

# Goat Cheese And Ham Pastries

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Servings

6

Prep Time

30 Minutes

Cook Time

20 Minutes



## Ingredients

- 3 slices serrano ham
- 7 ounces (200 grams) goat cheese
- 6 sheets puff pastry
- 1 egg, lightly beaten

## Instructions

1. Preheat your Oster® French Door Oven to 400°F (200°C)
2. Cut cheese into 6 thick slices and wrap around with one slice ham.
3. Stretch pastry puff over a surface lightly covered with flour, leaving it the same size as the cheese.
4. Wrap cheese with serrano ham to cover it, arranging it over the pastry dough and take dough ends toward the center, roll and spread some egg to seal.
5. Place in a heat-resistant pan, greased with olive oil with crease facing down and spread brush with egg on top.
6. Transfer to the Oster® Oven and cook for 20 minutes or until golden brown. Once you hear a signal, let it rest 5 minutes, remove from the oven and serve.

# Garlic Shrimp Casserole

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Servings

8

Prep Time

12 Minutes

Cook Time

30 Minutes



## Ingredients

- 1 tablespoon butter
- 2 tablespoons bread crumbs
- 2 pounds shrimp (10 per pound size is best)
- 1 tablespoon extra-virgin olive oil
- 1 finely chopped onion
- 2 chopped celery ribs
- 3 garlic cloves
- 3 cups chick stock or broth
- salt and pepper, to taste
- 1-1/2 cups converted rice
- 1 tablespoon Italian parsley, chopped
- 1/2 tablespoon lemon juice
- 1/2 cup low-fat sour cream
- 1/4 cup grated Parmesan cheese

## Instructions

1. Begin by preparing the casserole dish. Butter then sprinkle evenly with breadcrumbs.
2. Pre-heat Oster® French Door Oven to 325F.
3. Peel, de-vein, and cut shrimp lengthwise.
4. In a medium size saucepan heat the olive oil on medium heat.
5. Sauté the onion, garlic, and celery in the olive oil. Add the rice, stirring frequently and watching the heat, making sure not to brown the ingredients.

6. Add the broth and allow to come to a boil.
7. Remove from heat and stir in lemon juice, lemon zest, and parsley, then fold in sour cream and raw shrimp and pour into prepared casserole dish.
8. Sprinkle with cheese and cover the casserole with aluminum foil.
9. Bake in Oster® French Door Oven at 325F for 30 minutes.
10. Remove the foil just 10 minutes before finished cooking.
11. Serve hot from the oven.

## Savory Bread Pudding With Asparagus And Dried Tomatoes

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Servings

8

Prep Time

18 Minutes

Cook Time

40 Minutes



### Ingredients

- 2 tablespoons olive oil
- 1/2 large Vidalia onion, sliced thinly
- 1/2 pound (about 2 cups) asparagus, trimmed, cut into 1-1/2 inch lengths
- 1/3 cup chopped fresh leeks
- 1 cup sliced mushrooms
- 3 large egg
- 1 cup whipping cream
- 1 cup milk
- 1 teaspoons salt
- 1/2 teaspoon ground black pepper
- 1/2 cups grated Gruyère cheese, 4 oz

- 1/2 cups goat cheese crumbled, 4 oz
- 1/2 cup grated fontina, 3 oz
- 1/2 cup dehydrated tomatoes
- 1/4 cup chopped fresh parsley
- 2 tablespoons fresh thyme leaves
- 4 cups day old bread, cut into 1-1/2 inch pieces (a hearty bread like oat or multigrain works very well)

## Instructions

1. Set the Oster® French Door Oven to Convection Bake function. Set temperature to 350°F.
2. Grease an 8 inch square pan.
3. Sauté onions in olive oil for 3 to 4 minutes.
4. Add asparagus, leeks, and mushrooms, cook until onions just begin to brown. Set aside.
5. Whisk eggs, cream, milk, salt and pepper in medium bowl.
6. Mix cheeses, dried tomatoes and herbs in medium bowl.
7. Place half of bread pieces in baking pan. Sprinkle with half of asparagus mixture, then half of cheese mixture.
8. Pour half of egg mixture over cheese. Repeat with remaining bread, asparagus mixture, cheese mixture, and egg mixture.
9. Let stand 20 minutes, pressing with spatula to submerge bread pieces.
10. Bake the bread pudding until brown and puffed, about 30-40 minutes or until custard is set.
11. Cool for 10 minutes.

# Italian Vegetable Torte

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Servings

6

Prep Time

45 Minutes

Cook Time

3 Hour(s)



## Ingredients

- 9 asparagus
- 4 tbsp. olive oil
- 1 small white onion, finely chopped
- 1 squash, cut in cubes
- 2 garlic cloves, minced
- 2 cups spinach, stems removed
- ½ red pepper, cut julienne
- ½ cup yellow pepper, cut julienne
- 1 tbsp. basil, chopped
- ¾ cup Parmesan cheese
- 1 ricotta cheese
- 1 Mascarpone cheese
- 4 eggs
- Salt and pepper to taste

## Instructions

1. Preheat your Oster® French Door Oven set to Bake at 375°F (190°C).
2. Wash asparagus and cut about 4 inches long. In a heat-resistant pan, place asparagus, peppers, onion, squash, garlic and mix in with olive oil. Bake in the oven for 15 minutes, monitoring and stirring from time to time.
3. Mix ricotta cheese, mascarpone cheese, eggs and ½ cup Parmesan cheese.
4. When vegetables are ready, remove from the oven and add to the mixture.
5. Set your oven to Bake at 350°F (175°C) and cook for 35 minutes.

6. Grease a baking mold and sprinkle with remaining Parmesan cheese. Pour in the mixture and bake for 30 minutes.

7. When the signal sounds, remove from oven and let it cool; place in the refrigerator for 3 hours so that the torte has a soft, but consistent texture.

# Gluten Free Chocolate Chip Cookies

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## Servings

25 cookies

## Prep Time

15 Minutes

## Cook Time

10 Minutes



## Ingredients

- 1¼ cups brown sugar
- 1 cup coconut oil
- ¼ cup granulated sugar
- 2 teaspoons vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups brown rice flour
- ¼ cup cornstarch
- 2 tablespoons arrowroot
- 1 teaspoon baking soda
- 1 teaspoon xanthan gum
- ½ teaspoon sea salt
- 2 cups dark chocolate chips

## Instructions

1. Preheat Oster® French Door Oven to 350°F. Grease and line two baking trays with baking paper.
2. In a large bowl or food processor, combine sugars, coconut oil and vanilla together to form a smooth paste.
3. Add eggs and blend for another minute.
4. Add flour, cornstarch, arrowroot, baking soda, xanthan gum and salt. Combine.

5. Add chocolate chips and mix until a batter has formed.
6. Place 1 tablespoon sized balls on prepared baking trays.
7. Bake for 10 minutes or until golden and cooked. Serve warm or cold.