

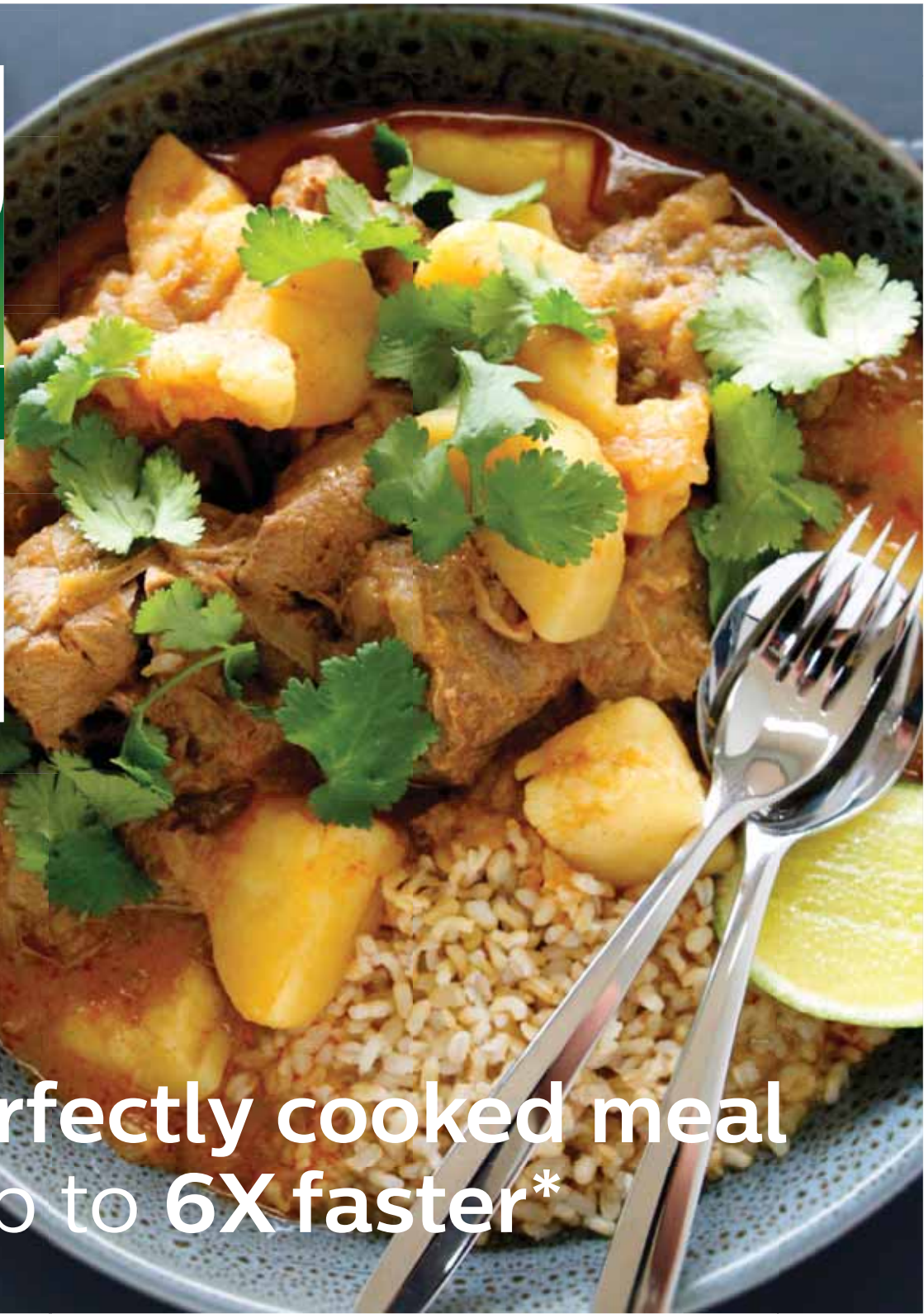
**PHILIPS**

All-in-One cooker

Recipe book



Your perfectly cooked meal  
ready up to 6X faster\*



# Your perfectly cooked meal ready up to 6X faster\*

## **Congratulations on your purchase!**

We know there's nothing that can beat your love for the great flavour experience. Therefore we present you with this new generation All-in-One cooker, which helps you to enjoy perfectly tender meat up to 6x faster!

The secret lies in the dual temperature control system, which reduces heating fluctuation by 50% by accurately controlling pressure and temperature<sup>1</sup>. With this accuracy, this cooker takes all the hard work away from you, and cooks different ingredients to just right.

Now you can also avoid mushy vegetables when making stew and soups. Simply use the add ingredient function, and the appliance will tell you when to add more during the pressure cooking process. It is this simple to keep the shape, the colors, as well as the taste.

Rich sauce is made easy too! Just press the sauce thickening button, sauce and soup will be reduced to create a more intensified flavour.

Don't forget this appliance can do even more!

Besides pressure cooking, you can also create hearty meals of melt-in-mouth tenderness with slow cooking, if you feel like to sit back and take your time.

You can start the journey by using Sauté function to bring out the flavour before the magic begins.

You can bake, steam, and even to make yoghurt.

Stews, soups, pot roasts, casseroles, risottos, rice, grains, cakes, yoghurt, and desserts – you name it, and this appliance can make it!

Enjoy this cooking journey with Philips, cook high-quality flavoursome food in many different ways all-year round!

\*Rendang, 40 minutes with pressure cooking vs 4 hours with gas cooker



### Dual temperature control system

The new All-in-One cooker comes with the dual temperature control system, which consists of two sensors – one at the top and the other one at the bottom. They work together to reduce heating fluctuation by 50% by accurately controlling pressure and temperature<sup>\*</sup>. With this accuracy, this cooker takes all the hard work away from you, and cooks different ingredients to just right.

<sup>\*</sup> Compared to the original Philips All-in-One cooker



### Add more ingredients during pressure cooking

With the magic of pressure, dishes can be ready in minutes! Much faster than conventional way of cooking. However since food is cooked in a sealed environment, you have to add all ingredients at the beginning. Under this circumstance, tough ingredients, for example meat, are turned out just fine, but soft ingredients such as vegetables and seafood are often overcooked.

With this new generation All-in-One cooker, you can add more ingredients later during pressure cooking, so that all ingredients are cooked just right and with great texture!



### Sauce thickening function

Some meats have large amounts of muscle, and when pressurised or slow cooked, some liquid from the muscle will be released and ends up as additional liquid, which is flavourful and perfect to be made into gravy, sauce or stock. Therefore, the new All-in-One cooker has a sauce thickening function, which help to make rich and thick sauce with a single touch of a button.

In order to get the best result, here are some tips:

- Keep the lid open so that the extra water will evaporate faster.
- Remove the ingredients, and once the sauce has reached the desired thickness, put the ingredients back and let them warm for a few more minutes. This will speed up cooking and avoid an overcooked result.
- You can also mix corn flour with cold water, and add the mixture to the sauce to speed up cooking.

# Contents

<b>Chef's Notes</b>	<b>6</b>	Asparagus and broad bean risotto	21
<b>Pressure Cook Recipes</b>	<b>8</b>	Peppery caramelised onion braised lentils	22
Tomato Soup	9	Champagne and Taleggio risotto	23
Pumpkin and coconut soup	10	Steamed fish with chestnuts, spring onion and coriander	24
Cauliflower and lemon soup	11	Creamy potato and anchovy gratin	25
Beetroot, goats cheese and walnut salad	12	Char siu pork belly with sticky garlic sauce	26
Hainanese chicken rice with ponzu sauce	13	Beef ribs with stout	27
Chinese braised oxtail	14	Sticky bourbon and honey beef brisket	28
Green chicken curry	15	Massaman beef curry	29
Lamb Winter vegetable stew	16	Breakfast polenta with cinnamon apples	30
Chickpea and tomato salad with fine herbs	17	Spicy pulled pork with beans	31
Summer gazpacho	18	Cabbage, chicken and mushroom steamed dumplings	32
Braised Chinese sausage with mushrooms and fresh greens	19	Bouillabaisse	33
Milk Semolina	20		

<b>Slow Cook Recipes</b>	<b>34</b>	French style chicken wings with cucumber	51
Strawberry Jam	35	<b>Bake Recipes</b>	<b>52</b>
Sicilian style caponata	36	Herb and cheese frittata	53
Chicken, apple and brandy hotpot	37	Baked salmon with fennel and orange	54
Spiced dried fruit relish	38	Rich dark chocolate fudge cake	55
Home-made ricotta cheese	39	Light orange sponge cake	56
Boston style baked beans	40	Garlic and lemon calamari	57
Coconut, ginger and chilli braised chicken	41	Lemon delicious pudding	58
Ricotta dumplings with rich chicken broth	42	Upside down mandarin and caramel cake	59
Classic French onion soup	43	Garlic, herb and mustard lamb leg	60
Spinach and ricotta lasagne	44	<b>Yoghurt Recipes</b>	<b>61</b>
<b>Sauté/Sear Recipes</b>	<b>45</b>	Coconut yoghurt	62
Green bean, bacon and almond salad	46	<b>Troubleshooting</b>	<b>63</b>
White wine mussels with garlic and parsley	47		
Baby peas with bacon and lettuce	48		
Salmon fishcakes with ginger and lemongrass broth	49		
Spicy chilli, lime and garlic prawns	50		

# Chef's Notes



- Some recipes depend on the preheating of the Cooker. Simply select the **SAUTÉ/SEAR** function, and let the cooker to heat for 2-3 minutes. Introduce the ingredients when the “Maintain” phase on the progress bar is reached. Elements of some recipes may take substantially longer if this step is not undertaken.
- Where applicable, some recipes are suited to multiple functions. These are included in each recipe as ‘Tips’. In most cases this is the substitution from slow cook to pressure cook.
- All express recipes include a pressurisation time. This is impossible to indicate precisely, as ingredient temperatures and amounts vary so much. The colder the contents, or larger the volume, the longer pressurising took.
- The cook time indicated (where applicable) is accurate, exclusive of the pressurizing time.
- Where possible, only the existing functions of the machine were used. In some instances, times were altered to ensure correct cooking. MANUAL was used when no function was tailored specifically to the recipe being cooked.
- Cooking pressure can be adjusted to reach your preferred texture. You may increase the cooking pressure to achieve an even more tender result according to your preference, while decrease the cooking pressure if you find the texture to be too soft.
- When baking cakes, it is vital to allow the standing times as indicated in recipes. Failure to follow these will result in difficulties removing cakes from pot.

- When it comes to measurement of liquids, 1 cup equals to 250ml. The small measuring cup comes with the cooker is for measuring rice only.
- Use appropriate utensils, preferably non-scratch materials such as silicone or wood, in the pot to protect the coating and extend the lifetime.
- After cooking is complete, it is vital to clean the water channel around the heating element. I find this easiest with a sponge and a small amount of spray cleaner. If this is not done the cooker might develop unpleasant smells and food bakes on when the cooker is heated.
- It is vital to remove the inner lid and wash gently with soapy water after every 10 or so recipes completed. Failure to do this results in the Cooker not pressurizing, leading to inaccurate and incomplete cooking. The inner lid is also dishwasher-safe. Take care to put it back on exactly as stated.
- If the machine fails to pressurize, I found that in some cases a small amount of food had bubbled into the pressure valve. I added water to level 2 indicated in the pot, and ran the Steam function. As steam developed, the valve self-cleaned and the machine returned to running correctly.
- I found the Cooker to be very reliable, easy to use and consistently great in producing the recipes. The functions are easy to select, and the machine very intuitive. Wonderful machine!

Disclaimer:

The following recipes are formulated to work using the ingredients listed and the methods outlined.

Multiple testing has occurred specifically tailored to the Philips All-In-One Cooker.

No responsibility is taken for the success of the recipes if any paraphrasing, alteration or substitution of ingredients or methods different to these instructions are undertaken.

# Pressure Cook Recipes

Tomato Soup	9	Peppery caramelised onion braised lentils	22
Pumpkin and coconut soup	10	Champagne and Taleggio risotto	23
Cauliflower and lemon soup	11	Steamed fish with chestnuts, spring onion and coriander	24
Beetroot, goats cheese and walnut salad	12	Creamy potato and anchovy gratin	25
Hainanese chicken rice with ponzu sauce	13	Char siu pork belly with sticky garlic sauce	26
Chinese braised oxtail	14	Beef ribs with stout	27
Green chicken curry	15	Sticky bourbon and honey beef brisket	28
Lamb Winter vegetable stew	16	Massaman beef curry	29
Chickpea and tomato salad with fine herbs	17	Breakfast polenta with cinnamon apples	30
Summer gazpacho	18	Spicy pulled pork with beans	31
Braised Chinese sausage with mushrooms and fresh greens	19	Cabbage, chicken and mushroom steamed dumplings	32
Milk Semolina	20	Bouillabaisse	33
Asparagus and broad bean risotto	21		





# Tomato Soup

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 20 minutes + pressurizing time

## Ingredients

- 125g portion chicken breast
- 2 litres water
- 1 carrot
- 1 onion
- 1 parsley
- 1 stick celery
- 1 clove garlic
- Half a medium leek
- 2 tsp salt
- 2 tsp mixed dried vegetables
- Pepper to season
- 200g tomato paste
- Parsley leaves and sage

## Method

1. Pour 2 litres of water into the inner pot and add chicken, vegetables and tomato paste. Season to taste. Close and lock the lid.
2. Select the **SOUP/LENTILS** program. Press **START**.
3. Once complete, remove chicken and blend soup.
4. Add parsley leaves and garnish.



## TIPS

- Chicken can be shredded and added back into the soup.



## Pumpkin and coconut soup

**Serves:** 4 **Time to prepare:** 20 minutes **Time to cook:** 20 minutes + pressurizing time

### Ingredients

- 5 cups butternut pumpkin, skin removed and diced
- 1 cup chicken or vegetable stock
- 1 cup coconut cream
- 1 large onion, sliced
- 2 cloves garlic, sliced
- 1 tbsp palm sugar
- ½ cup coriander root, finely chopped
- Lemon juice to taste
- Salt and pepper

### Method

1. Combine all ingredients in pot. Place in Cooker, close and lock lid.
2. Set function to **SOUP/LENTILS**, press **START**.
3. When complete, release pressure and remove pot.
4. Purée using a food processor or stick blender until smooth.
5. Season with lemon juice, salt and pepper.
6. Serve in warm bowls with fresh coriander and toasted coconut.



### TIPS

- Toast coconut using **SAUTÉ/SEAR** function.
- Add ½ cup desiccated coconut, set timer for 8 minutes, stir until coconut is toasted and fragrant.



## Cauliflower and lemon soup

**Serves:** 4 **Time to prepare:** 15 minutes **Time to cook:** 20 minutes + pressurizing time

### Ingredients

- 1 large head cauliflower, cut into flowers
- 2 washed potatoes, peeled and diced
- 2 cups chicken stock
- Juice and zest of 2 lemons
- ½ cup butter
- Salt and pepper
- 1 cup thickened cream
- Sour cream to garnish

### Method

1. Combine cauliflower, potato, stock and lemon juice and zest in pot. Add butter.
2. Place pot in Cooker, close and lock lid.
3. Select **SOUP/LENTILS**, press **START**.
4. When complete, release pressure and remove pot.
5. Add cream, salt and pepper, purée using a food processor or stick blender until smooth.
6. Serve in warmed bowls with a spoon of sour cream and drizzle of olive oil.



### TIPS

- Cauliflower can be replaced with broccoli or kale if desired.
- Substitute vegetable stock for a vegetarian option.



## Beetroot, goats cheese and walnut salad

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 10 minutes + pressurizing time

### Ingredients

- 4 large beetroot, peeled and cut into eighths
- ¼ cup balsamic vinegar
- ½ cup brown sugar
- 3 tbsp olive oil
- 300g goats cheese
- 1 cup walnuts
- 4 sprigs thyme
- 1 bunch chives
- Salt and pepper

### Method

1. Place the beetroot, vinegar, thyme, brown sugar and olive oil in pot. Place in cooker, close lid and lock.
2. Set function to **MANUAL**, set timer to 10 minutes.
3. When complete, release pressure and remove pot. Remove beetroot and cool to room temperature.
4. Discard half the cooking liquid.
5. Arrange beetroot on plates, top with torn pieces of goat's cheese, walnuts and chives. Drizzle with a little of the cooking liquid.



### TIPS

- Beetroot will keep in cooking liquid for up to 2 weeks, refrigerated.
- Goats cheese can be replaced with ricotta from **SLOW COOK** recipes.



## Hainanese chicken rice with ponzu sauce

**Serves:** 4 **Time to prepare:** 15 minutes **Time to cook:** 15 minutes + pressurizing time

### Ingredients

- 1 cup long grain white rice
- ½ cup sliced ginger
- 1½ cups chicken stock
- 2 cloves garlic, sliced
- 4 medium chicken breasts, skin removed
- ¼ cup hoisin sauce
- 1 tbsp kecap manis
- Juice and zest of 1 lime
- 1 bunch spring onions, cut into 6cm lengths, white discarded

### Method

1. Add the rice, stock, ginger and garlic to the pot. Stir, then place in chicken breasts.
2. Place pot in Cooker, close and lock lid.
3. Select **RICE/RISOTTO** function.
4. While rice is cooking, combine the hoisin sauce, kecap manis, juice and zest of the lime.
5. When cooking is complete, release pressure.
6. Remove chicken and place on warmed plate.
7. Stir rice to fluff up, divide between warmed plates.
8. Slice each breast into 4 pieces.
9. Serve with rice, spring onion spears and a dish of the ponzu dipping sauce.



### TIPS

- For a milder flavour substitute the chicken stock for water



# Chinese braised oxtail

**Serves:** 4-6 **Time to prepare:** 10 minutes **Time to cook:** 40 minutes + pressurizing time

## Ingredients

- 1kg beef oxtail, trimmed
- ½ cup Japanese/Korean soy sauce
- ¼ cup Chinese cooking wine
- ¼ cup firmly packed dark brown sugar
- 6 cloves garlic, bruised
- 12 cm piece fresh ginger, peeled, sliced thickly
- 4 green onions, chopped coarsely
- 2 star anise
- 2 cinnamon sticks
- 3 x 5cm strips orange rind
- ½ cup water
- 2 green onions, shredded finely

## Method

1. Cut oxtail into 4cm pieces.
2. Combine sauce, wine, sugar, garlic, ginger, chopped onion, star anise, cinnamon, rind and the water in inner pot. Place pot into the machine.
3. Press **SAUTÉ/SEAR** button, set cooking time for 10 minutes and press **START** (do not close the lid); bring to the boil. Add oxtail.
4. Close and lock lid, select **BEEF/LAMB** at 30 minutes. Press **START**.
5. Remove lid. Transfer oxtail to serving plate; drizzle with about ½ cup (80ml) of braising liquid. Sprinkle with shredded onion.



## TIPS

- Can also be cooked using **SLOW COOK LOW** function for 6 hours



# Green chicken curry

**Serves:** 4-6 **Time to prepare:** 15 minutes **Time to cook:** 28 minutes + pressurizing time

## Ingredients

- 1 tbsp peanut oil
- 1kg chicken thigh fillets, quartered
- ¼ cup green curry paste
- 1 cup coconut cream
- 2 medium zucchini, sliced thickly
- 1 tbsp fish sauce
- 1 tbsp lime juice
- 1 tbsp grated palm sugar
- ½ cup each loosely packed fresh coriander and Thai basil leaves
- 2 green onions, sliced thinly

## Method

1. Add oil and chicken to the inner pot. Place pot in the machine.
2. Select **SAUTÉ/SEAR**, set cooking time for 13 minutes and press **START** (do not close the lid); cook until golden brown.
3. With 3 minutes remaining on the timer, add paste, zucchini, fish sauce, lime juice, palm sugar and onions (do not close the lid).
4. Add coconut cream.
5. Close and lock lid. Select **PORK/POULTRY** for 15 minutes. Press **START**.
6. Once complete, stir in sauce, juice, sugar and half the herbs; season to taste. Serve curry sprinkled with remaining herbs and onion.



## TIPS

- Can also be cooked using **SLOW COOK LOW** function for 6 hours



## Lamb Winter vegetable stew

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 30 minutes + pressurizing time

### Ingredients

- 500g stewing lamb, cubed
- 2 cloves garlic, chopped finely
- 1 tbsp fresh thyme, chopped finely
- Freshly ground pepper and salt
- 300g butternut squash, seeded and cubed
- 150g parsnip, sliced
- 150g sweet potato, cubed
- 125g celery, sliced
- 1 medium onion, chopped coarsely
- 100ml red wine
- 125ml beef stock
- 1 tbsp olive oil

### Method

1. In the pot mix the lamb with garlic, thyme and pepper and salt to taste. Mix in the squash, parsnip, sweet potato, celery and onion.
2. Pour the red wine, beef stock and olive oil over the lamb and vegetables.
3. Close and lock the lid.
4. Select **BEEF/LAMB** and press **START**. Serve with rice or couscous.





## Chickpea and tomato salad with fine herbs

**Serves:** 4-6 **Time to prepare:** 15 minutes **Time to cook:** 10 minutes + pressurizing time

### Ingredients

- 2 x 400g tins chickpeas, drained and rinsed
- ¼ cup extra virgin olive oil
- 2 punnets sweet cherry tomatoes (or 2 cups)
- ¼ cup white wine vinegar
- 2 tbsp palm or brown sugar
- 1 red onion, finely sliced
- 1 bunch chives, snipped
- 1 bunch oregano, leaves picked
- 1 bunch chervil or tarragon, leaves picked
- Salt and pepper

### Method

1. Combine the chickpeas, 1 punnet (or cup) cherry tomatoes, onion, olive oil, vinegar and sugar in pot. Place in Cooker, close and lock lid
2. Select **MANUAL**, select **PRESSURE** and set to 30, leave timer at 5 minutes. Press **START**
3. Release pressure, select **SAUCE THICKENING**, set timer for 5 minutes
4. Remove from Cooker. Transfer to salad bowl, allow to cool
5. Stir thoroughly to break up cooked cherry tomato
6. Toss through remaining cherry tomatoes (cut in half) and herbs, season to taste



### TIPS

- For a more liquid dressing, omit the **SAUCE THICKENING** step



# Summer gazpacho

**Serves:** 6 **Time to prepare:** 10 minutes **Time to cook:** 20 minutes + pressurizing time

## Ingredients

- 8 large tomatoes, roughly chopped
- ½ bunch celery, roughly chopped
- 1 red onion, roughly chopped
- 3 cloves garlic, peeled and sliced
- 2 continental cucumber, peeled and roughly chopped
- ½ bunch parsley, roughly chopped
- ¼ cup olive oil
- 3 tbsp lemon juice
- 1 cup stale sourdough bread, broken into pieces
- Salt and pepper

## Method

1. Combine the tomato, celery, onion, garlic, cucumber, parsley, oil, lemon juice and bread in pot. Place in Cooker, close and lock lid.
2. Select **SOUP/LENTILS**, press **START**.
3. When complete, release pressure and remove from Cooker.
4. Purée using a food processor or stick blender.
5. Cool completely, season to taste with salt and pepper.



## TIPS

- Sourdough can be left out for a gluten-free soup, or replaced with gluten-free breadcrumbs



## Braised Chinese sausage with mushrooms and fresh greens

**Serves:** 4 **Time to prepare:** 15 minutes **Time to cook:** 15 minutes + add ingredient + pressurizing time

### Ingredients

- 175g packet Chinese sausage (Lup Chong), sliced 1cm thick
- 40g packet dried shitake mushrooms
- 200g button mushrooms, quartered
- 1 cup chicken stock
- 2 tbsp soy sauce
- ½ cup shao xing rice wine
- 2 tbsp brown sugar
- 1 bunch Chinese broccoli, cut in half
- 1 bunch bok choy, cut in half
- ½ bunch spring onions
- 1 tbsp kecap manis

### Method

1. Combine all ingredients except broccoli, bok choy, kecap manis and spring onions in pot. Stir well.
2. Place pot in cooker, close and lock lid.
3. Select **PORK/POULTRY** function.
4. With 5 minutes remaining, select **ADD INGREDIENT** function. Wait for Cooker to release pressure, add broccoli, bok choy and spring onions, close and lock lid. Machine will finish cook cycle.
5. When complete, release pressure and remove pot.
6. Remove greens, stir mushroom mix.
7. Serve hot with braised mushroom as base, topped with fresh greens.
8. Drizzle with kecap manis.



### TIPS

- Chinese sausage can be omitted for a vegetarian dish



# Milk Semolina

**Serves:** 4 **Time to prepare:** 5 minutes **Time to cook:** 14 minutes + pressurizing time

## Ingredients

- 1 litre milk
- 100g semolina
- 30g vanilla sugar
- 60g sugar
- Raisins and/or fruit jam - optional

## Method

1. Pour milk into the inner pot, add the vanilla sugar and raisins.
2. Close and lock the lid, press the **RICE/RISOTTO** button and press **START**.
3. With 5 minutes left, select **ADD INGREDIENT** function. Wait for Cooker to release pressure, then add sugar and semolina gradually to avoid lumps.
4. Serve in warmed bowls.



## TIPS

- Serve with fruit or jam



# Asparagus and broad bean risotto

**Serves:** 4 **Time to prepare:** 20 minutes **Time to cook:** 15 minutes + pressurizing time

## Ingredients

- 1 cup Arborio or Carnaroli rice
- 2.5 cups chicken stock
- ½ cup white wine
- 2 tbsp olive oil
- ½ cup grated Parmigiana Reggiano cheese
- ¼ cup butter
- 1 cup frozen broad beans
- 2 bunches asparagus, cut into bite size pieces
- Juice and zest of 1 lemon
- Salt and pepper

## Method

1. Combine the rice, stock, wine and olive oil in pot. Place in Cooker, close and lock lid.
2. Select **RICE/RISOTTO** function and press **START**.
3. When complete, release pressure and remove pot from cooker.
4. Stir through cheese, butter, broad beans, asparagus, lemon zest and juice, allow to sit for 3 minutes. Stir again.
5. Serve hot with a drizzle of olive oil.



## TIPS

- For a firmer risotto, leave out the butter
- Asparagus or broad beans can be replaced with peas or any other quick cooking vegetable



## Peppery caramelised onion braised lentils

**Serves:** 4 **Time to prepare:** 15 minutes **Time to cook:** 6 minutes + 40 minutes + pressurizing time

### Ingredients

- 1 cup French style lentils, washed
- 2 large onions, diced
- 2 cloves garlic, sliced
- 1 carrot, diced small
- 1 stalk celery, diced small
- 2 cups beef stock
- ½ cup brown sugar
- ¼ cup balsamic vinegar
- ½ cup butter
- ½ bunch parsley, roughly chopped
- 1 tbsp kibbled black pepper
- Pinch of salt

### Method

1. Add onions, garlic, butter, brown sugar and salt to pot. Place in Cooker, select **SAUTÉ/SEAR** function. Cook, stirring until onions are golden in colour, about 6 minutes.
2. Add lentils and stock, stir well. Close lid and lock.
3. Select **SOUP/LENTILS** function, set timer for 40 minutes.
4. When complete, release pressure and remove pot.
5. Stir through carrots, celery and parsley. Let stand 1 minute.
6. Serve with a drizzle of olive oil and some picked parsley leaves.



### TIPS

- French style lentils available from leading supermarkets. Other lentils can be used, but will break up in the cooking process
- Recipe can be served hot or cold as a salad



# Champagne and Taleggio risotto

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 20 minutes + pressurizing time

## Ingredients

- 1 cup Arborio or Carnaroli rice
- 2½ cups chicken stock
- 2 tbsp olive oil
- ½ cup champagne or Australian sparkling wine
- 100g taleggio cheese, diced
- 1 cup strawberries, sliced across (optional)
- ¼ cup butter
- Salt and pepper

## Method

1. Combine the rice and olive oil in the pot until rice is coated.
2. Add the champagne and chicken stock, place in Cooker, close and lock lid.
3. Select **RICE/RISOTTO** function, press **START**.
4. When complete, release pressure, remove pot from Cooker.
5. Stir in taleggio cheese, butter, chives and strawberries.
6. Let sit for 1 minute, stir again. Season with salt and pepper.
7. Serve hot garnished with extra strawberry and a spoon of sour cream.



## TIPS

- Champagne can be replaced with dry white wine
- Strawberries can be optional



## Steamed fish with chestnuts, spring onion and coriander

**Serves:** 4 **Time to prepare:** 15 minutes **Time to cook:** 3 minutes + pressurizing time

### Ingredients

- 800g snapper or flathead fillets, cut into 4 serves
- 2 x 225g tins sliced water chestnuts, drained and rinsed
- 1 cup fish stock
- 1 tbsp oyster sauce
- 1 tsp cornflour
- ½ bunch spring onion, sliced on diagonal (1 tbsp reserved for garnish)
- Juice of 1 lemon
- ½ bunch coriander, washed and roughly chopped

### Method

1. Combine the chestnuts, fish stock, oyster sauce and cornflour in pot.
2. Place in steamer insert, arrange fish on insert.
3. Place in Cooker, close and lock lid.
4. Select **STEAM** function, set timer for 3 minutes.
5. When complete, release pressure and remove pot from Cooker.
6. Remove steamer insert from pot.
7. Add most of coriander and spring onion, stir to combine then divide between 4 warm bowls.
8. Top with fish and glaze with a drizzle of sauce.
9. Garnish with spring onion and remaining coriander.



### TIPS

- Any firm fleshed white fish can be used. Salmon is also suitable
- We recommend the fish be skin-free to ensure even cooking





## Creamy potato and anchovy gratin

**Serves:** 6 as a side dish **Time to prepare:** 25 minutes **Time to cook:** 15 minutes + pressurizing time

### Ingredients

- 6 large waxy potatoes
- 1 onion, sliced
- 2 cloves garlic, sliced
- 1 cup thickened cream
- ¼ cup evaporated milk
- ¼ cup anchovies in oil, drained
- Zest of one lemon
- Salt and pepper

### Method

1. Wash, peel and slice the potatoes, about 4mm thick.
2. Roughly chop the anchovies.
3. Layer into pot, alternating with a thin layer of onion, a sprinkle of anchovies and slices of garlic until all are used.
4. Combine the cream, milk, lemon zest with cracked black pepper and 1 tsp of salt. Pour over potato. Place pot in Cooker, close and lock lid.
5. Select **PORK/POULTRY** and press **START**.
6. When complete, release pressure and remove pot.
7. Allow to stand for 6 minutes, then serve with parsley.



### TIPS

- Potato will thicken on standing
- Anchovy can be replaced with a pinch of salt, fresh herbs or tasty cheese



## Char siu pork belly with sticky garlic sauce

**Serves:** 4 **Time to prepare:** 20 minutes **Time to cook:** 25 minutes + pressurizing time

### Ingredients

- 1kg sliced pork belly or pork spare ribs
- ½ cup char-siu sauce
- ½ tsp Chinese 5 spice
- ½ cup shao xing rice wine
- 8 cloves garlic, chopped finely
- 1 tbsp rice bran oil
- 1 tsp cornflour, mixed with 1 tbsp water
- 1 bunch spring onion
- 1 lime cut into wedges
- ¼ bunch coriander

### Method

1. Remove skin from pork, coat meat with 5 Spice powder.
2. Place pot in Cooker, set function to **SAUTÉ/SEAR**. Set timer for 5 minutes. Add oil and garlic, cook stirring until time is complete. Add rice wine, char-siu sauce and pork belly, stir to combine.
3. Close lid and lock. Set function to **PORK/POULTRY**, set timer for 25 minutes.
4. When complete, release pressure. Remove pork and reserve.
5. Set function to **SAUCE THICKENING**, add cornflour mix and cook stirring for 1 minute.
6. Add the spring onions and remove from Cooker.
7. Divide the spring onions between 4 warmed plates, top with pork, then glaze with sauce.
8. Garnish with lime wedges and coriander.



### TIPS

- For a more liquid sauce, omit the cornflour



## Beef ribs with stout

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 48 minutes + pressurizing time

### Ingredients

- 1 tbsp olive oil
- 2.5 kg racks beef short ribs
- 2 large brown onions, sliced thinly
- 1 tbsp light brown sugar
- 1 tbsp balsamic vinegar
- ¼ cup water
- 3 medium carrots (360g) sliced thickly
- 400g canned diced tomatoes
- 5 sprigs fresh thyme
- 1 tbsp Dijon mustard
- 1 cup (250ml) beef stock
- 1 cup (250ml) stout
- 2 tbsp store bought BBQ sauce

### Method

1. Add half the oil into the inner pot. Place the pot into the Cooker.
2. Press **SAUTÉ/SEAR** button, set cooking time for 8 minutes and press **START** (do not close the lid); cook ribs in batches, until browned. Remove from pot.
3. Add remaining oil to the inner pot. Press **SAUTÉ/SEAR** button, set cooking time for 10 minutes and press **START** (do not close the lid); cook onion, stirring, until soft.
4. Add sugar, vinegar and the water. Cook, stirring occasionally until onion caramelises.
5. Stir in carrot, undrained tomatoes, thyme, mustard, stock and stout with BBQ sauce. Add ribs, turn to coat in sauce mixture.
6. Close and lock lid. Select **BEEF/LAMB**. Press **START**.
7. Once complete season to taste. Cut ribs into serving sized pieces.



# Sticky bourbon and honey beef brisket

Serves: 4 Time to prepare: 15 minutes Time to cook: 45 minutes + pressurizing time

## Ingredients

- 1kg beef brisket or beef short ribs, fat removed
- ½ cup beef stock
- ¼ cup treacle
- ¼ cup honey
- ½ cup bourbon whisky
- ½ cup balsamic vinegar
- 1 tbsp cornflour, mixed with 2 tbsp cold water
- 1 tbsp onion powder
- 1 tsp garlic powder
- 1 tsp black pepper
- 4 sprigs thyme

## Method

1. Combine all ingredients except cornflour in pot. Place in Cooker, close lid and lock.
2. Select **BEEF/LAMB** function, set timer for 45 minutes.
3. When complete, release pressure. Carefully remove brisket from cooker and reserve on a plate. Whisk in cornflour mix, select **SAUCE THICKENING** function. Cook for 5 minutes or until sauce is thick and glossy. Return brisket to pot and warm in sauce.
4. Serve with green peas or creamy mashed potato.



## TIPS

- Brisket can be substituted for beef ribs if desired



## Massaman beef curry

**Serves:** 6 **Time to prepare:** 20 minutes **Time to cook:** 45 minutes + pressurizing time

### Ingredients

- 2 tbsp peanut oil
- 2 large brown onions, cut into thin wedges
- 1kg gravy beef, chopped coarsely
- $\frac{1}{2}$  cup Massaman curry paste
- 1 cup coconut milk
- 1 cup chicken stock
- 2 cinnamon sticks
- 3 medium potatoes, chopped coarsely
- $\frac{1}{2}$  cup roasted peanuts
- 2 tbsp light brown sugar
- 1 tbsp fish sauce
- $\frac{1}{2}$  cup lightly packed fresh coriander leaves
- 1 lime, cut into wedges

### Method

1. Add oil into the inner pot and place pot into the machine. Select **SAUTÉ/SEAR**, set cooking time for 5 minutes and press **START** (do not close the lid); cook onion, stirring, until browned lightly. Remove from pot, place on plate and put aside.
2. Add remaining oil into the inner pot. Select **SAUTÉ/SEAR**, set cooking time for 10 minutes and press **START** (do not close the lid); cook beef, in batches, until browned. Add paste; cook, stirring, until fragrant.
3. Add coconut milk, stock, cinnamon, potato and peanuts to cooker.
4. Close lid and lock it. Select **BEEF/LAMB**. Press **START**.
5. Once complete, release pressure, discard cinnamon sticks. Stir in sugar and sauce. Serve topped with coriander leaves; accompany with lime wedges.



## Breakfast polenta with cinnamon apples

**Serves:** 6 **Time to prepare:** 20 minutes **Time to cook:** 6 minutes + 15 minutes + pressurizing time

### Ingredients

- 1 cup white maize meal
- 4 cups water
- Pinch of salt
- 1 cup butter
- ½ cup thickened cream
- ½ cup caster sugar
- 2 star anise
- 1 cinnamon quill
- Pinch of salt
- 3 pink lady or sundowner apples, peeled, cored and cut into wedges
- ½ cup brown sugar
- 1 tsp ground cinnamon
- Zest and juice of 1 lemon
- 1 tsp vanilla paste

### Method

1. Place the pot in the machine. Select **SAUTÉ/SEAR**, add ¼ cup butter, apples, brown sugar, lemon juice and ground cinnamon. Once bubbling, cook stirring for 5 minutes.
2. Remove apples and clean pot.
3. Add the white maize meal, water, salt, cinnamon quill, star anise, vanilla and lemon zest to the pot. Whisk until maize meal is dispersed. Place pot in cooker, close and lock lid.
4. Set function to **RICE/RISOTTO**.
5. When complete, release pressure and remove pot from Cooker.
6. Using a non-stick whisk, add cream, caster sugar and remaining butter. Whisk until smooth and creamy. Remove cinnamon and star anise.
7. Serve in warmed bowls, topped with apples and a drizzle of the apple sauce.



### TIPS

- White maize meal can be replaced with polenta if desired
- Any firm, tart apple will work with this recipe



## Spicy pulled pork with beans

**Serves:** 6 **Time to prepare:** 40 minutes + 1 hour marinating time **Time to cook:** 45 minutes plus pressurizing time

### Ingredients

- 1kg pork shoulder, skin removed and cut into 6 pieces
- ¼ cup brown sugar
- 1 tsp salt
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 2 x 400g tins cannellini beans, drained and rinsed
- 1 tbsp dried chilli
- ¼ tsp ground cloves
- 1 tsp ground black pepper
- 2 star anise
- ½ cup chopped tinned tomatoes
- ½ cup tomato sauce
- ½ cup white wine vinegar
- ½ bunch thyme

### Method

1. Combine the pork, brown sugar, salt, garlic powder and onion powder in a mixing bowl. Cover and refrigerate for 1 hour (optional).
2. Add the pork to the pot with all ingredients except beans. Place in cooker, close lid and lock.
3. Set function to **PORK/POULTRY**, set timer for 45 minutes.
4. At 35 minutes, select **ADD INGREDIENT** function, wait for Cooker to release pressure, open lid and add beans. Close lid and lock, machine will continue to cook.
5. When complete, release pressure and remove pot. Remove thyme and discard.
6. Remove pork, place in mixing bowl and shred with a fork. Add most of the cooking liquid and stir until juicy.
7. Serve the beans topped with the pulled pork and picked parsley leaves.



### TIPS

- When removed from machine, there will be a lot of liquid. This is the perfect amount to mix through shredded pork for a juicy result



## Cabbage, chicken and mushroom steamed dumplings

**Serves:**4 **Time to prepare:** 1 hour **Time to cook:** 6 minutes + 12 minutes + pressurizing time

### Ingredients

- 1 small head wombok cabbage, leaves separated and thick stalk removed
- 400g chicken mince
- ½ cup dried shitake mushrooms, finely chopped
- 1 small red onion, finely diced
- 2 tbsp oyster sauce
- 1 tbsp kecap manis
- 1 kaffir lime leaf
- 2 cups chicken stock
- 1 cup water
- 1 small knob ginger, sliced
- Juice of 1 lime
- 1 tbsp sesame oil
- 1 stalk lemongrass, sliced
- ½ bunch coriander, leaves picked

### Method

1. Place the pot in the cooker. Add 4 cups water and a pinch of salt. Select **SAUTÉ/SEAR** function with the lid open. Wait for water to simmer.
2. When simmering, cook the cabbage leaves 2 at a time for 30 seconds. Remove and place in cold water. Repeat until all cabbage leaves are done. Remove from cold water, lay out flat on paper towel to dry. Discard water.
3. Combine chicken mince, onion, mushroom and a pinch of salt. Mix thoroughly, divide into 4 equal size balls.
4. Lay 3 leaves of the cabbage on the bench. Place a ball of chicken on the cabbage, then wrap until chicken is completely enclosed. Repeat for the remaining chicken and cabbage.
5. Add the stock, water, kaffir lime, ginger, lime juice, oyster sauce, kecap manis and lemongrass to the pot. Place the pot in Cooker, place the steamer insert into pot.
6. Place the cabbage dumplings onto the steamer insert, close and lock lid.
7. Select **STEAM** function, set timer for 12 minutes.
8. When complete, release pressure and remove pot.
9. Place the 4 dumplings in warmed bowls.
10. Strain the broth, divide between the bowls and garnish with coriander and a few drops of sesame oil.





# Bouillabaisse

**Serves:** 6 **Time to prepare:** 30 minutes **Time to cook:** 20 minutes + 5 minutes + pressurizing time

## Ingredients

- 1 large fennel bulb, sliced
- ½ cup olive oil
- 1 large onion, diced
- 2 stalks celery, sliced
- 3 cloves garlic, sliced
- 1 leek, washed and sliced
- ½ tsp saffron threads
- 1 tsp fennel seeds
- 1 cup fish stock
- 4 tomatoes, roughly diced
- 1 tbsp tomato paste
- Zest of 1 orange
- Zest of 1 lemon
- ¼ cup Pernod
- ½ bunch parsley, chopped
- 500g white fish fillets, cut into 4cm pieces
- 300g prawn meat
- 500g mussels in shell

## Method

1. Combine all except fish, prawns, mussels and parsley in pot. Stir to combine.
2. Place pot in machine, close and lock lid.
3. Select **SOUP/LENTILS** function, press **START**.
4. When complete, release pressure.
5. Select **SAUCE THICKENING**, set timer for 5 minutes, press **START**.
6. Add the fish, prawns and mussels, gently stir through.
7. When timer is complete, add parsley and gently stir through.
8. Serve in warmed bowls with toasted sourdough.

# Slow Cook Recipes

Strawberry Jam	35	Coconut, ginger and chilli braised chicken	41
Sicilian style caponata	36	Ricotta dumplings with rich chicken broth	42
Chicken, apple and brandy hotpot	37	Classic French onion soup	43
Spiced dried fruit relish	38	Spinach and ricotta lasagne	44
Home-made ricotta cheese	39		
Boston style baked beans	40		



# Strawberry Jam

**Serves:** 4 **Time to prepare:** 10 minutes + 1 hour **Time to cook:** 2 hours + pressurizing time

## Ingredients

- 1kg strawberries (chopped)
- 500g sugar
- 1 tbsp vanilla sugar
- Juice and peel of 1 lemon

## Method

1. Rinse the strawberries without stalks, put them in the inner pot and add sugar. Leave for an hour.
2. Place the pot with the strawberries into the Cooker. Add the juice and lemon peel and vanilla sugar.
3. Close the lid, press the **SLOW COOK LOW** button, set cooking time for 1 hour and 30 minutes and press **START**.
4. After 30 minutes, open the lid and leave until the desired consistency is achieved.
5. While hot, add jam to sterilised jars and seal.



## Sicilian style caponata

**Serves:** 6 **Time to prepare:** 20 minutes **Time to cook:** 3 hours

### Ingredients

- 3 tbsp olive oil
- 1 onion, diced
- 3 cloves garlic, crushed
- 2 stalks celery, diced
- 1 large eggplant, diced
- 1 red capsicum, diced
- 3 tomatoes, cut into 8ths
- 3 tbsp capers in brine
- ¼ cup pitted Kalamata olives, sliced
- 2 tbsp red wine vinegar
- Zest of 1 orange
- Zest of 1 lemon
- 1 bunch flat leaf parsley
- 1 tsp dried oregano
- ¼ cup toasted pine nuts
- 75g Lindt 70% dark chocolate
- Salt and pepper

### Method

1. Combine all vegetables in pot with oil, capers, olives, vinegar, oregano and zests.
2. Place pot in cooker, set to **SLOW COOK LOW**, secure lid.
3. Set timer for 2 hours.
4. When complete, stir through half the parsley and the chocolate and let sit for 20 minutes. Season with salt and pepper to taste.
5. Transfer to a serving platter or bowl, garnish with remaining parsley and toasted pinenuts.
6. Serve warm or cold.



### TIPS

- Recipe can be served warm as a salad or side.
- Recipe can also be prepared using **PRESSURE SOUP/LENTILS** standard function



# Chicken, apple and brandy hotpot

**Serves:** 4 **Time to prepare:** 20 minutes **Time to cook:** 3 hours + 4 minutes (SLOW COOK)

## Ingredients

- 6 large chicken thighs, cut in quarters
- 1 clove garlic, crushed
- 1 onion, sliced finely
- 2 medium washed potatoes, cut into 2cm pieces
- 2 pink lady or sundowner apples, cut into 2cm pieces
- ½ cup chicken stock
- 1 tbsp cornflour
- 3 tbsp brandy
- 1 tbsp white wine vinegar
- 4 sprigs thyme
- 1 cup flat-leaf parsley, leaves picked and stems kept
- ½ cup thickened cream
- Salt and kibbled black pepper

## Method

1. Combine the potato, apple, onion and garlic in the pot.
2. Combine the cornflour with the chicken stock, add to pot. Add the brandy, vinegar, thyme and parsley stems.
3. Place the chicken on top of the vegetables.
4. Set the Cooker to **SLOW COOK LOW**, set the timer for 3 hours and close lid.
5. When finished, add the cream and season to taste. Set the **SAUCE THICKENING** function for 5 minutes, lid open. Remove parsley stems.
6. Stir through the parsley, and serve with crusty bread.



## TIPS

- This recipe can be prepared using the **PORK/POULTRY** function and **SAUCE THICKENING** for 5 minutes after releasing pressure
- Brandy can be replaced with white wine or left out altogether



## Spiced dried fruit relish

**Serves:** 6 **Time to prepare:** 20 minutes **Time to cook:** 3 hours

### Ingredients

- 1 cup dried apricots, halved
- 1 cup dried pears, halved
- 1 cup sultanas
- ½ cup pitted chopped dates
- ¼ cup white wine vinegar
- ½ cup orange juice
- ¼ cup seeded mustard
- 1 cup brown sugar
- 1 cinnamon quill
- 1 tsp ground ginger
- ¼ tsp ground cloves
- ½ tsp ground black pepper
- ½ tsp salt

### Method

1. Combine all in the Cooker pot, stir thoroughly.
2. Set the cooker to **SLOW COOK LOW**, set the timer for 3 hours, close lid.
3. Occasionally open and stir.
4. When done, remove from cooker, divide into sterilised jars and cap.
5. Relish will keep in the fridge for a few weeks at least.



### TIPS

- This recipe is best eaten several days after making, and is delicious with roast meats or cheese



## Home-made ricotta cheese

**Serves:** 4 as a dip or spread **Time to prepare:** 5 minutes **Time to cook:** 2 hours

### Ingredients

- 2 litres full cream milk
- 1 tsp salt
- Juice and zest of 2 lemons
- ½ cup natural yoghurt (optional)

### Method

1. Combine all ingredients except yoghurt in pot.
2. Set the function to **SLOW COOK LOW**, set timer for 2 hours, close lid.
3. When complete, remove pot and pour the contents into strainer lined with a double layer of muslin cloth, Chux cloth also works well. Set the strainer over a bowl to catch liquid, cover with cloth and place several plates on top.
4. Place in fridge for 4 hours or overnight.
5. Remove from fridge, tip out from cloth and discard liquid.



### TIPS

- If a drier ricotta is desired, serve as is with a drizzle of olive oil. If a creamier ricotta is required stir through natural yoghurt
- Can also use **PRESSURE MANUAL** on the lowest pressure setting 5 minutes on timer



## Boston style baked beans

**Serves:** 6 **Time to prepare:** 10 minutes **Time to cook:** 6 hours

### Ingredients

- 2 x 400g tins mixed bean salad, drained and washed
- 1 x 400g baked beans in tomato sauce
- 200g smoked bacon, sliced
- 1 large onion, diced
- 2 cloves garlic, crushed
- ½ cup treacle
- 1 x 400g tin crushed tomatoes
- ½ cup tomato sauce
- 1 cinnamon stick
- 2 star anise
- ¼ tsp ground cloves
- 1 sprig of rosemary
- Salt and pepper

### Method

1. Combine all ingredients in the pot, transfer to Cooker and close lid.
2. Set Cooker to **SLOW COOK LOW**, set timer to 6 hours.
3. When complete, remove from cooker and stand for 10 minutes (will thicken on standing).
4. Serve with a drizzle of olive oil.



### TIPS

- For a less sweet finish, omit the treacle
- Can also use the **SOUP/LENTILS** standard function





# Coconut, ginger and chilli braised chicken

**Serves:** 4 **Time to prepare:** 20 minutes **Time to cook:** 3 hours

## Ingredients

- 4 large chicken thigh cutlets (with bone)
- ¼ cup drained and rinsed pickled ginger
- 4 cloves garlic, crushed
- 2 long red chillies, chopped crossways (save 1 tbsp for garnish)
- 1 tbsp brown sugar
- 1 tbsp fish sauce
- 1 tbsp cornflour
- 1 cup chicken stock
- 1 cup coconut cream
- Juice of one lime
- 1 bunch coriander, washed and stems removed and chopped

## Method

1. Remove skin and fat from chicken, lightly season with salt.
2. Combine cornflour with chicken stock until smooth.
3. Add all ingredients except coriander leaves to pot, place in Cooker.
4. Set Cooker to **SLOW COOK HIGH**, set time for 3 hours.
5. When complete, open lid, set Cooker to **SAUCE THICKENING**, set timer for 5 minutes.
6. Remove from pot, garnish with coriander leaves and remaining chopped chillies.
7. Serve with steamed rice.



## TIPS

- Can also be prepared using **PORK/POULTRY**. Proceed to step 4, close and lock lid, select above function. When complete, release pressure and continue from step 6



# Ricotta dumplings with rich chicken broth

Serves: 4 Time to prepare: 30 minutes Time to cook: 2 hours

## Ingredients

- 200g plain flour
- 220g full fat ricotta
- 2 egg yolks
- 1 whole egg
- ¼ cup grated parmesan cheese
- Pinch of nutmeg
- ½ bunch flat leaf parsley, finely chopped
- 300g chicken wings
- 5 cups salt reduced chicken stock (or water)
- 1 large onion, peeled and cut in half
- 1 bay leaf
- 4 sprigs thyme
- 1 tbsp black peppercorns
- 1 bunch mint to garnish

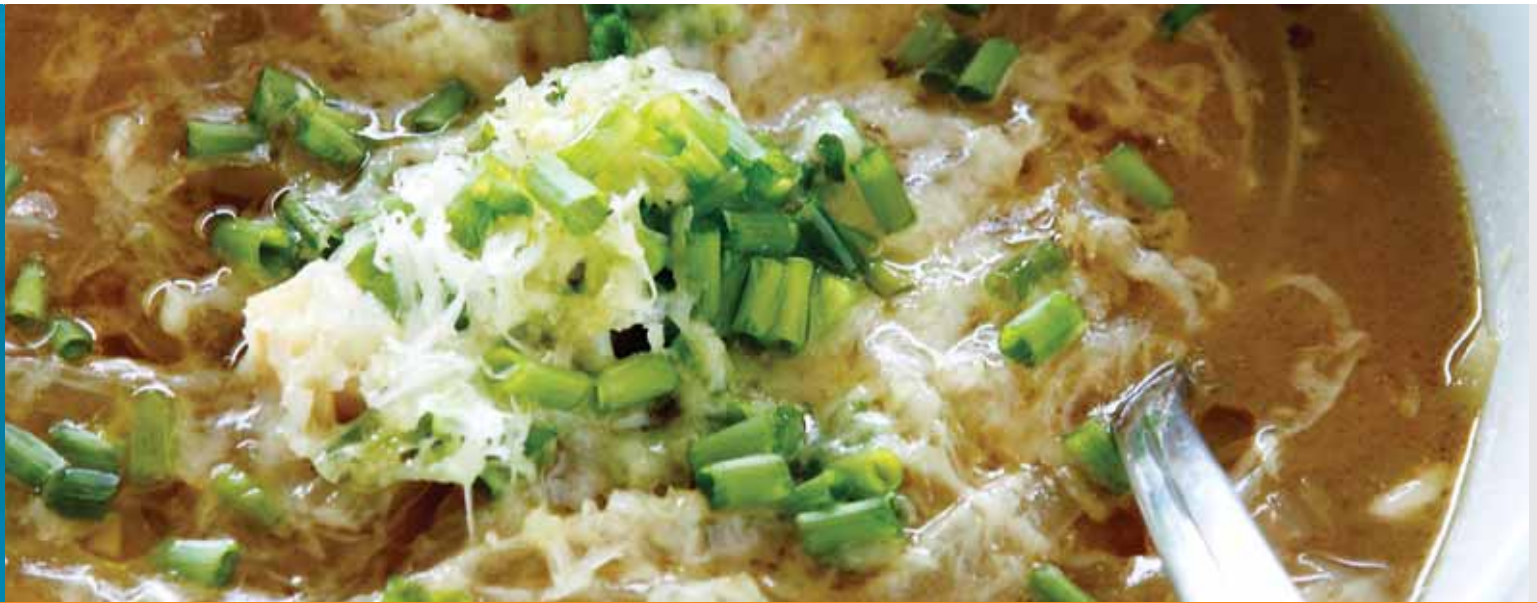
## Method

1. Combine the flour, ricotta, yolks and egg, parsley and grated parmesan with a pinch of salt. Knead to form a dough. Roll out into tubes about 3cm thick, cut into 3cm lengths.
2. Combine the wings, stock, onion, bay leaf, thyme and peppercorns in the pot. Place in Cooker. Add the dumplings, making sure they are submerged in liquid. Close the lid.
3. Set the Cooker to **SLOW COOK HIGH**, set the timer for 2 hours.
4. When done, remove from Cooker and allow to stand for 10 minutes.
5. Place equal number of dumplings in 4 serving bowls. Strain the stock through a fine strainer, taking care to leave the sediment in pot, and divide equally over the dumplings.
6. Pick the meat from the wings, add to serving bowls (optional).
7. Garnish with mint leaves and serve hot.



## TIPS

- This recipe can be cooked using **SOUP/LENTILS** function. Proceed to step 3, close and lock lid, select above function. When complete, release pressure and proceed to step 4



# Classic French onion soup

Serves: 4 Time to prepare: 30 minutes Time to cook: 3 hours

## Ingredients

- 5 large onions, sliced
- 2 cloves garlic, crushed
- ¼ cup unsalted butter
- 2 tbsp olive oil
- ¼ cup brown sugar
- 1 cup Vermouth or Cinzano
- 1 litre beef stock
- 2 tbsp plain flour
- 1 bay leaf
- Salt and pepper
- 1 cup grated Gruyere cheese to garnish
- ½ bunch chopped chives to garnish

## Method

1. Place the pot in the Cooker, set to **SAUTÉ/SEAR**, set timer for 12 minutes.
2. Add butter, allow to melt. Add onions, olive oil, brown sugar and good pinch of salt.
3. Cook, stirring occasionally until onions soften and lightly colour. Stir in flour.
4. Add remaining ingredients except cheese, close lid. Set Cooker to **SLOW COOK HIGH**, set timer for 3 hours.
5. When complete, divide between 4 warmed bowls. Garnish with cheese and chives.



## TIPS

- For a darker style soup, continue cooking step 2 until onions are a deep brown colour
- Can also use the **SOUP/LENTILS** function with sauce thickening 6 minutes after releasing pressure



## Spinach and ricotta lasagne

Serves: 6 Time to prepare: 20 minutes Time to cook: 2 hours

### Ingredients

- 500g frozen spinach, thawed
- 3 cups ricotta cheese
- 2 eggs
- 1 cup finely grated parmesan cheese
- Cooking-oil spray
- 750g bottle tomato pasta sauce
- ½ cup basil pesto
- 6 dried instant lasagne sheets
- 1 cup coarsely grated mozzarella cheese

### Method

1. Squeeze excess moisture from spinach; place spinach in a large bowl. Add ricotta, eggs and half the parmesan; season, mix well.
2. Spray the inner pot of cooker lightly with cooking oil. Combine sauce and pesto in a medium bowl, season; spread ½ cup of the sauce mixture over base of cooker.
3. Place two lasagne sheets in cooker, breaking to fit. Spread one third of the spinach mixture over pasta, top with one third of the sauce. Then two more lasagne sheets. Repeat layering, finishing with sauce. Sprinkle with mozzarella and remaining parmesan.
4. Seal lid, select **SLOW COOK HIGH** and set timer for 2 hours, press **START** (until pasta is tender).

# Sauté/Sear Recipes

Green bean, bacon and almond salad	46
White wine mussels with garlic and parsley	47
Baby peas with bacon and lettuce	48
Salmon fishcakes with ginger and lemongrass broth	49
Spicy chilli, lime and garlic prawns	50
French style chicken wings with cucumber	51



# Green bean, bacon and almond salad

**Serves:** 4 as a side **Time to prepare:** 10 minutes **Time to cook:** 10 minutes

## Ingredients

- 400g green stringless beans, ends removed
- 100g bacon, cut into thin strips
- 2 cloves garlic, finely sliced
- 4 tbsp olive oil
- 3 tbsp white wine vinegar
- ½ cup slivered almonds
- 1 cup fresh chervil
- Salt and pepper

## Method

1. Set the cooker to **SAUTÉ/SEAR**, set timer for 12 minutes. Insert pot into the machine with lid open.
2. Add the bacon, oil and garlic, cook stirring until lightly coloured.
3. Add the beans, cook stirring until beans become darker green, about 5 minutes.
4. Add the vinegar, stir to coat all ingredients.
5. Remove from Cooker, transfer to salad bowl. Let stand for 3 minutes.
6. Add almonds and chervil, toss to combine. Season to taste.
7. Serve at room temperature.



## TIPS

- Almonds can be toasted. Simply select **SAUTÉ/SEAR** function, add almonds and stir until golden



# White wine mussels with garlic and parsley

**Serves:** 4 as an entrée **Time to prepare:** 10 minutes **Time to cook:** 10 minutes

## Ingredients

- 1kg washed mussels in shells
- 4 cloves garlic, sliced
- ½ cup dry white wine
- 1 cup butter
- 2 tbsp olive oil
- 1 bunch flat leaf parsley, roughly chopped
- Salt and pepper
- Toasted sourdough to serve

## Method

1. Place pot in Cooker, set function to **SAUTÉ/SEAR**. Set timer for 12 minutes and keep lid open.
2. Add the oil, butter and garlic with a pinch of salt, cook, stirring until garlic lightly colours.
3. Add mussels and white wine, stir to combine.
4. Close the lid, wait for 2 minutes, open and stir again.
5. Add parsley, cook for 1 minute.
6. Transfer immediately to warmed serving bowls, pour buttery liquid over mussels.
7. Serve with toasted sourdough.



## TIPS

- You could substitute prawns or abalone for this recipe if desired



# Baby peas with bacon and lettuce

Serves: 4 Time to prepare: 10 minutes Time to cook: 6 minutes

## Ingredients

- 3 cups frozen peas
- 1 head cos lettuce, roughly sliced
- 2 French shallots, finely diced
- 100g speck or bacon, cut into cubes or sliced
- ½ cup butter
- ½ cup white wine
- 1 bunch chives, snipped
- Salt and pepper

## Method

1. Add bacon and shallots to pot in machine. Select **SAUTÉ/SEAR** function, set timer for 6 minutes. Cook with the lid open, stirring until sizzling.
2. Add the white wine, cook for 1 minute.
3. Add the butter, peas and lettuce, stir to combine.
4. Close the lid but don't lock, cook for 3 minutes.
5. Open lid, remove pot from Cooker.
6. Stir in chives, serve with toasted crusty bread.



## TIPS

- To keep the bright colour of the peas, use only when frozen
- Peas could be substituted for broad beans if desired





## Salmon fishcakes with ginger and lemongrass broth

**Serves:** 4 **Time to prepare:** 30 minutes **Time to cook:** 15 + 15 minutes

### Ingredients

- 1 cup drained tinned salmon
- 2 cups cooked mashed potato
- 1 large egg
- ¼ cup cornflour
- 1 cup rice bran oil
- 1 bunch coriander, washed, dried and chopped
- Salt and pepper
- 3 tbsp ginger, sliced
- 1 stem lemongrass, sliced
- 2 cups fish stock
- 2 tbsp kecap manis
- 1 tbsp fish sauce
- 2 kaffir lime leaves
- Juice of 1 lime
- 2 tbsp chopped chillies to garnish

### Method

1. Combine the salmon, potato, egg, cornflour and coriander with a pinch of salt. Shape into 12 patties.
2. Place the pot in the cooker, select **SAUTÉ/SEAR**. Set timer for 12 minutes.
3. Add the oil, allow to heat for 2 minutes with lid open.
4. Place in 6 patties, cook each side for 4 minutes or until golden brown. Remove and drain on paper towel. Repeat with remaining patties.
5. Discard oil and clean pot, return to Cooker. Set to **SAUCE THICKENING** function, set timer for 12 minutes.
6. Add the remaining ingredients, cook for 12 minutes. Remove from pot and pass through a fine strainer. Divide the broth between 4 warmed bowls, place 3 fishcakes in each bowl.
7. Garnish with chopped chilli and sprigs of coriander.



# Spicy chilli, lime and garlic prawns

Serves: 4 Time to prepare: 20 minutes Time to cook: 10 minutes

## Ingredients

- 500g uncooked prawn cutlets, tail on
- ½ cup rice bran oil
- 4 long red chillies, sliced
- 4 cloves garlic, finely sliced
- 2 tbsp fish sauce
- 2 tbsp kecap manis
- 2 kaffir lime leaves
- Zest and juice of 1 lime
- 1 tsp cornflour

## Method

1. Set the Cooker function to **SAUTÉ/SEAR**, set timer for 12 minutes. Add oil and allow to heat with the lid open.
2. Combine the fish sauce, kecap manis, lime juice and zest and cornflour.
3. Add chilli and garlic to Cooker, cook stirring for 2 minutes until garlic is coloured. Add kaffir lime leaves.
4. Add prawns, cook stirring for 3 minutes until lightly pink.
5. Add remaining ingredients. Cook stirring until sauce thickens and coats prawns.
6. Serve immediately with steamed rice or crusty bread.



## TIPS

- Ensure prawns are fully defrosted before proceeding with this recipe, or cooking times will vary



## French style chicken wings with cucumber

**Serves:** 4 **Time to prepare:** 30 minutes **Time to cook:** 40 minutes

### Ingredients

- 800g chicken wings, cut into joints
- 2 tbs plain flour
- 1 cup rice bran oil
- Salt and pepper
- 1 large continental cucumber, peeled, seeds removed and cut into 1cm cubes
- 2 large tomatoes, seeds removed and diced
- 2 french or red shallots, finely chopped
- 1 cup butter mushrooms, cut into quarters
- ¼ cup Vermouth or Cinzano
- ½ cup dry white wine
- ½ cup butter
- 1 tsp dried tarragon
- ¼ cup thickened cream
- Chervil to garnish

### Method

1. Dust wing joints with flour and a good pinch of salt.
2. Select **SAUTÉ/SEAR** function, set timer for 22 minutes.
3. Add the oil, allow to heat for 3 minutes with lid open. Add one wing as a test – if oil bubbles Cooker is heated enough.
4. Cook the wings in batches until golden brown, about 5 minutes per side. Do not overcrowd pot. Remove each batch with tongs and reserve on paper towel.
5. Turn off Cooker. Remove pot carefully, discard oil and clean.
6. Return pot to cooker, Select **SAUTÉ/SEAR** function, set timer for 12 minutes.
7. Add the butter with a pinch of salt. Add shallots and mushrooms, cook stirring for 3 minutes.
8. Add cucumber, cook stirring for 2 minutes. Add Vermouth, white wine and tarragon, cook for a further 3 minutes. Add cream.
9. Return the wings to the Cooker, stir until coated with sauce. Turn off cooker, add tomato and stir through. Season to taste.
10. Serve on warmed plates, garnished with chervil or fresh tarragon.



### TIPS

- For best results, ensure the Cooker is properly pre-heated before adding chicken

# Bake Recipes

Herb and cheese frittata	53
Baked salmon with fennel and orange	54
Rich dark chocolate fudge cake	55
Light orange sponge cake	56
Garlic and lemon calamari	57
Lemon delicious pudding	58
Upside down mandarin and caramel cake	59
Garlic, herb and mustard lamb leg	60



# Herb and cheese frittata

Serves: 4 Time to prepare: 15 minutes Time to cook: 40 minutes

## Ingredients

- 10 free range eggs
- 1½ cups thickened cream
- 1 large potato, cubed roughly 1 cm
- 1 bunch fresh oregano, chopped
- 1 bunch basil, chopped
- 1 cup grated gruyere cheese
- ½ cup grated tasty cheddar cheese
- 1 tsp kibbled black pepper
- 1 tbsp cornflour

## Method

1. Combine the cream, egg, cornflour and black pepper in a bowl with a pinch of salt, whisk until smooth.
2. Place the potato, herbs and cheese in the Cooker pot. Place in Cooker.
3. Pour egg mix into pot, close lid. Set cooker to **BAKE**, set timer for 40 minutes.
4. When complete, open lid and stand for 10 minutes.
5. Gently turn out onto cutting board, portion equally into 4 pieces.
6. Serve warm.



## TIPS

- It is recommended that the frittata stand for at least 10 minutes before serving, to allow excess moisture to be removed



# Baked salmon with fennel and orange

**Serves:** 4 **Time to prepare:** 10 minutes **Time to cook:** 5 minutes + pressurizing time

## Ingredients

- 4 x 200g portions of salmon
- 1 large bulb fennel, sliced, fronds reserved
- 1 onion, sliced
- ½ tsp fennel seeds
- 1 tbsp salt reduced fish stock
- ¼ cup orange juice
- ⅓ cup butter
- 1 tbsp cornflour
- Salt and pepper

## Method

1. Place fennel, onion, fennel seeds, butter and stock in pot with a pinch of salt and pepper.
2. Combine juice with cornflour, add to pot.
3. Place salmon on top of fennel, transfer pot to Cooker. Close and lock the lid.
4. Set function to **MANUAL**, set timer for 5 minutes.
5. When done, remove from Cooker. Gently remove salmon using plastic lifter, reserve on warmed plate.
6. Divide fennel between 4 warmed bowls or plates, top with salmon, garnish with fennel fronds.



## TIPS

- It is recommended to buy thicker cut portions of salmon for a juicy result



## Rich dark chocolate fudge cake

Serves: 8 Time to prepare: 15 minutes Time to cook: 55 minutes

### Ingredients

- 2 large eggs
- $\frac{1}{2}$  cup plain flour
- 1 cup caster sugar
- 1 tsp vanilla bean paste
- 80g butter
- 200g Lindt 70% dark chocolate, broken into pieces

### Method

1. Lightly grease the pot with spray oil.
2. Melt the chocolate and butter together in the microwave.
3. Combine the eggs, caster sugar and vanilla in a medium bowl, whisk until pale and fluffy.
4. Add the chocolate mix to the egg mix, stir until smooth. Stir in the flour until smooth.
5. Pour into pot, place in Cooker.
6. Set function to **BAKE**, set timer for 55 minutes.
7. When complete, open lid, remove pot and let stand for 20 minutes.
8. Carefully turn out onto wire cooling rack, let cool completely.
9. Serve with strawberries and double cream.



### TIPS

- For a denser, fudgier cake, refrigerate before serving. For a lighter texture, serve warm



# Light orange sponge cake

**Serves:** 8 **Time to prepare:** 20 minutes **Time to cook:** 59 minutes + preheating

## Ingredients

- 250g unsalted butter
- 250g caster sugar
- 4 medium eggs
- 250g self-raising flour
- ½ tsp vanilla paste
- 1 tbsp golden syrup
- Zest of 1 orange
- 2 tbsp orange juice

## Method

1. Combine butter and sugar, beat until light and fluffy.
2. Add eggs one at a time, beating until completely smooth before adding the next.
3. Stir in the vanilla, orange juice, zest and golden syrup.
4. Stir in the flour until smooth.
5. Butter the pot of the Cooker, add cake mix. Place pot in Cooker, close lid.
6. Select **BAKE** function, set timer to 59 minutes.
7. When complete, open lid and remove pot.
8. Let stand for 20 minutes, then gently turn out onto plate or wire rack. Cool completely before serving.



## TIPS

- Let the cake cool almost completely before turning out
- Can be made with any citrus zest and juice





# Garlic and lemon calamari

**Serves:** 4 as an entrée **Time to prepare:** 15 minutes + 1 hour in fridge **Time to cook:** 40 minutes

## Ingredients

- 500g fresh calamari or squid, sliced into 3cm pieces
- 3 cloves garlic, crushed
- Juice and zest of 2 lemons
- 1 long red chilli with seeds, chopped
- 1 small red onion, finely sliced
- 1 cup cherry tomatoes
- ½ cup unsalted butter
- 1 bunch chives to garnish
- Toasted sourdough to serve

## Method

1. Combine the calamari with lemon juice, zest and garlic. Cover, and marinate for 1 hour in the fridge.
2. Remove from fridge and add to pot with chilli, onion, tomatoes and butter.
3. Place pot in Cooker, close lid. Set to **BAKE** function, set timer for 40 minutes.
4. When done, open lid and select **SAUCE THICKENING**. Set time for 5 minutes.
5. When complete, divide equally into warmed serving bowls.
6. Garnish with chives, and serve with toasted crusty sourdough.



## TIPS

- For best results, marinate the calamari in lemon juice overnight



# Lemon delicious pudding

**Serves:** 8 **Time to prepare:** 25 minutes **Time to cook:** 40 minutes + preheating

## Ingredients

- 125g unsalted butter
- 1 cup caster sugar
- 2 tsp lemon zest
- 4 large eggs, separated
- ½ cup lemon juice
- ½ cup plain flour
- 1¼ cups milk

## Method

1. Combine the butter and sugar, beat until light and fluffy.
2. Add the egg yolks, beat until smooth.
3. Add the lemon juice, zest and flour. Beat until smooth. Add the flour and beat until combined. Add the milk and beat until smooth. Mixture will look slightly lumpy or 'split'.
4. Whisk the egg whites in a clean bowl until soft peaks form. Add the sugar, whisk until shiny.
5. Fold the egg white mixture into the batter until combined. Try to keep as much air as possible in the mix.
6. Heavily butter the pot, and add pudding mix. Place in Cooker, close lid.
7. Select the **BAKE** function, set timer for 40 minutes.
8. When complete, remove pot from Cooker and serve immediately.



## TIPS

- Pudding should be slightly liquid at the bottom. Serve from pot
- Lemon can be replaced with orange, mandarin, grapefruit or lime



# Upside down mandarin and caramel cake

**Serves:** 8 **Time to prepare:** 25 minutes **Time to cook:** 20 minutes + pressurizing time

## Ingredients

- 250g butter
- 250g caster sugar
- 4 large eggs
- 3 tbsp milk
- 50g almond meal
- 200g self-raising flour
- 4 mandarins, peeled and broken into segments
- $\frac{1}{2}$  cup golden syrup

## Method

1. Combine the butter and sugar, beat until light, fluffy and pale in colour.
2. Add eggs one at a time, beating until completely smooth before adding the next.
3. Add the flour and almond meal, stir until smooth.
4. Add the milk, stir until smooth.
5. Heavily butter the pot. Pour in the golden syrup, making sure base of pot is covered.
6. Lay in the mandarin segments decoratively. Add the cake batter, spread out to cover mandarins.
7. Place pot in Cooker, close lid. Set function to **STEAM**, set timer for 20 minutes.
8. When done, open lid, remove pot, let stand for 10 minutes. Carefully turn out onto plate, drizzle with golden syrup, serve warm with icecream.



## TIPS

- If difficult to remove from pot, gently warm base of pot
- Mandarin can be replaced with any fruit



# Garlic, herb and mustard lamb leg

**Serves:** 6 **Time to prepare:** 30 minutes **Time to cook:** 25 minutes

## Ingredients

- 2 tbsp olive oil
- ½ small brown onion, chopped finely
- 2 cloves garlic, crushed
- 1 rindless bacon slice, chopped finely
- 50g button mushrooms, chopped finely
- 2 tbsp finely chopped fresh flat-leaf parsley
- 2 tsp finely chopped fresh rosemary
- 1 tbsp wholegrain mustard
- ⅓ cup packaged breadcrumbs
- 1 egg, beaten lightly
- 1.4kg easy carve lamb leg
- ½ cup chicken stock
- ½ cup dry white wine

## Method

1. Add oil into the inner pot. Select **SAUTÉ/SEAR**, set cooking time for 5 minutes and press **START** (do not close the lid); cook onion, garlic, bacon and mushrooms, stirring, until onion softens and bacon is crisp.
2. Combine onion mixture, herbs, mustard, breadcrumbs and egg in medium bowl; season.
3. Open lamb leg out on board; slice through thickest part of lamb horizontally to make a flap, without cutting all the way through. Press breadcrumb mixture down centre of lamb cavity. Roll lamb tightly to enclose filling; tie lamb at 2cm intervals with kitchen string to secure.
4. Add oil into the inner pot and place pot into the machine. Press **SAUTÉ/SEAR** button, set cooking time for 10 minutes and press **START** (do not close the lid); cook lamb until browned all over. Add stock and wine to cooker.
5. Close lid and lock it. Cook on **POT ROAST**, set timer for 20 minutes.
6. Remove lamb, cover; stand for 10 minutes before slicing. Serve the lamb with pan juices.

# Yoghurt Recipes

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Coconut yoghurt

62

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# Coconut yoghurt

**Serves:** 10 **Time to prepare:** 5 minutes + straining overnight **Time to cook:** 8 hours

## Ingredients

- 3 cups coconut milk
- 1 cup coconut cream
- 1 cup natural Greek yoghurt
- 2 tbsp tapioca starch (optional)
- ¼ cup caster sugar
- 1 tsp vanilla paste

## Method

1. Combine coconut milk, coconut cream and yoghurt. Whisk in tapioca starch and vanilla.
2. Place pot in Cooker, close lid.
3. Set function to **YOGHURT**. Set timer for 8 hours.
4. When done, remove from cooker and stir in caster sugar.
5. Line a strainer with a double layer of muslin, set over bowl. Pour in yoghurt, place in fridge overnight. This will give a creamier result.






## TIPS

- Straining step can be omitted if a more liquid result is desired. Tapioca starch will thicken further if desired
- For dairy yoghurt, replace coconut milk and cream with 3 cups full cream milk, and 1 cup pure cream

# Troubleshooting

If you encounter problems when using this appliance, check the following points before requesting service. If you cannot solve the problem, contact the Philips Consumer Care Centre in your country.

Problem	Solution
I have difficulties closing the top lid.	<ul style="list-style-type: none"> <li>The inner lid is not well assembled. Make sure the inner lid is well assembled around the inside of the top lid.</li> <li>The handle is  in position. Turn it counter clockwise to  position.</li> </ul>
I have difficulties opening the top lid after the pressure is released.	<ul style="list-style-type: none"> <li>Make sure the handle is in  position.</li> </ul>
The food is not cooked.	<ul style="list-style-type: none"> <li>Incorrect function or time was selected, increase cooking time or change cooking method.</li> <li>Make sure that there is no foreign residue on the heating element and the outside of the inner pot before switching the All-in-One cooker on.</li> <li>The heating element is damaged, or the inner pot is deformed. Take the cooker to your Philips dealer or a service centre authorized by Philips.</li> </ul>
Air or steam leaks from under the lid.	<ul style="list-style-type: none"> <li>The inner lid is not well assembled. Make sure the inner lid is well assembled around the inside of the top lid.</li> <li>There is food residue in the sealing ring. Make sure the sealing ring is clean.</li> </ul>
Air or steam leaks from the steam valve.	<ul style="list-style-type: none"> <li>There is food residue on the floater. Clean the floater.</li> <li>There is food residue in the pressure regulator. Clean the pressure regulator.</li> <li>The pressure regulator is not well assembled. Make sure it's well assembled.</li> </ul>
E1, E2, E3, E8, E10, E11 or E16 displays on the screen	<ul style="list-style-type: none"> <li>The All-in-One cooker has malfunction. Take the appliance to a Philips dealer or a service center authorised by Philips.</li> </ul>

# Notes

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