



Russell Hobbs



RECIPE BOOK

EXPRESS CHEF DIGITAL MULTI COOKER

RHPC1000BLK

CHUNKY CHORIZO, PUMPKIN & FENNEL SOUP

Preparation Time: 15 minutes

Cooking Time: 40 minutes

Ingredients:

2 tsp olive oil
2 chorizo sausages, thinly sliced
2 rashers smoked bacon, diced
¼ tsp chilli flakes
½ tsp fennel seeds
1 clove garlic, finely chopped
½ red onion, finely chopped
1 x 500g Jap pumpkin, skinned & diced to 2cm cubes
400g tin diced tomatoes
¼ tsp dried thyme
1L vegetable stock
Fresh parsley to serve
Sour cream to serve

Method:

1. Place the oil in the multi cooker and press SAUTÉ, leave to heat up for 1 minute then add chorizo, bacon, chilli, fennel seeds, garlic and onion and sauté for 3-4 minutes, stirring constantly. Add the pumpkin, tomatoes, thyme and vegetable stock.
2. Press KEEP WARM / CANCEL, secure the lid and press the SOUP function. This will cook for 30 minutes and when the cooking has finished, press KEEP WARM / CANCEL and release the pressure naturally.
3. When the pressure has released, remove the lid and stir in the fresh parsley. Serve hot with a swirl of sour cream.

Serves 6-8

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CHICKEN STOCK

Preparation Time: 5 minutes

Cook Time: 30 minutes (+ de-pressurising time)

Ingredients:

- 1 small chicken
- 5 cups water
- 1 stick of celery, sliced
- 1 brown onion, peeled and halved
- 1 carrot, sliced
- 1 bay leaf
- 1 tsp whole pepper corns

Method:

1. Pour the water in the bottom of your multi cooker and add all ingredients except the chicken.
2. Place the trivet into the bottom of the cooking pot and place the chicken on it. Secure the lid and press the SOUP function.
3. Leave the pressure to release naturally and carefully remove the lid.
4. Using tongs, remove the chicken and place it on a plate for another use.
5. Discard the vegetables, bay leaf and pepper corns and strain the chicken stock into a container for refrigeration until use.

TIP: Shred the chicken to make chicken soup or a chicken salad

AROMATIC TOMATO SOUP

Preparation Time: 5 minutes

Cook Time: 15 minutes

Ingredients:

2 tsp olive oil

½ brown onion, finely diced

2 carrots, finely diced

1 stalk celery, chopped

1 clove garlic, crushed and chopped

1 tsp dried rosemary

400g can diced tomatoes

2 tbs tomato paste

1L beef stock (or 3 beef stock cubes in 1L water)

2 tsp balsamic vinegar

½ tsp black pepper

½ cup continental parsley, finely chopped

Parmesan cheese to serve

Method:

1. Place the olive oil in the multi cooker and press SAUTÉ. When it comes up to heat, sauté the carrots, onions, celery, garlic and rosemary for 3-4 minutes.
2. Add the rest of the ingredients, give a good stir and secure the lid. Press the Manual function and adjust the cook time to 5 minutes. When the cooking has finished, leave on KEEP WARM for 10 minutes then carefully release the pressure using the quick pressure release method. Serve with parmesan cheese.

Serves 4

MOROCCAN LAMB POT ROAST

Preparation Time: 15 minutes (plus marinating time 30 minutes)

Cook Time: 45 minutes

Ingredients:

2kg lamb shoulder, de-boned
2 red onions, peeled and cut into thin wedges
3 tbs olive oil
4 garlic cloves, crushed
1 lemon, rind finely zested
1 tsp chilli flakes
1 tsp ground cumin
1 tsp dried thyme leaves
½ tsp dried oregano
¼ tsp salt & pepper
½ cup dry white wine
1 cup chicken stock
Tabouli to serve
Greek yoghurt to serve
Lemon juice to serve

Method:

1. Place 2 tbs of oil, garlic, lemon zest, chilli, cumin, thyme, oregano, salt and pepper in your food processor and blitz to a paste. Place the lamb shoulder in a large baking tray and spread the paste all over to marinate at room temperature for 20 minutes.
2. Press SAUTÉ on your multi cooker and leave to heat up for 1 minute. Add the marinated lamb and brown on all sides. Remove the lamb onto a plate.
3. Sauté the onions for 2 minutes, then add the wine and chicken stock. Finally, return the lamb to the cooking pot and secure the lid in place. Press KEEP WARM / CANCEL to end sauté function.
4. Press the POT ROAST function of your multi cooker which will cook for 40 minutes.
5. At the end of the cook time, leave on KEEP WARM for 10 minutes to slowly release some of the pressure. Then manually release the remainder of the pressure using the quick pressure release method, take the meat out to rest for 10 minutes before carving. Return the lid for the pan juices to keep warm while the meat is resting. Slice the rested lamb and serve on a bed of tabouli. Pour the warm pan juices over the meat and dollop Greek yoghurt on the top with a big squeeze of lemon juice.

Serves 8

CORNERD BEEF

Preparation Time: 10 minutes

Cook Time: 1 hour, 20 minutes

Ingredients:

- 1.2kg cornerd beef (silverside)
- 1 brown onion, peeled and halved
- 4 cloves
- 2 bay leaves
- 1tsp peppercorns
- 1 carrot, peeled and chopped
- 1tbs brown sugar
- 2 tbs malt vinegar
- Water (to cover cornerd beef)

Method:

1. Wash the cornerd beef under cold water and set aside.
2. Put 2 cups of water in your multi cooker and stir in malt vinegar and sugar. Add all other ingredients with enough water to just cover the cornerd beef.
3. Press the POT ROAST function of your multi cooker which will cook for 40 minutes.
4. At the end of the cook time, leave on KEEP WARM for 20 minutes to slowly release some of the pressure. Then use the quick release method for the remainder of the pressure, take the meat out to rest for 15 minutes before carving.

Serves 8

TIP: Serve with mashed potato, sautéed cabbage and mustard sauce.

MASSAMAN BEEF CURRY

Preparation Time: 10 minutes

Cook Time: 25 minutes (+ de-pressurising time)

Ingredients:

- 1 tsp canola oil
- 2 brown onions, peeled and quartered
- 4 tbs Massaman curry paste
- 400g coconut milk
- 1.2kg beef chuck, cut into 2 cm pieces
- 1 cup vegetable stock
- 1 tbs fish sauce
- 1 tbs soy sauce
- 1 tbs brown sugar
- 1kg baby potatoes, halved
- 1 bunch coriander to serve
- ½ cup of toasted peanuts to serve
- Rice to serve

Method:

1. Place the oil in the multi cooker and press SAUTÉ, leave to heat up for 1 minute. Add the onions and sauté for 2 minutes (don't stir too much – you want to colour them), then remove them to a plate. Add the Massaman curry paste and sauté, stirring constantly, until fragrant (1-2 minutes) then pour in the coconut milk. Add the beef and stir in the onions, stock, fish sauce, soy sauce, brown sugar and potatoes.
2. Press KEEP WARM / CANCEL, secure the lid and press the CURRY function. This will cook for Cook 30 minutes and when the cooking has finished, leave on KEEP WARM for the pressure to release naturally.
3. Adjust seasoning to taste and serve with fresh coriander, toasted peanuts and rice.

Serves 6-8

THAI GREEN CHICKEN CURRY

Preparation Time: 10 minutes

Cook Time: 5 minutes

Ingredients:

- 1 tsp vegetable oil
- 1 brown onion, peeled and quartered
- 1 garlic clove, crushed
- Knob of ginger, 1cm, peeled and finely grated
- 1 green chilli, finely sliced
- 2 tbs green curry paste
- 1.2kg chicken thigh fillets, diced into 3cm pieces
- 250g can coconut milk
- 1 tsp lime zest
- 1 tbs palm sugar
- 3 tsp fish sauce
- 2 Kaffir lime leaves, torn in half
- Juice of 1 lime
- Jasmine rice to serve
- Coriander leaves to serve

Method:

1. Place the oil in the multi cooker and press SAUTÉ, leave to heat up for 1 minute. Add the onion, garlic, ginger and green chilli and sauté for 3 minutes. Stir in the curry paste and sauté for a further minute until fragrant.
2. Add the chicken and then stir in the coconut milk along with the lime zest. Add the palm sugar, fish sauce and Kaffir lime leaves.
3. Press KEEP WARM / CANCEL, secure the lid and press the MANUAL function and adjust the cook time to 5 minutes.
4. When the cooking has finished, leave on KEEP WARM for 5 minutes then carefully release the pressure manually using the quick pressure release method. Gently stir through the lime juice, taste and adjust the sweet and sour flavour if necessary. Serve with Jasmine rice and fresh coriander leaves.

Serves 4-6

PEA AND PANCETTA RISOTTO

Preparation Time: 10 minutes

Cook Time: 25 minutes

Ingredients:

1 tbs extra virgin olive oil
20g butter
2 cups Arborio rice
1 brown onion, finely diced
100g pancetta, diced
1 garlic clove, finely chopped
½ cup white wine
4 cups chicken stock, warmed
½ cup parmesan cheese
½ cup continental parsley, chopped
½ cup frozen peas
1 tsp lemon zest
Salt & pepper to taste

Method:

1. Place the oil and butter in the multi cooker and press SAUTÉ, leave to heat up for 1 minute. Add the pancetta and onion and sauté for 2 minutes, then add the Arborio rice and sauté, stirring constantly, for a further 4 minutes to toast the rice.
2. Add the garlic and wine and sauté for 2 minutes, stirring, to cook out the alcohol, then add the warm stock.
3. Press KEEP WARM / CANCEL, secure the lid and press the RISOTTO function which will cook for 20 minutes.
4. When the cooking has finished, leave on KEEP WARM for 5 minutes then carefully release the pressure using the quick pressure release method. Gently stir through the parmesan, parsley, frozen peas, lemon zest, salt and pepper and let sit for 5 minutes before serving.

Serves 4-6

POTATOES WITH DILL & CHIVES

Preparation Time: 5 minutes

Cook Time: 10 minutes

Ingredients:

- 1 tbs extra virgin olive oil
- 2 tbs butter
- 1 tsp celery salt
- 2 tbs fresh dill, chopped
- 6 large new potatoes, quartered lengthways
- 1 cup chicken stock, warm
- Pepper to taste
- 2 tbs chives, chopped

Method:

1. Place the oil and butter in the multi cooker and press SAUTÉ, leave to heat up for 1 minute. Add celery salt and dill and sauté for 2 minutes, then add the potatoes and sauté for 1 minute.
2. Add the warm stock.
3. Press KEEP WARM / CANCEL, secure the lid and press the MANUAL function and adjust the cook time to 5 minutes.
4. When the cooking has finished, leave on KEEP WARM for 5 minutes then carefully release the pressure using the quick pressure release method.
5. Remove the potatoes to a serving platter and season with pepper and chives.

Serves 6-8

TIP: Great as a side. Serve warm or cold.

SLOW COOKED HONEY GARLIC CHICKEN

Preparation Time: 20 minutes

Cook Time: 4 hours (+ de-pressurising time)

Ingredients:

3 chicken Maryland pieces, skin off

½ cup soy sauce

½ cup honey

¼ cup hoisin sauce

½ cup currants

1 tbs olive oil

3 cloves garlic, crushed

2cm piece of ginger, peeled & finely chopped

½ tsp Chinese five-spice

1 red onion, diced

1 small chilli, chopped finely

1 tbs corn flour

White rice to serve

Spring onion to serve

Method:

1. Place the soy sauce, honey, hoisin sauce, currants, olive oil, garlic, ginger, Chinese five spice, onion and chilli in the cooking pot of the multi cooker and stir with a wooden spoon to combine.
2. Add the chicken, breast side down and secure the lid. Press the SLOW COOK function to cook for 4 hours.
3. At the end of the cooking time, leave on KEEP WARM to release pressure naturally. When the pressure has released, carefully take the chicken pieces out and place on a chopping board to rest for 20 minutes.
4. Meanwhile, add the corn flour to the cooking pot, stir and replace the lid. Press the MANUAL function and cook for 1 minute. Leave to KEEP WARM.
5. Meanwhile, shred the chicken using 2 forks and place on a serving platter. Pour the sauce over the top and serve hot with fluffy white rice sprinkled with slices of spring onion.

Serves 4-6

POACHED PEARS

Preparation Time: 10 minutes

Cooking Time: 2 hours, 5 minutes

Ingredients:

- 4 ripe pears, peeled and left whole
- 1 cinnamon stick
- 5 cloves
- 1 knob of ginger, 1cm
- 1 tsp lemon zest
- ¼ cup brown sugar
- 1 star anise
- 1 vanilla pod
- 2 cups water

Method:

1. Add the sugar, spices, lemon zest, vanilla pod, ginger and water to your multi cooker and press SAUTÉ, stirring until it comes to a boil. Simmer for 5 minutes.
2. Press KEEP WARM / CANCEL, add pears and place the lid on. Now press SLOW COOK and cook for 2 hours. Use the quick pressure release method for this recipe.
3. Serve warm with a ladle of pan juice syrup and pouring cream.

Serves 4

APPLE RELISH

Preparation Time: 10 minutes

Cooking Time: 2 hours (+ de-pressurising time)

Ingredients:

1.2kg Granny Smith Apples, peeled, cored & chopped

2 brown onions, finely diced

1/2 cup apple cider vinegar

3/4 cup raw sugar

1/4 tsp salt

1 tbs lemon juice

1/2 tsp ground cinnamon

1/4 tsp ground cloves

1/4 tsp ground allspice

Method:

1. Place all ingredients into the multi cooker and stir to combine.
2. Place the lid on and turn the setting to SLOW COOK and cook for 2 hours. When cooking time has finished, leave pressure to release naturally.
3. Store in sterilised, air tight jars in the refrigerator.

Makes approximately 3 cups of relish

TIP: Use apple relish as a condiment for roasted meats, especially pork.

VANILLA SPONGE CAKE

Preparation Time: 15 minutes

Cook Time: 35 minutes

Ingredients:

- 1½ cup castor sugar
- 2 eggs, at room temperature
- 2 cups self-raising flour
- 1 cup milk
- 50g butter, melted
- ½ tsp vanilla bean paste (or 1 tsp vanilla essence)
- Cooking oil spray for greasing
- Cream or ice cream to serve
- Flaked almonds to serve

Method:

1. Generously grease a cake tin or similar (16cm x 8cm). Place the trivet in the bottom of the multi cooker bowl and fill the multi cooker with 1 litre of warm water (4 cups).
2. Using electric beaters or a bench mixer, whisk the eggs for 3 minutes until light and fluffy. Add the sugar and continue whisking for a further 3 minutes.
3. Gently stir in the flour with a wooden spoon and mix gently until it forms a batter with no lumps. Stir in the milk, melted butter and vanilla to combine.
4. Pour the cake batter into the prepared cake tin so it is half full and double-wrap with aluminium foil – grease the foil area that will sit at the top of the cake, just in case it touches the foil when rising.
5. Take a 50cm length of foil and fold it long ways to form a 6cm wide strap. Place this under the cake tin / pudding bowl to gently lower it onto the trivet. Fold in the edges over the top of the cake tin / pudding bowl and pour enough warm water to come ¾ ways up the side of the cake tin. Place the multi cooker lid on and secure it in place.
6. Press the PUDDING function and your cake will be ready in approximately 40 minutes. When it has finished the cooking cycle, leave it on KEEP WARM for 5 minutes until releasing the pressure manually using the quick pressure release method. Using oven mitts, gently take the cake out of the multi cooker using the foil straps to lift it out.
7. Leave the cake to cool slightly in the tin, then carefully turn out onto a serving platter. Serve warm with cream or ice-cream and a sprinkle of toasted flaked almonds.

CREAMY RICE PUDDING

Preparation Time: 10 minutes

Cook Time: 25 minutes

Ingredients:

2 tbs butter

3 cups milk, warmed

1 cup long grain rice

1/3 cup castor sugar

1 tsp vanilla

1 tsp ground cinnamon

Method:

1. Place the butter in the multi cooker and press SAUTÉ. When the butter has melted, add the warm milk and stir in the rice, vanilla and sugar. Press KEEP WARM / CANCEL, secure the lid and press the RISOTTO function. This will cook for 20 minutes.
2. When the cooking has finished, leave on KEEP WARM for 5 minutes then carefully release the pressure manually using the quick pressure release method. Stir through the cinnamon and serve warm or at room temperature.

Serves 4-6

STEAMED VANILLA & GOLDEN SYRUP PUDDING

Preparation Time: 15 minutes

Cook Time: 40 minutes (+ 10 minutes de-pressurising time)

Ingredients:

20g butter for greasing

½ cup castor sugar

120g butter, softened

1/2 tsp vanilla bean paste (or 1 tsp vanilla essence)

2 eggs

120g plain flour

¼ cup milk

¾ cup golden syrup

Cream or ice cream to serve

Toasted flaked almonds to serve

Method:

1. Generously grease a pudding bowl (16cm x 8cm) and pour in the golden syrup. Place the trivet in the bottom of the multi cooker bowl and fill the multi cooker with 1 litre of warm water (the water will need to come ¾ ways up the side of the pudding bowl).
2. Using electric beaters, cream the butter, sugar and vanilla until pale and fluffy.
3. Add eggs one at a time and mix thoroughly, then stir in the flour and milk to form a batter. Pour the pudding batter into your prepared pudding bowl and double-wrap with aluminium foil.
4. Take a 50cm length of foil and fold it long ways to form a 6cm wide strap. Place this under the pudding bowl to gently lower it onto the trivet. Fold in the edges over the top of the pudding bowl and place the multi cooker lid on and lock it in place.
5. Press the PUDDING function and your pudding will be ready in approximately 40 minutes. When the cooking cycle has finished, leave it on KEEP WARM for 10 minutes to slowly release some of the pressure. Then manually release the remainder of the pressure using the quick pressure release method before taking the pudding bowl out using the foil straps to lift it out (always use oven mitts when doing this to avoid burning yourself).
6. Serve from the pudding bowl or carefully turn out onto a serving platter. Serve warm with cream or ice-cream and a sprinkle of toasted flaked almonds.

Serves 4-6

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