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*Culinary
Recipe*

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Ciarra is Care

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To all the food enthusiasts at Ciarra!
 You need to adjust the cooking temperature and time as well
 as other aspects according to the ingredients you are using.

Why Nosh Oven Pro

	Air Fryer	Nosh Oven Pro	Toaster
Multifunctional	✗ Only Air Fries	✓ Steam, Rapid Steam, Vapor Bake, Air Fry, Bake, Dried, Ferment, Steam Clean	✗ Only Toasts
Steam Infusion Technology	✗ Dries Food Out	✓ Locks In Nutrients And Flavors For Tender, Juicy Results	✗ Dries Food Out
Replaces Other Appliances	✗ Does Just One Thing	✓ Oven, Toaster, Air Fryer, Steamer, Dehydrator – All In One	✗ Does Just One Thing
Toxin-Free Coatings	✗ Many Air Fryers Use PFAS Coatings	✓ The Tray Is Made Of Enamel With Non-stick Coating For Long-lasting Use	✗ Toasters Can Contain PFAS
Looks Great On Countertop	✗ Hidden Away In Cluttered Cupboards	✓ You'll Never Want To Put It Away	✗ Outdated Design
Automatic Cleaning	✗ Only Manual Cleaning	✓ One-Click Steam Cleaning	✗ Only Manual Cleaning

Versatile 8-in-1

8 Modes For Various Culinary Needs .
 All in one, No cap!



Predefined Code: H-01

Clam Steamed Egg



Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Clams - 12
Eggs - 2

Other Ingredients:

Ginger - 3 Slices
Cooking Wine - 20ml / 0.7oz
Scallion - 1g / 0.002lb
Salt - 2g / 0.004lb
Soy Sauce - 10ml / 0.3oz

Guidelines for Utensil Arrangement

Tool: Bake Pan
Placement: Middle Layer

01

Steps

01. Rinse the clams in salted water for about 30 minutes to get rid of any sand;
02. Fill half of a large bowl with water, add some salt, a bit of ginger, a few scallions, and the clams. Steam this mixture in the oven for 3 minutes, then take it out. Drain the clams, leaving the clam water for later use;
03. Beat and stir two eggs and mix them in the clam water. The egg to water ratio should be around 1:1.5, and add salt for better favor;
04. Put the clams back in the bowl, cover it with plastic wrap and steam it for 12 minutes ([Steam] function at 100°C/about 212°F);
05. Once done, sprinkle some scallions on top and drizzle with light soy sauce.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Clam Steamed Egg

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Predefined Code: H-02

Steamed Sea Bass



Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Sea Bass 500g - 1000g / 1.1lb - 2.2lb

Other Ingredients:

Scallion - 5g / 0.01lb

Shredded Ginger - 10g / 0.02lb

Sugar - 3g / 0.006lb

Steam Fish Soy Sauce - 15ml / 0.5oz

Salt - 3g / 0.006lb

Oil - 30ml / 1oz

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

02

Steps

01. After thoroughly cleaning the sea bass, drain it on with kitchen paper towel and lightly season it with a pinch of salt and a drizzle of cooking oil;

02. Layer the scallion and shredded or sliced ginger evenly over the fish and wait for 5-10 minutes. Then, position it in the Nosh Oven Pro on the bake pan, set the [Steam] function to 100°C / bout 212°F, and steam it for approximately 12 minutes;

03. Take the steamed sea bass out and pour over a little bit steam fish soy sauce before serving. (for enhanced flavor, consider adding a drizzle of hot oil if available)

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Steamed Sea Bass

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Predefined Code: H-03

Garlic Wine Steamed Shrimp



Steam



100°C (About 212°F)



About 15 Minutes

Ingredients

Main Ingredient:

Shrimp - 10 Pieces

Other Ingredients:

Sliced Ginger - 6 Pieces

Scallion Segments - 30g / 0.06lb

Chili Peppers - 3 Pieces

Garlic - 10g / 0.02lb

Cooking Wine - 30ml / 1oz

Salt - 2g / 0.004lb

Black Pepper - 2g / 0.004lb

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

03

Steps

01. Clean and peel the shrimp, then slice them in half and lay them flat on a plate;

02. Combine all the ingredients and pour the mixture over the shrimp;

03. Use the [Steam] function setting at 100°C / about 212°F for about 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the Kind of container used.

Garlic Wine Steamed Shrimp

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Predefined Code: H-04

Garlic-Chili Spiced Steamed Squid



Rapid Steam



200°C (About 390°F)



About 10 Minutes

Ingredients

Main Ingredient:

Fresh Squid - 1000g / 2.2lb

Other Ingredients:

Scallion - 1 Piece

Chili Pepper - 1 Piece

Garlic - 4 Cloves

Cucumber - 1/2 Piece

Soy Sauce - 50ml / 1.7oz

Ketchup - 60ml / 2oz

White Vinegar - 10ml / 0.34oz

Sugar - 20g / 0.04lb

Sesame Oil - 10ml / 0.34oz

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle or bottom layer

04

Steps

01. Thoroughly clean the squid, cut it into rings, and place them systematically in a bake pan;

02. Set the [Rapid Steam] function at 200 °C / about 390°F for approximately 10 minutes;

03. Cut the cucumber into circular slices then position them at the bottom of a serving plate. Carefully pour the steamed squid and its cooking liquid onto the plate;

04. Chop the Scallion and chili, mince together with garlic, and blend with soy sauce, ketchup, vinegar, sugar, and sesame oil. Mix thoroughly and drizzle evenly over the squid.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Garlic-Chili Spiced Steamed Squid

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Predefined Code: H-05

Steamed Shrimp



Rapid Steam



100°C (About 212°F)



About 12 Minutes

Ingredients

Main Ingredient:

Shrimp - 500g / 1.1lb

Other Ingredients:

Scallion - 1/2 piece

Black Pepper - 2g / 0.004lb

Salt - 1g / 0.002lb

Cooking Wine - 10ml / 0.34oz

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

05

Steps

01. Wash the shrimp thoroughly then place the shrimp on a plate with scallion and season evenly with salt and pepper;

02. Add a small quantity of cooking wine and 20ml / 0.68oz of water to the dish;

03. Set the [Rapid Steam] function at 100 °C / about 212°F for approximately 12 minutes;

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Steamed Shrimp

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Predefined Code: H-06

Citronella Seafood Soup



Rapid Steam



120°C (About 250°F)



About 23 Minutes

Ingredients

Main Ingredient:

Mussels - 6 Piece

Conch - 6 Piece

Clams - 250g / 0.55lb

Shrimp - 250g / 0.55lb

Other Ingredients:

Citronella - 1 Stalk

Hondashi Powder - 20g / 0.04lb

Salt - 1g / 0.002lb

Minced Garlic - 3g / 0.006lb

Chili Flakes - 2g / 0.004lb

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle or bottom layer

Steps

01. Wash all seafood ingredients thoroughly and soak them in saltwater to expel sand for 20 minutes or more;

02. Pour all ingredients except the minced garlic and chili into the pot, and add an appropriate amount of water;

03. Cut the citronella into small pieces into segments and put them into the pot. Cover the pot and select the [Rapid Steam] function, set the temperature to 120°C / about 250°F, and steam for about 23 minutes;

04. Take the pot out and sprinkle with minced garlic and chili, then mix well.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Citronella Seafood Soup

Predefined Code: H-07

Italian Roasted Chicken



Vapor Bake



190°C (About 375°F)



About 30 Minutes

Ingredients

Main Ingredient:

Chicken - 1
White Onion - 1
Small Tomatoes - 4
Broccoli - 25g / 0.05lb
Cauliflower - 25g / 0.05lb
Baby Corn - 4

Other Ingredients:

Rosemary - 2 Sprigs
Lemon - 1
Paprika Powder - 10g / 0.02lb
Garlic - 3 Cloves
Sea Salt - 30g / 0.06lb
Black Peppercorns - 50g / 0.11lb
Olive Oil - 50ml / 1.7oz
Cooking Wine - 30ml / 1oz

Guidelines for Utensil Arrangement

Tool: Bake Pan
Placement: Middle or bottom layer

07

Steps

01. Poke the chicken's surface with a fork to make large and small holes for better flavor absorption;

02. Apply the seasonings and rosemary evenly on both the inside and outside of the chicken, wrap it with plastic wrap, and marinate in the refrigerator for 1 day (if you're short on time, it's recommended to marinate for at least 1 hour);

03. Lay the vegetables flat on the bake pan, place the chicken on top of the vegetables, select the [Vapor Bake] function, set the temperature to 190°C / about 375°F, and bake for about 30 minutes. Flip the chicken as needed during the baking process.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Italian Roasted Chicken

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Predefined Code: H-08

Lemon Chicken Breast



Vapor Bake



100°C (About 212°F)



About 25 Minutes

Ingredients

Main Ingredient:

Chicken Breast - 2

Other Ingredients:

Lemon - 1

Salt - 2g / 0.004lb

Black Pepper - 2g / 0.004lb

Rosemary - 1g / 0.002lb

Mint Leaves - 1g / 0.002lb

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle or bottom layer

08

Steps

01. Wash the chicken breast and drain it with kitchen paper towel, then evenly rub it with salt and pepper to marinate for 10 minutes;

02. Slice the lemon and place the slices evenly on a plate, then place the chicken breast on top;

03. Select the [Vapor Bake] function, set the temperature to 100°C / about 212°F, and bake for about 25 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Lemon
Chicken Breast

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Predefined Code: H-09

Steamed and Roasted Garlic Pork Ribs



Vapor Bake



160°C (About 320°F)



About 30 Minutes

Ingredients

Main Ingredient:

Pork Ribs - 450g / 0.99lb (Whole)
Carrot - 1 (Cut into small pieces)
Onion - 1 (Cut into pieces)

Other Ingredients:

Minced Garlic - 30g / 0.06lb
Light Soy Sauce - 100ml / 3.4oz
Dark Soy Sauce - 20ml / 0.68oz
Syrup - 30ml / 1oz
Salt - 3g / 0.006lb
Oyster Sauce - 10ml / 0.34oz
White Sesame Seeds - 2g / 0.004lb

Guidelines for Utensil Arrangement

Tool: Bake Pan
Placement: Middle Layer

09

Steps

01. Rinse the pork ribs and drain on kitchen paper towel and set aside;
02. Mix the minced garlic, light soy sauce, dark soy sauce, syrup, salt, and oyster sauce together, and spread it evenly on the surface of the pork ribs. Wrap with plastic wrap or put in a resealable bag and marinate for 1 day (if you're short on time, it's recommended to marinate for at least 1 hour);
03. Add the carrot and onion pieces to the marinated ribs, place them in the Nosh Oven Pro, select the [Vapor Bake] function, set the temperature to 160°C / about 320°F, and bake for about 30 minutes;
04. Take the pork ribs out from the oven, and sprinkle evenly with white sesame seeds.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

*Steamed and Roasted
Garlic Pork Ribs*

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Predefined Code: H-10

French Roasted Cod Fish



Air Fry



200°C (About 390°F)



About 18 Minutes

Ingredients

Main Ingredient:

Cod Fillets - 2 pieces
White Mushrooms - 4
White onion - 1/2

Other Ingredients:

Aluminum Foil - 1
Garlic - 4
Lemon - 4
Black pepper - 5g / 0.01lb
Salt - 5g / 0.01lb
Olive Oil

Guidelines for Utensil Arrangement

Tool: Bake Pan / Air Fry Basket
Placement: Middle Layer

Steps

01. Slice the white mushrooms and white onion into small pieces, and slice the lemon in pieces for later use;

02. Mix the minced garlic, salt, olive oil, and black pepper together, and spread it evenly over the surface of the cod fillets;

03. Place all the ingredients into aluminum foil and wrap it up. Select the [Air Fry] function, set the temperature to 200°C / about 390°F, and air fry for about 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



French Roasted Cod Fish

Predefined Code: H-11

Roasted Chicken Drumsticks



Air Fry



180°C (About 355°F)



About 30 Minutes

Ingredients

Main Ingredient:

Chicken Drumsticks - 6 pieces

Other Ingredients:

Turmeric Powder - 50g / 0.11lb

Chili Powder - 60g / 0.13lb

Cumin Powder - 30g / 0.06lb

Indian Masala Powder - 30g / 0.06lb

Fennel Seeds - 3g / 0.006lb

Yogurt (Sugar-Free) - 100ml / 3.4oz

Chopped Cilantro - 10g / 0.02lb

Lemon Juice - 20ml / 0.68oz

Sea Salt - 2g / 0.004lb

Minced Ginger - 2g / 0.004lb

Minced Garlic - 2g / 0.004lb

Cloves - 2g / 0.004lb

Olive Oil - 20ml / 0.68oz

Guidelines for Utensil Arrangement

Tool: Bake Pan / Air Fry Basket

Placement: Middle Layer

11

Steps

01. Wash the chicken drumsticks and drain on the kitchen paper towel;

02. Prepare a large container, place the drumsticks and all the other ingredients inside, and mix well to marinate for 2 hours;

03. Line a bake pan with baking paper (or aluminum foil), then place the drumsticks neatly on the bake pan;

04. Preheat the Nosh Oven Pro to 100°C / about 212°F for 5 minutes, then place the bake pan inside. Select the [Air Fry] function, set the temperature to 180°C / about 355°F, and air fry for about 30 minutes;

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Roasted
Chicken Drumsticks

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Predefined Code: H-12

Roasted Beef Steak



Air Fry



180°C (About 355°F)



About 25 Minutes

Ingredients

Main Ingredient:

Beef Steak (Such as sirloin, ribeye, or filet)

Other Ingredients:

Salt (To taste)

Black Pepper (To taste)

Olive Oil or Butter (For cooking)

Optional: Garlic (Minced),

Herbs (Like thyme or rosemary),

Lemon Juice (For serving)

Guidelines for Utensil Arrangement

Tool: Bake Pan / Air Fry Basket

Placement: Middle Layer

12

Steps

01. Marinate the beef steak with black pepper sauce for 20 minutes;

02. Line the bake pan with aluminum foil then place into the bake pan then pour the sauce and cooking wine into the bake pan;

03. Preheat the Nosh Oven Pro to 180°C / about 355°F for 10 minutes; then place the steak in the Nosh Oven Pro. Select the [Air Fry] function, set the temperature to 180°C /about 355°F, and air fry for about 25 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

A large, succulent roasted beef steak is the central focus, resting on a rustic wooden cutting board. The steak is sliced into several thick pieces, revealing a tender, pinkish-red interior. Surrounding the steak are fresh ingredients: a small white bowl filled with a colorful mix of peppercorns (red, black, and white), a sprig of fresh rosemary, and a few green onions. The background is a dark, textured surface, possibly a countertop. The title 'Roasted Beef Steak' is written in a large, elegant, white cursive font across the bottom right of the image.

Roasted Beef Steak

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Predefined Code: H-13

Onion & Shrimp



Air Fry



180°C (About 355°F)



About 20 Minutes

Ingredients

Main Ingredient:

Shrimp - 10 pieces
White Onion - 1/2

Other Ingredients:

Cooking Wine - 5ml / 0.17oz
Soy Sauce - 5ml / 0.17oz
Black Pepper - 1g / 0.002lb
Salt - 2g / 0.004lb

Guidelines for Utensil Arrangement

Tool: Bake Pan / Air Fry Basket
Placement: Middle Layer

Steps

01. Wash the shrimp thoroughly;
02. Cut the onion into rings, add the seasonings, and mix well. Place the shrimp and ingredients in a plastic container and refrigerate for 30 minutes to marinate;
03. Line the bake pan with aluminum foil, put the marinated shrimp and ingredients inside, select the [Air Fry] function, set the temperature to 180°C / about 355°F, and air fry for about 20 minutes (Remember to turn it over at the 10 minutes).

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Onion & Shrimp

Predefined Code: H-14

Roasted Corn



Air Fry



180°C (About 355°F)



About 15 Minutes

Ingredients

Main Ingredient:

Corn - 2

Other Ingredients:

Soy Sauce - 10ml / 0.34oz

Cumin Powder - 5g / 0.01lb

Chili Powder - 2g / 0.004lb

White Sesame Seeds - 2g / 0.004lb

Salt - 2g / 0.004lb

Butter - 10ml / 0.34oz

Water - 10ml / 0.34oz

Guidelines for Utensil Arrangement

Tool: Bake Pan / Air Fry Basket

Placement: Middle or bottom layer

Steps

01. Cut the corn into half, then, take each of these halves and cut them in half again;

02. First, select the [Steam] function and steam the corn for 10 minutes, then take the corn out and mix in the other seasonings;

03. Place the seasoned corn on a bake pan, select the [Air Fry] function, set the temperature to 180°C / about 355°F, and air fry for about 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Roasted Corn

Predefined Code: H-15

Deluxe Pizza



Bake



230°C (About 445°F)



About 15 Minutes

Ingredients

Main Ingredient:

9-inch Pizza Dough - 1 Piece
Shredded Chicken - 20g / 0.04lb
Squid - 4
Shrimp - 6
Clams - 6
Squid - 1
German Sausage - 2

Other Ingredients:

Marinara Sauce - 100ml / 3.4oz
Black Pepper - 10g / 0.02lb
Salt - 3g / 0.006lb
Sugar - 2g / 0.004lb
Mozzarella Cheese - 100g / 0.22lb

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

15

Steps

01. Whisk together the marinara sauce, sugar, salt and black pepper and set aside;

02. Clean the squid and shrimp, cut the squid into rings, and soak the clams in salt water for 2 hours to expel any sand;

03. Spread the prepared sauce evenly on the pizza dough, then place the seafood, shredded chicken, and sliced german sausage randomly on top. Make sure to interlace the sausage slices among the seafood. Finally, cover everything with a generous layer of mozzarella cheese, ensuring the seafood and ingredients are completely covered;

04. Preheat the Nosh Oven Pro to 230°C / about 445°F for 10 minutes, then put in the pizza. Select the [Bake] function, set the temperature to 230°C / about 445°F, and bake for approximately 15 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Deluxe Pizza

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Predefined Code: H-16

Black Sesame Bread Rolls



Bake



200°C (About 390°F)



About 23 Minutes

Ingredients

Main Ingredient:

High-gluten Flour - 280g / 0.61lb

Instant Yeast - 4g / 0.008lb

Eggs - 1.5

Other Ingredients:

Unsalted Butter - 20g / 0.04lb

Salt - 4g / 0.008lb

Water - 170ml / 5.7oz

Black Sesame Seeds - 2g / 0.004lb

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

Steps

01. Combine all ingredients except black sesame seeds and eggs in a large bowl and mix to form a dough. Shape the dough into a round ball and place it back to the large bowl, covering it with a damp cloth to ferment for 50 minutes;

02. Divide the dough into ten equal parts. Roll each small piece of dough into a small round shape. Cover it with a cloth and let it relax for ten minutes. Finally, roll it out into a round shape about 25cm / 10 inches long. Roll it up slowly;

03. Cover the rolled dough with a damp cloth and let it ferment for 40 minutes, preheat the Nosh Oven Pro to 200°C / about 390°F for 10 minutes;

04. Brush the liquid egg on the surface of the bread roll, sprinkle with black sesame seeds, select the [Bake] function, set to 200°C / about 390°F, and bake for about 23 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Black Sesame Bread Rolls

Predefined Code: H-17

Butter Cupcake



Bake



180°C (About 355°F)



About 18 Minutes

Ingredients

Main Ingredient:

Low-gluten Flour - 130g / 0.28lb
Baking Powder - 30g / 0.06lb
Milk - 30ml / 1oz

Other Ingredients:

Unsalted Butter - 120g / 0.26lb
Sugar - 100g / 0.22lb
Cupcake Molds - 6 Pieces

Guidelines for Utensil Arrangement

Tool: Bake Pan
Placement: Middle Layer

Steps

01. Use an egg beater to whip butter and sugar until fluffy, then add eggs and mix well;

02. Sift in flour and baking powder and mix them thoroughly then add milk and mix well;

03. Pour the batter into the paper cupcake molds, set the oven to the [Bake] function at 180°C / about 355°F, and bake for approximately 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.



Butter Cupcake

Predefined Code: H-18

Butter Cookie



Bake



180°C (About 355°F)



About 18 Minutes

Ingredients

Main Ingredient:

Low-gluten Flour - 70g / 0.15lb

Other Ingredients:

Powdered Sugar - 50g / 0.11lb

Unsalted Butter - 70g / 0.15lb

Egg White - 1

Guidelines for Utensil Arrangement

Tool: Bake Pan

Placement: Middle Layer

Steps

01. Whisk together the sugar and unsalted butter until the mixture lightens to a pale yellow;

02. Gradually add the egg whites into the mixture by 2-3 times, a little at a time, while continuously stirring. Then, slowly sift in the flour in several additions, ensuring it is well incorporated after each addition;

03. Load the batter into a piping bag and pipe the cookies onto the bake pan lined with baking paper, creating your desired shapes;

04. Preheat the Nosh Oven Pro to 180°C / about 355°F for 10 minutes for better results. Then, place the bake pan with the cookies in the Nosh Oven Pro, select the [Bake] function, and bake for approximately 18 minutes.

Adjust the cooking time based on the portion size, food dimensions, shape, and the kind of container used.

Butter Cookie



Intelligent Touch Control



Preset Recipe



360° Hot Air 3D Cycle Baking



Healthy and Durable



20S Steam Out



Steam-cleaning



Nosh Oven **Pro**

25QT Steam Oven with Air Fryer



Oven Mitt



Air Fry Basket



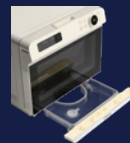
Wire Rack

Easy to fill and clean for hassle-free maintenance.



Bake Pan

Non-toxic material with enamel coating for long-lasting use, and easy cleaning.



Water Reservoir

Alerts you when water is low for uninterrupted cooking.



Transparent Window

Visible cooking allows you to monitor your food as it cooks.

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