

BORA celebrates the new BORA X BO steam oven with a designated cookbook

BORA stands for innovative kitchen solutions, and the company is celebrating its new BORA X BO steam oven with a specially created cookbook. 'Gourmet cuisine from the steam oven', featuring 86 recipes that bring haute cuisine into the home, was created in cooperation with four top chefs: Johann Lafer, Eckart Witzigmann, Cornelius Speinle and Andreas Senn.

BORA launches the professional steam oven for your home

The BORA X BO is the company's latest innovation. It combines an oven, steamer and extractor with an integrated cleaning function all in a single appliance, offering professional technology for private homes. By combining a professional premium design, innovative functions and simple operation, the oven guarantees a particularly pleasurable cooking experience. The fact that even top chefs love using this new steam oven is reflected in the new cookbook 'Gourmet cuisine from the steam oven'.



Healthy steam cooking made easy: the new cookbook for the BORA X BO

Four master chefs create an extraordinary cookbook

Four of the biggest names were delighted by the idea of coming up with a new cookbook. Johann Lafer and Eckart Witzigmann, two major league chefs, recreated their classics for the BORA X BO, whereas Cornelius Speinle and Andreas Senn, two 'young guns', provide an exciting antithesis with their creative ideas. Together, they came up with 86 diverse recipes, including marinated venison pot roast with potato dumplings, black rice mousse with carrot ragout and citrus mango granita, vanilla ice cream on a chocolate biscuit base with blackcurrant chips, octopus carpaccio with aubergine tartare and lemon verbena pesto, to name just a few. This cookbook purposefully brings contrasts together: high-end cuisine and everyday recipes. Whether elaborate and striking or simple and rustic, it features the perfect dish for every taste.



Tested by top chefs, the BORA X BO steam oven is a real delight to use at home

Anyone who has ever been lucky enough to watch top chefs at work knows just how fascinating and an experience this is. Every action is just right, every look radiates years of experience and there is something wonderfully attentive and appreciative about the way they handle food. One of their most distinguishing features is that they are always open to trying new things in all routine tasks. Over a 15-day period, BORA cooked and photographed every single recipe from this cookbook together with Johann Lafer, Eckart Witzigmann, Cornelius Speinle and Andreas Senn. The result: a book full of recipes that make it possible to try out gourmet cuisine at home.

Book details:

312 pages

Hardback, dimensions: 23 x 26 cm

German/English/French/Spanish/Dutch/Italian

Publisher: GRÄFE UND UNZER VERLAG GMBH

Price: 48 euros

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Available from book shops now

Recipes and review copies are also available on request.

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About the company:

Since 2007, BORA based in Raubling, Upper Bavaria, has successfully developed and sold cooktop extractor systems that draw vapours downwards thanks to the use of patented technology. The innovative product ranges BORA Professional, BORA Classic, BORA X Pure, BORA Pure, BORA S Pure and BORA Basic are sold in 60 countries around the world.

The vision of BORA is “The End of Normal.”; the mission – to revolutionise the kitchen as a living space with extraordinary products for extraordinary experiences. These high-quality systems are more effective than conventional extractor hoods, extremely quiet, energy-saving and easy to clean. They allow maximum design freedom in the kitchen and a clear view.

Focusing on the kitchen as a central living space, BORA brought a new dimension of innovative kitchen appliances onto the market in 2021 with the BORA X BO steam oven and the matching BORA multi-drawer.

Back in 2009, the company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen (365 Places in the Land of Ideas), followed by the Deutsche Gründerpreis (German Entrepreneurs’ Award), Red Dot Awards, Plus X Awards, German Design Awards, Iconic Award, German Brand Award, Good Design Awards, iF Design Awards, among others.

For further information, please visit bora.com.

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