



CHEF
SERIES



DSV300

DIGITAL SOUS VIDE

Instruction Manual | Recipe Guide



DIGITAL SOUS VIDE

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IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- Incorrect use of this appliance may cause personal injury and damage to the appliance.
- Use for its intended purpose only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling (see also Warranty Terms).
- **FOR HOUSEHOLD USE ONLY.**
Not for outdoor or commercial use.
- Remove all packaging and transport materials from the inside and outside of the appliance.
- Do not use with any cords other than the one supplied.
- The appliance should not be used together with an external timer or a separate remote control system.
- Turn off the appliance and remove the plug from the socket before cleaning, or when the appliance is not in use.
- Avoid pulling on the cord when removing the plug from the socket. Instead, hold the plug itself and remove from the socket.
- Keep the cord and appliance away from heat sources, hot objects and exposed flames.
- The cord should not be twisted or wound around the appliance.
- If the appliance has been dropped or damaged, have the appliance inspected and, if necessary, repaired by an authorized repair service.
- Connect to 120V, 60 Hz only. The warranty is not valid if the appliance is connected to incorrect voltage.
- Never try to repair the appliance yourself. Please contact the store where you bought the appliance for repairs under warranty.
- Unauthorized repairs or modifications will invalidate the warranty.
- **CAUTION!** Some parts of this product can become very hot.
- It is advised to use a pot holder or oven mitt when removing the Lid and/or Bags.
- Do NOT attempt to cook ingredients in Sous Vide without the Vacuum Seal Bag.
- Do NOT attempt to operate the Sous Vide without water.
- You may use any other Vacuum Sealable Bag for Sous Vides, not just the ones included.
- Dispose of used Vacuum Seal Bags.
- Keep the appliance and its cord out of reach of children.

IMPORTANT SAFEGUARDS

- Use the appliance only on heat-resistant surfaces that are solid, level and dry.
- Always place the appliance at a safe distance from flammable objects such as curtains and tablecloths.
- The appliance should not be placed or stored near other sources of heat.
- The surface of the Sous Vide can become very hot during use and should not be touched when in operation.
- Do not move the appliance when in use.
- Please note that the appliance will remain hot for a while after you switch it off. Always allow the appliance to cool down completely before cleaning or storing.
- Never use the appliance if the Lid is damaged.
- Only place vacuum-packed foods in the appliance. Do not attempt to cook unwrapped food.

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

PARTS & FEATURES

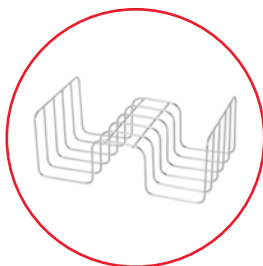
Lid



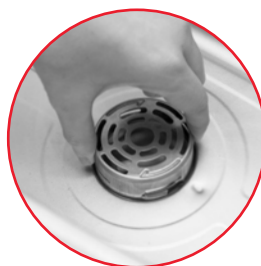
Handle



Water Bath



Rack



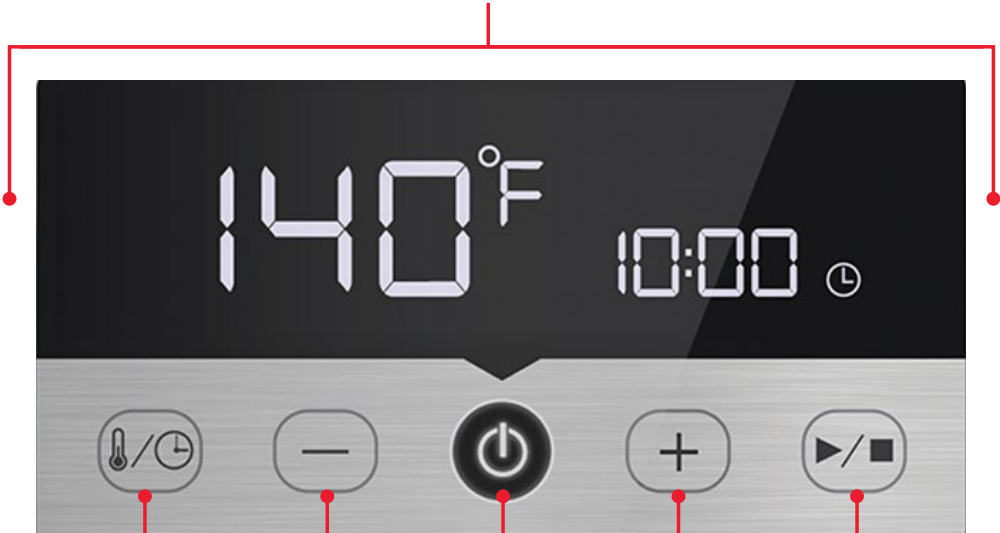
Filter Cap



Agitator X 2

PARTS & FEATURES

Display Panel



Temperature
& Time Set

Minus
Adjustment

Power
Button

Plus
Adjustment

Start/Stop



Vacuum Seal Bag
5 Large / 5 Small Included



Vacuum Pump

*Extra agitator included in case of loss or misplacement. Use only 1 agitator in the unit at a time.

PARTS & FEATURES



USING YOUR VACUUM BAGS

Step 1: Place ingredients into the bag.

Step 2: Carefully and thoroughly close the seal of the bag, then place on a smooth, flat surface with the Air Valve facing up.

Step 3: Position the Pump spout directly onto the Air Valve and press down firmly to ensure that a good seal is formed.

Step 4: Pump the handle in an up and down motion, maintaining a good seal between the Spout and Air Valve. Air will begin to leave the bag. Continue this process until as much air is removed as is possible.

A Note on Cleaning: The bags are reusable and should be hand washed. Do not put them in a dishwasher.

TIPS & TRICKS

TIPS & TRICKS

- Use fresh foods only.
- Be sure that all meat, poultry, fish and shellfish have been stored correctly (below 41°F) before using.
- Keep fresh and cooked foods separate.
- You may use any other Vacuum Sealable Bags used for a Sous Vide, other than the ones included.
- If you choose to slice ingredients pre-sous vide refer to the recommended thickness chart indicated in the Table Of Cooking Temperatures and Times.
- Only place vacuum-packed foods in the appliance. Do NOT attempt to cook unwrapped food.
- Do NOT attempt to operate the Sous Vide without water. Unit requires water to cook.
- **CAUTION:** The unit can get very hot. Use oven mits or pot holders when removing the Lid and/or Vacuum Seal Bags to avoid personal injury.

BEST FOODS FOR SOUS VIDE COOKING

- Beef, veal, lamb, pork, and game meats
- Chicken, turkey, and duck
- Lean and oily fish, lobster tails, and scallops
- Root vegetables, including potatoes, carrots, parsnips, beetroot, and turnips
- Crisp vegetables, including broccoli, cauliflower, peas, asparagus, corn, onions, and squash
- Hard fruits, including apples and pears
- Soft fruits, including plums, peaches, apricots, nectarines, papayas, and strawberries

4 SIMPLE STEPS TO SUCCESSFUL SOUS VIDE COOKING

1. SEASON

Slice ingredients to the appropriate thickness and place in the bag. Add your choices of spices, herbs, butter and oil to marinate the food while cooking.

2. SEAL

Seal for best results. The bag must be vacuum sealed to remove air and moisture. This opens the pores of meat, poultry and fish so that any marinade is better absorbed and also ensures that all foods retain their natural flavor and optimal nutritional content. After using a vacuum sealer to close the bag, place the cooking rack in the water bath, if desired.

3. SIMMER

Set the Sous Vide to the correct temperature for the food you are preparing. Once the water bath reaches the selected temperature, place the vacuum bags containing the food gently into the water. Make sure each bag is completely submerged and that water can circulate around the bags freely, guaranteeing even cooking.

4. SEAR

Some foods, when cooked Sous Vide, should be browned to enhance appearance and flavor. Meat in particular will be best if quickly seared after sous vide cooking. Remove the food from the bag and brown it quickly in a very hot pan or on a grill rack until the surface caramelizes.

USING YOUR SOUS VIDE

NOTE: The temperature is preset to Fahrenheit. To change it to Celsius, press and hold the Temperature & Time Set Button for 5 seconds.



- 1** Place the appliance on a flat surface that cannot be damaged by water.



- 2** Plug in your Sous Vide. An alert will sound and the LED display will flash once, then go dark. The Power Button will illuminate.

Place the Agitator in the magnetic center of the Sous Vide, then cover with the Filter Cap.



- 3** Fill the Tank with warm or cool water. The water level must be high enough to cover the food bags, and at all times remain below the maximum level mark. Do not add water that has a temperature already above desired cooking temperature.



- 4** Place the Cooking Rack inside the Water Bath.

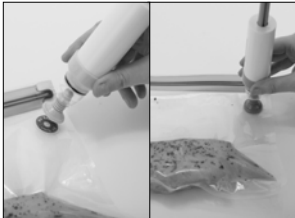
USING YOUR SOUS VIDE



5 Cover Sous Vide with Lid.



6 Separately marinate your ingredients (sliced or whole) by placing it in a Sous Vide sealable plastic bag. Seal it.



7 After sealing the bag, take the Vacuum Pump and align it with the circular sticker indicated on bag. Place the suction cup of the pump over the sticker and begin pumping until bag is fully compressed and there is no remaining air.



8 To preheat your Sous Vide, press and hold the power button. You will hear a sound and the display will turn on showing the preset temperature of 133°F and preset time of 8 hours.

USING YOUR SOUS VIDE

NOTE: When the water has reached the selected temperature, 3 beeps will sound and the selected cooking time will start to count down.



- 9** Press the Temperature button, then adjust the temperature using the + and - buttons.



- 10** Press the Timer button, then adjust the time using the + and - buttons.



- 11** Press the Start/Stop button. After a few seconds, the Agitator will begin stirring the water. When the desired temperature is reached the Sous Vide will beep. To change the temperature or time in the middle of the cycle press the Start/Stop Button. The temperature will flash on the screen. You can then adjust the temperature or time to a new level and press the Start/Stop button to resume the cycle. You can also press the Power Button to turn the machine off. Pressing the Power Button, then pressing Start/Stop again, will heat the Sous Vide to the preset temperature of 133F.



- 12** Once desired temperature is reached, remove the Lid and, using tongs, carefully place the vacuum-sealed food in the water. Be sure that the bag is fully immersed and that there is room for the water to circulate. Replace the Lid. Do not remove the Lid at any time during cooking. The Sous Vide cooks at a very low temperature and will take some time to regain any heat that is lost.

USING YOUR SOUS VIDE



- 13** Once the cooking time has elapsed, 3 beeps will sound and the Power Button will illuminate, indicating the Sous Vide has ceased operation. Remove the Lid, then with a pair of tongs, remove your food.

Caution: Be careful as the water and the bag will be hot. Set the food aside and let it cool down. Some condensation can be present. Be careful when lifting lid off the Sous Vide.

Note: If the food will be served within a few hours, it can remain in the water bath. Refer to the following table on page 18 to see recommended standing time limitations. If you are planning to store the food in the refrigerator, first place the bags in iced water to reduce the temperature.



- 14** If your recipe calls for it, or you prefer, you can sear your food in a skillet on medium-low heat.



- 15** Once your food is seared to perfection, remove from skillet, and serve.

CLEANING & MAINTENANCE

- Unplug the Sous Vide and allow it to fully cool before cleaning and storing.
- Always dispose of Vacuum Seal Bags after use.
- Pour out the water, then wipe the Sous Vide Water Tank and Lid with a wet towel and a small amount of dish soap. Rinse towel and wipe down parts again.
- **CAUTION:** Be extremely careful when dumping the water contents from the Sous Vide as the water will be extremely hot after use.
- Never immerse the Sous Vide, cord, or plug in water and make sure no water enters the base of the unit.
- Wipe the outside of the Sous Vide with a damp cloth and dry with a soft cloth before storing.

TROUBLESHOOTING

- If the Sous Vide will not turn on, ensure that the power cord is plugged into a working outlet.
- Determine if a power failure has occurred in your residence.
- If condensation forms on the inside of the lid so that you cannot see inside the cooker, lift the Lid slightly (without letting out the heat) and tilt it away from you so that the condensation flows back into the water bath.
- If the Agitator becomes dislodged in any way that interferes with the stirring movement, press the Start/Stop button, wait for the unit to turn off, then adjust the Agitator and replace the Filter Cap. Restart the unit and continue cooking.
- Error Codes E1 and E2 indicate a problem with the temperature sensor. Please contact customer service for repair.

COOKING CHART

TABLE OF RECOMMENDED FOODS, TEMPERATURES & TIMES

Food	Thickness	Temperatures (°F)	Cooking Time	Standing Time
Beef, Veal, Lamb & Game	1-2 cm	120° or higher	1 Hour	Up To 6 Hours
Fillets, Chops, Ribeye, T-Bone, Sirloin, Porterhouse	2-5 cm	120°	2 Hours	Up To 8 Hours
Flank, Thigh, Shoulder Shank	4-6 cm	120°	8 Hours	Up To 10 Hours

PORK

Pork Chop	3-6 cm	150° or higher	4 Hours	Up To 12 Hours
Spareribs	2-3 cm	147°	10 Hours	Up To 12 Hours
Cutlets	2-4 cm	133°	4 Hours	Up To 6 Hours
Pork Loin	5-7 cm	133°	10 Hours	Up To 12 Hours

COOKING CHART

POULTRY

Chicken Breast With Bone	3-5 cm	180°	2 Hours	Up To 3 Hours
Boneless Chicken Breast	3-5 cm	165°	1 Hour	Up To 2 Hours
Chicken Thigh With Bone	3-5 cm	180°	1.5 Hours	Up To 3 Hours
Boneless Chicken Thigh	3-5 cm	165°	1 Hour	Up To 2 Hours
Chicken Drumstick	5-7 cm	180°	2 Hours	Up To 3 Hours
Duck Breast	3-5 cm	147°	2 Hours	Up To 2 Hours

FISH

Lean & Oily Fish (salmon is an oily fish and cod is a lean fish)	3-5 cm	117°	1 Hour	Up To 1 Hour
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SHELLFISH

Shrimp	2-4 cm	140°	1 Hour	Up To 1 Hour
Lobster Tail	4-6 cm	140°	1 Hour	Up To 1 Hour
Scallops	2-4 cm	140°	1 Hour	Up To 1 Hour

VEGETABLES

Root Vegetables	1-5 cm	181°	1 Hour	Up To 2 Hours
Crisp Vegetables	1-5 cm	181°	1 Hour	Up To 2 Hours

COOKING CHART

RECOMMENDED TEMPERATURE GUIDE

Food	Desired Result	Recommended Temperature
Beef, Veal, Lamb, Pork & Game	Rare	120°
	Medium Rare	133°
	Medium	140°
	Medium Well	149°
	Well Done	160°+
Poultry, Boneless	Well Done	165°
Poultry With Bone	Well Done	180°
Fish	Rare	116°
	Medium Rare	133°
	Medium	140°
Vegetables	Medium	181°-188°

*If the meat is thinner than specified, it will cook faster.

** Longer than recommended standing time can cause a change in food texture.





DASH

130°F 07:30

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DASH DIGITAL
SOUS VIDE

RECIPE BOOK

Cook ingredients to flavorful perfection and ensure a delicious meal every time. Explore our list of collected recipes and enjoy using your Dash Digital Sous Vide for gourmet results.



SOUS VIDE MUSHROOM RISOTTO

INGREDIENTS:

2 tbsp unsalted butter	2 sprigs thyme, leaves only
2 shallots, minced	2 sprigs marjoram, leaves only
2 cloves garlic, minced	2 tsp kosher salt
1 cup baby bella mushrooms, chopped	¼ tsp white sugar
1 cup shiitake mushrooms, chopped	¼ tsp ground white pepper
1 tsp kosher salt	2 cups low sodium chicken or vegetable stock
1 cup arborio rice	1 tbsp parsley, chopped
¼ cup dry white wine	1 lemon, wedges (optional)

DIRECTIONS: (Temperature: 183°F Time: 1 hour)

Melt butter in a sauté pan (or small sauce pan) over medium heat. Add shallots and garlic and cook one minute. Add mushrooms and salt and cook 3-5 minutes until the moisture in mushrooms has been cooked out.

Add rice and cook one minute to toast rice. Deglaze pan with white wine and let cook 2-3 minutes until "au sec", or wine has been absorbed completely. Transfer rice into a Vacuum bag with thyme, marjoram, salt, sugar, pepper and stock.

Remove air using the Vacuum Pump. Cook one hour. Remove from Sous Vide bath and serve with parsley and a squeeze of lemon, if desired.





SOUS VIDE RICOTTA

INGREDIENTS:

1 quart whole milk

1 oz lemon juice

1 oz white vinegar

DIRECTIONS: (Temperature: 173°F Time: 45 minutes)

Combine milk, lemon juice and white vinegar in Vacuum bag. Remove air using the Vacuum Pump. Let cook forty-five minutes. Remove from Sous Vide bath and strain through cheesecloth.

PRO TIP: Strained leftover whey can be used to tenderize meat or add depth to sauces and soups.





WHOLE PERFECT ROAST CHICKEN

INGREDIENTS:

1 3 lb chicken
kosher salt
3 sprigs rosemary
4 sprigs thyme
10 whole black peppercorn
1 lemon, wedges (optional)

DIRECTIONS: (Temperature: 165°F Time: 6 hours)

Liberally sprinkle kosher salt on chicken. Place chicken in Vacuum Bag and add rosemary, thyme and black peppercorn. Remove air using the Vacuum Pump. Transfer to Sous Vide bath. Let cook six hours.

Preheat Broiler on high. Remove chicken from Sous Vide bath, remove herbs and spices, dab dry with paper towels.

Place on Roasting Rack or Sheet Tray and broil until skin crisps and browns, approximately five minutes. Let rest five minutes before carving. Serve with lemon wedges, if desired.

PRO TIP: Leftover chicken jus in the Sous Vide Bag can be easily made into a pan sauce. To do, strain jus, then take a basic roux with flour and butter, then add jus and stir to cook 3-5 minutes.



PERFECT DUCK BREAST L'ORANGE

INGREDIENTS:

Seared Duck Breast

2 duck breasts
½ tsp kosher salt
2 bay leaves
4 sprigs parsley

Orange Sauce

1 tbsp unsalted butter
2 cloves garlic, sliced
½ shallot, sliced
1 tsp coriander seeds

2 cloves
1 stick cinnamon
¼ cup Grand Marnier
½ cup orange juice
¼ cup unsalted duck or chicken broth
2 tbsp honey
2 tbsp white sugar
1 tsp kosher salt
¼ tsp ground white pepper
½ tsp white wine vinegar

DIRECTIONS: (Temperature: 132°F, Time: 60 minutes)

Season duck breasts with salt. Place duck breasts skin side down onto suitably-sized Skillet. Turn Skillet on low heat and let fat render until skin is golden brown, roughly 5-8 minutes. Reserve fat. Transfer duck breasts to Vacuum Bag. Add bay leaves and parsley. Remove air using the Vacuum Pump. Sous Vide sixty minutes.

Melt butter in suitably-sized Skillet over medium heat. Add garlic, shallot, coriander, clove, cinnamon and cook two minutes. Add Grand Marnier and let cook 3-5 minutes until liquid has reduced by half.

Add orange juice, duck broth, honey, sugar, salt, white pepper and let cook 5-8 minutes, stirring, until sauce is bubbly and thickened. Remove from heat. Stir in white wine vinegar. Strain sauce through Strainer.

Remove duck breasts from Sous Vide Bath and pat dry. Heat reserved duck fat on high heat in suitably-sized Skillet until slick and shiny. Place duck into Pan, skin side down, and sear thirty seconds until crisp. Remove duck from Pan and let rest three minutes before slicing.



PERFECT ROAST CHICKEN BREAST

INGREDIENTS:

2 chicken breasts, skin on
kosher salt
ground black pepper
4 sprigs thyme
1 tbsp unsalted butter
1 lemon, halved (optional)

DIRECTIONS: (Temperature: 165°F Time: 1 hour)

Liberally sprinkle kosher salt and black pepper on chicken breasts. Place chicken breasts in Sous Vide Bag and add thyme and butter. Remove air using the Vacuum Pump. Let cook one hour.

Preheat Broiler on high. Remove chicken breasts from Sous Vide, remove thyme and pat skin very dry. Place on Roasting Rack on Sheet Tray and broil until skin crisps and browns, approximately five minutes.

Transfer leftover chicken jus from Sous Vide Bag into Small Skillet over medium heat. Add lemon halves, cut side down, and cook one minute. Remove and serve jus and lemons with chicken breasts, if desired.





SOUS VIDE BBQ PULLED PORK

INGREDIENTS:

1 whole boneless pork butt	½ tsp granulated garlic
2 sprigs rosemary, leaves only	½ tsp caraway seed (optional)
2 sprigs marjoram, leaves only	1 tsp smoked paprika
2 bay leaves	½ tsp ground black pepper
2 tbsp Dijon mustard	1 dash red chili flake (optional)
2 tbsp olive oil	½ tsp ground cumin
¼ cup honey	¼ tsp cayenne pepper (optional)
¼ cup ketchup	¼ cup apple cider vinegar
2 tsp Worcestershire sauce	2 tsp soy sauce
2 tbsp molasses	1 tsp liquid smoke (optional)
½ tsp onion powder	

DIRECTIONS: (Temperature: 165°F Time: 24 hour)

Combine all ingredients for the BBQ sauce together in a bowl and whisk. Place the pork butt, rosemary, marjoram, and bay leaves in a Sous Vide Bag. Cover with the BBQ sauce. Remove air using the Vacuum Pump. Transfer to Sous Vide bath. Let cook for 24 hours.





FRENCH SCALLOPS

INGREDIENTS:

½ lb sea scallops
2 tbsp unsalted butter
1 tsp capers, minced
1 tsp garlic
¼ tsp kosher salt
1 tsp chives, minced
1 tsp parsley, minced
1 tsp dill, minced (optional)
1 tsp lemon juice

DIRECTIONS: (Temperature: 123°F Time: 30 minutes)

Season scallops with kosher salt and pack in Vacuum Bag. Remove air using the Vacuum Pump. Place in Sous Vide bath and set timer for thirty minutes.

Melt butter in Small Nonstick Skillet over low heat. Add capers, garlic, salt and cook 2-3 minutes until garlic is soft and cooked through. Turn off heat. Add chives, parsley, dill, lemon juice and stir to combine. Serve over scallops.





RACK OF LAMB WITH CHIMICHURRI SAUCE

INGREDIENTS:

Rack of Lamb

1 rack of lamb (7-8 chops), frenched
1 tsp kosher salt
4 sprigs parsley
2 sprigs marjoram
1 tbsp vegetable oil

Chimichurri Sauce

1 tbsp garlic, chopped
¼ cup parsley, leaves only, chopped

2 tbsp marjoram, leaves only, chopped
½ tsp red pepper flakes (optional)
1 jalapeno, seeded, chopped (optional)
2 tbsp white wine vinegar
¼ cup extra virgin olive oil
½ tsp kosher salt
¼ tsp ground black pepper
1/8 tsp white sugar (optional)

DIRECTIONS: (Temperature for Rare: 125°F, Medium-Rare: 130°F, Medium: 135°F, Medium-Well: 140°F, Well Done: 145°F, Time: 2 hours)

Season rack of lamb with salt. Place lamb in Vacuum Bag with parsley and marjoram. Remove air using the Vacuum Pump. Sous Vide two hours.

Combine all ingredients for chimichurri in Food Processor or Blender. Blend until well combined.

Remove lamb and pat dry. Heat vegetable oil in suitably-sized Skillet on high until slick and shiny. Add lamb, outer side down, and sear one minute. Flip and sear another thirty seconds. Remove from Pan and let rest five minutes before slicing into chops. Serve with chimichurri sauce.

PRO TIP: Wrap lamb bones in plastic wrap to ensure they do not puncture the Vacuum Bag.



DUCK CONFIT

INGREDIENTS:

2 duck thighs
kosher salt
¼ tsp ground black pepper
2 tbsp duck fat
2 sprigs thyme
2 bay leaves

DIRECTIONS: (Temperature: 170°F, Time: 12 hours)

In suitably-sized Shallow Pan, pour one layer of kosher salt. Place duck thighs into Pan in single layer. Top with another layer of kosher salt. Let cure eight hours or overnight.

Remove duck thighs from salt cure, rinse under cold water and pat dry. Place duck thighs into Vacuum Bag with black pepper, duck fat, thyme and bay leaves. Remove air using the Vacuum Pump. Sous Vide twelve hours.

Remove duck thighs from Sous Vide and place, skin side up, onto Sheet Tray with Roasting Rack. Preheat Broiler on high. Broil duck thighs until crispy, approximately 2-3 minutes. Let rest three minutes before serving.



RIBEYE WITH TRUFFLE BUTTER

INGREDIENTS:

Ribeye

1 large ribeye

1 tsp kosher salt

2 sprigs rosemary

2 sprigs oregano

2 sprigs thyme

1 tbsp vegetable oil

Truffle Butter

2 tbsp unsalted butter

1 tsp white truffle oil

DIRECTIONS: (Temperature for Rare: 125°F, Medium-Rare: 130°F, Medium: 135°F, Medium-Well: 140°F, Well Done: 145°F, Time: 90 minutes)

Season ribeye with salt. Place ribeye in Vacuum Bag with 1 sprig of rosemary, oregano, thyme on each side. Remove air using the Vacuum Pump. Sous Vide ninety minutes.

Bring butter to room temperature. Mix butter with white truffle oil until well combined. Reserve at room temperature.

Remove ribeye and pat dry. Heat vegetable oil in suitably-sized Skillet on high until slick and shiny. Add ribeye, presentation side down, and sear 30 seconds to 1 minute on the first side. Flip and add ½ tbsp to 1 tbsp truffle butter to ribeye. Sear another thirty seconds. Remove from Pan and let rest three minutes before slicing.





PORK LOIN ROAST WITH APPLES AND WALNUT

INGREDIENTS:

1 2-2.5lb pork loin roast, butterflied	1 tsp soy sauce
1 tsp kosher salt	1 tbsp dry white wine (optional)
4 slices bacon, minced	1 Gala apple, peeled, cored, minced
½ yellow onion, minced	½ tsp kosher salt
3 cloves garlic, minced	¼ tsp ground black pepper
10 sage leaves, sliced	½ cup unsalted chicken or pork broth
10 sprigs thyme, leaves only	3 tbsp unsalted roasted walnuts, chopped

DIRECTIONS: (Temperature: 137°F, Time: 3hours)

Score pork skin with knife. Season pork with salt.

Heat bacon in suitably-sized Saucepan over medium heat until fat has rendered, 1-2 minutes. Add onion, garlic, sage, thyme, soy sauce. Cook 2-3 minutes until onion is translucent. Deglaze pan with white wine. Add apple, kosher salt, black pepper and cook 1-2 minutes. Add broth and cook 5-8 minutes until apples are very soft and broth has completely reduced. Remove Pan from heat. Stir in walnuts. Let cool.

Once filling is cool to the touch, spread filling across pork loin leaving 1" on all sides. Roll loin like a jelly roll, starting with the longer side, pulling tightly to keep center as compressed as possible. Secure loin with butcher's twine, tying a knot every 2" along the loin.

Transfer loin to Vacuum Bag. Remove air using the Vacuum Pump. Sous Vide three hours. Remove loin from Sous Vide and pat dry with paper towels. Preheat Broiler to high. Place loin under broil, skin side up, and let broil 2-3 minutes until skin is golden brown. Remove and let rest five minutes before slicing.



MISO BLACK COD

INGREDIENTS:

¼ cup junmai sake (not nigori)

¼ cup mirin

¼ cup sweet white miso

1 tbsp soy sauce

2 tsp white sugar

2 scallion, chopped

1 lb black cod fillet, portioned
into 4oz pieces

1 tbsp vegetable oil

DIRECTIONS: (Temperature: 131°F, Time: 30 minutes)

Combine sake and mirin in small-sauce Pot over high heat and bring to a boil for twenty seconds. Lower heat to low and whisk in miso until fully dissolved. Add soy sauce and white sugar. Continue to whisk and cook another one minute until marinade is thoroughly mixed. Remove from heat and let cool to room temperature.

Combine black cod, scallion and miso marinade, mixing to coat thoroughly. Divide black cod into two Vacuum Bags with equal parts marinade and scallion. Remove air using the Vacuum Pump. Let marinate three days in Refrigerator.

Cook black cod in Sous Vide for thirty minutes. Remove fillets and pat dry with paper towels. Heat vegetable oil in suitably-sized non-stick Saute Pan over high heat until slick and shiny.

Sear black cod, skin side down, 30 seconds to 1 minute until skin has crisped. Remove black cod and let rest one minute before serving.



PICKLED RED CABBAGE

INGREDIENTS:

3 cups red cabbage (1-small cabbage),
outer leaves removed, cored, shredded

2 tbsp sherry vinegar (can substitute red wine vinegar)

½ tsp kosher salt

¼ tsp white sugar

DIRECTIONS: (Temperature: 183°F Time: 90 minutes)

Combine the shredded cabbage, sherry vinegar, salt, and sugar in a Sous Vide Bag. Remove air using the Vacuum Pump. Transfer to Sous Vide bath and let cook for 90 minutes.

PRO TIP: Weigh down cabbage by adding food-safe glass marbles or a few Spoons to the bag before sealing.





JALEPENO INFUSED VODKA

INGREDIENTS:

2 jalapenos, sliced

1½ cups vodka

DIRECTIONS: (Temperature: 135°F Time: 2 hours)

Combine jalapenos with vodka in Glass Jar with tight-fitting Lid. Seal Jar and place in Sous Vide bath at 135°F. Let cook two hours. Remove from Sous Vide and let cool in Refrigerator two hours. Strain before serving.

PRO TIP: For a spicier vodka, add an additional 2 sliced jalapenos to vodka one hour before serving.



BACON INFUSED VODKA

INGREDIENTS:

4 slices bacon

1½ cups vodka

DIRECTIONS: (Temperature: 135°F Time: 2 hours)

Preheat Oven to 375°F. Place bacon strips on a Rack on Sheet Tray. Bake approximately fifteen minutes until bacon is well-browned. Transfer bacon to Glass Jar with tight-fitting Lid and add vodka.

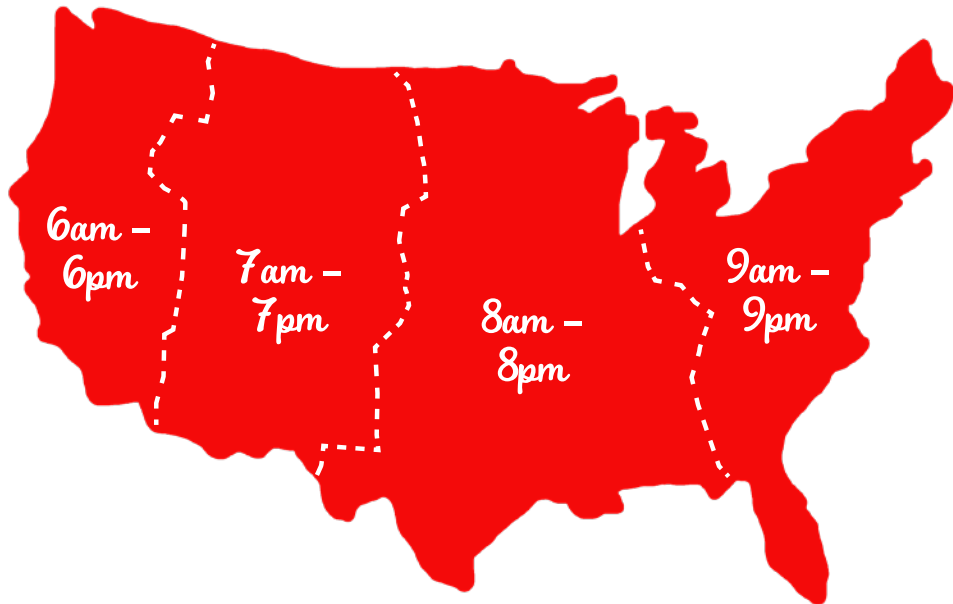
Seal Jar and place in Sous Side bath at 135°F. Let cook two hours. Remove from Sous Vide and let cool in Refrigerator two hours. Strain through cheesecloth or coffee filter before serving.

CUSTOMER SUPPORT

**FEEL GOOD
GUARANTEE™**

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **3AM to 3PM**.
And also, **Alaska**, feel free to reach out from **5AM to 5PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Digital Sous Vide is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

Capacity:

Total capacity: 9.0L/9.5QT

Max working capacity: 7.6L/8QT

Setting Range:

Default setting: Temperature: 133°F Time: 08:00

Temperature setting range: 104-194°F

Time setting range: 10 min~72 hours

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 700 W

Stock#: DSV300_20220812_V23



1-800-898-6970 | @bydash | bydash.com