



Russell Hobbs



instructions

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- meat 
- soup 
- yoghurt 
- bread 
- fish 
- steam 
- porridge/risotto 
- cake 



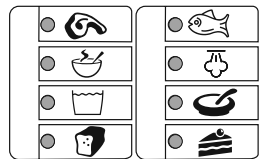
h

min



8:8:88

menu



warm



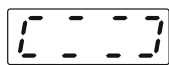
stop



menu



start



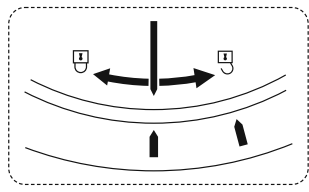
rice



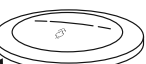
slow cook



stew



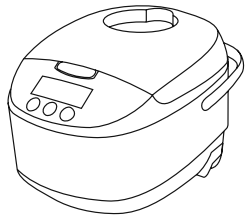
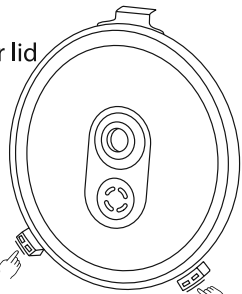
filter lid



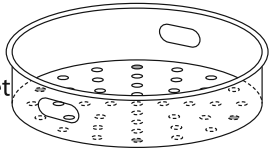
filter



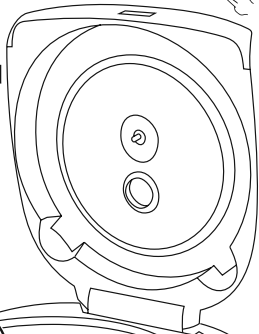
inner lid



basket



lid

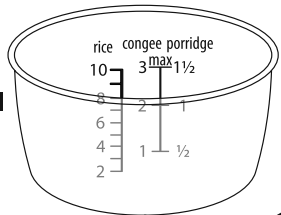


cup

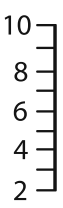


180ml

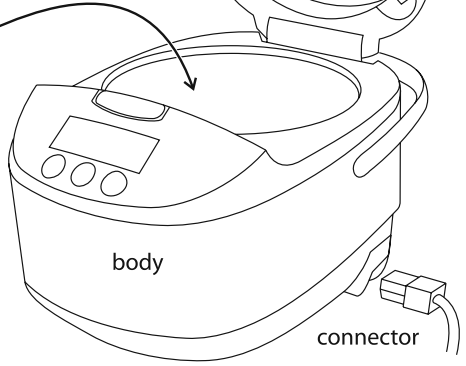
bowl



rice congee porridge



| Level | Rice | Congee | Porridge |
|-------|------|--------|----------|
| 10 | 3 | max | 1 1/2 |
| 8 | 2 | | 1 |
| 6 | | | |
| 4 | 1 | | 1/2 |
| 2 | | | |





body

connector

Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:





- 1 This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved.
 - Children must not use or play with the appliance.
 - Keep the appliance and cable out of reach of children.
- 2 Use the appliance only with the connector and cable supplied, and vice versa.
- 3 If the connector or cable are damaged, they must be replaced by a special assembly available from the manufacturer or its service agent.
- 4 Don't connect the appliance via a timer or remote control system.
-  Don't immerse the appliance in liquid.
-  The surfaces of the appliance will get hot. Residual heat will keep the surfaces hot after use.
 - 3 Don't put frozen meat or poultry in the appliance – defrost fully before use.
 - 4 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
 - 5 Don't try to cook anything in the body of the cooker – cook only in the removable bowl.
 - 6 Don't fill the bowl above max.
 - 7 Don't reach over the appliance, and keep hands, arms, face, etc. clear of the escaping steam.
 - 8 Don't cover the appliance or put anything on top of it.
 - 9 Don't cook foods that foam when heated (like laver, Chinese cabbage, kelp, corn grits, pasta), they may block the filter, and overwhelm the appliance.
- 10 Attach the connector to the appliance before plugging the cable into the power socket.
- 11 Unplug the appliance when not in use.
- 12 Don't use accessories or attachments other than those we supply.
- 13 Don't use the appliance for any purpose other than those described in these instructions.
- 14 Don't use the appliance if it's damaged or malfunctions.

household use only




BEFORE USING FOR THE FIRST TIME

Hand wash the removable parts.

HOW IT WORKS

- Measure the ingredients into the bowl.
- Give the bowl quarter of a turn each way, to ensure the bottom of the bowl makes good contact with the element.
- Close the lid.
- Use the menu button  to select the program you want.
- The three big buttons at the bottom,  rice cooking,  slow cooking, and  stewing,


over-rule the menu and the start button.

- Set the timer , if appropriate.
- Press the start button .
- To stop the appliance, press stop  once if the display is not counting down, or twice if the display is counting down.
- After using the appliance, let it rest for 15 minutes before using it again.





PREPARATION

- 1 Sit the appliance on a stable, level, heat-resistant surface.
- 2 Don't use the appliance near or below curtains, shelves, cupboards, or anything else likely to be damaged by the escaping steam.
- 3 Have oven gloves (or a cloth) to hand, and a heat-resistant mat or dinner plate to put the bowl on after cooking.
- 4 Put the bowl inside the cooker.
- 5 Give the bowl quarter of a turn each way.





POWER UP

- 6 Put the lid on the bowl.
- 7 Put the connector into the plug into the power socket.
- 8 The display will light up briefly.
- 9 The  light will blink.





RICE COOKING

- 1 Use the cup to put rice into the bowl.
- 2 Don't use more than 10 cups of rice.
- 3 The scale on the left inside the bowl is marked from 2 to 10.
- 4 Fill the bowl with water up to the number corresponding to the number of cups of rice.
- 5 Close the lid.
- 6 Press .
- 7 The  light will glow.
- 8 The outer segments of the display will blink while the food heats up.
- 9 The display will then show the remaining cooking time (13 minutes), and count down.
- 10 At the end of the cooking time, the appliance will go into "keep warm" mode.
- 11 The  light will glow.
- 12 Open the lid.
- 13 Lift out the bowl and set it down on a heat-resistant mat or dinner plate.
- 14 Press stop .
- 15 Use the spatula to turn and mix the rice, to let all the steam escape.
- 16 Sometimes the layer of rice in contact with the bowl will form a crust.
- 17 If you don't want it you can remove it with the spatula, after you've served the rice.




SLOW COOKING





- 1 Brown meat and vegetables (see "BROWN/SAUTE/SOFTEN/BOIL" on page 9).
- 2 Boil the cooking liquid (see "BROWN/SAUTE/SOFTEN/BOIL" on page 9).
- 3 Put the solid ingredients into the bowl, then add the cooking liquid.
- 4 Close the lid
- 5 Press .
- 6 The  light will glow.
- 7 The display will show 8 hours, and count down.
- 9 At the end of the cooking time, the appliance will go into "keep warm" mode.
- 10 The  light will glow.
- 11 Open the lid, remove the food, then press stop .

STEWING

- 1 Brown meat and vegetables (see “BROWN/SAUTE/SOFTEN/BOIL” on page 9).
- 2 Boil the cooking liquid (see “BROWN/SAUTE/SOFTEN/BOIL” on page 9).
- 3 Put the solid ingredients into the bowl, then add the cooking liquid.
- 4 Close the lid
- 5 Press .
- 6 The  light will glow.
- 7 The display will show 1 hour, and count down.
- 8 At the end of the cooking time, the appliance will go into “keep warm” mode.
- 9 The  light will glow.
- 10 Open the lid, remove the food, then press stop .

USING THE MENU







| menu | range | default |
|--|------------|---------|
|  meat | 10 min-1 h | 20 min |
|  soup | 1-5 h | 1 h |
|  yoghurt | 6-10 h | 8 h |
|  bread | 1-3 h | 3 h |

| menu | range | default |
|--|------------|---------|
|  fish | 10 min-1 h | 20 min |
|  steam | 30 min-2 h | 30 min |
|  porridge/risotto | 1-4 h | 1 h |
|  cake | 30 min-2 h | 40 min |

MEAT

- 1 Rub the meat all over with cooking oil.
- 2 Rub any seasonings over the surface of the meat.
- 3 Put a tablespoon of cooking oil in the bowl.
- 4 Lay the meat in the centre of the bowl.
- 5 Close the lid.

cooking time

- 6 Cooking time will depend on the type and weight of food.
- 7 Don't cook more than about 500g at a time.
- 8 We suggest cooking times of 10 minutes + 10 minutes per 100g of weight for beef.
- 9 Don't cook pork or poultry for less than 30 minutes.
- 10 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear.
- 11 Cook fish till the flesh is opaque throughout.
- 12 Use the menu button  to select .
- 13 The default time is 20 minutes.
- 14 You can use the h and min buttons while the display time is blinking.
- 15 Use the min button to move the display through the options, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55.
- 16 If you want to cook for 1 hour, press the h button.
- 17 To undo the 1 hour setting, press the h button again, while the display time is blinking.
-  If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 18 When you have chosen the cooking time, press start .
- 19 The display will count down.
- 20 At the end of the cooking time, the appliance will go into “keep warm” mode.
- 21 The  light will glow.
- 22 Open the lid, remove the food, then press stop .

⌚ **TIMER**

- You may use the delay timer with the soup 🍲 , yoghurt 🥛 , bread 🍞 , steam 🍵 , and porridge 🥣 programs.
- Do this immediately after setting the cooking time, and before pressing start ⏏ :
 - a) Press ⌚ .
 - b) The 🕒 light will glow, to remind you that you are using the delay timer.
 - c) Decide when you want your food to be ready.
 - d) For example, if it is 2.00 now, and you want it to be ready at 9.00, you must set the ready time to 7 hours.
 - e) Use the h and min buttons to set the ready time
 - f) Press start ⏏ .

🍲 **SOUP**

- 1 Brown meat and vegetables (see “BROWN/SAUTE/SOFTEN/BOIL” on page 9).
- 2 Put the solid ingredients into the bowl, then add the cooking liquid.
- 3 Close the lid.
- 4 Use the menu button 🗑 to select 🍲 .
- 5 Choose the cooking time.
- 6 The default time is 1 hour.
- 7 You can use the h and min buttons while the display time is blinking.
- 8 Use the min button to move the display through the options, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55 .
- 9 Use the h button to move the display through the options, 1, 2, 3, 4, and 5.
- 10 To undo the 5 hour setting, press the h button again, while the display time is blinking.
- ★ If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 11 You have the option of using the timer with this program (see TIMER).
- 12 Press start ⏏ .
- 13 The display will count down.
- 14 At the end of the cooking time, the appliance will go into “keep warm” mode.
- 15 The 🕒 light will glow.
- 16 Open the lid, remove the food, then press stop 🛑 .

🥛 **YOGHURT**

yoghurt culture





- 1 You may use 30ml (2 tablespoons) of:
 - a) Unflavoured live yoghurt – it must be fresh (look for a long expiry date).
 - Different brands will give different results.
 - b) Yoghurt you made previously.
 - The bacteria weaken over time, so you can only do this 10 times before using another new culture.
 - c) Freeze-dried yoghurt culture from a pharmacy or health food shop
 - If the instructions on the culture package differ from this guide, follow those on the package.

milk






- 2 You will need 1 litre of milk.
- 3 Whole milk gives thicker yoghurt than low fat milk.
- 4 To make it even thicker, you may add up to 8 tablespoons of powdered milk.
- 5 You may also use reconstituted powdered milk, or tinned evaporated milk.

making yoghurt

- 6 You need to kill the bacteria in the milk, to prevent them competing with the bacteria in the yoghurt culture.

- 7 While you are heating the milk, let the yoghurt culture get to room temperature.
- 8 Open the lid.
- 9 Use the STEAM (BROWN/SAUTE/SOFTEN/BOIL) program to heat the milk to just below boiling.
- 10 Switch off when small bubbles form round the edges of the bowl.
- 11 Leave the milk cool to between 37°C and 45°C.
- 12 Stir the yoghurt culture into the milk.
- 13 They must be thoroughly mixed, or the yoghurt will be lumpy.
- 14 Close the lid.
- 15 Use the menu button  to select .
- 16 Choose the cooking time.
- 17 The default time is 6 hours.
- 18 You can use the h and min buttons while the display time is blinking.
- 19 Use the min button to move the display through the options, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55.
- 20 Use the h button to move the display through the options, 6, 7, 8, 9, and 10.
- 21 To undo the 10 hour setting, press the h button again, while the display time is blinking.
- * If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 22 You have the option of using the timer with this program (see TIMER).
- 23 Press start .
- 24 The display will count down.
- 25 At the end of the cooking time, the appliance will go into standby mode.
- 26 It will not keep the yogurt warm.
- 27 Open the lid, remove the food, then press stop .






BREAD

- 1 Defrost frozen dough thoroughly before use.
- 2 Don't use more than 500g, or the dough might overwhelm the appliance.
- 3 Wipe the bowl with cooking oil.
- 4 Put the dough into the bowl.
- 5 Close the lid.
- 6 Use the menu button  to select .
- 7 Choose the cooking time.
- 8 The default time is 3 hours.
- 9 You can use the h and min buttons while the display time is blinking.
- 10 Use the min button to move the display through the options, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55.
- 11 Use the h button to move the display through the options, 1, 2, 3, 4, 5, and 6.
- 12 To undo the 6 hour setting, press the h button again, while the display time is blinking.
- * If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 13 You have the option of using the timer with this program (see TIMER).
- 14 Press start .
- 15 The display will count down.
- 16 At the end of the cooking time, the appliance will go into "keep warm" mode.
- 17 The  light will glow.
- 18 Open the lid, remove the food, then press stop .



FISH

- 1 Rub the fish all over with cooking oil.
- 2 Rub any seasonings over the surface of the fish.
- 3 Put a tablespoon of cooking oil in the bowl.
- 4 Lay the fish in the centre of the bowl.
- 5 Close the lid.

cooking time

- 6 Cooking time will depend on the type and weight of food.
- 7 Don't cook more than 500g at a time.
- 8 We suggest cooking times of 10 minutes per 100g of weight.
- 9 Cook fish till the flesh is opaque throughout.
- 10 Use the menu button  to select .
- 11 The default time is 20 minutes.
- 12 You can use the h and min buttons while the display time is blinking.
- 13 Use the min button to move the display through the options, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55.
- 14 If you want to cook for 1 hour, press the h button.
- 15 To undo the 1 hour setting, press the h button again, while the display time is blinking.
- ★ If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 16 When you have chosen the cooking time, press start .
- 17 The display will count down.
- 18 At the end of the cooking time, the appliance will go into "keep warm" mode.
- 19 The  light will glow.
- 20 It's best to remove the food as soon as it has cooked, to prevent it drying out.
- 21 Open the lid, remove the food, then press stop .




STEAMING

- 1 Fill the bowl with cold water up to the 6 mark.
- 2 Sit the basket inside the top of the bowl.
- 3 Put the food into the basket.
- 4 For uniform cooking, cut all pieces of food to roughly the same size.
- 5 For peas, or anything that'll break up or drop into the water, make a parcel with aluminium foil.
- 6 Take care when removing the parcel – wear oven gloves and use plastic tongs/spoons.
- 7 Close the lid.
- 8 Use the menu button  to select .
- 9 Choose the cooking time – these should cook within the 30 minute default time:


| food (fresh) | quantity |
|----------------------|-----------------|
| green beans | 200g |
| broccoli | 200g |
| brussels sprouts | 200g |
| cabbage | quarter |
| carrots (sliced) | 200g |
| corn cobs | 2 |
| potatoes (quartered) | 400g |

cooking times & food safety

- 10 Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- 11 You should cook leaf vegetables as little as possible, to keep them green and crisp. Plunging them into iced water will stop the cooking process.
- 12 The default time is 30 minutes.
- 13 You can use the h and min buttons while the display time is blinking.
- 14 Use the min button to move the display through the options, 30, 35, 40, 45, 50, and 55.
- 15 Use the h button to move the display through the options, 1 and 2.
- 16 To undo the 2 hour setting, press the h button again, while the display time is blinking.
- ★ If you do nothing for 2 minutes, the appliance will revert to standby mode.

- 17 You have the option of using the timer with this program (see TIMER).
- 18 Press start .
- 19 The display will count down.
- 20 At the end of the cooking time, the appliance will go into “keep warm” mode.
- 21 The  light will glow.
- 22 It's best to remove the food as soon as it has cooked, to prevent it going soggy.
- 23 Open the lid, remove the food, then press stop .

BROWN/SAUTE/SOFTEN/BOIL

- 1 You may use the STEAMING  program at its default setting, with the lid open, as a high temperature pan for 30 minutes, prior to cooking with another program.
- 2 Use it with a little oil to brown meat and vegetables, to sauté, to soften onions, celery, leeks, etc.
- 3 Use it with water or stock to pre-heat cooking liquids.
- 4 When you switch to the main program, the appliance is warmed up, and some or all of your ingredients will already be in the bowl.
- 5 You don't then have to wash the pan you would have used during preparation.






PORRIDGE/RISOTTO

- 1 Use the cup to put the grain (rice, oatmeal, etc.) into the bowl.

porridge

- a) Use the scale on the right, inside the bowl, which is marked from ½ to 1½.
- b) Don't use more than 1½ cups.






congee

- a) Use the scale on the centre, inside the bowl, which is marked from 1 to 3.
- b) Don't use more than 3 cups.
- 2 Fill the bowl with water up to the number corresponding to the number of cups of grain.
- 3 Close the lid.
- 4 Use the menu button  to select .
- 5 Choose the cooking time.
- 6 The default time is 1 hour.
- 7 You can use the h and min buttons while the display time is blinking.
- 8 Use the min button to move the display through the options, 5, 10, 15, 20, 25, 30, 35, 40, 45, 50, and 55.
- 9 Use the h button to move the display through the options, 1, 2, 3, and 4.
- 10 To undo the 4 hour setting, press the h button again, while the display time is blinking.
- * If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 11 You have the option of using the timer with this program (see TIMER).
- 12 Press start .
- 13 The display will count down.
- 14 At the end of the cooking time, the appliance will go into “keep warm” mode.
- 15 The  light will glow.
- 16 Open the lid, remove the food, then press stop .




risotto – follow the recipe on page 17

CAKE



- 1 Defrost frozen dough thoroughly before use.
- 2 Don't fill the bowl above the 6 mark on the left scale, or the dough might overwhelm the appliance.
- 3 Wipe the bowl with cooking oil.
- 4 Put the dough into the bowl.
- 5 Close the lid.

- 6 Use the menu button  to select .
- 7 Choose the cooking time.
- 8 The default time is 40 minutes.
- 9 You can use the h and min buttons while the display time is blinking.
- 10 Use the min button to move the display through the options, 30, 35, 40, 45, 50, and 55.
- 11 Use the h button to move the display through the options, 1 and 2.
- 12 To undo the 2 hour setting, press the h button again, while the display time is blinking.
- * If you do nothing for 2 minutes, the appliance will revert to standby mode.
- 13 When you have chosen the cooking time, press start .
- 14 The display will count down.
- 15 At the end of the cooking time, the appliance will go into "keep warm" mode.
- 16 The  light will glow.
- 17 It's best to remove the food as soon as it has cooked, to prevent it going soggy.
- 18 Open the lid, remove the food, then press stop .

KEEP WARM

- If you want to use the keep warm feature after a program that doesn't support it, then, when the only thing showing on the display is the blinking  light, press .
- Press stop  to exit the feature.

CARE AND MAINTENANCE

- 1 Unplug the appliance and let it cool.
- * Remove the plug from the power socket, then remove the connector from the power inlet on the appliance.
- 2 With the lid closed, grip the top of the filter and lever it out of the lid.
- 3 Turn it over, to expose the markings on the front edge.
- 4 Hold the filter lid fast, and turn the rest of the filter towards the open padlock .
- 5 Press on the tabs at the bottom of the inner lid () , and pull it off the appliance.
- 6 Hand wash all removable parts.
- 7 Wipe all surfaces with a clean damp cloth.
- 8 Don't put any part of the appliance in a dishwasher.
- 9 Reassemble the filter, and replace it in the lid.
- 10 Replace the inner lid in the lid.

recipes

“cup” means the 180ml rice measuring cup supplied with the appliance

veggie and couscous chilli

slow cook 

- 1 tbsp oil
- 1 large onion
- 2 cloves garlic
- 1 each of red, yellow and orange peppers
- 1 jar green jalapenos
- 1 tin kidney beans
- 1 tin cannellini beans
- 1 tin butter beans
- 1 tin chopped plum tomatoes
- 2 tbsp chilli powder
- 2 tbsp oregano
- 1 tsp ground coriander
- 2 tsp cumin
- 1 tbsp tomato purée
- 1 tsp sugar
- 2 tbsp hot tomato sauce (Heinz fiery tomato sauce or similar)
- 850ml vegetable stock
- 120-240ml couscous

to serve

- grated cheese
- 1 small tub sour cream
- small bunch coriander finely chopped

Firstly turn on your Russell Hobbs Multi Cooker, select the steam program, and add the oil. Add the chopped onion and garlic and let them soften, this should take a couple of minutes. Then add the rest of the ingredients except the couscous. Note: With the beans – rinse and drain before adding to the cooker. Select the slow cook button. This program is an 8 hour cycle – perfect if you are going out to work. With around 30 minutes to go add the couscous. If the cycle has already reached the end just select the Steam setting again and leave for about 20 minutes. Serve in a bowl with a handful of cheese a drizzle of sour cream and a sprinkle of fresh coriander. **Top Tip:** if you just want a classic veggie chilli, don't put the couscous in.

home-made yoghurt in the multi cooker

yoghurt 

- 1200ml whole milk
- 100ml plain yoghurt (full fat) flavour option
- 50g frozen mix summer berries
- 1 tbsp clear honey

Pour the milk into your Russell Hobbs Multi Cooker and select the steam program. Allow the milk to heat up until it begins to bubble at the edges. Turn the Multi Cooker off and allow the milk to cool to about 37 degrees.

Once the milk has cooled add the yoghurt and mix well, removing all lumps. Select the yoghurt program. When the program is complete take out and place in the fridge to completely cool. Meanwhile, place the mixed berries in a pan and heat gently, add the honey and cook until the fruit begins to fall. Take off the heat and cool. Mix the fruit and the yoghurt together. If you want to store your yoghurt you must sterilize the jars you are going to use. Place them in the oven at around 100 degrees for 10 minutes or so. You do not want them in for too long as they could crack. The yoghurt will last for up to a couple of weeks.

fiery NY beef chilli

- 450g braising beef
- 1 tbsp olive oil
- 2 onions
- 3 garlic cloves
- 2 tbsp cumin
- 2 tbsp chilli powder
- 1 tbsp cayenne
- 1 tbsp smoked paprika or chipotle powder
- 2 tbsp tomato sauce
- 2 tins tomatoes
- 1 green pepper
- 1 bay leaf
- 1 tbsp salt
- 1 tsp pepper
- 1 tin kidney beans – add at the end
- large handful fresh basil

Peel and chop the onions and garlic. Chop the beef, tomatoes and pepper into bite sized chunks. Place the oil in your Russell Hobbs Multi Cooker and select the steam program. After 1 minute add the meat chunks and brown, turning occasionally – leave the lid open so you can check the meat. When browned slightly, take the meat out of the Multi Cooker and leave in a bowl. Add the onions, garlic and all the herbs to the oil in the Multi Cooker and stir well. When the onions have softened, place the meat back into the bowl. Then place everything but the kidney beans into the bowl, stir well. Close the lid and select the stew option. After an hour check the meat – if it is still a little tough, add a little water so it does not go dry, and run the meat program for an additional 30 minutes.

Moroccan fish taginefish 

- 1 onion, coarsely chopped
- 2 garlic cloves, finely chopped
- 1 red pepper, chopped or sliced in strips
- 2 sticks celery - sliced
- 2 tomatoes, chopped
- 1 tsp whole or ground cumin seeds
- 1 tsp ground ginger
- 1 tsp turmeric
- 1 cinnamon stick
- 1 tbsp harissa paste
- 120ml white wine
- 120ml fish stock
- 1 pinch of saffron (or a tsp tomato purée)
- 675g fish – such as cod, salmon, finnan haddock *
- salt and pepper to taste
- 1 lemon
- handful of green olives
- small bunch of coriander

* Most supermarkets do fish pie mixes – one of these would work a treat!

Add all of the ingredients except the coriander to your Russell Hobbs Mutli Cooker and select the fish program setting. Depending on the size of your fish pieces cook for between 40 – 60 minutes, until fish becomes flaky. Stir in the chopped coriander, check the seasoning and serve immediately. This would be great with couscous.

split pea and ham hock soup

slow cook 

1150ml chicken stock
225g split peas
1 onion, diced small
2 carrots, diced small
1 celery stick, diced small
2 garlic cloves, minced
1 tbsp fresh thyme, finely chopped
1 bay leaf
1 ham hock
pepper

Select the slow cook program on your Russell Hobbs Multi Cooker and place the Ham Hock in the pot. Add the split peas, onion, carrots, celery, garlic, thyme, bay leaf, and pour in the hot chicken stock; season with pepper.

When the program has finished, remove ham hock from pot. Discard skin and bones; dice meat. Discard the bay leaf. Lightly mash peas with the back of a wooden spoon. Return ham to soup and season to taste with salt and pepper. Heaven in a bowl!

Top Tip: If it is a big hock you can keep some of the ham back for sandwiches.

salmon with a spicy rub

fish 

2 salmon fillets – skin on
1 tsp olive oil
1 tsp paprika
1 tsp chili powder
½ tsp cumin
pinch salt and pepper
1 tsp soft brown sugar
1 lemon

Mix the paprika, chilli powder, cumin sugar and the salt and pepper in a bowl. Take your Salmon fillets and sprinkle on the rub. Turn on your Russell Hobbs Multi Cooker and select the fish program. Add the oil to the bowl and after a couple of minutes when the oil has heated add the fillets skin down and close the lid. This is a great combination of steaming and pieces of fish but you get a crispy skin. Serve with a wedge of lemon – a great light meal.

chocolate brownie cake

cake 

170g butter unsalted, melted
340g sugar
170g cocoa powder
75g plain flour
3 large eggs, lightly beaten
1 tsp vanilla essence
a good pinch salt
110g milk chocolate drops
optional vanilla ice cream, for serving

Line the bowl of your Russell Hobbs Multi Cooker with a large piece of foil, and then generously butter the foil. Whisk together the melted butter, sugar, cocoa powder, flour, eggs, vanilla and the salt in a medium bowl. Fold in the chocolate chunks. Scrape the batter out into the prepared insert in an even layer. Close the lid and cook on the cake program. You need to change the default time to 1 hour 30 minutes; the cake should be set around the edges and slightly gooey in the centre.

Serve the cake warm, scooped into a bowl and topped with ice cream.

irish stew with goats cheese dumplings

stew 

for the stew:

- 1.8kg lamb shoulder
- olive oil
- 5 rashers streaky bacon, chopped into bite sized pieces
- 3 garlic cloves
- salt and pepper to taste
- 950ml lamb stock
- 1 large onion, diced
- 2 carrot, diced
- 2 celery sticks, diced
- 2 sprigs fresh rosemary
- 2 tbsp tomato purée

for the dumplings:

- 100g self raising flour
- 50g suet
- 1 tsp baking powder
- 1 tsp salt
- 5 tbsp water
- 40g soft goat's cheese
- 1 tsp parsley, marjoram and thyme
- 1 tsp pepper

Take all the meat off the bone and chop into bite sized chunks. Slice the bacon and chop the onion, carrots and celery. Turn on your Russell Hobbs Multi Cooker and select the Steam program. Place the onions with the oil into the bowl and cook for a few minutes until they soften. Add the meat, garlic, rosemary and the other vegetables, and cook for about 5 minutes. Add the stock and the tomato purée and select the stew option.

The dumplings: place the flour, baking powder, herbs and suet into a bowl add the water and then mix in the goat's cheese. Portion into 6 dumplings and leave to rest for 20 minutes.

In a cup add the cornflower and a little cold water and mix until smooth.

When the stew has had 30 minutes left on the timer add the cornflower mix and stir well. Then place the dumplings into the stew. Close the lid and leave until the end of the program. A fabulous bowl of comfort food!

Note: if you do not have any cooked lamb – take a shoulder and take the meat off the bone – chop into bite sized chunks. Do as you would with the cooked lamb but select the slow cook option instead of the stew program. When done, go back to the above recipe from the dumplings moment.

steamed artichoke

steam 

- 2 globe artichoke
- 1 lemon
- fresh herb sprigs such as tarragon, mint, parsley and/or thyme
- 1 clove garlic, peeled and sliced

Cut the top quarter off the artichokes, snap off and discard any battered outer leaves. Rub the cut surfaces with a slice of lemon. Cut the stem flush with the artichoke body. Slice the remaining lemon and place that in the steaming basket of your Russell Hobbs Multi Cooker. Add the sprigs of fresh herbs and the garlic to the basket and place the Artichoke on top. Fill with water to the 2 level on the rice scale on the inside of the bowl. Place the steaming basket into the bowl and close the lid. Select the steaming program. The artichoke is cooked when the outer leaves can be easily removed. Serve the artichoke warm or cold with a vinaigrette. Amazing!

pearl barley and borlotti bean one-pot

stew 

- 1 tbsp olive oil
- 1 tin borlotti beans, drained and rinsed
- 1 onion, finely chopped
- 175g pearl barley
- 1 tin tomatoes chopped
- 1 tbsp tomato purée
- salt and pepper to taste
- 1ltr vegetable stock
- 125 ml dry red wine
- handful of parsley, chopped
- hot chilli oil, to serve (optional)

Place the oil in your Russell Hobbs Multi Cooker and add the onion and a pinch of salt; select the steam program and cook the onions till soft. Add the wine and cook for a few minutes. Add the pearl barley, and stir well until it begins to take on the colour of the wine. Stir in the beans, tomatoes, and hot stock. Select the stew program. Check after 30 minutes that there is enough liquid in the pot. Serve with a splash of chili oil and serve hot, either on its own or with some fresh crusty bread.

syrup sponge pudding

steam 

- 115g butter
- 100g caster sugar
- 2 eggs, beaten
- ¼ tsp vanilla essence
- 175g self raising flour
- 2 tbsp milk
- 4 tbsp golden syrup

Grease a two pint oven-proof bowl or pudding basin.

In large bowl, cream together the butter and sugar. Add, a little at a time, the beaten eggs, vanilla and flour, until well mixed. Fold in milk to achieve a smooth consistency.

Pour the syrup into the bottom of prepared basin and layer the mixture over the top. Cover the basin with baking parchment and then with foil and tie with string to secure it. Place in your Multi Cooker (make sure there is room all around the bowl). Add boiling water to the Multi Cooker, about an inch lower than the lip of the bowl. Select the Steam program for 1 to 1½ hours, or until pudding springs back when touched. Invert onto serving plate and serve warm. This is a great pudding any time of the year!!

white loaf

bread 

- 1 tbsp golden syrup
- 1 tbsp melted butter
- 320ml warm milk
- 1 sachet yeast
- 500g strong white flour
- 1 tsp salt

In a bowl, place the flour and salt and mix well. Add the yeast sachet and add the melted butter and golden syrup. Finally add the warm milk and knead into a ball. Add a little extra flour if the mix is very sticky. Cover and leave in a warm place for 10 minutes. Take out and knead again well. Place back in the bowl, cover and leave again for 10 minutes. Then place the bread in your Russell Hobbs Multi Cooker and select the bread program. Check when the display shows 2.30. Turn the bread over and cook for the last 30 minutes – this will help to give the top of the loaf a little colour and a crunch. Serve with lashings of butter.

soda bread

- 1 packet soda bread mix
- 350 ml water
- butter to grease the bowl

Firstly grease the base and lower sides of the machine bowl with a little butter. This stops the bread from sticking to the sides when baking. Turn on your Russell Hobbs Multi Cooker and select the bread option. The default time of 3 hours will show. Select the timer and reduce the time to 2 hours 15 minutes. In a large baking bowl place the packet mix and the water and combine by hand. This will take a minute or so. Then place the mix in the now warm bowl, it should almost cover the entire base of the bowl. With a plastic spatula divide the bread dough into quarters. Close the lid. After 1 hour 45 minutes check on the bread – the base should be golden brown and have a hollow sound to it when tapped. Turn the loaf over and leave for the last half an hour – this is so the top of the loaf becomes slightly crispy. Take out and place on a cooling tray for as long as you can resist the smell of warm bread. Eat with salted butter on its own or with a meal.

Top Tip: don't leave the bread in after it has finished cooking as it will end up being a bit soggy.

porridge**porridge/risotto** 

- 1½ cups oats
- water
- 1 large tsp salt
- 2 tsp sugar
- to serve
- dark muscovado sugar
- cream or milk
- a small tot of whisky – optional

Using the cup provided place two measures into the Multi Cooker bowl. Add the salt and the sugar – this means you get a good start to your end flavour from the start of the cooking process. Fill with water to the 1½ line on the bowl marked porridge. Close the lid and select the porridge/risotto option. It will take 1 hour. If you are doing less reduce by 15 minutes per ¼ less oats. If you feel the urge you can stir it during the process but only if you want to.

Top Tip: this batch will serve 6 easily so you can pop it in the fridge once cooled and use it over a couple of days ... mmmm.

You could add chopped dried apricots or halved prunes (stoned) into the mix when there are about 15 minutes left to cook if you fancy an alternative to your porridge!

nutty porridge**porridge/risotto** 

- ½ cup rolled oats,
- water
- 120ml milk
- 3 tbsp desiccated coconut
- 1 tsp cinnamon
- to serve
- golden syrup
- nibbed almonds

Place the oats, cinnamon, milk, and coconut in your Multi Cooker. Add enough water to reach the ½ line on the porridge scale. Select the porridge/risotto program. When finished, drizzle over a little golden syrup and sprinkle nibbed almonds on the top. Serve immediately.

multi-cooker beetroot risotto

- 2 tbsp olive oil
- 400g beetroot, fresh
- 1 onions
- 2 cloves garlic
- 250g arborio rice for risotto
- 250 ml white wine
- 1 tsp thyme fresh
- 900 ml vegetable or chicken stock

to finish

- 100g plain low fat yoghurt
- 1 tbsp parsley finely chopped
- 1 tbsp butter

Firstly turn your Russell Hobbs Multi Cooker and select the porridge/risotto program. Finely chop the garlic cloves, onions and peel and chop the beetroot into small cubes. Place them into the Multi Cooker and sauté for around 10 minutes until the onions have softened. Add the rice and stir well. Close the lid and allow to cook for another 3- 4 minutes. Add the wine, stir and again allow to cook for 3-4 minutes. Add the chopped thyme and hot stock. When the program has finished, test the rice to make sure it is cooked – it should have a slight bite to it but not hard. If not quite done add a little water and extend the cooking time for a couple of minutes. Stir in the butter – this gives the risotto its shine. Serve with a dollop of the yoghurt and sprinkle with parsley. This is a really good as a starter or as a light lunch option.

savoury ricerice 

- 2 cups of rice
- water
- 1 vegetable stock pot - dissolved
- 2 sticks celery, chopped
- 1 pepper, chopped
- 2 carrots, chopped
- 1 pinch saffron (turmeric will do)
- optional
- a handful of peas

Place the rice into the bowl and fill with water to the 2 mark on the Rice measurement in the bowl. Add the other ingredients, stir thoroughly, then close the lid and select the rice option. When the water has been absorbed the machine will beep. If the rice is not quite done, leave of a few minutes with the lid closed to continue to steam.

tomato big soupsoup 

- 1 onion chopped
- 1 tbsp olive oil
- 1 tin chopped tomatoes
- 2 tomatoes, chopped
- 1 sweet pointed pepper
- 1 pt hot chicken stock
- 2 medium potatoes, peeled and cubed
- 1 tsp mixed herbs
- 1 tbsp tomato purée
- 1 tsp cracked black pepper

Select the Soup program on your Russell Hobbs Multi Cooker. Add the oil and the chopped onion and pepper. Cook until the onions are soft then add the other ingredients, stir well and close the lid. Before serving check the flavours then serve with crusty bread.

chorizo, cabbage and apple soup

soup 

- ¼ of a chorizo sausage, chopped small
- 1 onion, finely chopped
- 1 apple, peeled and finely chopped
- 2 sticks celery, finely chopped
- 2 carrots, finely chopped
- 2 tomatoes, roughly chopped
- ¼ spring cabbage, finely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp tomato purée
- 1 tsp cayenne pepper
- a good pinch salt and pepper
- 850ml vegetable stock

Place the chorizo, onion and garlic into your Russell Hobbs Multi Cooker and select the steam program. Once the onions have softened after a couple of minutes add all the other ingredients and stir well. Close the lid and select the soup program. This is a great soup and if you leave it overnight in the fridge, the flavour will develop further.

chicken with tomatoes and mushrooms

meat 

- 2 chicken breasts
- 1 tsp olive oil
- 450g brown mushrooms, chopped
- 2 garlic cloves, minced
- 1 tin plum tomatoes
- a good slug worcestershire sauce
- 1 tbsp tomato sauce
- 1 tsp dried oregano
- salt and pepper to taste

Select the meat program on your Russell Hobbs Multi Cooker and add the oil to the bowl. Season the chicken well with salt and pepper and place in the hot bowl. Seal both sides for a minute or so, then add the crushed garlic and the chopped mushrooms – cook for a further 3-4 minutes, turn the chicken once. Add the chopped tinned tomatoes and the Worcester sauce, tomato sauce and oregano. Cook on, turning once more. When finished check the flavour and that the chicken is cooked then serve with pasta, potatoes or rice. A quick and tasty store cupboard supper.

stout-braised ribs with maple and soy

meat 

- 1kg belly pork ribs
- 1 tsp oil
- 1 onion, diced
- 3 garlic cloves, chopped
- 350ml guinness (or other stout)
- 240ml beef or pork stock
- 60ml maple syrup (honey would work just as well)
- 2 tbsp dark soy sauce

Place the oil in your Russell Hobbs Multi Cooker and select the meat program. Change the time to 1 hour 45 minutes. Add the ribs and brown for 5 or so minutes – turning occasionally. When done take the ribs out of the pot and add the onions and the garlic and let them cook for a couple of minutes to soften.

Place the ribs back into the pot and stir in the Guinness, stock, syrup, and soy. Once finished, check the sauce for flavour and then serve immediately. A great starter or as part of a pick and mix lunch.

one pot brisket supper

- 1kg brisket joint
- 50g chorizo sausage, sliced
- 2 garlic cloves, peeled and finely chopped
- 2 red onions, peeled and chopped
- 6-8 small potatoes cut into chunks – skins on
- 2 carrots, chopped chunky
- 3 celery stick, chopped chunky
- 600 ml hot beef stock
- 1 tin chopped tomatoes
- 2 tbsp tomato purée
- 2 bay leaves
- 2 tbsp mixed herbs
- 2 good slugs worcestershire sauce
- 1 tbsp fresh rosemary
- salt and pepper to taste

Select the Steam program on your Russell Hobbs Multi Cooker and after 1 minute add the chorizo slices. When they begin to give off a little oil add the well-seasoned brisket joint. After a couple of minutes turn the joint and seal on the other side. When done add the onions and veg – note if you have any other root vegetable that need using up pop them in. When the onions begin to soften then add the remaining ingredients and then select the slow cook program. It will come up with 8 hours but this will probably be ready to eat after 5 hours. It will do no harm leaving it for the 8 hours.

Enjoy!



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