

Samsung Gourmet Cookbook



Table of Contents

Garlic Prime Rib	2
Mustard Filet Mignon	3
Roasted Lemon Chicken Thighs	4
Roasted Honey Mustard Chicken Breasts	5
Garlic Basil Shrimp	6
Sweet Banana Nut Bread	7
Soft Buttermilk Cornbread	8
Sweet Brioche Bread Pudding	9
Three Cheese Lasagna	10
Fresh Chicago Pizza	11-12



Welcome to “Gourmet Cook” – a unique preset cooking feature on our new built-in wall ovens.

“Gourmet Cook” lets you review your selected recipe with an easy-to-follow interface that features on-screen instructions.





Cook time: 45-90 minutes (depending on selected doneness)

Ingredients

10 pounds prime rib, bone-in
10 cloves garlic, chopped
3 tablespoons olive oil
2 teaspoons salt
2 teaspoons ground black pepper
1 teaspoon dried thyme
1 teaspoon dried oregano
2 teaspoons mustard powder

Directions

1. Place the prime rib in a roasting pan with the rack side down. In a small bowl mix garlic, olive oil, salt, pepper, oregano, thyme and mustard powder.
2. Spread the rub over the roast, then cover and wrap with foil. Refrigerate for 5 hours. Before cooking, remove from refrigerator and let rest at room temperature for an hour.
3. Insert the temperature probe into the meat and place the food in the oven. Select "Garlic Prime Rib" in the "Gourmet Cook" menu, then select doneness. (Connect with the Samsung Smart Home application to monitor the current temperature).



Cook time: 13-21 minutes (depending on selected doneness)

Ingredients

4 6-ounce filet mignon steaks
Salt and ground black pepper to taste
¼ cup olive oil
¼ cup balsamic vinegar
3 tablespoons Dijon mustard
2 tablespoons dried rosemary
1 onion, sliced
2 tablespoons butter
2 teaspoons sugar
Blue cheese (optional)

Directions

1. Season steaks with salt and black pepper. In a small bowl, whisk olive oil, vinegar, mustard and rosemary and pour over filets.
2. While marinating the filets, cook sliced onion in butter with sugar until caramelized.
3. Select “Mustard Filet Mignon” in the “Gourmet Cook” menu to preheat the oven. Place marinated filets in the oven.
4. Turn the steaks over half way through the cooking time. Once the steaks have reached desired doneness, remove them from oven and let rest. When plating, top each filet with caramelized onions and blue cheese.



Cook time: 30 minutes

Ingredients

8 small skin-on, bone-in thighs
2 lemons, sliced
1 lemon, squeezed
2 potatoes, quartered
Salt and ground black pepper to taste
4 teaspoons olive oil
1/3 cup onion, minced
3 cloves garlic, sliced
1 tablespoon oregano
1/4 cup white wine
1/2 cup chicken stock

Directions

1. Season chicken thighs with salt and black pepper. In a small bowl, mix lemon juice, oregano, white wine, minced onion and sliced garlic. Pour mixture over chicken and refrigerate for 2 hours.
2. Before roasting, spread sliced lemon and quartered potatoes in baking dish. Place chicken thighs (skin side up) in the baking dish. Drizzle with olive oil, then pour the chicken stock into the baking dish.
3. Select "Roasted Lemon Chicken Thighs" in the "Gourmet Cook" menu to preheat the oven.
4. Place food in the oven.

Roasted Honey Mustard Chicken Breasts

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Cook time: 28 minutes

Ingredients

5-6 chicken breast halves
Salt and black pepper to taste
2 cloves garlic, minced
¼ cup whole grain, coarse mustard
¼ cup Dijon mustard
1 teaspoon dried basil
½ teaspoon dried parsley
½ cup honey
2 teaspoons olive oil

Directions

1. Season chicken breasts with salt and black pepper.
2. In a small bowl, whisk honey, whole grain coarse mustard, Dijon mustard, garlic, basil, parsley and oil together. Pour half of the mixture over the chicken.
3. Select “Roasted Honey Mustard Chicken Breasts” in the “Gourmet Cook” menu to preheat the oven.
4. Place food in the oven.
5. Turn chicken pieces over after 20 minutes and pour the remaining honey mustard mixture over them. Place back in the oven and finish roasting.



Cook time: 20 minutes

Ingredients

2 ½ pounds fresh shrimp (large size)
5 tablespoons butter
Salt and black pepper to taste
2 teaspoons garlic, minced
⅓ cup olive oil
½ cup jar spaghetti sauce
1 tablespoon balsamic vinegar
1 tablespoon lemon juice
1 tablespoon white wine
⅓ cup fresh basil, chopped
1 teaspoon salt
¼ teaspoon cayenne pepper (optional)

Directions

1. Mix garlic, olive oil, tomato sauce, wine, vinegar, basil, salt and cayenne pepper in a small bowl.
2. Lightly sauté the shrimp with butter in a frying pan and season with salt and black pepper.
3. Pour shrimp in a baking dish and add the mixed sauce.
4. Select “Garlic Basil Shrimp” in the “Gourmet Cook” menu to preheat the oven.
5. Place food in the oven.



Cook time: 40 minutes

Ingredients

2 cups mashed, over-ripened bananas
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
4 eggs
1 teaspoon vanilla extract
1 cup butter
2 cups sugar
1 cup chopped walnuts

Directions

1. Combine flour, salt and baking soda in a large bowl. Combine eggs and vanilla extract in a small bowl. Combine butter and sugar in a large bowl.
2. Whip the butter mixture until smooth using a whisk; combine the bananas, egg mixture and walnuts. Mix them all together and add the flour mixture, stirring until blended. Grease and flour two loaf pans. Divide the batter into the two pans.
3. Select "Sweet Banana Nut Bread" in the "Gourmet Cook" menu to preheat the oven.
4. Place food in the oven.



Cook time: 40 minutes

Ingredients

1 cup yellow or white cornmeal
1 cup all-purpose flour
½ cup butter, melted
⅔ cup white sugar
2 eggs
1 cup cream, beaten
½ teaspoon baking soda
½ teaspoon salt
¼ cup vegetable oil

Directions

1. In a large bowl, mix all ingredients with a spoon until blended. Beat vigorously for 30 seconds, then pour batter into a greased and floured pan.
2. Select “Soft Buttermilk Cornbread” in the “Gourmet Cook” menu to preheat the oven.
3. Place food in the oven.



Cook time: 50 minutes

Ingredients

10-12 cups brioche cubes
1 tablespoon butter, melted
2 cups whole milk
3 cups heavy cream
6 eggs
1 ½ cups white sugar
2 teaspoons vanilla extract
⅛ teaspoon salt
1 teaspoon cinnamon
Chopped apples or raisins (optional)

Directions

1. Break or cut bread into small pieces and drizzle with melted butter. Sprinkle with chopped apples or raisins.
2. In a large bowl, combine eggs, milk, sugar, cinnamon, vanilla extract, salt and heavy cream and beat until well mixed.
3. Pour over bread and lightly push bread down with a fork until it is covered and soaking up the egg mixture.
4. Select “Sweet Brioche Bread Pudding” in the “Gourmet Cook” menu to preheat the oven.
5. Place food in the oven.



Cook time: 17 minutes

Ingredients

1 pound lean ground beef	¼ cup grated parmesan cheese
1 cup onion, chopped	¼ cup chopped fresh parsley
2 teaspoons garlic, minced	1 egg, beaten
4 ½ ounces fresh portobello mushrooms, sliced (optional)	12 lasagna noodles
28 ounce jar spaghetti sauce	12 ounces shredded mozzarella cheese
16 ounces ricotta cheese	Salt and pepper to taste

Directions

1. In a large skillet, brown ground beef. Add mushrooms, onions and garlic and sauté for 10 minutes. Stir in spaghetti sauce and simmer for 20 minutes.
2. Mix ricotta and grated parmesan cheese, egg, fresh parsley, salt and pepper in a medium-sized bowl.
3. Bring a large pot of lightly salted water to a boil and cook lasagna noodles for 8 to 9 minutes. Drain noodles and rinse with cold water.
4. Spread a thin layer of sauce in the bottom of a baking dish, then layer three lasagna noodles, ⅓ cup cheese mixture, ½ cup sauce, 3 ounces mozzarella cheese and ½ cup sauce. Repeat layers until all ingredients are used, reserving 1 cup of mozzarella to top the lasagna with before baking.
5. Select “Three Cheese Lasagna” in the “Gourmet Cook” menu to preheat the oven.
6. Place food in the oven.



Cook time: 45 minutes

Ingredients

Dough

3 ¼ cups all-purpose flour

½ cup yellow cornmeal

1 ¼ teaspoons salt

1 tablespoon sugar

2 ¼ teaspoons instant yeast

½ cup butter (¼ cup melted, ¼ cup softened)

Olive oil

1 ¼ cups warm water

Sauce & toppings

2 tablespoons butter

⅓ cup onion, finely chopped

¾ teaspoon salt

1 teaspoon oregano

Salt and ground black pepper to taste

1 teaspoon garlic, minced

28 ounce can crushed tomatoes

6 cups shredded mozzarella cheese

½ cup grated parmesan cheese

Sausage or pepperoni (optional)

(continued on next page)



Directions

1. *Dough.* Mix flour, cornmeal, salt, sugar and yeast together in a large bowl. Add the warm water and melted butter and beat until mixture forms soft dough (use a stand mixer with a dough hook). Cover with plastic wrap and let rise at room temperature until it doubles in size (about 30-40 minutes).
Place the dough onto a floured surface and push the air out, then divide in half and roll into 15x12 inch rectangles. Spread softened butter on top of dough, and then roll up each half of dough tightly. Place them into an oiled bowl and cover with plastic wrap and refrigerate for 1 hour.
2. *Sauce.* Sauté onion, garlic, oregano and salt in butter until the onions are caramelized. Then add crushed tomatoes and simmer for 20 minutes.
3. *Pizza.* Roll dough into a 12-inch circle on a floured surface, then place in a 12-inch cake pan. Add 3 cups of mozzarella cheese and preferred toppings, then pour half of the sauce on top and sprinkle with a ¼ cup of grated parmesan cheese. Repeat this step for the second pizza.
4. *Preheat.* Select “Fresh Chicago Pizza” in the “Gourmet Cook” menu to preheat the oven.
5. *Cooking.* Place food in the oven.

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