

Joyoung



COOKBOOK

RC-18N6U-MS01 and RC-18N6U-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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Congee (Rice Porridge)

Time

45 minutes

Servings

2 - 3 people

Ingredients

Rice	140g
Water	1040g

Steps

1. Put the washed rice into the inner pot, add water until the total weight reaches 1180g (a rice-to-water ratio of approximately 1:6.5), and close the lid.
2. Select the "Congee" function, then press the "Start/Long Press to Cancel" button to begin cooking.
3. After cooking is finished, open the lid, stir evenly, and serve.



Chicken Curry Rice

Time

53 minutes

Servings

3 - 4 people

Ingredients

Rice	2 cups (420g)
Chicken Breast	100g
Carrots	80g
Potatoes	80g
Onion	80g
Curry Roux/Block	80g
Water	416g
Ginger (shredded)	5g
Light Soy Sauce	10g
Cooking Oil	10g
Chopped Green Onions	2g

Steps

1. Wash and dice the chicken breast. Blanch it in boiling water, then remove and rinse clean. Peel and dice the carrots and potatoes. Wash and dice the onion. Cut the curry blocks into small pieces and set aside.
2. Wash the rice and place it in the inner pot. Add water until the total weight of rice and water reaches 696g (approx. 280g rice + 416g water). Layer the chicken, carrots, potatoes, onions, curry pieces, and shredded ginger on top of the rice. Add the light soy sauce and vegetable oil, then close the lid.
3. Select the "White Rice" function key, then press the "Start/Long Press to Cancel" button to begin cooking.
4. Once cooking is complete, open the lid and stir everything evenly. Garnish with chopped green onions and serve.



Sausage & Seasonal Vegetable Rice

Time

53 minutes

Servings

2 - 3 people

Ingredients

Rice	280g (2 cups)
Chinese Sausage	50g
Green Pea	50g
Shiitake Mushroom	50g
Corn Kernel	50g
Carrot	50g
Water	416g
Light Soy Sauce	15g
Oyster Sauce	20g
Cooking Oil	10g
Salt	3g
Chopped Green Onions	2g

Steps

1. Slice the Chinese sausage and shiitake mushrooms. Peel and dice the carrots. Wash the green peas and corn kernels, then drain.
2. Wash the rice and place it in the inner pot. Add water until the total weight reaches 696g (280g rice + 416g water). Add the light soy sauce, oyster sauce, cooking oil, and salt, then stir well. Layer the sausage slices, mushroom slices, diced carrots, green peas, and corn on top of the rice. Close the lid.
3. Select the "White Rice" function key, then press the "Start/Long Press Cancel" button to begin cooking.
4. Once cooking is finished, open the lid and stir everything evenly. Garnish with chopped green onions and serve.



Sichuan Poached Pork Slices

Time

10 minutes

Servings

1 - 2 people

Ingredients

Pork Tenderloin	500g	White Pepper	To taste
Bok Choy	80g	Light Soy Sauce	15g
Soybean Sprouts	80g	Minced Garlic	20g
Dried Chillies	6g	Sichuan Peppercorns	2g
Pixian Bean Paste	10g	White Sesame Seeds	2g
Hot Pot Base	40g	Chopped Green Onions	5g
Ginger Slices	6g	Hot Oil	40g
Green Onion Segments	15g	Water	50g
Garlic Cloves	20g	Coriander	5g
Salt	3g		

Steps

1. Slice the pork tenderloin and blanch it in water to clean. Cut the garlic cloves in half and cut the dried chillies into segments.
2. Place the soybean sprouts, bok choy, pork slices, bean paste, hot pot base, ginger slices, green onion segments, halved garlic cloves, salt, white pepper, light soy sauce, and water into the inner pot. Stir slightly and close the lid.
3. Select the "Steam" function key. Use the "+" and "-" keys to set the time to 10 minutes, then press the "Start/Long Press Cancel" button to begin cooking.
4. After cooking is finished, open the lid. Add the dried chili segments, minced garlic, Sichuan peppercorns, white sesame seeds, and chopped green onions on top. Pour the hot oil over these aromatics, garnish with cilantro, and serve.

Tips

1. Be careful when pouring the hot oil in step 4 — it should sizzle to release the fragrance of the spices!



Black Rice, Lily, and Longan Congee

Time

90 minutes

Servings

3 - 4 people

Ingredients

Red Beans	30g
Peanuts	80g
Glutinous Rice	70g
Black Rice	40g
Dried Lily Bulbs	20g
Glutinous Rice Balls	100g
Rock Sugar	40g
Water	1280g

Steps

1. Pre-soak the red beans, glutinous rice, and black rice in water for 4 – 5 hours. Soak the dried lily bulbs for 1 hour.
2. Add the red beans, peanuts, glutinous rice, black rice, lily bulbs, rock sugar, and water into the inner pot, then close the lid.
3. Select the “Porridge” function key. Use the “+” and “-” keys to set the time to 90 minutes, then press the “Start/Long Press Cancel” button to begin cooking.
4. When the timer shows 30 minutes remaining, open the lid and add the small glutinous rice balls. Stir evenly and close the lid to continue cooking.
5. Once cooking is finished, open the lid, stir evenly, and enjoy.

Tips

1. If you prefer a less sweet version, you can reduce the rock sugar to 20g – 30g. The long soaking time for the beans and black rice is key to getting that perfectly soft, creamy texture!



Cola Chicken Wings

Time

30 minutes

Servings

3 - 4 people

Ingredients

Chicken Wings	500g
Cola	200g
Dark Soy Sauce	10g
Light Soy Sauce	20g
Cooking Wine	15g
Oyster Sauce	15g
Salt	1.5g
Ginger Slices	10g
Cooking Oil	20g
Chopped Green Onions	2g

Steps

1. Make two shallow slits on one side of each chicken wing. Place them in a pot with cold water, a few ginger slices, and a splash of cooking wine. Bring to a boil, then remove the wings and rinse them clean with cold water.
2. Place the chicken wings, light soy sauce, dark soy sauce, cooking wine, oyster sauce, salt, cooking oil, ginger slices, and cola into the inner pot. Stir well to combine.
3. Select the "Steam" function key and set the time to 30 minutes.
4. Using the "+" and "-" keys, ensure the timer is at 30 minutes, then press the "Start/Long Press Cancel" button to begin cooking.
5. Once cooking is complete, open the lid and stir well to coat the wings in the thickened sauce. Garnish with chopped green onions and white sesame seeds (optional, though shown in the picture) and serve.

Tips

1. The slits in the wings are key—they help the cola and soy sauce penetrate deep into the meat for maximum flavor!



ABC Soup

Time

120 minutes

Servings

4 - 6 people

Ingredients

Pork Ribs		500g (or chicken carcass/thighs)
Carrot		1 large
Potato		2 medium
Tomato		2 large
Onion		1 large
Sweet Corn		1
Water		1.2L to 1.5L
Seasoning		1 tsp (adjust to taste)

Steps

1. Prep the Meat

Blanch the pork ribs in boiling water for 2 - 3 minutes to remove impurities. Rinse them under cold water until clean. This ensures your soup stays clear rather than cloudy.

2. Prep the Vegetables

- Peel the carrots and potatoes; cut them into chunks.
- Cut the tomatoes into wedges (keeping the skin on helps them hold shape, but you can peel them if you prefer).
- Peel the onion and cut it into quarters.
- Chop the corn into segments.

3. Place the ribs and all the vegetables into the Joyoung inner pot. Pour in the water.

4. Settings

- Select the "Porridge" function.
- Set the timer to 90 minutes (if you like your potatoes very soft and melted, go for 120 minutes).
- Press "Start" button.

5. Finish

Once the timer goes off, open the lid and add the salt and white pepper. Give it a gentle stir. Let it sit on the "Keep Warm" mode for another 5 - 10 minutes to let the seasoning fully meld.

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