

 **TurboTronic**
Kitchen Electronics

CookPro 51

MULTI COOKER
TT-MC51



Cookbook

Congratulations on purchasing your Multi Cooker.

With this recipe book, you will discover and taste the true possibilities of your new appliance. You'll be amazed at how quick and easy these recipes are to prepare. We're confident you'll find cooking with your new Multi Cooker fast, easy and, above all, fun.
Happy Cooking!



More than 50 micro-control programs.

51

Micro-Control Programs

8

Automatic
Cooking
Programs

42

Manual
Control
Programs

1 DIY Function

- 1 DIY function : user can adjust the temp and cooking time by themselves
- 8 default cooking programs: rice, rice crust, porridge, pizza, cake, yogurt, fast cook, slow cook
- 42 combination programs: 6 cooking mode (steam, stew, fry, bake, soup, pilaf) & 7 food material (beef, mutton, pork/meat, fish/seafood, chicken, carrot, vegetables), so user can choose steam beef, steam fish, fry chicken, etc.



A close-up photograph of a white bowl filled with a clear, golden-brown soup. Several yellow dumplings with visible fillings are floating in the soup. There are also sliced mushrooms, green onions, and other vegetables. A silver spoon is partially submerged in the soup, resting against the dumplings.

Clear Soup

Ingredients

2 whole peeled carrots, cut into pieces
1 whole peeled onion, cut into pieces
3 branches celery, cut into pieces
1 clean unpeeled tomato, cut into pieces
1 whole peeled turnip, cut into pieces
2 chicken breasts, cut into pieces
1 bone beef knee
1 bone cured ham
2L water
Salt

Directions

1. Put the water and all the ingredients into the pot.
2. Press the "COOKING MODE" key, then press the "MENU" key to select "SOUP" function, press "COOKING MODE" key to select "CARROTS". Then press START.
3. Stir two or three times during cooking.

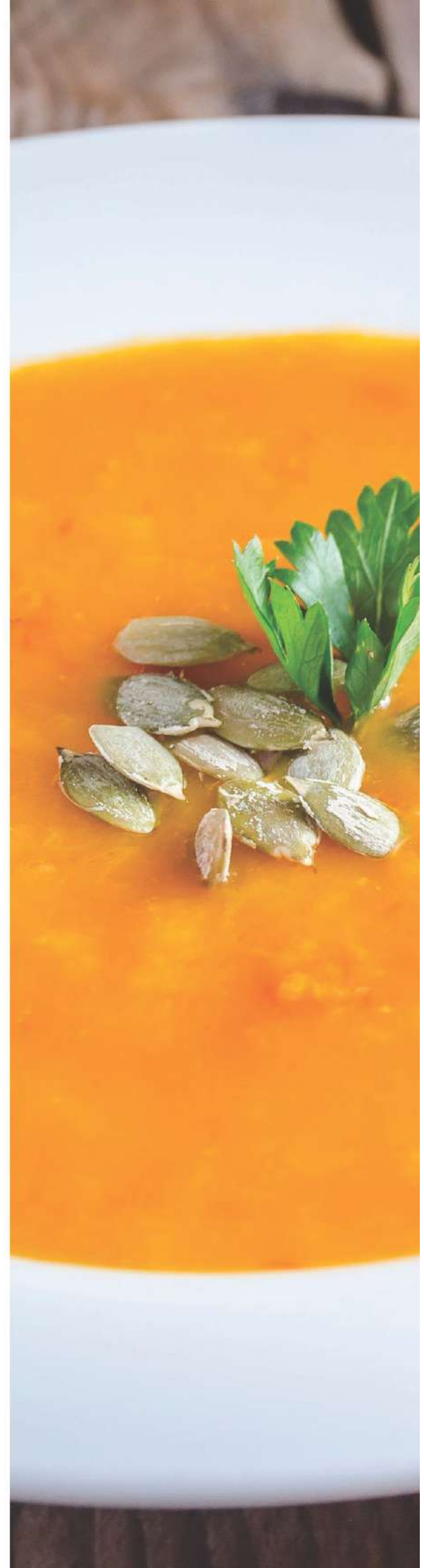
Pumpkin cream


Ingredients

500g peeled and cut pumpkin
2 peeled and cut leeks
2 peeled and cut potatoes
1/4 measure of olive oil
30g butter
1/4 measure of milk cream
1L water
Salt

Directions

1. Put the olive oil, the butter and the leek into the pot.
2. Press the "COOKING MODE" key, then press the "MENU" key to select "SOUP" function, press "COOKING MODE" key to select "VEGETABLES". Then press START.
3. After 5 minutes add the potatoes and the pumpkin.
4. After 3 minutes add the salt and water.
5. Stir two or three times during cooking.
6. When there are 3 minutes left add the milk cream and leave the liquid to reduce itself.
7. Whip the cream as you like.





Chicken wings with honey and lemon

Ingredients

1kg chicken wings
1 grated lemon skin
1/4 measure of lemon juice
1 measure of bee honey
1 small spoon powdered cinnamon
2 small spoon of soya sauce

Directions

1. Prepare the sauce mixing all ingredients.
2. Put the wings in the sauce in 4 - 5 hours, then put into inner pot
3. Press the "COOKING MODE" key, then press the "MENU" key to select "BAKE" function, press "COOKING MODE" key to select "CHICKEN", adjust the cooking time to be 20 minutes. Then press START.
4. Stir two or three times during cooking.

Miso Salmon with Orange and Fennel

Ingredients

4 salmon fillets
1/2 measure of olive oil salt and pepper
2 tbsp miso paste
1 tbsp honey
2 tbsp sake
1/2 tsp grated fresh ginger
1/2 orange
1 bulb fennel (with fronds)

Directions

1. Marinate the salmon with the salt, pepper, miso paste, honey, sake and ginger at least 1 hour or overnight in the refrigerator.
2. Thinly slice the orange (you can keep the peel on) and thinly slices the fennel bulb.
3. Put the oil into the pot.
4. Press the "COOKING MODE" key, then press the "MENU" key to select "FRY" function, press "COOKING MODE" key to select "SEAFOOD", adjust the cooking time to be 10 minutes. Then press START.
5. Place the marinated salmon into the pot, no need to close the cooker lid. Flip the salmon now and then, to avoid burnt.
6. When the salmon is almost finish, put the orange slices and fennel slices into pot to cook seconds.





Steamed Fish

Ingredients

2 fishes of 300 gr.

1 potato

1 carrot

Salt

Pepper

Water

Directions

1. Clean the fishes and season with salt and pepper.
2. Peel and cut the potatoes. Cut the carrot in slices.
3. Put 2-3 measures of water in the pot, put the ingredients in the steamer, then put the steamer in the pot.
4. Press the "COOKING MODE" key, then press the "MENU" key to select "STEAM" function, press "COOKING MODE" key to select "seafood", then press START..

Spanish Potato Omelette

Ingredients

450g potatoes (cut thin)
450g onion cut in very thin slices
5 eggs
1/2 spoon of salt
1/2 measure of olive oil

Directions

1. Put the potatoes , oil and the onion into the pot, close the lid.
2. Press the "COOKING MODE" key, then press the "MENU" key to select "BAKE" function, press "COOKING MODE" key to select "VEGETABLE", then press START.
3. Stir two or three times during cooking.
4. After 15 minutes, add the beaten eggs and mix gently.





Grilled Beef

Ingredients

2 Tbsp. sake (rice wine)
3 Tbsp. soy sauce
1-1/2 Tbsp. sugar
2 tsp. red chili pepper paste
1 Tbsp. onion, grated
1/2 tsp. garlic, grated
1/4 tsp. ginger, grated
1/8 tsp. ground black pepper
0.6 lb. beef
1 Tbsp. potato starch
1 tsp. dark sesame oil
1 tsp. vegetable oil

Directions

1. In a small pan, add sake, soy sauce, sugar, pepper paste, onion, garlic, ginger and black pepper. Bring to a boil over medium heat. Remove from heat and set aside to cool.
2. Slice beef against the grain to 1/8-1/4 inch slices.
3. In a plastic bag, add sliced beef, potato starch and half the amount of sauce from step 1. Distribute starch and sauce with fingers over the bag and marinate for 15 minutes to up to one hour.
4. Press the "COOKING MODE" key, then press the "MENU" key to select "FRY" function, press "COOKING MODE" key to select "BEEF", adjust the cooking time in 5 minutes, then press START.
5. Put the sesame oil and vegetable oil into the pot, then put the marinated beef into pot to fry 1 minute, then flip the meat and cook for another 1 seconds or until browned on both sides.
6. Distribute cooked beef on a dish, drizzle remaining sauce from step 1 .

Deep-fried Onion Rings

Ingredients

1L vegetable oil
3 eggs
1/4 cup heavy cream or water
3 large yellow onions
2-1/3 cups soy flour
2 tsp. salt
1 tsp. black pepper
1 tsp. garlic powder
1 tsp. poultry seasoning

Tool: fry basket

Directions

1. Put the oil into the pot, press the "COOKING MODE" key, then press the "MENU" key to select "FRY" function, press "COOKING MODE" key to select "CARROT", then press START..
2. At the meantime, in a medium bowl, mix the eggs and cream to make an egg wash. In a separate larger bowl, mix the breading ingredients together.
3. Peel and slice the onions in thick slices and carefully separate the rings.
4. Dip individual onion rings in the breading, then the egg wash, and then back in the breading again, making sure to coat well.
5. Pat off any excess breading and carefully place into the fry basket.
6. After 10 minutes, open the cooker cover lid, put the fry basket with rings into the oil, fry until golden brown and crispy, just 2 to 3 minutes. **(No need to close the cover lid during deep fry.)**
7. Remove and drain on paper towels.





Banana Cake

Ingredients

4 bananas
1 measure of sugar
2 eggs
125g butter
2 measures of flour
2 bag of baking powder
1 small spoon of baking soda
1/4 measure of milk

Directions

1. Beat the eggs in a bowl and add sugar, flour, baking soda, milk, and liquid butter. Beat everything together.
2. Mash the bananas with a fork, add to the bowl and mix.
3. Put butter in the pot, rubbing on the sides and the base.
4. Put all the ingredients in the pot.
5. Press the "MENU" key, select "CAKE" function. Then press START.

Yoghurt

Ingredients

500ml Pure milk,

50ml Plain yoghurt (Plain yoghurt is to be used as microbial strain, so it must be plain yoghurt) sugar or honey.

Tool: yoghurt cup set.

Directions

1. Pour the pure milk into the cups, then add yoghurt and cover the cup.
2. Place the cups in the pot and close the lid.
3. Press the "MENU" key, select "YOGHURT" function. Then press START.

NOTE: The well-down yoghurt is congealed, having a smooth, gleaming surface with milk fragrance. You can add sugar and honey as your favors.





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