

Amie Harper

Appliance: Philips Premium All-in-One Cooker

Recipe: Mushroom risotto

Prep + Cooking time: 1 hour

Serves 4

Ingredients

30g butter
1 large brown onion, chopped finely
300g button mushrooms, sliced thinly
200g Swiss brown mushrooms, sliced thinly
2 cloves garlic, crushed
2 tsp. finely chopped fresh thyme
½ cup dry white wine
1L vegetable stock
2 cups Arborio rice
60g butter, extra (optional)
1 cup finely grated parmesan cheese
1 lemon, sliced into wedges

Method

Add butter into the inner pot. Touch the SAUTÉ/SEAR menu to select SAUTÉ/ SEAR LOW TEMP program, set cooking time for 14 minutes and press START (do not close the lid); cook onion and mushrooms, stirring, until browned lightly. Add garlic, thyme, wine and bring to the boil until almost evaporated.

Add stock, 2 cups water and rice to the pot. Touch the PRESSURE COOK menu to select RICE/RISOTTO program and press START.

Stir in cheese and extra butter once cooked. Top with thyme and drizzle with lemon, serve.

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 PRESSURE COOK turn the pressure regulator to the SEAL position.

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Appliance: Philips Premium All-in-One Cooker

Recipe: Paella

Prep + Cooking time: 8-10 mins

Serves 2

Ingredients

2 cups leftover risotto
1 tbsp. olive oil
Pinch of strands saffron
1 teaspoon sweet paprika
2 fresh bay leaves
1 cup peas
1 red and 1 green capsicum, chopped
1 mild chorizo, sliced
1/4 cup fresh parsley and coriander
Lemon wedges to serve

Add options:

2 cups black Mussels, washed, de-bearded
120g Prawns, peeled, de-veined

Method

Touch the SAUTÉ/SEAR menu to select SAUTÉ/ SEAR LOW TEMP set to 8 minutes and press START (do not close the lid).

Add oil, saffron, paprika, bay leaves, peas, capsicum and chorizo. Sauté for 5 minutes.

Add the leftover risotto and stir through for 2 minutes until warm.

Stir through herbs just before serving with a squeeze of lemon.

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Appliance: Philips Premium All-in-One Cooker

Recipe: Arancini cakes

Prep + Cooking time: 25 mins

Serves 4

Ingredients

Flour

1 egg

salt and pepper to season

2 cup leftover Risotto

Juice and zest of 1 lemon

1/4 cup fresh parsley and sage

Dry breadcrumbs

5 tbsp. olive oil

Method

Set out 3 shallow bowls: one with flour, salt and pepper, the second with the whisked egg, and the third with breadcrumbs.

Roll tablespoonful's of leftover risotto into 8 balls and flatten between the palms of your hands to make cakes. Set aside.

Coat the cakes in the flour, egg and then breadcrumbs.

Add olive oil to the inner pot.

Touch the SAUTÉ/SEAR menu to select SAUTÉ/SEAR HIGH TEMP program, set cooking time for 15 minutes and press START (Do not close the lid).

Cook Arancini cakes in batches, 4 at a time for 8 minutes, turning once (Do not close the lid).

Serve with crème fraiche and snipped chives.

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Appliance: Philips Deluxe All-in-One Cooker

Recipe: Baked Capsicums

Prep + Cooking time: 45 mins

Serves 4

Ingredients

2 cups cooked risotto

2 red capsicums, sliced in half, lengthways, deseeded

2 yellow capsicums, sliced in half, lengthways, deseeded

100g feta cheese, crumbled

¼ cup parsley, chopped

Method

Spoon risotto into capsicum halves and sprinkle with feta and ½ the parsley.

Place 4-6 capsicum halves into the pot at a time.

Touch the MULTI COOK menu to select BAKE program and press START.

Cook for 45 minutes.

Sprinkle baked capsicums with parsley and serve with a salad.