

**Amie Harper**

**Appliance: Philips Deluxe All-in-One Cooker**

**Recipe: Bolognese Sauce**

Prep + Cooking time: 45 mins

Serves 4

### *Ingredients*

1 tbsp. olive oil  
1 medium onion, chopped  
1 medium carrot, diced  
1 stick celery, diced  
70g mushrooms, chopped  
500g lean minced beef  
2 tbsp. tomato paste  
400g tinned chopped tomatoes  
2 tbsp. mixed herbs  
1 garlic clove, chopped  
90ml red wine

### *Method*

Put the oil, onion, garlic, carrot, celery, mushrooms and meat into the inner pot.

Touch the SAUTÉ/SEAR menu to select SAUTÉ/SEAR HIGH TEMP program, set cooking time for 13 minutes and press START (Do not close the lid).

Cook for 8 minutes then add the tomato paste, chopped tomatoes, mixed herbs and red wine. Continue with the program for another 5 minutes.

Touch the PRESSURE COOK menu to select BEEF/LAMB program, set cooking time for 30 minutes and press START and lock the lid.

**TIP:** Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar.

When choosing SAUTÉ/SEAR make sure to keep the top lid OPEN for the entire time. When choosing STEW/CURRY turn the pressure regulator to the VENT position.

**Amie Harper**

**Appliance: Philips Deluxe All-in-One Cooker**

**Recipe: Shepherd's Pie**

Prep + Cooking time: 60 mins

Serves 4

### *Ingredients*

3-4 cups bolognese recipe:

Add:

1 cup peas

$\frac{3}{4}$  cup tasty cheese grated

1 large or 2 small sweet potatoes (500g), peeled, sliced into wedges

2 tbsp. butter

A splash of cream

Salt and pepper

### *Method*

To cook potatoes

1. Place 1 cup of water into the inner pot and add steam tray.
2. Place wedges on steaming tray and close the lid. Touch the PRESSURE COOK menu to select STEAM program, set cooking time for 10 minutes and press START.
3. Remove potatoes and discard water from the pot and place potatoes into a bowl.
4. Mash potatoes with butter, cream, salt and pepper.

To assemble/bake Shepherd's Pie:

Place cooked bolognese in the base of the inner pot and stir through 1 cup peas. Spoon mash evenly onto the top of the bolognese making sure to cover all bolognese. Sprinkle with  $\frac{3}{4}$  cup cheese

Touch the MULTICOOK menu to select BAKE and set timer to 40 minutes.

**TIP:** When choosing PRESSURE COOK turn the pressure regulator to the SEAL position.

**Amie Harper**

**Appliance: Philips Deluxe All-in-One Cooker**

**Recipe: Chilli con carne**

Prep + Cooking time: 8 mins

Serves 2

### *Ingredients*

100g bacon, chopped  
1 x 400g can red kidney beans, washed, drained  
2 tbsp. Mexican chilli powder  
2 cups bolognese sauce  
1 bunch coriander, chopped  
1/2 cup sour cream  
1 cup tasty cheese, grated (optional)  
1 long red chilli chopped  
1 lime, sliced

### *Method*

Place the bacon into the inner pot.

Touch the SAUTÉ/SEAR menu to select SAUTÉ/SEAR HIGH TEMP program, set cooking time for 8 minutes and press START (Do not close the lid).

Cook for 3 minutes and add the red kidney beans, chilli powder and the leftover bolognese sauce. Cook for an additional 5 minutes.

Remove Chilli from AIO and top with coriander, sour cream, chilli, tasty cheese and a squeeze of lime to serve.

**Amie Harper**

**Appliance: Philips Deluxe All-in-One Cooker**

**Recipe: Moussaka**

Prep + Cooking time: 1 hour

Serves 4

### *Ingredients*

3 cups bolognese recipe

Add:

2 tbsp. olive oil

2 eggplants, sliced

1 cup natural yoghurt

1 egg yolk

100g feta cheese, crumbled

### *Method*

Place pot in the AIO Cooker, set to SAUTE/SEAR, set timer to 10 minutes.

Add 1 tbsp. oil and allow to heat. Add eggplant and cook in batches, turning once for 10 minutes.

Repeat with remaining eggplant slices. Remove from pot and set aside.

Wipe out the pot and layer slices of eggplant along the base and up the sides of the pot. Add the bolognese to the pot. Pour over combined yoghurt and egg yolk and sprinkle with cheese and extra thyme.

Touch the MULTICOOK menu to select BAKE and set timer to 40 minutes.