

VERMICULAR

MUSUI —
KAMADO



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Introduction

The sunset hues of tomatoes, the iridescent umami in salmon, the caramelized potential of pork— from the start, without any cooks in the kitchen, ingredients hold infinite beauty and promise. At Vermicular, we are obsessed with not only preserving this infinite beauty but uplifting it. This is why we created the Musui-Kamado, to maximize the inherent, deliciousness in all ingredients, naturally.

This sentiment is the foundation of Washoku—Japanese cuisine, which is centered on preparing local, hyper-seasonal ingredients in ways that amplify their inherent goodness. Our cookbook empowers you to achieve the ethos of Washoku across cuisines. Enlivening your home cooking with dishes that are elegant showcases of mother nature’s talent, with a purposefulness and precision that only Japanese craft can deliver to you.



At Vermicular, it all starts with a Japanese sensibility. We're meticulous craftsmen, instilling purposefulness in each detail so we can manifest a bounty of cooking techniques from one pot.

Whether leisurely Sunday breakfasts or bright and beautiful

holiday dinners, we're committed to creating cookware that collaborates with you. It's crafted to be your beacon of inspiration and a trusted partner, creating meaningful meals that delight all audiences, at every occasion—for a lifetime to come.

Our Philosophy



Our Heritage



The Hijikata brothers combined their family's 80 years of cast iron mastery with a desire to create incomparable cookware that amplifies the natural flavor of ingredients and elevates what home and professional chefs could accomplish.

From this commitment, the Musui-Kamado was born. Uniting an old world dedication to craft with innovative heating technology, it's the centerpiece of many Japanese kitchens, creating community around the joy of cooking at home.

Crafted in Japan



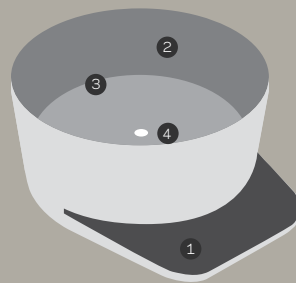
From iron casting to enamel coating, each piece of Vermicular cookware is handcrafted in the Hijikata family factory just outside of Nagoya, Japan. Each individual Musui takes two weeks of diligent, intensive labor. Craftsmen hand-pour the molds, meticulously machine the body and lid of the Musui to fit perfectly, and triple coat each pot with enamel to ensure durability and promote even heat distribution. The result is cookware that not only performs in the present but becomes a timeless centerpiece of a kitchen, lovingly passed down to the next generation.

Musui-Kamado Overview of Parts



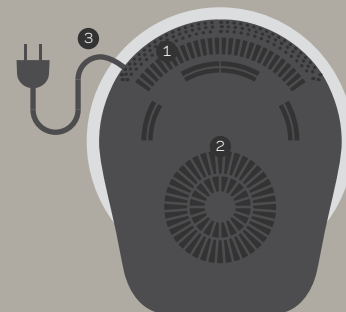
KAMADO FRONT

1. Control Panel
2. Surround Heater
3. Silicone Gasket
4. Glass Top



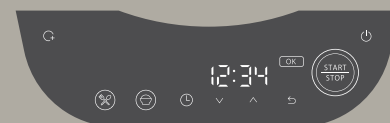
KAMADO BOTTOM

1. Exhaust Port
2. Intake Port
3. Power Cord

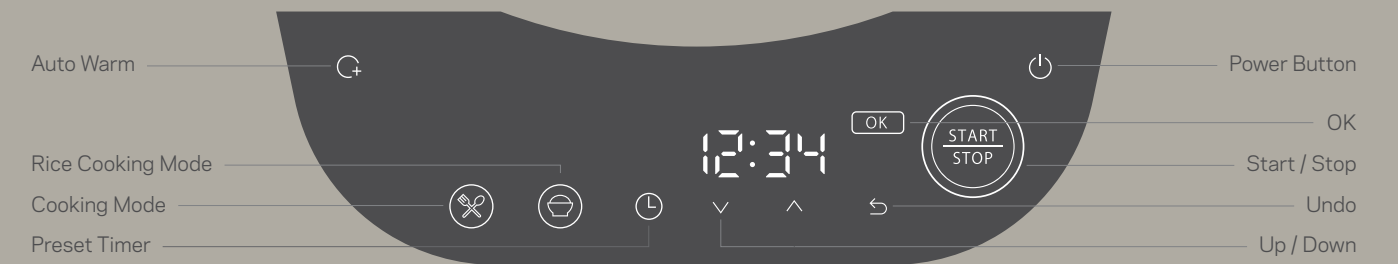


CONTROL PANEL

The Kamado's functionality, including cooking modes, timer, and temperature control are accessed here with the LED touch panel.

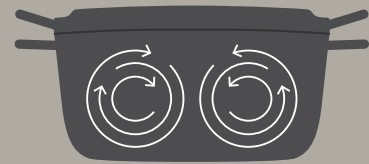


Kamado Control Panel



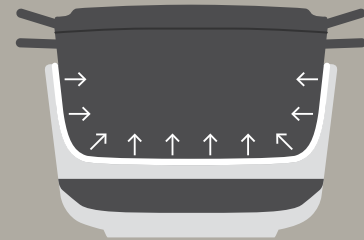
POWER BUTTON		<ul style="list-style-type: none"> • Power on, undo, and start over • Set time (hold for 3 seconds)
START / STOP		<ul style="list-style-type: none"> • Start operation (red light will flash when started) • Stop operation (hold for 1 second)
OK		<ul style="list-style-type: none"> • Set temperature • For Rice Cooking, set amount of rice and desired time to finish cooking
UNDO		<ul style="list-style-type: none"> • Undo selections
UP / DOWN		<ul style="list-style-type: none"> • Adjust timer, clock, and temperature (hold to fast forward) • For Rice Cooking, adjust amount of rice and desired time to finish cooking
TIMER		<ul style="list-style-type: none"> • For Cooking Mode, displays preset off timer minutes • For Rice Cooking, displays preset completion time
RICE COOKING MODE		<ul style="list-style-type: none"> • Select Rice Cooking Mode • Select rice type: White [WHT] or Brown [BRN] • Select desired finish: Normal [NORM], Scorched [SCORCH], or Porridge [PORR] (porridge option is only available for white rice)
COOKING MODE		<ul style="list-style-type: none"> • Select Cooking Mode • Select heat level: [MED], [LOW], [EXT LOW] or [WARM] (90-200°F)
AUTO WARM		<ul style="list-style-type: none"> • During Cooking Mode, set Auto Warm (hold for 1 second)

Musui-Kamado Features



Triple Thermal Heating

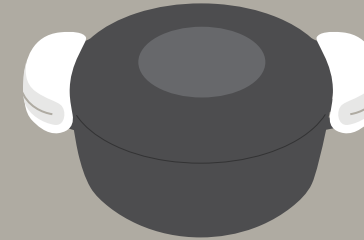
The Musui was meticulously engineered to control how ingredients are heated to distill and intensify their natural flavors. To achieve this, the Musui's airtight seal, three layers of enamel coating, and proprietary ring-shaped ribs unite to create a perfect balance of heat conduction, radiant heat, and steam convection.



Three-dimensional Kamado Heating

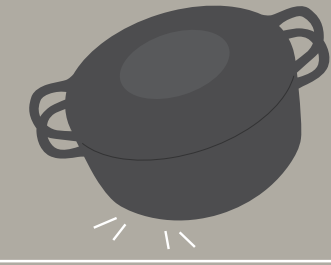
The Kamado extends the capabilities of the Musui by uniting high-performance induction coils and a surrounding heater to deliver three-dimensional heating. This even heat distribution combined with the Musui's excellent heat retention creates a one-of-a-kind tool that defines a new standard of what cookware can accomplish.

Care Instructions Handling the Musui



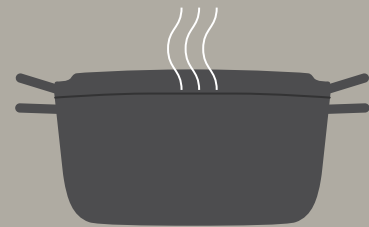
Use pot holders or oven mitts when handling a heated Musui

A heated cast iron pot is very hot during cooking and maintains that heat for some time after, so never touch the Musui or try to remove the lid with bare hands.



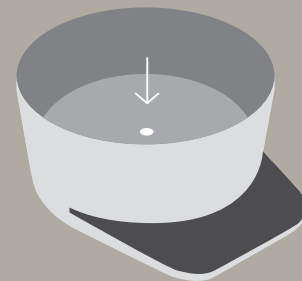
Hitting the Musui against hard surfaces may damage it

Enamel is made of glass and is sensitive. Be careful not to drop the Musui or hit it against any hard surfaces to avoid damaging the enamel.



Musui's Design Details

The Musui is purposefully designed with intuitive details to enhance cooking. The lid is designed to gently float, allowing steam to vent out instead of boiling over. The lid's double rings and soft spikes evenly distribute moisture and self-baste ingredients with their natural juices. The ridges on the bottom of the pot ensure even heat distribution while reducing the chances of burnt food.



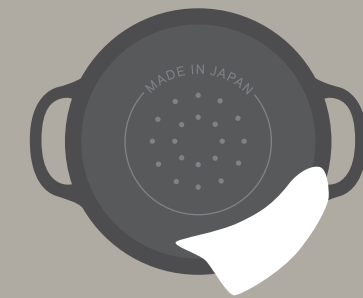
Kamado's Carefree Precision

At the touch of a button, the Kamado's heat sensor monitors and optimizes temperature. Cooking is streamlined into four heat settings, including a mode specifically for precision temperature control. These four heat settings are: [**MED**] (maintained at 445°F), [**LOW**] (300°F), [**EXT LOW**] (230°F), and [**WARM**] (where temperature can be adjusted in 1°F increments between 90 to 200°F).



Use silicone or wooden cooking tools and non-abrasive scrubbing pads

Avoid using metal kitchen tools on the enameled surface. Clean your Musui with mild dish soap and a soft sponge.



Give special consideration to the contact area between the pot and lid

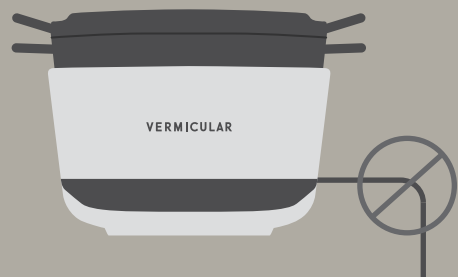
To achieve the Musui's exceptional seal, the contact area of the pot and lid is not enamel-coated. Make sure to season the rims of the pot and lid by rubbing on a thin coat of cooking oil, especially before the first several uses. To avoid rusting, always wipe wet spots with a dry cloth immediately after washing the pot.

Care Instructions Using the Musui-Kamado in the Kitchen



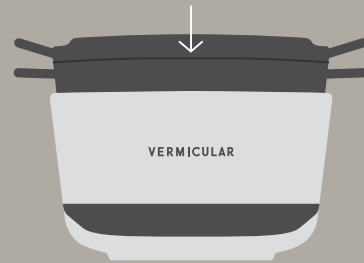
Place the Musui-Kamado out of a child's reach

The Musui-Kamado becomes very hot during cooking and high-temperature steam may be released. To prevent the appliance from tipping over or falling, set it on a flat and stable surface.



Do not let the cord drape over the countertop

The cord can easily be pulled down or tripped over. The cord cannot be detached. There are risks of injury, burn, and malfunction if the appliance is tipped over or dropped.



Direct the raised mark on the Musui lid away from walls and furniture

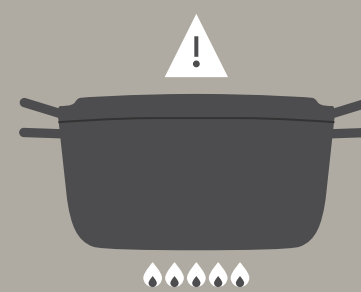
Hot steam escapes from the gap under the raised mark on the lid. Do not place any objects, including hands and face, in the direction of the mark. The pot is designed to minimize boil-over but boil-over may still occur in some instances.



Do not block intake or exhaust ports on the Kamado

Allow the Kamado at least 4 inches of space on the sides and rear. Placing the appliance on carpet or on top of a tablecloth may block the ports which will cause the appliance to overheat and could result in malfunction or fire.

Care Instructions Cooking with the Musui & the Musui-Kamado



Cooking with the Musui

The Musui can be used on its own, without the Kamado.

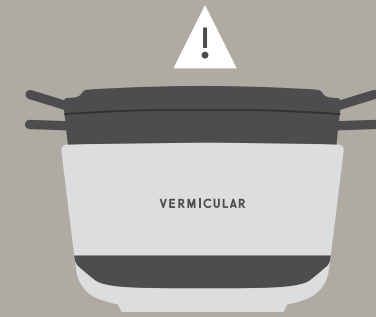
The Musui's enamel can be permanently damaged if used with high heat or if heated while empty on medium heat for more than 7 minutes. If you heat an empty Musui by mistake, never add water to cool the pot. Wait until it cools down naturally.

Acceptable heat sources

Gas and electric stove
Induction cooktop
Oven (less than 570°F)

Unacceptable heat source

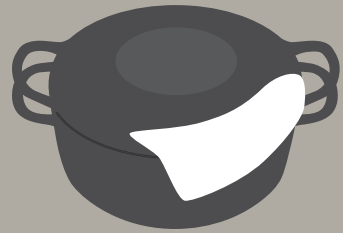
Microwaves



Cooking with the Musui-Kamado

- The Kamado can only be used with a 120V AC power outlet. Do not use a multi-outlet power strip.
- Always dry exterior surfaces of the Musui prior to use. A wet surface may lead to decreased heating efficiency which may cause overheating or malfunction.
- Never place a Musui that has been heated elsewhere on the Kamado.
- The Musui-Kamado is not intended for deep-frying. High-temperature oil splatter may damage the Kamado.
- Never touch the glass top or inside surfaces of the Kamado during or after use.
- To avoid boil-over, do not fill the Musui to its maximum capacity.
- Always remove the Musui from the Kamado when adding large amounts of liquids while cooking.

Care Instructions Cleaning the Musui



Dry the pot immediately after washing

The contact area of the pot and lid is not enamel-coated and can potentially rust, so make sure the rims are dried thoroughly with a dry cloth. In case you will not be using the pot for a while, place paper towels between the pot and lid when storing.



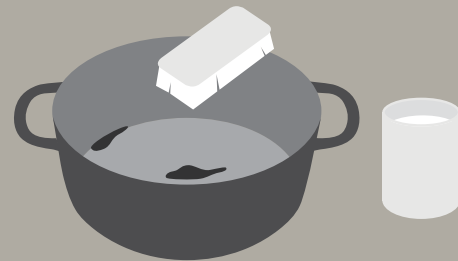
Removing stubborn burnt food

Fill the pot with enough water to cover the burnt food, add 2-3 tablespoons of baking soda, and boil water over medium heat for about 10 minutes. Once cooled, gently scrub with a soft sponge. Repeat this step several times until clean. Never scrub with force or with abrasive cleaners.



Storing food inside the pot

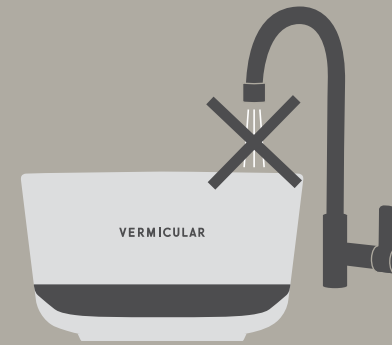
When you are storing food inside the pot for a long period of time, you can lightly apply cooking oil on the rims of the pot and lid to avoid potential rusting. In the event of rust, clean off with mild dish soap. If you still cannot get rid of the rust, use a rust remover.



Removing stains

Pots used over a long period of time can become stained from ingredients and seasonings. If the enamel gets stained, never use abrasive cleaners. Only use non-abrasive cleaners such as Bar Keepers Friend® or cookware-safe bleach, with a soft brush or sponge.

Care Instructions Cleaning the Kamado



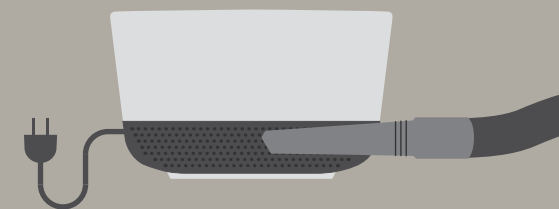
Do not wash the Kamado directly with water

Since the Kamado is an induction cooker with electrical parts, never immerse the appliance in water or any other liquids. Instead, use a wet cloth to clean. Immersing in water may result in fire or electric shock.



Clean the Kamado only with the power off and after it has cooled

Clean the Kamado with a wet cloth. For tough stains, use a soft cloth with mild dish soap to clean and dry thoroughly with a separate dry cloth. If the silicone gasket gets dirty: remove it, wash with soapy water, and dry before reinstalling. For the glass top and heat sensor, apply a small amount of liquid cleanser and gently scrub to clean.



Remove dust on the ports using a vacuum cleaner

Never attempt to remove dust using pins, fingers, or any foreign objects as it will result in malfunction, electric shock, and/or injury.

Steam-Roast

- 31 Steam-Roasted Vegetables
- 34 Japanese Sweet Potatoes
- 34 Orange Roasted Carrots
- 35 Asparagus with Poached Eggs
- 35 Brussels Sprouts with Fish Sauce
- 37 Beets with Yogurt Sauce
- 38 Cauliflower Hummus
- 38 Baba Ganoush
- 42 Teriyaki Salmon
- 43 Spanish Tortilla
- 43 Rosemary Potatoes



Enjoy dishes with golden crusts and sweet, tenderized interiors through the Musui's unique ability to steam and roast in tandem. The Musui's exceptional seal and steam convection give you the best of both worlds—transforming roasted vegetables and protein staples into surprisingly textured, multi-dimensional meals.

1. Cook with the lid on when steam-roasting

Cover the Musui while cooking so that steam is retained and circulates inside the pot.

2. For vegetables, once washed, transfer to the pot without draining water

Keeping vegetables moist will prevent scorching and boost natural flavors.

3. Add 1 or 2 tablespoons of water for ingredients with less water content

Burning is unavoidable when cooking some vegetables, such as sweet potatoes. In such cases, try adding 1 or 2 tablespoons to help generate steam when cooking.





SERVES 4

Steam-Roasted Vegetables

COOKING FLOW

COOK ▶ 30 min

 ▶ [LOW] 10 min + 20 min

INGREDIENTS

1 medium carrot (100 g), peeled,
cut into bite-size pieces
3 small potatoes (200 g total), cut into 4 pieces
1 tablespoon olive oil
½ teaspoon kosher salt

1 medium zucchini (120 g), cut into ¾" slices
½ each red and yellow bell pepper (100 g total),
cut into bite-size pieces
½ head cauliflower (250 g), cut into small florets
1 tablespoon olive oil
½ teaspoon kosher salt

1 ½ tablespoons (20 g) unsalted butter,
room temperature

The perfect accompaniment to a main dish, the Musui's perfect seal allows you to steam and roast vegetables at the same time—giving you the contrast of crisp exteriors and sweet, tender interiors.

DIRECTIONS

1. In a medium bowl, toss carrots and potatoes with olive oil and salt. In a separate bowl, toss zucchini, bell peppers and cauliflower with olive oil and salt.
2. Add carrots and potatoes in the pot and lightly stir. Cover and steam-roast over [LOW] heat for 10 minutes.
3. Uncover, add zucchini, bell peppers and cauliflower and lightly stir. Cover and steam-roast over [LOW] heat for another 20 minutes.
4. Add butter once the carrots are tender and gently stir to mix before serving.

2



3



4





SERVES 4

Japanese Sweet Potatoes

The Musui’s radiant heat penetrates deeply, making our ‘satsuma-imo’, Japanese sweet potatoes, incredibly sweet and succulent, as if they were baked with hot stones.

COOKING FLOW

COOK ▶ 40 min

 ▶ [LOW] 40 min

INGREDIENTS

4 small Japanese sweet potatoes, skin-on
Unsalted butter, optional

DIRECTIONS

1. Add 1 tablespoon of water and lay sweet potatoes in the pot.
2. Cover and steam-roast over [LOW] heat for 40 minutes or until toothpick comes out clean.
3. You can peel and serve as is or top with butter and serve.

NOTE

- Adjust the cooking time depending on the size of the sweet potatoes. If using large sweet potatoes, increase the cooking time by 15–20 minutes.

SERVES 2-3

Orange Roasted Carrots

A delightful, sweet vegetable side dish that accompanies any meat entrée, our orange roasted carrots are steam-roasted in orange juice, resulting in a lightly caramelized outside and tender interior.

COOKING FLOW

COOK ▶ 40 min

 ▶ [LOW] 20 min
▶ [EXT LOW] 20 min

INGREDIENTS

4 medium carrots, unpeeled, halved lengthwise, cut into 4" lengths

Orange Juice Mixture

3 tablespoons orange juice
½ teaspoon kosher salt
½ teaspoon coriander seeds
1" piece fresh ginger, unpeeled, crushed
1 sprig fresh thyme
Orange zest

Garnish

Sour cream or feta cheese
Sliced almonds
Chopped fresh parsley

DIRECTIONS

1. In a small bowl, mix ingredients for **Orange Juice Mixture**. Set aside.
2. Place carrots in the pot, cover and steam-roast over [LOW] heat for 20 minutes.
3. Uncover and drizzle **Orange Juice Mixture** on top. Cover and simmer over [EXT LOW] heat for 20 minutes.
4. Let cool and serve with sour cream or feta cheese. Sprinkle with sliced almonds and chopped parsley for garnish.


SERVES 4

Asparagus with Poached Eggs

Spring rings eternal with this quick and simple side dish. The steam convection of the Musui cooks asparagus to perfection, creating a healthy, spirited choice for spring suppers.

COOKING FLOW

COOK ▶ 10 min

 ▶ [LOW] 10 min

INGREDIENTS

8 asparagus, halved crosswise
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 tablespoon olive oil

1 teaspoon balsamic vinegar
Olive oil, to your liking
Parmesan cheese, shaved

2 poached eggs (see page 127)

Garnish

Balsamic vinegar
Olive oil
Shaved parmesan cheese

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and add in asparagus. Sprinkle salt and black pepper, cover and steam-roast over [LOW] heat for 10 minutes.
2. Serve with poached eggs on top. Drizzle with balsamic vinegar and olive oil, then sprinkle with shaved Parmesan cheese to your liking before serving.

SERVES 4

Brussels Sprouts with Fish Sauce

Crisp on the outside with leaves that give way to a soft, succulent interior—our perfectly-roasted brussels sprouts are tossed with a fish sauce that adds depth and roundness.

COOKING FLOW

COOK ▶ 20 min

 ▶ [LOW] 20 min

INGREDIENTS

10 Brussels sprouts, halved lengthwise
2 tablespoons olive oil

Sauce Mixture

½ clove garlic, minced
1 tablespoon Nam Pla (fish sauce)
2 teaspoons red wine vinegar
1 teaspoon fresh ginger, peeled, finely chopped
1 teaspoon fresh cilantro leaves, chopped
1 teaspoon sugar
½ teaspoon crushed red pepper

DIRECTIONS

1. Add olive oil to the pot and arrange Brussels sprouts evenly, cut-side down. Cover and steam-roast over [LOW] heat for 20 minutes.
2. In a small bowl, mix all ingredients for **Sauce Mixture**.
3. Drizzle **Sauce Mixture** over the Brussels sprouts and serve.



SERVES 4

Beets with Yogurt Sauce

An elevated side dish to brighten any dinner. Balance beets' earthy sweetness with a savory yogurt sauce that will look beautiful plated on your table.

COOKING FLOW

COOK ▶ 40 min

▶ [LOW] 30 min
▶ REST 10 min

INGREDIENTS

6 baby beets, unpeeled, leaves trimmed
1 bay leaf
1 sprig fresh thyme

Sauce A

½ cup (120 g) plain yogurt
½ teaspoon ground coriander
¼ teaspoon kosher salt
⅛ teaspoon ground ginger

Sauce B

1 tablespoon balsamic vinegar
1 ½ teaspoons sugar
½ teaspoon kosher salt

Garnish

Chopped walnuts
Fresh dill or fennel fronds

DIRECTIONS

1. Place beets and herbs in the pot and add in 1 tablespoon of water.
2. Cover and steam-roast over [LOW] heat for 30 minutes. Turn off heat and let rest, covered, for another 10 minutes. Let cool in the refrigerator, then peel and cut into bite-sized pieces.
3. Mix ingredients for **Sauce A** and **Sauce B** separately.
4. Smear the plate with **Sauce A** and place the beets on top. Drizzle with **Sauce B**, then sprinkle chopped walnuts and dill or fennel fronds on top. Serve cold.

NOTE

- When the cooked beets are cool enough to handle, use a paper towel to rub off the skins.

SERVES 4-6

Cauliflower Hummus

A healthy, low-carb alternative to chickpeas, steam-roasting cauliflower in the Musui amplifies the subtle sweetness and nuttiness of the vegetable, giving you a fluffy, creamy hummus to share.

COOKING FLOW

COOK ▶ 30 min

▶ [LOW] 20 min
▶ REST 10 min

INGREDIENTS

1 head cauliflower, cut into ½" pieces
1 clove garlic, peeled, crushed
2 tablespoons lemon juice
1 teaspoon kosher salt
½ teaspoon ground cumin
½ teaspoon ground coriander
2 ½ tablespoons (35 g) tahini
3 tablespoons olive oil

Garnish

Finely chopped fresh parsley
Ground smoked paprika

DIRECTIONS

1. Add 1 tablespoon of water and place sliced cauliflower in the pot. Cover and steam-roast over [LOW] heat for 20 minutes. Turn off heat and let rest, covered, for another 10 minutes.
2. Combine cauliflower with garlic, lemon juice, salt and spices. Use blender until the mixture breaks down into a rough paste.
3. Once blended, add in tahini and olive oil. Blend to a finer paste. Season to taste with salt. Add more lemon juice if desired.
4. Transfer to a serving bowl, drizzle olive oil and garnish with parsley and smoked paprika alongside warm pita bread.

SERVES 8

Baba Ganoush

An essential appetizer, or 'mezze' as they say in the Mediterranean, the Musui condenses and intensifies the woody flavor of the eggplant to give your baba ganoush a richer, more memorable flavor.

COOKING FLOW

COOK ▶ 40 min

▶ [LOW] 40 min

INGREDIENTS

1 large eggplant, halved lengthwise, pierced on both sides
½ clove garlic, peeled, crushed
½ teaspoon kosher salt
1 tablespoon lemon juice
¼ teaspoon ground cumin
¼ teaspoon ground coriander
2 tablespoons (25 g) tahini
1 tablespoon + 2 teaspoons (25 ml) olive oil
½ cup (50 g) plain yogurt

Garnish

Ground smoked paprika
Sesame seeds
Olive oil

DIRECTIONS

1. Lay pierced eggplants in the pot skin-side down. Cover and steam-roast over [LOW] heat for 40 minutes. Transfer to a plate and let cool.
2. Remove the flesh and combine with garlic, salt, lemon juice and spices. Use blender to blend to a rough paste.
3. Once blended, add in tahini, olive oil and yogurt. Blend to a finer paste. Season to taste with salt and add more lemon juice if desired.
4. Transfer to a serving bowl, drizzle with olive oil, and sprinkle with smoked paprika and sesame seeds.





TERIYAKI SALMON

Teriyaki Salmon

A simple, yet beloved weekday-dinner recipe, our teriyaki salmon pleases all palates with the sweet and tangy teriyaki balanced with juicy, tender salmon—all done without the need to marinate.

COOKING FLOW

COOK ▶ 8 min



- ▶ [LOW] 5 min
- ▶ [MED] 3 min

INGREDIENTS

2 (6 oz each) salmon fillets, skinless
 1 tablespoon vegetable oil
 6 green beans, trimmed, halved crosswise

Teriyaki Sauce

2 tablespoons soy sauce
 2 tablespoons sake
 2 tablespoons mirin
 1 tablespoon honey
 ½ teaspoon ground ginger

Garnish

White sesame seeds
 Chopped scallions

DIRECTIONS

1. In a small bowl, mix ingredients for **Teriyaki Sauce**. Set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, switch to [LOW] heat and spread vegetable oil evenly. Place salmon fillets skin-side up, cover and steam-roast over [LOW] heat for 5 minutes.
3. Uncover and switch to [MED] heat. Flip fillets and add green beans and **Teriyaki Sauce**. Cook uncovered over [MED] heat for 3 minutes, or until sauce thickens.
4. Sprinkle sesame seeds and chopped scallions on top before serving.

NOTE

- Make sure the fillets come to room temperature and are patted dry before cooking.

Spanish Tortilla

Make brunch an even more beloved affair with our classic Spanish tortilla. The extra-fluffy dish is rich with the umami of vegetables, potato, and egg combined.

COOKING FLOW

COOK ▶ 45 min



- ▶ [LOW] 15 min + 10 min + 20 min

INGREDIENTS

1 medium onion, sliced
 1 large waxy potato, peeled, halved, finely sliced
 1 teaspoon kosher salt
 100 g spinach, cut into 1" slices

Egg Mixture

6 large eggs, beaten
 1 teaspoon kosher salt
 ¼ teaspoon freshly ground black pepper

DIRECTIONS

1. Lay parchment paper in the pot and add sliced onions and potatoes in that order. Sprinkle with salt. Cover and steam-roast over [LOW] heat for 15 minutes. Add spinach, cover and steam-roast over [LOW] heat for another 10 minutes.
2. Uncover, stir once, then pour in **Egg Mixture** on top. Quickly stir to mix evenly, cover and bake over [LOW] heat for 10 minutes.
3. Move the tortilla to a cutting board by lifting the parchment paper. Place another sheet of parchment paper over the tortilla, place a plate on top and flip.
4. Let cool for a few minutes before cutting to serve.

Rosemary Potatoes

A steam-roast that only the Musui-Kamado can achieve. Enjoy the perfection of our steam-roasting through the crisp exteriors and intensely-aromatic, tenderized interiors of rosemary potatoes.

COOKING FLOW

COOK ▶ 26 min



- ▶ [MED] 1 min
- ▶ [LOW] 25 min

INGREDIENTS

3 medium potatoes (600 g), skin-on, each cut into 8 pieces
 ¼ lb (100 g) bacon, cut into ½" pieces
 2 cloves garlic, peeled, crushed
 1 tablespoon olive oil
 2 sprigs fresh rosemary
 1 teaspoon kosher salt
 ½ teaspoon freshly ground pepper

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and sauté garlic for a quick minute.
2. Once fragrant, add in potatoes, sprinkle with salt and pepper and stir once.
3. Add in bacon and rosemary, cover and steam-roast over [LOW] heat for 25 minutes. Serve warm.



ROSEMARY POTATOES

SPANISH TORTILLA



Musui Cooking

- 51 Pot-au-feu
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Our fundamental cooking technique—Musui Cooking allows the pure potential of ingredients to flourish. In Japanese, musui simply means ‘waterless’ and it’s made possible because of the Musui’s exceptional seal. Instead of using excess seasoning, water, or sauces—ingredients do the work. The Musui condenses and intensifies their inherent deliciousness to create exquisite flavors, naturally.

-
1. Choose [**LOW**] heat for Musui Cooking

Musui cooking uses the natural juices contained in ingredients by steaming over [**LOW**] heat. Gradually heating ingredients is the key to extracting umami.

-
2. Adjust cooking time for small portions

Consider cooking complete approximately 10 minutes after steam comes out from under the lid.





SERVES 4

Pot-au-feu

COOKING FLOW

COOK ▶ 50 min

 ▶ [LOW] 50 min

INGREDIENTS

⅔ lb block bacon, cut into ½" thick pieces
 8 small sausages
 3 onions (750 g total), finely chopped
 ¼ head cabbage, cut into 4 wedges
 8 baby potatoes, skin-on
 1 medium carrot (100 g), peeled, halved crosswise,
 cut into ½" pieces
 ½ daikon, peeled, halved crosswise,
 cut into 6 wedges
 8 mushrooms

 1 bay leaf
 1 teaspoon black peppercorns
 1 teaspoon kosher salt
 ½ teaspoon freshly ground black pepper

Warm up with a soup that is easy-to-make, yet lets your creativity shine. Simply chop up your ingredients and pack them into the Musui. In fifty minutes, you'll have a soup that a small gathering can savor.

DIRECTIONS

1. Lay chopped onions on the bottom of the pot (a, b) and pack remaining ingredients tightly on top. Add bay leaf and peppercorns (c). Sprinkle with salt and pepper.
2. Cover and simmer over [LOW] heat for 50 minutes.
3. Add salt and pepper to your taste.

NOTE

- Leave the potatoes unpeeled so they don't absorb the soup from the other ingredients.

1a



1b

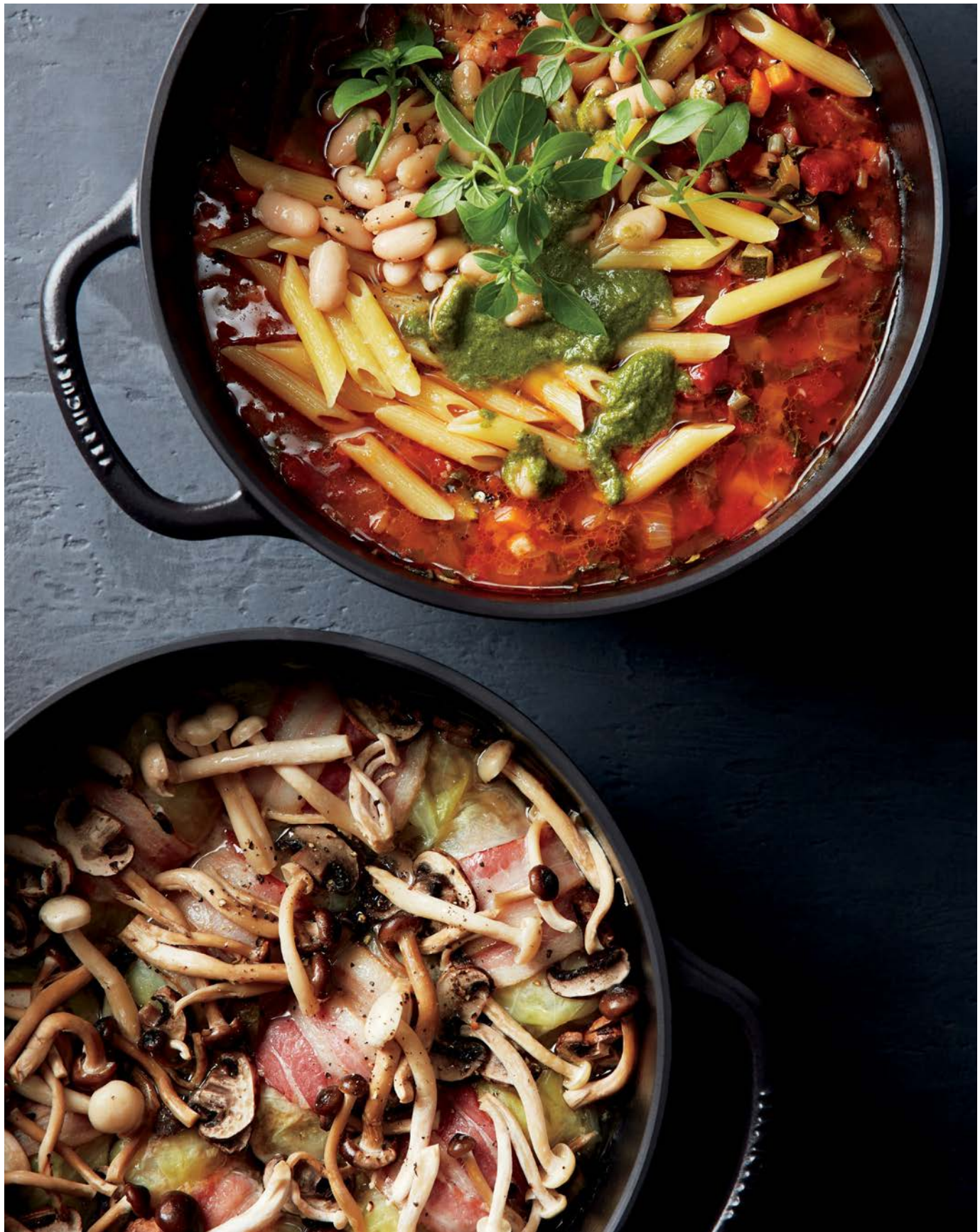


1c



3





Minestrone Soup

COOKING FLOW

COOK ▶ 63 min

 ▶ [LOW] 3 min + 60 min

INGREDIENTS

3 ½ oz pancetta, cut into ¼" dices
 1 clove garlic, minced
 2 tablespoons olive oil

Vegetables
 2 tomatoes (300 g total), cut into ¼" pieces
 2 onions (500 g total), cut into ¼" pieces
 2 stalks celery (120 g), cut into ¼" pieces
 1 medium zucchini (120 g), cut into ¼" pieces
 1 large carrot (120 g), cut into ¼" pieces
 8-10 green beans, cut into 4 pieces
 1 (14.5 oz) can diced tomatoes
 3 Swiss chard leaves, ribs and stems removed,
 sliced ¼" wide

½ teaspoon kosher salt
 ¼ teaspoon freshly ground black pepper
 8 sprigs fresh thyme
 1 bay leaf

½ cup cannellini beans, drained
 ⅓ cup elbow macaroni or small pasta shells, al dente
 Basil pesto, optional

For this cold weather favorite, escape the need for excess broth or seasoning and bring out the flavor profile of each individual vegetable in this hearty, healthy soup.

DIRECTIONS

1. Sauté garlic and bacon with olive oil over [LOW] heat for about 3 minutes.
2. Once fragrant, transfer **Vegetables** into the pot in the order listed and sprinkle with salt and pepper. Place thyme and bay leaf on top, cover and simmer over [LOW] heat for 60 minutes.
3. Uncover and add cannellini beans and pasta. Lightly stir and serve. If desired, stir in basil pesto with the heat off before serving.

NOTE

- The ingredients can be substituted with seasonal vegetables and greens you have on hand.

Stuffed Cabbage Rolls

COOKING FLOW

COOK ▶ 30 min

 ▶ [LOW] 30 min

INGREDIENTS

8 large outer cabbage leaves

Filling

½ lb ground beef and ½ lb ground pork, refrigerated
 ½ teaspoon kosher salt
 1 large egg, beaten
 ⅓ cup (50 ml) milk, room temperature
 1 cup (100 g) breadcrumbs, soaked in milk
 ½ medium onion, finely chopped
 ¼ teaspoon freshly ground black pepper
 ¼ teaspoon ground nutmeg

8 slices bacon
 1 medium onion, sliced
 1 cluster shimeji mushrooms, stemmed, separated
 6 mushrooms, stemmed, halved
 1 bay leaf
 ½ teaspoon kosher salt
 ¼ teaspoon freshly ground coarse black pepper

A hearty winter dish enhanced by the Musui-Kamado. Instead of having to create broth or sauce, natural juices present in cabbage, ground meat, and mushrooms emerge to create a rich, textured soup—perfect for nights in.

DIRECTIONS

1. Quickly boil cabbage leaves. Drain and slice off the center vein of each leaf. Set aside and cool.
2. In a large bowl, combine ground beef and pork. Add salt and mix using your hands until the mixture becomes sticky. Add the remaining **Filling** ingredients and continue to knead until fully incorporated. Divide into 8 portions and shape each into an oval, patting to release air.
3. Spread a cabbage leaf on a cutting board with the stem end closest to you. Place **Filling** near the stem end and roll up, folding both sides in as you roll. Position the stuffed cabbage seam-side down and wrap a slice of bacon around it. Repeat to make 8 rolls.
4. Place sliced onions into the pot, then lay stuffed cabbage rolls on top, seam-side down. Top with shimeji mushrooms, mushrooms and bay leaf in that order. Sprinkle salt and pepper, cover and simmer over [LOW] heat for 30 minutes.

NOTE

- Simmering in tomato sauce or with aromatic herbs such as rosemary is also recommended.



SERVES 4

Cream of Mushroom Soup

A vegetable that is essential in Japanese cuisine, the Musui uplifts cream of mushroom by using a fresh assortment of the vegetable to create an invigorating, dense soup.

COOKING FLOW

COOK ▶ 44 min

🔪 ▶ [LOW] 3 min + 1 min + 30 min + 10 min

INGREDIENTS

2 ½ cups (300 g) mushrooms (cremini, maitake, trumpet or mixed), stemmed, cut into thick slices
 3 shiitake mushrooms, stemmed, sliced
 1 cluster shimeji mushrooms, stemmed, separated
 1 medium onion, sliced
 2 oil-packed anchovy fillets, drained
 1 clove garlic, minced
 2 teaspoons kosher salt
 1 bay leaf
 1 ½ tablespoons (20 g) unsalted butter
 2 ⅞ cup (700 ml) milk
 ⅔ cup (100 ml) heavy cream

Garnish

Chopped chives

DIRECTIONS

1. Add butter and garlic in the pot and sauté over [LOW] heat for 3 minutes or until fragrant.
2. Once fragrant, add in anchovy and sauté over [LOW] heat for another minute.
3. Add mushrooms, onions, salt, and a bay leaf and lightly stir. Cover and simmer over [LOW] heat for 30 minutes.
4. Remove bay leaf and puree the sautéed vegetables until smooth using a blender.
5. Add milk and heavy cream, and continue to stir. Transfer the mixture back to the pot, cover and simmer over [LOW] heat for another 10 minutes. Finish with chopped chives for garnish and serve.

NOTE

- You can forgo Step 5 and use the paste as pâté.

SERVES 4

Old Bay® Seafood Boil

COOKING FLOW

COOK ▶ 40 min

 ▶ [LOW] 20 min + 20 min

INGREDIENTS

1 tablespoon Old Bay® seasoning
8 large shrimp, shell-on, legs removed
8 Manila clams, scrubbed
4 littleneck clams, scrubbed
¼ lb smoked sausage, cut into ½" rounds
2 medium potatoes, cut into 1" pieces
1 ear corn, husked, cut into quarters
2 tablespoons white wine
3 ½ tablespoons (50 g) unsalted butter

Garnish

Chopped fresh parsley

Celebrate the summer with a dish crafted for lazy, humid evenings. Our seafood boil amplifies the timeless Old Bay® spice—requiring no additional water or seasoning.

DIRECTIONS

1. Marinate shrimp and clams with Old Bay® seasoning. Set aside.
2. Add sausage, potatoes, corn, white wine and butter to the pot. Cover and simmer over [LOW] heat for 20 minutes.
3. Add marinated shrimp and clams to the pot and simmer over [LOW] heat for another 20 minutes.
4. Garnish with chopped parsley and serve.





SERVES 4

Thai Steamed Fish with Lime and Garlic

A sophisticated dinner without strenuous effort, the Musui's seal makes it ideal for steaming fish giving it a soft and delicate texture that is seasoned with a spirited mix of lime and garlic.

COOKING FLOW

COOK ▶ 25 min



▶ [LOW] 15 min

▶ REST 10 min

INGREDIENTS

1 lb white fish fillets, skinless, cut into 4 fillets

$\frac{2}{3}$ cup (70 g) bean sprouts

1 shallot, sliced

Sauce Mixture

2 $\frac{1}{2}$ tablespoons Nam Pla (fish sauce)

2 tablespoons lime juice

$\frac{1}{2}$ tablespoon sugar

8 slices fresh ginger, peeled

1 stalk lemongrass, sliced

1 clove garlic, cut diagonally into 1" pieces

$\frac{1}{4}$ Fresno pepper, stemmed, seeded, thinly sliced

4 lime leaves (optional)

Garnish

Cilantro

Thinly-sliced scallions

DIRECTIONS

1. In a small bowl, combine ingredients for **Sauce Mixture**.
2. Place bean sprouts and sliced shallots on the bottom of the pot. Lay fillets on top and drizzle **Sauce Mixture** over fish.
3. Place sliced ginger, lemongrass, Fresno pepper, garlic and lime leaves on top of each fish.
4. Cover and steam over [LOW] heat for 15 minutes. Turn off heat and rest covered for 10 minutes.
5. Garnish with cilantro or scallions and serve.



Seafood Paella

A beautiful display of Spanish cuisine, our seafood paella uses the natural, umami-rich broth crafted from ingredients to create a dish that highlights the individual flavors of the meat and seafood.

COOKING FLOW

COOK ▶ 54 min

- ▶ [**LOW**] 3 min
- ▶ [**MED**] 3 min
- ▶ [**LOW**] 20 min
- ▶ [**MED**] 1 min + 1 min + 3 min
- ▶ [**EXT LOW**] 10 min
- ▶ **REST** 13 min



INGREDIENTS

- 1 chicken thigh, cut into 1" pieces
- 3 ½ oz prosciutto, cut into 1" pieces
- 4 shrimp, shell-on, legs removed
- 8 mussels, scrubbed, debearded
- 1 whole squid, cleaned—body cut into ¼" rings, tentacles cut into small clusters
- 1 clove garlic, minced
- ½ medium onion, finely chopped
- ½ medium red bell pepper, cut into ½" pieces
- 1 medium tomato, cut into ½" pieces
- ⅓ cup (50 ml) white wine
- 1 bay leaf
- ½ teaspoon (0.3 g) saffron threads
- 1 teaspoon kosher salt

- 2 rice cups (360 ml) plain white rice, unrinsed
- 2 tablespoons olive oil, divided

Garnish

- ½ lemon, juiced
- Chopped fresh parsley

DIRECTIONS

1. Add 1 tablespoon of olive oil and garlic into the pot and heat over [**LOW**] heat for about 3 minutes. Once fragrant, add in onion, chicken thigh and prosciutto and sauté over [**MED**] heat for about 3 minutes or until the onion is translucent.
2. Add shrimp, mussels, bell pepper, tomato, white wine, and bay leaf. Cover and simmer over [**LOW**] heat for 20 minutes. Once the mussels open, transfer the ingredients to a sieve and separate them from the soup. Add water, saffron, and salt to the soup to make a 360 ml broth. Set aside.
3. Without rinsing the pot, heat 1 tablespoon of olive oil over [**MED**] heat for a minute and add rice. Continue to sauté the rice over [**MED**] heat for another minute or until it becomes translucent.
4. Add in the broth from Step 2 and bring to a boil. Level the rice and add squid on top. Cover and boil over [**MED**] heat for about 3 minutes.
5. Once steam starts to escape, switch to [**EXT LOW**] and continue to simmer for another 10 minutes. Add back ingredients from Step 2 and cover. Turn off heat and let it steam over residual heat for 13 minutes. Squeeze lemon to taste, garnish with chopped parsley and serve.

NOTE

- Let the rice cook in the flavorful broth of chicken, prosciutto, and seafood, with added saffron for enhanced flavor.
- Prosciutto can be substituted with Spanish chorizo.

Moroccan Sea Bass with Chermoula

Giving the bright, spicy chermoula its place to shine, the Musui's perfect seal enhances its impact, while its self-basting lid gives the sea bass a strikingly tender texture.

COOKING FLOW

COOK ▶ 35 min

- ▶ [**LOW**] 30 min
- ▶ **REST** 5 min



INGREDIENTS

- 1 lb sea bass fillets (or other white fish), cut into 4 fillets
- 10 cherry tomatoes, halved lengthwise
- 2 small potatoes, thinly sliced
- ½ medium onion, sliced
- ½ medium carrot, thinly sliced
- 1 stalk celery, sliced
- 4 lemon slices

Chermoula Oil

- 4 tablespoons olive oil
- 1 clove garlic, minced
- 1 tablespoon parsley, chopped
- 1 tablespoon cilantro, chopped
- 1 teaspoon kosher salt
- 1 teaspoon ground paprika
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground ginger
- Zest from 1 lemon, grated

Garnish

- Cilantro (or parsley)

DIRECTIONS

1. Mix ingredients for **Chermoula Oil**.
2. Marinate fish using 1 tablespoon of **Chermoula Oil** for at least 30 minutes, preferably an hour.
3. Arrange sliced onions, potatoes, carrots, and celery in the pot in that order and drizzle the remaining **Chermoula Oil** on top. Place the marinated fish and cherry tomatoes on top, then place lemon slices on each fish.
4. Cover and steam over [**LOW**] heat for 30 minutes and rest covered for 5 minutes.
5. Garnish with cilantro or parsley.



SIMMERED KABOCHA SQUASH

SERVES 4

Simmered Kabocha Squash

One of the most classic and popular side dishes of traditional Japanese cuisine is simmered kabocha squash. Savory is balanced with the perfect amount of sweet, with no need for dashi stock or water.

COOKING FLOW

COOK ▶ 20 min

 ▶ [LOW] 20 min

INGREDIENTS

½ medium kabocha squash (650 g), skin-on, seeded, cut into large chunks

Sauce Mixture

1 tablespoon mirin
1 tablespoon sake
1 tablespoon soy sauce

DIRECTIONS

1. Combine ingredients for **Sauce Mixture**. Set aside.
2. Add 2 tablespoons of water to the pot. Lay a sheet of parchment paper and place the cut kabocha on top. Drizzle **Sauce Mixture** over the kabocha and toss well.
3. Cover and simmer over [LOW] heat for 20 minutes or until tender. Let cool and serve.

NOTE

- Kabocha tends to absorb liquid; using a sheet of parchment paper will help prevent it from burning.


SERVES 4

Pork Miso Soup

Our pork miso soup, 'tonjiru' in Japanese, uses pork slices and root vegetables to create a rich, comforting soup that can be used as an appetizer or dish to stand on its own.

COOKING FLOW

COOK ▶ 30 min

 ▶ [LOW] 20 min + 10 min

INGREDIENTS

⅓ lb thinly-sliced pork belly, cut into bite-size pieces
⅓ burdock, unpeeled, thinly sliced
3 Japanese taro, peeled, rinsed, cut into ½" pieces
1 medium carrot, peeled, cut into ½" pieces
½ block konnyaku (konjac), rinsed, cut into ½" pieces
1 Japanese leek, cut into ½" diagonal slices
2" daikon, peeled, quartered lengthwise, thinly sliced
1 medium firm tofu (300 g), cut into 1" pieces
2 ½ cups (600 ml) water
⅓ cup + 1 tablespoon (100 g) miso (preferably a mix of red and white), to taste

Garnish

Shichimi togarashi (Japanese spice mixture)

DIRECTIONS

1. Add all vegetables in the pot and lay pork slices on top. Cover and simmer over [LOW] heat for 20 minutes.
2. Use a cake tester to check if the taros are cooked. Once they are tender, add tofu and water. Cover and simmer over [LOW] heat for another 10 minutes.
3. Add miso using a strainer or ladle to dissolve. Taste the soup before adding more miso. Stir well and serve hot.

NOTE

- Depending on the type of miso, the saltiness varies. Adjust the amount of miso by adding it in stages.



Sear & Sauté

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Delight your table with beautifully caramelized, seared and sautéed dishes. The Musui's formidable heat capabilities make it easy, just a quick preheat of the pot and proteins or vegetables can be seared, sautéed or even stir-fried using the pot's ridged bottom. Steam convection completes the cook, ensuring dishes arrive tender and juicy.

1. Start sautéing or searing once the [GRILL OK] sign is displayed on the Kamado

The [GRILL OK] sign confirms that the pot is thoroughly preheated. Next: evenly spread oil in the pot to prevent any sticking and to ensure a crisp, golden brown crust. Sautéing and searing using [MED] heat can be continued for 25 minutes.

2. Sear by pressing thick-cut meats down against the bottom of the pot

The key to searing evenly is pressing down until the sizzling sound stops. Once seared, the meat should easily come off the bottom of the pot.

3. For sautéing, try to chop ingredients in similar sizes so they cook evenly

Make sure all ingredients are chopped and ready to go before you start preheating.





SERVES 4

Roasted Pork Loin with Root Vegetables

Perfect as the centerpiece of a holiday dinner, the high heat capacity of the Musui makes a delectable roast pork. Searing will render the pork's fat and natural juices, all to be absorbed by the root vegetables.

COOKING FLOW

COOK ▶ 47 min



- ▶ [MED] 12 min
- ▶ [LOW] 10 min + 10 min
- ▶ REST 15 min

INGREDIENTS

- 1 ½ lb pork loin, boneless
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 2 bay leaves
- 4 sprigs fresh sage
- 2 sprigs fresh rosemary
- 1 medium onion, skin-on, cut into 8 pieces
- 2 medium carrots, unpeeled, halved lengthwise, cut into 3" pieces
- 1 medium potato, skin-on, cut into 8 pieces
- 2 cloves garlic, skin-on, crushed

Anchovy Caper Sauce

- 8-10 anchovy fillets, finely chopped
- 1 tablespoon capers, finely chopped
- 3 tablespoons olive oil

DIRECTIONS

1. Rub the entire surface of pork with salt, pepper and olive oil. Place bay leaf and herbs on the roast and let sit for at least 10 minutes.
2. Preheat the pot with [MED] heat (a). Once [GRILL OK] sign appears, remove the herbs and transfer the pork into the pot. Sear for 2 minutes on each side (b).
3. Transfer the pork to a rack. Add onions, carrots, potatoes and garlic to the pot, stirring to coat the vegetables with the juices. Return the herbs and the pork to the pot, cover and roast over [LOW] heat for 10 minutes.
4. Uncover, flip the pork and vegetables, and roast over [LOW] heat for another 10 minutes. Turn off heat and let them steam over residual heat for 15 minutes. Combine ingredients for **Anchovy Caper Sauce** and mix well.
5. Transfer the roast to a carving board, slice it and spoon **Anchovy Caper Sauce** on the roast before serving.

NOTE

- When searing or sautéing over [MED] heat, wait until the [GRILL OK] sign appears. This confirms that the pot is thoroughly preheated.
- Resting the roast at the end will help it absorb flavor and prevent juices from running out when cutting.

2a



2b



3



Japanese Pork Belly

COOKING FLOW

COOK ▶ 136 min



- ▶ [MED] 6 min
- ▶ [LOW] 120 min
- ▶ REST 10 min

INGREDIENTS

1 ¾ lb pork belly, cut into 2" cubes
 5" daikon (500 g), peeled, halved lengthwise,
 cut into 1" rounds
 2 leeks, white and pale-green parts only,
 cut into 2" pieces
 2" piece fresh ginger, unpeeled, thinly sliced
 2 whole dried red chilies

Sauce Mixture

6 tablespoons sake
 6 tablespoons mirin
 4 tablespoons soy sauce
 4 tablespoons sugar
 4 soft-boiled eggs (see page 127)

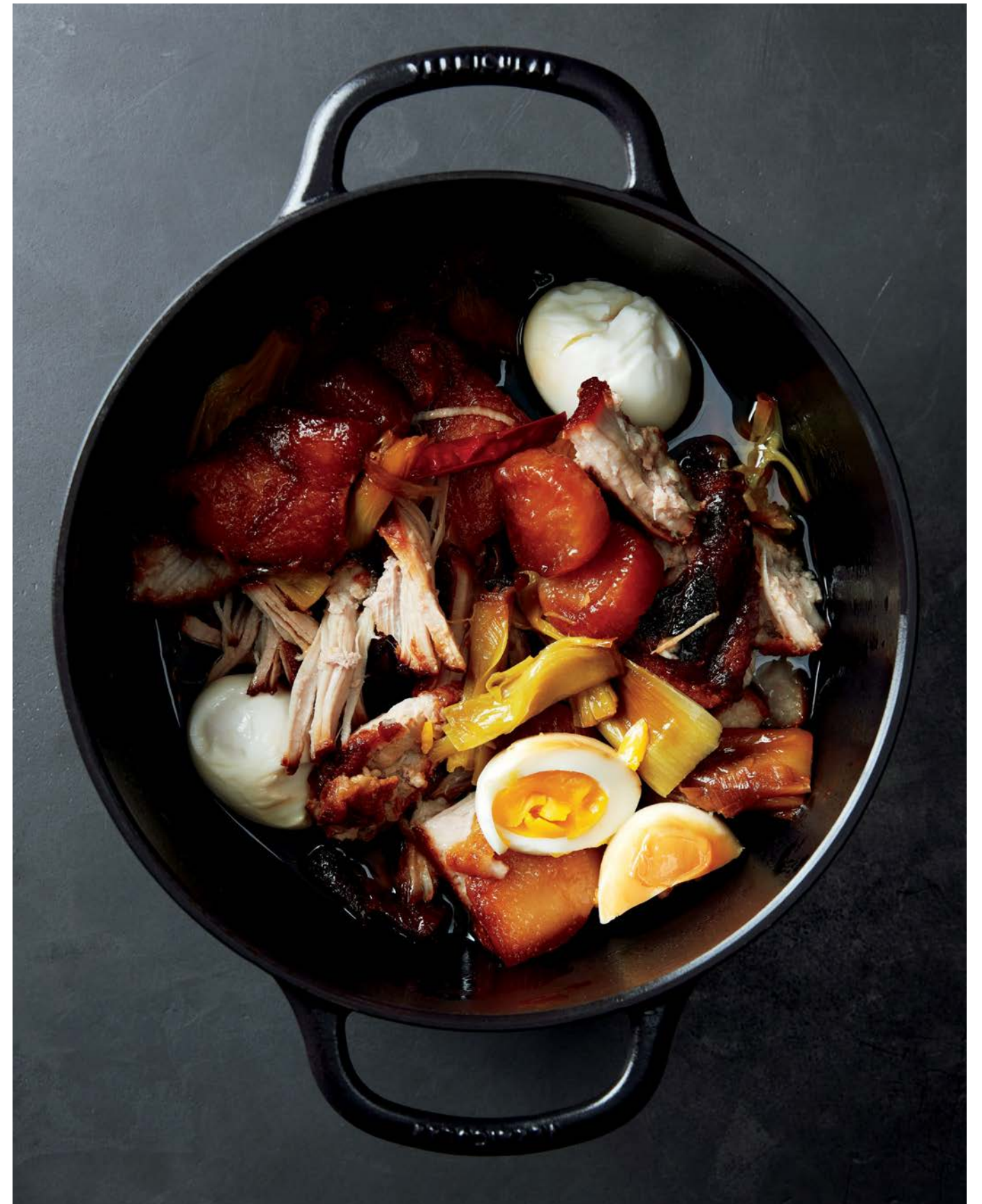
A seminal Japanese dish, 'Kakuni', Japanese pork belly is seared and slowly cooked until the meat is incredibly tender and rich with umami. (Insider tip: leftovers can be chopped up and used for savory next-day fried rice).

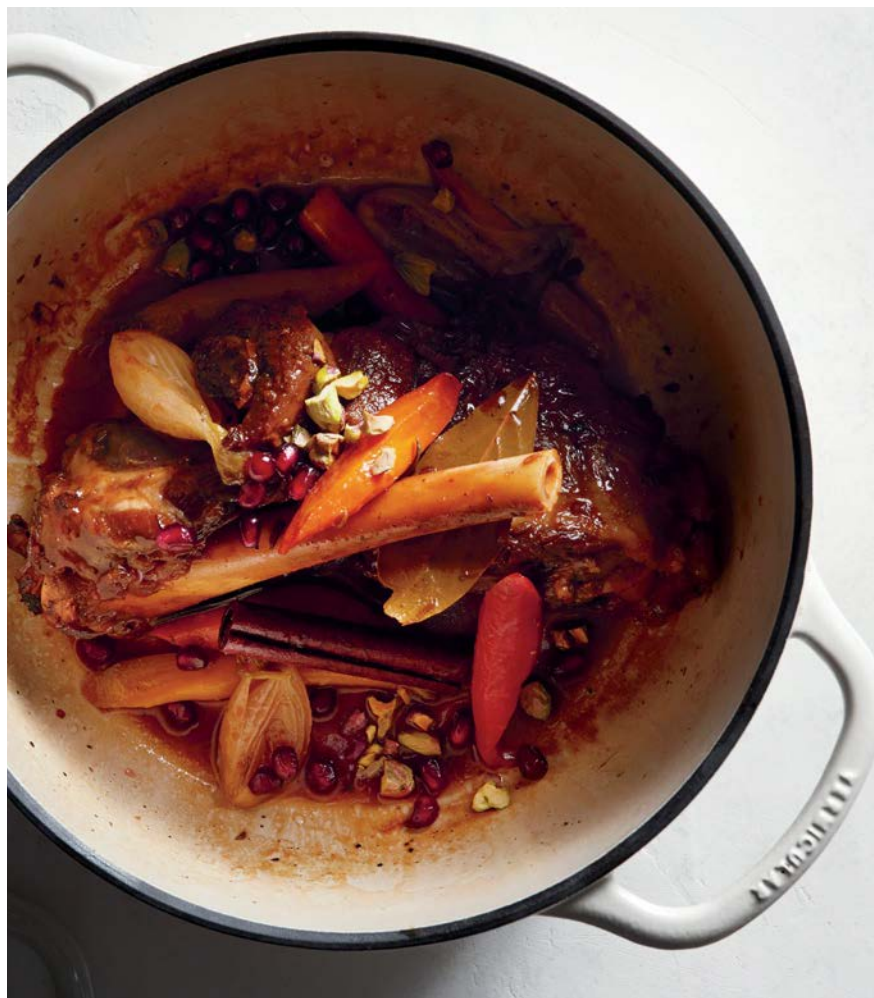
DIRECTIONS

1. Combine ingredients for **Sauce Mixture** and set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, sear pork belly fat-side first. Sear pork for about 1 minute each side or until golden brown on all sides. Transfer the meat onto a paper towel and wipe off excess oil left in the pot before returning the meat.
3. Add daikon, leek, ginger and red chilies on top. Pour in sauce mixture, cover and braise over [LOW] heat for 120 minutes.
4. Turn off heat and rest covered for 10 minutes. Once cooled down, add in soft-boiled eggs, stir and serve.

NOTE

- If you prefer to remove excess fat, refrigerate overnight to make it easier to trim away the solidified fat.
- If using thin daikon, no need to halve lengthwise.





SERVES 4

Lamb Shank with Pomegranates

A sear, a sauté, with bright, sweet pops of color, the Musui intensifies the flavors of our lamb shank, making it so tender, the meat gently falls off the bone.

COOKING FLOW

COOK ▶ 104 min

- ▶ [MED] 4 min
- ▶ [LOW] 60 min + 30 min + 10 min

INGREDIENTS

2 lb lamb shanks
 1 teaspoon kosher salt
 ½ teaspoon freshly ground black pepper
 2 tablespoons olive oil

Braising Liquid

1 ¼ cups (300 ml) chicken broth
 4 tablespoons pomegranate molasses
 1 cinnamon stick
 ½ teaspoon fennel seeds
 1 sprig fresh rosemary
 1 bay leaf
 1" piece fresh ginger, unpeeled
 4 medium spring onions (60 g), halved lengthwise
 3 rainbow carrots, cut into 3 pieces each

Garnish

¼ cup (30 g) pomegranate seeds
 Pistachio, optional

DIRECTIONS

1. Season lamb by rubbing salt and pepper on all sides; set aside. In a medium bowl, combine ingredients for **Braising Liquid** and set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and sear lamb for 2 minutes on each side or until golden brown on both sides. Remove the lamb and wipe the oil in the pot with paper towels.
3. Add **Braising Liquid** and seared lamb back in the pot. Cover and braise over [LOW] heat for 60 minutes.
4. Add in onions and carrots, then place lamb back on top of vegetables, flipping it to the other side. Cover and braise over [LOW] heat for another 30 minutes.
5. Remove the lamb and all vegetables from the pot. Reduce the sauce over [LOW] heat for 10 minutes or until it thickens. Drizzle the reduced sauce over the lamb and vegetables. Sprinkle with pomegranate seeds and pistachios for garnish.



Acqua Pazza

COOKING FLOW

COOK ▶ 18 min

-  ▶ [MED] 3 min
▶ [LOW] 15 min

INGREDIENTS

4 (5 oz each) red snapper fillets, skin-on

2 tablespoons olive oil

2 cloves garlic, minced

1 tablespoon capers, drained, minced

2 oil-packed anchovy fillets, drained, finely chopped

8 mussels, scrubbed, debearded

8 Manila clams, scrubbed

8 cherry tomatoes

8 black olives

4 sprigs fresh thyme

1 bay leaf

¼ teaspoon kosher salt

½ teaspoon freshly ground black pepper

3 tablespoons white wine

Garnish

Italian parsley

The Musui crafts the iconic Italian one-pot meal in less than half an hour. The seared red snapper is steamed with natural juices extracted to create an umami-rich broth with olives, thyme, and white wine.

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and sear fillets skin-side down for about 3 minutes or until skin is golden brown.
2. Remove fillets and add garlic, capers, anchovy and stir once. Place fillets back in the pot skin-side up.
3. Add clams, mussels, tomatoes, olives, thyme and bay leaf. Sprinkle with salt and pepper and drizzle white wine on top. Cover and simmer over [LOW] heat for 15 minutes.
4. Spoon sauce over fish and serve.

NOTE

- The skin will detach from the pot once it is completely rendered and crisp. Avoid flipping too early.

Kung Pao Chicken

COOKING FLOW

COOK ▶ 4 min

-  ▶ [MED] 4 min + 5 sec

INGREDIENTS

½ lb chicken thigh, skinless, boneless,
cut into 1" pieces

Chicken Marinade

1 teaspoon sake

½ teaspoon soy sauce

¼ teaspoon kosher salt

1 tablespoon cornstarch

Sauce Mixture

2 tablespoons water

1 tablespoon sake

1 tablespoon soy sauce

2 teaspoons rice vinegar

1 teaspoon sugar

½ teaspoon cornstarch

1 tablespoon vegetable oil

1 ½" piece fresh ginger, peeled, sliced

2 cloves garlic, sliced

⅓ cup (50 g) raw cashew nuts, roasted

1 teaspoon Sichuan peppercorn

3 whole dried red chilies, seeded

2 scallions, thinly sliced

Garnish

Chopped greens of scallions

With a popularity that spans continents, Kung Pao Chicken is given a perfect stir-fry with the heat retention and heat distribution of the Musui-Kamado. Quick and enticingly spicy, you'll never want to order take-out again.

DIRECTIONS

1. In a large bowl, mix sake, soy sauce and salt for **Chicken Marinade**. Then add cornstarch and mix until dissolved before coating it on chicken. In a separate bowl, combine ingredients for the **Sauce Mixture**; set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread vegetable oil evenly and sear chicken for 4 minutes or until golden brown on both sides. Transfer chicken to a plate.
3. Add ginger, garlic, cashew nuts, Sichuan peppercorn, chilies, scallions and **Sauce Mixture** to the pot; stir-fry over [MED] heat for about 5 seconds.
4. Add the seared chicken back into the pot and quickly stir to coat the chicken with **Sauce Mixture**.
5. Sprinkle chopped scallions on top and serve.



KUNG PAO CHICKEN





SERVES 2

Ham Fried Rice

Surpass your favorite take-out with a ham fried rice that is easily attained sans wok. A powerful, consistent heat from the Kamado makes a stir-fry quick with an even, light crunch.

COOKING FLOW

COOK ▶ 4 min

 ▶ [MED] 4 min

INGREDIENTS

- 1 ½ cups (300 g) cooked white rice
- 1 tablespoon vegetable oil
- 2 large eggs, beaten
- 80 g ham, cut into ½" pieces
- 2 scallions, finely chopped
- 1 tablespoon white sesame seeds
- ½ teaspoon kosher salt
- 1 teaspoon soy sauce

DIRECTIONS

1. Preheat the pot with [MED] heat (a). Once [GRILL OK] sign appears, spread vegetable oil evenly. Add eggs and stir constantly (b).
2. Once eggs are scrambled, add in rice and continue to stir to break up the rice; stir-fry for about 4 minutes.
3. Once moisture from rice is removed, add in ham, scallions, sesame seeds, salt and soy sauce in that order. Stir well and serve warm.

1a



1b



2



3





SERVES 2

Soft Scrambled Eggs

A fluffy slice of protein to start the day, these creamy scrambled eggs elevate the breakfast standard to a creamy, morning treat.

COOKING FLOW

COOK ▶ 3 min



- ▶ [LOW] 30 sec + 30 sec
- ▶ [EXT LOW] 1 min
- ▶ REST 1 min

INGREDIENTS

2 large eggs, beaten
 ¼ cup (60 ml) heavy cream
 ¼ teaspoon kosher salt
 ¾ tablespoon (10 g) unsalted butter
 Freshly ground black pepper, to taste

DIRECTIONS

1. In a medium bowl, combine eggs, heavy cream, salt and stir well.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, switch to [LOW] heat, add in butter and spread evenly.
3. Once butter starts melting, quickly add the mixture from Step 1 in the pot, let sit for 30 seconds.
4. Using a silicone spatula, bring the eggs towards the center of the pot. Let sit for another 30 seconds.
5. Bring the eggs towards the center again, cover and cook over [EXT LOW] heat for another minute. Turn off heat and let rest for a minute before serving.



SERVES 2

Kimchi Fried Rice

Create a Korean classic, full of flavor and kick. Stir-frying in the Musui will give your fried rice nice crispy bits to contrast with the kimchi and spicy Gochujang sauce.

COOKING FLOW

COOK ▶ 3 min



- ▶ [MED] 2 min + 1 min

INGREDIENTS

1 ½ cups (300 g) cooked white rice
 1 tablespoon vegetable oil
 1 large egg, beaten
 ¾ cup (40 g) enoki mushroom
 ¾ cup (100 g) kimchi, chopped
 2-3 scallions, finely chopped
 4 teaspoons (20 g) gochujang sauce
 (Korean red chili paste)
 1 teaspoon sesame oil
 1 poached (or fried) egg (see page 127)

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread vegetable oil evenly and add in egg while stirring. Once egg is scrambled, add rice and continue to stir-fry for about 2 minutes.
2. Once moisture from rice is removed, add in enoki and continue to stir. Then add kimchi, scallions, gochujang sauce and stir-fry for another minute.
3. Once all the ingredients are stirred well, drizzle sesame oil on top and turn off. Add poached egg on top and serve warm.

Braise & Stew

- 95 Chili con Carne
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- 110 Bolognese Sauce
- 111 Italian Meatballs



Because cast iron conducts and retains heat exceptionally well, the Musui is ideal for low and slow braises and stews. Ingredients can be seared or sautéed first and then simmered or braised, all within the same pot. The airtight sealing ensures ingredients develop into a delectable one pot meal with deep, complex flavors.

1. Sear and sauté first to build flavors

The ingredients can be first seared or sautéed and then simmered or braised, all within the same pot.

2. Heat low and slow for best results

Lower the heat accordingly, as cast iron is known to distribute and retain heat evenly throughout the pot.

3. Avoid adding too much liquid

Steam convection generated by the airtight seal of the Musui complements braising and stewing for efficient and elevated cooking.





SERVES 6-8

Chili con Carne

Bringing the Texas heat, our chili con carne delivers texture through a trifecta of sauté, sear, and stew—all done with the Musui. Plus, a treasure trove of distinct spices and our secret ingredient, chocolate, give it a delectable, unique depth.

COOKING FLOW

COOK ▶ 60 min



- ▶ [MED] 10 min + 10 min
- ▶ [LOW] 30 min + 10 min

INGREDIENTS

- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 ½ lb ground beef
- 1 ½ tablespoons kosher salt
- 1 whole dried red chili, stemmed, seeded
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground paprika
- 1 teaspoon (preferably) fresh marjoram, finely chopped
- 1 (14.5 oz) can diced tomatoes
- 100 ml chicken broth
- 1 (15.5 oz) can kidney beans, drained, rinsed
- 20 g dark chocolate

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread vegetable oil evenly and sauté onion and garlic for about 10 minutes or until onion begins to brown.
2. Add ground beef and brown over [MED] heat for about 10 minutes or until deeply browned. Stir occasionally until all the ground beef pieces are equally browned.
3. Add in salt, spices, diced tomatoes and chicken broth. Cover and simmer over [LOW] heat for 30 minutes.
4. Add kidney beans and simmer over [LOW] heat for another 10 minutes. Add in chocolate and stir before serving.

NOTE

- When browning ground beef, try not to stir too much to not let the juices run out of the meat.

2



4



Indian Chicken Curry

COOKING FLOW

COOK ▶ 74 min

🔪 ▶ [LOW] 5 min + 3 min +
1 min + 20 min + 45 min

INGREDIENTS

1 lb chicken thigh, cut into 2" pieces

Chicken Marinade

1 ½ teaspoons kosher salt
½ teaspoon ground turmeric
¼ teaspoon cayenne pepper

Spices

5 black peppercorns
4 whole cloves
4 green cardamom pods
1 bay leaf
1 whole dried red chili, stemmed, seeded
¼ cinnamon stick

3 tablespoons vegetable oil

Curry

½ medium onion, sliced
2 cloves garlic, minced
1" piece fresh ginger, peeled, minced
1 tablespoon tomato paste
1 medium tomato, diced
½ jalapeño pepper, seeded, finely chopped
½ teaspoon ground cumin
½ teaspoon ground coriander
4 tablespoons plain yogurt
½ lb baby potatoes, cut into 1" pieces

Spices bloom in our Indian chicken curry. A low simmer in oil emboldens their flavor while the perfect seal of the Musui concentrates the flavor profile to give you a restaurant-quality Indian dish at home.

⅔ cup (150 ml) chicken broth
1 teaspoon kosher salt

Garnish

1 tablespoon lemon juice
⅔ tablespoon butter
Chopped cilantro

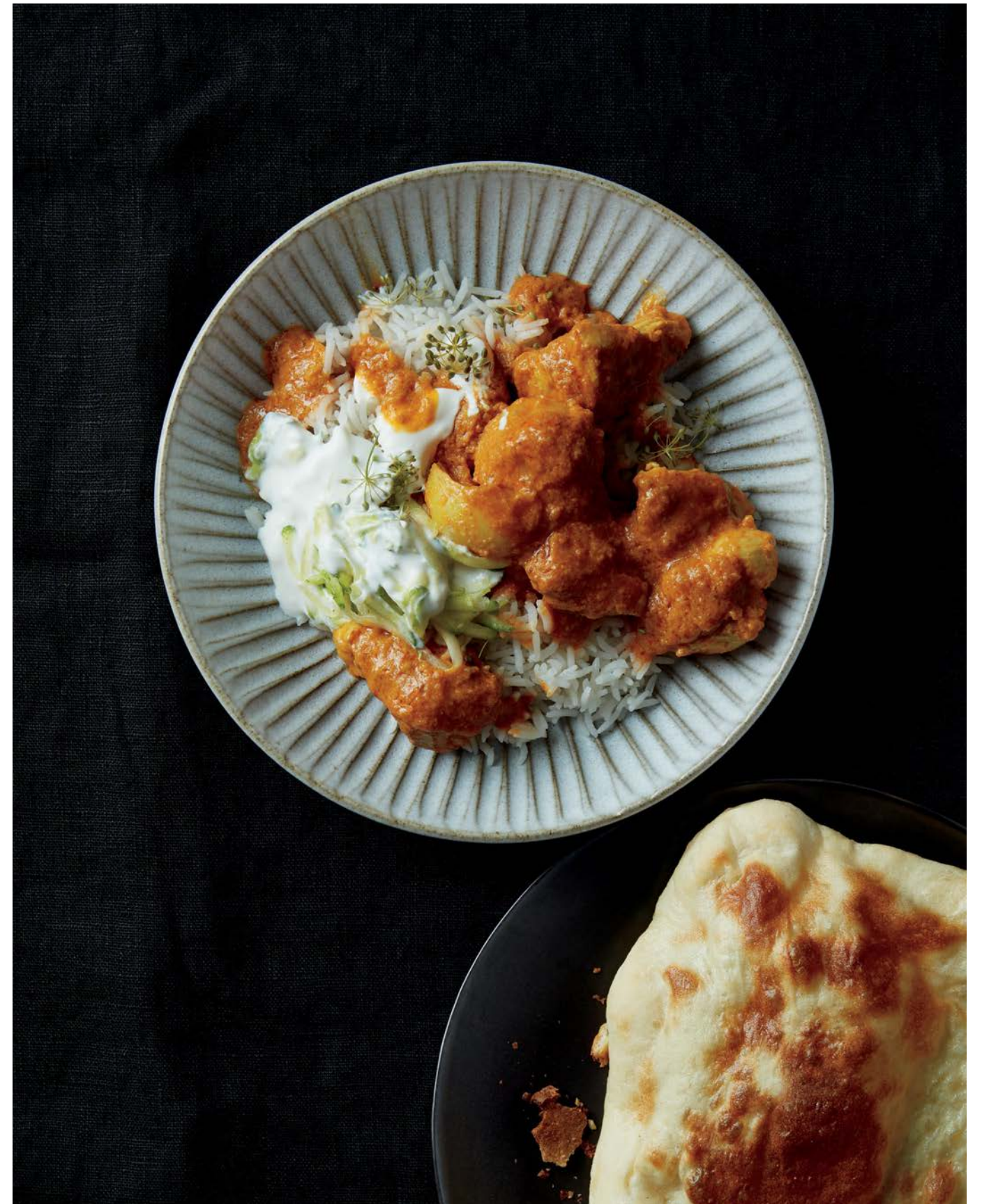
DIRECTIONS

1. In a large bowl, mix ingredients for **Chicken Marinade**, coat the chicken and marinate for at least 30 minutes, preferably overnight.
2. Fry **Spices** with vegetable oil over [LOW] heat for about 5 minutes or until fragrant. Add onion, garlic and ginger and sauté for 3 minutes or until the onion is translucent. Add tomato paste and sauté for another minute. Then add in tomato, jalapeño, cumin, coriander and yogurt; stir once. Cover and simmer over [LOW] heat for 20 minutes.
3. Take out cloves, bay leaf and cinnamon stick. Puree the sautéed vegetables using a blender, then return them to the pot.
4. Add marinated chicken, potatoes, chicken broth and salt. Cover and simmer over [LOW] heat for 45 minutes or until chicken and potatoes are tender.
5. Finish with lemon juice, butter and chopped cilantro for garnish. Serve with basmati rice or naan.

NOTE

- Make sure to keep stirring the spices to avoid burning.

BASMATI RICE (PAGE 168) & NAAN (PAGE 147)





Carnitas

Spanish for ‘little meats’, our carnitas are cooked slowly in an aromatic broth until tender and juicy. Once shredded, let the oven take over to give the dish its crunchy edges.

COOKING FLOW

COOK ▶ 130 min

 ▶ [**LOW**] 120 min
+ **OVEN 500°F** 10 min

INGREDIENTS

2 ½ lb pork shoulder or butt, fat cap on, cut into 2" blocks

Rub

½ tablespoon dried oregano
2 teaspoons kosher salt
1 teaspoon ground cumin
½ teaspoon freshly ground black pepper
1 tablespoon olive oil

1 medium onion, sliced
1 jalapeño pepper, seeded, chopped
2 cloves garlic, minced
1 whole orange, juice only
1 cup (240 ml) chicken broth

Garnish

Chopped cilantro
Pickled onions (optional)
Tortilla and salsa, for serving

DIRECTIONS

1. Combine the **Rub** ingredients then rub all over the pork. Set aside.
2. Place onion, jalapeño, and garlic in the pot and pour orange juice and chicken broth on top. Place pork on top, fat cap up.
3. Cover and braise over [**LOW**] heat for 120 minutes or until meat falls apart.
4. Move pork to a large cutting board and shred the pork using two forks. Discard the fat. Place the meat back into the pot and stir to coat meat in the juice.
5. Preheat oven to **500°F (260°C)** and broil uncovered for 10 minutes or until pork is golden brown and crispy on the edges.
6. Serve with tortillas, onions, limes, cilantro and salsa.

NOTE


- Do not trim fat away as the long cooking time allows the fat to melt and meld into the meat keeping it moist.
- Reduce the remaining juices so the shredded meat is not fully immersed. This will help crisp the meat in the oven.

Pozole Rojo

An authentic Mexican recipe, enjoy a flavorful and filling soup that packs the rich flavors of chilies into each serving. Be sure to char onions and chilies to ensure a rich, complex taste.

COOKING FLOW

COOK ▶ 134 min

 ▶ [**MED**] 4 min
▶ [**LOW**] 120 min + 10 min

INGREDIENTS

1 tablespoon olive oil
½ medium onion, cut into 3 thick slices
3 whole dried ancho chilies, stemmed, seeded
2 whole dried guajillo chilies, stemmed, seeded

1 lb pork shoulder or butt, boneless, cut into 1 ½" blocks
2 cloves garlic, chopped
2 teaspoons kosher salt
1 teaspoon ground cumin
½ teaspoon dried oregano

4 cups (960 ml) chicken broth
1 (25 oz) can white hominy, drained and rinsed

Garnish

Cilantro, chopped onions, avocados and lime wedges

DIRECTIONS

1. Preheat the pot with [**MED**] heat. Once [**GRILL OK**] sign appears, spread olive oil evenly and grill onions for about 2 minutes on one side. Add chilies and grill the other side of onions for another 2 minutes, or until charred and softened.
2. Add in pork, garlic, salt, spices and 4 cups of chicken broth. Cover and simmer over [**LOW**] heat for 120 minutes. Once cooked, transfer meat to a plate and shred into bite-size pieces using two forks.
3. Remove the chilies, then puree the soup using a blender. Return the pureed soup to the pot along with the shredded meat.
4. Add hominy, cover and simmer over [**LOW**] heat for another 10 minutes.
5. Garnish with cilantro, chopped onions, avocados, lime wedges and serve.

NOTE

- Charring onions and chilies adds deeper flavor to the soup.

Hungarian Goulash

COOKING FLOW

COOK ▶ 141 min



- ▶ [MED] 10 min + 10 min + 1 min
- ▶ [LOW] 90 min + 30 min

INGREDIENTS

- 1 ½ lb beef short ribs, cut into 1 ½" pieces
- 1 ½ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 1 ½ medium onions, diced
- 2 cloves garlic, minced
- 3 tablespoons tomato paste
- 2 tablespoons red wine vinegar
- 2 tablespoons sugar
- 1 ⅔ cups (400 ml) chicken broth
- 3 tablespoons ground paprika
- 2 tablespoons dried marjoram
- 2 teaspoons caraway seeds
- 2 bay leaves
- 2 medium carrots, cut into bite-size pieces

A historical dish that dates back to the 9th century, Hungarian goulash is perfectly paired with the Musui. The cast iron's exceptional heat retention gives the beef stew a dense, hearty flavor.

DIRECTIONS

1. Season beef with salt and pepper. Set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and sear beef for 10 minutes or until golden brown on all sides. Transfer to a plate.
3. In the same oil, sauté onions and garlic over [MED] heat for 10 minutes or until the onions are caramelized. Add tomato paste and sauté for another minute.
4. Add in red wine vinegar, sugar, chicken broth, spices and stir once. Then add in seared beef, cover and braise over [LOW] heat for 90 minutes.
5. Add in carrots and braise over [LOW] heat for another 30 minutes. Serve warm.





JALAPEÑO CORNBREAD (PAGE 153)

SERVES 4

Chicken Gumbo

COOKING FLOW

COOK ▶ 49 min



- ▶ [MED] 4 min + 2 min + 2 min + 1 min + 10 min
- ▶ [LOW] 30 min

INGREDIENTS

- ½ lb chicken thigh, skin-on, cut into 2" pieces
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil
- ⅓ lb andouille sausage, cut into ½" rounds
- ½ medium onion, diced
- 1 stalk celery, diced
- ½ medium bell pepper, seeded, diced
- 8 okras, trimmed, cut into ½" pieces

Roux

- 2 tablespoons (30 ml) vegetable oil
- ¼ cup (30 g) all-purpose flour
- 1 ⅔ cups (450 ml) chicken broth
- 8 shrimp, peeled and deveined
- 1 medium tomato, cut into ½" dices
- 1 tablespoon Worcestershire sauce
- ½ tablespoon Cajun spice
- 1 teaspoon Tabasco
- 3 sprigs fresh thyme
- 2 bay leaves

Garnish

- Chopped green onions

From searing the meat and sautéing the “Holy Trinity” of vegetables to making a roux, all components of our chicken gumbo are cooked in the Musui to build layer after layer of rich, intense Cajun flavor.

DIRECTIONS

1. Season chicken with salt and pepper. Set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread vegetable oil evenly and sear chicken skin-side down. Sear for about 4 minutes or until golden brown. Transfer to a plate.
3. Next, sear the sausage for 1 minute on each side and transfer to a plate. In the same oil, sauté the onion, celery and bell pepper for 2 minutes or until the onion is translucent. Add okras and sauté for another minute until tender. Transfer the sautéed vegetables to a plate and lightly rinse the pot.
4. For **Roux**, add in vegetable oil and flour in the pot and heat over [MED] heat. Stir constantly for about 10 minutes or until the roux is dark brown.
5. When the roux is ready, gradually add in chicken broth, stirring frequently to avoid lumps.
6. Add in rest of the ingredients, seared chicken and sausage and sautéed vegetables. Cover and simmer over [LOW] heat for 30 minutes. Serve over rice or with cornbread.

Moroccan Chicken Stew

COOKING FLOW

COOK ▶ 58 min

- ▶ [MED] 2 min + 3 min
- ▶ [LOW] 10 min
- ▶ [MED] 8 min
- ▶ [LOW] 15 min + 20 min



INGREDIENTS

4 bone-in chicken legs
Kosher salt
Freshly ground black pepper
1 tablespoon olive oil

Mixture A

½ daikon, peeled, quartered lengthwise,
cut into ½" rounds
2-3 carrots, unpeeled, thinly sliced into
2" length rectangles
½ medium onion, sliced
1 teaspoon kosher salt

Mixture B

1 medium Japanese sweet potato, skin-on,
cut into 1" rounds
½ cup dried soybeans, soaked, boiled until soft
1 can (14.5 oz) whole peeled tomatoes
1 teaspoon kosher salt
⅞ cup (200 ml) water

Mixture C

2 cloves garlic, skin-on, halved
2 tablespoons ground coriander
2 tablespoons ground cumin
1 tablespoon ground paprika
1 teaspoon fresh ginger, peeled, grated
¼ teaspoon cayenne pepper

Abscond away to North Africa with our Moroccan chicken stew. Sweet potatoes and a myriad of spices unite to make a dish as savory as it is enticingly fragrant.

DIRECTIONS

1. Season chicken with salt and pepper. Set aside.
2. Preheat the pot over [MED] heat. Once the [GRILL OK] sign appears, spread olive oil evenly and sear chicken for 1 minute on each side or until browned.
3. Add **Mixture A** and lightly stir. Cover and simmer over [MED] heat for 3 minutes. Once steam starts to escape, switch to [LOW] heat and simmer for another 10 minutes.
4. Add **Mixture B** and lightly stir, then add **Mixture C** and stir again. Cover and cook over [MED] heat for 8 minutes.
5. Once steam starts to escape, switch to [LOW] heat and simmer for 15 minutes. Uncover, lightly stir and simmer over [LOW] heat for another 20 minutes before serving.





Italian Meatballs

COOKING FLOW

COOK ▶ 27 min



- ▶ [**MED**] 2 min
- ▶ [**LOW**] 10 min + 5 min
- ▶ **REST** 10 min

INGREDIENTS

Meatballs

½ lb ground beef and ½ lb ground pork
2 teaspoons kosher salt

Mixture A

½ cup (120 ml) milk, room temperature
¼ cup (25 g) breadcrumbs, soaked in milk
1 large egg, slightly beaten
1 clove garlic, minced
4 tablespoons parmesan cheese, grated
2 tablespoons fresh parsley, finely chopped
½ teaspoon freshly ground black pepper
¼ teaspoon whole nutmeg, grated
½ teaspoon dried oregano

Sauce

2 cups tomato sauce

Penne pasta, for serving

Garnish

Torn basil

These classic Italian meatballs encourage family participation to create. Roll them together and let the Musui make the meat incredibly tender, not only falling off the fork—but melting on your tongue.

DIRECTIONS

1. In a large bowl, combine ground meat and salt, mixing by hand.
2. Add **Mixture A** and mix well until all ingredients are evenly combined. Shape the mixture into 8 small, bite-sized meatballs (80 g each) and place them on parchment paper.
3. For **Sauce**, bring tomato sauce to a boil using [**MED**] heat, about 2 minutes. Add meatballs, cover and simmer over [**LOW**] heat for 10 minutes.
4. Turn the meatballs, cover and braise for another 5 minutes over [**LOW**] heat. Turn off and rest covered for 10 minutes.
5. Serve over pasta, garnished with parmesan cheese and basil.

NOTE

- Soaking breadcrumbs in milk is the secret to making juicy and tender meatballs.

Bolognese Sauce

Pasta's perfect partner, our Bolognese sauce enriches the beloved meat sauce with a secret ingredient—chicken liver. It elevates the sauce with a new depth and creaminess.

COOKING FLOW

COOK ▶ 63 min



- ▶ [**LOW**] 3 min
- ▶ [**MED**] 10 min + 5 min
- ▶ [**LOW**] 45 min

INGREDIENTS

⅓ lb ground pork and ⅓ lb ground beef
⅓ lb (60 g) chicken liver, blood drained,
finely chopped

2 tablespoons olive oil
1 clove garlic, minced
½ medium onion (150 g), finely chopped
½ medium carrot (100 g), finely chopped
½ medium celery (80 g), finely chopped
6 mushrooms, finely chopped
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

100 ml red wine
1 (14.5 oz) can diced tomatoes
1 bay leaf

DIRECTIONS

1. Spread olive oil evenly in the pot, then add garlic and sauté over [**LOW**] heat for about 3 minutes or until fragrant.
2. Add onion, carrot, celery and mushrooms to the pot. Sauté over [**MED**] heat for about 10 minutes or until the vegetables are softened.
3. Push the sautéed vegetables to the side of the pot and add ground meat. Brown over [**MED**] heat for about 5 minutes or until fully cooked, then mix everything together.
4. Add liver, salt, and black pepper and continue to cook until browned. Once the liver is browned, pour in red wine and bring to a boil.
5. Add diced tomatoes and bay leaf. Cover and simmer over [**LOW**] heat for 45 minutes. Season with salt and pepper to taste.

NOTE

- When browning ground meat, avoid stirring too frequently to prevent juices from running out.

Precision Cooking

- 117 Honey-Soy Roast Beef Tenderloin
- 120 Sous-Vide Turkey Breast
- 121 Chinese Chicken Salad
- 124 Country Pâté
- 125 Tuna Confit
- 127 Eggs
- 128 White Miso
- 128 Shio Koji
- 131 Vanilla Bean Custard
- 134 Preserves
- 135 Homemade Yogurt



Perfect for a dinner party or personal meal prep, the Kamado makes precision cooking simple. Cook your proteins and eggs to perfection with exact temperatures ranging from 90° to 200°F, without having to undertake the hassle of vacuum-sealing. Proteins can be browned first and cooked slowly with precision heat control to build flavor and achieve incomparable juiciness and texture.

1. Choose [WARM] heat for precision cooking

[WARM] mode allows you to set and maintain exact temperature for cooking large cuts of meat such as roast beef or temperature-sensitive recipes, such as chicken and turkey breast, poached eggs, and egg custards.

2. Set the accurate temperature and cooking time for each recipe

The default temperature for [WARM] mode is set at **175°F**. Temperatures can be adjusted by increments of **1°F** between **90-200°F** and held exactly at that temperature during cooking. The cooking temperatures for each heat setting are also precisely controlled: [MED] at **445°F**, [LOW] at **300°F** and [EXT LOW] heat at **230°F**.





SERVES 4

Honey-Soy Roast Beef Tenderloin

COOKING FLOW

COOK ▶ 66 min

- ▶ [MED] 6 min
- ▶ [WARM 158°F] 60 min

INGREDIENTS

1 ½ lb beef tenderloin, room temperature
 1 teaspoon kosher salt
 1 teaspoon freshly ground black pepper
 1 tablespoon vegetable oil

Sauce Mixture

½ medium onion, grated
 1 clove garlic, grated
 3 tablespoons red wine
 3 tablespoons soy sauce
 2 tablespoons honey
 1 bay leaf

Succulent and perfectly sweet, our tenderloin makes a memorable entrée. Searing each side helps create a deep, savory flavor while the Kamado's precise temperature control ensures it comes out incredibly juicy and evenly cooked.

DIRECTIONS

1. Season beef by rubbing salt and pepper on all sides. In a small bowl, combine ingredients for **Sauce Mixture**; set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread vegetable oil evenly and sear beef for 1 minute each side or until golden brown on all sides.
3. Turn off heat, add **Sauce Mixture** (a) and roll the beef to dress entirely with sauce (b). Cover and cook over [WARM 158°F] for 60 minutes (c).
4. Transfer beef to carving board and let rest. Thinly slice and drizzle sauce on top before serving.

NOTE

- Searing all sides until golden brown in Step 2 helps lock in the umami and creates a deep, savory flavor.
- If you are not adding the sauce mixture, add 2 tablespoons of water to lower the pot's temperature before switching to [WARM] mode.

2



3a



3b



3c





CHINESE CHICKEN SALAD



SOUS-VIDE TURKEY BREAST

Sous-Vide Turkey Breast

Cook turkey breast to moist perfection with the precision cooking of the Kamado. Arrange fresh herbs to infuse the meat with a flavor the whole table will celebrate.

COOKING FLOW

COOK ▶ 43 min



▶ [MED] 3 min

▶ [WARM 176°F] 20 min + 20 min

INGREDIENTS

2 turkey breasts, skinless, butterflied

Brine Mixture

100 ml water

½ teaspoon kosher salt

1 teaspoon sugar

½ teaspoon freshly ground black pepper

2 sprigs fresh rosemary

DIRECTIONS

- (1st day) Butterfly turkey breasts to even out their thickness. Combine ingredients for **Brine Mixture** and place the turkey in a sealable bag with the brine. Refrigerate overnight.
- (2nd day) Remove the turkey from the brine and pat dry with paper towels. Allow the turkey to come to room temperature. Roll up the turkey breast, ensuring the thickness is even. Sprinkle with black pepper and top with a sprig of rosemary. Tightly wrap with plastic wrap and tie both ends. Repeat this step to make another roll.
- Add 2 tablespoons of water in the pot, lay parchment paper and transfer the rolls from Step 2 into the pot.
- Cover and steam over [MED] heat for 3 minutes, then steam over [WARM 176°F] for 20 minutes. Flip the turkey rolls, cover and keep steaming over [WARM 176°F] for another 20 minutes.
- Remove from the pot and refrigerate well. Cut into bite-size pieces and serve.

Chinese Chicken Salad

The best of both worlds, our Chinese chicken salad combines tender protein with a colorful mix of fresh vegetables. Enjoy it with an Asian-inspired vinaigrette dressing and share amongst friends.

COOKING FLOW

COOK ▶ 25 min



▶ [WARM 200°F] 15 min + 10 min

INGREDIENTS

Chicken

½ lb chicken breast, skinless, boneless

2 scallions, chopped

1" piece fresh ginger, unpeeled, crushed

2 cloves garlic, skin-on, crushed

Salad Dressing

2 tablespoons soy sauce

2 tablespoons rice vinegar

2 tablespoons white sesame seeds

1 tablespoon vegetable oil

1 teaspoon sesame oil

½ teaspoon fresh ginger, peeled, grated

½ teaspoon garlic, grated

Salad

120 g romaine lettuce, sliced

60 g bean sprouts

40 g radicchio, sliced

40 g carrots, julienned

40 g celery, julienned

40 g cucumber, julienned

20 g scallions, julienned

Garnish

Chopped cilantro

DIRECTIONS

- Add scallions, ginger and garlic in the pot. Place chicken on top of vegetables, cover and steam over [WARM 200°F] for 15 minutes. Flip the chicken and steam for another 10 minutes. Transfer to a plate and shred the chicken once cooled.
- In a small bowl, combine ingredients for **Salad Dressing** and mix well. Set aside.
- In a large bowl, add in cut vegetables and shredded chicken and toss with dressing.
- Garnish with cilantro and serve.



Country Pâté

COOKING FLOW

COOK ▶ 120 min

 ▶ [WARM 180°F] 120 min

INGREDIENTS

¾ lb pork shoulder, boneless, cut into ½" pieces
 ¼ lb chicken liver, cleaned
 15 g breadcrumbs, soaked in milk
 1 tablespoon (15 ml) milk
 1 large egg, beaten
 15 g pistachios

Marinade

2 teaspoons (10 ml) red wine
 2 teaspoons (10 ml) brandy
 1 tablespoon kosher salt
 ¼ teaspoon freshly ground pepper
 1 g curing salt No. 2
 1 teaspoon fresh thyme, chopped
 1 teaspoon garlic, minced

8 slices bacon
 2 bay leaves
 4 sprigs fresh thyme
 10 black peppercorns
 Dijon mustard and cornichons, for serving

2



3



4



5



DIRECTIONS

- (1st day) Combine all ingredients for **Marinade**. Marinate pork and chicken liver and refrigerate overnight.
- (2nd day) Chop marinated meat mixture with a knife into coarse ground meat. You can also use a food processor but try not to over-process the meat to maintain the coarse texture.
- Add in breadcrumbs soaked in milk, egg and pistachios to the meat mixture. Using your hands, mix well until the mixture gets sticky.
- Line baking loaf pan with bacon slices, arranging them across the width of the pan. Add the meat mixture on top, flatten and fold bacon slices over. Add bay leaf, thyme and peppercorns on top. Tightly wrap the whole pan with plastic wrap (several layers) and put rubber bands on both ends to seal.
- Add water in the pot and submerge the pâté in water. Cover and sous-vide over [WARM 180°F] for 120 minutes or until the internal temperature reaches 155°F (68°C).
- Remove from water, let cool and serve with Dijon mustard. You can chill in the refrigerator for up to 2-3 days.

NOTE

- Make sure to check if your loaf pan fits inside the pot. Mini loaf pan is recommended for this recipe.

Tuna Confit

Fresh tuna is poached in olive oil and infused with garlic and fresh herbs while low-temperature cooking gives it a plump and soft texture.

COOKING FLOW

COOK ▶ 60 min

 ▶ [WARM 158°F] 60 min

INGREDIENTS

2 tuna steaks (sushi-grade)
 Kosher salt—2% of tuna weight
 8 sprigs fresh thyme
 4 sprigs fresh rosemary
 2 bay leaves
 Olive oil, enough to cover tuna
 2 cloves garlic, peeled, crushed
 1 tablespoon black peppercorns

DIRECTIONS

- Rub salt on tuna and place herbs evenly on top. Tightly wrap each steak with plastic wrap and refrigerate for at least an hour, preferably overnight.
- Remove the tuna from the plastic wrap and pat it dry with paper towels to remove any moisture. Lay two steaks in the pot, pour in enough olive oil to cover the tuna, and add garlic and peppercorns. Cover and poach at [WARM 158°F] for 60 minutes.
- Once cooled, transfer the tuna steaks along with the olive oil to a container. Refrigerate and serve cold.

NOTE

- Tuna confit is safe to eat for about a week when refrigerated and immersed in olive oil.



Eggs

From a delicate, runny yolk in your fried rice to the smooth hard-boiled eggs in your salad, the Musui-Kamado makes eggs anyway you want them—all through precision cooking.

Onsen Tamago (Japanese Poached Egg)

COOKING FLOW

COOK ▶ 30 min

 ▶ [WARM 156°F] 30 min

INGREDIENTS

4 eggs, room temperature

DIRECTIONS

1. Pour 4 cups of water in the pot. Cover and heat over [WARM 156°F].
2. Once you hear a beep after about 5 minutes, place eggs in the pot and heat over [WARM 156°F] for 30 minutes.
3. Crack shells and gently flip eggs out into a bowl.

Soft-Boiled Egg

COOKING FLOW

COOK ▶ 7 min

 ▶ [MED] 3 min
▶ [LOW] 4 min

INGREDIENTS

4 eggs, room temperature

DIRECTIONS

1. Place eggs in the pot and add 4 tablespoons of water. Cover and heat over [MED] heat and bring to a boil, about 3 minutes.
2. Switch to [LOW] heat and cook for another 4 minutes. Turn off heat and immediately transfer eggs into a bowl of cold water.
3. Peel the eggs once they have cooled.

Hard-Boiled Egg

COOKING FLOW

COOK ▶ 11 min

 ▶ [MED] 3 min
▶ [LOW] 8 min

INGREDIENTS

4 eggs, room temperature

DIRECTIONS

1. Add 4 tablespoons of water and place eggs in the pot. Cover and heat over [MED] heat and bring to a boil, about 3 minutes.
2. Switch to [LOW] heat and cook for another 8 minutes. Turn off heat and immediately transfer eggs into a bowl of cold water.
3. Peel the eggs once they have cooled.

White Miso

A staple of Japanese cuisine, miso is a protein-rich paste made from fermented soybeans. Using the Kamado's precision temperature control, craft miso to glaze fish, vegetables, marinate steak, and much more.

COOKING FLOW

COOK ▶ 640 min



- ▶ [MED] 10 min
- ▶ [EXT LOW] 150 min
- ▶ [WARM 140°F] 480 min

INGREDIENTS

150 g dried soybeans
200 g rice koji (malted rice)
3 ½ tablespoons (30 g) kosher salt

DIRECTIONS

1. In a large bowl, soak soybeans for 12 hours. Split a bean to check if water has absorbed through. Transfer drained beans to the pot, immerse in fresh water and boil uncovered on [MED] heat for 10 minutes.
2. When water boils, skim any foam from surface. Cover, and simmer over [EXT LOW] for 150 minutes.
3. Once the beans are soft enough, drain them using a strainer, keeping the broth. Use a blender to puree the beans. Gradually add the broth until the puree is firm enough to be rolled into a ball with your hands.
4. Separate rice koji into individual grains and mix with salt. Add the bean paste and smooth the surface. Cover and ferment at [WARM 140°F] for 480 minutes (8 hours), stirring lightly every 2 hours.

NOTE

- Miso can glaze fish and vegetables, marinate steak, stir into soup, or whisk into salad dressings. It can be refrigerated for up to 6 months.

Shio Koji

A fermented Japanese seasoning and condiment used to marinate, tenderize and intensify umami, shio koji can easily be made at home with just three ingredients and the Kamado's precision cooking.

COOKING FLOW

COOK ▶ 360 min



- ▶ [WARM 140°F] 360 min

INGREDIENTS

200 g rice koji (malted rice)
⅓ cup (45 g) kosher salt
1 ⅔ cups (400 ml) water

DIRECTIONS

1. Separate rice koji into individual grains using both hands in the pot. Combine with salt and mix well.
2. Add in water and stir. Cover and ferment at [WARM 140°F] for 360 minutes (6 hours). Lightly stir every 60 minutes.

NOTE

- Shio koji has been used in Japan for centuries as an all-purpose seasoning and condiment. Its live enzymes transform starches into sugars, adding sweetness. They also break down proteins, enhancing umami and tenderizing meat and fish.
- Use shio koji to marinate meats, make pickles, or as a salt substitute. It may taste salty initially, but it will gradually mellow with fermentation. It can be refrigerated for up to 3 months.





SERVES 4

Vanilla Bean Custard

Treat your company with this spoonable delight, our vanilla bean custard is gently steamed by the Kamado's precision heating, creating a silky, smooth texture that will delight the crowd.

COOKING FLOW

COOK ▶ 48 min

- ▶ [MED] 3 min
- ▶ [WARM 200°F] 30 min
- ▶ REST 15 min

INGREDIENTS

2 large eggs
2 large egg yolks
½ cup (60 g) sugar
1 ¾ cups (400 ml) milk
1" piece of vanilla bean, halved lengthwise,
seeds scraped

Caramel Sauce

2 ½ tablespoons (30 g) sugar
2 tablespoons water
2 tablespoons hot water

EQUIPMENT

Small heat-resistant containers/bowls

DIRECTIONS

1. Add milk in a saucepan and scrape in seeds from vanilla bean; add emptied pod. Warm and set aside.
2. In a medium bowl, whisk eggs, egg yolks and sugar. Gradually whisk in the warmed milk and whisk thoroughly until smooth. Strain the mixture through a sieve into another bowl.
3. Pour the mixture from Step 2 in small heat-resistant containers. Remove any bubbles on the surface using paper towels, then cover each container with plastic wrap.
4. Pour 100 ml of water into the pot, lay parchment paper, cover, and boil over [MED] heat for about 3 minutes. Once the water comes to a boil, place the containers from Step 3 into the pot. Cover and steam over [WARM 200°F] or 30 minutes. Turn off heat and let them steam over residual heat for another 15 minutes. Remove the containers from the pot, let cool, and refrigerate.
5. For **Caramel Sauce**, heat sugar and water in a saucepan over medium heat while tilting and moving the pan in a circular motion. When the mixture becomes a caramel color, turn off heat and add hot water (be careful as the sauce mixture can pop), stir until smooth and drizzle over custard and serve.

NOTE

- For Step 2, resting the mixture overnight allows any air bubbles to escape, creating a silkier, smoother custard.
- Covering each container with plastic wrap prevents any water from dripping onto the custard while steaming.



Preserves

Blueberry Preserves

COOKING FLOW

COOK ▶ 50 min



- ▶ **REST** 20 min
- ▶ [**EXT LOW**] 20 min
- ▶ [**LOW**] 5-10 min

INGREDIENTS

2 cups (500 g) fresh blueberries, rinsed
100 g sugar (20% of the fruit)

DIRECTIONS

1. Using the back of a spoon, gently press fresh blueberries until lightly crushed. Place crushed blueberries in the pot, add in sugar and rest covered for 20 minutes.
2. Once berries sweat, cover and simmer over [**EXT LOW**] heat for 20 minutes. Uncover and simmer over [**LOW**] heat for another 10 minutes or until thick, stirring often.

Kiwi Preserves

INGREDIENTS

5 fresh kiwis (500 g), peeled, thinly sliced
100 g sugar (20% of the fruit)

DIRECTIONS

1. Add in kiwis and sugar. Rest covered for 20 minutes.
2. Once kiwis sweat, cover and simmer over [**EXT LOW**] heat for 20 minutes. Uncover and simmer over [**LOW**] heat for another 10 minutes or until thick, stirring often.

The ideal vessel to craft your preserves, the Musui retains the natural sweetness of fruits, so just the minimal amount of sugar will be necessary to create a vibrant, delicious spread for your baked goods.

Strawberry Preserves

INGREDIENTS

1 pack fresh strawberries (500 g), rinsed, hulled
75 g sugar (15% of the fruit)
½ lemon, juiced

DIRECTIONS

1. Place strawberries in the pot, add in sugar and drizzle lemon juice on top; rest covered for 20 minutes.
2. Once strawberries sweat, cover and simmer over [**EXT LOW**] heat for 20 minutes. Uncover and simmer over [**LOW**] heat for another 10 minutes or until thick, stirring often.

Peach Preserves

INGREDIENTS

5 fresh peaches (500 g), peeled, cut into ½" pieces
75 g sugar (15% of the fruit)
½ lemon, juiced
1 drop vanilla extract

DIRECTIONS

1. Place the chopped peaches in the pot, then add sugar and vanilla extract. Drizzle lemon juice on top; rest covered for 20 minutes.
2. Once peaches sweat, cover and simmer over [**EXT LOW**] heat for 20 minutes. Uncover and simmer over [**LOW**] heat for another 5 minutes or until thick, stirring often.

NOTE

- Fruit preserves have high viscosity, so it is recommended to simmer over [**EXT LOW**] heat to avoid boiling over.

SERVES 4

Homemade Yogurt

A vital morning dish created without the hassle of managing optimal temperature, the Kamado manages the precise temperature needed to ferment homemade yogurt.

COOKING FLOW

COOK ▶ 240-300 min



▶ [**WARM 122°F**] 240-300 min

INGREDIENTS

2 ¾ cups (500 ml) whole milk, room temperature
½ cup (50 g) plain yogurt; label must say “live, active cultures”

EQUIPMENT

Heat-resistant containers/bowls

DIRECTIONS

1. Sterilize bowls, containers and utensils with boiling water prior to cooking.
2. In a medium bowl, combine milk and yogurt and stir well. Transfer the mixture to glass containers and place a lid on each one. You can also use plastic wrap to cover the containers.
3. Place covered containers into the pot and add in 100 ml of water. Cover and ferment over [**WARM 122°F**] for 240-300 minutes depending on the desired consistency.
4. Refrigerate to serve. Yogurt can be stored in refrigerator for 2-3 days.

NOTE

- The longer the heating time, the milder the yogurt will taste.
- The homemade yogurt cannot be used as a starter to make another yogurt.

Bake with Oven

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- 159 Pull-Apart Bread*

*No oven necessary.



Velvety desserts with golden crusts are now in your repertoire. The Musui's sealing and heat retention delicately crafts smooth textures for such desserts like cake and custard. A quick collaboration with your oven gives the dish an impeccable crust as the finishing touch.

1. Steam convection used to perfection

For baking, steam heat is used. It requires a very minimal amount of water and delicately creates smooth textures for desserts.

2. To make delicious bread, choose the **[WARM]** mode

The Musui-Kamado controls the temperature, giving yeast the ability to work, guaranteeing consistent proofing and absolving you from having to hover over the rising loaf.

3. Use your oven to complete a recipe

It's the final step in crafting crumbly, texturized crusts for your sweet and savory dishes alike.






SERVES 4

Roast Chicken

One of the secrets of a divine holiday dinner is our roast chicken. Steam-roasted to tender, moist perfection, an oven broil guarantees a golden crust and a table of true cheer.

COOKING FLOW

COOK ▶ 70 min

 ▶ [LOW] 35 min
 + OVEN 480°F 35 min

INGREDIENTS

4-4 ½ lb whole chicken
 2 tablespoons kosher salt
 ½ tablespoon freshly ground black pepper
 2 tablespoons olive oil, divided
 12 sprigs fresh rosemary, divided
 12 sprigs fresh thyme, divided
 4 medium potatoes, skin-on, cut into 4 pieces
 2 cloves garlic, skin-on, crushed

DIRECTIONS

- (1st day) Wash chicken inside and out and dry thoroughly with paper towels. Season the chicken by rubbing salt and pepper on every surface, including the inside cavity, and massage with 1 tablespoon of olive oil inside and out. Place 6 sprigs each of rosemary and thyme inside the cavity and truss the chicken. Wrap the chicken with plastic wrap and refrigerate overnight.
- (2nd day) Bring the chicken up to room temperature about 1 hour before cooking. Add potatoes and garlic in a bowl and toss with 1 tablespoon of olive oil.
- Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, switch to [LOW] heat. Place the chicken in the pot, breast-side up, and scatter potatoes, garlic and the remaining rosemary and thyme all around it. Cover and steam-roast over [LOW] heat for 35 minutes.
- Preheat oven to 480°F (250°C). Roast uncovered in the oven for 35 minutes or until light brown.
- Remove the pot from the oven and transfer the chicken to a carving board. Let rest at least 10 minutes before carving.

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Macaroni Gratin

COOKING FLOW

COOK ▶ 53 min



▶ [LOW] 30 min

▶ [MED] 3 min + 10 min

+ OVEN 480°F 10 min

INGREDIENTS

¾ lb chicken thigh, skinless, boneless, cut into 1" pieces
Kosher salt and freshly ground black pepper

8 shrimp, peeled, deveined, tails removed
1 medium onion, sliced
10 mushrooms, stemmed, sliced
1 cluster shimeji mushrooms, stemmed, separated
2 bay leaves
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper

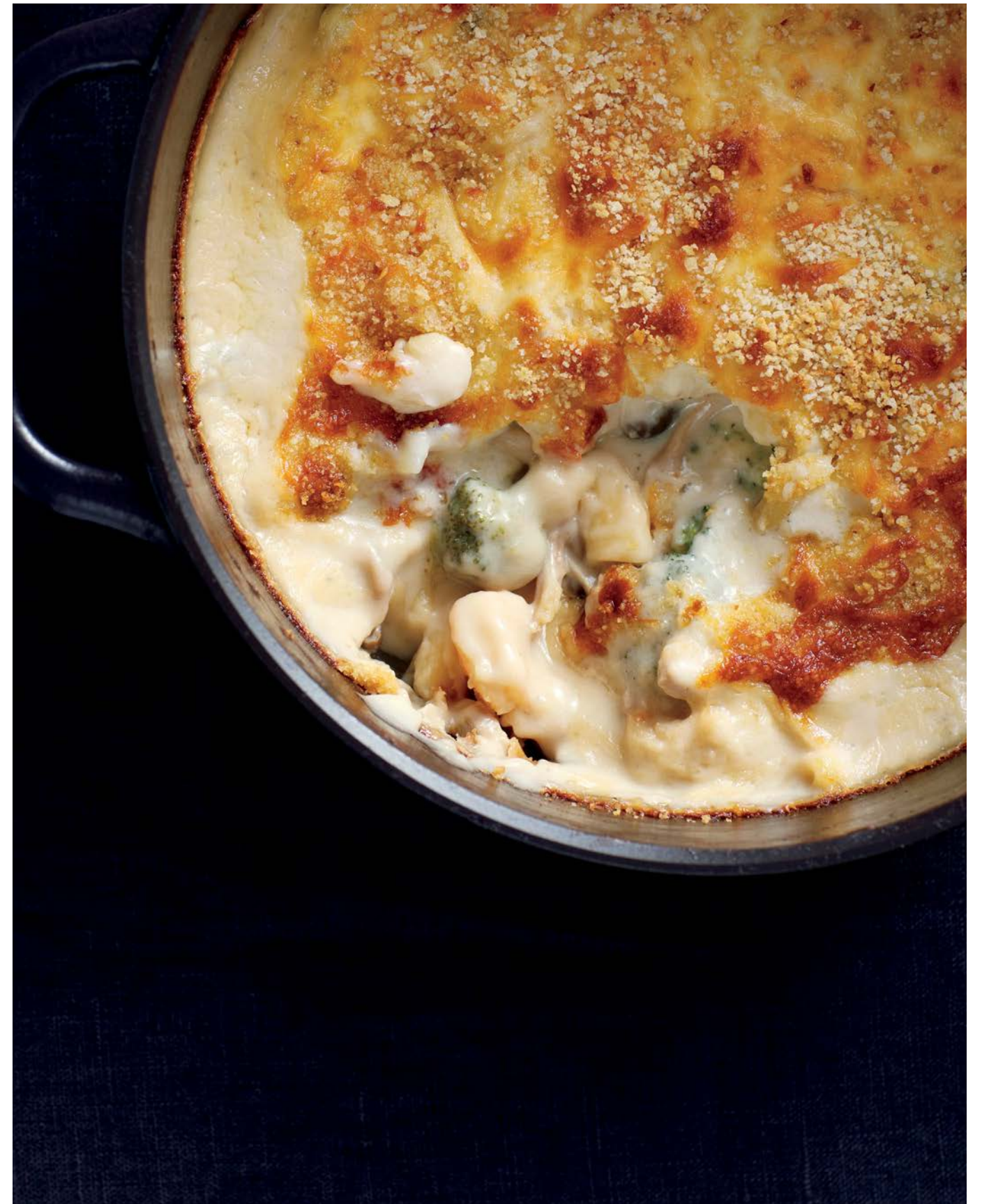
⅓ cup elbow macaroni or penne, al dente
1 head of broccoli, cut into small florets, lightly boiled
5 tablespoons (70 g) unsalted butter
70 g bread flour

2 ⅓ cups (500 ml) milk
⅞ cup (100 g) shredded mozzarella cheese
½ cup (20 g) panko breadcrumbs

A comforting casserole a step above macaroni and cheese, our macaroni gratin juxtaposes creamy pasta and chicken with a crunchy, golden topping.

DIRECTIONS

1. Season chicken with salt and pepper. Set aside.
2. Add butter to the pot and heat over [LOW] heat. Once melted, add onion, chicken, shrimp, mushrooms, shimeji and bay leaf. Sprinkle with salt and pepper, and lightly stir. Cover and simmer over [LOW] heat for 30 minutes.
3. Add in bread flour and cook over [MED] heat for 3 minutes. Stir frequently to prevent scorching.
4. Gradually add in milk (in three portions) and continue to stir while simmering over [MED] heat for about 10 minutes. Once thickened, add in macaroni and broccoli. Then add cheese and breadcrumbs on top in that order.
5. Preheat oven to **480°F (250°C)**. Bake uncovered for 10 minutes or until golden on top. Remove from oven and serve warm.





Vegetarian Deep Dish Pizza

COOKING FLOW

COOK ▶ 70 min



- ▶ [MED] 5 min
- ▶ [WARM 90°F] 30 min
- + OVEN 450°F 35 min

INGREDIENTS

Filling

- 1 tablespoon olive oil
- 8 mushrooms, diced
- 1 medium zucchini, diced
- 1 medium bell pepper, diced
- 1 teaspoon kosher salt

Pizza Crust

- 2 cups (250 g) all-purpose flour
- ¼ cup (30 g) cornmeal
- 1 teaspoon (4 g) active dry yeast
- 1 ½ teaspoons sugar
- ½ teaspoon kosher salt
- ½ cup (120 ml) water
- 3 tablespoons olive oil
- 3 ¼ cups (390 g) shredded mozzarella cheese, divided
- 300 g tomato sauce (or pizza sauce), thickened
- 1 teaspoon dried oregano
- 1 teaspoon freshly ground black pepper
- 30 g grated parmesan cheese

Vegetarian done Chicago style, our deep dish pizza can be easily mastered. Sauté the vegetables, proof the dough with the Musui-Kamado, then place the Musui in the oven to cook.

DIRECTIONS

1. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and add in mushrooms, zucchini, bell pepper with 1 teaspoon of salt. Sauté for about 5 minutes or until the moisture is removed. Set aside and cool.
2. Combine the dry ingredients (flour, cornmeal, dry yeast and sugar) except for salt. Warm the water, oil and salt mixture to 120–130°F (50°C). Add this mixture into the dry ingredients and mix thoroughly.
3. Knead the dough for about 5–10 minutes or until it is smooth and elastic. Place the dough in the pot, cover, and proof over [WARM 90°F] for 30 minutes, or until it has almost doubled in size.
4. Transfer the dough onto a floured surface and stretch it into a 13" disc. Line the pot with parchment paper and place the stretched dough on top, ensuring the sides come up about 1 ½" high.
5. Cover the bottom of **Pizza Crust** with 2 cups of shredded cheese. Add the sautéed vegetables on top, then add the remaining 1 ¼ cup of shredded cheese on top. Cover the cheese with thickened tomato sauce and sprinkle oregano, pepper and parmesan cheese on top.
6. Preheat oven to **450°F (230°C)**. Bake uncovered for 35 minutes or until the topping turns golden brown and the crust becomes crispy.

NOTE

- Make sure to sauté the vegetables beforehand to remove moisture, preventing the crust from becoming soggy.

Naan

COOKING FLOW

COOK ▶ 65 min



- ▶ [WARM 90°F] 40 min + 20 min
- + OVEN 500°F 5 min

INGREDIENTS

- 2 cups (290 g) all-purpose flour
- ¼ teaspoon (1 g) active dry yeast
- ½ teaspoon sugar
- 130 ml warm water (about 100°F)
- ⅓ cup (70 ml) milk, room temperature
- 1 teaspoon plain yogurt
- 1 teaspoon kosher salt

Garnish

- Ghee or melted butter

The accompaniment to your curry, or just delectable on its own, our naan is creatively crafted using the Musui's lid as a cast iron skillet. The result is a naan as soft and pillowy as if it was cooked in a traditional tandoor.

DIRECTIONS

1. In a large bowl, mix all ingredients except for salt until dough comes together (shaggy mass). Cover with plastic wrap and let rest for 20 minutes. Add salt and knead for about 5 minutes or until the dough is smooth on the surface. Cover and proof over [WARM 90°F] for 40 minutes, or until almost doubled in size.
2. Divide the dough into 4 even pieces (a) and roll each dough into a ball. Lightly flour the balls and transfer back into the pot (b), cover and proof over [WARM 90°F] for another 20 minutes.
3. Preheat oven to **500°F (260°C)** with the lid placed inside. Stretch each ball into a 7-inch disc. Remove the heated lid from oven and set the lid upside down, inside facing up.
4. Place the stretched dough on the lid and bake in the oven for about 5 minutes or until puffy with some brown spots. Repeat with remaining dough. Brush with ghee or melted butter and serve with curry.

NOTE

- Salt has a retarding effect on the activity of yeast so make sure to add in salt after resting
- See page 97 for image with Indian Chicken Curry.

1



2a



2b



4





COUNTRY BREAD & ROSEMARY FOCACCIA



Rosemary Focaccia

Famously aromatic, our rosemary focaccia is effortless to make. The Italian flatbread is flavored with olive oil and rosemary plus has the perfect balance of airy, chewy texture with a slight crisp.

COOKING FLOW

COOK ▶ 80 min

- 🔪 ▶ [WARM 95°F] 50 min
- + OVEN 445°F 10 min
- + OVEN 390°F 10 min + 10 min

INGREDIENTS

3 cups (375 g) all-purpose flour
 10 g kosher salt
 10 g brown sugar
 ¾ teaspoon (3 g) active dry yeast
 ¾ cup (180 ml) water
 5 tablespoons (75 ml) milk
 5 tablespoons (75 ml) olive oil, divided
 2 sprigs fresh rosemary, leaves stripped off
 Coarse sea salt, for sprinkling

DIRECTIONS

- In a medium bowl, combine water and milk and warm to slightly above body temperature (about 100°F).
- In a large bowl, add in salt, flour, brown sugar, dry yeast, milk mixture from Step 1, and 2 tablespoons of olive oil in that order; knead until dough comes together.
- Transfer the dough onto lightly-floured surface and continue kneading—pushing dough downward using the heel of your hand and fold.
- Once dough is smooth and elastic, shape into a tight ball by pulling down the sides of the dough using both hands. Lay a sheet of parchment paper in the pot and place the dough in the center. Cover and proof over [WARM 95°F] for 50 minutes.
- Once the dough has doubled in size, drizzle 1 tablespoon of olive oil. Using your fingertip, poke the surface of the dough and place rosemary leaves. Then sprinkle flaked sea salt evenly over the dough.
- Preheat oven to **445°F (230°C)**; bake uncovered for 10 minutes. Drizzle 1 tablespoon of olive oil, lower the oven temperature to **390°F (200°C)** and bake uncovered for 10 minutes. Drizzle 1 tablespoon of olive oil once again and bake uncovered for another 10 minutes or until golden brown. Serve warm or at room temperature.

Country Bread

Baking artisanal bread in your own kitchen starts now. First proof the bread with the Kamado and then simply transfer the Musui into the oven for a fluffy, golden loaf that will rival your favorite bakery.

COOKING FLOW

COOK ▶ 130 min

- 🔪 ▶ [WARM 95°F] 70 min
- ▶ [WARM 95°F] 20 min
- + OVEN 480°F 20 min
- + OVEN 445°F 20 min

INGREDIENTS

2 ½ cups (300 g) bread flour
 ¼ cup (35 g) whole wheat flour
 ¼ cup (35 g) rye flour
 2 teaspoons (10 g) kosher salt
 ¾ teaspoon (3 g) active dry yeast
 260 ml warm water (about 100°F)
 2 teaspoons (12 g) honey

DIRECTIONS

- In a medium bowl, combine water and honey; set aside. In a separate bowl, add salt, flours and yeast in that order. Add the wet mixture and knead until the dough comes together into a shaggy mass.
- Transfer the dough onto a lightly floured surface and knead for about a minute, pushing downward with the

heel of your hand and folding. Shape the dough into a tight ball by pulling down the sides, then place it in the pot. Cover and proof at [WARM 95°F] for 70 minutes.

- Once the dough has doubled in size, transfer it onto a lightly floured surface. Roll out the dough into a 15" x 5" rectangle, gently punching down to release air, and fold it in thirds. Turn the dough 90 degrees, roll it out again into a 15" x 5" rectangle, and fold in thirds. Shape the dough into a tight ball and transfer it to a floured proofing basket, seam-side up. Cover with a wet kitchen cloth and let rise for 20 minutes.
- Fold parchment paper to fit inside the pot and place it over the dough in the proofing basket. Flip the dough into the pot with the parchment paper. Cover and proof at [WARM 95°F] for 20 minutes. Preheat the oven to **480°F (250°C)**.
- Once the dough has risen to about 80% of the pot, remove it and score the top with a sharp knife. Preheat the pot over [MED] heat. When [GRILL OK] sign appears, gently place the dough with the parchment paper back into the pot, cover, and bake in the oven for 20 minutes. Lower the oven temperature to **445°F (230°C)** and bake uncovered for another 20 minutes or until the crust is golden brown.

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SERVES 1-2

Dutch Baby Pancake

Make brunch picture perfect with our Dutch baby pancake. The crepe-like pancake with a puffy crust is quick, easy, beautiful, and doesn't require a skillet to create.

COOKING FLOW

COOK ▶ 15 min
+ OVEN 480°F 15 min

INGREDIENTS

Pancake

2 large eggs, beaten
 ½ cup (80 ml) milk, room temperature
 ⅓ cup (40 g) all-purpose flour
 ½ teaspoon kosher salt
 2 teaspoons granulated sugar
 1 tablespoon unsalted butter, melted

Topping

Powdered sugar
 Fruit preserves (see page 134)

DIRECTIONS

1. In a medium bowl, whisk together eggs, milk, flour and salt until smooth.
2. Preheat oven to **480°F (250°C)**. Also, preheat the pot with [**MED**] heat. Once [**GRILL OK**] sign appears, turn off and melt butter in the pot.
3. Swirl the pot to spread the butter, then pour the batter into the pot. Bake in the oven, uncovered, for 15 minutes or until puffed and lightly browned.
4. Remove from the oven and serve immediately with either fruit preserves or powdered sugar.

NOTE

- To ensure the pancake puffs, preheat the pot before adding the batter and placing it in the oven.

SERVES 6

Jalapeño Cornbread

Enjoy sweet heat with our jalapeño cornbread. An apt accompaniment to warm stews, enjoy the cornbread crumbled over a hot bowl of chili.

COOKING FLOW

COOK ▶ 30 min
+ OVEN 325°F 30 min

INGREDIENTS

Dry Ingredients

⅔ cup (80 g) all-purpose flour
 ½ cup (70 g) cornmeal
 ⅔ cup (80 g) sugar
 1 tablespoon (13 g) baking powder
 1 teaspoon kosher salt
 1 jalapeño pepper, seeded, finely chopped

Wet Ingredients

2 large eggs, beaten
 ½ cup (110 ml) milk
 ¼ cup (60 ml) buttermilk
 3 tablespoons (42 g) vegetable oil
 2 ½ tablespoons (38 g) unsalted butter, melted
 1 drop vanilla extract

DIRECTIONS

1. In a large bowl, combine **Dry Ingredients** and chopped jalapeño. In a separate bowl, whisk together **Wet Ingredients** and add to dry ingredients. Stir just until blended (do not over mix).
2. Lay parchment paper and pour the batter into the pot and smooth the surface.
3. Preheat oven to **325°F (160°C)** and bake uncovered for 30 minutes until lightly brown on top or until toothpick comes out clean.

Cinnamon Rolls

COOKING FLOW

COOK ▶ 120 min



▶ [WARM 90°F] 60 min + 30 min

+ OVEN 350°F 30 min

INGREDIENTS

Dough

3 tablespoons (36 g) granulated sugar
 2 teaspoons (7 g) active dry yeast
 ¾ cup (180 ml) milk, room temperature
 1 large egg, beaten, room temperature
 2 ¾ cups (340 g) bread flour
 1 teaspoon kosher salt
 3 tablespoons (43 g) unsalted butter, softened

Filling

3 ½ tablespoons (50 g) unsalted butter, softened
 ½ cup (100 g) brown sugar
 1 tablespoon ground cinnamon
 ¼ cup chopped pecans

Glaze

1 cup (120 g) powdered sugar
 2 tablespoons milk, room temperature
 1 tablespoon (14 g) unsalted butter, softened
 ½ teaspoon vanilla extract

Start the weekend with some gooey, indulgent goodness. With the Kamado's precision temperature control, proofing for our cinnamon rolls is absolutely fool-proof.

DIRECTIONS

1. In a large bowl, combine granulated sugar, dry yeast, milk, and egg; stir well. Add bread flour and salt; knead for 5 minutes until incorporated. Transfer the dough to a lightly floured surface and knead until it comes together. Add butter 1 tablespoon at a time and knead for another 5–10 minutes until smooth.
2. Shape the dough into a tight ball by pulling down the sides. Place the dough in the lightly floured pot. Cover and proof at [WARM 90°F] for 60 minutes or until almost doubled in size.
3. Remove the dough from the pot and gently punch it down to release air. Roll it out into a 13" x 9" rectangle. Smear the butter, brown sugar, and cinnamon mixture evenly over the dough, then sprinkle pecans throughout. Roll up from the long edge into a 13" log and cut crosswise into 8 equal pieces.
4. Lay parchment paper in the pot and arrange the rolls on it. Cover and proof at [WARM 90°F] for another 30 minutes or until nearly doubled in size.
5. Preheat oven to 350°F (180°C). Bake uncovered for 30 minutes or until golden brown. Meanwhile, mix ingredients for **Glaze** and set aside.
6. Remove the rolls from the pot and let cool on a wire rack. Once cooled, spread **Glaze** over the rolls and serve.

NOTE

- To make matcha rolls, substitute 1 tablespoon of ground cinnamon with 2 tablespoons of green tea powder and ½ cup of brown sugar with ½ cup of granulated sugar.





CLASSIC PINEAPPLE UPSIDE DOWN CAKE



PULL-APART BREAD

Classic Pineapple Upside Down Cake

COOKING FLOW

COOK ▶ 30 min

 ▶ [LOW] 15 min + 15 min

INGREDIENTS

Topping

3 tablespoons (40 g) unsalted butter, melted
 ¼ cup (50 g) brown sugar
 ¼ teaspoon ground cinnamon
 ¼ teaspoon ground ginger
 1 (20 oz) can pineapple slices, drained
 Maraschino cherries

Batter

3 tablespoons (42 g) unsalted butter, melted
 ½ cup (100 g) sugar
 1 ½ cups (170 g) all-purpose flour
 100 ml milk, room temperature
 1 large egg, beaten
 1 ¾ teaspoons baking powder
 1 teaspoon vanilla extract
 ½ teaspoon kosher salt

A sweet slice of Americana, our pineapple upside down cake is a forever favorite. If you have the Kamado, it does not require an oven to make—the Musui will do all the work, resulting in an incredibly soft, moist cake.

DIRECTIONS

1. Lay parchment paper in the pot. Pour in melted butter, sprinkle brown sugar and spices on top and spread evenly. Arrange pineapple rings over the brown sugar mixture and place a cherry in the center of each ring.
2. For **Batter**, combine melted butter and sugar and beat until smooth. Gradually add flour and milk alternately to minimize lumps. Add the remaining ingredients and stir well.
3. Pour **Batter** into the pot, cover and bake over [LOW] heat for 15 minutes. Vent the steam after 15 minutes and bake for another 15 minutes, or until a toothpick comes out clean. When venting steam, lightly wipe the lid to remove excess moisture.
4. Flip the cake onto a plate and let the brown sugar mixture drizzle over it. Serve warm or at room temperature.

Pull-Apart Bread

Savor the share with our pull-apart bread. No need for an oven, this one-pot baking recipe will give you a soft, buttery bread that is beautiful to serve.

COOKING FLOW

COOK ▶ 125 min

 ▶ [WARM 95°F] 50 min + 35 min
 ▶ [LOW] 20 min + 5 min
 ▶ REST 15 min

INGREDIENTS

3 ⅓ cups (400 g) bread flour
 1 teaspoon kosher salt
 ½ teaspoon (2 g) active dry yeast
 1 cup (240 ml) warm whole milk (about 100°F)
 1 large egg, beaten
 2 tablespoons honey
 3 ½ tablespoons (50 g) unsalted butter, softened

DIRECTIONS

1. In a large bowl, add in salt, flour and dry yeast in that order and mix well. In a separate bowl, whisk milk, egg and honey together. Using a silicone spatula, gently fold the wet mixture into the dry mixture until dough starts to form. Add butter and knead until incorporated.
2. Transfer the dough onto lightly-floured surface and continue kneading by hand until smooth and silky. Using both hands, shape dough into a tight ball by pulling down the sides.
3. Place the dough in the pot, seam-side down, cover and proof over [WARM 95°F] for 50 minutes, or until almost doubled in size. The dough is ready if the hole keeps its shape when you gently poke into the dough.
4. Remove the dough from the pot. Add 1 tablespoon of water in the pot and lay a sheet of parchment paper on top. Gently punch down the dough to release air and divide into 12 even pieces. Shape each piece into a ball by pulling down the sides and tucking ends underneath. Place each ball in the pot, seam-side down, cover and proof over [WARM 95°F] for another 35 minutes.
5. Once the dough has doubled in size, bake over [LOW] heat for 20 minutes. Take out the bread by holding the parchment paper, flip, and return to the pot. Cover and bake over [LOW] heat for 5 minutes and let rest in residual heat for another 15 minutes.

NOTE

- Cover the dough with a new sheet of parchment paper and use a plate when flipping the dough in Step 5. Be careful not to flatten the bread.

Rice



150 — RICE

- 165 White Rice
- 168 Basmati Rice
- 168 Jasmine Rice
- 169 Brown Rice
- 171 Chirashi Sushi
- 172 Grilled Corn Rice
- 176 Steamed Salmon Rice
- 177 Bibimbap
- 180 Arroz con Pollo
- 183 Mango Sticky Rice

Inspired by the traditional Japanese kamado stove of the past, the Musui-Kamado couples the cherished art of rice cooking with 21st century ease. In just a few simple steps, achieve fluffy, delicious rice with no hovering or stoking of flames necessary.

1. Make divine rice in a few simple steps

Select the type of rice, desired rice finish, and amount of rice you wish to cook. Then, set the completion time and press [**START**] to begin.*
 Note: 1 rice cup equals 180 ml and is different from 1 US cup (240 ml).

2. Wrap and freeze leftover rice to best maintain flavor and texture

To ensure rice achieves its impeccable taste and texture, the Musui-Kamado does not have a keep warm function. To maintain flavor and texture, you can wrap leftover rice in plastic wrap while the rice is still warm and freeze it. Use a microwave or steamer to reheat the leftovers.

3. Adjust the amount setting on the Kamado when adding ingredients for mixed rice

Increase 1 rice cup for every 330 g (11.6 oz) of additional ingredients when cooking mixed rice. Immediately start rice cooking once you add in seasoning.

4. The default cooking time for white rice is 60 minutes

30 minutes of soaking time and 30 minutes of actual cooking time for best results. You can either cut down or eliminate soaking time if you are in a rush.

*The detailed instructions on how to operate [**RICE COOKING**] mode is in the instruction manual.





White Rice

Taste the Vermicular difference with traditional white rice. The texture of each individual grain and the natural sweetness within the rice are both elevated to a new standard.

COOKING FLOW

COOK ▶ 60 min

▶ [RICE COOKING] [WHT]
[NORM, SCORCH or PORR]
[1.0-4.0] 60 min

INGREDIENTS

1-4 rice cups (180-720 ml) plain white rice
189-756 ml cold water (1 cup rice to 1.05 cups water)

DIRECTIONS

1. Measure the amount of rice using the provided rice measuring cup and level it off to precisely measure.
2. Transfer the rice into a fine-mesh strainer set over a bowl and fill with cold water. Lift the strainer when the bowl is full and discard the water. Place the strainer back in the bowl and refill with clean water. Gently rinse the rice, then discard the water. Repeat this step. Once you finish rinsing, drain well and transfer the rice to the pot.
3. Use the provided water measuring cup to add the appropriate amount of water to the pot (exactly 189 ml of water for 1 rice cup).
4. Select [RICE COOKING] mode and [WHT] for the white rice

option. Next, select the desired finish: [NORM] (Normal), [SCORCH] (Scorched) or [PORR] (Porridge). (For the Porridge option, the maximum amount of rice allowed to cook is 1.5 rice cups). Lastly, select the amount of rice you are cooking from [1.0-4.0] rice cups. Press [START] to begin.

5. Once the rice is cooked, loosen it by cutting it into quarters and folding each quarter using a rice spatula before serving.

STORING LEFTOVER RICE

- Freezing is the best way to store leftover rice without deteriorating its flavor and texture. Wrap the leftover rice in microwave-safe plastic wrap while it is still warm to prevent moisture loss. The flavor will continue to deteriorate even if wrapped, so be sure to freeze as soon as it cools.

NOTE

- For rice cooking, the clock display refers to the completion time (time of day) instead of a countdown timer. Make sure the clock is set before using RICE COOKING mode.
- The first 30 minutes of RICE COOKING mode is soaking. To skip this step, press [V] to decrease the cook time.
- You can adjust the amount of water to change the firmness of the rice. For a softer texture, add 5-10% more water than specified.

1



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SERVES 4-6

Basmati Rice

This light, fluffy long grain rice is the perfect accompaniment to Indian curries. Allow the Musui-Kamado to do the work with the auto rice cooking function.

COOKING FLOW

COOK ▶ 60 min



▶ [RICE COOKING] [WHT]
[NORM] [1.0-4.0] 60 min

INGREDIENTS

1-4 rice cups (180-720 ml) basmati rice
189-756 ml cold water (1 cup rice to 1.05 cups water)

DIRECTIONS

1. (See White Rice for cooking instructions.)

SERVES 4-6

Jasmine Rice

Intensify the floral aroma of jasmine rice with the Musui-Kamado. It's the perfect accompaniment to your Thai or Chinese dishes.

COOKING FLOW

COOK ▶ 60 min



▶ [RICE COOKING] [WHT]
[NORM] [1.0-4.0] 60 min

INGREDIENTS

1-4 rice cups (180-720 ml) jasmine rice
189-756 ml cold water (1 cup rice to 1.05 cups water)

DIRECTIONS

1. (See White Rice for cooking instructions.)

SERVES 4-6

Brown Rice

Renowned for its health benefits as a whole grain, brown rice shines when cooked with the Musui-Kamado. Allow its sweetness and chewiness to bloom with the auto rice cooking function.

COOKING FLOW

COOK ▶ 70 min



▶ [RICE COOKING] [BRN]
[NORM or SCORCH] [1.0-4.0] 70 min

INGREDIENTS

1-4 rice cups (180-720 ml) plain brown rice
189-756 ml cold water (1 cup rice to 1.05 cups water)

DIRECTIONS

1. Measure the amount of rice using the provided rice measuring cup and level it.
2. Transfer the rice into a fine-mesh strainer set over a bowl and fill with cold water. Lift the strainer when the bowl is full and discard the water. Place the strainer back in the bowl and refill with clean water. Rinse the rice well by rubbing against the mesh with the heel of your hand; discard water. Repeat this step.
3. Next, soak the rice in a bowl of clean water for about 6 hours. Discard the water and drain well; transfer the rinsed rice into the pot.
4. Use the provided water measuring cup to add the appropriate amount of water to the pot (exactly 189 ml of water for 1 rice cup).
5. Select [RICE COOKING] mode and [BRN] for the brown rice option. Next, select the desired rice finish: [NORM] (Normal) or [SCORCH] (Scorched). Lastly, select the amount of rice you are cooking from [1.0-4.0] rice cups. Press [START] to begin.
6. Once the rice is cooked, loosen it by cutting it into quarters and folding each quarter using a rice spatula before serving.

NOTE

- The default cooking time is 70 minutes and does not include soaking time.
- There is no porridge option for brown rice.
- You can adjust the amount of water to change the firmness of the rice. For a softer texture, add 10-20% more water than specified.

Chirashi Sushi

In Japanese, chirashi means ‘scattered’. The dish is so named after since the rice is covered with a colorful array of fresh sushi. Get creative with your chirashi and place your sushi however you see fit.

COOKING FLOW

COOK ▶ 60 min



▶ [RICE COOKING] [WHT]
[NORM] [3.0] 60 min

INGREDIENTS

Sushi Rice

3 rice cups (540 ml) plain white rice, rinsed
570 ml cold water
Kombu 2" x 4" piece (4 g)
5 tablespoons rice vinegar
3 tablespoons sugar
2 teaspoons kosher salt

Chirashi Toppings

7 oz tuna (sushi-grade), cut into ½" cubes
7 oz salmon (sushi-grade), cut into ½" cubes
4 scallops (sushi-grade), cut into ½" cubes
Ikura (salmon roe), to your taste
Tamagoyaki (see recipe below), cut into ½" pieces
2 pouches aburaage (deep-fried tofu pouch), charred,
cut into ½" pieces
1 avocado, cut into ½" cubes

Tamagoyaki (Japanese Rolled Omelet)

3 large eggs, beaten
2 teaspoons sugar
2 teaspoons light-colored soy sauce
¼ teaspoon vegetable oil

DIRECTIONS (SUSHI RICE)

1. Add rinsed rice into the pot after thoroughly draining. Add fresh water and kombu on top. Cover and select [RICE COOKING] mode, [WHT], [NORM] and set the amount to [3.0] rice cups to cook the rice.
2. In a small bowl, combine rice vinegar, sugar and salt until sugar dissolves; set aside.
3. Once the rice cooking is complete, uncover and remove the kombu. Transfer the rice to a serving dish, preferably a wooden tub if available.
4. Drizzle the vinegar mixture from Step 2 onto a rice spatula while moving back and forth over the cooked rice. Gently mix the rice in a slicing motion to prevent the rice from getting mashed.
5. Use a fan to help cool off the rice while mixing. Continue mixing until the rice is cooled enough to be mixed with toppings. Spread toppings onto the rice and serve.

DIRECTIONS (TAMAGOYAKI)

1. In a small bowl, mix eggs, sugar and soy sauce. Heat a small pan (preferably tamagoyaki pan) over medium heat and lightly oil using a paper towel.
2. Pour ⅓ of the mixture from Step 1 and lightly stir. When the mixture is halfway cooked, roll from the far end to the front, then push the rolled egg to the far end of the pan.
3. Oil the empty part of the pan, then pour in half of the remaining egg mixture, ensuring to pour some underneath the rolled egg as well. Once the mixture is halfway cooked, roll it again from the far end to the front. Repeat these steps once more. Brown the rolled egg to your desired color.



Grilled Corn Rice

COOKING FLOW

COOK ▶ 80 min



▶ [LOW] 20 min



▶ [RICE COOKING]
[WHT] [NORM] [4.0] 60 min

INGREDIENTS

3 rice cups (540 ml) white rice, rinsed
520 ml water
2 tablespoons soy sauce
1 teaspoon kosher salt
1 ½ tablespoons (20 g) unsalted butter

Additional Ingredients (330 g total)

Kernels from 2 ears corn

Change up your usual rice with char-grilled corn, butter and some soy sauce. Try using other seasonal ingredients to lighten up your next batch of rice.

DIRECTIONS

1. Add 1 tablespoon of water and place corn in the pot. Cover and steam over [LOW] heat for 20 minutes.
2. Prepare a grill with heat medium-high. Grill corn until kernels begin to char, about 3 minutes, then turn. Continue grilling and turning until all sides are slightly blackened. Cut kernels off the cob using a knife.
3. Add rinsed rice into the pot after thoroughly draining. Add in water, soy sauce, salt and stir once. Place kernels from Step 2 and butter on top.
4. Cover and select [RICE COOKING] mode, [WHT], [NORM] and set the amount to [4.0] rice cups to cook the rice.
5. Once the rice cooking is complete, uncover and fluff the rice using a spatula and serve.

NOTE

- Add rinsed rice, fresh water and seasoning and stir once before placing additional ingredients on top. Seasoning such as soy sauce may accumulate on the bottom and result in a burnt pot if rice cooking does not start immediately.
- For this recipe, the cooking amount of 4 rice cups accounts for the additional ingredients. Increase amount by 1 rice cup for every 330 g of additional ingredients when cooking mixed rice.

1



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STEAMED SALMON RICE



Steamed Salmon Rice

COOKING FLOW

COOK ▶ 60 min

 ▶ [RICE COOKING]
[WHT] [NORM] [4.0] 60 min

INGREDIENTS

3 rice cups (540 ml) plain white rice, rinsed
520 ml water
2 tablespoons sake
1 teaspoon usukuchi (light color) soy sauce

Additional Ingredients (330 g total)

2 (7 oz | 200 g total) salmon fillets, skin-on
120 g cod roe, divided into 5–6 pieces
10 g shredded kombu

100 g ikura (salmon roe)

A rice enriched by the fruits of the sea, our steamed salmon rice is rich in umami as the rice soaks up the salmon, sake, and soy sauce, creating a soft blanket of healthy omega-3s.

DIRECTIONS

1. Add rinsed rice into the pot after thoroughly draining. Add in water, sake, soy sauce and stir once. Place kombu, cod roe and raw salmon on top of rice in that order.
2. Cover and select [RICE COOKING] mode, [WHT], [NORM] and set the amount to [4.0] rice cups to cook the rice.
3. Once the rice cooking is complete, remove the salmon fillets and carefully remove any pin bones. Place the salmon back on the rice and evenly spread ikura on top before serving.

NOTE

- For this recipe, the cooking amount of 4 rice cups accounts for the additional ingredients. Increase amount by 1 rice cup for every 330 g of additional ingredients when cooking mixed rice.

Bibimbap

COOKING FLOW

COOK ▶ 60 min

 ▶ [RICE COOKING]
[WHT] [SCORCH] [4.0] 60 min

INGREDIENTS

2 ½ rice cups (450 ml) plain white rice, rinsed

Beef Marinade

½ lb thinly-sliced beef (chuck or rib eye)
3 tablespoons soy sauce
2 teaspoons gochujang sauce (Korean red chili paste)
2 teaspoons honey
2 teaspoons sake
2 teaspoons sesame oil
1" piece fresh ginger, peeled, grated
1 clove garlic, grated
1 tablespoon white sesame seeds

1 ⅔ cups (400 ml) water

1 teaspoon gochujang sauce
1 teaspoon kosher salt
1 teaspoon sesame oil

1 ¾ cups (150 g) soybean sprouts
1 medium carrot (100 g), halved lengthwise,
cut into 2" lengths
50 g garlic chive, cut into 2" lengths

Garnish

Soft-boiled egg or fried egg (see page 127)
Kimchi
Gochujang sauce

In Korean, bibimbap simply means ‘mixed rice’ but that hardly encompasses the wealth of ingredients that make up this beloved dish. Enjoy perfecting your bibimbap with the scorched rice function, giving the dish crispiness equal to being cooked in a hot stone bowl.

DIRECTIONS

1. Combine all ingredients for **Beef Marinade**. Marinate the beef for at least 30 minutes.
2. Add rinsed rice into the pot after thoroughly draining. Add in water, gochujang sauce, salt and sesame oil; stir well. Then add bean sprouts, carrots, garlic chives and the marinated beef together with the sauce on top.
3. Cover and select [RICE COOKING] mode, [WHT], [SCORCH] and set the amount to [4.0] rice cups.
4. Once the rice cooking is complete, uncover and fluff the rice using a rice spatula. Top with a soft-boiled egg, kimchi, and gochujang sauce before serving.

NOTE

- Using the scorched rice option allows you to enjoy delicious crispy rice on the bottom just like a bibimbap cooked in a stone pot.



Arroz con Pollo

COOKING FLOW

COOK ▶ 66 min



- ▶ [MED] 5 min + 1 min
- ▶ [RICE COOKING] [WHT]
[NORM] [3.0] 60 min

INGREDIENTS

- ¾ lb chicken thighs, skin-on, boneless,
cut into 2" cubes
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon garlic, minced
- ½ cup (50 g) onion, finely chopped
- 1 jalapeño pepper, seeded, finely chopped
- ½ medium tomato (60 g), diced
- 2 rice cups (360 ml) plain white rice, unrinsed
- 1 ¼ cups (300 ml) chicken broth
- 1 tablespoon kosher salt
- ½ tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ¼ teaspoon ground ginger
- 2 bay leaves

Garnish

Cilantro and lime wedges

An ultimate one-pot meal, our arroz con pollo is one part seared chicken, one part sautéed vegetables, and lastly, rice finished with a simple touch of a button.

DIRECTIONS

1. Season chicken with salt and pepper. Set aside.
2. Preheat the pot with [MED] heat. Once [GRILL OK] sign appears, spread olive oil evenly and sear chicken skin-side down. Sear until both sides are golden brown, about 5 minutes. Transfer to a plate and set aside.
3. In the same oil, sauté garlic, onion and jalapeño for 1 minute or until the onion is translucent.
4. Turn off heat, add tomato, rice, chicken broth, salt and spices and stir once while cooling off.
5. Add bay leaves and seared chicken skin-side up. Cover and select [RICE COOKING] mode, [WHT], [NORM] and set the amount to [3.0] rice cups to cook the rice.
6. Once the rice cooking is complete, uncover and fluff the rice. Remove the bay leaves, sprinkle chopped cilantro, and top with lime wedges before serving.





SERVES 6-8

Mango Sticky Rice

A popular Thai dessert that you can now craft and share at home. The Kamado's dedicated rice cooking mode empowers you to create this simple yet one-of-a-kind treat easily.

COOKING FLOW

COOK ▶ 120 min

-  ▶ [RICE COOKING] [WHT] [NORM] [1.5] 60 min
 ▶ REST 60 min

INGREDIENTS

1 ½ rice cups (270 ml) glutinous (sweet) rice, rinsed
 ¾ cup (180 ml) water

Coconut Milk Mixture

1 cup (240 ml) unsweetened coconut milk
 ½ cup (100 g) sugar
 1 teaspoon kosher salt

1 large yellow mango, peeled, cut into ½" pieces

Garnish

Toasted yellow mung beans or sesame seeds

DIRECTIONS

1. Add rice and water in the pot. Cover and select [RICE COOKING] mode, [WHT] [NORM] and set the amount at [1.5] rice cups to cook the rice.
2. In a separate saucepan, bring coconut milk to a boil. Combine sugar and salt and stir until sugar is dissolved. Keep mixture hot until rice is ready.
3. Once the rice cooking is complete, add hot **Coconut Milk Mixture** to the pot and stir well with a spatula. Cover and let the rice absorb the mixture for about an hour while it cools.
4. Serve warm or at room temperature with mango slices and sprinkle with mung beans or sesame seeds.

NOTE

- You can also prepare a topping sauce by mixing coconut milk, sugar, salt, and cornstarch.
- Using the scorched rice option allows you to enjoy delicious crispy rice on the bottom, similar to bibimbap cooked in a stone pot. Be sure to fluff the rice immediately after cooking.

Heating Guide

Using the Musui Without the Kamado

We speak a lot about the Musui-Kamado combination, but here are some important heating guidelines just for your Musui. These will show you how to use different heats to empower what you're trying to achieve.

NOTE

Every stove is different. When you're using your Musui for the first time, try boiling water to check the way steam escapes in relation to your stove's settings. Understanding the way steam escapes is important to achieving cooking perfection.

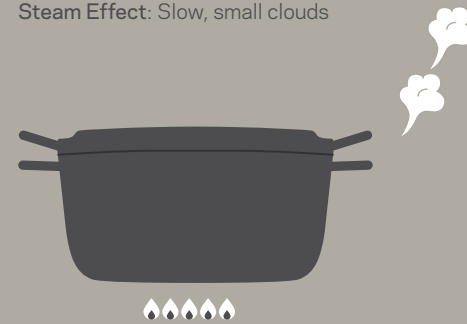
Extremely Low Heat

Extremely low heat is optimal for cooking ingredients that may burn easily or for maintaining a boiling temperature while simmering.

Gas Stove: Tiny flames (simmer)

Electric Stove: Low medium

Steam Effect: Slow, small clouds



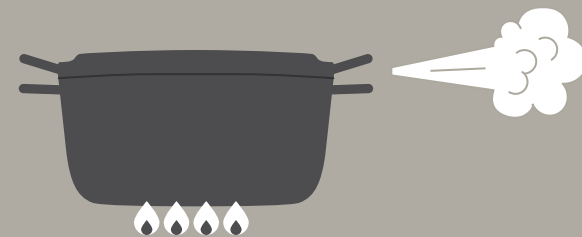
Medium Heat

Medium heat is only recommended when you're preheating, searing, sautéing, frying, boiling water, or giving a quick final touch to a dish. Please note, high heat should never be used.

Gas Stove: Tall flames (should cover about half of pot's base area)

Electric Stove: High

Steam Effect: Vigorous, horizontal steam



Temperature & Kamado Heat Settings

HEAT SETTING	(°F)	(°C)
[WARM] MIN	90°F	30°C
	95°F	35°C
[WARM] MAX	200°F	95°C
	210°F	100°C
[EXT LOW]	230°F	110°C
	250°F	120°C
[LOW]	300°F	150°C
	325°F	165°C
	350°F	175°C
[MED]	445°F	230°C
	480°F	250°C
	500°F	260°C

Volume (Liquid)

US	IMPERIAL	METRIC
1 teaspoon	0.2 fl oz	5 ml
2 teaspoons	0.3 fl oz	10 ml
1 tablespoon	0.5 fl oz	15 ml
2 tablespoons	1.0 fl oz	30 ml
¼ cup	2.0 fl oz	60 ml
⅓ cup	2.7 fl oz	80 ml
½ cup	4.0 fl oz	120 ml
¾ cup	6.0 fl oz	180 ml
1 cup	8.0 fl oz	240 ml
1 ½ cups	12.0 fl oz	360 ml

Volume (Rice)

RICE CUP	US CUP	METRIC
1.0 rice cup	¾ cup	180 ml
1.5 rice cups	1 ⅙ cups	270 ml
2.0 rice cups	1 ½ cups	360 ml
2.5 rice cups	1 ⅔ cups	450 ml
3.0 rice cups	2 ¼ cups	540 ml
3.5 rice cups	2 ⅝ cups	630 ml
4.0 rice cups	3 cups	720 ml

Weight

US / IMPERIAL	METRIC
½ oz	14 g
1 oz	28 g
2 oz	57 g
4 oz	113 g
8 oz / ½ lb	227 g
12 oz / ¾ lb	340 g
14 ½ oz	411 g
16 oz / 1 lb	454 g
1 ½ lb	680 g
2 lb	907 g

Low Heat

Low heat empowers Musui Cooking. If your Musui begins vigorously steaming, turn to low heat.

Gas Stove: Small flames (not touching the pot)

Electric Stove: Medium

Steam Effect: Slow, vertical flow



Troubleshoot

Questions & Support

What if my Musui rusts?

Don't worry, rust from the cast iron will not erode your Musui and can be easily cleaned off with a sponge. If you are not able to get rid of the rust, you can remove it by using a rust remover.

To prevent rusting, wipe off any wet spots with a dry cloth immediately after washing the pot. In case you are leaving food inside the pot for a while, you can lightly apply cooking oil on the rims to avoid rusting. Also, rust from cast iron is generally harmless to the human body.

What if food burns onto my Musui?

Never scrub with abrasive cleaning pads. Instead, boil water in the Musui with some baking soda to release burnt food. (See page 24) You may have to repeat this step several times for stubborn burnt food.

Potential causes for a burnt pot could be that there's not enough ingredients in the pot or, if it's on the stove, the heat is too strong. You will gradually get a sense of what the appropriate amounts of ingredients and the optimal heat settings are as you try out some recipes from this cookbook.

Burning is unavoidable when cooking some recipes, but you may have an easier time cleaning the pot if you add 1 to 2 tablespoons of water.

What if my Musui becomes stained?

Pots used over a long period of time can become stained from ingredients and seasonings. Never scrub stains with abrasive cleaning pads. Only use non-abrasive cleaners such as Bar Keepers Friend® or cookware-safe bleach with a soft brush or sponge to clean.

Why is there less soup than I expected?

You may be using ingredients that don't have enough water content. We recommend trying out recipes in the Musui Cooking section, so you can gain a sense of the appropriate amount of ingredients to use.

It is also possible that you are adding too many vegetables that tend to absorb water, such as potatoes. In that case, cooking potatoes with the skin on may help retain more soup. The amount of soup will also change depending on how you cut the ingredients. The smaller you cut, the more water they are likely to extract.

Why isn't my cooking finished on time? It's leaving my food undercooked.

The amount of ingredients used may be the reason your dish comes out undercooked. If you've increased the amount of ingredients, it will take longer to cook while decreasing the amount of ingredients will require a shorter cooking time. Another reason may have to do with the Musui being too cold when you started cooking. If it's unusually cold, we suggest preheating the pot over medium heat for 2–3 minutes with the lid on or warm the pot with hot water first.

Is it okay that my Musui's lid is making noises? Also, what if the lid won't open?

Because of the Musui's airtight seal, escaping steam may cause a rattling sound when placed on medium heat. Just turn down to low heat if the sound becomes too vigorous. In case the lid does not open, try sliding it sideways. If it still does not open, or if you keep experiencing the same issue, please contact the Vermicular USA Customer Service.

What if my Kamado isn't responding to my touch?

The Kamado is not likely to respond if 1) you are touching a button with something other than your finger; 2) touching the space between the buttons; or 3) touching more than one button at the same time. It may also not respond if you're touching the buttons too fast, or if your finger or buttons are wet or dirty. In addition, avoid putting stickers or writing on the control panel with a pen.

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