



SCAN ME

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USER MANUAL

Please read this **User Guide** carefully before use
& keep it handy for future reference.

SAFETY WARNINGS



This appliance is for private and indoor use only and must not be used commercially. Please read the instruction manual carefully and keep it in a safe place. When the appliance is given to another person the instruction manual should be passed to that person, too. Only use the appliance as described in the instruction manual and pay attention to the safety information. No liability for damages or accidents will be accepted, which are caused by not paying attention to the instruction manual.



This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children must be kept away from the appliance and the connecting cable.
- Children should be supervised to ensure that they do not play with the appliance or packaging material (e.g. Plastic Bags).
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - by clients in hotels, motels, and other residential type environments;
 - bed and breakfast type environments.
- The appliance must not be operated using a timer or a separate remote system!
- The appliance must be used and plugged in only according to the requirements shown on the rating label.
- Use the appliance only if the cord shows no damage. Check this before every use!
- Do not touch the power plug with wet hands.
- Connect the power plug to a properly installed and easily accessible socket only.
- To unplug the power plug, always pull the plug – not the cable.
- Plug off the appliance after each use or in case of failure.
- Do not pull at the cord. Don't pull it over edges and don't bend it too much.
- Keep the cord away from hot parts.

SAFETY WARNINGS

- After each use or in the case of a malfunction the plug must be pulled out of the socket.
- Never pull at the power cord. Do not chafe it over sharp edges or squeeze it.
- Keep the power cord away from hot parts.
- Never leave the appliance unattended when operating.
- Never store the appliance outdoors or in a damp area.
- Never immerse the appliance in water.
- Do not operate the appliance if it is damaged, e.g. it fell down, or it is damaged in any other way.
- Repairs at the appliance, e.g. exchange of a damaged power cord, must only be done by authorised service persons, to avoid any dangers.
- The appliance becomes hot. Do not move the appliance until it has cooled down.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- When using a power cord extension it is important that children are not pulling at it or a trip hazard occurs.
- The appliance must always be unplugged in case of no supervision, prior to assembly, the dismantling or cleaning.
- Only transport after cooling down.
- **Danger of steam escaping during cooking and when the lid is opened.**
- Do not cover or block the steam ventilation opening at the lid. Unlock the Locking Tab and slowly lift the lid with an oven cloth, a heat protectant item or an oven mitt.
- There will be condensed water in the lid.
- Never use the appliance without a lid.

PARTS/FEATURES



Assembly Chart



1. Detachable Cord
2. Rice Spoon
3. Non-stick Coated Pot
4. Measuring Cup
5. Locking Tab
6. Cook Indicator Light
7. Warm Indicator
8. Light Locking Tab
9. Handle
10. Cool-Touch Housing
11. Steam Vent
12. Locking Tap Receptacle
13. Lid
14. Inner Lid Insert
15. Power Button

Using the Detachable Lid

Removing the Detachable Lid

Step 1 - To remove the Lid, first open both Locking Tabs by pulling away from the Cool-Touch Housing of the Kleva® 1 Button Cooker (See Figure 1), then lift the Lid to remove.

Step 2 - You may remove the Detachable Inner Lid Insert by grasping the side and pulling away from the Lid (See Figure 2).

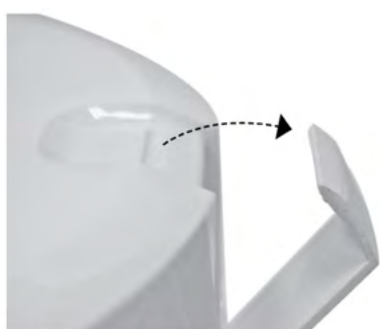


Figure 1.



Figure 2.

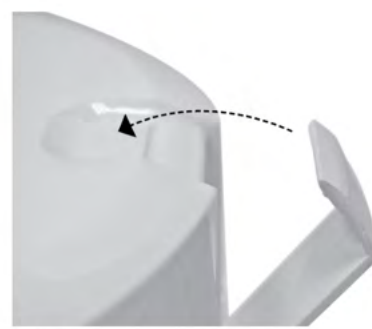


Figure 3.

Caution: Always ensure that the Inner Lid is attached to the Lid when cooking.

Attaching the Detachable Lid

Step 1 - To attach the Lid, line up the Locking Tabs with the Locking Tab gaps of the lid and press in until you hear a click (See Figure 3).

Caution: A serious burn injury can occur if you try to move your Kleva® 1 Button Cooker without the Lid locked into place.

Warning: After cooking, the Lid and whole unit can be very hot and can cause injury. Please ensure that you handle it with care. To remove the lid from the Cool Touch Housing of the Kleva® 1 Button Cooker, always use an oven mitt or heat protectant item.

Using The 1 Button Cooker

Helpful Hints

- If the Kleva® 1 Button Cooker switches too WARM before the food is done, you will need to add more liquid. Foods that are overly sweet or oily can cause the Kleva® 1 Button Cooker to switch too WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- When baking in the Kleva® 1 Button Cooker, it is usually necessary to push COOK more than once. You will need to wait for about 5 minutes after the machine switches too WARM to be able to press it back to COOK. This is normal.
- Do not double recipes in the Kleva® 1 Button Cooker. The tightly closed Lid will force excess liquid out of the steam vent if you do.
- Steamer Basket can be used at the same time whilst cooking your rice locking in all the flavour.

Cleaning before first use

- All accessories and the inner pot should be removed and cleaned with mild detergent.

Warning: Before cleaning ensure that the unit is switched “OFF” at the Power Button and that the Power Cord has been removed completely from the wall socket. Dry all parts carefully and clean the Outer Housing of the Kleva® 1 Button Cooker with a damp cloth.

Note Before Using: The appliance must never be placed on or next to a hot surface (e.g. hot plate). The appliance must only be used on a flat, stable and temperature resisting surface and kept away from any liquids. Always ensure that there are no inflammable items near the appliance/ Kleva® 1 Button Cooker.

- Due to the escaping steam, ensure the Kleva® 1 Button Cooker is kept away from any wooden cupboards hanging over the appliance.

Using The 1 Button Cooker



Warning: Never put liquids or rice in the Outer Housing of the Kleva® 1 Button Cooker.



Warning: Please keep away from Children. This item is not a toy.

Warning: The whole unit can be very hot whilst in its cooking function and after it has completed its cooking and can cause injury and burns. Ensure that you handle it with care. Do not touch the unit when it is cooking or hot. After the cooking process, allow the unit to cool down before touching. To remove the lid after cooking always use an oven mitt or heat protectant item.

How to use your Kleva® 1 Button Cooker

Step 1 - Follow the recipe of your chosen dish and add it to the Non Stick Cooking Pot.

Step 2 - Place the Cooking Pot in the Cool-Touch Housing of the Kleva® 1 Button Cooker.

Step 3 - Place the Lid on the Cool-Touch Housing of the Kleva® 1 Button Cooker and lock into place.

Step 4 - Before plugging the power cord into a wall socket and turning on, ensure that the item is placed on a dry flat surface away from any liquids. Once the unit is turned on at the wall socket, switch the Kleva® 1 Button Cooker power button to “ON” position located on the left hand side of the unit. When you have finished using the unit, switch to “OFF” position and remove the power plug from the wall socket, when not in use. **WARNING:** Ensure the power cord and unit is kept away from any liquids. Always turn the Power Button OFF when not in use.

Using The 1 Button Cooker

How to use your Kleva® 1 Button Cooker

Step 5 - Switch down to COOK. The Cook Indicator Light will illuminate red to indicate the rice/dish is cooking.

Step 6 - Ensure that you keep an eye out for how long your dish should be cooking for. The Kleva® 1 Button Cooker Cook mode is based on the liquid content, if there is no more liquid the unit will automatically switch to warm mode and illuminate orange indicating that the cooking process has been completed and will be kept in warm mode. If your dish requires further cooking wait 5 min then, push down on the switch button to go back to cook mode and you can add more liquid if required. The WARM function will continue until the unit is switched "OFF". The recommended "WARM" leave time after cooking is 2-4 hours. After use Switch the Kleva® 1 Button Cooker power button to "OFF" position on the left hand side of unit and unplug the power cord from wall socket.

Step 7 - Open the Kleva® 1 Button Cooker by unlocking both Locking Tabs on the Lid. Be sure to open the Lid facing away from you to avoid any hot steam. Ensure food is cooked thoroughly before eating.

Warning: After cooking, the unit can be very hot, please ensure that you handle it with care as the steam and heat can cause injury and burns. Always use an oven mitt or a heat protectant item to remove lid.

Step 8 - Remove and clean the Cooking Pot after every use. (Visit Page 10 to read about care and cleaning tips).

NOTE: Ensure food is thoroughly cooked before eating.

Using The 1 Button Cooker

Washing Rice

- Remember to always use the Measuring Cup provided to accurately measure the rice. Add the desired amount of rice to the Cooking Pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the colour of the water will become cloudy as the rice is cleaned. Without spilling the rice, tip the Cooking Pot to remove the cloudy water and repeat several times until the water remains clear. Washing the rice will remove excess starch and residues, which will provide you with fluffier rice.
- A note about the measuring cup provided with your Kleva® 1 Button Cooker. Your Kleva® 1 Button Cooker is able to cook a maximum of 1.5 cups of raw rice, which is the equivalent of 3 cups of cooked rice. The Measuring Cup included with your Kleva® 1 Button Cooker, like most traditional rice cookers on the market, is equivalent to 177 ml, or approx. 3/4 of a cup. This is why it is important to use the Measuring Cup that comes with your Kleva® 1 Button Cooker and not a standard 236 ml measuring cup.

Cooking other types of Rice

Your Kleva® 1 Button Cooker can handle 1.5 cups of a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice etc. When cooking brown rice, it will be necessary to increase the amount of water by 1/2 cup more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

- Using the WARM function for more than 4 hours may cause discolouration or an odour in the rice.

Using The 1 Button Cooker

How to set up the cooking Rice process

Step 1 - Measure rice with the enclosed Measuring Cup. For best results rinse measured rice until the water becomes relatively clear (see the “Helpful Hints” on page 5).

Step 2 - Place rinsed rice in the Cooking Pot. For 1.5 cups of uncooked rice (yields 3 cups of cooked rice), measure 1.5 full scoops of rice using the Measuring Cup included with your unit. Add to the Cooking Pot.

Step 3 - Add water to the 1.5 cup line marked RAW on the inside of the Cooking Pot. Always add the rice to the Cooking Pot BEFORE adding the water to the Cooking Pot. The water level marked on the inside of the Cooking Pot is based upon having rice added already.

Step 4 - Follow steps 4-8 of How To use your Kleva® 1 Button Cooker found on page 6-7.

Egg Steamer Tray

Step 1 - Ensure that all parts are washed before first use. Place the egg steamer stem up through the centre hole of the egg Steamer Tray. Turn the egg stem clockwise to lock into place.

Step 2 - The egg steamer tray can hold up to 4 eggs, carefully place your eggs wide-side down into the tray.

Step 3 - Add 1/2 cup of room temperature water into the Non Stick Cooking Pot and gently place your steamer tray with eggs in the pot. Place the Lid onto the Kleva® 1 Button Cooker and lock the Lid in place with the Locking Tabs.

Step 4 - Press down on the switch button to proceed to COOK mode.

Step 5 - When you have reached your set cooking time, switch up to the Warm mode and turn the Power Button of the Kleva® 1 Button Cooker to OFF and unplug the power cord.

Note: If you are cooking batches of eggs ensure you always add a new batch of 1/2 cup of room temp water, no matter if you are cooking 1 or 4 eggs. **Suggested Cooking Time:** Hard-boiled - 15min / Jammy-boiled -13 min / Soft-boiled - 11 min

Care and Cleaning

Care and Cleaning



Never immerse the complete appliance into the water.

- Always turn “OFF” the Kleva® 1 Button Cooker Power Button when not in use, unplug the power cord from the socket after use and ensure the switch wall socket is in “OFF” position.
- The appliance must cool down completely.
- Remove the inner pot from the Cool-Touch Housing of the Kleva® 1 Button Cooker and clean it with a mild detergent. Do not use any aggressive cleaner, like steel wool. Do not place parts in the dishwasher.

WARNING: Before cleaning ensure that the unit is switched “OFF” and that the Power Cord has been removed completely from the wall socket. To clean the heating plate and the contact area of the thermostat in the outer pot with a damp cloth, take care that the thermostat is not deformed. Wash and dry the inlet of the lid carefully. Due to hygiene reasons the lid must be cleaned after every use.

Service and Repair: If the appliance must be repaired, please get in touch with the Kleva Range Team and they will advise of the next steps.

Recipes

Beet Marmalade

- Makes 1 cup



INGREDIENTS:

- 2 fresh beets, grated
- 1 tablespoon fresh ginger, chopped
- 3 tablespoons orange juice
- The zest and juice from a lemon
- 1/2 cup granulated sugar
- 1/4 teaspoon kosher salt



Method:

Step 1 - Combine ingredients in the Kleva® 1 Button Cooker and stir well.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 25-30 minutes or until thick and bubbly.

Step 4 - Serve as desired

Recipes

Braised Pineapple with Vanilla

- Makes 1 serving



INGREDIENTS:

- 1 1/2 cups pineapple chunks
- 2 tablespoons granulated sugar
- 1 tablespoon unsalted butter
- 1/2 of a vanilla bean, split
- A pinch of kosher salt
- 1 teaspoon fresh lemon juice Vanilla ice cream, for serving



Method:

Step 1 - Combine all ingredients in the Kleva® 1 Button Cooker except ice cream; stir.

Step 2 - Close the lid and press COOK.

Step 3 - Let cook for 30 minutes or until the pineapple is tender and bubbly.

Step 4 - Remove vanilla beans.

Step 5 - Serve pineapple with some of the sauce and vanilla ice cream.

Recipes

Braised Golden Beets

- Makes 1 serving



INGREDIENTS:

- 2 golden beets, in chunks
 - 1 tablespoon unsalted butter
 - 1 sprig fresh thyme
 - 1/4 cup chicken stock
 - 1 tablespoon apple cider vinegar
 - 1 tablespoon granulated sugar
- Kosher salt and fresh pepper to taste



Method:

Step 1 - Combine all ingredients in the Kleva® 1 Button Cooker and stir.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 45 minutes or until the beets are tender.

Step 4 - Serve as desired.

Recipes

Braised Red Cabbage

- Makes about 1/2 cup



INGREDIENTS:

- 1 tablespoon peanut oil
- 1/4 cup yellow onions, sliced
- 2 tablespoons brown sugar
- 1/4 cup Granny Smith apple, cored and sliced
- 2 tablespoons red wine vinegar
- 2 tablespoons red wine
- 2 tablespoons orange juice
- 1/2 teaspoon dry ginger
- Salt and freshly ground black pepper to taste
- 2 cups red cabbage, cut into julienne



Method:

Step 1 - Place all ingredients in the Kleva® 1 Button Cooker; stir to combine. Secure lid and press COOK.

Step 2 - Cook for 5-7 minutes, then stir.

Step 3 - Cook for an additional 10 minutes or until cabbage is tender. Remove and serve.

Recipes

Chicken & Corn Chowder Lasagna

- Makes 1 serving



INGREDIENTS:

- 1 can of Organic Corn Chowder Soup
 - 1/2 cooked shredded chicken breast
 - 1 teaspoon olive oil
 - 2 corn tortillas, diced
 - 1/4 cup shredded Mexican cheese blend
- Salsa for serving
Sour cream for serving



Method:

Step 1 - In a bowl, combine all ingredients, except salsa and sour cream

Step 2 - Transfer mixture to the Kleva® 1 Button Cooker, close the lid and press COOK.

Step 3 - Cook for 20-25 minutes or until thick and bubbly.

Step 4 - Serve with salsa and sour cream.

Recipes

Coconut Lentils

- Makes 1 serving



INGREDIENTS:

- 1 tablespoon olive oil
- 1 large yellow onion, peeled and quartered 1/2 cup carrot, cut in half moon shape
- 1 teaspoon jalapeño chilli
- 3 long, thin strips lime zest
- Kosher salt and fresh pepper to taste
- 1 can (14 ounce size) lentils, drained
- 1/4 cup canned vegetable broth or water
- 1/4 cup canned coconut milk



Method:

Step 1 - Place all ingredients in the Kleva® 1 Button Cooker; stir to combine.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 15-20 minutes or until thick and bubbly.

Step 4 - Adjust seasoning if desired before serving.

Recipes

Copper Pennies Salad

- Makes 1 serving



INGREDIENTS:

- 2 carrots, sliced into coins
- 2 tablespoons apple cider vinegar
- 2 tablespoons olive oil
- 1/4 cup granulated sugar
- 1 teaspoon dry mustard
- 1 can (10 3/4 ounce size) condensed tomato soup
- Kosher salt and fresh pepper to taste
- 1/8 of a red onion, diced
- 1/8 of a green bell pepper, diced



Method:

Step 1 - Combine all ingredients in the Kleva® 1 Button Cooker; stir.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 20-25 minutes or until carrots are tender.

Step 4 - Refrigerate salad for a minimum of 6 hours for best flavour.

Recipes

Cuban Style Bean Soup

- Makes 1 serving



INGREDIENTS:

- 1/4 cup dried navy beans
- 2 slices uncooked bacon, diced
- 1 ounce chorizo sausage, diced
- 1 tablespoon extra virgin olive oil
- 1/4 yellow onion, diced
- 2 tablespoons red bell pepper, diced
- 1 bay leaf
- 2 cloves garlic, minced
- 1 teaspoon honey
- 2 teaspoons chicken instant bouillon
- Freshly cracked pepper to taste
- 1 1/4 cups water
- Fresh chopped coriander, for serving
- more chopped yellow onion, for serving
- Cooked rice or for garnish.



Method:

Step 1 - Combine all but ingredients for serving in the Kleva® 1 Button Cooker; stir.

Step 2 - Close lid but do not press COOK; allow soup to stand on WARM for 1 hour.

Step 3 - Press COOK after 1 hour and cook for 1 hour or until beans are tender.

Step 4 - Taste carefully and adjust seasoning as needed.

Step 5 - Serve over rice and top with coriander and additional chopped onions.

Recipes

Eggs Steamed in Tomatoes

- Makes 1 serving



INGREDIENTS:

- 1 medium, firm red tomato
- Kosher salt and fresh pepper to taste
- 1 large egg
- 1 tablespoon Parmesan cheese, grated
- 1 teaspoon extra virgin olive oil
- 1 basil leaf, cut into thin ribbons



Method:

Step 1 - Cut off the top 1/2-inch of the tomato.

Step 2 - Use a teaspoon or melon baller to remove pulp from the centre.

Step 3 - You should leave the tomato walls 1/2-inch thick.

Step 4 - Drain the tomato upside down on a paper towel for a few minutes.

Step 5 - Season the inside of the tomato generously with salt and pepper.

Step 6 - Crack egg into tomato and top with Parmesan cheese.

Step 7 - Place tomato in Kleva® 1 Button Cooker.

Step 8 - Pour 2 tablespoons of water around the tomato, this will create the steam.

Step 9 - Close the lid and press COOK.

Step 10 - Cook for 8-10 minutes for a runny yolk.

Step 11 - Cook 1 additional minute if you like the yolk more done.

Step 12 - Remove carefully and serve with a drizzle of the oil and some basil.

Recipes

German Potato Salad

- Makes 1 serving



INGREDIENTS:

- 5 petite red bliss potatoes, sliced
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon dry mustard
- 1 tablespoon olive oil
- 2 tablespoons chicken stock
- 1 tablespoon granulated sugar
- 2 tablespoons red onions, diced
- 2 slices bacon, cooked and crumbled Kosher salt and fresh pepper to taste



Method:

Step 1 - Combine all ingredients in the Kleva® 1 Button Cooker and stir.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 20-25 minutes or until potatoes are tender.

Step 4 - Taste and adjust seasonings as needed and serve warm or cold.

Recipes

Juicy Brined Prawns

- Makes 1 serving



INGREDIENTS:

For The Prawns:

- 225g prawns, thawed, peeled and deveined
- 2 cups cold water
- 1 cup ice cubes
- 4 teaspoons kosher salt

For the Mustard Sauce:

- 2 tablespoons spicy brown mustard
- 2 tablespoons sour cream or yoghurt
- 2 tablespoons apple cider vinegar
- Kosher salt and fresh pepper to taste
- 1 small clove garlic, minced
- 2 tablespoons fresh parsley, chopped



Method:

Step 1 - In a large bowl combine the prawns, water, ice and salt.

Step 2 - Stir to dissolve the salt and let stand for 45 minutes.

Step 3 - Drain prawns then place in the Kleva® 1 Button Cooker along with 2 tablespoons of the brine

Step 4 - Close the lid and press COOK.

Step 5 - Cook for 5-6 minutes or just until the prawns turn pink.

Step 6 - Do not walk away while prawns are cooking as they cook quickly.

Step 7 - Remove when pink then transfer to a serving plate.

Step 8 - In a small bowl, stir together all mustard sauce ingredients.

Step 9 - Serve prawns with mustard sauce.

Recipes

Long Cooked Collard Greens

- Makes 1 serving



INGREDIENTS:

- 2 slices bacon, diced
- 3 cups fresh collard greens
- Kosher salt and fresh pepper to taste
- A pinch of chilli flakes (optional)
- 1/3 cup chicken stock
- Hot pepper sauce, for serving
- Cornbread, for serving



Method:

Step 1 - Combine all ingredients, except hot sauce and cornbread, in the Kleva® 1 Button Cooker (the pot will be overfull).

Step 2 - Leave the lid off and press COOK.

Step 3 - After a few minutes the greens will begin to wilt.

Step 4 - Press down on the greens and stir to combine ingredients. When sufficiently wilted, close the lid.

Step 5 - Cook greens for 20-30 minutes or until dark and tender. Stir well then serve with pepper sauce and cornbread.

Recipes

Mexican Green Rice

- Makes 1 serving



INGREDIENTS:

- 1/4 cup white onions, diced
- 2 cloves garlic, diced
- 1/2 bunch coriander with stems, chopped
- 2 tablespoons vegetable oil
- 1 cup long grain rice
- 1 teaspoon kosher salt
- 1 cup chicken stock



Method:

Step 1 - Combine all ingredients in the Kleva® 1 Button Cooker; stir to combine.

Step 2 - Close the lid and press COOK.

Step 3 - Cook for 25-30 minutes or until the Kleva® 1 Button Cooker switches to WARM.

Step 4 - Allow to stand in WARM mode for 10 minutes.

Step 5 - Fluff with a fork before serving.

Recipes

Miso Rubbed Cod w/ Mushrooms

- Makes 1 serving



INGREDIENTS:

- 1 cod fillet, at least 1-inch thick
- 1 tablespoon white miso paste
- 1 teaspoon soy sauce
- 1 teaspoon honey
- 1 teaspoon sriracha or other hot sauce
- 1 green onion, sliced thinly for serving
- 2 shiitake mushrooms, julienned for serving
- Steamed brown or white rice, for serving



Method:

Step 1 - Place cod fillets on a plate.

Step 2 - In a small bowl, stir together the miso, soy, honey and hot sauce.

Step 3 - Brush mixture on all sides of the fish.

Step 4 - Let stand for 10 minutes.

Step 5 - Place fish in the Kleva® 1 Button Cooker then add 2 tablespoons of water to allow the Kleva® 1 Button Cooker to create steam.

Step 6 - Close the lid and press COOK.

Step 7 - Cook for 5-8 minutes or until the fish is just cooked through, or slightly less.

Step 8 - Remove and serve with steamed rice, green onions and shiitake mushrooms.

Recipes

Pesto Steamed Salmon Steaks

- Makes 1 serving



INGREDIENTS:

- 1 small yellow onion, sliced into rings
- 1 centre-cut salmon filet
- 1 tablespoon store-bought pesto, plus more for serving Kosher salt and fresh pepper to taste
- 1 lemon slice
- 1 cup fresh baby spinach



Method:

Step 1 - Place onions and salmon in the Kleva® 1 Button Cooker.

Step 2 - Spread salmon steak with pesto.

Step 3 - Sprinkle it with salt and pepper then place a lemon slice on top.

Step 4 - Pour 1 tablespoon of water around the fish (this will create the steam).

Step 5 - Close the lid and press COOK.

Step 6 - Cook for 4-5 minutes or until the fish is nearly cooked through.

Step 7 - During the last 2 minutes of cooking add the spinach.

Step 8 - Remove when desired doneness is achieved.

Step 9 - Serve immediately with additional pesto.

Recipes

Spiced Apple Cider

- Makes 1 serving



INGREDIENTS:

- 2 cups apple cider
- 1 tablespoon light-brown sugar
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1 pinch ground cloves
- 1/2 teaspoon ground cinnamon
- 1 pinch freshly grated nutmeg
- 1 pinch salt
- 1/2 cup brandy (optional)



Method:

Step 1 - Place all ingredients in the rice cooker; stir to combine.

Step 2 - Close the lid and press COOK.

Step 3 - Allow to simmer for 5-6 minutes or until cider is hot.

Step 4 - Ladle into mugs and serve.

Recipes

Steamed Artichoke with Lemon

- Makes 1 serving



INGREDIENTS:

For The Artichoke:

- 1 large artichoke
- 1 lemon, sliced into rounds
- 1/2 cup water
- Kosher salt and fresh pepper to taste

For the Dipping Sauce:

- 1/3 cup mayonnaise, regular or low-fat
- 2 tablespoons sour cream or yoghurt
- 1/4 teaspoon fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1 tablespoon chicken stock
- 1 tablespoon chives, minced



Method:

Step 1 - Trim off the stem and top 1 inch of artichoke. Trim the spines off of each petal using scissors.

Step 2 - Place all artichoke ingredients in the Kleva® 1 Button Cooker.

Step 3 - Close the lid and press COOK.

Step 4 - Cook for 30-45 minutes or until artichoke is tender (it is tender when you are able to easily pull leaves off).

Step 5 - While artichoke is cooking, make the dipping sauce by mixing all sauce ingredients together in a bowl.

Step 6 - Serve artichokes hot or cold with dipping sauce.

Recipes

Tuna w/ Sesame Seeds & Green Beans

- Makes 1 serving



INGREDIENTS:

- 1 teaspoon dark sesame oil
- 2 teaspoons soy sauce
- 1 teaspoon honey
- 1 teaspoon fresh ginger, minced
- 1 clove fresh garlic, minced
- 1 fresh tuna steak, sushi grade
- 1 teaspoon sesame seeds
- 1/2 cup fresh green beans, trimmed



Method:

Step 1 - In a small bowl whisk together the sesame oil, soy, honey, ginger and garlic.

Step 2 - Place tuna on a plate and pour soy mixture over tuna.

Step 3 - Turn tuna on all sides to evenly coat with soy mixture.

Step 4 - Let stand for 10 minutes turning often.

Step 5 - Sprinkle tuna evenly with the sesame seeds and press onto the fish. Place green beans in the Kleva® 1 Button Cooker and top with fish.

Step 6 - Pour 2 tablespoons of water around the fish to create the steam. Close the lid and press COOK.

Step 7 - Cook for 3-5 minutes or until tuna just turns opaque on exterior. Remove immediately and place on a serving plate.

Step 8 - Taste a green bean, if it is too crunchy, steam for 1-2 more minutes. Slice tuna into attractive slices and fan out on the plate.

Step 9 - Remove green beans and serve with tuna

Recipes

Vanilla Bean Poached Pear

- Makes 1 serving



INGREDIENTS:

- 1 pear, peeled and with stem attached
 - 2 tablespoons granulated sugar
 - 1 cup sweet white wine, such as Sauternes
 - 1/2 vanilla bean, split
 - 3-inch strip lemon peel
- Juice from 1/2 of a lemon
1 cinnamon stick



Method:

- Step 1** - Combine all ingredients in the Kleva® 1 Button Cooker.
- Step 2** - Close the lid and press COOK.
- Step 3** - Cook for 25-30 minutes or until the pear is tender.
- Step 4** - Garnish as desired and serve.



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1 BUTTON COOKER

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For helpful tips and how to videos



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