

Joyoung



COOKBOOK

PC-50Z150-MS01 and PC-50Z150-TH01

Kind Reminder:

This is the recommended recipe and is only used for reference. Since actual ingredients have different varieties and flavors, the final result may differ.



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Steamed Pork Ribs with Rice Flour

Time

30 minutes

Servings

2 - 3 people

Ingredients

Pork Ribs	350g
Five-Spice Steamed Meat Powder	80g
Light Soy Sauce	10g
Cooking Wine	15g
Dark Soy Sauce	8g
Ginger Slices	10g
Green Onions (Chopped)	To taste
Water (for the inner pot)	250g

Steps

1. Prep the Ribs: Cut the ribs into chunks and wash them thoroughly with clean water until the blood is removed. Pat them dry with a paper towel.
2. Marinate: Place the ribs in a large bowl. Add the light soy sauce, cooking wine, dark soy sauce, and ginger slices. Mix well and let marinate for 15 minutes.
3. Coat: Add the five-spice steamed meat powder to the marinated ribs. Toss until each piece is evenly coated, then arrange them on a heat-proof plate.
4. Set up the Cooker: Pour 250g of water into the inner pot of the pressure cooker. Place a steaming rack inside, then set the plate of ribs onto the rack. Close the lid.
5. Cook: Select the "Steam" function. Use the "+" or "-" buttons to set the timer for 30 minutes, then press the "Start/Cancel" button to begin cooking.



Steamed Scallops with Garlic and Vermicelli

Time

9 minutes

Servings

1 - 2 people

Ingredients

Scallops	3 pcs	Light Soy Sauce	15g
Longkou Vermicelli	20g	Oyster Sauce	8g
Minced Garlic	20g	Hot Oil	10g
Millet Chili (Chopped)	5g	Chopped Green Onion	To taste
White Sugar	2g	Water (for inner pot)	200g
Chicken Essence	1g		

Steps

- 1. Clean the Scallops:** Remove the scallop meat from the shells, discard the viscera (dark bits), wash thoroughly, and keep half of each shell for plating.
- 2. Prep the Bases:** Soak the Longkou vermicelli in warm water ahead of time until soft. Finely chop the millet chilies.
- 3. Make the Garlic Sauce:** In a small bowl, combine minced garlic, chopped chili, sugar, chicken essence, light soy sauce, and oyster sauce. Pour the hot oil over the mixture and stir well to create the garlic sauce.
- 4. Assemble:** Add 200g of water and a steaming rack to the inner pot. Place the scallop shells on the rack. Layer the vermicelli under the scallop meat, then pour the garlic sauce over the top of each scallop. Close the lid.
- 5. Cook:** Select the "Steam" function. Adjust the time to 11 minutes using the "+/-" keys, then press "Start/Cancel."
- 6. Finish:** Once the cooking cycle ends, manually release the pressure. Open the lid, sprinkle with chopped green onions, and serve.



Braised Pork Ribs

Time

30 minutes

Servings

4 - 5 people

Ingredients

Pork Ribs (Chopped)	800g	Rock Sugar	20g
Light Soy Sauce	30g	Water	120g
Dark Soy Sauce	25g	Ginger Slices	20g
Cooking Wine	25g	Dried Chili Peppers	3 pcs
Scallions	15g	Chopped Green Onion	To taste

Steps

1. Parboil the ribs: Chop the ribs into pieces. Place them in a pot with cold water, a few slices of ginger, and a splash of cooking wine. Bring to a boil and cook for 2 – 4 minutes to remove blood and foam. Drain and rinse thoroughly with cold water.
2. Prep the scallions: Wash the small green onions and tie them into a knot.
3. Combine ingredients: Place all prepared ingredients and water into the inner pot of the pressure cooker. Stir well to ensure even coating and close the lid.
4. Pressure cook: Select the "Beef/Lamb" function. Use the "+" or "-" buttons to set the timer for 30 minutes, then press "Start/Cancel" to begin cooking.
5. Finish and serve: Once cooking is complete, manually release the pressure. Open the lid, stir well, sprinkle with chopped green onions, and serve.

Tips

1. The beef takes longer than pork, hence the 50-minute setting to ensure the meat is tender and falls off the bone.
2. Be careful when melting the sugar; if it burns, it will taste bitter. Keep the heat medium-low during step 2.



Braised Pork with Preserved Mustard Greens

Time

30 minutes

Servings

4 - 5 people

Ingredients

Pork Belly	400g	Light Soy Sauce	20g
Dried Preserved Mustard Greens	80g	Dark Soy Sauce	15g
Ginger Slices	15g	Oyster Sauce	10g
Garlic Slices	15g	Cooking Wine	20g
Dried Chili Peppers	5g	Rock Sugar	25g
Scallion Knot	1 pcs	Water	80g
Star Anise	2 pcs	Chopped Green Onion	To taste

Steps

1. Parboil the meat: Cut the pork belly into cubes. Place in a pot with cold water, cooking wine, and ginger slices. Boil for 2 – 4 minutes to remove impurities. Drain and rinse with cold water.
2. Prep the greens: Soak the Meigan Cai in water for 30 minutes. After soaking, squeeze out the excess water.
3. Combine: Place the pork belly, Meigan Cai, ginger, garlic, dried chilis, scallion knot, star anise, light and dark soy sauce, oyster sauce, cooking wine, rock sugar, and water into the pressure cooker liner. Stir well and close the lid.
4. Pressure cook: Select the "Chicken" function. Use the "+" or "-" buttons to set the time to 30 minutes, then press "Start/Cancel."
5. Serve: Once finished, manually release the steam. Open the lid, stir everything together, sprinkle with chopped green onions, and enjoy.

Tips

1. You can increase or decrease the cooking time based on how tender you like the pork belly.
2. Make sure to rinse the Meigan Cai well after soaking to remove any grit or excess salt.



Beef Rendang

Time

260 minutes

Servings

4-5 people

Ingredients

Beef Rib Finger (cut into 1*1 inch cubes)	750g	Vegetable Oil	1 tbsp
Chopped Onion	1 cup	Rendang Curry Paste	30g
Minced Ginger	1 tbsp	Water	1/2 cup
Minced Garlic	1 tbsp	Full-Fat Coconut Milk	1 cup
Small Chili	1 pcs	Shredded Coconut	2 tbsp

Steps

1. Add a small amount of vegetable oil to a wok. Once the oil is hot, add the vegetables and stir-fry.
2. Add the Padang curry paste and continue stir-frying. Cook for 3 minutes.
3. Pour the sauce into the inner pot. Add the beef rib fingers and 1/2 cup of water, then cook for another 4 - 5 minutes until the liquid has fully reduced. Add the coconut milk and mix well.
4. Select the "Slow Cook Low Temp" function, set the cooking time to 4 hours, then press "Start".
5. When the program is complete, open the lid and check the consistency of the sauce. For a thicker sauce, select the "Open Lid Cooking" function and let the sauce reduce with the lid open for 5 minutes, or until it reaches the desired consistency. Please note that the sauce will thicken further as it cools.
6. Garnish with shredded coconut and serve over steamed rice.



Braised Beef Stew

Time

260 minutes

Servings

4-5 people

Ingredients

English Cut Beef Shot Ribs	1kg	Salt Reduced Chicken Stock	1 cup
Vegetable Oil	2 tbsp	Low-Sodium Soy Sauce	1/4 cup
Red Onion	1 pcs	Kimchi	1/4 cup
Carrot	1 pcs	Gochujang	2 tbsp
Minced Garlic	1 tbsp	(optional)	
Minced Fresh Ginger	1 pcs	Brown Sugar	1/4 cup
Flour	1/4 cup	Kosher Salt and Freshly Ground Pepper	

Steps

1. Sear the beef short ribs in batches in a wok. Remove the seared beef short ribs and set aside.
2. Add the onion, carrot, minced garlic, and grated ginger to the wok. Stir-fry for 5 minutes.
3. Add the flour and stir-fry until it is fully combined with the ingredients.
4. Pour the chicken stock and light soy sauce into the inner pot. Add the beef short ribs and the sauce mixture from Step 2.
5. Add the slab sugar, season with salt and pepper, then mix well.
6. Make sure the beef short ribs are fully immersed in the sauce, then select the "Slow Cook High Temp" function.
7. Set the cooking time to 8 hours and press "Start". When the program is complete, open the lid, remove the food, and serve.

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