

CUCINA
by *Giani*

GCMT-M01 20042018



8 in 1 Multi Cooker

Instruction Manual

Model Ref: GCMT-M01

INTRODUCTION

Thank you for choosing the Cucina by Giani 8 in 1 Multi Cooker. Before use, please read this manual. Remove all packaging material.

You may wish to keep the packaging for future use or storage for your appliance. Alternatively, dispose of accordingly.

INDEX

Important Safety Information.....	02
Product Overview.....	04
Specification.....	04
Before Use.....	05
Control Panel.....	05
Product Functions & Features.....	06
Recipe Book.....	09
Cleaning & Maintenance.....	50
After Sales Support.....	51

IMPORTANT SAFETY INFORMATION

Read all of the instructions before using this appliance and keep safe for future reference.

When using electrical appliances, basic precautions should always be followed, including the following;

1. This appliance is for domestic use only. Do not use outdoors or on wet surfaces.
2. Do not handle the plug or appliance with wet hands.
3. Do not immerse the main body in water.
4. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instructions concerning the use of the appliance in a safe way and understand the hazards involved.
5. Children must not play with the appliance.
6. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
7. Keep the appliance and its cord out of reach of children less than 8 years.
8. This product is not a toy.
9. Do not use the appliance if any parts appear to be faulty, missing or damaged.
10. Do not leave the appliance unattended when connected to the mains supply.
11. Always unplug from the mains supply before carrying out any cleaning, performing user maintenance or changing accessories.
12. Do not use the appliance if it has been dropped or damaged in any way.
13. Check to ensure that the electricity supply matches that shown on the rating plate.

14. Only use the attachments/accessories supplied with the product or recommended by Giani.
15. If the supply cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
16. Only use this appliance for its intended domestic use. Giani Ltd will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
17. The parts and accessories are not suitable for cleaning in a dishwasher.
18. Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
19. Keep the power supply cord away from any parts of the appliance that may become hot during use.
20. Do not disconnect the appliance from the mains power supply by pulling the cord, switch it off and remove the plug by hand.
21. Do not store in direct sunlight or high humidity conditions.
22. Do not move the appliance when it is in use.
23. Do not touch any parts of the appliance that may become hot as this could cause injury.
24. The surface of the appliance may get hot during operation.
25. Do not cover the appliance until the unit has been switched off and fully cooled down.
26. Always ensure the appliance has cooled fully after use before performing any cleaning or user maintenance or storing away.
27. Use of an extension cord with the appliance is not recommended.
28. This appliance should not be operated by means of an external timer or separate remote control system.
29. Keep the appliance away from flammable materials.

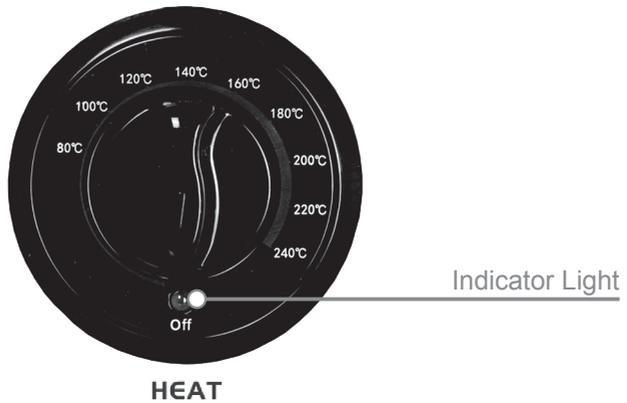


CAUTION: HOT SURFACE!

PRODUCT OVERVIEW



Control Panel



Note: During cooking, the indicator light goes on and off. It only stays lit when the appliance is heating to reach or maintain the correct temperature. Always remember to turn off the appliance when finished.

SPECIFICATION

Capacity: 5L
Voltage: 220-240V
Power: 1500W
Frequency: 50-60Hz

BEFORE USE

- Remove the appliance from the packaging and unpack all of the accessories.
- Take out the documents and the protective film.
- Take out the power base.
- **Check that there is nothing (packing, paper etc.) stuck between the non-stick heating pan and the power base of the appliance.**
- Clean the inside of the non-stick pot with a damp sponge and warm soapy water.

Note: Attach the non-stick heating pan to the power base: Place the non-stick heating pan into the four holes in the metal plate at the base of the unit.

PRODUCT FUNCTIONS AND FEATURES

1. Start / Stop

Connect the appliance to the main power supply, the appliance will go into standby mode. Select the temperature required, the appliance will now begin to heat up. To turn the appliance off, turn the temperature dial anti-clockwise to the OFF position.

2. Temperature

Turn the temperature dial on the control panel to the desired temperature. The temperature indicator light will illuminate to show the appliance is in use. If you wish to reduce or increase the temperature, turn the temperature dial to the correct temperature. It can be set anywhere between the lowest settings at 80°C (Warm) and the highest setting for frying at 240°C.

3. Indicator Light

During cooking, the indicator light goes on and off. It only stays lit when the appliance is heating to reach or maintain the correct temperature. Always remember to turn off the appliance when finished.

4. Functions

Slow Cook (100-120°C) - Recommended Food: Smoothies

Place the desired liquid and/or food (depending on recipe instructions) directly into the non-stick heating pan and close the lid. Turn the temperature to 100-120°C. The indicator light will go on. To retain heat and moisture during cooking, it is best not to lift the lid. Always make sure there is sufficient liquid to cover the food.

Note: Avoid removing the lid while you cook to help retain moisture within the pot.

Hot Pot (220-240°C) - Recommended Food: Casserole/Rice

- Put the recommended amount of water/stock/sauce into the non-stick bowl.
- Turn the temperature up to 220-240°C.
- Add your required food(s) to the non-stick mixing bowl and close the lid. Ensure that all food is well cooked before eating.
- Always turn to the OFF position once finished and unplug from the mains.

Stir-fry (200-240°C) - Recommended Food: Vegetables

- Turn the temperature to 200-240°C. Let the non-stick bowl heat to a suitable temperature.
- Put a small amount of oil in the bowl once it has reached the required temperature.
- Add your ingredients to begin cooking.
- Always turn to the OFF position once finished and unplug from the mains.

Boil (100-120°C) - Recommended Food: Soup

- Put the food or rice directly into the non-stick bowl. Add the recommended amount of water (boiled or cold) and close the lid.
- Turn the temperature dial up to 100-120°C
- Always turn to the OFF position once finished and unplug from the mains.

Fry (200-240°C)

Pour oil into the non-stick heating pan up to the fill-line; NEVER go over the fill-line as this may allow the oil to overflow when the food is added which may cause a fire or cause injury to the user or their property. Turn the temperature to 200-240°C. The indicator light will go on. Place food in basket and lower into the oil. Fill the basket no more than indicated fill-line in the basket. Place food on dry paper towel to remove the excess oil from the food. Always allow your Multi Cooker unit to cool before cleaning.

Grill (220-240°C) - Recommended Food: Meats

Turn the temperature to 220-240°C. The indicator light will turn on. Add a small amount of cooking oil, butter or margarine to the non-stick heating pan. When Grilling is complete, remove the food.

Steam (200°C) - Recommended Food: Vegetables

Use the stackable steam rack for steaming. Place the stackable steam rack on the non-stick heating pan. Add 2 cups of water (keep the water level below the rack) and close the lid. Turn the temperature to 200°C. The indicator light will go on. To retain heat and moisture during cooking, it is best not to lift the lid. When steaming is complete, carefully remove the hot stackable steam rack



Note: Be careful when removing the rack after you have finished cooking as it will be extremely hot. Allow to cool before removing.

Deep Fry (180°C) - Recommended Food: Potatoes

Pour oil into the non-stick heating pan up to the fill-line; NEVER go over the fill-line as this may allow the oil to overflow when the food is added which may cause a fire or cause injury to the user or their property. Turn the temperature to 180°C. The indicator light will go on. Place food in basket and lower into the oil. Fill the basket no more than indicated fill-line in the basket. Place food on dry paper towel to remove the excess oil from the food. Always allow your Multi Cooker unit to cool before cleaning.



Multi Cooker Recipe Book



INDEX

Soups.....	12	
	13	
	14	
	15	
	16	
Vegetable Based.....	18	
	19	
	20	
	21	
	22	
Fish.....	24	
	25	
Pasta.....	27	
	28	
	29	
Meat.....	31	
	32	
	33	
	34	
	35	
	36	
	37	
Misc.....	39	
	40	
Sweets.....	42	
	43	
	44	
	45	
	46	
	47	
	48	
	49	

SOUP

Recipes



Light Vegetable Soup

Ingredients:

- Potatoes - 200g
- Cauliflower - 100g
- Broccoli - 100g
- Carrots - 100g
- Onions - 100g
- Canned corn - 50g
- Water - 2L
- Salt
- Spices

Directions:

Put corn in a sieve and let drain. Cut carrots, onions, and potatoes into 0.5 cm cubes. Chop the green onion and then divide the broccoli and cauliflower into florets. Place all ingredients into the pot, add water, salt, spices and mix well. Place the lid over the pan and set the temperature to 140-180°C and cook until vegetables are soft.



Tomato Soup

Ingredients:

- Tomatoes - 500g
- Bell pepper - 80g
- Onions - 80g
- Tomato puree - 70g
- Ginger (root) - 10g
- Spicy tomato sauce - 5g
- Water - 600ml
- Olive oil - 30ml
- Salt
- spices

Directions:

Peel the ginger and cut it with the rest of vegetables into 1.5 cm cubes. Place all ingredients into the pot, add salt, spices, tomato sauce, puree, water, olive oil, and stir well. Set the temperature to 140-180°C and cook until vegetables are soft. Blend to your desired smooth consistency.



Mushroom Soup

Ingredients:

- Mushrooms - 50g
- Potatoes - 500g
- Carrots - 120g
- Onions - 100g
- Vegetable oil - 20ml
- Water - 2L
- Salt
- Spices

Directions:

Cut mushrooms, potatoes, onions, and carrots into 1.5 cm cubes. Pour oil into the pot, add chopped carrots and onions. Set the temperature to 200-240°C and fry until golden brown. Remove the sautéed vegetables and put them into a separate container. Place chopped mushrooms into the pot, add water, salt, spices and mix well. Adjust the cooking temperature to 100-120°C and cook until the mushrooms are soft.



Cream of Vegetable Soup

Ingredients:

- Broccoli - 200g
- Cauliflower - 200g
- Potatoes - 160g
- Carrots - 60g
- Water - 1.5L
- Salt
- Spices

Directions:

Cut potatoes and carrots into 20cm cubes. Divide the broccoli and cauliflower into florets then place all the ingredients into the pot and add water, salt, spices and stir well before closing the lid. Set the cooking temperature to 140-180°C and cook until the vegetables are soft. Blend to your desired smooth consistency.



Cream of Spinach Soup

Ingredients:

- Frozen spinach - 200g
- Tomatoes - 100g
- Onions - 100g
- Butter - 20g
- Water - 300ml
- 10% cream - 100ml
- Salt
- Spices

Directions:

Defrost the spinach, put in a sieve, and let drain. Cut onions and tomatoes into 1 cm cubes. Place all ingredients into the pot; add salt, spices, and water. Close the lid and set the temperature to 100-120°C then cook until the vegetables are soft. Blend to your desired smooth consistency.



Cream of Pumpkin Soup

Ingredients:

- Pumpkin - 800g
- Oranges - 300g
- Onions - 100g
- 22% cream - 600ml
- Vegetable oil - 30ml
- Water - 600ml
- Salt
- Curry

Directions:

Squeeze the juice out of the oranges, peel the pumpkin and cut it into 2 cm cubes. Chop the onions. Place all ingredients (except cream) into the pot; add water, salt, and curry. Set the temperature to 100-120°C then cook until the vegetables are soft. Blend to your desired smooth consistency.



Stewed Lentil Soup

Ingredients:

- 250g Of lentils
- 1 onion
- 1 full garlic unpeeled
- ½ measure of natural mince tomato
- 1 bay leaf
- 1 potato cut in pieces
- 1 hard pork sausage or black sausage
- ¼ measure of olive oil
- 1 small spoon (espresso spoon) of sweet pepper
- 3 measures of water
- Salt



Directions:

Introduce all ingredients in the container. Put salt and pepper and the water. Set the temperature to 100-120°C then cook until the vegetables are soft.

Leek Cream

Ingredients:

- 6 peeled and cut leeks
- 1 peeled and cut potato
- ½ onion cut in thin slices
- ½ measure of milk cream
- ¼ measure of olive oil
- ½ litre of water
- Salt and white pepper



Directions:

Put the oil and the onion in the container. Set the temperature to 200-240°C and fry the onion for 4 minutes. Then, add the leek and the potato and fry for a further 2 minutes while mixing. Add the water and the milk cream then set the oven to boil for 20 minutes by changing the temperature to 100-120°C. When the time finishes, whip the cream as you like.

Pumpkin Cream with Walnuts and Fried Bread

Ingredients:

- 500g Of peeled and cut pumpkin
- 2 peeled and cut leeks
- 2 peeled and cut potatoes
- ¼ measure of olive oil
- 30 gr. Of butter
- ¼ measure of milk cream
- Nutmeg
- Fried bread (small squares of fried bread)
- 1 litre of water
- Salt

Directions:

Put the olive oil, the butter and the leek in the container. Set the temperature to 200-240°C and fry for 4 minutes. Add the potatoes and the pumpkin and fry for a further 3 minutes. Then, add the salt, the nutmeg and the water. Set the temperature to 100-120°C and boil for 20 minutes. When there are 3 minutes left add the milk cream and leave the liquid to reduce itself. Then, whip the cream as you like. Finally add the nutmeg and the fried bread.



VEGETABLE BASED Recipes



Baked Vegetables

Ingredients:

- 2 red peppers
- 2 aubergines
- 2 onions

Directions:

Put olive oil in the aubergines and peppers. Introduce all the ingredients in the container. Set the temperature to 200-240°C and bake for 45 minutes. Finally peel the peppers.



Steamed Vegetables

Ingredients:

- 500g Green beans
- 2 medium onions
- 2 medium carrots
- 1 medium potato
- Olive oil, salt, pepper or lemon to season

Directions:

Clean and cut the green beans. Peel the carrots, the onions and the potato. Fill the container with water and place the steam rack accessory in the non-stick pot.

Place the vegetables and the potato on top of the steam rack and set the temperature to 200°C and cook for 20 minutes.



Kidney Beans with Ham

Ingredients:

- 400g of dry beans
- 1 measure of natural mince tomato
- 1 green pepper
- 2 onions
- 3 cloves of garlic
- 2 potatoes
- 1 pork tail
- 1 hard pork sausage
- 4 measures of water
- ½ measure of olive oil
- Salt
- Bay leaves



Directions:

Cut the pepper in two stripes. Peel the potatoes and cut them in pieces. Fill the container with 4 measures of water. Put the rest of the ingredients and mix. Set the temperature to 220-240°C (Hot Pot) and cook for 1 hour.

Stuffed Bell Peppers

Ingredients:

- Ground beef - 600g
- Bell pepper - 500g / 3 pieces
- Cooked rice - 150g
- Water - 150ml
- Salt
- Spices

Directions:

Mix ground beef with rice, salt, and spices until fully combined. Core the bell peppers and stuff them with the filling. Place peppers into the pot and cover with water and close the lid. Set the temperature to 220-240°C (Hot Pot) and cook for 40 minutes.



Tuna with Chickpeas

Ingredients:

- 300g Of fresh tuna
- 500g Of canned chickpeas
- 1 measure of natural mince tomato
- 1 onion
- 50g of pine-nuts
- ¼ measure of olive oil
- 1 clove of garlic
- Parsley
- Salt
- Flour

Directions:

Cut the tuna in square pieces. Add the salt and flour. Put the oil and the tuna in the container. Set the cooking temperature to 200-240°C and fry for 5 minutes. Take out the tuna and add the onion, the tomato and fry for a further 8 minutes. Add the tuna, the chickpeas, the pinenuts and mix. Change the cooking temperature to 100-120°C and boil for 6 minutes. Add the spicy sauce which comes from the mixture of garlic and parsley and boil for a further 2 minutes.



Fried Vegetable Hash

Ingredients:

- 2 onions
- 2 red peppers
- 2 marrows
- 2 aubergines
- 2 measures of natural mince tomato
- ½ measure of olive oil
- 3 sprigs of thyme
- 2 eggs
- Salt

Directions:

Cut the onions, the peppers, the marrows, the aubergines and put them in the container with the oil, the tomato and the thyme. Add some salt. Set the cooking temperature to 200-240°C and fry for 25 minutes. Stir every now and then. When there is a minute remaining, open the cover and throw the eggs inside without shells and stir with a wooden spoon.



Rice Pilaf

Ingredients:

- Pork fillet - 500g
- Polished rice - 500g
- Carrots - 200g
- Onions - 200g
- Garlic - 15g
- Vegetable oil - 70ml
- Water - 700ml
- Salt
- Spices



Directions:

Wash rice thoroughly until water runs clear. Rinse the meat and cut it into 2.5cm cubes. Coarsely grate the carrots, chop onions, and rinse the garlic. Place meat, carrots, and onions into the pot, add vegetable oil, salt, spices, and mix well. Cover the meat with rice and level it off. Add garlic cloves and water. Set the cooking temperature to 100-120°C and cook for 1 hour. Mix well before serving.

Rice with Squids

Ingredients:

- 200g of rice
- 125g of squids
- 1 grated onion
- 70g of drained peas
- 1 measure of natural mince tomato
- ½ measure of olive oil
- 1 bay leaf
- 1 clove of garlic
- 1 measure of water
- Salt



Directions:

Put the oil, the onion and the garlic in the container. Set the cooking temperature to 200-240°C and fry for 7 minutes. Toss in oil the onion and fry for a further 7 minutes. Add the squids, the bay leaf and the tomato and fry for another 7 minutes. Stir every now and then. Add the rice, the peas and mix all the ingredients. Next, add the water and set the cooking temperature to 100-120°C and boil for 1 hour. Mix well before serving.

Rice with Vegetables

Ingredients:

- ¼ of red pepper
- ½ of green pepper
- 50g of mushrooms
- ½ of a small onion
- 70g of drained peas
- ¾ measures of natural mince tomato
- ½ measure of olive oil
- Parsley
- Saffron
- 2 measures of long rice
- 2 measures of water
- Salt



Directions:

Cut the peppers and grate the onion. Put all the ingredients in the container, except for the peas and the rice and Mix. Set the cooking temperature to 200-240°C and fry for 10 minutes, stirring every now and then. When it finishes, add the rice, the water and the peas and stir. Finally set the cooking temperature to 100-120°C and boil for 1 hour.

Vegetable Stew

Ingredients:

- Potatoes - 600g
- White cabbage - 500g
- Carrot - 150g
- Tomatoes - 150g
- Onion - 100g
- Eggplant - 400g
- Garlic - 10g
- Butter - 50ml
- Water - 200ml
- Salt
- Spices



Directions:

Cut potatoes, cabbage, eggplant, and tomatoes into 2 cm cubes, carrots and onions into smaller cubes of 1 cm, chop the garlic. Place vegetables into the pot, add water, butter, salt, spices, garlic, and mix well then close the lid. Set the cooking temperature to 220-240°C and cook for 40 minutes.

FISH

Recipes



Hake with Asparagus

Ingredients:

- 1kg of slices of Hake
- 330g of white asparagus
- 200g of prawns
- 200g of shellfish
- Salt flour
- 4 cloves of garlic
- ½ measure of olive oil
- 1 hard-boiled egg

Directions:

Clean the hake, add salt and flour to it. Put the oil and the garlic cut in slices. Set the cooking temperature to 200-240°C and fry for 5 minutes. Before they start to golden, cut the hake and fry it on both sides. Add the water of the asparagus, the prawns and the shellfishes. Change the temperature to 100-120°C and boil for 20 minutes. Serve with the asparagus and the hard boiled egg aside.



Fish Pie

Ingredients:

- Yeast puff dough - 500g
- Canned tuna - 250g
- Potatoes - 150g
- Butter - 10g
- Salt
- Spices

Directions:

Mash the fish with a fork, cut potatoes into thin slices. Divide the dough into 2 equally sized parts and roll them out into 1 cm thick circles the width of a pot. Grease the pot with butter; place the first part of the dough in. Top the dough with fish, potato slices, sprinkle with salt and spices. Cover with the rest of dough and seal the edges. Poke the dough with a fork in several places. Close the lid. Set the cooking temperature to 180-220°C and bake for 45 minutes. Open the lid, take the pie out and carefully turn it over. Close the lid and change the cooking temperature to 220°C and cook for a further 30 minutes or until golden brown.



Steamed salmon with Potatoes

Ingredients:

- Salmon (steak) - 300g
- Potatoes - 350g
- Mushrooms - 140g
- Onions - 100g
- Water - 1L
- 10% cream - 200ml
- Vegetable oil - 50ml
- Salt
- Spices

Directions:

Rinse the fish, and sprinkle it with salt and spices. Cut mushrooms, onions, and potatoes into 2 cm cubes. Place mushrooms and onions into the pot, add oil. Close the lid. Set the cooking temperature to 200-240°C and fry the mushrooms for 12 minutes, stirring occasionally. Open the lid, add cream, salt, spices, and mix well before closing the lid again. Remove the mushroom sauce into a separate container. Pour water into the pot and place the steam rack accessory with the fish and potatoes inside, into the pot and close the lid. Set the cooking temperature to 100-120°C and boil for 25 minutes. Top with mushroom sauce before serving with the hard boiled egg aside.



Baked Seabass

Ingredients:

- Sea basses
- 1 potato
- 1 onion
- 1 measure of white wine
- 1 measure of water
- ¼ measure of olive oil
- Salt and pepper
- 1 lemon

Directions:

Clean the sea basses and season with salt & pepper and the juice from the lemon. Peel and cut the potatoes in slices. Put oil in the container. Place the onions on the potatoes and over them place the sea-basses. Add the wine and the water. Set the cooking temperature to 180-220°C and cook for up to 45 minutes or until golden brown.



PASTA

Recipes



Mexican Style Noodles

Ingredients:

- Wheat noodles - 250g
- Tomatoes - 200g
- Olive oil - 60ml
- Garlic - 6g
- Chilli pepper - 10g
- Water - 1.5L
- Salt
- Spices

Directions:

Finely chop chilli and garlic, cut tomatoes into cubes. Pour oil into the pot and add vegetables. Set the temperature to 200-240°C and fry for 7 minutes. Remove sautéed vegetables and place into a separate container. Pour water into the pot and close the lid. Change the cooking temperature to 100-120°C and cook the noodles, salt and spices mixing well for 8 minutes with lid closed. Combine the noodles with sautéed vegetables before serving.



Noodles Pork Rib and Sausage

Ingredients:

- 150g of pork rib
- 4 sausages cut in pieces
- 1 measure of natural mince tomato
- 50g of mushrooms
- ½ measure of olive oil
- 200g of noodles
- 2 measures of water
- Salt

Directions:

Put all the ingredients except the noodles in the container and mix. Set the cooking temperature to 200-240°C and fry for 10 minutes, stirring occasionally. Before cooking the noodles, transfer the contents into a separate container. Pour water into the pot, change the cooking temperature to 100-120°C and cook the noodles for 8 minutes with lid closed, stirring occasionally. Combine the noodles with the rest of the ingredients before serving.



Macaroni with Minced Meat

Ingredients:

- 150g of onions
- 60g of carrots
- 150g of minced meat
- 250g of macaroni
- 2 measures of natural mince tomato
- ¼ measure of olive oil
- 1 ¼ measures of water
- Salt



Directions:

Chop up the onion and the carrot. Put the oil, the onion, the carrot and the meat in the container. Set the cooking temperature to 200-240°C and fry for 8 minutes. Add the tomato and continue to fry for 5 more minutes. Add the macaroni and mix everything. Fill the pot with the water and change the cooking temperature to 100-120°C and cook for a further 8 minutes.

Ravioli

Ingredients:

Dough:

- Flour - 300g
- Egg yolks - 260g (13 pieces)
- Salt

Filling:

- Beef (fillet) - 100g
- Pork (fillet) - 200g
- Onions - 50g
- Egg -50g (1 piece)
- Butter - 30g
- Parsley - 10g
- Cilantro - 10g
- Garlic - 5g
- Ground nutmeg - 1g
- Water - 1L
- Salt
- Spices

Directions:

To make the filling: put meat, onion, garlic, and butter through a meat grinder, add egg, finely chopped herbs, salt, spices, and mix until fully combined. To make the dough: combine flour, egg yolks, and salt. Knead until fully combined. Roll the dough out until 2 mm thin, and cut into 5 cm squares. Put a spoonful of the filling in the middle of each pasta square and cover with another piece. Seal the edges. Fill the pot with water and change the cooking temperature to 100-120°C, add the ravioli and cook for a further 8 minutes with the lid closed.



Lasagna

Ingredients:

- Beef (fillet) - 300g
- Tomato puree - 100g
- Hard cheese - 70g
- Pasta sheets for lasagna - 70g (4 sheets)
- Onion - 70g
- Egg - 60g (1 piece)
- Salt
- Spices

Directions:

Rinse the meat. Put meat and onion through the meat grinder. Grate the cheese coarsely. Combine ground meat with egg, tomato puree, salt, and spices. To make the sauce: place butter into the pot. Set the cooking temperature to 200-240°C and fry for 8 minutes. Add flour and milk then fry for a further 5 minutes. Pass the sauce through a fine sieve. Layer ingredients in the following order: sauce (70g), pasta sheet, ground meat (70g), grated cheese (15g). Repeat layers 4 times. Close the lid. Change the temperature to 180-220°C and bake for up to 45 minutes or until golden brown.



MEAT

Recipes



Fried Chicken

Ingredients:

- Chicken (legs) - 400g
- Vegetable oil - 60ml
- Lemon juice - 20ml
- Garlic -15g
- Salt
- Spices

Directions:

Rinse the chicken and grate the garlic finely. Rub the chicken with lemon juice, garlic, salt, and spices and put in the fridge to marinate for two hours. Pour vegetable oil into the pot and place the chicken inside. Close the lid. Set the cooking temperature to 200-240°C and fry for 10 minutes. Flip the chicken legs over then continue frying for a further 10 minutes with the lid closed.



Cheese Stuffed Chicken Cutlets

Ingredients:

- Chicken (fillet) - 500g
- Hard cheese - 120g
- Butter - 50g
- Breadcrumbs - 30g
- Parsley - 10g
- Dill - 10g
- Vegetable oil - 70ml
- Salt
- Spices

Directions:

Coarsely grate the cheese and mix it with chopped herbs, butter, and salt. Shape the cheese balls and place them in a freezer for 5 minutes. Rinse the chicken fillet and put it through a meat grinder, add salt, spices and mix until fully combined. Flatten the meat mixture into circles and place the cheese ball in the centre of each circle. Shape the cutlets and coat them in bread crumbs. Pour oil into the pot and place the cutlets inside. Close the lid. Set the cooking temperature to 200-240°C and fry for 10 minutes. Flip the cutlets over then continue frying for a further 10 minutes with the lid closed.



Chicken Thighs with Lemon

Ingredients:

- 8 chicken thighs
- 2 carrots in slices
- 100g of green beans
- 1 onion
- 1 clove of garlic in slices
- 2 bay leaves
- Juice of 2 lemons
- ½ measure of olive oil
- Salt
- Parsley



Directions:

Cut the onion in thin slices Put the oil in the container. Set the cooking temperature to 200-240°C and add the chicken thighs and fry them for 10 minutes or until golden brown. Remove the thighs and reserve and add the carrots, the green beans, the garlic, the onion, the parsley and the bay leaves and fry for a further 10 minutes. Then re-add the chicken thighs with the lemon juice, adjust the seasoning and fry for a further 20 minutes.

Chicken Thighs with Lemon

Ingredients:

- 8 chicken thighs
- 1 measure of beer
- ½ measure of olive oil
- 6 escalonia onions
- 4 cloves of garlic
- 1 bay leaf
- Powdered pepper
- Salt



Directions:

Put the oil and the chicken in the pot. Set the cooking temperature to 200-240°C and fry for 8 minutes. Add the onions, the full cloves, the beer/lager, the bay, the pepper and the mix, the adjust the cooking temperature to 100-120°C and cook for a further 60 minutes.

Chicken Wings with Lemon & Honey

Ingredients:

- 1kg of chicken wings
- 1 grated lemon skin
- ¼ measure of lemon juice
- 1 measure of bee honey
- 1 small spoon of powdered cinnamon
- 2 small spoons of soya sauce

Directions:

Prepare the sauce mixing all ingredients. Put the wings in the sauce between 4 and 5 hours. Place the wings in the container. Set the cooking temperature at 100-120°C and cook for 1 hour. Add the lemon sauce on the wings, flip them and cook for a further hour mixing every 10 minutes.



Fricassee with Mushrooms

Ingredients:

- 350g of beef filet
- 1 medium onion
- 75g of wild mushrooms
- 1 measure of white wine
- 1 measure of natural mince tomato
- ½ measure of olive oil
- Flour
- Salt and pepper

Directions:

Put the wild mushrooms in water 2 hours in advance. Flour the meat. Put the oil in the pot. Set the cooking temperature to 200-240°C and fry the beef for 5 minutes then leave aside. Fry the onion for five minutes or until golden brown. Add the tomato, salt and pepper then fry for a further 8 minutes. Add the white wine, the mushrooms (drained) and the beef then continue frying for 15 minutes.



Pork Shank

Ingredients:

- Pork Shank - 900g
- Onions - 250g
- Garlic - 250g
- Basil - 5g
- Water - 200ml
- Vegetable Oil - 50ml
- Salt
- Spices

Directions:

Rinse the meat, make several deep cuts and stuff each opening with a clove of garlic. Chop onions and mix with salt, spices, and basil. Rub meat with the mixture and let marinate in the fridge for 9 hours. Place the meat inside the pot, add water and oil. Set the cooking temperature to 100-120°C and slow cook for 2 hours.



Pork with Cheese

Ingredients:

- Pork Fillet - 400g
- Tomatoes - 100g
- Hard Cheese - 100g
- Wild mushrooms - 100g
- Vegetable Oil - 20ml
- Salt
- Spices

Directions:

Rinse and cut meat into 2 cm steaks, and beat until 1 cm thick. Sprinkle with salt and spices. Slice tomatoes, grate the cheese, and chop mushrooms. Place meat into the pot; add oil, mushrooms, tomatoes, and cheese. Close the lid. Set the cooking temperature to 200-240°C and fry for 15 minutes.



Pork Chops

Ingredients:

- Pork (neck) - 400g
- Vegetable Oil - 40ml
- Salt
- Spices

Directions:

Rinse the meat and cut into 2 cm steaks. Beat the meat until 0.5 cm thick. Sprinkle with salt and spices. Pour oil into the pot and place the meat inside. Close the lid. Set the temperature to 240°C and fry for 8 minutes. Open the lid, flip the steaks over and then fry for a further 7 minutes with the lid closed.



Pork Sirloin with Prune Jam

Ingredients:

- 2 sirloins
- 12 small onions
- 10 jam prunes, without the stone
- 50g of wild mushrooms
- ½ measure of brandy
- 1/3 measure of olive oil
- Cooking salt, rosemary and pepper

Directions:

Season the sirloins and add rosemary. Introduce the salted sirloins and the oil in the container and fry 8 minutes by side. Set the cooking temperature to 200-240°C and fry for 16 minutes. Add the rest of the ingredients and continue frying for a further 3 minutes. Finally allow the sirloins to cool down before cutting them into slices.

Mince the rest of the ingredients to make the sauce.



Meatballs in a Mushroom Sauce

Ingredients:

- 1kg of small meatballs
- 4 escalonia onions
- 200g of mushrooms
- 200g of gírgolas
- 15g of ceps
- ½ measure of brandy
- 2 measures of soup
- ¼ of cream
- ½ measure of olive oil
- Salt

Directions:

Put the ceps in water a bit. Put the oil and the meatballs in the container. Set the cooking temperature to 200-240°C and fry for 12 minutes. Once fried, drain and keep aside. Put the onions, mushrooms, gírgolas and ceps, all minced, in the pot and keep frying for another 5 minutes. Add the water for the ceps, the brandy the soup and the cream and allow to cool for 10 minutes.



Beef Steak

Ingredients:

- Beef Steak - 300g
- Vegetable Oil - 20ml
- Salt
- Spices

Directions:

Rinse the meat and pat dry. Sprinkle with salt and spices. Pour vegetable oil into the pot, put the steaks in, and close the lid.



Set the cooking temperature to 200-240°C and fry for 8 minutes. Turn the steaks over, close the lid and fry for a further 7 minutes.

Beef Stew with Steamed Potatoes

Ingredients:

- Beef (fillet) - 300g
- Potatoes - 500g
- Carrots - 140g
- Onions - 160g
- Ginger root - 10g
- Parsley - 5g
- Dill - 5g
- Olive oil - 30ml
- Water - 200ml
- Salt
- Spices



Directions:

Rinse the beef and cut it into 1.5 cm cubes, cut carrots and onions into smaller cubes of 0.5cm, chop the herbs and ginger root finely. Cut potatoes into 2 equally sized halves. Place beef, onions, carrots and ginger root into the pot, add water, olive oil, salt, spices, and mix well. Put in the steaming container and place potatoes inside. Close the lid. Set the cooking temperature to 100-120°C and stew for 1 hour. Sprinkle the meat with freshly chopped herbs. Serve with potatoes on the side.

Mexican-Style Beef

Ingredients:

- Beef (fillet) - 300g
- Tomatoes - 300g
- Marrow squash - 200g
- Onions - 200g
- Eggplant - 120g
- Tomato puree - 100g
- Green chilli pepper - 20g
- Garlic - 10g
- Vegetable oil - 20ml
- Salt
- Spices



Directions:

Remove the seeds from chilli pepper, and chop it finely together with garlic. Rinse the beef. Cut meat and vegetables into 2 cm cubes. Pour oil into the pot, place all ingredients inside; sprinkle with salt, spices and mix well. Close the lid. Set the cooking temperature to 100-120°C and stew for 1 hour.

MISC

Recipes



Four Cheese Pizza

Ingredients:

- Yeast dough - 160g
- Béchamel sauce - 30g
- Blue cheese - 20g
- Maasdam - 20g
- Hard goat cheese - 20g
- Mozzarella - 20g
- Butter - 10g

Directions:

Cut the cheese into 0.5 cm cubes. Roll out the dough into 0.5 cm thick circle the width of the pot. Grease the pot with butter, put the dough inside, smear it with the sauce and evenly top with cheese. Close the lid. Set the cooking temperature to 180-200°C and cook for 25 minutes.



Omelette

Ingredients:

- Egg - 500g (10 pieces)
- Butter - 30g
- 2.5% milk - 500ml
- Salt
- Spices

Directions:

Beat eggs with milk until well blended, add salt, and spices. Grease the pot with butter and pour the egg mixture inside. Close the lid.

Set the cooking temperature to 180-220°C and bake for 20 minutes.



White Bread

Ingredients:

- Wheat flour - 850g
- Salt - 10g
- Sugar - 30g
- Active dry yeast - 6g
- Room temperature water - 500ml
- Vegetable oil - 40ml

Directions:

Combine warm water, salt, sugar and yeast in a separate container. Add 20ml of oil, butter and pour the egg mixture inside. Close the lid. Set the cooking temperature to 180-220°C and bake for 20 minutes.



Cornbread

Ingredients:

- Wheat flour - 550g
- Corn flour - 250g
- Milk - 100ml
- Vegetable oil - 50ml
- Active dry yeast - 7g
- Sugar - 20g
- Salt - 10g
- Room temperature water - 320ml

Directions:

Combine wheat and corn flour, salt, sugar, and yeast in a separate container. Continuing to mix, add milk, 40 ml of vegetable oil, and water. Knead the dough until it pulls away from the sides of the container. Grease the sides of the pot with the rest of vegetable oil, put the dough in, and level it off. Close the lid. Set the cooking temperature to 180-220°C and cook for 2 hours. Open the lid, take the bread out, turn it over and close the lid before baking for another hour. Take the bread out of the pot and let it cool down for 20 minutes.



SWEETS

Recipes



Strawberry Yoghurt

Ingredients:

- 3.2% milk - 1L
- Powdered yoghurt starter - 10g
- Strawberries

Directions:

Cut strawberries into 1cm cubes. Combine 100ml of room temperature milk with yoghurt starter and pour the mixture into the pot. Add the rest of room temperature milk, strawberries, and mix well. Close the lid.

Set the cooking temperature to 80-100°C and cook for 12 hours. Pour into jars and put in the fridge to cool down.



Plain Yoghurt

Ingredients:

- 3.2% milk - 1L
- Powdered yoghurt starter - 10g

Directions:

Combine 100 ml of room temperature milk with yoghurt starter and pour the mixture into the pot. Add the rest of room temperature milk and mix well. Close the lid.

Set the cooking temperature to 80-100°C and cook for 12 hours. Pour yoghurt into the jars and put in a fridge for 4 hours to cool down.



Yogurt Whipped cream

Ingredients:

- 3.2% milk - 1L
- Powdered yoghurt starter - 10g
- Bilberry - 200g
- Whipped cream

Directions:

Combine 100 ml of room temperature milk with yoghurt starter and pour the mixture into the pot. Add the rest of room temperature milk and mix well. Close the lid. Set the cooking temperature to 80-100°C and cook for 12 hours.

Mix the yoghurt and remove half into a separate container, add bilberry and blend until smooth. Pour plain yoghurt into the glass, top with bilberry yoghurt, and decorate with whipped cream and fresh berries.



Traditional Sponge Cake

Ingredients:

- Wheat flour - 180g
- Eggs - 250g (approx 5)
- Caster Sugar - 150g
- Butter/Margarine - 10g

Directions:

Beat eggs with sugar in a separate container until foamy. Continuing to beat, gradually add flour and beat until well blended. Grease the pot with butter and place the dough inside. Close the lid. Set the cooking temperature to 180-220°C and bake for 1 hour. Leave the freshly baked cake in the multi cooker for another 15 minutes.



Chocolate Cake

Ingredients:

- Wheat flour - 110g
- Eggs - 200g (approx 4)
- Caster Sugar - 150g
- Butter/Margarine - 155g
- Dark chocolate - 60g
- Baking powder - 10g

Directions:

Grate the chocolate and soften the butter. In a separate container blend eggs with sugar until foamy. While continuing to beat, add butter, flour, baking powder, ground chocolate and mix until fully combined. Grease the pot with 5g of butter and pour the mixture in. Close the lid. Set the cooking temperature to 180-220°C and bake for 1 hour. Leave the freshly baked cake in the multi cooker for another 15 minutes.



Cheese Cake

Ingredients:

- Cream cheese - 500g
- Butter cookies - 300g
- Eggs - 250g (approx 5)
- Sugar - 170g
- Butter - 120g
- 20% sour cream - 100g
- Potato starch - 40g
- Vanilla - 5g
- Strawberry syrup- 50ml

Directions:

Crush the cookies, add butter, one egg, and mix well. Grease the pot with butter; press the cookie mixture firmly to the bottom and up the sides of the pot. In a separate container blend together cheese, sour cream, potato starch, and vanilla. Separate the egg yolks from the whites. Beat the egg whites until foamy. Continuing to beat, gradually add sugar. Carefully combine the egg whites with cheese mixture and stir until homogeneous. Pour the mixture into the pot and level it off. Close the lid. Set the cooking temperature to 180-220°C and bake for 1 hour. Allow cheesecake to cool. Top with strawberry syrup before serving.



Sponge Cake with Almonds

Ingredients:

- 3 eggs
- 1 (marks $\frac{3}{4}$) measures of sugar
- 2 (marks $\frac{3}{4}$) measures of flour
- $\frac{1}{2}$ measure of olive oil
- 75g Of smashed almonds
- 2 bags of baking powder
- Butter

Directions:

Beat the eggs with the sugar, add the oil, flour, baking powder, almonds and beat all together. Put the mass in the container previously buttered. Set the cooking temperature to 180-220°C and bake for 1 hour.



Pineapple Cake

Ingredients:

- 4 small slices of syrup pineapple
- Syrup (liquid sweet)
- 1 $\frac{1}{2}$ measures of olive oil
- 1 pineapple yoghurt
- 3 measures of flour
- 1 bag of baking powder
- 4 eggs
- 2 measures of sugar
- Butter

Directions:

Beat the eggs in a bowl. Add the oil, sugar, baking powder, yoghurt, flour and beat everything. Put butter in the container, rubbing on the sides and the base. Put the syrup in the base of the container and place the 4 slices of pineapple as a base for the cake. Put the rest of the ingredients. Set the cooking temperature to 180-220°C and bake for 1 hour.



Banana Cake

Ingredients:

- 4 bananas
- 1 measure of sugar
- 2 eggs
- 125g Of butter
- 2 measures of flour
- 1 small spoon of baking soda
- 2 bags of baking powder
- ¼ measure of milk

Directions:

Beat the eggs in a bowl and add sugar, flour, baking soda, milk, and liquid butter. Beat everything together. Mash the bananas with a fork, add to the pot and mix. Put butter in the container, rubbing on the sides and the base. Put all the ingredients in the container. Set the cooking temperature to 180-220°C and bake for 1 hour.



Chocolate & Walnut Cake

Ingredients:

- 4 eggs
- 1 Yogurt
- 125g of chocolate
- 2 measures of sugar until mark ¾
- 1 measure of olive oil until mark ½
- 2 measures of flour until mark ½
- 1 bag of baking powder
- 100g of walnuts
- Butter

Directions:

Beat the eggs in a bowl. Add the sugar and beat until turns into a cream. Add the yoghurt. Add the oil and keep beating and next add the flour and the baking powder. Shred the nuts and add. Melt the chocolate in the microwave and mix everything. Put the mixture in the container previously dipped with butter. Set the cooking temperature to 180-220°C and bake for 45 minutes.



Sponge Cake with Lemon

Ingredients:

- 4 eggs
- 1 yoghurt
- 1 1/4 measure of olive oil
- 2 measures of sugar until mark $\frac{3}{4}$
- 3 measures of flour until mark $\frac{3}{4}$
- The graped lemon skin
- 1 bag of baking powder
- Powder cinnamon
- Butter



Directions:

Beat the eggs and add the yoghurt, the oil, the sugar, the graped lemon, the flour and the baking powder. Beat everything. Put some butter in the container and put the mass. Set the cooking temperature to 180-220°C and bake for 1 hour.

Egg Caramel Cream

Ingredients:

- ½ litre of milk
- 4 eggs
- 125g of sugar
- Syrup

Directions:

Boil the milk Beat the eggs and add the sugar. Add the milk and keep beating. Fill the mould of 18 cm of diametre with the syrup and add the milk-shake. Set the cooking temperature to 200°C and cook for 40 minutes.



Puff-Pastry Cake with Apples & Walnuts

Ingredients:

- 3 apples
- 50g of walnuts
- 1 bag of jelly
- 15g of sugar
- Puffy-pastry



Directions:

Put the puffy-pastry and give form to it in the base of the container. Peel the apples and cut them in thin slices. Cover the mass with the apples and the walnuts. Sprinkle the sugar. Set the cooking temperature to 180-220°C and bake for 1 hour. Let it cool down and cover with jelly. If you wish, you can cook the puffy pastry a bit before covering it with the apples. Extend the base over the container surpassing the borders around 3 cm. Bake for a further 20 minutes and serve.

Pear Pudding

Ingredients:

- ½ kg. Of pears
- 400g Of cream
- 1 and ½ measure of sugar
- Grated lemon
- ½ measure of lemon juice
- 5 eggs
- 2 measures of water
- Syrup



Directions:

Peel and cut the pears in slices. Put the water, pears, 50g. Of sugar, and lemon juice in the container. Set the cooking temperature to 100-120°C and boil for 15 minutes. Meanwhile, beat the eggs with 100g Of sugar and add the grated lemon and the cream. Drain the pears and mix with the base previously prepared. In a mould of around 18cm in diameter add the syrup, and mix all the ingredients. Fill the container with 2 measures of water. Add the steam rack accessory on top of the pot and adjust the cooking temperature to 200°C and steam for 40 minutes.

Baked Apples

Ingredients:

- 4 apples (golden type) of 150g
- ½ measure of water
- A spoon of sugar per apple
- A walnut of butter per apple

Directions:

Clean the apples with a wet rag.
Cut the extremes of of each apple.
Empty the upper part in the form
of a cone.



Put the water in the container and the apples. Fill the upper hollow of every apple with the sugar and the butter walnut. Set the cooking temperature to 180-220°C and bake for 1 hour.

CLEANING & MAINTENANCE

- Add vinegar to warm water, to assist with cleaning, if there are stubborn bits of food stuck to the pot.
- When cleaning, use a soft sponge, do not use any abrasive cleaning tensils, these will damage the non-stick coating in the pot.
- Do not use corrosive liquids or detergents for cleaning.
- Before storing, please clean and ensure the appliance is completely dry. Store the appliance in a dry, cool, well ventilated area.
- The glass lid is extremely fragile, please be careful when using this product that you do no drop, break smash or damage the lid in anyway.
- Always allow your Multi Cooker unit to cool before cleaning.
- Never pour cold water into warm non-stick heading pot.
- Never use metal utensils.
- Never immerse the outer unit in water or other liquids. Wipe clean with a damp cloth.

STORAGE

To store your appliance: unplug the power cord from the mains power supply and clean as above. Allow the appliance to dry fully. Store on a flat, dry level surface out of reach of children.

AFTER SALES SUPPORT

If the power cord is damaged, it **MUST** be replaced by a qualified electrician. If you need help using your Multi Cooker, please contact Giani Ltd:-

- Telephone: 0161 480 6204
- Email: info@gianiuk.co.uk
- Website: www.gianiuk.co.uk
(Replacement instruction manuals are available to download).

Product Guarantee (UK Only)

If your appliance ceases to function within 1 year from the date of purchase, the retailer will replace it free of charge, provided:

- You have not misused, neglected or damaged it.
- It has not been modified (except by Giani Ltd).
- It was not purchased second hand.
- It has not been used commercially.
- You have fitted a plug incorrectly.
- You can supply proof of purchase, indicating the price you paid and where and when the appliance was purchased.

This guarantee does not affect your statutory rights.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE APPLIANCE IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the appliance must **NOT** be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

**Are you having problems with your appliance?
Has something been damaged?
Do you require spare parts?**

Before returning this item to your place of purchase
Please contact Giani at:

Email - **info@gianiuk.co.uk**

Website - **www.gianiuk.co.uk**



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