

Yorkshire Pudding

Electric/Cubie/Multifunctional Steam Oven

Serves: 6 portions

Preparation time: 5 minutes

Cooking time: 18 minutes

Ingredients

Eggs	2 nos.
Fresh milk	100 ml
Plain flour	70 grams
Butter, unsalted	30 grams
Salt and pepper	pinch

Direction:

1. Mix 2 eggs with milk, whisk to mix evenly then add in plain flour, salt and pepper and mix well,
2. Pour batter into a jug and chill into a fridge for at least an hour or ideally overnight.
3. Cut butter into 6 equal portions and place into a 6 cup-muffin pan.
4. Preheat oven to 220°C
5. Place muffin pan on a baking tray and place into oven until bubbling.
6. Scoop batter into heated pan and bake for 15-18 minutes.

Contributed by: Evelyn Lee from Panasonic Cooking Community

Appliance Used: [NB-H3801](#).



**images taken from [original Panasonic Cooking Community recipe post](#)*

Pineapple Boneless Chicken Leg

Multifunctional Steam Oven

Serves: 1 portion

Preparation time:

Cooking time: 20 minutes

Ingredients

Chicken leg, boneless	1 piece
Yellow onion, sliced	½ no.
Garlic, chopped	1 clove
Carrots, sliced	50 grams
Potatoes, large dice	150 grams
Cauliflower, florets	½ no.
Fresh mushrooms	1 handful

Direction:

1. Marinade chicken with olive oil, cumin, mixed herbs then set aside to chill in the fridge for at least 2 hours.
2. Select “steam convection” mode, set to 200°C and press start to preheat.
3. Lightly drizzle olive oil on the vegetable and sprinkle some salt and pepper, then lay the vegetables and chicken out on a baking tray lined with parchment paper.
4. Place inside the oven and set the timer to 35 minutes, then press start.
5. Transfer to a serving dish, then garnish before serving.

Contributed by: Amy Hsieh from Panasonic Cooking Community

Appliance Used: [NU-SC280](#)



**images taken from [original Panasonic Cooking Community recipe post](#)*