

SMART COOKING

22 Programmed Recipes for
Hisense Built-in Oven

Hisense

Dear Aspiring Chef,

As a proud owner of your very own Hisense oven you now have access to a world of culinary possibilities. To help get you started we've created this cookbook filled with delicious recipes to help you make the most of your oven's auto programs.

This is a unique cookbook because the recipes within are all already programmed into your oven. Our team of culinary experts has carefully crafted each recipe to your new oven to help you achieve perfect results every time, whether you're a chef or just starting out.

With the help of the built-in intelligent cooking assistant, you won't have to worry about cooking times or what program to choose. Simply select the type of food, weight, and how well done you would like it to be, and the rest is done for you.


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RECIPES

So go ahead and explore the various functions of your oven, and let our cookbook be your guide to creating delectable dishes that will delight your family and friends. We hope you enjoy cooking with your new Hisense oven as much as we enjoyed crafting it for you.

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01 PIPED COOKIES

Shallow baking sheet | 3 Guide level | 110 min Preparation & baking time | 4 Servings

- 100 g butter
- 100 g confectioner's sugar
- 1 pack vanilla sugar
- 1 egg
- 1 tablespoons sour cream
- 200 g white wheat flour
- 1 pinch salt
- 1 teaspoon baking powder
- 1 grated lemon zest

1. Cream together melted butter and sugar until light and fluffy. Whisk in the egg and sour cream until evenly blended.
2. Combine the flour, salt, baking powder and grated lemon zest; stir into the sugar mixture.
3. Cover the dough and chill for at least one hour.
4. Roll out the dough to a thickness of approximately 3 mm. Then, use cookie cutters to shape the cookies.
5. Place the cookies onto a baking sheet lined with parchment paper.



02 CUPCAKES

Shallow baking sheet	3 Guide level	45 min Preparation & baking time	15 Servings

- 150 g butter
- 150 g sugar
- 3 eggs
- 200 g white wheat flour
- 1 teaspoon baking powder
- 1 pinch salt

1. Whisk together the butter and sugar until the soft and pale. Add one egg at a time and beat until evenly blended.
2. Gently fold in the mixture of flour, baking powder and salt.
3. Fill the cupcake/muffin moulds with the dough to 3/4 of the mould height. Place the moulds onto a baking sheet.



03 SPONGE CAKE

Cake mould (ø 26 cm) + wire rack	2 Guide level	55 min Preparation & baking time	12 Servings

For the batter:
- 6 eggs
- 200 g sugar
- 120 g white wheat flour
- 2 teaspoons baking powder
- 2 tablespoons cocoa powder
- 100 g cornstarch

For the cream:
- 400 g mascarpone
- 200 ml heavy cream
- 100 g sugar
- 2 teaspoons vanilla extract

1. **For the dough:** Combine the ingredients into a batter. Separate the egg yolks from the whites.
2. Whisk together the egg yolks and sugar.
3. Beat the egg whites with some warm water until stiff peaks form.
4. Gently fold the stiff beaten egg whites into the egg yolk and sugar mixture.
5. Add flour combined with baking powder, cocoa powder and cornstarch to the ingredients.
6. Pour the mixture into a cake mould, lined with parchment paper.
7. **For the cream:** Combine the mascarpone, heavy cream, sugar, and vanilla extract, and whisk at medium speed until fluffy but stiff.
8. After the cake is baked, let it cool for about 20 min. Cut sponge into 3 equal layers. Place 1 cake layer on a platter and cover it with 1/3 of cream. Top with the second layer and repeat the process. Spread the remaining cream over the top and sides of the cake. Refrigerate the cake for at least 4 hours before slicing.



04 LEAVENED CRESCENT ROLLS

Shallow baking sheet	2 Guide level	130 min Preparation & baking time	8 Servings

For the starter:
- 20 g fresh yeast
- 2 tablespoons white wheat flour
- 1 pinch sugar
- 1 pinch salt
- 100 ml lukewarm water

For the dough:
- 200 g white wheat flour
- 40 g margarine
- 70 ml milk
- 40 g sugar
- 1 pinch salt

For the filling:
- 100 g apricot jam
- 1 tablespoon rum

For the coating:
- 1 egg yolk

1. **For the starter:** Add crumbled yeast, sugar, a little salt, and some flour into 100 ml of lukewarm water to obtain a smooth mixture. Let rise for approximately 5 minutes.
2. **For the dough:** Use the ingredients to prepare the dough. Combine the starter with the flour, margarine, milk, sugar, and salt. Knead into a dough and shaped into a ball.
3. Cover them with a damp cotton kitchen cloth and let rise for 20 to 30 minutes. Roll out the dough to a thickness of 3 mm and cut out 8 triangles.
4. **For the filling:** Prepare the filling by combining the jam and the rum. Place a teaspoon of the filling on each triangle. Shape the rolls into crescents and place them onto a baking sheet lined with parchment paper. Cover them with a damp kitchen cloth and let rise for another 20 to 30 minutes.
5. Before baking coat with egg yolk.



05 PUFF PASTRY

Shallow baking sheet | 2 Guide level | 35 min Preparation & baking time | 8 Servings

- 300 g puff pastry dough

For the coating:
- 1 egg yolk
- 150 g sesame seeds
- 1 teaspoon salt

Roll out the puff pastry dough to a thickness of 5 mm. Coat it with egg yolk and sprinkle with salt and sesame seeds. Cut the dough into rectangles and place them onto a baking sheet lined with parchment paper.



06 APPLE PIE

Pie pan (ø 26 cm) + wire rack	2 Guide level	130 min Preparation & baking time	8 Servings

For the dough:
- 300 g white wheat flour
- 70 g sugar
- 1 pack vanilla sugar
- 180 g butter
- 1 egg
- 50 ml water

For the filling:
- 20 g breadcrumbs
- 400 g peeled apple slices
- 50 g raisins
- 50 g sugar

1. **For the dough:** Use the ingredients to prepare the dough. Combine flour and sugar and rub in the butter. Add beaten egg and enough water to form a soft dough. Knead into uniform mixture and shape into a ball.
2. Cover it with plastic foil and let it rest in the refrigerator for at least 30 minutes. Roll out two thirds of the dough on a sheet of paper.
3. Divide the dough into thirds. Combine two thirds and roll out on parchment paper cut to the size of the pie pan. Carefully place the dough into the pie pan, making sure it completely covers the bottom and sides of the pan.
4. **For the filling:** Prepare the filling. Sprinkle the breadcrumbs evenly on the dough. Spread the peeled apple slices, raisins, and sugar evenly over the breadcrumbs, pressing down into the dough.
5. Roll out the remaining third of the dough and cut into strips. Lay the strips over the stuffing by forming a mesh.



07

APPLE STRUDEL

Pie pan + wire rack	2 Guide level	85 min Preparation & baking time	8 Servings

- 500 g strudel dough

For the filling:
- 1 kg peeled and cored apples
- 3 eggs
- 500 g cottage cheese
- 180 g sour cream
- 2 fistfuls raisins
- 2 tablespoons sugar
- 1 teaspoon cinnamon

For the topping:
- 1 tablespoon confectioner's sugar

1. Peel and coarsely grate apples.
2. Separate the egg yolks from the egg whites.
3. Beat the egg whites with some warm water until stiff peaks form. Gently mix into a mixture of cottage cheese, egg yolks, and sour cream.
4. Place the strudel dough on a lightly floured cotton towel. Roll the dough as thinly as you can. Then use your hands and stretch it until very thin and almost transparent. Spread the cottage cheese mixture, apples, raisins, sugar and cinnamon evenly onto the surface. Leave a 2 cm edge on all sides.
5. Roll into a log, folding the edges at each end beneath the log.
6. Place the strudel on the greased baking sheet.
7. When baked, let it rest for 10 minutes. Sprinkle with powdered (confectioner's or icing) sugar.



08 CHOCOLATE SOUFFLÉ

Soufflé ramekins + wire rack	3	Guide level	35 min	Preparation & baking time	8	Servings

For the dough:

- 1 tablespoon butter
- 20 g white wheat flour
- 200 ml milk
- 80 g egg yolks
- 200 g egg whites
- 150 g confectioner's sugar
- 2 tablespoons cocoa powder

1. Grease the ceramic ramekins (diameter 9 cm) with butter and place in the refrigerator for 5 minutes.
2. Combine flour with milk. Pour into a saucepan and bring to the boil to obtain a smooth mixture.
3. Melt the chocolate in this mixture. When the mixture cools to room temperature, add the yolks.
4. Beat the egg whites with some warm water (30 ml) until stiff peaks form. Add confectioner's (powdered) sugar.
5. Gently fold the beaten egg whites into the chocolate mixture.
6. Coat the ramekins with softened butter. Sprinkle evenly with sugar. Shake any excess sugar out of the ramekins. Pour the batter into the ramekins, distributing evenly.
7. Serve immediately. Optionally, decorate with cocoa powder or confectioner's sugar. Optionally, serve with vanilla ice cream, whipped cream, and fresh fruit (raspberries, blueberries).



09 RISING AND PROOFING OF DOUGH

Bowl with a lid

2 Guide level

40 min Preparation & baking time

For the starter:
- 20 g fresh yeast
- 2 tablespoons white wheat flour
- 1 pinch sugar
- 1 pinch salt
- 100 ml lukewarm water

For the dough:
- 500 g white wheat flour
- 1 tablespoon vegetable oil
- 1 teaspoon salt
- 300 ml lukewarm water

1. Place the dough into a proofing bowl or onto a shallow baking sheet, cover with cotton cloth, and proof in the oven.
2. When the program is complete, take the dough from the oven and shape it.

Note!
The program is intended for proofing or rising of leavened dough and other baked goods containing leavening agents.



10 BREAD

Shallow baking tray	2 Guide level	40 min Preparation time	Weight & baking time: 0.5kg / 50 min; 1kg / 60 min; 1.5kg / 65 min

For the starter:
- 20 g fresh yeast
- 2 tablespoons white wheat flour
- 1 pinch sugar
- 1 pinch salt
- 100 ml lukewarm water

For the dough:
- 500 g white wheat flour
- 1 tablespoon vegetable oil
- 1 teaspoon salt
- 300 ml lukewarm water

1. **For the starter:** Add crumbled yeast, sugar, a little salt, and some flour into 100 ml of lukewarm water to obtain a smooth mixture. Let rise for approximately 5 minutes.
2. **For the dough:** Add the starter to the flour. Then, add oil and salt. Add lukewarm water while kneading. Shape the dough into a ball. Cover them with a damp cotton kitchen cloth and let rise for 30 to 40 minutes or until doubled in size.
3. Knead the dough again. Form into a loaf and place it onto a baking sheet lined with parchment paper. Cover the bread with a kitchen cloth and let rise for another 20 to 30 minutes.
4. Before baking, score the bread with 4 diagonal cuts to prevent it from cracking.
5. After baking remove the bread from the oven, and cool before slicing.



PORK ROAST

Small baking pan + wire rack	2 Guide level	5 min Preparation time	Weight & baking time: 0.5kg / 75 min; 2kg / 135 min

- 0,4 kg pork shoulder
- 4 tablespoons vegetable oil
- 0,5 teaspoon salt
- 1 pinch pepper
- 1 pinch allspice
- 1 pinch cumin
- 2 lemon slices
- 2 sprigs parsley

1. Oil the meat and the baking dish and season to taste. Line with lemon slices and parsley.
2. Add 100–200 ml water and occasionally baste the meat with the juices it releases during roasting.



12 BEEF ROAST

Small pan + wire rack	2 Guide level	10 min Preparation time	Weight & baking time: 0.5kg / 85 min; 1.5kg / 125 min; 2kg / 155min

- 0,4 kg beef sirloin
- 4 tablespoons vegetable oil
- 1 tablespoon mustard
- 1 tablespoon mustard seeds
- 0,5 teaspoon salt
- 1 pinch pepper

1. Oil the meat and the baking dish. Spread mustard over meat and sprinkle with mustard seeds. Season to taste.
2. Add 100–200 ml water and occasionally baste the meat with the juices it releases during roasting.



13 POLUTRY WHOLE

Wire rack + drip tray	2 Guide level	10 min Preparation time	Weight & baking time: 1kg / 60 min; 2kg / 135 min; 3.5kg / 155 min

- 1,2 kg chicken
- 2 tablespoons vegetable oil
- 1 teaspoon salt
- 1 pinch pepper
- 1 pinch thyme
- 1 pinch rosemary

Oil the meat/chicken and season to taste. Place it on the wire rack and slide the wire rack into the oven.



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POLUTRY PIECES

Wire rack + drip tray	3	Guide level	10 min	Preparation time	Weight & baking time: 0.5kg / 35 min; 1kg / 39 min; 1.5kg / 43min

- 180 g chicken drumsticks
- 1 tablespoon olive oil
- 1 pinch salt
- 1 pinch pepper
- 1 pinch allspice

Oil the meat/chicken and season to taste. Place it on the wire rack and slide the wire rack into the oven.



15 MEAT LOAF

Small baking pan + wire rack | 2 Guide level | 20 min Preparation time | Weight & baking time: 0.5kg / 60 min; 1.5kg / 75 min

- 0,5 onion
- 4 tablespoons vegetable oil
- 1 egg
- 0,5 bread rolls
- 100 ml milk
- 1 egg
- 0,3 kg ground meat
- 0,5 teaspoon salt
- 1 sprig parsley
- 1 pinch pepper
- 1 pinch marjoram
- 1 pinch thyme
- 0,5 green bell pepper
- 0,5 carrot
- 1 clove garlic

1. Sauté the onion and let it cool down.
2. Hard boil the egg and let it cool down.
3. Cube the bread rolls. Pour milk and beaten egg over the bread.
4. Season the ground meat and add the onion, bread, cubed vegetables, and crushed garlic.
5. Shape the meat mixture into a rectangle. Place the hard-boiled egg in the middle. Form a loaf.
6. Place the meat loaf onto a greased baking pan.



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BEEF STEAK

Wire rack + drip tray | 4 | Guide level | 24 h | Preparation time | Weight & baking time: 3kg / 30 min

- 200 g beef rump
- 1 pinch salt
- 1 pinch pepper
- 1 clove garlic
- 2 tablespoons vegetable oil
- 1 teaspoon herb butter

1. Wash the meat and pat dry with a paper towel.
2. Rub with salt, pepper, and minced garlic. Coat the meat with oil and wrap in cling foil. Marinate in the refrigerator for at least 24 hours.
3. Method: Approximately two hours before cooking, take the steak from the refrigerator to let it reach room temperature.
4. Quickly sear both sides in a skillet (one minute per side). Lay it onto a greased baking pan and place it in the oven.
5. After cooking, cover the steak with aluminium foil. Let it rest at room temperature for 10 minutes. Before serving, coat it with herb butter.



17

SLOW COOKED MEAT

Small baking pan + wire rack	2 Guide level	10 min Preparation time	Weight & baking time: 0.5kg / 200 min; 2kg / 320 min

- 0,4 kg pork shoulder
- 4 tablespoons vegetable oil
- 0,5 teaspoon salt
- 1 pinch pepper
- 1 pinch allspice
- 1 pinch cumin
- 2 lemon slices
- 2 sprigs parsley

1. Oil the meat and the baking dish and season to taste. Line with lemon slices and parsley.
2. Add 100–200 ml water and baste the meat with the juices it releases during roasting.



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FISH

Wire rack + drip tray

4 Guide level

35 min Preparation & baking time

- 1 trout (0.35 kg)
- 1 tablespoon olive oil
- 0,5 clove garlic
- 1 pinch salt
- 1 sprig parsley
- 1 pinch rosemary
- 1 pinch pepper

1. Clean the fish and pat dry with a paper towel.
2. Oil the fish and season to taste. Place it on the wire rack and slide the wire rack into the oven.
3. Season the fish from the inside with salt and aromatics.



19 POTATO WEDGES

Shallow baking tray | 3 Guide level | 45 min Preparation & baking time

- 1 kg peeled potatoes
- 6 tablespoons vegetable oil
- 1 pinch salt
- 1 sprig parsley

1. Peel and wash the potatoes and cut them into wedges.
2. Coat the potatoes with oil. Oil the baking sheet.
3. During baking, toss the potatoes around once with a spatula.
4. Season to taste and add chopped parsley.



20 VEGETABLE CASSEROLE

Baking pan + wire rack | 2 Guide level | 60 min Preparation & baking time | 8 Servings

- 1 onion
- 3 tablespoons vegetable oil
- 0.8 kg ground meat
- 1 green bell pepper
- 1 pinch salt
- 1 pinch pepper
- 1 pinch oregano
- 2 sprigs parsley
- 0.5 kg pasta
- 4 eggs
- 700 ml milk
- 3 tablespoons white wheat flour
- 350 g grated cheese

1. Sauté the onions over some oil. Add meat and cubed bell peppers, and season.
2. Boil the pasta in salted water and combine it with the meat.
3. Separate the egg yolks from the whites. Beat the egg whites with some warm water (30 ml) until stiff peaks form.
4. Whisk the yolks with milk and flour.
5. Combine the yolk, milk, and flour mixture with the meat. Then, carefully fold in the beaten egg whites.
6. Transfer the mixture into a greased baking dish and sprinkle cheese on top.



21 LASAGNE

Large baking pan + wire rack | 2 Guide level | 90 min Preparation & baking time | 6 Servings

- 3 tablespoons vegetable oil
- 2 onions
- 0.8 kg ground meat
- 2 carrots
- 3 teaspoon salt
- 1 pinch pepper
- 2 bay leaves
- 1 pinch basil
- 1 pinch oregano
- 1 pinch nutmeg
- 2 tomatoes
- 100 ml tomato sauce
- 250 g lasagne sheets
- 350 g grated cheese

For the white (béchamel) sauce:

- 50 g butter
- 50 g white wheat flour
- 1 l milk
- 1 pinch salt
- 1 pinch nutmeg

1. Sauté the onions over some oil. Add ground meat, chopped carrots, and aromatics. Stir and sauté. Table continued from last page
2. Cube the tomatoes and add them to the meat. Add tomato paste and water. Simmer for about 15 minutes.
3. Prepare the white (béchamel) sauce. Melt the butter in a small saucepan. Add flour and fry until golden brown. Add milk and stir.
   Season with salt and nutmeg.
4. Grease a baking dish. Line the bottom with a layer of lasagne sheets. Spread meat over the lasagne sheets. Add the white sauce and some grated cheese.
5. Proceed with the successive layers. Pour some more white sauce over the top and sprinkle with more grated cheese.



22 PIZZA

Shallow baking tray | 1 Guide level | 60 min Preparation & baking time | 4 Servings

For the starter:
- 20 g fresh yeast
- 2 tablespoons white wheat flour
- 1 pinch sugar
- 1 pinch salt
- 100 ml lukewarm water

For the dough:
- 300 g white wheat flour
- 1 teaspoon salt
- 150 ml lukewarm water
- 1 tablespoon vegetable oil

Filling:
- 200 ml tomato juice
- 1 teaspoon oregano
- 1 pinch salt
- 150 g grated cheese
- 50 g mozzarella
- 150 g pizza ham
- 100 g canned mushrooms in brine

1. **For the starter:**
   Add crumbled yeast, sugar, a little salt, and some flour into 100 ml of lukewarm water to obtain a smooth mixture. Let rise for approximately 5 minutes.
2. **For the dough:**
   Sift the flour into a bowl. Make a hole in the middle and pour the starter into the hole. Add salt, oil, and water.
3. Knead into a smooth dough. Cover with a cotton kitchen cloth and let rise for at least 30 minutes.
4. Roll out the dough and place it onto a baking sheet lined with parchment paper.
5. Add the toppings over the dough. Spread some salted tomato juice over the dough and sprinkle oregano and cheese over it. Then, add pizza ham and sliced mushrooms.

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