



Use Product
High-Power
Blender



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

Cooking Procedure

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.





Use Product
Steam Convection
Microwave Oven



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

Cooking Procedure

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.



Use Product
Food Processor



Asian Sauce

Ingredients

 Serves : 2

 Cooking Time : -

100 ml	Soy sauce
1 tbsp	Wasabi (Japanese horseradish)
1	Onion
50 ml	Vinegar
100 ml	Sesame oil

Cooking Procedure

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.




Use Product
High-Power
Blender



Hot Sangria

Ingredients

 Serves : 2

 Cooking Time : -

350 ml	Red wine
100 ml	Orange juice
1 (150 g)	Apple
80 g	Strawberry
30 g	Blueberry
30 g	Raspberry
12 g	Honey
To taste	Cinnamon powder

Sub: Topping

To taste	Lemon
To taste	Cinnamon stick

Cooking Procedure

1. Put the red wine, orange juice, roughly chopped apple, strawberries, blueberries, raspberries, and cinnamon powder into the Blender, and churn in Soup mode.
2. Pour it into cups and garnish with lemon slices and cinnamon sticks, then add honey.[]