

the Rice Box™

Instruction Book – BRC460



Breville®



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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operating the appliance for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this rice cooker.
- Do not place the rice cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.

- Position the lid so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- Always ensure the rice cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the rice cooker on a stable and heat resistant surface.
- Use the removable cooking bowl supplied with the rice cooker. Do not use any other bowl inside the rice cooker housing.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Do not operate the rice cooker on a sink drain board.
- Do not place anything on top of the lid when assembled, when in use and when stored.
- Do not touch hot surfaces. Use the handle for lifting and carrying the rice cooker.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the rice cooker housing or cooking bowl as these can damage the housing or the coating of the cooking bowl.
- Keep the rice cooker clean. Follow the cleaning instructions provided in this book.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the rice cooker housing.

- Do not place food or liquid in the rice cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Never operate the rice cooker without food and liquid in the removable cooking bowl.
- Do not touch hot surfaces, use oven mitts to remove the lid and or removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.
- Do not allow water from the lid to drip into the rice cooker housing, only into the removable cooking bowl.
- Do not leave the rice cooker unattended when in use.
- Extreme caution must be used when the rice cooker contains hot food and liquids. Do not move the appliance during cooking.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- Do not place anything, other than the lid, on top of the rice cooker when assembled, when in use and when stored.
- Always insert the connector end of the power cord into the appliance inlet before inserting power plug into the power outlet and switching on appliance. Ensure the appliance inlet is completely dry before inserting the connector end of the power cord.
- To prevent scratching the non-stick surface of the removable cooking bowl, always use wooded or plastic utensils.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.

- The appliance connector must be removed before the rice cooker is cleaned and that the appliance inlet must be dried before the rice cooker is used again.
- To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The 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.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.

- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Breville service centre for examination and / or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.

- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.



CAUTION

Fully unwind power cord from cord storage facility before use.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**



Components



A. Sealed lid

With steam vent.

B. 10 cup capacity

Cooks up to 20 cups of cooked rice at a time.

C. LED display

D. START button

E. MENU button

Press to select auto settings.

F. TIMER setting

To preset finishing cooking time up to 15 hours.

G. CANCEL button

Can be pressed at any time.

H. WARM setting

Automatically or manually keeps rice warm up to 24 hours.

I. Heavy duty non stick coated removable cooking bowl

With level indicator.

J. Steaming tray

Ideal for vegetables, seafood and poultry.

K. Rice Box™ measuring cup and serving spoon

L. Removable cord (Not shown)



Functions

BEFORE FIRST USE

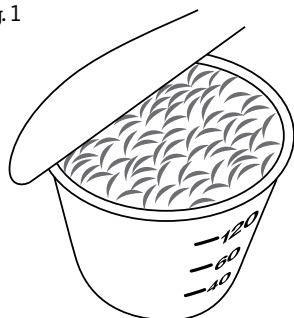
Before first use, remove all promotional labels and any packaging materials and wash the non-stick coated removable cooking bowl and steaming tray in hot soapy water, rinse and dry thoroughly.

HOW TO COOK RICE

Step 1

Use the measuring cup provided to measure required quantity of rice (refer to cooking tables on page 14). Always measure level cups, not heaped (Fig 1).

Fig. 1



NOTE

1 level Rice Box™ measuring cup
= 150g uncooked rice

1 level Rice Box™ cup uncooked rice
= 2 Rice Box™ cups cooked rice (approx.)

The maximum quantity of uncooked white rice
to be cooked
= 10 Rice Box™ cups

The minimum quantity of uncooked white rice
to be cooked
= 2 Rice Box™ cups

Step 2

Place the rice into a separate bowl and wash rice by rinsing with cold water to remove any excess starch. The rice is ready for cooking when water runs clear from the rice.

Step 3

Ensure the exterior of the removable cooking bowl is clean before placing it in the outer housing, this will ensure proper contact with the inner cooking surface. (Fig 2).



CAUTION!

Fig. 2

1. Before starting to cook, clean the bottom of the inner pot and the surface of the heating plate.



2. To ensure the pot is sitting flat on the heating plate, turn the pot clockwise and anti clockwise inside the rice cooker.



3. The pot must be properly positioned inside the rice cooker or the unit will not work and may become damaged.

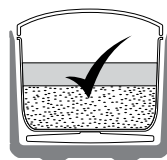
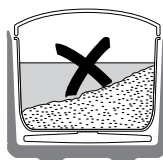
To reduce the risk of electric shock, cook only in the removable inner pot.

DO NOT IMMERSE THE COOKER IN WATER.

Step 4

Add washed rice to the removable cooking bowl, ensuring rice is spread evenly across the bottom of the bowl and not heaped to one side (Fig 3).

Fig. 3



Step 5

Add water using the following ratios:

White Rice = 1 Rice Box™ cup water :

1 Rice Box™ cup rice

Brown Rice = 1½ Rice Box™ cups water :

1 Rice Box™ cup rice

(Refer to table on page 14 for more information)

Step 6

Lock the lid into position.

Step 7

Plug into a 230V or 240V power outlet and then switch the power on at power outlet. The red light on the START button will begin to flash.

Step 8

An arrow will appear on the LCD screen aligned to the COOK/SUSHI setting. If FAST COOK, CONGEE, PORRIDGE/SOUP, CRISPY RICE or REHEAT settings are required, press the MENU button once to select FAST setting, twice to select FAST COOK setting, or three times to select CONGEE setting, four times to select PORRIDGE/SOUP setting or five times to select CRISPY RICE setting. Then press START button to commence cooking and two dashes '-' will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.

Step 9

When cooking is complete, the rice cooker will automatically switch to the WARM setting. The red light on the START button will go out and the orange light on the WARM button will illuminate. The LCD screen will show '0' HR WARM and will count up in 1 hour increments (up to 24 hours).

Step 10

Open the lid and turn the rice over with the serving spoon provided. Replace the lid and allow the rice to stand for 10-15 minutes before serving. This allows any excess moisture to be absorbed, resulting in a fluffier rice texture.

Step 11

To stop the WARM setting, press the CANCEL button and switch off at the power outlet and unplug the cord.



NOTE

Rice can be kept in the automatic WARM setting for up to 24 hours, however for optimal rice quality limit the Warm to 5-8 hours only.

Do not open the lid until ready to serve (except for when turning over rice after cooking is complete or as suggested in the recipes).



IMPORTANT

- Always place liquid into removable cooking bowl, or be ready to add oil, butter or margarine, before pressing the START button.
- To prevent scratching non-stick surface of the removable cooking bowl or steaming tray, always use wooden or plastic utensils.
- Do not use a damaged or dented removable cooking bowl. If damaged or dented, replace bowl before using.
- Do not touch hot surfaces; use oven mitts to remove the removable cooking bowl and steaming tray.
Lift or open the lid carefully and away from yourself to avoid scalding from escaping steam.
- For COOK/SUSHI, FAST COOK, CONGEE and PORRIDGE/SOUP settings always position steam vent on lid away from yourself to avoid scalding from escaping steam. Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.



WARNING

Always open and lift the lid carefully to avoid scalding from escaping steam.



Auto Settings

COOK/SUSHI SETTING

The most common cooking setting suitable for cooking larger quantities of up to 10 Rice Box™ cups of rice.

- This setting is suitable for the cooking and preparation of sushi rice for sushi. see RECIPE section of IB for recipe ideas
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- After cooking, the unit will automatically enter the WARM setting. Open lid and turn rice over with Serving spoon provided, to loosen rice. Replace lid and allow the rice to stand for 10-15 minutes before serving.

FAST COOK SETTING

- Suitable for cooking small to medium quantities of rice (approx 2 – 4 rice box cups).
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press MENU button once and the arrow will align to the FAST COOK setting.
- Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- After cooking, the unit will automatically enter the WARM setting. Open lid and turn rice over with rice ladle provided, to loosen rice. Replace lid and allow the rice to stand for 5-10 minutes before serving.

CONGEE (ALSO KNOWN AS CONJEE) SETTING

- Congee is a type of rice porridge or soup served in most Asian countries. It is made by cooking rice in large amounts of water or stock for an extended period of time. Congee is usually eaten at breakfast or late snack. Congee is the perfect food for the convalescing as it is easy to digest. Congee can be eaten plain or flavoured with various spices, sauces and meats. (see RECIPE section of IB for recipe ideas).
- Congee can be different consistencies from a thin pouring consistency to a thick hearty soup. Alter the consistency by adding more water to rice ratio.
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press MENU button twice and the arrow will align itself to the CONGEE setting.
- Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- After cooking, the unit will automatically enter the WARM setting.
- Stir congee with rice ladle until smooth, but grains are still intact.
- The Congee setting will cook between 40-60 minutes depending on the quantity being cooked.

PORRIDGE/SOUP SETTING

- Rice porridge or soup is similar to Congee, but requires longer cooking and more water/stock to rice ratio. Rice grain shapes should be indistinguishable with 70% of the grain broken up during stirring.
- Originally food made for the poor or the convalescing; rice porridge/soup can be eaten at all meals. It can be eaten sweet or savoury, thick or thin with simple or complex flavours. (see RECIPE section of IB for recipe ideas).
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press MENU button three times and the arrow will align itself to the PORRIDGE/SOUP setting.
- Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- Once PORRIDGE/SOUP setting has ended, the WARM indicator light will flash, indicating that the unit is NOT in WARM setting and the rice should be served immediately.
- Stir PORRIDGE/SOUP with rice ladle until smooth and grains have broken down.
- The PORRIDGE/SOUP setting will cook for 2 hours depending on the quantity being cooked.

RICE CUP AMOUNT	CORRESPONDING INNER POT WATER MARK
½	½
1	1
1½	1½

CRISPY RICE SETTING

- Crispy rice setting is used to create a crisp rice layer, also called rice skins or popped rice. It is used in stir-fries and soups to create texture and bulk. Crispy rice is can eaten as is, or deep fried in hot oil until golden and crisp. Sometimes it is eaten as a hot snack and sprinkled with sugar. (see RECIPE section of IB for recipe ideas).
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press MENU button four times and the arrow will align itself to the CRISPY RICE setting.
- Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- After cooking, the unit will automatically enter the WARM setting.

REHEAT SETTING

- This setting can be selected to independently reheat cold cooked rice to serving temperatures.
- Loosen the cold cooked rice grains with fork and sprinkle with a little water before reheating to prevent the rice from over-drying, burning or sticking to the bowl.
- The REHEAT setting is suited to smaller quantities of rice. Do not over fill rice cooking bowl above the 4 CUP measure.
- An arrow will appear on the LED screen aligned to the COOK/SUSHI setting when the rice cooker is turned on. Press MENU button five times and the arrow will align itself to the REHEAT setting.
- Press the START button to commence cooking and two dashes “--” will appear on the screen. The START indicator light illuminates continuously to indicate that the setting has begun.
- After cooking, the unit will automatically enter the WARM setting.

CANCEL SETTING

- The CANCEL button can be pressed at any time to cancel programming functions or stop the cooking or WARM functions.

WARM SETTING

- When cooking is complete on the COOK/ SUSHI, FAST COOK, CONGEE and REHEAT settings, the rice cooker will automatically switch to the WARM setting. The red light on the START button will go out and the upper orange light on the WARM button will illuminate. The LED screen will show "0" HR WARM and will count up in 1 hour increments (up to 24 hours).
- The WARM setting can be selected independently by pressing the WARM button once. The upper orange light will illuminate. The START button does not have to be pressed.
- Rice can be kept in the automatic WARM setting for up to 24 hours, however for optimal rice quality, limit this to 5-8 hours only.



NOTE

It is not recommended to use the TIMER function on the congee & porridge/soup setting if using perishable foods such as chicken, meat and seafood.

TIMER SETTING

The TIMER setting can be used to preset the finishing cooking time, allowing you to set the TIMER and function and the rice cooker will do the rest. It will automatically switch to the WARM setting once the cooking time has elapsed, ensuring meals are ready to serve.

- The Timer setting can be used on all cooking functions.
- The Timer setting cannot be used with the REHEAT setting.
- COOK and FAST COOK setting finishing times can be preset between 1 and 15 hours.
- PORRIDGE/SOUP setting finishing time can be preset between 2 and 15 hours.
- To preset the Timer, select the desired setting by pressing the MENU button, then press the TIMER button to coincide with your selected finishing time. Press START button to begin the cooking/timer cycle.

RICE COOKING TABLES

The measuring cup provided is used in the following tables.



NOTE

- The Rice Box™ measuring cup is not a standard metric measuring cup.
- 1 Rice Box™ measuring cup is equal to 140g of uncooked rice and 175ml of water.
- 1 Australian standard metric measuring cup is equal to 200g of uncooked rice.
- If your Rice Box™ measuring cup is lost or misplaced, use another cup but maintain the same cooking ratios and ensure you do not exceed the 10 cup maximum line in the non stick coated removable cooking bowl:
- White rice = 1 cup water to 1 cup rice
- Brown rice = 1½ cups water to 1 cup rice
- The Rice Box™ measuring cup can be used to measure the rice and water.

White Rice

Uncooked white rice (Rice Box™ cups)	Cold tap water (Rice Box™ cups)	Cooked rice approx. (Rice Box™ cups)	Cooking time 'COOK/SUSHI' approx. (minutes)	Cooking time 'FAST' approx. (minutes)
2	2	4-6	30-35	25-30
4	4	8-10	35-40	30-35
6	6	12-14	40-45	35-40
8	8	16-18	45-50	40-45
10	10	20-22	50-55	45-50

Brown Rice

Uncooked Brown rice (Rice Box™ cups)	Cold tap water (Rice Box™ cups)	Cooked rice approx. (Rice Box™ cups)	Cooking time approx. (minutes)
2	3	5-6	55-60
4	6	10-12	60-65
6	9	15-17	65-70

Congee

Rice cup amount	Corresponding inner pot water mark
1	1
2	2
3	3

Crispy Rice

Rice Quantity (Rice Box™ cup (150g)	3	4	5
Water Level (Rice Box™ cup (175ml)	3	4	5
Butter	60g	80g	100g
Salt (5g teaspoon measures)	1	1.5	2



Rice Cooking Tips

- Add a little extra water for fluffier rice and a little less water for firmer rice.
- Washed rice will have some extra water adhering after rinsing. This extra water will extend the cooking time slightly. Reduce the measured amount of water to compensate, if required.
- Some rice varieties may require more water for cooking, such as wild rice blends, Arborio rice or short grain rice. Follow the directions on the packet or use the brown rice cooking table.
- Due to the additional water needed to cook brown rice, some starchy water bubbles may rise to the lid while cooking. For best results, wash brown rice before cooking and allow to stand on the WARM setting for 20 minutes after cooking to absorb the remaining moisture.

PORRIDGE AND SOUP COOKING TIPS

A variety of vegetable-style soups can be cooked using the Porridge/Soup setting.

Ensure there is sufficient liquid and simmer the ingredients for up to 2 hours for full flavour development. Do not allow soup ingredients to exceed the 10-cup maximum line.

RICE VARIATIONS

Savoury Rice

Prepare rice in the rice cooker as specified, substituting all the water with the same quantity of chicken, beef, fish, or vegetable stock.

Sweet Rice

Prepare rice in the rice cooker as specified substituting half the water with apple juice, orange juice or pineapple juice. Cooking rice with milk or cream is not recommended as it will burn onto the bottom of removable cooking bowl.

Saffron Rice

Add ½ teaspoon of threads to every 2 cups of water. Use white rice cooking tables. Mix well.

Arborio Rice

Arborio rice is short round-grained pearly rice used for Italian risotto cooking. Use brown rice cooking tables.

Jasmine Rice

Jasmine rice is fragrant long grain rice used in Thai cooking. Use white rice cooking tables.

Basmati Rice

Basmati rice is an aromatic long grain rice used in Indian cooking. Use white rice cooking tables.

Wild Rice

It is not recommended to cook wild rice alone in the rice cooker as it requires a substantial amount of water. It is possible to cook wild rice as a blend with white or brown rice.



Steaming Tips

Steamed foods retain most of their nutritional value when cooked in the rice cooker. Foods may be steamed by placing food in the steaming tray over stock or water and closing the lid. Keep the lid closed while steaming food unless the recipe or chart specifically states to open the lid. By opening the lid unnecessarily steam is lost and the cooking time will be extended.

1. Measure 3 Rice Box™ cups or more of water or stock into the removable cooking bowl. Use up to a maximum of 6 Rice Box™ cups of water.
2. Place food to be steamed directly onto the steaming tray and insert into the removable cooking bowl. (Refer to the Steaming Charts on pages 17 and 18 for approximate cooking times).
3. Place removable cooking bowl with steaming tray into the outer housing and close the lid.
4. Plug power cord into a 230V or 240V power outlet and then switch on. The red START light will flash
5. Select the COOK/SUSHI setting by pressing the START button and two dashes ‘--’ will appear on the LED screen. The red light on the START button will illuminate.
6. When steaming is finished, carefully open the lid and remove foods from the steaming tray. If further steaming is required ensure sufficient water is in the removable cooking bowl. If not, add more hot water or stock.
7. If no further steaming is required, press the CANCEL button and switch the rice cooker off at the power outlet and then unplug the cord. Allow to cool before cleaning.



NOTE

Generally, the amount of water required for steaming (3–6 cups water or stock) will be retained throughout the steaming process and this will prevent the LED screen showing the last 12 minutes of cooking and/or automatically switching to the WARM setting.

However, monitor the water level and do not let the removable cooking bowl boil dry during steaming. Hot liquid can be added during the steaming process.

The WARM setting can be selected independently after the Cancel button has been pressed.

STEAMING VEGETABLES

Smaller pieces will steam faster than larger pieces.

Try to keep vegetables to a uniform size to ensure even cooking.

Fresh or frozen vegetables may be steamed.

If steaming frozen vegetables, do not thaw before cooking.

The size and shape of vegetables, as well as personal taste, may call for adjustments to the cooking time. If softer vegetables are required, allow extra cooking time.

Do not allow water or stock to reach the steaming tray. The steaming will not be effective.

Vegetables	Preparation & tips	Quantity	Cooking time (minutes)
Asparagus	trim, leave as spears	2 bunches	22-24
Beans	top and tail, leave whole	250g	23-25
Broccoli	cut into florets	250g	18-20
Brussel Sprouts	cut a cross in the base	375g	27-29
Carrots	cut into strips	3 medium	24-26
Cauliflower	cut into florets	375g	27-29
Corn	whole corn cobs	2 small cobs	30-32
Snow peas	topped and tailed	250g	15-15
Peas	fresh, peeled frozen	250g 250g	18-20 14-15
Potatoes	new, whole	6 (100g each)	50-60
Sweet Potato Kumera	cut into pieces	300g	30-35
Pumpkin	cut into pieces	300g	30-35
Spinach (English)	leaves and stems cleaned	½ bunch	15-20
Squash (baby)	topped and tailed	350g	15-20
Turnips	peeled, sliced & cut to 50g pieces	350g	25-27
Zucchini	sliced	350g	15-20

STEAMING FISH AND SEAFOOD

- Season fish with fresh herbs, onions, lemon etc. before cooking.
- Fish is cooked when it flakes easily with a fork and is opaque in colour.
- Ensure fish fillets are in a single layer and do not overlap.

Type	Suggestions and tips	Cooking time (minutes)
Fish – fillets	Steam until opaque and easy to flake. A cutlet is cooked when the centre bone is able to be easily removed	18-20
– whole		25-30
– cutlets		22-24
Mussels – in shell	Steam until just opened	22-24
Clams and Pipsis	Steam until just opened	18-20
Prawns – in shell	Steam until pink	18-20
Scallops	Steam until opaque	14-16

STEAMING POULTRY

- Select similar sized pieces of poultry for even cooking.
- For even cooking results arrange poultry in a single layer.
- Remove visible fat and skin.
- To obtain a browned appearance, sear the chicken before steaming.
- Check if poultry is cooked by piercing the thickest part. The poultry is cooked when the juices run clear.

Type	Suggestions and tips	Cooking time (minutes)
Breast fillet	Place the thickest part of the chicken fillet to outside of the steaming tray.	30-35
Drumstick	Place thickest part to outside of the steaming tray	40-45
Thigh fillet	Place thickest part to outside of the steaming tray	28-30

STEAMING DUMPLINGS

- Fresh or frozen dumplings and savoury buns can be steamed.
- Place small pieces of baking paper, cabbage or lettuce leaves, under the dumplings to avoid sticking to the steaming tray.

Type	Suggestions and tips	Cooking time (minutes)
BBQ pork or chicken buns	Cook from frozen	20-22
Dumplings – frozen	Separate before cooking	18-20
Dumplings – fresh		15-16



Care, Cleaning & Storage

Switch the rice cooker off at the power outlet and then unplug power cord. Allow all parts to cool before removing the removable cooking bowl. Wash the removable cooking bowl and steaming tray in hot, soapy water, rinse and dry thoroughly.

Breville does not recommend that any parts of your rice cooker are washed in a dishwasher as harsh detergents and hot water temperatures may stain or distort the removable cooking bowl and accessories.

Do not use abrasive cleaners, steel wool, or metal scouring pads as these can damage the non-stick surface.

The outer housing can be wiped over with a damp cloth and then dried thoroughly.



TIP

If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot, soapy water and leave to stand for approximately 10 minutes before cleaning.



WARNING

The appliance connector must be removed before the rice cooker is cleaned and that the appliance inlet must be dried before the rice cooker is used again. Do not immerse the outer housing or power cord in water or any other liquid as this may cause electrocution.



WARNING

Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside of the rice cooker housing or cooking bowl as these can damaged the housing or the coating of the cooking bowl.

To prevent damage to the rice cooker do not use alkaline cleaning agents when cleaning, uses a soft cloth and mild detergent.



Recipes

Chunky Lentil and Bacon Soup

 Serves 6

Ingredients

4 rashers bacon (240g), chopped
1 small onion, finely chopped
1 carrot, diced
2 sticks celery, diced
3 rice box cups, Green (French) lentils
500ml chicken stock
Salt and pepper to taste
Goats curd and chopped fresh parsley, to serve

Method

1. Place bacon, onion, carrot, celery, lentils and stock into removable cooking bowl. Add enough water to reach rice/water level 7 and stir to mix.
2. Select MENU button and push three times to PORRIDGE/SOUP setting. Press START button. Secure lid shut.
3. Cook for 70 min or until lentils are cooked. Season to taste with salt and pepper. Ladle into serving bowls and top with a generous dollop of fresh goats curd and fresh chopped parsley. Serve with crusty French bread.

Steamed Salmon Fillet with Tomato and Basil

 Serves 2

Ingredients

1 tablespoon olive oil
2 shallots, finely chopped
1 clove garlic, finely chopped
¼ cup white wine vinegar
1 teaspoon sugar
2 vine-ripened tomatoes, seeds scraped out and flesh cut in small dice
10 basil leaves, finely sliced
2 x 150g salmon fillets, skin off
Salt and pepper to taste
3 Rice Box™ cups fish stock

Method

1. Heat a frypan on medium heat, add the oil and shallots cook for 2 minute to soften, add garlic and cook for a further minute. Add the vinegar and sugar and let the mixture cook until liquid has evaporated. Transfer to a bowl and cool completely.
2. Add the tomatoes and basil, season with salt and pepper.
3. Place salmon fillets into the steaming tray and sprinkle with salt and pepper.
4. Pour in enough water to come up to Rice/Water level 4 into the removable cooking bowl. Secure the lid and using the COOK/SUSHI setting, press the START button. When the stock is boiling, insert steaming tray into removable cooking bowl, close the lid and cook for 6-8 minutes for medium or 10 minutes for well done.
5. Remove salmon. Serve hot with Tomato and Basil Salsa and mixed salad leaves.

Prawn and Pork Dumplings

 Makes 62

Ingredients

150g green prawn meat

200g pork mince

1 tablespoon Chinese rice wine

1 tablespoon light soy sauce

1 teaspoon sesame oil

½ teaspoon each salt and ground white pepper

1 green onion, finely sliced

1cm piece ginger, finely grated

¼ cup water chestnuts, finely chopped

62 Gow Gee wrappers

Black vinegar to serve

Method

1. Finely chop prawn meat until finely mince and combine with pork mince in a bowl. Using a chop stick or butter knife, stir in one direction until meat is evenly mixed.
2. Stir in the Chinese rice wine, soy sauce, salt, and white pepper to the meat, still stirring in the one direction.
3. Add the remaining ingredients (except wrappers) and keep stirring until well combined.
4. Lay out 6 Gow Gee wrappers and fill each with 1 teaspoon of prawn pork mixture and brush edges with cold water. Fold over Gow Gee to form a semi circle, making sure to seal the edges well.
5. Pinch edge to form 4 or 5 pleats and set aside on a plate; cover with cling film or a tea towel and repeat with remaining Gow Gees wrappers and mince mixture.
6. Pour water into removable cooking bowl up to rice/water level 4. Secure lid shut. Select the COOK/SUSHI setting and press the START button.
7. Line steaming tray with a small square of baking paper. Top with 8 dumplings. When the water is rapidly boiling, insert dumplings into removable cooking bowl, close the lid and cook for 5-7 minutes. Remove and keep warm. Ensure sufficient water is in removable cooking bowl. Repeat steaming with the remaining dumplings.
8. Serve warm with black vinegar

Steamed Chicken Breast with Ginger and Spinach

 Serves 2

Ingredients

4cm piece ginger, finely minced
½ bunch coriander finely sliced
2 x 150g chicken breast, skin off
1 cup Stones green ginger wine
150g baby spinach
1 punnet baby corn
Light soy sauce, to serve

Method

1. Combine ginger and coriander. Place chicken breast on a chopping board and cut a pocket into the thick side of chicken (don't cut all the way through).
2. Press ½ of the mixture into each of the chicken pockets.
3. Place the breasts in a single layer into a shallow dish. Pour over the ginger wine, cover and marinate for 20 minutes.
4. Take chicken out of the marinade and place into steaming tray.
5. Pour water into removable cooking bowl up to rice/water level 4. Secure lid shut. Select the COOK/SUSHI setting and press the START button. When the water is boiling, insert the chicken breasts in the steaming tray into the removable cooking bowl, close the lid and cook for 10–15 minutes or until chicken is cooked when tested. Remove chicken and keep warm.
6. Place spinach and corn into steaming tray.
7. Ensure sufficient water is in removable cooking bowl. Insert steaming tray and close the lid, cook for another 7–10 minutes or until vegetables are cooked.
8. Serve the chicken on top of the vegetables with a drizzle of soy sauce.

Steamed Vegetables (Gado Gado)

 Serves 6

Ingredients

1 bunch baby bok choy, trimmed and sliced
10 snow peas, trimmed
1 carrot, peeled and thinly sliced
300g firm tofu, cubed
1 medium potato, cut into 1cm dice
3 eggs
250ml peanut sauce (recipe opposite)

Method

1. Place half the vegetables and tofu into steaming tray. Pour in enough water to come up to rice/water level 4 into the removable cooking bowl.
2. Secure the lid shut and select the COOK/SUSHI setting, press the START button. When the water is boiling, insert steaming tray into removable cooking bowl, close the lid and cook for 5–7 minutes. Remove vegetables, keep warm. Ensure sufficient water is in removable cooking bowl. Repeat steaming with the remaining vegetables.
3. Put potatoes in the steaming tray and eggs in the removable bowl. Close lid and cook for 10 minutes. Cool eggs then peel and cut into thin wedges.
4. Place all the vegetables, tofu and eggs onto a serving platter and drizzle with warm Peanut Sauce.

Peanut Sauce

 Makes 250ml

Ingredients

- 1 onion, chopped
- 1 clove garlic
- 2cm piece fresh ginger, chopped
- 1 tablespoon oil
- 1 teaspoon curry powder (preferably Malaysian)
- 1 tablespoon soy sauce
- ¼ cup crunchy peanut butter
- 1 teaspoon Sambal Oelek
- 2 teaspoons brown sugar
- 1 cup coconut milk

Method

1. Place the onion, garlic and ginger into a food processor and process until it forms a paste.
2. Heat oil in a saucepan over medium heat. Add onion mixture and gently fry for 3–4 minutes.
3. Add curry powder and soy sauce. Stir well before adding peanut butter, sugar, and chilli paste.
4. Add the coconut milk and stir thoroughly until the sauce is smooth.
5. Increase the heat to medium high and cook for 5 minutes.

Turkish Pilaf

 Serves 6

Ingredients

- 40g ghee or clarified butter
- 1 tablespoon olive oil
- 1 red onion, diced
- 2 cloves garlic, crushed
- 4 lightly crushed cardamom pods
- 1 teaspoon ground cumin
- Salt and freshly ground black pepper
- 1 teaspoon turmeric
- 3 Rice Box™ cups Basmati rice, washed
- 3 Rice Box™ cups chicken stock
- ½ cup shelled pistachio nuts, finely chopped
- 100g chopped dried dates
- 2 tablespoons chopped fresh coriander

Method

1. Place butter and oil into the removable cooking bowl. Select the FAST COOK setting, press the START button. Heat for 15 minutes; add onion, garlic, spices, salt and pepper. Cook for 2 minutes stirring constantly. Add rice, and stir to coat.
2. Add stock, Secure the lid shut and select FAST COOK setting. Press the START button. Cook until Rice Box™ switches to WARM setting. Stir once during cooking.
3. Stir rice and fold through nuts, dates and coriander. Cover with lid and stand for 10 minutes on WARM.

Sushi Rice

 Serves 6

Ingredients

- 4 Rice Box™ cups short grain white rice, washed
- 3 tablespoons rice vinegar
- 3 teaspoons caster sugar
- ½ teaspoon salt
- 1 tablespoon rice vinegar, extra

Method

1. Place washed rice and water up to rice/water level 3 into removable cooking bowl and close the lid.
2. Select the COOK/SUSHI setting, press the Start button and cook until COOK setting switches to WARM.
3. Stir rice, close the lid and stand for 10 minutes on WARM.
4. Transfer rice to a large, shallow dish and spread to cool.
5. Heat vinegar, sugar and salt in a small saucepan and stir over a low heat until sugar dissolves. Sprinkle vinegar mixture over rice, mix well.
6. Use immediately as required in Sushi recipes.

Preparing the Sushi

 Makes 6

Ingredients

- 6 sheets Nori seaweed
- Sushi Rice
- Wasabi paste, to taste
- Add any combination of fillings such as:
 - Smoked salmon, thinly sliced
 - Japanese pickled ginger and vegetables
 - Finely sliced cucumber
 - Sashimi salmon or tuna
 - Custard egg
 - Avocado
 - Cooked asparagus
 - Fresh crab
 - Finely shredded lettuce
- Mayonnaise

Method

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper or a bamboo rolling mat.
2. Spread a portion of the rice over a third of the Nori sheet, leaving a border.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a selection of fillings.
4. Using the paper or mat as a guide, roll up the Nori sheet to enclose the filling. Press to seal the edges.
5. Use a very sharp knife to cut the roll neatly into small portions.
6. Repeat with remaining Nori sheets and filling. Chill until ready to serve.

Wild Berry Rice

 Serves 4 – 6

Ingredients

1½ Rice Box™ cups short grain white rice, washed
¼ cup warmed honey
40g butter, melted
1 cup cream
300g frozen mixed berries, defrosted
¼ cup icing sugar
¼ cup water
2 tablespoons port
Fresh berries and whipped cream to serve

Method

1. Place rice and enough water to reach rice/water level 2 into the removable cooking bowl. Secure the lid shut and select the FAST COOK setting, press the START button.
2. Cook until FAST COOK setting switches to WARM setting. Stir once during cooking.
3. Stir rice and fold in honey, butter and cream. Cover with lid and stand for 10 minutes on WARM setting.
4. Place berries, icing sugar, water and port into the bowl of a food processor or blender and process until smooth.
5. Fold berry mixture through rice mixture then transfer to serving glasses. Serve topped with extra berries and cream.

Note: For a smooth berry sauce, pass processed berry and sugar mixture through a fine sieve.

Mushroom Risotto

 Serves 4 – 6

Ingredients

2 tablespoons olive oil
40g butter
1 brown onion, finely diced
1 clove garlic, finely diced
150g button mushrooms, sliced
2½ Rice Box™ cups Arborio rice
3 Rice Box™ cups chicken stock
¼ cup grated Parmesan cheese
1 tablespoon chopped flat leaf parsley
Salt and pepper to taste

Method

1. Place butter and oil into the removable cooking bowl. Select COOK/SUSHI setting. Press the START button. Heat for 15 minutes; add onion, garlic and mushrooms. Cook for 5 minutes, stirring constantly, until the mushrooms and onions have softened. Add rice, stir to coat with oil.
2. Add stock, secure the lid shut and cook until COOK/SUSHI setting switches to WARM (after approx. 37 min). Stir once during cooking.
3. Fold through cheese and parsley. Season with salt and pepper and close the lid. Stand for 10 minutes on KEEP WARM before serving.

Crispy Fried Rice

 Serves 4 – 6

Crispy Rice

3 Rice Box™ Cups long grain rice, washed

3 Rice Box™ Cups of water

60g butter, softened

½ teaspoon salt

Fried Rice Ingredients

2 eggs

2 tablespoons vegetable oil

1 stick celery, thinly sliced

2 cm piece of fresh ginger,
peeled and finely minced

2 cloves garlic, finely chopped

1 carrot, grated

½ cup frozen peas

½ cup frozen corn

3 tablespoons soy sauce

2 green onions, sliced on the diagonal

Method

1. Place washed rice into removable cooking bowl along with water. Add butter and salt and stir to mix well. Secure lid shut, select CRISPY RICE setting. Press START and cook until it switches to WARM setting. Remove and cool.
2. Whisk eggs lightly until just broken up. Heat half the oil in a non-stick wok or large frying pan over medium heat. Add eggs and swirl over base to form a thin omelette. Cook 2 minutes then turn over and cook until set. Transfer to a chopping board and roll up. Set aside to cool slightly. Cut into thin strips.
3. Heat remaining oil in wok and stir-fry celery for 1 minute. Add ginger and garlic and fry for another minute. Add carrots, peas and corn and cook until heated through. Add rice and soy sauce and cook, stirring, for 3–4 minutes.
4. Serve rice in bowls topped with egg strips and green onions.



Notes

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