

Joyoung



COOKBOOK

PC-18F560L-MS01 and PC-18F560L-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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Walnut Kernel Porridge

Time

120 minutes

Servings

3 - 4 people

Ingredients

Walnut Kernels	30g
Glutinous Rice	140g
Water	1280g

Steps

1. Prep the Walnuts: Stir-fry the walnut kernels until cooked/fragrant, then crush them into small pieces and set aside.
2. Combine Ingredients: Wash the glutinous rice thoroughly and place it into the inner pot of the rice cooker. Add water until the total weight reaches 1420g (140g rice + 1280g water). Add the crushed walnuts and close the lid.
3. Set the Cooker: Select the "Baby Congee" function and press the "Start/Long Press to Cancel" button to begin cooking.
4. Finish: Once the cooking cycle is complete, open the lid, stir evenly, and serve.



Morel Mushroom Chicken Soup

Time

120 minutes

Servings

3 - 4 people

Ingredients

Free-range Chicken	600g
Dried Shiitake Mushrooms	4 (approx. 76.8g)
Morel Mushrooms	10g
White Radish	200g
Cooking Wine	15g
Curry Roux/Block	6g
Red Dates	6 pcs (approx. 28.79g)
Goji Berries	2g
Water	1400g

Steps

- 1. Soak Mushrooms:** Clean the morel mushrooms and dried shiitake mushrooms, then soak them in water for half an hour.
- 2. Blanch the Chicken:** Cut the chicken into chunks. Place them in a pot with cold water, a splash of cooking wine, and ginger slices. Bring to a boil to remove the foam/scum, then remove the chicken and wash it clean for later use.
- 3. Prep the Radish:** Peel the white radish and cut it into irregular chunks (roll-cut method).
- 4. Combine:** Place all ingredients into the inner pot of the rice cooker. Add salt, ginger slices, red dates, and water. Stir slightly and close the lid.
- 5. Set the Cooker:** Select the "Soup" function and press the "Start/Long Press to Cancel" button to begin cooking.
- 6. Finish:** Once the cooking is finished, open the lid and stir evenly. Sprinkle the goji berries on top and serve.



Quinoa and Five-Grain Rice

Time

65 minutes

Servings

3 - 4 people

Ingredients

Rice	200g
Tri-Color Quinoa	30g
Brown Rice	80g
Oat Groats	80g
Corn Kernels	30g
Water	672g

Steps

1. Soak the Grains: Soak the oat groats and brown rice for 3 - 4 hours.
2. Rinse and Combine: Add the white rice, tri-color quinoa, soaked brown rice, soaked oat groats, and corn kernels into the inner pot. Rinse them clean. Add water until the total weight reaches 1092g (420g grains + 672g water), then close the lid.
3. Set the Cooker: Select the "Multi Grain" function and press the "Start/Long Press to Cancel" button to begin cooking.
4. Finish: Once the cooking cycle is complete, open the lid, fluff the rice to stir evenly, and serve.



Rich Braised Pork

Time

30 minutes

Servings

3 - 4 people

Ingredients

Pork Belly	350g	Star Anise	1
Dried Shiitake Mushrooms	25g	Cinnamon Stick	3g
Small Bok Choy	80g	Bay Leaves	2 (5g)
Onion	100g	Green Onion Knot	10g
Rock Sugar	15g	Light Soy Sauce	20g
Pixian Bean Paste	25g	Dark Soy Sauce	20g
Cooking Wine	15g	Chopped Green Onion	As needed
Water	350g		

Steps

1. Prep the Greens: Blanch the small bok choy in boiling water, drain, and set aside.
2. Prep the Pork: Wash the pork belly, pat dry, and cut into small cubes.
3. Prep Aromatics: Dice the onion. Soak the dried shiitake mushrooms in warm water until soft, wash clean, and dice.
4. Sauté: Heat oil in a wok. Add the pork belly cubes and stir-fry until the fat renders out , then remove the pork. Leave the oil in the wok (add more if needed), sauté the diced onions until slightly caramelized, then add the diced mushrooms and stir-fry briefly. Turn off the heat and transfer everything into the rice cooker inner pot.
5. Combine: Add the sautéed pork cubes into the inner pot along with the star anise, cinnamon, bay leaves, green onion knot, rock sugar, light soy sauce, dark soy sauce, cooking wine, and water. Stir everything together and close the lid.
6. Set the Cooker: Select the "Steam" function and press the "Start/Long Press to Cancel" button to begin cooking.
7. Serve: Once cooking is finished, serve the braised pork over a bowl of steamed rice, garnish with the blanched bok choy, and enjoy yourself.



Braised Duck in Soy Sauce

Time

30 minutes

Servings

3 - 4 people

Ingredients

Duck Meat	500g
Soybean Paste	20g
Perilla Leaves	30g
Light Soy Sauce	10g
Dark Soy Sauce	10g
Oyster Sauce	10g
Huadiao Wine	15g
Ginger Slices	10g
Garlic Cloves	20g
Vegetable Oil	15g
Water	450g

Steps

1. Prep the Duck: Wash the duck meat clean and cut into bite-sized chunks.
2. Sauté Aromatics: Heat oil in a pan. Sauté the ginger slices and garlic until golden brown, then remove and set aside. In the same pan, stir-fry the duck meat until the fat renders out. Add the soybean paste, light soy sauce, dark soy sauce, oyster sauce, and Huadiao wine, stir-frying until fragrant.
3. Combine: Transfer the duck into the rice cooker inner pot. Add water, the sautéed ginger and garlic, and 10g of the perilla leaves. Close the lid.
4. Set the Cooker: Select the "Steam" function and press the "Start/Long Press to Cancel" button to begin cooking.
5. Add Remaining Perilla: When the timer shows 5 minutes remaining, open the lid and add the remaining 20g of perilla leaves, then close the lid to finish.
6. Finish: Once the cooking cycle is complete, open the lid, stir evenly, and serve.

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