



Rice Cooker Recipes for the
United States

TOSHIBA

RICE COOKER

TOSHIBA RECIPES FOR USA





Program: **MIXED RICE**



Cook Time: **1 Hour 10 Mins**

Chicken Stock

Ingredient:

- 3.3lbs / 1.5kg chicken bones and/or pieces
- 1 large onion, peeled, quartered
- 2 carrots, coarsely chopped
- 2 stalks celery, coarsely chopped
- 2 cloves garlic, unpeeled
- 10 black peppercorns
- 1 bay leaf
- 2 sprigs fresh thyme
- 5 sprigs flat leaf parsley
- 2 liters cold water

Cooking Instructions

1. Add all the ingredients to the cooking bowl.
2. Select **MIXED RICE**.
3. Once cooking is complete, let stock cool until safe to handle, then strain through a fine-mesh sieve. Refrigerate overnight so that fat rises to the top and solidifies. Remove hardened fat layer and discard. Use immediately or freeze in small, air-tight containers for up to 1 month.

Procedure

Prep time: 5 mins

Cook Time: 1 Hour 10 mins

Makes 2 liters



 Program: **QUICK RICE**  Cook Time: **30 mins**

Ratatouille

Ingredient:

- 1 medium eggplant (1lb / 450g), diced
- 2 teaspoons sea salt
- 1/3 cup (60ml) olive oil
- 1 red onion, diced
- 2 red capsicums, diced
- 2.2lbs / 1kg zucchini, diced
- 4 large tomatoes (1.54lbs / 700g), diced
- 10 sprigs thyme, tied together
- Pinch chilli flakes
- 2 cloves garlic, crushed
- 6 fresh basil leaves, thinly sliced

Cooking Instructions

1. Toss the eggplant with 1 teaspoon sea salt and let sit in a strainer placed over a bowl.
2. Preheat the cooking bowl. Heat the olive oil until shimmering then add the onion and sauté until softened, 3–5 minutes.
3. Squeeze as much liquid as possible out of the eggplant then add to the cooking bowl with the capsicum and zucchini. Cook for a few minutes, stirring, to cook off any extra liquid.
4. Add the diced tomatoes and thyme bundle. Sprinkle with 1 teaspoon sea salt and chilli flakes.
5. Select **QUICK RICE**
6. Once cooking is complete, open the lid and stir in the minced garlic. If the liquid is too thin, Cook until thickened to desired consistency.
7. Season to taste and stir through basil. Serve immediately.

Procedure

Prep time: 20 mins
Cook Time: 30 mins
Serves 6



Program: **BROWN RICE** ⌚ Cook Time: **1 Hour 30 mins**

Goulash Hungarian

Ingredient:

- 2 onions, quartered
- **0.33lbs / 150g** ham, diced
- 3 tablespoons oil
- **2.2lbs / 1kg** beef, diced
- 2 garlic cloves, crushed
- 6 1/2 cups water
- 3 teaspoons beef stock powder
- 3 teaspoons vegetable stock powder
- 2 tablespoons ground paprika
- 2 large bay leaves
- 2 tablespoons tomato paste
- 4 tablespoons plain flour

Cooking Instructions

1. Cook onions and ham in oil until onion becomes transparent then remove from frying pan.
2. Brown beef in small portions. Once cooked replace onions and ham then add garlic; cook for 5 minutes.
3. Add 5 1/2 cups water, stock powder, ground paprika, bay leaves and tomato paste. Cook for 1 Hour and a half in **BROWN RICE** mode.
4. Dissolve flour in 1 cup of water and stir slowly into goulash to thicken.
5. Cook a further 5 minutes, remove bay leaves and serve over boiled potatoes or mashed potatoes

Procedure

Prep time: 30 mins

Cook Time: **1 Hour 30 mins**

Serves 6



Program: **MULTIGRAIN**



Cook Time: **50 mins**

Mashed Potatoes Patate Robuchon

Ingredient:

- 2.2lbs / 1kg washed potatoes
- 1 cup(250ml) water
- 1 teaspoon sea salt
- ½ cup(125ml) milk, warmed
- 2.11oz / 60g unsalted butter, diced
- Freshly ground black pepper

Cooking Instructions

1. Peel potatoes, if desired, and cut into large pieces of the same size.
2. Add potatoes and water to the cooking bowl and sprinkle with salts.
3. Select **MULTIGRAIN**.
4. Once cooking is complete, drain potatoes and return to the cooking bowl. Mash the potatoes, gradually adding warm milk and butter.
5. Season with salt and freshly ground black pepper.

Procedure

Prep time: 5 mins
Cook Time: 50 mins
Serves 4-6



Program: **PORRIDGE**



Cook Time: **1 Hour**

Puree for baby

Ingredient:

- **1.4oz / 40g** unsalted butter
- 4 medium leeks, white and light green parts only, cleaned, chopped
- 1 small stalk celery, chopped
- **2.2lbs / 1kg** desiree potatoes, peeled, cut into **1.18inch / 3cm** pieces
- 1 bay leaf
- 1 sprig fresh thyme
- 1 liter water
- 2 teaspoons sea salt
- ½ cup (125ml) heavy cream
- Freshly ground black pepper
- Minced chives, for garnish

Cooking Instructions

1. Preheat the cooking bowl. Heat the butter until just foaming then add the leeks and celery. Sauté until softened but not browned, 5-7 minutes.
2. Add the remaining ingredients, except cream, and stir to combine.
3. Select **PORRIDGE**
4. When cooking has completed, remove bay leaf and thyme and blend
5. Soup until smooth. Stir in cream and season to taste with few salt.
6. Frozen to stock in 8 portions.

Procedure

Prep time: 10 mins
Pressure Cook: **1 Hour**
Serves 8



Program: **STEEL-CUTOATS**



Cook Time: **60 mins**

Pork Bolognese with Pancetta & Sage

Ingredient:

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 1 tablespoon chopped fresh sage leaves
- 5.29oz / 150g flat pancetta, finely chopped
- 3.3lbs / 1.5kg pork mince
- 1/3 cup (70g) tomato paste
- 1/3 cup (80ml) red wine
- 2 x 14oz / 400g can chopped tomatoes
- 1/2 cup (125ml) beef stock
- 1 bay leaf
- Salt and freshly ground black pepper to taste

Cooking Instructions

1. Preheat the cooking bowl. Add olive oil and cook onion and garlic for 5 minutes or until softened but not brown.
2. Add sage and pancetta and cook for 2 more minutes.
3. Cook pork mince in batches until browned.
4. Stir in tomato paste and cook for 1 minute. Add wine and cook for 2-3 minutes or until reduced by half. Add tomatoes, stock, and bay leaf.
5. Select Program: **STEEL-CUTOATS**
6. Once cooking is complete, taste and adjust seasoning. Serve over your favorite pasta.

Procedure

Prep time: 15 mins
Cook Time: 1 Hour
Serves 6



Program: **STEEL-CUTOATS**



Cook Time: **60 mins**

Date & Apple Oatmeal with Coconut Granola Topping

Ingredient:

- Granola
- 1/2 cup (4.2oz / 120g) pecans or walnuts, coarsely chopped
- 1/4 cup (2.8oz / 80g) almonds, coarsely chopped
- 1/8 cup (1.4oz / 40g) shredded, unsweetened coconut
- 1/8 cup (1.76oz / 50g) pepitas (pumpkin seeds)
- 1/8 cup (1.23oz / 35g) sunflower seeds
- 1 tablespoon chia seeds
- 1/4 cup (80ml) maple syrup
- 2 tablespoons coconut oil
- 1 vanilla bean, split, seeds scraped
- Oatmeal
- 7oz/ 200g wholegrain traditional rolled oats
- 800ml water
- 6 medjool dates, pitted, chopped
- 1 apple, cored, chopped
- Milk, for serving

Cooking Instructions

1. Preheat oven to 140°C /284 °F and line a baking tray with baking paper.
2. Combine the nuts, coconut, pepitas, sunflower and chia seeds in a bowl, mix well.
3. Heat maple syrup, coconut oil and vanilla bean together in a small saucepan over low heat. Pour over combined granola ingredients and stir to coat evenly.
4. Spread evenly on baking tray and bake for 20-30 minutes, stirring once or twice. Granola should be mostly dry and toasted. Remove and set aside to cool.
5. Combine the oatmeal ingredients in the cooking bowl.
6. Select STEEL-CUTOATS and cook 1 hour.
7. Once cooking is complete, stir through milk and serve immediately topped with granola.

Procedure

Prep time: 10 mins
Cook Time: 1 Hour
Serves 4-6



Program: **BROWN RICE**

Cook Time: **1 Hour 30 mins**

Whole Lemon & Herb Chicken

Ingredient:

- **3.3lbs / 1.5kg** whole chicken, rinsed, patted dry
- 1 sprig fresh rosemary
- 4 sprigs fresh thyme
- 1 small lemon
- 1 tablespoon salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- ½ cup (125ml) water

Cooking Instructions

1. Pull the leaves from the rosemary and thyme sprigs; finely chop. Zest and juice the lemon, reserving separately.
 2. Combine the chopped herbs, lemon zest, salt, pepper and olive oil in a small bowl. Rub the mixture all over the inside and outside of the chicken.
 3. Sear the chicken in a saute and brown on both sides and add water.
 4. Place the trivet in the cooking bowl and add the water. Place the chicken, breast side up, on the trivet.
 5. Select **BROWN RICE**.
 6. Once cooking is complete, carefully remove the chicken and transfer to a serving platter. Serve immediately.
- Tips:** Place cooked chicken under a hot grill for a few minutes to brown and crisp skin.

Procedure

Prep time: 10 mins
Cook Time: 1 Hour 30 mins
Serves 4



Program: **QUICK RICE & WHITE RICE**



Cook Time: **60 mins**

Risotto Milanese

Ingredient:

- 1 tablespoon olive oil
- **1.76oz / 50g** butter
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 2 cups (**14oz / 400g**) Arborio rice
- 1/2cup (125ml) dry white wine
- 1.25 liters chicken stock
- Pinch saffron threads
- 1/4cup (**1.41oz / 40g**) finely grated parmesan cheese, plus extra for serving
- Salt and pepper to taste

Cooking Instructions

1. Select **QUICK RICE**, and preheat the cooking bowl. Add olive oil, half of butter, and onion and cook until soft, 3–5 minutes.
2. Add garlic and rice and cook, stirring constantly, for 2–3 minutes. Stir in wine and cook until reduced by half. Stir in 1 liter of stock and the saffron threads.
3. Select **WHITE RICE** mode.
4. Once cooking is complete, stir through remaining stock, parmesan cheese and remaining butter. Season with salt and pepper and serve immediately sprinkled with extra parmesan.

Procedure

Prep time: 15 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **QUICK RICE & WHITE RICE**



Cook Time: **60 mins**

Pilaf Rice

Ingredient:

- 1 ¼ cup can chicken broth
- 1 ¼ cup water
- Pinch of saffron threads
- 1 tablespoon butter
- 1 medium onion, finely chopped
- 1 celery stalk, finely chopped
- 2 cups long grain white rice, rinse
- 1/2 teaspoon salt
- 1/2 cup sliced almonds, toasted

Cooking Instructions

1. Heat broth and water in a small saucepan over a moderate flame heat until hot, then crumble saffron into liquid and stir. Remove from heat.
2. Place the butter in the cooking pot. Select **QUICK RICE** when the butter melts and starts to sizzle, add the chopped onions and celery. Cook, stirring occasionally until vegetables are tender, about 3 to 5 minutes.
3. Stir rice and cook, stirring frequently, until rice becomes opaque, about 1 to 2 minutes. Add saffron broth and salt. Cover and lock lid in place. Select **WHITE RICE** mode.
4. When valve drops carefully remove lid, tilting as steam is being released to allow steam to disperse. Fluff rice, stir in almonds, and serve immediately.

Procedure

Prep time: 10 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **BROWN RICE**

Cook Time: **1 Hour 30 mins**

Hummus

Ingredient:

- 1 cup (7oz/200g) dried chickpeas and soak for 12 hours
- 3 cups (750ml) water
- 2/3 cup (160ml) tahini
- 1/3 cup (80ml) olive oil
- 1/3 cup (80ml) lemon juice
- 2 small cloves garlic, crushed
- 1/2 teaspoon sea salt
- 1/2 teaspoon ground cumin
- Pinch cayenne pepper

Cooking Instructions

1. Place chickpeas and water into the cooking bowl.
2. Select **BROWN RICE** mode.
Once cooking is complete, drain the chickpeas, reserving 1/2 cup (125ml) cooking water, and cool slightly.
3. Whisk together tahini and olive oil in a small bowl or measuring cup.
4. Process chickpeas, lemon juice, garlic, salt, cumin, cayenne and reserved cooking water in a food processor until fully ground, about 1 minute. Scrape down bowl with rubber spatula. With machine (food blender processor) running, add oil-tahini mixture in a steady stream through feed tube; continue to process until hummus is smooth and creamy, for about 15 seconds, scraping down bowl as needed.
5. Transfer hummus to a bowl, cover with plastic wrap and let sit for at least 30 minutes before serving.
6. Serve with warm pita or crudité.

Procedure

Prep time: 30 mins
Cook Time: **1 Hour 30 mins**
Serves 4



Program: **QUICK RICE & MIXED RICE**

Cook Time: **1 Hour 20 mins**

Beef Stock

Ingredient:

- 2 tablespoons olive oil
- 3.3lbs / 1.5kg beef bones
- 2 teaspoons tomato paste
- 1 large onion, unpeeled, quartered
- 1 carrot, coarsely chopped
- 1 stalk celery, coarsely chopped
- 2 cloves garlic, unpeeled
- 10 black peppercorns
- 1 bay leaf
- 2 sprigs fresh thyme
- 2.5 liters cold water

Cooking Instructions

1. Select **QUICK RICE** and preheat the cooking bowl. Heat the olive oil until shimmering then, working in batches, brown the bones on all sides, 3-4 minutes per side. Reserve the browned bones on a platter.
2. Add the tomato paste, onion, carrots and celery and stir to coat. Cook until browned, 5-7 minutes.
3. Return the bones, along with any accumulated juices, to the cooking bowl. Add remaining ingredients.
4. Select **MIXED RICE**
5. Once cooking is complete, let stock cool until safe to handle then strain through a fine-mesh sieve. Refrigerate overnight so that fat rises to the top and solidifies. Remove hardened fat layer and discard. Use immediately or freeze in small, air-tight containers for up to 1 month.

Procedure

Prep time: 5 mins
Cook Time: 1 Hour 20 mins
Makes 2 liters



Program: **QUICK RICE & WHITE RICE**



Cook Time: **60 mins**

Vegetable Biryani

Ingredient:

- 4 tablespoons ghee or vegetable oil
- 1 red onion, diced
- 0.76inch / 2cm piece ginger, peeled, grated
- 2 cloves garlic, crushed
- 10.5oz / 300g potato, cut into 1cm dice
- 10.5oz / 300g cauliflower florets
- 5.3oz / 150g green beans, cut into 0.76inch / 2cm pieces
- 1 cup (4.2oz / 120g) frozen peas
- 2 teaspoons ground coriander
- 1 teaspoon cumin seeds
- 1 teaspoon turmeric
- ½ teaspoon ground chili powder
- 2 teaspoons garam masala
- ½ cup (5oz / 140g) tomato puree
- 1 cup (250ml) vegetable stock
- 500ml plain thick yoghurt
- 2 teaspoons sea salt
- 1 cup (10.5oz / 300g) basmati rice, washed, drained
- 2 sprigs fresh curry leaves (optional)
- Yoghurt for serving

Cooking Instructions

1. Select **QUICK RICE** and preheat cooking bowl. Add 2 tablespoons of ghee and sauté onion 5 minutes or until golden and softened. Add ginger and garlic and cook 1-2 minutes more.
2. Add the potato and pumpkin and cook for 5 minutes.
3. Add the remaining vegetables, spices, tomato puree and vegetable stock and mix well. Bring to a boil then reduce to a light simmer MED or LO heat.
4. Gently stir in the yogurt and 2 teaspoons salt. Remove half of the vegetable mixture from the bowl and reserve.
5. Sprinkle half the rice over the vegetables, spreading rice to cover vegetables evenly. Spread remaining vegetables over the top of the rice, and top with the reserved rice.
6. Select **WHITE RICE**.
7. Once cooking is complete, let stand 5 minutes before opening lid. Gently fluff rice to incorporate vegetables.
8. Melt the remaining ghee in a frying pan until hot and smoking. Add the curry leaves and fry briefly then pour over the rice. Serve topped with additional yogurt.

Procedure

Prep time: 10 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **QUICK RICE** Cook Time: **30 mins**

Chocolate cake

Ingredient:

- 4.2oz / 120g butter, diced, plus extra for greasing
- 2 tablespoons cocoa powder, sifted
- 7oz / 200g dark chocolate, chopped
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 1/3 cup (2.6oz / 75g) caster sugar
- 1/4 cup (1.2oz / 35g) plain flour to serve
- Vanilla ice cream

Cooking Instructions

1. Grease and dust four 150ml dariole moulds with butter and cocoa powder.
2. Combine chocolate and butter together in a large microwave safe bowl and heat for 30 seconds. Stir and repeat until chocolate and butter have melted. Stir in beaten eggs and vanilla and mix well.
3. Fold through combined flour and sugar. Spoon mixture into prepared dariole moulds so they are full.
4. Place trivet in cooking bowl and pour 1 cup (250ml) water into bowl. Place a small plate on the trivet and arrange moulds on top.
5. Select **QUICK RICE** mode.
6. Once cooking is complete, carefully remove moulds and let rest for 8-10 minutes. Run a knife along the side between the pudding and mould before tipping onto a plate. Serve immediately with vanilla ice cream.

Procedure

Prep time: 20 mins
Cook Time: 30 mins
Serves 4



Program: **QUICK RICE & WHITE RICE**

Cook Time: **60 mins**

Beef & Guinness Pies

Ingredient:

- 1/4 cup (1.76oz / 50g) all-purpose flour
- 2 teaspoons sea salt
- Freshly ground black pepper
- 3.9lbs / 1.8kg chuck steak, trimmed, cut into 3cm pieces
- 1/3 cup (80ml) olive oil
- 0.33oz / 150g bacon rashers, chopped
- 1 large onion, diced
- 2 cloves garlic, chopped
- 2 carrots, cut into 0.78inch / 2cm cubes
- 1/3 cup (0.2oz / 90g) tomato paste
- 1 (440ml) bottle Guinness or other stout beer
- 1 bay leaf
- 1 tablespoon chopped fresh thyme or rosemary
- 3 tablespoons worcestershire sauce

Cooking Instructions

1. Combine flour, salt and black pepper in a large bowl. Add beef and toss to coat.
2. Select **QUICK RICE** and preheat the cooking bowl. Heat the olive oil until shimmering then add half the beef and brown on all sides, 3 to 4 minutes. Transfer to a plate. Repeat with the remaining beef and transfer to the plate.
3. Add bacon and cook 2-3 minutes to render fat. Add onion, garlic and carrots and cook until softened and slightly brown, 7-10 minutes.
4. Stir in the tomato paste and cook for 1 minute. Add Guinness and bring to a boil; cook until reduced by 2/3 the liquid. Add bay leaf, chopped thyme, worcestershire sauce and return beef along with any pan juices.
5. Select **WHITE RICE**.
6. Once cooking is complete, adjust seasoning then cool completely in refrigerator.

Procedure

Prep time: 10 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **QUICK RICE & WHITE RICE**

Cook Time: **60 mins**

Short Rib Tacos

Ingredient:

- 2 tablespoons vegetable oil
- 6.6lbs / 3kg bone-in beef short ribs
- 1 large onion, chopped
- 2 cloves garlic, crushed
- 1 (375ml) bottle dark Mexican beer
- ½ cup (125ml) water
- Zest of 1 orange, juice reserved separately
- 1 teaspoon chili powder (two chipotles)
- 2 teaspoons ground cumin
- 1 tablespoon dried oregano
- 1 tablespoon sea salt to serve
- Lime wedges, warm tortillas
- Suggested toppings
- Chopped white onion and chopped fresh coriander

Cooking Instructions

1. Select **QUICK RICE** and preheat the cooking bowl. Add the vegetable oil and heat until simmering. Working in batches, cook the meat until well browned, about 3 minutes on each side. Reserve browned pieces on a plate.
2. Add the onions and cook until softened and starting to brown, about 5 minutes. Add the garlic and beer and cook until beer is reduced by half.
3. Add the remaining ingredients, stirring to combine. Return the seared meat to the cooking bowl.
4. Select **WHITE RICE**.
5. Once cooking is complete, carefully remove the bones from the meat and discard. Skim any fat from the surface of the sauce. Shred the meat and season with reserved orange juice. Serve immediately with lime wedges, warm tortillas and toppings of your choice.

Procedure

Prep time: 20 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **WHITE RICE & QUICK RICE**



Cook Time: **60 mins**

Chicken Adobo

Ingredient:

- 4.4lbs/ 2kg bone-in chicken thighs, skin removed
- ¼ cup (60ml) white vinegar
- ¼ cup (60ml) soy sauce
- 4 cloves garlic, crushed
- 1 teaspoon black peppercorns
- 2 bay leaves
- Thinly sliced green onions, for garnish

Cooking Instructions

1. Combine vinegar and soy sauce in a large bowl, add chicken and turn. Let sit for 10 minutes.
2. Transfer the chicken, marinade and remaining ingredients to the cooking bowl.
3. Select **WHITE RICE**.
4. Once cooking is complete, remove chicken to a platter and cover with foil to keep warm.
5. Select **QUICK RICE**, cook until sauce is slightly thickened, about 10 minutes.
6. Add the sauce over chicken and sprinkle with sliced green onions. Serve with steamed white rice.

Procedure

Prep time: 20 mins

Cook Time: 10 mins Quick Rice and 50 mins White Rice

Serves 4



Program: **MIXED RICE**

Cook Time: **1 Hour 10 mins**

Vegetable Stock

Ingredient:

- 2 large onions, unpeeled, halved
- 4 stalks celery, cut into 3cm pieces
- 2 large carrots, peeled, cut into 3cm pieces
- 7oz / 200g button mushrooms, halved
- 1 head of garlic, halved crosswise
- 1 teaspoon whole black peppercorns
- 1 bay leaf
- 2 sprigs fresh thyme
- 6 sprigs flat leaf parsley
- 2.5 liters cold water

Cooking Instructions

1. Add all the ingredients to the cooking bowl.
2. Cook on program **MIXED RICE**.
3. When cooking is complete, let stock cool until safe to handle then strain through a fine-mesh sieve. Use immediately or refrigerate overnight. Use within a few days or freeze in small, air-tight containers for up to 1 month.

Procedure

Prep time: 5 mins

Cook Time: **1 Hour 10 mins**

Makes 2 liters



Program: **MIXED RICE**



Cook Time: **1 Hour 10 mins**

Seafood Stock

Ingredient:

- 1 tablespoon olive oil
- 1kg fish heads / crustacean shells (prawn, scampi...)
- 1cup (1.7oz / 50g) celery stalks, chopped (optional)
- 1 small leek, white and light green parts, washed, chopped
- 2 carrots
- 2 sprigs fresh thyme
- 4 sprigs flat leaf parsley
- ½ cup white wine
- 2.5 liters cold water

Cooking Instructions

1. Select **QUICK RICE** and preheat the cooking bowl. Heat the olive oil until shimmering then add the fish, shells and cook until opaque but not brown, 2-4 minutes. Add the remaining ingredients and cover.
2. **SELECT MIXED RICE**
3. When cooking has completed, let stock cool until safe to handle then strain through a fine-mesh sieve. Refrigerate overnight so that fat rises to the top and solidifies. Remove hardened hardened layer and discard. Use immediately or freeze in small, air-tight containers for up to 1 month.

Procedure

Prep time: 5mins

Cook Time: 1 Hour 10 mins

Makes 2 liters



Program: **STEEL-CUT OATS**



Cook Time: **60 mins**

Croissant, Fig & Ricotta Bread Pudding

Ingredient:

- 200ml milk
- 200ml cream
- 1 vanilla pod, split, beans scraped
- 6 large (14oz / 400g) day-old croissants
- ½ cup (5.7oz / 160g) fig jam
- ½ cup (3.3oz / 95g) dried figs, diced
- ¼ cup (60ml) maple syrup
- 3 eggs
- ½ cup (3.8oz / 110g) sugar

Cooking Instructions

1. Heat milk, cream and vanilla bean until hot but not boiling. Remove from heat, discard vanilla bean and let cool.
2. Slice croissants in half length ways and spread fig jam thickly over one half; sandwich together again and cut each croissant into thirds. Arrange half of the croissants inside a 1.5L ceramic dish that fits inside the cooking bowl.
3. Sprinkle half of the figs evenly over croissants and pour over half of the maple syrup. Repeat with remaining croissants, figs and maple syrup.
4. Whisk the eggs and sugar together until pale and creamy. Whisk in cooled milk mixture. Pour over croissants and let sit for 10 minutes so croissants absorb liquid.
5. Place trivet inside cooking bowl and pour 1 cup (250ml) of water into bowl. Cover dish with foil and place on trivet.
6. Select **STEEL-CUT OATS**
7. Once cooking is complete, carefully remove dish from pressure cooker. Let stand for 5 minutes before serving or make cold in fridge.

Procedure

Prep time: 10mins
Cook Time: 1 Hour
Serves 4-6



Program: **Quick rice & BROWN RICE**

Cook Time: **1H 30mins**

Barbecued Baked Beans

Ingredient:

- 4 slices bacon, finely chopped
- 1 small onion, minced
- 3 cloves garlic, crushed
- **15.8oz / 450g** dried small white beans, rinsed, picked over
- 4 cups water
- ½ cup (125ml) strong black coffee
- 1 cup (250ml) tomato passata
- ½ cup (**3.8oz / 110g**) packed dark brown sugar
- 1 tablespoon prepared brown mustard
- 1 tablespoon molasses
- ¼ teaspoon Tabasco sauce or similar
- ¼ teaspoon chili powder (optional)
- 1 teaspoons sea salt
- 2 tablespoons white or cider vinegar

Cooking Instructions

1. Select **QUICK RICE**, and preheat the cooking bowl. Add the bacon and cook until slightly crisp, about 3 minutes.
Stir in the onion and cook until softened, 3 more minutes.
2. Stir in the garlic and cook for 30 seconds.
Stir in remaining ingredients, except for vinegar.
3. Select **BROWN RICE**.
4. Once cooking is complete, open the lid and select **Sauté** and desired heat level. Add the vinegar and cook, stirring occasionally, until the liquid has thickened to a syrupy texture.
Serve immediately.

Procedure

Prep time: 10 mins
Cook Time: **1 Hour 30mins**
Serves 4



Program: **PORRIDGE** Cook Time: **60 mins**

Whole Potatoes

Ingredient:

- 2.2lbs / 1kg whole potatoes, unpeeled, washed
- 1 cup of water

Cooking Instructions

1. Add potatoes and 1 cup (250ml) water to the cooking bowl.
2. Select **PORRIDGE**.
3. When cooking is complete, let potatoes sit for 5 minutes before removing.
4. Use immediately or cool and refrigerate.

Procedure

Prep time: 2 mins
Cook Time: 1 Hour
Serves 8



Program: **QUICK RICE & WHITE RICE**

Cook Time: **60 mins**

Beef in Daube

Ingredient:

- 3.3lbs / 1.5kg chuck steak, cut into 1.1inch / 3cm cubes
- 1 tablespoon sea salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 2 onions, thinly sliced
- 1 (750ml) bottle dry white wine
- 2 tablespoons Dijon mustard
- 14oz/ 400g can peeled plum tomatoes in juice
- 2 garlic cloves, halved
- 1 bouquet garni (bay leaf, fresh thyme, flat leaf parsley tied)
- 1 sliced carrot
- Chopped flat leaf parsley, for garnish

Cooking Instructions

1. In a large bowl, toss the beef with the salt and pepper to coat evenly.
2. Select **QUICK RICE** and preheat the cooking bowl. Heat the olive oil until shimmering then add half the beef and brown on all sides, 3 to 4 minutes. Transfer to a bowl. Repeat with the remaining beef and transfer to the bowl.
3. Add the onions and cook until softened, about 5 minutes. Add the white wine and bring to a simmer, stirring to scrape up the browned bits. Cook until reduced by almost half, 5-7 minutes.
4. Whisk in the Dijon mustard. Return the beef and its juices to the cooking bowl, along with the tomatoes, garlic and bouquet garni.
5. **SELECT WHITE RICE.**
6. Once cooking is complete, open the lid and transfer the beef, tomatoes and onions to a serving bowl. Select **QUICK RICE**. Skim any fat off the top and cook until sauce thickens to desired texture, about 5 minutes.
7. Pour the sauce over the beef, top with chopped flat leaf parsley and serve immediately.

Procedure

Prep time: 10 mins
Cook Time: 1 Hour
Serves 4



Program: **PORRIDGE** Cook Time: **60 mins**

Natural artichoke

Ingredient:

- 8 large artichokes (rinsed)
- 1 lemon
- To serve
- Aioli, vinaigrette or melted butter

Cooking Instructions

1. Prepare a large bowl of cold water combined with the juice of the lemon.
2. Trim the stems and remove any small leaves from the base of the artichoke. Cut the top third from each artichoke, trim the pointed end of all outer leaves and place in the lemon water. Repeat with remaining artichokes.
3. Just before cooking, drain the artichokes by placing cut side down on a plate.
4. Fill the cooking bowl with 1 cup (250ml) water and place trivet inside. Arrange 4 artichokes, cut side up, on the trivet.
5. Cook on **PORRIDGE** program.
6. Once cooking is complete, remove and let slightly cool. Repeat with remaining artichokes. Serve immediately with aioli, vinaigrette or melted butter.

Procedure

Prep time: 10 mins
Cook Time: 1 Hour
Serves 4



Program: **QUICK RICE & BROWN RICE**

Cook Time: **1 Hour 30 mins**

Classic Pot Roast

Ingredient:

- 3.3lbs / 1.5kg chuck roast, halved, trimmed
- 3 tsp, sea salt
- 1 tsp, freshly ground black pepper
- 1 tbsp, all-purpose flour
- 1 tablespoon olive oil
- 1 onion, sliced
- ¼ cup (60ml) red wine
- 12 baby carrots
- 2 cloves garlic, smashed
- 1 bay leaf
- 2 sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 cup (250ml) beef or chicken broth

Cooking Instructions

1. Season the roast halves with salt and pepper and coat evenly with flour.
2. Select **QUICK RICE** and preheat the cooking bowl. Heat the olive oil until shimmering then brown the roast, in two batches, about 2 minutes per side.
3. Transfer the roast to a platter. Add the onion and cook until softened, about 2 minutes. Add the red wine and cook for an additional minute or until wine has mostly reduced.
4. Return the roast to the pressure cooker along with the carrots, garlic, bay leaf, thyme and rosemary. Pour the broth over the top.
5. **SELECT BROWN RICE**
6. Once cooking is complete, remove the roast to a cutting board and cover loosely with foil. Skim any fat off the top of the sauce and discard the bay leaf, thyme and rosemary sprigs.
7. Select **QUICK RICE** and Cook until sauce thickens to desired texture, 5-10 minutes.
8. Slice roast across the grain, place on warmed platter and top with sauce and vegetables. Serve immediately.

Procedure

Prep time: 10 mins

Cook Time: 1 Hour 30 mins

Serves 4



Program: **QUICK RICE & BROWN RICE**



Cook Time: **2 Hours**

Indonesian Beef Rendang

Ingredient:

- 4 fresh banana peppers, seeded and chopped
- 4 shallots, chopped
- 5 cloves garlic, chopped
- 2 tablespoons salt
- 1 teaspoon ground red pepper
- 2 pounds beef tenderloin, cut into 1 1/2 x 2-inch cubes
- 1 (1/2 inch) piece galangal, thinly sliced
- 3 stalks lemon grass, chopped
- 6 lime leaves
- 1 teaspoon ground turmeric
- 3 (15 ounce) cans coconut milk

Cooking Instructions

1. Place the banana peppers, shallots, garlic, salt, and ground red pepper in a blender, and pulse until the mixture is a paste texture.
2. Place the beef tenderloin cubes with **QUICK RICE** function cook with the pepper mixture, galangal, lemon grass, lime leaves, and turmeric. Cook the beef with seasonings, stirring occasionally, until the meat is no longer pink inside and the meat juices have mostly evaporated, about 15 minutes, reserve the meat and add all other ingredients and stir until it has thickened.
3. add the beef, cover and add set cook for 2 hours in **BROWN RICE** function.

Procedure

Prep time: 10 mins
Cook Time: 2 Hours
Serves 4

Sop Buntut-Oxtail Soup

Ingredient:

- 1 kilogram oxtail (Indonesian: buntut sapi)
- 2 liter water
- 2 tablespoon oil
- 1 cinnamon stick (Indonesian: kayu manis)
- 5 cloves (Indonesian: cengkeh)
- 1 teaspoon nutmeg (Indonesian: bubuk pala)
- 8.8oz / 250g carrot, peeled and cut into 1 inch rounds
- 8.8oz / 250g potato, peeled and cut into wedges
- 1 tablespoon salt
- 1/2 tablespoon sugar
- 1 teaspoon ground white pepper

Cooking Instructions

1. Cook the oxtails and water with **BROWN RICE** for simmer for 2-3 hours or until oxtails are cooked and tender. Remove oxtails from the stock and set aside. Strain the stock to get a clear broth. Return the broth and oxtails back to the pot.
2. In a frying pan, heat oil and sauté spice paste, cinnamon stick, cloves, and nutmeg until fragrant. About 5 minutes. Add this to the pot with broth and oxtails.
3. Bring the oxtail and broth back to a boil with the **QUICK RICE**. Add carrot and potato and season with salt, sugar, and ground white pepper. Set **PORRIDGE** function and cook for 30min. Adjust salt and sugar as needed.
4. Serve the soup with slices of tomato, scallion, and Chinese celery. Sprinkle the soup with some deep fried shallot flakes. The soup is best eaten when still piping hot with a bowl of steamed white rice accompanied with the chili sauce and a squeeze of lime juice.

Procedure

Prep time: 10 mins
Cook Time: **4 Hours**
Serves 4



Program: **WHITE RICE**



Cook Time: **50 mins**

Nasi Uduk

Ingredient:

- 8.8oz / 250g rice, washed and stained
- 300ml coconut milk
- ½ teaspoon salt
- 1 Salaam leaf (Daun Salaam/Indian Bay Leaves)
- 1 Pandan leaf (optional)
- ½ teaspoon coriander powder

Cooking Instructions

1. Wash and drain the rice in a sieve or colander
2. Add all other ingredients to rice (coconut milk, Salaam leaf, coriander powder and salt)
3. **SELECT WHITE RICE**
4. Cover and let it cooked. Stir a bit while cooking, then cover and continue cooking.

Procedure

Prep time: 20 mins
Cook Time: 50 mins
Serves 4



Program: **PORRIDGE** Cook Time: **2 Hours**

Rawon

Ingredient:

- 8.8oz / 250 g. of cube Beef
- 1 stalk of spring onion, finely chopped
- 2 kaffir lime leaves
- 2 Salam leaves
- 1 stalk of lemon grass, bruised
- 0.78inch / 2cm galangal, bruised
- Pepper and salt to taste
- 6 cups of water

Cooking Instructions

1. Put the beef and water in the pot and simmer press **PORRIDGE** function until beef is tender, around 1 hours. When it's tender, separate the meat and cut into small cubes. Bring back to the pot and set **PORRIDGE** again
2. Grind or blend the spice paste.
3. Heat oil in heavy stock pot and sauté the spice paste together with lemongrass, galangal, salam leaves, lime kaffir leaves and kluwek over low heat for 3-5 minutes. You can add chilly powder or paprika powder if you choose.
4. Bring the frying spice mixture into the pot with beef, cook for 1 hour under **PORRIDGE** option. Season for taste with salt and pepper. Add some more water if necessary.
5. Before it's done, sprinkle with spring onion and stir.

Procedure

Prep time: 20 mins
Cook Time: 1+1 Hour
Serves 4



Program: **QUICK RICE & WHITE RICE**



Cook Time: **1 Hour 30 min**

Pho Ga (Vietnamese Chicken Noodle Soup)

Ingredient:

- 2 tablespoons vegetable oil
- 2 onions, halved
- 2inch / 5cm piece ginger, sliced
- 1 small bunch coriander
- 3 star anise pods
- 1 cinnamon stick
- 4 cloves
- 1 teaspoon fennel seeds
- 1 teaspoon coriander seeds
- ¼ cup (60ml) fish sauce
- 1 tablespoon raw sugar
- 2 liters salt reduced chicken stock
- 1kg chicken legs
- To serve
- 4 servings prepared pho noodles
- 1 small white onion, thinly sliced
- 2 green onions, thinly sliced
- Suggested garnishes
- 2 cups (100g) mixed herbs (coriander, basil, mint)
- 2 cups (160g) bean sprouts
- Thinly sliced Thai chilies
- Lime wedges
- Hoisin sauce, sriracha sauce

Cooking Instructions

1. Select **QUICK RICE** and preheat the cooking bowl. Heat the vegetable oil until simmering then add the onions and ginger, cut side down. Cook until charred, 5 minutes.
2. Add the coriander, star anise, cinnamon, cloves, fennel seed, coriander seeds, fish sauce, sugar and chicken stock and stir. Add the chicken legs.
3. Select **WHITE RICE** and cook for 1 hour.
4. Once cooking is complete, transfer chicken legs to a plate and shred. Strain broth through a fine mesh sieve and discard disregard remaining portions. Skim any foam like layer from the top. Season to taste with additional fish sauce and sugar.
5. Place prepared noodles in individual bowls and top with shredded chicken, onions and green onions. Pour hot broth over and top with desired garnishes.

Procedure

Prep time: 20 mins

Cook Time: 30 mins for Quick Rice + 1 Hour for White Rice

Serves 4



Program: **MIXED RICE**



Cook Time: **1 Hour 10 mins**

Xoi ga

Ingredient:

- 10.6oz / 300g glutinous rice
- 2 chicken thighs
- 2 cloves of red shallot
- 1 knob of ginger
- Spices: salt, sugar, soy sauce, oyster sauce

Cooking Instructions

1. Wash glutinous rice and soak overnight or at least 2 hours before cooking. Take glutinous rice out and drain well.
2. Add glutinous rice to steamer and steam about 15 minutes until it turns to soft and sticky. Make sure glutinous rice not too mushy, not too mushy or dry.
3. Clean the chicken thighs well, add to pot and pour cold water then boil IN **MIXED RICE** until the chicken cooked. Take out the chicken and let it cool before shred. Add all of shredded chicken in a bowl.
4. To make chicken salad, season the shredded chicken with soy sauce, oyster sauce, pepper, lime juice and don't forget Vietnamese mint.
5. To make xoi ga have the greasy feel we will make shallot oil. Add the thinly sliced shallot in a pan and fry with high heat. When shallot turn to golden brown turn off the heat. Assembling the dish. Place cooked glutinous rice on a plate. Top up with the chicken salad and toss fried shallot and shallot oil.

Procedure

Prep time: 5 mins

Cook Time: 1H 10mins

Makes 2 liters



Program: **QUICK RICE & WHITE RICE**

Cook Time: **60 mins**

Thai Celery Rice Cooker Rice

Ingredient:

- 1 tablespoon butter
- 1 garlic clove, minced
- 2 stalks celery, the inner small ones
- 1 carrot, diced, small one
- 1 cup rice
- 2 cups water
- 1 dried chili

Cooking Instructions

1. With the function **QUICK RICE** or stir fry cook the carrots stir, add celery cook for a minute.
2. Add garlic in the center of the pan with all vegetables in the border of the pot, fry for 20 seconds and stir.
3. Add the rice water and chili and cook the rice in **WHITE RICE Mode**.

Procedure

Prep time: 10 mins

Cook Time: 10 mins for Quick Rice and 50 mins for White Rice

Serves 4



Program: **WHITE RICE** Cook Time: **50 mins**

Thai Chicken

Ingredient:

- 2, 14-ounce cans light coconut milk
- 1/4 cup peanut butter (creamy or crunchy)
- 3 tablespoons red curry paste
- 2 tablespoons fish sauce
- 2 tablespoons coconut sugar or brown sugar
- 2 tablespoons minced fresh ginger
- 1 tablespoon minced garlic
- 1/4 teaspoon crushed red pepper flakes
- 2 pounds boneless, skinless chicken breast, cut into 1 1/2-inch pieces
- 1 small butternut squash, peeled, seeded, and cut into 1/2-inch cubes
- 2 large red bell peppers, cored and thinly sliced
- 1 medium yellow onion, thinly sliced (about 3 cups)
- 2 cups frozen peas, thawed
- 2 tablespoons freshly squeezed lime juice (about 1 lime)
- Prepared brown rice, for serving
- Chopped fresh cilantro, for serving

Cooking Instructions

1. In a 6-quart or larger rice cooker, whisk together the coconut milk, peanut butter, curry paste, fish sauce, coconut sugar, ginger, garlic, and **red pepper flakes until smooth.**
2. Add the chicken pieces, squash, red bell pepper, and onion in the slow cooker and stir gently to coat with sauce. The mixture will become very thick.
3. Cover and cook on **WHITE RICE**
4. 30 minutes before you are ready to serve, add the peas. Immediately before serving, stir in lime juice. Serve over rice with a generous sprinkle of fresh with cilantro.

Procedure

Prep time: 10 mins
Cook Time: 50 mins
Serves 4



Program: **BROWN RICE + Quick Rice**



Cook Time: **2 Hours 30 mins**

Thai Ground Turkey Sauce

Ingredient:

- 13.5 oz can coconut milk
- 1/2 cup soy sauce
- 1/4 cup hoisin sauce
- 2 TBS brown sugar or coconut sugar
- 2 TBS sweet chili sauce
- 1 tsp sesame oil
- 1/4 tsp powdered ginger
- 1/2 tsp garlic powder
- Turkey & Veggies
- 1 1/4 lb 20 oz ground turkey
- 1 TBS olive oil
- 1/2 cup finely diced onion
- 1 bell pepper any color, diced
- 1/2 cup edamame shelled
- 1 TBS cornstarch or arrowroot powder
- 1 TBS water

Cooking Instructions

1. Add coconut milk, soy sauce, hoisin sauce, brown sugar, chili sauce, sesame oil, powdered ginger & garlic powder to your blender. Blend together until smooth. Set off to the side.
2. In a large skillet, heat 1 TBS olive oil. Add ground turkey and onion and cook until turkey is browned on all sides (about 10 minutes).
3. Add your turkey/onion mixture to the pot and cook on **BROWN RICE** mode for 2 hour.
4. After 2 hours, add diced peppers (or any color of your choosing) and edamame. Mix together cornstarch and water, add to your pot and cook on **QUICK RICE** for at least 30 min.

Procedure

Prep time: 20 mins
Cook Time: 2 Hours 30 mins
Serves 4



Program: **MIXED RICE** Cook Time: **60 mins**

Thai Yellow Curry (Vegan)

Ingredient:

- 15 ounce can chickpeas, drained
- 1 small orange bell pepper, diced (about 1 cup)
- 1 medium sweet onion, finely chopped (about 2 cups)
- 2 medium Yukon Gold potatoes, diced (about 2 cups)
- 2 cups baby carrots, cut into thirds, or full carrots, peeled and chopped into 1/2 inch rounds
- 1 cup frozen sweet peas, no need to thaw
- 1/2 cup golden raisins
- 1 teaspoon fresh ginger, minced (or ginger paste)
- 3 garlic cloves, minced
- 1 stalk lemongrass, inner core, chopped (about 1 teaspoon)
- 1 cup unsalted vegetable broth
- 2 cups water
- 1 teaspoon garam masala
- 1 teaspoon curry powder
- 1/2 teaspoon cumin
- 1 teaspoon turmeric
- 1 teaspoon coriander
- 1/2 to 1 teaspoon ground sea salt
- 1 15-ounce can full fat coconut milk, refrigerated overnight or at least a few hours

Cooking Instructions

1. Add all the ingredients EXCEPT the coconut milk to a Rice Cooker and turn it on **MIXED RICE**.
2. About 50 minutes before the end of the cooking time, add the coconut milk (add only the cream- not the liquid) and stir.
3. Turn the rice cooker to warm.
4. Serve with rice and/or naan bread
5. Serve this yellow curry over rice and/or with naan bread. (Sauce will thicken as it sits).

Procedure

Prep time: 20 mins
Cook Time: 60 mins
Serves 8



Program: **QUICK RICE** Cook Time: **30 mins**

Canh Chua Ca (Sweet and Sour Fish Soup)

Ingredient:

- 3 tablespoons tamarind paste or 3 tablespoons lime juice
- 7 cups water or 7 cups fish stock
- 2 tablespoons palm sugar or 2 tablespoons white sugar
- 2 large tomatoes, skinned and sliced
- 1 thick celery rib, chopped
- 1 tablespoon fish sauce
- 10 ounces cod or 10 ounces white fish fillets, cut into bite size pieces
- 3 ounces bean sprouts
- 1 teaspoon finely chopped red chile
- mint or sweet basil or fresh coriander leaves

Cooking Instructions

1. Steep tamarind paste in cold water from allowance and strain into pot.
2. If using lime juice, add it to the water or fish stock.
3. Combine liquid, sugar, tomatoes, celery and fish sauce, and simmer for 27 minutes in **QUICK RICE** function.
4. Add fish, bean sprouts and chillies and simmer for 3 minutes.
5. Serve in individual soup bowls and garnish with plenty of mint, sweet basil, or coriander, or all three.
6. Serve with a side dip of Vietnamese Fish Sauce (nuoc cham).

Procedure

Prep time: 20 mins
Cook Time: 30 mins
Serves 8