



Chinese Corn Soup

Ingredients

Serves : 2	
Cooking Time : -	
440 g	Corn cream
1	Onion
200 ml	Chicken bouillon
200 ml	Soy milk
12 ml	Sesame oil
3 g	Salt
Sub: Topping	
15 g	Corn
To taste	Coriander
To taste	Black pepper
To taste	Sesame oil

- 1. Cut the onion into chunks.
- 2. Put the corn cream, onion, chicken bullion, soybean milk, sesame oil, and salt into the blender, and churn with SOUP mode.
- 3. Pour into bowls and top with corn, coriander, black pepper, and sesame oil.





Steamed Chicken and Vegetable Dish

Ingredients Serves: 2 Cooking Time: 1 piece Chicken 1 (small) Onion 2 (small) Tomato 1/2 Zucchini 1 Eggplant To taste Salt and pepper

- 1. Thinly slice the onion, tomato, zucchini, and eggplant.
- 2. Cut the chicken in half, then sprinkle with salt and pepper.
- 3. Arrange the chicken and vegetables on the Trivet, and cook for 30 minutes at Steam and Grill Combination Level 2.
- 4. When the chicken is browned and fully cooked, arrange the chicken and vegetables on a plate.

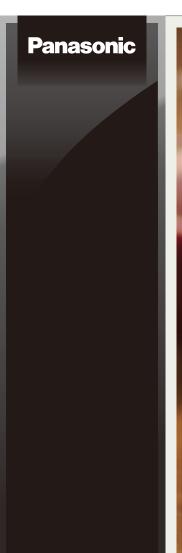




Asian Sauce

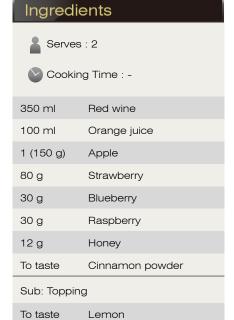


- 1. Cut the onion into chunks.
- 2. Put the onion, vinegar, soy sauce, wasabi, and sesame oil into the Food Processor mounted with the Knife Blade Attachment.
- 3. Set the speed at medium in M2 mode, and mix until it is nicely thickened.





Hot Sangria



Cinnamon stick

To taste

- Put the red wine, orange juice, roughly chopped apple, strawberries, blueberries, raspberries, and cinnamon powder into the Blender, and churn in Soup mode.