

Pressure Cooker Recipes



Assam Pedas Fish Head

Assam Pedas Fish Head Ingredients

800 gms	Fish head
200 gms	Averhoa bilimbi (belimbing buluh) sliced
1	Tomato-wedged
5 pcs	Lady's fingers
4 stalks	Kesum leaves (daun fesum)
1	Ginger flower (bunga kantan) cut into half
5 tbsp	Oil
60 gms	Assam puree
300 ml	Water

Assam Pedas Fish Head Pounded Ingredients

150 gms	Shallots
1tbsp	Grounded dried chilli
3	Fresh red chilli
2 stalks	Lemon grass
50 gms	Shrimp paste (belacan)
10 gms	Fresh turmeric
2 slices	Galangal

Assam Pedas Fish Head Seasonings

3 tsp	Sugar
¼ tsp	Salt
1 pc	Fish cube

Assam Pedas Fish Head Garnishing

Daun kesum
Ginger flower

Assam Pedas Fish Head Method

1. Place oil, pounded ingredients and bilimbi (belimbing buluh) into non stick pot.
2. Cover and touch STEW for P-10.
3. Open cover, add in all remaining ingredients.
4. Touch OPTIONAL PRESSURE for P-6.
5. Garnish and serve.

Pasta Dish Ingredients

200 gms	Pasta (spirals, shells, twist or ribbons)
1.8 litre	Water
1 tsp	Salt
1tbsp	Olive oil

Pasta Dish Meatballs

250 gms	Minced beef / chicken
1 tsp	Fresh sage - chopped
1 tsp	Cornflour
1 tbsp	Soy Sauce

Pasta Dish Sauce

2 tsp	Garlic - minced
1	Onion - chopped
100 gms	Button mushroom
1	Tomato - remove seeds and chopped
2 pcs	Fresh sage or dry bay leaves
500 gms	Spaghetti sauce
½ tsp	Grounded black pepper
1 tsp	Soy Sauce
1 tsp	Salt
2 tsp	Sugar (adjust)
1 tsp	Italian seasonings
3 tsp	Olive oil

Pasta Dish Topping

Grated parmesan cheese

Pasta Dish Method

1. Place pasta ingredients into non stick inner pot.
2. Cover and touch OPTIONAL PRESSURE P-6.
3. Release pressure intermittently and drain pasta.
4. Coat with 1 tsp olive. Set aside.
5. Place all sauce ingredients and meat balls into non stick inner pot.
6. Cover and touch STEW P-10.
7. Release pressure.
8. Pour sauce over pasta and top with grated cheese.

Remarks:

If pressure is not released immediately, pasta will become too soft. For spaghetti, adjust time accordingly.

Pasta Dish



SHARP PRESSURE COOKER (KQA60RD)



SPECIFICATIONS

Model	KQ-A60-RD
Rated voltage	220V~240V~50Hz
Rated power	980W
Rated capacity	6.0L
Diameter	22cm
Rated steam pressure	70kPa
Limited pressure	90kPa
Keeping temperature	65~80°C
Pressure retaining time	0~99 min

SHARP

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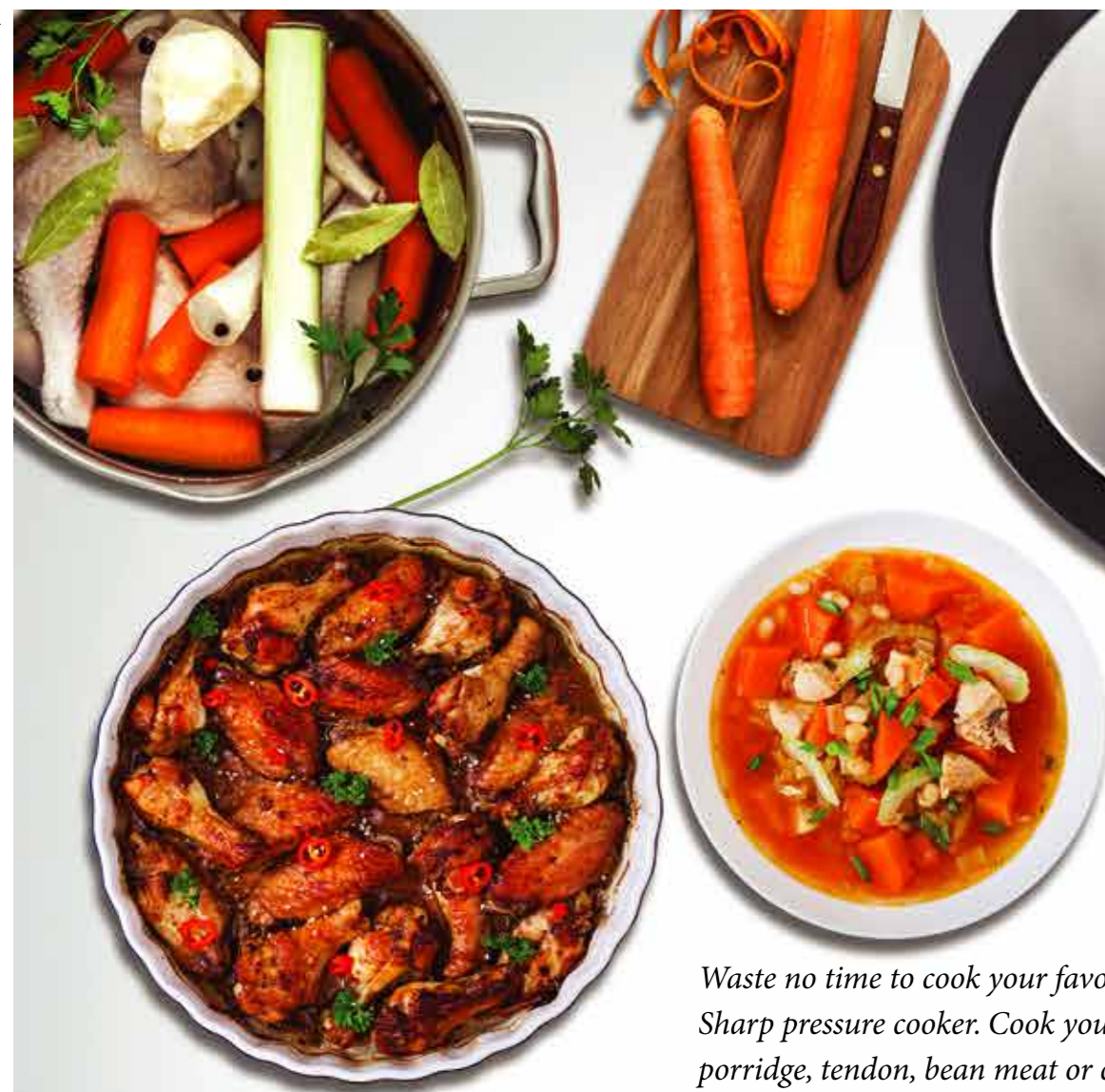
SHARP

Twin Pots Pressure Cooker

Turn up the heat!
Fast, Convenient & Dependable



210mm



Waste no time to cook your favourite stew or soup with Sharp pressure cooker. Cook your favourite rice, soup, porridge, tendon, bean meat or chicken stew in less time now with special stew cooking mode. Thus the pressurize steam helps to cook the food evenly where it keep inside the pot which resulting faster time of cooking. Sharp pressure cooker also comes with self-set pressure maintaining period within 0 to 99 minutes and a special correct cover switch where the pressure cooker will not work without correctly closing the cover.

Innovative intelligent boil cooking

Sharp pressure cooker is an innovative creation where it has intelligent boil cooking without overflowing feature.

Comes with Pressure Cooker recipe book.

Various of our favourite Malaysian foods now can be cook faster and easier with the multiple cooking functions of this pressure cooker.



210mm



This pressure cooker cover is removable, makes cleaning a lot easier!



Double inner pots – nonstick pot and stainless steel pot

With 6L capacity, the pressure cooker comes with super –thick aluminium alloy double inner pot – non-stick pot & stainless steel pot.



Cooking Functions

Rice, Soup, Porridge, Tendon/ Bean, Meat/ Chicken, Stew Cooking Function.



Control Panel

- Self-set pressure maintaining period within 0~99 minutes.
- Special stew cooking mode.
- 24-hour preset.
- Keep warm function.

209mm

Pressure Cooker Recipes



Cabbage Rolls

Cabbage Rolls Ingredients

1 medium size Cabbage (whole) about 1.2 kg
300 gms Water

Cabbage Roll Filling

5 pcs Dried mushroom - soaked and sliced
150 gms Straw mushroom - Sliced
20 gms Shredded cabbage
140 gms Shredded carrot
100 gms Glass noodle (soaked)
2 tbsp Dried prawns (soaked & pounded)
1 tsp Chopped garlic
2 tbsp Oil

Cabbage Rolls Seasoning

2 tbsp Oyster sauce
1 tbsp Soy sauce
¼ tsp Salt
½ tsp Sugar
1 tsp Ginger juice
½ tsp Pepper
½ tsp Sesame oil

Cabbage Rolls Stock

200 gms Water or chicken stock
2 tsp Cornflour
¼ tsp Salt

Cabbage Rolls Method

1. Place whole cabbage into non stick pot and fill-up water.
2. Touch OPTIONAL PRESSURE P-7.
3. Remove 12 pcs outer leaves and set aside.
4. Slice thinly the remaining cabbage and weigh 200 gms.
5. Place oil, dried prawns and garlic into non stick pot.
6. Top with all vegetable, loosened glass noodles and seasonings.
7. Cover and touch STEW for P-10.
8. Release pressure and stir well.
9. Divide filling into 12 portions and wrap with cabbage.
10. Place cabbage rolls back into non stick pot. Pour in stock.
11. Touch OPTIONAL PRESSURE for P-3.
12. Remove and serve.



Chicken Rice and Stewed Chicken

Stewed Chicken Ingredients

1 Whole chicken (approx. 1.5 kg)
2 stalks Spring onions
3 slices Ginger
1 pc Pandan leaf
1½ tsp Salt
600 ml Water

Stewed Chicken Method

1. Rub chicken with salt. Stuff remaining ingredients into chicken.
2. Place chicken into stainless steel pot with water and remaining salt.
3. Touch MEAT/CHICKEN P-15.
4. Remove chicken and rub with sesame oil. Set aside.
5. Reserve stock for rice.

Chicken Rice Ingredients

500 gms Fragrant rice
6pcs Garlic-smashed
500 ml Chicken stock
1 pc Pandan leaf
1 tbsp Butter
1 tbsp Oil

Spring Onion / Coriander Sauce

2 stalks Coriander leaves - chopped
1 stalk Spring onion - chopped
3 tbsp Ginger sauce
2 tbsp Brown shallots oil
½ tsp Salt
½ tsp Sugar
1 tsp Sesame oil

Chicken Rice Method

1. Place butter, oil, pandan leaf and garlic into non stick pot.
2. Cover and touch STEW for P-10
3. Release pressure add in rice and stock and stir well.
4. Cover touch RICE P-10.
5. Keep warm for 10 mins.
6. Serve hot with chicken.