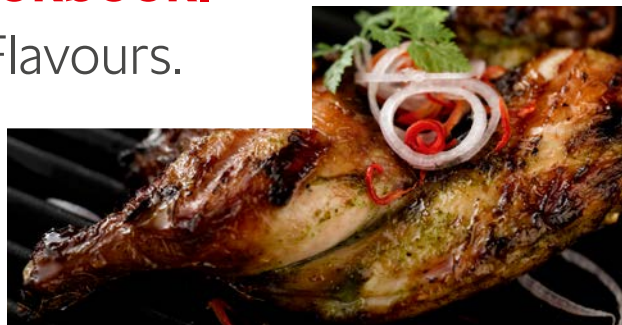




iCombi® Pro Cookbook.
Southeast Asian Flavours.





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Quick, simple, delicious.

Cooking with RATIONAL.

Dear Chef,

Congratulations on picking up this handy Southeast Asian cookbook, your guide to sustainable kitchen operation has now begun. RATIONAL, the chefs' company, absolutely understands commercial kitchens. Our aim is to improve your life as a chef by offering benefits. RATIONAL's iCombi Pro is your reliable assistant that always prepares your food exactly the way you want it, inspires you and relieves you of tiresome routines. The iCombi Pro can replace almost all the appliances found in traditional kitchens. It can grill, roast, bake and steam in just one square meter, saving space and investment cost while reducing the use of raw materials, time, energy and water.

This Southeast Asian cuisine cookbook is specially developed by our National Corporate Chef with his in-depth knowledge of Southeast Asia cuisine. Comprehensive research and development work has been done to achieve the optimum cooking pathway in the iCombi Pro. Popular dishes like Indonesian Ayam Betutu, Malaysian Beef Rendang, Singapore Chili Crab and Thai Tord Mun Pla are presented here.

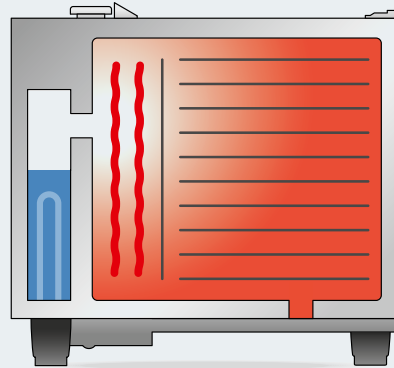
RATIONAL is always there for you. Our comprehensive after-sales services ensure that you receive the maximum possible benefits from your investment right from the start and continues through the entire product life. For more information, visit rational-online.com. Please do not hesitate to call us at +65 6809-5850 or email us at info@rationalonline.sg to find out more about RATIONAL CookingLive, Academy RATIONAL and ConnectedCooking.

Steam, convection, combination.

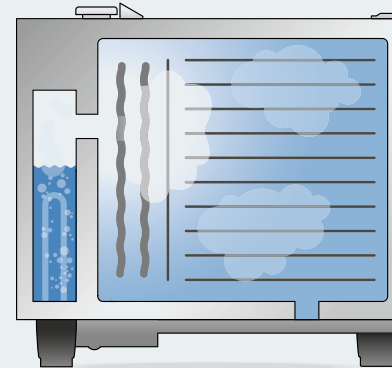
So you can cook the way you want to.

➔ This is how you benefit

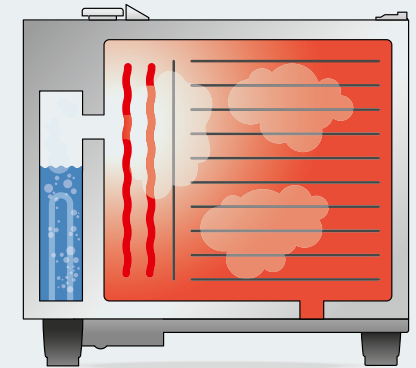
Produces food reliably,
to the same level of
quality, even for large
quantities.



Convection
30 – 300 °C



Steaming
30 – 130 °C



Combination of steam and convection
heat. 30 – 300 °C

Boiling, roasting, grilling, steaming, baking, poaching – the hot air and steam cooking modes and a combination of the two allows you to cover up to 90% of your cooking applications. See here to find out exactly how it works.

Preparation methods

- › Baking
- › Grilling
- › Frying

E.g. for grilled chicken, steak, fish, pizza, croissants, bread rolls and muffins.

Preparation methods

- › Steam/blanch
- › Forced steaming
- › Poaching

E.g. for vegetables, side dishes, fish, seafood and flans.

Preparation methods

- › Braising
- › Frying
- › Pan-frying
- › Baking

E.g. for spare ribs, roasts, gratins and casseroles.



Ayam Betutu

Ingredients

- › 1,3 kg whole chicken
- › 40 gr shrimp paste
- › 15 gr salt

For the paste

- › 6 cloves garlic
- › 8 nos shallot
- › 40 gr ginger
- › 40 gr galangal
- › 40 gr turmeric
- › 4 stalks lemongrass, rough cut
- › 2 nos chili
- › 2 nos candlenut
- › 3 gr cracked black pepper
- › 5 gr coriander ground
- › 2,5 gr nutmeg powder
- › 2,5 gr cumin powder
- › 15 gr shrimps paste
- › 5 gr salt
- › 5 gr whole fresh bay leaf

For the wrapper

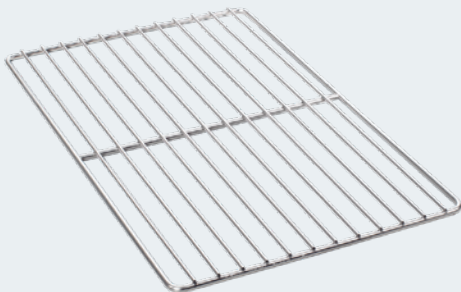
- › 1 whole banana leaf
- › 1,5 ft aluminium foil

Instructions

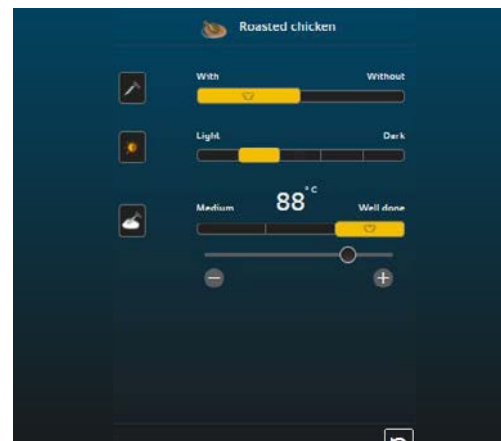
1. Rub the chicken with shrimp paste and salt, marinate it and let it rest for 30 minutes.
2. Mix all paste ingredients and blend it without the bay leaf.
3. Rub the paste on the whole chicken and stuff the bay leaf into the stomach and add in more paste, wrap the chicken with banana leaf and foil, let it rest 15 minutes.
4. Put the wrapped chicken on the stainless steel grid.
5. Select iCookingSuite > poultry > Roasted chicken, preheat will take place.
6. Insert the temperature probe through the chicken thigh right beside the bone.
7. After cooked, unwrap the foil and ready to serve.

Accessories

- › Stainless steel grid



6



7



Ayam Panggang

Ingredients

- › 850 gr whole spring chicken, cut into half
- › 100 gr shallot paste
- › 20 gr ginger paste
- › 10 gr garlic paste
- › 10 gr lemongrass, finely chopped
- › 3 gr lime leaf, finely chopped
- › 35 gr turmeric paste
- › 10 gr chili powder
- › 10 gr curry powder
- › 15 gr salt and pepper

Instructions

1. Marinate chicken with all the ingredients together and let it rest for 30 minutes.
2. Place the marinated chicken on the CombiGrill griddle.
3. Select iCookingSuite > poultry > Grill, preheat will take place.
4. Insert the temperature probe through the chicken thigh right beside the bone.
5. iCombi Pro will do the cooking.
6. Once cooked, the unit will buzz off and ready to serve.

Accessories

- › CombiGrill griddle





Coconut Tart

Ingredients

- › 250 gr desiccated coconut
- › 250 gr sugar
- › 150 gr butter, melted

Instructions

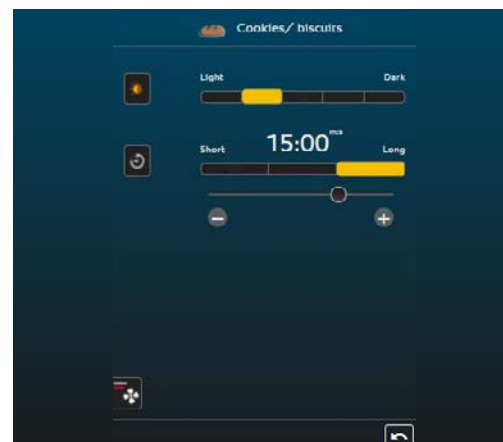
1. Mix all ingredients together and fill into the piping bag.
2. Pipe the coconut filling on the baking trays.
3. Select iCookingSuite > baking > Cookies/biscuits, preheat will take place.
4. Load the trays into the iCombi Pro.
5. Once done, the unit will buzz off and ready to serve.

Accessories

- › Roasting and baking tray



10



11



Gado Gado

Ingredients

- › 30 gr kang kong, one inch long
- › 20 gr bean sprouts
- › 40 gr long bean, one inch long
- › 30 gr cabbage, cut into wedges
- › 3 nos whole egg
- › 30 gr fresh corn kernel

For the peanut sauce

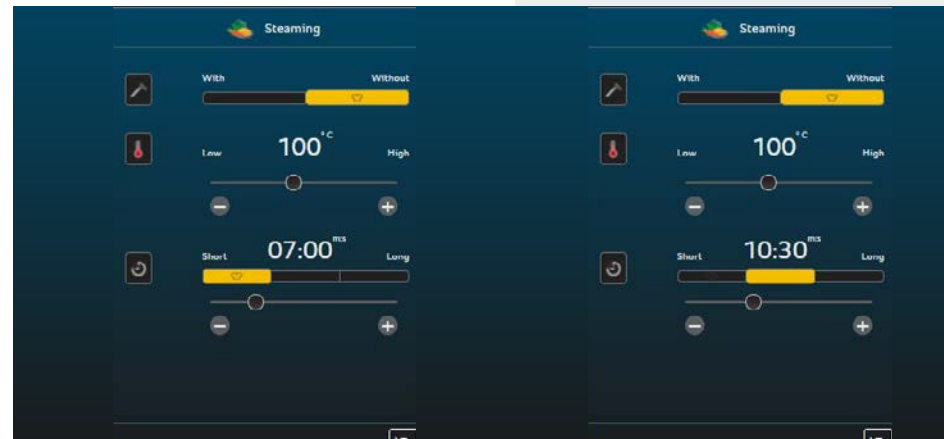
- › 15 gr mashed ground peanut
- › 5 gr dried shrimp paste
- › 3 gr bird eye chili
- › 1 clove garlic
- › 5 gr sugar
- › 2,5 gr salt
- › 20 ml tamarind juice

Instructions

1. Arrange kang kong, bean sprouts and corn in the 1/2 GN stainless steel perforated container and steam for 3 minutes.
2. Arrange long bean and cabbage in the 1/2 GN stainless steel perforated container and steam for 7 minutes.
3. Put egg in the 1/2 GN perforated container and steam for 11 minutes.
4. Grind the peanut sauce ingredients with pestle and mortar, until fine texture.
5. Select the cooking processes in iCookingSuite > side dishes > Steaming. Re-name and save the processes and move all the tickets in the iProductionManager.
6. Once cooked, the unit will buzz off and ready to serve, along with the peanut sauce.

Accessories

- › Perforated container





Kueh Lipis Sago

Ingredients

Group 1 – Flour Mixture

- › 480 gr tapioca flour
- › 150 gr sago flour
- › 50 gr rice flour
- › 35 gr hoon kueh flour

Group 2 – Liquid Mixture

- › 750 ml fresh coconut milk
- › 650 gr sugar
- › 1 l water
- › 2 screwpine pandan leaf
- › 5 gr salt
- › 500 ml cold water

Food Colourings

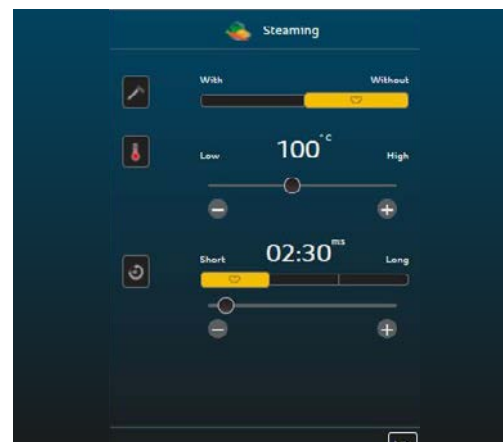
- › 3 drops rose flavour – red colour liquid
- › 3 drops pandan flavour – green colour liquid

Instructions

1. Mix group 1 ingredients in the whisk bowl and whisk them well.
2. Mix group 2 ingredients except the cold water. Heat the mixture until sugar dissolve and add cold water to bring down the temperature.
3. Stir in the flour mixture, mix well and divide them equally into 3 bowls. Add colours to 2 mixtures and leave 1 as the original colour.
4. Select iCookingSuite > side dishes > Steaming. Rename and save the process and switch to the iProductionManager.
5. Put in 1/2 GN Container, stainless steel during preheating.
6. Pour in 150 ml of each coloured mixture and steam for 2.30 minutes.
7. Repeat the step until mixture finished.

Accessories

- › Container, stainless steel





Nasi Kunyit

Ingredients

- › 250 gr glutinous rice, washed
- › 250 gr thai rice, washed
- › 3 gr assam keping slice (tamarind fruit slice)
- › 5 gr salt
- › 4 gr white pepper powder
- › 1 nos pandan leaf
- › 8 gr turmeric paste
- › 300 ml coconut milk
- › 200 ml water

For the garnish

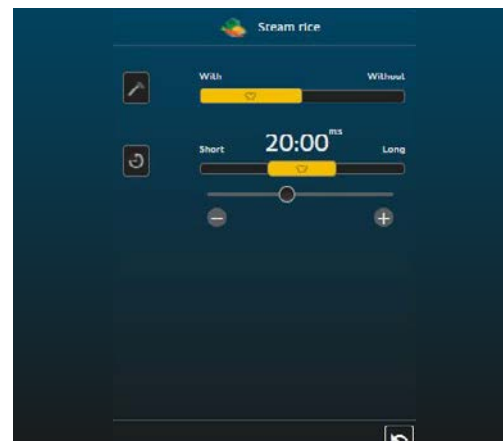
- › 1 screwpine pandan leaf

Instructions

- › Put all ingredients into the stainless steel container.
- › Select iCookingSuite > vegetables and side dishes > Steam rice, load the container into the cooking cabinet.
- › Insert the temperature probe at the center point and cooking will begin.
- › Once cooked, stir it with chopstick, cover it and let it rest for 5 minutes.
- › Garnish with pandan leaf and ready to serve.

Accessories

- › Container, stainless steel





Main Ingredients

- › 8 nos shallot
- › 2 nos garlic
- › 15 gr galangal paste
- › 1 stalk lemongrass
- › 2,5 gr coriander powder
- › 10 gr tumeric paste
- › 5 gr chili
- › 150 gr shrimps deveined paste
- › 150 gr snapper paste
- › 50 ml coconut milk
- › 5 gr lime leaf, thinly sliced
- › 5 gr palm sugar
- › 20 nos bamboo sticks

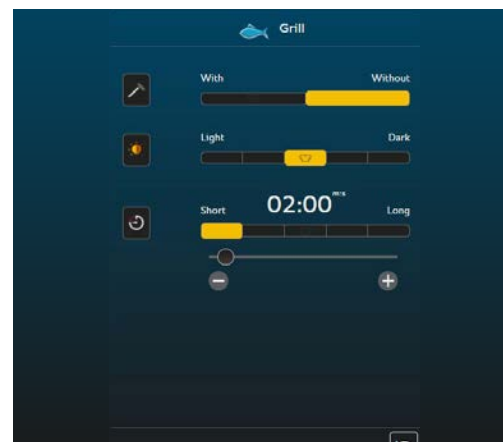
Sate Lilit

Instructions

1. Blend the ingredients and seafood separately.
2. Mix the well blended ingredients and seafood in a whisking bowl, add lime leaf and mix them evenly.
3. Shape the mixed paste around the bamboo sticks.
4. Select iCookingSuite > seafood > Grill and switch to iProductionManager, preheat will take place.
5. Load the grilling and roasting tray when preheating.
6. Arrange the skewers on the preheated grilling and roasting tray.
7. After 2 minutes when the buzzer rings, turn the skewers and place the ticket again for another 2 minutes.

Accessories

- › Grilling and roasting tray





Sambal Udang Petai

Ingredients

- › 250 gr prawn, deshelled
- › 30 ml oil
- › 35 gr petai (bitter bean)
- › 35 gr red onion, cube

Sauce

- › 125 gr fresh chili
- › 25 gr roasted belachan (shrimps paste)
- › 17 ml fresh lime juice
- › 15 gr sugar
- › 5 gr salt

Garnish

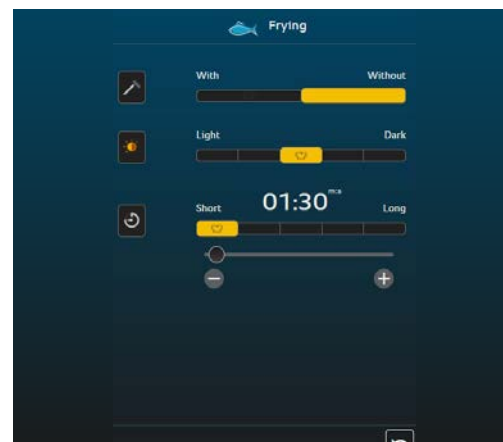
- › 6 gr red chili, thinly sliced
- › 1 nos calamansi, whole cut into half
- › 2 gr coriander leaf

Instructions

1. Combine all sauce ingredients and blend into paste form.
2. Select iCookingSuite > Frying for 1:30 minutes and switch into the iProductionManager,
3. Mix prawn, onion and oil in the Granite-enamelled container and cook for 1.30 minutes, take out and stir in half of the paste sauce and petai, put back again for another 1.30 minutes.
4. Stir in the balance paste, mix well and garnish.

Accessories

- › Granite-enamelled container or
- › Roasting and baking pan





Sop Buntut

Ingredients

Group 1

- › 1 kg oxtail, cut to 1,5 inch long
- › 60 gr shallot paste
- › 10 gr garlic paste
- › 5 gr nutmeg powder

Group 2

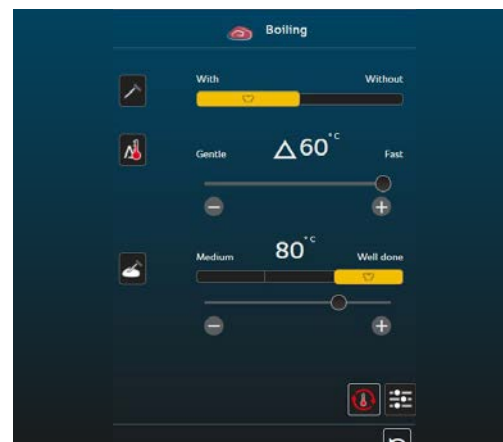
- › 1,2 l water
- › 60 gr carrot, rough cut
- › 20 gr lemongrass
- › 40 gr unpeeled ginger
- › 50 gr onion, cut into quarter
- › 3 gr black pepper, whole
- › 20 gr leek, rough cut
- › 30 gr celery, rough cut
- › 15 gr oyster sauce
- › 15 ml soya sauce
- › 5 gr salt

Instructions

1. Marinate the oxtail with group 1 ingredients and let it rest for 30 minutes.
2. Put all the group 2 ingredients together, followed by mixing group 1 and 2 ingredients together in the granite enameled container.
3. Select iCookingSuite > meat > boiling, preheat will begin.
4. Load the granite enameled container into the iCombi Pro and insert the temperature probe into the thickest meat.
5. Once cooked, it is ready to serve.

Accessories

- › Granite-enameled container





Beef Rendang

Ingredients

- › 580 gr beef shin
- › 180 gr shallot paste
- › 30 gr lemongrass paste
- › 25 gr blue ginger paste
- › 10 gr garlic paste
- › 10 gr ginger paste
- › 6 gr cumin seed
- › 2 gr cloves
- › 8 nos dry chili paste, soaked
- › 150 gr oil

Liquid

- › 80 ml water
- › 25 gr palm sugar

Finishing gravy

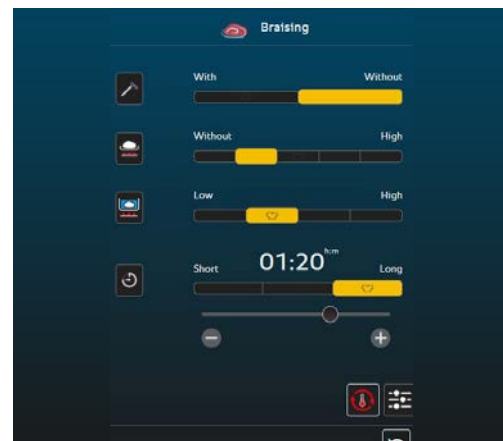
- › 30 gr roasted coconut
- › 15 gr salt
- › 2,5 gr lime leaf slice
- › 80 ml coconut milk
- › 2 gr turmeric leaf slice

Instructions

1. Marinate all ingredients together and put it into the 1/2 GN granite enameled container.
2. Select iCookingSuite > meat > Braising, preheat will take place.
3. Insert the temperature probe into the thickest piece of meat.
4. Add liquid when the unit buzz off, stir it evenly and put it back again.
5. Once cooked, fold in the finishing gravy and ready to serve.

Accessories

- › Granite-enamelled container





Chicken Curry

Ingredients

- › 200 gr shallot paste
- › 80 gr meat curry powder
- › 5 gr clove
- › 15 gr cinnamon stick
- › 3 gr cardamon
- › 15 gr garlic paste
- › 15 gr ginger paste
- › 250 gr tomato, cut into wedges
- › 250 gr oil
- › 550 gr chicken bone-in

For the liquid

- › 220 ml coconut milk
- › 250 ml tamarind paste water
- › 20 gr salt

For the finishing

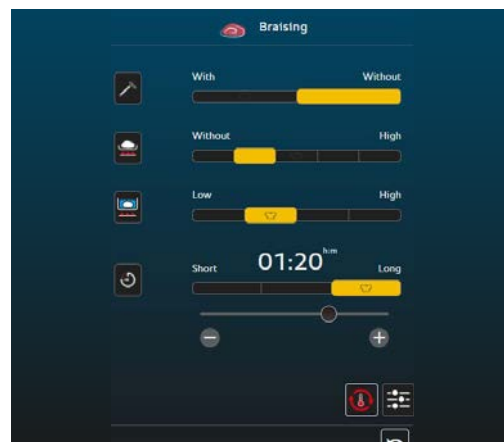
- › 200 ml coconut milk

Instructions

1. Marinate all the ingredients in the 1/2 GN granite enameled container, excluding the coconut milk and liquid.
2. Select iCookingSuite > poultry > Braising, preheat will take place.
3. Put in the marinated chicken and let it sear.
4. Add liquid when the unit buzz off, excluding the coconut milk.
5. Once cooked, stir in the finishing coconut cream and mix evenly.

Accessories

- › Granite-enamelled container





Ingredients

- › 40 gr hoon kueh flour
- › 50 ml water
- › 100 ml coconut milk
- › 175 ml water
- › 40 gr sugar
- › 2 screwpines pandan leaf

Filling

- › 25 gr banana slice

Wrapper

- › Banana leaf, cut into 8 cm by 5 cm, 5 nos

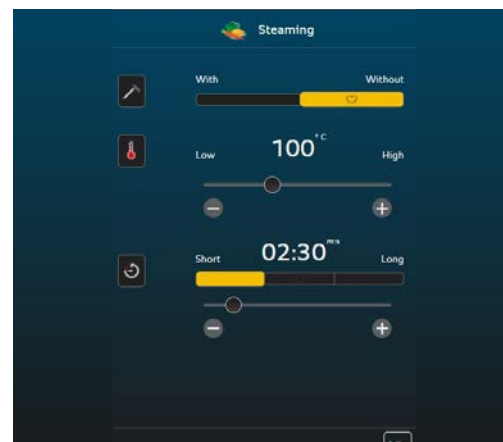
Kueh Pisang

Instructions

1. Select iCookingSuite > side dishes > Steaming and switch to iProductionManager, preheat will take place.
2. Mix all ingredients in the stainless steel container.
3. Once the unit is pre-heating, load the container and cook for 2.30 minutes. Then stir it and place the ticket again for another 2.30 minutes.
4. Place the paste on the banana leaf, add sliced banana on the center of the paste and wrap.
5. Allow it to cool down before serve.

Accessories

- › Container, stainless steel





Nasi Lemak

Ingredients

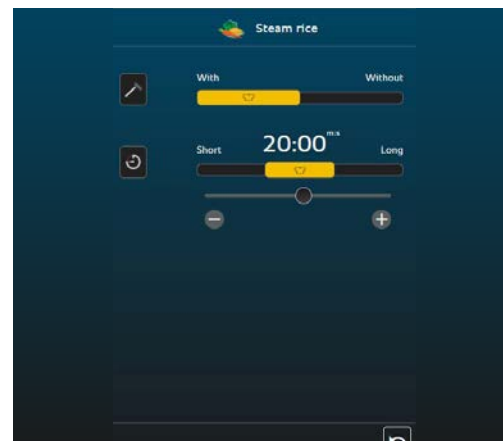
- › 450 gr thai rice, washed
- › 15 gr pandan leaf
- › 200 ml fresh coconut milk
- › 200 ml water
- › 5 gr salt
- › 20 ml oil

Instructions

1. Wash the rice and mix all ingredients evenly in the stainless steel container.
2. Select iCookingSuite > side dishes > Steam rice, preheat will take place.
3. Once cooked, the unit will buzz off and ready to serve.

Accessories

- › Container, stainless steel





Roasted Chicken

Ingredients

Group 1

- › 900 gr whole spring chicken
- › 10 gr five spice powder
- › 20 gr salt
- › 5 gr pepper

Group 2

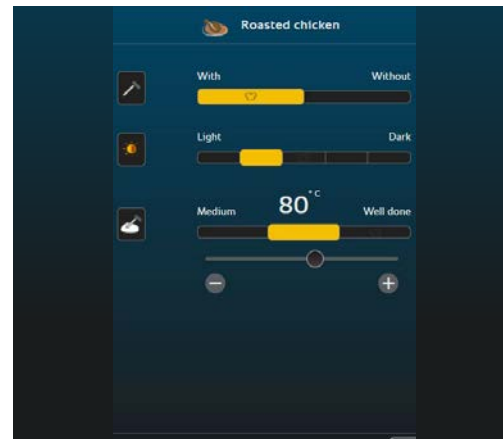
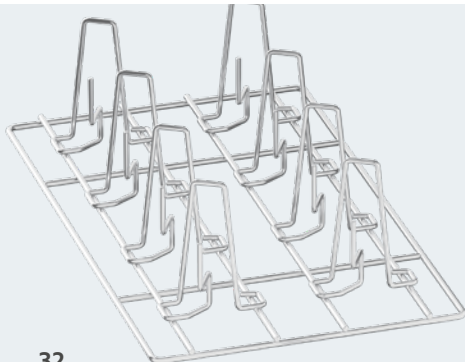
- › 15 ml chinese red wine vinegar
- › 20 ml water
- › 5 gr maltose sugar

Instructions

1. Wash the chicken and marinate it with all the group 1 ingredients.
2. Dissolve all the group 2 ingredients.
3. Place the chicken on the Chicken Superspike and brush it with group 2 ingredients, ensure even coating.
4. Fan dry the chicken for 2 hours.
5. Select iCookingSuite > poultry > Roasted chicken, preheat will take place.
6. Insert the temperature probe into the thigh part of the chicken near to the bone.
7. Once cooked, the unit will buzz off and is ready to serve.

Accessories

- › Chicken superspike





Sambal Terong

Ingredients

- › 150 gr eggplants, cut into half
- › 15 ml oil

Sambal (chili paste)

- › 200 ml oil
- › 150 gr shallot paste
- › 50 gr chili paste
- › 20 gr garlic paste
- › 10 gr belachan (shrimp paste)
- › 30 gr sugar
- › 5 gr salt

Garnish

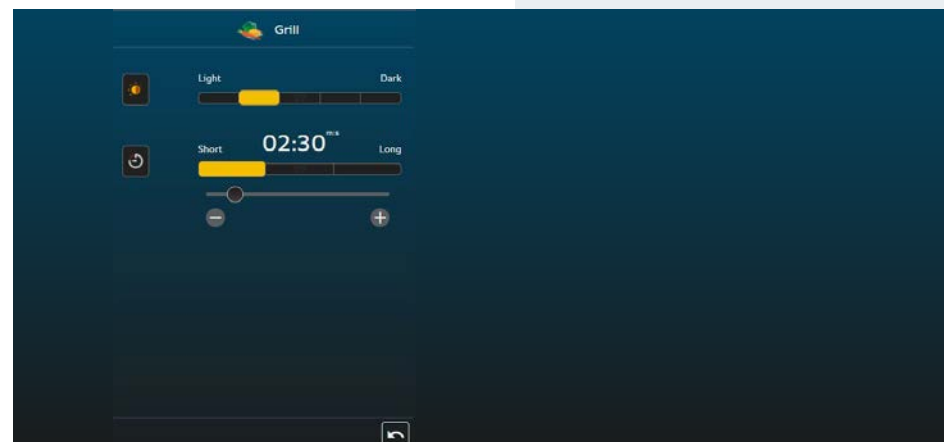
- › 5 gr thin shaved shallot
- › 2 gr coriander leaf

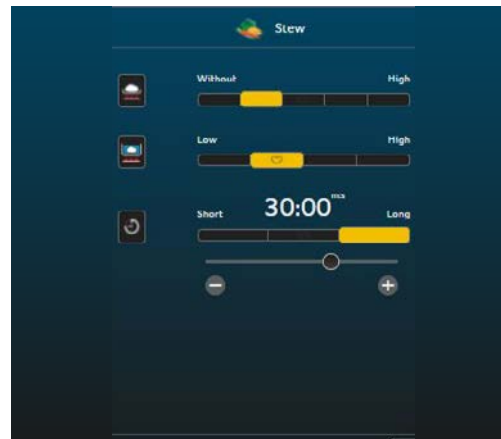
Instructions

1. Mix all the sambal ingredients together.
2. Select iCookingSuite > side dishes > Grill and switch to iProductionManager, preheat will take place.
3. Load the container and cook. Once the unit will buzz, stir the paste and place the ticket again. Repeat this 3 times.
4. Brush the eggplant with oil.
5. Select iCookingSuite > side dishes > Grill, preheat and cook for 4 minutes.
6. Once cooked, apply the sambal sauce on top of the grilled eggplant.

Accessories

- › Granite-enamelled container
- › CombiGrill griddle





Sayur Lodeh

Ingredients

- › Paste
- › 250 gr shallot paste
- › 30 gr ginger paste
- › 50 gr turmeric paste
- › 10 gr garlic paste
- › 20 gr chili paste
- › 10 gr bird eye chili paste
- › 400 ml oil
- › 50 gr lemongrass paste

Vegetables

- › 250 gr cabbage, rough cut
- › 120 gr long bean, cut into 2 inch long
- › 150 gr carrot, rough cut
- › 100 gr egg plant, rough cut
- › 2 nos tofu, cut into 2 inch size

Sauce

- › 600 ml coconut milk
- › 400 ml water
- › 25 gr salt
- › 10 gr sugar
- › 5 gr pepper

Instructions

1. Mix all the paste and vegetables ingredients together in the 1/2 GN granite enameled container.
2. Select iCookingSuite > side dishes > Stew, preheat will take place.
3. Load the container into the iCombi Pro and let it sear until the unit buzz off to "add liquid".
4. Add sauce and continue to cook.
5. Once cooked, the unit will buzz off and is ready to serve.

Accessories

- › Granite-enameled container



Kueh Sri Kaya

Ingredients

Glutinous Rice Base

- > 600 gr glutinous rice
- > 200 ml coconut milk
- > 650 ml water
- > 7 gr salt
- > 3 gr pandan leaf

Pandan Custard

Top Layer

- > 2 nos egg
- > 400 ml coconut milk
- > 275 ml pandan leaf juice water
- > 130 gr all purpose flour
- > 300 gr sugar

Pandan Leaf Juice Water

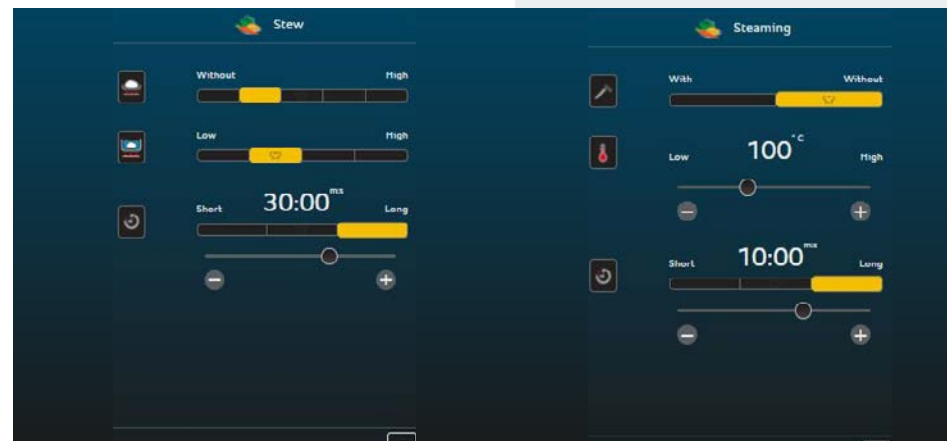
- > 15 nos pandan leaf, blend with water

Instructions

1. Wash the rice in the 1/2 GN stainless steel container and soak for 30 minutes.
2. Select iCookingSuite > side dishes > Steaming, preheat will take place.
3. Mix all the glutinous rice base ingredients and start cooking in the unit.
4. Mix all pandan custard ingredients together and pour on top of the cooked glutinous rice and cook for another 10 minutes.
5. Once cooked, let it rest at the room temperature for 30 minutes and is ready to serve.

Accessories

- > Container, stainless steel





Ingredients

Group 1

- › 5 gr salt
- › 125 ml white vinegar
- › 125 gr sugar
- › 25 gr chili sauce
- › lemon juice extract, half lemon
- › 90 gr tomato sauce

Group 2

- › 300 gr prawn size 21/25
- › 30 gr glutinous rice flour
- › 4 gr salt and pepper

Vegetables

- › 100 gr mix capsicum, cut into cube

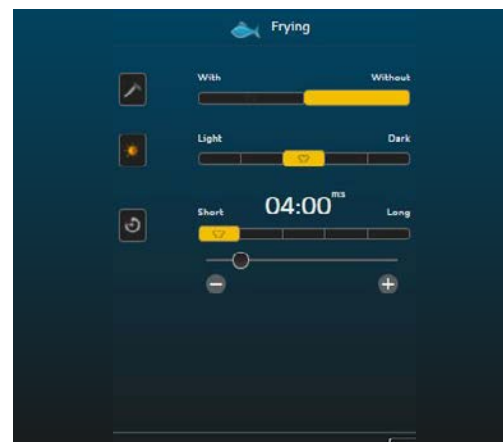
Sweet and Sour Prawn

Instructions

1. Mix all the group 1 ingredients together until sugar dissolved.
2. Mix all the group 2 ingredients together until all prawns are coated evenly.
3. Select iCookingSuite > seafood > frying and switch to the iProductionManager, preheat will take place.
4. Put the prawn in the granite enameled container and drizzled with oil, let it cook for 4 minutes.
5. Add in the mix capsicum and extend the cooking for another 2 minutes.
6. Pour the sauce, stir until all prawns are coated evenly and is ready to serve.

Accessories

- › Granite-enameled container or
- › Roasting and baking pan





Ayam Buah Keluak

Ingredients

- › 650 gr chicken, cut into pieces
- › 60 gr galangal paste
- › 25 gr turmeric paste
- › 200 gr shallot paste
- › 6 nos dry chili paste, soaked
- › 5 gr candlenut paste
- › 10 gr belachan
- › 250 ml oil
- › 40 gr lemongrass paste

For the stuffing

- › Buah keluak, cut into 3/4
- › 20 gr white sugar
- › 25 gr salt

For the sauce

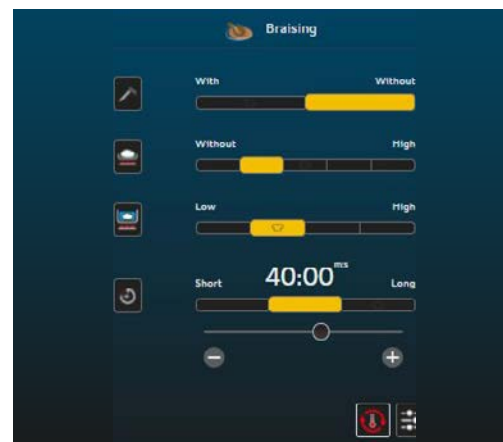
- › 100 gr tamarind paste
- › 500 ml water

Instructions

1. Marinate the chicken and all other main ingredients in the 1/2 GN granite enameled containers and let it rest for 30 minutes.
2. Extract the flesh of buah Keluak, mesh it well with the sugar and salt. Stuff the blend into the shell and cook together with the marinated chicken.
3. Select iCookingSuite > poultry > Braising, preheat will take place and cooking will begin.
4. Add the sauce ingredients when the unit buzz off to "add liquid". Stir it well and continue the cooking.
5. Once cooked, the unit will buzz off and is ready to serve.

Accessories

- › Granite-enamelled container





Ingredients

- › 1,2 kg duck, half
- › 15 gr five spices powder

Stock

- › 50 gr blue ginger
- › 50 gr ginger
- › 25 gr unpeeled garlic
- › 5 nos clove
- › 3 nos star anise
- › 10 ml oil
- › 15 gr white pepper powder
- › 150 ml dark soya sauce
- › 500 ml water
- › 25 gr sugar

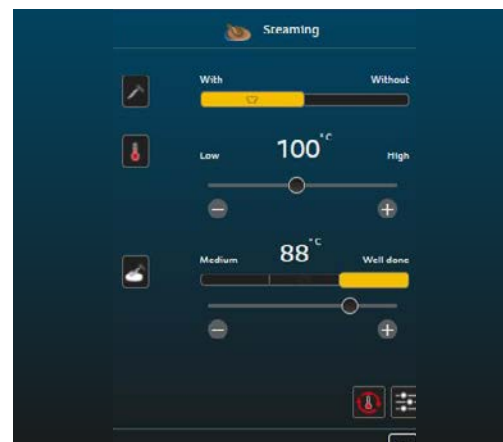
Teochew Soya Duck

Instructions

1. Marinate the duck with the five spices powder, put a side and let it rest for 30 minutes.
2. Mix all stock ingredient into the 1/2 GN Container stainless steel.
3. Select the iCookingSuite > poultry > Steaming, preheat will take place.
4. Insert the temperature probe at the thigh part of the meat and near to the bone.
5. Once cooked, let the braised duck rest for 30 minutes and is ready to serve.

Accessories

- › Container, stainless steel





Char Kway Teow

Ingredients

- › 180 gr flat rice noodle
- › 40 gr shrimps
- › 30 gr fish cake
- › 20 gr squid ring
- › 65 gr egg
- › 10 gr chopped garlic
- › 15 gr choy sum vegetable, cut into 2 inch long
- › 10 gr beans sprout headless

For the sauce

- › 12 ml fish sauce
- › 10 ml dark soya sauce
- › 8 ml soya sauce
- › 20 ml sweet soya sauce
- › 25 ml water

For the garnish

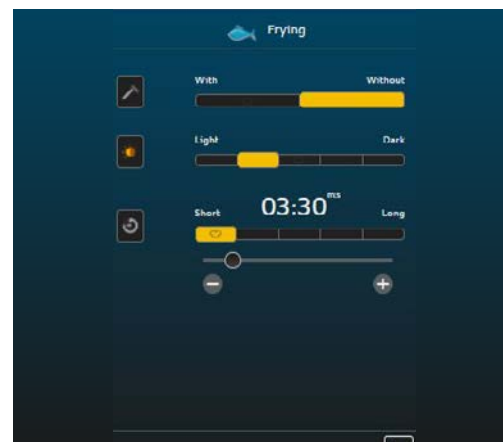
- › 3 gr white pepper powder
- › 4 gr crispy shallot

Instructions

1. Select iCookingSuite > seafood > Frying and switch to iProductionManager, preheat will take place.
2. Combine all the sauce ingredients together and put a side.
3. Mix all the flat noodles and other ingredients on the granite enameled container, excluding vegetables and put it in the iCombi Pro for 3.30 minutes.
4. Once cooked, take out from the iCombi Pro and add in vegetables, stir in half of the sauce and put it back to cook for another 3 minutes.
5. Take out and stir in another half of the sauce, garnish with shallot and chili sliced.

Accessories

- › Granite-enamelled container or
- › Roasting and baking pan





Chili Crab

Ingredients

- › 350 gr mud crab
- › 40 gr glutinous rice flour
- › 60 ml oil
- › 60 gr egg

Sauce

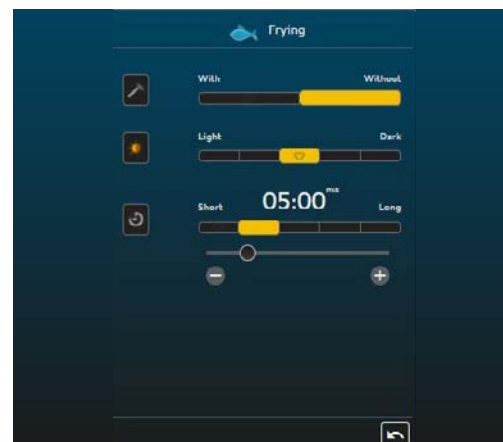
- › 50 ml sweet chili sauce
- › 100 ml tomato ketchup
- › 5 gr salt
- › 10 gr sugar
- › 70 ml water or stock

Instructions

1. Select iCookingSuite > seafood > Frying, preheat will take place.
2. Mix all sauce ingredients together and put aside.
3. Coat mud crab with flour and put into the granite-enameled container, sprinkle oil on it and cook for 5 minutes.
4. Pour sauce and egg on the crab, mix it evenly and put it back for 1 minute.
5. Plate the dish for serving and garnish with coriander and sliced chili.

Accessories

- › Granite-enamelled container or
- › Roasting and baking pan





50



Hainanese Chicken Rice

Ingredients

- › 1,2 kg whole chicken
- › 2 screwpines pandan leaf
- › 15 gr young ginger, sliced
- › 15 gr spring onion tips
- › 10 gr whole garlic, peeled

Chicken Rice

- › 500 gr jasmine rice
- › 800 ml chicken stock
- › 100 gr ginger flavoured paste
- › 15 gr salt
- › 2 screwpines pandan leaf

Ginger Flavoured Paste

- › 300 gr ginger paste
- › 40 gr garlic paste
- › 350 ml sesame oil
- › 15 gr chicken powder
- › 15 gr sugar
- › 20 gr salt

Chili Paste

- › 20 gr red chili paste
- › 20 ml calamansi juice
- › 5 gr salt
- › 10 gr sugar
- › 5 gr garlic paste
- › 20 gr ginger paste
- › 50 ml chicken stock

Instructions

1. Select iCookingSuite > poultry > Steaming, preheat will take place.
2. Stuff in all ingredients into the chicken and place the chicken onto the Chicken superspike.
3. Insert the temperature probe into the thigh part of the meat near to the bone.
4. Mix rice and all ingredients of the ginger flavoured paste, stir in half and cooked in stainless steel container. Place rice under the chicken so that the stock will drip onto the rice directly.
5. Once the chicken is cooked, immediately soak in the ice cold water and let it rest for 20 minutes, strain and debone.
6. Lastly, stir in the ginger flavoured paste in the cooked rice and it is ready to serve. Garnish with coriander and condiments on the side.

Accessories

- › Chicken superspike
- › Container, stainless steel
- › Perforated container



Muah Chee

Ingredients

- > 250 gr glutinous rice flour
- > 360 ml water
- > 30 ml oil

Garnish

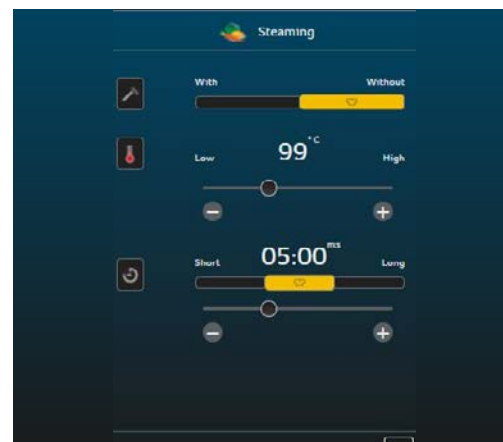
- > 200 gr ground peanut
- > 100 gr fine white sugar

Instructions

1. Select iCookingSuite > side dishes > Steaming, preheat will take place.
2. Mix all ingredients into the 1/2 GN Container, stainless steel and steam for 5 minutes.
3. Mix ground peanuts and sugar into a bowl.
4. Once the glutinous rice dough is cooked, do continuous stirring till the texture becomes chewy. Let it rest for 10 minutes.
5. Cut the steamed dough with scissor and coat it with the peanut and sugar mix. Ready to serve.

Accessories

- > Container, stainless steel





Steamed Soon Hock

Ingredients

- › 420 gr fresh soon hock fish
- › 25 gr ginger slice
- › 20 gr spring onion

Sauce

- › 15 ml supreme light soya sauce
- › 10 ml chinese hua teow wine
- › 5 gr sugar
- › 40 ml shallot oil

Garnish

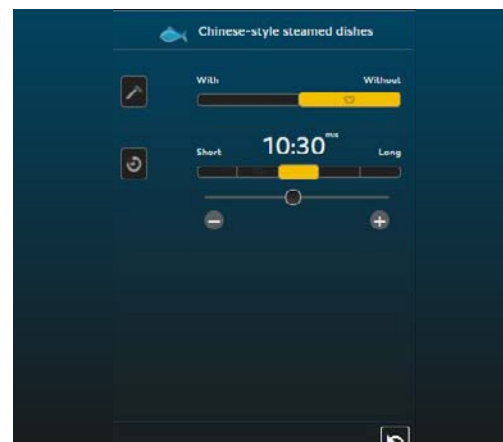
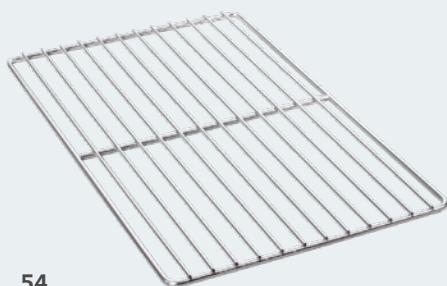
- › 3 gr spring onion slice
- › 3 gr parsley
- › 3 gr thin slice chili

Instructions

1. Place ginger, spring onion under the fish on the ceramic plate.
2. Select iCookingSuite > seafood > Chinese-style steamed dishes, preheat will take place.
3. Mix all the sauce ingredients together and put aside.
4. Place the plated fish on top of the stainless steel grid and load into the iCombi Pro.
5. Once cooked, pour the sauce on top of the fish and garnish. Ready to serve.

Accessories

- › Stainless steel grid





Yam Paste with Lotus Seed

Ingredients

- › 350 gr yam peeled and cut into 2 inch long
- › 50 gr sugar
- › 200 ml shallot oil

Topping

- › 100 gr lotus seed
- › 50 gr sugar
- › 200 ml water

Sauce

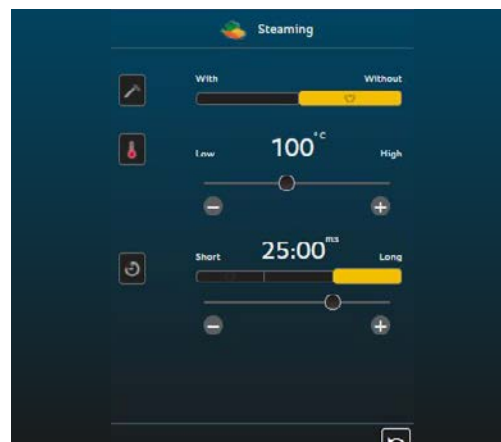
- › 70 ml lotus seed syrup
- › 5 gr cornstarch
- › 50 ml coconut milk
- › 50 ml fresh cream

Instructions

1. Select the iCookingSuite > side dishes > Steaming, preheat will take place. Steam the yam for 25 minutes.
2. Once cooked, blend with sugar and shallot oil until fine texture.
3. Warm the lotus seeds, sugar and water for 30 minutes.
4. Warm the coconut milk, cream, lotus seed syrup and cornstarch for 15 minutes.
5. Once all are ready, it is ready to serve.

Accessories

- › Container, stainless steel





Candied Cassava Root

Ingredients

- > 800 gr cassava root, peeled
- > 600 gr sugar
- > 1 l water

Sauce

- > 50 ml coconut milk
- > 3 gr salt
- > 10 gr cornstarch
- > 20 ml water

Garnish

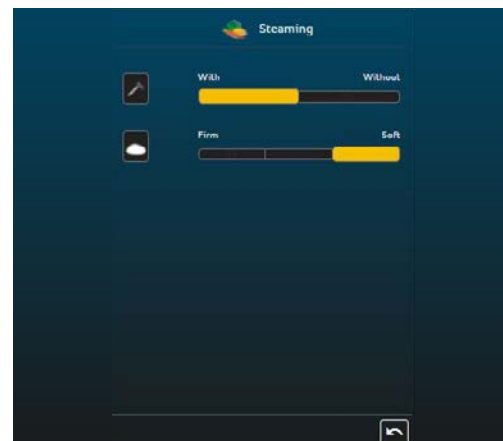
- > 2 gr mint leaf

Instructions

1. Mix all the ingredients into the stainless steel container.
2. Select iCookingSuite > side dishes > Steaming, preheat will take place.
3. Insert the temperature probe into the thickest part of the cassava root and start cooking.
4. Combine all the sauce ingredients and heat it up lukewarm.
5. Once ready, garnish with mint leaf and ready to serve.

Accessories

- > Container, stainless steel





Gai Yang

Ingredients

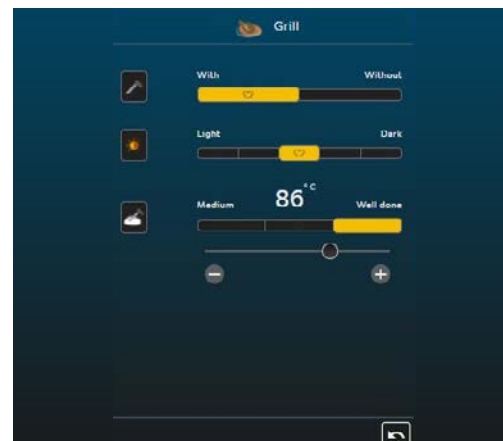
- › 350 gr spring chicken, half
- › 20 gr coriander paste
- › 10 gr lemongrass
- › 30 ml oyster sauce
- › 20 ml soya sauce
- › 5 gr salt
- › 10 gr sugar
- › 30 ml oil

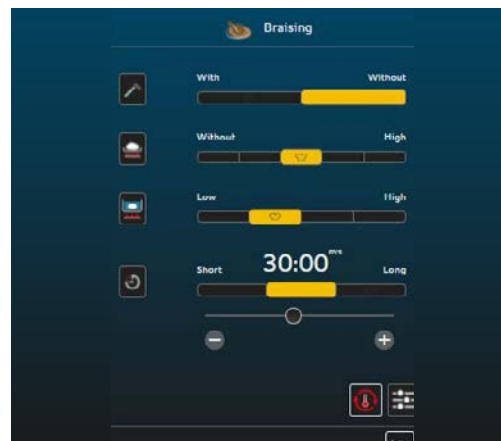
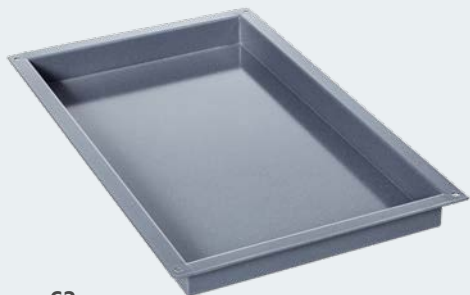
Instructions

1. Blend all ingredients together, marinate the chicken and let it rest for 30 minutes.
2. Place the marinated chicken on the CombiGrill.
3. Select iCookingSuite > poultry > Grill, preheat will take place.
4. Insert temperature probe into the thigh part of the meat near to the bone.
5. Once cooked, the unit will buzz off and ready to serve.

Accessories

- › CombiGrill griddle





Gaeng Kiaw Wan

Ingredients

- › 500 gr chicken thigh, cut into 6 piece
- › 150 gr thai eggplant

Paste

- › 25 gr garlic paste
- › 25 gr shallot paste
- › 25 gr lemongrass paste
- › 17 gr galangal paste
- › 120 gr green chili
- › 20 gr coriander stem paste
- › 17 gr shrimps paste
- › 2,5 gr turmeric paste
- › 7,5 gr kaffir lime leaf
- › 2,5 gr white pepper powder
- › 1,5 gr cumin powder

Liquids

- › 4 gr white sugar
- › 12 ml fish sauce
- › 10 ml lime juice
- › 300 ml coconut milk

Garnish

- › 300 ml fresh thai basil leaf
- › 2 gr sliced chili
- › 3 gr lime leaf

Instructions

1. Mix all the paste ingredients together, marinate the chicken thigh and eggplant in the 1/2 GN granite enameled container and let it rest for 15 minutes.
2. Select iCookingSuite > poultry > Braising, preheat will take place and let it sear thereafter.
3. Add liquid when the unit buzz off to "add liquid", continue to cook thereafter.
4. Once cooked, add the garnish and stir it evenly. Ready to serve.

Accessories

- › Granite-enameled container



Khao Niew Ma Muang

Ingredients

- › 300 gr white glutinous rice
- › 2 screwpines pandan leaf
- › 250 ml water

Sauce

- › 350 ml coconut milk
- › 50 gr white sugar
- › 10 gr salt

Finishing

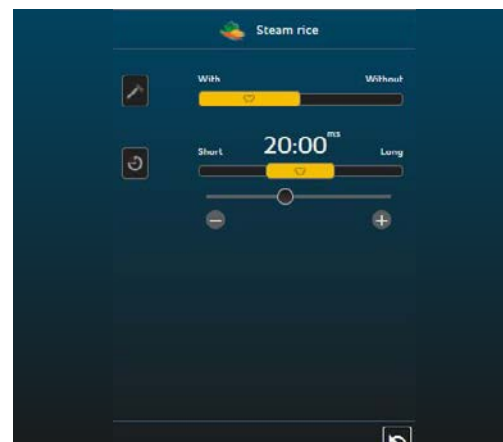
- › 100 gr fresh mango, sliced
- › 1 nos mint leaf

Instructions

1. Mix the glutinous rice, water and pandan leaf in the 1/2 GN stainless steel container.
2. Select iCookingSuite > side dishes > Steam rice preheat will take place.
3. Insert the temperature probe and steam it for 20 minutes.
4. Heat the coconut milk, sugar and salt until dissolved.
5. Stir in the warm coconut milk into the cooked glutinous rice and let it rest for 30 minutes.
6. Place 50 gr of steamed glutinous rice on the plate, garnish with sliced mango and mint leaf.

Accessories

- › Container, stainless steel





Ingredients

- › 220 gr chicken thigh, boneless
- › 4 cloves garlic, mashed
- › 4 nos thai chili padi, mashed
- › 30 ml oil

Sauce

- › 7 gr oyster sauce
- › 3 gr light soya sauce
- › 3 gr sugar
- › 3 gr dark soya sauce
- › 5 gr fresh thai basil leaf

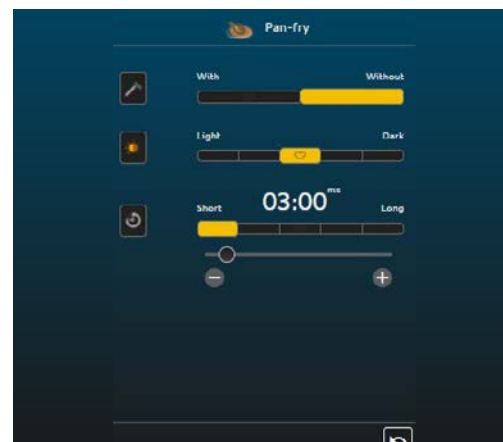
Pad Kra Pao Gai

Instructions

1. Marinate the chicken with all ingredients in the granite-enameled container and let it rest for 15 minutes.
2. Select the iCookingSuite > Poultry > Pan-fry, preheat will take place.
3. Load the container and cook for 3 minutes. After 3 minutes, stir the food and place the ticket again for 3 minutes.
4. Mix all the sauce ingredients together and put it aside.
5. Once ready cooked, add in the sauce and extend the cooking time for 1 minute. Ready to serve.

Accessories

- › Granite-enamelled container





Pineapple Fried Rice

Ingredients

- › 50 ml oil
- › 1 nos egg
- › 8 gr salt
- › 200 gr thai rice, cooked
- › 25 gr pineapple, chopped
- › 15 gr red capsicum, diced
- › 2 gr tumeric powder
- › 5 ml fish sauce

Garnish

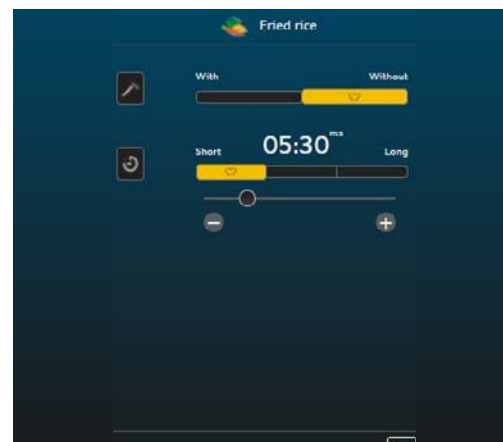
- › 5 gr chinese parsley
- › 10 gr spring onion, chopped
- › 5 gr garlic, chopped
- › 20 gr roasted peanut, rough cut
- › 10 gr black raisin
- › 4 gr lime, cut into wedge

Instructions

1. Select iCookingSuite > side dishes > Fried rice, preheat will take place.
2. Mix all the ingredients in the graniteenamed container.
3. Load the container once pre-heating is done.
4. Mix all the garnish ingredients except lime, add in to the rice and stir.
5. Once ready, garnish with the lime wedges and is ready to serve.

Accessories

- › Granite-enamelled container





Ingredients

- › 450 gr whole seabass fish
- › 5 gr lemongrass, sliced
- › 5 gr lime leaf
- › 5 gr galangal slice
- › 10 gr garlic slice

Sauce

- › 5 gr coriander leaf, thinly sliced
- › 10 gr red chili, finely chopped
- › 20 ml fresh lime juice
- › 20 ml fish sauce
- › 50 ml chicken stock

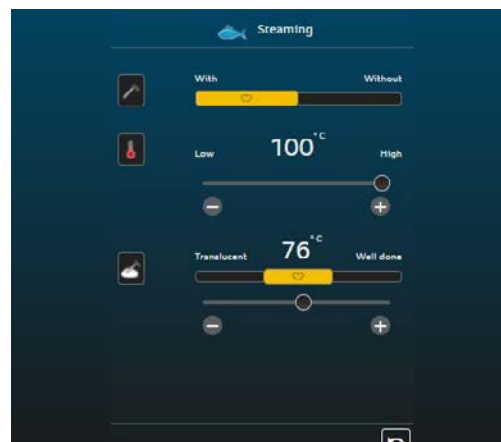
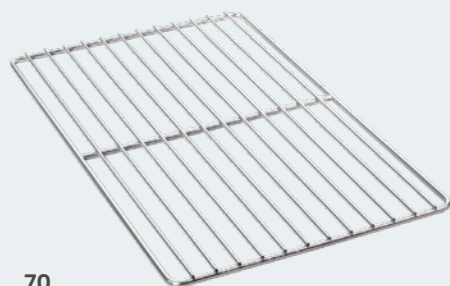
Pla Kapong Neung Manao

Instructions

1. Select iCookingSuite > seafood > Steaming, preheat will take place.
2. Stuff all the ingredients into the fish belly and steam with the temperature probe insert.
3. Mix all the sauce ingredients and put it aside.
4. Once cooked, pour the sauce over the fish and is ready to serve.

Accessories

- › Stainless steel grid





Ingredients

- › 100 gr snapper fillet paste
- › 20 gr thai chili paste
- › 30 gr egg
- › 10 gr lime leaf, finely sliced
- › 5 gr parsley stem, chopped
- › 12,5 gr long bean, chopped

Thai Chili Paste

- › 4 nos long chili, seedless
- › 1 gr coriander seed
- › 1 stalk lemongrass
- › 1 gr black pepper corn
- › 5 gr galangal paste
- › 4 nos kaffa lime leaf, finely chopped
- › 5 gr coriander stem
- › 10 gr shallot
- › 1 clove garlic
- › 5 nos bird eye chili
- › 3 gr thai shrimp paste
- › pinch of salt

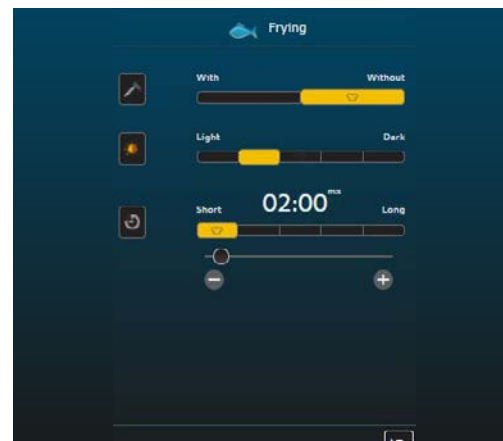
Tord Mun Pla

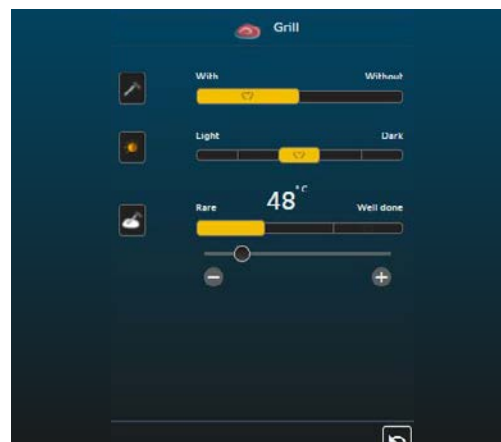
Instructions

1. Mix all the thai chili paste ingredients together and pound them by using pestle and mortar.
2. Mix all the ingredients together with the thai chili paste.
3. Mould the mixture to round flat shape about 30 gr weight.
4. Arrange them on the roasting and baking tray.
5. Select iCookingSuite > seafood > Frying and switch to iProductionManager, preheat will take place.
6. After 2 minutes turn the fish cakes and cook for another 2 minutes.
7. Once cooked, it is ready to serve.

Accessories

- › Roasting and baking tray





Yam Nua Yang

Ingredients

Meat

- › 250 gr sirloin steak
- › pinch of salt
- › pinch of pepper

Dressing

- › 5 gr coriander leaves, chopped
- › 25 ml fish sauce
- › 25 ml lime juice
- › 5 gr palm sugar
- › 5 gr eye bird chili, sliced
- › 25 ml oil
- › 3 gr salt

Garnish

- › 5 gr coriander leaf
- › 4 gr mint leaf
- › 30 gr shallot, thinly sliced
- › 40 gr tomato, cut into wedge

Instructions

1. Place the seasoned beef onto the CombiGrill grid.
2. Select iCookingSuite > meat > Grill, preheat will take place.
3. Insert the temperature probe into the thickest part of the meat.
4. Prepare the dressing and garnish ingredients in individual bowls.
5. Once the beef is cooked, let it rest for 5 minutes, slice it and apply the dressing.
6. Plate the beef, garnish off and is ready to serve.

Accessories

- › CombiGrill griddle

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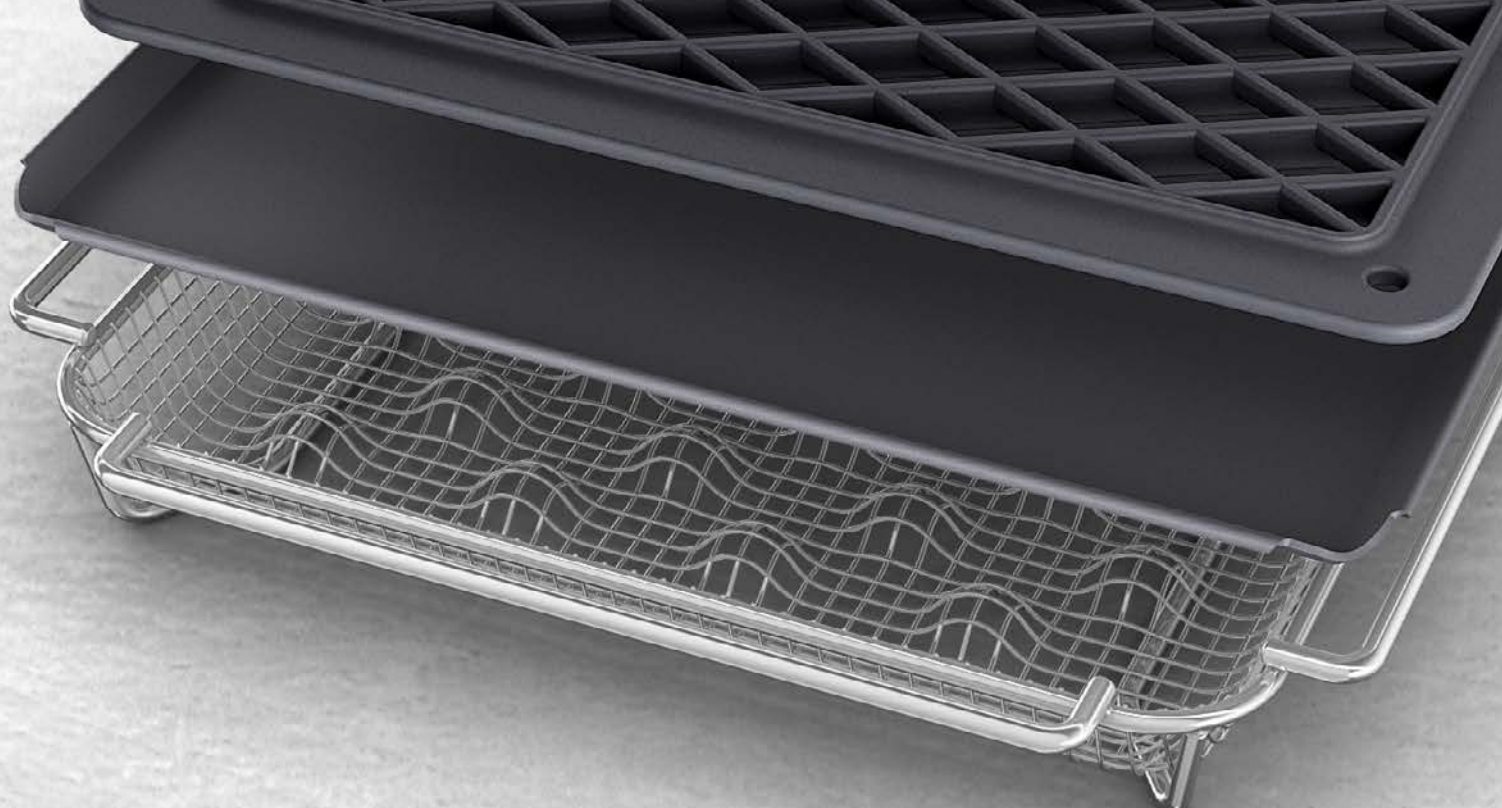
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