

# NINJA<sup>®</sup> Combi

ALL-IN-ONE MULTI-COOKER, OVEN & AIR FRYER

## Inspiration Guide



Please make sure to read the enclosed Ninja<sup>®</sup> Instruction booklet prior to using your unit.

# Your guide to Combi Meal Making

Introducing Ninja Combi – the versatile all-in-one multicooker, oven and air fryer that does it all.

Use Ninja Combi like a hob, an oven or even an air fryer. Its clever design combines two heating elements at the top and bottom, plus a powerful convection fan that effectively cooks and crisps food. While a large door offers easy access to food – before, during and after cooking.

Need to feed a crowd quickly? Make a fuss free meal for up to 8 people using the 15 minute\* Combi Meals function. It’s also perfect for a family of four – make plenty to enjoy leftovers or batch cook for easy meals during the week.

Read on to learn more about how easy it is to use Combi. Plus find recipes to get you started and handy cooking charts for tips on using popular, everyday ingredients.

\*excludes preheat

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# Getting Started

## What's a SmartSwitch?

The SmartSwitch lets you effortlessly switch between **Combi Cooker** mode and **Air Fry/Hob** mode. Choosing the right mode helps ensure the perfect cooking conditions for your specific dish or meal.



### Combi Cooker

Best for 3 part meals, whole roasts, fresh and frozen proteins, root vegetables, no drain pasta and rice, and bread making.

**TIP:** Ventilate your kitchen as needed with an exhaust fan or open window, as vent may release steam during cooking, cleaning & maintenance tips.

COMBI MEALS ☒  
COMBI CRISP ☒  
COMBI BAKE ☒  
RICE / PASTA ☒  
STEAM ☒  
PROVE ☒



### Air Fry/Hob

Use for traditional baking like cookies and brownies or use like a hob for sautéing veggies or slow cooking chillies and stews. Also great for your favourite frozen snacks like chicken nuggets, fries, and more.

GRILL ☒  
AIR FRY ☒  
BAKE ☒  
REHEAT ☒  
SLOW COOK ☒  
SEAR / SAUTÉ ☒  
PIZZA ☒  
TOAST ☒



## Included accessories



#### Bake Tray

Use by itself or pair with the Combi Pan for 3-part meals. Enamel coated and dishwasher safe.



#### Combi Pan

Non-stick, high walled bake, roast, steam and sear/sauté pan designed to double as serving dish. Dishwasher safe.



#### Crisper Plate

Fits in the Combi Pan for all around crisping. Non-stick and dishwasher safe.

**NOTE:** Accessory colour may vary by model. Refer to Instruction Booklet for further cleaning & maintenance tips.

# Combi Cooker Functions

Super heated steam and rapid cyclonic air cook food fast, prove and steam across 6 functions.

## COMBI MEALS



Mains and sides done at the same time with infused steam and cyclonic air.

Check out the meal builder on page 12

## COMBI CRISP



Get juicy insides and crispy outsides with whole roasts, fresh or frozen proteins and veggies.

## COMBI BAKE



Our steam and rapid cyclonic air create a high rise, even texture, fluffy inside and even crust.

## STEAM



Gently cook delicate foods at high temps to retain moisture, flavour, and nutrients.

## RICE/PASTA



Perfectly cooked pasta and fluffy rice.

## PROVE



Create an environment for dough to rest and rise.

# Air Fry/Hob Functions

An air frying element and hot plate circulate hot air for fast cooking, searing and more.

## GRILL



Cook with high heat to brown foods and melt cheese.

## AIR FRY



Give foods crispiness and crunch with little to no oil.

## BAKE



Prepare classics like cookies and brownies, casseroles, and other oven favourites using dry heat only.

## REHEAT



Revive leftovers by gently warming them, leaving you with crispy results.

## SEAR/SAUTÉ



Brown meats, sauté vegetables, and simmer sauces. Keep door open for this function.

## SLOW COOK



Cook at a lower temperature for longer periods of time.

## PIZZA



Cook homemade or frozen pizzas evenly. THE UNIT WILL PREHEAT FIRST.

## TOAST



Evenly toast bread to your perfect shade of darkness.

FOR SEAR/SAUTÉ AND SLOW COOK, REMOVE THE CRISPER PLATE AND COOK DIRECTLY IN THE COMBI COOKER PAN.



**Air Fry**  
Rapid cyclonic air surrounds food for all around crisping.

**HyperSteam**  
Super heated steam evenly cooks and locks in juices.

The fast and easy way  
to create perfect meals  
all-in-one appliance

### Combi Meals



Use our meal builder on page 12 to make quick, 3-part family sized meals in 15 minutes.\*

### Combi Crisp



Get juicy insides and crispy outsides with whole roasts, fresh or frozen proteins, and veggies.

### Combi Bake



Our steam and rapid cyclonic air create a high rise, even texture, fluffy inside, and even crust.

# Combi Meals

Follow our meal builder to create quick, 3-part family meals in as little as 15 minutes\*.



**BEST FOR:** Cooking proteins, grains or pasta, and vegetables at the same time

\*Excluding preheat

## How to make a Combi Meal



### STEP 1

#### Add in grain or pasta

Add grain or pasta into the Combi Pan with recommended amount of liquid. Stir until combined and slide pan into Level 1.



### STEP 2

#### Prep & season protein

Prepare your desired protein, then place protein on the Bake Tray and slide into Level 2.



### STEP 3

#### Set the time & temp

Flip the SmartSwitch up to COMBI COOKER and select COMBI MEALS. Set time and temp based on protein.



### STEP 4

#### Preheat & Steam

After you press start, progress bars will appear while the unit builds steam for 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

***Adding veggies:** Add fresh or frozen veggies into the Combi Pan in Step 1, or in the Bake Tray in step 2 for a crisp finish.*

***Reference Pasta and Rice chart for additional options on page 14.***

## Get started with these favourites

### PASTA & CHICKEN

**TEMP:** 200°C | **TIME:** 15-18 minutes



6 chicken breasts  
(boneless, skinless)  
170-230g each, 2 1/2 cm thick



450g pasta  
960ml tomato pasta sauce  
710ml water + 1 tablespoon oil

### STEAK & RICE

**TEMP:** 175°C | **TIME:** 12-15 minutes



4 sirloin steaks  
140-200g each



White rice  
400g, rinsed  
950ml water + 1 tablespoon oil

**Elevate Flavour**  
Marinate or season proteins to taste ahead of cooking.

- MARINADE OF CHOICE
- BBQ SEASONING
- TACO OR FAJITA SEASONING
- FRESH CITRUS JUICE AND OR ZEST
- ITALIAN SEASONING
- GREEK SEASONING
- CHINESE 5 SPICE SEASONING

1

Pick a Base

Start by adding your grain or pasta to the Combi Pan. Add water, stock, or sauce and stir until combined. Slide pan into Level 1.

**WHITE RICE**  
400g, rinsed  
950ml water + 1 tablespoon vegetable oil

**EASY COOK BROWN RICE**  
400g  
415ml water

**GIANT COUSCOUS**  
570g  
950ml water + 2 tablespoons vegetable oil

**QUINOA**  
400g, rinsed  
830ml water

**WILD RICE**  
340g  
830ml water + 2 tablespoons vegetable oil

**WHITE OR WHEAT PASTA**  
450g

**PLAIN PASTA**  
1L water + 1 tablespoon oil

**TOMATO PASTA SAUCE**  
900g tomato pasta sauce  
710ml water + 1 tablespoon oil

**FOR ALFREDO SAUCE**  
900g alfredo sauce  
590ml water

Combi Meals

2

Pick your Vegetable

Prep up to 300g of veggies from fresh or frozen and cook depending on your desired texture. Season to taste.

**CRISPY VEGGIES**

300g, fresh or frozen

**FOR BEST RESULTS**  
• Add hearty veggies, like potatoes and carrots, to the Bake Tray at the start of cooking.

OR

• Add delicate veggies, like broccoli and green beans, in the last 5-7 minutes.

**TENDER VEGGIES**

300g, fresh or frozen

**FOR BEST RESULTS**  
• Add all your veggies to the Combi Pan along with your grains and liquid.

**NOTE:** To keep veggies separate from proteins but still have them turn out crispy, see instructions on page 16 for creating a foil packet.

Builder

3

Pick Your Protein

Prepare your desired protein, then place it on the Bake Tray. Slide Bake Tray into Level 2 and close the oven door. Brush non breaded proteins with oil.

**CHICKEN**

6 chicken breasts (boneless, skinless)  
170-230g each, 2 ½cm thick  
6 chicken thighs (boneless, skinless)  
85-140g each  
6 chicken thighs (bone in, skin on)  
140-200g each  
5-6 chicken breasts (frozen)  
140-230g each  
6 chicken cutlets (frozen, breaded)  
140-200g each

**BEEF**

4 sirloin steaks  
140-200g each  
Minced beef  
900g, broken into chunks or patties  
Meatballs (fresh or frozen)  
18-24 each, 2 ½-4cm balls

**PORK**

8 boneless pork chops (fresh or frozen)  
170g each  
4-6 pork chops (bone in)  
340-400g each  
5-6 sausages  
450g

**SEAFOOD**

6 salmon fillets (fresh or frozen)  
140-230g each  
Jumbo prawns (fresh or frozen)  
680g

**PLANT-BASED**

Plant-based beef  
2 packages, 340g each  
Tofu  
1 package, 450g  
cut in 2 ½-5cm cubes or sticks

4

Get Cooking

Flip the SmartSwitch up to **COMBI COOKER** and select **COMBI MEALS**. Set temperature and time based on protein.

**CHICKEN**

Breasts and thighs (fresh or frozen)  
200°C 15-18 minutes  
Breaded chicken cutlets  
190°C, 12-15 minutes

**BEEF**

Steaks and fresh or frozen meatballs  
175°C for 12-15 minutes

**PORK**

Chops or sausages  
190°C for 12-15 minutes

**SEAFOOD**

Salmon and prawns (fresh or frozen)  
175°C for 12-15 minutes

**PLANT-BASED**

Tofu or plant-based beef  
175°C for 12-15 minutes  
Plant-based sausages  
190°C for 12-15 minutes

**NOTE:** Temperatures and times are based on well done proteins. Keep an eye on food for desired doneness.

Finishing Touches

Finish meal with suggested or favourite toppings.

- SALT / PEPPER
- FRESH HERBS
- SEASONING OF CHOICE
- SALSA
- TOASTED NUTS OR SEEDS
- PICKLED VEGETABLES
- GUACAMOLE OR AVOCADO
- TZATZIKI
- SOUR CREAM
- DRESSING, VINAIGRETTE OR HOT SAUCE
- HUMMUS
- CHEESE OF CHOICE
- GREEK YOGHURT

# Our Favourite Combi Meals

1

## Pick a Base

Start by adding your grain or pasta to the Combi Pan. Add water, stock, or sauce and stir until combined. Slide pan into Level 1.

2

## Pick your Vegetable

Prep up to 300g of veggies from fresh or frozen and cook depending on your desired texture. Season to taste.

3

## Pick Your Protein

Prepare your desired protein, then place it on the Bake Tray. Slide Bake Tray into Level 2 and close the oven door. Brush non breaded proteins with oil.

4

## Get Cooking

Flip the SmartSwitch up to **COMBI COOKER** and select **COMBI MEALS**. Set temperature and time based on protein.

## Elevate Flavour

Marinate or season proteins to taste ahead of cooking.

### Lebanese Spiced Chicken Bowl with Herbed Couscous



570g giant couscous  
950ml water or stock  
2 tablespoons vegetable oil

1 eggplant, cut in 2cm cubes

8 boneless, skinless chicken thighs (125-150g)

1 tablespoon Sharwarma spice mix, 1 tablespoon vegetable oil

Cook at 200°C  
For 15-18 mins

Top with hummus, Greek yoghurt, tahini, fresh parsley, pomegranate, lemon wedge

### Salmon with Pea & Lemon Risotto



200g Arborio Rice  
830ml stock  
150g frozen peas  
Zest of 1 lemon

300g asparagus

4-6 salmon fillets (fresh or frozen) 140-230g

Lemon juice, fresh garlic, seasoning

Cook at 175°C  
For 12-15 mins

Top with Parmesan, chopped cherry tomatoes & basil

### Beef Taco Bowls



400g easy cook long grain rice  
415ml water  
2 x 400g tinned black beans, drained

1 capsicum, chopped in 1cm pieces, 1 red onion, chopped in 1cm pieces, 1 tablespoon olive oil

500g minced beef or plant based beef

2 tablespoons taco seasoning, 1 teaspoon dried oregano

Cook at 150°C  
For 10 mins

Top with salsa, guacamole, sour cream, grated cheese, taco chips

### Teriyaki Tofu with Jasmine Rice



400g jasmine rice  
900ml water

150g asparagus  
150g broccolini

450g tofu, cut in 2cm cubes

Teriyaki marinade

Cook at 175°C  
For 12-15 mins

Top with spring onions, avocado, pickled red onion, chilli

### Tandoori Chicken Skewers with Spiced Basmati Rice



400g basmati rice  
900ml water or stock  
1 cinnamon stick  
3 cardamom pods  
½ teaspoon turmeric

1 capsicum and 1 red onion, cut in 3cm cubes

6 boneless, skinless chicken thighs (125-150g)

Tandoori paste/marinade

Cook at 200°C  
For 15-18 mins

Serve with mint yoghurt, cucumber, tomato & onion salsa, mango chutney

# RICE CHART

Combine your preferred rice and water or stock in the Combi Pan.  
Slide pan into Level 1 and follow Step 3 directions to get cooking.



## Step 1

### Pick a Rice

**WHITE RICE,  
LONG GRAIN\***  
400g

**WHITE RICE,  
MEDIUM GRAIN\***  
400g

**BASMATI RICE\***  
400g

**BROWN RICE\***  
400g

**FARRO**  
400g

**JASMINE RICE\***  
400g

**SUSHI RICE\***  
400g

**WILD RICE\***  
400g

**ARBORIO RICE**  
200g

**PEARL BARLEY\***  
400g



## Step 2

### Add Water/Stock

950ml

830ml

1L



## Step 3

### Get Cooking

Flip the SmartSwitch up to **COMBI COOKER**, select **RICE/PASTA**, the unit will default and illuminate **RICE**. Press **START/STOP** to start cooking.

**Note:** Unit will display a progress bar indicating cooking. When cooking is complete, a count up timer will display and unit will switch to Keep Warm.

**Note:** For best results, ensure all rice/grain is covered with liquid prior to cooking. Once cooking is complete, let rice rest for 10-15 minutes before serving.

#### Want to make it a meal?

Use grains as a base for your combi meal (see chart on pages 12 and 13).

\*RINSE BEFORE USE

# PASTA CHART

Combine your preferred pasta and water or sauce in the Combi Pan.  
Slide pan into Level 1 and follow Step 3 directions to get cooking.



## Step 1

### Pick a Pasta

**WHITE/WHEAT PASTA**  
450g

**CHICKPEA PASTA**  
450g

**EGG NOODLES**  
340g bag

**GLUTEN FREE**  
450g

**PROTEIN PASTA**  
440g

**RED LENTIL**  
450g

**RICE PASTA**  
340g



## Step 2

### Pick Preparation

**PLAIN**  
1L water  
1 tablespoon oil

**TOMATO PASTA SAUCE**  
910g tomato pasta sauce  
710ml water  
1 tablespoon oil

**ALFREDO**  
850g alfredo sauce  
600ml water



## Step 3

### Get Cooking

Flip the SmartSwitch up to **COMBI COOKER**, select **RICE/PASTA**, use **TIME/TEMP** arrows until **PASTA** is illuminated on the display, press **START/STOP** to start cooking.

**Note:** Unit will display a progress bar indicating cooking. When cooking is complete, a count up timer will display and unit will switch to Keep Warm.

**Note:** For best results, ensure all pasta is covered with sauce/liquid prior to cooking.



**Don't forget to add liquid to create steam and cook food.**

#### Want to make it a meal?

Use pasta as a base for your combi meal (see chart on pages 12 and 13).

**TIP:** Allow pasta to sit for 5 minutes after cooking, then stir to combine and serve.

Kickstarter

# Soy Honey Glazed Salmon with Brown Rice & Broccoli

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 23 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 13 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI PAN, ALUMINIUM FOIL, BAKE TRAY

INGREDIENTS

LEVEL 1 (Combi Pan)

400g easy cook brown rice  
415ml water

**Prefer white rice?** Swap brown rice for 400g of rinsed white rice with 950ml water.

LEVEL 2 (Bake Tray)

120ml soy sauce  
80ml honey  
2 tablespoons olive oil  
4 garlic cloves, peeled, finely chopped

1 tablespoon ginger, grated  
1 teaspoon chilli paste  
4-6 fresh or frozen salmon fillets (170g each)  
215g broccoli florets  
Sea salt and ground black pepper, as desired

DIRECTIONS



**1** Place all Level 1 ingredients in the Combi Pan and stir to combine. Slide the pan into Level 1.



**2** In large bowl, whisk soy sauce, honey, olive oil, garlic, ginger, and chilli paste until combined. Remove 2 tablespoons of mixture and reserve in a small bowl. Place the salmon in the large bowl and evenly cover in sauce, allow to sit for 5 minutes.



**3** In a separate large bowl, toss broccoli in the reserved soy sauce mixture until evenly coated. Transfer to piece of aluminium foil and wrap to create a foil packet approximately 25cm long and 10cm wide. Set aside.



**4** Transfer 1 1/2 tablespoons of the marinade to the Bake Tray, then place the salmon onto the tray. Slide the tray into Level 2.

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.



**5** Close door and flip the SmartSwitch to **COMBI COOKER**.



**6** Select **COMBI MEALS**, set temperature to 175°C and set time to 13 minutes. Press **START/STOP** to begin cooking (the unit will steam for 10 minutes before cooking). When 7 minutes remain on the timer, place foil packet of broccoli onto the tray with the salmon to complete cooking.



**7** When cooking is complete, remove the tray and pan from the unit. Fluff the rice and serve with salmon and broccoli. Season with salt and pepper, as desired.

**Tip:** Cook time is for well done salmon. Keep an eye on food for desired cook level.

## Kickstarter

# Chicken Fajitas with Rice & Beans

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 10 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY

### INGREDIENTS

#### LEVEL 1 (Combi Pan)

400g white rice, rinsed  
2 cans (425g each) black beans, drained, rinsed  
1 tablespoon vegetable oil  
950ml water  
2 tablespoons lime juice  
30g coriander, finely chopped

#### LEVEL 2 (Bake Tray)

2 red capsicums, seeded, thinly sliced  
1 brown onion, peeled, thinly sliced  
1 tablespoon olive oil  
2 teaspoons ground cumin  
Sea salt and ground black pepper, as desired  
680g boneless, skinless chicken breast, sliced in 1cm strips  
1 tablespoon fajita seasoning

#### TOPPINGS (Optional)

Hard or soft tortillas  
Sour cream  
Salsa  
Grated cheese  
Avocado

#### Prefer a plant based recipe?

Use 680g plant based chicken and cook as instructed.

### DIRECTIONS



**1** Place all Level 1 ingredients, except the lime juice and coriander, in the Combi Pan and stir to combine. Slide the pan into Level 1.



**2** In a large bowl, toss the capsicums, onion, olive oil, cumin, salt, and pepper until evenly combined. Then place ingredients on one side of the Bake Tray.



**3** In the same large bowl, combine the chicken and fajita seasoning. Then place on the other side of the Bake Tray. Slide the tray into Level 2.



**4** Close door and flip the SmartSwitch to **COMBI COOKER**.



**5** Select **COMBI MEALS**, set temperature to 150°C and set time to 10 minutes. Press **START/STOP** to begin cooking (the unit will steam for 10 minutes before cooking).



**6** When cooking is complete, remove tray and pan from the unit. Place chicken, veggies and juices in large bowl and stir to combine. Add lime juice and coriander to rice, if desired, and fluff to serve. Serve ingredients family style with soft tortillas or hard shell tacos.

#### What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.

# SPINACH & CHEDDAR QUICHE WITH GARLIC BABY POTATOES

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 30 MINUTES | **MAKES:** 6-8 SERVINGS  
**ACCESSORIES:** COMBI PAN, CRISPER PLATE, BAKE TRAY, 20CM LOOSE BOTTOMED TART TIN


## INGREDIENTS

### LEVEL 1 (Combi Pan, Crisper Plate)

240ml water, for steaming  
320g ready rolled puff pastry, room temperature  
6 large eggs  
60ml cooking cream  
1/2 brown onion, peeled, thinly sliced  
110g grated cheddar cheese, divided  
100g spinach, roughly chopped  
Sea salt and ground black pepper, as desired

### LEVEL 2 (Bake Tray)

600g baby potatoes, cut in half  
2 tablespoons sunflower oil  
1 tablespoon garlic powder  
Sea salt and ground black pepper, as desired

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- 1 Pour 240ml water in the Combi Pan for steaming, then place Crisper Plate into pan with water and set aside.
- 2 Place ready rolled pastry in the tart tin, pressing into the bottom and trimming to fit as needed.
- 3 In a medium bowl, whisk together the eggs and cooking cream. Add the onion, 55g cheddar cheese, spinach, salt, and pepper and stir to evenly combine. Pour the mixture into the prepared tart tin, then top with the remaining cheddar cheese. Place the quiche on top of the Crisper Plate in the Combi Pan and slide into Level 1.
- 4 In a large bowl, add the potatoes, oil, garlic powder, salt, and pepper and toss until evenly coated. Place the potatoes on the Bake Tray, then slide the tray into Level 2.
- 5 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 175°C and set time to 30 minutes. Press **START/STOP** to begin cooking (the unit will steam for 5 minutes before cooking).
- 6 When 15 minutes remain on the timer, remove tray with potatoes and toss to ensure even cooking. Return tray to unit, close door, and allow potatoes to cook for 10 more minutes. When 5 minutes remain, remove the potatoes and set aside.
- 7 When cooking is complete, quiche will be puffy and jiggle in the centre, allow to cool for 5 minutes. Eat warm or at room temperature with potatoes. The quiche can be stored for up to 3 days in the refrigerator.



# SWEET & SOUR PRAWNS WITH “FRIED” RICE

BEGINNER RECIPE ●○○

**PREP:** 5 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 7 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 4-5 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Pan)


300g white rice, rinsed  
710ml water

### LEVEL 2 (Bake Tray)

600g frozen jumbo prawns, peeled, deveined  
100ml sweet and sour sauce  
210g tinned cubed pineapple  
1 tablespoon rice vinegar  
1 tablespoon vegetable oil  
2 teaspoons cornflour  
1 capsicum, seeded, cut in 2 ½cm pieces  
3 spring onions, thinly sliced  
2 tablespoons soy sauce, plus more as desired  
2 teaspoons sea salt

**Prefer a plant based recipe?** Substitute 680g pressed firm tofu cut into 1 ½cm cubes for the prawns.

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- 1 Place the Level 1 ingredients in the Combi Pan, then slide the pan into Level 1.
- 2 In a large bowl, toss all Level 2 ingredients until evenly combined. Then transfer the ingredients to the Bake Tray and spread into an even layer. Slide tray into Level 2.
- 3 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 175°C and set time to 15 minutes. Press **START/STOP** to begin cooking (the unit will steam for 7 minutes before cooking).
- 4 When cooking is complete, remove tray and pan. Transfer the prawns and vegetables to the rice and serve prawns on top of rice. Serve with additional soy sauce, if desired.



# CHICKEN THIGHS WITH CREAMY MUSHROOMS & TARRAGON RICE

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 3 MINUTES | **COOK:** 17 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Pan)

2 tablespoons vegetable oil  
250g frozen green beans  
350g white rice  
2 teaspoons dried tarragon  
830ml water

### LEVEL 2 (Bake Tray)

6 boneless skinless chicken thighs, patted dry  
1 can (300g) cream of mushroom soup  
1 tablespoon garlic powder  
170g sliced button mushrooms  
Sea salt and ground black pepper, as desired  
2 teaspoons cornflour

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.

**What if your base isn't done?**  
If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Pan and stir to combine. Slide the pan into Level 1.
- 2 Place all Level 2 ingredients in a large bowl and mix until the chicken is evenly coated. Transfer the mixture to the Bake Tray and spread in an even layer, then slide the tray into Level 2.
- 3 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 190°C and set time to 17 minutes. Press **START/STOP** to begin cooking (the unit will steam for 3 minutes before cooking).
- 4 When cooking is complete, remove tray and pan. Allow chicken to rest for 5 minutes. Whisk the creamy mushroom sauce until combined, then serve with chicken and rice.





# TOMATO, OLIVE & MEATBALL PENNE WITH GARLIC BREAD

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 22 MINUTES | **STEAM:** 9 MINUTES | **COOK:** 13 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY, ALUMINIUM FOIL

## INGREDIENTS

### LEVEL 1 (Combi Pan)

500g penne pasta  
900g tomato pasta sauce  
830ml water  
100g pitted black olives  
1 tablespoon vegetable oil  
Sea salt and ground black pepper, as desired

### LEVEL 2 (Bake Tray)

450g pre-made, fresh, meatballs  
1 tablespoon vegetable oil  
56g unsalted butter, softened  
1 clove of garlic, peeled and crushed  
1 tablespoon parsley, roughly chopped  
Sea salt and ground black pepper, as desired  
1/2 baguette, cut in half lengthwise

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.



**Don't forget to add liquid to create steam and cook food.**

### What if your base isn't done?

If your base needs more time, switch to SEAR/SAUTÉ and continue to cook with the door open until liquid is absorbed.

## DIRECTIONS

- 1 Place all Level 1 ingredients in the Combi Pan and stir to combine. Slide the pan into Level 1.
- 2 In a medium bowl, evenly coat the meatballs in oil then place on one side of the Bake Tray.
- 3 In a small bowl, add the butter, garlic, parsley, salt, and pepper and mix to evenly combine. Spread the butter mixture over the inside of the baguette, wrap each piece of bread with aluminium foil, place butter side up on Bake Tray. Slide the tray into Level 2.
- 4 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 190°C and set time to 13 minutes. Press **START/STOP** to begin cooking (the unit will steam for 9 minutes before cooking).
- 5 When cooking is complete, remove tray and pan. Stir the pasta and let sit for 5 to 10 minutes or until the sauce is absorbed.
- 6 When the pasta is ready, serve with meatballs and garlic bread.

**TIP** If using frozen pre made meatballs, increase cook time by 3-4 minutes.

**Prefer a plant based recipe?** Use vegan butter and plant based meatballs. Cook as instructed.



# GREEK FALAFEL WITH CREAMY SPINACH ORZO

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 8 MINUTES | **COOK:** 12 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Pan)

- 450g orzo pasta
- 1L water
- 100g fresh spinach, packed
- 2 teaspoons sea salt
- 2 tablespoons fresh parsley, chopped
- 120ml tzatziki
- 40g crumbled feta


### LEVEL 2 (Bake Tray)

- 8-12 frozen falafel

### TOPPINGS (optional)

- Tzatziki
- Cucumbers
- Fresh Parsley
- Hummus
- Roasted red capsicum

**Prefer a plant based recipe?** Make this a vegan dish by using vegan feta and tzatziki.

 **Don't forget to add liquid to create steam and cook food.**

## DIRECTIONS

- Place the orzo, water, spinach and salt in the Combi Pan and mix until combined. Slide Combi Pan into Level 1.
- Place falafel patties on Bake Tray and slide the tray into Level 2.
- Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 175°C, and set time to 12 minutes. Press **START/STOP** to begin cooking (the unit will steam for 8 minutes before cooking).
- When cooking is complete, remove tray and pan. Stir parsley, tzatziki, and feta into orzo. Serve falafel with creamy orzo and desired toppings.



# PROSCIUTTO-WRAPPED COD WITH ROASTED MEDITERRANEAN VEG & QUINOA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **STEAM:** 5 MINUTES | **COOK:** 15 MINUTES | **MAKES:** 6 SERVINGS  
**ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Pan)

- 300g quinoa, rinsed
- 850ml water
- ½ teaspoon sea salt
- 2 tablespoons extra virgin olive oil

### LEVEL 2 (Bake Tray)


- 6 cod fillets (120-140g each)
- 6 slices prosciutto
- 2 medium zucchinis, halved and cut into 1cm slices
- 200g cherry tomatoes, washed and pierced
- 3 tablespoons extra virgin olive oil
- 3 garlic cloves, peeled and finely crushed
- Juice of ½ lemon
- 1 teaspoon fine salt
- 50g pitted black olives
- 6 tablespoons pesto, for serving



## DIRECTIONS

- Place all Level 1 ingredients in the Combi Pan and stir to combine. Slide the pan into Level 1.
- Wrap each cod fillet in a slice of prosciutto and place onto one side of the Bake Tray. On the other side of the Bake Tray add the zucchinis and cherry tomatoes.
- In a small bowl, mix the olive oil, garlic, lemon and salt. Drizzle mixture over the cod and vegetables ensuring to coat everything evenly. Slide Bake Tray into Level 2.
- Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI MEALS**, set temperature to 220°C, and set time to 15 minutes. Press **START/STOP** to begin cooking (the unit will steam for 5 minutes before cooking).
- When 5 minutes remain on the timer, open door and scatter the olives onto the Bake Tray. Slide the tray back into unit and close the door to continue cooking.
- When cooking is complete, remove the tray and pan from the unit. Allow the cod to rest for a few minutes. Fluff the quinoa with a fork, then serve with the cod and vegetables. Top with a spoonful of pesto, as desired.

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.

 **Don't forget to add liquid to create steam and cook food.**

# Combi Crisp

Get tender, juicy insides and crispy outsides with fresh or frozen ingredients.



**BEST FOR:** Whole roasts, fresh and frozen proteins, vegetables, and crusty artisan style breads.

## How to use Combi Crisp

### STEP 1

#### Add water

Pour water into the Combi Cooker Pan. Refer to charts and recipes for guidance on water amounts.

### STEP 2

#### Choose accessory & add food

Reference cooking charts and recipes to choose appropriate accessory. Then place food on top of accessory.

### STEP 3


#### Set time & temp

Flip the SmartSwitch up to **COMBI COOKER** and select **COMBI CRISP**. Set time and temp based on food load or recipe.

### NOTE

After you press start, progress bars will appear while the unit builds steam for approx. 5-10 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

#### Water levels

 Veggies: 120ml of water  
Fresh proteins: 240ml of water  
Frozen proteins: 475ml of water

## Get started with these favourites

### WHOLE CHICKEN

**TEMP:** 200°C  
**TIME:** 35-40 minutes



Level 1

Whole chicken, 2-2.3kg, brushed with oil, season as desired  
240ml water

### SALMON FILLETS

**TEMP:** 230°C  
**TIME:** 10-13 minutes



Level 2

6 frozen fillets, 170g each, brushed with oil, season as desired

### BROCCOLI FLORETS

**TEMP:** 220°C  
**TIME:** 10-12 minutes



Level 2

1 ½ head broccoli, cut in large florets, tossed in oil, season as desired



Level 1

475ml water



Level 1

120ml water

Kickstarter

# Beef Roast with Root Vegetables & Red Wine Pan Sauce

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 71 MINUTES | **STEAM:** 6 MINUTES | **COOK:** 65 MINUTES  
**MAKES:** 4-6 SERVINGS | **ACCESSORIES:** COMBI PAN, CRISPER PLATE



## INGREDIENTS

750ml beef stock  
200ml red wine  
2 sprigs fresh rosemary or thyme  
Sea salt and ground black pepper, as desired

2 medium carrots, trimmed, peeled, cut in 4cm pieces  
1 medium brown onion, peeled, cut in quarters  
3 small or 2 large russet potatoes, cut in 4cm pieces  
2 tablespoons vegetable oil, divided

1.4-2.3kg top rump roast, patted dry  
2 tablespoons cornflour  
60ml water

## DIRECTIONS



**1** Place beef stock, red wine, rosemary or thyme, salt and pepper in the Combi Pan and stir until combined. Then place the Crisper Plate on top of the stock mixture in the pan.



**2** In a large bowl toss vegetables with 1 tablespoon oil, salt and pepper. Rub the remaining oil on the roast and season as desired. Place the roast on top of the tray with vegetables evenly around the roast. Slide into Level 1.



**3** Close door and flip SmartSwitch to **COMBI COOKER**.



**4** Select **COMBI CRISP**, set temperature to 180°C and set time to 65 minutes. Press **START/STOP** to begin cooking (the unit will steam for 6 minutes before crisping).



**5** When 20 minutes remain, using an external thermometer, start checking internal temperature of roast for desired doneness. When cooking is complete, remove the pan from the unit. Then remove the vegetables and rack with the roast. Let the roast rest for 10 minutes.



**6** To prepare red wine pan sauce, combine the cornflour and water then add to the pan and whisk to combine. Slide pan into Level 1 and with the door open, flip the SmartSwitch to **AIR FRY/HOB** and select **SEAR/SAUTÉ**, set temperature to 3. Bring mixture to a boil stirring occasionally for 2 minutes, or until desired thickness is achieved. Slice roast and serve with vegetables and pan sauce.



# ROSEMARY FOCACCIA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROVE:** 40 MINUTES | **TOTAL COOK TIME:** 24 MINUTES | **STEAM:** 4 MINUTES  
**COOK:** 20 MINUTES | **MAKES:** 8 SERVINGS | **ACCESSORIES:** COMBI PAN, CRISPER PLATE, FOODI ZERO STICK 22CM ROUND CAKE TIN OR 22CM ROUND CAKE TIN

## INGREDIENTS

240ml water, for steaming  
Non-stick cooking spray  
400g strong bread flour, plus extra for kneading  
1 sachet instant dry yeast  
1 ½ teaspoons sea salt  
4 tablespoons extra virgin olive oil, divided  
250-300ml lukewarm water  
Rosemary sprigs  
Flaked sea salt, for sprinkling on top

## DIRECTIONS

- 1 Pour 240ml water into the Combi Pan for steaming. Place the Crisper Plate on top then spray the cake tin with cooking spray. Set aside.
- 2 In a large bowl, add the flour, yeast, salt and 2 tablespoons olive oil. Gradually mix in the lukewarm water with a spoon or your hands until the dough starts to form a ball. It may be a bit sticky.
- 3 Spread the dough to roughly fit the prepared cake tin. Place the tin into the Combi Pan on top of the Crisper Plate. Slide the pan into Level 1.
- 4 Close door and flip the SmartSwitch to **AIR FRY/HOB**. Select **PROVE**, set temperature to 35°C and set time to 40 minutes. Press **START/STOP** and begin proving.
- 5 While the dough is proving, add remaining olive oil, rosemary and salt to a small bowl and mix together. Set aside.
- 6 When proving is complete, open the door and use your fingers to dimple the dough all over, and drizzle dough with olive oil mix. Then place the cake tin into the Combi Pan on top of the Crisper Plate.
- 7 Close the door and select **COMBI CRISP**, set the temperature to 175°C and set time to 20 minutes. Press **START/STOP** to begin cooking (the unit will steam for 3-4 minutes before crisping).
- 8 When cooking is complete, remove tray and pan from unit. Serve warm. Focaccia will keep fresh for up to 2 days in an airtight container at room temperature or frozen for 2 months.

 Don't forget to add liquid to create steam and cook food.

# LOADED BAKED POTATOES

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 50 MINUTES | **STEAM:** 10 MINUTES | **COOK:** 40 MINUTES  
**MAKES:** 5 POTATOES | **ACCESSORIES:** COMBI PAN, CRISPER PLATE


## INGREDIENTS

- 400ml water, for steaming
- 4-5 (200-230g) baking potatoes, poked with fork a few times
- 110g grated cheddar cheese, divided
- 120ml full cream milk
- 4 tablespoons sour cream
- Sea salt and ground black pepper, as desired

## TOPPINGS (optional)

- Grated cheddar cheese
- Pre-cooked diced bacon
- Sour cream
- Sliced, jarred jalapeños

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.

 **Don't forget to add liquid to create steam and cook food.**

**Prefer a plant based recipe?** Use vegan filling of choice.


## DIRECTIONS

- 1 Pour 400ml water in the Combi Pan for steaming. Place the Crisper Plate on top, then place the potatoes on the Crisper Plate. Slide the pan into Level 1.
- 2 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI CRISP**, set temperature to 205°C and set time to 30 minutes. Press **START/STOP** to begin cooking (the unit will steam for 10 minutes before crisping).
- 3 When cooking is complete, remove pan from unit and transfer potatoes to a plate and let cool for about 5 minutes. Once cooled, make a 5-7 ½cm cut on the top of each potato, then transfer the insides to a medium bowl. Be sure to keep the skin intact.
- 4 To the medium bowl, add 55g cheddar cheese, milk, sour cream, salt, and pepper and mix until evenly combined.
- 5 Transfer the filling back to potato skins, then return to the tray on top of the pan. Top potatoes with remaining cheese. Slide the pan into Level 2.
- 6 Close door and flip the SmartSwitch to **AIR FRY/HOB**. Select **GRILL** and set time to 10 minutes. Press **START/STOP** to begin cooking.
- 7 When cooking is complete, remove pan. Transfer potatoes to a plate and top with cheese, bacon, sour cream or cheese and jalapeños.



# Combi Crisp | Vegetables

Combi Crisping is a great way to get food that has a crispy exterior with a tender interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
VEGETABLES							
Butternut pumpkin	1	Ends trimmed, seeded, cut into 10cm pieces	1 Tbsp	Combi Pan, Bake Tray	120ml	205°C	12-15 mins
Beetroot	680-900g	Cut in 2 ½cm pieces	1-1 ½ Tbsp	Combi Pan, Bake Tray	120ml	205°C	18-20 mins
Broccoli	1½ head, (600-700g)	Large florets	1-1 ½ Tbsp	Combi Pan, Bake Tray	120ml	220°C	10-12 mins
Brussels sprouts	680-900g	Cut in half, ends trimmed	2 Tbsp	Combi Pan, Bake Tray	120ml	220°C	10-12 mins
Carrots	680g	Cut in 2 ½cm pieces	1½ Tbsp	Combi Pan, Bake Tray	120ml	220°C	18-22 mins
Cauliflower	1 head,(600-700g)	Whole, stems removed	1 Tbsp	Combi Pan, Bake Tray	120ml	205°C	20-25 mins
Parsnip	1kg	Cut in 2 ½cm pieces	1 Tbsp	Combi Pan, Bake Tray	120ml	205°C	20-25 mins
King Edward, Maris Piper or Russet potatoes hand cut fries or wedges	680-910g	Cut into 8 wedges	1 Tbsp	Combi Pan, Bake Tray	120ml	205°C	15-20 mins
	680-910g	Hand cut fries, soaked 30 mins in cold water then patted dry	1 Tbsp	Combi Pan, Bake Tray	120ml	230°C	15-20 mins
	4-6 (200-230g)	Whole (medium), poked several times with a fork		Combi Pan, Crisper Plate	300ml	205°C	30-40 mins
	680-910g	Cut in 2 ½cm pieces	1 Tbsp	Combi Pan, Bake Tray	120ml	205°C	15-20 mins
Sweet potatoes	1kg	Cut in 2 ½cm pieces	1 Tbsp	Combi Pan, Bake Tray	120ml	230°C	15-20 mins

# Combi Crisp | Fresh Proteins

Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you’ve added water to the bottom of the Combi Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.




INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
POULTRY							
Chicken supreme, bone in, skin on	4 breasts, 340-680g each	Brush with oil	2 Tbsp	Combi Pan, Bake Tray	240ml	190°C	23–26 mins
Breasts, boneless	6 breasts, 170-225g each	Brush with oil	2 Tbsp	Combi Pan, Bake Tray	240ml	190°C	15-20 mins
Breasts, hand breaded	4 breasts, 170g each			Combi Pan, Bake Tray	240ml	195°C	22 mins
Chicken drumsticks	910g	Brush with oil	2 Tbsp	Combi Pan, Bake Tray	240ml	220°C	20-25 mins
Thighs, bone in	6 thighs, 170-285g each	Brush with oil	2 Tbsp	Combi Pan, Bake Tray	240ml	205°C	12-15 mins
Thighs, boneless	6 thighs, 170-225g each	Brush with oil	2 Tbsp	Combi Pan, Bake Tray	240ml	205°C	10-12 mins
Chicken, whole	2-2.3kg	Brush with oil	Brushed with oil	Combi Pan, Crisper Plate	240ml	205°C	35-40 mins
Chicken wings	905g			Combi Pan, Bake Tray	240ml	205°C	20-25 mins
PORK							
Pork loin steaks	6 chops, 170-225g each		2 Tbsp	Combi Pan, Bake Tray	240ml	190°C	8-10 mins
Chops bone in, thick cut	2 chops, 285-340g each		2 Tbsp	Combi Pan, Bake Tray	240ml	175°C	25-30 mins
Fillet	3, 450g each	Brush with oil	2 Tbsp	Combi Pan, Crisper Plate	240ml	185°C	25-30 mins
FISH							
Cod	4 fillets, 170g each		1 Tbsp	Combi Pan, Bake Tray	240ml	230°C	6-8 mins
Salmon	6 fillets, 170-200g each		1 Tbsp	Combi Pan, Bake Tray	240ml	205°C	6-8 mins
BEEF							
Roast beef	910g-1.4kg	None	2 Tbsp	Combi Pan, Crisper Plate	240ml	175°C	37-40 mins
Fillet	910g-1.4kg	None	2 Tbsp	Combi Pan, Crisper Plate	240ml	185°C	25-30 mins for medium rare



# Combi Crisp | Frozen Proteins

Combi Crisping is a great way to get food that has a crispy exterior and a juicy interior. Before placing the food and accessory into the unit, ensure that you've added water to the bottom of the Combi Pan. This is important to ensure that steam will be produced and get you those delicious results you desire.

 Don't forget to add liquid to create steam and cook food.

**NOTE:** Steam will take approximately 5-10 minutes to build.



INGREDIENT	AMOUNT	PREPARATION	OIL <i>optional</i>	Accessory Config.	WATER	TEMP	COOK TIME
FROZEN CHICKEN							
Breasts, boneless, skinless	4 breasts, 115-170g each	As desired	2 Tbsp	Combi Pan, Bake Tray	475ml	200°C	18-23 mins
Thighs, bone in, skin on	4 thighs, 230-285g each	As desired	2 Tbsp	Combi Pan, Bake Tray	475ml	205°C	20-22 mins
Wings	1kg	As desired	2 Tbsp	Combi Pan, Bake Tray	475ml	230°C	20-22 mins
FROZEN BEEF							
Sirloin steak	2 steaks, 285-400g each	2 Tbsp canola oil, salt, pepper		Combi Pan, Bake Tray	475ml	205°C	18-20 mins
FROZEN FISH							
Cod	4 fillets, 170g each		2 Tbsp	Combi Pan, Bake Tray	475ml	230°C	8-10 mins
Salmon	5-6 fillets, 170g each		2 Tbsp	Combi Pan, Bake Tray	475ml	230°C	10-13 mins
Prawns	450g		1 Tbsp	Combi Pan, Bake Tray	475ml	230°C	2-4 mins
FROZEN PORK							
Chops, bone in, thick cut	2 (285-340g) each		2 Tbsp	Combi Pan, Bake Tray	475ml	185°C	15-20 mins
Fillet	1 (910g)	None	2 Tbsp	Combi Pan, Crisper Plate	475ml	185°C	22-25 mins

# Combi Bake

Gentle steam and rapid cyclonic air combine to create fluffy, even bakes.



**BEST FOR:** homemade batters, boxed mixes, soft baked breads, and delicate baked goods

## How to use Combi Bake

### STEP 1

#### Add water

Pour water into the bottom of the Combi Pan. Refer to accessory configurations and water amount below.

### STEP 2

#### Add Accessories & food

Place ingredients directly on the Crisper Plate or on a standard baking accessory on top of the Crisper Plate in the Combi Pan.

### STEP 3

#### Set time & temp

Flip the SmartSwitch up to **COMBI COOKER** and select **COMBI BAKE**. Set time and temp based on Combi Bake recommendations below.

### NOTE

After you press start, progress bars will appear while the unit builds steam for 20 minutes. Do not open the unit at this time. The timer will automatically begin after this process ends.

**Note:** Mixes, prepared doughs, or recipes with cook times 15 minutes and under require 120ml water, cook times above 15 minutes will require 240ml water unless otherwise noted in recipe.

## Get started with these favourites

### BOXED CAKE MIX

**TEMP:** 175°C | **TIME:** 17 minutes



1 box (425g) cake mix of choice prepared per box instructions\*

\*FOODI ZEROSTICK 22CM ROUND CAKE TIN NOT INCLUDED. FITS ANY 22CM ROUND CAKE PAN.



240ml water

**Note:** Set temperature based on mix/recipe recommendation and cut suggested cook time in half. Keep an eye on food for desired doneness.

# PAIN AU CHOCOLAT

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 32 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 12 MINUTES  
**MAKES:** 6 SERVINGS | **ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

### LEVEL 1 (Combi Pan)

120ml water, for steaming

### LEVEL 2 (Bake Tray)

1 large egg

1 tablespoon water

1 (320g) sheet puff pastry

All purpose flour, for dusting

1 (100g) chocolate bar,  
broken into individual pieces

## DIRECTIONS

- 1 Pour 120ml water in the Combi Pan for steaming, then slide the pan into Level 1.
- 2 In a small bowl, beat together the egg and 1 tablespoon of water. Set aside.
- 3 Lay the puff pastry out on a lightly floured surface and cut into 6 equal rectangles.
- 4 Place 2 individual portions of chocolate bar onto the edge of each rectangle of dough.
- 5 Fold the dough over the chocolate to seal and place pain au chocolate seam side down on the Bake Tray. Brush each top with egg mixture and slide tray into Level 2.
- 6 Close the door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI BAKE**, set temperature to 175°C and set time to 12 minutes. Press **START/STOP** to begin cooking (the unit will steam for 20 minutes before baking).
- 7 When cooking is complete, remove tray. Serve immediately or store in an airtight container at room temperature for up to 3 days.



Don't forget to add liquid to create steam and cook food.

### Don't want chocolate filling?

Swap out the chocolate filling for other types of chocolates, jams, or custards to customise.

**Prefer a plant based recipe?** Use vegan puff pastry and no egg wash.



# APPLE CAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 45 MINUTES | **STEAM:** 20 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 6-8 SERVINGS  
**ACCESSORIES:** COMBI PAN, CRISPER PLATE, FOODI ZERO STICK 22CM ROUND CAKE TIN (OR 22CM ROUND CAKE TIN)

## INGREDIENTS

180ml water, for steaming  
140g unsalted butter, cubed, plus extra for greasing  
200g self raising flour (or plain flour with 2 teaspoons baking powder)  
140g light brown soft sugar, plus 1 tablespoon  
1 teaspoon ground cinnamon  
2 medium eggs  
2 tablespoons milk  
2 eating apples, peeled, cored and chopped into 1cm pieces  
Whipped cream, optional, for serving  
Vanilla ice cream, optional, for serving

## DIRECTIONS

- 1 Pour 180ml water in the Combi Pan for steaming. Place the Crisper Plate on top and set aside until needed.
- 2 Grease cake tin with butter and line the base with a circle of baking parchment.
- 3 In a medium bowl, add the flour and butter and rub together with your fingertips until it resembles fine breadcrumbs. Mix in the brown sugar and cinnamon and then whisk in the eggs and milk until combined.
- 4 Fold in chopped apples and spoon the batter into the cake tin. Sprinkle 1 tablespoon brown sugar over the top.
- 5 Place the cake on top of the Crisper Plate. Slide the tray into Level 1. Close door and flip SmartSwitch to **COMBI COOKER**. Select **COMBI BAKE**, set temperature 160°C and set time to 25 minutes. Press **START/STOP** to begin cooking (the unit with steam for 20 minutes before baking). Check if cooked after 20 minutes (cooking is done when a skewer inserted comes out clean).
- 6 When cooking is complete, remove pan. Let cake cool in cake tin for 10 minutes. Serve warm, or leave to cool completely. Serve with whipped cream or vanilla ice cream.

 Don't forget to add liquid to create steam and cook food.

# CHOCOLATE CHEESECAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 25 MINUTES | **STEAM:** 15 MINUTES | **COOK:** 10 MINUTES | **MAKES:** 8 SERVINGS  
**ACCESSORIES:** COMBI PAN, CRISPER PLATE, FOODI ZERO STICK 22CM ROUND CAKE TIN OR 22CM ROUND SPRING FORM CAKE TIN




## INGREDIENTS

180ml water, for steaming  
175g chocolate digestives  
60g butter, melted  
200g dark chocolate chips  
125ml double cream  
350g of cream cheese, room temperature  
100g caster sugar  
1 teaspoon vanilla extract  
2 large eggs  
Whipped cream, optional

## DIRECTIONS

- 1 Pour 180ml water in the Combi Pan, for steaming. Place the Crisper Plate on top, set aside until needed.
- 2 Place chocolate digestives and melted butter into a food processor and process until a fine crumb. Press into the base of cake tin and set in freezer until needed.
- 3 In a medium, microwavable safe bowl, add chocolate chips and cream. Microwave on high for 1 minute. When chocolate is melted, mix and set aside.
- 4 In a large bowl, whisk the softened cream cheese for 2 minutes. When the cream cheese is fluffy, whisk in the sugar and vanilla extract.
- 5 Whisk in eggs one at a time, and then fold in the chocolate cream mixture.
- 6 When mixture is combined, pour it into the prepared cake tin, and place cake tin on the Crisper Plate. Slide the pan into Level 1.
- 7 Close door and flip the SmartSwitch to **COMBI COOKER**. Select **COMBI BAKE**, set temperature to 175°C and set time to 10 minutes. Press **START/STOP** to begin cooking (the unit will steam for 15 minutes before baking).
- 8 When cooking is complete, remove pan from unit. Let cheesecake cool in cake tin for 20 minutes.
- 9 Remove the cheesecake from the cake tin and chill in the refrigerator for 8 hours or overnight. Enjoy with whipped cream!

 Don't forget to add liquid to create steam and cook food.



# Convection Mode

Air Fry, Grill and more.



**BEST FOR:** Everything from baked cookies and melty pizza to fried favourites like fries and chicken wings.

## How to use Air Fry

### STEP 1

#### Select function

Flip the SmartSwitch down to **AIR FRY/HOB** and select desired function.

### STEP 2

#### Choose accessory & add food

Use the table below to choose and arrange the accessories for your function. Then add food.

### STEP 3

#### Set time & temp

Set time and temp and press START/STOP to begin cooking.

**Note:** Be sure to monitor your food to avoid overcooking.

## Accessory setup

### AIR FRY



### GRILL



### BAKE



### PIZZA



### TOAST



**Note:** Do not put any raw ingredients directly in the Combi Pan. Place them on the Crisper Plate within the Combi Pan.

**Note:** Refer to box or recipe instructions, and reduce time by 25%. Keep an eye on food for desired doneness.

**Note:** Level 1 prevents overcooking

**Note:** Program based on box/recipe temperature and time. Keep an eye on food for desired doneness.

**Note:** Place directly in pan and choose from three settings. No need to flip.

# CRISPY PARMESAN BROCCOLI

BEGINNER RECIPE ●○○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **COOK:** 15 MINUTES  
**MAKES:** 8 SERVINGS | **ACCESSORIES:** CRISPER PLATE, COMBI PAN



## INGREDIENTS

85g grated Parmesan cheese, divided  
700g broccoli cut in florets  
2 tablespoons olive oil  
2 teaspoons garlic powder  
1 tablespoon balsamic vinegar  
Sea salt and ground black pepper, as desired

## DIRECTIONS

- 1 Place Crisper Plate in the Combi Pan and set aside.
- 2 Place 45g Parmesan and all remaining ingredients in a large bowl and toss until evenly combined. Transfer ingredients onto Crisper Plate.
- 3 Flip the SmartSwitch to **AIR FRY/HOB**.
- 4 Select **AIR FRY**, set temperature to 200°C and set time to 15 minutes. Slide pan into Level 1. Press **START/STOP** to begin cooking.
- 5 When 8 minutes remain, open door and toss broccoli for 30 seconds. Close door to continue cooking.
- 6 When cooking is complete, remove the pan and toss broccoli with remaining Parmesan. Serve warm.

**TIP** For a smaller serving size, reduce the ingredients in half and cook as instructed.



# CLASSIC MAC & CHEESE BAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 5 MINUTES | **TOTAL COOK TIME:** 27 MINUTES | **PREHEAT:** 3 MINUTES | **COOK:** 24 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI PAN



## INGREDIENTS

200g mature cheddar cheese, grated  
200g Red Leicester cheese, grated  
200g mozzarella, grated  
1L whole milk  
500ml water  
500g macaroni pasta  
Sea salt and ground black pepper, as desired  
56g butter, melted  
60g panko bread crumbs

## DIRECTIONS

- 1** Add cheeses, milk, water, pasta, salt and pepper to the Combi Pan and stir well to combine and set aside.
- 2** Flip the SmartSwitch to **AIR FRY/HOB**. Select **BAKE**, set temperature to 200°C, and set time to 20 minutes. Press **START/STOP** to begin preheating (the unit will preheat for 3 minutes before cooking).
- 3** When preheat is complete, open door and slide pan into Level 1. Close door to start cooking.
- 4** In a small bowl, mix the melted butter and panko bread crumbs together.
- 5** When cooking is complete, pull the pan out, stir the mac & cheese to combine, and sprinkle panko mixture evenly on top.
- 6** Slide the pan back into Level 1, select **GRILL**, set the time for 4 minutes, and press **START/STOP**.
- 7** When cooking is complete, pull the pan out and let the mac & cheese cool for at least 5 minutes before serving.



# CHICKEN & LEEK PIE

BEGINNER RECIPE ●○○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 26 MINUTES | **PREHEAT:** 3 MINUTES | **COOK:** 23 MINUTES | **MAKES:** 6-8 SERVINGS  
**ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

56g unsalted butter  
1 brown onion, peeled, finely chopped  
125g frozen peas  
125g fresh carrots, chopped in 1cm pieces  
1 leek, thinly sliced  
2 tablespoons fresh parsley  
1 teaspoon dried thyme  
30g all purpose flour  
475ml chicken or veggie stock  
180ml single cream  
1 (970g) cooked chicken, cut into bite size pieces  
Sea salt and ground black pepper, as desired  
Cooking spray  
320g ready rolled puff pastry



## DIRECTIONS

- 1 Side the Combi Pan into Level 1. With the door open, flip the SmartSwitch to **AIR FRY/HOB**. Select **SEAR/SAUTÉ** and set temperature to HI. Press **START/STOP** and let pan preheat in unit for 3 minutes.
- 2 After 3 minutes, using an oven mitt, carefully remove the pan, add butter, and let melt. Then add onion, peas, carrots, leeks, parsley and thyme. Return pan to unit and, with the door open, sauté for 5 minutes, stirring occasionally.
- 3 After 5 minutes, remove pan, add flour, and whisk until combined. Return pan to unit in Level 1 and, with the door open, cook for 1 minute, stirring occasionally.
- 4 After 1 minute, remove pan and whisk in stock and single cream. Return pan to unit, reduce heat to 3 and bring to a simmer until sauce has thickened, about 5 minutes.
- 5 When the sauce has thickened, remove pan and stir in the chicken, salt, and pepper. Return pan to Level 1, close the door and select **BAKE**, select 180°C, and set the time to 15 minutes. Press **START/STOP** to begin preheating (the unit will preheat for 3 minutes before cooking).
- 6 Place puff pastry on Bake Tray, cut to fit if too large, and when unit is preheated, slide tray onto Level 2, close door, and allow to cook.
- 7 When cooking is complete, pastry should be golden brown. Remove pan from unit and place on top of cooked chicken mix.

**NOTE:** If you prefer to cook your own chicken, refer to the air fry cooking chart on page 60 for how to cook boneless chicken breast.



# LOADED DEEP DISH PIZZA

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **PROVE:** 40 MINUTES | **TOTAL COOK TIME:** 21 MINUTES | **PREHEAT:** 3 MINUTES | **COOK:** 18 MINUTES  
**MAKES:** 6-8 SERVINGS | **ACCESSORIES:** COMBI PAN, CRISPER PLATE

## INGREDIENTS

240ml water, for proving  
Non-stick cooking spray  
450g pre-made pizza dough, room temperature  
All purpose flour, as necessary for dusting  
Olive oil, as needed  
225g grated mozzarella  
100g pepperoni  
1 green capsicum, thinly sliced  
1 brown onion, peeled, thinly sliced  
400g pizza sauce  
40g grated Parmesan cheese



## DIRECTIONS

- 1 Pour 240ml water in the Combi Pan, then place the Crisper Plate on top. Evenly coat tray with cooking spray. Work the dough into a ball, place on top of the tray, then slide the pan into Level 1.
- 2 Close door and flip the SmartSwitch to **AIR FRY/HOB**. Select **PROVE**, set temperature to 35°C and set the time to 40 minutes. Press **START/STOP** to begin proving.
- 3 When proving is complete, remove pan with tray from unit. Transfer dough to a lightly floured work surface and roll dough into a rectangle 38cm long and 24cm wide.
- 4 Discard any remaining water from the pan and wipe clean. Brush the bottom and sides of the pan with olive oil. Transfer the dough to the pan, pressing into the corners and pulling up the sides as necessary. Evenly top with mozzarella cheese, pepperoni, capsicums, onions, sauce, and Parmesan cheese.
- 5 Close door and flip SmartSwitch to **AIR FRY/HOB**. Select **PIZZA**, set temperature to 205°C and set time to 18 minutes. Press **START/STOP** to begin preheating (the unit will preheat for 3 minutes before cooking).
- 6 When the unit is preheated open door and slide Combi Pan into Level 1. Close door to begin cooking.
- 7 When cooking is complete, remove pan and let pizza cool in pan before cutting and serving.





# SPINACH & RICOTTA LASAGNA BAKE

INTERMEDIATE RECIPE ●●○

**PREP:** 10 MINUTES | **TOTAL COOK TIME:** 18 MINUTES | **MAKES:** 6-8 SERVINGS  
**ACCESSORIES:** COMBI PAN, BAKE TRAY

## INGREDIENTS

750g ricotta  
250g mozzarella, grated, divided  
175g Parmesan cheese, grated, divided  
1 large egg  
375g chopped frozen spinach, defrosted, water squeezed out  
¼ teaspoon grated nutmeg  
1 tablespoon sea salt  
1 tablespoon ground black pepper  
Non-stick cooking spray  
680g tomato pasta sauce, divided  
1 box oven ready lasagna sheets, approximately 12 sheets

## DIRECTIONS

- 1** In a large bowl, add the ricotta, 200g mozzarella cheese, 125g Parmesan cheese, egg, spinach, nutmeg, salt, and pepper and mix until well combined.
- 2** Evenly coat the bottom and sides of the Combi Pan with cooking spray. To build the lasagna, spread ¼ tomato pasta sauce on the bottom of the pan, layer 3 uncooked lasagna sheets (breaking apart if needed), then top with ¼ tomato pasta sauce and ½ prepared cheese mixture, repeat this process once more.
- 3** For the final layer, top 3 lasagna sheets with remaining sauce, remaining mozzarella, and remaining Parmesan. You should have 6 layers total.
- 4** Slide the pan into Level 1. Close door and flip the SmartSwitch to **AIR FRY/HOB**. Select **BAKE**, set temperature to 185°C and set time to 18 minutes. Press **START/STOP** to begin cooking.
- 5** When cooking is complete, remove pan from unit. Let lasagna cool for 5 minutes before cutting and serving.



# Air Fry Chart, Combi Pan + Crisper Plate, Level 1

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Cut in half, trim stems	2 tsp	200°C	8-10 mins
Beetroot	6 small or 4 large (about 910g)	Whole	None	200°C	45-60 mins
Capsicum (for roasting)	4 capsicums	Whole	None	205°C	25-30 mins
Broccoli	1 1/2 head, (600-700g)	Cut in 2 1/2-5cm florets	1 Tbsp	205°C	10-13 mins
Brussels sprouts	450g	Cut in half, trim stems	1 Tbsp	200°C	15-18 mins
Butternut pumpkin	450-680g	Cut in 2 1/2-5cm pieces	1 Tbsp	200°C	20-25 mins
Carrots	680g	Peeled, cut in 1 1/2 cm pieces	1 Tbsp	200°C	14-16 mins
Cauliflower	1 head, (600-700g)	Cut in 2 1/2-5cm florets	2 Tbsp	200°C	15-20 mins
Corn on the cob	6 ears, whole	Whole, remove husks	1 Tbsp	200°C	12-15 mins
Green beans	1 bag (340g)	Trimmed	1 Tbsp	200°C	7-10 mins
Kale (for chips)	500-750g, packed	Tear in pieces, remove stems	None	150°C	9-11 mins
Mushrooms	230g	Rinse, cut in quarters	1 Tbsp	200°C	7-8 mins
Potatoes, russet	910g	Cut in 2 1/2cm wedges	1 Tbsp	200°C	20-25 mins
	450g	Hand-cut fries, thin	1/2-3 Tbsp canola	200°C	18-22 mins
	450g	Hand-cut fries, soak 30 mins in cold water then pat dry	1/2-3 Tbsp canola	200°C	24-27 mins
	4 whole (200-230g)	Pierce with fork 3 times	None	200°C	35-40 mins
Potatoes, sweet	910g	Cut in 2 1/2 cm chunks	1 Tbsp	200°C	15-20 mins
	6 whole (170-230g)	Pierce with fork thoroughly	None	200°C	35-40 mins
Zucchini	680g	Cut in quarters lengthwise, then cut in 2 1/2 cm pieces	1 Tbsp	200°C	10-15 mins
POULTRY					
Chicken breasts	2 breasts (340-680g)	Bone in	Brush with oil	190°C	22-28 mins
	4-6 breasts (170-230g each)	Boneless	Brush with oil	190°C	22-25 mins
Chicken thighs	4 thighs (170-285g each)	Bone in	Brush with oil	200°C	22-28 mins
	4 thighs (115-230g)	Boneless	Brush with oil	200°C	18-22 mins
Chicken wings	1kg	Drumettes & flats	1 Tbsp	200°C	24-28 mins, flip halfway
Chicken, whole	1 chicken 1.8-2.7kg	Trussed	Brush with oil	190°C	55-75 mins
Chicken drumsticks	910g	None	1 Tbsp	200°C	20-22 mins

For best results, shake, toss, or flip often.

We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.

Shake/toss food or flip with silicone tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant read thermometer to monitor the internal temperature of proteins.

# Air Fry Chart, continued

## Combi Pan + Crisper Plate, Level 1

**TIP** When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
BEEF					
Burger Patties	4 115g burger patties, 20% fat	2 ½ cm thick	None	190°C	10-12 mins
Steaks	2 steaks (230g each)	Whole	None	200°C	10-20 mins
PORK & LAMB					
Bacon, thick cut	6 strips, 1 (450g) package	Lay strips evenly over the plate	None	165°C	12-15 mins (no preheat)
Pork chops	2 thick-cut, bone-in chops (285-340g each)	None	Brush with oil	190°C	15-17 mins
	4 boneless chops (170-230g each)	None	Brush with oil	190°C	15-18 mins
Pork fillets	2 fillets (450-680g each)	Whole	Brush with oil	190°C	25-35 mins
Sausages	8 sausages	Whole	None	200°C	8-10 mins
FISH & SEAFOOD					
Fish cakes	6-8 cakes (170-230g each)	None	Brush with oil	175°C	10-13 mins
Salmon fillets	2 fillets (115g each)	None	Brush with oil	200°C	10-13 mins
Prawns	450g	Raw, whole, peel, keep tails on	1 Tbsp	200°C	7-9 mins
FROZEN FOODS					
Chicken nuggets	680g	None	None	200°C	11-13 mins
Fish fillets	1 box (6 fillets)	None	None	200°C	13-15 mins
Fish fingers	400g	None	None	200°C	9-11 mins
French fries	450g	None	None	180°C	20-24 mins
	910g	None	None	180°C	26-30 mins
Chunky chips	500g	None	None	200°C	17 mins
Hash browns	8 (360g)	None	None	200°C	14 mins
Potato wedges	650g	None	None	200°C	15 mins
Roast potatoes	700g	Whole	Brush with oil	200°C	25-30 mins
Veggie burgers	4 (350g)	None	None	190°C	14 mins
Veggie sausages	6 (270g)	None	None	200°C	7-8 mins

For best results, shake, toss, or flip often.

We recommend frequently checking your food and shaking, tossing, or flipping it to ensure desired results. Use these cook times as a guide, adjusting to your preference.

Shake/toss food or flip with silicone tipped tongs

Remove food immediately after cook time is complete and your desired level of doneness is achieved. We recommend using an instant read thermometer to monitor the internal temperature of proteins.

# Hob Mode

Sauté, slow cook, and more with even and continuous bottom heat.



**BEST FOR:** Low and slow favourites like tender proteins, sautéed veggies, classic soups and stews

## How to use Hob

### STEP 1

#### Select function

Flip the SmartSwitch down to **AIR FRY/HOB** and select **HOB**.

### STEP 2

#### Add accessory and food

Follow accessory setup guidelines below. For SEAR/SAUTÉ, preheat Combi Pan before cooking. For SLOW COOK, place food on pan before sliding pan into Level 1.

### STEP 3

#### Set the time & temp

Press START/STOP to begin cooking. For SEAR/SAUTÉ, select a temp level between 1 and 5. A timer will count up on start.

## Accessory setup

### SEAR/SAUTÉ



### SLOW COOK



**Note:** Preheat Combi Pan for 2-5 minutes. When using this function, you must keep the door open at all times.

# SLOW COOKED BOLOGNESE SAUCE

INTERMEDIATE RECIPE ●●○

**PREP:** 15 MINUTES | **TOTAL COOK TIME:** 4 HOURS 15 MINUTES | **SAUTÉ:** 15 MINUTES | **COOK:** 4 HOURS  
**MAKES:** 10 SERVINGS | **ACCESSORIES:** COMBI PAN



## INGREDIENTS

2 tablespoons olive oil  
1 brown onion, peeled, diced  
2 celery stalks, diced  
2 whole carrots, peeled, diced  
3 garlic cloves, peeled, minced  
2 tablespoons tomato paste  
1kg minced beef  
1 tablespoon Italian seasoning  
Sea salt and ground black pepper, as desired  
240ml dry red wine  
2 (400g) tins of chopped tomatoes  
180ml whole milk

**Looking for a smaller yield?** Reduce this recipe by cutting all ingredients in half and cooking as instructed.

**Prefer a plant based recipe?** Use your favourite plant based minced beef and cook as instructed. Substitute milk with preferred non-dairy milk.

## DIRECTIONS

- 1 Slide the Combi Pan into Level 1. With the door open, flip the SmartSwitch to **AIR FRY/HOB**. Select **SEAR/SAUTÉ**, and set temperature to **HI**. Press **START/STOP** and let pan preheat in unit for 2 minutes.
- 2 After 2 minutes, using an oven mitt, carefully remove the pan and add olive oil to evenly cover the bottom of the pan. Add onion, celery, carrots, and garlic. Return pan to unit and, with the door open, sauté vegetables for 6 minutes, stirring occasionally.
- 3 After 6 minutes, remove pan and add tomato paste. Stir until evenly combined, return pan to unit and cook for 1 minute. Remove pan, add minced beef, Italian seasoning, salt, and pepper. Stir to combine. Return pan to Level 1 and cook until beef is browned, about 5 minutes.
- 4 After 5 minutes, remove pan, and add red wine. Return pan to unit and let mixture reduce for 3 minutes.
- 5 Press **START/STOP** to turn off unit. Transfer the pan to a flat heat safe surface, add tomatoes and liquid. With the back of a wooden spoon, break up the tomatoes, then whisk in milk, salt, and pepper until combined.
- 6 Return pan to Level 1 and close door. Select **SLOW COOK**, set temperature to **HI** and set time to 4 hours. Press **START/STOP** to begin cooking.
- 7 When cooking is complete, remove pan and serve bolognese over pasta.



## Notes

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## Notes

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