

Nine appliances in one versatile cooker

the Multi Cooker 9 in 1



Breville®

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Perfect Damper



Multi Cooker 9 in 1

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Perfect Damper

 Prep 1 hr 30 mins • Cooking 30 mins

 DOUGH & BAKE functions • Serves 4



Multi Cooker 9 in 1

2 cups (250g) self-raising flour

Pinch caster sugar

Pinch salt

1 tbsp. butter

1 cup milk

Extra flour for dusting

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Sift the flour, caster sugar and salt together in a bowl. Rub the butter into the flour mixture with your fingertips.
3. Put the milk into the bread pan and then add the flour mixture.
4. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
5. Press BREAD to select bread functions. Press MENU repeatedly until the DOUGH function flashes. Press START/CANCEL to begin the DOUGH function.
6. The multi cooker will beep at completion. Remove the dough from the bread pan and place the dough onto a floured bench. Shape into a nice dome.
7. Remove the kneading blade from the bread pan and return the dough to the bread pan. Close the lid.
8. Press BREAD to select bread functions. Press MENU repeatedly until the BAKE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin the BAKE function.
9. Remove, slice and serve.



Dinner Rolls



Multi Cooker 9 in 1

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Dinner Rolls

 Prep 1 hr 40 mins • Cooking 30 mins

 DOUGH & BAKE functions • Makes 6 x dinner rolls



Multi Cooker 9 in 1

½ cup water

1 small egg

2 tbsp. rice bran oil

1 ½ cups (180g) bread flour

½ tsp. bread improver

1 tbsp. caster sugar

½ tsp. salt

1 tsp. yeast

1 egg yolk

1 tbsp. milk

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Place the water, egg, oil, flour, bread improver, sugar, salt, and yeast into the bread pan, in the listed order.
3. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
4. Press BREAD to select bread functions. Press MENU repeatedly until the DOUGH function flashes. Press START/CANCEL to begin the DOUGH function.
5. The multi cooker will beep at completion. Remove the dough from the bread pan and roll the dough into 6 x 80g balls.
6. Remove the kneading blade from the bread pan and position the dough balls around the bread pan. Close the lid. Let proof at room temperature for 30 minutes.
7. Mix the egg yolk and milk together and brush the tops of the bread rolls. Close the lid.
8. Press BREAD to select bread functions. Press MENU repeatedly until the BAKE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin the BAKE function.
9. The multi cooker will beep at completion. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Carefully remove the bread pan from the multi cooker. Serve the bread rolls warm or cool.



Simple Pizza Dough



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Simple Pizza Dough



Prep 5 mins • Cooking 1 hr 30 mins



DOUGH function • Makes 2 x 25cm pizzas



Multi Cooker 9 in 1

380ml water

2 tbsp. olive oil

2 tsp. salt

570g bread flour

1 ½ tsp. dried yeast

SAUCE

1 x 400g tin crushed tomatoes

1 tsp. salt

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Place the dough ingredients – water, olive oil, salt, flour and yeast into the bread pan, in the listed order.
3. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
4. Press BREAD to select bread functions. Press MENU repeatedly until the DOUGH function flashes. Press START/CANCEL to begin the DOUGH function.
5. The multi cooker will beep when the function is complete. Remove the bread pan from the multi cooker. Remove the dough from the bread pan.
6. Divide the dough in half and roll the dough out on a lightly floured surface into 2 x 25cm rounds.
7. Mix together the crushed tomatoes and salt for the base sauce. Divide the sauce between the pizza bases and top with desired toppings. Cook as desired.



Caraway & Fennel Bread



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Caraway & Fennel Bread



Prep 5 mins • Cooking 3 hr 18 mins



WHITE function • Makes 1 x large loaf



Multi Cooker 9 in 1

340ml water

35ml oil

1 ¼ tsp. salt

1 ¼ tbsp. sugar

590g bread flour

1 tbsp. caraway seeds

1 tbsp. fennel seeds

1 ¼ tsp. bread improver

1 tbsp. milk powder

1 tsp. dried yeast

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Place the water, oil, salt, sugar, flour, caraway seeds, fennel seeds, bread improver, milk powder and dried yeast into the bread pan, in the listed order.
3. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
4. Press BREAD to select bread functions. Press MENU repeatedly until the WHITE function flashes. Press SET to confirm the function. Press + and - until the 900g loaf size flashes. Press SET. Press + and - until the MEDIUM crust colour flashes. Press SET. Press START/CANCEL to begin the BREAD function.
5. The multi cooker will beep at completion. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Let cool slightly before turning out onto a cooling rack.




Cinnamon, Pecan & Maple Scrolls



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Cinnamon, Pecan & Maple Scrolls

 Prep 45 mins • Proofing 1 hr 30 mins • Cooking 30 mins

 DOUGH & BAKE functions • Makes 10



Multi Cooker 9 in 1

DOUGH

160ml water

1 tbsp. oil

$\frac{3}{4}$ tsp. salt

1 tsp. sugar

300g bread flour

$\frac{1}{4}$ tsp. bread improver

1 tbsp. milk powder

$\frac{3}{4}$ tsp. yeast

FILLING

2 tbsp. butter, spreadable

$\frac{1}{4}$ cup brown sugar

1 tsp. ground cinnamon

$\frac{1}{2}$ cup chopped pecans

2 tbsp. pure maple syrup

ICING DRIZZLE

2 tbsp. icing sugar

3 tsp. maple syrup

$\frac{1}{4}$ tsp. vanilla paste

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Place the dough ingredients - water, oil, salt, sugar, flour, bread improver, milk powder and yeast into the bread pan, in the listed order.
3. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
4. Press BREAD to select bread functions. Press MENU repeatedly until the DOUGH function flashes. Press START/CANCEL to begin the DOUGH function.
5. The multi cooker will beep at completion. Remove the dough from the bread pan and roll the dough out to 40cm x 30cm.
6. Spread 2 tbsp. butter onto the dough and evenly sprinkle the brown sugar, cinnamon and $\frac{1}{4}$ cup pecans onto the buttered dough.
7. Roll the dough into a log, starting from the long edge of the dough. Cut the log into 10 slices (about 5 cm thick).
8. Remove the kneading blade from the bread pan and put the remaining pecans, 2 tbsp. maple syrup and the remaining butter in the bottom of the bread pan.
9. Arrange the scrolls in the bread pan, presentation side down, as this will be turned out at completion. Close the lid.
10. Press BREAD to select bread functions. Press MENU repeatedly until the BAKE function flashes. Press START/CANCEL to begin the BAKE function.
11. The multi cooker will beep at completion. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Let cool slightly before turning out onto a plate.
12. To make the icing drizzle - mix together the icing sugar, remaining maple syrup and vanilla paste. Drizzle the icing over the scrolls and serve.



Passionfruit Cake with Lime Drizzle



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Passionfruit Cake with Lime Drizzle



Prep 15 mins • Cooking 2 hr



SOUP/STEW and CAKE functions • Makes 1 x 17cm cake



Multi Cooker 9 in 1

LIME DRIZZLE

2 tbsp. lime juice

Zest of 1 lime

2 tbsp. passionfruit pulp

3 tbsp. caster sugar

CAKE

100g melted butter

2 eggs, lightly beaten

½ cup natural yoghurt

2 tbsp. passionfruit pulp

½ cup caster sugar

2 tbsp. desiccated coconut

1 ¼ cup (150g) self-raising flour

LIME DRIZZLE

1. Place the lime juice, passionfruit pulp, lime zest and caster sugar into the cooking bowl of the multi cooker and place into the multi cooker.
2. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 5 minutes. Press START/CANCEL to begin the SOUP/STEW function. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs. Allow the syrup to cool. Let the multi cooker cool.

CAKE

3. Place the kneading blade into position on the drive shaft in the bread pan. Place the melted butter, egg, yoghurt, passionfruit pulp, caster sugar, desiccated coconut and flour into the bread pan, in the order listed.
4. Place the bread pan into the multi cooker twist and lock into position. Close the lid.
5. Press BREAD to select the bread functions. Press MENU repeatedly until the CAKE function flashes. Press START/CANCEL to begin the CAKE function.
6. Avoiding the kneading blade, scrape the bread pan sides down with a rubber spatula during the first 5 minutes of the cake function, to prevent any ingredients sticking to the sides. Close the lid.
7. The multi cooker will beep when the function is complete. Carefully remove the bread pan and let the cake cool slightly before turning out onto a wire rack to cool.
8. Serve the cake with the lime drizzle.



Zucchini Slice



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Zucchini Slice



Prep 15 mins • Cooking 1 hr



SAUTE & BAKE functions • Serves 4-6



Multi Cooker 9 in 1

1 rasher bacon

3 eggs

2 tbsp. fresh cream

½ cup (60g) self-raising flour

1 shallot, finely sliced

2 cups grated zucchini

1 cup grated tasty cheese

Salt and pepper

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select cooking functions. Close the lid. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 5 minutes. Press SET to confirm the time. Press START/CANCEL to pre-heat (about 5 minutes). The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the bacon, cook for 3-4 minutes or until softened. The multi cooker will beep when the SAUTE function is complete.
4. In a separate large mixing bowl, add the eggs, cream, self-raising flour and whisk together. Add the bacon, shallot, zucchini and tasty cheese to the mixture. Season with salt and pepper. Pour the mixture into the bread pan without the kneading blade in place.
5. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
6. Press BREAD to select bread functions. Press MENU repeatedly until the BAKE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 50 minutes. Press SET to confirm the time. Press START/CANCEL to begin the BAKE function.
7. The multi cooker will beep when the function is complete. Remove the bread pan from the multi cooker. Gently turn out the zucchini slice and serve.



Classic Chocolate Brownies



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Classic Chocolate Brownies



Prep 15 mins • Cooking 30 mins



BAKE function • Serves 4



Multi Cooker 9 in 1

100g dark chocolate buttons

70ml vegetable oil

2 small eggs

100g brown sugar

$\frac{1}{2}$ tsp. vanilla paste

$\frac{1}{4}$ cup (30g) plain flour

1 $\frac{1}{2}$ tbsp. cocoa powder

$\frac{1}{2}$ tsp. baking powder

50g chopped walnuts

1 tbsp. chocolate bits

1. Place the chocolate buttons and oil into a ceramic bowl and microwave on **HIGH** for 30 seconds. Stir the chocolate and return to the microwave for another 30 seconds if further melting is required. Set aside.
2. Whisk the eggs, brown sugar and vanilla paste together until light and fluffy. Stir the chocolate mixture into the egg mixture.
3. Sift the flour, cocoa powder and baking powder together and gently fold into the chocolate mixture. Fold the walnuts and chocolate bits through the brownie batter.
4. Place the brownie batter into the bread pan without the kneading blade in place.
5. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
6. Press **BREAD** to select bread functions. Press **MENU** repeatedly until the **BAKE** function flashes. Press **SET** to confirm the function. Press **+** and **-** to adjust the time to 30 minutes. Press **START/CANCEL** to begin the **BAKE** function.
7. The multi cooker will beep when the function is complete. Press and hold **START/CANCEL** to cancel the automatic **KEEP WARM** function and let the brownie cool in the multi cooker.
8. Turn the brownie out onto a plate. Cut into 4 and serve.



Banana Bread



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Banana Bread

 Prep 20 mins • Cooking 1 hr 5 mins

 **CAKE** function • Serves 4



Multi Cooker 9 in 1

40ml milk

$\frac{1}{2}$ tsp. vanilla essence

125g banana puree

2 eggs

1 $\frac{1}{4}$ cup (175g) plain flour

$\frac{3}{4}$ cup (125g) brown sugar

1 tsp. baking powder

$\frac{1}{4}$ tsp. bi-carbonate soda

$\frac{1}{4}$ tsp. salt

30g unsalted butter, melted

1 extra banana, sliced lengthways

2 tbsp. extra brown sugar

1. Place the kneading blade into position on the drive shaft in the bread pan.
2. Mix together the milk, vanilla, banana puree and eggs, add to the bread pan.
3. Sift the flour, brown sugar, baking powder, bi-carbonate soda and salt together, add to the bread pan. Make a well in the centre of the flour mixture and pour the melted butter into the well.
4. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
5. Press **BREAD** to select bread functions. Press **MENU** repeatedly until the **CAKE** function flashes. Press **START/CANCEL** to begin the **CAKE** function.
6. Avoiding the kneading blade, scrape the bread pan sides down with a rubber spatula during the first 5 minutes of the cake function to prevent any ingredients sticking to the sides. Close the lid.
7. After 15 minutes of kneading, the multi cooker will begin to bake the banana bread. Open the lid and carefully arrange the banana slices on the top of the batter, sprinkle extra brown sugar on the top and close the lid.
8. The multi cooker will beep when the function is complete. Press and hold **START/CANCEL** to cancel the automatic **KEEP WARM** function. Carefully remove the bread pan and let the banana bread cool slightly before turning out onto a wire rack to cool.
9. Slice and serve.



Hummingbird Cake with Cream Cheese Icing



Multi Cooker 9 in 1

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Hummingbird Cake with Cream Cheese Icing



Multi Cooker 9 in 1

 Prep 20 mins • Cooking 1 hr 5 mins

 CAKE function • Serves 4

$\frac{1}{4}$ cup milk
 $\frac{1}{2}$ tsp. lemon juice
1 egg
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{4}$ cup crushed pineapple
 $\frac{1}{4}$ cup mashed banana
 $\frac{1}{4}$ cup grated carrot
125g cake flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. bi-carbonate soda
 $\frac{1}{8}$ tsp. all spice
 $\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{8}$ tsp. nutmeg
 $\frac{1}{8}$ tsp. salt
70g melted unsalted butter

CREAM CHEESE ICING

125g Cream cheese, room temperature
1 cup Icing sugar
1 tsp. Vanilla

1. Place the milk, lemon juice, egg, vanilla, crushed pineapple, mashed banana and grated carrot into mixing bowl and stir to combine.
2. Sift the cake flour, baking powder, bi-carbonate soda, all spice, cinnamon, nutmeg and salt together.
3. Place the kneading blade into position on the drive shaft in the bread pan.
4. Put the mixed wet ingredients into the bread pan, followed by the sifted dry ingredients. Make a well in the centre of the dry ingredients and pour the melted butter in the well.
5. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
6. Press BREAD to select the bread functions. Press MENU repeatedly until the CAKE function flashes. Press START/CANCEL to begin the CAKE function.
7. Avoiding the kneading blade, scrape the bread pan sides down with a rubber spatula during the first 5 minutes of the cake function to prevent any ingredients sticking to the sides. Close the lid.
8. The multi cooker will beep when the function is complete. Carefully remove the bread pan and let the cake cool slightly before turning out onto a wire rack to cool. Remove the kneading blade from the bottom of the cake, using the provided hook.

CREAM CHEESE ICING

9. Beat the cream cheese, icing sugar and vanilla until light and fluffy.
10. Once the cake is cooled, spread the icing over the top of the cake. Serve.



Strawberry, Rhubarb & Acai Jam



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Strawberry, Rhubarb & Acai Jam



Prep 10 mins • Cooking 1 hr



JAM function • Yield 1 cup



Multi Cooker 9 in 1

1 cup (140g or 2 stalks) rhubarb, cut into 1 cm pieces

1 cup (170g) ¼'d strawberries

1 cup (240g) caster sugar

½ tsp. lemon zest

1 tsp. jamsetta

½ tsp. vanilla paste

1 tsp. acai powder

1. Wash and dry the strawberries and rhubarb well.
2. Place the kneading blade into position on the drive shaft in the bread pan.
3. Place all the ingredients into the bread pan.
4. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
5. Press BREAD to select bread functions. Press MENU repeatedly until the JAM function flashes. Press START/CANCEL to begin the JAM function. The multi cooker will beep when the function is complete.
6. Be careful as sugar can burn badly. Let the jam cool slightly before removing the bread pan from the multi cooker.
7. Sterilise jars and place the hot jam into the sterilised jars. Seal. Let cool to room temperature.



Beef Stroganoff



Multi Cooker 9 in 1

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Beef Stroganoff



Prep 20 mins • Cooking 20 mins



SAUTE function • Serves 4



Multi Cooker 9 in 1

2 tbsp. plain flour
2 tsp. paprika
500g beef fillet, sliced
¼ cup vegetable oil
2 tbsp. salted butter
1 tsp. sea salt
100g onion, fine dice
2 garlic cloves, crushed
250g button mushrooms, thinly sliced

1 tbsp. tomato paste
½ cup brandy
1 cup beef stock
1 tbsp. Worcestershire sauce
¾ cup sour cream
Pinch ground white pepper
1 tbsp. chopped parsley

1. Place the flour and paprika together in a bowl. Dust the beef slices in the flour mixture, completely coating the beef. Set aside.
2. Place the cooking bowl into the multi cooker.
3. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 20 minutes. Press SET to confirm the time. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
4. Add 2 tbsp. oil, half of the floured beef fillet and sauté for 1-2 minutes or until browned all over. Remove the browned beef, set aside and repeat with the remaining oil and beef, remove and set aside.
5. Add the butter and salt to the multi cooker bowl. Add the onion and garlic. Cook until the onion is transparent. Add the mushrooms and sauté for a further 2 minutes to soften. Add the tomato paste, stir to combine then add the brandy. Add the beef stock and Worcestershire sauce and bring to the boil for 2 minutes. Stir in the sour cream, beef, pepper and chopped parsley. Adjust seasoning, if required. The multi cooker will beep when the function is complete.
6. Using a silicon coated spoon, remove the stroganoff from the bowl and serve.



Easy Cauliflower Rice



Multi Cooker 9 in 1

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Easy Cauliflower Rice



Prep 10 mins • Cooking 15 mins



SAUTE function • Serves 4



Multi Cooker 9 in 1

500g cauliflower florets

2 eggs

2 tsp. soy sauce

1 tsp. coconut oil

1 tbsp. peanut oil

$\frac{1}{2}$ tsp. grated ginger

$\frac{1}{2}$ tsp. crushed garlic

1 shallot, finely sliced – green kept for garnish,
white for rice

1. Place the florets into a food processor and process until finely chopped.
2. Place the cooking bowl into the multi cooker.
3. Press COOK to select cooking functions. Close the lid. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 15 minutes. Press SET to confirm the time. Press START/CANCEL to pre-heat (about 5 minutes). The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
4. Whisk the eggs and 1 tsp. soy sauce together. Add the coconut oil to the multi cooker bowl and pour in half of the egg mixture, remove the cooked egg and repeat with the remaining egg mixture. Slice the cooked egg and set aside.
5. Add the peanut oil, ginger, garlic and white part of the sliced shallot and sauté for 1–2 minutes.
6. Add the processed cauliflower and cook, stirring occasionally for 8 minutes or until the cauliflower is tender and very lightly golden. The multi cooker will beep when the function is complete.
7. Serve with remaining sliced green shallot.



Chicken Schnitzel



Multi Cooker 9 in 1

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Chicken Schnitzel



Prep 8 mins • Cooking 10–15 mins



SAUTE function • Serves 2–4



Multi Cooker 9 in 1

1 ½ cup fresh breadcrumbs

1 tbsp. grated parmesan

1 garlic clove, crushed

1 cup (250ml) milk

1 egg

½ cup plain flour

2 chicken breast, cut in half lengthways

2 tbsp. vegetable oil

1 tbsp. butter

1. Combine the breadcrumbs, parmesan and garlic in one bowl. Whisk the egg and milk together in another bowl. Place the flour on a plate and season with a little salt and pepper.
2. Dust each piece of chicken in the flour, shake off the excess flour, dip into the egg and milk mixture then coat in the breadcrumb mixture.
3. Place the cooking bowl into the multi cooker. Press COOK to select cooking functions. Press the MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 15 minutes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during the pre-heat only. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
4. Add 1 tbsp. of the vegetable oil and ½ tbsp. of the butter to the removable cooking bowl. Allow the butter to melt, add 2 chicken schnitzels. Cook each side for 4–5 minutes or until golden and cooked through. Continue with the remaining chicken schnitzels. Place chicken schnitzels onto paper towel to absorb any excess oil. Serve.



Swedish Meatballs



Multi Cooker 9 in 1

Breville

Swedish Meatballs



Prep 50 mins • Cooking 50 mins



SAUTE function • Serves 4-6



Multi Cooker 9 in 1

MEATBALLS

2 *tblsp.* vegetable oil
1 *medium* onions, finely diced
2 *cloves* garlic, crushed
500g beef mince
200g pork mince
1 egg
 $\frac{1}{2}$ – 1 *cup* fresh breadcrumbs
1 *tblsp.* Dijon mustard
 $\frac{1}{4}$ *tsp.* all spice
 $\frac{3}{4}$ *tsp.* salt
2 *tsp.* chopped parsley
1 *tblsp.* Worcestershire sauce

SAUCE

60g butter
2 *tblsp.* flour
2 *cups* beef stock
 $\frac{1}{2}$ *cup* cream
1 $\frac{1}{2}$ *tblsp.* Worcestershire sauce
1 *tsp.* Dijon mustard
Pinch dried oregano
Pinch nutmeg
Salt and pepper

1. Place the cooking bowl into the multi cooker. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 3 minutes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
2. Add 1 *tblsp.* oil, onion and garlic, cook for 2-3 minutes or until the onion is softened. The multi cooker will beep when the function is complete.
3. Remove the onion and garlic and let cool slightly.
4. In a large mixing bowl, add the beef mince, pork mince, egg, breadcrumbs, Dijon mustard, all spice, salt, parsley, Worcestershire sauce and the cooked onion/garlic mix. Thoroughly mix together and roll into 30g balls (35-40 meatballs).
5. With the cooking bowl still in place. Press COOK to select the cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 40 minutes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during the pre-heat only. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
6. Add the remaining 1 *tblsp.* oil and brown the meatballs in batches, remove the meatballs from the cooking bowl and set aside.
7. Add the butter to the cooking bowl. When the butter is melted, add the flour and continuously stir for 1 minute. Whilst continuously stirring, slowly add the stock. Once the stock is completely added, add the cream, Dijon mustard and oregano to the cooking bowl. Lightly season. Gently place the meatballs into the sauce and cook for a further 10 minutes or until the meatballs are cooked through. Serve.



Cauliflower & Sage Risotto



Multi Cooker 9 in 1

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Cauliflower & Sage Risotto



Prep 20 mins • Cooking 30 mins



SAUTE & RISOTTO functions • Serves 4



Multi Cooker 9 in 1

2 tbsp. olive oil

1 tsp. butter

2 bunches of sage, leaves picked and stems discarded

70g chopped, roasted hazelnuts

½ brown onion, finely diced

6 cloves garlic, crushed

350g (½ cauliflower) cauliflower florets

1 cup (330g) Arborio rice

¼ cup (65ml) white wine

1L chicken stock

¼ cup grated fresh parmesan

Sea salt and pepper

½ – 1 tsp. truffle oil

1. Place the cooking bowl into the multi cooker. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete. Open the lid and press START/CANCEL to begin the SAUTE function.
2. Add the olive oil and butter to the cooking bowl. Once the butter is melted, begin to fry the sage leaves in batches until they are crisp (about 1 minute). Drain the crisp sage leaves on paper towel to absorb any excess oil.
3. Add the onion and garlic to the cooking bowl and sauté for 2 minutes or until they soften. Add ¼ tsp. sea salt and the Arborio rice and sauté for a further 2-3 minutes. Add the cauliflower florets and stir for a further 2 minutes.
4. Add the white wine and chicken stock, bring to the boil and close the lid. The multi cooker will beep when the function is complete.
5. Press COOK to select cooking functions. Press MENU repeatedly until the RISOTTO function flashes. Press SET to confirm the function. Press + and - to adjust the time to 15 minutes. Press START/CANCEL to begin the RISOTTO function. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
6. Add the parmesan and stir through. Taste and season the risotto if required.
7. Divide the risotto into the serving bowls. Drizzle each with a little truffle oil, sprinkle with the hazelnuts and crisp sage leaves.



Prawn, Pea & Asparagus Risotto



Multi Cooker 9 in 1

Breville

Prawn, Pea & Asparagus Risotto



Prep 30 mins • Cooking 30 mins



SAUTE & RISOTTO functions • Serves 2-4



Multi Cooker 9 in 1

50g butter

1 tbsp. vegetable oil

20 prawns, shelled and de-veined with heads removed

Salt and pepper

2 cloves garlic, chopped

1 small onion, finely chopped

1 cup Arborio rice

¼ cup white wine

3 cups chicken stock

½ cup lite milk

¼ cup peas, thawed

1 bunch asparagus, tips reserved with the stem finely sliced

Zest of 1 lemon

½ cup fresh parmesan, grated (¼ cup for risotto + ¼ cup for garnish)

1 tbsp. chopped chives

1. Place the cooking bowl into the multi cooker. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
2. Add the butter and oil. Once the butter is melted, lay the prawns in a single layer and season with salt and pepper. Cook for 1 minute each side, remove and set aside. Continue with the remaining prawns.
3. Add the onion and garlic to the cooking bowl and cook for 2 minutes or until they soften. Add the Arborio rice and stir for 2 minutes. Add the white wine, stock and milk, bring to the boil. The multi cooker will beep when the function is complete.
4. Press COOK to select cooking functions. Press MENU repeatedly until the RISOTTO function flashes. Press SET to confirm the function. Press + and - to adjust the time to 15 minutes. Press START/CANCEL to begin the RISOTTO function. Close the lid.
5. The multi cooker will beep when the function is complete. Add and stir through, the prawns, peas, asparagus (tips and slices), lemon zest and parmesan. Top with extra parmesan and chopped chives.



Beef Pho



Multi Cooker 9 in 1

Breville

Beef Pho



Prep 20 mins • Cooking 40 mins



SAUTE & SOUP/STEW functions • Serves 6



Multi Cooker 9 in 1

600g beef fillet, sliced

1 tsp. grated ginger

2 tbsp. fish sauce

1 tbsp. brown sugar

1 clove garlic, crushed

¼ tsp. lime zest

1 tbsp. vegetable oil

STOCK

2L beef stock

1/3 cup Chinese cooking wine

2 tbsp. soy sauce

½ onion, roughly chopped

3 cloves garlic, roughly chopped

1 cinnamon quill

2 star anise

½ tsp. whole black peppercorns

½ tsp. fennel seeds

Reserved Asian herb stalks

GARNISH

375g packet rice noodles, cooked

1 bunch Thai basil, leaves picked, stalks reserved

1 bunch mint, leaves picked, stalks reserved

1 bunch coriander, leaves picked, stalks reserved

250g bean shoots

2 birds eye chillies, sliced

1. Marinate the beef fillet in the ginger, fish sauce, brown sugar, garlic and lime zest for 1 hour.
2. Press COOK to select the cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 8 minutes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the oil to the cooking bowl and then add the marinated beef and brown all over. Remove the beef from the cooking bowl and set aside.
4. Add the beef stock, Chinese cooking wine, soy sauce, onion, garlic, cinnamon quill, star anise, peppercorns, fennel seeds and Asian herb stalks to the bowl, close the lid. The multi cooker will beep when the function is complete.
5. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 20 minutes. Press SET to confirm the time. Press START/STOP to begin the SOUP/STEW function.
6. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Carefully remove the cooking bowl using the cooking bowl tongs. Strain the soup through a fine sieve to remove the onion, garlic and herb stalks.
7. Divide the cooked noodles and beef fillet between 6 bowls, pour the hot soup over the noodles and beef. Garnish the top of the soup with bean shoots, herb leaves and chillies.



Pumpkin & Red Lentil Soup



Multi Cooker 9 in 1

Breville®

Pumpkin & Red Lentil Soup



Prep 15 mins • Cooking 1 hr



SAUTE & SOUP/STEW functions • Serves 4



Multi Cooker 9 in 1

1 tsp. vegetable oil
1 small onion, diced
2 cloves garlic, chopped
1 butternut pumpkin, peeled,
de-seeded, cut into 3 cm pieces

1 carrot, peeled, cut into 2cm pieces
1 cup red lentils, rinsed well
1.2L vegetable stock
Salt and pepper
¼ cup sour cream

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 8 minutes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the oil to the cooking bowl. Add the onion and garlic and cook until the onion softens. The multi cooker will beep when the function is complete.
4. Add the pumpkin, carrot, red lentils and vegetable stock to the cooking bowl. Close the lid. Press COOK to select cooking functions. Press the MENU button repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 50 minutes. Press START/CANCEL to begin the SOUP/STEW function.
5. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Let the soup cool slightly, remove the cooking bowl using the cooking bowl tongs and blend the soup in batches. Season with salt and pepper and serve with sour cream.



Ribollita



Multi Cooker 9 in 1

Breville

Ribollita



Prep 30 mins • Cooking 50 mins



SAUTE & SOUP/STEW functions • Serves 4–6



Multi Cooker 9 in 1

2 tbsp. olive oil

1 x brown onion, finely diced

2 cloves garlic, crushed

1 stalk celery, finely diced

2 x medium carrots, 1cm dice

¼ fennel, finely shredded

1 x 400g tin cherry tomatoes

1L chicken stock

100g savoy cabbage, finely shredded

1 x 400g tin cannellini beans, drained and rinsed

70g Tuscan kale, finely shredded

½ tsp. sea salt

Pinch ground white pepper

200g baby spinach

CHEESE ON TOAST

4–6 thick sliced ciabatta

30g butter

1 clove garlic, crushed

30g grated parmesan

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete. Open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the oil, onion and garlic to the cooking bowl and saute until the onion has softened. Add the celery, carrot, fennel, cherry tomatoes and stock. Close the lid. The multi cooker will beep when the function is complete.
4. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press SET to confirm the time. Press START/CANCEL to begin the SOUP/STEW function.
5. After 20 minutes of cooking, carefully open the lid and add the shredded savoy cabbage and drained cannellini beans, stir through. Close the lid.
6. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Add the kale, season with the salt and pepper and stir.
7. Divide the baby spinach between the serving bowls.
8. Butter the ciabatta, and divide the garlic and parmesan on the ciabatta slices. Grill until the parmesan is slightly melted. Place the cheese on toast in the bowl, on top of the spinach and ladle the soup over the top. Serve.



Shepherd's Pie



Multi Cooker 9 in 1

Breville

Shepherd's Pie

 Prep 40 mins • Cooking 1 hr 30 mins

 SAUTE & SOUP/STEW functions • Serves 4-6



Multi Cooker 9 in 1

POTATO MASH

850g peeled potatoes, cut into 5cm pieces

50g butter

150ml fresh cream

Salt and pepper

PIE FILLING

1 tbsp. vegetable oil

150g onion, fine dice

2 cloves garlic, crushed

2 small carrots, fine dice

500g lamb mince

2 tbsp. tomato paste

1 ½ tbsp. Worcestershire sauce

1 cup beef stock

2 tsp. gravy powder

100g green peas

¼ cup grated fresh parmesan

POTATO MASH

1. Place the cooking bowl into the multi cooker.
2. Place the potatoes into the cooking bowl of the multi cooker. Pour enough water into the cooking bowl to just cover the potatoes, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid.
3. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin the SOUP/STEW function.
4. The multi cooker will beep when the SOUP/STEW function is complete. Press and hold the START/CANCEL button to cancel the automatic KEEP WARM function.
5. Carefully, remove the cooking bowl from the multi using the cooking bowl tongs. Strain the water from the potatoes and place the potatoes back into the cooking bowl. Put the cooking bowl back into the multi cooker. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Keep the lid open. Press START/CANCEL to begin the SOUP/STEW function.
6. Add the butter and cream to the potatoes and stir until the butter is melted and the cream is heated. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the potatoes from the cooking bowl and push the potatoes through a sieve to remove any lumps. Season with salt and pepper. Set aside.
7. Clean the cooking bowl between uses.

PIE FILLING

8. Place the clean cooking bowl into the multi cooker.
9. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
10. Add the oil, onion and garlic and cook for 2-3 minutes or until the onion has softened. Add the carrots and lamb mince and cook for a further 5 minutes or until the mince is browned. Add the tomato paste, Worcestershire sauce and beef stock. Stir to combine. Stir in the gravy powder and green peas.

ASSEMBLY

11. Place the cooked mince into the bread pan without the kneading blade in place. Flatten with the back of a spoon to compact the mince. Spread the mashed potato neatly over the top of the mince and sprinkle the parmesan cheese over the top.
12. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
13. Press BREAD to select bread functions. Press MENU repeatedly until the BAKE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin the BAKE function. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
14. Carefully remove the bread pan from the multi cooker using heat resistant mitts. Serve.

Oven method - Place the cooked mince into an oven proof dish, top with the mashed potato and place into a pre-heated oven of 180°C for 20 minutes.



Irish Lamb Stew



Multi Cooker 9 in 1

Breville

Irish Lamb Stew



Prep 30 mins • Cooking 3 hr



SAUTE & SOUP/STEW functions • Serves 6–8



Multi Cooker 9 in 1

700g lamb dice

¼ cup (50g) plain flour

¼ tsp. dried thyme

½ tsp. salt

½ tsp. ground white pepper

2 tbsp. vegetable oil

150g bacon, large dice

100g onion, fine dice

3 cloves garlic, crushed

6 button mushrooms, cut in half

250g carrot, large dice

300g chat potatoes, cut in half

1 tbsp. tomato paste

¾ cup white wine

1 tsp. caster sugar

900ml beef stock

2 bay leaves

150g green beans, cut into 2cm lengths

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select the cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
3. Dust the diced lamb in the flour, thyme, salt and pepper.
4. Add the oil to the cooking bowl and brown the lamb in 3 batches, removing from the bowl after each batch. Set the lamb aside.
5. Add the bacon, onion and garlic to the cooking bowl and cook for 2 minutes, stirring continuously. Add the mushrooms, tomato paste and continue to cook for a further 1 minute then add the white wine. Add the beef stock, bay leaves and sugar to the cooking bowl. Return the lamb to the cooking bowl, close the lid. The multi cooker will beep when the function is complete.
6. Press COOK to select the cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 2 ½ hours. Press SET to confirm the time. Press START/CANCEL to begin the SOUP/STEW function. Stir every 20 minutes.
7. The multi cooker will beep at completion. Stir the green beans through the stew.
8. Press START/CANCEL to cancel the automatic KEEP WARM function. Serve.



Traditional Pea & Ham Soup



Multi Cooker 9 in 1

Breville

Traditional Pea & Ham Soup



Prep 20 mins • Cooking 2 ½ hr



SAUTE & SOUP/STEW functions • Serves 6



Multi Cooker 9 in 1

1 tbsp. vegetable oil
1 large onion, peeled and diced
4 cloves garlic, peeled and chopped
3 small carrots, peeled and diced
1 small ham hock (500g), skin removed
150g yellow split peas, rinsed well
150g green split peas, rinsed well
1L chicken stock

1L water
2 bay leaves
3 sprigs thyme
2 cups frozen green peas, thawed
Ground white pepper
¼ bunch continental parsley, leaves picked and chopped, stems used in soup

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select the cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete. Open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the oil to the cooking bowl, add the onion and garlic and cook until the onion softens.
4. Add the carrot, ham hock, yellow and green split peas, chicken stock, water, bay leaves, parsley stalks and thyme sprig. Bring the soup to the boil. The multi cooker will beep when the function is complete.
5. Press COOK to select the cooking functions. Press the MENU button repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 2 ½ hours. Press SET to confirm the time. Press START/CANCEL to begin the SOUP/STEW function. Close the lid.
6. The multi cooker will beep at completion. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the thyme sprigs and discard. Remove the hock from the soup, pull the meat from the bone, discard the bone and keep the meat.
7. Add the thawed green peas and let the soup cool slightly. Remove the soup from the cooking bowl and blend the soup to remove the large chunks of carrot and onion. Be sure that there are no bones in the soup when blending the soup.
8. Season with ground white pepper and add the pulled ham back to the soup. Serve with chopped parsley.



Sweet Potato & Coconut Dahl



Multi Cooker 9 in 1

Breville®

Sweet Potato & Coconut Dahl

 Prep 15 mins • Cooking 4 hr 15 mins

 SAUTE & SLOW COOK functions • Serves 6-8



Multi Cooker 9 in 1

2 *tb* vegetable oil
2 onions, finely diced
3 cloves garlic, crushed
1 ½ *tsp*. grated ginger
1 cup grated sweet potato
1 *tsp*. turmeric
1 *tsp*. curry powder
200g red lentils, rinsed and drained

100g yellow lentils, rinsed and drained
2 cups coconut milk
3 cups chicken stock
½ *tsp*. sea salt
¼ *tsp*. ground white pepper
2 *tsp*. light soy sauce
½ bunch coriander

1. Place the cooking bowl into the multi cooker. Press COOK to select cooking functions. Close the lid. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
2. Add the vegetable oil, onion, garlic and ginger to the cooking bowl, stir for 2 minutes. Add the grated sweet potato, turmeric and curry powder, stir for a further 2 minutes. Add the coconut milk and chicken stock, bring to the boil. The multi cooker will beep when the function is complete.
3. Press COOK to select the cooking functions. Press MENU repeatedly until the SLOW COOK LOW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 4 hours. Press START/CANCEL to begin the SLOW COOK LOW function. Stir regularly. The multi cooker will beep when the function is complete.
4. Serve with fresh coriander.



Chick Pea & Vegetable Curry



Multi Cooker 9 in 1

Breville

Chick Pea & Vegetable Curry

 Prep 20 mins • Soaking overnight • Cooking 4 hr

 SAUTE & SLOW COOK functions • Serves 8



Multi Cooker 9 in 1

200g dried chick peas – soaked overnight in 500ml water (if using tinned chick peas – stir in closer to the end to heat through)

2 tbsp. vegetable oil

300g onion, dice

25g garlic, chopped

1 tbsp. grated ginger

1 tbsp. garam masala

½ tbsp. fennel seeds, ground

½ tbsp. cumin, ground

½ tbsp. turmeric, ground

Pinch chilli, ground

Pinch mixed spice, ground

1 tbsp. tomato paste

400g button mushrooms, large dice

200g carrot, large dice

400g tinned diced tomatoes

1L vegetable stock

100ml coconut milk

380g cauliflower florets

200g zucchini, large dice

¾ tsp. lemon zest

1. Soak the dried chick peas in 500ml water overnight. Rinse.
2. Place the cooking bowl into the multi cooker.
3. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
4. Add the oil to the cooking bowl. Add the onions, garlic, ginger and cook for 2 minutes or until the onions are softened. Add the spices and cook for a further 1 minute. Add the tomato paste, stir for 1 minute then add the diced tomatoes, mushrooms, carrot, chick peas, vegetable stock and coconut milk. The multi cooker will beep when the function is complete. Close the lid.
5. Press COOK to select cooking functions. Press MENU repeatedly until the SLOW COOK LOW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 4 hours. Press SET to confirm the time. Press START/CANCEL to begin the SLOW COOK LOW function.
6. After 2 hours cook time, add the cauliflower and zucchini to the cooking bowl and stir through.
7. The multi cooker will beep when the function is complete. Stir through the lemon zest and serve.



Sausage Casserole with Potato Mash



Multi Cooker 9 in 1

Breville

Sausage Casserole with Potato Mash



Prep 30 mins • Soaking overnight • Cooking 2 hr 30 mins



SAUTE, SOUP/STEW & SLOW COOK functions • Serves 4–6



Multi Cooker 9 in 1

600g good quality sausages

2 tbsp. plain flour

2 tbsp. vegetable oil

1 small onion, finely sliced

2 cloves garlic, crushed

2 rashers bacon, finely sliced

250g button mushrooms, cut in half

1 ½ tbsp. tomato paste

1 ½ tsp. Worcestershire sauce

½ cup red wine

1 ½ cups beef stock

Sprig thyme

POTATO MASH

850g peeled potatoes, cut into 5cm pieces

50g butter

150ml fresh cream

Salt and pepper

1. Dust the sausages in the flour and discard any remaining flour.
2. Place the cooking bowl into the multi cooker.
3. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 20 minutes. Press SET to confirm the time. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
4. Add the oil, onion, and garlic. Cook and stir for 2–3 minutes or until the onion is beginning to colour.
5. Add the bacon, mushrooms and tomato paste. Stir for a further 2 minutes. Add the Worcestershire sauce, red wine and beef stock. Stir the thyme sprig into the sauce, close the lid. The multi cooker will beep when the function is complete.
6. Press COOK to select cooking functions. Press MENU repeatedly until the SLOW COOK MEDIUM function flashes. Press SET to confirm the function. Press + and - to adjust the time to 2 hours. Press SET to confirm the time. Press START/CANCEL to begin. The multi cooker will beep when the function is complete.
7. Clean the cooking bowl between uses.
8. Place the clean cooking bowl into the multi cooker.
9. Place the potatoes into the cooking bowl. Pour enough water into the cooking bowl to just cover the potatoes, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid.
10. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press START/CANCEL to begin the SOUP/STEW function.
11. The multi cooker will beep when the SOUP/STEW function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
12. Carefully, remove the cooking bowl from the multi cooker using the cooking bowl tongs. Strain the water from the potatoes and return the cooking bowl with the potatoes in it, to the multi cooker. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Press START/CANCEL to begin the SOUP/STEW function.
13. Add the butter and cream to the potatoes and stir until the butter is melted and the cream is heated. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the potatoes from the cooking bowl and push the potatoes through a sieve to remove any lumps. Season with salt and pepper. Set aside.
14. Serve sausage casserole with potato mash.



Sweet Pulled Plum Pork with Steamed Greens



Multi Cooker 9 in 1

Breville®

Sweet Pulled Plum Pork with Steamed Greens

 Prep 45 mins • Cooking 8 hr

 SAUTE, SLOW COOK & STEAM functions • Serves 6-8



Multi Cooker 9 in 1

1 tbsp. sesame oil
5 small fresh red plums, halved with seeds removed
2 kg pork neck – pork scotch
400g tinned plums, drained (¼ cup reserved)
and seeds removed – fresh plums can be used
¼ cup reserved plum juice – if you used fresh plums,
substitute with apple juice
2 cloves garlic
2cm knob ginger – peeled
150ml Shaoxing Chinese cooking wine
50ml light soy sauce

½ cup hoisin sauce
¼ cup brown sugar
2 tsp. salt
Pinch cayenne
1 cinnamon stick
2 whole cloves
2 star anise

TO SERVE
400g fresh rice noodles
1 bunch Chinese broccoli

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select the cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press START/CANCEL to pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when the pre-heat is complete, press START/CANCEL to begin the SAUTE function.
3. Add the sesame oil and sear the cut side of the fresh red plums for 2 minutes, remove and set aside.
4. Place the pork into the cooking bowl and brown all over.
5. Whilst the pork is browning, blend together the tinned plums, plum juice, garlic, ginger, Chinese cooking wine, soy sauce, hoisin, brown sugar, salt and cayenne until smooth.
6. Add the blended sauce, cinnamon stick, cloves & star anise to the pork in the cooking bowl. Close the lid. The multi cooker will beep when the function is complete.
7. Press MENU repeatedly until the SLOW COOK MEDIUM function flashes. Press SET to confirm the function. Press START/CANCEL to begin the function. After 5 ½ hours of cooking, return the seared plums to the cooking bowl to heat through. The multi cooker will beep at completion. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
8. Shred the pork using 2 forks. Place the pork and the fresh seared plums onto a serving dish and drizzle with the remaining juices.
9. Place the cooking bowl into the multi cooker.
10. Fill the cooking bowl with 1L water and close the lid. Press COOK to select the cooking functions. Press MENU repeatedly until the STEAM function flashes. Press SET to confirm the function. Press + and - to adjust the time to 5 minutes. Press SET to confirm the time. Press START/CANCEL to begin pre-heat (about 8 minutes). The multi cooker will beep when pre-heat is complete, the timer will automatically begin to count down.
11. Place the Chinese broccoli and rice noodles into the steaming basket and close the lid. Steam for 5 minutes or until the rice noodles are limp and the Chinese broccoli is a vibrant green.
12. Serve with the pork.



Steamed Snapper with Ginger & Soy



Multi Cooker 9 in 1

Breville®

Steamed Snapper with Ginger & Soy

 Prep 30 mins • Cooking 1 hr 20 mins

 SAUTE, RICE & STEAM functions • Serves 4



Multi Cooker 9 in 1

SOY DRESSING

50ml olive oil

2cm x 5cm ginger, julienne

1 birds eye chilli

1 shallot, sliced

50ml soy sauce

RICE

2 scoops jasmine rice

2 scoops coconut milk

1 scoops chicken stock

Salt and pepper

FISH

4 x 150g snapper fillet

1 bunch bok choy

½ bunch coriander, leaves picked
and stalks discarded

DRESSING

1. Place the cooking bowl into the multi cooker.
2. Press COOK to select cooking functions. Press MENU repeatedly until the SAUTE function flashes. Press SET to confirm the function. Press + and - to adjust the time to 4 minutes. Press START/CANCEL to begin pre-heat (about 5 minutes). Close the lid during pre-heat only. The multi cooker will beep when the pre-heat is complete, open the lid, press START/CANCEL to begin the SAUTE function.
3. Add the olive oil to the cooking bowl. Add the ginger and cook for 4-5 minutes or until crispy and fragrant. Let cool slightly then add the chilli, sliced shallot and soy sauce.
4. Being careful, remove the cooking bowl from the multi cooker using the cooking bowl tongs. Set the dressing aside. Clean the cooking bowl between uses.

RICE

5. Wash the rice under cold water until it runs clear. Drain off the excess water and put the rice into the cooking bowl. Add the coconut milk, stock, salt and pepper. Place the cooking bowl into the multi cooker. Close the lid.
6. Press COOK to select cooking functions. Press MENU repeatedly until the WHITE RICE function flashes. Press START/CANCEL to begin the WHITE RICE function. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Set aside.
7. Place the snapper and bok choy into the steaming basket.
8. Clean and dry the cooking bowl between uses and place into the multi cooker. Pour 1L water into the cooking bowl and close the lid. Press COOK to select cooking functions. Press MENU repeatedly until the STEAM function flashes. Press SET to confirm the function. Press + and - to adjust the time to 5 minutes. Press SET to confirm the time. Press START/CANCEL to begin pre-heat (about 8 minutes). The multi cooker will beep when pre-heat is complete, the timer will automatically begin to count down.
9. Place the steaming basket into the cooking bowl and close the lid. The multi cooker will beep when the function is complete. Close the lid.
10. Place the rice on the plates, top with the bok choy and steamed fish. Drizzle the ginger, soy dressing evenly over the fish and arrange the coriander leaves on the top of the fish. Serve.



Chocolate Cake with Ganache



Multi Cooker 9 in 1

Breville®

Chocolate Cake with Ganache

 Prep 15 mins • Cooking 1hr 20 mins

 SOUP/STEW and STEAM functions • Makes 2 x 18cm cakes



Multi Cooker 9 in 1

120g cake flour
60g cocoa powder
½ tsp. baking powder
½ tsp. bi-carbonate soda
Pinch ground cinnamon
100ml milk
100ml fresh cream
1 tsp. vanilla paste

200g unsalted butter
200g caster sugar
2 eggs, lightly beaten

GANACHE

300g dark chocolate
2 tbsp. rice malt syrup
300ml fresh cream
1 tbsp. unsalted butter

1. Grease and line an 18cm cake tin with baking paper.
 2. Sift together the flour, cocoa powder, baking powder, bi-carbonate soda and cinnamon. Set aside.
 3. Place the cooking bowl into the multi cooker. Add the milk, cream, vanilla, butter and caster sugar to the cooking bowl. Do not close the lid.
 4. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Press START/CANCEL to begin the SOUP/STEW function.
 5. Stir the milk, cream mixture until the butter is melted. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs and carefully transfer the milk and cream mixture to a medium mixing bowl and let cool.
 6. Whisking constantly, add the eggs to the cream mixture.
 7. Stir the sifted flour mixture into the cream and egg mixture to make a smooth batter.
 8. Pour half of the cake batter into the prepared cake tin. Spray a piece of aluminium foil with baking spray and cover the cake. This is to prevent the cake sticking to the aluminium foil and water dripping into the cake during cooking. Place the cake into the steaming basket.
 9. Clean the cooking bowl between uses and add 2L of water. Place the cooking bowl into the multi cooker. Close the lid. Press COOK to select cooking functions. Press MENU repeatedly until STEAM flashes. Press SET to confirm the function. Press + and - to adjust the time to 40 minutes. Press SET to confirm the time. Press START/CANCEL to begin pre-heating (about 8 minutes). At the completion of pre-heating, the STEAM function will automatically begin and the timer will begin to count down.
 10. Place the steaming basket with the cake in it, into the multi cooker. Close the lid. Steam for 40 minutes.
 11. Carefully remove the steaming basket from the multi cooker. Remove the cake from the steaming basket and let cool slightly before turning out onto a wire rack to cool.
 12. Repeat the cooking process with the remaining half of the cake batter.
 13. Let both cakes completely cool.
- ## CHOCOLATE GANACHE
14. Put the chopped dark chocolate and rice malt syrup into a medium heat proof bowl.
 15. Place the cooking bowl into the multi cooker. Place the cream and butter into the cooking bowl.
 16. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 5 minutes. Press SET to confirm the time. Press START/CANCEL begin the SOUP/STEW function.
 17. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs.
 18. Carefully pour the hot cream and butter over the chocolate and let sit for 30 seconds. Stir the chocolate mixture until smooth. Strain through a sieve. Place into the refrigerator to cool.
- ## CAKE ASSEMBLY
19. Put one cake onto the cake plate, spread ½ cup of cooled ganache on the top and place the second cake upside down, so that the top has the neat edges corners.
 20. Using a palette knife, cover the cake in the remaining ganache and smooth out with a hot palette knife. Serve.



Spiced Date Pudding



Multi Cooker 9 in 1

Breville®

Spiced Date Pudding

 Prep 20 mins • Cooking 50 mins

 SOUP/STEW & STEAM functions • Makes 1x 18cm pudding



Multi Cooker 9 in 1

BUTTERSCOTCH SAUCE

90g brown sugar
100ml fresh cream
30g butter, cubed

SPICED DATE PUDDING

80g pitted dates
150ml water

1 chai spiced tea bag
 $\frac{1}{2}$ tsp. bi-carbonate soda
 $\frac{1}{2}$ tsp. vanilla paste
30g butter
 $\frac{1}{2}$ cup brown sugar
1 egg
 $\frac{1}{2}$ cup self-raising flour, sifted

BUTTERSCOTCH SAUCE

1. Place the cooking bowl into the multi cooker. Place the brown sugar, fresh cream and butter into the cooking bowl. Close the lid.
2. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Press START/CANCEL to begin the function.
3. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs, carefully pour the sauce into a heatproof vessel and set aside. Clean the cooking bowl between uses.

SPICED DATE PUDDING

4. Grease and line an 18cm cake tin with baking paper. Set aside.
5. Place the dates, water and tea bag into the cooking bowl. Place the cooking bowl into the multi cooker. Close the lid.
6. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 minutes. Press START/CANCEL to begin the SOUP/STEW function.
7. The multi cooker will beep when the function is complete. Add the bi-carbonate soda to the date and water mixture. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs. Let the date mixture come to room temperature. Remove and discard the teabag.

8. In a separate bowl, add the vanilla paste and blend the dates to a rough consistency.
9. Cream the butter and sugar together. Add the egg and beat until the egg is incorporated.
10. Fold through the flour and date mix alternately, until incorporated.
11. Place the pudding batter into the prepared cake tin and cover with a piece of baking paper and aluminium foil.
12. Clean the cooking bowl between uses and place the cooking bowl into the multi cooker. Add 2L of water to the cooking bowl. Close the lid. Press COOK to select cooking functions. Press MENU repeatedly until STEAM flashes. Press SET to confirm the function. Press + and - to adjust the time to 50 minutes. Press SET to confirm the time. Press START/CANCEL to begin pre-heat (about 8 minutes). At the completion of pre-heat, the STEAM function will begin and the timer will begin to count down.
13. Place the steaming basket with the cake in it, into the multi cooker. Close the lid. Steam for 50 minutes.
14. Carefully remove the steaming basket from the multi cooker. Remove the cake from the steaming basket and let cool slightly before turning out onto a serving dish. Drizzle with the butterscotch sauce and serve.



Quinoa, Spinach & Pomegranate Salad



Multi Cooker 9 in 1

Breville

Quinoa, Spinach & Pomegranate Salad



Prep 35 mins • Cooking 20 mins



RICE function • Serves 6



Multi Cooker 9 in 1

1 cup white quinoa
1 ¾ cup chicken stock
¼ cup water
¼ tsp. salt
pinch ground white pepper
½ cup green peas, (thawed, if frozen)
70g baby spinach leaves, rinsed
60g snow peas – julienned
½ cup labneh
½ bunch mint – leaves picked, stalks discarded

1 pomegranate – arils removed, outer husk discarded

DRESSING

150ml vegetable oil
50ml red wine
20ml white vinegar
¼ red onion, roughly chopped
1 tbsp. brown sugar
1 tsp. Dijon mustard
Salt and pepper

1. Rinse the quinoa well under running cool water. This is to remove the saponin coating on quinoa that can taste bitter or soapy. Place the rinsed quinoa into the cooking bowl.
2. Add the stock, water, salt and pepper to the quinoa. Place the cooking bowl into the multi cooker and close the lid.
3. Press COOK to select cooking functions. Press MENU repeatedly until the WHITE RICE function flashes. Press START/CANCEL to begin the WHITE RICE function. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
4. Stir the thawed green peas through the quinoa and let cool to room temperature.

TO MAKE THE DRESSING

5. Place all the ingredients into the jug of a small food processor and blitz until smooth. The salad only requires 70ml of this dressing – the left over will last for up to 2 weeks.

SALAD ASSEMBLY

6. In a large bowl, mix together the quinoa, spinach, snow peas, pomegranate arils and mint leaves. Break the labneh into small dollops and arrange over the salad. Drizzle with 70ml of the dressing and serve.



Tempura Vegetables



Multi Cooker 9 in 1

Breville

Tempura Vegetables



Prep 30 mins • Cooking 20 mins



DEEP FRY function • Serves 4



Multi Cooker 9 in 1

2L vegetable oil – for frying

DIPPING SAUCE

1 tbsp. lime juice

$\frac{3}{4}$ tbsp. rice vinegar

$\frac{3}{4}$ tbsp. mirin

$\frac{1}{4}$ cup mushroom soy sauce

$\frac{1}{2}$ nori sheet, cut finely

Pinch ground cayenne

VEGETABLES

2 large zucchinis, cut into thin slices

2 large carrots, cut into thin slices

$\frac{1}{4}$ butternut pumpkin, cut into thin slices

500g button mushrooms, cut in half

$\frac{1}{2}$ cauliflower, cut into slices

1 cup cornflour

BATTER

1 cup cake flour

Pinch bi-carbonate soda

1 egg, slightly beaten

1 cup soda water

5–8 ice cubes

DIPPING SAUCE

1. Place the lime juice, rice vinegar, mirin, soy sauce, shredded nori sheet and ground cayenne into a jar. Screw the lid on the jar and shake to combine. Strain through a sieve before serving.

VEGETABLES

2. Make sure that your cooking bowl, lid (including inner lid) and vent are clean and completely dry before deep frying.
3. Place the cooking bowl into the multi cooker. Pour 2L of oil into the cooking bowl, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid during pre-heat only. Press COOK to select cooking functions. Press MENU repeatedly until the DEEP FRY function flashes. Press SET to confirm the function. Press + and - to scroll to HI. Press SET to confirm. Press the START/CANCEL button to pre-heat the DEEP FRY HI function. The multi cooker will beep when pre-heat is complete. Open the lid. DO NOT deep fry with the lid closed. Press START/CANCEL to begin the DEEP FRY HI function.
4. Dust the vegetables in cornflour, shake off the excess cornflour. Set aside.

BATTER

5. Sift the cake flour and bi-carbonate soda in a large bowl. Make a well in the centre, add the egg and soda water. Mix together very gently. Add the ice cubes to the batter.
6. Lower the empty deep fry basket into the oil.
7. Using tongs or chopsticks, dip the dusted vegetables into the batter, allowing the excess batter to drip off. Place into the hot oil, keeping within the confines of the deep fry basket. Fry until very lightly golden and cooked through (about 2 minutes). Lift the basket to remove the vegetables. Place the vegetables on paper towel to absorb any excess oil and continue deep frying the remaining vegetables.
8. Serve with the dipping sauce.
9. Let the oil cool completely before removing from the multi cooker. NEVER remove the cooking bowl with hot oil in it - always wait for the oil to cool before removing.



Vietnamese Squid Salad



Multi Cooker 9 in 1

Breville

Vietnamese Squid Salad

 Prep 45 mins • Marinating 2 hr • Cooking 3 hr

 DEEP FRY function • Serves 4



Multi Cooker 9 in 1

SQUID

600g squid tubes

400ml milk

1 clove garlic

1 kiwi fruit, squashed – this helps to tenderise the squid

VIETNAMESE DRESSING

(The dressing can be made the day before)

1 clove garlic

2 slices of ginger

¼ onion

1 stalk lemongrass, roughly chopped

Leftover herb stalks, keep the leaves salad

700ml white vinegar

100ml mirin

300ml water

175ml fish sauce

2 ½ cups caster sugar

2 kaffir lime leaves – put in after boiling

Juice of 2 limes – add after cooling

FLOUR MIXTURE

1 cup cornflour

½ cup Chinese five spice

2 tsp. salt

½ tbsp. ground coriander

¼ tsp. cinnamon

1 tsp. ground white pepper

1 tbsp. sesame seeds

½ tsp. ground ginger

SALAD INGREDIENTS

200g mixed leaf

½ bunch mint, leaves picked for salad and stalks kept dressing

½ bunch coriander, leaves picked for salad and stalks kept dressing

½ bunch Thai basil, leaves picked for salad and stalks kept dressing

1 carrot, cut into matchsticks

1 Lebanese cucumber, cut into matchsticks

100g bean shoots

2 shallots, finely sliced

150g vermicelli, cooked for 2 minutes in boiling water, drained and cooled

GARNISH

1 lime, cut into wedges

2 chillis, sliced

1 tbsp. dried shallots

SQUID PREPARATION

1. Cut each squid tube in half lengthways. Using a sharp knife, score shallow diagonal lines in a criss-cross pattern on the inside surface of the squid. Cut each half into 4 strips. Marinate the squid in the milk, garlic and squashed kiwi fruit for 2 hours.

VIETNAMESE DRESSING

2. Place the cooking bowl into the multi cooker. Place the dressing ingredients in the cooking bowl, excluding the kaffir lime leaves and lime juice. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press SET to confirm the time. Press START/CANCEL to begin SOUP/STEW function. The multi cooker will beep when the function is complete. Let the dressing cool to room temperature, add the kaffir lime leaves. Remove the cooking bowl from the multi cooker using the cooking bowl tongs. Strain the dressing through a fine sieve and let chill in the refrigerator. Clean the cooking bowl between uses.

FLOUR MIX TO COAT THE SQUID

3. Place the cornflour, Chinese five spice, salt, ground coriander, cinnamon, ground white pepper, sesame seeds and ground ginger into a jar, screw the lid on the jar and shake to combine.

SALAD ASSEMBLY

4. Toss the salad ingredients together with 50ml of the dressing and arrange on a platter.

TO COOK SQUID

5. Remove the squid from the marinade.
6. Put the flour mixture into a large bowl and dust each piece of squid in the flour and shake the excess flour off.
7. Make sure that your cooking bowl, lid (including inner lid) and vent are clean and completely dry before deep frying.
8. Place the cooking bowl into the multi cooker. Pour 2L of oil into the cooking bowl, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid during pre-heat only. Press COOK to select cooking functions. Press MENU repeatedly until the DEEP FRY function flashes. Press SET to confirm the function. Press + and - to scroll to HI. Press SET to confirm. Press START/CANCEL to pre-heat the DEEP FRY HI function. The multi cooker will beep when pre-heat is complete, open the lid. DO NOT deep fry with the lid closed. Press START/CANCEL to begin the DEEP FRY HI function.
9. Place 4 pieces of floured squid into the deep fry basket at one time and lower the basket into the hot oil and cook for 1-2 minutes or until cooked. Lift the basket from the hot oil to remove the cooked squid. Place the cooked squid into a large bowl, lined with paper towel, to absorb any excess oil. Continue with the remaining squid.
10. Place the cooked squid onto the salad and drizzle with a little extra dressing. Place wedges of lime, sliced chillies and crisp shallots on top of salad.



Zucchini & Haloumi Chips



Multi Cooker 9 in 1

Breville

Zucchini & Haloumi Chips



Prep 30 mins • Cooking 15 mins



DEEP FRY function • Serves 4



Multi Cooker 9 in 1

½ cup plain flour

2 tsp. paprika

1 egg

1 cup milk

2 cups fresh or dried breadcrumbs

2 large zucchinis, cut into 1cm batons

250g haloumi, cut into 1cm batons

2L vegetable oil – for frying

½ cup natural yoghurt

2 tbsp. chilli sambal

1. Place the flour and paprika together in a medium bowl and stir to combine. Whisk the egg and milk together in another bowl. Place the breadcrumbs into a third medium bowl.
2. Dust the zucchini batons in the flour mixture, shake off the excess flour, dip into the egg and milk mixture then coat in the breadcrumbs, pressing to coat. Set aside.
3. Dust the haloumi batons in the flour and paprika mixture only. Shake off the excess flour. Set aside.
4. Place the cooking bowl into the multi cooker. Pour 2L of oil into the cooking bowl, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid during pre-heat only.
5. Press COOK to select cooking functions. Press MENU repeatedly until the DEEP FRY function flashes. Press SET to confirm the function. Press + and - to scroll to HI. Press SET to confirm. Press START/CANCEL to pre-heat the DEEP FRY HI function. The multi cooker will beep when pre-heat is complete, open the lid. DO NOT deep fry with the lid closed. Press START/CANCEL to begin the DEEP FRY HI function.
6. Place half of the haloumi batons into the deep fry basket and lower into the hot oil. Cook for 2 minutes or until the haloumi is a nice golden colour. Place the fried haloumi batons onto paper towel to absorb any excess oil. Continue with the remaining haloumi batons.
7. Place half of the crumbed zucchini batons into the deep fry basket and lower into the hot oil. Cook for 2 minutes or until the zucchini chips are a nice golden colour. Place the fried zucchini chips onto paper towel to absorb any excess oil. Continue with the remaining zucchini chips.
8. In a small serving glass, layer the yoghurt and chilli sambal and swirl slightly to combine.
9. Place the zucchini and haloumi chips on a serving dish with the chilli yoghurt for dipping.



Truffled Polenta Chips with Rosemary Salt



Multi Cooker 9 in 1

Breville®

Truffled Polenta Chips with Rosemary Salt



Prep 10 mins • Cooking 1 hr



SOUP/STEW & DEEP FRY functions • Makes 25 chips (8 x 2cm)



Multi Cooker 9 in 1

75g butter

300ml milk

300ml chicken stock

25g grated fresh parmesan

150g polenta

1 ½ – 2 tsp. truffle oil

50g polenta - extra for dusting the chips – optional

20g fresh parmesan for serving

ROSEMARY SEA SALT

1 tsp. finely chopped rosemary

1 ½ tsp. sea salt

Pinch of fine lemon zest

FRYING

2L vegetable oil

POLENTA CHIPS

1. Line a 17cm x 28cm slice tray with baking paper.
2. Place the cooking bowl into the multi cooker. Place the butter, milk and chicken stock into the cooking bowl. Close the lid. Press COOK to select the cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press + and - to adjust the time to 15 minutes. Press START/CANCEL to begin the SOUP/STEW function.
3. After 5 minutes, open the lid and add the polenta, leaving the lid open, continually stir with a silicon coated whisk until thick. Add the parmesan and truffle oil and stir through. Season with salt and pepper. The multi cooker will beep when the function is complete. Press and hold START/CANCEL to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs. Carefully pour the polenta into the prepared tray and cover with another piece of baking paper. Flatten the top of the polenta and place into the refrigerator to set. Clean the cooking bowl between use.
4. Once cool and set, cut into 2x8cm batons. Dust with extra polenta.

ROSEMARY SEA SALT

5. Mix together the finely chopped rosemary, sea salt and lemon zest. Set aside.

FRYING THE POLENTA CHIPS

6. Make sure that your cooking bowl, lid (including inner lid) and vent are clean and completely dry before deep frying.

7. Place the cooking bowl into the multi cooker. Pour 2L of oil into the cooking bowl, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid during pre-heat only.
8. Press COOK to select cooking functions. Press MENU repeatedly until the DEEP FRY function flashes. Press SET to confirm the function. Press + and - to scroll to LO. Press SET to confirm. Press START/CANCEL to pre-heat the DEEP FRY LO function. The multi cooker will beep when pre-heat is complete, open the lid. DO NOT deep fry with the lid closed. Press START/CANCEL to begin the DEEP FRY function.
9. Place 8-10 polenta chips into the deep fry basket and lower into the hot oil. Cook for 1-2 minutes or until they are a nice golden colour. Place the fried polenta chips onto paper towel to absorb any excess oil. Continue with the remaining polenta chips.
10. Place onto a serving plate and sprinkle with rosemary sea salt and extra parmesan.



Churros with Cinnamon Sugar



Multi Cooker 9 in 1

Breville®

Churros with Cinnamon Sugar



Prep 30 mins • Cooking 25 mins



DEEP FRY function • Makes about 30 churros



Multi Cooker 9 in 1

2L vegetable oil

140g plain flour, sifted

125ml milk

125ml water

110g butter

Pinch salt

1 tsp. caster sugar

5 eggs

CINNAMON SUGAR

1 cup caster sugar

1 ½ tbsp. ground cinnamon

SERVE

Chocolate sauce

1. Place the cooking bowl into the multi cooker. Pour 2L of oil into the cooking bowl, being sure not to fill past the MAX 2L marking on the inside of the cooking bowl. Close the lid during pre-heat only. Press COOK to select cooking functions. Press MENU repeatedly until the DEEP FRY HI function flashes. Press SET to confirm the function. Press + and - to adjust the time to 30 minutes. Press SET to confirm the time. Press START/CANCEL to begin pre-heat (about 15 minutes). At completion of pre-heat, the multi cooker will beep. Open the lid. DO NOT deep fry with the lid closed. Press START/CANCEL to begin the DEEP FRY function.
2. Place the milk, water, butter, salt and sugar into a saucepan and slowly bring to the boil. Take off the heat and add the sifted flour in one motion, stirring with a wooden spoon until smooth and mixed well.
3. Put the saucepan back onto a low heat and stir continuously until the dough comes away from the sides of the saucepan, this will be about 4 minutes. Let cool slightly to room temperature before placing into the bowl of a bench mixer. Using the beater attachment, mix the dough on a low speed whilst adding the eggs, one at a time. Once the eggs are added, increase the speed to a medium speed and continue to beat for a further 5 minutes or until the dough has a nice glossy shine to it.
4. Transfer the dough to a piping bag with a 1.5cm closed star nozzle fitted in the tip of the piping bag. Carefully grease the blades of a pair of kitchen scissors to avoid the dough sticking to the scissors when cutting the dough.
5. Place the frying basket into the oil and pipe a 10cm length of churros dough into the hot oil and snip the dough from the tip using the greased scissors. Fry for 1 ½ minutes on one side then use tongs to turn over and fry on the other side for a further 1 ½ minutes until golden brown and cooked through. Lift the basket to remove and transfer the churros to a paper towel lined tray to absorb any excess oil. Toss the churros with the cinnamon sugar to coat.
6. Cook the churros in batches until the dough is depleted.
7. Serve with chocolate sauce for dipping.

CINNAMON SUGAR

8. Place the caster sugar and cinnamon into a jar and shake to combine.



Natural Yoghurt with Fresh Berries



Multi Cooker 9 in 1

Breville®

Natural Yoghurt with Fresh Berries



Multi Cooker 9 in 1



Prep 30 mins • Cooking 8–10 hr



YOGHURT function • Makes 1.1kg

1L full cream milk

$\frac{1}{2}$ cup natural yoghurt

50g full cream milk powder

200g blueberries

200g raspberries

250g strawberries

1. Sterilise all utensils that are to be used in making yoghurt.
2. Stir the milk, yoghurt and milk powder together and add to the bread pan, without the kneading blade in place. The yoghurt function does not require the kneading blade.
3. Place the bread pan into the multi cooker, twist and lock into position. Close the lid.
4. Press BREAD to select bread functions. Press MENU repeatedly until the YOGHURT function flashes. Press SET to confirm the function. Press + and - to adjust the time to 10 hours. Press START/CANCEL to begin the YOGHURT function.
5. The multi cooker will beep when the function is complete. Carefully remove the bread pan and place into the refrigerator until the yoghurt is set and chilled. Put the yoghurt into sterilised jar(s) until ready for use.



Labneh




Multi Cooker 9 in 1

Breville



Multi Cooker 9 in 1

Labneh

 Prep 5 mins • Hanging 2 days

 Makes 400g

1kg Natural yoghurt

1 – 1 ½ tsp. salt

40ml Extra virgin olive oil

1. Mix yoghurt and salt together in a large bowl.
2. Line the cheese strainer with a clean chux cloth. Place the yoghurt mixture into the mesh cheese strainer and hang over a bowl, so that the liquid drips from the yoghurt.
3. Let hang for 2 days or until the desired labneh consistency is reached.
4. Remove the labneh from the cheese strainer and place into a sterilised jar. Cover with olive oil to reduce spoiling.



Christmas Glazed Ham



the Multi Cooker 9 in 1

Breville®

Christmas Glazed Ham

 Prep 20 mins • Cooking 2 hr 30 mins

 SLOW COOK HIGH function • Serves 10



the Multi Cooker 9 in 1

1/4 tsp. ground cinnamon

1/2 tsp. ground nutmeg

1/8 tsp. ground ginger

1 tsp. juniper berries

2 whole cloves

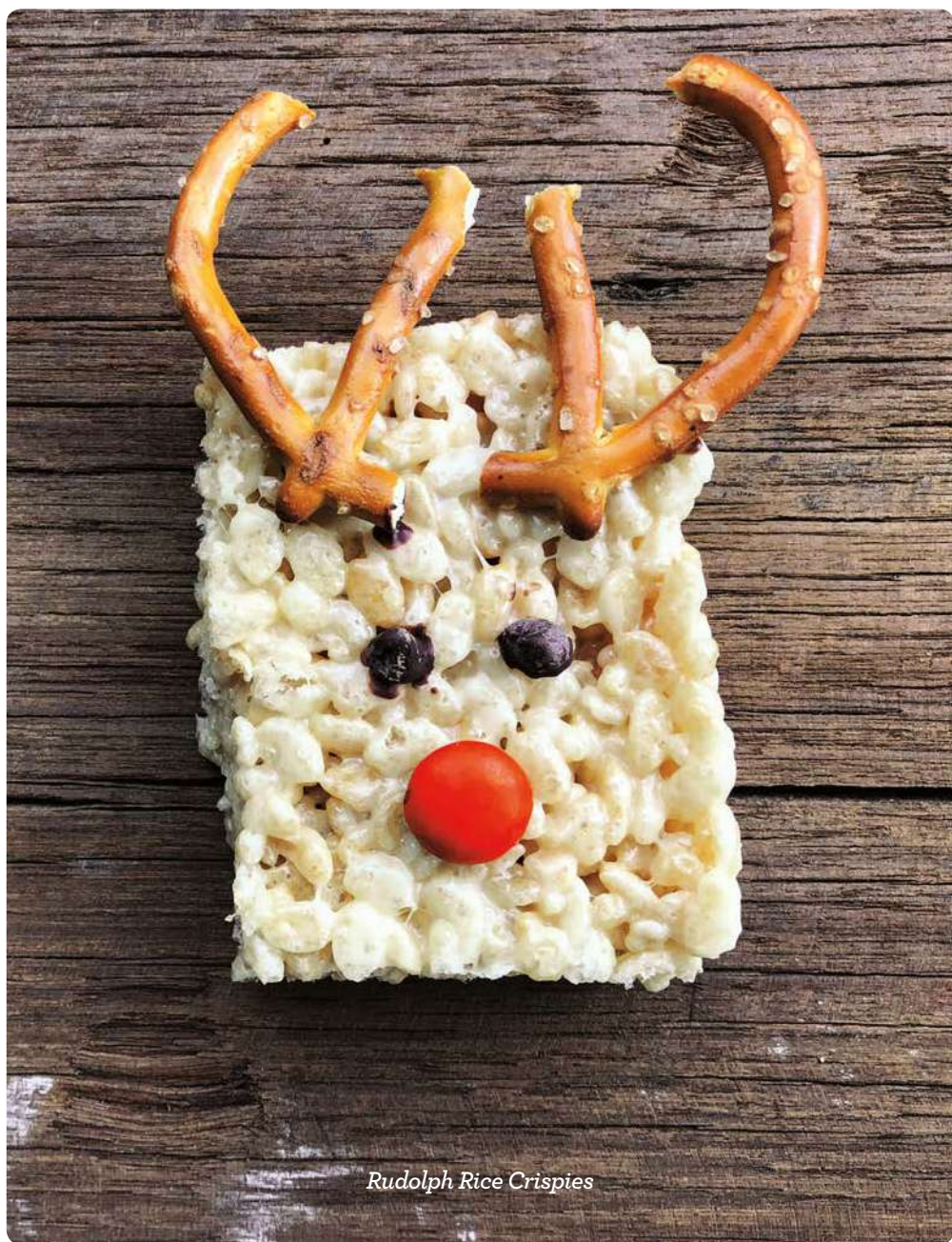
1/2 cup pineapple juice

1/2 cup pure maple syrup

3/4 cup brown sugar

1kg smoked ham

1. Mix together the ground cinnamon, nutmeg and ginger. Grind the juniper berries and whole cloves and add to the already combined spices.
2. Place the pineapple juice, maple syrup and brown sugar into a small bowl and add the ground spices. Stir to combine. Strain to remove any large bits of juniper.
3. Place the ham and glaze into the cooking bowl.
4. Place the cooking bowl into the multi cooker.
5. Close the lid.
6. Press COOK to select cooking functions
7. Press MENU repeatedly until the SLOW COOK HIGH function flashes.
8. Press SET to confirm the time.
9. Press + and - to adjust the time to 2 hours.
10. Press START/CANCEL.
11. During the slow cook function, turn the ham to increase the even colouring on the ham.
12. The multi cooker will beep when the function is complete.
13. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
14. Open the lid.
15. Press MENU repeatedly until the SOUP/STEW function flashes.
16. Press + and - to adjust the time to 30 minutes.
17. Press START/CANCEL to begin the SOUP/STEW function. This is to reduce the glaze to be sticky.
18. The multi cooker will beep when the function is complete.
19. Press and hold the START/CANCEL to cancel the automatic KEEP WARM function.
20. Slice and serve.



Rudolph Rice Crispies



the Multi Cooker 9 in 1

Breville

Rudolph Rice Crispies



Prep 10 mins • Cooking 5 mins



SOUP/STEW function • Makes 1 x 30x20cm slice tray



the Multi Cooker 9 in 1

5 cups rice bubbles

70g unsalted butter

300g vanilla marshmallows

100g dark chocolate, melted

200g pretzel twists

30 Red M & M's

1. Line a 20x30cm slice tray with greaseproof paper.
2. Place the rice bubbles into a large mixing bowl and set aside.
3. Place the cooking bowl into the multi cooker and add the butter and marshmallows. Keep the lid open.
4. Press COOK to select the COOK functions.
5. Press MENU until the SOUP/STEW function flashes.
6. Press SET.
7. Press the + and - buttons to adjust the time to 5 minutes.
8. Press START/CANCEL to begin the function.
9. Stir the butter and marshmallows until they are melted together.
10. At completion, the multi cooker will beep. Press and hold START/CANCEL to cancel the automatic KEEP WARM function.
11. Remove the cooking bowl using the cooking bowl tongs. Carefully pour the melted butter and marshmallows over the rice bubbles and stir to completely combine.
12. Pour the rice bubble mixture into the lined slice tray and push down to be flat and level. TIP - damp hands prevents the sticky mixture sticking to your hands.
13. Place a piece of greaseproof paper on the top and leave to set on the bench - about 30 minutes.
14. Remove the rice bubble slice from the tray and using a wet knife slice the rice bubble slice into 18 small rectangles.
15. Place the melted chocolate into a zip lock bag and cut a tiny bit off the corner. This will be used as a piping bag. Pipe 2 dots for the eyes. Pipe one dot and stick the red nose in the centre. Break the Pretzel twists in the shape of 2 antlers. Pipe 2 dots and stick the antlers on and leave to set.
16. Serve.



Christmas Sticky Date and Nut Pudding



the Multi Cooker 9 in 1

Breville®

Christmas Sticky Date and Nut Pudding



the Multi Cooker 9 in 1

 Prep 30 mins • Cooking 1 hr 10 mins

 SOUP/STEW function • Makes 1 x 20cm tray

STICKY DATE PUDDING

250g total mixed roasted nuts – Macadamias, pecans, blanched almonds, walnuts 80g dried pitted dates

150ml water

½ tsp. bi-carbonate soda

½ tsp. vanilla

30g unsalted butter

½ cup brown sugar

1 egg

½ cup self-raising flour

1 tbsp Chai powder

BUTTERSCOTCH SAUCE

180g brown sugar

200ml fresh cream

60g unsalted butter

STICKY DATE PUDDING

1. Grease and line an 18cm cake tin with baking paper.
2. Place 120g of the roasted nuts into the bottom of the cake tin. Set aside.
3. Place the cooking bowl into the multi cooker and add the dates and water to the cooking bowl. Close the lid.
4. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press the + and - buttons to adjust the time to 10 minutes. Press START/CANCEL to begin the function.
5. The multi cooker will beep when the function is complete. Add the bi-carbonate soda to the dates and stir to combine. Press and hold the START/CANCEL button to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs. Let the date mixture cool to room temperature.
6. Add the vanilla to the dates and blend to a rough consistency.
7. Cream the butter and sugar together. Add the egg and beat until the egg is incorporated.
8. Fold the date mixture, flour and chai tea powder alternately into the butter and sugar mixture to combine.
9. Put the pudding batter into the cake tin, on top of the nuts and spread out evenly. Cover the cake tin with a small piece of baking paper and make it drip-tight with aluminium foil. The foil is to protect the pudding from moisture dripping into it and the pudding becoming water logged. Place the foiled cake tin into the steaming basket.

10. Clean the cooking bowl between uses. Return the cooking bowl to the multi cooker. Add 1 ½L of water to the cooking bowl. Close the lid. Press COOK to select cooking functions. Press MENU repeatedly until the STEAM function flashes. Press SET to confirm the function. Press the + and - buttons to adjust the time to 50 minutes. Press SET to confirm the time. Press START/CANCEL to begin the pre-heat (about 8 minutes). The multi cooker will beep when the pre-heat is complete. The timer will begin to count down and the STEAM function will begin. Open the lid and place the steaming basket with the foiled pudding in it, into the cooking bowl. Close the lid. Steam for 50 minutes.
11. The multi cooker will beep when the STEAM function is complete. Carefully remove the steaming basket from the cooking bowl. Remove the pudding from the steaming basket and turn upside down onto a plate.
12. Sprinkle the remaining nuts on the top.
13. Drizzle with butterscotch sauce.
14. TIP – Double the pudding recipe to make 2 puddings and place them on top of each other for a higher pudding.

BUTTERSCOTCH SAUCE

15. Place the cooking bowl into the multi cooker. Place the brown sugar, fresh cream and butter into the cooking bowl. Close the lid.
16. Press COOK to select cooking functions. Press MENU repeatedly until the SOUP/STEW function flashes. Press SET to confirm the function. Press the + and - buttons to adjust the time to 10 minutes. Press START/CANCEL to begin the function.
17. The multi cooker will beep when the function is complete. Press and hold the START/CANCEL button to cancel the automatic KEEP WARM function. Remove the cooking bowl using the cooking bowl tongs, pour the sauce into a heatproof vessel and set aside. Clean the cooking bowl between uses.