

# SUPERSTEAM™

## Sharp AX1500JS SuperSteam Oven

Designed for the ultimate cooking convenience this oven will revolutionise the way you cook.

SuperSteam Convection cooking browns and crisps the food for exceptionally moist results whilst removing extra fat and salt content.

### Four-in-One Cooking options

**SuperSteam Convection** - Settings include Roast, Grill, Bake and Complete Meal Menus

**Steam** - Cooks vegetables, seafood, rice and dumpling dishes gently without destroying flavours

**Convection** - Oven and Grill settings, with and without preheat option

**Microwave** - Convenient auto defrost and sensor reheat settings

## Roast Turkey with Lemon Herb Stuffing

### INGREDIENTS

4.8kg turkey (approximately)  
30g butter  
1 small onion, chopped  
2 cloves garlic, crushed  
¼ cup walnuts, chopped  
1 x 200g packet sage and onion stuffing  
1 cup water  
1 teaspoon lemon rind  
Juice of 1 lemon  
1 egg, lightly beaten  
Oil for brushing

### INSTRUCTIONS

- Place butter, onion and garlic in a microwave safe glass bowl. Set oven to MICROWAVE > MANUAL. Cook for 2 minutes.
- Stir in remaining ingredients. Mix well.
- Fill cavity of turkey with prepared seasoning.
- Tie turkey legs together.
- Lightly brush turkey with oil and season with salt flakes and pepper.
- Place turkey breast side up on the rack and on one of the baking trays provided.
- Place baking tray in the lower position.
- Set oven to SUPERSTEAM CONVECTION > MANUAL > SUPERSTEAM BAKE/ROAST > WITHOUT PREHEAT 220°C. Cook for 1 hour 55 minutes - 2 hour 10 minutes, until skin is golden and juices run clear when a skewer is inserted in the thigh.
- Serve with roast vegetables and gravy.



Awarded the 'Best of the Best 2010' by Smarttouse for Best Steam Oven.

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