

Recipe Book

Invoq | Combi



Invoq

*"Quite simply,
Invoq is for everyone"*

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Recipe Book by HOUNÖ.
Published by HOUNÖ A/S, Alsvej 1, 8940
Randers SV, Denmark. www.houno.com.
1st edition, 2023.

It is time
to cook!



Vegetables

Ratatouille



Chef's tip

It may be a good idea to enter this sequence as a program in the oven to ease the workflow.

Ratatouille



Ingredients

- 3 red bell peppers
- 3 yellow bell peppers
- 2 green squash
- 1 aubergine
- 2 cloves of garlic
- 15 fresh twigs of thyme
- 3 tbs. olive oil
- Salt and pepper



Preparation

1. Rinse the vegetables and cut them into fairly large pieces of equal size.
2. Chop garlic and thyme finely and mix with olive oil.
3. Turn vegetables in the oil mixture and season with salt and pepper.



Cook using the following cooking steps

- ✓ Preheat - 440 °F - 2 minutes.
- ✓ Insert product (giving an alarm).
- ✓ CombiSense - 440 °F - 20% humidity - 12 minutes.
- ✓ Convection 355 °F - 3 minutes - exhaust open.



Recommendation of tray

[Imperial® 0.8" tray.](#)

Roasted butternut squash



Chef's tip

This dish makes a wonderful garnish for roasted meats. You can also add crumbled feta cheese and toasted pumpkin seeds and use it as a vegetarian dish.

Roasted butternut squash



Ingredients

- 2 butternut squash, medium size
- 4 cloves of garlic
- 8 sprigs of thyme
- 2 tbs. olive oil
- 1 3/4 oz butter
- Salt and pepper



Preparation

1. Cut the butternut squash in halves from top to bottom. Use a spoon to scoop out the seeds.
2. Peel and slice the cloves of garlic. Sprinkle garlic and thyme over an Imperial tray 1/1 GN, 0.8". Splash evenly with olive oil and season the whole tray generously with flaked salt and ground pepper.
3. Put the butternut squash halves faced down on the trays and cook in oven.
4. Let the squash cool for 10-15 minutes. Then scrape the skin away and discard it.
5. Transfer the flesh of the squash to a bowl; add butter and mash with a fork. Leave the mix a little chunky for texture. Check the seasoning and adjust if necessary.



Cook using the following cooking steps

Preheat – 390 °F – 1 minute.



Insert product (giving an alarm).



CombiSpeed – 355 °F – 70% humidity – 45-60 minutes.



Recommendation of tray

[Imperial® tray 1/1 GN 0.8".](#)

Crisp kale



Chef's tip

Replace the olive oil with sesame oil then sprinkle the leaves with the toasted sesame seed together with the salt when they come out of the oven for an oriental taste.

Crisp kale



Ingredients

- Fresh kale leaves
- Olive oil
- Salt



Preparation

1. Tear the green leaves from the stalks, keep them in pretty little bite size pieces.
2. Wash the kale very well, rinse and spin. The kale should be dry before continuing.
3. Splash olive oil over the kale and mix very well to coat all the leaves lightly.
4. Don't add salt until after the leaves are dried.



Cook using the following cooking steps

- ✓ Preheat - 230 °F - 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ Convection - 230 °F - 20-30 minutes.



Recommendation of tray

[Steamfry basket.](#)

Whole baked marinated cauliflower



Chef's tip

Add finely chopped ginger and fresh coriander to give an authentic South Indian flavor.

Whole baked marinated cauliflower



Ingredients

- 1 whole cauliflower
- 1 lb. 2 oz. plain yoghurt
- 1 tbs. madras curry powder
- 1 clove garlic
- 1 lemon
- Salt and pepper



Preparation

1. Remove the outer leaves of the cauliflower.
2. Crush the garlic to a fine paste.
3. Zest the lemon.
4. Mix the curry powder, garlic and lemon zest into the yoghurt. Season well with salt, pepper and lemon juice.
5. Smother the cauliflower in the yoghurt, fill all gaps well. Leave to marinate overnight if possible.



Cook using the following cooking steps

- ✓ Preheat – 375 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ CombiSpeed – 340 °F – 30% humidity – 45 minutes.



Recommendation of tray

[Imperial® tray 2.3".](#)

Baked potatoes



Chef's tip

Fill the potato with sour cream and garnish with chive.

Baked potatoes



Ingredients

- 20 baking potatoes



Preparation

- 1. Wash the potatoes.
- 2. Put the potatoes lengthways on the spikes.



Cook using the following cooking steps

- ✓ Preheat – 445 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ CombiSense – 410 °F – 30% humidity – 35 minutes.



Recommendation of tray

[Imperial® potato spikes.](#)

Tips and Tricks





Dried fruit



Slice the fruit into 0.2" thick slices.

- Lay them evenly on a non-stick sheet.
- Put them into the oven.



Cook with the following process

Convection - 150 °F - 20% fan speed - open exhaust.

Leave in the oven overnight. To prevent fruit like apples and pears from browning, put them into lemon water before laying them on the tray.

They are perfect as a healthy snack or you can use them in a cocktail.

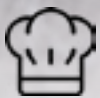


Recommendation of mat

[Baking mat silicone](#)

Meat and poultry

Sunday roast



Chef's tip

Cool the leftovers down and serve it thin sliced. This recipe will work with any large cuts of beef.

Sunday roast



Ingredients

Portions: 5-6



1 beef rump approx. 3.3 to 4.4 lbs.



Preparation



1. Take the beef and place it on a 2.3" tray. Season well.



Cook using the following cooking steps



1. Preheat - 355 °F - 1 minute.



2. Insert product (giving an alarm).



3. Convection - 122 °F -60% fan speed - open exhaust - 8 minutes.



4. Cooldown - 118 °F.



5. CombiSpeed - probe (Cook & Hold 136 °F) - 40% humidity -20% fan speed.



Recommendation of tray

[Imperial® tray 2.3".](#)



After cooking

Take the meat out and let it rest for 10-20 min. Then preheat the oven to 440 °F and roast it for 10-15 min.

Porchetta



Chef's tip

If you do not use the whole porchetta, chill it down. Once cool you can slice and pan fry the pieces for a crispy finish.

Porchetta



Ingredients

- 1 pork belly, no skin or bones
 - 2 pork tenderloins
 - 2 bunches of fresh parsley
 - 1 bunch of fresh tarragon
 - 1 bunch of fresh rosemary
 - 0.5 bunch of fresh thyme
 - 3 cloves of crushed garlic
 - 1 lemon
 - 10 ½ oz. dijon mustard
- Salt and pepper



Preparation

1. Chop all the fresh herbs and mix together.
2. Cut the pork belly through the middle and open like a tall book.
3. Season the pork well with the salt, pepper, garlic and mustard.
4. Sprinkle all the herbs over the meat along with the lemon zest and juice.
5. Lay the tenderloins on one long side of the pork belly and roll the belly around.
6. The fat side must be on the outside of the roll.
7. Tie well with butcher's string. Cook over night.



Cook using the following cooking steps

- ✓ Preheat – 355 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ Convection – 320 °F – 10 minutes – 100% fan speed.
- ✓ CombiSpeed – probe (cook and hold 172 °F) – 40% humidity – 20% fan speed.

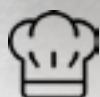


Recommendation of tray

[Imperial® tray 1.5"](#)



Roast leg of lamb



Chef's tip

The 150 °F core temperature in the first cooking step can be adjusted to suit your liking. Drop it to 136 °F if you like the meat more medium rare.

Roast leg of lamb



Ingredients

- 1 whole leg of lamb
- 3 cloves of garlic
- 4 sprigs of rosemary
- Olive oil
- Rock salt and pepper



Preparation

1. Dry the meat well with paper towel and place in a 2.3" tray.
2. Blend together the peeled garlic, picked rosemary leaves and olive oil to make a paste.
3. Spread generously over the meat and allow to marinade for an hour or two in the fridge.
4. Season well before cooking.



Cook using the following cooking steps

- ✓ Preheat – 285 °F – 1 minute.
- ✓ Insert product (giving an alarm) Remember to insert the temperature probe fully.
- ✓ CombiSpeed – 30% humidity – 30% fan speed – Delta-T 150 °F.
- ✓ Convection – 320 °F – 10 minutes – 100% fan speed.



Recommendation of tray

[Imperial® tray 2.3" 1/1 GN.](#)



After cooking

Leave the meat to rest for 15 minutes before slicing. This will help to retain the natural juices of the meat.

Roast chicken



Chef's tip

The chicken can also be shredded when cold and mixed with mayonnaise for a salad.

Roast chicken



Ingredients

Portions: 4



1 whole chicken minimum 2 lbs. 4 oz.



Preparation



1. Season the chicken well with salt and pepper, tie the lower legs together.



2. Sit the chicken upright on the chicken grill.



Cook using the following cooking steps



1. Preheat - 480 °F - 1 minute.



2. Insert product (giving an alarm).



3. CombiSpeed - 375 °F - Core temperature 140 °F- 100% fan speed - 80% humidity.



4. CombiSpeed - 430 °F - Core temperature 163 °F- 100% fan speed - 30% humidity.



5. Convection - 445 °F - 100% fan speed - open exhaust - 8 minutes.



Recommendation of tray

[Chicken grill for 8 pcs. 1/1 GN.](#)

Fried eggs



Chef's tip

Put a little cheese and ham in the tray while it is cooking for a little surprise.

Fried eggs



Ingredients

- 8 eggs
- Spray fat
- Salt
- Pepper



Preparation

1. Spray the tray with the fat.
2. Crack the eggs in to the tray.



Cook using the following cooking steps

- ✓ Preheat - 445 °F - 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ Convection - 410 °F - 80% fan speed - closed exhaust - 4 minutes.



Recommendation of tray

[Imperial® multi-tray.](#)



After cooking

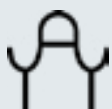
Then leave the eggs in the tray for 1 minute and then season.

Tips and Tricks





Steamed rice



For a simple fluffy steamed rice just put 4.4 lbs rice into a 2.3" Imperial tray, cover with 6.6 lbs water. (amounts may vary depending on rice type).

- Cover the top with a tray or wrap tightly in cling film.



Cook with the following process

Steaming - 210 °F - 50% fan speed - 20-25 minutes.

Allow the rice to rest for 10 minutes after cooking before opening the lid.

Fish & seafood

Poached salmon



Chef's tip

If you want to serve the fish at a higher core temperature, avoid increasing oven temperature too much. E.g. if you want a core temperature at 167 °F have the oven set at 175 °F. This way you avoid drying out the fish.

Poached salmon



Ingredients

- 1 side of salmon with skin
- ½ oz. fine salt (per 2.2 lbs fish)



Preparation

1. The salmon is trimmed and the bones are removed.
2. The fish is salted and left for minimum 30 minutes to let the salt go into the fish.
3. Put the salmon with the skin facing up in a tray and put in oven.
4. When the alarm sounds from the oven, the salmon is cooked and you can easily remove the skin.



Cook using the following cooking steps

- ✓ Preheat – steaming function – 150 °F – 50% fan speed.
- ✓ Insert product (giving an alarm) – use probe in the thickest part of fillet.
- ✓ Steaming – 150 °F – normal core temp 125 °F – 50% fan speed.



Recommendation of tray

[Imperial® tray 0.8".](#)

Crab cakes



Ingredients

- 1 lb. 2 oz. crab meat
- 1 lemon zest
- 1 tbs. finely chopped parsley
- 1 tbs. crème fraîche
- Egg and flour to pané
- Panko breadcrumbs
- Sea salt and pepper



Preparation

1. Mix the crab meat with the lemon zest, parsley, creme fraiche and plenty of seasoning.
2. Divide into 8 and shape each portion into a flat cake, about 2 cm thick. Chill for about an hour.
3. Pané the crab cakes with the egg, flour and panko.
4. Brush the crab cakes all over lightly with oil, place on tray.



Bake using the following cooking steps

- ✓ Preheat – 410 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ CombiSense – 375 °F – 20% humidity – 80 % fan speed – 11 minutes.



Chef's tip

Serve with a classic English tartare sauce.



Recommendation of tray

[Imperial®tray 0.8"](#).

Whole salt baked fish



Ingredients

- 1 whole seabass (large)
- 2 lbs 4 oz. salt
- 1 3/4 pints pasteurised egg white



Preparation

1. Firstly, remove all guts, gills and fins. Wash and dry the fish well. Leave the head in place.
2. Mix the salt with a little egg white to form a thick paste.
3. Spoon half of the salt mix onto a tray and shape it to the fish although 0.4" larger all the way round.
4. Place the fish onto the salt, then use the rest of the salt to cover the fish entirely, seal the edges.



Cook using the following cooking steps

- ✓ Preheat - 410 °F - 1 minute.
- ✓ Insert product (giving an alarm) - use probe in thickest part of fish.
- ✓ Convection 375 °F - 80% fan speed - normal core temperature 140 °F - exhaust open.



Chef's tip

Let the cooked fish rest for 10 minutes before cracking open the salt casing. Serve the fish in the centre of the table, remove the skin and the meat will come easily away from the bones.



Recommendation of tray

[Imperial® tray 0.8".](#)

A close-up photograph of a whole grilled trout on a dark, textured surface. The fish's skin is charred and glistening. It is garnished with a slice of dried orange and a piece of fresh green lettuce. The title 'Grilled trout' is overlaid in a large, white, sans-serif font at the top left.

Grilled trout



Chef's tip

Score the skin of the fish with a sharp knife before salting. This helps the fish absorb the salt and garnish and gives a more savory taste of the meat.

Herbs such as rosemary, sage and thyme are perfect for grilled fish to give it a great Mediterranean flavour.

Grilled trout



Ingredients

- 1 whole trout (600–800 g)
- 3 cloves of garlic
- ½ oz. fine salt (per 2.2 lbs. fish)
- 1 lemon



Preparation

1. Clean the trout and pat it dry with a paper towel.
2. Season with salt and leave for minimum 30 minutes to let the fish absorb the salt.
3. Cut the lemon into thick slices and crush the garlic on a chopping board.
4. Put the trout on a tray suited for roasting and garnish around the fish with slices of lemon and the crushed garlic.
5. Load the tray into the oven.
6. When the alarm sounds from the oven, the trout is cooked and ready to serve.



Cook using the following cooking steps

- ✓ Preheat – 465 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ CombiSpeed – 435 °F – 15 minutes – 20% humidity – 80% fan speed.



Recommendation of tray

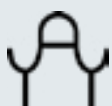
[Imperial® tray 0.8".](#)

Tips and Tricks





Grill marked fish



For a fantastic grilled portion of fish simply use the [Imperial grilling grid](#).

- Put the tray in the oven and heat up the oven for 10 minutes before placing in the fish.



Cook with the following process for a medium salmon steak

CombiSense - 430 °F - 100% fan speed - 10% humidity - 4 minutes.

The fish will still be a little pink in the centre, add 2 minutes if you prefer it well done.

Desserts

Crème brûlée



Chef's tip

For a different style of flavour add 1 broken lemongrass stick and 1 oz. peeled ginger to the milk and cream when first heating. This gives a fragrant summer taste.

Crème brûlée



Ingredients

- 1 lb. 9 oz. whipping cream
- 10 ½ oz. milk
- 7 oz. sugar
- 9 fl oz. egg yolk
- 1 vanilla pod



Preparation

1. Mix the cream and milk with the vanilla and slowly warm it in a pan on the stove to extract the flavour.
2. Mix the egg yolk and the sugar well until the sugar crystals have dissolved.
3. Pour the warm milk and cream into the egg mix whilst mixing slowly.
4. When mixed, transfer the mix back to the pan and return to a medium heat. Cook gently whilst constantly stirring till the mix reaches a temperature of 150 °F. This will thicken the mix slightly and keep the vanilla seeds suspended in the mix.
5. Pour into ramekins and bake in the oven.
6. Leave to cool completely.
7. Before serving, generously spread caster sugar evenly on the top of each ramekin and carefully heat it with a blow torch until the sugar is nicely caramelised.



Bake using the following cooking steps

- ✓ Preheat – 250 °F – 1 minute.
- ✓ Insert product (giving an alarm).
- ✓ CombiSpeed– 230 °F – 50% humidity – 15–20 minutes.
- ✓ Note: The brûlées should have a slight wobble in the middle when removed from the oven.

We're here for you

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