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KAMBROOK

THE SMARTER CHOICE



INSTRUCTION BOOKLET

Suits all KRC410 Models

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

Contents

Kambrook Recommends Safety First	p4
Your Kambrook Rice Master 10 Cup Rice Cooker & Steamer	p7
Using Your Kambrook Rice Cooker & Steamer	p9
Rice Cooking Tables	p13
Care, Cleaning and Storage	p15
Recipes	p16

Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Rice Master 10 Cup Rice Cooker & Steamer

- Carefully read all instructions before operating the rice cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the rice cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this rice cooker.
- Do not place the rice cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Do not operate the rice cooker on a sink drain board.
- Always ensure rice cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the rice cooker on a stable and heat resistant surface.
- Do not place the rice cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the rice cooker.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the rice cooker housing.
- Always insert the connector end of the power cord into the rice cooker inlet before inserting power plug into the power outlet and switching on the rice cooker. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.
- Use the removable cooking bowl supplied with the rice cooker. Do not use any other bowl inside the rice cooker housing.
- Do not use a damaged, cracked or dented removable cooking bowl. If damaged, cracked or dented, replace bowl before using.
- Before placing removable cooking bowl into rice cooker base ensure the base of cooking bowl and base of rice cooker is dry by wiping with a dry soft cloth.
- Do not place food or liquid in the rice cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Do not place the removable cooking bowl when hot on any surface that may be affected by heat.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- When using this rice cooker, ensure the lid is properly locked into position before use.

- When using the rice cooker, avoid spillage of water on the cooker and connector as this may cause damage to the rice cooker.
- Do not operate the rice cooker on an inclined plane. Do not move the rice cooker while it is switched on and during cooking.
- Care should be taken when handling the rice cooker after cooking, ensuring that the rice cooker body and parts are not touched as these may still be hot due to residual heat.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- Do not touch hot surfaces. Use the rice cooker handle for lifting and carrying the rice cooker once the unit is switched off.
- Do not touch hot surfaces. To move the rice cooker, ensure the cooker is turned off and unplugged. With lid locked into place, lift with one hand on the lid handle and a second hand supporting the base.
- Do not touch hot surfaces, use oven mitts to remove the lid and or removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.
- Extreme caution must be used when the rice cooker contains hot food and liquids. Improper use may result in injury. Do not move the rice cooker during cooking.
- Do not allow water from the lid to drip into the rice cooker housing, only into the removable cooking bowl.
- Position the rice cooker so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooden or plastic utensils.
- Do not leave the rice cooker unattended when in use.
- Do not place your face or any other body part over the rice cooker whilst in use as the steam can cause serious burns.
- The appliance connector must be removed before the rice cooker is cleaned and that the appliance inlet must be dried before the rice cooker is used again.
- Do not place anything on top of the lid when assembled, when in use and when stored.
- Do not place anything, other than lid, on top of rice cooker when assembled, when in use and when stored.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the Rice cooker housing or cooking bowl as these can damaged the housing or the coating of the cooking bowl.
- Do not immerse rice cooker housing/base, power cord or plug in water or any other liquid.
- The rice cooker is not intended to be operated by means of an external timer or separate remote control system.
- Always ensure that the power is off at the power outlet and remove power plug from the power outlet before attempting to move the appliance before cleaning and storing.
- Keep the rice cooker clean. Follow the cleaning instructions provided in the book.

Important safeguards for all electrical appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Kambrook service centre for examination and / or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Rice Master 10 Cup Rice Cooker & Steamer

1. 'COOK RICE' and 'KEEP WARM' indicator lights
2. Jar-style lid with easy one press release button
3. Cool touch housing
4. Selector control lever
5. Condensation collector



Your Kambrook Rice Master 10 Cup Rice Cooker & Steamer *Continued...*

- 6. Steam release assembly
- 7. Non-stick removable cooking bowl
- 8. Removable steaming tray

Not Shown

- Rice measuring scoop
- Serving spoon
- Removable cord



Using Your Kambrook Rice Cooker & Steamer

Before First Use

Remove and safely discard any packaging material and promotional labels before using the rice cooker for the first time.

Ensure you have all the parts and accessories as specified before throwing away the packaging.

NOTE: The condensation collector may be found packed inside the rice cooker for transport purposes. Always clip into place on the side of the cooker before use.

Wash the removable cooking bowl, steaming tray, rice measuring scoop and serving spoon in warm soapy water, rinse and dry thoroughly.

Ensure the interior of the housing is clean and clear of any debris, the condensation collector is empty and clipped in place, and the steam release assembly is correctly inserted.

Operating Your Rice Cooker

1. Remove the removable cooking bowl. Use the rice measuring scoop provided to measure the required amount of rice (See Fig. 1) and place into the removable cooking bowl. Ensure the rice is spread evenly across the bottom of the removable cooking bowl and not heaped to one side.



CAUTION: Never operate the rice cooker without food and liquid in the removable cooking bowl.



Fig. 1

NOTE: If desired, prior to placing into the removable cooking bowl, place the rice into a large sieve then run under cold water to remove excess starch. Continue this process until the water appears clear. Drain the rice well then place into the removable cooking bowl.

NOTE: When measuring rice, use the rice measuring scoop provided and level off (See Fig. 1).

NOTE: Please refer to rice cooking tables (page 13) for quantities.

2. Add the required amount of cold tap water.



CAUTION: When using the rice cooker, avoid spillage of water on the cooker as this may cause damage to the rice cooker.

Using Your Kambrook Rice Cooker & Steamer

Continued...

3. Ensure the exterior of the removable cooking bowl is clean then place into the housing. This will ensure proper contact with the inner cooking surface of the housing.



CAUTION: Always operate the rice cooker on a stable and heat resistant surface.



CAUTION: Position the rice cooker so that the steam vent is directed away from you. Unlock and open the lid carefully to avoid scalding from escaping steam.

4. Close the lid ensuring that it is properly locked into position.
5. Insert the power plug into a 230V or 240V power outlet and switch on at the power point. The orange 'KEEP WARM' light will illuminate.
6. To commence cooking, push the selector control lever down to the 'COOK RICE' position. The red 'COOK RICE' light will illuminate.
7. When cooking is finished, the rice cooker will automatically switch to the 'KEEP WARM' setting and the orange 'KEEP WARM' light will illuminate.
8. Allow to stand on the 'KEEP WARM' setting for 10 minutes with the lid closed before serving in order to get fluffy, soft rice and to absorb any excess moisture.

NOTE: Rice can be kept on the automatic 'KEEP WARM' setting for up to 5 hours. However, smaller quantities of cooked rice may become dry if left on the 'KEEP WARM' setting for too long.

9. Switch off at the power outlet and remove the power plug. Use oven mitts to open the lid and remove the removable cooking bowl to serve. Allow the rice cooker to cool before cleaning.



CAUTION: Do not touch hot surfaces; use oven mitts to unlock and open the lid and to remove the removable cooking bowl. Unlock and open the lid carefully and away from yourself to avoid scalding from escaping steam.

NOTE: To stop the automatic 'KEEP WARM' setting, switch off at the power outlet and then unplug.



CAUTION: Do not place your face or any other body part over the rice cooker whilst in use as the steam can cause serious burns.

Steaming

Steamed food retains most of its nutritional value. Food may be steamed by placing it on the steaming tray over stock or water and ensuring the lid is properly locked into position. Keep the lid closed and locked while steaming unless the recipe specifically calls for the lid to be opened. By unlocking and opening the lid unnecessarily, you lose steam and valuable time.

1. Place 3 rice measuring cups or more of water or stock into the removable cooking bowl
2. Place food to be steamed directly onto the steaming tray and insert into the removable cooking bowl.
3. Place the removable cooking bowl with steaming tray into the cooking body and close the lid, ensuring that the lid is properly locked into position.
4. Plug into a 230V or 240V power outlet and then switch on. The orange 'KEEP WARM' light will illuminate.
5. Push the selector lever down to begin cooking. The red 'COOK RICE' light will illuminate.

NOTE: There will only be one light on at a time i.e. orange for 'KEEP WARM' or red for 'COOK RICE' If further cooking is required, ensure sufficient water or stock is in the removable cooking bowl.

6. When finished cooking, turn the rice cooker off at the power outlet and then unplug. Using an oven mitt carefully remove the steaming tray and serve. Allow the rice cooker to cool before cleaning.



WARNING: Always unlock and open the lid away from you to avoid the spurt of the steam escaping from under the lid.

Hints and Tips for Steaming Vegetables

- Smaller pieces will steam faster than larger ones.
- The size and shape of vegetables may call for adjustments. For softer vegetables, allow extra cooking time.
- Try to keep vegetables to a standard size to ensure even cooking.
- Ensure that not all the steamer holes are covered by food to prevent overflow during steaming.
- Fresh or frozen vegetables may be steamed.
- If steaming frozen vegetables, do not thaw first.
- Do not allow water or stock to touch the tray or food.
- Check liquid level occasionally. Add more hot water if further steaming is required. Do not allow to boil dry.
- Always unlock and open the lid away from you to avoid the spurt of steam escaping from under the lid.

Hints and Tips for Steaming Fish and Seafood

- Season fish with fresh herbs, onions, lemon etc.
- Ensure fish fillets are in a single layer and not overlapped.
- Fish is cooked when it flakes easily with a fork and is opaque in colour.

Using Your Kambrook Rice Cooker & Steamer

Continued...

Hints and Tips for Steaming Poultry

- Select pieces of poultry of a similar size for even cooking.
- Arrange a single layer if possible, to facilitate even cooking.
- Remove visible fat and skin.
- Check poultry is cooked by piercing the thickest part of the poultry. If the juices run clear it is cooked.



WARNING: Do not allow the removable cooking bowl to boil dry.

Important

- Do not interfere with the automatic selector control lever during operation.
- Never try to force the selector control lever to stay on the 'COOK RICE' setting after it has automatically switched to the 'KEEP WARM' setting.
- To avoid damage to your rice cooker, always ensure that the removable cooking bowl is correctly positioned in the housing. This will ensure proper contact with the heating surface in the housing for optimal performance.
- Do not use a damaged or dented cooking bowl as this may cause the cooking bowl to sit incorrectly in the housing.
- Never use metal utensils inside the removable cooking bowl as they will damage the non-stick surface. Always use wooden or plastic utensils.

Rice Cooking Tables

The rice measuring scoop provided with your rice cooker is used in the following tables.

1 level rice measuring scoop	=	140g uncooked rice
1 level rice measuring scoop	=	180ml water

NOTE: For best results when simply cooking rice (white or brown), use the rice measuring scoop provided to measure the uncooked rice as it most accurately relates to the water level markings inside the removable cooking bowl (see tables provided). If the rice measuring scoop is misplaced, however, another cup or metric measuring cup can be used, but ensure the 5 cup maximum water level mark is not exceeded.

White Rice Cooking Table

UNCOOKED RICE (using scoop provided)	Fill with water to cooking bowl marking	COOKED RICE (metric measure)	Approximate cooking time
2	2	4 cups	17min
3	3	7cups	19 min
4	4	9 cups	22 min
5	5	11cups	24min
6	6	13cups	28min
7	7	15cups	30min
8	8	17cups	32min
9	9	19cups	34min
10	10	21cups	36min

Note: Approximate timings are based on Jasmine rice

Brown Rice Cooking Table

UNCOOKED RICE (using scoop provided)	Fill with water to cooking bowl marking	COOKED RICE (metric measure)	Approximate cooking time
3	3	6 cups	37min
4	4	8 cups	43min
5	5	10 cups	44min
6	6	12 cups	45min
7	7	14 cups	47min
8	8	16 cups	49min
9	9	18 cups	51min
10	10	20 cups	53min

Note: Approximate timings are based on medium grain brown rice

Rice Cooking Tables Continued...

Hints

- The quantity of water required will depend on the type of rice as well as personal preference for the texture of the cooked rice. Add a little extra water for fluffier rice and a little less water for firmer rice.
- Some white rice varieties, such as Basmati, Arborio and short grain, may require more water for cooking.
- Allow sufficient time when cooking brown rice and stir halfway through cooking if desired. When cooking brown rice, starchy water bubbles will form under the lid during cooking and will dissipate when left to stand on the 'KEEP WARM' setting for 10-20 minutes after cooking has finished.
- To cook wild rice (the seed of an aquatic grass), combine as a blend with white or brown rice.
- Should you happen to add too much water, the excess water may overflow during cooking. Start by cooking with the recommended quantity of water; if the rice is still a bit hard, add some extra water and push the 'COOK RICE' selector control lever down again.

NOTE: The minimum recommended amount of rice cooked is 2 measuring cups. Cooking small amounts of rice may result in a crusty or browned result on the base of the cooked rice closest to the bowl.

- To avoid matting at the base of the rice, cut a circle shape in baking paper and place at the bottom of the removable cooking bowl before adding rice and water.

Care, Cleaning and Storage

Cleaning

Switch off the rice cooker at the power outlet and unplug. Allow all parts to cool before cleaning. Unclip the condensation collector by pressing on both sides and pulling away from unit. Empty any water that might have accumulated, and clip it back into place.

Remove the steam release assembly by turning it anti-clockwise and pulling away from unit. Wash in warm soapy water, rinse, dry and place back into place.

Wash the removable cooking bowl, serving spoon and measuring scoop in warm soapy water, rinse and dry all parts thoroughly.

Do not wash the removable cooking bowl, steaming tray, measuring scoop, serving spoon or housing in a dishwasher. Do not use abrasive cleaners, steel wool or scouring pads as these can damage the non-stick surface of the removable cooking bowl and the housing. Never use metal utensils inside the non-stick removable cooking bowl.

To prevent damage to the rice cooker, do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.



CAUTION: Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the rice cooker housing or cooking bowl as these can damage the housing or the coating of the removable cooking bowl.



CAUTION: To prevent damage to the rice cooker, do not use alkaline cleaning agents when cleaning. Use a soft cloth and mild detergent.

NOTE: If rice has cooked onto the inside of the removable cooking bowl, fill the bowl with warm soapy water and leave to stand for approximately 10 minutes before cleaning with a soft cloth; rinse and dry thoroughly. Ensure rice residue does not adhere to the outside surface of the removable cooking bowl. The housing can be wiped with a soft, damp cloth then dried thoroughly.

Recipes

NOTE: The rice and liquid content in the following recipes (if applicable) are measured using a metric cup (250ml), not the rice measuring scoop included.

Mushroom Risotto

Serves 4

1 tbsp olive oil
1 brown onion, diced
2 cloves garlic, crushed
200g Swiss brown mushrooms, sliced
2 cups medium grain rice
¼ bunch thyme
½ cup white wine
4 cups chicken stock
50g butter
50g parmesan cheese
Salt and pepper to taste

1. Heat a fry pan up to medium-high heat, add the olive oil. Once oil is hot, add onion and sauté for 3 minutes. Once it becomes translucent, add garlic and thyme. Cook for 1 minute.
2. Add mushrooms and sauté for 3 minutes. Add rice and cook out for 3 minutes.
3. Stir in wine and reduce by $\frac{3}{4}$. Add the stock and bring to a boil before pouring into the removable cooking bowl.
4. Place into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking.
5. Once the rice is cooked and all the liquid has been absorbed, add the butter and parmesan cheese, fold through and season with salt and pepper.

Seafood Paella

Serves 4

3 tbsp olive oil
1 red capsicum, diced
2 cloves garlic, crushed
1 Spanish onion, diced
2 chorizo sausages, chopped
400g diced chicken thigh fillets
2 cups Arborio rice (medium grain)
1 tsp chilli flakes
1 tsp turmeric powder
1 tbsp paprika
4 cups chicken stock
1 tomato, diced
375g mixed seafood (prawns, calamari, octopus, mussel meat, white fish fillet)
1 tbsp chopped fresh parsley
2 tsp fresh lemon juice
Salt and pepper to taste

1. Place olive oil in a large frypan and heat on high for 3 minutes. Add capsicum and cook for 2 minutes. Add garlic, onion, chorizo, chicken, and sauté for 5 minutes until the chicken is browned.
2. Add rice and fry for 4 minutes, stir in the spices and cook for a further 2 minutes. Add stock and bring to the boil before pouring into the removable cooking bowl.
3. Add diced tomato and seafood mix.
4. Place the removable cooking bowl into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking. Allow to stand for 10 minutes.
5. Add chopped parsley and season with lemon, salt and pepper. Serve immediately.

Steamed Pork Buns

Makes 12 buns

- 2 tbsp vegetable oil
- 1 green shallot, finely sliced
- 1 garlic clove, finely chopped
- 300g barbecue pork
- 2 tbsp light soy sauce
- 2 tbsp oyster sauce
- 1 tbsp white sugar
- 1 tbsp corn starch

Dough

- 1 sachet dried yeast (7g or 2tsp)
- 1 cup warm water
- 4 ½ cups flour
- ¼ cup white sugar
- 2 tbsp vegetable oil
- ½ cup boiling water
- 2 tbsp sesame oil

1. Heat a fry pan with the vegetable oil. Fry shallots and garlic for about a minute.
2. Add pork and sauces with sugar and corn starch. Cook for a minute until sauce thickens. Allow to cool before making pork buns.
3. Dissolve yeast in warm water. Add 1 cup of flour and allow to rest, covered for one hour.
4. Mix sugar, oil and boiling water together, allow to cool and mix in with the yeast mixture and the remaining flour. Cover with a damp cloth and allow to rest for a further hour.
5. Separate dough into two parts and knead. Roll each into a log and cut into 12 equal pieces.
6. Roll each piece of dough into flat, circular disks. Place a tablespoon of the filling mixture in the centre of each and pinch and twist together.
7. Place into a patty case and leave to rest for another 30 minutes before cooking.
8. Pour 1 cup of hot water into the rice cooker removable cooking bowl, and place steaming tray on top. Arrange pork buns in the steaming tray, close and securely lock the lid into place.
9. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. The dough should have puffed up and be nice and fluffy.
10. Manually switch the rice cooker to the 'KEEP WARM' setting after 20 minutes and leave the lid closed and securely locked until ready to eat.

Quinoa and Roast Pumpkin Salad

Serves 4

20ml olive oil
1 brown onion, diced
1 clove garlic
1 tbsp cumin
Pinch salt
2 cups quinoa
200g pumpkin, peeled and diced
3 ½ cups water or chicken stock
1 punnet cherry tomatoes
2 handfuls baby spinach
1 handful toasted walnuts
100g ricotta cheese

1. In a large frypan, heat oil and fry onion for 3 minutes. Add garlic and cook for 3 minutes. Once there is a little bit of colour to the onions, add cumin and salt.
2. Add quinoa, pumpkin, and water or stock. Bring to the boil before pouring into the removable cooking bowl.
3. Place into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking. Allow to stand for 10 minutes.
4. Once the quinoa has cooled slightly, pour out into a large bowl. Mix in tomatoes, baby spinach and place on serving board.
5. Garnish with toasted walnuts and ricotta cheese.

Steamed Chicken and Asian Greens with Peanut Sauce

Serves 2

250g chicken breast cut into strips
20ml sweet soy sauce
1 bunch Chinese broccoli
1 bunch broccolini
½ bunch snake beans (found in the fresh beans section of the supermarket)

Peanut sauce

1 tbsp Satay paste
1 x 270ml coconut cream
1 tbsp peanut butter
1 tsp fish sauce
1 tbsp crushed peanuts

1. Marinate the chicken in the sweet soy sauce for 10-15 minutes.
2. Arrange the chicken in the steaming tray.
3. Lay the Asian greens on top of the chicken.
4. Pour ½ cup of hot water into the rice cooker removable cooking bowl, and place steaming tray on top. Close and securely lock the lid into place.
5. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. The vegetables will be cooked, and make sure the chicken is cooked as well.
6. To make the sauce, heat a little bit of oil in a small pot and fry the paste for 2 minutes. Add remaining ingredients to the pot and simmer for 3-4 minutes until the sauce becomes thicker. Adjust seasoning if not to taste.
7. Once the chicken is cooked, lie on a plate next to the vegetables and pour the peanut sauce over.

Steamed Snapper with Ginger and Shallots

Serves 1

200g snapper fillets
180ml chicken stock
1 tbsps palm sugar (found in the Asian section of the supermarket)
4 coriander roots
10 white peppercorns, crushed
100ml Chinese cooking wine
Splash of white vinegar

Garnishes

1 knob ginger, finely chopped
2 stems green shallot
1 red chilli, finely chopped
1 tbsps sesame oil

1. To make broth, combine the stock, palm sugar, coriander roots, peppercorns, cooking wine, and vinegar in a pot. Bring to the boil, and simmer for 3 minutes. Strain, saving the broth.
2. Place the fish pieces in a small shallow bowl or saucer and pour over the broth.
3. In a separate bowl, mix together ginger, chilli and shallots. Using only half of the garnish mixture, cover the fish.
4. Place the bowl or saucer in the steaming tray.
5. Pour ½ cup of hot water into the rice cooker removable cooking bowl, and place steaming tray on top. Close and securely lock the lid into place.
6. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function.
7. Once cooked, place the remaining garnish mixture on top of the fish. In a separate pot, heat the sesame oil until smoking and pour over hot fish, garnish with a few sprigs of coriander. Serve with rice.

Sushi Rice

Serves 6

2 cups sushi rice, washed
2¼ cups water
1½ tbsps rice vinegar
1½ tbsps caster sugar
½ tsp salt

1. Thoroughly wash rice and drain. Place rice and water into the removable cooking bowl.
2. Place into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking.
3. Stir through vinegar, sugar and salt with the serving spoon.
4. Allow to cool before preparing sushi.

Seaweed Rolls

Serves 6

6 sheets of Nori seaweed
Sushi rice, cooked
Wasabi paste to taste
150g fresh salmon, thinly sliced
Japanese pickled ginger
Cucumber and spring onion, finely sliced

1. Place a sheet of seaweed, shiny side down, on a bamboo sushi mat.
2. Spread $\frac{3}{4}$ cup of the rice over $\frac{3}{4}$ of the Nori sheet, leaving a border at the top.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a thin strip of salmon and some pickled ginger, cucumber and spring onion.
4. Using the sushi mat as a guide, roll up the seaweed to enclose the filling. Press to seal the edges.
5. Using a very sharp knife, cut the roll neatly into 2.5cm pieces.
6. Repeat with remaining seaweed and filling. Chill until ready to serve.

TIP: To make the slicing easier, dip the knife into a mixture of vinegar and cold water.

Middle Eastern Pilaf

Serves 4–6

2 tbsps olive oil
1 red onion, finely chopped
2 garlic cloves, finely chopped
1 tsp cardamom pods, finely crushed
1 tsp ground cumin
 $\frac{1}{4}$ tsp ground black pepper
1 tsp ground turmeric
1 bay leaf
Pinch salt
2 cups Basmati rice, washed and well drained
4 cups chicken or vegetable stock
1 cup dried apricots, chopped
 $\frac{1}{4}$ cup currants
 $\frac{1}{4}$ cup shelled pistachio nuts, chopped
 $\frac{1}{2}$ cup chopped coriander leaves

1. Heat a large frypan, add olive oil and fry onion for 3 minutes. Add garlic and cook for 2 more minutes until there is a small amount of colour on the garlic.
2. Add spices and cook for 3 minutes to release the flavours.
3. Add rice, stock, and bring to the boil before pouring into the removable cooking bowl.
4. Place into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking.
5. Add apricots, and currants. Close lid and allow to rest for a further 10 minutes.
6. Spoon rice onto a serving platter and garnish with pistachio nuts and fresh coriander.

Vanilla Risotto

Serves 4

300g Arborio rice

2 cups water

$\frac{3}{4}$ cup caster sugar

1 tsp vanilla bean paste

2 cups milk

1 cup cream

$\frac{1}{2}$ cup Mascarpone cheese

Poached fruit to serve (peaches,
nectarines, apricot, raspberries etc.)

1. Place rice, water, sugar and vanilla paste in the removable cooking bowl.
2. Place into the rice cooker, close and securely lock the lid into place. Press the selector control lever down to 'COOK RICE' setting. Cook until the unit automatically switches to the 'KEEP WARM' function. Stir once during cooking.
3. Stir in milk and cream.
Repeat step 2 again.
4. Allow to rest for 10 minutes after cooking is finished. Stir in mascarpone cheese.
5. Serve immediately with fresh poached fruit or berries.

Notes

Notes
