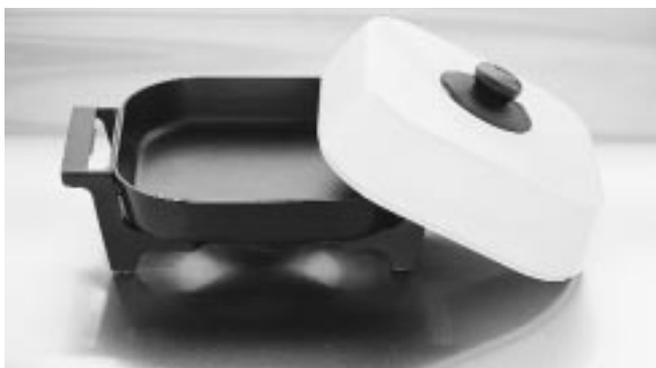




Electric Cookware

INSTRUCTION/RECIPE BOOKLET.



THIS BOOK COVERS THE USE AND CARE OF THE FOLLOWING SUNBEAM ELECTRIC COOK WARE:

FP4500	CLASSIC - 28CM (11") SQUARE LINISHED
FP4600	CLASSIC EASY CLEAN - 28CM (11") SQUARE NON-STICK
FP4610	CLASSIC SUPER DEEP - 28CM (11") SQUARE NON-STICK DEEP PAN
FP102/FP5600	COMPACT MULTICOOKER - 28CM (11") ROUND NON-STICK
FP112/FP5800	SUPER MULTICOOKER - 35CM (14") ROUND NON-STICK
FP6510	ELLISE SUPER CLEAN - 30.5CM (12") SQUARE NON-STICK
FP6700	SUPER STAINLESS - 30.5CM (12") SQUARE S TAINLESS
FP6710	ELLISE SUPER S TAINLESS - 30.5CM (12") SQUARE S TAINLESS + GLASS LID
FP7600	ELLISE ESSENTIAL - 28CM (11") ROUND NON-STICK DEEP PAN
FP7700	ELLISE ESSENTIAL S TAINLESS - 28CM (11") ROUND STAINLESS DEEP PAN
FP7820	ELLISE MULTI-ROAST - 33CM (13") ROUND NON-STICK DEEP PAN + HIGH-DOMED LID
FP7900	ELLISE DELUXE STAINLESS - 33CM (13") ROUND STAINLESS DEEP PAN

Sunbeam's Safety Precautions.

SAFETY PRECAUTIONS FOR YOUR FRYPANS.

- Use your frypan at least 200mm away from walls and curtains.
- Do not immerse the Control Probe in water.
- If using a plastic spatula do not leave in cooking vessel when hot.
- Avoid using on metal surfaces e.g. sink, hotplate.
- Do not place hot glass lid under cold water.

SAFETY PRECAUTIONS FOR ALL ELECTRICAL APPLIANCES

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

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by your electricity supplier or qualified technician.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the underside of the appliance.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Never leave an appliance unattended while in use.
- Young children or infirm persons should be supervised to ensure that they do not play with the appliance.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or in a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not immerse in water.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof means as specified by S.A.A. (Standards Association of Australia). Such appliances should always be returned to the nearest Sunbeam Service Centre or appointed Service Agent for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been dropped or damaged in any manner; If damage is suspected, return the appliance to the nearest Sunbeam Appliance Service Centre for examination, repair or adjustment. As a service to Customers, Sunbeam Appliance Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
- For additional protection Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying the power outlet in use.

If you have any concerns regarding the performance and use of your appliance, please ring our Toll Free number (Australia only) 1800 025 059. New Zealand - contact the Sunbeam Office in Auckland on 09 912 0747.

Ensure the above safety precautions are understood.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

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

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώστε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığının emin olunuz

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

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An Introduction to electric frypan cooking.

Congratulations on the purchase of your new Sunbeam frypan.

Sunbeam has been making electric frypans in Australia since 1956.

After reading through this book you will soon learn how to get the most from your frypan and how to enjoy the benefits of frypan cooking.

Versatile.

Roast the family dinner, bake cakes, pizzas, scones, grill steaks, simmer casseroles, toast sandwiches and stir fry vegetables. All with minimal mess or fuss.

Economical.

Cooks food quickly and uses less power than an ordinary oven or grill.

Total control.

The removable Control Probe has 10 heat settings plus Simmer to give you total heat control, whether cooking delicate pikelets or the family roast.

Easy to clean.

Features a fully sealed element, so that the frypan is dishwasher-safe and can be fully immersed in water. Some models also have removable handles, making them even easier to clean.

Guaranteed reliability.

Your new Sunbeam frypan will give you years of reliable service. It is backed by Sunbeam's 12 month Replacement Guarantee.

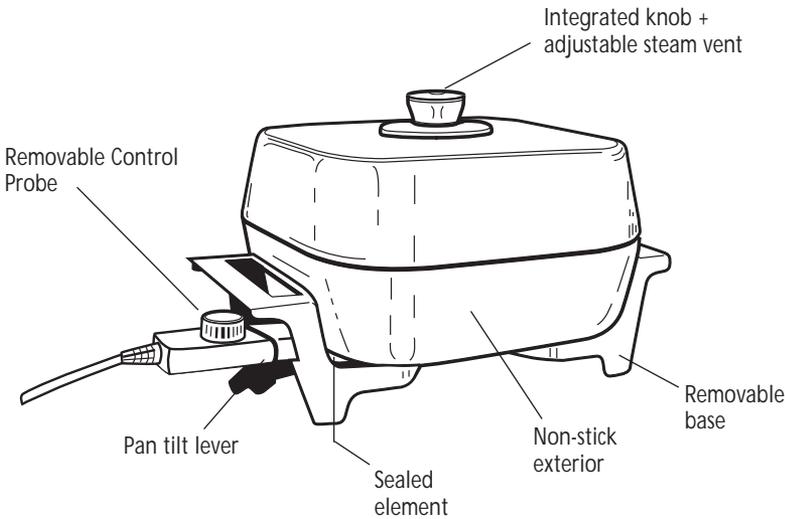
If you have any questions about your Sunbeam frypan, please phone the Sunbeam Consumer Line on 1800 025 059 or the Sunbeam office in your state. In New Zealand - call the Sunbeam office in Auckland on 09 912 0747.

Your Sunbeam Frypan

Product name	Classic	Classic Easy Clean	Classic Super Deep	Compact Multi-cooker	Super Multi-cooker	Ellise Super Clean	Super Stainless	Ellise Super Stainless	Essential Stainless	Essential Stainless	Multi-Roast	Ellise Deluxe Stainless
Code	FP4500	FP4600	FP4610	FP102 /FP5600	FP112 /FP5800	FP6510	FP6700	FP6710	FP7600	FP7700	FP7820	FP7900
Size	28cm (11")	28cm (11")	28cm (11")	28cm (11")	35cm (14")	30.5cm (12")	30.5cm (12")	30.5cm (12")	28cm (11")	28cm (11")	33cm (13")	33cm (13")
Cooking Surface	Linished	Non-stick	Non-stick	Non-stick	Non-stick	Non-stick	Stainless	Stainless	Non-stick	Stainless	Non-stick	Stainless
Shape	square	square	square	round	round	square	square	square	round	round	round	round
Depth of Vessel	normal	normal	deep	normal	normal	normal	normal	normal	deep	deep	deep	deep
High domed lid	✓	✓	✓	✓	✓		✓					
High domed lid - stainless											✓	
Glass lid						✓		✓	✓	✓		✓
Removable control probe	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Dishwasher safe*	pan & base	pan & base	pan & base	pan & base	pan & base	entire product	pan & base	entire product	entire product	entire product	entire product	entire product
Detachable base	✓	✓	✓			✓	✓	✓	✓	✓	✓	✓
Adjustable lid holder				✓	✓		✓					
Pan tilt lever			✓	✓	✓	✓	✓	✓				
Adjustable steam vent	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Roasting/steaming rack											✓	

*Removable control probe is not dishwasher safe.

Features of your Sunbeam Classic Frypan



FP4610

FP4500 – Classic 28cm (11") Square Linished

FP4600 – Classic Easy Clean 28cm (11") Square Non-stick

FP4610 – Classic Super Deep 28cm (11") Square Non-stick Deep Vessel

Linished metal cooking surface - FP4500

A tough wearing no nonsense cooking surface.

High grade non-stick surface - FP4600, FP4610

Enables fat-free cooking and easy wipe down cleaning.

High domed lid

Turns your frypan into a compact oven. Ideal for roasts, stews, casseroles, and other cooking where temperature and moisture levels need to be controlled.

Extra deep cooking vessel - FP4610

Ideal for the largest roasts and other family meals.

Adjustable steam vent

Integrated knob and adjustable steam vent allows you to accurately control moisture levels during cooking

Removable base

Detachable 'cook and clean' base for thorough cleaning. Simply twist and pull.

Removable Control Probe

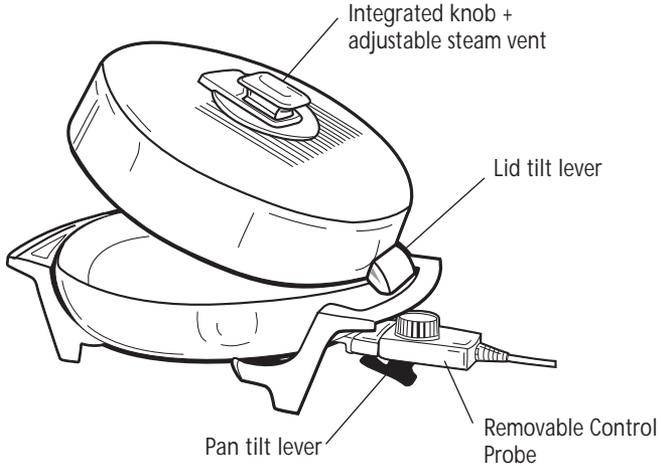
The Probe is thermostatically controlled. The indicator light switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

Being removable enables the pan to be fully immersible and dishwasher safe for easy cleaning.

Pan tilt lever - FP4610

When the lever is in the lowered position the cooking pan is tilted forcing juices to collect at one end of the pan. Both hands are then free for basting.

Features of your Sunbeam Multi-Cooker



FP112

FP102 – Compact Multicooker 28cm (11”) Round Non-stick

FP112 – Super Multicooker 35cm (14”) Round Non-stick

High grade non-stick cooking surface

Enables fat-free cooking and easy wipe down cleaning.

High domed lid

Turns your frypan into a compact oven. Ideal for roasts, stews, casseroles, and other cooking where temperature and moisture levels need to be controlled.

Extra large cooking vessel

Ideal for the largest roasts and other family meals.

Adjustable steam vent

Integrated knob and adjustable steam vent allows you to accurately control moisture levels during cooking

Removable Control Probe

The Probe is thermostatically controlled. The indicator light switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

Being removable enables the pan to be fully immersible and dishwasher safe for easy cleaning.

Pan tilt lever - FP112

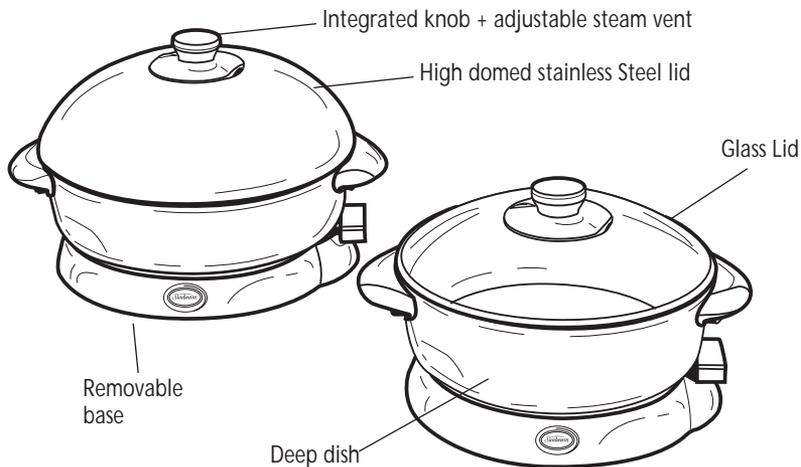
When the lever is in the lowered position the cooking pan is tilted forcing juices to collect at one end of the pan. This enables hands-free basting.

Adjustable lid holder - FP112

A stepped catch on the side of the lid enables the lid to be tilted above the frypan, eliminating a need for a space on the benchtop.

When the lid is in position the lid then acts as a splatter shield. The lid can rest on either side of the handle making it easy for left or right handed use.

Features of your Sunbeam Ellise Round Cookware



FP7600 – Ellise Essential 28cm (11”) Round Non-stick

FP7700 – Ellise Essential Stainless 28cm (11”) Round Stainless

FP7820 – Ellise Multi-Roast 33cm (13”) Round Non-stick + Stainless lid

FP7900 – Ellise Deluxe Stainless 33cm (13”) Round Stainless

High Grade Non-stick Surface - FP7600/FP7820

Enables fat-free cooking and easy wipe down cleaning.

Stainless Steel Cooking Surface - FP7700/FP7900

Long lasting 25 year guaranteed 18/10 Stainless Steel cooking surface - essential for the gourmet cook.

High domed stainless steel lid - FP7820

Stainless steel high-domed lid for convection style cooking and heat reflection for superior roasting. Turns your frypan into a compact oven. Ideal for roasts, stews, casseroles, and other cooking where temperature and moisture levels need to be controlled.

Reversible roasting/steaming rack - FP7820

Reversible roasting and steaming rack - ideal for fat-free roasting and steaming vegetables.

Glass lid

Stylish glass lid enables you to watch your food while it cooks.

Extra deep cooking vessel

Ideal for the largest roasts and other family meals.

Adjustable steam vent

Integrated knob and adjustable steam vent allows you to accurately control moisture levels during cooking.

Removable base

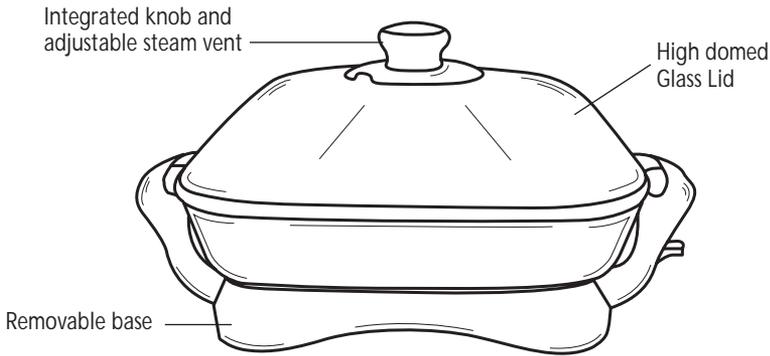
Detachable 'cook and clean' base for thorough cleaning. Simply twist and pull.

Removable Control Probe

The Probe is thermostatically controlled. The indicator light switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

Being removable enables the pan to be fully immersible and dishwasher safe for easy cleaning.

Features of your Sunbeam Ellise Square Cookware



FP6510 – Ellise Super Clean 30.5cm (12”) Square Non-stick & Glass lid

FP6710 – Ellise Essential Super Stainless 30.5cm (12”) Square Stainless & Glass lid

FP6700 – Super Stainless 30.5cm (12”) Square Stainless

High Grade Non-stick Surface - FP6510

Enables fat-free cooking and easy wipe down cleaning.

Stainless Steel Cooking Surface - FP6710/FP6700

Long lasting 25 year guaranteed 18/10 Stainless Steel cooking surface - essential for the gourmet cook.

High domed glass lid - FP6710/FP6510

Stylish glass lid enables you to watch your food while it cooks.

High domed metal lid - FP6700

Turns your frypan into a compact oven. Ideal for roasts, stews, casseroles, and other cooking where temperature and moisture levels need to be controlled.

Pan tilt lever

When the lever is in the lowered position the cooking pan is tilted forcing juices to collect at one end of the pan. This enables hands-free basting.

Adjustable steam vent

Integrated knob and adjustable steam vent allows you to accurately control moisture levels during cooking.

Removable base

Detachable 'cook and clean' base for thorough cleaning. Simply twist and pull.

Removable Control Probe

The Probe is thermostatically controlled. The indicator light switches off automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.

Being removable enables the pan to be fully immersible and dishwasher safe for easy cleaning.

Adjustable lid holder - FP6700

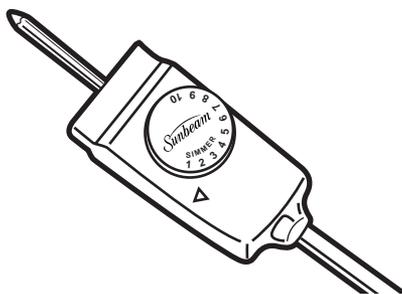
A stepped catch on the side of the lid enables the lid to tilted above the frypan, eliminating a need for a space on the benchtop.

When the lid is in position the lid then acts as a splatter shield. The lid can rest on either side of the handle making it easy for left or right handed use.

Features of your Sunbeam frypan.

Removable Control Probe.

The Control Probe is thermostatically controlled. The indicator light switches of automatically when the temperature selected has been reached and then cycles on and off to indicate that the selected temperature is being maintained.



The numbers on the dial represent the following temperatures approximately.

DIAL SETTING	CELSIUS (approx)	FARENHEIGHT (approx)	USES	TEMPERATURE
1 2	100°C 110°C		Slow cooking casseroles, keeping food warm, simmering sauces, basting.	SIMMER/LOW
3 4	125°C 140°C	260°F 285°F	Bolognaise sauce, rice, pasta, browning nuts, coconut.	
5 6	150°C 160°C	300°F 320°F	Steaks, sausages, bacon, eggs, roast vegetables, pikelets, pancakes, roasting joints.	MEDIUM
7 8	175°C 185°C	350°F 365°F	Sealing steaks, browning roasts, crumbed food, popcorn, toasted sandwiches.	
9 10	200°C 210°C	390°F 410°F	Cakes, scones, damper	HIGH

Note: The temperatures given are a guide only and may require adjustment to suit various foods and individual tastes.

Simmering: When the dial is set to a low setting, it is quite normal for food to stop and start bubbling, as the thermostat maintains the selected temperature when the food stops bubbling.

High Domed and Glass Lid.

With the lid in place, the frypan can be used as an oven, giving you the versatility to bake cakes, roast large pieces of beef, lamb and chicken.

The lid also retains heat and moisture when simmering foods such as casseroles.

Adjustable Steam Vent.

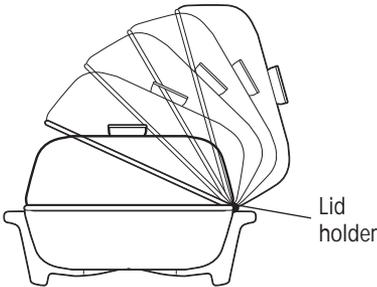
The steam vent allows moisture to escape without losing too much heat. Keep the vent closed when baking cakes, scones or whenever cooking food where it is necessary to retain the heat and/or moisture. The vent should be left open for a crisper result. When roasting chicken and meat, open the vent in the last 15 minutes of cooking to crispen.

Adjustable Lid Holder.

(Model FP112/FP6700).

This is a stepped catch on the side of the lid. It allows the lid to rest above the frypan and eliminates the need to find a spot on the bench. When in position the lid also acts as a spatter shield.

The lid can rest on either side handle, making it easy for left or right handed use.

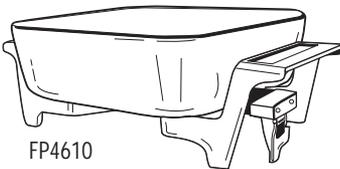


Model FP112, FP6700 has 4 positions.

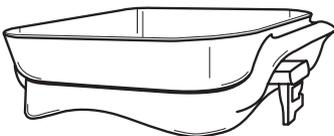
Pan Tilt Lever

(Models FP4610, FP112, FP6510, FP6710 only)

The Pan Tilt lever is positioned under the socket where the Control Probe is inserted. To tilt the frypan, push the lever down. This allows the fat and juices to drain from the food for crisp, low fat cooking. It also makes it easier to baste food and serve sauces or gravies.



FP4610



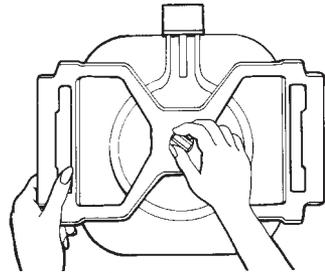
FP6710/FP6700/FP6510

Detachable Base.

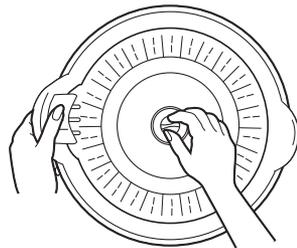
The base can be removed for easy, thorough cleaning. This also allows the frypan to fit easily into dishwasher or sink. The Removable Base is also dishwasher-safe.

To remove the base for cleaning:

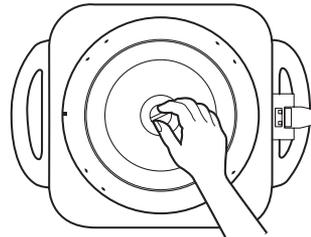
1. Turn the frypan upside down (as illustrated below) and turn the knob in the centre of the base anti-clockwise.
2. Lift the base from the frypan. The knob will remain attached to the base.
3. To clean, follow the cleaning instructions in this book for your model frypan.



Classic Frypan



Ellipse Round Frypan



Ellipse Square Frypan

Sealed Element.

The heating element is fully sealed, so the frypans are dishwasher-safe and can be fully immersed in water for easy, thorough cleaning.

Using your frypan.

Before the first use: Wash, rinse and dry your frypan and lid, "Season" the cooking surface by applying a thin coat of cooking oil and rub in with paper towelling.

1. Insert the Control Probe into the socket on the frypan.
2. Plug the cord into a 230-240V power outlet and turn the power on.
3. Set the Control Probe Dial to the desired temperature setting. Refer to page 9 for the temperature guide.

The thermostat light on the Control Probe indicates the temperature at which the dial is set.

This light will remain on until the set temperature has been reached and then will cycle on and off throughout cooking, as the cooking temperature is maintained by the thermostat.

Hint: On initial heating of the frypan, it is recommended that the temperature be allowed to cycle (the light glowing on and off) several times. This will help the cooking surface to adjust to a more accurate cooking temperature.

Care and Cleaning.

Control Probe.

If cleaning is necessary, wipe over with a damp cloth.

NEVER IMMERSER THE CONTROL PROBE IN WATER OR OTHER LIQUID.

Storage: Store the Control Probe carefully. Do not knock or drop it as this can damage the probe. If damage is suspected, return the Control Probe to your nearest Sunbeam Appliance Service Centre for inspection Refer to the back of your instruction book.

High Domed Lid - White

These lids are powder coated. Wash lid in warm soapy water using a soft sponge, rinse & dry thoroughly. Metal scourers will scratch the surface and should be avoided.

Some food such as tomato paste and curry may stain the powder coat surface. This staining may be removed or reduced by rubbing with a cream cleanser or a paste of bicarbonate of soda and water.

Note: Do not place lid in a dishwasher.

Glass and Stainless Steel lids

Wash the lid in warm soapy water using a soft sponge, rinse and dry thoroughly. The glass and stainless steel lids are dishwasher safe.

Note: Take care when glass lid is hot. Do not place hot lid under water or on cold surfaces. This may cause lid to crack.

Cooking Surface.

Follow the care and cleaning instructions below for the cooking surface of your model frypan.

Stainless steel cooking surface.

The Sunbeam stainless steel cooking surface is manufactured from high quality stainless steel. Stainless steel is hygienic, easy to care for and extremely durable. To keep your stainless steel cooking surface looking good and to achieve the best results, follow these simple instructions:

Before the first use: "Season" the cooking surface by applying a thin coat of cooking oil or

butter and rub in with paper towelling. This will also be necessary after cleaning in a dishwasher.

Use sufficient oil when sauteeing, pan frying and roasting to prevent food sticking. Two to three tablespoons is generally sufficient.

Do not use high temperatures to brown and seal meat as this will cause it to stick. Use settings 7-

Stainless steel cooking surface cont.

8. Food such as steaks, rissoles and roasts will also stick if turned before completely browned and sealed.

Note: To prevent food from sticking, maintain low temperatures, ensure sufficient juices are in the frypan and season the frypan before and after each use. This will decrease as the frypan receives continual use.

Do not use metal utensils. Continued use of knives, forks or spoons will eventually start to scratch the stainless steel cooking surface. Use plastic or wooden utensils.

To clean after each use: Was in hot soapy water. Rinse and dry thoroughly. To remove cooked-on food, fill the pan with hot water and allow to stand for a few minutes. This will soften the food, making cleaning easier.

Note: Never fill a hot frypan with cold water.

Do not use abrasives or scourers. Avoid using harsh abrasive cleaners or scouring pads as continued use will scratch the highly polished

surface and make subsequent cleaning more difficult.

Removing burnt-on food. Fill the pan with 20mm (1") water, cover and simmer for five minutes or until the burnt-on food softens and lifts. For stubborn burnt-on food, leave the frypan to soak overnight, after first simmering as described. Then wash and dry thoroughly.

Removing stubborn stains. These can be removed by using Sunbeam Metal Cleaner available from all Sunbeam Service Centres and selected retail outlets. Any brand of stainless steel powder cleaner can be used on stubborn stains on the cooking surface only.

Rubbing a paste of bicarbonate of soda and water into the stained area is also helpful in removing stains. Wash thoroughly.

Note: Re-Season the cooking surface after using any of the above methods to remove stains.

Dishwasher-safe. Your stainless steel frypan is completely dishwasher-safe. The heating element is totally sealed so it is safe to fully immerse in water. The removable base is also dishwasher-safe.

Linished cooking surface.

Follow the care and cleaning instructions as previously described for stainless steel cooking surfaces.

IMPORTANT: Although your linished frypan can be cleaned in a dishwasher, the harsh detergents used in dishwashers may stain the cooking surface. This will only detract from the appearance and not affect the cooking

performance. Some foods may also leave a stain or dull the surface.

Avoid using large quantities of salt on stainless steel and aluminium frypans. This may cause pitting and discolour the surface if allowed to stay in contact with the frypan for extended periods of time (such as overnight).

High Grade Non-Stick surfaces.

Cooking in a non-stick pan minimises the need for oil, food does not stick and cleaning is easier.

To ensure you get the best results from your non-stick surfaces, follow these simple instructions:

Before the first use: "Season" the cooking surface by applying a thin coat of cooking oil and rub in with paper towelling. This will also be necessary after cleaning in a dishwasher.

Avoid using high settings (8-10), as any food

which may burn on the non-stick surface may cause it to discolour. High settings may be used for baking cakes, as food is not in contact with the surface.

Any discolouration that may occur will only detract from the appearance of the frypan and not affect the cooking performance.

Do not use metal utensils. These will scratch and damage the Non-stick cooking surfaces. Use only plastic or wooden utensils to stir or serve food.

To clean interior and exterior surface:

Wash in hot soapy water. Remove stubborn spots with a plastic washing pad or sponge.

Do not use steel wool or coarse scouring

pads. These will damage the non-stick cooking surface.

Removing discolouration of the non-stick surface. Combine 2 tablespoons bicarbonate of soda, 1/4 cup household bleach, 1 cup water.

Pour into the frypan, place the lid on with the vent closed, and simmer for 5-10 minutes.

Clean in a well ventilated area and avoid breathing the vapours. Wash as directed, and re-season the frypan before using again. In some instances this may not remove all the staining.

Dishwasher-safe. Your frypan is completely dishwasher-safe. The heating element is totally sealed so it is safe to fully immerse in water. The removable base is also dishwasher-safe.

Cooking with your Sunbeam frypan.

Baking.

Your frypan can be used for baking cakes, with deliciously moist results.

1. Pre-heat the frypan to setting 10, with the lid on.
2. Elevate the cake pan or tray from the base of the frypan using a small wire rack.

Cooking times will be longer than those of a conventional oven. Use the recipes in this book as a guide to the cooking times for your own recipes.

Basting.

The Pan Tilt Lever makes basting easy as it allow the juices to drain to one side of the pan.

Reduce the temperature to prevent any fat and juices spattering. Position the pan Tilt Lever and allow the juices over the food as desired.

Boiling.

Pasta.

1. Bring 6 cups of water to the boil on setting 5. Add 1-2 tablespoons of oil to stop the pasta from sticking together.
2. Add 250g (1 cup) of pasta and cook until tender, for approximately 8-12 minutes.
3. Reduce to a lower setting if the water boils too rapidly.

Note: Cooking times will vary with different types of pasta.

Rice.

1. Bring 6 cups of water to the boil on setting 5. Add 250g (1 cup) of rice and position the lid.
2. Cook until tender, approximately 10-12 minutes, and then drain.
3. Reduce to a lower setting if the water boils too rapidly. Stir occasionally so that the rice does not stick.

Browning and sealing meat.

It is necessary to brown and seal meat in many recipes. Meat retains it's juices and the flavours develop after browning and sealing. This also prevents it from sticking when baking or roasting.

Preferably use meat that is at room temperature, as this reduces the cooking time.

1. Pre-heat the frypan to settings 7-8. If using an aluminium or stainless steel frypan, pre-heat with approximately 1-2 tablespoons of oil.
2. Brown meat on all sides, with the lid off.
3. After sealing, reduce the temperature to settings 4-5 and replace the lid until the meat is cooked as desired. Steaks should only require turning once or twice.

Frying.

The frypan is ideal for shallow or dry frying. Deep frying is not particularly suitable as the frypan has shallow sides and a greater surface

area, which results in heat loss and the possible overflow of oil.

Pan Frying: Suitable for eggs, omelettes, bacon, sausages, steaks and chicken pieces. Pre-heat to settings 5-6 with a little oil to prevent food from sticking and to add flavour. For non-stick cooking surfaces, the amount of oil can be reduced.

Shallow Frying: Suitable for vegetable pieces e.g roast pumpkin and potato, and crumbed food. Pre-heat on settings 6-8 with sufficient oil so that the food is half immersed. Cook food with the lid off.

Sauteeing: Pre-heat on settings 5-6, with a little oil to prevent food from sticking and to add flavour. For non-stick cooking surfaces, the amount of oil can be reduced.

Stir Frying: Food is cooked quickly, over a high heat and vegetables retain their flavour and crispness. For best results and even cooking, cut food into even sized, smaller pieces.

1. Pre-heat the frypan on settings 7-8 with a little oil. For non-stick surfaces the amount of oil can be reduced.
2. Add vegetables, meat and seasoning, stirring continuously. Vegetables which take longer to cook, such as carrots, should be cooked first, adding the other ingredients later. Cook until the vegetables are still slightly crisp. The lid can be in position in the last few minutes of cooking.

Reheating food.

Pies: Pre-heat the frypan on settings 7-8. Place the pies on a rack in the frypan. Position the lid with the vent open.

Use a skewer or knife to check that they are heated through before serving.

Bread rolls: Frozen or thawed. Pre-heat the frypan to settings 7-8. Place on a rack in the frypan. Position the lid with the vent open. Bread rolls can be wrapped individually in foil to prevent drying

Frozen pre-packaged dinners: Pre-heat the frypan on settings 7-8. Remove the frozen dinners from the cardboard cover and place on a rack in the frypan. Position the lid

Roasting.

Meat and poultry: The frypan is ideal for roasting meat and poultry, as the meat retains the flavour and juices.

The High Domed Lid allows ample room for larger joints of meat and poultry of up to about 2.2kg.

1. Pre-heat the frypan on settings 7-8. Use only a small amount of oil for less fatty joints and no oil for fattier joints of meat.
2. Brown and seal the meat on all sides. Position the lid with the vent open.
3. After browning, turn the dial to settings 4-5 and close the vent to cook the meat as desired.
4. Turn the meat during cooking, set a side and cover with foil while you prepare the gravy from the juices in the frypan.

Vegetables: Cut into even sized pieces. Add to the frypan 45-60 minutes before serving. For crisper vegetables, remove the meat and increase the heat for the last few minutes of cooking.

Roasting Times:

Note: These times are for well done. Reduce the times to suit personal taste.

PORK: 30-40 minutes per 500g after browning.

VEAL: 30-40 minutes per 500g after browning.

LAMB: 25-30 minutes per 500g after browning.

CHICKEN: 30-35 minutes per 500g after browning.

Toasting sandwiches.

Up to four sandwiches can be toasted at one time. Choose fillings which will hold together and not run out of the sandwich.

1. Pre-heat the frypan on settings 5-7.
2. Butter the bread well and place the sandwiches into the frypan with the buttered sides on the outside.
3. Cook for approximately 3-4 minutes on each side.

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Recipes

Appetizers and entrees.

Cheese Croquettes

Makes 25

3 egg whites

1 cup grated cheddar cheese

1 cup grated Swiss cheese

dash cayenne pepper

1½ tablespoons plain flour

oil for shallow frying

1. Using a mixer, beat egg whites on high until stiff.
2. Fold in cheeses, cayenne pepper and flour.
3. Heat oil in frypan on setting 7. Carefully drop teaspoonfuls of mixture into oil and fry for approximately 1 minute or until golden. Drain well and serve hot.

Garlic Prawns

Serves 4 - 6

1kg green prawns, shelled and deveined

½ cup of olive oil

4 cloves garlic, peeled and halved

1 tablespoon chopped parsley

fresh ground pepper to taste

1. Place all ingredients into a bowl and marinate for 2 hours.
2. Heat frypan to setting 6. Add prawn mixture and stir fry prawns until bright pink in colour. Remove garlic and serve hot.

Savoury Rice Fritters

Makes 24

1½ cups cooked rice

1 small onion, peeled and finely chopped

1 tablespoon chopped parsley

1 cup finely chopped ham or cabanossi

2 eggs, lightly beaten

¼ teaspoon ground nutmeg

¼ teaspoon ground thyme

1 cup self raising flour

ground pepper to taste

oil for shallow frying

1. Place all ingredients, except oil into a bowl and mix until well combined.
2. Heat oil in frypan on setting 7. Drop 1 tablespoon of mixture at a time into the oil and fry until golden brown. Serve hot with tomato sauce.

Honey & Soy Chicken Nibbles Makes 20

10 Chicken wings

2 tablespoons vegetable oil

2 cloves garlic, peeled and finely chopped

1 teaspoon finely grated green ginger

¼ cup soy sauce

¼ cup honey

½ teaspoon chinese five spice powder

fresh ground pepper to taste

1. Remove and discard wing tips. Cut wings in half at the joint.
2. Heat oil in frypan on setting 6. Cook chicken until browned on all sides.
3. Combine remaining ingredients and pour over chicken. Reduce heat to simmer and cook until sauce has thickened and chicken is cooked through.

Light meals.

Fluffy Omelette

Serves 1

2 eggs, separated
2 teaspoons butter or margarine
1/4 cup cold water
salt and pepper to taste

1. Using a mixer beat egg whites on high until stiff.
2. Fold in egg yolks, water and seasonings using a low speed.
3. Heat butter or margarine in frypan on setting 6. Pour omelette mixture into frypan and cook until set. Cover with lid to cook quicker.
4. Fold in halves and serve.

Suggested filling:

Add 1 slice finely chopped ham and 1 teaspoon finely chopped chives. Sprinkle omelette with grated cheese before removing from frypan.

Hamburger Deluxe

Makes 6

750g minced beef
1 cup fresh bread crumbs
2 tablespoons Worcestershire sauce
1 teaspoon mixed herbs
pepper to taste
1 egg
2 tablespoons plain flour
2 tablespoons oil
3 bacon rashers, rind removed, halved
6 cheese slices
1 large onion, peeled and sliced into rings
2 tomatoes, sliced
shredded lettuce
6 hamburger buns

1. Combine mince, breadcrumbs, tomato paste, Worcestershire sauce, mixed herbs, pepper to taste and egg.
2. Shape into 6 hamburger patties and coat in flour.
3. Heat oil in frypan on setting 6. Cook patties until brown and cooked through.

4. Cook bacon for 2-3 minutes.
5. Place 1 piece of bacon and a slice of cheese on top of each meat pattie and cook until cheese melts.
6. Grill hamburger buns and assemble hamburgers with onion rings, tomato slices and shredded lettuce.

Pan Pizza

1 1/2 cups self raising flour
1/2 teaspoon salt
60g butter or margarine
1 egg
1/2 cup milk } combined

Topping:

Select from cabanossi, ham, pineapple, onion, capsicum, olives, anchovies, grated mozzarella cheese, grated parmesan cheese.

1. Combine flour and salt and rub in butter until mixture resembles fine breadcrumbs.
2. Add combined egg and milk, mix to a soft dough.
3. Roll out dough to cover base of lightly greased frypan. Place into cold frypan.
4. Spread with favourite tomato pizza sauce and favourite topping combination. Sprinkle with grated mozzarella cheese and parmesan cheese.
5. Heat frypan to setting 6, cover and cook for 8-10 minutes or until base is golden and cheese is melted.

Main courses.

Chicken.

Roast Chicken with Parsley and Ham Stuffing

Serves 4-6

1 size 16 chicken

Stuffing:

250g ham, finely chopped

2 cups fresh bread crumbs

3 shallots, finely chopped

1 tablespoon finely chopped parsley

finely grated rind of $\frac{1}{2}$ lemon

1 egg

pinch dry mustard

fresh ground pepper to taste

1. Place all stuffing ingredients into a bowl and combine well.
2. Place stuffing into the chicken cavity and secure opening with a small skewer.
3. Heat 1 tablespoon of oil in frypan on setting 7. Add chicken and brown evenly on all sides.
4. Reduce heat to setting 5 for approximately $1\frac{1}{2}$ hours.
5. If cooking roast vegetables, place $\frac{3}{4}$ to 1 hour before serving.

Chicken and Almonds

1 tablespoon butter or margarine

$\frac{1}{4}$ cup flaked almonds

2 onions, peeled and finely chopped

3 teaspoons finely chopped green ginger

500g chicken thigh fillets, cut into strips

1 small celery stalk, finely sliced

$\frac{1}{2}$ red capsicum, finely sliced

$\frac{1}{4}$ cup dry sherry

2 tablespoons soy sauce

2 cups chicken stock

3 tablespoons corn flour

$\frac{1}{4}$ cup water

1. Heat butter or margarine in frypan on setting 6. Brown almonds and set aside.
2. Add onions and ginger, saute until tender. Add chicken and brown
3. Add celery, capsicum, sherry, soy sauce and chicken stock. Allow to boil.
4. Combine cornflour and water. Add to chicken, stirring until sauce boils and thickens.
5. Reduce to simmer for 10 minutes. Serve with steamed rice.

Lemon Chicken

2 tablespoons oil

4 chicken maryland pieces

1 teaspoon finely grated green ginger

1 clove garlic, peeled and finely chopped

1 cup chicken stock

2 tablespoons soy sauce

2 tablespoons sugar

1 tablespoon dry sherry

finely grated rind and juice of $\frac{1}{2}$ lemon

1 tablespoon cornflour

1 tablespoon water

1. Heat oil in frypan on setting 7. Brown chicken on all sides with the ginger and garlic. Reduce heat to simmer.
2. Combine chicken stock, soy sauce, sugar, sherry, lemon rind and lemon juice. Add to the frypan. Cover and allow to simmer until chicken is tender.
3. Combine cornflour and water. Add to chicken, stirring until sauce boils and thickens. Simmer for a further 5 minutes. Serve with steamed rice.

Main courses cont.

Beef.

Chateaubriand with Mushrooms serves 4-6

1 piece fillet steak (about 1kg)

6 shallots, finely chopped

½ cup dry red wine

2 teaspoon butter or margarine

200g mushrooms, sliced

juice of ½ lemon

1 cup beef stock

1 tablespoon corn flour 2 tablespoons cream

1. Place fillet into a large dish, sprinkle with shallots and pour over wine. Cover and marinate for 2 hours.
2. Heat oil and butter or margarine in frypan on setting 7. Add meat and brown on all sides. Reduce temperature to setting 5. Cover and cook to desired doneness. Set meat aside and cover with aluminium foil to keep warm.
3. Add mushrooms and lemon juice, saute for 2 minutes.
4. Add beef stock and marinade, bring to the boil. Blend cornflour with a little water. Add to the stock, stirring constantly until sauce boils and thickens. Stir through cream. DO NOT BOIL.
5. To Serve: Slice beef and serve with sauce. Serve with steamed vegetables.

Pepper Steak

Serves 4

4 pieces fillet steak

2 teaspoons crushed black peppercorns

60g butter

2 teaspoons oil

¾ cup dry white wine

1 tablespoon brandy or dry sherry

1. Press the crushed pepper into the steak on both sides. Allow steak to stand 1 hour.

2. Heat butter and oil in frypan on setting 7. Add steaks and cook quickly on both sides to seal in the juices. Reduce heat to setting 5 until desired doneness. Remove steaks to hot serving plates.
3. Add wine and brandy, bring to the boil. Strain through a fine sieve. Serve over steak.

Stir Fry Beef

Serves 6

2 tablespoons oil

500g topside steak, cut into thin strips

2 onions, peeled and cut into thin wedges

1 clove garlic, peeled and finely chopped

1 teaspoon finely grated green ginger

1 green capsicum, seeds removed, cut into thin strips

1 red capsicum, seeds removed, cut into thin strips

1 celery stalk, cut into thin diagonal strips

1 beef stock cube blended with 1 tablespoon hot water

2 tablespoons soy sauce

2 teaspoons brown sugar

1 tablespoon cornflour, blended with

2 tablespoon cold water

2 shallots, sliced into 2cm pieces

¼ cup toasted almonds

1. Heat oil in frypan on setting 7. Add meat and brown. Set aside
2. Reduce heat to setting 5. Add onions, garlic and ginger, saute until tender.
3. Add capsicum and celery, saute for 2-3 minutes. Add beef stock, soy sauce and brown sugar. Bring to the boil. Stir through combined cornflour and water until mixture boils and thickens.
4. Return meat to the frypan. Add shallots and cook uncovered for 5-10 minutes. Serve with steamed rice.

Main courses cont.

Veal.

Veal with Mushrooms Serves 4

1 tablespoon butter or margarine
1 tablespoon oil
100g mushrooms, sliced
4 veal steaks
plain flour
fresh ground pepper to taste
1 tablespoon plain flour, extra
1/2 cup water
1 beef stock cube } *combined*
1/2 cup cream

1. Heat butter or margarine and oil in frypan on setting 5. Add mushrooms and saute until tender. Set aside.
2. Coat veal steaks in flour seasoned with pepper. Cook steaks on either side until golden. Set aside and keep warm.
3. Add extra flour and cook for 1 minute. Add combined water and stock cube, stirring until sauce boils and thickens.
4. Reduce heat to setting 2, add mushrooms and heat through. Stir through cream. To Serve: Spoon sauce over veal steaks. Serve with steamed vegetables.

Weiner Schnitzel Serves 4

4-6 (approx. 750g), thinly cut veal steaks
fresh ground pepper
juice of 1 lemon
plain flour
3 eggs, lightly beaten
dry breadcrumbs
1 tablespoon butter or margarine
3 tablespoons oil

1. Pound out veal steak with meat mallet or rolling pin.
2. Sprinkle a little pepper over one side of each steak. Sprinkle the other side with lemon juice.
3. Coat veal steaks lightly in flour. Dip into egg and then into breadcrumbs, pressing breadcrumbs on firmly. Refrigerate for 1 hour.
4. Heat butter or margarine and oil in frypan on setting 7. Cook veal quickly on both sides until golden brown. Drain on absorbent paper. Serve with a wedge of lemon juice.

Veal Paprika Serves 4

4-6 (approx. 750g) veal steaks
plain flour
2 tablespoons butter or margarine
1 medium onion, peeled and thinly sliced
1 clove garlic, peeled and finely chopped
2 teaspoons paprika
1 tablespoon plain flour, extra
1 beef stock cube dissolved in 1 cup water
1 1/2 tablespoons tomato paste
2 tablespoons sour cream

1. Coat veal steaks lightly in flour.
2. Heat butter or margarine in frypan on setting 5. Cook veal quickly on both sides until lightly golden. Set aside.
3. Add onion and garlic, saute until tender.
4. Add paprika, extra flour. Gradually add combined beef stock cube and water, stirring constantly until mixture boils and thickens.
5. Reduce temperature to simmer. Stir through tomato paste and return veal to the frypan. Cover and simmer for 25-30 minutes. Stir in sour cream just before serving.

Main courses cont.

Lamb.

Rack of Lamb with Mustard Crust Serves 4

4 racks of lamb with 3 chops in each, trimmed of excess fat
2 tablespoons oil
2 tablespoons French mustard
1 clove garlic, peeled and finely chopped
1 tablespoon fruit chutney
2 teaspoons green peppercorns, crushed
1 cup fresh breadcrumbs
2 tablespoons chopped parsley

1. Heat oil in frypan on setting 6. Place lamb racks into frypan and brown on all sides. Reduce temperature to setting 5. Cover and bake, allowing 25 minutes per 500g.
2. When half way through cooking, remove lamb from frypan. Combine mustard, garlic, fruit chutney, crushed green peppercorns and breadcrumbs. Spread mixture over back of lamb and coat with chopped parsley.
3. Return to the frypan and bake for remaining cooking time or until desired doneness.

Baked Spring Lamb Roll Serves 4

1kg loin of lamb, boned
1 onion, peeled and finely chopped
2 cups fresh breadcrumbs
1 tablespoon chopped mint
1 tablespoon chopped parsley
1 egg, lightly beaten
fresh ground pepper to taste
plain flour
1 egg extra, lightly beaten with
2 tablespoons milk
1 cup dry breadcrumbs
2 tablespoons oil

1. Combine onion, fresh breadcrumbs, mint, parsley, egg and fresh ground pepper.
2. Spread mixture onto lamb and roll up. Secure with string.
3. Roll in flour, egg and milk then breadcrumbs.
4. Heat oil in frypan on setting 7. Brown roll on all sides. Reduce heat to setting 5 and cook for approximately 1 hour or until desired doneness.

Lamb Shanks with Beans Serves 6

1½ cups dried lima beans, washed thoroughly
6 lamb shanks
plain flour, seasoned with fresh ground pepper
2 tablespoons oil
2 onion, peeled and finely chopped
1 clove garlic, peeled and finely chopped
2 teaspoons curry powder
1 can peeled tomatoes, chopped
2 tablespoons tomato paste
2 cups water

1. Place beans in frypan and cover with water. Bring to boil on setting 5. Remove beans and liquid, allow to soak for 3 hours or overnight. Drain.
2. Lightly coat lamb shanks in seasoned flour.
3. Heat oil in frypan on setting 7 and brown shanks well. Set aside.
4. Reduce heat to setting 5. Saute onions, garlic and curry powder until onions are tender.
5. Add tomatoes, tomato paste and water, bring to boil.
6. Add beans and lamb shanks. Cover and cook on simmer for 3 hours or until shanks are cooked and beans are tender.

Main courses cont.

Pork.

Indonesian Pork Sate

Serves 4

Marinade:

1 onion, peeled and finely sliced

1/4 cup lemon juice

2 tablespoons soy sauce

1 teaspoon brown sugar

1 teaspoon curry powder

1/2 teaspoon ground coriander

1/4 teaspoon pepper

750g pork, cut into 2cm cubes

2 tablespoons oil

1. Combine marinade ingredients in a large bowl. Add pork, stirring to coat and allow to marinade for 2 hours.
2. Arrange pork pieces onto bamboo skewers.
3. Heat oil in frypan on setting 6, brown pork on all sides. Cook for approximately 15-20 minutes, turning occasionally and brushing with marinade throughout cooking. Serve with tomato wedges and saffron rice.

Note: To make saffron rice add 1/4 teaspoon saffron to boiling water for every 2 cups rice.

Oriental Spare Ribs

Serves 4

2 tablespoons oil

1kg pork spare ribs

1 cup marmalade

3/4 cup water

1 tablespoon soy sauce

1 clove garlic, peeled and finely chopped

1/2 teaspoon ground ginger

1. Heat oil in frypan on setting 6. Add pork spare ribs and brown on all sides. Cover and cook for 20-30 minutes, turning occasionally.
2. Combine marmalade, water, soy sauce, garlic and ginger.
3. Reduce heat to setting 1. Pour marmalade mixture over ribs. Cover and cook a further 15 minutes. Serve over rice.

Hawaiian Pork Chops

Serves 4

4 pork chops

2 tablespoons oil

1 onion, peeled and cut into wedges

1 x 425g pineapple pieces, drained reserving 1/4 cup juice

1/4 cup dry sherry

1 tablespoon honey

1 tablespoon tomato sauce

2 teaspoons white vinegar

1 teaspoon finely grated green ginger

fresh ground pepper to taste

2 teaspoons cornflour

1. Trim excess fat from chops.
2. Heat oil in frypan on setting 7. Brown chops on both sides. Remove chops from frypan. Reduce to setting 5.
3. Saute onions until tender. Add pineapple, sherry, honey, tomato sauce, vinegar and ginger. Bring to boil.
4. Reduce heat to setting 2. Combine cornflour with reserved pineapple juice. Add to frypan, stirring until sauce boils and thickens.
5. Return pork to the frypan. Cover and simmer for 20 minutes, or until chops are cooked. Serve with steamed rice.

Main courses cont.

Seafood.

Curried Prawns

Serves 6

- 3 tablespoons oil
- 6 shallots, cut into 5cm pieces
- 2 medium onions, peeled and sliced into rings
- 3 celery stalks, sliced into 1cm pieces
- 1/2 cup French beans
- 2 tablespoons curry powder
- 1kg cooked prawns, shelled
- 2 cups chicken stock
- 1/4 cup cornflour
- 2 tablespoons sherry
- 1/4 cup cream

} combined

1. Heat oil in frypan on setting 6. Add shallots, onions, celery, beans and curry, saute until onions are tender. Reduce heat to setting 2.
2. Add prawns and stock. Stir through combined cornflour and sherry, stirring until thickened. Cook for 3 minutes.
3. Stir through cream.
Serve with rice.

Baked Fish

Serves 4

- 1 mullet (about 1kg), cleaned, head remove
- fresh ground pepper
- salt
- grated rind and juice of lemon
- 3 large tomatoes, cut into wedges
- 250g mushrooms, finely sliced
- 1 tablespoon butter or margarine
- extra fresh ground pepper

1. Sprinkle inside of fish with a little pepper, salt and lemon rind.
2. Place tomato wedges, parsley and rosemary inside cavity and close fish.
3. Lay fish onto a well greased sheet of aluminium foil.

4. Top fish with mushroom slices. Drizzle over lemon juice and dot with butter. Sprinkle with fresh ground pepper to taste. Fold foil over fish to make a parcel.
5. Heat frypan to setting 7 and cook for approximately 10 minutes on each side or until flesh is tender.

Grilled Fish

Serves 4

- 8 small bream fillets
- juice of 1 lemon
- plain flour
- 1 tablespoon butter or margarine
- 1 tablespoon oil

1. Soak fillets in lemon juice for 10-15 minutes.
2. Coat fillets lightly in flour.
3. Heat butter or margarine and oil in frypan on setting 6-7. Cook fillets for 2-3 minutes on each side or until tender.
Serve with a parsley butter if desired.

Butter Crumbed Fish

Serves 4

- 8 small bream fillets
- plain flour
- salt and pepper
- 1 egg
- 3 tablespoons milk
- 1 cup dry breadcrumbs
- 125g butter

1. Season flour with salt and pepper to taste.
2. Coat fillets lightly in seasoned flour, dip in egg mixture then coat in breadcrumbs.
3. Melt butter in frypan on setting 6. Add fillets and cook until golden on both sides and flesh is tender.

Main courses cont.

Vegetables.

Savoury Cabbage

Serves 6

1 medium cabbage
2 teaspoons oil
4 bacon rashers, rind removed, finely chopped
1 onion, peeled and finely chopped
2 teaspoons curry powder
12 shallots, finely sliced
fresh ground pepper to taste

1. Wash cabbage, remove stalk and slice leaves thinly.
2. Heat oil in frypan on setting 5. Add bacon, onion and curry powder, saute until onion is tender.
3. Add cabbage and shallots. Stir to combine. Reduce heat to setting 3, cover and cook for 10 minutes, or until cabbage is tender.

Tomato Onion and Zucchini Casserole

Serves 6

2 tablespoons oil
2 onions, peeled and finely sliced
1 clove garlic, peeled and finely chopped
500g zucchini, cut into 2cm pieces
3 large ripe tomatoes, roughly chopped
1 teaspoon Worcestershire sauce
1 tablespoon fresh chopped parsley
1 teaspoon dried basil
fresh ground pepper to taste

1. Heat oil frypan on setting 6. Add onion and garlic, saute until onion is tender.
2. Add zucchini, tomatoes, Worcestershire sauce, parsley, basil and fresh ground pepper to taste, bring to the boil.
3. Reduce heat to simmer, cover and cook until zucchini is tender.

Ratatouille

Serves 6

1 large eggplant
4 tablespoons oil
2 onions, peeled and finely sliced
2 cloves garlic, peeled and finely chopped
2 green capsicum, seeds removed, cut into strips
500g zucchini, sliced
4 medium ripe tomatoes, roughly chopped
1 tablespoon mixed herbs
fresh ground pepper to taste

1. Slice eggplant, sprinkle with salt and allow to stand for 30 minutes. Wipe away moisture with absorbent paper. Cut into 2cm cubes.
2. Heat oil in frypan on setting 5, saute onion and garlic until onion is tender.
3. Add remaining ingredients and bring to the boil. Reduce heat to simmer, cover and cook for 30-35 minutes.

Chinese Fried Vegetables

Serves 6

2 tablespoons oil
1 onion, peeled and cut into wedges
1 clove garlic, peeled and finely chopped
1 turnip, peeled and cut into thin strips
4 celery stalks, thinly sliced
1 small cucumber, thinly sliced
125g can bamboo shoots, drained
125g mushrooms, sliced
1 teaspoon grated green ginger
1 table spoon soy sauce
1 teaspoon wine vinegar
1 teaspoon sesame oil

1. Heat oil in frypan on setting 6, saute onion and garlic until onion is tender.
2. Add all vegetables and saute for 3-4 minutes, stirring constantly.
3. Add ginger, soy sauce, vinegar and sesame oil. Cook for a further 2 minutes.

Main courses cont.

Garlic Potatoes Serves 6

1½ kg new potatoes, halved
2 tablespoons butter
1 tablespoon oil
2 cloves garlic, peeled and finely chopped
2 tablespoons fresh chopped chives

1. Boil potatoes until almost tender. DO NOT OVER COOK. Drain.
2. Heat oil and butter in frypan on setting 5. Add garlic and saute for 1 minute. Add potatoes and cook until golden brown, stirring throughout cooking.
3. Stir chives through potatoes just before serving.
Serve with sour cream if desired.

Hot Asparagus and Zucchini Salad

Serves 4-6
1 tablespoon butter
1 small leek, finely sliced
4 medium zucchini, cut into thick strips, 5cm long
1 bunch fresh asparagus, cut into 4cm lengths
1 tablespoon sesame seeds
1 tablespoon lemon juice
1 tablespoon fresh chopped parsley

1. Heat butter in frypan on setting 5. Add leek and saute until tender.
2. Add zucchini, asparagus, sesame seeds and lemon juice. Cook until asparagus is tender, stirring occasionally.
3. Stir through lemon juice and parsley just before serving.

Rice and pasta.

Chinese Fried Rice Serves 6

2 tablespoons oil
3 eggs, lightly beaten
1 onion, peeled and finely chopped
3 bacon rashers, rind removed, finely chopped
½ cup frozen peas, thawed
6 shallots, finely sliced
3 cups cooked rice
1 teaspoon grated green ginger
2 teaspoons soy sauce

1. Heat oil in frypan on setting 5. Pour egg into frypan, turn to cook other side. Remove from pan and chop finely.
2. Add onions and bacon, saute until onion is tender.
3. Add peas, shallots, rice and egg, stir to combine.
4. Stir ginger and soy sauce through rice. Cook until heated through.

Curried Nut Rice Serves 4-6

2 tablespoons butter or margarine
1½ teaspoons curry powder
2 cups long grain rice
2½ cups chicken stock
125g slivered almonds
8 shallots, finely sliced

1. Heat butter in frypan on setting 5. Add curry and rice, cook for 2-3 minutes stirring constantly.
2. Add chicken stock and bring to the boil. Reduce heat to simmer, cover and cook until all liquid has been absorbed.
3. Add almonds and shallots, stir through rice and cook for a further 2-3 minutes.

Rice and pasta cont.

Rice Pilaf

2 tablespoons oil
1 medium onion, peeled and finely chopped
1 cup long grain rice
1³/₄ cups chicken stock
1/2 teaspoon turmeric

1. Heat oil in frypan on setting 6. Saute onion until tender.
2. Add rice and cook for 2-3 minutes, stirring constantly. Add chicken stock and turmeric. Reduce heat to simmer. Cover and cook for around 20 minutes.
3. After all liquid has been absorbed, toss rice with a plastic spatula.

Easy Bolognese Sauce

Serves 6

2 tablespoons oil
2 onions, peeled and finely chopped
2 cloves garlic, peeled and finely chopped
1kg lean minced beef
1 x 425g can peeled tomatoes, roughly chopped
1 x 455g can concentrated tomato soup
1/2 teaspoon basil
1/2 teaspoon oregano
1/2 teaspoon thyme
fresh ground pepper to taste

1. Heat oil in frypan on setting 6. Saute onion and garlic until onion is tender.
2. Add meat and cook until browned.
3. Add remaining ingredients, stirring to combine.
4. Reduce heat to setting 1, cover and cook for 15-20 minutes.
5. To Serve: Cook sufficient pasta in boiling water until tender. Spoon sauce over drained pasta and sprinkle with parmesan cheese if desired.

Chilli Tomato Sauce

Serves 6

2 tablespoons oil
2 onions, peeled and finely chopped
4 bacon rashers, rind removed, finely chopped
3 x 425g cans whole tomatoes, roughly chopped
1 cup stuffed olives, sliced
1/2 cup white wine
3 tablespoons tomato paste
2 tablespoons mild chilli sauce
1 teaspoon basil
1 tablespoon fresh chopped parsley

1. Heat oil in frypan on setting 6. Saute onion, garlic and bacon until onion is tender.
2. Add remaining ingredients, stirring to combine.
3. Reduce heat to simmer, leave uncovered for 15 minutes or until sauce reduces to ²/₃. Stir through parsley. Serve with favourite pasta.

Cakes and desserts.

Apple Tea Cake

1 egg, separated

1/2 cup caster sugar

1 tablespoon melted butter

1/2 cup milk

1 cup self raising flour

1 apple, peeled, cored and sliced

1 tablespoon sugar

1 teaspoon cinnamon

1. Pre-heat frypan to setting 10. Grease and base line a 20cm ring tin.
2. Using a mixer, beat egg whites on high speed until stiff. Gradually add sugar, beating until dissolved.
3. Add egg yolk and mix well. Add melted butter and milk mixing on a low speed. Fold in flour.
4. Pour into prepared tin. Arrange apple slices over cake and sprinkle with combined sugar and cinnamon.
5. Place into hot frypan on a wire rack. Cook with lid on for approximately 1 hour or until cooked.

Melt 'N' Mix Chocolate Cake

1 1/4 cups self raising flour

1/4 cup cocoa

1/2 cup caster sugar

125g butter, melted

2 eggs

1/2 cup milk

1. Pre-heat frypan to setting 10. Grease base and line a 20cm round cake tin.
2. Combine flour, cocoa and sugar in a small bowl.
3. Using a mixer, add butter, eggs, milk and beat on medium speed until well combined.
4. Pour mixture into prepared tin and place into hot frypan on a wire rack with lid on for approximately 1 hour or until cooked.

Butter Cake

125g butter

1 teaspoon vanilla

3/4 cup caster sugar

2 eggs

2 cups self raising flour

pinch salt

1/2 cup milk

1. Pre-heat frypan to setting 10. Grease and base line a 20cm round cake tin.
2. Using a mixer, cream butter and sugar on high speed until lightly and creamy.
3. Add eggs one at a time, beating well after each addition.
4. Using a low speed, fold in dry ingredients alternatively with the milk.
5. Pour mixture into prepared tin. Place into hot frypan on a wire rack and cook for approximately 1 to 1 1/2 hours until cooked. Ice when cool.

Boiled Fruit Cake

1 cup sugar

375 mixed fruit

250g butter or margarine

3/4 cup water

1 teaspoon mixed spice

1 teaspoon bicarbonate of soda

2 eggs

2 drops of each vanilla, lemon and almond essence

1 1/4 cups self raising flour

1 cup plain flour

1. Place sugar, fruit, butter or margarine, water, spices and bicarbonate of soda in a saucepan. Boil gently for 10 minutes. Cool.
2. Beat eggs and essence in a large bowl of electric mixer. Add cooled mixture and fold through flours.
3. Pre-heat frypan to setting 10. Grease and base line a 20cm round cake tin. Pour batter into prepared tin. Place into hot frypan on a wire rack and cook with lid on for approximately 1 to 1 1/2 hours or until cooked.

Batters and scones.

Basic Pikelet Batter

Makes 24

1 cup self raising flour
pinch salt
 $\frac{1}{4}$ teaspoon bicarbonate of soda
2 tablespoons sugar
1 egg
1 cup sour milk (if fresh,
add 1 teaspoon vinegar) } Combined
60g butter, melted

1. Using a food processor or mixer, combine the first 4 ingredients. Add combined egg, milk and butter. Mix on a low speed until just combined. Allow to stand for 5 minutes.
2. Heat frypan to setting 6. Grease the cooking surface well.
3. Place spoonfuls of mixture into frypan and cook until bubbled. Turn to brown.

Crepe Batter

Makes 10-12

$1\frac{1}{2}$ cups plain flour
pinch salt
2 eggs
 $1\frac{3}{4}$ cups milk
1 tablespoon oil

1. Using a food processor or mixer, combine flour, salt, combined eggs, milk and oil. Mix using a low speed until just combined.
2. Heat frypan to setting 5. Grease cooking surface well.
3. Place approximately $\frac{1}{4}$ cup of batter into the frypan and cook until lightly browned. Turn to brown.

Pancakes

Makes 8

1 cup self raising flour
pinch salt
1 egg
 $1\frac{1}{4}$ cups milk

1. Using a food processor or mixer, combine flour and salt. Add egg. Gradually add milk and mix on a medium speed until thick and smooth. Allow to stand for 1 hour.
2. Heat frypan to setting 6. Grease cooking surface well.
3. Place approximately $\frac{1}{4}$ cup of mixture at a time into the frypan and cook until bubbled. Turn to brown.
Serve with lemon juice and sugar, maple syrup or stewed fruits.

Griddle Scones

Makes 12

1 tablespoon butter or margarine
2 cups self raising flour
 $\frac{1}{2}$ - $\frac{3}{4}$ cup milk

1. Pre-heat frypan to setting 7.
2. Rub butter or margarine into the flour until it resembles fine breadcrumbs.
3. Add milk and mix to a soft dough. Turn out onto a lightly floured board and press or roll out to approximately 2cm in thickness. Cut into rounds.
4. Rub frypan base with a little oil and absorbent paper. Place scones close together into the frypan. Cover, turn when golden to cook other side, approximately 4-5 minutes each side.