

# Breville

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Due to continued product improvement, the products illustrated/photographed  
in this booklet may vary slightly from the actual product.

**Model BRC510 Issue - A10**

# Breville

*the Risotto & Rice*

Instruction Booklet



BRC510

# CONGRATULATIONS

on the purchase of your new Breville  
Risotto & Rice

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the Risotto & Rice
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Risotto & Rice
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At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

- Carefully read all instructions before operating and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Risotto & Rice 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 appliance.
- Do not place the Risotto & Rice near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Risotto & Rice on a sink drain board.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the Risotto & Rice at a minimum distance of 20cm away from walls and provide adequate space above and all sides for air circulation.
- Always operate the Risotto & Rice on a stable and heat resistant surface.
- Use the removable cooking bowl supplied with the Risotto & Rice. Do not use any other bowl inside the housing. Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Never plug in or switch on the Risotto & Rice without having the removable cooking bowl placed inside the housing.
- Do not place food or liquid directly into the housing. Only the removable cooking bowl is designed to contain food or liquid.
- Always ensure the Risotto & Rice is properly assembled before operating. Follow the instructions provided in this book.
- Never operate the Risotto & Rice without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the housing, only into the removable cooking bowl.
- Always have the glass lid placed correctly into position on the Risotto & Rice throughout operation of the appliance unless stated in the recipe to have it removed.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken and could at a later time shatter into many small pieces without apparent cause.
- Always ensure the power is switched off at the power outlet and the power cord is unplugged from the power outlet before attempting to move the appliance, when not in use and before cleaning or storing. Allow all parts to cool before disassembling for cleaning.

- The power cord (connector) must be removed before the appliance is cleaned and the appliance inlet must be dried before the appliance is used again.
- Extreme caution must be used when the appliance contains hot food and liquids. Do not move the appliance during cooking.
- The Risotto & Rice is not intended to be operated by means of an external timer or separate remote control system.
- Do not leave the appliance unattended when in use.
- Do not place anything, other than the lid, on top of the appliance, when assembled, when in use and when stored.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.

### IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- 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.
- 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 authorised Breville Service Centre for examination and/or repair.

- Any maintenance other than cleaning should be performed at an authorised Breville 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.

### **IMPORTANT**

*Fully unwind the cord before use.*

*Ensure appliance is fully cooled before storing power cord inside removable cooking bowl.*

## SAVE THESE INSTRUCTIONS

**KNOW**

your Breville  
Risotto & Rice

## KNOW YOUR BREVILLE RISOTTO & RICE



- A. **Cook 'n' Look toughened glass lid**  
with steam vent
- B. **Removable non-stick cooking bowl**  
prevents risotto and rice from sticking
- C. **Slot-in handle**  
holds the glass lid or serving spoon  
for added convenience
- D. **'Sauté' setting**
- E. **'Risotto' setting**
- F. **'Rice' setting**  
Large 10 cup capacity cooks up to  
20 cups of cooked rice
- G. **'Warm' setting**  
automatically switches on after  
rice or risotto are cooked
- H. **'Menu Selector' button**
- I. **Measuring cup and serving spoon**
- J. **Stainless steel steaming tray**  
ideal for vegetables, seafood and poultry
- K. **Removable power cord (not shown)**  
for convenient serving at the table  
and storage



# OPERATING

your Breville  
Risotto & Rice

### BEFORE FIRST USE

Before first use, remove all packaging material and promotional labels and wash the non-stick removable cooking bowl, stainless steel steaming tray and glass lid in hot soapy water, rinse and dry thoroughly.

### HOW TO MAKE RISOTTO

#### 'Sauté' Setting

1. Ensure exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface).
2. Plug power cord into a 230-240-volt power outlet and then switch the power on at the power outlet, the warm light will illuminate.
3. Press the 'Menu Selector' button to the 'Sauté' setting. The red light will flash for a few seconds, then the light will permanently illuminate.
4. Cover with lid and allow to pre-heat for approximately 2-3 minutes (do not pre-heat for longer than 5 minutes).
5. Add oil/butter and allow to melt/heat for approximately 1 minute.
6. If using chicken or seafood in the recipe, sauté in small batches, cover with lid if necessary and stir occasionally until food is cooked. Remove from cooking bowl.
7. Add extra oil/butter to cooking bowl if necessary or if recipe states. Allow to heat for approximately 1 minute.
8. Add ingredients such as onions, garlic and sauté, cover with lid if necessary and stir occasionally for about 4 to 5 minutes or until cooked to desired brownness.
9. Stir in Arborio or carnaroli rice and mix well. Sauté for approximately 2-3 minutes, stirring occasionally.

10. Pour in wine (if using) and cook uncovered until rice has absorbed all liquid and alcohol has evaporated, stirring frequently.
11. Refer to step 1 in the 'Risotto' setting section below.

#### 'Risotto' Setting

1. Follow steps 1-11 in the 'Sauté' setting section above.
2. Add stock or water and stir well. Cover with lid and press the 'Menu Selector' button to the 'Risotto' setting. The red light will flash for a few seconds, then the light will permanently illuminate and cooking will commence.
3. Allow to cook, until Risotto & Rice automatically switches to the 'Warm' setting. This will take approximately 20-30 minutes depending on the recipe.
4. Remove lid and stir well using the serving spoon provided. At this stage remaining ingredients can be added i.e., butter, parmesan cheese, herbs, salt and pepper.
5. The Risotto & Rice will remain on the 'Warm' setting for 30 minutes before switching 'Off'. However, risotto is best served as soon as possible after completion of cooking.

#### NOTE

There may be occasions when the Risotto & Rice switches to the 'Warm' setting or switches Off before cooking is complete. If this occurs, simply press the 'Menu Selector' button to the desired setting and continue cooking. This is a safety mechanism to prevent overheating due to certain cooking conditions.

## OPERATING YOUR BREVILLE RISOTTO & RICE

### NOTE

When adding extra ingredients to risotto that require cooking e.g.; chicken, seafood or vegetables. These can be added towards the end of cooking time before the liquid in risotto has fully absorbed and risotto is still quite runny in texture. Stir ingredients into risotto, cover with lid and continue cooking until risotto switches to 'Warm' setting. Check for doneness and if not quite cooked switch back to 'Risotto' setting to cook a little more.

### NOTE

When risotto maker has switched to the 'Warm' setting and rice is still a little firm and under cooked and if there is still some unabsorbed liquid in the cooking bowl, cover with lid and leave on the 'Warm' setting for 5 to 10 minutes to finish cooking.

### NOTE

When risotto maker has switched to the 'Warm' setting and rice is still a little firm and under cooked, and most of liquid has been absorbed, add a little extra stock or water, stir well, cover with lid and leave on the 'Warm' setting for 5 to 10 minutes or until extra liquid is absorbed and rice is tender.

### TIP

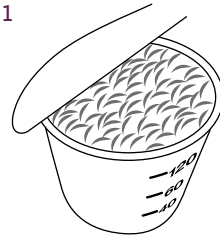
For optimum risotto results, we recommend you stir once after 15-20 minutes in the 'Risotto' setting.

## HOW TO MAKE RICE

### 'Rice' Setting

1. Use the Risotto & Rice measuring cup provided to measure the required quantity of rice (refer to cooking tables - page 15). Always measure level cups, not heaped (Fig 1).

Fig. 1



### NOTE

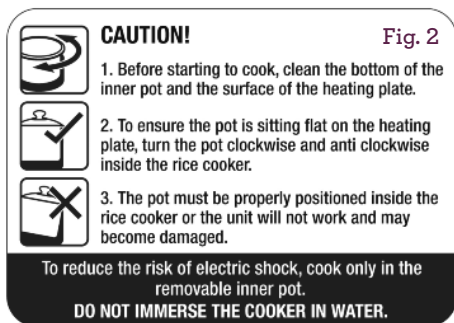
1 level Rice Duo measuring cup =  
150 grams uncooked rice  
1 level Rice Duo cup uncooked rice =  
2 Rice Duo cups cooked rice (approx.)

The maximum quantity of uncooked white rice to be cooked =  
10 Rice Duo cups

The minimum quantity of uncooked white rice to be cooked =  
2 Rice Duo cups

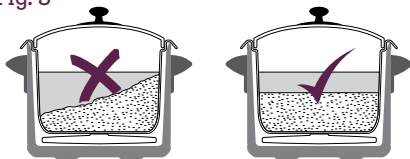
2. Place measured rice into a separate bowl and wash with cold water to remove any excess starch. The rice is ready for cooking when water runs clear from the rice. Drain well.
3. Ensure the exterior of the removable cooking bowl is clean before placing it in the housing (this will ensure proper contact with the inner cooking surface) (Fig 2).

## OPERATING YOUR BREVILLE RISOTTO & RICE



4. Add the washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side (Fig 3).

Fig. 3



5. Add water using the following ratios:  
White Rice = 1 cup water : 1 cup rice  
Brown Rice = 1½ cups water : 1 cup rice
6. Place the glass lid into position.
7. Plug power cord into a 230V or 240V power outlet and then switch the power on at power outlet. The 'Warm' light will illuminate.
8. Press the 'Menu Selector' button to the 'Rice' setting. The red light will flash for a few seconds, then the light will permanently illuminate and cooking will commence.
9. When cooking is complete, the Ready beeps will sound and the Risotto & Rice will automatically switch to the 'Warm' setting. The orange 'Warm' light will illuminate.

10. Open the lid and turn the rice over with the serving spoon provided. Replace the lid and allow the rice to stand for 10-15 minutes before serving. This allows any excess moisture to be absorbed, resulting in a fluffier rice texture.

### NOTE

After using the 'Rice' setting the appliance will automatically switch to the 'Warm' setting for up to 5 hours.

### NOTE

Do not remove the glass lid until ready to serve (except for when turning over rice after cooking is complete or as suggested in the recipes).

### NOTE

To stop the 'Warm' setting, switch off at the power outlet and then unplug the power cord.

### **IMPORTANT**

- *Always place liquid into the removable cooking bowl before pressing the 'Menu selector' button to the 'Rice' setting.*
- *Do not interfere with the automatic selector control during operation.*
- *To prevent scratching the non-stick surface of the removable cooking bowl, always use wooden or plastic utensils.*



**WARNING**

*Before removing removable cooking bowl from housing always ensure appliance is switched off at the power outlet and power cord is unplugged.*

*Always use heat protective gloves or oven mitts when removing the removable cooking bowl from appliance.*

*Always position steam vent on lid away from yourself to avoid scalding from escaping steam.*

*Always lift and remove the lid carefully, angling it away from yourself to avoid scalding from escaping steam.*

*To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.*

*Cook only in removable cooking bowl.*



# RICE COOKING TABLES

for your Breville  
Risotto & Rice

## RICE COOKING TABLES

The rice measuring cup provided with your Breville Risotto & Rice is used in the following tables.

### NOTE

The Risotto & Rice measuring cup is not a standard metric measuring cup. 1 Risotto & Rice measuring cup is equal to 150g of uncooked rice and 180ml of water. (1 Australian standard metric measuring cup is equal to 200g of uncooked rice)  
 If your Risotto & Rice measuring cup is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 10 cup maximum line in the removable cooking bowl:  
 White Rice = 1 cup water + 1 cup rice  
 Brown Rice = 1½ cups water + 1 cup rice

} Using the Risotto & Rice measuring cup

### White Rice

UNCOOKED WHITE RICE (RISOTTO & RICE COOKER CUPS)	COLD TAP WATER (RISOTTO & RICE COOKER CUPS)	COOKED RICE – APPROX. (RISOTTO & RICE COOKER CUPS)	COOKING TIME – APPROX. (MINUTES)
2	2	5	10-12
4	4	9	12-15
6	6	15	15-20
8	8	16	20-25
10	10	27	25-30

### Brown Rice

UNCOOKED WHITE RICE (RISOTTO & RICE COOKER CUPS)	COLD TAP WATER (RISOTTO & RICE COOKER CUPS)	COOKED RICE – APPROX. (RISOTTO & RICE COOKER CUPS)	COOKING TIME – APPROX. (MINUTES)
2	3	5	25-30
4	6	10	30-40
6	9	15	40-45

### NOTE

Due to the additional water needed to cook brown rice, some starchy water bubbles may rise to the lid while cooking.



# RICE VARIATIONS

for your Breville  
Risotto & Rice

## RICE VARIATIONS

### SAVOURY RICE

Prepare rice in Risotto & Rice Cooker as specified, substituting all the water with the same quantity of chicken, beef, fish, or vegetable stock.

### SWEET RICE

Prepare rice in Risotto & Rice Cooker as specified substituting half the water with apple juice, orange juice or pineapple juice. Cooking rice with milk or cream is not recommended as it will burn onto the bottom of removable cooking bowl.

### SAFFRON RICE

Add ¼ teaspoon of saffron powder or 2 saffron threads to every 2 cups of water. Use the white rice cooking tables. Mix well.

### ARBORIO RICE

Arborio rice is short round-grained pearly rice often used for Italian risotto cooking. Use the brown rice cooking tables.

### JASMINE RICE

Jasmine rice is fragrant long grain rice. Use the white rice cooking tables.

### BASMATI RICE

Basmati rice is an aromatic long grain rice. Use the white rice cooking tables.

### WILD RICE

It is not recommended to cook wild rice alone in Risotto & Rice Cooker as it requires a substantial amount of water. It is possible to cook wild rice as a blend with white or brown rice.

#### TIP

- Add a little extra water for fluffier rice and a little less water for firmer rice.
- Some rice varieties may require more water for cooking, such as wild rice blends, Arborio rice or short grain rice. Follow the directions on the packet or use the brown rice cooking table.

# STEAMING FOODS

in your Breville  
Risotto & Rice

## STEAMING

Steamed foods retain most of their nutritional value when cooked in the Risotto & Rice Cooker. Foods may be steamed by placing food in the stainless steel steaming tray over stock or water and covering with the glass lid. Keep the glass lid on while steaming food unless the recipe or chart specifically states to remove the lid. By removing the lid unnecessarily steam is lost and the cooking time will be extended.

1. Measure 3 Risotto & Rice cups or more of water or stock and pour into the removable cooking bowl. Use up to a maximum of 6 Risotto & Rice cups of water.
2. Place food to be steamed directly into the stainless steel steaming tray and insert into the removable cooking bowl. (Refer to the Steaming Charts on pages 20-22 for approximate cooking times).
3. Place removable cooking bowl with the steaming tray into housing and cover with the glass lid.
4. Plug power cord into a 230/240-volt power outlet and then switch on.
5. Press the 'Menu Selector' button to the 'Rice' setting. The red light will flash for a few seconds, then the light will permanently illuminate and cooking will commence.
6. When steaming is complete, remove foods from the Risotto & Rice. If further steaming is required ensure sufficient water is in the removable cooking bowl. If not, add more hot water.
7. If no further steaming is required, turn the Risotto & Rice off at the power outlet and then unplug power cord. Allow to cool before cleaning.

### NOTE

Keep the glass lid on while steaming food unless the recipe or chart specifically states to remove the lid. (By removing the lid unnecessarily steam is lost and the cooking time will be extended.)

### NOTE

Do not let the removable cooking bowl boil dry during steaming.

### NOTE

Hot liquid can be added during the steaming process.

## HINTS AND TIPS FOR STEAMING VEGETABLES

- Smaller pieces will steam faster than larger pieces.
- Try to keep vegetables to a standard size to ensure even cooking.
- Fresh or frozen vegetables may be steamed.
- If steaming frozen vegetables, do not thaw.
- The size and shape of vegetables, as well as personal taste, may call for adjustments to the cooking time. If softer vegetables are required, allow extra cooking time.
- Do not allow water or stock to reach the stainless steel tray. The steaming will not be effective.



## WARNING

*Always lift and remove the lid carefully, angling it away from yourself to avoid scalding from escaping steam.*

## STEAMING

VEGETABLES	PREPARATION & TIPS	QUANTITY	COOKING TIME
Artichoke	remove hard outer leaves & stalk	2 medium	30-35
Asparagus	trim, leave as spears	2 bunches	12-14
Beans	top and tail, leave whole	250g	13-15
Beetroot small-medium	trim, do not break skin	300g	12-13
Broccoli	cut into florets	250g	8-10
Brussel Sprouts	cut a cross in the base	375g	17-19
Cabbage	large pieces	500g	10-12
Carrots	cut into strips	3 medium	14-16
Capsicums	cut into strips	3 medium	14-16
Celery	slice into strips	3 stalks	5-6
Chickpeas	soak for 12 hours	1 cup dried	40-45
Corn	whole corn cobs	2 small cobs	20-22
Mushrooms	whole, unwashed	300g	8-10
Onions	peeled, leave whole	6 medium	20-25
Snow peas	topped and tailed	250g	4-5
Peas	fresh, peeled frozen	250g 250g	8-10 4-5
Potatoes	all purpose, whole	4(150-180g each)	35-40
Potatoes	new, whole	6 (125g each)	25-30
Sweet Potato Kumera	cut into pieces	300g	20-25
Pumpkin	cut into pieces	300g	20-25
Spinach (English)	leaves and stems cleaned	½ bunch	5
Squash (baby)	topped and tailed	350g	8
Turnips	peeled, sliced & cut to 50g pieces	350g	15-17
Zucchini	sliced	350g	6

## STEAMING

### HINTS AND TIPS FOR STEAMING FISH AND SEAFOOD

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

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
Fish – fillets – whole – cutlets	Steam until opaque and easy to flake. A cutlet is cooked when the centre bone is able to be easily removed	8-10 15-20 12-14
Lobster – tails	Remove underside of shell	18-20
Mussels – in shell	Steam until just opened	12-14
Clams and Pipis	Steam until just opened	8-10
Prawns – in shell	Steam until pink	8-10
Scallops	Steam until opaque	4-6
Oysters – unopened	Steam until the top shell starts to open. If the top shell does not completely open, it will need to be opened with a knife.	10-12

### HINTS AND TIPS FOR STEAMING POULTRY

- Select similar sized pieces of poultry for even cooking.
- For even cooking results arrange poultry in a single layer.
- Remove visible fat and skin.
- To obtain a browned appearance, sear the chicken before steaming.
- Check poultry is cooked by piercing the thickest part. The poultry is cooked when the juices run clear.

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
Breast fillet	Place skin side up	20-25
Drumstick	Place thickest part to outside of the steaming tray	30-35
Thigh fillet	Place thickest part to outside of the steaming tray	18-20

## STEAMING

### HINTS AND TIPS FOR STEAMING DUMPLINGS

- Fresh or frozen dumplings and savoury buns can be steamed.
- Place small pieces of baking paper, or cabbage or lettuce leaves, under the dumplings to avoid sticking to the steaming tray.

TYPE	SUGGESTIONS AND TIPS	COOKING TIME (MINUTES)
BBQ pork or chicken buns	Cook from frozen	10-12
Dumplings - frozen	Separate before cooking	8-10
Dumplings - fresh		5-6

### WARM' SETTING

The Risotto & Rice will automatically switch to the 'Warm' setting once the rice and risotto functions have finished cooking. It will keep 'Warm' for up to 5 hours on the 'Rice' setting and up to 30 minutes on the 'Risotto' setting.





# CARE & CLEANING

for your Breville  
Risotto & Rice

## CARE & CLEANING

Switch off Risotto & Rice at power outlet and then unplug power cord.

Allow all parts to cool before removing the removable cooking bowl. Wash the removable cooking bowl, stainless steel steaming tray and glass lid in hot, soapy water, rinse and dry thoroughly.

Breville does not recommend that any parts of your Risotto & Rice are washed in a dishwasher as harsh detergents and hot water temperatures may stain or distort the removable cooking bowl and accessories.

Do not use abrasive cleaners, steel wool, or metal scouring pads as these can damage the non-stick surface.

The housing can be wiped over with a damp cloth and then dried thoroughly.

To prevent damage to appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

### NOTE

If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot, soapy water and leave to stand for approximately 10 minutes before cleaning.



### **WARNING**

*Do not immerse housing or power cord in water or any other liquid as this may cause electrocution.*

# TROUBLESHOOTING

## TROUBLESHOOTING

PROBLEM	WHAT TO DO
<b>the Risotto &amp; Rice suddenly switches off.</b>	<ul style="list-style-type: none"><li>• Ensure power plug is connected properly to the appliance and to power outlet.</li><li>• The appliance has been stressed or has overheated due to cooking conditions. Reset the 'Menu Selector' button to the desired setting. Allow a few minutes for appliance to reheat and continue cooking.</li></ul>
<b>the Risotto &amp; Rice has switched to 'Warm' setting before cooking is complete.</b>	<ul style="list-style-type: none"><li>• Re-set the 'Menu Selector' button to the desired setting (Sauté, Rice or Risotto) and continue cooking. If you need to reset the appliance, adjust the cooking time accordingly.</li></ul>

# RECIPES

for your Breville  
Risotto & Rice

## CHICKEN RISOTTO WITH PESTO AND ROCKET

Serves 4

### INGREDIENTS

- 30g butter
- 300g chicken breast fillet, thinly sliced
- 1 Tablespoon oil
- 1 large onion, finely chopped
- 3 cloves garlic finely chopped
- 350g Arborio or Carnaroli rice
- 5 cups/1.25litres chicken stock
- 1/3 cup pesto
- 1/4 cup/30g grated parmesan cheese
- 50g wild or baby rocket leaves
- extra 1/3 cup/40g grated parmesan cheese

### Sauté Setting

1. Press the 'Menu Selector' button to the sauté setting. Heat for 3 minutes with the lid on.
2. Remove lid, add half of the butter, heat for 1 minute or until melted.
3. Add half the chicken, cover with the lid and sauté for 3 to 4 minutes.
4. Remove lid, stir and cook for a further 3 to 4 minutes or until chicken is lightly browned and cooked through. Remove from bowl and keep warm.
5. Repeat with remaining chicken.
6. Heat remaining butter and oil until butter is melted. Add onion and garlic, cover with lid, cook for 3 to 4 minutes or until onion has softened, stirring occasionally.
7. Add rice, mix well, cover with lid, cook for 2 to 3 minutes or until rice is glossy, stirring occasionally.

### Risotto Setting

8. Stir in chicken stock, mixing well. Cover with lid and press the 'Menu Selector' button to the 'Risotto' setting.
9. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 20 to 30 minutes, remove lid and stir through cooked chicken, pesto, parmesan cheese and rocket.

*Serve immediately with extra freshly grated parmesan cheese.*

### TIP

**For optimum risotto results, we recommend you stir once after 15-20 minutes in the 'Risotto' setting.**

## PRAWN AND ASPARAGUS RISOTTO

Serves 4

### INGREDIENTS

- 40g butter
- 250g shelled, deveined green prawns
- 1 Tablespoon oil
- 1 onion, finely chopped
- 1 medium-large bulb of fennel, halved and thinly sliced
- 350g Arborio or carnaroli rice
- ½ cup/125ml dry white wine
- 5 ½ cups/1.375 litres chicken or light fish stock
- ½ teaspoon ground white pepper
- 1 bunch asparagus, thinly sliced diagonally
- 2 Tablespoon fresh lemon juice
- Finely grated rind of 1 lemon
- Sea salt to taste

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Saute setting. Heat for 3 minutes with the lid on.
2. Remove lid, add 10g of the butter, heat for 1 minute or until melted.
3. Add prawns, cover with the lid and sauté for 4 to 5 minutes or until prawns are cooked, stirring occasionally. Remove prawns from bowl and keep warm.
4. Add oil and 20g of the butter to cooking bowl. Heat 1 minute or until butter is melted.
5. Add onion and ¾ of the sliced fennel, cover with lid, and sauté for 6 to 7 minutes or until fennel is tender. Stirring occasionally.
6. Add rice, stir well, cover with the lid, cook for 3 minutes, stirring occasionally.
7. Remove lid, stir in wine and cook uncovered for 2 to 3 minutes, stirring occasionally until all wine is absorbed.

#### Risotto Setting

8. Stir in chicken stock and pepper, mixing well. Cover with lid and press the 'Menu Selector' button to the 'Risotto' setting.
9. When Risotto & Rice has automatically switched to the 'Warm setting, which will take about 20 to 30 minutes, remove lid and stir through asparagus slices and remaining 10g of butter. Cover with lid and leave on 'Warm setting for 5 minutes.
10. Stir through lemon juice, lemon rind and season with salt.

*Serve immediately with prawns and remaining thinly sliced fennel.*

## 3 CHEESE RISOTTO WITH GARLIC

Serves 4

### INGREDIENTS

- 20g butter
- 1 Tablespoon oil
- 3 cloves garlic, finely chopped
- 1 medium Spanish onion, finely chopped
- 350g Arborio or Carnaroli rice
- ½ cup/125ml dry white wine
- 5½ cups/1.375 litres chicken stock
- 1 cup grated gruyere or fontina cheese
- ½ cup/60g grated parmesan cheese
- ¼ cup mascarpone cheese
- freshly ground pepper
- 1 bunch chives, snipped

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Sauté setting. Heat for 3 minutes with the lid on.
2. Remove lid, add butter and oil, heat for 1 minute or until butter has melted.
3. Add garlic and onion, cover with the lid and saute for 3 to 4 minutes or until onion has softened, stirring occasionally.
4. Add rice , mix well, cover with the lid, cook for 2 to 3 minutes or until rice is glossy, stirring occasionally.
5. Stir in wine, cook uncovered for 2 to 3 minutes or until all wine is absorbed, stirring occasionally.

#### Risotto Setting

6. Stir in chicken stock, mixing well. Cover with the lid and press the 'Menu Selector' button to the 'Risotto' setting.
7. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 20 to 30 minutes, remove the lid and stir through grated cheeses and mascarpone cheese. Season to taste with pepper.

*Serve immediately with sprinkled snipped chives.*

#### TIP

For optimum risotto results, we recommend you stir once after 15-20 minutes in the 'Risotto' setting.



## PUMPKIN RISOTTO

Serves 4

### INGREDIENTS

- 500g pumpkin flesh, cut into 2cm cubes
- 3 Tablespoons olive oil
- Salt and freshly ground pepper
- 5 cups/1.25litres chicken stock
- 15g butter
- 1 large onion, finely chopped
- 3 cloves garlic, finely chopped
- 350g Arborio or Carnaroli rice
- 1 Tablespoon chopped fresh lemon thyme leaves
- ½ cup/60g shaved parmesan cheese

### METHOD

1. Place cubed pumpkin and 2 tablespoons of the oil in a baking dish and mix well. Sprinkle pumpkin with salt and pepper. Bake at 200°C for 20 minutes or until golden brown and tender. Remove and allow to cool.
2. Place ¾ of the cooled pumpkin pieces into a blender with 2 cups of the chicken stock and puree until smooth. Set remaining pumpkin pieces aside.

### Sauté Setting

3. Press the 'Menu Selector' button to the 'Saute setting. Heat for 3 minutes with the lid on.
4. Remove lid add remaining oil and butter, heat 1 minute or until butter has melted.
5. Add onion and garlic, cover with the lid and sauté for 3 to 4 minutes or until onion has softened, stirring occasionally.
6. Add rice, mix well, cover with the lid, cook for 2 to 3 minutes or until rice is glossy, stirring occasionally.

### Risotto Setting

7. Stir in pumpkin puree and remaining 3 cups of stock, mix well. Cover with the lid and press the 'Menu Selector' button to the 'Risotto' setting.
8. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 20 to 30 minutes, remove lid and stir through remaining roast pumpkin cubes and thyme leaves.
9. Season to taste with salt and pepper and serve immediately topped with shaved parmesan cheese

## RISOTTO AL FUNGHI

Serves 4

### INGREDIENTS

- 2 Tablespoons oil
- 30g butter
- 6 to 8 eschallots (French brown onions), finely chopped
- 400g assorted mushrooms, sliced
- 350g Arborio or Carnaroli rice
- ½ cup/125ml dry white wine
- 6 cups/1.5 litres vegetable or chicken stock
- ½ cup/60g grated pecorino or parmesan cheese
- 2 Tablespoons chopped fresh sage
- Salt and freshly ground pepper

### Saute Setting

1. Press the 'Menu Selector' button to the 'Saute' setting. Heat for 3 minutes.
2. Remove lid, add oil and butter, heat 1 minute or until butter has melted.
3. Add chopped eschallots, cover with a lid and cook for 3- 4 minutes until eschallots have softened, stirring occasionally.
4. Add mushrooms, cover with the lid and cook for 3 minutes or until mushrooms are slightly softened, stirring occasionally.
5. Add rice, mix well, cover with lid and cook for 2 to 3 minutes, stirring occasionally.
6. Stir in wine, mixing well and cook uncovered for 3 minutes or until all wine is absorbed.

### Risotto Setting

7. Stir in stock, mixing well. Cover with the lid and press the 'Menu Selector' button to the 'Risotto' setting.
8. When the Risotto & Rice switches to the 'Warm' setting, which will take about 20 to 30 minutes, remove the lid and stir through grated pecorino cheese and chopped sage. Season to taste with salt and pepper.

*Serve immediately.*

### NOTE

A variety of mushrooms can be used for this recipe i.e.; Swiss Brown, Portobello, shiitake, field, oyster etc.

## POLLO AND LEMON RISOTTO

Serves 4

### INGREDIENTS

3 Tablespoons oil  
 300g chicken breast fillet, thinly sliced  
 1 onion, finely chopped  
 3 cloves garlic, finely chopped  
 200g mushrooms, sliced or chopped  
 ½ large red capsicum, diced  
 350g Arborio or Carnaroli rice  
 ½ cup white wine  
 5 ½ cups/1.375 litres chicken stock  
 ½ cup/60g grated parmesan cheese  
 2 teaspoons finely grated lemon rind  
 ½ cup chopped fresh Italian parsley  
 Salt and ground white pepper  
 Extra ½ cup/60g shaved parmesan cheese

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Saute setting. Heat for 3 minutes with the lid on.
2. Remove lid, add 1 tablespoon of the oil, heat 1 minute.
3. Add half the chicken, cover with lid and sauté for 3 to 4 minutes.
4. Remove lid, stir and cook for a further 3 to 4 minutes or until chicken is lightly browned and cooked through. Remove from bowl and keep warm.
5. Repeat with the remaining chicken.
6. Heat remaining oil for 1 minute. Add onion and garlic, cover with lid, sauté for 3 to 4 minutes or until onion has softened, stirring occasionally.
7. Add mushrooms and red capsicum stir well, cover with lid, cook for 2 to 3 minutes or until slightly softened.
8. Add rice, mix well, cover with the lid and cook for 2 to 3 minutes, stirring occasionally.

9. Stir in wine, mixing well, cook uncovered for 2 to 3 minutes or until all wine is absorbed, stirring occasionally.

#### Risotto Setting

Stir in stock, mixing well, cover with the lid and press the 'Menu Selector' button to the 'Risotto' setting.

When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 20 to 30 minutes, remove the lid and stir through grated parmesan cheese, lemon rind and parsley and season to taste with salt and pepper.

*Serve immediately with extra shaved parmesan cheese.*

## VEGETABLE RISOTTO

Serves 4

### INGREDIENTS

- 2 Tablespoons oil
- 1 large leek, washed and thinly sliced
- 3 cloves garlic, finely chopped
- ½ large red capsicum, diced
- 150g button mushrooms, halved or quartered
- 350g Arborio or Carnaroli rice
- ½ cup/125ml white wine
- 440g can diced tomatoes
- 4 cups/1 litre vegetable stock
- ¼ teaspoon freshly ground black pepper
- 1 ½ cups grated zucchini
- ½ cup/60g grated parmesan cheese
- 2 Tablespoons finely chopped thyme or parsley
- 2 Tablespoons toasted pine nuts
- Sea salt to taste

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Saute setting. Heat for 3 minutes with the lid on.
2. Remove lid, add 1 tablespoon of the oil, heat 1 minute.
3. Add leek and garlic, cover with lid and cook for 5 minutes or until leek has softened, stirring occasionally.
4. Stir in red capsicum and mushrooms, cover with lid and cook for 3 minutes, stirring occasionally.
5. Add rice, mix well, cover with lid and cook for 3 minutes, stirring occasionally.
6. Stir in wine, mixing well and cook uncovered for 2 to 3 minutes or until all wine is absorbed.

#### Risotto Setting

7. Add canned tomatoes and their juice, vegetable stock and pepper, mix well. Cover with the lid and press the 'Menu Selector' button to the 'Risotto' setting.
8. When Risotto & Rice has switched to the 'Warm' setting, which will take about 20 to 30 minutes, remove lid and stir through grated zucchini. Cover with lid and leave on 'Warm' setting for 3 to 5 minutes.
9. Stir through grated parmesan cheese, chopped thyme leaves and pine nuts. Season with salt and serve immediately.

#### NOTE

Most of the recipes have been tested using light olive oil, however other types of oil can be used .

#### NOTE

Care needs to taken when removing lid from Risotto & Rice as steam from lid and steam vent could burn.

#### TIP

For optimum risotto results, we recommend you stir once after 15-20 minutes in the 'Risotto' setting.

## THYME, BARRAMUNDI AND PEA RISOTTO

Serves 4

### INGREDIENTS

- 20g butter
- 1 Tablespoon oil
- 2 leeks, washed and thinly sliced
- 2 cloves garlic, finely chopped
- 300g Arborio or carnaroli rice
- 1 cup/250ml dry white wine
- 1 litre/4 cups chicken or fish stock
- 400g fresh barramundi fillets cut into 3cm cubes
- 250g fresh peas or frozen peas, thawed
- 1 teaspoon finely grated lemon rind
- 1 Tablespoon fresh lemon juice
- 2 Tablespoons chopped fresh dill
- Salt and ground white pepper
- Lemon wedges to serve

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Sauté setting. Heat for 3 minutes with the lid on.
2. Remove lid, add butter and oil, heat for 1 minute or until butter has melted.
3. Add leeks and garlic cover with lid, sauté for 4 to 5 minutes or until leeks have softened, stirring occasionally.
4. Add rice, mix well, cover with lid and cook for 2 to 3 minutes or until rice is glossy, stirring occasionally.
5. Stir in wine, cook uncovered for 2 to 3 minutes or until all the wine is absorbed, stirring occasionally.

#### Risotto Setting

6. Stir in stock, mixing well. Cover with lid and press 'Menu Selector' button to the 'Risotto' setting. Cook for 18 to 20 minutes or until most of the liquid has been absorbed. Stirring occasionally.
7. Remove the lid and stir through barramundi pieces. Cover with the lid.
8. When Risotto & Rice has automatically switched to 'Warm' setting, which will take about 5 to 10 minutes, remove lid and stir through peas, lemon rind, lemon juice and chopped dill. Season to taste with salt and pepper.

*Serve immediately with wedges of lemon*

### TIP

Any type of firm white boneless fish fillets can be used in this recipe.

## VANILLA RISOTTO

Serves 4 to 6

### INGREDIENTS

- 300g arborio or carnaroli rice
- 2 ½ cups water
- 2 cups/500ml milk
- 1 cup/250ml cream
- 1 teaspoon vanilla bean paste or 2 teaspoons vanilla essence
- ½ cup caster sugar
- ½ cup Mascarpone cheese, (optional)
- Poached fruit to serve (peaches, nectarines, rhubarb, raspberries etc.)

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Sauté setting. Heat for 3 minutes with the lid on.
2. Add rice, cover with lid, cook for 2 minutes, stirring occasionally

## Risotto Setting

3. Stir in water, mixing well, cover with lid and press the 'Menu Selector' button to the 'Risotto' setting. Cook until all water is absorbed, approx. 8 to 9 minutes, stirring occasionally.
4. Remove the lid, stir in milk, cream, vanilla bean paste and caster sugar, mixing well. Continue cooking without the lid, stirring occasionally.
5. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 10 to 15 minutes, stir in mascarpone cheese and mix well.
6. Serve immediately with fresh poached fruit or berries

### TIP

This risotto can be layered when cool with fruit in glass dishes and chilled until ready to serve. The addition of Mascarpone cheese is optional, it will give a richer, creamier risotto.

## CREAMY COCONUT RISOTTO

Serves 4 to 6

### INGREDIENTS

- 200g Arborio or carnaroli rice
- 4 cups/1 litre water
- 2 Tablespoons white sugar
- 1 Tablespoon brown sugar
- ¼ teaspoon salt
- 270ml can coconut cream
- ¼ cup toasted coconut

### METHOD

#### Saute Setting

1. Press the 'Menu Selector' button to the 'Sauté setting. Heat for 3 minutes with the lid on.
2. Add rice, cover with lid, cook for 2 minutes, stirring occasionally.

## Risotto Setting

3. Stir in water, mixing well, cover with lid and press the 'Menu Selector' button to the 'Risotto' setting. Cook until most of the water is absorbed, approx. 10 to 12 minutes, stirring occasionally.
4. Remove lid, add sugars, salt and coconut cream and continue cooking without the lid, stirring occasionally.
5. When Risotto & Rice has switched to the 'Warm' setting, which will take about 10-15 minutes, stir well and serve hot or cold sprinkled with toasted coconut.

### TIP

This risotto is delicious served with sliced banana or fresh fruit.

### TIP

For optimum risotto results, we recommend you stir once after 15-20 minutes in the 'Risotto' setting.

### NOTE

Do not leave any of the Risotto recipes on 'Warm' setting for longer than 30 minutes or risotto may become too dry and thick. If this does occur, add a little extra hot stock or hot water, stir gently through and serve immediately.

## TURKISH PILAF

Serves 4 -6

### INGREDIENTS

- 2 Tablespoons olive oil
- 1 Spanish onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon cardamom seeds, finely crushed
- 1 teaspoon ground cumin
- ½ teaspoon ground black pepper
- 1 teaspoon ground turmeric
- 1 bay leaf
- ½ teaspoon salt
- 450g Basmati rice, washed and well drained
- 4 cups/1 litre chicken or vegetable stock
- ½ cup shelled pistachio nuts, chopped
- 1 cup dried apricots, chopped
- ¾ cup currants
- ⅓ cup chopped coriander leaves

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Saute' setting. Heat for 3 minutes with the lid on.
2. Remove lid, add oil, heat 1 minute.
3. Add onion, garlic, spices and salt. Cover with the lid and sauté for 3 to 4 minutes or until onion has softened slightly and spices are fragrant, stirring occasionally.
4. Add washed rice, stir well, cover with lid, cook for 2 to 3 minutes, stirring occasionally.

#### Rice Setting

5. Stir in stock, mixing well, cover with lid and press the 'Menu Selector' button to the 'Rice' setting.
6. When Risotto & Rice has automatically switched to the 'Warm' setting, which should take about 15 to 20 minutes, remove lid and discard the bay leaf.
7. Stir in pistachio nuts, apricots, currants and coriander.

Serve *hot or warm*.

## SEAFOOD PAELLA

Serves 4

### INGREDIENTS

- ¼ cup/60ml olive oil
- 1 large red onion, chopped
- 3 cloves garlic, finely chopped
- ½ teaspoon smoked paprika
- ¼ teaspoon chilli powder
- 300g short grain white rice
- 3 ½ cups/875ml chicken or seafood stock
- 440g can diced tomatoes
- 500g mixed seafood (peeled green prawns, calamari, octopus, mussel meat, boneless white fish fillets, cubed)
- ½ cup chopped, roasted red capsicum
- 200g green beans, sliced
- 1 Tablespoon fresh lime or lemon juice
- Salt and freshly ground black pepper
- 2 Tablespoons chopped parsley

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Saute' setting. Heat for 3 minutes with the lid on.
2. Remove lid, add oil, heat 1 minute. Add onion, garlic, smoked paprika and chilli powder, cover with lid and cook for 3 to 4 minutes or until onion has softened slightly, stirring occasionally.
3. Add rice, mix well, cover with lid and cook for 2 to 3 minutes or until rice is glossy, stirring occasionally.

## Rice Setting

4. Stir in stock and canned tomatoes, mixing well, cover with lid and press the 'Menu Selector' button to the 'Rice' setting.
5. Cook for 10 to 15 minutes, or until most of the liquid had been absorbed, stirring occasionally.
6. Stir through seafood, capsicum and beans. Cover with the lid.
7. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 10 to 15 minutes, stir through lime juice and season to taste with salt and pepper.
8. Cover with lid, allow rice to stand for 5 minutes.
9. Spoon into a large serving dish and sprinkle with chopped parsley to serve.

## THAI BROWN RICE SALAD

Serves 4 - 6

### INGREDIENTS

- 2 Tablespoons oil
- 2 cloves garlic, crushed
- 6 green onions, thinly sliced
- 300g long or short grain brown rice, washed and rinsed well
- 4 cups/1 litre chicken stock
- 200g snow peas, sliced
- 2 Tablespoons balsamic vinegar
- 1 Tablespoon soy sauce
- 1 teaspoon sesame oil
- 2 Tablespoons Sweet Thai Chilli sauce
- 2 Tablespoons rice wine vinegar
- ¼ cup toasted slivered almonds

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Sauté' setting. Heat for 3 minutes with the lid on.
2. Remove lid, add oil, heat 1 minute. Add garlic, green onions and rice, cover with lid, cook for 3 minutes or until onion has softened slightly, stirring occasionally.

#### Rice Setting

3. Stir in stock, mixing well. Cover with lid and press the 'Menu Selector' button to the 'Rice' setting.
4. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 10 to 15 minutes, stir through snow peas and spoon rice mixture into a serving dish.
5. Combine balsamic vinegar, soy sauce, sesame oil, sweet chilli sauce and rice wine vinegar. Toss lightly through rice with almonds

*Serve warm or cold*



## SUSHI RICE

### INGREDIENTS

- 600g short grain sushi rice, washed and drained
- 4 cups/1 litre water
- 2 Tablespoons rice vinegar
- 2 Tablespoons caster sugar
- ½ teaspoon salt
- Extra 1 Tablespoons rice vinegar

### METHOD

#### Rice Setting

1. Place washed rice and water into the removable cooking bowl. Cover with the lid.
2. Press the 'Menu Selector' button to the 'Rice' setting.
3. When Risotto & Rice has automatically switched to the 'Warm' setting, which will take about 10 to 15 minutes, allow to stand covered on the 'Warm' setting for 10 minutes
4. Remove lid and spoon rice into a large shallow dish, set aside
5. Heat vinegar, sugar and salt in a small saucepan over a low heat until sugar dissolves. Sprinkle vinegar mixture over rice and mix well. Allow rice to cool completely before using.

#### TIP

Some sushi recipes require the rice to be shaped by hand. To do this combine 1 tablespoon rice vinegar with ¼ cup water. Use this mixture to keep hands wet while shaping rice.

#### TIP

Any leftover Sushi rice can be frozen for later use.

## SUSHI ROLLS

- 6 sheets Nori seaweed
- Prepared Sushi Rice( see recipe)
- Wasabi paste, to taste
- Add any combination of fillings such as:
- Smoked salmon, thinly sliced
- Japanese pickled ginger and vegetables
- Finely sliced cucumber
- Sashimi salmon or tuna
- Avocado
- Shredded carrot
- Cooked prawns
- Finely shredded lettuce
- Mayonnaise

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper or a bamboo rolling mat.
2. Spread a portion of the rice over a third of the Nori sheet, leaving a border.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a selection of fillings.
4. Using the paper or mat as a guide, roll up the Nori sheet firmly to enclose the filling. Press to seal the edges.
5. Place the roll seam side down on a chopping board and using a very sharp knife, cut the roll into small portions.
6. Repeat with remaining Nori sheets and filling.
7. Cover and refrigerate until ready to serve.

*Serve as soon as possible after preparing*

## TROPICAL MANGO RICE

Serves 4 -6

### INGREDIENTS

- 275g short grain white rice, washed and drained
- 1 cup/250ml mango nectar
- 1 cup/250ml water
- 450g can sliced peaches, drained, juice reserved
- 2 teaspoons finely grated lime rind
- ½ cup/125ml coconut cream
- ¼ cup/60ml passionfruit pulp
- 1 Tablespoon cinnamon sugar

### METHOD

#### Rice Setting

1. Place washed rice, mango nectar, water and reserved peach juice (set peach slices aside) into the removable cooking bowl, mixing well . Cover with lid.
2. Press the ‘Menu Selector’ button to the ‘Rice’ setting.
3. When Risotto & Rice has automatically switched to the ‘Warm’ setting, stir through lime rind, coconut cream and passionfruit pulp. Cover with lid and stand for 10 minutes on ‘Warm’ setting.

*Serve warm with reserved peaches and sprinkle with cinnamon sugar*

## STEAMED WHOLE FISH WITH GINGER AND SHALLOT

Serves 2

- 300-400g whole snapper or bream, cleaned and scaled
- 2cm piece fresh ginger, peeled and cut into thin strips
- 1 lime, sliced
- ½ bunch coriander, root section removed
- 3 cups/750ml water
- 2 Tablespoons soy sauce
- 1 Tablespoon peanut oil
- 3 green onions, finely sliced

1. Wash and dry the fish. Cut 2 slits at a 45° angle through each side of the fish. Place some of the ginger and a slice of lime into each slit.
2. Place the coriander into the cavity of fish. Place fish into steaming tray.

#### Rice Setting

3. Pour 3 cups of water into the removable cooking bowl. Place steaming tray into removable cooking bowl, cover with lid.
4. Press the ‘Menu Selector’ button to the ‘Rice’ setting.
5. Steam fish for about 15 minutes or until cooked when tested.
6. Remove fish from steaming tray and place onto a serving platter.
7. Combine soy sauce, oil and shallots, pour over fish and serve immediately.

## STEAMED SALMON WITH TOMATO, BASIL SALSA

Serves 4

### INGREDIENTS

- 1 Tablespoon oil
- 3 green onions, chopped
- ¼ cup/60ml white wine vinegar
- 2 large ripe tomatoes, diced
- 10 basil leaves, finely sliced
- 1 Tablespoon balsamic vinegar
- 2 Tablespoons light olive oil
- 2 x 150g salmon fillets
- Salt and freshly ground pepper
- 3 cups/750ml water

### METHOD

#### Sauté Setting

1. Press the 'Menu Selector' button to the 'Sauté' setting. Heat for 3 minutes with the lid on.
2. Remove the lid, add oil, heat 1 minute. Add green onions, cover with lid and sauté for 2 to 3 minutes until onion has softened slightly, stirring occasionally.
3. Add white wine vinegar and bring mixture to the boil, allow to boil uncovered until mixture has reduced by half.
4. Add tomatoes, cook for 1 minute. Remove cooking bowl from appliance and pour tomato mixture into a bowl to cool. When completely cooled, stir in basil, balsamic vinegar and oil. Season to taste with salt and pepper.

#### Rice Setting

5. Wash and dry removable cooking bowl and place back into Risotto & Rice. Pour water into cooking bowl.
6. Place salmon fillets into steaming tray and sprinkle with salt and pepper. Place steaming tray into removable cooking bowl.
7. Cover with lid and press the 'Menu Selector' button to the 'Rice' setting. Steam for approx. 6 to 8 minutes for medium done or approx. 10 minutes for well done fish.
8. Remove salmon and place on a serving plate. Spoon over Tomato and Basil Salsa and serve.

## VEGETABLES IN PEANUT SAUCE

Serves 4

### INGREDIENTS

- 1 bunch baby bok choy, washed and trimmed
- 1 small head broccoli, cut into florets
- 10 snow peas, trimmed
- 2 carrots, peeled and thinly sliced
- 300g very firm tofu, cubed
- 3 cups/ 750ml water
- 1 cup/250ml peanut sauce (recipe below)

### METHOD

#### Rice Setting

1. Place vegetables and tofu into steaming tray.
2. Place water into the removable cooking bowl, cover with lid and press the 'Menu Selector' button to the 'Rice' setting.
3. When water is boiling, place the steaming tray into the removable cooking bowl, cover with lid and cook for 4- 5 minutes or until vegetables are slightly cooked but still quite crunchy and tofu is heated through.
4. Place vegetables and tofu onto a serving plate and spoon over warm Peanut Sauce.

## PEANUT SAUCE

Makes approx. 1 cup

### INGREDIENTS

- 1 onion, roughly chopped
- 2 cloves garlic, finely chopped
- 2 cm pieces fresh ginger, peeled and chopped
- 2 Tablespoons oil
- 1 teaspoon Malay style curry powder
- 1 Tablespoon soy sauce
- ¼ cup crunchy peanut butter
- 2 teaspoon brown sugar
- 1 teaspoon chilli paste
- 1 cup/250ml coconut milk

### METHOD

1. Place onion, garlic and ginger into a food processor and process until very finely chopped.
2. Heat oil in a saucepan over medium heat. Add onion mixture and cook for 5 to 6 minutes or until light golden brown.
3. Add curry powder and soy sauce, stir well.
4. Add peanut butter, brown sugar and chilli paste, cook for 1 minute.
5. Stir in coconut milk, lower heat and simmer for 3 to 4 minutes or until sauce is desired consistency.

## STEAMED CHICKEN WITH GINGER AND SPINACH

Serves 2

### INGREDIENTS

- 1 Tablespoon finely chopped fresh ginger
- ½ bunch coriander, finely chopped
- 2 x 200g chicken breast fillets with skin on
- 1 cup/250ml Green Ginger Wine
- 3 cups/750ml water
- 200g baby spinach
- 1 punnet (50g) baby corn
- 1 Tablespoon soy sauce

### METHOD

1. Mix together ginger and coriander. Spread the mixture under the chicken skin.
2. Place breast fillets in a single layer into a shallow dish. Pour over ginger wine, cover and marinate for 20 minutes.

### Rice Setting

3. Place water into removable cooking bowl. Cover with lid and press the 'Menu Selector' button to the 'Rice' setting.
4. When water has come to the boil, place the chicken into steaming tray and place the steaming tray into the removable cooking bowl.
5. Cover with lid and cook for 15 to 20 minutes or until chicken is cooked when tested. Remove chicken and keep warm.
6. Place spinach and corn into steaming tray. Ensure sufficient water is in removable cooking bowl, adding extra water if necessary.
7. Cover with lid. Cook for 4 to 5 minutes or until spinach has just wilted and corn is heated through.

*Serve the chicken over the vegetables with a drizzle of soy sauce*