



BORA

EASY
RECIPES
FOR THE
BORA X BO

CRISPY TENDER SUCCULENT

The easy way to cook with
the professional steam oven.

SALMON WITH RADISH & CUCUMBER SALAD

FOR THE RADISH & CUCUMBER SALAD

- 12 radishes
- 2 snack-size cucumbers
- 100 ml white wine vinegar
- 1 tsp raw cane sugar
- ½ tsp sea salt
- ¼ bunch dill

FOR THE SALMON

- 4 salmon or salmon trout fillets (150 g each, with skin)
- 1 tbsp sea salt
- 1 lemon
- 2 small shallots
- 4 tsp olive oil

TO FINISH

- 8 mint leaves

ADDITIONAL ITEMS

- Vacuum-sealer and vacuum bag





RADISH & CUCUMBER SALAD

Trim, wash and thinly slice the radishes and cucumbers. Put them together in a bowl. In another bowl, mix together the vinegar, sugar and salt. Pour the marinade over the cucumber and radish slices. Wash the dill, shake it dry, coarsely chop it and add it to the salad. Stir then set aside for at least 1 hour.

SALMON

In the meantime, season the salmon with salt all over. Wash the lemon in hot water, dab it dry, peel the zest and cut the zest into four strips. Peel and slice the shallots. Put each fish fillet in a vacuum bag together with a teaspoon of olive oil, a strip of lemon zest and a few pieces of chopped shallot. Vacuum-seal the bags and leave them to marinate in the fridge for at least 30 minutes (ideally up to 24 hours).

Then, put the four vacuum bags on the perforated tray and cook in the X BO (43°C, special programme “Sous-vide cooking”) for 15 minutes. Remove the salmon and dab it dry with kitchen roll.

Heat up some olive oil in a frying pan. Fry the fish skin-side down for 1 minute over a medium heat, then turn over and fry for another 30 seconds.

FINISHING TOUCHES

Wash the mint, shake it dry and pluck the leaves. Arrange the salmon on the radish & cucumber salad and serve garnished with mint leaves.



This way to
the recipe video

- FOR THE CELERIANC**
- 1 celeriac
 - 15 ml sesame oil
 - 15 ml olive oil
 - 30 g shawarma spice
(or gyros spice)
 - sea salt
 - ground pepper

- FOR THE TZATZIKI SAUCE**
- 1 cucumber
 - 1 garlic clove
 - 30 g dill
 - 5 mint leaves
 - 400 g Greek yoghurt
 - olive oil
 - sea salt

SIMPLE HOME-MADE SHAWARMA SPICE MIX:

- 1 tsp chilli powder
- 2 tsp ground cumin
- 2 tsp sweet paprika
- 2 tsp garlic powder
- 1 tsp dried oregano
- ½ tsp ground pepper





CELERIAC GYROS WITH TZATZIKI

Preparation time: 30 min. · Baking/cooking time: 10 min. · Resting time: 30 min. · Serves 4

CELERIAC

Top and tail the celeriac and peel it thoroughly. Then chop it into eight equal-sized pieces. Cut each piece into 4-mm thick slices using a mandolin or a sharp knife.

Put the celeriac slices in a bowl and mix with the sesame oil and olive oil. Add the spices, mix well and leave the celeriac to marinate for 30 minutes. Spread out the slices on the universal tray and bake in the X BO (230°C/0% humidity) for 10 minutes.

TZATZIKI SAUCE

Peel and grate the cucumber then peel and finely chop the garlic. Wash and shake dry the dill and mint. Pluck the dill tips and finely chop them together with the mint. Mix everything with the Greek yoghurt and season with some olive oil and sea salt. Serve the sauce with the celeriac.

PRO TIP

Home-made pita bread goes wonderfully with this dish (p. 147). You could also serve it with a finely chopped iceberg or romaine lettuce.



COCONUT CRÈME BRÛLÉE WITH PINEAPPLE

FOR THE CRÈME BRÛLÉE

- 1 lime
- 4 egg yolks (size M)
- 400 g coconut yoghurt
- 50 g coconut sugar
- 40 g raw cane sugar

FOR THE ROASTED PINEAPPLE

- 1 baby pineapple
- 60 ml coconut oil
- 40 g raw cane sugar
- 4 mint leaves

ADDITIONAL ITEMS

- 4 ramekins
(approx. 8 cm Ø, 5 cm tall)
- Cook's blowtorch

CRÈME BRÛLÉE

Wash the lime in hot water, dry it then zest the peel. Mix together the egg yolks with the lime zest, coconut yoghurt and the coconut sugar. Pour the mixture into the ramekins, put them on the perforated tray and steam in the pre-heated X BO (automatic programme "Crème brûlée"). Remove and leave to cool. Sprinkle with the raw cane sugar and caramelize with a cook's blowtorch.

ROASTED PINEAPPLE

Peel the baby pineapple and cut it into 1-cm thick pieces. Brush the universal tray with coconut oil, put the pineapple pieces on top, sprinkle with sugar and cook au gratin in the X BO (200°C/-100% humidity) for 6 minutes. Wash the mint leaves, shake them dry, finely chop them and mix them with the roasted pineapple pieces. Serve with the crème brûlée.

PRO TIP

If you prepare the crème brûlée in advance and put it in the fridge, you should ideally remove it from the fridge an hour before serving it.

THE EASY WAY TO COOK AND BAKE WITH THE BORA X BO PROFESSIONAL STEAM OVEN.



The BORA X BO makes conjuring up top-notch dishes that tantalise the taste buds quick and easy. The over 70 everyday recipes in this cookbook offer you plenty of inspiration for using the professional steam oven to make traditional, international favourites – from a marinated flank steak through the perfect onsen egg to molten chocolate cakes.

Rounded off with helpful tips from the BORA experts, baking and cooking have never been so much fun.

A cookbook that brings appetising variety and healthy eating to your everyday life. Find new inspiration every single day!