

MULTI-COOKER

RECIPES



For more recipe inspiration
visit kitchenaid.com.au or kitchenaid.co.nz



KitchenAid

FRENCH CHICKEN CASSEROLE

- 4 slices bacon, roughly chopped
- 2 chicken sausages
- 1 tbs olive oil
- ¼ cup (35g) plain flour
- salt flakes and freshly ground black pepper to taste
- 1kg mixed chicken pieces
- 1 medium onion, chopped
- 1 red and green capsicum, diced
- 2 cloves garlic, finely chopped
- 1 tsp each dried thyme and rosemary
- ½ cup (125ml) dry white wine
- 2 x 400g cans cannellini beans, rinsed and drained

- 1 Preheat KitchenAid® Multi-Cooker on Saute setting. Add bacon; cook until crisp, stirring with KitchenAid® Stir Tower on low speed. Remove bacon and set aside. Add sausages, cook 6 minutes, until well browned, stirring with the Stir Tower on 2 minute intermittent setting. Remove sausages, roughly chop and set aside. Remove Stir Tower.
- 2 Combine flour, salt and black pepper. Coat chicken pieces in flour. Add olive oil to Multi-Cooker. Brown chicken in batches on Sear setting. Remove chicken and set aside.
- 3 Reduce heat to Saute setting. Add onion, capsicum, garlic, thyme and rosemary. Cook 5 minutes or until softened, stirring with Stir Tower on low speed. Stir in wine. Remove Stir Tower. Return sausages, chicken and bacon to Multi-Cooker.
- 4 Cover and cook on simmer setting for 20 minutes. Fold in beans. Cover and cook a further 15 minutes or until chicken is cooked.



FRESH TOMATO HERB SOUP

1 tbs olive oil
1 onion, chopped
1 clove garlic, finely chopped
9 medium ripe tomatoes, coarsely chopped
3 cups (750ml) vegetable or chicken stock
¼ cup (3 tbs) of combined fresh chopped basil, marjoram and oregano leaves *
1 tsp whole fennel seeds or 2 tsp ground fennel
salt and freshly ground black pepper to taste
½ cup (100g) uncooked small pasta such as risoni or pearl (Israeli) cous cous
½ cup (80g) shredded mozzarella cheese
shredded fresh basil to serve

- 1 Set KitchenAid® Multi-Cooker to Soup setting. Heat oil on Soup/Step 1. Add onion and garlic; sauté 5 minutes stirring with the KitchenAid® Stir Tower on low speed.
- 2 Press button for Soup/Step 2. Add tomatoes, stock, basil, marjoram, oregano, fennel seeds, salt and pepper; bring to a boil.
- 3 Press button for Soup/Step 3; cover and cook 25 minutes, stirring on 2 minute intermittent setting. Turn off Multi-Cooker and remove insert to heatproof surface. Allow to cool.
- 4 Purée soup in batches to desired consistency in KitchenAid® food processor or blender. Return soup to Multi-Cooker; bring to the boil on Boil/Steam setting. Add pasta; cook for 7 minutes or until tender. Sprinkle with cheese and shredded basil to serve.

* 1 tbs fresh chopped herbs can be replaced with
1 tsp dried herbs if desired.



Makes 8 servings

MUSHROOM RISOTTO

6 cups (1.5 litres) vegetable stock	½ tsp salt flakes
4 tbs olive oil	2 cups (400g) Arborio rice
40g butter	½ cup (125ml) cream or coconut cream
1 onion, finely chopped	¼ cup grated Parmesan cheese
¼ cup fresh Italian parsley, finely chopped	salt and freshly ground black pepper
¼ cup dry white wine	
500g mushrooms such as flats, Swiss Browns, Shiitake, roughly chopped	

- 1 Bring stock to the boil in a large saucepan. Reduce heat to low; cover and keep warm.
- 2 Set KitchenAid® Multi-Cooker to Risotto setting. Add 2 tbs olive oil and butter; heat on Risotto/Step 1 until mixture is bubbly. Add onion and parsley, cook 30 seconds stirring with KitchenAid® Stir Tower on low speed. Add wine; cook 5 minutes or until wine evaporates. Set Stir Tower to intermittent 2-minute setting. Add mushrooms and salt; cook about 10 minutes or until mushrooms are lightly golden. Set mushrooms aside.
- 3 Heat remaining olive oil in Multi-Cooker. Add rice; cook 2 minutes or until edges of rice become translucent, stirring with Stir Tower on low speed.
- 4 Press button for Risotto/Step 2. Add ½ cup warm stock, cooking until stock is absorbed. Continue adding stock ½ cup at a time, cooking and stirring (with Stir Tower on low speed) after each addition of stock until stock is absorbed and used. Add mushrooms and stir until rice is creamy.
- 5 Turn off heat; stir in cream or coconut milk and cheese. Season with salt and pepper. Serve immediately.



COCONUT PRAWN CURRY

- | | |
|----------------------------------|---|
| 1 tbs vegetable oil | salt and freshly ground black pepper to taste |
| 1 cup button mushrooms, sliced | small broccoli, cut into small florets |
| 2 carrots, thinly sliced | 1 cup (250ml) chicken stock |
| ½ red capsicum, cut into strips | ½ cup (125ml) coconut milk |
| 1 onion, finely chopped | 350g raw prawn meat |
| 3 cloves, garlic, finely chopped | juice of ½ lime |
| 1 tbs plain flour | |
| 2 tsp – 1 tbs curry powder | |

- 1 Heat oil in KitchenAid® Multi-Cooker on Saute setting. Add mushrooms; cook 5 minutes until mushrooms are lightly browned, stirring with KitchenAid® Stir Tower on low speed. Add carrots; cook 2 minutes. Add capsicum, onion and garlic; cook 5 minutes. Stir in flour, curry powder, salt and pepper and broccoli; cook 1 minute.
- 2 Stir in stock and coconut milk; cook 3 minutes or until vegetables are almost tender and sauce begins to thicken, stirring constantly with Stir Tower on low speed. Remove Stir Tower; reduce heat to Boil/Steam setting. Stir in prawns; cover and cook 3 to 5 minutes or until prawns are cooked. Stir in lime juice.

Serving Suggestion: Serve with hot cooked basmati rice, chopped peanuts, golden raisins, mango chutney and/or chopped fresh coriander.



RICH CHOCOLATE PUDDING

1/3 cup (75g) castor sugar
3 tbs dark or Dutch cocoa
3 tbs cornflour
400ml milk*
1 egg
1/2 tsp vanilla extract
40g dark chocolate, finely chopped
whipped cream and grated chocolate (optional)

- 1 Combine sugar, cocoa and cornflour in KitchenAid® Multi-Cooker; whisk in milk until smooth. Cook on Boil/Steam setting, stirring constantly with KitchenAid® Stir Tower on medium speed until mixture boils; boil 1 minute, stirring constantly.
- 2 Whisk egg in small bowl with 1/2 cup hot milk. Pour egg mixture back into Multi-Cooker in a thin steady stream, stirring constantly with Stir Tower on medium speed. Cook and stir 3 minutes or until custard is thick and creamy.
- 3 Turn off heat; stir in vanilla and chocolate, stir lightly until chocolate melts. Spoon pudding into serving dishes. Serve immediately or cover and refrigerate until ready to serve. Garnish with whipped cream and grated chocolate.

* For a richer flavour you can use 300ml milk and 100ml cream.

Rich Mocha Pudding: Add 1 to 1 1/2 tsp instant coffee granules to sugar mixture in step 1.

