Please read these instructions carefully before using this product, and save this manual for future use.
We are glad you have chosen to purchase a PANASONIC microwave oven. Before operating this oven, please read these instructions carefully and completely, and keep them for further reference.

If you have only used a microwave oven for reheating and defrosting, with Panasonic's Inverter Technology you can be reassured of excellent results when cooking a variety of foods, as the 'soft' penetration of microwave energy to the centre of food helps prevent over cooking on edges and surfaces. Foods can now be gently simmered without the concern of boil over.

After reading the introductory chapter, we are sure you will be able to master the basic techniques and thereby develop a firm understanding of your new oven. This book includes recipes from starters to desserts. After trying our recipes be sure to adapt your favourite recipes to microwave methods.

Start experimenting now, and enjoy the first class results you will achieve by using your new microwave oven.

Panasonic Australia Pty Ltd
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Macquarie Park
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The serial number of this product may be found on the left side of the oven. You should note the model number and serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

MODEL NUMBER _______________________
SERIAL NUMBER _______________________
DATE OF PURCHASE _______________________

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Important Safety Instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Precautions to be taken when using Microwave Ovens for Heating foodstuffs

INSPECTION FOR DAMAGE. A microwave oven should only be used if an inspection confirms all of the following conditions:
1. The door fits squarely and securely and opens and closes smoothly.
2. The door hinges are in good condition.
3. The metal plates of a metal seal on the door are neither buckled nor deformed.
4. The door seals are neither covered with food nor have large burn marks.

PRECAUTIONS. Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:
1. Never tamper with or deactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
4. Do not let other metallic articles, e.g., fast food foil containers, touch the side of the oven.
5. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
6. Always use the oven with trays or cookware recommended by the manufacturer.
7. Never operate the oven without a load (i.e., an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer’s literature.
8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
9. Do not place sealed containers in microwave ovens. Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
10. 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.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

Important Instructions

WARNING—To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy:
1. Read all instructions before using the microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars and sealed baby bottles with teats) - may explode and should not be heated in the microwave oven.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven if it is not working properly or if it has been damaged or dropped.
6. Do not store or use this appliance outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
(a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
(b) Heating therapeutic wheat bags is not recommended. If heating, do not leave unattended and follow manufacturers’ instructions carefully.
(c) Remove wire twist-ties from bags before placing bag in oven.
(d) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
(e) Never leave microwave unattended while cooking or reheating.
11. Do not remove outer panel from oven.
12. Appliances are not intended to be operated by means of an external timer or separate remote control system.
13. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower. Do not insert higher value fuse in the power board.
Important Safety Instructions

Earthing Instructions
This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earth wire with an earthing plug.
The plug must be plugged into an outlet that is properly installed and earthed.
WARNING—Improper use of the earthing plug can result in a risk of electric shock.

(This statement applicable only to New Zealand.)
We certify that this microwave oven has been inspected and complies with the safety requirements of government notice 466 of March 1981, and complies with the Radio Regulation of government notice 587 of March 1986.
(This statement applicable only to South Africa)

WARNING
a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a qualified service technician trained by the manufacturer.
b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
c) If the supply cord of this appliance is damaged, it must be replaced by a qualified service technician with the special cord available only from the manufacturer.
d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
f) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Installation and General Instructions

General Use
1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, press the STOP/RESET Pad and leave door closed in order to stifle any flames. Disconnect the power cord, and/or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike the Control Panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the Glass Tray. The Glass Tray can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on Glass Tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. DO NOT use this oven to heat chemicals or other non-food products. DO NOT clean this oven with any product that is labelled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
11. If glass tray is hot, allow to cool before cleaning or placing in water.
12. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.
13. Do not leave the microwave unattended while reheating or cooking food in disposable containers made of plastic, paper or other combustible materials, as these types of containers can ignite if overheated.
Placement of Oven
1. The oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. **Allow 15 cm of space on the top of the oven, 10 cm at the back, and 5 cm on both sides. If one side of the oven is placed flush to wall, the other side or top must not be blocked. Do not remove feet.**
   a. Do not block air vents. If they are blocked during operation, the oven may be overheated and damaged. When using any cloth over the oven, the air intake and exhaust should not be blocked. Also allow sufficient space on back and both sides of the oven.
   b. Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
   c. Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
3. This oven is also designed for installation into a wall cabinet.

Food
1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fry in your microwave oven.
3. Do not boil eggs in their shell and whole hard-boiled eggs (unless otherwise stated in Cooking Guide section). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, chicken wings, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages, in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of hot liquid. To prevent this possibility the following steps should be taken:
   a) Avoid using straight-sided containers with narrow necks.
   b) Do not overheat.
   c) Stir the liquid before placing the container in the oven and halfway through cooking time.
   d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the Cooking Guide section are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to **UNDERCOOK RATHER THAN OVERCOOK** foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. NEVER leave oven unattended when popping popcorn.
10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
Microwaves are a form of high frequency radio waves similar to those used by a radio, including AM, FM and CB. They are similar to a television where the radio waves are converted to a picture on the screen. However, microwaves are much shorter than radio waves; approximately twelve centimetres wave length. Electricity is converted into microwave energy by the magnetron tube (which is the heart of the microwave oven).

From the magnetron tube, microwave energy is transmitted to the oven cavity through a small plastic covered piece. The microwaves are converted to heat in the food. The microwaves enter from the outside of the food and travel through the food losing half of their power every two to three centimetres. Continued cooking to the centre occurs by conduction.

Although pacemakers used to be affected by microwaves (as well as by other radio waves), they are now shielded and are not bothered by these interferences. This allows people with pacemakers to sit calmly by their radio or television and cook with microwave ovens.

When microwaves come in contact with a substance, any one or combination of three things may occur.

1. **Reflection:** Metal substances REFLECT microwave energy and because there is no absorption, there is no heating. This is why the oven interior is either stainless steel or epoxy-coated steel. This ensures that the microwaves are kept inside the cavity and evenly distributed throughout the food with the help of the turntable.

2. **Transmission:** Such substances as paper, glass and plastic TRANSMIT microwave energy and do not become hot except from food. Because these substances do not reflect or absorb microwave energy, they are ideal materials for microwave cooking containers.

3. **Absorption:** Food contains moisture and will ABSORB microwave energy, which causes the moisture molecules within the food to vibrate at an incredible rate (2,450,000,000 times per second). Friction, created by the vibration, produces heat energy which is conducted throughout the food.

It is important to use the correct container when cooking in a microwave oven. The following will help you make the right selection.

**How to Test a Container for Safe Microwave Oven Use**

**TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE:** Fill a 1-cup glass measure with cool water and place it in the microwave oven alongside the empty container to be tested; heat one (1) minute at P10. If the container is microwave ovensafe (transparent to microwave energy), the container should remain comfortably cool, the water in glass measure should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

**Paper Products and Freezer Wrap**

Waxed paper, paper plates, cups and napkins should not be used for heating or cooking food. Freezer wrap should not be used as it is not heat resistant and may melt. Paper towel, greaseproof paper and bake paper may be safely used for short periods of time for covering or lining.

**Glass, Ceramic and China**

Heat-Resistant glass cookware is invaluable in microwave cooking. Many of these items are readily available in most homes: glass jugs, mixing bowls, loaf dishes, covered casseroles, oblong baking dishes, pie plates and round or square cake dishes. Examples of this type of cookware are Pyrex® and Corningware®.

Dinnerware can be used for microwave heating. Many brands of dinnerware are microwave safe. Check the care information for reference to microwave use for dinnerware and serving pieces. If dinnerware is marked ovenproof, it frequently is safe to use in the microwave oven. However, to be sure, check by conducting microwave dish test previously mentioned.

Several types of glassware and dinnerware are not recommended for use in the microwave oven. Do not use dishes with metallic trim or containers with metal parts. Do not use cups or mugs with glued on handles, as they may fall off with continued heating. Do not use delicate glassware. Although the glassware may be transparent to microwave energy the heat from the food may cause the glassware to crack.
Plastics

Plastic dishes, cups and some freezer containers should be used with care in a microwave oven. Choose plastic containers carefully, as some plastic containers may become soft, melt and may scorch. The majority of plastic dishes, even those designed for use in the microwave oven, are not suitable for cooking foods with high fat or sugar content, or for lengthy cooking times. Most microwave plastic dishes should not be used for longer than 3 to 5 minutes on P10 power. These dishes, although not suitable for extended cooking, may be used successfully for defrosting or for use on lower power levels.

Cooking Bags designed to withstand boiling, freezing, or conventional heating are microwave safe. Prepare bags according to manufacturer’s directions. When cooking by microwave, DO NOT use wire twist-ties to close bag. They can act as an antenna and cause arcing (sparks). DO NOT COOK IN PLASTIC FOOD STORAGE BAGS.

Plastic Wrap such as GLAD WRAP® can be used to cover dishes in most recipes. Over an extended heating time, some disfiguration of the wrap may occur. When removing plastic wrap “covers”, as well as any glass lid, be careful to remove it away from you to avoid steam burns. Loosen plastic but let dish stand, covered.

Jars and Bottles

Jars and bottles can be used to warm food to serving temperature, if the lid is removed first. Cooking should not be done in these containers since most are not heat resistant and during extended heating times, heat from food would cause cracking or breaking.

Metal

Metal cookware or utensils, or those with metallic trim, should NOT be used in the microwave. Since microwave energy is reflected by metal, foods in metal containers will not cook evenly. There is also a possibility of “arching”. Although metal utensils should be avoided in microwave cooking, some metal can be helpful when used correctly.

Aluminum foil can be used safely, if certain guidelines are followed, to prevent overcooking. Small pieces of foil are used to shield areas such as chicken wings, tips of roasts, or other thin parts that cook before the rest of the recipe is finished. Make sure foil is attached securely and doesn’t touch sides of oven, otherwise arcing may occur. Foil lined containers, either cardboard or plastic, should NOT be used in the microwave oven as arcing could occur.

Metal twist-ties, either paper or plastic coated, should NOT be used in the microwave oven. Frozen dinner trays can be used in the microwave, if the container is no deeper than 2 cm and is filled with food. Metal skewers can not be used in microwave ovens as arcing may occur. Wooden skewers are readily available and give the same result.

Shells: Scalloped baking shells are best used during reheating and for short periods of cooking time only.

Thermometers are available for use in microwave ovens. DO NOT USE CONVENTIONAL MERCURY TYPE CANDY OR MEAT THERMOMETERS in food while cooking in the microwave oven.

Straw, Wicker and Wood

Straw and wicker baskets may be used in the microwave oven for short periods of time to warm rolls or bread. Large wooden utensils, such as bowls or cutting boards should NOT be used for prolonged heating as the microwave energy may cause the wood to become dry and brittle.
**Glass Tray**

1. Do not operate the oven without the Roller Ring and Glass Tray in place.
2. Only use the Glass Tray specifically designed for this oven. Do not substitute another Glass Tray.
3. If Glass Tray is hot, allow to cool before cleaning or placing in water.
4. **Do not** cook directly on Glass Tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
5. If food or utensil on Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal.
6. Glass Tray can rotate in either direction.

---

**Feature Diagram**

- **Menu Label**
- **Waveguide Cover**
  - Do not remove.
  - It is not packaging material and must remain in place.
- **Oven Air Vents**
- **Oven Window with Vapor Barrier Film**
  - (do not remove)
- **Caution Label**
- **Identification Plate**
  - The model number and serial number are displayed here.
- **Roller Ring**
  1. The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise and scratching of painted surface.
  2. The Roller Ring must always be used together with the Glass Tray for cooking.
- **Door Safety Lock System**
- **Display Window**
- **Power Supply Cord**
- **Power Supply Plug**
- **Control Panel**
  - The control panels are covered with removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. When this happens, remove film carefully.
    - (Hint - apply masking or clear tape to an exposed corner and pull gently to remove.)
- **Door Release Button**
  - Press to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and Start Pad is pressed. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

---

**Oven Light:**

Oven Light will turn on during cooking and also when door is opened.

**NOTE:**

The above illustration is for reference only.
Electrostatic Dial Features

This feature allows you to easily select cooking options simply by touching the mirror surface of the dial with your fingertip.

**TIME CHOICE**
Rotate your fingertip over the surface of the dial clockwise to increase the cooking time, and counter clockwise to decrease the cooking time.

**WEIGHT CHOICE**
Rotate your fingertip over the surface of the dial clockwise to increase the cooking weight, and counter clockwise to decrease the cooking weight.

**SENSOR MENU CHOICE**
Using the same method, rotate your fingertip over the dial in either direction to select the Sensor Menu Options.

**NOTE:**
The maximum programmable time using Time Dial is up to 90 minutes.

---

**Operation Guide in the Display Window**

To assist you in programming your oven, the following operation will appear in the Display Window. When you become familiar with your oven, the Operation Guide can be turned off.

**To turn off:**

**Timer/Clock**

![Operation Guide OFF](image)

Press 4 times.

Display Window

Colon or time of day appear in the Display Window.

**To turn on:**

**Timer/Clock**

![Operation Guide ON](image)

Press 4 times.

Display Window

Colon or time of day appear in the Display Window.
Control Panel

Display Window

Micro Power Pad (pg.12)
Sensor Reheat Pad (pg.16)
Sensor Cook Pad (pg.15)

Timer/Weight and Sensor Menu Dial (pg.8)
Inverter Turbo Defrost Pad (pg.13)

Timer/Clock Pad (pg.11, 19)
Keep Warm Pad (pg.17)

Less Pad (pg.15)
Quick Min Pad (pg.17)

More Pad (pg.15)

Stop/Reset Pad
Start Pad

Before cooking: One tap clears all your instructions.
During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon or time of day appears in the Display Window.

NOTE:
If an operation is set and Start Pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.

Word Prompters
When pads are pressed, a beep sound is heard and the corresponding letter or word(s) appear and roll across the Display Window. If a pad is pressed and no beep is heard, the unit does not or cannot accept the instruction. As each pad is pressed the corresponding word(s) roll across the Display Window. Words will automatically appear to prompt the user to perform the next step. It is not necessary to wait for the words to appear before pressing pads for the next step. A two beep sound is heard between stages. At the end of any complete programme, the oven will beep five times and “ENJOY YOUR MEAL” will appear in the Display Window.

NOTE:
If an operation is set and Start Pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.
Let’s Start To Use Your Oven!

1 Plug in
Plug into a properly earthed electrical outlet. "WELCOME TO PANASONIC MICROWAVE OVEN COOKING" appears in the Display Window. (This will immediately cease when any pad is pressed.)

2 Open Door
Open the door and place container with food in a dish on Glass Tray in the oven. Then close the door.

3 Select Power Level
eg. P7
Press Micro Power Pad four times. (see page 12 for Micro Power chart)

4 Set Time
e.g. 1 minute 30 seconds
Rotate your fingertip over the surface of the Time Dial until the desired time appears in the display window.

NOTE:
When cooking time is longer than 60 minutes, the time will appear in hours and minutes. 0 - 3 minute time counts up in 10 seconds. 3 - 8 minute time counts up in 30 seconds. 8 - 30 minute time counts up in 1 minute. Upwards from 30 minutes time counts up in 5 minutes.

5 Press
Verify your selection(s) in the Display Window.
To Set Clock

You can use the oven without setting the clock.

1 Press \( \text{Clock} \) twice

Colon will blink in Display Window.

2 Enter Time of Day

Rotate your fingertip over the surface of the Time Dial to enter time of day e.g. 12:35
Clock is a 12 hour display. There isn’t a.m. or p.m. setting.

Time Dial

Time appears in the Display Window, colon is blinking. Verify time of day in the Display Window.

Note:
Rotating slowly will count up in 1 minute steps. Rotating quickly will count up in 10 minute steps.

3 Press \( \text{Clock} \)

Colon stops blinking; time of day is entered and locked into Display Window.

NOTES:
1. Oven will not operate while colon is still blinking.
2. To reset time of day, repeat step 1 through 3.
3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
4. Maximum time available is 12:59. Clock is 12 hour only. One o’clock will be displayed as 1:00 not 13:00.

To Use Child Safety Lock

This feature allows you to prevent operation of the oven by a young child; however, the door will open.
You can set Child Safety Lock when colon or time of day is displayed.

To set

\( \begin{array}{c} \text{Colon or time of day is displayed} \\ \text{Press 3 times.} \\ \text{Display Window} \end{array} \)

NOTES: To set or cancel child safety lock, Start pad or Stop/Reset pad must be pressed 3 times within 10 seconds.
To Cook/Reheat/Defrost by **Micro Power and Time**

1. **Select Power Level**
   Press Micro Power pad until your desired power level appears in the Display Window. (see chart below)
   **Note:** When selecting P10 on the first stage, you can start from step 2.

2. **Set Cooking Time**
   Rotate your fingertip over the surface of the Time Dial to Select the cooking time.
   (P10: up to 30 minutes, other powers: up to 90 minutes for a single stage)

3. **Press**
   Cooking will start.
   The time in the Display Window will count down.
   **For more than one stage cooking,**
   Repeat steps 1 & 2 above then press Start Pad. The maximum number of stages for cooking is 3. The oven will beep twice between stages. (For further information, refer to page 18)

**Micro Power:**
The Micro Power Pad gives you a selection of different power levels representing decreasing amounts of microwave energy, used for cooking foods at different speeds.

<table>
<thead>
<tr>
<th>Press</th>
<th>POWER LEVEL</th>
<th>WATTAGE</th>
<th>EXAMPLE OF USE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1x</td>
<td>P10</td>
<td>1100 W</td>
<td>Boil water. Cook vegetables, rice, pasta and noodles. Reheating.</td>
</tr>
<tr>
<td>2x</td>
<td>P9</td>
<td>1000 W</td>
<td>Cook fresh fruits.</td>
</tr>
<tr>
<td>3x</td>
<td>P8</td>
<td>900 W</td>
<td>Cook cakes, desserts. Heat milk.</td>
</tr>
<tr>
<td>4x</td>
<td>P7</td>
<td>800 W</td>
<td>Cook pork, whole chicken and chicken pieces.</td>
</tr>
<tr>
<td>5x</td>
<td>P6</td>
<td>700 W</td>
<td>Cook beef, lamb and eggs. Melt butter.</td>
</tr>
<tr>
<td>6x</td>
<td>P5</td>
<td>600 W</td>
<td>Cook meatloaves. Melt chocolate.</td>
</tr>
<tr>
<td>7x</td>
<td>P4</td>
<td>400 W</td>
<td>Cook fish and seafood.</td>
</tr>
<tr>
<td>8x</td>
<td>P3</td>
<td>300 W</td>
<td>Thaw foods. Cook christmas pudding, corned beef,dried beans and peas.</td>
</tr>
<tr>
<td>9x</td>
<td>P2</td>
<td>200 W</td>
<td>Simmer soups, stews and casseroles (less tender cuts).</td>
</tr>
<tr>
<td>10x</td>
<td>P1</td>
<td>100 W</td>
<td>Keep cooked foods warm, simmer slowly.</td>
</tr>
</tbody>
</table>

**NOTE:**
After using the oven, the fan may rotate to cool the electric components and “COOL” appears in the display window. If you cook using microwave, “COOL” will appear after micro cooking over 3 minutes. This is perfectly normal, and you can take out the food from the oven while the fan operates.
To Defrost

To Defrost using Inverter Turbo Defrost
This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight of the food.

1 Set Weight
The shape and size of the food will determine the maximum weight the oven can accommodate. The recommended maximum weight of food depends on the oven cavity size. Weight must be programmed in kilograms and tenths of a kilogram (0.1 kg ~ 3.0 kg). For best results, the minimum recommended weight is 0.2 kg.

2 Press
Defrost time appears in the Display Window and begins to count down.
NOTE: The oven will beep once or twice during the total defrosting time. This indicates that food should be turned, broken apart or removed. After attending to food, close door and press Start to resume defrosting.
For further information, refer to next page.

To Defrost by Micro Power and Time Setting
This feature allows you to defrost meat, poultry and seafood by P3 Power and time.

step 1 step 2 step 3
Press 8 times to select P3 (Defrost power level, refer to page 12)
Set time according to chart on next page.
Defrosting Tips and Techniques

Preparation for Freezing:
1. Heavy-duty plastic wraps, bags and freezer wrap are suitable.
2. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food. To aid in separating layers, place two pieces of wax paper between them.
3. REMOVE ALL AIR and seal securely.
4. LABEL package with type and cut of meat, date and weight.
5. Defrosting times given in the charts are for thoroughly frozen foods (i.e. at least 24 hours in freezer maintained at -18°C or lower).

Defrosting Technique:
1. Remove from wrapper and set on a defrosting rack in a dish on Glass Tray.
2. On Turbo Defrost, the oven will beep during the defrosting time. At “beep”, turn over all meat, poultry, fish and shellfish. Break apart stewing meat, chicken pieces and minced meat. Separate chops and hamburger patties. Shield thin ends of roasts, poultry legs and wings, fat or bones with foil.
3. Throughout the defrosting time, remove any defrosted portions of mince or cubed meat, etc.
4. After defrosting, large roasts may still be icy in the centre. Let stand, 15 to 30 minutes, in refrigerator to complete defrosting.

Defrosting Chart (by setting Micro Power at P3):

<table>
<thead>
<tr>
<th>FOOD</th>
<th>APPROX. TIME (minutes per 500 g)</th>
<th>INSTRUCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minced Beef</td>
<td>7 - 9</td>
<td>Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.</td>
</tr>
<tr>
<td>Roast: Topside</td>
<td>8 - 10</td>
<td>Turn meat over two to three times during defrosting.</td>
</tr>
<tr>
<td>Beef Tenderloin</td>
<td>8 - 10</td>
<td></td>
</tr>
<tr>
<td>Chuck or Rump</td>
<td>8 - 10</td>
<td>Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.</td>
</tr>
<tr>
<td>Sirloin, rolled</td>
<td>8 - 10</td>
<td></td>
</tr>
<tr>
<td>Steak</td>
<td>6 - 8</td>
<td>Large roasts may still be icy in centre. Let stand.</td>
</tr>
<tr>
<td>Miscellaneous</td>
<td>7 - 9</td>
<td></td>
</tr>
<tr>
<td>Pork/Lamb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast</td>
<td>8 - 10</td>
<td>Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.</td>
</tr>
<tr>
<td>Chops</td>
<td>6 - 8</td>
<td>Turn meat over two to three times during defrosting.</td>
</tr>
<tr>
<td>Ribs</td>
<td>6 - 8</td>
<td>Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.</td>
</tr>
<tr>
<td>POULTRY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td></td>
<td></td>
</tr>
<tr>
<td>whole</td>
<td>8 - 10</td>
<td>Turn poultry over two to four times during defrosting. Halfway through the defrost cycle, shield end of drumsticks, wings, breast bones and ends of poultry with foil.</td>
</tr>
<tr>
<td>pieces</td>
<td>7 - 9</td>
<td>Break apart chicken pieces and remove small pieces such as wings, which may be defrosted before larger pieces.</td>
</tr>
<tr>
<td>fillets</td>
<td>7 - 9</td>
<td>Rinse poultry under cold water to remove ice crystals. Let stand 5 to 10 minutes, before cooking.</td>
</tr>
<tr>
<td>Duck</td>
<td>7 - 9</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>8 - 10</td>
<td></td>
</tr>
<tr>
<td>FISH &amp; SHELLFISH</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish Fillets</td>
<td>8 - 10</td>
<td>Halfway through the defrost cycle, turn whole fish or blocks of fillets over. Also, break apart prawns or scallops. Remove any pieces that are defrosted.</td>
</tr>
<tr>
<td>Whole Fish</td>
<td>7 - 9</td>
<td>Let stand, 5 to 10 minutes, before cooking.</td>
</tr>
<tr>
<td>Crabmeat</td>
<td>6 - 8</td>
<td></td>
</tr>
<tr>
<td>Lobster Tails</td>
<td>6 - 8</td>
<td></td>
</tr>
<tr>
<td>Sea Scallops</td>
<td>6 - 8</td>
<td></td>
</tr>
<tr>
<td>Green Prawns</td>
<td>6 - 8</td>
<td></td>
</tr>
</tbody>
</table>
To Cook Using Sensor Cook

Sensor Cook allows you to cook foods without selecting times and power levels. The sensor detects the heat and humidity generated by the food and cooks your food automatically.

Place food into an appropriate sized dish for the volume of food you are cooking. Cover securely with plastic wrap or a securely fitting lid (do not use any snap closing lids). Plastic dishes are not suitable as a secure seal cannot be achieved and inaccurate cooking may result.

1. Press \( \text{Sensor Cook} \) and select desired menu number

Press the Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial until the menu number appear in the display window. (see the chart on next page)

Note:
For information on individual categories refer to each chapter in the cookbook section.

More Pad \( / \)/Less Pad \( / \) :
Preferences for food doneness varies with each individual. After having used Sensor Cook a few times, you may decide you prefer your food cooked to a different doneness. By using the More Pad/Less Pad, the Auto Sensor programmes can be adjusted to cook food for a longer or shorter time. Press More Pad/Less Pad before pressing Start Pad.

Press More Pad : “MORE +” will display in display window. If you want to return to average cooking result, press Less Pad.

Press Less Pad : “LESS -” will display in display window, If you want to return to average cooking result, press More Pad.

If you are satisfied with the result of the SENSOR COOK programme, you don’t have to use this pad.

2. Press \( \text{Start} \)

The menu number you have selected remains in the display window. Do not stop the oven or open the door during this part of the cooking stage as inaccurate cooking may result. After the heat humidity is detected by the SENSOR, the remaining time appears in the Display Window and begins to count down.

For best results, follow these recommendations:
1. The door should not be opened before the time appears in the Display Window.
2. Do not use plastic dishes as a secure seal cannot be achieved and inaccurate cooking may occur.
To Cook Using **Sensor Reheat**

For best results on Sensor Reheat, follow these recommendations:

1. Food being reheated should weigh between 125 g and 1.0 kg. For foods weighing less than 125 g and more than 1.0 kg, use a manual micro power setting.
2. All foods must be previously cooked and at room or refrigerator temperature or frozen at -18°C for at least 24 hours.
3. Foods should always be covered loosely, but completely, with plastic wrap. (Do not use any snap closing lids.)
4. All foods should have a covered stand time of at least 3 to 5 minutes.
5. **Do not** reheat bread or pastry products (raw or uncooked), or beverages.
6. **Do not** use if oven cavity is warm (from previously cooked foods).

**Consult the following Recipe Chapters for Sensor Cooking Instructions for Each Category on your oven.**

<table>
<thead>
<tr>
<th>Menu</th>
<th>Recommended Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sensor Reheat</strong></td>
<td>125 g - 1.0 kg</td>
</tr>
<tr>
<td>1 Vegetables</td>
<td>125 g - 500 g</td>
</tr>
<tr>
<td>2 Frozen Vegetables</td>
<td>125 g - 1.0 kg</td>
</tr>
<tr>
<td>3 Potatoes</td>
<td>125 g - 1.0 kg</td>
</tr>
<tr>
<td>4 Legumes</td>
<td>1-4 cups</td>
</tr>
<tr>
<td>5 Fresh Pasta</td>
<td>125 g - 625 g</td>
</tr>
<tr>
<td>6 Dried Pasta</td>
<td>125 g - 500 g</td>
</tr>
<tr>
<td>7 Rice</td>
<td>1 cup - 2¼ cups</td>
</tr>
<tr>
<td>8 Noodles</td>
<td>150 g - 800 g</td>
</tr>
<tr>
<td>9 Curries</td>
<td>250 g - 750 g</td>
</tr>
<tr>
<td>10 Fish</td>
<td>125 g - 500 g</td>
</tr>
<tr>
<td>11 Chicken Pieces</td>
<td>400 g - 1.0 kg</td>
</tr>
<tr>
<td>12 Whole Chicken</td>
<td>1.0 kg - 2.0 kg</td>
</tr>
<tr>
<td>13 Casserole</td>
<td>500 g - 2.0 kg</td>
</tr>
<tr>
<td>14 Dessert</td>
<td>375 g - 1.5 kg</td>
</tr>
</tbody>
</table>
To Use Quick Min Pad

1 Press Quick Min pad until the desired cooking time (up to 10 minutes) appears in the display window. Power Level is pre-set at P10.

2 Press Start

Cooking begins and the time will count down. At the end of cooking, 5 beeps sound.

Notes:
1. This feature allows you to set in 1 minute increments up to 10 minutes.
2. If desired, you can use other power levels. Select desired power level before setting cooking time.
3. After setting the time by Quick Min pad, you can not use time/weight Dial.
4. Quick Min pad can be used to add more time during manual cooking.

To Use Keep Warm

This feature will keep food warm for up to 30 minutes after cooking.

Press Keep Warm

Press Time Dial

Press Start

Rotate your fingertip over the surface of the Time Dial to set warming time, up to 30 minutes.

Press. Keep Warm will start. The time in the display window will count down.

NOTE:
Keep Warm can be programmed as the final stage after cook times have been manually entered. It cannot be used in combination with auto features.
3-Stages Setting

This feature allows you to program 3 Stages of cooking continuously.


1. Press once to select “P10”.
2. Set as 2 minutes using Time/Weight Dial.
3. Press 4 times to select “P7”.
4. Set as 3 minutes using Time/Weight Dial.
5. Press 7 times to select “P4”.
6. Set as 2 minutes using Time/Weight Dial.
7. Press once. The time will count down at the first stage in the display window.

NOTES:
1. When operating, two beeps will sound between each stage.
2. This feature cannot be used in combination with auto features.

INGREDIENT CONVERSION CHART

<table>
<thead>
<tr>
<th>INGREDIENT CONVERSION CHART</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup</td>
</tr>
<tr>
<td>½ cup</td>
</tr>
<tr>
<td>⅓ cup</td>
</tr>
<tr>
<td>⅔ cup</td>
</tr>
<tr>
<td>¾ cup</td>
</tr>
<tr>
<td>1 cup</td>
</tr>
<tr>
<td>1¼ cups</td>
</tr>
<tr>
<td>1½ cups</td>
</tr>
<tr>
<td>2 cups</td>
</tr>
<tr>
<td>3 cup</td>
</tr>
<tr>
<td>3½ cups</td>
</tr>
<tr>
<td>4 cups</td>
</tr>
<tr>
<td>6 cups</td>
</tr>
<tr>
<td>8 cups</td>
</tr>
</tbody>
</table>

All recipes are tested using standard measurement that appear in the above chart.
To Use Timer

This feature allows you to program standing after cooking is completed and to program the oven as a minute or 10 seconds timer or program delay start.

To Use as a Kitchen Timer

Press once.  
Set desired amount of time. (up to 90 minutes)  
Press Start.  
Time will count down without oven operating.

To Set Standing Time

Press once.  
Set the desired amount of standing time. (up to 90 minutes)  
Press Start.  
Cooking will start. After cooking, standing time will count down without oven operating.

To Set Delay Start

Press once.  
Set desired amount of delay time. (up to 90 minutes)  
Press Start.  
Delayed time will count down without oven operating. Then cooking will start.

NOTES:

1. If oven door is opened during the Standing Time, Delay Start or Kitchen Timer, the time in the Display Window will continue to count down.
2. Delay Start/Standing Time cannot be programmed before/after any Auto Control function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate results and/or food may deteriorate.
3. When using Standing time or Delay Start, it’s up to 2 Power stages.
Before Requesting Service

**THESE THINGS ARE NORMAL**

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>REMEDY</th>
</tr>
</thead>
<tbody>
<tr>
<td>The oven causes interference with my TV.</td>
<td>Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.</td>
<td></td>
</tr>
<tr>
<td>Steam accumulates on the oven door and warm air comes from the oven vents.</td>
<td>During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.</td>
<td></td>
</tr>
<tr>
<td>I accidentally ran my microwave oven without any food in it.</td>
<td>Running the oven empty for a short time will not damage the oven. However, we do not recommend this.</td>
<td></td>
</tr>
</tbody>
</table>

**PROBLEM**

**POSSIBLE CAUSE**

**REMEDY**

Oven will not turn on.

- The oven is not plugged in securely.
  - Remove plug from outlet, wait 10 seconds and re-insert.
- Circuit breaker or fuse is tripped or blown.
  - Reset circuit breaker or replace fuse.
- There is a problem with the outlet.
  - Plug another appliance into the outlet to check if the outlet is working.

Oven will not start cooking.

- The door is not closed completely.
  - Close the oven door securely.
- Start Pad was not pressed after programming.
  - Press Start Pad 3 times.
- Another program has already been entered into the oven.
  - Press Stop/Reset Pad to cancel the previous program and program again.
- The program has not been entered correctly.
  - Program again according to the Operating Instructions.
- Stop/Reset Pad has been pressed accidentally.
  - Program oven again.

When the oven is turning on, there is noise coming from Glass Tray.

- The roller ring and oven bottom are dirty.
  - Clean these parts according to care of your oven (See next page).

The word “LOCK” appears in the Display Window.

- The Child Lock was activated by pressing Start Pad 3 times.
  - Deactivate Lock by pressing Stop/Reset Pad 3 times.

The word “DEMO MODE”* appears on the screen.

- The microwave oven is set to the DEMO MODE.
  - Deactivated mode by pressing Micro Power Pad once, Start Pad 4 times and Stop/Reset Pad 4 times.

“H97”, “H98” or “H00” appears in the display window.

- The display indicates a problem with microwave generation system.
  - Contact the specified service centre.

* DEMO MODE is designed for retail store display. Cooking and other functions will not operate during the DEMO MODE. If it seems there is a problem with the oven, contact an authorised Service Centre.
Care of your Microwave Oven

Note: The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

BEFORE CLEANING:
Unplug at socket of the oven. If impossible, leave oven door open to prevent oven from accidentally turning on.

Inside of the oven:
Wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.

Glass Tray:
Remove and wash in warm soapy water or in a dishwasher. If grease accumulates, clean with a non-abrasive nylon mesh scouring pad and a non-abrasive cleanser.

Outside oven surfaces and back vents:
Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Control Panel:
• May be covered with removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. When this happens, remove film carefully. (Hint - apply masking or clear tape to an exposed corner and pull gently to remove.)
• If it becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel.

Oven Door:
Wipe with a soft cloth when steam accumulates inside or around the outside of the oven door. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or of microwave leakage.

Roller Ring and oven cavity floor:
Wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

Technical Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Supply</td>
<td>230 - 240 V, 50 Hz</td>
</tr>
<tr>
<td>Power Consumption*</td>
<td>4.6 A 1000 W</td>
</tr>
<tr>
<td>Power Requirement: (Maximum)</td>
<td>7.5 A 1800 W</td>
</tr>
<tr>
<td>Output*</td>
<td>1100 W</td>
</tr>
<tr>
<td>Outside Dimensions (W x H x D):</td>
<td>555 mm (W) x 304 mm (H) x 493 mm (D)</td>
</tr>
<tr>
<td>Oven Cavity Dimensions (W x H x D):</td>
<td>418 mm (W) x 228 mm (H) x 470 mm (D)</td>
</tr>
<tr>
<td>Overall Cavity Volume:</td>
<td>44 L</td>
</tr>
<tr>
<td>Glass Tray Diameter:</td>
<td>Ø380 mm</td>
</tr>
<tr>
<td>Operating Frequency:</td>
<td>2450 MHz</td>
</tr>
<tr>
<td>Uncrated Weight:</td>
<td>Approx. 14.3 kg</td>
</tr>
</tbody>
</table>

Trim Kit

<table>
<thead>
<tr>
<th>Model Number</th>
<th>NN-TK712SSQP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Outside Dimensions (W x H):</td>
<td>595 mm (W) x 407 mm (H)</td>
</tr>
<tr>
<td>Cabinet Opening (W x H x D):</td>
<td>562 mm (W) x 395 mm (H) x 480 mm (D)</td>
</tr>
</tbody>
</table>

* IEC Test Procedure
Specifications subject to change without notice.
As for the voltage requirement, the production month, country and serial number, please refer to the identification plate on the microwave oven.
Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or it’s Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.

2. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or it’s territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.

3. This warranty only applies if the product has been installed and used in accordance with the manufacturer’s recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.

4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
   (a) Cabinet Parts
   (b) Microwave Oven cook plates.
   (c) User replaceable Batteries
   (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories.
   (e) Noise or vibration that is considered normal

5. To claim warranty service, when required, you should:
   • Telephone Panasonic’s Customer Care Centre on 132600 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
   • Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.

6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 132600 or visit our website and use the Service Centre Locator.

In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. If there is a major failure with the product, you can reject the product and elect to have a refund or to have the product replaced or if you wish you may elect to keep the goods and be compensated for the drop in value of the goods. You are also entitled to have the product repaired or replaced if the product fails to be of acceptable quality and the failure does not amount to a major failure.

If there is a major failure in regard to the product which cannot be remedied then you must notify us within a reasonable period by contacting the Panasonic Customer Care Centre. If the failure in the product is not a major failure then Panasonic may choose to repair or replace the product and will do so in a reasonable period of time from receiving notice from you.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the Panasonic Australia website www.panasonic.com.au or contact by phone on 132 600
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited
ACN 001 592 187  ABN 83 001 592 187
1 Innovation Road, Macquarie Park NSW 2113
www.panasonic.com.au

PRO-031-F01 Issue: 5.0  01-01-2011
## Quick Guide to Operation

<table>
<thead>
<tr>
<th>Feature</th>
<th>How to Operate</th>
</tr>
</thead>
<tbody>
<tr>
<td>To Set Clock</td>
<td><strong>Press twice</strong> Set time of day. (Max 12:59) <strong>Press once</strong></td>
</tr>
<tr>
<td>To Set/Cancel Child Safety Lock</td>
<td><strong>To set</strong> Display 3 times. <strong>To cancel</strong> Display 3 times.</td>
</tr>
<tr>
<td>To Cook/Reheat/Defrost by Micro Power and Time Setting</td>
<td>Select power. Select cooking time.</td>
</tr>
<tr>
<td>To Use Inverter Turbo Defrost Pad</td>
<td>Once. Select desired weight</td>
</tr>
<tr>
<td>To Cook using “Sensor Cook” Pads</td>
<td>Select desired menu number.</td>
</tr>
<tr>
<td>To Cook using “Sensor Reheat” Pads</td>
<td>Optional</td>
</tr>
<tr>
<td>To use “Keep Warm” Pads</td>
<td>Once Select Keep Warm time.</td>
</tr>
</tbody>
</table>
To Use as a Kitchen Timer
(see page 19)

Once
Set time.

To Set Standing Time
(see page 19)

Set the desired cooking programme.
(see Page 12)

Once
Set time.

To Set Delay Start
(see page 19)

Set the desired cooking programme.
(see Page 11)

Once
Set time.

Timer/Clock
Time Dial
Start
Microwaves penetrate the surface of the food to a depth of about two to three centimetres and then the heat is gradually conducted in a random pattern. Some parts of food matter cook faster than others. Special microwave techniques are used to promote fast and even cooking. Some of these techniques are similar to those used in conventional cooking, but because microwaves produce heat very quickly these following techniques are extremely important. It’s a must for you to be familiar with the following tips.

### Food Characteristics

#### Size and Quantity
Small portions cook faster than large portions. As you increase the quantity of food you put into the microwave oven, you must also increase your cooking time. The microwave oven has the same power regardless of quantity; thus the power is divided between more items and so it takes longer to cook.

As a general guide, if you double the quantity of food suggested in the recipe, add half the time suggested again.

#### Liquid Content
Low moisture foods take a shorter time to cook than foods with a lot of moisture.

#### Shape
Uniform sizes cook more evenly. To compensate for irregular shapes, place thin pieces towards the centre of the dish and thicker pieces towards the outer edge of the dish.

#### Bone and Fat
Bones conduct heat and cause the meat next to them to be heated more quickly. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.

#### Starting Temperature
Food which has been sitting at room temperature takes less time to cook than refrigerated or frozen food.

#### Density and Composition
Porous, airy foods (cakes and breads) take less time to cook than heavy compacted foods (meat and vegetables). Recipes high in fat and sugar content cook more quickly.

### Techniques for Preparation

#### Timing
A range of cooking times is given in each recipe for two reasons. First, to allow for the uncontrollable differences in food shapes, starting temperatures and personal preferences. Secondly, these allow for the differences in electrical voltage input which changes during peak load periods. Always remember that it is easier to add time to undercooked food. Once the food is overcooked, nothing can be done. For each recipe, an approximate cooking time is given.

#### Stirring
Stirring is often necessary during microwave cooking. We have noted when stirring is helpful in the recipes. Always bring the outside edges towards the centre and the centre portions to the outside.

#### Rearranging or Turning
Some foods should be turned in the container during cooking. For example, because of the different thicknesses in the breast and back sections of poultry, it is a good idea to turn poultry over once to ensure more even cooking. Rearranging or turning over uneven shaped food in the dish should be done as suggested to ensure a satisfactory result. Rearrange small items such as chicken pieces, prawns, hamburger patties, steak or chops. Rearrange pieces from the centre to the edge of the dish.

#### Cooking in Layers
This microwave oven is not designed to cook more than 1 layer of food. Cooking in 2 layers may not always be successful, it takes longer and may be uneven. You can successfully reheat two dinner plates of food at one time but remember to increase the reheating time and use a microwave warming rack.

#### Piercing of Foods
Pierce the skin or membrane of foods when cooked whole in the microwave oven. This allows steam to escape. If the skin has not been pierced, food may burst.

#### Cured Meats
Cured meats may overcook in some areas due to the high concentration of salts used in the curing process. So take care when cooking different brands of bacon as cooking times may vary slightly.
Techniques for Preparation

Covering
Covering food minimizes the microwave cooking time. Because microwave cooking is done with time and not direct heat, the rate of evaporation cannot be easily controlled. However, this can be corrected by using different materials to cover dishes. Plastic wrap is the best substitute for a lid as it creates a tighter seal and so it retains more heat and steam. Wax paper and paper towels hold the heat in but not the steam. These materials also prevent splattering. Use a paper towel, wax paper or no cover when steam is not needed for tenderising.

Browning
Meats and poultry, when cooked longer than 10 to 15 minutes, will brown from their own fat. Foods cooked for shorter periods of time can be aided with the help of a browning sauce, worcestershire sauce or soy sauce. Simply brush one of these sauces over meat or poultry before cooking. Baked goods do not need long cooking time and therefore, do not brown. When cakes or cupcakes are iced, no one will notice the visual difference. For cakes or cupcakes, brown sugar can be used in the recipe in place of caster sugar or the surface can be sprinkled with dark spices before baking.

Standing Time
The moisture molecules continue to vibrate in the food when the microwave oven has turned itself off. After all, the molecules were vibrating at 2,450,000,000 times per second during cooking. So cooking continues even after the food is no longer being exposed to the microwaves whether in or outside your microwave oven.

Standing time refers to the time it takes (after the microwave time is completed) to allow the interior of the food to finish cooking.

Converting Your Favourite Conventional Recipes for Microwave Cooking
When adapting conventional recipes for microwave cooking, time are reduced considerably.
For example, a chicken which takes 1 hour to cook in a moderate oven will take 15 to 20 minutes on P7 Power in your microwave oven.

Use similar microwave recipes to help you adapt conventional recipes. Remember, it is always best to undercook a recipe and then add an extra minute or two to finish it off.

Here are some other tips that may help:
• Reduce liquids in a conventional recipe by one half to two thirds, e.g. 1 cup (250 ml) should be reduced to ½ cup (125 ml).
• Add more thickening such as flour or cornflour to sauces and gravies if you do not reduce the liquid.
• Reduce seasonings slightly in a recipe where ingredients do not have time to simmer by microwave.
• Do not salt meats, poultry or vegetables before cooking; otherwise, they will toughen and dry out.
• If one ingredient takes longer to cook than the others, pre-cook it in the microwave oven first.
• Onion, celery and potato are examples.
• When cooking meat or vegetables, omit any oil or fat that would have been used in a conventional recipe for browning.
• Reduce leavening agents for cakes by one quarter and increase liquids by one quarter.
• Biscuits require a stiff dough. Increase flour by about 20 percent. Substitute brown sugar for white sugar and use biscuit recipes that have dark spices or require icing. Because of the short cooking time, biscuits don’t have time to brown. Chill dough for half an hour before baking. This produces a crisper biscuit. Bake biscuits on a glass tray lined with greaseproof paper.
• Since microwaves penetrate foods about two centimetres from the top, bottom and sides, mixtures in round shapes and rings cook more evenly. Corners receive more energy and may overcook.
• Items with a lot of water, such as rice and pasta, cook in about the same time as they would on a conventional stove. (Refer to Rice and Pasta chapter.)

Select recipes that convert easily to microwave cooking such as casserole, stews, baked chicken, fish and vegetable dishes. The results from foods such as grilled meats, cooked souffles or two-crust pies could be less than satisfactory. Never attempt to deep fry in your microwave oven.
Menu Planning for Microwave Cooking

**How to Keep Everything Hot at The Same Time**

Plan your meals so that the food will not all need last minute cooking or attention at the same time. The special features of microwave cookery make it easy to serve meals with everything piping hot. Cooking of some foods may be interrupted while you start others, without harming the nutritional value or flavour of either.

A recipe which requires standing time can be microwaved first and another food cooked while it stands. Dishes prepared in advance can be reheated briefly before serving.

It does take some experience and time to cook with confidence. Microwaves are fast so you will have to do some experimenting. You might find you will use your conventional range in conjunction with your microwave oven. For example, while cooking the roast in the microwave oven, you can be cooking the vegetables and gravy on the range top. This can also be done the other way around. Prepare your meals as follows.

1. Firstly, cook the most dense item (roast or casserole). Drain and retain meat juice from joints then cover with foil.
2. Cook the potatoes, rice or pasta.
3. Cover with foil for standing.
4. Cook greens and other vegetables.
5. Cover with foil for standing.
6. Cook the gravy with the retained meat juices, stock and thickening.
7. Carve the roast and serve the vegetables and gravy.

While you are learning to plan meals, you may get a bit behind time. Don’t worry. Dinner servings may be suitably reheated on P7, for 1 to 2 minutes per serving.

If you prefer not to use foil, cover food with saucepan lids. A metal lid will retain the heat for at least 15 minutes.

Meanwhile, how can you cook all the vegetables at the same time? Simply place potatoes and pumpkin in one dish and less dense vegetables such as broccoli, cabbage, cauliflower, beans and peas in another. Sprinkle greens with water. Cover with a lid or plastic wrap. Cook on P10 for cooking times refer to vegetables cooking chart on page 47. Remember, if you increase the quantity of vegetables, increase the cooking time. Fresh and frozen vegetables can be mixed on a vegetable platter, but remember the latter are not as dense as fresh vegetables, as they have been blanched before freezing.

If vegetables are cut to a similar size, they can be cooked in separate ramekins or small dishes at the same time.

### Increasing & Decreasing Recipes

#### Increasing

- To increase a recipe from 4 to 6 servings, increase each ingredient listed by half.
- To increase a recipe from 4 to 8 servings, double each ingredient listed.
- For larger quantities of a recipe, a large dish should be used. Make sure that the dish is deep enough to prevent the recipe from boiling over during cooking.
- Make sure to cover, stir or rearrange food as directed in the recipe and always check the food during cooking.
- Increase standing times by 5 minutes per 500 g.
- Use the same Power Level recommended in the original recipe.
- Increase the cooking times by: \( \frac{1}{3} \) of original cooking time for 6 servings; and an extra \( \frac{1}{2} \) of original cooking time for 8 servings.

#### Decreasing

- To decrease a recipe from 4 to 2 servings, decrease each ingredient listed by half.
- For small quantities, a small dish should be used. Make sure that the dish is large enough to prevent the recipe from boiling over during cooking.
- Use the same Power Level recommended in the original recipe.
- Decrease the cooking times by \( \frac{1}{2} \) to \( \frac{2}{3} \) of the original cooking time.

#### Cooking for One

- To decrease a recipe from 4 to 1 serving, quarter each ingredient listed.
- A smaller dish should be used, making sure that the dish is still large enough to prevent the recipe from boiling over.
- Use the same Power Level recommended in the original recipe.
- Quarter the original cooking times, then add extra time, if needed.
- Make sure to cover, stir or rearrange food as directed in original recipe and always check the food during cooking.

#### Converting Recipes from Other Sources

When the recipe is written with a wattage different than your oven, adjust the cooking time by approximately 10% per 100 watts, e.g. 10 minutes would be adjusted by 1 minute. Alternately, adjust the power level by one level. If your wattage is higher than the recipe:

1. Adjust time downward or
2. Adjust power level downward.

If your wattage is lower than the recipe:

1. Adjust time upward or
2. Adjust power level upward (when possible).
Converting Recipes from Other Sources

One of the most common uses for a microwave oven is to reheat food. Your Panasonic microwave allows you to either reheat by placing food into the oven and you choose the micro power level and length of heating time or you may reheat automatically by using the SENSOR REHEAT Pad on your microwave. Following are some directions for reheating pre-cooked foods from either frozen refrigerator temperature or room temperature.

General rules for reheating foods by Micro Power

- Many convenience foods contain heating instructions on the packaging. It is best to follow these instructions, being sure to check the wattage of the oven they used and adjust the cooking time if necessary (decrease cooking time by 10% for every 100 watts more powerful your oven is).
- If package directions are not available, follow the recommendations in the charts on the following pages.
- All foods must be pre-cooked; raw foods will not cook through during reheating times and if consumed may cause illness.
- Do not reheat in foil containers, cans or plastic containers as incorrect heating times will result. Place foods into microwave safe bowls or onto dinner-plates before heating.
- Most foods can be heated on P10 but consider if the food is delicate in structure like baked custard or you have a large quantity, a lower power level for slightly longer may be gentler.
- Cover foods with plastic wrap if you require a steamed effect or leave uncovered for a drier surface, e.g. Crumbed foods.

Note: when cooking by Sensor Cook all food must be covered.
- Stir or re-arrange foods during heating as this will help food heat evenly. Stir after heating and let stand for 2 to 3 minutes. Check temperatures before adding extra heating time and ensure food is hot. If food is not heated enough, consumption may cause illness.

Caution:
Pastry items which have a filling that is high in fat, sugar or moisture will become hotter in the centre and the pastry may only feel warm. Ensure you allow it to stand for several minutes before eating.

Reheating by Sensor Cook

(125 g - 1.0 kg)

- Reheating by Sensor is suitable for pre-cooked foods. There is a setting for frozen and refrigerator temperature or room temperature foods. It is suitable for casserole, plated meals, soup, stews, pasta dishes (except lasagne) and canned foods.
- Do not reheat bread or pastry products, raw uncooked food or beverages on Sensor Reheat.
- Foods greater than 1 kg or smaller than 125 g should be cooked by micro power and time.
- Follow general directions for heating as above.
- Cover foods securely with plastic wrap or a fitted lid, which does not snap seal.
- During the heating time, the oven will 'beep' and prompt you to stir/rearrange the food. There is no need to recover if not required.
- After heating, stir the food, check it is hot and allow standing for 2 to 3 minutes.

To Operate:
Press Sensor Reheat, then Press Start.
## Reheating by Micro Power - Frozen Pre-cooked Foods

<table>
<thead>
<tr>
<th>FROZEN ITEM (Pre-cooked)</th>
<th>POWER</th>
<th>TIME (in minutes)</th>
<th>SPECIAL INSTRUCTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAD &amp; BAKED PRODUCT</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread 1 slice</td>
<td>P7</td>
<td>10 - 20 sec</td>
<td>Do not let bread get hot, or it will become rubbery and dry out. Remove whole loaf from original wrapper. Place on paper towel to absorb moisture.</td>
</tr>
<tr>
<td>1 loaf</td>
<td>P7</td>
<td>1 - 3</td>
<td></td>
</tr>
<tr>
<td>6 rolls</td>
<td>P6</td>
<td>1 - 2</td>
<td></td>
</tr>
<tr>
<td>Cheesecake (450 g)</td>
<td></td>
<td>5 - 7</td>
<td>Remove from container. Defrost on plate.</td>
</tr>
<tr>
<td>Muffins - 4 (400 g)</td>
<td>P7</td>
<td>1½ - 2</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td>Scones - 6 (400 g)</td>
<td>P6</td>
<td>1½ - 2</td>
<td>Defrost on paper lined plate. Stand 2 minutes.</td>
</tr>
<tr>
<td>PIES</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit Pie (600 g)</td>
<td>P3</td>
<td>5 - 7</td>
<td>Remove from foil container and place uncovered into a pie dish.</td>
</tr>
<tr>
<td></td>
<td>then P7</td>
<td>5 - 7</td>
<td></td>
</tr>
<tr>
<td>Meat Pie (175 g)</td>
<td>P7</td>
<td>3 - 4</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td>Pizza (350 g)</td>
<td>P10</td>
<td>5 - 7</td>
<td>Remove from package and place onto paper towel or follow manufacturer’s instructions.</td>
</tr>
<tr>
<td>FROZEN MEAL</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish in Sauce (200 g)</td>
<td>P5</td>
<td>5 - 7</td>
<td>Pierce corner of bag. Heat on a plate.</td>
</tr>
<tr>
<td>Frozen Casserole (500 g)</td>
<td>P7</td>
<td>6 - 8</td>
<td>Pierce pouch. Heat on a plate or bowl.</td>
</tr>
<tr>
<td>Lasagne (500 g)</td>
<td>P9</td>
<td>11 - 13</td>
<td>Remove from foil container, place into serving dish.</td>
</tr>
<tr>
<td>Plated style dinner (320 g)</td>
<td>P5</td>
<td>8 - 10</td>
<td>Remove foil cover and replace with plastic wrap.</td>
</tr>
<tr>
<td>Vegetables &amp; Sauce (in the bag) (500 g)</td>
<td>P7</td>
<td>6 - 8</td>
<td>Pierce corner of bag. Heat on a plate.</td>
</tr>
<tr>
<td>MISCELLANEOUS</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Pieces (500 g)</td>
<td>P7</td>
<td>5 - 7</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td>Chicken Nuggets (12)</td>
<td>P7</td>
<td>3 - 4</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td>Croissants - 4 (200 g)</td>
<td>P3</td>
<td>1 - 1½</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td>Fish Fingers - 8 (200 g)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>P3</td>
<td>2 - 4</td>
<td>Place onto paper towel lined plate.</td>
</tr>
<tr>
<td></td>
<td>then P10</td>
<td>2 - 3</td>
<td></td>
</tr>
<tr>
<td>Sausage Rolls (225 g)</td>
<td>P5</td>
<td>2 - 3</td>
<td>Place onto paper towel lined plate.</td>
</tr>
</tbody>
</table>
IMPORTANT POINTS TO CONSIDER WHEN REHEATING COLD FOODS

STARTING TEMPERATURE —
Foods taken from the refrigerator will take longer to reheat than foods from room temperature.

Quantity —
One serving heats faster than several servings. When heating large quantities, stir food to ensure even heating. It is quicker to heat individual plates of food than large quantities in a casserole dish.

Plated Dinners —
Arrange foods with the most dense items towards the outside of the plate. Cover meats with sauces/gravies if desired, spread out mashed potatoes or rice so it heats more evenly. When assembling plates of leftover foods, use foods which have a similar starting temperature.

Covering Foods —
Most foods need to be covered with one sheet of absorbent paper towel to hold in the heat and prevent splattering without steaming. When more moisture is desired, cover with plastic wrap.

Heating —
Reheating is usually done on P10, however, if food has a more delicate texture, like a baked custard, a lower power setting should be used. P7 for a little longer will be gentler on the food. An average plate of food would generally take 1 to 3 minutes to heat depending on the density of the food. Place it in for the minimum time and add extra heating time if required. Ensure food is hot by feeling the bottom of the plate in the centre. If the plate is cool, food may be warm but will lose heat quickly as the plate will absorb the heat and taste cold when served. If food is not heated enough, consumption may cause illness.

Elevation —
Elevate pastries and breads on a small plastic rack with paper towel under the food to prevent it from becoming soggy.

Caution:
Pastry items which have a filling that is high in fat, sugar or moisture will become hotter in the centre and the pastry may only feel warm. Ensure you allow it to stand for several minutes before eating.

IMPORTANT POINTS TO CONSIDER WHEN REHEATING FOODS FROM THE FREEZER

VOLUME —
The greater the volume and the more dense the item, the longer it takes to reheat. E.g. frozen cake will take less time than frozen casserole.

LARGE VOLUME —
Large, dense, frozen precooked foods are best thawed on defrost until icy in the centre then heated on P7. This prevents overcooking of the edges. Stirring is often needed to distribute heat evenly.

Commercial frozen foods —
These foods should be removed from their foil containers if possible and placed into suitable microwave safe containers. If a foil container is used in the microwave oven it shouldn’t be more than 4 cm high and must not touch the interior of the microwave oven. Remove the cover from the tray and replace with paper towel or plastic wrap to prevent splattering.

Foods to be served at room temperature —
For best results, defrost for a short time and allow to stand to complete thawing, e.g. frozen cake.

Vacuum sealed pouches —
Pierce pouches, bags before heating to allow steam to escape. This prevents bursting.

Containers —
Use dishes about the same volume of the food or slightly larger to allow for stirring. Remove or release snap seal lids otherwise they will pop during heating and may disfigure.

Pies and pastries —
Pies and pastries that contain raw pastry and filling cannot be cooked in the microwave oven. Precooked products can be thawed and heated. Place them on a sheet of paper towel and elevate on plastic rack for best results. For added crispness place under the grill or in a hot oven for few minutes. Pastry items can become tough and rubbery if overheated, remember to allow 5 minutes standing then test before adding extra heating time.
**PUMPKIN SOUP**

Serves: 4

**Ingredients:**
- 1 kg pumpkin, chopped and peeled
- 1 onion, diced
- 2 cups chicken stock
- 1 teaspoon curry powder
- pepper

**Method:**
Place pumpkin and onion in 2-litre casserole dish. Cover and cook on P10 for 12 minutes. Add chicken stock, curry powder and pepper. Cook on P10 for 10 minutes. Cool slightly. Purée pumpkin and liquid in a blender or food processor. Pour into individual serving dishes and garnish with chives.

**SHORT AND LONG SOUP**

Serves: 4

**Ingredients:**
- 200 g fresh singapore noodles
- 12 (200 g) frozen mini dim sims
- 4 green onions, sliced
- 1 litre chicken stock
- 1 teaspoon chopped garlic
- ½ teaspoon crushed garlic
- 2 tablespoons soy sauce
- ½ chicken breast, cooked and sliced
- 4 baby bok choy, quartered
- 1 cup bean sprouts
- 2 tablespoons dried onion (optional)

**Method:**
Place all ingredients except bok choy and bean sprouts in a 4 litre casserole dish and cook on P10 for 10 minutes. Add bok choy and cook on P10 for 2 minutes. Serve in individual bowls topped with bean sprouts and onion.

**TOMATO BACON SOUP**

Serves: 4 to 6

**Ingredients:**
- 4 bacon rashers, chopped
- 1 onion, chopped
- 1 (840 g) can tomatoes
- 2 tablespoons tomato paste
- 2 cups chicken stock
- 1 teaspoon oregano
- pepper

**Method:**
Place bacon and onion in 4-litre casserole dish. Cook on P10 for 3 minutes. Add remaining ingredients and stir. Cook on P10 for 16 to 18 minutes, stirring once during cooking. Purée in food processor or blender and serve in individual soup bowls.

**POTATO AND LEEK SOUP**

Serves: 4 to 6

**Ingredients:**
- 800 g potatoes, peeled and diced
- 1½ cups thinly sliced leeks
- 2 teaspoons fresh thyme
- pepper
- 2 cups chicken stock
- 150 ml cream

**Method:**
Place potatoes, leeks, thyme and pepper in 4-litre casserole dish. Cover and cook on P10 for 10 minutes. Stir in chicken stock. Cover and cook on P10 for 14 to 16 minutes. Purée soup mixture. Add cream, stir and serve hot or cold in individual bowls.
**Soups and Snacks**

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### Pea and Ham Soup

**Serves:** 6  
**Ingredients:**  
- 2 1/2 cups green split peas  
- 850 g smoked ham hock  
- 1 medium onion, chopped  
- 1 tablespoon thyme leaves  
- 1 bay leaf  
- 6 cups chicken stock  
- 1/2 cup frozen peas  

**Method:**  
Wash split peas and place in a 2-litre bowl with 1-litre of water. Cover and allow soaking for 8 hours or overnight. Remove rind from ham hock and discard. Cut meat away from the bone and roughly chop. Reserve bone. Drain peas and place into a 5-litre microwave safe dish. Add ham bone, chopped ham, onion, thyme, bay leaf and chicken stock. Cook uncovered on P10 for 15 minutes. Reduce power to P6 and cook for 15 minutes. Skim top of soup and cook on P6 for a further 30 minutes. Remove ham bone and bay leaf and stir in frozen peas. Cook on P6 for 10 minutes. Blend half the soup and return to the bowl, stirring through the remaining soup. Serve hot with crusty bread.  

**Tip:** Substitute 500 g bacon bones and 250 g of diced bacon rashers for the ham hock. Do not add salt when cooking lentils or pulses, as they will toughen. Add salt after cooking if desired.

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### Chicken and Prawn Laksa

**Serves:** 4  
**Ingredients:**  
**Soup:**  
- 2 tablespoons laksa paste  
- 400 ml coconut milk  
- 1 litre chicken stock  
- 1 tablespoon soy sauce  
- fresh ground black pepper  

**Laksa:**  
- 250 g rice noodles  
- 8 cups boiling water  
- leaves from 1 bunch of coriander small red chillies, seeds removed and finely chopped  
- 1/2 cup bean sprouts  
- 4 lime wedges  
- 1 tablespoon peanut oil  
- 400 g cooked chicken tenderloins, sliced  
- 12 green king prawns, peeled  

**Method:**  
Place bacon in a 4-litre dish. Cook on P10 for 2 to 3 minutes. Remove bacon from dish and set aside. Add onion and potatoes to dish and cook on P10 for 8 to 10 minutes. Blend half the soup and return to the bowl, stirring through the remaining soup. Serve hot with crusty bread.  

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### Sweet Potato and Coriander Soup

**Serves:** 4 to 6  
**Ingredients:**  
- 1 onion, diced  
- 1 teaspoon crushed garlic  
- 1 teaspoon crushed chilli  
- 1 teaspoon chopped ginger  
- 1 kg sweet potato, peeled and chopped  
- 500 ml chicken stock  
- 200 ml coconut milk  
- 1 tablespoon chopped coriander  

**Method:**  
Place onion, garlic chilli, ginger, and sweet potato into a 4-litre bowl. Cook covered on P10 for 10-12 minutes, stirring halfway through cooking. Stir in cumin, chicken stock and coconut milk. Cook on P10 for 10-12 minutes, stirring halfway through cooking. Add coriander and stir. Allow to cool slightly then puree in a blender or food processor. Serve topped with extra coriander and chilli.
ROASTED NUTS
Serves: 2 to 4
Ingredients:
1 cup (150 g) raw peanuts (with or without skins, and unsalted)
1 teaspoon vegetable oil
salt to taste
Method:
Place peanuts in a single layer on a pie plate. Drizzle nuts with oil and sprinkle with salt. Cook on P10 for 4 to 6 minutes, stirring every 2 minutes during cooking, until golden brown. Stir well. Serve hot or cold in a small bowl.

SPEEDY NACHOS
Serves: 2 to 4
Ingredients:
1 (310 g) can red kidney beans, drained
1 cup chilli salsa
200 g packet corn chips
1 cup grated cheese
Method:
Mix kidney beans and salsa in a 1-litre dish. Place corn chips in the base of a flat dish. Pour sauce over beans and top with grated cheese. Cook on P10 for 4 to 5 minutes.
Note: Chilli salsa can be substituted with your favourite tomato relish.

NUTS AND BOLTS
Serves: 6 to 8
Ingredients:
80 g butter
2 teaspoons curry powder
2 tablespoons worcestershire sauce
½ teaspoon salt
¼ teaspoon garlic powder
100 g packet mixed rice crackers
100 g fried noodles
200 g salted peanuts
125 g packet pretzel sticks
½ cup Nutri-Grain
Method:
Place butter, curry, worcestershire sauce, salt and garlic powder in a 3-litre casserole dish. Cook on P10 for 1 to 2 minutes. Add remaining ingredients, mix well and cook on P10 for 4 to 5 minutes. Stir twice during cooking. Allow to cool. Place in a bowl and serve with drinks. Store in an airtight container once cool.

NACHOS SUPREME
Serves: 4 to 6
Ingredients:
500 g topside mince
35 g packet taco seasoning mix
½ cup tomato paste
1 teaspoon Mexican chilli powder
1 (310 g) can red kidney beans, mashed in liquid
180 g packet corn chips
1 avocado
½ cup sour cream
½ cup grated cheese
paprika
Method:
Place meat in a 2-litre dish. Cover and cook on P7 for 6 minutes stirring halfway through cooking. Mix with fork, breaking up any large pieces of meat. Add taco mix, tomato paste, chilli powder and kidney beans. Cook on P7 for further 10 minutes, stirring halfway through cooking. Place corn chips in a 3-litre microwave suitable serving dish. Place meat sauce in the centre. In a small bowl, mash avocado and mix in sour cream. Spoon this mixture over meat sauce and top with grated cheese. Sprinkle with paprika. Heat on P7 for 3 to 4 minutes.

STUFFED POTATOES
Serve: 4
Ingredients:
4 (700 g) potatoes, unpeeled
Method:
Pierce the skin of each potato several times with a fork. Place potatoes evenly around a microwave safe dinner plate. Cook on P10 for 8 to 10 minutes. Set aside to cool slightly. Cut tops off potatoes and reserve. Scoop out potato flesh leaving a 1 cm thick shell. Mash potato flesh and mix with your choice of filling. Pile back into potato shell. Replace top and heat potatoes on P10 for 2 minutes.
Filling:
Corn & bacon
1 rasher bacon, finely chopped
125 g creamed corn
¼ cup grated cheddar cheese
1 green onion, finely sliced
Method:
Place bacon onto a microwave safe dinner plate. Cover with paper towel and cook on P10 for 1 minute. Mix with remaining ingredients.
Tomato pesto
½ cup spreadable cream cheese
½ cup chopped sun-dried tomatoes
2 tablespoons pine nuts, roasted
2 tablespoons grated Parmesan cheese
2 tablespoons chopped basil
Method:
Mix together all ingredients.

HINT:
TO MAKE CROUTONS:
Remove crusts from 3 slices of bread and cut into cubes. Place in a pyrex bowl with 1 tablespoon of butter and cook on P10 for 2 to 3 minutes.

HINT:
TO REHEAT A CROISSANT:
Wrap in paper towel and place on a dinner plate, cook on P10 for 20 to 30 seconds.
Directions for Cooking Fish and Shellfish by Micro Power

Clean fish before starting the recipe. Arrange fish in a single layer, overlap thin fillet ends to prevent overcooking. Prawns and scallops should be placed in a single layer.

Cover dish with plastic wrap. Cook on the power level and the minimum time recommended in the chart below. Halfway through cooking rearrange or stir prawns, fish fillets or scallops.

Cooking Fish and Shellfish by Micro Power

<table>
<thead>
<tr>
<th>FISH OR SHELLFISH</th>
<th>AMOUNT</th>
<th>POWER</th>
<th>APPROX. COOKING TIME (in minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish Fillets</td>
<td>500 g</td>
<td>P4</td>
<td>8 to 10</td>
</tr>
<tr>
<td>Scallops (sea)</td>
<td>500 g</td>
<td>P4</td>
<td>6 to 8</td>
</tr>
<tr>
<td>Green Prawns medium size (shelled and cleaned)</td>
<td>500 g</td>
<td>P4</td>
<td>7 to 9</td>
</tr>
<tr>
<td>Whole Fish (stuffed or unstuffed)</td>
<td>500 g to 600 g</td>
<td>P4</td>
<td>7 to 10</td>
</tr>
</tbody>
</table>

DIRECTIONS FOR COOKING FISH BY SENSOR COOK (125 g - 500 g)

- Suitable for cooking whole fish and fish fillets.
- Select fish suitable for microwave cooking and place in a single layer in a shallow dish, with skin-side down.
- Add butter, spices, herbs, or lemon juice to flavour.
- Overlap thin edges of fillets to prevent overcooking.
- Shield the eye and tail area of whole fish with small amounts of aluminum foil to prevent overcooking.
- During the cooking time, the oven will 'beep' and prompt you to turn over and rearrange.
- Allow large amounts of fish to stand for 3 to 5 minutes after cooking before serving.

To Operate:
Cover securely with plastic wrap. Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Fish, then Start.

GINGERED WHOLE FISH

Serves: 2

Ingredients:
1 (700 g) whole bream, cleaned
1 tablespoon sweet sherry
¼ cup soy sauce
1 teaspoon minced ginger
3 green onions, sliced
1 tablespoon peanut oil

Method:
Place fish in a shallow casserole dish. Combine sherry, soy sauce, minced ginger, spring onions and peanut oil in a 1-litre jug. Pour sauce mixture over fish. Cover and cook on P4 for 4 to 5 minutes. Turn over and re-cover. Cook on P4 for 4 to 6 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Fish directions on this page.

GINGERED WHOLE FISH

Ingredients:
500 g new potatoes, unpeeled
500 g marinara mix or mixed fish
¼ onion
1 bay leaf
250 ml milk
2 tablespoons butter
2 tablespoons flour
½ cup milk, extra
2 hard-boiled eggs, roughly chopped
2 tablespoons chopped parsley
½ cup grated cheese
1 teaspoon paprika

Method:
Wash potatoes and pierce skins with a fork, place on a paper towel lined plate. Cook on P7 for 8 to 10 minutes. Set aside. In a 3-litre casserole dish combine fish, onion, bay leaf and milk. Cook on P6 for 4 to 6 minutes, stirring halfway through cooking. Strain and reserve milk, discard onion and bay leaf. Place butter in a 1-litre jug and cook on P10 for 30 to 60 seconds, stir in flour and slowly whisk in reserved milk. Cook on P10 for 2 to 3 minutes, stirring halfway through cooking. Stir in extra milk, eggs, parsley and fish cook on P7 for 1 to 2 minutes. Pour into a shallow casserole dish. Slice potatoes and layer over fish mixture. Sprinkle with grated cheese and paprika. Cook on P10 for 4 to 6 minutes.
Bouillabaisse
Serves: 4 to 6
Ingredients:
- 2 tablespoons olive oil
- 2 onions, sliced
- 1 large leek, sliced
- 4 cloves garlic, crushed
- 425 g can tomato pieces
- ½ cup tomato paste
- 4 cups hot fish stock
- ½ cup dry white wine
- 1 tablespoon fresh thyme leaves
- ½ teaspoon saffron powder
- 1 teaspoon freshly ground black pepper
- salt
- 500 g firm fish fillets, chopped
- 500 g green prawn meat, de-veined
Method:
Place oil, onions, leek and garlic in a 4 litre dish. Cover and cook on P10 for 6 to 8 minutes. Stir halfway through cooking. Add tomatoes, tomato paste, fish stock, wine, thyme, saffron, and chilli powder. Season with salt and pepper. Cook on P10 for 12 minutes. Add fish fillets and prawns. Cook on P10 for 7 to 8 minutes or until seafood is cooked. Serve garnished with fresh thyme.

Noise
When cooking fish, popping sounds may be heard. This is due to moisture trapped between the flesh, particularly with oily fish such as salmon and mackerel. This can be minimised when cooking if the skin and flesh is pierced serveral times with a skewer.

Salmon Mornay
Serves: 4
Ingredients:
- 40 g butter
- 1 onion, diced
- ½ cup flour
- 1 tablespoon fresh parsley, chopped
- pepper
- ½ teaspoon prepared mustard
- 1½ cups milk
- 1 (440 g) can salmon, de-boned
- ¾ cup fresh bread crumbs
- ½ cup grated cheese
Method:
Place butter and onion in a 4-cup jug. Cook on P10 for 1 minute. Add flour and cook on P10 for 1 minute. Add parsley, pepper, mustard and gradually blend in milk. Cook on P10 for 2 to 3 minutes, stir halfway through cooking. Lightly mix through salmon and liquid into sauce. Pour into serving dish and top with bread crumbs and cheese. Cook for further 4 to 5 minutes on P10 power.

Garlic Prawns
Serves: 2
Ingredients:
- 60 g butter
- 1 teaspoon minced garlic
- 1 tablespoon lemon juice
- 1 tablespoon chopped parsley
- 500 g peeled green prawns
Method:
Place butter and garlic in a 1-litre dish and cook on P10 for 30 to 50 seconds. Add lemon juice, parsley and prawns. Cook on P6 for 5 to 7 minutes, stirring halfway through cooking. Serve in individual ramekins.

Malay Coconut Fish
Serves: 4
Ingredients:
- 1 (400 ml) can coconut milk
- 1 tablespoon chilli sauce
- 1 lime zested
- 5 cm piece peeled ginger, finely chopped
- 1 tablespoon garam masala
- 1 tablespoon fish sauce
- 2 tablespoons brown sugar
- 800 g fish fillets, halved
- ¼ cup fresh coriander leaves
Method:
Mix coconut milk, chilli sauce, lime rind, ginger, garam masala, fish sauce and brown sugar in a 2-litre dish. Cover and cook on P10 for 8 minutes, stir halfway through. Add fish, ensuring all surfaces are coated well. Cover and cook on P5 for 6 to 7 minutes, turning fish halfway through cooking. Allow to stand for 5 minutes. Top with coriander leaves.
TOMATO BASIL MUSSELS

Serves: 4

Ingredients:
- 1 kg fresh mussels
- ¼ cup water
- 1 tablespoon olive oil
- 1 leek, sliced
- 1 (425 g) can tomato pieces
- 1 tablespoon tomato paste
- ½ teaspoon oregano
- 2 tablespoons chopped fresh basil
- freshly ground black pepper

Method:
Place mussels and water into a bowl. Cover and cook on P7 for 4 to 6 minutes. Set aside. Place oil, leeks and garlic into a 3-litre dish. Cook on P10 for 2 minutes. Stir well, add tomatoes, tomato paste, oregano, basil and pepper. Mix well. Cook on P10 for 3 to 4 minutes. Add mussels. Cover and cook on P10 for 2 to 3 minutes. Serve immediately.

SALMON STEAKS WITH LIME BUTTER

Serves: 4

Ingredients:
- 60 g butter
- 1 clove garlic, crushed
- 1 teaspoon grated fresh ginger
- 1 teaspoon grated lime rind
- 2 tablespoons lime juice
- ½ teaspoon sugar
- 500 g salmon, steaks

Method:
Place butter, garlic, ginger, lime rind, juice and sugar in a shallow dish. Cook on P7 for 1 to 2 minutes. Stir halfway through cooking. Add salmon steaks and coat with sauce. Cover and cook on P5 for 5 to 7 minutes. Stand for 2 to 3 minutes before serving.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Fish directions on page 34.

LEMON PEPPER FISH

Serves: 2

Ingredients:
- 350 g fish fillets
- ½ cup lemon juice
- 1 teaspoon black pepper

Method:
Place fish, lemon juice and cracked black pepper in a 1-litre casserole dish. Cook on P6 for 4 to 6 minutes. Let stand for 3 minutes before serving.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Fish directions on page 34.

For fish with a strong odour, eliminate the smell after cooking by placing 600 ml of boiling water and 1 slice lemon in a large bowl, cook on P10 for 10 mins. Wipe out oven with a dry cloth.

SEAFOOD MARINARA

Serves: 4

Ingredients:
- 750 g Marinara mix
- 2 tablespoons butter
- 1 clove garlic, crushed
- 2 tomatoes, peeled and chopped
- 1 tablespoon tomato paste
- ¼ cup white wine
- 1 teaspoon basil
- pepper
- 1 tablespoon chopped parsley

Method:
Place marinara mix into a 2-litre casserole dish. Set aside. Place butter and garlic in 1-litre casserole dish. Cook on P7 for 1 minute. Add remaining ingredients (except seafood), to dish and cook on P10 for 5 minutes. Purée tomato mixture in blender or food processor and pour over seafood. Cook on P6 for 7 to 9 minutes, stir halfway through cooking. Stand for 5 minutes. Serve with salad and pasta.

OYSTERS KILPATRICK

Makes: 12

Ingredients:
- 2 rashers bacon finely chopped
- 1 tablespoon worcestershire sauce
- 2 teaspoons lemon juice
- 1 tablespoon barbecue sauce
- 12 oysters in shell

Method:
Spread bacon on a dinner plate. Cover with paper towel and cook on P10 for 1 to 2 minutes. Mix together worcestershire sauce, lemon juice and barbecue sauce. Place oysters in shell evenly around dinner plate and sprinkle with bacon mixture. Pour some sauce mixture over each oyster. Cook on P10 for 1 to 1½ minutes. Serve with drinks or as an entree.
Cooking Whole Poultry by Micro Power

Season as desired, but salt after cooking. Browning sauce mixed with equal parts of butter will enhance the appearance.

Poultry must be unstuffed. Tie legs together with cotton string. Place on a microwave rack set in a rectangular dish. Place poultry breast-side down: turn over halfway through cooking. Cover with wax paper to prevent splattering.

If the poultry is not cooked enough, return it to the oven and cook a few more minutes at the recommended power level.

DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. Let stand, covered with foil, 10 to 15 minutes after cooking. Standing time allows the temperature to equalize throughout the food and finishes the cooking process.

If a large amount of juice accumulates in the bottom of the baking dish, occasionally drain it. If desired, reserve juices for making gravy.

Less-tender birds should be cooked in liquid such as soup or broth. Use 1/4 cup per 500 g of poultry. Use an oven cooking bag or a covered casserole. Select a covered casserole deep enough so that bird does not touch the lid.

If an oven cooking bag is used, prepare according to package directions. Do not use wire twist-ties to close bag. Use only nylon tie, a piece of cotton string, or a strip cut from the open end of the bag. Make six 2 cm slits on top of bag.

Cooking Poultry Pieces by Micro Power

Cover with wax paper or paper towel. Use the chart below to determine recommended minimum cooking times.

Arrange pieces skin-side down and evenly spread in a shallow dish.

Turn or rearrange halfway through cooking. Shield wing tips, drumstick ends etc., if required.

Cooking Poultry by Micro Power

<table>
<thead>
<tr>
<th>POULTRY</th>
<th>POWER</th>
<th>TEMPERATURE AFTER COOKING</th>
<th>APPROX. COOKING TIME (minutes per 500 g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chickens (up to 2 kg)</td>
<td>P7</td>
<td>87 °C</td>
<td>10 to 15</td>
</tr>
<tr>
<td>Chicken (pieces)</td>
<td>P7</td>
<td>87 °C</td>
<td>8 to 10</td>
</tr>
<tr>
<td>Turkey</td>
<td>P7</td>
<td>87 °C</td>
<td>12 to 17</td>
</tr>
<tr>
<td>Duck</td>
<td>P7</td>
<td>87 °C</td>
<td>10 to 15</td>
</tr>
</tbody>
</table>
COOKING WHOLE CHICKEN BY SENSOR COOK (1.0 kg - 2.0 kg)
• Whole chickens should be cooked directly from the refrigerator and totally thawed.
• Tie legs together with string.
• Place onto a microwave rack set inside a dish.
• Place whole poultry breast side down.
• Do not stuff poultry with raw meat, bread crumbs or cooked rice, seasonings may be used.
• Marinate or baste chicken before cooking for added flavour and colour.
• Cover dish completely and securely with plastic wrap.
• Anytime during the cooking time, the oven will 'beep' and instruct you to turn over. At this time, shield the wings and drumstick ends, if needed. Remove plastic.
• Let stand 10 to 15 minutes at the completion of cooking. This makes carving the meat easier and ensures that the heat is even throughout.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Whole Chicken, then press Start.

COOKING CHICKEN PIECES BY SENSOR COOK (400 g - 1.0 kg)
• Suitable for cooking chicken pieces, such as wings, thighs, legs, breast fillets.
• Chicken pieces should be completely thawed before cooking.
• Marinate chicken pieces before cooking for added flavour and colour.
• Arrange chicken pieces skin side down with thicker, meatier portions towards the edge of dish.
• Cover securely with plastic wrap.
• During the cooking time, the oven will 'beep' and instruct you to 'Turn over/Rearrange'. Remove the plastic wrap completely from dish. There is no need to re-cover.
• Let stand 5 to 10 minutes at the completion of cooking.

To Operate:
Press Sensor Cook Pad and Rotate your fingertip over the surface of the Sensor Menu Dial to select Chicken Pieces, then press Start.

Cooking Eggs by Micro Power

Boiled Eggs: Do not boil eggs in your microwave. Raw eggs boiled in their shells can explode and cause serious injury.

Poached Eggs: The membrane on egg yolks must be pierced before cooking, otherwise steam will build up and cause yolk to pop.

Scrambled Eggs: Slightly undercook scrambled eggs as they will finish cooking during standing.

SCRAMBLED EGGS
Serves: 2
Ingredients:
4 x 61 g eggs
4 tablespoons milk
pinch of salt

Method:
In 1-litre casserole dish, beat eggs lightly with whisk. Add milk and salt. Whisk until well combined. Cover dish with plastic wrap and cook on P6 for 2 to 2½ minutes. Stir eggs and cook for further 2½ to 3 minutes. Stand, covered, for 1 minute before serving.

POACHED EGGS
Serves: 2
Ingredients:
2 x 61 g eggs
½ cup hot tap water
dash of vinegar
pinch of salt

Method:
Place one quarter of cup of water, dash of vinegar and pinch of salt into 2 ramekin dishes or small glass bowls. Heat water on P10 for 30 - 60 seconds. Break egg into the water and with toothpick pierce the egg yolk twice and egg white several times. Cover dishes with plastic wrap and cook on P6 for 1 to 1½ minutes. Stand, covered, for 1 minute before serving.

Note: The size of the eggs will alter cooking time.
**GREEN PEPPERCORN CHICKEN**

Serves: 4  
**Ingredients:**  
500 g sliced chicken breast fillets  
2 tablespoons green peppercorns  
1 tablespoon seeded mustard  
1 teaspoon chicken stock powder  
2 tablespoons lemon juice  
½ cup cream  

**Method:**  
Place chicken in a 3-litre casserole dish. Cook on P7 for 8 to 10 minutes stirring halfway through cooking. Mix together peppercorns, mustard, stock powder, lemon juice and cream. Pour over chicken, stir. Cook on P10 for 2 to 3 minutes.

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**HONEY MUSTARD DRUMSTICKS**

Serves: 3 to 4  
**Ingredients:**  
1.3 kg chicken drumsticks  
2 tablespoons worcestershire sauce  
½ cup honey  
1 tablespoon seeded mustard  
1 teaspoon curry powder  

**Method:**  
Place drumsticks into a shallow casserole dish. Mix together the remaining ingredients and combine with the drumsticks. Marinate for at least 2 hours in the refrigerator. Cook on P7 for 18 to 20 minutes, turning halfway through cooking. Serve with boiled rice or noodles.

**To cook by Sensor Cook**  
Prepare as above. Cover securely with plastic wrap. Refer to Whole Chicken directions on page 38.

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**THAI CHICKEN WINGS**

Serves: 3 to 4  
**Ingredients:**  
1 kg chicken wings  
2 tablespoons soy sauce  
2 tablespoons fish sauce  
2 tablespoons lime juice  
1 teaspoon crushed garlic  
1 teaspoon crushed ginger  
1 teaspoon crushed chilli  

**Method:**  
Place wings into a shallow dish. Combine remaining ingredients and pour over wings. Marinate for at least 2 hours in the refrigerator. Drain chicken from marinade and return to dish. Cook on P7 for 15 to 20 minutes, rearranging halfway through cooking.

**To cook by Sensor Cook:**  
Prepare as above. Cover securely with plastic wrap. Refer to Chicken Pieces directions on page 38.

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**ZUCCHINI SLICE**

Serves: 4 to 6  
**Ingredients:**  
4 rashers bacon, diced  
1 onion, diced  
2 cups grated zucchini  
2 cups grated carrot  
1 cup grated tasty cheese  
1 cup self raising flour  
5 eggs, lightly beaten  
125 ml vegetable oil  
1 tablespoon fresh chopped parsley  
salt and pepper  

**Method:**  
Lightly grease a 25 cm square microwave safe dish. Place bacon and onion in a 2-litre casserole dish and cook on P10 for 2 to 3 minutes. Allow to cool slightly. Stir in zucchini, carrot, cheese and flour. In a 1-litre bowl whisk together eggs, oil and parsley. Add to bacon mixture season with salt and pepper and stir until combined. Pour into prepared dish. Cook on P6 for 18 to 20 minutes.

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**CHICKEN BURRITOS**

Serves: 4 to 6  
**Ingredients:**  
1 clove garlic, crushed  
2 large onions, chopped  
1 teaspoon chilli powder (optional)  
1 (35 g) packet taco seasoning mix  
500 g chicken tenderloins, diced  
425 g can red kidney beans, drained  
1⁄2 cup tomato paste  
1⁄2 cup water  
1 cup grated cheese  
10 tortillas  

**Method:**  
Place garlic, onion and chilli in a 3-litre casserole dish. Cook on P10 for 2 minutes. Stir in remaining ingredients except cheese and tortillas. Cover and cook on P7 for 16 to 18 minutes, stirring twice during cooking. Serve in warmed tortillas topped with grated cheese.

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**CHICKEN CACCIATORE**

Serves: 4  
**Ingredients:**  
400 g can tomatoes  
¼ cup tomato paste  
1 teaspoon minced garlic  
1 onion, diced  
2 teaspoons dried oregano  
1 kg chicken drumsticks  
¼ red capsicum, sliced  

**Method:**  
Place all ingredients in a 2-litre casserole dish. Stir until combined. Cover and cook on P7 for 10 to 12 minutes. Turn chicken and stir. Cook on P7 for 10 to 12 minutes.
CHICKEN ROLLS WITH HONEY MUSTARD

Serves: 4 to 6

Ingredients:
- 8 chicken thigh fillets
- 16 prunes, pitted
- 8 green onions, sliced
- 2 tablespoons flaked almonds
- 4 rashers rindless bacon, halved lengthwise

Honey Mustard Glaze
- 1 tablespoon brown sugar
- 1 tablespoon French mustard
- 1 tablespoon honey
- 10 g butter, melted
- ground black pepper

Method:
Open out each thigh fillet and trim away fat. Place 2 prunes, some green onion and a few flaked almonds on each fillet. Roll fillets up and wrap a piece of bacon around each one. Secure with toothpicks. Blend all glaze ingredients together in a small bowl. Place chicken into a 3-litre dish in a single layer and brush with glaze mixture. Cook on P7 for 16 to 20 minutes, turning halfway through cooking.

CHICKEN WINGS IN LEMON SAUCE

Serves: 4 to 6

Ingredients:
- 1 kg chicken wings
- ¼ cup soy sauce
- 1 teaspoon ginger powder
- 2 cloves garlic, crushed
- ½ cup lemon juice

Method:
Place chicken wings in 3-litre casserole dish. Mix together remaining ingredients and pour over chicken wings. Marinate for 1 to 2 hours in the refrigerator. Cook, covered, on P7 for 15 to 20 minutes. Serve hot with rice.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Chicken Pieces directions on page 38.

HINT:
- A No. 15 (1.5 kg) chicken will make 4 cups of diced cooked chicken.
- 2 half breasts will make 2 cups of diced cooked chicken.
- 1 chicken maryland will make 1 cup of diced cooked chicken.

CHICKEN AND ASPARAGUS RISOTTO

Serves: 4

Ingredients:
- 300 g fresh asparagus, chopped
- 2 tablespoons olive oil
- 1½ cups arborio rice
- 1 clove garlic, crushed
- 4 cups boiling chicken stock
- 2 cups coarsely chopped cooked chicken
- ¼ cup grated fresh parmesan cheese
- ¼ cup cream
- 1 tablespoon ground black pepper
- chopped parsley
- extra coarsely grated parmesan cheese

Method:
Place asparagus into 2-litre dish and cook on P10 for 1 minute. Set aside. Place oil, rice and garlic in a large microwave safe bowl. Cook covered on P10 for 1 minute. Add 2 cups of boiling chicken stock, cook on P10 for 5 minutes. Stir twice during cooking. Add remaining chicken stock and cook on P10 for another 5 minutes. Add remaining ingredients along with asparagus and stir into risotto. Cook covered on P10 for 2 minutes. Stand for 5 minutes. Serve topped with extra parmesan and black pepper.

HONEY SESAME DRUMSTICKS

Serves: 3 to 4

Ingredients:
- 8 (1.3 kg) chicken drumsticks
- 1 teaspoon garlic, chopped
- 1 teaspoon chopped ginger
- ¼ cup soy sauce
- ¼ cup honey
- 2 tablespoons sesame seeds

Method:
Place all ingredients in 2-litre bowl, stir until combined. Marinate for at least 2 hours or overnight. Remove chicken from marinade and place in shallow dish with the meatiest ends to the outside. Cook on P7 for 18 to 20 minutes, turning once during cooking.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Chicken Pieces directions on page 38.

CHICKEN AND ASPARAGUS RISOTTO

Serves: 4

Ingredients:
- 300 g fresh asparagus, chopped
- 2 tablespoons olive oil
- 1½ cups arborio rice
- 1 clove garlic, crushed
- 4 cups boiling chicken stock
- 2 cups coarsely chopped cooked chicken
- ¼ cup grated fresh parmesan cheese
- ¼ cup cream
- 1 tablespoon ground black pepper
- chopped parsley
- extra coarsely grated parmesan cheese

Method:
Place asparagus into 2-litre dish and cook on P10 for 1 minute. Set aside. Place oil, rice and garlic in a large microwave safe bowl. Cook covered on P10 for 1 minute. Add 2 cups of boiling chicken stock, cook on P10 for 5 minutes. Stir twice during cooking. Add remaining chicken stock and cook on P10 for another 5 minutes. Add remaining ingredients along with asparagus and stir into risotto. Cook covered on P10 for 2 minutes. Stand for 5 minutes. Serve topped with extra parmesan and black pepper.

HINT:
- A No. 15 (1.5 kg) chicken will make 4 cups of diced cooked chicken.
- 2 half breasts will make 2 cups of diced cooked chicken.
- 1 chicken maryland will make 1 cup of diced cooked chicken.
COQ AU VIN
Serves: 4 to 6

Ingredients:
- 750 g chicken thigh fillets, diced
- 4 rashers bacon, chopped
- 8 baby onions, peeled
- 2 cloves garlic, crushed
- ½ cup white wine
- ¾ cup tomato paste
- 300 g button mushrooms
- 1 tablespoon plain flour

Method:
Place chicken, bacon, onions and garlic in a 3-litre casserole dish cook on P10 for 8 to 10 minutes. Add remaining ingredients except flour cook on P6 for 20 to 25 minutes, stirring halfway through cooking. Mix flour with two tablespoons water and stir into chicken mixture. Cook on P10 for 2 to 3 minutes. Serve with rice or crusty bread.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Casserole directions on page 44, then Start. Finish by thickening with flour as above.

CHICKEN AND POTATO CASSEROLE
Serves: 4

Ingredients:
- 1 cooked BBQ chicken
- 500 g potatoes, peeled and thinly sliced
- 1½ cups water
- 30 g butter
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 2 tablespoons plain flour
- 1 cup chicken stock
- 2 teaspoons french mustard
- ½ cup cream
- ¾ cup grated tasty cheese
- paprika

Method:

CHICKEN CURRY
Serves: 4

Ingredients:
- 1 onion, chopped
- 2 tablespoons red curry paste
- 500 g chicken fillets, sliced
- 1 tablespoon fish sauce
- 1 tablespoon brown sugar
- 2 cups finely sliced vegetables
- 1 cup coconut milk

Method:
Place onion and curry paste in a 3-litre casserole dish. Cook on P10 for 3 to 4 minutes. Add chicken and combine. Cook on P7 for 6 minutes, stirring once during cooking. Add fish sauce, brown sugar, vegetables and coconut milk. Stir well. Cover and cook on P10 for 4 to 6 minutes. Serve with Jasmine rice.

SPICY CHICKEN CURRY
Serves: 4 to 6

Ingredients:
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 teaspoon finely grated root ginger
- 2 teaspoons ground coriander
- ½ teaspoon ground turmeric
- 1 teaspoon ground cumin
- 1 teaspoon chilli powder
- 3 tablespoons vinegar
- 1 kg chicken breast fillets, cut into strips
- 1 cup chicken stock
- ¼ cup coconut cream

Method:
Place onion, garlic and ginger in a 3-litre dish and cook on P10 for 2 to 3 minutes. Add spices and vinegar to onion mixture and cook on P10 for 1 to 2 minutes. Add chicken and stock to onion mixture and cook on P6 for 10 to 15 minutes, stirring 2 to 3 times. Before serving, stir through coconut cream. Heat for 1 to 2 minutes on P6. Serve with rice, pappadums and sambals.
Cooking Tender Cuts of Meat using Micro Power

For best results, select roasts that are uniform in shape.
Place meat on a microwave rack in a suitable dish. Beef rib roast should be placed cut-side down. Other bone-in roasts should be placed fat-side down. Boneless roasts should be placed fat-side up. Halfway through cooking, turn roasts. Half hams should be shielded by wrapping an 8 cm wide strip of foil around the large end of the ham. Secure to the body of the ham with wooden toothpicks. Fold 3 cm over cut surface. For shank ham halves, shield shank bone by cupping it with foil. One third of the way through cooking, remove ham from oven and cut off skin. Turn fat side up and reshield edges. If desired, glaze last 10 to 20 minutes of cooking. Loosely cover baking dish with wax paper or paper towel to prevent splatter. If a large amount of juice accumulates in the bottom of the dish, drain occasionally. If desired, reserve for making gravy. Multiply the weight of the roast by the minimum recommended times per 500 g. Programme Micro Power and Time. Meats can be shielded at the beginning of cooking or halfway through cooking. If you wish to shield at the beginning of cooking, remove foil halfway through the cooking time. Beef and pork rib roasts should be shielded around the bones. Foil should extend about 5 cm down from bones. The Shank and thin ends of boneless roasts should also be shielded. Make sure foil does not touch the sides of the oven, as arcing may occur. Canned hams should be shielded on the top cut-edge with a 3 cm strip of foil. Wrap strip of foil around ham and secure to body of ham with wooden toothpicks. Fold 2 cm over cut surface. After heating, check temperature using a meat thermometer. The thermometer should not touch bone or fat. If it does, the reading could be inaccurate. Lower temperatures are found in the centre of the roast and in the muscle close to a large bone, such as a pork loin centre rib roast. If the temperatures are low, return meat to the oven and cook a few more minutes at the recommended power level. DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. Let stand, covered with foil, 10 to 15 minutes. During standing time the internal temperature equalises and the temperature rises 5 °C to 10 °C.

Cooking Less-Tender Cuts of Meat by Microwave Power

Less-tender cuts of meat such as pot roasts should be cooked in liquid. Use ½ to 2 cups of soup, broth, etc. per 500 g of meat. Use an oven cooking bag or covered casserole when cooking less-tender cuts of meat. Select a covered casserole deep enough so that the meat does not touch the lid. If an oven cooking bag is used, prepare the bag according to package directions. Do not use wire or metal twist-ties. Use the nylon tie provided, otherwise, use a piece of cotton string or a strip cut from the open end of the bag. Make six 2 cm slits in top of bag to allow steam to escape. Multiply the weight of the roast by the minimum recommended minutes per 500 g as suggested in the chart below. Programme Micro Power and Time. Turn meat over halfway through cooking. Meat should be tender when cooked.

Cooking Meat by Microwave Power

<table>
<thead>
<tr>
<th>MEAT</th>
<th>POWER</th>
<th>APPROX. COOKING TIME (minutes per 500 g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Roasts</td>
<td>P6</td>
<td>10 to 12</td>
</tr>
<tr>
<td>Rare</td>
<td>P6</td>
<td>12 to 14</td>
</tr>
<tr>
<td>Medium</td>
<td>P6</td>
<td>14 to 16</td>
</tr>
<tr>
<td>Well</td>
<td>P6</td>
<td>25 to 30</td>
</tr>
<tr>
<td>Pot Roast</td>
<td>P2</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leg of Pork</td>
<td>P7</td>
<td>11 to 13</td>
</tr>
<tr>
<td>Loin of Pork</td>
<td>P7</td>
<td>11 to 13</td>
</tr>
<tr>
<td>Ham Canned (fully cooked)</td>
<td>P7</td>
<td>4 to 5</td>
</tr>
<tr>
<td>Lamb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medium</td>
<td>P6</td>
<td>8 to 10</td>
</tr>
<tr>
<td>Well</td>
<td>P6</td>
<td>12 to 14</td>
</tr>
</tbody>
</table>
**COOKING CURRIES BY SENSOR COOK**

**Meat COOKING CURRIES BY SENSOR COOK**

(250 g - 750 g) (Weight of only meat)

- See chart below for quantities to use.
- Cut meat and vegetables into even size pieces.
- Place curry paste, meat, onion and hard vegetables into a suitable size casserole dish, do not use plastic dishes. Cover securely with plastic wrap. Select curries then Start.
- When the oven beeps add remaining ingredients including liquid and continue to cook, uncovered by pressing Start.
- At the end of cooking time, allow to stand for 5-10 minutes.

**To Operate:**
Cover securely with plastic wrap. Press **Sensor Cook Pad** and rotate your fingertip over the surface of the **Sensor Menu Dial** to select **Curries**, then **Start**.

---

**LAMB KORMA**

Serves: 4

**Ingredients:**

- 1 onion, diced
- 500 g lamb, cubed
- ½ cup korma curry paste
- 2 cups carrots sliced
- 250 ml tomato puree
- 250 ml beef stock
- 2 tablespoons natural yoghurt

**Method:**
Place onion, lamb, curry paste and carrot in a 3-litre casserole dish. Cook on P10 for 6 minutes. Add tomato puree and beef stock and stir, cook on P6 for 40 minutes, stirring once during cooking. Stir in yoghurt and serve with basmati rice.

**To cook by Sensor Cook:**
Prepare as above. Cover securely with plastic wrap. Refer to **Curries** directions on this page.

---

**MUSSAMAN BEEF CURRY**

Serves: 4

**Ingredients:**

- 500 g round steak diced
- 400 g potato diced
- 250 ml coconut milk
- 250 ml beef stock
- 1 tablespoon brown sugar

**Method:**
Place steak, curry paste and potato in a 3-litre casserole dish cook on P10 for 6 minutes. Add coconut milk, beef stock and brown sugar, stir, cook on P5 for 40 minutes. Stir once during cooking serve with jasmine rice.

**To cook by Sensor Cook:**
Prepare as above. Cover securely with plastic wrap. Refer to **Curries** directions on this page.

---

**HINT:**
TO COOK PAPPADUMS:
Place on paper towel lined microwave safe plate. Cook on P10 for 10 to 20 seconds for each pappadum, turning halfway through cooking. Allow to stand 1 minute before serving.

---

**THAI BEEF CURRY**

**Serves:** 4 to 6

**Ingredients:**

- 1 onion, thinly sliced
- 2 tablespoons Thai green curry paste
- 500 g thinly sliced lean beef
- ½ red capsicum, thinly sliced
- 1 carrot, thinly sliced
- 1 zucchini, sliced
- 200 g broccoli, broken into flowerets
- 1 cup coconut milk
- 1 tablespoon soy sauce
- 1 tablespoon lemon juice
- 2 tablespoons shredded fresh basil
- ½ cup roasted unsalted peanuts

**Method:**
Place the onion and curry paste into a 4-litre dish. Cook on P10 for 2 to 3 minutes. Add the beef and cook on P10 for 4 to 6 minutes, stirring halfway through cooking. Add the vegetables and coconut milk and cook on P10 for 6 to 8 minutes. Mix in the soy sauce, lemon juice and basil and serve sprinkled with peanuts.

---

**General Guide to Curries for Sensor Cook**

<table>
<thead>
<tr>
<th>Serves</th>
<th>Weight of meat</th>
<th>Amount of liquid (coconut milk, stock)</th>
<th>Weight of hard vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>250 g</td>
<td>375 ml</td>
<td>200 g</td>
</tr>
<tr>
<td>4</td>
<td>500 g</td>
<td>500 ml</td>
<td>400 g</td>
</tr>
<tr>
<td>6</td>
<td>750 g</td>
<td>750 ml</td>
<td>600 g</td>
</tr>
</tbody>
</table>
Meat

Cooking Casserole by Sensor Cook
(500 g - 2.0 Kg) (Weight includes all ingredients)

• Suitable for cooking casserole with less tender cuts of meat combined with liquid and vegetables.
• Cut meat and vegetables into even size pieces.
• Place in a suitable size dish. Dish should be approximately ¾ full.
• Do not use plastic dishes as incorrect cooking time may result.
• Add 1½ to 2 cups of soup, broth or stock per 500 g of meat.
• Cover securely with plastic wrap or a well fitting lid.
• During the cooking time, the oven will 'beep' and instruct you to 'STIR'.
• At the end of cooking time, allow the casserole to stand for 5 to 10 minutes.

To Operate by Sensor Cook:
Cover securely with plastic wrap. Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Casserole, then Start.

GOUgLASH

Serves: 4

Ingredients:
1 onion, chopped
1 clove garlic, crushed
1 tablespoon butter
2 tablespoons tomato paste
½ teaspoon paprika
500 g lamb, diced
1 small capsicum, diced
1 cup beef stock
2 tablespoons flour
2 tablespoons water
2 tablespoons sour cream

Method:
Place onion, garlic and butter in 3-litre casserole dish. Cook on P10 for 1 to 2 minutes. Add tomato paste and paprika. Cook on P10 for a further 2 minutes. Add lamb, capsicum and stock. Cover and cook on P6 for 25 to 30 minutes, stirring halfway through cooking. Mix flour with 2 tablespoons of water and stir into goulash mixture. Cook on P10 for 1 to 2 minutes. Stir in sour cream and serve with pasta and rice.

To Cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Casserole, directions on this page, then Start.

HINT:
It is better to cook meat for a lesser time in a recipe and add extra time if needed. This will prevent over cooking.

PEPPER POT BEEF

Serves: 4

Ingredients:
1 teaspoon minced garlic
1 red capsicum, sliced
400 g can tomatoes
425 g can tomato puree
750 g cubed beef
¼ cup tomato paste
1 tablespoon worcestershire sauce
1 teaspoon cracked black pepper

Method:
Combine all ingredients in 3-litre casserole dish. Cook on P7 for 15 minutes. Stir, cook on P6 for 25 minutes. Serve with boiled or steamed rice.

To Cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Casserole, directions on this page, then Start.

FRENCH ONION BEEF CASSEROLE

Serves: 4

Ingredients:
100 g onion, chopped
1 teaspoon minced garlic
200 g diced potatoes
500 g diced beef
2 carrots, diced
½ cup tomato paste
1 cup beef stock
100 g whole button mushrooms
½ cup frozen peas

Method:
Place onion and garlic in 3-litre casserole dish. Cook on P10 for 1 to 2 minutes. Add remaining ingredients, except mushrooms and peas. Stir until combined. Cover and cook on P10 for 8 minutes. Stir and cook on P4 for 28 to 30 minutes. Add mushrooms and frozen peas. Stir cook on P4 for 14 to 15 minutes.

To Cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Casserole, directions on this page, then Start.

BEEF BOURGUIGNONNE

Serves: 4 to 6

Ingredients:
750 g diced chuck steak
4 rashers bacon
6 pickling, onions
2 teaspoon minced garlic
¼ cup red wine
425 ml tomato puree
½ cup beef stock
1 teaspoon minced chilli
1 teaspoon dried tarragon
250 g button mushrooms, halved

Method:
Place all ingredients except mushrooms in a 3-litre casserole dish, stir until combined. Cover and cook on P7 for 10 to 15 minutes. Stir and cook on P6 for 25 to 30 minutes. Stir and add mushrooms halfway through cooking

To Cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Casserole, directions on this page, then Start.
LASAGNE
Serves: 4 to 6
Ingredients:
Meat Sauce:
500 g minced beef
2 small onions, chopped
1 clove garlic, chopped
1 (425 g) can tomato purée
1 cup beef stock
⅛ cup chopped basil
1 tablespoon cracked black pepper
Cheese Sauce:
80 g butter
¼ cup flour
500 ml milk
½ cup grated cheese
½ cup Parmesan cheese
12 lasagne sheets, cooked
⅛ cup extra grated cheese
Method:
Meat Sauce:
Combine all meat sauce ingredients in 4-litre casserole dish. Cook on P7 for 30 to 35 minutes, stirring several times during cooking. Set aside.
Cheese Sauce:
Melt butter in 2-litre jug on P10 for 30 to 40 seconds. Add flour and mix well. Gradually stir in milk. Cook on P10 for 3 to 4 minutes. Stirring halfway through cooking. Add grated cheese and Parmesan cheese. Cook on P10 for 50 to 60 seconds. Spoon quarter of the meat sauce into the base of 25 x 25 cm deep casserole dish. Top with three lasagne sheets. Spoon another quarter of meat sauce over the lasagne sheets and spread with cheese sauce. Continue with remaining ingredients. Top with meat and cheese sauce. Sprinkle with extra cheese and cook on P7 for 20 to 25 minutes.

BARBECUED MARINATED SPARE RIBS
Serves: 4
Ingredients:
1 kg pork spare ribs
⅝ cup fruit chutney
⅝ cup tomato sauce
1 tablespoon soy sauce
1 tablespoon worcestershire sauce
Method:
Place all ingredients in 3-litre casserole dish and marinate for several hours or overnight. Cook ribs covered on P7 for 20 to 25 minutes, turning once during cooking.

GINGERED PORK STIR FRY
Serves: 4
Ingredients:
500 g sliced lean pork
⅛ cup teriyaki sauce
1 tablespoon honey
2 teaspoons minced ginger
2 teaspoons cornflour
1 onion, sliced
300 g sugar snap peas, trimmed
1 zucchini, sliced
⅜ cup red capsicum, sliced
⅛ cup bean sprouts
1 tablespoon toasted sesame seeds
Method:
Place pork, teriyaki sauce, honey, ginger and cornflour in a 2-litre dish. Cover and marinate in the refrigerator for 2 hours. Place onion in a 3 litre dish. Cook on P10 for 1 to 2 minutes. Add marinated pork and sauce and cook on P7 for 3 to 4 minutes. Add peas, zucchini, capsicum, green onions and bean sprouts. Cook on P10 for 3 to 4 minutes. Sprinkle with sesame seeds and serve with noodles.

CORNEBEEF
Serves: 4
Ingredients:
1.5 to 1.7 kg corned silverside
1 tablespoon brown sugar
1 tablespoon white vinegar
1 tablespoon onion, cut in half
4 cloves
6 peppercorns
1 bay leaf
3 cups water
Method:
Rinse corned silverside under cold running water to remove excess salt. Place corned silverside in 4-litre casserole dish. Add remaining ingredients. Cover and cook on P10 for 10 minutes. Turn meat, cover and cook on P3 for 1⅓ to 1⅔ hours. Stand corned silverside in cooking liquid for 10 minutes before carving.
Note: Depending on the size and shape of the silverside, it may require a further 10 to 15 minutes on P3.

LAMB PILAU
Serves: 4
Ingredients:
1 tablespoon oil
1 large onion, sliced
600 g lean diced lamb
400 g can tomato pieces
2 tablespoons garam masala
1 teaspoon dried thyme
1 cup long grain rice
600 ml hot chicken stock
150 g natural yoghurt
freshly ground black pepper
Method:
Place the onion and oil in a 3 litre dish. Cover and cook on P10 for 2 to 3 minutes. Add lamb, tomato pieces, garam masala, and thyme. Cover and cook on P7 for 10 minutes. Stir. Cook on P7 for a further 10 minutes. Add the rice and chicken stock and cover on P5 for a further 30 minutes or until the rice is tender. Stir in yoghurt, season with pepper and serve.
SPAGHETTI MEAT SAUCE
Serves: 4 to 6
Ingredients:
500 g minced beef
1 onion, chopped
1 teaspoon minced garlic
1 (425 g) can tomatoes
1 cup tomato puree
2 beef stock cubes
1 teaspoon dried mixed herbs
pepper
Method: Combine all ingredients in a 3-litre casserole dish. Cook on P10 for 7 minutes, stir. Cook on P7 for 14 to 16 minutes. Stir halfway through cooking. Serve with spaghetti.

BEEF STROGANOFF
Serves: 4
Ingredients:
1 onion, sliced
1 teaspoon minced garlic
1 teaspoon paprika
750 g rump steak sliced thinly
2 tablespoons tomato sauce
2 tablespoons worcestershire sauce
1 beef stock cube
200 g sliced mushrooms
⅓ cup sour cream
Method: Place all ingredients (except sour cream and mushrooms) in a 3-litre casserole dish. Stir until combined. Cook on P7 for 7 to 9 minutes, stirring once during cooking. Add mushrooms. Stir and cook on P7 for 3 to 4 minutes. Stir through sour cream.

CHINESE BEEF AND VEGETABLES
Serves: 4 to 6
Ingredients:
500 g rump steak sliced
1 teaspoon chopped ginger
1 teaspoon chopped garlic
1 tablespoon soy sauce
¼ cup Hoisin sauce
¼ cup sweet chilli sauce
3 cups sliced vegetables
Method: Place steak, ginger and garlic in a 3-litre casserole dish. Cook on P10 for 1 minute. In 1-cup jug, combine soy sauce, Hoisin sauce and sweet chilli. Add to meat mixture. Cook on P10 for 3 to 4 minutes. Add the vegetables, cover and cook on P10 for 3 to 5 minutes, stirring halfway through cooking. Let stand for 5 minutes before serving.

SEASONED ROAST LAMB
Serves: 4 to 6
Ingredients:
1.4 kg leg of lamb
1 tablespoon seeded mustard
1 tablespoon rosemary
Method: Place lamb fat side down on rack set in a 3-litre dish. Brush with mustard and rosemary. Cook on P6 for 30 to 35 minutes, turn halfway through cooking. Stand, covered, for 15 minutes before slicing.

CHILLI BEEF
Serves: 4
Ingredients:
500 g topside beef mince
1 teaspoon minced garlic
1 (35 g) packet chilli seasoning mix
1 (400 g) can tomato purée
1 (440 g) can kidney beans, drained
Method: Place all ingredients in a 3-litre dish. Mix well. Cook on P10 for 17 to 19 minutes. Stir halfway through cooking. Serve in taco shells with chopped tomatoes and shredded lettuce or with a salad and crusty bread.
Cooking Fresh Vegetables by Micro Power

Place vegetables in a casserole dish. Add 2 to 3 tablespoons of water per 500 g of vegetables. Add salt to water or add after cooking. Do not place salt directly on vegetables. Cover dish with glass lid or plastic wrap. Cook on P10 according to time recommended in the chart. Halfway through cooking, stir, turn vegetables over or rearrange. Vegetables that are to be cooked whole and unpeeled, need to be pierced to allow steam to escape. Place vegetables on a paper towel lined dinner plate. Allow to stand, covered, according to the time indicated in the charts.

**Cooking Fresh Vegetables by Micro Power**

Vegetables should be covered and cooked on P10 power for best results. Weights given are trimmed weights.

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>QUANTITY</th>
<th>COOKING PROCEDURE</th>
<th>APPROX. COOKING TIME (in minutes) on P10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>250 g</td>
<td>Covered dish with $\frac{1}{4}$ cup water.</td>
<td>1 to 3</td>
</tr>
<tr>
<td>Beans (finely sliced)</td>
<td>250 g</td>
<td>Covered dish with $\frac{1}{4}$ cup water.</td>
<td>3 to 5</td>
</tr>
<tr>
<td>Beetroot</td>
<td>4 whole (1 kg)</td>
<td>Covered with $\frac{1}{4}$ cup water in 4-litre dish. Stand after cooking - 5 mins.</td>
<td>14 to 18</td>
</tr>
<tr>
<td>Broccoli</td>
<td>250 g</td>
<td>Covered dish with $\frac{1}{4}$ cup water.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>250 g</td>
<td>Covered dish with $\frac{1}{4}$ cup water.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Cabbage</td>
<td>500 g</td>
<td>Shredded, with $\frac{1}{4}$ cup water in covered dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Carrots</td>
<td>4 (sliced finely) 250 g</td>
<td>With $\frac{1}{4}$ cup water in covered dish.</td>
<td>5 to 6</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>500 g</td>
<td>With $\frac{1}{4}$ cup water in covered dish.</td>
<td>6 to 8</td>
</tr>
<tr>
<td>Celery</td>
<td>6 stalks (400 g) cut in 1 cm pieces</td>
<td>With $\frac{1}{4}$ cup water in covered dish.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Corn</td>
<td>2 cobs (500 g) 4 cobs (1 kg)</td>
<td>Brush with melted butter and cook in covered dish.</td>
<td>4 to 6 10 to 12</td>
</tr>
<tr>
<td>Eggplant</td>
<td>1 (500 g)</td>
<td>Dice with $\frac{1}{4}$ cup water in covered dish.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>250 g (sliced)</td>
<td>Cook with 2 tablespoons butter in covered dish.</td>
<td>2 to 4</td>
</tr>
<tr>
<td>Onions</td>
<td>3 (200 g)</td>
<td>Cut in quarters with $\frac{1}{4}$ cup water in covered dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Peas</td>
<td>250 g</td>
<td>Shell peas and place with $\frac{1}{4}$ cup water in covered dish.</td>
<td>3 to 5</td>
</tr>
<tr>
<td>Potatoes-Mashed -Jacket</td>
<td>500 g 3 Med</td>
<td>Peeled and quartered with $\frac{1}{4}$ cup water. Covered. Cook uncovered on paper towel lined plate.</td>
<td>8 to 10 6 to 8</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>500 g</td>
<td>Peeled and cut into uniform pieces with $\frac{1}{4}$ cup water in covered dish.</td>
<td>7 to 9</td>
</tr>
<tr>
<td>Spinach / Silver Beef</td>
<td>250 g</td>
<td>Remove stem, cut leaves into small pieces. Cook with $\frac{1}{4}$ cup water in covered dish.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Sweet Potato</td>
<td>500 g</td>
<td>In serving size pieces with 2 tablespoons water in covered dish.</td>
<td>7 to 9</td>
</tr>
<tr>
<td>Turnips</td>
<td>500 g</td>
<td>Peeled and sliced finely with $\frac{1}{4}$ cup water in covered dish.</td>
<td>6 to 8</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>2 (300 g)</td>
<td>Sliced and cooked covered.</td>
<td>2 to 4</td>
</tr>
<tr>
<td>Zucchini</td>
<td>500 g</td>
<td>Cut in 2 cm pieces in covered dish.</td>
<td>5 to 7</td>
</tr>
</tbody>
</table>
Vegetables and Legumes

Cooking Frozen Vegetables by Micro Power

Remove vegetables from package and place in an appropriate sized container. Vegetables frozen in a pouch should be placed on a dish and the top pierced. Cook on P10 according to directions given in chart. Vegetables should be cooked covered with a lid or plastic wrap. Halfway through cooking, stir, turn vegetables over or rearrange. Stir after cooking. Allow to stand for 2 to 3 minutes before serving.

<table>
<thead>
<tr>
<th>VEGETABLE</th>
<th>QUANTITY</th>
<th>COOKING PROCEDURE</th>
<th>APPROX. COOKING TIME (in minutes) on P10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Broad Beans</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Broccoli (spears)</td>
<td>350 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Carrots (baby)</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>6 to 8</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>500 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Corn (½ cob)</td>
<td>125 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>3 to 4</td>
</tr>
<tr>
<td>Corn (cobs)</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Mixed Vegetables</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>5 to 7</td>
</tr>
<tr>
<td>Peas</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>4 to 6</td>
</tr>
<tr>
<td>Spinach</td>
<td>250 g</td>
<td>Cook in covered 2-litre dish.</td>
<td>4 to 6</td>
</tr>
</tbody>
</table>

Cooking Dried Beans or Peas by Micro Power

Place hot tap water in 4-litre dish. Bring hot water to the boil on P10 for 10 to 12 minutes. Add beans and 2 tablespoons oil to water. Cook according to directions in chart. Stir. Allow to stand, covered, for 15 to 20 minutes.
Note: Beans such as red kidney beans and lima beans should be soaked overnight before cooking. 250 g of dried beans equals about 3 cups cooked beans. Use in place of canned beans.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>CONTAINER</th>
<th>AMOUNT OF HOT WATER</th>
<th>APPROX. TIME TO BOIL HOT WATER on P10 (in minutes) COVERED</th>
<th>TO COOK BEANS on P3 (in minutes) COVERED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentils (250 g)</td>
<td>4-litre dish</td>
<td>2 litres</td>
<td>10 to 12</td>
<td>15 to 20</td>
</tr>
<tr>
<td>Soup Mix (250 g)</td>
<td>4-litre dish</td>
<td>2 litres</td>
<td>10 to 12</td>
<td>20 to 25</td>
</tr>
<tr>
<td>Split Peas or Lentils (250 g)</td>
<td>4-litre dish</td>
<td>2 litres</td>
<td>10 to 12</td>
<td>25 to 30</td>
</tr>
<tr>
<td>Beans (250 g)</td>
<td>4-litre dish</td>
<td>2 litres</td>
<td>10 to 12</td>
<td>25 to 30</td>
</tr>
<tr>
<td>Soaked overnight</td>
<td>4-litre dish</td>
<td>2 litres</td>
<td>10 to 12</td>
<td>25 to 30</td>
</tr>
</tbody>
</table>
Vegetables and Legumes

Vegetables (125 g - 500 g by Sensor Cook)
- Suitable for cooking all types of leaf, green and soft varieties of vegetables, including broccoli, squash, cauliflower, cabbage, asparagus, beans, celery, zucchini, spinach, capsicum or a mixture of these.
- All vegetables should be trimmed or prepared and cut into evenly sized pieces.
- Add 1 tablespoon to 1/4 cup of water to vegetables if dehydrated or a softer cooked texture is desired.
- Place into an appropriate size dish.
- Butter, herbs, etc., may be added before heating, but do not salt vegetables until serving.
- Cover dishes securely with plastic wrap.
- At the completion of cooking, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Vegetables, then Start.

Potatoes (125 g - 1.0 kg by Sensor Cook)
- Suitable for cooking root vegetables such as potatoes, sweet potatoes, pumpkin, onions, swede, carrots, turnip and beetroot.
- All vegetables should be trimmed or prepared and cut into evenly sized pieces.
- Add 1 tablespoon to 1/4 cup of water to vegetables if dehydrated or a softer cooked texture is desired.
- Place into an appropriate size dish and cover securely with plastic wrap.
- If desired, butter, herbs etc. may be added but do not add salt until after cooking.
- During the cooking time, the oven will 'beep' and prompt you to stir/rearrange the vegetables.
- At the completion of cooking, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Potatoes, then Start.

Frozen Vegetables by Sensor Cook (125 g - 1.0 kg)
- Suitable for all types of frozen vegetables.
- Place in a suitable size dish. Do not use plastic dishes.
- Best results are achieved if large quantities are placed in a single layer.
- Add 1 tablespoon to 1/4 cup water to vegetables, if desired.
- Butter, herbs etc. may be added before heating, but do not add salt until serving.
- Cover securely with plastic wrap.
- During the cooking time, the oven will 'beep' and prompt you to stir/rearrange vegetables.
- At the end of the cooking time, stir vegetables and let stand, covered, for 2 to 3 minutes.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Frozen Vegetables, then Start.

Legumes by Sensor Cook (1 cup - 4 cups)
- Suitable for cooking chickpeas, split peas, dried beans and peas and brown rice.
- Cover legumes with cold water and soak overnight, drain.
- Place legumes and boiling water into an appropriate sized dish. (See table for quantities)

<table>
<thead>
<tr>
<th>Amount of Legumes</th>
<th>Amount of Boiling Water</th>
<th>Dish Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>3 cups</td>
<td>2 litre</td>
</tr>
<tr>
<td>2 cups</td>
<td>4 cups</td>
<td>3 litre</td>
</tr>
<tr>
<td>3 cups</td>
<td>6 cups</td>
<td>4 litre</td>
</tr>
<tr>
<td>4 cups</td>
<td>8 cups</td>
<td>4 litre</td>
</tr>
</tbody>
</table>

- Cover securely with plastic wrap.
- During cooking the oven will beep and prompt you to stir. Remove covering.
- At the end of cooking time, allow legumes to stand for 5 minutes if required.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Legumes, then Start.
**RED COCONUT DHAL**

Serves: 4 to 6  

**Ingredients:**  
1 cup red lentils  
1 teaspoon turmeric  
400 ml can coconut milk  
250 ml water  
1 teaspoon crushed red chilli  
1 teaspoon crushed garlic  
lemon juice to taste  

**Method:**  
Place all ingredients in a 2 litre casserole dish. Stir and cook on P7 for 18 to 20 minutes, stirring twice during cooking.

**To cook by Sensor Cook:**  
Prepare as above. Cover securely with plastic wrap. Refer to Legumes directions on page 49.

---

**CHICKPEA SALAD WITH CORIANDER DRESSING**

Serves: 4 to 6  

**Ingredients:**  
1 cup dried chickpeas, water for soaking  
3 cups boiling water  
1 red capsicum, diced  
1 lebanese cucumber, diced  
250 g cherry tomatoes, quartered  
1 spanish onion, diced  

**Coriander Dressing:**  
½ cup lemon juice  
2 teaspoons sugar  
½ cup chopped fresh coriander  
1 teaspoon chopped red chilli  

**Method:**  
Cover chickpeas with water and soak overnight. Drain. Place chickpeas and boiling water into a 3-litre dish and cook on P7 for 25 to 30 minutes. Drain and allow to cool. Combine remaining salad ingredients in a large bowl and mix well.  

**Dressing:**  
Combine all ingredients in a screw top jar, shake well. Pour over salad and toss well.

---

**LENTIL HOT POT**

Serves: 4 to 6  

**Ingredients:**  
900 g New potatoes  
2 onions, diced  
2 carrots, diced  
2 stalks celery, sliced  
3 cloves garlic, crushed  
1 teaspoon curry powder  
415 g can diced tomatoes  
1 cup vegetable stock  
2 tablespoon tomato paste  
¾ cup red lentils, washed  
½ cup grated cheese  
paprika  
1 tablespoon chopped parsley  

**Method:**  
Wash potatoes and place onto a paper towel lined plate. Cook on Potatoes or P7 for 10 to 12 minutes. Set aside. Place onion, carrot, celery and garlic into a 3 litre dish. Cook on P7 for 8 minutes. Add curry powder and cook on P7 for a further 1 minute. Add tomatoes, stock, tomato paste and lentils. Cook on P7 for 20 to 24 minutes. Slice potatoes thickly and layer over the top of lentil mixture. Sprinkle with grated cheese, paprika and parsley. Cook on P10 for 4 to 6 minutes.

**To cook by Sensor Cook:**  
Prepare as above. Cover securely with plastic wrap. Refer to Potatoes directions on page 49.

---

**HUMMUS**

**Ingredients:**  
1 cup chick peas, water for soaking  
3 cups boiling water  
2 tablespoons lemon juice  
2 teaspoons turmeric  
¼ cup tahini (sesame paste)  
1 tablespoon minced garlic  
2 tablespoons olive oil  

**Method:**  
Place chick peas and water into a 4-litre casserole dish and soak overnight. Drain. Place chickpeas and boiling water into a 3-litre casserole dish and cook on P7 for 25 to 30 minutes. Drain. Process with remaining ingredients.

**To cook by Sensor Cook:**  
Prepare as above. Cover securely with plastic wrap. Refer to Legumes directions on page 49.
**CHEESY MASHED POTATOES**

Serves: 4

**Ingredients:**
- 500 g potatoes, peeled and diced
- ¼ cup water
- ½ cup milk
- ¼ cup grated cheese

**Method:**
Place potatoes and water in a 2-litre casserole dish. Cover and cook on P10 for 10 minutes.

**To cook by Sensor Cook**
Prepare as above. Cover securely with plastic wrap. Refer to Potatoes directions on page 49.


---

**HERBED VEGETABLES**

Serves: 4 to 6

**Ingredients:**
- 200 g sliced snow peas
- 2 tablespoons green curry paste
- 3 cups sliced vegetables
- 440 g can chick peas, drained
- 1 cup coconut milk
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- ½ cup chopped nuts

**Method:**
Place onion and curry paste in a 3-litre casserole dish. Cook on P10 for 2 minutes. Add vegetables, chick peas, coconut milk, lemon juice and soy sauce. Cook on P10 for 8 to 10 minutes. Sprinkle with chopped nuts. Serve with jasmine rice.

**HINT:**
It is better to slightly undercook vegetables as they will soften on standing. Allow to stand, covered, with plastic wrap or a lid.

---

**THAI VEGETABLE CURRY**

Serves: 4

**Ingredients:**
- 1 onion, sliced
- 2 tablespoons green curry paste
- 3 cups sliced vegetables
- 440 g can chick peas, drained
- 1 cup coconut milk
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- 1⁄2 cup chopped nuts

**Method:**
Place onion and curry paste in a 3-litre casserole dish. Cook on P10 for 2 minutes. Add vegetables, chick peas, coconut milk, lemon juice and soy sauce. Cook on P10 for 8 to 10 minutes. Sprinkle with chopped nuts. Serve with jasmine rice.

---

**CABBAGE HAM AND ONION**

Serves: 6

**Ingredients:**
- 500 g cabbage, shredded
- 2 tablespoons water
- 1 onion, finely chopped
- 1 tablespoon butter
- 125 g ham, finely chopped
- salt and pepper

**Method:**
Place cabbage and water in a 3-litre casserole dish. Cover and cook on P10 for 8 to 10 minutes.

**To cook by Sensor Cook**
Prepare as above. Cover securely with plastic wrap. Refer to Vegetables directions on page 49.

Drain and set aside. Place onion and butter in a 1-litre casserole dish and cook on P10 for 2 to 3 minutes. Add onion mixture and ham to cabbage and mix well. Return to oven and cook on P10 for 2 to 3 minutes. Season with salt and pepper. Serve.

---

**TOMATO VEGETABLE CASSEROLE**

Serves: 4 to 6

**Ingredients:**
- 200 g mushrooms, sliced
- 1 eggplant, chopped
- 200 g zucchini, sliced
- 1 capsicum, sliced
- 1 onion, sliced
- 400 g can tomatoes
- 1⁄2 cup tomato paste
- 1 tablespoon chopped basil
- 1 teaspoon minced garlic

**Method:**
Place mushrooms, eggplant, zucchini, capsicum and onion in a 3-litre casserole dish. Cover. Cook on P10 for 6 minutes. Add tomatoes, tomato purée, herbs and garlic. Re-cover and cook on P10 for 6 to 8 minutes.

---

**POTATO BAKE**

Serves: 4 to 6

**Ingredients:**
- 750 g peeled and sliced potatoes
- 250 ml cream
- ½ cup milk
- 3 green onions, sliced
- 2 bacon rashers, chopped
- ½ cup grated cheese

**Method:**
Combine potatoes, cream and milk in 2-litre casserole dish. Cook on P10 for 15 to 18 minutes. Top with green onions, bacon and cheese. Cook on P10 for 5 minutes.
CAULIFLOWER AU GRATIN
Serves: 4

Ingredients:
- 500 g cauliflower, trimmed and cut into pieces
- 2 tablespoons water
- 2 tablespoons butter
- 1 small onion, finely chopped
- 2 tablespoons flour
- 1 cup milk
- ½ cup grated tasty cheese

Method:
Place cauliflower and water in a shallow casserole dish. Cook on P10 for 6 to 8 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Stir halfway through cooking.

To skin tomatoes: Cut a cross into the tomato skin. Place 1 cup of hot tap water in a 2 cup jug or bowl and heat on P10 for 1½ minutes or until boiling. Add tomato and heat for a further 20 to 30 seconds. Remove and repeat procedure with remaining tomatoes. The skin will loosen and can be easily removed.

ARDENNIS STYLE POTATOES
Serves: 4

Ingredients:
- 4 medium sized potatoes
- 100 g ham, finely diced
- 3 tablespoons snipped chives
- 50 g butter
- ½ cup grated Cheddar cheese
- ground black pepper

Method:
Scrub potatoes, wash and pat dry with paper towel. Prick skins and place in a 2-litre casserole dish. Cook on P10 for 6 to 8 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Allow to cool slightly. Cut tops off potatoes and scoop out pulp from centre, leaving 1 to 2 cm in shell. Mash pulp and combine with remaining ingredients. Spoon filling back into potato shells. Place potatoes in 2-litre casserole dish. Cook on P10 for 2 to 3 minutes.

CREAMED SPINACH
Serves: 4

Ingredients:
- 1 bunch spinach, roughly chopped
- 4 green onions, finely chopped
- 1 clove garlic, crushed
- 2 tablespoons sour cream
- salt and pepper

Method:
Cook washed spinach leaves, green onions and garlic in a covered 3-litre casserole dish on P10 for 5 to 7 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Stir halfway through cooking.

HINT:
TO SKIN TOMATOES: Cut a cross into the tomato skin. Place 1 cup of hot tap water in a 2 cup jug or bowl and heat on P10 for 1½ minutes or until boiling. Add tomato and heat for a further 20 to 30 seconds. Remove and repeat procedure with remaining tomatoes. The skin will loosen and can be easily removed.

CORN ON THE COB
Serves: 4

Ingredients:
- 4 corn cobs
- 2 tablespoons butter
- salt and pepper

Method:
Place corn cobs in 3-litre casserole dish and dot with butter. Cook, covered, on P10 for 10 to 12 minutes. Stand, covered, for 5 minutes. Season with salt and pepper.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Vegetables directions on page 49.

Note: Depending on size and arrangement of cauliflower pieces, timing will vary.
SAVOURY BRUSSELS SPROUTS
Serves: 4

Ingredients:
250 g brussels sprouts
2 tablespoons butter
150 g bacon, finely chopped
1 onion, finely chopped
1 teaspoon dill or basil
1 teaspoon sugar

Method:
Wash and drain brussels sprouts. Cook in a covered 2-litre casserole dish on P10 for 4 to 5 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Vegetables directions on page 49.

Drain and set aside. Place remaining ingredients in separate 2-litre casserole dish. Cook on P10 for 3 to 5 minutes. Add brussels sprouts and cook on P10 for 1 to 2 minutes. Serve.

VEGETABLE FRITTATA
Serves: 4 to 6

Ingredients:
400 g potatoes, thinly sliced
½ red capsicum, sliced into strips
½ green capsicum, sliced into strips
1 tomato, diced
2 tablespoons fresh basil, chopped
4 eggs
½ cup sour cream
½ teaspoon cracked black pepper
½ cup grated tasty cheese

Method:
Place potatoes in a 2-litre shallow dish. Cook on P10 for 5 to 7 minutes. Arrange capsicum in a circular pattern on top of potato sprinkle with tomato and basil. Beat together eggs and sour cream in a jug. Pour over vegetables. Cook on P6 for 3 to 5 minutes. Sprinkle with pepper and cheese and cook on P6 for 7 to 9 minutes.

HONEY GLAZED CARROTS AND SUGAR SNAP PEAS
Serves: 4 to 6

Ingredients:
350 g carrots (approximately 4)
150 g sugar snap peas, trimmed
2 tablespoons brown sugar
2 teaspoons butter
2 teaspoons honey
1 tablespoon toasted sesame seeds

Method:
Peel and thinly slice carrots. Combine all ingredients in a 2-litre casserole dish. Cover and cook on P10 for 6 to 8 minutes, stirring halfway through cooking. Serve.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Vegetables directions on page 49.

Drain and set aside. Place remaining ingredients in separate 2-litre casserole dish. Cook on P10 for 3 to 5 minutes. Add carrots and cook on P10 for 1 to 2 minutes. Serve.

PARMESAN ASPARAGUS
Serves: 2 to 4

Ingredients:
1 bunch of asparagus spears
2 tablespoons water
1 tablespoon butter
1 clove garlic, crushed
1 tablespoon grated Parmesan cheese

Method:
Place asparagus and water in a 2-litre casserole dish. Cover and cook on P10 for 1 to 2 minutes. Drain. Place butter and garlic in a small dish and cook on P10 for 1 minute. Add drained asparagus and mix lightly. Cook on P10 for a further 1 minute. Sprinkle Parmesan cheese over asparagus. Serve.
**Cooking Rice by Micro power**

Follow directions in chart for recommended dish size, amounts of water and cooking time. Add rice to water. Add salt and butter according to package directions. Cook on P10 for time recommended in chart. Allow to stand, covered, before serving. For special rice, substitute beef or chicken stock for water. Add cooked onion, mushrooms or crumbled bacon before serving.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>CONTAINER</th>
<th>AMOUNT OF TAP WATER</th>
<th>APPROX. TIME TO COOK RICE on P10 UNCOVERED (in minutes)</th>
<th>STANDING TIME (in minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>RICE</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quick Cook Brown (1 cup)</td>
<td>2-litre dish</td>
<td>1¼ cups</td>
<td>10 to 12</td>
<td>5</td>
</tr>
<tr>
<td>Brown (1 cup)</td>
<td>4-litre dish</td>
<td>3 cups</td>
<td>25 to 30</td>
<td>10</td>
</tr>
<tr>
<td>Long Grain (1 cup)</td>
<td>3-litre dish</td>
<td>2 cups</td>
<td>12 to 14</td>
<td>5</td>
</tr>
<tr>
<td>Short Grain (1 cup)</td>
<td>3-litre dish</td>
<td>2 cups</td>
<td>12 to 14</td>
<td>5</td>
</tr>
</tbody>
</table>

**COOKING RICE BY SENSOR COOK**

(1 cup - 2½ cup)

• Suitable for cooking short and long grain rice including specialty rices.
• It is not suitable for cooking brown rice or wild rice.
• Place rice with water (at room temperature) in a suitable dish. We recommend the following proportions of rice to cold tap water:

<table>
<thead>
<tr>
<th>Rice</th>
<th>Water</th>
<th>Dish Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 litres</td>
</tr>
<tr>
<td>1½ cups</td>
<td>3 cups</td>
<td>3 litres</td>
</tr>
<tr>
<td>2 cups</td>
<td>4 cups</td>
<td>4.5 litres</td>
</tr>
<tr>
<td>2½ cups</td>
<td>5 cups</td>
<td>4.5 litres</td>
</tr>
</tbody>
</table>

It may be necessary to adjust the water to your personal preference.

• Using a large size dish will prevent the rice from boiling over.
• Do not cook rice in plastic dishes as incorrect cooking times may result.
• Cover securely with plastic wrap.
• During cooking, the oven will 'beep' and instruct you to stir and 'remove cover'. Remove the plastic wrap or lid and stir. There is no need to cover the rice again.
• At the completion of the cooking time, let stand 5 to 10 minutes.

**FRAGRANT COCONUT RICE**

Serves: 4 to 6

**Ingredients:**
1 onion, chopped
2 cups long grain rice
500 ml chicken stock
400 ml coconut milk
1 teaspoon turmeric

**Method:**
Place all ingredients in a 3-litre casserole dish. Stir. Cook on P10 for 15 to 18 minutes. Cover and let stand 10 minutes before serving.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Rice directions on this page.

To cook by Sensor Cook:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Rice, then Start.

**SEASONED RICE**

Serves: 4 to 6

**Ingredients:**
1 onion, chopped
1 cup long grain rice
1 teaspoon thyme
1½ cups chicken stock
¼ cup toasted slivered almonds

**Method:**
Place onion, rice, thyme and chicken stock in a 3-litre casserole dish. Cook on P10 for 14 to 16 minutes. Stir, cover, and let stand for 10 minutes. Stir through slivered almonds and serve hot.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Rice directions on this page.

When oven beeps, remove plastic wrap.
PAELLA
Serves: 6 to 8
Ingredients:
500 g mussels
1/4 cup water
1 green capsicum, sliced
1 red capsicum, sliced
1 onion, sliced
1 clove garlic, crushed
2 tablespoons butter
2 cups long grain rice
400 g can chopped tomatoes
2 cups hot chicken stock
pinch saffron powder
1 1/2 cups cooked diced chicken
200 g peeled green prawns
Method:
Place mussels and water in a 3-litre dish. Cover and cook on P7 for 3 to 5 minutes. Set aside. Place capsicum, onion, garlic and butter into 4-litre dish and cook on P10 for 4 to 5 minutes. Add rice and stir well. Cook on P10 for 2 to 4 minutes. Stir in tomatoes, hot chicken stock and saffron. Cook on P10 for 16 to 18 minutes. Stir in chicken, prawns and mussels. Cook on P7 for 4 to 6 minutes. Stand for 10 minutes before serving.

SALMON KEDGEREE
Serves 4
Ingredients:
1 cup basmati rice
1 1/2 cups water
60 g butter
1 onion, diced
2 tablespoons mild curry powder
2 tablespoons lemon juice
4 hard boiled eggs, quartered
400 g can salmon, drained and flaked
salt and pepper
parsley, chopped
Method:
Place rice and water in a 2 litre casserole dish. Cook on P7 for 12 minutes. In a separate dish, melt butter on P10 for 1 minute. Add onion and cook on P10 for 1 to 2 minutes. Add curry powder and lemon juice, stir until well combined. Add rice and mix well to coat all the rice grains. Chop half the eggs roughly and stir through the rice with the salmon. Season. Heat on P10 for 3 to 4 minutes. Serve garnished with remaining egg and chopped parsley

FRIED RICE
Serves: 4
Ingredients:
1 tablespoon sesame oil
1 clove garlic, crushed
1 cm piece of green ginger, finely chopped
1 small carrot, finely chopped
1 stick celery, sliced
1/2 green or red capsicum, cut in strips
2 eggs
4 green onions, chopped
black pepper
1 small can prawns
1 tablespoon soy sauce
6 cups cooked rice
Method:
Place oil, garlic and ginger in a large shallow dish and cook on P10 for 30 to 40 seconds. Add carrot, celery and capsicum. Cook a further 2 minutes on P10. Break eggs into a small dish, add pepper to taste, mix well and cook on P7 for 1 to 1 1/2 minutes. Slice into thin strips. Add eggs plus all remaining ingredients to vegetable mixture. Stir well and cook on P10 for 3 to 5 minutes to heat thoroughly. Serve.

Notes:
1. 1 cup uncooked rice will yield 2 cups cooked rice.
2. Cooked rice can be cooked using Sensor Cook functions.

CHICKEN RISOTTO
Serves: 4
Ingredients:
1 onion, sliced
2 cups short grain rice
1 teaspoon dried oregano
1 teaspoon cracked black pepper
4 cups chicken stock
1/4 green capsicum, sliced
1/4 red capsicum, sliced
200 g mushrooms, sliced
1/2 cup frozen peas
2 cooked chicken breast fillets, sliced
1/4 cup grated parmesan cheese
Method:
Place onion, rice, oregano, pepper and chicken stock into a 4-litre dish. Cook on P10 for 17 to 19 minutes. Add remaining ingredients, stir well and cook on P10 for 4 minutes. Serve.

HINT:
TO REHEAT 2 CUPS OF COOKED RICE:
Add 1 to 2 tablespoons of water or a knob of butter and cook on P10 for 2 to 3 minutes.
Cooking Pasta by Micro Power

Follow directions in chart for recommended dish size, amount of water and cooking time. Boil water, with 1 teaspoon salt and 1 tablespoon oil. Add pasta and cook for time recommended in chart. Cook on P10. Test pasta for desired cooking before adding more time. Slightly undercook pasta that will be heated again in casserole. Stir and let stand, uncovered, 5 minutes.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>CONTAINER</th>
<th>AMOUNT OF BOILING WATER</th>
<th>APPROX. TIME TO COOK PASTA on P10 UNCOVERED (in minutes)</th>
<th>STANDING TIME (in minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried Fettuccine (250 g)</td>
<td>4-litre dish</td>
<td>6 cups</td>
<td>10 to 12</td>
<td>5</td>
</tr>
<tr>
<td>Elbow Macaroni, shells, etc. (250 g)</td>
<td>3-litre dish</td>
<td>4 cups</td>
<td>12 to 14</td>
<td>5</td>
</tr>
<tr>
<td>Fresh Spaghetti, Fettuccine (375 g)</td>
<td>4-litre dish</td>
<td>6 cups</td>
<td>6 to 8</td>
<td>5</td>
</tr>
<tr>
<td>Dried Spaghetti (250 g)</td>
<td>4-litre dish</td>
<td>4 cups</td>
<td>12 to 14</td>
<td>5</td>
</tr>
<tr>
<td>Fresh Tortellini, Ravioli (250 g)</td>
<td>4-litre dish</td>
<td>4 cups</td>
<td>7 to 9</td>
<td>5</td>
</tr>
<tr>
<td>Fresh Gnocchi (375 g)</td>
<td>4-litre dish</td>
<td>6 cups</td>
<td>6 to 8</td>
<td>5</td>
</tr>
</tbody>
</table>

COOKING PASTA BY SENSOR COOK

Fresh Pasta (125 g - 625 g)
• Suitable for cooking fresh pasta such as fettuccine, tagliatelle, tortellini, ravioli and agnolotti. (Gnocchi should be cooked by manual MICRO POWER.)
• Place pasta in an appropriate size dish with boiling water. Use the above chart as a guide:

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Boiling Water</th>
<th>Dish Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>150 g</td>
<td>4 cups</td>
<td>3 litre</td>
</tr>
<tr>
<td>250 g</td>
<td>5 cups</td>
<td>3 litre</td>
</tr>
<tr>
<td>350 g</td>
<td>6 cups</td>
<td>4 litre</td>
</tr>
<tr>
<td>500 g</td>
<td>8 cups</td>
<td>4 litre</td>
</tr>
<tr>
<td>625 g</td>
<td>8 cups</td>
<td>5 litre</td>
</tr>
</tbody>
</table>

Add 1 tablespoon of oil, if desired, before cooking to prevent pasta from sticking together.
• Cover dish securely with plastic wrap.
• Halfway through the cooking time, the oven will ‘beep’ and instruct you to ‘Stir/Remove Cover’. Remove plastic wrap and stir.
• At the end of the cooking time, cover and let stand for 5 to 10 minutes, if required, before draining.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Fresh Pasta, then Start.

Dried Pasta (125 g - 500 g)
• Suitable for cooking dried pasta such as spaghetti, fettuccine, macaroni, penne, spiral and various pasta shapes.
• Place pasta in an appropriate size dish with boiling water. Use the following as a guide:

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Boiling Water</th>
<th>Dish Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>150 g</td>
<td>4 cups</td>
<td>3 litre</td>
</tr>
<tr>
<td>250 g</td>
<td>5 cups</td>
<td>3 litre</td>
</tr>
<tr>
<td>350 g</td>
<td>6 cups</td>
<td>4 litre</td>
</tr>
<tr>
<td>500 g</td>
<td>8 cups</td>
<td>4 litre</td>
</tr>
</tbody>
</table>

Add 1 tablespoon of oil, if desired, before cooking to prevent pasta from sticking together.
• Cover dish securely with plastic wrap.
• Halfway through the cooking time, the oven will ‘beep’ and instruct you to ‘Stir/Remove Cover’. Remove plastic wrap and stir.
• At the end of the cooking time, cover and let stand for 5 to 10 minutes, if required, before draining.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Dried Pasta, then Start.

VEGETABLE TORTELLINI
Serves: 3 to 4

Ingredients:
700 g fresh tortellini
8 cups boiling water
Sauce:
2 tablespoons butter
2 tablespoons flour
2 cups milk
1 red capsicum, finely sliced
200 g snow peas, finely sliced
1 teaspoon dried marjoram
1 teaspoon cracked black pepper
1 cup grated tasty cheese
2 tablespoons Parmesan cheese
2 tablespoons chopped parsley

Method:
Place pasta and water in a 4-litre casserole dish. Cover. Cook on P10 for 12 to 14 minutes. While pasta is cooking, prepare all ingredients for sauce. When pasta is cooked, allow to stand covered. Drain well. Place butter and flour in a 3-litre casserole dish and cook on P10 for 30 to 40 seconds. Slowly blend in milk. Cook for a further 3 to 4 minutes. Stir once during cooking. Add prepared vegetables, marjoram, pepper and cheese. Cook on P10 for 2 minutes. Drain pasta and mix through sauce. Serve topped with Parmesan cheese and chopped parsley.
Penne Puttanesca

Serves: 4

Ingredients:
- 500 g Penne Pasta
- 2 litres boiling water
- 1 tablespoon olive oil
- 3 cloves garlic, crushed
- 1 teaspoon dried chilli flakes
- 1 kg (approx 5) tomatoes, roughly chopped
- 200 g kalamata olives, pitted
- 8 anchovy fillets, drained and chopped
- ½ cup capers, drained and rinsed
- ½ cup flat leaf parsley, chopped
- 1⁄3 cup finely shredded basil leaves

Method:
Place pasta and boiling water into a 4-litre dish. Stir and cook on P10 for 12 to 14 minutes or until tender. Drain and set aside. Place oil, and garlic into a 2 litre dish and cook on P10 for 1 minutes. Stir in chilli and tomatoes. Cover and cook on P10 for 5 minutes, stir halfway through cooking. Add remaining ingredients and cook on P10 for a further 10 minutes or until tomatoes break down and sauce has thickened. Stir sauce into pasta. Cover and cook on P10 for 2 to 3 minutes to heat through. Season and serve topped with extra basil leaves or parsley.

Creamy Sun-Dried Tomato Penne

Serves: 4

Ingredients:
- 250 g penne
- 6 cups boiling water
- ⅓ cup sun-dried tomatoes in oil, drained
- 1 cup basil leaves
- ⅓ cup toasted pinenuts
- ⅓ cup grated Parmesan cheese
- 300 ml cream
- ½ cup sliced ham
- ⅓ cup grated Parmesan cheese, extra

Method:
Place pasta and water in a 4-litre casserole dish. Cook on P10 for 14 to 16 minutes, or cook by Sensor Cook. Mix together garlic, basil, nuts and cheese. Gradually pour in olive oil, stirring constantly. Season and stir through drained fettuccine.

Pesto and Fettuccine

Serves: 6 to 8

Ingredients:
- 6 cups boiling water
- 250 g fettuccine
- 2 cloves garlic, crushed
- ½ cup chopped fresh basil leaves
- 1 tablespoon pinenuts, finely chopped
- ½ cup grated Parmesan cheese
- 1 cup olive oil
- salt and black pepper

Method:
Place water in a 3-litre casserole dish. Add fettuccine. Cook on P10 for 14 to 16 minutes, or cook by Sensor Cook. Mix together garlic, basil, nuts and cheese. Gradually pour in olive oil, stirring constantly. Season and stir through drained fettuccine.

Tip: Olive oil may be added to the sauce by placing all ingredients into a food processor and pouring through the opening in a constant fine stream.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Fresh Pasta directions on page 56.

Spaghetti with Chilli Tomato Sauce

Serves: 4

Ingredients:
- 250 g spaghetti
- 4 cups boiling water
- 1 tablespoon olive oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 1 (425 g) can crushed tomatoes
- 2 teaspoons crushed chillies
- 2 tablespoons fresh chopped basil
- cracked black pepper

Method:
Place spaghetti and water in a 3-litre casserole dish. Cook on P10 for 12 to 14 minutes, or cook by Sensor Cook. Stand, covered, for 2 minutes. Drain. Place oil, onion and garlic in a 4-cup jug. Cook on P10 for 1 to 2 minutes. Add tomatoes, chillies, basil and pepper. Stir until combined. Cover and cook on P7 for 10 to 15 minutes, stirring halfway through cooking. Serve with spaghetti.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dried Pasta directions on page 56.
Cooking Dried Noodles by Micro Power

Follow directions in chart recommended dish size, amount of water and cooking time. Add 1 tablespoon of oil to water to prevent noodles from sticking together. Add noodles and cook for time recommended in chart. Cook noodles on P10. Test noodles for desired cooking before adding extra time. Slightly undercook noodles that will be cooked again in a stir-fry or recipe. Always drain noodles immediately after cooking or they may overcook on standing.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>CONTAINER</th>
<th>AMOUNT OF BOILING WATER</th>
<th>APPROX. TIME TO COOK NOODLES on P10 UNCOVERED (in minutes)</th>
<th>INSTRUCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 minutes noodles (85 g)</td>
<td>1-litre</td>
<td>500 ml</td>
<td>2 to 3</td>
<td>drain immediately</td>
</tr>
<tr>
<td>Long Life Asian Noodles (250 g)</td>
<td>3-litre</td>
<td>1 litre</td>
<td>5 to 6</td>
<td>drain immediately</td>
</tr>
<tr>
<td>Rice Vermicelli (125 g)</td>
<td>2-litre</td>
<td>1 litre</td>
<td>3 to 4</td>
<td>drain immediately</td>
</tr>
</tbody>
</table>

Cooking Fresh Noodles by Sensor Cook (150 g - 800 g)

- Suitable for cooking fresh noodles such as Hokkien, Singapore, Udon, Soba, Rice noodles.
- Place noodles and boiling water as recommended in chart below in a suitable size dish.
- Cover securely with plastic wrap.
- The oven will beep during the cooking time and instruct you to “stir/remove cover”. There is no need to re-cover noodles.
- At the end of cooking time, drain and use as required.

<table>
<thead>
<tr>
<th>Noodles</th>
<th>Boiling Water</th>
<th>Dish Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 g</td>
<td>¼ cup</td>
<td>1-litre</td>
</tr>
<tr>
<td>350 g</td>
<td>½ cup</td>
<td>1.5-litre</td>
</tr>
<tr>
<td>500 g</td>
<td>½ cup</td>
<td>2-litre</td>
</tr>
<tr>
<td>800 g</td>
<td>½ cup</td>
<td>2.5-litre</td>
</tr>
</tbody>
</table>

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Noodles, then Start.
HONEY SOY CHICKEN AND NOODLES

Serves: 4

Ingredients:
- 500 g chicken fillets, sliced
- ¼ cup soy sauce
- 2 tablespoons honey
- 2 teaspoons minced garlic
- 2 cups finely sliced vegetables
- 400 g udon noodles
- ½ cup boiling water

Method:
Combine chicken, soy, honey and garlic in a 2-litre bowl. Marinate for 30 minutes. Cook chicken on P7 for 4 to 5 minutes, stirring once during cooking. Add vegetables and cook on P10 for 2 to 3 minutes. Place noodles and water in a bowl. Cover with plastic wrap. Cook on P7 for 1 to 2 minutes. Drain. Toss noodles in with chicken mixture and serve.

To cook Noodles by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Noodles directions on page 58.

TERIYAKI TOFU VEGETABLE NOODLES

Serves: 4

Ingredients:
- 1 tablespoon sesame oil
- 350 g firm tofu, diced
- 1 onion, cut into petals
- 300 g stir fry vegetables
- 1 tablespoon hoisin sauce
- 1 tablespoon teriyaki sauce
- 1 pkt 2 minute noodles
- 2 cups boiling water

Method:
Place oil, tofu and onion in a 3-litre dish. Cook on P10 for 2 to 3 minutes. Add vegetables and sauces and cook on P10 for 3 to 4 minutes, stirring once during cooking. Place noodles and water in a 2-litre bowl and cook on P10 for 2 minutes. Stir and drain. Toss noodles through tofu and vegetables.

To cook Noodles by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Noodles directions on page 58.

SZECHUAN SALAD NOODLES

Ingredients:
- 350 g fresh Hokkien noodles
- ½ cup boiling water
- 250 g cooked chicken, shredded
- ½ cup roasted cashew nuts

Dressing:
- 4 green onions, finely sliced
- 2 tablespoons chopped coriander
- 2 cloves garlic, minced
- 2 tablespoons smooth peanut butter
- 2 tablespoons sweet chilli sauce
- 1 tablespoon soy sauce
- 1 tablespoon sweet sherry
- 2 teaspoons sesame oil
- 2 tablespoons olive oil
- 2 tablespoons chicken stock
- 10 toasted szechuan peppercorns, ground

Method:
Place noodles in a bowl with boiling water. Drain well. Toss with dressing. Serve immediately.

To cook Noodles by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Noodles directions on page 58.

SATAY BEEF WITH NOODLES

Serves: 4

Ingredients:
- 500 g rump steak, sliced
- 1 onion, sliced
- 1 teaspoon crushed garlic
- ½ cup crunchy peanut butter
- ½ cup sweet chilli sauce
- ½ cup coconut milk
- 2 tablespoons lemon juice
- 1 teaspoon sugar
- 500 g fresh Singapore noodles
- ½ cup boiling water
- 2 green onions, sliced

Method:
Place steak, onion and garlic in a 3-litre casserole dish. Cook on P10 for 2 to 2½ minutes. Add remaining ingredients except green onions and noodles and stir until combined. Cook on P10 for 6 to 8 minutes. Stir halfway through cooking. Place noodles with water in a 2½-litre dish and cook on P7 for 2 to 3 minutes. Drain and rinse under cold water. Toss beef mixture through noodles and top with green onions.

To cook Noodles by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Noodles directions on page 58.
COOKING DESSERT BY SENSOR COOK
(375 g - 1.5 kg)
• Your oven allows you to cook many dessert automatically. Please follow these general instructions:
• Place prepared dessert in a suitable size dish (approx. ¾ full).
• Do not use plastic dishes as incorrect cooking times may result.
• Cover securely with plastic wrap.
• During the cooking time, the oven will ‘beep’ and instruct you to ‘REMOVE COVER’.
• Allow cooked dessert to stand for 10 minutes at the completion of cooking.

To Operate:
Press Sensor Cook Pad and rotate your fingertip over the surface of the Sensor Menu Dial to select Dessert, then Start.

APRICOT and RASPBERRY CRISP
Serves: 4 to 6
Ingredients:
1 (850 g) can apricots, drained
300 g frozen raspberries
½ cup plain flour
1 teaspoon cinnamon
1 cup pecans, chopped
1 cup shredded coconut
2 cups toasted muesli
125 g butter

Method:
Place apricots and raspberries in the base of a 2-litre casserole dish. Place remaining ingredients (except butter) in a mixing bowl. Melt butter in a 2-cup jug on P10 for 40 to 50 seconds. Combine melted butter with dry ingredients and mix well. Crumble mixture over top of fruit. Cook on P10 for 10 to 12 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on this page.

STEAMED JAM PUDDING
Serves: 4
Ingredients:
2 tablespoons jam
100 g butter
½ cup caster sugar
2 eggs
¼ cup self raising flour

Method:
Spoon jam into bottom of a 2-litre pudding bowl. Cream butter and sugar in a separate bowl until light and fluffy. Add eggs (one at a time), beating well after each addition. Fold in flour alternately with milk. Mix until well combined. Pour mixture over jam. Smooth top and cook on P10 for 6 to 7 minutes. Let stand, covered, for 5 minutes before serving.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on this page.

APPLE CRUMBLE
Serves: 4
Ingredients:
1 (780 g) can pie apples
½ cup rolled oats
¼ cup plain flour
¼ cup desiccated coconut
½ cup brown sugar
1 teaspoon cinnamon
60 g butter

Method:
Place apples in the base of a 1-litre casserole dish. Place remaining ingredients (except butter) in mixing bowl. Melt butter in a 2-cup jug on P10 for 40 to 60 seconds. Combine melted butter with dry ingredients and mix well. Spread evenly over apples. Cook on P10 for 5 to 8 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on this page.

PEACH CRUMBLE
Serves: 6 to 8
Ingredients:
125 g butter
1 cup flour
½ cup caster sugar
2 cups toasted muesli
1 cup shredded coconut
1 teaspoon cinnamon
1 (810 g) can peach slices, drained

Method:
Place butter in a 2-litre jug. Cook on P7 for 1 minute. Add flour, sugar, muesli, coconut and cinnamon, stir until combined. Place peaches into a 2-litre casserole dish. Place crumble mixture on top of peaches and cook on P10 for 10 to 12 minutes. Serve with cream or ice cream.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on this page.

APRICOT COBBLER
Serves: 4 to 6
Ingredients:
1 (810 g) can apricot halves, drained
1 packet butter cake mix
½ cup toasted coconut
70 g butter, melted

Method:
Arrange apricot halves on the base of 20 cm casserole dish. Combine cake mix, toasted coconut and butter. Sprinkle cake mixture over peaches. Cook on P10 for 6 to 8 minutes.

To cook by Sensor Cook:
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on this page.
**BUTTERSCOTCH PUDDING**

Serves: 4 to 6  
Ingredients:  
- 1 (400 g) can sweetened condensed milk  
- 30 g butter  
- 1 teaspoon vanilla essence  
- ½ cup milk  
- ½ cup self raising flour, sifted  
- 1 cup brown sugar  
- ½ cup hot tap water  

Method:  
Place condensed milk in a 3-litre casserole dish. Cook on P5 for 5 to 6 minutes, stirring twice during cooking. Stir in butter, vanilla essence and milk. Stir until butter is melted. Cool slightly. Add milk mixture to sifted flour. Mix well. Pour mixture into a 2-litre casserole dish. Sprinkle top with brown sugar and gently pour hot tap water over mixture. Cook on P10 for 5 to 7 minutes.

To cook by Sensor Cook:  
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on page 60.

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**CHOCOLATE SELF SAUCING PUDDING**

Serves: 4  
Ingredients:  
- 1 cup self raising flour  
- 1 tablespoon cocoa powder  
- ½ cup caster sugar  
- ½ cup milk  
- 1 teaspoon vanilla essence  
- 100 g chocolate  
- 30 g butter  
- ¼ cup brown sugar  
- 2 tablespoons cocoa, extra  
- ¼ cup water  

Method:  
Sift flour and cocoa into a 2-litre bowl. Add sugar, milk and vanilla essence. Mix well. Place chocolate and butter in a 2-cup pyrex jug and cook on P7 for 1 to 1½ minutes. Stir and add to mixture. Mix well. Spread mixture into base of a 2-litre casserole dish. Combine brown sugar, cocoa and water in 2-cup jug. Pour evenly over pudding. Cook on P10 for 4 to 6 minutes.

To cook by Sensor Cook:  
Prepare as above. Cover securely with plastic wrap. Refer to Dessert directions on page 60.

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**BAKED CUSTARD**

Serves: 4 to 5  
Ingredients:  
- 425 ml milk  
- 3 eggs, lightly beaten  
- ¹⁄₄ cup sugar  
- 1 teaspoon vanilla essence  
- pinch ground nutmeg  

Method:  
Place milk in a 4-cup glass jug. Cook on P10 for 2 minutes. Add eggs, sugar and vanilla to milk, whisking all the time. Strain mixture into a 20 cm round dish, sprinkle with nutmeg. Cook on P4 for 15 to 17 minutes. Allow to stand, covered, for 5 minutes before serving.
Cakes, Dessert and slices can successfully be cooked in the microwave oven if a few simple rules are followed see individual recipes for instructions.

**COOKING CAKES BY MICRO POWER**

- The texture of cakes cooked in the microwave oven is not the same as cakes cooked in a conventional oven, but it is a convenient way of cooking cakes.
- Do not use metal cake tins, plastic dishes and pyrex, give the best results when cooking cakes.
- Grease the dish and line with paper towel or bake paper to absorb excess moisture.
- Round or oval shaped dishes produce the most even cooking results. Square cakes may need the corners shielded with foil to prevent overcooking.
- Choose light coloured cakes that can be iced or substitute brown sugar for white sugar and sprinkle the top of cake with spices to give a darker appearance.
- Do not fill cake pans more than half full. Microwaved cakes rise substantially more than conventionally cooked cakes.
- Cakes need to be well mixed but do not over beat. Creaming with an electric mixer or food processor is not necessary. Use a fork to mix as the microwave aerates the mixture as it cooks.
- Do not cover cakes as the top will steam.
- Cakes should be removed from the oven just before they look cooked as the cooking process will finish during standing time.
- Chocolate cakes cook slightly faster than plain cakes.
- Cakes containing a large amount of whisked egg white will not cook successfully in the microwave oven.

**SULTANA CAKE**

Serves: 4 to 6

Ingredients:
- 100 g butter
- 1 cup sultanas
- 1 cup brown sugar
- 1 cup milk
- 1 egg, beaten
- 2 cups self-raising flour

Method:
Place butter, sultanas, brown sugar and milk in heat resistant mixing bowl. Cook on P10 for 3 to 4 minutes. Stir halfway through cooking. Allow to cool. Add egg and flour. Pour batter into base of lined 20 cm round dish. Cook on P6 for 9 to 11 minutes. Let cool, loosely covered, with plastic wrap on wire rack.

**PACKET CAKE**

Ingredients:
- 1 packet cake mix (340 g)

Ingredients as recommended by manufacturer.

Method:
Mix cake and other ingredients with a metal spoon. DO NOT OVERBEAT. Pour into 20 cm round dish that has been lightly greased and lined with paper. Cook on P8 for 4 to 6 minutes. Stand and allow to cool before removing.

Variations:
- 1 tablespoon jam added to batter before cooking.
- Add 1 cup sour cream to batter and halve water suggested by manufacturer.
- Half a cup chopped nuts, ¼ cup brown sugar and 1 teaspoon cinnamon. Mix and place on base of cake dish before cooking cake.
- Melt two tablespoons honey and 30 g butter in glass jug on P10 for 30 to 60 seconds. Pour over just baked buttercake. Sprinkle with cinnamon. Serve warm with cream or custard as a dessert or serve cold with cream as tea cake.
- A quarter cup of toasted muesli mixed with 1 tablespoon marmalade and placed in the base of the dish.

Tip: Packet cakes are best mixed by hand as the microwave will do the aerating.

**QUICK MIX CHOCOLATE CAKE**

Serves: 4 to 6

Ingredients:
- 1 cup self-raising flour
- 1 cup caster sugar
- 2 tablespoons cocoa
- 3 tablespoons butter, softened
- 2 eggs
- ½ cup milk

Method:
Sift all dry ingredients into a bowl. Add butter, eggs and milk. Beat with wire whisk for 1 to 2 minutes. Grease 2-litre plastic ring mould and line with paper towel. Pour mixture into mould and cook on P7 for 5 to 7 minutes. Stand, covered, for 5 minutes before turning out. Cool on wire rack.

Tip: To soften butter cook on P5 for 10 to 20 seconds.

**HINT:**

TO SOFTEN CREAM CHEESE: remove from wrapping. Cook on P3 checking every 30 seconds for softness.

JUICING CITRUS: to release more juice from citrus fruit, heat on P10 for 20 to 30 seconds. Stand then juice.

TO SOFTEN DRIED FRUIT:
Place 1 cup dried fruit into a small bowl. Add 2 tablespoons of water. Cover with plastic wrap and cook on P10 for 2 to 3 minutes.

TO TOAST COCONUT:
Place ½ cup of coconut on pyrex pie plate. Cook on P10 for 1 to 2 minutes, stirring occasionally.
**MOCHA CARROT CAKE**

Serves: 4 to 6

**Ingredients:**
- 1 cup self-raising flour
- ½ teaspoon bicarbonate of soda
- ½ cup caster sugar
- ½ cup crushed pineapple
- 1 cup grated carrot
- ¾ cup chopped pecan nuts
- 60 g chocolate
- 2 eggs
- ½ cup oil

**Icing**
- 60 g cream cheese
- 20 g butter
- 1 ½ cups icing sugar
- 1 tablespoon lemon juice
- ¼ cup chopped pecan nuts

**Method:**
Place flour, bicarbonate of soda, sugar, pineapple, carrot and pecan nuts in a bowl. Place chocolate into a small bowl and cook on P5 for 40 to 60 seconds. Stir halfway through. Add melted chocolate, eggs and oil to flour mixture. Mix until well combined. Grease a microwave safe ring dish. Pour cake mixture into dish and cook on P7 for 6 to 8 minutes. Let stand, covered, for 5 minutes before turning out to cool. Beat together all icing ingredients except pecan nuts. Spread icing over cooled cake and sprinkle with pecan nuts.

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**TIRAMISU**

Serves 4 to 6

**Ingredients:**
- 1 tablespoon ground coffee beans
- 2 tablespoons rum
- 500 g pkt sponge finger biscuits
- 3 eggs, separated
- 2 tablespoons sugar
- 100 g dark chocolate
- 500 g marscapone cheese
- 2 tablespoons cocoa

**Method:**
Prepare 2 cups of slightly sweetened espresso coffee using ground coffee beans. Place coffee and rum into a wide bowl and quickly dip sponge biscuits into the mixture, making sure they are wet but not dripping. Set aside. Melt chocolate on P5 for 1 to 1½ minutes. Allow to cool slightly. Beat together egg yolks and sugar and add the marscapone cheese, stir until smooth. Beat the egg whites until they hold stiff peaks and fold into the cheese mixture. Swirl chocolate through the cheese mixture. Arrange ⅓ of the sponge biscuits into the base of a dish top with ⅓ the cheese mixture, repeat layers ending with biscuits. Cover and refrigerate for at least 5 hours. Dust liberally with cocoa before slicing to serve.

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**BANANA LOAF**

Serves: 4 to 6

**Ingredients:**
- 90 g butter
- ¾ cup brown sugar
- 1 egg
- 2 ripe bananas, mashed well
- ¾ cup grated carrot
- 1 cup self-raising flour
- ½ cup milk

**Method:**
Cream butter and sugar until light and fluffy. Add egg and beat well. Add banana and carrot. Add sifted flour and milk to mixture alternately. Mix until well combined. Grease a microwave safe ring dish. Pour batter into dish and cook on P6 for 6 to 8 minutes. Let stand, covered, with plastic wrap on wire rack to cool.

**Tip:** To prevent corners from overcooking, cover ends carefully with foil.

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**CHOCOLATE MOUSSE**

Serves: 4

**Ingredients:**
- 125 g dark chocolate
- 1 tablespoon brandy
- 2 eggs, separated
- 300 ml cream, whipped

**Method:**
Break chocolate into small pieces. Place in a microwave safe bowl and cook on P5 for 1 to 1½ minutes. Add brandy and egg yolks. Beat until smooth. Fold cream into chocolate mixture. Beat egg whites until stiff peaks form. Gently fold into chocolate mixture and spoon into one large or 4 individual serving dishes. Refrigerate until set.

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**BAKED APPLES**

Serves: 4

**Ingredients:**
- 4 large cooking apples
- 3 tablespoons butter
- 4 tablespoons brown sugar
- 100 g chopped raisins
- 2 tablespoons chopped pecans
- 4 tablespoons golden syrup

**Method:**
Score the skin around the middle of the apple. Cream butter and sugar until soft. Add raisins and pecans. Fill the centre of apples with stuffing. Place into shallow casserole dish. Pour one tablespoon of golden syrup over each apple. Cook on P10 for 7 to 9 minutes or until soft. Let stand, 2 to 3 minutes, before serving.
Cakes, Desserts and Slices

**INDIVIDUAL CHRISTMAS PUDDING**

Makes: 8

Ingredients:
- 100 g sultanas
- 150 g raisins
- 50 g glace cherries
- 100 g dates, chopped
- 100 g dried figs, chopped
- 50 g glace ginger, chopped
- 1⁄2 cup brandy
- 125 g butter
- ¼ cup firmly packed brown sugar
- 2 eggs
- ½ teaspoon cinnamon
- ½ teaspoon mixed spice
- ½ teaspoon nutmeg
- ¼ cup plain flour
- ½ cup pie apple
- 1 cup fresh breadcrumbs
- 1 tablespoon golden syrup
- 1 tablespoon Parisienne essence

Method:
Place all dried fruits and brandy into a 2-litre bowl. Mix and cook uncovered on P3 for 10 minutes. Stir halfway through cooking. Cool. Beat butter and sugar in a large bowl with an electric mixer until light and fluffy. Add eggs, one at a time, beating between each addition. Stir in cooled fruits, then remaining ingredients. Grease 4 x 200 ml microwave safe cups. Place half a cup of mixture into each cup, pushing mixture in firmly. Smooth over the top of puddings with the back of a spoon. Place cups evenly around the edge of the microwave turntable and cook uncovered on P3 for 20 minutes. Stand for 5 minutes before turning out. Repeat with remaining mixture. Serve with cream or custard.

**MINCE PIES • CAUTION**

Take care not to overheat mince pies, otherwise burning can occur due to the high fat and sugar content of the filling. Check the temperature of the filling before consuming to avoid burning your mouth. REMEMBER even if the pastry is cold to the touch, the filling will be piping hot and will warm the pastry through.

**FRUIT MINCE**

Serves: 4

Ingredients:
- 250 g mixed dried fruit
- 1 (440 g) can crushed pineapple and juice
- 1 cooking apple peeled, cored and grated
- 1 cup brown sugar
- 1 tablespoon brandy
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 tablespoon cornflour
- ¼ cup water

Method:
Combine all ingredients (except cornflour and water) in a 2-litre casserole dish. Cook on P7 for 3 to 5 minutes. Blend cornflour with water and stir into fruit mixture. Cook on P10 for 3 to 5 minutes. Stir. Cool. Bottle and seal or use immediately.

**CHOCOLATE PÂTÉ**

Makes 24 x 8 cm loaf tin

Ingredients:
- 300 g dark chocolate
- 400 g condensed milk
- 1 cup brazil nuts
- ½ cup hazel nuts
- ½ cup glace cherries
- ½ cup sultanas

Method:
Break chocolate into pieces and place with condensed milk in a 2-litre dish. Cook on P7 for 3 to 5 minutes, stirring twice during cooking. Fold through nuts and fruits. Line a 24 x 8 cm loaf tin with foil and pour in the mixture. Chill for several hours or until set. Turn out and serve thinly sliced.
CHOCOLATE BROWNIES
Makes: 1 x 20 cm square slice pan

Ingredients:
- 125 g butter
- 200 g chocolate
- 1 cup caster sugar
- 1 teaspoon vanilla essence
- 2 eggs
- 1 cup plain flour

Method:
Grease and line 20 cm square pyrex dish. Set aside. Melt butter and chocolate in 2-litre dish on P7 for 1½ minutes. Stir in sugar, vanilla essence, eggs and flour. Spread into prepared dish. Cook on P7 for 7 to 8 minutes. Refrigerate until cold. Cut into squares.

CHOCOLATE PEANUT BUTTER SQUARES
Makes: one 30 x 20 cm Dish

Ingredients:
- 60 g butter
- ½ cup brown sugar
- 1½ cups icing sugar
- 1 cup peanut butter
- 1 cup crushed nuts

Topping:
- 200 g dark chocolate
- 20 g butter

Method:
Foil line and grease a 30 x 20 cm pan. Set aside. Place butter in a 2 litre dish. Soften on P5 for 10 to 20 seconds. Add brown sugar, icing sugar, peanut butter and crushed nuts. Mix until combined. Press into the base of the prepared pan.

To prepare topping:
Place chocolate and butter into a small bowl. Cook on P7 for 1 to 2 minutes. Stir halfway through cooking. Spread over top of prepared base. Refrigerate until cold and cut into squares.

CHOCOLATE FUDGE
Makes: 1 x 20 cm square slice

Ingredients:
- 300 g chocolate pieces
- 1 (400 g) can condensed milk
- 1 cup chopped peanuts

Method:
Grease 20 cm square dish. Set aside. Place chocolate and condensed milk in a 1-litre jug. Cook on P7 for 2 minutes. Stir. Cook on P5 for 2 minutes. Add nuts and place in prepared dish. Refrigerate and cut into squares when cold.

ROCKY ROAD
Makes: 1 x 20 cm square slice

Ingredients:
- 250 g dark or milk chocolate
- 40 g butter
- 250 g packet marshmallows, halved
- 1 cup unsalted peanuts
- 1¼ cups flaked coconut
- 100 g turkish delight, chopped

Method:
Melt chocolate and butter in a large bowl on P6 for 2 to 3 minutes. Add remaining ingredients and mix well. Pour into a greased 20 cm square pan. Refrigerate until set. Cut or break into pieces to serve.

MOCHA FUDGE
Makes: 64 x 2.5 cm square pieces

Ingredients:
- 395 g can sweetened condensed milk
- 300 g dark chocolate melts
- 1 teaspoon vanilla extract
- 1 teaspoon instant coffee powder
- 64 (130 g) chocolate coated coffee beans

Method:
Grease a square (20 cm) cake pan, set aside. Place condensed milk and chocolate in a 1.5-litre microwave safe and heatproof bowl. Cook on P7 for 2 minutes. Stir in vanilla and coffee. Mix until well combined. Cook on P5 for 2 minutes. Stir and pour into prepared pan. Arrange coffee beans evenly over the fudge. Chill for 2 hours or until set. Cut into 2.5 cm squares to serve.

Tip:
Chocolate coated coffee beans are available from specialty coffee shops.

ORANGE TRUFFLES

Ingredients:
- 200 g dark chocolate bits
- 30 g butter
- ½ cup evaporated milk
- ½ cup icing sugar, sifted
- ¼ cup chopped nuts
- 1 tablespoon orange liqueur
- ½ cup drinking chocolate powder

Method:
Place chocolate bits and butter in a 1-litre dish. Cook on P7 for 1 to 2 minutes, stirring halfway through cooking. Add evaporated milk, stir until combined. Stir in icing sugar, nuts and orange liqueur. Refrigerate covered for 1 hour. Roll tablespoons mixture into small balls. Toss in drinking chocolate powder. Refrigerate until serving.
**Sauces and Extras**

**CHERRY KUECHEN**

Serves: 4 to 6

**Ingredients:**

**Base:**
- 1 pkt (340 g)  buttercake mix
- 1/2 cup toasted coconut
- 125 g melted butter
- 1 egg

**Filling:**
- 425 g can pitted cherries, drained

**Topping:**
- 300 ml sour cream
- 1 egg
- 2 tablespoons sugar
- cinnamon

**Method:**
Combine cake mix, coconut, melted butter and egg. Press into a 27 cm flan dish. Cook on P10 for 3 minutes. Arrange cherries over base. Combine sour cream, egg and sugar and pour over cherries. Sprinkle with cinnamon. Cook on P6 for 10 to 12 minutes.

**HINT:**
TO MELT CHOCOLATE:
Place 100 g broken chocolate in 4-cup glass jug and heat on P5 for 1 to 2 minutes. As chocolate holds its shape after heating, stir and stand before adding extra cooking time.

**HINT:**
TO TOAST COCONUT:
Place 1/2 cup of coconut on a pyrex pie plate. Cook on P10 for 2 to 3 minutes. Stirring occasionally.

**CINNAMON POACHED PEARS**

Serves: 4

**Ingredients:**
- 1/2 cup water
- 1/2 cup caster sugar
- 1/2 teaspoon cinnamon
- 4 pears, peeled and sliced

**Method:**
Combine water, caster sugar and cinnamon in a 1-litre jug. Cook on P10 for 2 minutes. Place the pears in a 2-litre dish. Pour over syrup and cover. Cook on P10 for 6 to 8 minutes.

**SWEET BERRY SAUCE**

Makes: Approximately 2 cups

**Ingredients:**
- 1/2 cup caster sugar
- 1/2 cup water
- 500 g berries
- 2 tablespoons water
- 1 tablespoon cornflour

**Method:**
Combine sugar and water in a 3-litre bowl. Cook on P10 for 2 to 3 minutes. Add berries. Cook on P10 for 3 to 4 minutes. Blend water and cornflour. Mix into berry sauce. Cook on P10 for 2 minutes. Serve hot or cold with ice cream.
Sauces and Extras

PRESERVING

Precautions:
Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.

Jars and Bottles
Jars and bottles can be used to warm food to serving temperature. If the lid is removed first. Cooking should not be done in these containers since most are not heat resistant and during extended heating times, heat from food would cause cracking or breaking.

Thermometers are available for use in microwave ovens. DO NOT USE CONVENTIONAL MERCURY TYPE CANDY OR MEAT THERMOMETERS in food while cooking in the microwave oven. Alternatively, a conventional meat thermometer may be used after the food is removed from the oven.

Sterilizing Jars
Jam jars can be sterilized by microwave ready for your jams. Half fill with water and heat them on P10 until water boils (approx.3 mins, for 2 jars). Empty and drain upside down on kitchen paper. The jars should be warm when filled with jam.

TOMATO CHUTNEY
Makes: 3 cups (750 ml)
Ingredients:
250 g onion, finely chopped
1.5 kg ripe tomato, skins removed and chopped
1 teaspoon salt
1 teaspoon paprika
pinch cayenne pepper
150 ml malt vinegar
175 g sugar

Method:

CUCUMBER PICKLE
Ingredients:
2 cucumbers
2 onions, chopped
2 tablespoons salt
250 ml malt vinegar
½ cup sugar
½ teaspoon celery seeds
½ teaspoon mustard seeds

Method:

SWEET APRICOT JAM
Makes: Approximately 1.5 litres
Ingredients:
500 g dried apricots, cut in quarters
1.2 litres water
850 g sugar
2 tablespoons pectin

Method:
Place apricots and water in a 4-litre casserole dish. Cover and allow to stand overnight. Add sugar. Recover. Cook on P7 for 25 minutes, stirring halfway through cooking. Remove lid, add pectin, stir well. Cook on P7 for further 25 minutes, stirring halfway through cooking. Allow to cool slightly before pouring into sterilised jars. Seal.

LEMON BUTTER
Makes: 1 cup (250 ml)
Ingredients:
½ cup lemon juice
1 tablespoon lemon rind
½ cup sugar
3 egg yolks
1 tablespoon butter
1 tablespoon cornflour

Method:
Blend all ingredients in a 4-cup glass jug. Cook on P6 for 4 to 5 minutes, stirring every minute. Pour into hot sterilised jars and seal immediately.

LEMON LIME CORDIAL
Makes: approximately 1.5 litres of undiluted cordial
Ingredients:
10 large lemons
6 limes
4 cups sugar
2 cups water
2 teaspoons citric acid

Method:
Squeeze juice from lemons and limes. Place in a 3 to 4-litre dish with the remaining ingredients. Cook on P10 for 8 to 10 minutes. Stir 2 to 3 minutes during this cooking time to dissolve sugar. Cook for a further 25 to 30 minutes, or until the mixture has become a syrupy consistency. Set aside to cool. Pour into bottles and seal. Store in the refrigerator and serve with cold water, soda or mineral water and fresh mint leaves if desired.
**BASIC WHITE SAUCE**

Makes: 1 1/2 cups

**Ingredients:**
- 2 tablespoons butter
- 2 tablespoons flour
- salt and white pepper
- 1 1/2 cups milk

**Method:**
Place butter in a 4-cup jug. Cook on P10 for 30 to 40 seconds. Stir in flour, salt and pepper. Gradually add milk, stirring until smooth. Cook on P10 for 2 minutes, stirring every minute.

**Tip:** For cheese sauce, stir in 1/2 cup grated cheese once sauce has thickened.

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**GRAVY**

Makes: 2 cups

**Ingredients:**
- 2 tablespoons dripping or pan juice
- 1 small onion, finely chopped
- 2 tablespoons flour
- 1 tablespoon tomato paste
- 1 1/2 cups beef stock
- salt and pepper

**Method:**
Place dripping or pan juice and onion in a 2-cup jug. Cook on P10 for 2 minutes. Add flour, tomato paste and half of the beef stock. Stir well. Cook on P10 for 2 minutes. Add remaining stock. Stir well and cook on P10 for a further 2 minutes. Season with salt and pepper. Serve with the meat of your choice.

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**CHEESE SAUCE**

Makes: 1 1/2 cups

**Ingredients:**
- 40 g butter
- 2 tablespoons flour
- 1 1/2 cups milk
- 1/2 cup grated cheese

**Method:**
Melt butter in 1-litre jug on P10 for 30 seconds. Add flour and mix well. Gradually stir in milk. Cook on P10 for 2 to 3 minutes. Stirring halfway through cooking. Add cheese and cook on P10 for a further 1 to 1 1/2 minute. Stir and serve with vegetables of your choice.

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**MINT SAUCE**

Make: Approximately 1/4 cup

**Ingredients:**
- 1/4 cup water
- 1 tablespoon sugar
- 2 tablespoons brown vinegar
- 2 tablespoons mint, finely chopped

**Method:**
Combine all ingredients in a 1-cup jug. Cook on P10 for 30 to 60 seconds. Stir well and serve with Roast Lamb.

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**CARAMEL SAUCE**

Makes: 2 cups

**Ingredients:**
- 440 g can condensed milk
- 1/4 cup brown sugar
- 2 tablespoons golden syrup
- 300 ml cream

**Method:**
Combine condensed milk, brown sugar and golden syrup in a 2-litre jug. Mix well. Cook on P10 for 4 to 5 minutes, stirring halfway through cooking. Add cream and stir until combined. Serve over ice cream.

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**RICH CHOCOLATE SAUCE**

Makes: 1 1/4 cups

**Ingredients:**
- 200 g chocolate pieces
- 300 ml cream

**Method:**

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**STIRRED CUSTARD**

Makes: Approximately 400 ml

**Ingredients:**
- 3 tablespoons sugar
- 2 tablespoons custard powder
- 1 1/2 cups milk
- 2 egg yolks, lightly beaten
- 1 teaspoon vanilla essence

**Method:**
Combine sugar and custard powder in 4-cup jug. Gradually stir in milk until smooth. Cook on P6 for 4 to 5 minutes, stirring halfway through cooking. Add egg yolks and mix well. Cook on P6 for further 30 to 60 seconds. Add vanilla, stir well and serve.

**HINT:**

TO REHEAT POURING CUSTARD:
Place 600 ml in a 1-litre jug and cook on P10 for 2 to 3 minutes stirring once.

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**HINT:**

COOKING SAUCES:
When making some sauces in the microwave oven, less liquid may be needed as less evaporation occurs with a shorter cooking time.
Sauces and Extras

Coffee
Serves: 1
Ingredients:
1 cup water
1 to 2 teaspoons instant coffee
Method:
Pour water into a heatproof cup. Add coffee. Stir. Heat on P10 for 1 to 2 minutes. Add milk and sugar, if desired. Stir.

Tea
Serves: 1
Ingredients:
¾ cup hot tap water
1 tea bag
Method:
Pour water into a heatproof cup. Heat on P10 for 1 to 2 minutes. Stir then submerge tea bag in water. Stand until desired strength is reached. Remove tea bag. Add milk and sugar, if desired. Stir.

Hot Chocolate
Serve: 1
Ingredients:
1 tablespoon choc bits
250 ml milk
Method:
Place choc bits in the base of a mug add milk. Cook on P7 for 1 to 2 minutes, stirring half way through cooking. Stir and serve.

Peppermint Cooler
Serves: 4
Ingredients:
3 peppermint tea bags
4 cups cold water
juice of ½ lemon
4 slices lemon or lime
mint leaves to garnish
Method:
Place tea bags and water in a large jug. Cook on P10 for 8 to 10 minutes. Stand for 2 to 3 minutes, then discard tea bags. Cool. Add lemon juice. Refrigerate until well chilled. Serve in long glasses with ice blocks. Garnish with lemon or lime slices and mint leaves.

Strawberry Liqueur
Makes: 1 liter
Ingredients:
500 g sugar
500 g washed and hulled strawberries
600 g brandy or whisky
Method:
Place sugar and strawberries in a 4-litre dish. Stir well. Cook on P10 for 15 minutes. Stir in brandy or whisky. Pour into an airtight container. Store refrigerated for 2 to 3 months. Serve in liqueur glasses or as a tall drink with ice cubes and soda water.

Coffee Liqueur
Makes: 750 ml
Ingredients:
1 ½ cups hot tap water
2 cups sugar
½ cup freeze dried coffee
3 teaspoons vanilla essence
2 cups vodka
Method:
Pour water into a 4-litre casserole dish. Add remaining ingredients (except vodka) and stir well. Cook on P6 for 30 to 35 minutes. Cool slightly and mix in vodka. Pour into an airtight container and stand 4 days before serving. Serve in liqueur glasses.

Hot Lemon and Honey Drink
Makes: 1
Ingredients:
juice of ½ lemon
1 tablespoon honey
1 cup water
Method:
Mix all ingredients in a 2-cup heatproof jug. Heat on P10 for 1 to 2 minutes. Stir well.
Operating Instruction and Cook Book
Microwave Oven
Household Use Only

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Model No. NN-SE792S

Please read these instructions carefully before using this product, and save this manual for future use.