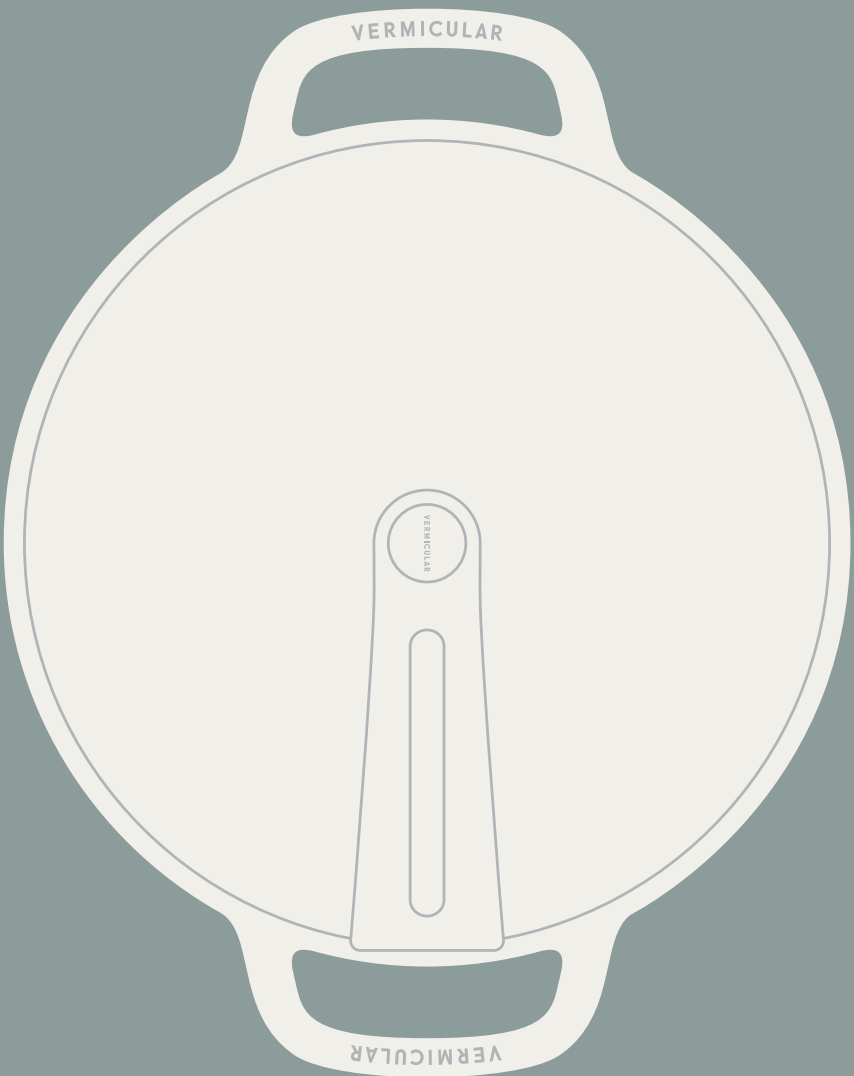


# Oven Pot 2.0



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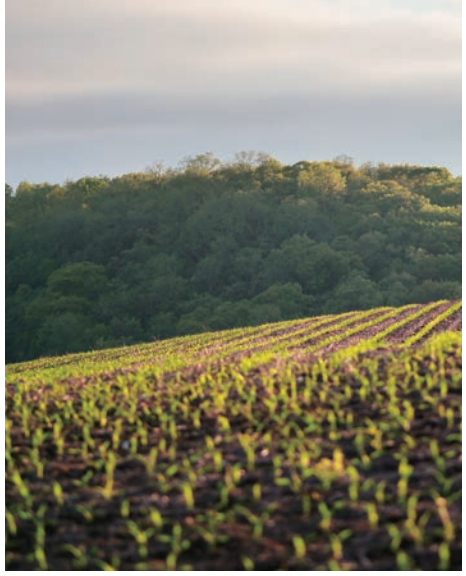
# Contents

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A Vermicular product is generations in the making, a culmination of Japanese craftsmanship and the sensibilities of elegant design. Our crafts become an extension of your imagination, amplifying the act of cooking to create what matters most in the moment: fabulous, flavorful food.

We believe real convenience lies in dependable functionality, and that is why our products are everyday tools and lasting heirlooms. At Vermicular, craft is our lineage. Quality is our legacy.





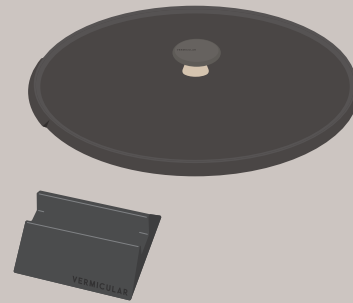
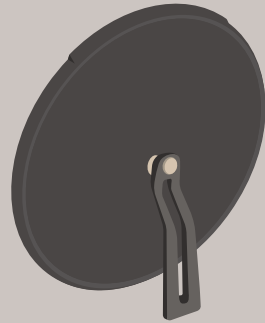
## Our Product Story

The Vermicular Oven Pot 2.0 is the result of 87 years of cast iron craftwork. It is cookware imagined, designed, and crafted through the prism of our Japanese culinary tradition—washoku—to achieve a harmony of simplicity and sophistication. The contact area between pot and lid is meticulously hand-machined to fit at less than 0.01 mm of variance. This precision seal, combined with rigorous structural engineering and a proprietary enamel coating, brings out food's most intense, natural flavors. We believe design is in the details, and the details are what make the design.

Home cooking makes people healthier, happier, and more socially connected—ultimately bringing greater joy to more homes. In the form of an oven pot, we have brought a lineage of Japanese craftsmanship in service of our common language—food.

## Product Features Design Details

The Oven Pot 2.0 is purposefully designed with meticulous attention to detail to elevate your cooking experience.



### Cast Iron Body

While maintaining the Oven Pot's unique capacity to intensify natural flavors, we achieved a 30% weight reduction by pushing the boundaries of cast iron, resulting in a lightweight enameled cast iron pot with exceptional thermal efficiency.

The Oven Pot 2.0 features a tight-fitting lid available in two styles: a handle type and a round knob.

### Self-Standing Lid

#### Standing Handle

The enameled cast iron handle allows the lid to stand vertically, saving precious counter space while cooking. The direction of the handle is adjustable.

#### Heat-Shielding Joint

The innovative heat-shielding joint keeps the handle from becoming too hot to hold during stovetop use.

### Round Knob & Lid Stand

#### Round Knob

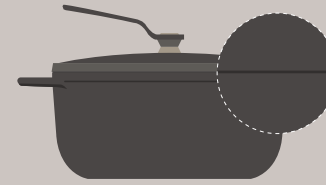
The round knob features a sleek and minimalistic design. It will become hot during cooking, so for safety, always use pot holders when handling the lid.

#### Cast Iron Lid Stand

The sturdy cast iron lid stand provides a practical solution for holding the lid while cooking.

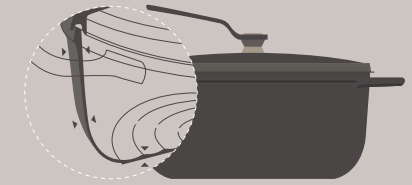
## Product Features Elements of Innovation

The Oven Pot 2.0 overcomes the limitations of traditional enameled cast iron pots while further enhancing cooking performance.



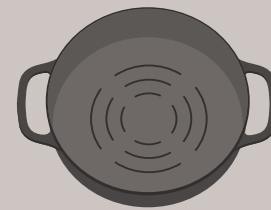
### Signature Precision Seal

Our craftspeople, drawing on 87 years of cast iron expertise, meticulously hand-machine the rims of the pot and lid to fit within 0.01 mm of variance. This unprecedented seal locks in moisture and nutrients while drawing out the natural flavors of the ingredients.



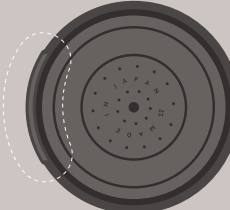
### Structural Engineering

Maximizing thermal efficiency was our top priority when lightweighting. Through meticulous structural engineering, we achieved a 30% weight reduction while optimizing thickness in key areas affecting cooking performance. The improved thermal efficiency also contributes to reduced cooking time.



### Instant Evaporation

Vermicular's proprietary enamel finish ensures rapid and even heat distribution, instantly eliminating excess moisture from the ingredients. This makes the pot suitable for fast cooking methods such as searing, stir-frying and steam-roasting, enhancing its overall versatility.



### Floating Lid

Designed to allow steam to vent out instead of boiling over while maintaining the Oven Pot's precision seal. The released steam serves as an indicator of the heat level, providing a visual cue that simplifies the cooking process.

## Care Instructions

### Handling the Oven Pot



#### Use pot holders when handling a heated pot

The pot handles will become hot during cooking. While the Standing Lid Handle usually remains relatively cool, it may heat up with prolonged cooking or oven use. Note that the Round Knob will become hot regardless of the cooking method.



#### Do not hit against hard surfaces

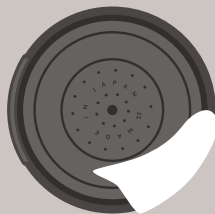
Enamel is made of a glass compound and is therefore delicate. To prevent enamel from chipping, be careful not to drop the pot or hit it against hard surfaces.

Be sure to handle the pot with care to ensure its longevity and maintain its performance. Here are some important things to keep in mind when using the pot:



#### Avoid metal utensils and abrasive cleaning products

Always use silicone or wooden cooking utensils to protect the enamel surface. Clean the pot with mild dish soap and a soft sponge. For stubborn burnt food or stains, refer to the care instructions on page 13.

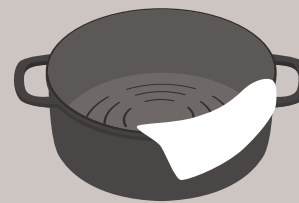


#### Caring for the rims of the lid and body

During the initial stages of use, apply a thin coat of cooking oil to the rims to avoid potential rusting. In the event of rust, clean off with mild dish soap. If the rust persists, apply baking soda.

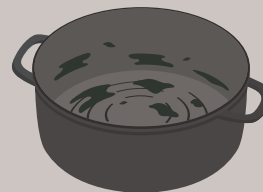
## Care Instructions

### Cleaning the Oven Pot



#### Dry immediately after washing

The contact area between the pot and lid may rust if not maintained properly. Make sure the rims are thoroughly dried with a dry cloth after washing. If the pot will not be used for an extended period, place paper towels between the pot and lid for storage.



#### Removing stains

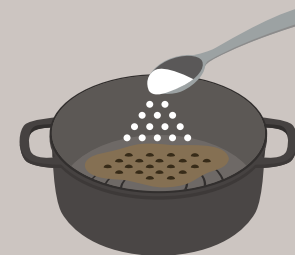
Pots used over time can become stained. Never use abrasive products to remove these stains. Instead, opt for non-abrasive cleaners such as Bar Keepers Friend® (liquid type) or cookware-safe bleach.

The pot will last a long time with proper care. The key is to use natural cleaning solutions such as baking soda or vinegar.



#### Removing scorch marks

For burns that persist after washing, dry the pot and apply a tablespoon of baking soda. Gently scrub with a tightly wrung sponge to remove the residue. This method is also effective for cleaning stains and scorch marks on the pot's exterior.



#### Removing stubborn burnt food

Fill the pot with enough water to cover the burnt area, add 2 tablespoons of baking soda, and boil for about 10 minutes on medium heat. Allow the pot to cool, then gently scrub with a soft sponge. To remove white spots, use 1 tablespoon of vinegar instead.



## Heating Guide

Unlock the full potential of your Oven Pot 2.0 by mastering the appropriate heat settings. High heat is not recommended, except when boiling a substantial amount of water, such as for pasta.

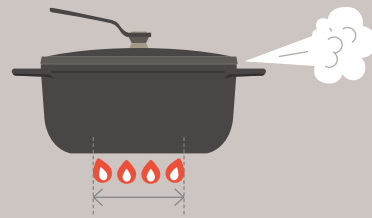
### Medium Heat

Medium heat is recommended for preheating, searing, stir-frying or boiling water.

**Gas Stove:** Tall flames

**Induction Stove:** 1000W

**Steam Effect:** Vigorous, horizontal steam



Covers ½ of the base area

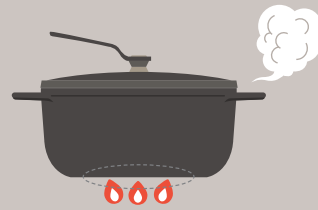
### Low Heat

Low heat is ideal for steam-roasting, musui 'waterless' cooking and braising. If the pot begins to steam vigorously, turn down to low heat.

**Gas Stove:** Small flames

**Induction Stove:** 450W

**Steam Effect:** Slow, vertical flow



Barely touches the base

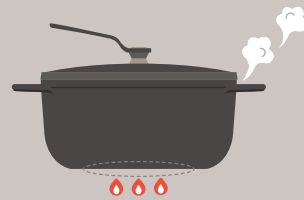
### Very Low Heat

Very low heat is optimal for cooking delicate ingredients that may burn easily or for maintaining a simmer.

**Gas Stove:** Tiny flames

**Induction Stove:** 280W

**Steam Effect:** Slow, small clouds



Should not touch the base

### Compatible with all heat sources

The Oven Pot 2.0 is compatible with gas and electric stovetops, induction cooktops and ovens (oven-safe up to 570°F / 300°C).

### Avoid heating an empty pot for prolonged periods

The enamel can be permanently damaged if used with high heat or if heated while empty on medium heat for more than 7 minutes. If the pot overheats while empty, never attempt to cool it down with cold water; instead, wait for it to cool down naturally.

## Cooking Guide

Combining exceptional thermal efficiency with Vermicular's signature precision seal, the Oven Pot 2.0 redefines the capabilities of an enameled cast iron pot. Here is one of our recommended cooking techniques:

### Steam-Roasting Vegetables

The Oven Pot's unique ability to steam and roast simultaneously results in vegetables that are tender on the inside with caramelized textures on the outside. Follow the steps below to maximize the flavor of your vegetables.

#### Step 1

##### Preheat thoroughly

Preheat for 2 minutes and add cooking oil.



#### Step 2

##### Sear vegetables over medium heat

Once smoke appears, sear one side of the vegetables for about 1 minute.



#### Step 3

##### Cover and steam-roast over low heat

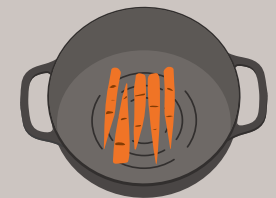
Cover the pot and steam-roast for 2-7 minutes.



#### Step 4

##### Flip and steam-roast over very low heat

Flip the vegetables, cover and continue steam-roasting for another 2-7 minutes.



### Always sear first, then steam-roast

The key is to sear vegetables first to remove excess water, which intensifies their flavors. After searing them over medium heat, cover with the tight-fitting lid and steam-roast over low heat to slowly enhance their inherent sweetness. Following these steps will transform your vegetables into a culinary dish like never before.



# Recipes

- Steam-Roasted Carrots with Yogurt Sauce
- Steam-Roasted Cabbage with Fish Sauce
- Steam-Roasted Onions with Bean Bolognese
- Steam-Roasted Broccoli with Anchovy and Walnuts
- Steam-Roasted Vegetables—Cacio e Pepe
- Vegan Minestrone Soup
- Japanese Chicken and Mushroom Curry
- Crispy Baked Chicken Thighs
- Teriyaki Salmon
- Garlic Shrimp
- Kung Pao Chicken
- White Rice/Kimchi Fried Rice
- Braised Beef Shanks
- Fried Chicken with Soy Vinegar Sauce
- Japanese Milk Bread
- Matcha Custard
- Basque Cheesecake

## Steam-Roasted Carrots with Yogurt Sauce

### BASIC INGREDIENTS

2-3 carrots, unpeeled, halved crosswise,  
cut into quarters  
Kosher salt  
1 tablespoon olive oil

### GOURMET TOUCH (OPTIONAL)

#### Yogurt Sauce

⅓ cup plain yogurt  
½ clove garlic, grated  
1 teaspoon dill, finely chopped  
1 teaspoon lemon juice  
1 teaspoon extra virgin olive oil  
½ teaspoon kosher salt

#### Garnish

Fennel seeds  
Pumpkin seeds  
Fresh herbs (dill, Italian parsley)  
Extra virgin olive oil

Steam-roasting carrots imparts an earthy char while amplifying their inherent sweetness. Complement them with a tangy, creamy yogurt sauce enriched with dill and a touch of fragrant garlic.

### DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place carrots cut side down and sprinkle with salt. Sear for about 1 minute.
  2. Cover and steam-roast over low heat for 5 minutes.
  3. Once browned, flip the carrots, cover, and steam-roast for another 5 minutes over very low heat.
- 
4. Combine the ingredients for **Yogurt Sauce** and spread it on a dish. Arrange the carrots on top, then sprinkle with fennel seeds, pumpkin seeds, and fresh herbs. Finish by drizzling extra virgin olive oil and serve.





22CM | SERVES 2

## Steam-Roasted Cabbage with Fish Sauce

Bring out the cabbage's gentle sweetness by steam-roasting it with a touch of salt, allowing its natural flavors to shine. A coating of fish sauce offers a tangy contrast, balancing the flavors perfectly.

### BASIC INGREDIENTS

½ small cabbage, cut into 2 wedges, core intact  
Kosher salt  
1 tablespoon olive oil

### GOURMET TOUCH (OPTIONAL)

#### Fish Sauce

1 tablespoon Nam Pla (fish sauce)  
1 clove garlic, minced  
1" piece fresh ginger, peeled, minced  
1 dried red chili, seeded, thinly sliced  
2 teaspoons red wine vinegar  
1 teaspoon granulated sugar

#### Garnish

Cilantro, coarsely chopped  
Fried onions  
Cayenne pepper  
Extra virgin olive oil

### DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place cabbage wedges cut side down and sprinkle with salt. Sear for about 1 minute.
2. Cover and steam-roast over low heat for about 3 minutes.
3. Once browned, flip the cabbage, and sprinkle with salt. Cover and steam-roast for another 3 minutes over very low heat.
4. Combine the ingredients for **Fish Sauce** and drizzle it over the cabbage in the pot. Heat over medium heat for about 1 minute, coating the cabbage with the sauce. Drizzle with extra virgin olive oil, top with the remaining **Garnish**, and serve.

# Steam-Roasted Onions with Bean Bolognese

## BASIC INGREDIENTS

2 medium onions, sliced into 1" thick rings  
Kosher salt  
1 tablespoon olive oil

## GOURMET TOUCH (OPTIONAL)

### Bean Bolognese Sauce

½ clove garlic, minced  
2 tablespoons onion, finely chopped  
¼ cup canned Cannellini beans, drained,  
coarsely chopped  
¾ cup pasta sauce  
1 pinch ground paprika  
Kosher salt, to taste  
1 tablespoon olive oil

### Sides

4 radicchio leaves  
1 tablespoon unsalted butter

### Garnish

Grated parmesan cheese  
Freshly ground black pepper  
Extra virgin olive oil

Steam-roasting thick-cut onions enhance their mellow sweetness, resulting in a fragrant, juicy perfection. These caramelized onions pair wonderfully with a vegetarian Bean Bolognese sauce.

## DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place onions in the pot and sprinkle with salt. Sear for about 1 minute.
  2. Cover and steam-roast over low heat for about 7 minutes.
  3. Once browned, flip the onions and sprinkle with salt. Cover and steam-roast over very low heat for another 7 minutes.
- 
4. Add radicchio leaves and butter to the pot, and heat over medium heat for about 30 seconds, gently coating the onions. Then, arrange them in a serving dish in layers—radicchio leaves first, followed by the onions.
  5. **For Bean Bolognese Sauce**, add olive oil and garlic to the same pot and heat over low heat until fragrant. Add chopped onions and sauté over medium heat for about 1 minute, or until translucent. Add Cannellini beans and sauté for 30 seconds. Add pasta sauce, ground paprika, and salt, and cook for about a minute, mixing well.
  6. Spoon **Bean Bolognese Sauce** over the arranged onions, drizzle with extra virgin olive oil, top with **Garnish**, and serve.





22CM | SERVES 4

## Steam-Roasted Broccoli with Anchovy and Walnuts

### BASIC INGREDIENTS

2 heads broccoli, separated into florets  
Kosher salt  
1 tablespoon olive oil

### GOURMET TOUCH (OPTIONAL)

#### Anchovy Walnut Sauce

4–5 anchovy fillets, finely chopped  
½ clove garlic, minced  
2 tablespoons extra virgin olive oil  
¼ cup walnuts, coarsely crushed, toasted

#### Garnish

Italian parsley, coarsely chopped

Experience broccoli like never before: a crisp, charred exterior with a juicy, tender interior. The briny richness of anchovies and the satisfying crunch of walnuts elevate this dish to new heights.

### DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place broccoli in the pot and sear for about 1 minute.
2. Cover and steam-roast over low heat for about 3 minutes.
3. Once browned, flip the broccoli and sprinkle with salt. Cover and steam-roast over very low heat for another 3 minutes.
4. Push the broccoli to the side of the pot and add in the ingredients for **Anchovy Walnut Sauce**, except the walnuts. Heat over medium heat for about 15 seconds, stirring with a spatula, then turn off the heat.
5. Add the walnuts, mix everything well, and transfer to a plate. Top with chopped parsley and serve.

## Steam-Roasted Vegetables— Cacio e Pepe

### INGREDIENTS

- 1 carrot, unpeeled, halved crosswise and lengthwise
- ¼ Japanese sweet potato, skin-on, halved lengthwise, cut into 1" rounds
- ¼ watermelon radish, halved lengthwise, cut into 1" rounds
- 6 mushrooms, stemmed
- ½ head broccoli, separated into florets
- 4 asparagus, halved crosswise
- 2 Swiss chard leaves, ribs and stems removed
- 1 bunch radish, radish greens intact
- 1 tablespoon olive oil
- Kosher salt, to taste
- 1 ½ tablespoons salted butter

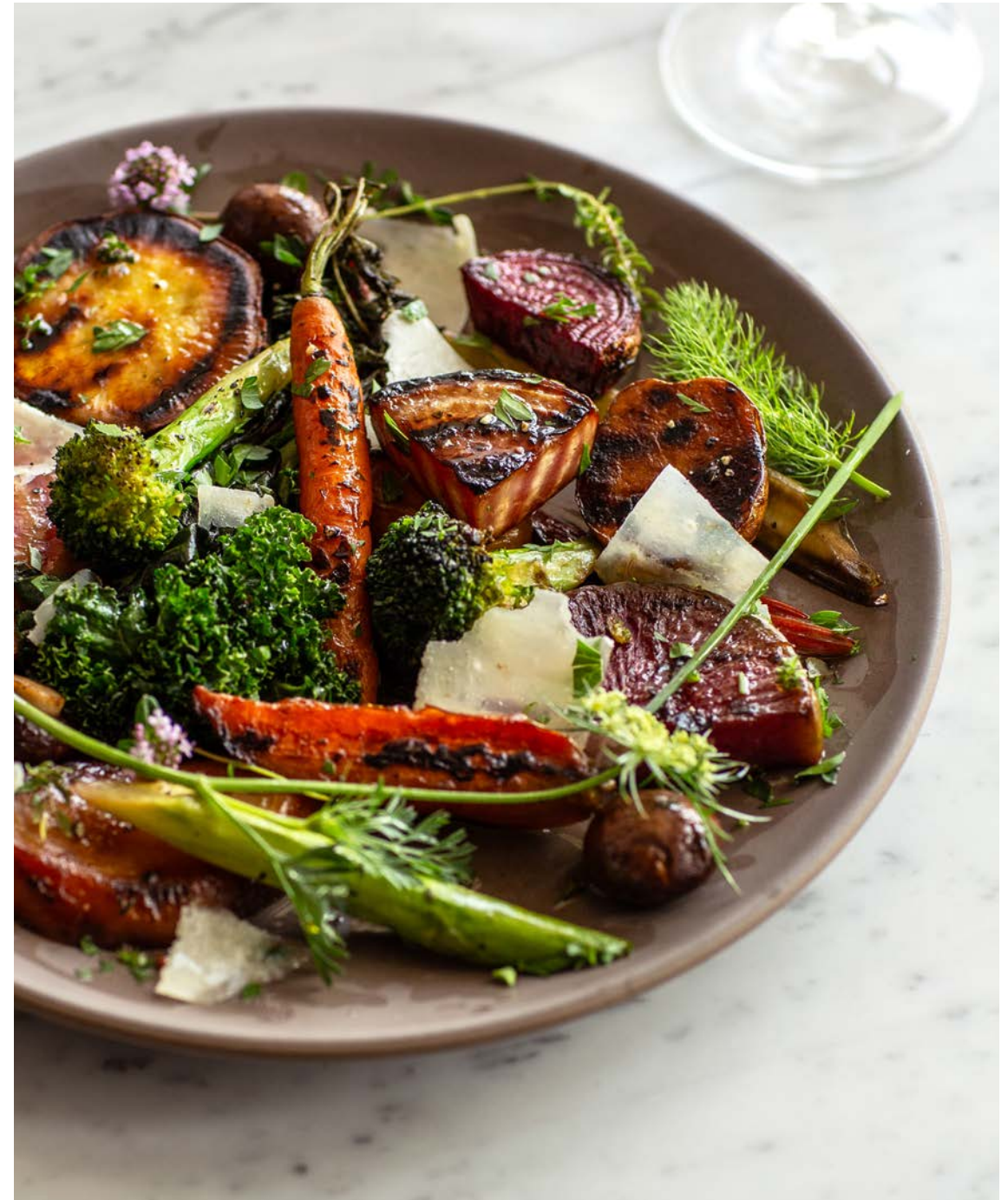
### Topping

- Parmesan cheese
- Freshly ground black pepper

A delightful medley of vegetables, steam-roasted to perfection with the Oven Pot 2.0's rapid, even heat distribution. Each retains its distinct flavor and texture, yet together they create a harmonious, flavorful dish.

### DIRECTIONS

1. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place carrots, sweet potatoes, watermelon radishes, and mushrooms into the pot and sprinkle with salt. Sear for about 1 minute, then cover and steam-roast over low heat for about 5 minutes.
2. Once browned, flip the vegetables and add broccoli and asparagus to the pot. Cover and steam-roast over very low heat for another 5 minutes.
3. Add Swiss chard leaves, radishes, and butter to the pot and mix gently. Turn off the heat and let the vegetables steam, covered, over residual heat for 5 minutes. Once steamed, mix gently, sprinkle Parmesan cheese and black pepper, and serve.





18CM | SERVES 3

## Vegan Minestrone Soup

### INGREDIENTS

#### Vegetables

- 1 clove garlic, minced
- 2 tablespoons olive oil
- 3 tomatoes, cut into ¼" pieces
- 1 large onion, cut into ¼" pieces
- ½ stalk celery, cut into ¼" pieces
- 6 mushrooms, stemmed, cut into ¼" pieces
- ½ medium zucchini, cut into ¼" pieces
- ½ large carrot, peeled, cut into ¼" pieces
- ⅓ cup green beans, cut into 4 pieces
- 1 kale leaf, stem removed, cut into 4 pieces

- 1 teaspoon kosher salt
- Freshly ground black pepper
- 4 sprigs thyme
- 1 bay leaf

- ¼ cup penne pasta, al dente
- ⅓ cup kidney beans, drained

#### Basil Pesto

- 1 cup fresh basil leaves
- 1 tablespoon pine nuts, toasted
- 1 clove garlic
- 1 pinch kosher salt
- ¼ cup extra virgin olive oil

Experience the magic of Vermicular's precision seal with our unique take on this timeless classic. The hearty, flavorful broth is crafted entirely from vegetables, eliminating the need for added broth or water.

### DIRECTIONS

1. Add **Vegetables** to 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 25 minutes. Reduce to very low heat and continue simmering for another 15 minutes.
2. For **Basil Pesto**, add all ingredients except the basil to a food processor. Blend until smooth, then add the basil and continue blending until it reaches a fine paste consistency.
3. Uncover, add penne and kidney beans, gently stir, and transfer to a bowl. Complete the dish by drizzling **Basil Pesto** on top before serving.



# Japanese Chicken and Mushroom Curry

## INGREDIENTS

1 clove garlic, minced  
 1" piece fresh ginger, peeled, minced  
 3 large onions, chopped  
 1 large onion, sliced into 8 wedges  
 2  $\frac{2}{3}$  cups assorted mushrooms, sliced  
 2 large potatoes, peeled, cut into 4-6 wedges  
 1 large carrot, peeled, cut into small wedges  
 $\frac{2}{3}$  lb chicken thigh, boneless, cut into 1" pieces  
 1 teaspoon kosher salt  
 $\frac{1}{4}$  teaspoon freshly ground black pepper  
 1 bay leaf

5 blocks (100 g) curry roux

## Salsa

1 large tomato, diced  
 $\frac{1}{3}$  jalapeño, seeded, finely chopped  
 2 tablespoons red onion, finely chopped  
 2 tablespoons cilantro, finely chopped  
 1 clove garlic, minced  
 1 lime, squeezed  
 $\frac{3}{4}$  teaspoon kosher salt  
 Chili powder, to taste  
 2 tablespoons olive oil

## Garnish

Roasted almonds, sliced

Utilizing the pot's precision seal, this curry relies on natural juices from the fresh ingredients. The vegetables' natural sweetness balances the spicy roux, creating a pleasant contrast for a comforting and flavorful meal.

## DIRECTIONS

1. Layer garlic, ginger, chopped and sliced onions, mushrooms, potatoes, carrots, and chicken into the pot in that order. Sprinkle with salt and pepper, and place a bay leaf on top. Cover and simmer over low heat for about 35 minutes.
2. Once steam starts to escape, reduce to very low heat and continue simmering for another 15 minutes.
3. Once the carrots are tender, turn off the heat and stir in curry roux, one block at a time, using a ladle to ensure it dissolves smoothly without breaking the potatoes. Once the curry thickens, serve warm over rice and garnish with sliced almonds on top.
4. Prepare **Salsa** by combining all the ingredients. Serve alongside the curry.





22CM | SERVES 2

## Crispy Baked Chicken Thighs

With the Oven Pot 2.0's precision seal and superior heat conductivity, the chicken is steam-roasted to caramelized perfection—an irresistibly crunchy, golden skin and a tender, succulent interior.

### INGREDIENTS

2-3 chicken thighs, boneless,  
skin-on, room temperature  
Kosher salt  
Freshly ground black pepper

#### Lemon Garlic Marinade

½ lemon, cut into ¼" slices  
1 clove garlic, grated  
1 tablespoon olive oil  
2-3 sprigs fresh rosemary  
  
1 teaspoon olive oil

#### Garnish

Lemon juice

### DIRECTIONS

1. Season chicken with salt and pepper. Place in a sealed bag along with the ingredients for **Lemon Garlic Marinade** and marinate in the refrigerator for at least 2 hours. Remove from the bag and pat dry.
2. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place the chicken skin-side down and lay rosemary and lemon on top. Sear over medium heat for about 1 minute.
3. Cover and steam-roast over low heat for 5 minutes, then uncover and continue searing for another 5 minutes or until golden brown. Use paper towels to absorb any excess fat.
4. Once the skin is browned, flip the chicken thighs and turn off the heat. Let them rest, uncovered, for 5 minutes in the residual heat.
5. Slice the chicken into bite-sized pieces and arrange them on a plate. Drizzle the drippings over the chicken, squeeze lemon on top, and serve.

# Teriyaki Salmon

## INGREDIENTS

2 (5–6 oz each) salmon fillets, skin-on  
 Flour for dusting  
 10 green beans, trimmed, cut diagonally  
 1 tablespoon vegetable oil

### Teriyaki Sauce

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

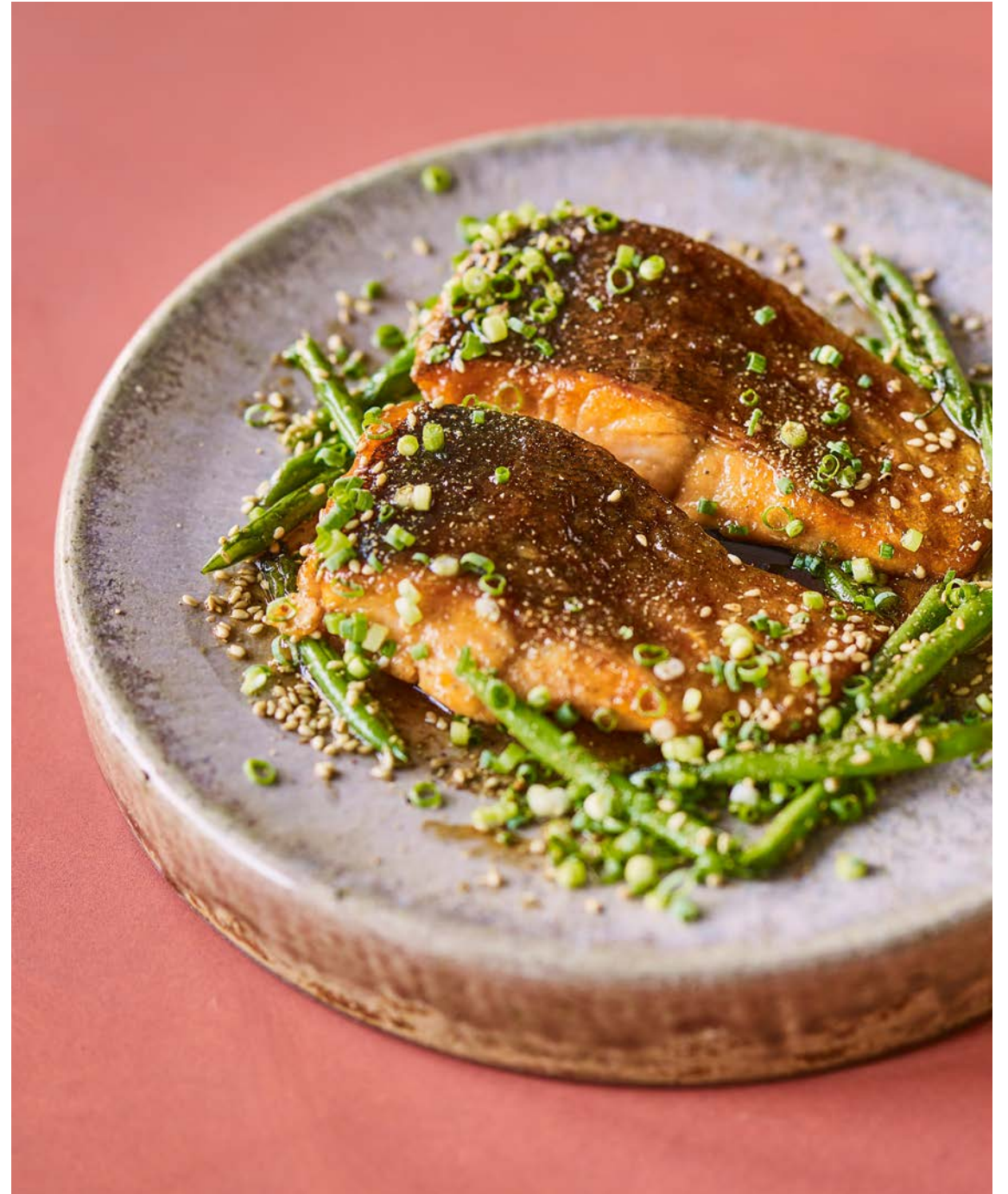
### Garnish

White sesame seeds  
 Scallions, finely chopped

Steam-roasting ensures tender, flaky salmon. Its natural richness is beautifully complemented by a sweet and savory teriyaki sauce, creating a mouthwatering dish perfect for a quick weekday dinner.

## DIRECTIONS

1. Pat salmon dry with a paper towel to remove excess moisture, then lightly dust it with flour. In a small bowl, mix the ingredients for **Teriyaki Sauce**.
2. Preheat the pot over medium heat for about 2 minutes. Add vegetable oil and spread it evenly. Once the oil starts to smoke, place salmon skin-side down in the pot and sear over medium heat for 1 minute.
3. Arrange green beans around the salmon and steam-roast, covered, over low heat for 4 minutes. Add **Teriyaki Sauce** to the pot, and simmer over medium heat, uncovered, for about 2 minutes or until the sauce thickens.
4. Plate the salmon skin-side up with the green beans. Garnish with sesame seeds and scallions before serving.





22CM | SERVES 2

## Garlic Shrimp

Taking advantage of the Oven Pot 2.0's heat transfer capability, this beloved Hawaiian dish can be prepared in under three minutes, yielding juicy, succulent shrimp with a rich, garlic-infused flavor.

### INGREDIENTS

10-12 shrimp, peeled, deveined

#### Marinade

½ clove garlic, grated  
 1 teaspoon cornstarch  
 ½ teaspoon kosher salt  
 1 pinch cayenne pepper  
 1 pinch ground paprika

1 tablespoon olive oil  
 1 tablespoon unsalted butter  
 ½ clove garlic, minced  
 1 pinch cayenne pepper  
 1 lime wedge

#### Garnish

1 jalapeño, sliced  
 Cilantro, coarsely chopped

### DIRECTIONS

1. In a bowl, combine all ingredients for **Marinade**. Add shrimp and stir to coat; set aside.
2. Preheat the pot over medium heat for about 2 minutes. Add olive oil and spread it evenly. Once the oil starts to smoke, place the marinated shrimp in the pot and sear for about 1 minute. Flip the shrimp and sear the other side for another minute.
3. Add butter and garlic to the pot, then turn off the heat. Stir lightly, allowing it to cook over residual heat for about 30 seconds.
4. Sprinkle with cayenne pepper, squeeze lime juice, and give it a final stir. Garnish with jalapeño slices and chopped cilantro before serving.

# Kung Pao Chicken

## INGREDIENTS

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

### Marinade

1 teaspoon sake  
1 teaspoon soy sauce  
1 teaspoon sugar  
1 teaspoon kosher salt

### Sauce Mixture

2 tablespoons water  
2 tablespoons soy sauce  
1 tablespoon sake  
1 tablespoon cornstarch  
1 tablespoon rice vinegar  
1 tablespoon sugar  
1 pinch ground Sichuan peppercorn

1 tablespoon vegetable oil  
½ red bell pepper, cut into bite-sized pieces  
1 stalk celery, cut into ¼" slices  
½ cup (70 g) cashew nuts, roasted

1 tablespoon sesame oil  
1" piece fresh ginger, peeled, minced  
1 clove garlic, minced  
1 dried red chili, seeded, finely chopped

### Garnish

3 scallions, sliced diagonally

Our take on this classic Chinese dish features juicy and tender stir-fried chicken paired with the satisfying crunch of celery and cashews. Tossed in a sweet and savory sauce, it's perfect for a quick and easy weekday meal.

## DIRECTIONS

1. In a large bowl, mix the ingredients for **Marinade** and coat the chicken. In a separate bowl, mix the ingredients for **Sauce Mixture** and set aside.
2. Preheat the pot over medium heat for about 2 minutes. Add vegetable oil and spread it evenly. Once the oil starts to smoke, add the marinated chicken and sear for about 2-3 minutes or until golden brown. Add bell pepper, celery, and cashew nuts, and stir-fry for 1 minute.
3. Move the chicken and vegetables to one side of the pot. Add sesame oil, ginger, garlic, and chili to the cleared space, and heat for about 10 seconds. Once the garlic becomes fragrant, stir-fry everything together over medium heat for 1 minute.
4. Pour in **Sauce Mixture** and continue stirring for another minute until the chicken is thoroughly cooked and the dish has a glossy finish. Sprinkle chopped scallions on top and serve.





18CM | SERVES 4

## White Rice

The Oven Pot 2.0's uniform heat distribution ensures perfect sweetness and a fluffy texture, setting a new standard for perfectly cooked rice.

### INGREDIENTS

2 cups plain white rice  
2 ½ cups (504 ml / 17 fl oz) water

### DIRECTIONS

1. Rinse rice in a fine-mesh strainer over a large bowl until the water runs clear. Drain well. Transfer the rice to the pot and add 1.05 cups of water per cup of rice. Cover and let soak for at least 30 minutes.
2. Cook over medium heat and bring to a boil, about 7 minutes, or until steam starts escaping vigorously from under the lid.
3. Reduce to very low heat and simmer for 10 minutes, then turn off the heat. Let the rice steam, covered, in residual heat for 10 minutes.
4. Loosen the cooked rice by cutting it into quarters and folding each quarter using a rice spatula before serving.

### NOTES

- The recommended rice-to-water ratio is 1 cup of rice to 1.05 cups of water.
- To make scorched rice, turn the heat back up to medium heat instead of turning it off and cook until the rice starts crackling.

26CM | SERVES 3

## Kimchi Fried Rice

The Oven Pot 2.0's rapid heat conduction is ideal for fast cooking techniques like stir-frying, making it perfect for achieving light and fluffy, perfectly cooked fried rice.

### INGREDIENTS

2 cups (450 g) cooked white rice  
3 eggs, beaten  
¼ lb pork belly, cut into ¼" pieces  
1 teaspoon kosher salt  
⅔ cup napa cabbage kimchi, coarsely chopped  
2 tablespoons gochujang sauce (Korean red chili paste)  
2 tablespoons sesame oil, divided  
3 scallions, finely chopped  
1 teaspoon soy sauce

### DIRECTIONS

1. Season pork belly with salt. Preheat the pot over medium heat for about 2 minutes. Add 1 tablespoon of sesame oil and spread it evenly. Once the oil starts to smoke, add the pork and sear. Once browned, add kimchi and gochujang. Stir-fry for 5 minutes or until well combined and thoroughly cooked. Turn off the heat and remove the ingredients from the pot; set aside.
2. Quickly wipe the pot, turn the heat back on to medium, and add 1 tablespoon of sesame oil. Once heated, pour in eggs, stirring continuously with a spatula. When the eggs are half-cooked, add the rice.
3. Stir-fry the rice for about 3 minutes, breaking it up until light and fluffy. Once the rice starts to separate, add the pork and kimchi mixture back into the pot and mix well. Add scallions and soy sauce. Turn off the heat, mix thoroughly, and serve.

## Braised Beef Shanks

### INGREDIENTS

2 lb beef shank, cut into 8 pieces  
Kosher salt  
Freshly ground black pepper  
All-purpose flour, to coat

½ lb pancetta, thinly sliced  
1 clove garlic, minced  
2 onions, finely chopped  
1 carrot, peeled, finely chopped  
2 stalks celery, finely chopped  
1 stalk celery, halved lengthwise, cut into 2" pieces  
½ teaspoon kosher salt

3 tomatoes, peeled, seeded, coarsely chopped  
1 cup white wine  
1 bunch bouquet garni (thyme, bay leaf, rosemary, parsley)  
2 tablespoons olive oil, divided

### Garnish

Italian parsley, coarsely chopped

Experience the rich, savory delight of braised beef shanks. Slow-cooked to perfection, this dish features tender, melt-in-your-mouth beef infused with aromatic herbs and the umami of fresh vegetables.

### DIRECTIONS

1. Season beef with salt and pepper, and lightly coat with flour. Preheat the pot over medium heat for about 2 minutes. Add 1 tablespoon of olive oil and spread it evenly. Once the oil starts to smoke, add the prepared beef and sear for about 2 minutes on each side, or until golden brown on all sides. Once seared, remove the beef from the pot.
2. Without washing the pot, add pancetta, garlic, and 1 tablespoon of olive oil, and sauté over low heat for 1 minute until fragrant. Add onions, carrots, and celery to the pot, sprinkle with salt, and stir once. Return the seared beef to the pot, cover, and simmer over low heat for 30 minutes.
3. Add tomatoes, white wine, and bouquet garni. Cover and simmer over low heat for 15 minutes. Once steam starts to escape, reduce to very low heat and continue simmering for another 75 minutes or until the beef is tender. Garnish with Italian parsley and serve.





22CM | SERVES 4

## Fried Chicken with Soy Vinegar Sauce

The thermal efficiency of the Oven Pot 2.0 allows oil to heat up quickly, making deep frying effortless. Enjoy the delightful crunch of perfectly fried chicken, paired with a vibrant soy vinegar sauce.

### INGREDIENTS

#### Marinade

- 1 ½ lb chicken thigh, boneless, skin-on, butterflied
- 1 teaspoon sake
- 1 teaspoon soy sauce
- 1 teaspoon mirin
- 1 teaspoon kosher salt
- 1 teaspoon fresh ginger, grated
- 1 teaspoon garlic, grated
- ½ egg, beaten

#### Sauce Mixture

- 3 tablespoons Japanese leek, white part only, coarsely chopped
- 2 tablespoons soy sauce
- 2 tablespoons black vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon sesame oil
- 1 teaspoon fresh ginger, grated
- 1 teaspoon garlic, grated
- 1 pinch Sichuan peppercorns
- 1 red chili pepper, seeded, finely chopped
- 3 tablespoons all-purpose flour
- 3 tablespoons potato starch
- 1 cup vegetable oil

#### Garnish

- Cilantro, finely chopped
- Japanese leek, white part only, thinly sliced

### DIRECTIONS

1. In a bowl, mix the ingredients for **Marinade**, then let chicken marinate for at least 30 minutes. In a separate bowl, mix flour and potato starch. Lightly coat the marinated chicken with the flour mixture. In another bowl, mix the ingredients for **Sauce Mixture** and set aside.
2. Pour vegetable oil into the pot and heat over medium heat for about 6 minutes. Once the temperature reaches 360°F (180°C), place the chicken skin-side down into the oil. Deep-fry for about 5 minutes, occasionally stirring the oil and shifting the chicken. Flip the chicken and deep-fry for another 3 minutes.
3. Place the chicken on paper towels to drain excess oil, then cut into bite-sized pieces and arrange on a plate. Pour **Sauce Mixture** over the chicken, garnish with cilantro and Japanese leek, and serve.



## Japanese Milk Bread

### INGREDIENTS

- 2 ½ cups (315 g) bread flour
- 1 teaspoon (3 g) dry yeast
- ½ cup (125 ml) lukewarm water
- ⅓ cup + 4 teaspoons (100 ml) whole milk, warmed (about 100°F)
- 1 tablespoon light brown sugar
- 1 teaspoon kosher salt
- 1 ½ tablespoons unsalted butter, softened
- 1 egg yolk, beaten

Soft and fluffy, this Milk Bread recipe highlights the natural sweetness of bread flour. Perfect for breakfast or as a snack, its light texture and subtle sweetness make it a favorite for any occasion.

### DIRECTIONS

1. In a bowl, add salt, bread flour, sugar, dry yeast, water, and milk in that order, and knead. Once the dough comes together, cover with plastic wrap to prevent drying and let it rest for about 5 minutes.
2. Transfer the dough onto a lightly floured surface and knead. Then, add butter and continue kneading until the dough becomes smooth and silky. Cover the dough with plastic wrap and let it rest for another 5 minutes.
3. Using both hands, shape the dough into a tight ball by pulling down the sides. Place the dough seam-side down in the center of a bowl, cover with plastic wrap, and let it proof at room temperature for about 90 minutes, or until the dough has doubled in size and does not spring back when poked.
4. Transfer the dough onto a work surface and gently punch it down to release the air. Divide the dough into four equal pieces and shape each piece into a ball by pulling down the sides and tucking the ends underneath (see image on the right). Place them seam-side down in a pot lined with parchment paper. Cover and let them proof for another 30 minutes (refer to the image on the right for the amount of proofing needed).
5. Brush the surface with egg yolk, then bake in a preheated oven at 380°F (190°C) for 30 minutes, uncovered, or until golden brown.





26CM | SERVES 6

## Matcha Custard

The precision seal of the Oven Pot transforms it into a steam oven, gently steaming the custard to achieve a silky, smooth texture that delights everyone. The subtle bitterness of matcha elevates the custard to a refined taste.

### INGREDIENTS

5 eggs, beaten  
 ⅔ cup (120 g) granulated sugar  
 1 ⅔ cups (400 ml) whole milk, warmed  
 ¼ cup (200 ml) heavy cream

3 tablespoons (15 g) matcha powder  
 3 tablespoons whole milk

### Whipped Topping

½ cup (100 ml) heavy cream  
 2 tablespoons (10 g) powdered sugar

### Equipment

6 heat-resistant containers

### DIRECTIONS

1. In a small bowl, dissolve matcha in 3 tablespoons of milk; set aside.
2. In a separate bowl, combine eggs and granulated sugar, mixing well with a whisk. Add milk, dissolved matcha, and heavy cream. Mix thoroughly until smooth, then strain the mixture through a sieve. Pour evenly into 6 heat-resistant containers and cover tightly with plastic wrap.
3. Pour 1 cup of water into the pot, cover, and heat over medium heat for about 3 minutes. Once steam starts vigorously escaping, place a 7 ½" diameter wire rack (or two flat plates) in the pot and place the containers from Step 2 on top. Cover and steam over low heat for 5 minutes. Once steam starts to escape, reduce to very low heat and continue steaming for another 20 minutes. Turn off the heat and let it steam over residual heat for 10 minutes. Remove the containers from the pot, let cool, and refrigerate.
4. Prepare the topping by placing the bottom of a bowl in ice-cold water. Add heavy cream and powdered sugar. Use a hand mixer to whip until soft peaks form.
5. Once the custard is chilled, add **Whipped Topping** on top and dust with matcha powder before serving.

## Basque Cheesecake

### INGREDIENTS

- 1  $\frac{3}{4}$  cups (400 g) cream cheese,  
room temperature
- $\frac{1}{2}$  cup (100 g) granulated sugar
- 3 eggs, beaten
- 1 teaspoon (6 g) cornstarch
- 1 teaspoon vanilla extract
- $\frac{3}{4}$  cup (200 ml) heavy cream

The Oven Pot's triple-layer enamel coating ensures consistent radiant heat, gently baking the cheesecake from within. This results in an irresistibly creamy and delicate texture, complemented by a perfectly caramelized top.

### DIRECTIONS

1. In a large bowl, mix cream cheese until smooth. Add granulated sugar and whisk together using a hand mixer until smooth.
2. Gradually add eggs and beat to combine, then add cornstarch, vanilla extract, and heavy cream. Beat until thoroughly combined, then strain the mixture through a sieve.
3. Line the pot with a sheet of parchment paper large enough to cover the sides. Pour in the batter and transfer the pot into the oven. Bake, uncovered, in a preheated oven at 480°F (250°C) for about 20–30 minutes or until the top is deep golden brown. Let the cheesecake cool in the pot.
4. Remove the cheesecake from the pot by holding the parchment paper and place it in the refrigerator to chill. Once completely cooled, cut into wedges, and serve.



# Our Heritage



Tradition is not static; it is evolutionary. As present-day heirs to a nearly century-old family company of cast iron master craftsmen, the Hijikata brothers channeled their understanding of industrial cast iron fabrication into cookware that achieves new heights for home and professional chefs alike. From precision-sealed pots that leverage modern inductive heat technology to pans that have been carefully crafted for unparalleled performance, Vermicular was born out of a time-honored tradition to meet the needs of the present with enduring passion and pride.

# Crafted in Japan



From iron casting to enamel coating, every piece of Vermicular cookware is a labor of love—the result of weeks of diligent work—masterfully handcrafted in the Hijikata family factory just outside Nagoya, Japan. Craftsmen hand-pour the molds, then meticulously machine the bodies and lids of each pot and pan to produce products worthy of the label, “Made in Japan.” We strive to create durable, quality cookware that is greater than the sum of its parts and cherished for generations to come.

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