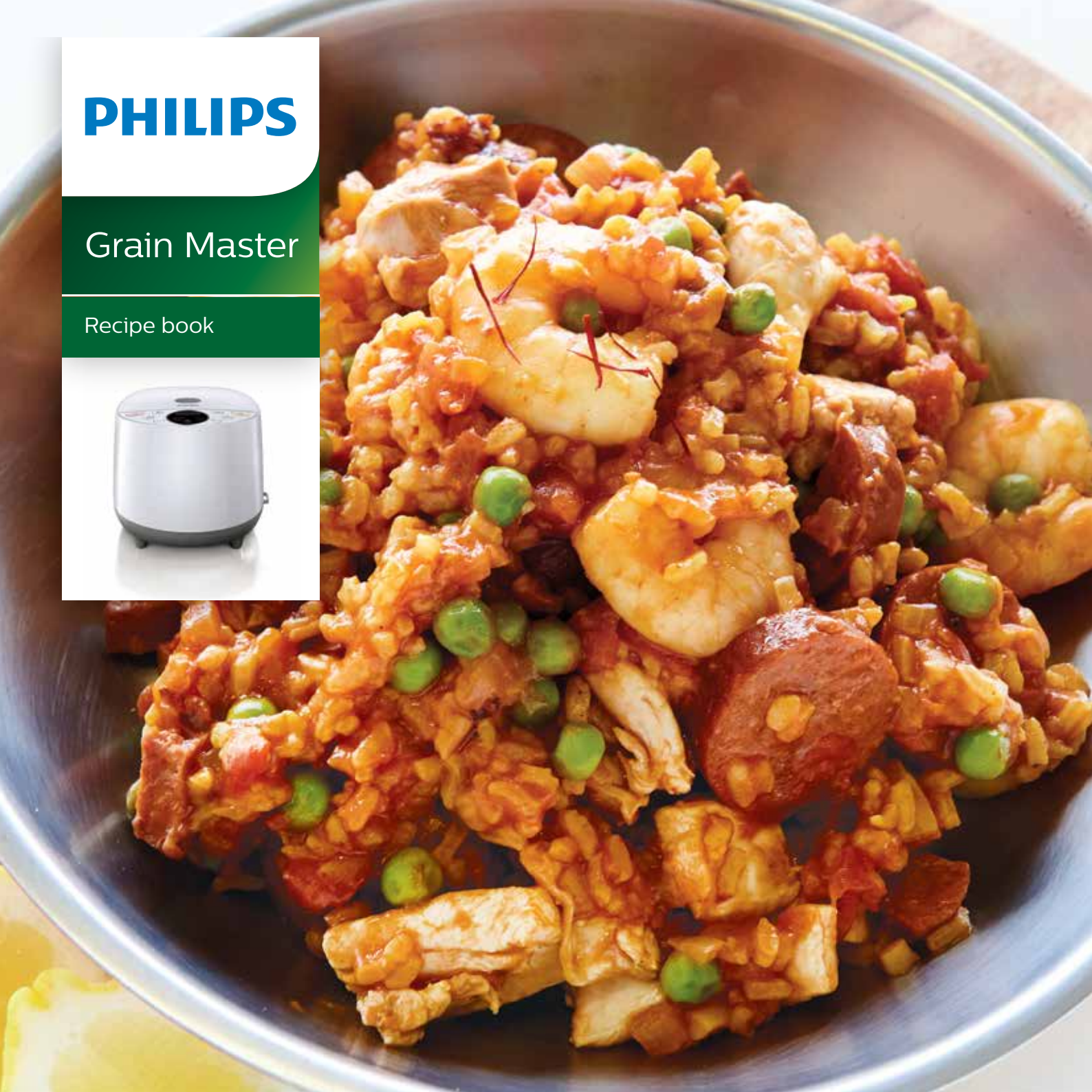


PHILIPS

Grain Master

Recipe book





Philips Grain Master for your favourite grains and rice
Fuzzy logic technology for tasty results

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Note:

- Recommended cooking time is based on recommended quantity
- Cooking time may vary based on changes in quantity

Quick start guide

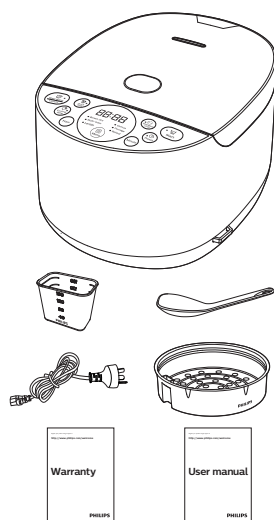
Congratulations on your purchase, and welcome to Philips!

To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

In this booklet, you will find a selection of delicious recipes, created by our Australian chef to get you started.

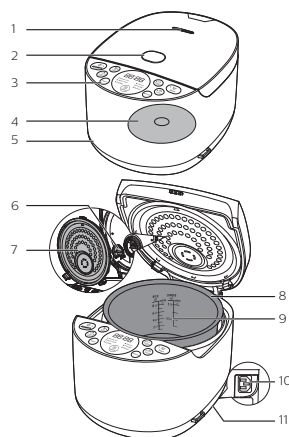
What's in the box

- Grain Master main unit
- Rice and soup 2-in-1 spoon
- Measuring cup
- Steam tray
- Power cord
- Warranty
- User manual
- Recipe Booklet



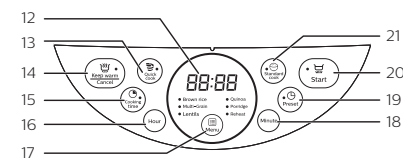
Overview

1. Steam vent
2. Lid release button
3. Control panel
4. Heating element
5. Main body
6. Steam vent cap
7. Detachable inner lid
8. Inner pot
9. Water level indicator
10. Power socket
11. Cooker handle



Control panel overview

12. Display screen
13. Quick cook button
14. Keep-warm/Cancel button
15. Cooking time button
16. Hour button
17. Menu button
18. Minute button
19. Preset time button
20. Start button
21. Standard cook button



Before first use

1. Take out all the accessories from the inner pot. Remove the packaging material of the inner pot.
2. Clean the parts of your Philips Grain Master thoroughly before using it for the first time. Make sure all parts are completely dry before you start using the Grain Master.

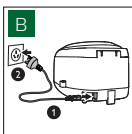
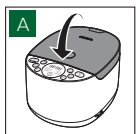
Using Philips Grain Master

Cooking rice

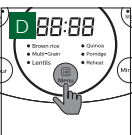
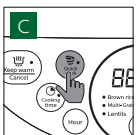
Cooking function	Estimated cooking time	Adjustable cooking time	Preset time
Quick cook	25 minutes	/	1-24 hours
Standard cook	45 minutes	/	1-24 hours
Quinoa	45 minutes	/	1-24 hours
Lentils	45 minutes	/	1-24 hours

You can cook rice using the **Quick cook**, **Standard cook**, **Quinoa**, or **Lentils** function.

1. Measure rice using the measuring cup provided.
2. Rinse rice, and put the washed rice in the inner pot.
3. Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups of rice used. Then smooth the rice surface. *For instance, if you cook 4 cups of rice, add water up to the 4-cup level indicated on the scale.*
4. Wipe off water outside of the inner pot and put it into the appliance.
Note: Make sure that the outside of the inner pot is dry and clean, and that there is no foreign residue on the inside of the appliance.
5. Close the lid (fig. A), and put the plug in the power socket (fig. B), and switch on the appliance.

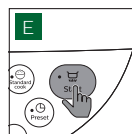


6. Press the quick cook (**Quick cook**) or standard cook (**Standard cook**) button (fig. C), or select the quinoa (**Quinoa**) or lentils (**Lentils**) function by pressing the menu button (**Menu**) (fig. D).



Type of rice	Cooking program suggested	Number of measuring cups	Corresponding inner pot water mark
Jasmine rice	Standard cook	2	2 cup mark (rice)
Long grain	Standard cook	2	2 cup mark (rice)
Sushi rice	Standard cook	2	2 cup mark (rice)
Medium grain	Standard cook	2	2 cup mark (rice)
Rice & Quinoa	Quinoa	2	2 cup mark (rice)

7. Press the start button (**Start**) to start cooking (fig. E).



8. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off.
9. The Philips Grain Master will be in keep-warm mode automatically. The keep-warm indicator lights up (fig. F).



Note:

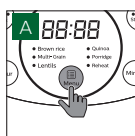
- If the voltage is unstable in the area you live, it is possible that the Grain Master will overflow.
- After the cooking is finished, stir the rice and loosen it immediately to release excessive moisture for fluffy rice.
- Depending on the cooking conditions, the bottom portion of the rice may become slightly browned.
- Please stir rice after cooking, and you are recommended to consume it the night after cooking, for best nutrition and best taste. If you would like to keep the rice for longer, it is best to keep the rice in a sealed plastic container and keep it in the refrigerator and reheat it to avoid nutrient loss.

Cooking porridge

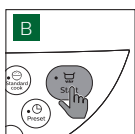
Cooking function	Estimated cooking time	Adjustable cooking time	Preset time
Porridge	90 minutes	1-4 hours	1-24 hours

Type of rice	Cooking program suggested	Number of measuring cups	Corresponding inner pot water mark
Porridge	Porridge	1	1 cup mark (Congee)

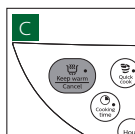
- Put ingredients and water into the inner pot.
- Follow steps 4 to 5 in "Cooking rice". *Note: Do not exceed the maximum water level indicated in the inner pot, as this may cause the Grain Master to overflow.*
- Select the porridge (**Porridge**) function by pressing the menu button (**Menu**) (fig. A).



- Press the start button (**Start**) to start cooking (fig. B).



- When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Grain Master will be in keep warm mode automatically. The keep-warm indicator lights up (fig. C).



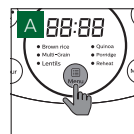
Note: You can use the porridge function to steam food.

Cooking Brown rice, Multi-grain

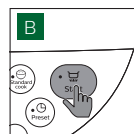
Cooking function	Estimated cooking time	Adjustable cooking time	Preset time
Brown rice	90 minutes	/	1-24 hours
Multi-grain	90 minutes	/	1-24 hours

Type of rice	Cooking program suggested	Number of measuring cups	Corresponding inner pot water mark
Brown rice	Brown rice	2	3 cups water
Multi-grain	Multi-grain	2	3 cups water
Brown rice & Lentils	Lentils	2	3 cups water

- Follow steps 1 to 5 in "Cooking rice".
- Select the brown rice function (**Brown rice**) or multigrain (**Multi-grain**) by pressing the menu button (**Menu**) (fig. A).



- Press the start button (**Start**) to start cooking (fig. B).



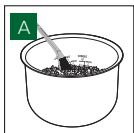
- When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Grain Master will be in keep warm mode automatically. The keep-warm indicator lights up (fig. C).



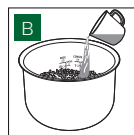
Reheating

Cooking function	Estimated cooking time	Adjustable cooking time	Preset time
Reheating	25 minutes	25-59 minutes	/

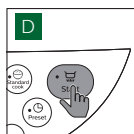
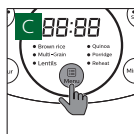
1. Loosen the cooled food and evenly distribute it in the inner pot (fig. A).



2. Pour some water onto the food to prevent it from becoming too dry (fig. B). The quantity of the water depends on the amount of food.



3. Follow steps 5 and 6 in "Cooking rice".
4. Select the reheat function (**Reheat**) by pressing the menu button (**Menu**) (fig. C). Press the start button (**Start**) to start cooking (fig. D).



5. When the cooking is finished, you will hear 4 beeps and the selected cooking function light will be off. The Grain Master will be in keep warm mode automatically. The keep-warm indicator lights up (fig. E).



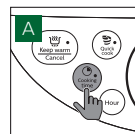
Note:

- Use a kitchen glove or a cloth, as the plate and steam basket will be very hot.
- You can cook rice while steaming food. Do not exceed the volume indicated nor immerse the steam basket in the water, as this may cause the Grain Master to overflow.
- You can adjust the water level as needed.

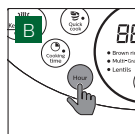
Adjusting the cooking time

You can set the cooking time for some menus. Refer to the cooking time table in each chapter for the detailed regulating range.

1. Choose the function you need.
2. To set a different cooking time, press the cooking time button (**Cooking time**) (fig. A), and the default cooking time starts flashing on the display.

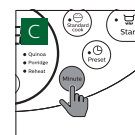


3. Press the hour button (**Hour**) to set the hour unit (fig. B).



4. After the hour unit is set, wait for a few seconds before the hour unit is confirmed, and the minute unit starts flashing on the display.

5. Press the minute button (Minute) to set the minute unit (fig. C).



6. Press the start button to confirm the cooking time and start the cooking process.

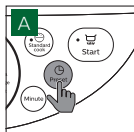
Note:

- You can adjust the cooking time only in the Porridge (**Porridge**) and Reheat (**Reheat**) function.

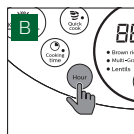
Preset time for delayed cooking

You can preset the delayed cooking time for some menus. The preset timer is available from 1 hour up to 24 hours.

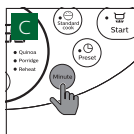
1. Choose the function you need.
2. To preset time for delayed cooking, press the preset time button (**Preset**), and the default preset time starts flashing on the display (fig. A).



3. Press the hour button (**Hour**) to set the hour unit (fig. B).



4. After the hour unit is set, wait for a few seconds before the hour unit is confirmed, and the minute unit starts flashing on the display.
5. Press the minute button (**Minute**) to set the minute unit (fig. C).



6. Press the start button to confirm the preset timer and start the cooking process.

Cleaning and Maintenance

- Unplug the Grain Master before starting to clean it.
- Wait until the Grain Master has cooled down sufficiently before cleaning it.

Interior

Inside of the top lid and the main body:

- Wipe with a damp cloth.
- Make sure to remove all food residue stuck to the Grain Master.

Heating element:

- Wipe with a damp cloth.
- Remove food residue with a damp cloth.

Exterior

Surface of the top lid and outside of the main body:

- Wipe with a cloth dampened with soap water.
- Only use a soft and dry cloth to wipe the control panel.
- Make sure to remove all food residue around the control panel.

Accessories

Spatula, inner pot, and steam vent cap:

- Soak in hot water and clean with sponge.

Environment

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you can help to preserve the environment.

Guarantee and service

If you need service or information, or if you have a problem, visit the Philips website at www.philips.com.au or contact our Philips Customer Care Team on 1300 363 391. You can find its phone number in the worldwide guarantee leaflet. If there is no Customer Care Centre in your country, go to your local Philips dealer.

Specifications

Model Number	HD4514
Rated power output	790-940W
Rated capacity	4.0L
Rice capacity	1.5L

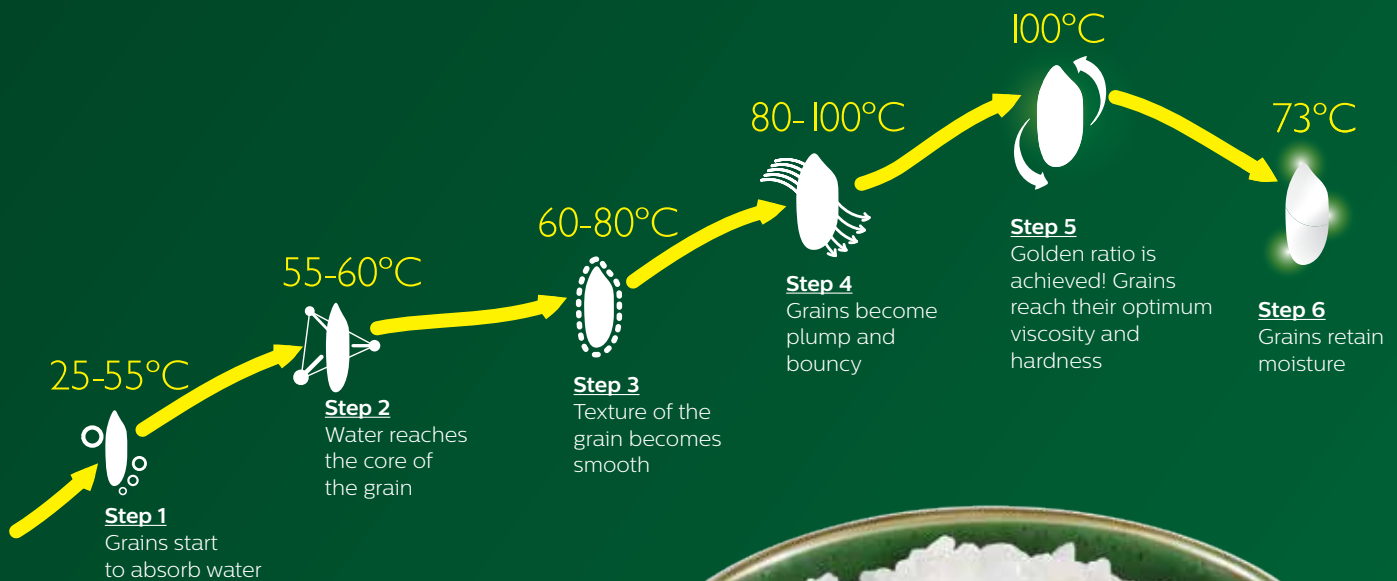
Troubleshooting

If you encounter problems when using this Philips Grain Master, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Team on 1300 363 391.

Problem	Solution
The light on the button does not go on.	<p>There is a connection problem. Check if the power cord is connected to the Grain Master properly and if the plug is inserted firmly into the power outlet.</p> <hr/> <p>The light is defective. Take the appliance to your Philips dealer or a service centre authorised by Philips.</p>
The rice is not cooked.	<p>There is not enough water. Add water according to the scale on the inside of the inner pot.</p> <hr/> <p>Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the Grain Master on.</p> <hr/> <p>The heating element is damaged, or the inner pot is deformed. Take the Grain Master to your Philips dealer or a service centre authorised by Philips.</p>
The rice is too dry and not well cooked.	<p>Add more water to the rice, and cook for a bit longer.</p>
The Grain Master does not switch to the keep warm mode automatically.	<p>You might have pressed the keepwarm button before pressing the start button. In this case the Grain Master will be in standby mode after the cooking is finished.</p> <hr/> <p>The temperature control is defective. Take the appliance to your Philips dealer or a service centre authorised by Philips.</p>
The rice is scorched.	<p>You have not rinsed the rice properly. Rinse the rice until the water runs clear.</p>
Water spills out of the Grain Master during cooking.	<p>Make sure that you add water to the level indicated on the scale inside the inner pot and that it corresponds to the number of cups of rice used.</p>
Rice smells bad after cooking.	<p>Clean the inner pot with some washing detergent and warm water.</p> <hr/> <p>After cooking, make sure the steam vent cap, inner lid and inner pot is cleaned thoroughly.</p>

Philips Grain Master for your favourite grains and rice

Fuzzy logic technology for tasty results





Looking for some inspiration?

The following pages contain a selection of recipes, providing you with some tasty ideas of what you can cook with your Philips Grain Master

Baked Blueberry & Peach Porridge

Serves 4

Prep time: 10 minutes

Cook time: 45 minutes

Function: Porridge

Ingredients

- 3 **grain** cups oats
- ½ cup brown sugar
- 2 tsp baking powder
- ½ tsp salt
- 2 egg whites
- 1 egg
- ¼ cup vegetable oil
- 1 ¼ cups milk
- 650 gm sliced fresh or canned peaches
- 200gm fresh blueberries
- ½ cup chopped walnuts
- Honey and yoghurt to serve

Method

1. Combine oats, sugar, baking powder and salt.
2. Whisk egg white, egg, milk and oil together and fold through dry ingredients. Fold in peaches.
3. Pour into cooker and press in to create even top.
4. Cook on **Porridge Function** in menu. When complete allow to sit for 5 minutes.
5. Turn out onto plate.
6. Serve with vanilla yoghurt, sprinkle blueberries, walnuts and drizzle with honey.







Fig and Walnut Breakfast Quinoa

Serves 4

Prep time: 10 minutes

Cook time: 45 minutes

Function: Quinoa

Ingredients

- 1 **grain** cup red quinoa/ **well rinsed**
- 1 ½ cups water
- 1 cup orange juice
- ½ cup mixed chopped nuts (walnuts & slivered almonds)
- 8 sliced dried figs
- 8 sliced dried apricots
- ½ tsp cinnamon
- Yoghurt and honey to finish

Method

1. Place quinoa, cinnamon, juice, figs & water in cooker and cook on **Quinoa Function** in main menu.
2. With 5 minutes remaining, fold through the apricots and nuts.
3. Serve drizzled with yoghurt and honey.

American Breakfast Wild Rice Hash

Serves 4

Prep time: 20 minutes

Cook time: 95 minutes

Function: Quick Cook and Grain

Ingredients

- 1 **grain** cup wild rice/ **well rinsed**
- 3 cups water
- 1 tbsp olive oil
- 1 brown onion peeled and diced
- 4 mushrooms chopped
- 2 cloves garlic
- 3 rashers bacon diced
- 1 large potato diced
- 4 eggs

Method

1. Saute onion, garlic, bacon, mushrooms on **Quick Cook Function** with a little oil with lid open.
2. Add rice, potato and water.
3. Change to **Grain Function** and cook on grain function.
4. When finished serve with fried egg on top.





Cauliflower Dhal

Serves 4

Prep time: 20 minutes

Cook time: 50 minutes

Function: Quick Cook and Lentil

Ingredients

- 1 **grain** cup red lentils/ **well rinsed**
- 2 tbsp ghee or olive oil
- 1 brown onion peeled and finely diced
- 3 cloves garlic finely chopped
- 1 tsp ginger chopped
- 150gm cauliflower florets finely sliced
- 1 tsp turmeric
- ½ tsp garam masala
- 1 tsp mustard seed
- 300ml vegetable stock or water
- 1 cup spinach leaf sliced

Method

1. Heat the cooker on **Quick Cook Function**.
2. Sauté onion, garlic, ginger and spices with ghee or oil with lid open.
3. Add lentils, cauliflower and stock and set on **Lentil Function**. Close lid.
4. When finished fold through spinach.
5. Serve with Naan bread and mango pickle.

Asian-style Chicken Rice Soup

Serves 6

Prep time: 20 minutes

Cook time: 45 minutes

Function: Standard Rice

Ingredients

- 1 **grain** cup medium grain white rice/**well rinsed**
- 2 litres chicken stock
- ¼ cup sliced wombok cabbage
- 1 carrot peeled and diced
- 4 stalks spring onion
- 2 skinless chicken maryland
- 100ml light soy sauce
- 1 tbsp finely chopped ginger
- 1 tbsp sugar
- Kaffir lime leaf
- 100ml Fish sauce

Method

1. Place rice, kaffir leaf, ½ the chicken stock, chicken, cabbage, carrot and ginger into the cooker and set on **Standard Rice Function**.
2. When finished allow to cool slightly before removing the chicken and pick out bones.
3. Add in remaining stock, sugar, soy, fish sauce and finely sliced spring onion.
4. Garnish with a little sesame oil for that Asian touch.





Braised Spiced French Lentil

Serves 4

Prep time: 25 minutes

Cook time: 55 minutes

Function: Quick Cook and Lentil

Ingredients

- 240 gm French green lentils/**well rinsed**
- 1 brown onion peeled and finely diced
- 3 cloves garlic chopped finely
- 1 carrot peeled and diced
- 1 celery stalk diced
- 100gm pancetta or bacon chopped
- 1 tbsp smoked paprika
- 1 sprig thyme
- 350 ml chicken stock
- 1 cup kale leaves
- Optional: 1 roasted duck breast

Method

1. Place onion, garlic, carrot and celery into the cooker and sauté on **Quick Cook Function** for 10 minutes with lid open.
2. Add lentils, bacon, thyme, paprika and stock and change to cook on **Lentil Function** in main menu.
3. When finished fold through finely sliced Kale.
4. For a delicious meal, serve with sliced roasted duck breast.

Pear & Walnut Blue Cheese Rice Salad

Serves 6

Prep time: 10 minutes

Cook time: 45 minutes

Function: Standard Rice

Ingredients

- 2 **grain** cups white rice/**well rinsed**
- 2 pears diced
- 6 spring onions chopped
- ½ cup walnuts chopped
- ¼ cup crumbled blue cheese
- 2 lemons juice and zest
- 1 sprig fresh thyme
- 3 tbsp olive oil
- Salt and pepper

Method

1. Place thyme and lemon zest with washed rice in cooker and fill with water to 2 cups of rice level.
2. Cook on **Standard Rice Function**.
3. Allow to cool. Make dressing with lemon juice and olive oil.
4. Separately mix pear, walnuts, cheese and spring onion.
5. Mix all together to serve.





Quinoa Asian-style Tabouleh

Serves 4

Prep time: 15 minutes

Cook time: 45 minutes

Function: Quinoa

Ingredients

- 1 **grain** cup quinoa/well rinsed
- 1 cup water
- 1 punnet cherry tomatoes cut into quarters
- 2 tbsp chopped coriander
- 2 tbsp chopped parsley
- 1 tsp finely chopped ginger
- 5 spring onion stalks sliced finely
- 1 tbsp soy sauce
- 1 tbsp sugar
- 1 tbsp olive oil
- 1 tbsp lemon juice

Method

1. Cook quinoa with water in cooker on **Quinoa Function**.
2. Remove from the cooker and lay on a tray to cool.
3. Make dressing with soy, sugar, lime juice, olive oil and fold into quinoa.
4. Fold in all remaining ingredients.

Seafood Chickpea in Tomato Braise

Serves 6

Prep time: 25 minutes

Cook time: 95 minutes

Function: Quick Cook and Grain

Ingredients

- 1 peeled diced brown onion
- 4 cloves garlic chopped finely
- 200 gm fennel diced
- 2 tbsp vegetable oil
- 2 cups soaked chickpeas (minimum 3hr soak time)
- 1 cup water or vegetable stock
- 12 mussels
- 12 prawns (peeled)
- 250 gm skinless diced white fish fillet
- 250 gm skinned diced salmon fillet
- 12 scallops (roe optional)
- Juice and zest of 2 lemons
- 400 gm green beans sliced into batons
- 3 tbsp coarsely chopped parsley
- 1 400g tin diced tomato
- Salt and pepper
- 200 ml white wine

Method

1. Sauté onion, garlic, lemon and fennel in oil on **Quick Cook Function** with lid open.
2. Add tinned tomato, chickpeas and water or stock and cook on **Grain Function** in main menu.
3. Once cooked add scallops, salmon and white fish, mussels, prawns, green beans with white wine and cook on **Reheat Function** in main menu.
4. Remove from cooker and mix in chopped parsley and serve.





Seasonal Vegetable and Brown Rice Risotto

Serves 6

Prep time: 15 minutes

Cook time: 95 minutes

Function: Quick Cook and Brown Rice

Ingredients

- 2 **grain** cups brown rice/**well rinsed**
- 4 cups vegetable stock or water
- 2 tbsp olive oil
- 2 brown onions peeled and diced
- 4 cloves garlic finely chopped
- 2 carrots peeled and diced
- 2 zucchini diced
- 1 bunch asparagus sliced
- 1 bunch washed coarsely chopped baby spinach
- 1 cup frozen peas
- 1 red capsicum seeded and diced
- 2 tbsp butter
- Salt and pepper
- Parmesan cheese

Method

1. Heat cooker on **Quick Cook Function** and add in olive oil, onion, garlic, and carrot with lid open.
2. Once ingredients are transparent change to **Brown Rice Function** and add in rice and stock.
3. When timer reads "5 minutes", add in capsicum, asparagus, zucchini, and peas, spinach and butter.
4. Season to taste with salt, pepper and parmesan.

Paella

Serves 4

Prep time: 20 minutes

Cook time: 35 minutes

Function: Standard Cook and Quick Cook

Ingredients

- 1 tsp saffron threads
- 1 **grain** cup short grain white rice/**well rinsed**
- 1 tbsp smoked paprika
- 3 cups chicken stock
- 2 tbsp olive oil
- 2 skinless chicken thigh meat diced
- 1 chorizo sausage sliced
- 1 tin diced tomato
- 8 green prawns peeled
- ½ cup frozen peas
- 1 brown onion peeled and diced
- 2 cloves garlic chopped
- ¼ cup chopped parsley
- Salt and pepper

Method

1. Heat olive oil in cooker pan and sauté garlic and onion on **Quick Cook Function** with lid open for 10 minutes.
2. When transparent change to **Standard Function** and add saffron, rice, tomato and stock and close lid.
3. When cooked and timer is on 5 minute countdown add in sliced chorizo, chicken, peas, prawns and cook on **Reheat Function**.
4. Add parsley and season with salt and pepper before serving.



Pineapple & Coconut spiced Quinoa

Serves 4

Prep time: 10 minutes

Cook time: 45 minutes

Function: Quinoa

Ingredients

- 2 grain cups quinoa / well rinsed
- 4 cloves garlic chopped finely
- 1 stalk lemongrass (white only)
- 2 tsp ground cumin
- 1 long green chilli chopped finely (seeds optional)
- 300ml vegetable stock
- 200ml coconut cream
- 80 gm chopped tinned or fresh pineapple pieces
-
- Salt and pepper

Method

1. In cooker place cumin, garlic, chilli, stock, coconut cream, lemongrass and quinoa.
2. Cook on **Quinoa Function** in main menu.
3. When finished add pineapple.
4. For a delicious meal, serve with pork and green beans.







Chocolate Cherry Rice Pudding

Serves 4

Prep time: 10 minutes

Cook time: 25 minutes

Function: Standard Cook

Ingredients

- 2 **grain** cups long grain rice/ **well rinsed**
- 2 cups frozen or fresh pitted cherries
- 1 tsp lemon juice
- 400ml evaporated skim milk
- ½ cup sugar
- 1 tsp cinnamon
- 500 ml skinny milk
- ¼ cup cocoa powder
- 1 tsp vanilla
- ¼ cup water

Method

1. Purée half the amount of cherries.
2. Whisk with cocoa, cinnamon, lemon juice, milk, water, salt, vanilla and sugar till dissolved.
3. Pour into cooker and cook on **Standard Cook Function**.
4. Fold in remaining cherries at end and finish with a little sweetened coconut or whipped cream.

Coconut Brown Rice Pudding

Serves 4

Prep time: 10 minutes

Cook time: 90 minutes

Function: Brown Rice

Ingredients

- 1 **grain** cup brown rice/**well rinsed**
- 2 cups coconut milk
- ¼ cup sugar
- ¼ cup raisins
- 1 tsp vanilla
- Nutmeg

Method

1. Combine all ingredients.
2. Pour into cooker adding water to 1 cup level.
3. Cook on **Brown Rice Function** in menu.





Coconut Tapioca Pumpkin Pudding

Serves 6

Prep time: 10 minutes

Cook time: 25 minutes

Function: Reheat

Ingredients

- 2 cups water
- 220g tapioca pearls
- 300g diced pumpkin
- 500ml coconut cream
- 1 tsp salt
- 275g sugar

Method

1. Pour into cooker the tapioca, 250gm of sugar, pumpkin and water and cook on **Reheat Function**.
2. Meanwhile, heat the coconut cream with remaining sugar and salt.
3. To serve, layer into a glass with coconut sauce.
4. Serving suggestion: add a caramelised banana and remove pumpkin.

My Recipes

Ingredients

Method

Ingredients

Method

Ingredients

Method

Ingredients

Method

**For more information on the Philips Grain Master
visit www.philips.com**



My Other Kitchen is a Food Coach and Incubator supporting a community of new food businesses including business owners, skilled chefs and other creative businesses in the food industry.

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