

**Amie Harper**

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

**Recipe: Yoghurt**

Prep + Cooking time: 8 hours

Makes 1 litre

*Ingredients*

1L pasteurised milk

180-200g natural yoghurt

*Method*

Pour the milk into the pot (the milk should be at room temperature) and the natural yoghurt and stir.

Close the lid, touch the MULTI COOK menu to select YOGHURT program, set cooking time for 8 hours and press START.

**TIP:** Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing YOGHURT turn the pressure regulator to the VENT position.

If you want fruit yoghurt, add fruit 30 minutes before the end of the program.

**Amie Harper**

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

**Recipe: Massaman Beef**

Prep + Cooking time: 1 hour 15 mins

Serves 4

### *Ingredients*

2 tbsp. peanut oil  
2 large brown onions, cut into thin wedges  
 $\frac{2}{3}$  cup massaman curry paste  
1kg gravy beef, chopped coarsely  
1 cup chicken stock  
2 cinnamon sticks  
3 medium potatoes, chopped coarsely  
1 cup natural yoghurt  
2 tbsp. light brown sugar  
1 tbsp. fish sauce  
 $\frac{1}{2}$  cup roasted peanuts  
 $\frac{1}{3}$  cup lightly packed fresh coriander leaves  
1 lime, cut into wedges

### *Method*

Program MULTICOOK SAUTE/SEAR function, set cooking time for 10 minutes and press START (Do not close the lid); add oil and once the pan is hot add onion, curry paste, beef, yoghurt, chicken stock, cinnamon, potato, sugar and fish sauce to the pot.

Seal lid, cook on touch the PRESSURE COOK menu to select BEEF/LAMB program for 40 minutes. Press START.

Discard cinnamon sticks.

Serve topped with, roasted peanuts, coriander leaves; accompany with lime wedges

**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 SLOW COOK turn the pressure regulator to the VENT position. When choosing PRESSURE COOK turn the pressure regulator to the SEAL position.

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**Amie Harper**

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

**Recipe: Light Orange Sponge Cake**

Prep + Cooking time: 79 mins

Serves 8

### *Ingredients*

50g unsalted butter  
250g brown sugar  
3 medium eggs  
250g self-raising flour  
½ tsp vanilla paste  
1 tbsp. golden syrup  
Zest 2 oranges  
2 tbsp. orange juice  
1 cup pre made yoghurt  
100g flaked almonds, lightly toasted

### *Method*

Lightly grease the inner pot of the AIO with butter or vegetable oil.

Beat butter and sugar until light and fluffy.

Add eggs one at a time, beating well between each addition.

Fold through flour and combined vanilla, golden syrup, orange juice, half the zest and yoghurt, alternatively.

Pour in cake mix, place pot in cooker, CLOSE.

Select BAKE function, set timer to 45 minutes.

When complete, open lid and remove pot.

Let stand for 20 minutes then gently turn out onto plate or wire rack to cool completely.

Serve with almonds, grated orange zest, dust with icing sugar and a dollop mascarpone.

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**Amie Harper**

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

**Recipe: Chocolate Self Saucing Pudding**

Prep + Cooking time: 50 mins

Serves 4-6

### *Ingredients*

80g butter

200g dark chocolate, chopped

2 eggs

1 cup brown sugar

1 cup natural yoghurt

$\frac{2}{3}$  cup self-raising flour

1 cup water

$\frac{1}{2}$  cup brown sugar

### *Method*

Lightly grease the inner pot with butter or oil.

Melt butter in a saucepan over low heat and remove from heat. Add chocolate and let stand for a few minutes before stirring.

Whisk eggs and 1 cup brown sugar for 1 minute. Add Chocolate mixture and whisk until smooth. Stir through yoghurt and flour, alternatively.

Pour mixture into pot. Sprinkle with additional brown sugar and pour water gently over the back of a spoon onto the chocolate mixture.

Place into AIO and set to BAKE setting for 45 minutes and press START.

Serve with cream.