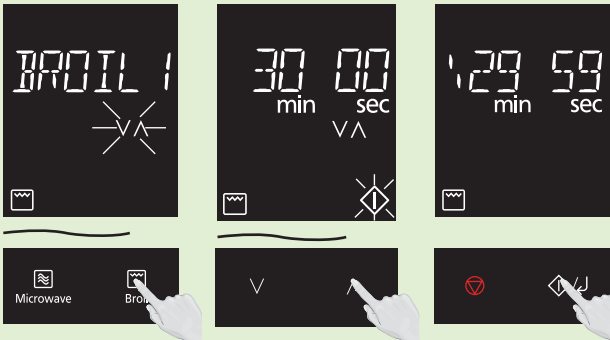
The BROIL function utilizes dual, high efficiency quartz heating elements into the oven's interior. This unique process is especially suitable for heating, browning and crisping mac and cheese, au gratins, thin slices of meat, seafood and more, including bread and meals. Select from two power levels. No pre-heating required.



Broil

Pro Tips: Add Time

(Example: To add cooking time after Broil 1 (High).)



- Set the desired cooking program, by entering cooking method and time required. After cooking, "ADD TIME OR ENJOY YOUR MEAL" will appear in the display window.
- Set desired cooking time by tapping "V" / "^".
- Touch **Start/Set**. Time will be added. The time in the display window will count down.

Microwave

With the distinct advantage of Inverter Technology, you can quickly and thoroughly cook tasty omelets, soups, sauces, side dishes, frozen snacks and more—all while preserving the essential vitamins and nutrients you want in your meals.



Pro Tips:

No more jabbing a spoon into a frozen stiff tub of ice cream. You can soften ice cream on low (300W) heat without melting it.



Microwave

Microwave Shortcuts

FOOD	POWER	TIME (in mins.)	DIRECTIONS
To brown Ground Beef, 16 oz. (450 g)	1000 W	4 - 5	Crumble into a microwave safe colander set into another dish. Cover with plastic wrap. Stir twice. Drain grease.
To skin Tomatoes (one at a time)	1000 W	30 sec.	Place tomato into a microwave safe bowl containing boiling water. Rinse and peel. Repeat for each tomato.
To melt Chocolate, 1 square, 1 oz. (25 g) To melt Chocolate, ½ cup (125 ml) chips	600 W 600 W	1 - 1½ 1 - 1½	Remove wrapper and place chocolate in a microwave safe dish. After heating, stir until completely melted. NOTE: Chocolate holds its shape even when softened.



Sit back, relax and let the **Panasonic 4-in-1 COMBINATION OVEN** serve you this flavourful assortment of carefully selected recipes that will keep you dining at home more often.

Choose from 16 specially crafted dishes, designed for all appetites and occasions, and treat yourself to a culinary experience every time. Whether you're in the mood for something fast, fresh or festive — there will always be a dish here waiting for you.

Salmon with Creamy Lemon Dill Sauce

This steamed salmon recipe ensures a juicy and succulent texture that embodies a rich lemony taste. Paired with aromatic dill sauce and seasoned bok choy, this dish is in good company.



Prep Time: 5 minutes
Cook Time: 25 minutes
Total Time: 30 minutes

Yield: 4 Servings

Ingredients

Sauce

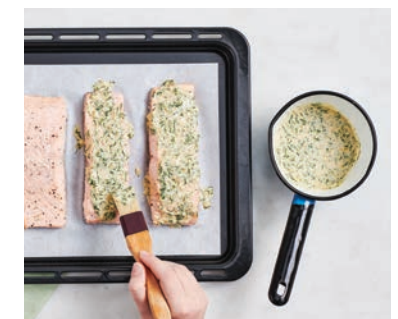
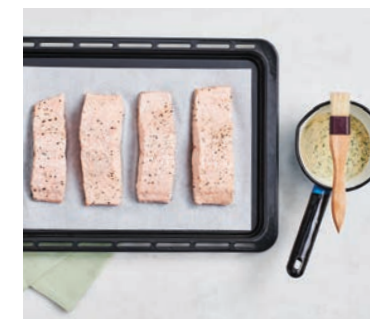
2 tbsp unsalted butter, divided into pieces
2 shallots, minced
2 cloves garlic, minced
½ cup vegetable broth
2 tbsp lemon juice
1 tsp Dijon
Pinch of ground black pepper
¼ cup fresh chopped dill
½ cup heavy cream

Fish

4 - 4oz pieces of salmon
Salt and pepper, for seasoning
1 head of broccoli, cut into florets
6 baby bok choy, halved

Preparation

- In a medium sauce pot over low heat, melt butter. Add shallots and garlic and cook until translucent. Add vegetable broth, lemon juice, Dijon and stir to combine. Bring to a boil cooking for 2-3 minutes. Reduce heat and whisk in heavy cream. Let simmer, whisking constantly, until thickened. Remove from the heat and whisk in butter one piece at a time. Stir in pepper and dill.
- Place salmon on enamel tray lined with parchment paper and season with salt and pepper.
- Set Oven to **Steam 1**(high) and place salmon on middle shelf position. Steam for six minutes.
- While salmon is cooking add broccoli and bok choy to glass tray and season with salt and pepper.
- Once salmon has cooked for six minutes, add vegetables to bottom shelf position and steam for another ten minutes. Remove vegetables.
- Brush salmon with dill sauce and set Oven to **Broil 1**(high).
- Broil salmon for 3-4 minutes or until cooked to desired temperature.
- Serve salmon with steamed vegetables and extra dill sauce.





Steamed Cod with Ginger, Carrots and Cabbage

Try out this healthy dinner option of perfectly flaky and glistening cod, dressed in a savory garlic soy sauce and served alongside steamed and seasoned vegetables.

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes

Yield: 2 Servings

Ingredients

2 - 4oz cod portions
1 tsp sesame oil
Pinch of salt
2 cups napa cabbage, shredded
1 cup carrot, julienned
1½ tbsp ginger, matchsticked
3 green onions, matchsticked
¼ cup soy sauce
1½ tbsp rice wine vinegar
½ tsp sugar
1 clove garlic, minced

Optional garnish: curly green onion



Preparation

- To preheat the oven, touch **Combination** two times to select **Combo 2** and then press **Start/Set**.
- Brush cod with sesame oil and season each piece with a pinch of salt, set aside.
- Using two parchment cooking pouches, place cabbage and carrots on bottom. Add fish on top of vegetables and top with ginger and green onions. Seal each bag and place on wire rack on the enamel tray. Set cooking time for 10 minutes.
- Meanwhile, in a small pan heat soy sauce, rice wine vinegar, sugar and garlic over medium-high heat. Bring to a boil and then reduce heat and let simmer gently for five minutes, stirring occasionally.
- When fish and vegetables are done, carefully open the pouch to allow any excess steam to escape. Garnish if required, top fish with warm sauce and serve with cooked vegetables.





Miso Poached Salmon

This healthy dinner option is sure to become a fast mealtime favourite with its rich umami flavour and light, clean taste. Enjoy this wonderfully garnished miso broth, poured over the delicate pairing of poached salmon, bok choy and soba noodles.

Prep Time: 10 minutes
Cook Time: 15 minutes
Total Time: 25 minutes

Yield: 2 Servings

- Ingredients**
- 1 tbsp vegetable oil
 - 1 inch knob of ginger, peeled, julienned
 - 1 bunch green onions, chopped, white ends set aside
 - 1 clove garlic, minced
 - 1 tbsp miso paste
 - 3 cups vegetable stock
 - 2 4oz salmon fillets, skin off
 - 6 oz soba noodles
 - 2 tsp sesame oil
 - 4 small baby bok choy, quartered
 - 2 radish, thinly sliced
 - 1 tsp black sesame seeds
 - Sliced green onion
- Optional garnish: poached egg

- Preparation**
- To preheat the oven, touch **Combination** two times to select **Combo 2** and then press **Start/Set**.
 - In a medium saucepan, heat vegetable oil over medium heat. Add ginger and green onion whites, cook for 2-3 minutes until ginger begins to soften. Add garlic and cook for another minute. Add miso paste and vegetable stock, bring to a boil then reduce heat and simmer for five minutes.
 - Place salmon in an 8x8 baking dish, pour broth over salmon. Place on wire shelf in the oven in



- the middle position. Place baby bok choy on glass tray in the bottom position. Set cooking time to 15 minutes and Press **Start/Set**.
- Cook soba noodles according to the package. Once cooked, rinse under cold water. Toss soba noodles in sesame oil.
 - Serve salmon and bok choy over soba noodles. Top with broth, radish, black sesame seeds and green onion.



Crème Brûlée

Crisp. Creamy. Custard. Look no further than this classic French dessert to satisfy your sweet tooth. The delectable pairing of the crisp layer of caramelized sugar on top of a creamy, sweet custard base, leaves little to be desired. Don't be intimidated by its chic reputation, this Crème Brûlée is simple to make!

Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes

Yield: 4 Servings

Ingredients

3 egg yolks
1/3 cup granulated sugar, plus 1/2 cup for brûlée
1 1/2 cups heavy cream
1/2 tsp salt
1 tsp vanilla extract

Optional garnish: fresh berries and mint



Preparation

- To preheat the oven, touch **Combination** two times to select **Combo 2** and then press **Start/Set**.
- Whisk egg yolks with 1/3 cup of sugar, set aside.
- In a small pot, heat heavy cream and salt over medium heat. Remove from heat as soon as it begins to simmer. Whisk in vanilla.
- From the pot, slowly and steadily whisk about 1/4 of the hot cream into the egg mixture. Make sure you are constantly whisking, making sure you don't go too fast as you don't want to scramble the eggs. Once mixed and thickened, slowly whisk egg mixture into hot cream, whisking constantly.
- Fill a kettle and bring to a boil.
- Place four 8oz ramekins into a baking dish. Evenly divide mixture into the four ramekins.
- Carefully fill the baking dish with roughly 1/2 inch of hot water.
- Carefully transfer to the oven. Set bake time for 30 minutes or until edges begin to set and middle is a little loose, or until custard is 170°F.
- Carefully remove from the oven and let cool. Once cooled transfer to the fridge for a minimum of four hours before serving.
- Top each brûlée with one tablespoon of granulated sugar and torch, turning slowly, until sugar is melted and golden brown.
- Garnish and serve.





Mac and Cheese

You can't go wrong with this creamy, cheesy classic. Topped with a hearty layer of panko crumbs and added parmesan for a crispy golden-brown surface, this homestyle baked mac and cheese recipe is a sure thing.

Prep Time: 15 minutes
Cook Time: 25 minutes
Total Time: 40 minutes

Yield: 6 Servings

Ingredients

- 2½ cups elbow macaroni
- 1½ cups heavy cream
- 4 cups shredded cheddar cheese, divided
- 2 tsp cornstarch
- Pinch of salt
- Pinch of pepper
- ½ cup panko breadcrumbs
- ½ cup parmesan, shredded

Optional garnish: chopped parsley



Preparation

- Cook pasta according to package.
- In a microwave safe bowl combine heavy cream and cheddar. **Microwave** on high in one-minute increments, stirring after each time, until cheese is melted and sauce is creamy (about 3 minutes total).
- To preheat the oven, touch **Combination** three times to select **Combo 3** and then press **Start/Set**.
- In a large bowl, add cooked noodles and creamy cheese sauce, stir until pasta is well coated. Stir in remaining cheese, salt, pepper and cornstarch. Transfer to an 8x11 glass baking dish.
- In a bowl, combine panko with parmesan. Spread evenly over pasta.
- Place the baking dish in the oven, using the wire rack in the lower position, set bake time for 25 minutes, or until golden brown and bubbly. Garnish if required and serve.





Spatchcock Jerk Chicken

Spatchcock chicken requires the removal of the backbone to allow the chicken to lay open and flat, ensuring a more even cook and faster marinade. The succulent texture of the bird paired with the full-bodied flavour of jerk seasoning, is sure to become a staple dish on your home menu.

Prep Time: 10 minutes
Cook Time: 45 minutes
Total Time: 55 minutes

Yield: 1 Chicken

Ingredients

1 whole chicken, spatchcocked
1 small yellow onion, chopped
8 green onions, chopped
3 cloves garlic, peeled
2 scotch bonnet pepper, chopped
1 inch piece ginger, peeled and chopped
2 tbsp fresh thyme leaves
2 tbsp allspice
1 tsp ground nutmeg
1 tsp salt
½ tsp ground pepper
½ tsp cinnamon
¼ cup soy sauce
3 tbsp brown sugar
⅓ cup vegetable oil
2 tbsp apple cider vinegar

Optional garnish: roasted limes and thyme



Preparation

- Place the chicken in a baking dish and let rest while making marinade.
- Place remaining ingredients in a food processor and combine until smooth.
- Pour marinade over chicken, making sure it's well covered. Cover baking dish with plastic wrap and refrigerate for a minimum of 1 hour or up to 24 hours.
- To preheat the oven, touch **Convection Bake** eight times until 425°F is displayed in the window.
- Remove chicken from fridge and remove plastic wrap. Place on parchment lined enamel tray.
- Bake for 45 minutes or until a thermometer reads 160°F when inserted in the thickest part of the breast.
- Remove chicken and let rest for 10 minutes.
- Add garnish. Serve with your favourite sides and enjoy!



Tip: Is the cookout in need of something more succulent? For a juicier, less crispy chicken, cook chicken on parchment lined glass tray on Combo 3 for 45 minutes.

No Knead Artisan Bread

No knead artisan bread is proof that less is more. This delicious dense bread with a crispy crust is an all-purpose staple to every home menu.



Prep Time: 10 minutes
Rest Time: 1 hour and 10 minutes
Cook Time: 45 minutes
Total Time: 2 hours and 5 minutes

Yield: 1 Loaf

Ingredients

- 3½ cups all-purpose flour
- 1 envelope quick rise yeast
- 1½ tsp salt
- 1 cup shredded parmesan cheese
- ¼ cup green onions, chopped
- 1½ cups very warm water

Preparation

- In a large bowl combine all ingredients until everything has come together and is well combined. The dough will still look a little ragged. Cover the bowl with plastic wrap or a kitchen towel and let the dough rest for 20 minutes.
- To preheat the oven, touch **Convection Bake** nine times until 445°F is displayed in the window. Press **Start/Set**.
- Remove the plastic wrap, going around the dough 4 or 5 times, gently pull the dough from the side and fold it over into the centre, until you've gone around the whole ball of dough. Cover the bowl and let it rest for 30 minutes or until it's doubled in size.
- Turn out dough onto a lightly floured surface. Using the same technique as earlier, gently pull the dough from the side and fold it over the centre, do this 8-10 times until a ball begins to form. Pinch the centre of the dough ball to seal the seam and



then place it seam side down on a large piece of parchment paper. Cover the dough and let rise for 20 minutes. Dough is ready when it bounces back when poked.

- While dough is resting for the last 20 minutes, place a steel pot in the oven.
- Carefully remove the hot pot from the oven. Cut 2-3 slits in the top of the dough using a sharp knife. Lift the dough using the parchment paper and place both the parchment and dough ball into pot. Cover the pot with the lid and bake for 20 minutes. After 20 minutes, remove the lid, lower the temperature to 425°F and continue to bake for another 25 minutes or until the crust is golden brown. Turn off the oven and allow the bread to cool in the oven by cracking open the door slightly, let it cool for 15-20 minutes. Remove from the oven and let cool on a wire rack.



Garlic Parmesan Brussels Sprouts

No dinner spread is complete without the scrumptious texture of crispy leaves and plump-bodied Brussels sprouts, flavoured in a savoury blend of parmesan, garlic, herbs and spices. This exquisite dish pairs great with roasts or even as a healthy stand-alone meal.



Prep Time: 5 minutes
Cook Time: 25 minutes
Total Time: 30 minutes

Yield: 4 Servings

Ingredients

- 1lb brussels sprouts, trimmed and halved
- 2 tbsp vegetable oil
- 3 cloves garlic, grated
- 1 tsp dried parsley
- ¼ tsp salt
- ¼ tsp ground pepper
- ¾ cup grated parmesan, divided

Optional garnish: chili flakes



Preparation

- To preheat the oven, touch **Convection Bake** six times until 400°F is displayed in the window.
 - In a large bowl, combine brussels sprouts, oil, garlic, dried parsley, salt, pepper and ½ cup of parmesan. Toss until brussels sprouts are evenly coated.
 - Place a layer of parchment paper on the enamel
- tray and spread brussels sprouts out evenly. Place the enamel tray in the middle position of the oven.
 - Bake for 25 minutes, or until brussels sprouts are golden brown.
 - Remove from oven and top with remaining ¼ cup of parmesan.

Tip: What's a good dinner party without an unexpected twist? Don't be surprised if this dish makes more rounds than the host. For extra crispy brussels sprouts, use **Combo 6, Convection Bake + Microwave**. Don't forget to use the wire shelf and the glass tray instead of the enamel tray.





Flaky Biscuits

The moment you break into that crispy surface and pull apart the pillowy layers of buttery goodness with a hint of chive, you'll understand why these flaky biscuits keep turning up on your table — for breakfast, lunch and dinner. Enjoy them with your favourite spread or as a side for soup, beef stew, chili, or southern BBQ.

Prep Time: 10 minutes
Cook Time: 15 minutes
Total Time: 25 minutes

Yield: 10 Servings

Ingredients

- 2 cups all-purpose flour, plus extra for dusting surface
- ¼ tsp baking soda
- 1 tbsp baking powder
- ½ tsp salt
- ½ cup cold unsalted butter, cubed
- 1 cup buttermilk, plus extra for brushing
- 2 tbsp chives, chopped

Optional garnish: add precooked chopped bacon when adding chives



Preparation

- To preheat the oven, touch **Convection Bake** four times until 350°F is displayed in the window.
- In a medium bowl, mix flour, baking soda, baking powder and salt until well combined.
- Using a pastry cutter, or two knives, cut into cold butter and mix until pea sized.
- Add buttermilk and chives, mix well.
- Lightly dust surface with flour. Transfer dough to surface and gently knead for one minute. Roll dough until ½ inch thick.
- Using a 2.5" round cutter, cut rounds and place on enamel shelf tray lined with parchment paper. Reroll dough only once more and repeat cutting.
- Brush biscuits with buttermilk.
- Bake in middle shelf position for 12-15 minutes, or until tops are lightly golden brown.

Tip: Every day can taste like a special occasion with a savoury side. Slice cooked biscuits in half and pan fry with butter before serving to add a mouth-watering aura to your meal.





Chicken Piccata

With its delicious ensemble of zest and buttery flavour, this Italian-inspired classic deserves a weekly appearance at your dinner table. No home cook's repertoire is complete without this dish of seasoned chicken breast topped with shredded parmesan, cascaded in a fragrant, savoury lemon sauce, studded with briny capers.

Prep Time: 10 minutes
Cook Time: 25 minutes
Total Time: 35 minutes

Yield: 2 Servings

Ingredients

2 chicken breasts, sliced in half horizontally
¼ tsp salt
Pinch of pepper
¼ cup parmesan, shredded
3 tbsp capers, divided
1 lemon, sliced
2 tbsp unsalted butter
1 shallot, diced
2 cloves of garlic, chopped
2 tbsp all-purpose flour
1 cup dry white wine
¼ cup chicken broth
2 tbsp lemon juice
Zest of 1 lemon
Chopped parsley
Lemon wedges

Preparation

- To preheat the oven, touch **Convection Bake** six times until 400°F is displayed in the window.
- Place chicken breast pieces on the enamel tray lined with parchment paper. Season with salt and pepper, top with parmesan. Sprinkle 2 tbsp capers and sliced lemon around the chicken. Bake for 15-18 minutes.
- While the chicken is cooking, make lemon sauce. In medium saucepan, heat 2 tbsp butter over medium-low heat. Add shallots and garlic and cook until



translucent and fragrant. Add 2 tbsp flour to make a roux, mixing constantly for 1 minute to cook flour. Whisk in white wine and broth and increase heat to medium. Bring sauce to a gentle boil, whisking constantly. Reduce heat slightly and cook to thicken for about 3 minutes, whisking occasionally. Stir in lemon juice and zest, and remaining capers.

- Pour sauce over chicken and top with chopped parsley. Serve with fresh lemon wedges and your favourite side!



Caramel Popcorn

This sweet and savoury confection is worth the few extra steps in transforming a simple snack into a gourmet treat. It's time to dress up that plain popcorn in some caramel candy-coated goodness and treat yourself to some carnival fun!

Prep Time: 10 minutes
Cook Time: 45 minutes
Total Time: 55 minutes

Yield: 4 Servings

Ingredients

¼ cup unsalted butter
¾ cup brown sugar
2 tbsp white corn syrup
½ tsp salt
¼ tsp baking soda
1 tsp vanilla extract
6 cups cooked popcorn



Preparation

- To preheat the oven, touch **Convection Bake** eighteen times until 230°F is displayed in the window.
- In a medium saucepot melt the butter over medium-low heat. Stir in brown sugar, corn syrup and salt. Increase heat to medium and bring mixture to a boil, stirring constantly. Once boiling, let it boil for two minutes without stirring. Remove from heat and mix in baking soda and vanilla.
- In a large bowl, carefully toss cooked popcorn with sugar mixture. Transfer to enamel baking sheet lined with parchment paper and bake for 45 minutes, stirring every 15 minutes.



Blood Orange Upside Down Cake

This jewel tone indulgence is as delightful to the eyes as it is to the lips! The exquisite tang of the blood orange is captured in the vibrant layer of caramelized citrus that is perfectly balanced with a luscious Greek yogurt butter cake. Don't hesitate to add this stunning yet simple decadence to your dessert menu.



Prep Time: 20 minutes
Cook Time: 55 minutes
Total Time: 1 hour and 15 minutes

Yield: 10 Servings

Ingredients

Cake

3 blood oranges
1 tsp lemon zest
½ cup unsalted butter, room temperature
1 cup plain Greek yogurt
1 cup sugar
2 eggs, room temperature
1 tsp vanilla extract
1½ cups all-purpose flour
1 tsp baking powder
½ tsp baking soda
1/3 tsp salt
¼ cup blood orange juice
½ tbsp blood orange zest

Caramel Sauce

¾ cup sugar
4 tbsp butter
¼ tsp salt

Optional garnish: peeled and sliced blood oranges, and spiced whipped cream

Preparation

- To preheat the oven, touch **Convection Bake** four times until 350°F is displayed in the window.
- Grease an 8" round cake pan with butter. Cut the peels off 2 blood oranges and slice into rounds. Ensure to remove any seeds or remaining peel or inner pith. Place a layer of orange slices in the bottom of the cake pan. You may also cut slices into half-moons to fit the pan edges.
- For caramel sauce, add sugar with 6 tbsp of water in a medium saucepan. Heat on stove top over medium high heat. Mix occasionally using a wooden spoon, letting the dissolved sugar come to a boil. Let boil for about 10 minutes, swirling the pan occasionally, until the mixture reaches a medium amber colour. Remove from heat and mix in butter and salt. Gently pour caramel sauce over oranges and set aside to rest and cool.
- Using a hand mixer on medium speed, mix butter and sugar until light and fluffy. Add eggs, one at a time, then vanilla extract.
- In a separate bowl, mix flour, baking soda, baking powder and salt. In a third small bowl mix Greek yogurt with juice and zests.
- Set hand mixer on low, then alternately mix dry and wet ingredients into the butter mixture. Mix for one more minute, until batter is smooth. Gently pour batter over caramel and oranges, spreading with a spatula.
- Place in oven and set timer for 50-55 minutes.
- Remove from oven and let set and cool for 10 minutes. Invert cake pan on plate and tap the bottom of the pan to help release the cake. Serve warm with a dollop of spiced whipped cream and garnish with sliced blood oranges.

Tip: Blood oranges are typically available during the holidays, but feel free to enjoy this delectable treat any time of the year using navel oranges!



Roasted Red Pepper Dip

This flavourful blend of peppers, white beans, feta, walnuts, garlic and zests, offers a variety of possibilities. From a creamy chicken breast stuffing to an irresistible chip dip, this vibrant add-on is sure to leave a savoury impression at every opportunity.



Prep Time: 15 minutes
Cook Time: 20 minutes
Total Time: 35 minutes

Yield: 8 servings

Ingredients

3 red bell peppers
1 tbsp vegetable oil
1 14 oz can white beans, drained and rinsed
8 oz crumbled feta cheese, divided
¼ cup walnuts
1 clove garlic, chopped
1 tbsp lemon juice
1 tsp chili flakes
2 tbsp olive oil
¼ cup heavy cream
½ tsp salt

Optional garnish: parsley tips and olive oil

Preparation

- Set **Panasonic 4-in-1 Combination Oven** to high **Broil**.
- Cut peppers into chunks, place on enamel shelf tray and drizzle with vegetable oil, mix to coat well. Touch **Broil** once and set cooking time for 10 minutes or until soft and charred.
- In a food processor combine broiled peppers, white beans, 6oz of feta, walnuts, garlic, lemon juice, chili flakes, olive oil, heavy cream and salt. Process until



well combined and creamy.

- To preheat the oven, touch **Combination** four times to select **Combo 4** and then press **Start/Set**.
- Transfer to a heat safe dish, top with remaining 2oz of crumbled feta, set cook time and bake for 8-10 minutes, or until bubbly.
- Garnish if required and serve.





Sausage Pasta Bake

With its hearty blend of creamy tomato sauce, savoury Italian sausage and penne — topped with a generous layer of melted mozzarella cheese — this delicious Sausage Pasta Bake reigns supreme in the world of comfort foods.

Prep Time: 20 minutes
Cook Time: 45 minutes
Total Time: 1 Hour and 5 Minutes

Yield: 6 Servings

Ingredients

5 cups cooked penne pasta
4 cups cherry tomatoes
1 tsp vegetable oil
½ cup heavy cream
½ cup creamy ricotta
½ tsp salt
1lb Italian sausage, removed from casing
3 cloves garlic, minced
½ onion, diced
1 bell pepper, chopped into ½ inch squares
3 cups spinach
½ tsp chili flakes
½ cup grated parmesan
2 cups grated mozzarella

Optional garnish: Fresh basil

Preparation

- Cook pasta according to directions on package.
- Press **Broil** once to select **Broil 1** setting.
- Place cherry tomatoes on enamel shelf and toss with vegetable oil. Broil tomatoes for 15 minutes on top shelf position, until slightly charred.
- In a food processor combine cooked cherry tomatoes with heavy cream, ricotta and salt, combine well, set aside.
- Heat a large frying pan over medium heat, add sausage and cook. Once sausage is cooked, remove from the pan and set aside.
- In the same pan add garlic, onion and bell pepper.

Cook for 3-4 minutes or until the garlic is golden brown.

- In a large mixing bowl, toss cooked pasta, sausage and vegetable mixture with prepared tomato sauce. Stir in spinach, chili flakes and parmesan cheese. Transfer mixture to an 8"x11" casserole dish.
- Place casserole dish on wire shelf in the middle position. Press **Combination** five times and set cook time for 15 minutes.
- Remove from oven, top with mozzarella and bake for an additional 10 - 15 minutes.
- Garnish with fresh basil and enjoy!





Chocolate Lava Cake

Chocolate lovers rejoice! This iconic chocolate decadence is the perfect trifecta of cake, soufflé, and molten chocolatey centre. An astonishingly simple recipe that every chocolate and dessert enthusiast should have on hand.

Prep Time: 15 minutes
Cook Time: 10 minutes
Total Time: 25 minutes

Yield: 4 Servings

Ingredients

- ½ cup unsalted butter
- 6 ounces semi-sweet chocolate, chopped
- 2 eggs
- 2 egg yolks
- ⅓ cup sugar
- ¼ tsp salt
- 2 tbsp all-purpose flour

Optional garnish: cocoa powder



Preparation

- Spray 4 – 6oz ramekins with cooking spray and dust with flour.
- In a microwave safe bowl, place butter in first and then chocolate on top. Press **Microwave** once so that 1000 W is displayed. Heat the mixture in 10 second increments, stirring each time until smooth.
- To preheat the oven, touch **Convection Bake** nine times until 445°F is displayed in the window.
- In a stand mixer; whisk the eggs, egg yolks, sugar and salt until thickened and pale in yellow in colour.
- Fold the melted chocolate mixture and flour into the egg mixture until combined.
- Evenly divide batter into 4 ramekins and place on the enamel shelf in the middle position. Bake for 10 minutes, or until the sides appear firm.
- Let cakes cool for 1-2 minutes then cover each ramekin with an inverted plate and carefully turn over. Garnish and serve hot.

Tip: Want to end date night with a classy finish? Dress up this dessert with a scoop of vanilla ice cream and fresh berries on the side.





Dried Herbs

Ensure your meals never fall short on flavour and garnish by storing your home-grown herbs all winter long.

Prep Time: 2 minutes
Cook Time: 3 minutes
Total Time: 5 minutes

Ingredients

Sprigs of fresh herbs of your choosing

Preparation

- Line a microwave safe plate with a layer of paper towel.
- Place herbs on the plate in a single layer, making sure leaves are not touching. Cover with another layer of paper towel.
- **Microwave** on high in 45 second increments until herbs are dry and crumbly when touched, roughly 3 minutes.
- Once cooled crumble herbs and store in an airtight container.



Flat Interior Design

The inside of the oven is flat, so it's easy to clean. And because the heater's flat, a quick wipe is all it takes to clean the top. No turntable also means there's less washing up for even more trouble-free cleaning.



No need to remove turntable



No troublesome heater tube

Cleaning Programs

Four built-in automatic cleaning programs handle tedious tasks to keep the oven clean with one touch of a button.

Drain Water (Auto Cook + F1)

Water is pumped through the system to clean the pipes. The water is drained into the drip tray.

System Cleaning (Auto Cook + F2)

The first stage of this program cleans the system with a citric acid solution. The second stage runs water through the system to rinse the pipes.

Deodorization (Auto Cook + F3)

This feature is recommended for eliminating any odor from the oven.

Cavity Cleaning (Auto Cook + F4)

This feature is suitable for removing the buildup of fat or grease in the cavity.



For a sleek, built-in look, we offer an optional **stainless-steel trim kit** (NN-TK81LC sold separately) to use within an existing cabinet space or for a custom renovation. Instructional videos are available to assist with installation.



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Actual product may vary slightly from photographs.