



# SIGURO SGR-RC-R700B Rice Cooker Cookbook User Manual

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## SIGURO

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## Product Information

The SGR-RC-R700B and SGR-RC-R701W are rice cookers with multiple programmes for cooking different types of dishes. The product comes with a measuring cup and container with markings for ease of preparation. The rice cooker also has a steam programme to cook food using steam.

## Product Usage Instructions

### BASIC RECIPES

#### Rice

1. Use the measuring cup provided to measure rice.
2. Rinse the rice under cold water until the water is clear.
3. Place the rinsed rice into a container. Add pure water in a 1:1 ratio. For ease of preparation, there are markings in the container for white rice and jasmine rice. When preparing whole grain or round grain rice (e.g. Arborio), we recommend adding a little more water.
4. Season lightly with salt or spices to taste.
5. Select the Rice programme and let the cooker finish the programme.

#### Preparation of Legumes

Legumes (e.g. lentils or beans) can also be prepared in the rice cooker. When preparing legumes, follow the same procedure as for rice. If you prefer a softer consistency of legumes, add a little more water.

## **Claypot Programme**

### **Vegetarian Rice in Indian Style**

- 2 measuring cups of Basmati rice
- 300–400 g of mixed vegetables to taste (peas, corn, carrots)
- 1 handful of raisins
- Vegetable broth
- 2 teaspoons of curry spices
- 1 tablespoon of garam masala
- Cashew nuts

#### **Procedure:**

1. Rinse the rice under cold water until the water is clear.
2. Put the rice in a container and top up with vegetable broth in a 1:1 ratio, add curry and garam masala spices. Mix well.
3. Select the Claypot preparation programme.
4. Wait for the sound notification, then add the vegetable mixture and raisins.
5. When the preparation is ready, dry roast the cashew nuts in a pan and serve. Tip: Add smoked, toasted tofu to increase the nutritional value of the dish.

#### **Tip:**

Add smoked, toasted tofu to increase the nutritional value of the dish.

### **Curry Rice with Turkey Meat**

- 2 measuring cups of Basmati rice
- 2 tablespoons of vegetable oil
- 1 cup of frozen peas
- 1 cup of pine nuts
- 200 g of turkey meat
- 1 tablespoon of curry spice
- 1 cleaned chilli pepper
- Lemon juice

#### **Procedure:**

1. Rinse the rice under cold water until the water is clear.
2. Put the rice in a container and top up with water in a 1:1 ratio.
3. Select the Claypot preparation programme.
4. Heat the oil in a pan and add the curry spices. Roast for a while and then add the sliced turkey meat. Let the meat turn brown and coat with the spices. Then set it aside.
5. Wait for the sound notification, then add the browned meat, peas and nuts.
6. When the preparation is ready, cut the chilli into thin noodles and serve drizzled with lemon juice.

**Tip:**

You can replace the turkey meat with chicken meat, white fish, or you can even use grilled chicken meat.

**Millet risotto with mushrooms**

- 2 measuring cups of millet
- 4 tablespoons of olive oil
- 1 small onion
- 250 g of oyster mushrooms or field mushrooms
- 3 cloves of thinly sliced garlic
- 1 red pepper, diced, cleaned and deseeded
- 1 yellow pepper, diced, cleaned and deseeded
- Ground cumin
- Thyme
- Salt and pepper for seasoning
- Grated Parmesan cheese for garnish

**Procedure:**

1. Rinse the millet thoroughly under cold water and drain in a colander.
2. Put the millet in a container and top up with water in a 1:1 ratio.
3. Select the Claypot preparation programme.
4. Heat the oil in a pan and add the chopped onion, mushrooms, garlic, thyme, cumin and salt. Roast until the mushrooms are soft. Set aside.
5. Clean the peppers and cut them into smaller cubes.
6. Wait for the sound notification, then add the roasted mushrooms and peppers.
7. When ready, season with pepper and salt and sprinkle with grated Parmesan cheese.

**Porridge Programme****Porridge**

- 1 measuring cup of crushed oatmeal
- 200–250 ml of milk

**Procedure:**

1. Follow the same procedure as for rice, but use less water for a thicker consistency.
2. Select the Porridge programme and let the cooker finish the programme.

**Tip:**

The porridge can be served sweetened with honey, maple syrup or molasses and garnished with fruit; or you can serve the porridge salted with smoked salmon, avocado and rocket salad.

**Milk Rice with Fruit**

- 2 measuring cups of rice
- Milk
- 1 teaspoon of cinnamon
- 1 tablespoon of honey
- Fresh fruit in season (strawberries, blueberries, blackberries)

### **Procedure**

1. Follow the same procedure as for rice, but use milk instead of water.
2. Add fruit of your choice (e.g. berries, apples) and sugar to taste.
3. Select the Porridge programme and let the cooker finish the programme.

### **Tip:**

You can replace honey with maple syrup or molasses. Milk rice can be served hot, or cold as a great summer refreshment.

### **Millet porridge with peach compote**

- 2 measuring cups of millet
- Almond milk
- 1 tablespoon of honey
- Peach compote
- Chopped and dry roasted pistachios

### **Procedure:**

1. Rinse the millet thoroughly under cold water and drain in a colander.
2. Put the millet in a container and add the almond milk in a 1:1 ratio.
3. Select the Porridge programme and let the cooker finish the programme.
4. Serve the finished millet porridge with honey, peach compote and chopped pistachios.

### **Tip:**

You can also use grated high quality dark chocolate for decoration.

## **Soup Programme**

### **Pure Chicken Broth**

Pure chicken broth is suitable for further preparation of both soups (both broth and thickened), sauces, as well as legume dishes, as it is taste neutral. If you need to add flavour to the broth, add spices (e.g. bay leaves or thyme), vegetables (carrots, onions, leeks, parsley, etc.).

- 500 g of chicken meat for soup
- 1.5 l of water

### **Procedure:**

1. Add chicken bones and vegetables (e.g. onion, carrot) to the container.
2. Add water in a 1:3 ratio.
3. Select the Soup programme and let the cooker finish the programme.

## **Vegetable broth with spelt tots**

### **Ingredients for the broth:**

- 1 tablespoon of oil
- 1 onion
- 2 carrots
- 2 parsley
- ¼ celery
- 1 leek
- Parsley sprig
- Lovage leaves
- Thyme sprig
- Rosemary sprig
- 3–4 whole peppercorns
- 1.5 l of water
- Salt and pepper

### **Ingredients for spelt tots:**

- 100 g of smooth spelt flour
- 1 egg
- 1 garlic, pressed
- Herbs for seasoning
- Salt and pepper

### **Procedure:**

1. Clean the vegetables. Finely chop the onion, chop the carrots, parsley and celery into noodles and cut the leeks into rounds.
2. Heat the oil in a frying pan, add the onion and roast for about 2 minutes. Add the chopped vegetables and roast for another 5 minutes.
3. Move the roasted vegetables to a bowl, cover with water and add the parsley, lovage, sprigs of thyme and rosemary, peppercorns and salt. Stir.
4. Choose the Soup programme and let the cooker complete the programme.
5. Mix all the ingredients for the tots. Use spoons to shape the tots and cook them in lightly salted water for 3–5 minutes.
6. Serve the finished vegetable broth warm with spelt tots.

## **Leek Cream Soup**

- 2 leeks, cleaned and sliced
- 2 potatoes, peeled and cut into smaller cubes
- 1 tablespoon of clarified butter
- 1,5 l of pure chicken or vegetable stock
- 1 teaspoon of thyme
- 1 teaspoon of oregano
- Salt and pepper for seasoning
- 150 ml of cooking cream
- Bacon

#### **Procedure:**

1. Cut leek and potatoes into small pieces.
2. Add vegetable broth and cream to the container.
3. Select the Soup programme and let the cooker finish the programme.
4. Move the cooked soup to a pot and blend with a stick blender.
5. Bring to a gentle boil and stir in the cream. Let it boil for about 5 minutes.
6. Dry roast the bacon in a pan.
7. Serve the leek soup warm and garnished with roasted bacon.

#### **Winter soup**

- 2 tablespoons of olive oil
- 1 onion, cleaned and coarsely chopped
- 1 clove of garlic
- ½ celery
- 2 carrots, cleaned and sliced
- 2 parsley, cleaned and sliced
- 3 larger potatoes, peeled and cut into cubes
- 1,5 l of vegetable broth
- A pinch of ground Roman cumin
- A pinch of cinnamon
- Salt and pepper
- Sprig of curly parsley for garnish

#### **Procedure:**

1. Heat the oil in a pan, add the onion and roast for about 3 minutes.
2. Add the garlic and roast for about 1 minute.
3. Add the remaining vegetables and roast for about 5 more minutes.
4. Move the roasted vegetables to a container. Pour in the broth, add the cumin, cinnamon, season with salt and pepper. Stir.
5. Choose the Soup programme and let the cooker complete the programme.
6. Move the cooked soup to a pot and blend with a stick blender.

7. Serve the winter soup warm and garnish with a sprig of curly parsley.

## **Steam Programme**

### **Steamed Cod with Steamed Vegetables**

- 2 portions of fresh cod
- 100 g of sea salt
- 2 sprigs of thyme
- Mixed vegetables (carrots, peas, corn)
- 2 tablespoons of clarified butter
- Salt and pepper

#### **Procedure:**

1. Place cod and vegetables in a heat-resistant dish.
2. Add water to the container in a 1:2 ratio.
3. Select the Steam programme and let the cooker finish the programme.
4. Melt the clarified butter in a pan and add the vegetables. Roast for about 5 minutes, add a little water, cover with a lid and stew until the vegetables are soft. Season the vegetables with salt and pepper to taste.
5. Serve the finished cod with steamed vegetables and boiled potatoes.

### **Yeast Dumplings Cooked in Steam**

- 600 g of coarse flour
- 20 g of fresh yeast
- 2 egg yolks
- 1 tablespoon of granulated sugar
- 350 ml of tepid milk
- A pinch of salt

#### **Procedure:**

1. Prepare a leaven with yeast, sugar, a pinch of flour and half the milk. Leave to rise in a warm place.
2. Mix the flour and salt in a bowl. Add the egg yolks and the leaven. Mix.
3. Gradually add milk and knead until the dough is stiff enough not to stick to the sides of the bowl.
4. Cover with a clean tea towel and leave in a warm place to rise for about 1.5 hours, until the dough has doubled in volume.
5. Roll the dough into smaller balls (the size of a tennis ball) and leave covered on a tray to rise for about 15 more minutes.
6. Pour about 0.5 l of water into the container and insert the steam attachment. Place the dumplings on top.
7. Select the Steam programme and let the cooker complete the programme.


### **Steamed Ham**

- 2 portions of smoked, raw ham leg
- Herb bundle (thyme, rosemary, bay leaf, parsley)

### Procedure:

1. Pour about 0.5 l of water into the container. Put the herb bundle into the water. Insert the steam attachment.
2. Rinse the ham under cold water and dry.
3. Place the ham portions on the steam attachment.
4. Select the Steam programme and let the cooker complete the programme.
5. Serve the warm cooked ham with potato dumplings and steamed spinach.

### Documents / Resources

	<p><a href="#">SIGURO SGR-RC-R700B Rice Cooker Cookbook</a> [pdf] User Manual SGR-RC-R700B, SGR-RC-R701W, SGR-RC-R700B Rice Cooker Cookbook, SGR-RC-R700B, Rice Cooker Cookbook, Rice Cooker, Cooker</p>
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