

Simply Delicious Food Cooked Simply



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TOSHIBA Leading Innovation >>>

3-in-1 Rice Cooker features:



RICE COOKER

- 10 cup or 1.8 litre capacity
- Cooks white rice, brown rice, jasmine rice and sushi rice perfectly
- 24 hour programmable function
- 4mm forged, non stick rice cooking bowl
- Useful measuring cup and spatula accessories

STEAMER

- Removable steaming tray
- Easy set cooking time from 1-60 minutes
- Steams vegetables, Dim Sum and a host of other dishes
- Auto keep warm function

SLOW COOKER

- Press the MENU button to for easy 1 touch selection of slow cooking function under either Congee or Soup
- Easy set cooking time from 1-4 hours
- Cooking time remaining LED indicator
- Cooking complete alarm

Nutrition

Rice is a complex carbohydrate, an important part of the human diet, used to fuel the body. It contains useful quantities of potassium, the B vitamins, thiamin and niacin, but is cholesterol and sodium free. A half-cup serving of white rice contains 103 calories, is gluten-free, non-allergenic and easy to digest. Nutritionists recommend at least half the calories we consume should come from complex carbohydrates.

Flavour and Texture

Slow cooking has long been recognized as an excellent cooking technique to retain foods natural favours and nutritional value. By heating the food slowly and within a contained space, flavours have time to fully develop. Vegetables absorb the flavours of the stock and herbs and meats become fork-tender due to moist heat cooking.

Quality and Convenience

Toshiba has a long and proud history of leading innovation, from development of the first electric rice cooker in Japan in 1955, through to the present day. In March 2008, Australia's largest consumer organization released a report on rice cookers; they tested 9 popular models and found Toshiba RC-18LMI to be the best with an overall score of 91/100. The Toshiba model was the only rice cooker to have achieved a perfect score of 100% for ALL rice cooking tasks. With the 24 hour digital programmable function, it's now easier than ever to have perfectly cooked rice ready to eat at any time, just imagine the convenience and time saving potential of this unique function.

And... General Versatility of the Product

The Toshiba 3-in-1 Rice Cooker is so much more than just the best rice cooker on the market, it is also a steamer and a slow cooker. It has the ability to cook at 110C for a continuous 4 hour period, thus making it the perfect all-round kitchen partner.



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Soups and Starters

VEGETABLE SOUP

1 onion, chopped
2 sticks of celery, chopped
1 clove of garlic, minced
2 medium carrots, chopped into small dice
1 sweet potato, peeled and chopped into small dice
½ small pumpkin, chopped into small dice
1 corn cob, kernels removed from cob
1 tablespoon vegetable oil
1 litre chicken stock (see page 8)

Turn cooker on to COOK and place oil in the pot. Allow to heat and add chopped onion, celery and garlic, cook until onion is soft. Add all other vegetable ingredients and fill the pot with chicken stock. Close lid and cook for 1 hour. Check for seasoning, add salt and pepper to taste.

TOMATO SOUP

1 onion, sliced
1½ kg very ripe tomatoes, seeded and chopped
1 litre chicken stock (see page 8)
salt and pepper

Turn on cooker, add a little oil and add onion. Cook until soft, add all the tomatoes and cook on CONGEE setting for about 20 minutes. Pass tomatoes through a sieve or use a stick mixer. Place back into pot and add chicken stock. Cook on CONGEE setting for another 15 minutes. Blend again, season with salt and pepper.

TINA'S LENTIL SOUP

1 cup of brown lentils
400 g tin of chopped tomatoes
1 brown onion, chopped
1 clove of garlic, sliced
add water to cover
1 tablespoon of balsamic vinegar

Put all ingredients except the balsamic vinegar in to pot and just cover with water. Cook on CONGEE setting for 1 hour and add balsamic vinegar. Season if needed.

CHICKEN AND CORN SOUP

4 chicken thigh fillets, sliced
3 cm fresh ginger, peeled and grated
3 spring onions, chopped
125 g can of creamed corn
1 onion, chopped
1 litre chicken stock (see page 8)

Place all ingredients into pot and cook for 20 minutes.

PUMPKIN SOUP

2 tablespoons of oil
1 onion, chopped
1 clove of garlic, minced
2 sticks of celery, chopped finely
1 leek (white part only), cleaned and chopped
2 carrots, chopped
1 sweet potato, chopped
½ small pumpkin, jap or butternut, roughly chopped
1 litre chicken stock (see page 8)

Turn cooker on to COOK, add oil and allow to warm. Add onion, leek, garlic and celery and sauté until soft. Add carrot, sweet potato and pumpkin. Cover all ingredients with chicken stock and close lid to cook. Cook for at least 20 minutes. Test for seasoning, add salt and pepper. Allow to cool. Using stick mixer or food processor, blend soup and return to cooker to keep warm, add cream if desired.



Pumpkin Soup

CHICKEN STOCK

chicken bones
1 head of garlic, cut into halves
1 onion, cut into ¼
1 carrot, roughly chopped
sprig of parsley
sprig of thyme
cold water

Place all ingredients into pot and cover with water. Close lid and cook for three hours. Strain.

VEGETABLE STOCK

1 large onion, sliced in quarters
1 leek, cleaned and sliced
2 large carrots, chopped
1 turnip, chopped
1 sweet potato, chopped
parsley
thyme
1 bay leaf
black peppercorns
water

Place all ingredients into pot. Cover with water and cook for 30 minutes. Strain.

BEEF STOCK

shin bones of beef, well browned
in roasting pan or in fry pan
2 cloves garlic
1 large onion, chopped
1 carrot, chopped
parsley
thyme
2 bay leaves
2 tablespoons tomato paste
cold water

Place all ingredients into pot. Cover with water and cook for up to 6 hours. Strain.

STEAMED DIM SIMS

1 Packet of good quality frozen dim sims
light soy

Place in a single layer the desired amount of Dim Sims onto the steaming tray. Pour water to just cover bottom of the pot. Steam for 16 minutes. Wash Soy over Dim Sims.



TOM YUM

3 cups of chicken stock
In a mortar and pestle grind together:
1 stalk of lemon grass, minced
3 cloves of garlic
1 red chilli, chopped
½ cup of fresh coriander
2 tablespoons of fish sauce
165 ml can of coconut milk
3 kaffir lime leaves

Place chicken stock into rice cooker, add ingredients from mortar and pestle and turn on soup to COOK. Cook for 10 minutes. Add Kaffir lime leaves and add coconut milk and fish sauce. Continue to cook for a further 5 min and add prawns. Cook for 3 more minutes and serve.

HOME MADE WON TONS

1 packet of won ton wrappers
500 g chicken mince
¼ chinese cabbage, finely sliced
1 carrot, grated
1 onion, chopped
soy sauce
sesame oil

In a food processor combine all ingredients except soy and sesame oil and won ton wrappers. Once combined sprinkle with a little soy and sesame, to taste. Place one teaspoon of mince mix onto a won ton wrapper. Brush the surrounding won ton with a little water and join ends together to make a parcel. Place complete won tons on steamer tray and steam until cooked. Wash over with a little soy.





Main Meals

LAMB CURRY

600 g lamb, chopped into cubes
¾ cup natural yoghurt
1 clove of garlic, minced
1 tablespoon of madras curry paste
1 large onion, chopped
2 carrots, chopped
1 potato, chopped
400 g can of chopped tomatoes
1 x 3cm piece of ginger, minced
2 tablespoons of oil
1 extra tablespoon of curry paste
1 cup of chicken stock

In a bowl mix the yoghurt, garlic, ginger and madras curry paste together. Mix through lamb and allow to marinate for a least 2 hours. Turn rice cooker on to cook and heat oil, with lid up sauté chopped onion. Add extra curry paste and stir. Cook for 2 minutes. Add marinated lamb and cook for 5 minutes stirring. Add canned tomato and the vegetables. Cook on CONGEE setting for 1-2 hours. Serve with steamed rice.

CHICKEN WITH MUSTARD AND BACON

Mix together:
1 tablespoon melted butter
1 teaspoon mustard
worcestershire sauce, few shakes
2 slices fresh breadcrumbs
grated cheese
bacon pieces

Dip chicken fillets into mixture and place into rice cooker. Mix together bread crumbs, grated cheese and bacon pieces. Place bread crumb mixture over chicken fillet. Cook in rice cooker on RAPID COOK setting for 30 minutes.

STEAMED CAULIFLOWER

1 small head of cauliflower, trimmed

Place a small amount of water to just cover the bottom of the pot. Place steaming tray in pot and put cauliflower on tray. Steam for 10 minutes



STEAMED ROCKLING FILLETS WITH LEMON AND DILL

2 small fillets of rockling
juice of ½ a lemon
2 teaspoons of chopped dill

Make a parcel with baking paper placing the fillets in the middle and sprinkling lemon juice and dill over the top. Season with salt and pepper, close up the parcel and place on top of steamer tray put a little bit of water in the bottom and steam for 10 minutes.

FISH PATTIES

1 cup of cooked rice (long or short grain)
1 can of pink salmon (drained and bones removed)
1 tablespoon of mayonnaise
1 egg
1 tablespoon of flour
salt and pepper
bread crumbs

In a bowl, place salmon and rice and mix together. Add egg and mix through. Add mayonnaise and mix. Add flour and mix. Season with salt and pepper. With clean hands, form mix into patties and cover with bread crumbs. Place on to plate and refrigerate for at least 1 hour. Gently fry patties in pan with a little oil until golden brown. Serve.





CHICKEN THAI GREEN CURRY

500 g chicken thigh, chopped
 1 onion, chopped
 1 small tablespoon (or to taste) of thai green
 curry paste
 juice of 1 lemon
 1 tablespoon fish sauce
 3 tablespoons of palm sugar
 1 tablespoon of vegetable oil
 250 ml chicken stock
 165 ml can of coconut milk
 1 carrot, chopped
 ½ red pepper, chopped
 1 small zucchini, chopped
 4 kaffir lime leaves

Turn rice cooker on to COOK setting and allow to warm.
 Once cooker is warm, place oil into bowl and heat.
 Put chopped onion and curry paste into bowl. Cook gently
 stirring occasionally until onion is soft. Add fish sauce,
 lemon juice and palm sugar. Stir. Add chicken pieces,
 stir and allow to cook for 5 minutes. Add chicken stock,
 coconut milk, vegetables and lime leaves. Close lid and
 cook for 30 minutes. Serve with coconut rice (see page
 22).



LAMB SHANKS

4 lamb shanks, frenched
 4 sticks of celery, sliced
 2 large carrots, chopped into small dice
 1 large onion, finely chopped
 1 large clove of garlic, minced
 3 tablespoons of vegetable oil
 1 x 400 g can of chopped tomatoes
 1 cup of white wine

Dust lamb shanks with flour and salt and pepper.
 Heat a little oil in a pan. Add lamb shanks and brown
 all over. Turn cooker on to COOK setting and heat oil
 in the bowl. Add celery and onion and allow to sweat for
 a few minutes. Add garlic and carrot and continue to cook
 for a few more minutes. Add browned lamb and cover
 with tomatoes and 1 cup of white wine. Turn cooker to
 CONGEE setting and cook for 3-4 hours. Serve with rice.

BEEF STEW

600-700 g stewing steak, chopped into cubes
 and dusted in seasoned flour
 1 onion, chopped
 2 carrots, chopped
 2 sticks of celery, chopped
 1 large potato, chopped
 3 tablespoons of tomato sauce
 2 tablespoons of gravy powder, mixed to a runny
 paste with water.
 2 beef stock cubes

Fry the stewing steak in batches until browned.
 Remove steak and add a little more oil and fry onion
 gently. Add celery and cook further. Turn cooker on
 and place cooked steak, onion and celery in pot, add
 vegetables and cover with water. Stir in stock cubes and
 tomato sauce. Gently stir through gravy mix and continue
 to stir, making sure there are no lumps. Cook on CONGEE
 setting for 1-2 hours. Serve with mashed potatoes.



AROMATIC THAI DUCK CURRY

2 x 400 ml cans coconut milk
barbeque duck from asian store, meat removed
and chopped into bite size pieces
250 g small waxy new potatoes, chopped
1 tablespoon sunflower oil
2 teaspoons light soft brown sugar, plus extra
2 teaspoons freshly squeezed lime juice, plus extra
fried shallots, to garnish
handful of fresh coriander leaves, to garnish
1 teaspoon of red curry paste (more to taste)

Pour the coconut milk into pot and bring to a simmer.
Add the duck and simmer, with lid up, for 20 minutes.
Add sugar, lime juice, and fish sauce (to taste).
Add red curry paste and potatoes and continue
to cook in pot. Close lid and cook for 20 minutes
Serve with jasmine rice.

OSSO BUCCO

5 cloves of garlic, sliced
2 bay leaves
oregano leaves
8 small veal shanks, that have been browned
in fry pan over medium/high heat.
3 tablespoons oil
2 onions, sliced
2 sticks of celery, chopped
1 large carrot, chopped
2 tablespoons of tomato paste
400 g can of chopped tomatoes
red wine to cover

In cooker, heat oil and add onion, garlic, oregano
and celery and allow to sweat. Add carrots and tomato
paste and stir. Add browned veal, can of tomatoes
and just enough red wine to cover all ingredients.
Cook for 2 hours. Season with salt and pepper.
Garnish with fresh parsley.

TERIYAKI SALMON

1 fillet of salmon
teriyaki sauce

Marinate the fish for 1 hour turning occasionally
Place fish on steamer tray and steam for 10 minutes.
Serve on a bed of rice.

VERY SIMPLE SLOW COOKED CHICKEN CACCIATORE

6 chicken breasts
700 ml jar of spaghetti sauce
2 green capsicum, seeded and cut into cubes
225 g fresh mushrooms, sliced
2 cloves of garlic, minced

In cooker, place the chicken breast. Place all other
ingredients over the chicken. Close lid and cook for
6-7 hours. Serve with steamed rice.

SLOW COOKED SHIN OF BEEF

2 tablespoons of vegetable oil
5 sprigs of thyme
1 brown onion, sliced
5 cloves of garlic, sliced
4 thick pieces of shin beef
2 cups of beef stock
2 cups of red wine
salt and pepper

Heat cooker. Place oil, onion, garlic and thyme in cooker
and stir. Place shins on top of onion mix and season well
with salt and pepper. Cover with red wine and beef stock
and turn on to cook. Set rice cooker to CONGEE setting
and cook for 4 hours, when finished repeat for a further
2 hour cooking period. Leave for minimum of 6 hours to
slowly cook and for meat to become very tender.



Very simple slow cooked chicken cacciatore



Vegetables and Rice

CAPONATA (VEGETARIAN)

2 small eggplant, peeled and diced
1 large brown onion, sliced
3 cloves of garlic, chopped
400 g can of peeled tomatoes
1 stick of celery, chopped
1 large red pepper, seeded and sliced into batons
1 green capsicum, seeded and chopped into batons
2 tablespoons of red wine vinegar
10 black olives, pitted
2 tablespoons of salted capers, rinsed

Turn cooker on to COOK setting and heat pot. Place oil in pot and heat. Add onion and allow to sauté. Add garlic and celery and continue cooking. Add canned tomatoes with juice. Add capsicum, eggplant and cook with lid closed for 10 minutes. Open lid and add vinegar and continue to cook with lid open to reduce juices. Add capers, olives and season with salt and pepper.

CHEESE SAUCE FOR CAULIFLOWER

1 tablespoon plain flour
1 tablespoon butter
1 cup grated cheddar cheese

Mix together and cook in small saucepan for about 2 minutes stirring all the time. Slowly add 2 cups of milk to the butter and flour mix. Continue to stir until smooth. If too thick add a little more milk. Add 1 cup of grated cheese and stir. Pour over cauliflower.

BRAISED CELERY

1 cup of chicken stock
½ onion, sliced
1 clove of garlic, minced
1 head of celery, trimmed and chopped into 6 inch (15 cm) lengths.

Place all ingredients into cooker and cook for 1 hour.



Caponata (vegetarian)

STEAMED POTATOES IN THEIR JACKETS

5 or 6 medium to large desiree (or washed) potatoes
sour cream

Place in cooker on steamer tray, add a little water to the bottom of the cooker and turn on to COOK.

When cooker has finished, remove potatoes, then cut potatoes in a cross fashion and gently squeeze potato to open up. Place a dollop of sour cream into centre of potato and serve.

COCONUT RICE

prepare long grain or jasmine rice
by washing until clear

Once correct amount of water is added to bowl:
Sprinkle coconut powder over water and rice.
Finely slice $\frac{1}{4}$ kaffir lime leaf and add to rice.
Cook as normal for rice.

SUSHI RICE

3 cups of short grain rice
sushi vinegar
 $\frac{1}{2}$ cup rice vinegar
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt

Place rice into a large bowl and cover with water, stir rice well using rice paddle and drain. Repeat 3 or 4 times until water becomes clear, drain rice for at least 30 minutes. Place drained rice in rice cooker, cover with water where indicated on cooker, switch cooker to COOK setting. When COOK switches to KEEP WARM setting, allow to stand covered for 10 minutes. Spread rice out over large non-metallic flat-bottomed tub or bowl. Break up rice to separate grains and sprinkle sushi vinegar over rice. Rice should not become mushy, use just enough vinegar to separate grains throughout the rice. Rice is now ready to make sushi.



STEAMED RICE

2 rice cooker cups of long grain rice,
placed into rice cooker

Pour cold water over rice and wash rice until water becomes cloudy, pour water out and repeat two more times. After draining rice for the last time, add water up to white rice mark. Start cooker by pressing COOK.

WHITE RICE SALAD

3 cups of cooked white rice (long grain or short grain)
3 spring onions, chopped
 $\frac{1}{2}$ red capsicum, finely diced
 $\frac{1}{2}$ green capsicum, finely diced
french dressing

Mix all ingredients together and dress with french dressing.

BROWN RICE SALAD

2 cups of brown rice
 $\frac{1}{2}$ red onion, finely chopped
 $\frac{1}{4}$ of red capsicum, finely diced
 $\frac{1}{4}$ of green capsicum, finely diced
 $\frac{1}{4}$ cup of fresh flat leaf parsley, chopped
1 cob of corn kernels removed from husk
soy sauce

Cook rice in rice cooker on CONGEE setting for 45 minutes or until soft. Drain and allow to cool. Fold through all other ingredients. Dress with soy sauce.

FRIED RICE

1 cup of long grain rice, cooked in rice cooker and cooled in bowl, breaking up rice to separate grains
1 onion, chopped
1 stick of celery, chopped
 $\frac{1}{4}$ cup fresh corn kernels
 $\frac{1}{4}$ cup peas
 $\frac{1}{4}$ red pepper, chopped
1 egg, beaten
soy sauce

In a wok, heat a little oil and gently fry onion and celery together until onion is soft. Add corn, peas and red pepper and continue to stir fry. Remove vegetables from wok and add a little oil and cook beaten egg over a gentle heat until egg has set. Break up egg and return all other ingredients to the wok. Stir. Add cooled rice to wok to warm through and stir. Sprinkle soy sauce over all and stir through.



Fried rice



Cakes and Desserts



STEWED RHUBARB AND APPLE

3 cooking apples, peeled, cored and sliced
3 rhubarb stalks, chopped into chunks

Place ½ cup water into pot. Add ¼ cup of sugar.
 Cook for 10 minutes.



BANANA AND CASHEW CAKE

300 g plain flour
2 teaspoons baking powder
½ teaspoon salt
250 g butter or margarine
400 g sugar
500 g banana, mashed
4 eggs
150 g cashew nuts, pounded

Sift the flour, baking powder and salt together. In another bowl, beat the butter and sugar to mix until they become pale yellow. Mix with banana, eggs and cashew nuts and add to sifted ingredients. Butter the inside of the rice cooker and pour mixture in. Close the lid and cook on CONGEE setting until cooker beeps, repeat (cook on CONGEE setting until cooker beeps). Then select RAPID COOK and cook until cooker beeps. Do not open the lid while baking. When cake is cool, remove the inner rice bowl and place a serving plate over the top of the bowl, before flipping the cake out.

MARMALADE BREAD AND NO BUTTER PUDDING

500 ml of cream
200 g castor sugar
3 eggs
1 teaspoon of vanilla essence
slices of fruit bread, crusts removed and cut into triangle halves
100 g marmalade warmed until runny

Place slices of bread in the bottom of the rice cooker bowl. Mix together eggs and sugar and gradually add the cream until well combined, Stir through vanilla essence. Pour cream mixture carefully over bread, evenly. Pour the warm marmalade over the bread mixture so that it sits on top. Turn cooker to STEAM setting and cook for 12 minutes. Once cooker has finished, open lid and turn off cooker. Allow pudding to rest for 8 minutes.



STEAMED TREACLE SPONGE

175 g softened unsalted butter
175 g brown sugar
3 large eggs
1 tablespoon of treacle
175 g self-raising flour

Grease the bottom of the pot. Line with a round disk of baking paper. Cream softened butter and sugar together until light and fluffy. Then beat in the treacle. Add the eggs one at a time beating after each addition. Gently fold through the flour. Pour batter into cooker and smooth out evenly. Cook on CONGEE setting until cooker beeps, then repeat (cook on CONGEE setting until cooker beeps). Cook on RAPID COOK setting. Allow to cool for a few minutes and then carefully turn out. Serve with custard.

POACHED PEARS

350 g white sugar
1 cinnamon quill
350 ml of water
2 beurre bosc pears, peeled, cored and halved

Place water, sugar and cinnamon into cooker and turn to COOK. Once sugar has dissolved and sugar syrup has heated, place pears into syrup and cook for 12 minutes. Turn off and allow to cool in the juice.

STEWED APPLE

6 cooking apples, peeled, cored and sliced
¼ cup of water
2 tablespoons of sugar
1 small shaving of lemon rind

Place apples into the cooker and add water. Add sugar and lemon rind and cook for 7-10 minutes.

CHOCOLATE PUDDING CAKE

3 eggs
200 g butter
200 g brown sugar
200 g self-raising flour
150 g dark chocolate
1½ tablespoons of cocoa powder, mixed with a little water to make a paste.

Line bowl of rice cooker with a disk of baking paper. Melt chocolate over double boiler and stir in cocoa paste. In a separate bowl, cream butter and sugar. Add eggs one at a time. Then add chocolate mixture. Stir in flour. Place batter into bowl and press COOK until cooker beeps. Press COOK again and cook until cooker beeps. Select RAPID COOK setting and cook until cooker has beeped. Allow cake to rest before turning out.

BUTTER CAKE

120 g butter
½ cup sugar
2 eggs
2 cups self-raising flour
6 tablespoons milk
1 teaspoon of vanilla essence

Beat butter until very soft. Add sugar and continue beating. Add eggs one at a time. Mix in sifted flour, milk and vanilla. Cook in rice cooker on CONGEE setting until cooker beeps, repeat by cooking on CONGEE setting until cooker beeps again. Then turn to RAPID COOK setting. When cooked, allow cake to rest, before turning cake out.



Chocolate pudding cake

Helpful hints for care of your 3-in-1 Rice Cooker.

AFTER COOKING RICE

TIPS FOR CLEANING

Clean the inner gasket and all accessories with a sponge and mild dish detergent. Wash the steam vent thoroughly and wipe out the cooker cavity. Do not submerge the cooker body in water or wet the control panel and outer lid. Do not pour water directly into the pot. Remove rice grains and dirt with a cotton bud. If there are some grains firmly stuck to the heating plate, rub off with fine sandpaper (No. 600).

STEAM VENT

HOW TO DETACH

- 1 Turn the steam vent cap following the arrow direction.

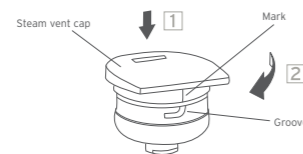
- Open the cap by turning it upwards.



HOW TO REASSEMBLE

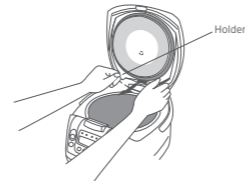
- 2 Close the cap by aligning the mark with the groove, then turn the cap following the arrow direction.

- Turn the cap until it clicks into place.



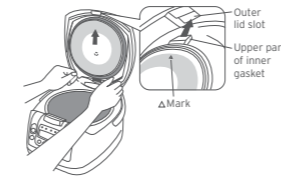
HOW TO DETACH INNER GASKET

- 1 Hold the holders at the bottom edges of the inner gasket and pull it towards you. Do not detach the inner gasket if it is not necessary because it may become loose.

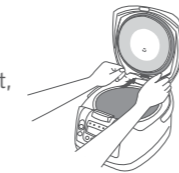


HOW TO REASSEMBLE

- 1 Fit the upper part of the inner gasket to the slot on the outer lid. Hold the holders and lift the inner gasket up following the direction of the Δ mark. Fit it to reassemble only when the gasket is completely dry.



- 2 Push the holders to the outer lid firmly. Ensure the inner gasket fits firmly to the outer lid. If it does not, the outer lid cannot be closed.



Do not bend or twist the inner gasket as it may not fit to the outer lid properly and steam may leak out.



SPECIFICATIONS

MODEL	POWER SUPPLY	POWER CONSUMPTION	DIMENSIONS (cm)			WEIGHT (kg)
			COOKING TIME	WIDTH	DEPTH	
RC-18LMI	220 - 240 V A.C. 50 - 60 Hz	880*	28.0	35.2	24.9	4.5

*For the power supply 220V - 50Hz

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