Rasonic
Intelligent Cooker

Pork Ribs Soup with Chinese Red Date

Ingredients:

Ingredients: Spare Ribs (Sliced) 500g   Fresh Lily Bulb (Sliced) 1 pc
                        Red Dates (Stoneless) 10 pcs   Water 2,000ml

Seasonings: Salt 2 tsp   Shaoxing Wine 1 tbsp   Pepper moderate amount

Method:

1. Rinse the spare ribs and blanch in hot water for a while. Set aside.

2. Rinse the fresh lily bulb and red dates. Set aside.

3. Put the spare ribs, fresh lily bulb and red dates into the intelligent cooker.
   Add the Shaoxing wine, pepper and water.

4. Close the lid of intelligent cooker. Choose "Soup/Porridge" function to start cooking. Once the floating valve has subsided and it has entered to keep warm mode, user can open the lid.

5. Add salt into the intelligent cooker and close the lid. Choose "Reheat" function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode again, user can open the lid and enjoy the food.

* The taste and appearance of dishes may vary with different ingredients, amount used and cooking method.

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Ginseng Chicken Soup

Ingredients:

Ingredients: Ginseng (Sliced) 45g   Chicken 1 pc (approx.600g)
               Red Dates 6 pcs   Ginger 3 slices   Water 2,000ml

Seasonings: Salt 2 tsp

Method:

1. Rinse the chicken and blanch in hot water for a while. Set aside.

2. Put the chicken, ginseng, red dates and ginger slices into the intelligent cooker and add water.

3. Close the lid of intelligent cooker. Choose "Soup/Porridge" function to start cooking. Once the floating valve has subsided and it has entered to keep warm mode, user can open the lid.

4. Add salt into the intelligent cooker and close the lid. Choose "Reheat" function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Dried Scallop Chicken Porridge

Ingredients:

Ingredients: Rice 180g   Chicken 1/2 pc   Red Dates (Stoneless) 4 pcs
                 Ginger (Shredded) moderate amount
                 Dried Scallop (Soaked and shredded) 5 pcs   Water 1,200ml

Seasonings: Salt 2 tsp

Method:

1. Rinse the chicken and rice. Set aside.

2. Put the rice, dried scallop, chicken, red dates and shredded ginger into the intelligent cooker. Add water.

3. Close the lid of intelligent cooker. Choose "Soup/Porridge" function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid.

4. Add salt into the intelligent cooker and close the lid. Choose "Reheat" function and set timer for 5 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Healthy Porridge

Ingredients:

Ingredients: Rice 150g   Fresh Chinese Mushroom (Sliced) 8 pcs
                 Corn Kernels 50g   Carrot (Diced) 50g   Water 1,500ml

Seasonings: Salt 2 tsp

Method:

1. Rinse the rice and put into the intelligent cooker. Add water.

2. Close the lid of intelligent cooker. Choose "Soup/Porridge" function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

3. Add the sliced fresh Chinese mushrooms, corn kernels, diced carrots and salt into the intelligent cooker. Close the lid of intelligent cooker. Choose "Reheat" function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Beef Tendons with Beer

Ingredients:

Ingredients: Beef Tendons (Diced) 1,000g   Carrot (Diced) 3 pcs
Finger Chili 8 pcs   Ginger (Sliced) 100g   Oyster Mushroom 15 pcs
Garlic 10 pcs   Sichuan Pepper 15 pcs   Star Anise 3 pcs
Bay Leaf 5 slices   Cumin 1 tsp

Seasonings: Crystal Sugar 10g   Salt 3 tsp   Beer 1 can
Dark Soy Sauce 4 tbsp   Light Soy Sauce 2 tbsp   Oil 15ml

Method:

1. Put all the ingredients into the intelligent cooker and mix with seasonings.

2. Close the lid of intelligent cooker. Choose "Tendon" function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Sweet and Vinegar Pork Spare Ribs

Ingredients:

Ingredients: Pork Spare Ribs 850g   Ginger 3 slices
Green Onion (Sectioned) 4 pcs   Cassia 1 pc   Lilac 4 cloves
Star Anise 2 pcs

Seasonings: Dark Soy Sauce 2 tbsp   Light Soy Sauce 1 tbsp   Sugar 3 tbsp
Salt 3 tsp   Brown Vinegar 4 tbsp   Shaoxing Wine 2 tbsp
Oil 25ml

Method:

1. Rinse the pork spare ribs and blanch in hot water for a while. Set aside.

2. Put the pork spare ribs, ginger slices, sectioned green onions, cassia, lilac and star anise into the intelligent cooker. Add the seasonings.

3. Close the lid of the intelligent cooker. Choose "Ribs" function. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Braised Chicken with Chestnuts

Ingredients:

Ingredients: Chicken Pieces 650g   Chestnuts (Shelled) 250g
Green Onion (Sectioned) moderate amount   Ginger (Sliced) 100g

Seasonings: Sugar 3 tsp   Salt 1/2 tsp   Dark Soy Sauce 2 tbsp
Light Soy Sauce 1/2 tbsp   Oil 15ml

Method:

1. Put the chicken pieces, chestnuts, sugar, ginger slices and sectioned green onions into the intelligent cooker. Add the dark soy sauce, light soy sauce, salt and oil.

2. Close the lid of intelligent cooker and choose "Meat" function for cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Braised Beef Tenderloin with Radish

Ingredients:

Ingredients: Radish 150g   Beef Tenderloin (Diced) 400g

Ginger Slices 100g   Green Onion (Sectioned) 4 pcs

Bay Leaf 5 pcs   Lilac 8 cloves   Sichuan Pepper 8 pcs

Seasonings: Shaoxing Wine 1 tbsp   Salt 4 tsp   Dark Soy Sauce 5 tbsp

Light Soy Sauce 1 tbsp   Oil 4 tsp

Method:

1. Rinse the beef tenderloin and blanch in hot water for a while. Set aside.

2. Put the beef tenderloin, radish, ginger slices, sectioned green onions, bay leaf, lilac and Sichuan pepper into the intelligent cooker. Add the seasonings.

3. Close the lid of the intelligent cooker and choose "Tendon" function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Cha Cha Sweet Soup

Ingredients:

Ingredients: Red Beans 50g   Black-eyed Beans 50g   Red Kidney Bean 50g
              Green Bean 50g   Garbanzo Bean 50g   Slab Sugar (Crushed) 60g
              Water 1,800ml
              (The amount and proportion of beans is subject to preferences)

Method:

1. Rinse the beans. Soak the beans for half an hour. Drain and set aside.

2. Put all the beans into the intelligent cooker and add water.

3. Close the lid of the intelligent cooker. Choose "Soup/ Porridge" function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid. Add the crushed slab sugar. Close the lid of the intelligent cooker. Choose "Reheat" function and set timer for 2 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Beancurd Skin and Ginkgoes Sweet Soup with Boiled Egg

Ingredients:

Ingredients: Beancurd Skin 125g   Ginkgoes 100g   Job's Tears 75g
                    Egg 6pcs   Crystal Sugar (Crushed) 200g   Water 1,500ml

Method:

1. Rinse and tear off the beancurd skin. Wash the Job's tears. Shell and remove the seeds of the ginkgoes. Set aside.

2. Remove the boiled egg shell. Set aside.

3. Put the beancurd skin, ginkgoes, Job's tears and water into the intelligent cooker.

4. Close the lid of intelligent cooker. Choose "Reheat" function and set timer for 20 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid. Add the crystal sugar and boiled eggs. Close the lid of intelligent cooker again and choose "Reheat" function and set timer for 2 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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