

Kogan 16-in-1 Multifunction Pressure Cooker KA16MFPRCKA Recipe Book

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Cake

Ingredients:

- Low-gluten flour - 120g
- Sugar - 60g
- Egg - 4
- Oil - 30g
- Fresh milk - 50g
- Lemon juice several drops
- Double Effect Baking Powder - 1g

Step:

1. Combine the flour, sugar, egg, oil, milk, lemon juice and baking powder to create a batter.
2. After finishing the batter, put some oil and pieces of oiled paper into the inner pot.
3. Pour the batter into the inner pot.
4. Close the pot cover; press the "menu" to choose the "cake" function. The default time is 30mins.

Fry Steak

Ingredients:

- Tenderloin half bag
- Salt - 1 teaspoon
- Oil - 0.2L
- Ginger (a little to taste)
- Sauce - 1 teaspoon
- Chicken powder - 1 teaspoon

Step:

1. Mix the materials (tenderloin, salt, ginger, sauce, chicken powder) and let sit for 1 hour.
2. Pour the oil into the inner pot.
3. Press "Menu" button or "+" "-" button to choose "fry" function. Heating the oil to smoking put the mix tenderloin into the inner pot. Fry brown on both sides of the tenderloin.

Fry Chicken

Ingredients:

- Chicken wings - 10
- Sugar - 2 teaspoon
- Meat extract half teaspoon
- Oil - 1L

Step:

1. Wash the chicken and then mix the food materials (chicken wings, sugar, meat extract) for 1 hour.
2. Pour the oil into the inner pot.
3. Close the cover, press "Menu" to choose "fry"- function. Heating the oil to smoking put the chicken wings into the inner pot. (Cooking time is 20 minutes; the default cooking temperature is 60°C).

Rice

Ingredients:

- Rice (amount depending on your need)
- Water capacity the same as rice

Step:

1. Wash the rice 3 times and then pour the rice and water into the inner pot.
2. Close the cover, press "Menu" button to choose "rice" function. (Cooking time is 12minutes).

Soup

Ingredients:

- Pork - 500g
- Ginger - 4 piece
- Corn - 1
- Carrot - 1
- Lotus root - 1
- Water - 1L
- Sugar - 2 teaspoon

Step:

1. Wash and cut whole the materials, then put whole the materials and water into the inner pot.
2. Close the cover, press "Menu" button to choose "soup" function.

Toast

Ingredients:

- Chicken - 1
- Wine - 1 teaspoon
- Sugar - a little
- Salt - 1 teaspoon
- Meat extract - 1 teaspoon
- Sauce - 2 teaspoons

Step:

1. Wash the chicken, then mix whole the food materials (chicken, wine, sugar, salt, meat, sauce) for 2 hours.
2. Close the cover, press "Menu" button to choose "bake" function. (Cooking time is 1hour).

Recipe book is subject to change without notice. For the latest version of your user manual, please visit <https://www.kogan.com/usermanuals/>