Electric Multi-cooker recipe
Cake

**Ingredients**
- 4 eggs
- 1/2 cup flour
- 1/2 cup sugar
- 1 tsp white vinegar
- 1 tsp vanilla extract
- Lemon zest to taste
- Nuts and raisins (to taste; optional)

**Directions**
1. Separate the egg whites from the yolk. Add half of the sugar into the egg yolk and beat for 1 minute.
2. Beat the egg whites for 5 minutes or until it becomes creamy. Mix in the remaining sugar.
3. Mix the egg whites and yolks together.
4. Add the flour, white vinegar, vanilla extract and lemon zest to the eggs. Mix the batter thoroughly.
5. Grease the base and sides of the inner pot with a non-stick cooking spray. Pour in the batter.
6. Press the Menu button to select the baking program (default time: 30 minutes). Press the start button to begin cooking. (Note: If you would like to add nuts and raisins, add them to your batter when 30 minutes of cooking time remain.)
7. Allow the cake to bake until the timer runs out.
8. Let the cake cool completely before removing from inner pot.

Chicken Soup

**Ingredients**
- 1/2 lb chicken
- 3 red dates
- 5 mushrooms
- 1 ginger slice
- 1 1/2 cups water
- Salt to taste

**Directions**
1. Soak the mushrooms in warm water for 30 minutes.
2. Wash the chicken and other ingredients.
3. Dice all of the ingredients into small cubes.
4. Put all ingredients into the multi-cooker bowl and add the water.
5. Press the Menu button to select the soup program. Press the Start button to begin cooking. The default cooking time is 1 hour.
6. Allow the chicken to cook until the timer runs out.
7. Season to taste with salt.
Pumpkin Cream Soup

**Cooking time:** 30 min  💃 Serves 1

**Ingredients**
- 1 cup pumpkin
- 1 cup milk
- 1 cup vegetable stock
- 1/8 cup heavy cream
- salt and pepper to taste

**Directions**
1. Peel, deseed, and dice the pumpkin. (You may also use pumpkin purée.)
2. Add the pumpkin, vegetable stock, and milk into a blender and blend thoroughly.
3. Pour the mixture into inner pot of multi-cooker.
4. Press the Menu button to select the soup program (default time: 1 hour), set the cooking time to 30 minutes, and press the Start button to begin cooking.
5. Once cooking time has finished, open the cover and add the heavy cream. Serve and enjoy.

Potato Cream Soup

**Cooking time:** 1 hour 10 minutes  💃 Serves 1-2

**Ingredients**
- 1 potato
- 1 1/4 cup milk
- 2 strips of bacon
- 1/4 cup onion
- 2 tbsp butter
- 2 tbsp love oil
- a few sprigs of parsley
- salt and pepper to taste

**Directions**
1. Clean, peel, and dice the potatoes and onion.
2. Slice the bacons into small pieces.
3. Pour the oil into a pan over high heat and add the onions to stir fry.
4. Once the onions have become soft, add the potatoes and continue stir frying for several minutes. Set the ingredients aside after frying.
5. Put the bacon in the pan and fry until both sides have browned.
6. Add the potatoes, onions, and milk into a blender and mix thoroughly.
7. Pour the mixture into inner pot of Multi-cooker.
8. Press the Menu button to select the soup program (default time: 1 hour), and press the Start button to begin cooking.
9. Once cooking time has finished, open the cover and add salt and pepper to taste.
10. Garnish with the bacon and parsley. Serve and enjoy.
### Braised Chicken with Mushrooms

**Ingredients**
- 1 lb chicken
- 5 mushrooms
- 5 ginger slices
- 1 dry chile
- 1 onion
- salt and pepper to taste

**Directions**
1. Soak the mushrooms in warm water and soak the chicken in cold water.
2. Wash the chicken and the mushrooms thoroughly, and cut them into small (1-2 in) pieces.
3. Put chicken into the multi-cooker and add enough water to submerge.
4. Press the Menu button to select the stewing program (default time: 2 hours). Set the cooking time to 90 minutes and press the Start button to begin cooking.
5. After 30 minutes have passed, add in the other ingredients.
6. Allow the food to cook until the timer runs out.
7. Season with salt and pepper.
8. Serve immediately.

**Cooking time:** 1.5 hours  
**Serves 2**

### Braised Beef with Tomato

**Ingredients**
- 1 3/4 cups beef
- 2 tomatoes
- 2 potatoes
- 1/2 onion
- 1 cup carrots
- 2 tsp concentrated tomato paste
- 2 tbsp olive oil
- 3 cups water
- Salt to taste

**Directions**
1. Cut the beef tendon into small (1-2 in) pieces.
2. Blanch the beef in boiling water for 1 minute.
3. Wash and dice the carrots, potatoes, tomatoes, and onions.
4. Pour the oil into a pan over high heat and add the onion and beef to stir fry.
5. Once the onions have softened, add in the tomatoes and carrots and stir fry on medium heat for about 7 minutes.
6. Add the beef, carrots, and tomato paste in the inner pot of multi-cooker.
7. Pour in water until the beef is completely submerged.
8. Press the Menu button to select the stewing program (default time: 2 hours). Set the cooking time to 2 hours and 20 minutes and press the Start button to begin cooking.
9. Once cooking time has finished and the cooker is no longer steaming, open the cover and add the tomatoes.
10. Close the cover, press Steam button (default time: 5 minutes), and set the cooking time to 15 minutes.
11. Let the food cook until the timer runs out. Serve and enjoy.

**Cooking time:** 2 hours 45 minutes  
**Serves 2-3**
Braised Mutton

Ingredients
- 2 cups mutton
- 3/4 cup turnip
- 3 tsp olive oil
- 2 tbsp cooking wine
- 2 tbsp chicken broth
- 2 tbsp scallion
- 2 tbsp ginger
- 1 tbsp garlic
- 2 bay leaves
- 1 tsp cloves
- 2 tsp soy sauce
- 1/2 cup water
- Salt to taste

Directions
1. Dice the mutton, turnip, scallion, and ginger.
2. Add water, ginger, and wine to a frying pan and blanch the mutton on high heat.
3. Add the remaining ingredients to the pan and stir fry for several minutes.
4. Add all of the ingredients into the inner pot of the pressure cooker and close the cover.
5. Press the Menu button to select the stewing program (default time: 2 hours). Set the cooking time to 1 hour and 50 minutes and press the Start button to begin cooking.
6. Let the food stay in the cooker until the timer runs out. Serve and enjoy.

Fry Chicken Wings

Ingredients
- 2 lbs chicken wings
- 2 cups pickle juice
- 2 cups bread crumbs
- 1 cup water
- Oil

Directions
1. Wash the chicken wings.
2. Pour the pickle juice into a large bowl and add the wings. Place the bowl in the refrigerator. Allow the wings to marinate for at least 1 hour.
3. Drain the pickle juice from the bowl and pat dry the wings.
4. Mix the bread crumbs and water together until the mixture forms a sticky paste.
5. Toss the wings in bread crumb paste until evenly covered.
6. Pour enough oil into the pot to submerge the wings completely.
7. Press the Menu button to select the frying program (default time: 30 minutes) and set the cooking time as 20 minutes. Press the start button to begin cooking. (Note: Use the Mins button to adjust cooking time.)
8. The start button will flash when the oil is boiling (takes about 15 minutes). Add the wings to the pot at this time.
9. Allow the wings to fry until cooking time has run out.
**Pasta**

**Ingredients**
- half package of spaghetti
- 2 cups water
- 3 strips of bacon
- 4 white mushrooms
- 1/2 cup milk
- 2 tsp olive oil
- 2 garlic cloves
- Salt and pepper to taste

**Directions**
1. Cut the garlic, bacon, and mushroom into small pieces.
2. Pour the water into the inner pot. Press the Menu button to select the pasta program (default time: 8 minutes). Press the Start button to begin cooking.
3. The Start button will flash when the water is boiling. Pour in the spaghetti at this time. Press the Start button again to continue cooking.
4. While the spaghettis are cooking, fry the bacon and sauté the garlic and mushroom in a small pan.
5. Pour the olive oil and milk into a saucepot. Mix in the bacon and vegetables and simmer on low heat until the mixture becomes thick. Set this sauce aside.
6. Allow the pasta to cook until the timer runs out.
7. When the pot has cooled completely, remove it from the base and strain the spaghettis.
8. Drizzle the sauce over the spaghettis. Season to taste with pepper and salt.

**Pizza**

**Ingredients**
- 1/2 lb dough
- 1 tsp butter
- 2 tsp olive oil
- 1/2 tsp dry yeast
- 2 tsp salt
- 1 red pepper
- 1/4 cup pizza sauce
- 1/4 onion
- 1 tomato
- 1/4 cup Cheese

**Directions**
1. Place warm water in a large bowl. Sprinkle the yeast onto the water and let it sit for 5 minutes until it has dissolved.
2. Dice the red pepper and onion.
3. Using a hand-held mixer, mix the flour, salt, and butter in with the yeast until the dough becomes sticky.
4. Grease the base and sides of the inner pot with a non-stick cooking spray. Add the dough when the pot has been evenly coated. Remember to leave a concave shape of dough in the pot.
5. Press the Menu button to select the pizza program. Press the start button to begin cooking (default time: 20 minutes).
6. When 5 minutes remain on the timer, add the pizza sauce, cheese, pepper, onion, and tomato.
7. Allow the pizza to cook until the timer runs out.
8. Let the pizza cool completely before removing it.
**Yogurt**

**Ingredients**
- 1 cup milk
- 1/4 cup yogurt
- Sugar to taste

**Directions**
1. Pour the milk into the inner pot.
2. Press the Menu button to select the reheat program (default time: 20 minutes). Set the cooking time to 10 minutes and the cooking temperature to 90℃.
3. After the 10 minutes have passed, cool the milk to 30-40℃. Add the yogurt and sugar. Mix thoroughly.
4. Press the Menu button and select the yogurt program. Press the Start button to begin cooking. The default cooking time is 8 hours.
5. Allow the yogurt to cook until the timer runs out.
6. Let the inner pot cool completely before removing it.

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**Oatmeal**

**Ingredients**
- 1/2 cup oatmeal
- 8 red dates
- 1 1/2 cups water
- Brown sugar to taste

**Directions**
1. Wash deseed, and cut the dates into small pieces.
2. Add the oatmeal and dates to the multi-cooker and pour in the water.
3. Press the Menu button to select the oatmeal program (default time: 5 minutes). Adjust the cooking time to 25 minutes and press the Start button to begin cooking.
4. Allow the oatmeal to cook until the timer runs out.
5. Mix in the brown sugar and serve.
Caramel Pudding

**Ingredients**
- 3 egg yolks
- 1/2 cup white sugar
- 1 cup milk

**Directions**
1. Add the sugar into a saucepan and place over medium heat.
2. Cook the sugar until it caramelizes (it will be a smooth, amber liquid). Take it off of the heat and set it aside.
3. Boil the milk in a pot. When it has started to boil, take it off of the heat and let it cool completely.
4. Beat the egg yolks for 5 minutes or until they becomes creamy.
5. Mix all of the ingredients together.
6. Pour the mixture through a strainer to ensure creaminess.
7. Let the mixture sit for 20 minutes at room temperature.
8. Pour the mixture into a bottle and seal the opening with plastic wrap.
9. Place the bottle into the multi-cooker and enough water to submerge it halfway.
10. Press the Menu button to select the Dessert program. Press the Start button to begin cooking. The default cooking time is 1 hour.
11. Allow it to cook until the timer runs out.
12. Let the bottle cool completely before removing it.

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Beef and Vegetable Rice

**Ingredients**
- 1/2 cup beef tenderloin
- 1/2 cup potato
- 1/2 cup rice
- 1/2 cup water
- 1/4 cup carrot
- 1/4 cup red pepper
- 1/4 cup onion
- 1 tsp cooking wine
- 1/4 cup flour
- 2 tbsp olive oil
- 1 garlic clove
- 2 tsp soy sauce
- 1/2 cup cheese

**Directions**
1. Add the rice and water into the inner pot of the pressure cooker.
2. Press the Menu button to select the Rice Cook program (default time: 25 minutes).
3. Cut the beef into small pieces. Coat it evenly with the cooking wine and flour and allow it to marinate for 5 minutes.
4. Dice the potatoes, carrots, peppers, onions, and garlic.
5. Boil the potato and carrot for 3-4 minutes over high heat in a pot.
6. Pour the oil into a pan over high heat and add the garlic, onion, pepper, carrot, potato, and beef to stir fry for 5 minutes.
7. Let the stir fried ingredients sit in soy sauce for 5 minutes to marinate.
8. Once cooking time has finished and the cooker is no longer steaming, open the cover and in all of the ingredients (except the cheese) to the rice.
9. Close the cover. Press the Menu button to select the Steam program (default time: 5 minutes).
10. Add the cheese to the rice once the timer has run out. Serve and enjoy.
Beef and Egg Paella

Ingredients
- 1 lb beef
- 1 1/4 cup rice
- 1 1/2 cups water
- 1 egg
- 1 carrot
- Your choice of vegetables
- 1 tbsp olive oil
- Salt, black pepper and soy sauce to taste

Directions
1. Put the rice into the multi-cooker and pour in the water.
2. Press the Menu button to select the Rice Cooking program. Press the Start button to begin cooking. The default cooking time is 25 minutes.
3. Cut the beef, carrots and vegetables into small pieces.
4. Beat the eggs thoroughly.
5. When 10 minutes of cooking time remain, add in the beef, carrot, and vegetables.
6. Allow it to cook until the timer runs out and the cooker automatically enters keep-warm mode.
7. Add in the eggs, olive oil, salt, and soy sauce. Mix thoroughly.
8. Press the Menu button to select Reheat program (default time: 15 minutes).
9. Allow it to cook until the timer runs out.
10. Serve immediately.