



B L I S S I O

JAPAN

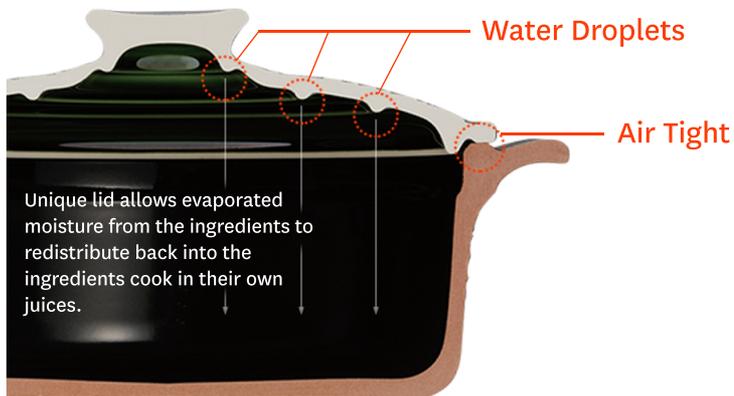


Guide & Recipe

The “bliss” in Blissio

Have fun cooking, taste the natural flavors of ingredients, and share the joy of eating with loved ones.

Japan’s top donabe hot pot company, Ginpo, creates unique products and utilizes the latest technology for new cooking methods.



Ceramic

- 80% of the cooking is done by infrared rays, which allows ingredients to cook faster and evenly.
- Unlike cast iron pots, ceramic pots will not rust.
- Retains heat well even after being removed from the stove.

Heat Resistant

- Blissio pots contain heat resistant petalite in order to withstand very high heat.
- Withstand up to 650°C / 1202°F

Air Tight

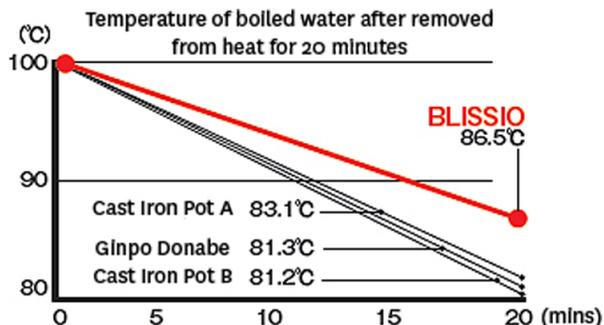
- Air tight lid doesn't allow water vapor to escape from the pot, and allows for liquidless cooking.
- Helps retain heat inside of the Blissio pot.
- The air tight lid traps any umami, vitamins and minerals that would normally escape through condensation inside of the pot.

Water Droplets

- The unique lid evenly distributes moistures in the pot. This allows ingredients cook in their own juices, resulting in rich, succulent dishes with concentrated flavor.

Harmless & Safe

- Cadmium free
- Approved by Japan's Health Department





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The durable ceramic has a high heat retention, which saves you time and money on gas. Easier to maintain than cast iron, this ceramic Dutch oven is microwave, oven and stovetop safe for convenient preparation. As versatile as it is user friendly, Blissio ware can be used to bake, steam, roast, stew, or even make rice. The only donabe company to obtain the International Standard Quality Management ISO 9001 certificate, Blissio products are cadmium and lead free. Efficient, safe, and easy to maintain, the Blissio Dutch oven is a welcome addition to any kitchen.

Cooking Methods

- Cook without any added liquids. The unique lid evenly distributes moistures in the pot. This allows ingredients cook in their own juices, resulting in rich, succulent dishes with concentrated flavor.
- Use the heat retained by Blissio to cook dishes to save time and gas.

Use

- Gas Stove ✓
- Electric Stove ✓
- Microwave ✓
- Oven ✓
- Dishwasher X

Helpful Tips

- Lid starting to tremble from built up pressure? Turn down the heat, spin the lid on the pot, or slide lid to the side.
- Vacuum sealed lid and cannot remove? Try reheating the pot and turning the lid.

Care

To clean the inside of the pot, add 1 tablespoon baking soda for 1 cup of water. Boil at a low temperature, continue heating for roughly 10 minutes after the water boils, and then remove from heat. Leave water in the pot until completely cooled. Once cooled, wash with light detergent and a non-abrasive sponge. Repeat process for stubborn burns.

Caution

- Do not used to fry ingredients
- Hot products may burn surfaces without a trivet or a base
- Do not touch hot products without potholders
- Adjust heat to avoid contents from boiling over or burning

Ruri Blue



Oribe Green



Blissio Cobalt Waterless Dutch Oven

11.75"L x 9.75"W x 5.75"H - 101oz
10.25"L x 8.25"W x 5.25"H - 68 oz
7.25"L x 6"W x 3.75"H - 23.7 oz



Blissio Stackable Bowl

6"Dia. x 2.5"H - 15 oz



Blissio Plate

8.75"Dia. x 1.5"H



Waterless Curry

1. Cut the chicken thigh into bite size pieces and marinate in prepared seasoning.
2. Dice onions, then chop carrots, potatoes, and tomatoes into larger chunks.
3. Add oil to the Blissio pot.
4. Place the onions, carrots, potatoes, and tomatoes into the pot in written order.
5. Add the marinated chicken mixture on top of the vegetables.
6. Close the lid and cook over medium heat until the pot begins to steam. Lower the heat and let it cook for roughly 45 minutes.
7. Turn off heat. Gently mix the curry roux into the ingredients. Once combined, add heavy cream.

* All recipes in this booklet are for the 24cm waterless dutch oven.

Ingredients

- 2 Onions
- 3 Potatoes
- 1 Carrot
- 2 Tomatoes
- 250g Chicken thigh
- 1/2 Box of medium hot curry roux
- 2tbsp Vegetable oil
- 100ml Heavy cream

Seasoning

- Garlic
- Ginger
- 1tsp Salt
- Dash of pepper

Brown Rice Western Takikomi Gohan

1. Wash rice in colander and dry for 30 minutes.
2. Pour the rice and water in a large bowl, and leave rice to absorb moisture for 3 hours.
3. In a separate bowl, toss the sliced mushroom and radishes with bay leaves and refrigerate until ready to serve.
4. Sauté the crushed garlic in olive oil over medium heat in the Blissio pot. Add and sauté the onions with the garlic.
5. Lower the heat and close the lid for 2 minutes.
6. Add in the tomato, soybeans, salt, and rice water mixture, then close the lid again.
7. Once the pot begins to steam, lower the heat and continue cooking for 20-22 minutes.
8. Turn off heat and allow contents to steam cook for 10 minutes by leaving the lid closed. Do not remove lid.
9. After 10 minutes, remove lid and mix the rice.
10. Drizzle dressing over prepared salad (3), and place over rice.

Ingredients

- 600g Brown rice
- 1/2 Diced onion
- 1 Diced tomato
- 60g boiled soybean
- 1 Crushed garlic clove
- 1tsp Salt
- 450ml Water
- 1tbsp Olive Oil

Salad

- 1 Bag of fresh bay leaves
- 3 Thinly sliced mushrooms
- 3 Thinly sliced radishes
- Dress of your choice





Wine Steamed Potatoes and Chicken Wings

1. Rub the chicken wings with salt and pepper then leave for 10 minutes or more.
2. Chop potatoes and leave in water.
3. Add olive oil to the Blissio pot, and sauté the crushed garlic clove over medium heat. Remove sautéed garlic.
4. Dry the chicken wings, and cook until browned over high heat.
5. Lower the heat and mix the potatoes and mushroom into the pot.
6. Add white wine and consommé powder, then place thyme on top.
7. Close the lid and leave for 20 to 25 minutes. Stir contents from time to time.
8. Once the potatoes are soft and fully cooked, add salt and pepper to taste.

Ingredients

- 4 Chopped potatoes with skin
- 8 Chicken wings
- 1 Pack of halved mushrooms
- 1 Stem of ginger
- 1 Crushed garlic clove
- 10 Stems of thyme
- 4 tbps White wine
- 2tbsp Olive Oil
- 1tsp Consommé powder
- Salt & pepper to taste

Napa Cabbage and Scallop Soy Soup

1. Cut out the core of the napa cabbage. Slice the core into thinner pieces, and chop leaves into large pieces. Julienne cut ginger.
2. Heat the sesame oil in the Blissio pot, and sauté the ginger.
3. Add the sliced core into the pot and cook until soft.
4. Add water, close the lid, then cook over low heat for 5 minutes.
5. Add the chopped leaves into the pot and cook for an additional 5 minutes.
6. Add soymilk and the can of scallops with the excess liquids. Mix contents together and continue heating.
7. Once the cabbage is fully cooked, add salt and pepper to salt.

Ingredients

- 1/4 Napa cabbage
- 1 Can of Scallops
- 1 Stem of ginger
- 1tbsp Sesame oil
- 300ml Water
- 500ml Soy milk
- 1-1/2tsp Salt
- Dash of pepper





Ratatouille

1. Chop medium sized pieces of the onion and pepper. Peel the zucchini and eggplant lengthways in alternating rows, so that half of the skin is left. Cut the zucchini and eggplant into roughly 1cm width slices. Place sliced eggplant in water.
2. Heat the olive oil in the Blissio pot, and sauté the crushed garlic over medium heat.
3. Add onions and sauté until translucent. Add salt as needed.
4. Remove eggplant and zucchini from water, and add into the pot. Add salt and stir contents.
5. Add red pepper, white wine, can of tomato, powdered consommé, sugar and torn up basil.
6. Allow to cook for 12 to 15 minutes over low heat, while occasionally stirring. Add salt and pepper to taste.

Ingredients

- 1/2 Onion
- 1 Eggplant
- 1 Zucchini
- 1/2 Red or yellow pepper
- 1 Crushed garlic clove
- 1 Canned tomato
- 2tbsp Olive oil
- Salt and pepper
- 1tsp Sugar
- 1tsp Powdered consommé
- 2tbsp white wine
- 2 Basil leaves

Pain de Campagne

1. In a large bowl mix sugar, salt, instant dry yeast, and water warmed to roughly 40°C with a rubber spatula.
2. Mix in the bread flour and wheat flour.
3. Once all of the flour is mixed in, knead the dough on a flat floured surface for 2 to 3 minutes.
4. Roll dough into a large ball, and put back into the bowl. Wrap the bowl, then Leave to rest and proof in a warm spot (30-40°C) for 40 minutes to an hour until the dough doubles in size.
5. Remove dough from the bowl and gently shape it round. Place a damp cheese cloth over the dough, and allow to rest for roughly 5 minutes.
6. Lightly knead the dough once more to release the gas, then shape it round.
7. Place damp cheese cloth in the bowl, lightly flour the cheese cloth, then proof the dough in a warm spot for 20 minutes until the dough doubles in size again.
8. Put the Blissio lid in the oven and preheat to 230°C. Line the Blissio pot with a baking sheet, and gently flour all surfaces of the shaped dough. Place dough into the pot.
9. Bake the dough with the lid for 15 minutes in 230°C, then remove the lid and bake for another 15 to 20 minutes.

Ingredients

- 250g Bread flour
- 50g Wheat flour
- 1tsp Instant dry yeast
- 1tsp Sugar
- 1tsp Salt
- 205g Water (40°C)





White Rice

1. Wash the white rice grains in a colander, and drain the water as much as possible.
2. Put the rinsed rice into the Blissio pot for over 30 minutes to allow the rice to absorb the moisture.
3. Place the pot over medium heat and close the lid.
4. Turn off the heat once you start to see steam coming out of the pot. Do not remove lid.
5. Allow to steam cook for 20 minutes by keeping the lid closed.
6. Gently fluff and mix the rice.

Ingredients

450g White rice
600cc Water

Clam and Asparagus Risotto

1. Dice the onion, and peel 1/3 of the asparagus skin. Cut asparagus into 3cm long pieces.
2. Heat the olive oil in the Blissio pot, and sauté the rice and diced onion.
3. Clean and remove sand from the clams, then mix into the pot. Add white wine and close the lid until the clams open.
4. Remove clams from the pot, and add the boiling water. Close the lid and cook over low heat while occasionally stirring contents for 15 minutes.
5. Add asparagus and continue to cook for another 5 minutes. If there is not enough water in the pot, add as you see needed.
6. Add the parmesan cheese and butter, then stir until completely melted. Add salt and pepper to taste, then put back the clams.
7. Place shiso plant on top for garnish.

Ingredients

1/2 Onion
10 Clams
6 Stalks of asparagus
150g White Rice
3 Cups of boiled water
100ml White wine
Salt and Pepper
2tbsp Olive Oil
20g Butter
50g Parmesan Cheese
Shiso plant for decoration

