**Pork Ribs Soup with Chinese Red Date**

**Ingredients:**
- Spare Ribs (Sliced) 500g
- Fresh Lily Bulb (Sliced) 1 pc
- Red Dates (Stoneless) 10 pcs
- Water 2,000ml

**Seasonings:**
- Salt 2 tsp
- Shaoxing Wine 1 tbsp
- Pepper moderate amount

**Method:**
1. Rinse the spare ribs and blanch in hot water for a while. Set aside.
2. Rinse the fresh lily bulb and red dates. Set aside.
3. Put the spare ribs, fresh lily bulb and red dates into the intelligent cooker. Add the Shaoxing wine, pepper and water.
4. Close the lid of intelligent cooker. Choose “Soup/Porridge” function to start cooking. Once the floating valve has subsided and it has entered to keep warm mode, user can open the lid.
5. Add salt into the intelligent cooker and close the lid. Choose “Reheat” function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode again, user can open the lid and enjoy the food.

* The taste and appearance of dishes may vary with different ingredients, amount used and cooking method.
Ginseng Chicken Soup

Ingredients:
- Ginseng (Sliced) 45g
- Chicken 1 pc (approx.600g)
- Red Dates 6 pcs
- Ginger 3 slices
- Water 2,000ml

Seasonings: Salt 2 tsp

Method:
1. Rinse the chicken and blanch in hot water for a while. Set aside.
2. Put the chicken, ginseng, red dates and ginger slices into the intelligent cooker and add water.
3. Close the lid of intelligent cooker. Choose “Soup/Porridge” function to start cooking. Once the floating valve has subsided and it has entered to keep warm mode, user can open the lid.
4. Add salt into the intelligent cooker and close the lid. Choose “Reheat” function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Dried Scallop Chicken Porridge

**Ingredients:**

- Rice 180g
- Chicken 1/2 pc
- Red Dates (Stoneless) 4 pcs
- Ginger (Shredded) moderate amount
- Dried Scallop (Soaked and shredded) 5 pcs
- Water 1,200ml

**Seasonings:** Salt 2 tsp

**Method:**

1. Rinse the chicken and rice. Set aside.
2. Put the rice, dried scallop, chicken, red dates and shredded ginger into the intelligent cooker. Add water.
3. Close the lid of intelligent cooker. Choose “Soup/Porridge” function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid.
4. Add salt into the intelligent cooker and close the lid. Choose “Reheat” function and set timer for 5 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Healthy Porridge

Ingredients:

Rice 150g  
Fresh Chinese Mushroom (Sliced) 8 pcs  
Corn Kernels 50g  
Carrot (Diced) 50g  
Water 1,500ml

Seasonings: Salt 2 tsp

Method:

1. Rinse the rice and put into the intelligent cooker. Add water.

2. Close the lid of intelligent cooker. Choose “Soup/Porridge” function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

3. Add the sliced fresh Chinese mushrooms, corn kernels, diced carrots and salt into the intelligent cooker. Close the lid of intelligent cooker. Choose “Reheat” function and set timer for 10 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Beef Tendons with Beer

**Ingredients:**
- Beef Tendons (Diced) 1,000g
- Carrot (Diced) 3 pcs
- Finger Chili 8 pcs
- Ginger (Sliced) 100g
- Oyster Mushroom 15 pcs
- Garlic 10 pcs
- Sichuan Pepper 15 pcs
- Star Anise 3 pcs
- Bay Leaf 5 slices
- Cumin 1 tsp
- Crystal Sugar 10g
- Salt 3 tsp
- Beer 1 can
- Dark Soy Sauce 4 tbsp
- Light Soy Sauce 2 tbsp
- Oil 15ml

**Method:**
1. Put all the ingredients into the intelligent cooker and mix with seasonings.
2. Close the lid of intelligent cooker. Choose “Tendon” function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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**Sweet and Vinegar Pork Spare Ribs**

**Ingredients:**
- Pork Spare Ribs 850g
- Ginger 3 slices
- Green Onion (Sectioned) 4 pcs
- Cassia 1 pc
- Lilac 4 cloves
- Star Anise 2 pcs
- Dark Soy Sauce 2 tbsp
- Light Soy Sauce 1 tbsp
- Sugar 3 tbsp
- Salt 3 tsp
- Brown Vinegar 4 tbsp
- Shaoxing Wine 2 tbsp
- Oil 25ml

**Method:**
1. Rinse the pork spare ribs and blanch in hot water for a while. Set aside.
2. Put the pork spare ribs, ginger slices, sectioned green onions, cassia, lilac and star anise into the intelligent cooker. Add the seasonings.
3. Close the lid of the intelligent cooker. Choose “Ribs” function. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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### Ingredients:

- Chicken Pieces 650g
- Chestnuts (Shelled) 250g
- Green Onion (Sectioned) moderate amount
- Ginger (Sliced) 100g
- Sugar 3 tsp
- Salt 1/2 tsp
- Dark Soy Sauce 2 tbsp
- Light Soy Sauce 1/2 tbsp
- Oil 15ml

### Method:

1. Put the chicken pieces, chestnuts, sugar, ginger slices and sectioned green onions into the intelligent cooker. Add the dark soy sauce, light soy sauce, salt and oil.

2. Close the lid of intelligent cooker and choose “Meat” function for cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Braised Beef Tenderloin with Radish

**Ingredients:**
- Radish 150g
- Beef Tenderloin (Diced) 400g
- Ginger Slices 100g
- Green Onion (Sectioned) 4 pcs
- Bay Leaf 5 pcs
- Lilac 8 cloves
- Sichuan Pepper 8 pcs

**Seasonings:**
- Shaoxing Wine 1 tbsp
- Salt 4 tsp
- Dark Soy Sauce 5 tbsp
- Light Soy Sauce 1 tbsp
- Oil 4 tsp

**Method:**
1. Rinse the beef tenderloin and blanch in hot water for a while. Set aside.
2. Put the beef tenderloin, radish, ginger slices, sectioned green onions, bay leaf, lilac and Sichuan pepper into the intelligent cooker. Add the seasonings.
3. Close the lid of the intelligent cooker and choose “Tendon” function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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**Cha Cha Sweet Soup**

**Ingredients:**
- Red Beans 50g
- Black-eyed Beans 50g
- Red Kidney Bean 50g
- Green Bean 50g
- Garbanzo Bean 50g
- Slab Sugar (Crushed) 60g
- Water 1,800ml

(The amount and proportion of beans is subject to preferences)

**Method:**

1. Rinse the beans. Soak the beans for half an hour. Drain and set aside.
2. Put all the beans into the intelligent cooker and add water.
3. Close the lid of the intelligent cooker. Choose “Soup/ Porridge” function to start cooking. Once the floating valve has subsided and entered to keep warm mode, user can open the lid. Add the crushed slab sugar. Close the lid of the intelligent cooker. Choose “Reheat” function and set timer for 2 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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Beancurd Skin and Ginkgoes Sweet Soup with Boiled Egg

Ingredients:
Ingredients: Beancurd Skin 125g        Ginkgoes 100g        Job’s Tears 75g
Egg 6pcs        Crystal Sugar (Crushed) 200g        Water 1,500ml

Method:
1. Rinse and tear off the beancurd skin. Wash the Job’s tears. Shell and remove the seeds of the ginkgoes. Set aside.
2. Remove the boiled egg shell. Set aside.
3. Put the beancurd skin, ginkgoes, Job’s tears and water into the intelligent cooker.
4. Close the lid of intelligent cooker. Choose “Reheat” function and set timer for 20 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid. Add the crystal sugar and boiled eggs. Close the lid of intelligent cooker again and choose “Reheat” function and set timer for 2 minutes. Once the floating valve has subsided and entered to keep warm mode, user can open the lid and enjoy the food.

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