

Sunbeam

Risotto and Rice Perfect[®] 8

Automatic Risotto and Rice Cooker

Instruction/Recipe Booklet

RC4900

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهيم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید که احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenliik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM RISOTTO AND RICE PERFECT

- Do not operate the unit on an inclined surface. Use a flat level surface.
- Do not move or cover the unit whilst in operation. Unplug before moving.
- Do not immerse the heating vessel of the unit in water or any other liquid.

Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.

- Use your unit at least 200mm away from walls and curtains.
- Do not use your unit in confined spaces.
- If using a plastic spatula do not leave in cooking vessel when hot
- After cleaning ensure that the cord inlet area is completely dry before using again.

- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the nearest Sunbeam Appointed Service Centre.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Risotto and Rice Perfect 8

8 Cup Capacity (16 cups of cooked rice)

Prepare from 2 to 8 cups of uncooked rice at any time. 8 cup capacity cooks up to 16 cups of cooked rice.

Non-stick Removable Cooking Pan

Lightweight pan distributes heat evenly for perfectly cooked risotto and rice every time. The non-stick pan is removable for easy cleaning.

Saute Light

Illuminates to indicate your machine is in the SAUTE cooking setting.

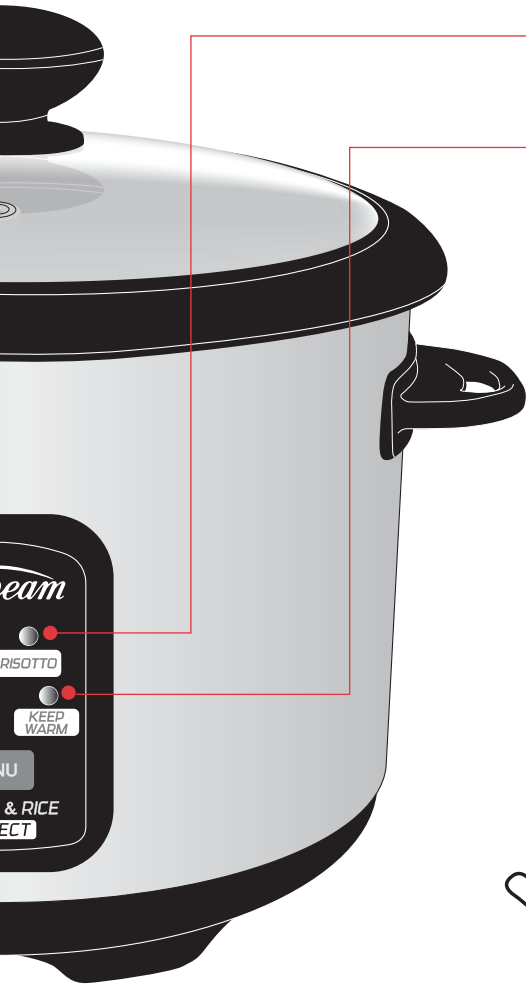
Rice Light

Illuminates to indicate your machine is in the RICE cooking setting.

Menu Button

Use to select your cooking setting.





Risotto Light

Illuminates to indicate your machine is in the RISOTTO cooking setting.

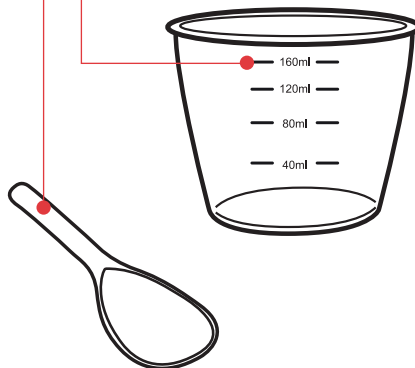
Keep Warm Light

Illuminates to indicate your machine is in the KEEP WARM setting. Keeps your risotto and rice warm for 30 minutes until you are ready to serve.

Serving Spoon

Ideal for serving rice from the unit. Store in the spoon bracket located on the front of the base of the unit.

Sunbeam Rice Cup



How to cook risotto

Before using your Risotto and Rice Perfect for the first time wash the removable cooking pan, lid, rice measuring cup and serving spoon in warm soapy water. Rinse and dry thoroughly.

1. Using the Sunbeam rice measuring cup provided, measure out the required quantity of rice, making sure that the rice is a level full cup. Refer to the Rice Cooking Charts on page 8.
2. Place the measured rice in a sieve and wash rice thoroughly under cold water. Continue washing rice until water runs clear, making sure to shake off any excess liquid.
3. Press the MENU button until the SAUTE light is illuminated. The light will flash several times before permanently illuminating.
4. Add the butter/oil and let heat for 2-3 minutes or until melted/ heated.
5. Cook desired ingredients to recipe specifications, making sure to stir occasionally for even browning/ colouring.
6. Add the rice, mixing well to coat all grains.
7. Add desired liquid. If using alcohol, let it evaporate before adding stock/water. Make sure the rice is level, and all ingredients are submerged in the stock for even cooking.
8. Place lid on pan.
9. Press the MENU button until the RISOTTO light is illuminated. Again this will flash several times, before permanently illuminating.
10. When risotto is cooked, the unit will beep and automatically switch to KEEP WARM.

11. Remove lid and using the Sunbeam spoon stir risotto until all ingredients are evenly incorporated. Add seasonings (cheese, herbs, salt, pepper etc.).
12. The Sunbeam Risotto and Rice Perfect will remain on the KEEP WARM setting for 30 minutes until you're ready to serve. After 30 minutes it will switch off, this will ensure the meal is warm but not overcooked.

Risotto Cooking Tips

For optimum results, Sunbeam recommends stirring the rice halfway through the cooking process. This allows the rice to be agitated, activating the natural starches in the rice, which will result in a naturally creamier, smoother risotto.

If the risotto is not cooked to the desired level, stand on the KEEP WARM setting for several minutes, or, switch back to the RISOTTO setting until the risotto is cooked to the desired level. More liquid (water or stock) can be added if needed.

If risotto is sitting on the KEEP WARM setting for an extended period of time, stir occasionally so browning on the base won't occur.

How to cook rice

Before using your Risotto and Rice Perfect for the first time wash the removable cooking pan, lid, rice measuring cup and serving spoon in warm soapy water. Rinse and dry thoroughly.

1. Using the rice measuring cup provided, measure out the required quantity of rice, making sure that the rice is a level cup full. Refer to the Rice Cooking Charts on page 8.
2. Place the measured rice in a sieve and wash rice thoroughly under cold water. Continue washing rice until water runs clear. Making sure to shake off any excess liquid once washed. This removes excess starch which will make the rice fluffier.
3. Ensure the exterior of the cooking pan is clean and dry before placing inside the heating vessel.
4. Place the washed rice in the cooking pan, and add cold water. Make sure that the rice is spread evenly in the bottom of the pan.

5. Replace the lid.
6. Press the MENU button until the RICE light is illuminated. When rice is cooked, the unit will beep and automatically switch to KEEP WARM.
7. The Sunbeam Risotto and Rice Perfect will remain on the KEEP WARM setting for 30 minutes until you're ready to serve. After 30 minutes it will switch off, this will ensure the rice is warm but not overcooked.

Tips for cooking rice

1. For fluffier rice, add a little extra water, for firmer rice reduce the amount of water. By adding too much water, excess may overflow during cooking. It is recommended to follow the charts on page 8, and then adjust to your liking when the cooking cycle has finished.
2. Brown rice and Arborio rice need more liquid to cook, which results in the build up of starchy bubbles foaming around the lid. This can cause spitting from the air vent. By washing the rice thoroughly this can be reduced.

Uncooked/ Cooked Rice Conversion Chart

- 1 cup uncooked white rice
= 2 cups of cooked rice
- 1 cup uncooked brown rice
= 2½ cups of cooked rice

NOTE: The Sunbeam rice cup is not the same measurement as a standard metric cup. A standard metric cup equals 200g uncooked rice or 250mls water.

NOTE: All reference in this Instruction Booklet to 'cups' refers to the provided 'rice cup'.

Sunbeam Rice Cup Conversion Chart

1 level Sunbeam rice cup
= 150g uncooked rice

1 level Sunbeam rice cup
= 180mls water

If you lose the rice measuring cup
provided use the ratio:

1 cup uncooked white rice = 1 cup water

1 cup uncooked brown rice
= 1 ½ cups water

Types of Rice

There are three main types of rice:

Short Grain: The grains are short and plump. When cooked the grains are soft and sticky with a glossy appearance.

Varieties of short grain rice:

Japanese Koshihikari - a soft sticky rice, sold as "sushi rice" and used to make sushi

Pearl – a soft sticky rice used to make puddings and desserts.

Medium Grain: the grains are medium in size. When cooked the grains are tender, moist and tend to stick together.

Varieties of medium grain rice:

Arborio – a soft cooking chalky rice used to make risotto and paella.

Medium white and brown rice

White calrose - a soft cooking rice used to make paella.

Medium brown – is whole grain that has been hulled but not polished. It has a nutty flavour and is slightly chewy in texture. It can be used as an all-rounder.

Long Grain: the grains are long and narrow. When cooked the grains remain fluffy, dry and separate.

Varieties of long grain rice are:

Long – a perfect all-round rice used in a wide variety of cuisines.

Jasmine – a fragrant rice which is suited to Asian type cuisine.

Basmati – has a fragrant aroma which is suited to Indian type cuisine.

Care and cleaning

After using your Risotto and Rice Perfect, turn the power off and remove the cord from the power outlet.

CAUTION: Never immerse the heating vessel in water.

CAUTION: Never use any chemical, steel wool, harsh abrasive cleaners, thinners or chemical dust cloths to clean any part of your Risotto and Rice Perfect. To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.

WARNING: Do not allow water to enter the inside of the heating vessel as this may cause electrocution.

Rice Cooking Chart

White Rice

Uncooked rice		Water		Time	
Rice Cups	Grams (g)	Rice Cups	mls	Pan Level	
1 Cup	150g	1 Cup	180mls		20 Minutes
2 Cup	300g	2 Cups	360mls	2	25 Minutes
3 Cups	450g	3 Cups	540mls	3	26-27 Minutes
4 Cups	600g	4 Cups	720mls	4	28-29 Minutes
5 Cups	750g	5 Cups	900mls	5	31-32 Minutes
6 Cups	900g	6 Cups	1080mls	6	34-35 Minutes
7 Cups	1050g	7 Cups	1260mls	7	36-37 Minutes
8 Cups	1300g	8 Cups	1440 mls	8	37-38 Minutes

Brown/Aborio Rice

Uncooked rice		Water		Time	
Rice Cups	Grams (g)	Rice Cups	mls		
1 Cup	150g	1½ Cup	270mls		25 Minutes
2 Cup	300g	2½ Cups	450mls		37-38 Minutes
3 Cups	450g	4 Cups	720mls		45 Minutes
4 Cups	600g	5½ Cups	900mls		48-50 Minutes
5 Cups	750g	7 Cups	1260mls		53-55 Minutes

We do not recommend cooking more than 5 cups of brown rice, as the increased water required to cook brown rice, causes a build-up of starchy bubble to foam around the lid (spitting from air vent).

Due to the differing water requirements for brown rice we recommend not to use the water levels as a water level indication.

Risotto Recipes

All the recipes have been specifically created and tested by the Sunbeam Test Kitchen for the Risotto and Rice Perfect. We hope you enjoy.

Risotto Milanese

Serves 4-6

Pinch saffron threads

1 tablespoon olive oil

30g butter

2 onions, finely chopped

2 cloves garlic, crushed

450g Arborio rice, rinsed (3 rice cups)

800mls chicken or vegetable stock
(4½ rice cups)

1½ cup frozen peas, thawed

Salt and pepper, to taste

Grated parmesan cheese, to serve

1. Soak saffron threads in 1 tablespoon boiling water for 5 minutes.
2. Press MENU button to SAUTÉ. Add oil and butter to pan and heat until melted.
3. Add onion and garlic and cook for 3 minutes or until golden. Add rice and stir to coat. Add stock and saffron. Stir to combine.
4. Press MENU button to RISOTTO. Place lid on pan. When cooking is complete, it will automatically switch to KEEP WARM.
5. Stir in peas. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with parmesan cheese.

Mushroom and Thyme Risotto

Serves 4-6

1 tablespoon olive oil

1 medium leek, halved lengthways, finely sliced

2 cloves garlic, crushed

50g butter

250g button mushrooms, finely sliced

250g Swiss button mushrooms, finely sliced

450g Arborio rice, rinsed (3 rice cups)

80mls white wine

720mls chicken or vegetable stock
(4 rice cups)

2 tablespoons fresh thyme, finely chopped

Salt and pepper, to taste

Grated parmesan, to serve

1. Press MENU button to SAUTÉ. Heat oil in pan.
2. Add leek and garlic and cook for 3 minutes or until soft. Add butter and stir until melted. Stir in mushrooms. Cook for 4 minutes or until soft. Add rice and stir to coat. Add wine and stir until liquid is absorbed.
3. Add stock. Stir to combine. Place lid on pan.
4. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
5. Stir through thyme. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with parmesan cheese.

Risotto Recipes continued

Pumpkin and Feta Cheese Risotto Serves 4-6

800g butternut pumpkin, cut into 2 cm pieces

Olive oil spray

2 tablespoons olive oil

1 leek, halved lengthways, finely sliced

2 cloves garlic, crushed

450g Arborio rice, rinsed (3 rice cups)

800mls chicken or vegetable stock (4½ rice cups)

120g feta cheese, crumbled

100g baby spinach leaves, trimmed

Salt and pepper, to taste

1. Preheat oven to moderately hot (200°C/180°C fan forced). Place pumpkin on a baking tray lined with baking paper. Spray with oil. Bake for 25-20 minutes or until soft and golden. Set aside.
2. Press MENU button to SAUTÉ. Heat oil in pan.
3. Add leek and garlic and cook for 3 minutes or until soft. Add rice and stir to coat. Add stock. Stir to combine. Place lid on pan.
4. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
5. Stir through feta, spinach and pumpkin. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand.

Asparagus and Prosciutto Risotto Serves 4-6

1 tablespoon olive oil

100g sliced prosciutto

1 onion, finely chopped

2 cloves garlic, crushed

450g Arborio rice, rinsed (3 rice cups)

800ml chicken or vegetable stock (4½ rice cups)

2 bunches asparagus, trimmed

¼ cup flat-leaf parsley, finely chopped

Salt and pepper, to taste

Grated parmesan cheese, to serve

1. Press MENU button to SAUTÉ. Heat oil in pan.
2. Add prosciutto, onion and garlic and cook for 3 minutes or until soft. Add rice and stir to coat. Add stock. Stir to combine. Place lid on pan.
3. Press MENU button to RISOTTO.
4. Once rice has been cooking for 10 minutes, stir asparagus through, replace lid. When rice cooking is complete it will automatically switch to KEEP WARM.
5. Stir through parsley. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with parmesan cheese.

Risotto Recipes continued

Cheese Filled Risotto Balls Makes about 50

- 1 tablespoon olive oil
 - 1 onion, finely chopped
 - 2 cloves garlic, crushed
 - 450g Arborio rice, rinsed (3 rice cups)
 - 800mls chicken or vegetable stock (4½ rice cups)
 - ½ cup basil, finely chopped
 - ½ cup finely grated parmesan cheese
 - 1 egg, lightly beaten
 - Salt and pepper, to taste
 - 100g mozzarella, cut into 1cm pieces
 - 1 cup dried breadcrumbs
1. Press MENU button to SAUTÉ. Heat oil in pan.
 2. Add onion and garlic and cook for 3 minutes or until soft. Add rice and stir to coat. Add stock. Stir to combine. Place lid on pan.
 3. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM. Leave in pan with lid on for 5 minutes to stand.
 4. Stir through basil, cheese and egg. Season with salt and pepper. Spoon mixture onto a large baking tray lined with baking paper. Allow to cool.
 5. Using wet hands roll level tablespoons of risotto into balls, press a piece of cheese into the centre and roll to enclose. Coat balls in breadcrumbs
 6. Heat oil in a deep fryer to 190°C. Deep fry balls in batches until golden brown and heated through.
- Tip:** you can also shallow fry balls in a fry pan.

Bacon and Tomato Brekkie Risotto Serves 4-6

- 2 tablespoons olive oil
 - 1 leek, halved lengthways, finely sliced
 - 175g packet short cut bacon, chopped
 - 2 cloves garlic, crushed
 - 450g Arborio rice, rinsed (3 rice cups)
 - 800mls chicken or vegetable stock (4½ rice cups)
 - 200g punnet cherry or grape tomatoes, halved
 - ½ cup basil, chopped
 - ½ cup parmesan cheese, grated
 - Salt and pepper, to taste
1. Press MENU button to SAUTÉ. Heat oil in pan.
 2. Add leek, bacon and garlic and sauté for 5 minutes or until soft. Add rice and stir to coat. Add stock and cherry tomatoes. Stir to combine.
 3. Place lid on pan. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
 4. Stir through basil and cheese. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand.

Risotto Recipes continued

Roast Vegetable Risotto

Serves 4-6

- 1 red capsicum, sliced
 - 2 medium zucchini, halved, sliced
 - 1 large eggplant, cut into 3cm pieces
 - Olive oil spray
 - 1 tablespoon olive oil
 - 1 red onion, finely chopped
 - 2 cloves garlic, crushed
 - 450g Arborio rice, rinsed (3 rice cups)
 - 800mls chicken or vegetable stock (4½ cups)
 - 1 tablespoon oregano, finely chopped
 - ½ cup parmesan cheese, finely grated
 - Salt and pepper, to taste
1. Preheat oven to hot (220°C/180°C fan-forced). Place red capsicum, zucchini and eggplant on two baking trays lined with baking paper. Spray with olive oil. Bake vegetables for 25 to 30 minutes or until golden and soft.
 2. Press MENU button to SAUTÉ. Heat oil in pan.
 3. Add onion and garlic and cook for 3 minutes or until soft. Add rice and stir to coat. Add stock. Stir to combine. Place lid on pan.
 4. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
 5. Stir through roasted vegetables, oregano and cheese. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand.

Salmon Risotto

Serves 4-6

- 1 tablespoon olive oil
 - 6 long green onions, finely sliced
 - 2 cloves garlic, crushed
 - 450g Arborio rice, rinsed (3 rice cups)
 - 800mls chicken stock (4½ rice cups)
 - 1 lemon, rind finely grated and juiced
 - 150g smoked salmon, flaked
 - 2 tablespoons baby capers
 - 2 tablespoons dill, finely chopped
 - Salt and pepper, to taste
 - Grated parmesan, to serve
1. Press MENU button to SAUTÉ. Add oil to pan.
 2. Add half of the onions and garlic and sauté for 3 minutes or until soft. Add rice and stir to coat. Add stock and lemon rind. Stir to combine. Place lid on pan.
 3. Press MENU button to RISOTTO. When rice cooking is complete it will automatically switch to KEEP WARM.
 4. Flake fish and stir through rice with remaining onions, capers, lemon juice and dill. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with parmesan cheese.

Risotto Recipes continued

Chicken, Mushroom and Pesto Risotto

Serves 4-6

2 tablespoons olive oil
500g chicken thigh fillets, diced
1 medium leek, halved lengthways, thinly sliced
2 cloves garlic, crushed
400g button mushrooms, sliced
½ cup basil pesto
450g Arborio rice, rinsed (3 rice cups)
800mls chicken stock (4½ rice cups)
½ cup finely grated parmesan cheese
Salt and pepper, to taste

1. Press MENU button to SAUTÉ. Heat oil in pan.
2. Add chicken and cook for 5 minutes or until golden and just cooked.
3. Add leek, garlic and mushrooms and sauté for 5 minutes or until soft. Add pesto and rice and stir to coat. Add stock. Stir to combine. Place lid on pan.
4. Press MENU button to RISOTTO.
When rice cooking is complete, it will automatically switch to KEEP WARM.
5. Stir through cheese. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand.

Spicy Sausage, Kumara and Rocket Risotto

Serves 4-6

700g kumara, peeled, cut into 2 ½ cm pieces
Olive oil spray
2 tablespoons olive oil
400g spicy sausages, sliced
450g Arborio rice, rinsed (3 rice cups)
800mls chicken stock (4½ rice cups)
1 cup semi-sundried tomatoes, halved
80g wild rocket
Salt and pepper, to taste
Grated parmesan cheese, to serve

1. Preheat oven to moderately hot (200°C/180°C fan-forced). Place kumara on a baking tray lined with baking paper. Spray with oil. Bake for 20 to 25 minutes or until golden and soft. Set aside.
2. Press MENU button to SAUTÉ. Heat oil in pan. Add sausages and cook for 5 minutes or until just cooked. Add rice and stir to coat. Add stock, stir to combine. Place lid on pan.
3. Press MENU button to RISOTTO.
When rice cooking is complete, it will automatically switch to KEEP WARM.
4. Stir through tomatoes, rocket and kumara. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with parmesan cheese.

Risotto Recipes continued

Seafood Marinara Risotto

Serves 4-6

- 2 tablespoons olive oil
 - 1 medium leek, halved lengthways, thinly sliced
 - 2 cloves garlic, crushed
 - 400g seafood marinara mix
 - 450g Arborio rice, rinsed (3 rice cups)
 - 180mls white wine (1 rice cup)
 - 600mls chicken or fish stock (3½ rice cups)
 - 1 cup frozen peas, thawed
 - ½ cup flat-leaf parsley, finely chopped
 - Salt and pepper, to taste
 - Lemon wedges and parmesan, to serve
1. Press MENU button to SAUTÉ. Heat 1 tablespoon oil in pan.
 2. Add leek and garlic and cook for 2 to 3 minutes or until soft.
 3. Add seafood and cook for 3 minutes or until seafood changes colour. Add rice and stir to coat. Add wine and stir until liquid is absorbed.
 4. Add stock. Stir to combine. Place lid on pan.
 5. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
 6. Stir through peas and parsley. Season with salt and pepper. Leave in pan with lid on for 5 minutes to stand. Serve with lemon wedges and grated parmesan.

Asian Pork and Shiitake Mushroom Risotto

Serves 4-6

- 300g pork fillet, thinly sliced
 - 2 tablespoons kecap manis
 - 2 tablespoons Chinese rice wine
 - 1 teaspoon sesame oil
 - 2 tablespoons vegetable oil
 - 1 onion, finely chopped
 - 2 cloves garlic, crushed
 - 200g shiitake mushrooms, thinly sliced
 - 450g Arborio rice, rinsed (3 rice cups)
 - 800mls chicken stock (4½ rice cups)
 - 1 bunch baby pak choy, stems sliced, leaves roughly chopped
 - Sweet chilli sauce, to serve
 - Salt & pepper, to taste
1. Combine pork, kecap manis, wine and sesame oil in a bowl.
 2. Press MENU button to SAUTÉ. Heat 1 tablespoon oil in pan.
 3. Add pork, reserving marinade. Cook for 4 to 5 minutes or until just cooked. Transfer to a bowl.
 4. Heat remaining oil in pan until hot. Add onion and garlic and cook for 2 minutes. Add mushrooms and cook for a further 2 minutes. Add rice and stir to coat. Add stock, reserved marinade and pak choy stems. Stir to combine. Place lid on pan.
 5. Press MENU button to RISOTTO. When rice cooking is complete, it will automatically switch to KEEP WARM.
 6. Stir through pak choy leaves and pork. Leave in pan with lid on for 5 minutes to stand. Serve with sweet chilli sauce.

Risotto Recipes continued

Sweet Risotto

Serves 4-6

50g butter

350g Arborio Rice, rinsed (2 rice cups)

1.25L milk (7 rice cups)

1 vanilla bean, split, scraped

180mls cream (1 rice cup)

$\frac{1}{3}$ cup sugar

1. Press MENU button to SAUTÉ. Melt butter in pan.
2. Add rice and stir until well coated. Add milk and vanilla bean. Stir to combine. Place lid on pan.
3. Press MENU button to RISOTTO, and leave to cook for 15 minutes. Stir through cream and sugar; replace lid and leave to cook. When rice cooking is complete it will automatically switch to KEEP WARM.

NOTE: If you prefer your rice to be firmer, replace lid and let sit on the KEEP WARM setting for 15 minutes.

Sweet Risotto Variations

Coconut and Lime Rice Pudding- Add $\frac{1}{4}$ toasted coconut and 1 tablespoon lime juice to the finished sweet risotto. Top with extra toasted shredded coconut and lime zest.

Raspberry and White Chocolate Rice Pudding- Add 100g chopped white chocolate to the finished sweet risotto. Stir until chocolate is melted. Top with a $\frac{1}{2}$ cup of fresh/ defrosted raspberries.

Cherry Chocolate Rice Pudding- Add 100g roughly chopped dark chocolate to finished sweet risotto. Stir until chocolate is melted and fully incorporated. Stir through $\frac{1}{2}$ cup of poached cherries. Serve warm.

Raisin and Almond Rice Pudding- Add raisins to the risotto at the same time as the cream, stir to combine. Replace lid, leave to cook. When rice cooking is complete it will automatically switch to keep warm. Stir through $\frac{1}{3}$ cup toasted slivered almonds.

Passionfruit Brulee Makes 6 x 1 cup ramekins

1 quantity sweet risotto

170g can passionfruit pulp

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

1. Preheat oven to very hot (240C/220C fan-forced).
2. Cook risotto following sweet risotto recipe.
3. Stir through passionfruit. Spoon equal amounts into 6 ramekins. Smooth top. Sprinkle with brown sugar.
4. Place in oven for 5 minutes or until sugar has caramelized and dark golden. Allow to cool until sugar has hardened.

TIP: If you own a blow torch, you can use this to caramelize the sugar instead of placing ramekins in the oven.

Rice Recipes

Yellow Coconut Rice

Serves: 4-6

450g jasmine rice, rinsed (3 rice cups)

270mls coconut milk (1½ rice cups)

270mls water (1½ rice cups)

3 teaspoons brown sugar

2 teaspoons fish sauce

1 teaspoon ground turmeric

4 long green onions, finely sliced

Salt & pepper, to taste

1. Place rice in pan. Add coconut milk, water, brown sugar, fish sauce and turmeric. Stir to combine. Place lid on pan.
2. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
3. Transfer rice to a bowl. Use rice paddle to separate grains. Top with onions to serve. Season with salt and pepper.

Brown Rice Salad

Serves: 4-6

300g brown rice, rinsed (2 rice cups)

450mls water (2½ rice cups)

4 long green onions, finely sliced

185g can tuna in oil, drained

⅓ cup sun dried tomatoes, chopped

½ cup pitted kalamata olives, chopped

⅓ cup fresh basil, chopped

⅓ cup lemon juice

Salt and pepper, to taste

1. Place rice in pan and add water. Place lid on pan.
2. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
3. Add remaining ingredients. Season with salt and pepper and toss to combine.

Rice Recipes continued

Middle Eastern Chicken Pilaf Serves: 4-6

- 300g basmati rice, rinsed (2 rice cups)
- 360mls chicken stock (2 rice cups)
- 300g cooked chicken, shredded
- 1 cup frozen peas, cooked
- 3 long green onions, finely sliced
- 1/3 cup currants
- 1/3 cup pistachio kernels, toasted
- 1/4 cup flat- leaf parsley, finely chopped
- 1/4 cup mint, finely chopped

Dressing

- 2 tablespoons olive oil
 - 2 teaspoons finely grated orange rind
 - 1/3 cup orange juice
 - 1/2 teaspoon ground cumin
 - 1/2 teaspoon ground coriander
 - Salt and pepper, to taste
1. Place rice in pan and add stock. Place lid on pan.
 2. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
 3. Use rice paddle to separate grains. Add chicken and remaining ingredients.
 4. Combine ingredients for dressing in a jug. Whisk. Pour over rice. Season with salt and pepper and toss to combine.

Fried Rice Serves 6-8

- 1 tablespoon peanut oil
 - 2 eggs, lightly beaten
 - 100g bacon rashers, chopped
 - 300g long grain rice, rinsed (2 rice cups)
 - 360mls water (2 rice cups)
 - 4 long green onions, finely sliced
 - 3/4 cup frozen peas, cooked
 - 2 tablespoons light soy sauce
1. Press MENU button to SAUTÉ. Heat 1 teaspoon of the oil in the pan. Stir-fry egg until scrambled. Transfer to a bowl.
 2. Heat remaining oil until hot. Add bacon and sauté for 2 to 3 minutes or until browned. Transfer to a bowl.
 3. Place rice in the pan and add water. Place lid on pan.
 4. Press menu button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
 5. Stir through onions, peas, soy sauce, bacon and egg.

Rice Recipes continued

Smoked Trout Kedgerree

Serves 4-6

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 2 teaspoons curry powder
- 300g basmati rice, rinsed (2 rice cups)
- 360mls water (2 rice cups)
- 180g smoked trout fillet, flaked
- 1 lemon, rind finely grated, juiced
- 1/3 cup flat-leaf parsley, finely chopped
- 4 hard-boiled eggs, cut into quarters
- Salt and pepper, to taste

1. Press MENU button to SAUTÉ. Heat oil in pan.
2. Add onion and garlic and cook for 3 minutes or until soft. Stir in curry powder. Add rice and stir to coat. Add water. Place lid on pan.
3. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
4. Stir through trout, lemon rind, 1/4 cup lemon juice and parsley. Season with salt and pepper. Serve topped with egg.

Note: You can use smoked cod instead of trout if you prefer. The best way to cook this is to poach in a little milk for about 10 minutes or until fish flakes. Drain fish and flake.

Vegetarian Biryani

Serves 4 -6

- 20g butter
- 2 cloves garlic, crushed
- 3/4 cup balti paste
- 2 cardamom pods, bruised
- 2 cloves
- 1 cinnamon stick
- 450g basmati rice, rinsed (3 rice cups)
- 540mls vegetable stock (3 rice cups)
- 3 long green onions, finely sliced
- 100g almonds, slivered
- 1/4 cup coriander, chopped
- 1 red chilli, finely sliced
- Salt & pepper to taste

1. Press MENU button to SAUTÉ. Melt butter in the pan. Add garlic, balti paste, cardamom pods, cloves and cinnamon. Cook stirring for 1-2 minutes or until fragrant.
2. Mix rice, spices, stock, green onions and almonds. Cover. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand. Season with salt and pepper.
3. Use rice paddle to separate grains. Stir through coriander and chilli.

Rice Recipes continued

Pilaf with Spinach and Pine Nuts Serves 4-6

2 tablespoons oil

1 onion, sliced

300g white rice, rinsed (2 rice cups)

360mls vegetable stock (2 rice cups)

100g spinach

80g pine nuts

Salt and pepper, to taste

1. Press MENU button to SAUTÉ. Heat oil in pan.
2. Add onion cook until golden. Add rice and stir to coat. Add stock and spinach. Place lid on pan.
3. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
4. Use rice paddle to separate grains. Garnish with pine nuts to serve. Season with salt and pepper.

Kumara and Pea Rice Cakes

Makes 20 approximately

This is a great recipe that you can use with your leftover rice.

2 tablespoons oil

2 teaspoons ground cumin

½ teaspoon ground coriander

1 clove garlic, crushed

300g long grain white rice, rinsed (2 rice cups)

360 mls vegetable stock (2 rice cups)

500g kumara, peeled, cut into 1cm pieces

2 cups frozen peas, thawed

1 cup packet bread crumbs

2 eggs, lightly beaten

2 tablespoons flat-leaf parsley, chopped

Salt and pepper, to taste

1. Press MENU button to SAUTÉ. Add half the oil to pan with cumin, coriander and garlic, stir until fragrant.
2. Add rice and stir until coated. Add vegetable stock and kumara. Place lid on pan.
3. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand. Season with salt and pepper.
4. Stir through peas, bread crumbs, egg and parsley. Using clean hands, mould ¼ cup rice mixture into 1cm thick rice cakes.
5. Press MENU button to SAUTÉ. Add remaining oil to cleaned pan and cook cakes in batches for 3-4 minutes or until golden.

Rice Recipes continued

Citrus Herb Rice

Serves 3-4

1 tablespoon oil

2cm piece fresh ginger, peeled, grated

360g long grain white rice, rinsed (2 rice cups)

360mls chicken stock (2 rice cups)

2 bunches coriander

2 long green onions, finely sliced

$\frac{1}{3}$ cup olive oil

1 teaspoon sesame oil

1 tablespoon rice vinegar

2 tablespoons lemon juice

Salt and pepper, to taste

1. Press MENU button to SAUTÉ. Add oil and ginger. Cook stirring until soft. Add rice and stir to coat. Add stock. Place lid on pan.
2. Press MENU button to RICE. When cooking is complete, it will automatically switch to KEEP WARM. Leave rice in the pan with lid on for 5 to 10 minutes to stand.
3. Meanwhile, in a food processor combine coriander, onions, oils and vinegar. Pulse until all ingredients are combined.
4. To serve, stir herb mixture through rice. Season with salt and pepper and lemon juice.

Sushi

You will find it a pleasure to be able to make your very own sushi with these simple steps. You will need to use Japanese style sushi rice which is a type of short grain rice and is readily available at good supermarkets. The cup measurement below is using the cup provided with your Sunbeam Risotto and Rice Perfect.

Sushi Rice

3 cups sushi rice

3 cups water

Sushi Vinegar

$\frac{1}{3}$ cup rice vinegar

$2\frac{1}{2}$ tablespoons sugar

$\frac{1}{4}$ teaspoon salt

1. Place rice in a fine sieve and wash until the water runs clear. Drain for at least 10 minutes.
2. Place washed rice in the cooking pan. Add 540mls of water (3 rice cups) or pour water in cooking pan to level indicator 3.
3. Replace the lid.

4. When cooking is complete, the unit will beep and automatically switch to KEEP WARM. Leave the rice in the cooker for 10 minutes at this stage.

DO NOT REMOVE LID.

5. Combine sushi vinegar ingredients together; mix well until the sugar dissolves.
6. Spread the rice into a large flat bottomed wooden or plastic bowl or container. Using the rice spoon provided, gently slice through the rice removing any lumps; at the same time gradually pour over sushi vinegar.
7. Using either an electric fan on low or a hand fan; fan the rice until it is almost cool. Continue to gently slice through the rice but don't stir as this will break up the rice grains.
8. Place a clean damp cloth over the rice to prevent it from drying out while making sushi. Rice should be used as soon as possible.
9. Do not put rice in the refrigerator as it will be too hard.

Makes approximately 9 cups of cooked sushi rice.

Making Sushi

Before you make sushi you will need to purchase a bamboo mat for rolling your sushi. For best results lightly dampen your mat before using.

6 sheets toasted seaweed (nori)

Small bowl of cold water with 2 teaspoons rice vinegar

Ready made wasabi paste

Japanese soy sauce to serve

Selection of ingredients listed below for 6 large rolls:

1cm strips sashimi grade tuna or salmon

Cooked prawns, shelled, deveined, halved lengthways

Cooked crabmeat

Pickled daikon, sliced thinly

Lebanese cucumbers, seeds removed, sliced thinly

Avocado, sliced thinly

Green onions, sliced into strips lengthways

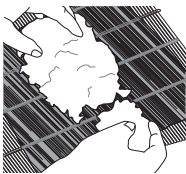
Snow pea sprouts

Japanese mayonnaise

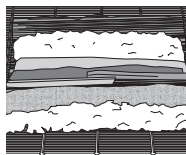
Pink pickled ginger

1. Place a sheet of seaweed, shiny side down onto the dampened bamboo mat.

2. Dip your fingers into the water and scoop approximately $\frac{1}{6}$ of the rice onto the centre of the seaweed.



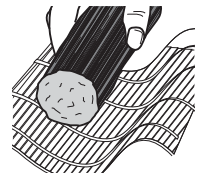
Step 1



Step 2



Step 3



Step 4

3. Gently spread the rice over the seaweed without pushing down, leave approximately 3cm strip at the top of the seaweed uncovered. This will help seal the roll after rolling.

4. If using wasabi paste, smear a very small amount across the centre of the rice. Place your choice of ingredients in a row over the wasabi, making sure that the ingredients go to both ends. Don't overfill as the sushi will be too difficult to roll. About 4-5 ingredients per roll is suitable.

5. Starting with the edge closest to you, pick up the mat with your thumb and forefingers and using your remaining fingers hold the filling in place while you start to roll away from you.

6. Roll forward gently but firmly, moving the bamboo mat out of the way as you roll. Dip finger in water and slightly wet the uncovered seaweed. Finish rolling, lightly press to shape. Unroll mat.

7. Place roll onto cutting board and using a very sharp knife cut into eight pieces.

8. Repeat with remaining rice, seaweed and fillings.

9. Serve with extra wasabi and Japanese soy sauce.

Makes 6 large rolls (48 pieces)

Notes

Notes

12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

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In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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