

OMNIA RECREATION OVEN WITH STAINLESS STEEL BASE

➔ **IMPORTANT:** *The Omnia recreation oven should only be used by people over 15 years old. The Omnia should not be used by people with limited physical, mental, sensory or mental abilities. The Omnia should only be used by people with experience or knowledge of usage and who follow the Omnia usage instructions. The Omnia recreation oven should only be used for its intended purpose. The manufacturer is not liable for injuries or damage caused by improper use.*

To avoid the risk of choking or suffocation, keep plastic bags and other packaging materials out of reach of children. A plastic bag is not a toy.

AN OVEN ON THE STOVE

With the Omnia recreation oven you can warm, bake and cook on the stove. Virtually everything that can be done in a fixed oven can be prepared in the Omnia. Think oven, think Omnia! Use your own favorite recipes or try those listed here. For more recipes visit www.omniasweden.com.

THREE-PART OMNIA

The ingenious three-part Omnia comprises a stainless-steel base, a circular aluminum food mold with center hole and an attractive lid with ventilation holes. The design allows the heat to spread evenly around the item to be cooked or heated. The three parts must always be used together.

The Omnia's stainless steel base can be used on all heat sources apart from induction cooktops.

➔ **WARNING!** Beware of sharp edges! Rough handling can result in cuts and injuries.

EASY AND CONVENIENT

The Omnia recreation oven is ideal for all bake-off products such as baguettes and croissants as well as most bakery mixes. Always follow the manufacturer's instructions on the packaging.

INSTRUCTIONS

When used for baking the mold should be well greased and dusted with breadcrumbs/flour. Centre the Omnia over heat source on the stove. The first time the Omnia is used it may emit a little smoke. The smoke is completely harmless and does not affect the environment or the food in the mold.

Only half fill the mold when making breads etc that will rise. NB! Whatever the ingredients, always leave at least 1 inch (2.5 cm) from the top edge of the mold; overfilling may result in the bottom part of the mixture being burned when the top part is ready. If the Omnia gets too hot because of the heat setting, cooking time

or minimal mold content the red lid may darken; this is a cosmetic change and does not affect functionality, only the appearance of the Omnia.

Always wash the mold by hand as dishwasher detergents may discolor the surface.

➔ **CAUTION!** Be careful, the Omnia and heat source will be hot.

➔ **ALWAYS** use an oven-cloth or pot-holder when handling the Omnia. To avoid being burned by steam or similar keep your face away from the mold when lifting the lid.

➔ **NEVER NEVER** leave a warm/hot Omnia unattended.

THE SAME COOKING TIMES AS FOR FIXED OVENS

When the heat source for the Omnia is set correctly the cooking times are the same as for a fixed oven. When the item to be cooked is ready, remove the mold from the stainless-steel base and lift the lid; if you do not do this, the item will keep cooking in the residual heat. Use an oven-cloth or pot-holder when handling the Omnia.

Pastries, gratins etc can get some color, however this is generally less than the item would get in a fixed oven.

➔ **CAUTION!** To avoid being burned by steam or similar keep your face away from the mold when lifting the lid.

➔ **NB!** Do not use sharp knives or utensils in the aluminum mold

FIND THE RIGHT HEAT. NOT TOO MUCH, NOT TOO LITTLE!
Using an oven that does not have a temperature gauge may seem strange at first but by following the recipes and cooking instructions you will quickly master the Omnia and open the door to infinite cooking opportunities. When you change the heat source you may have to change the cooking times.

➔ **CAUTION!** Be careful, the Omnia and heat source will be hot.

Tips that make it easier to get started and get the best results:

- Finding the right temperature: portable electric hot plate 2000 W => use high heat. Spirit stoves (eg Origo/Cookmate) 2000 W => a little less than half power is generally good. Gas hob 2500 W => start testing just above simmer heat.
- For short cooking times (10-20 minutes), heat the stainless-steel base on high heat for 3 minutes before placing the mold with lid on top. You should now turn the heat down to the level described above. Regardless of the cooking time **ALWAYS** heat the stainless-steel base when using an electric hot plate.
- Some breads and cakes need to be kick started. Pre-heat the base plate on the highest heat for 1 minute.

RICE AND CHICKEN GRATIN

1 yellow onion
1 tbs oil
1½ dl / 5/8 cup basmati rice
1 tsp salt
½ chicken stock cube
+ 3 ½ dl / 1½ cup water
½ grilled chicken
cashew nuts (optional)

SERVE WITH

Mixed salad and garlic bread

Grease the food holder. Chop the onions and gently fry in oil. Add the rice and stir. Dissolve the stock cube and salt in the water and add to the rice. Bring to boil and allow to simmer for approx. 10 minutes. Put the rice in the food holder. Skin the chicken and cut into small pieces and add to rice. Add cashew nuts. Whip the cream until it begins to thicken, stir in the mayonnaise and chilli sauce. Add curry powder to taste. Pour over rice and chicken in food holder and cook on a medium heat for approx. 25 minutes.

BLUE CHEESE AND HAM PIE

DOUGH

150 g / ¼ pound butter
3 dl / 1¼ cup flour
1 pinch salt
1 tbs water

FILLING

1 red capsicum
60-70 g / 2-3 oz. smoked ham
6+ large sweet basil leaves
150 g / 5 oz. blue cheese
3 eggs
2 ½ dl / 1 cup light cream
Cayenne pepper (to taste)

Rub the flour, salt and butter together. Add the water and knead to a dough; place the dough in a plastic bag and allow to cool for 1 hr (if you have time). Grease the food holder. Mould the dough into a sausage shape and place in the food holder; press it into place so it forms a pastry case.

Finely chop the red bell pepper and ham and place in the pastry case, red bell pepper first. Cut the basil into strips. Crumble the cheese and place over the ham with the basil strips. Beat the eggs, cream and Cayenne pepper together and pour gently over the pie contents. Cook on a medium heat until the sauce stiffens, approx 1 hr.

BACON AND CHEESE STUFFED

FILET OF PORK

1 filet of pork, approx 500 g / 1 lb
4-6 lightly smoked slices of bacon
Blue or garlic cheese, approx 70 g / 2-1/2 oz.
2-3 dl / 1 cup light cream
1 tbs soya sauce
salt and pepper
4-5 toothpicks

SERVE WITH

Rice or new potatoes and vegetables of the season

Grease the food holder. Clean the pork filet of fat and cut it open down the centre. Line the split pork filet with the bacon and fill with the cheese. 'Sew' the pork filet back together using the toothpicks. Put the stuffed fillet in the food holder and place on a medium heat for about 15 minutes until the filet is turning brown. Remove the Omnia from the heat. Mix the cream and soy sauce, pour over the fillet and return to the heat for a further 15 minutes. Cooking time will vary slightly depending on the thickness of the pork fillet.

THYME BREAD

2 ½ dl / 1 cup warm water, approx 100 F.
8 g / 2¼ tsp dry yeast
2 tsp salt
1 tsp granulated sugar
8 dl / 3½ cups flour
4 g / 1 tsp. dried thyme
sesame seeds

Mix the ingredients into a smooth dough. The dough is ready when you can stretch it without breaking; allow it to rest for 15 minutes. Shape the dough as required, e.g. plait; grease the food holder with margarine and cover with sesame seeds, breadcrumbs or similar. Place the dough in the food holder and allow to rise for 1 hr. Place the Omnia on a medium heat for 1 hr.