

KAMBROOK®

Culinary



TEMP CONTROL™ SLOW COOKER

KSC655

Apple Ginger Compote

Prep time	Cook time	Serves
15 min	HIGH – 2-3 hours LOW – 4-5 hours	2-4



Ingredients

- 6 Granny Smith apples, peeled and 5cm dice
- 2 cinnamon quills
- 1 cup light brown sugar
- ½ cup apple juice
- 4cm piece of ginger, peeled and minced
- 1 tsp. lemon zest

Method

1. Place all the ingredients into the slow cooker bowl and stir.
2. Place the lid on the slow cooker.
3. Press ON/OFF. Press PROGRAM. Adjust the time to 2 hours. Press SELECT/START to begin the function.
4. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
5. Remove the cinnamon quills before serving.

TIP – If you are using this as apple pie filling – thicken the liquid with 1-2 tbsp. of corn flour at completion and while the liquid is still hot as corn flour does not thicken when the liquid is cold.

Beef Brisket with Vegetables

Prep time	Cook time	Serves
20 min	HIGH – 5-6 hours LOW – 9-10 hours	4-6



Ingredients

- 2 tbsp. vegetable oil
- 2 tsp. salt
- 1.7kg beef brisket
- 3 carrots, cut into thick batons
- 1 small sweet potato, cut into 5cm pieces
- 5 chat potatoes
- 1 brown onion, peeled and roughly cut
- 4 cloves garlic, whole
- ¼ tsp. ground white pepper
- ½ tsp. mixed herbs
- ½ cup red wine
- ½ cup beef stock

Method

1. Season the beef brisket with the salt and pepper. Heat a heavy based pan and add the vegetable oil. Place the beef brisket fat side down in the pan and render the fat and brown the top. Turn the beef over and brown the underside of the beef brisket.
2. Whilst the beef is browning, place the vegetables into a bowl and toss with garlic, thyme and rosemary. Place the vegetables into the slow cooker bowl.
3. Place the beef on top of the vegetables. Add the wine and beef stock. Place the lid on the top of the slow cooker.
4. Press ON/OFF. Press PROGRAM. Adjust the time to 6 hours. Press SELECT/START. Adjust the temperature to HIGH. Press SELECT/START to begin.
5. The slow cooker will beep when the function is complete. The slow cooker will automatically switch to WARM. To cancel the WARM function, press ON/OFF.
6. Slightly pull the beef apart using two forks to serve.

Bread & Butter Pudding

Prep time	Cook time	Serves
15min	3 hours	6



Ingredients

6 slices of raisin bread
50g butter
¼ cup strawberry jam
4 eggs
300ml fresh cream
400ml milk
2 tsp vanilla paste
½ cup caster sugar
Pinch of salt
½ tsp. ground cinnamon
1 tbsp. brown sugar
¼ tsp. ground nutmeg

Method

1. Cut the crusts off the raisin bread slices. Spread the butter and jam over each slice. Cut the slices into large cubes.
2. Very lightly spray the bottom of the slow cooker bowl with baking spray. Place the cubed raisin bread into the slow cooker bowl.
3. Whisk together the eggs, cream, milk, vanilla, caster sugar, salt and ground cinnamon and pour into the slow cooker bowl over the cubed bread. Sprinkle nutmeg and brown sugar on the top and put the lid on.
4. Press ON/OFF button. Press the PROGRAM button. Adjust the time to 3 hours. Press SELECT/START to confirm. Adjust the cooking temperature to LOW. Press SELECT/START to begin.
5. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
6. Serve with caramel popcorn and a scoop of vanilla ice-cream.

Pork Roast

Prep time

15 min

Cook time

LOW 3-4 hours
HIGH 2-3 hours

Serves

6-8



Ingredients

- 1.5kg pork loin
- 2 tsp. salt
- ¼ tsp. ground white pepper
- 1 tsp. thyme leaves
- 1 tsp. rosemary
- 1 tsp. paprika
- 3 cloves garlic, crushed
- 3 large potatoes, peeled and cut into 6

Method

1. Mix the salt, pepper, thyme, rosemary, paprika and garlic together. Rub onto the surface of the pork. Leave overnight if time allows.
2. Heat a large frypan on a medium heat and brown all sides of the pork.
3. Place the potatoes into the slow cooker bowl and place the pork on the top of the potatoes. Place the lid on the slow cooker.
4. Connect the probe to the socket on the right side of the slow cooker and thread the probe through the lid into the centre of the meat.
5. Press ON/OFF. Press PROBE to select the PROBE function. Adjust the temperature to LOW. Press SELECT/START to confirm. Set the probe temperature to 65°C. Press SELECT/START to begin.
6. The slow cooker will beep and automatically switch to WARM when the temperature is reached. Remove the pork from the slow cooker. Slice and serve with the potatoes.

Blueberry Cobbler

Prep time	Cook time	Serves
20 min	HIGH 2 ½ hours LOW 4-5 hours	4-6



Ingredients

200g frozen blueberries
300g frozen mixed berries
1 tsp. vanilla paste
⅓ cup caster sugar
2 tbsp. corn flour
1 cup self-raising flour
½ tsp. ground ginger
2 tbsp. brown sugar
100g butter, cubed
½ cup rolled oats
½ cup milk
80g white chocolate buttons
1 tsp. vanilla paste
Vanilla ice-cream

Method

1. Place the blueberries, mixed berries, vanilla paste, caster sugar and corn flour into a large bowl and toss to distribute evenly. Let the berries sit for 30 minutes until they start to thaw. Place the berries into the slow cooker bowl.
2. Combine the self-raising flour, ground ginger and brown sugar in a separate large bowl. Add the butter and using your fingertips, rub the butter into the flour and sugar until the mixture resembles breadcrumbs. Add the rolled oats. Make a well in the centre and pour in the milk. Stir to combine. Stir the chocolate buttons through. Spoon the mixture evenly over the berries into the slow cooker bowl. Place the lid on the slow cooker.
3. Press ON/OFF to turn on the slow cooker. Press PROGRAM. Adjust the time to 3 hours. Press SELECT/START to confirm. Adjust the temperature to HIGH. Press SELECT/START to begin.
4. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
5. Remove using a silicon serving spoon and serve with a scoop of vanilla ice-cream.

Chicken Arrabiata

Prep time

30 min

Cook time

HIGH 2-3 hours
LOW 3-4 hours

Serves

6



Ingredients

1.2kg chicken thighs, bone in, skin on
1 ½ tsp. salt
2 tbsp. olive oil
1 brown onions, finely diced
5 cloves garlic, chopped
1 red capsicum, roasted and diced
2 long red chillies, sliced
400g tin crushed tomatoes
300ml chicken stock
2 bay leaves
Pinch of smoked paprika
¼ tsp. freshly ground black pepper
½ bunch parsley, chopped

Method

1. Season the skin side of the chicken thigh fillets with salt and pepper.
2. Heat a large pan on a medium heat. Add the olive oil. Place the thigh fillets, skin side down into the pan. Leave the thigh fillets in the pan until the skin is golden brown. Turn the chicken thigh fillets and brown the other side. Remove from the pan.
3. Add the onion and garlic to the pan and sauté until the onion has softened.
4. Add the diced red capsicum, sliced chillies, crushed tomatoes, chicken stock, bay leaves, smoked paprika and black pepper.
5. Turn the heat off and pour the sauce into the slow cooker bowl.
6. Place the chicken thigh fillets, skin side up into the slow cooker bowl. Place the lid on the slow cooker.
7. Press ON/OFF. Press PROGRAM. Adjust the time to 2 hours. Press SELECT/START to confirm. Adjust the temperature to HIGH. Press SELECT/START.
8. The slow cooker will beep when the function is complete. The slow cooker will automatically switch to WARM at completion or until ON/OFF is pressed to cancel.
9. Remove the chicken and spoon the sauce over the chicken. Sprinkle the chicken with the chopped parsley.
10. Serve with pasta.

Classic Lasagna

Prep time

30 min

Cook time

3-4 hours

Serves

4-6



Ingredients

Bolognese sauce

- 1 tbsp. vegetable oil
- ½ tbsp. chopped garlic
- 1 brown onion, finely diced
- 500g beef mince
- 70g tomato paste
- ¾ cup grated carrot
- ½ cup grated mushroom
- ¾ cup red wine
- ½ cup beef stock
- 400g tin chopped tomatoes
- 1 tsp. mixed herbs
- Salt and pepper
- Pinch of caster sugar
- 125g Lasagne sheets
- 500g ricotta
- 2 eggs
- 1 ½ cups grated fresh parmesan
- Salt and pepper
- 2 cups grated tasty cheese
- 2 cup grated mozzarella

Method

Bolognese sauce

1. Heat a large saucepan on a medium to high heat. Add the vegetable oil. Add the garlic and onion and sauté until softened. Add the beef mince and stir until browned all over. Add the tomato paste and stir through. Add the carrot, mushroom and red wine. Cook for 2-5 minutes. Add the beef stock, chopped tomatoes, mixed herbs, sugar, salt and pepper. Bring to the boil, then reduce the heat to low to medium and let simmer for 30 minutes.
2. Mix together the ricotta, parmesan cheese, salt and pepper.
3. Lightly spray the ceramic slow cooker bowl with baking spray. Place one third of the bolognese sauce in the bottom. Place a layer of lasagna sheets.

Spread a third of the ricotta mix on the lasagna sheets. Sprinkle a third of each cheese on top of the ricotta – continue layering in this order until the ingredients are depleted – finishing with the cheeses.

4. Press ON/OFF. Press PROGRAM. Adjust the time to 3 hours. Press SELECT/START to confirm. Adjust the cooking temperature to HIGH. Press SELECT/START to begin.
5. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
6. Serve using a silicon serving spoon.

Cream of Mushroom Soup

Prep time	Cook time	Serves
25 min	HIGH 3-4 hours LOW 5-6 hours	4-6



Ingredients

40g dried porcini mushrooms
1 cup boiling water
800g Swiss brown mushrooms
400g button mushrooms
1 clove garlic, crushed
¼ cup brandy
2 tbsp. mushroom soy sauce
200ml mushroom stock
500ml chicken stock
1 shallot, sliced
200ml fresh cream
¼ tsp. salt

Method

1. Soak the porcini mushrooms in the 1 cup of boiling water for 15 minutes.
2. Place the mushrooms, garlic, brandy, soy sauce, chicken stock, shallot, fresh cream and salt into the slow cooker bowl. Add the soaked porcini mushrooms and the mushroom stock (soaking water), leaving the last little bit of water that remains in the bottom as there is usually grit. Place the lid on the slow cooker.
3. Press ON/OFF. Press PROGRAM. Adjust the time to 3 hours. Press SELECT/START to confirm. Adjust the temperature to HIGH. Press SELECT/START to begin the function.
4. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
5. Let the ingredients cool slightly. Blend in a separate bowl to a chunky or smooth consistency to taste, then serve.

Lemon Herb Chicken

Prep time	Cook time	Serves
20 min	2-3 Hours	4



Ingredients

- 1.3kg chicken
- 1 tbsp. vegetable oil
- 1 tbsp. chicken stock powder
- ½ bunch thyme, leaves picked
- 3 sprigs rosemary
- 1 lemon, sliced
- 4 chat potatoes
- 1 brown onion, roughly chopped
- 4 cloves garlic

Method

1. Rub the chicken with oil and sprinkle with the seasoning and thyme leaves. Place the thyme stalks, rosemary and lemon slices into the cavity of the chicken.
2. Place the potatoes, onion and garlic cloves into the slow cooker bowl. Place the chicken (breast side up), into the slow cooker bowl, on top of the vegetables. Connect the probe to the socket on the right side of the slow cooker and thread the probe through the lid into the thickest part of the chicken.
3. Press ON/OFF to power the slow cooker. Press PROBE. Adjust the temperature to HIGH. Press SELECT/START to confirm. Set the probe temperature to 75°C. Press SELECT/START to begin.
4. The slow cooker will beep and automatically switch to WARM when the temperature is reached.
5. Press ON/OFF to cancel WARM function.
6. Remove the chicken from the slow cooker and portion onto serving plates with the vegetables.

Triple Chocolate Cake

Prep time	Cook time	Makes
20 min	3 hours – slow cook HIGH	1 x 22cm loaf



Ingredients

120g cake flour
60g cocoa powder
½ tsp. baking powder
½ tsp bi-carbonate soda
Pinch ground cinnamon
100ml milk
100ml fresh cream
1 tsp. vanilla paste
200g unsalted butter
200g caster sugar
2 eggs, lightly beaten
Chocolate Icing
200g unsalted butter, room temperature
2 ½ cups icing sugar mixture, sifted
½ cup cocoa powder, sifted
¼ cup milk
1 ½ tsp. vanilla paste

Method

1. Grease a 22cm silicon loaf mould.
2. Sift together the flour, cocoa powder, baking powder, bi-carbonate soda and cinnamon. Set aside.
3. Place the milk, cream, vanilla, butter and caster sugar into a saucepan. Place on a medium heat and stir until the butter is melted, do not boil. Transfer the milk and cream mixture to a medium bowl. Let the milk and cream mixture cool slightly.
4. Whisking constantly, add the eggs to the cream mixture.
5. Stir the sifted flour mixture into the cream and egg mixture to make a smooth batter.
6. Pour the chocolate cake batter into the prepared loaf mould. Cover with aluminium foil (This is to prevent the water dripping into the cake).
7. Place 1L of cold tap water into the slow cooker bowl. Place the loaf mould into the water bath in the slow cooker bowl. Place the lid on the top of the slow cooker.

8. Press the ON/OFF button.
9. Press the PROGRAM button. Adjust the time to 3 hours. Press SELECT/START to confirm. Adjust the cooking temperature to HIGH. Press SELECT/START to begin.
10. The slow cooker will beep when the function is complete and will automatically switch to WARM or until the ON/OFF button is pressed to cancel.
11. Using heatproof mitts, remove the loaf mould from the slow cooker bowl. Let the cake cool slightly before turning out onto a cooling rack.

Icing

12. Place the butter in the bowl of a bench mixer with the paddle beater attached. Beat the butter for 3 minutes on a medium to high speed until it is pale. Add the icing sugar and cocoa powder, beat on a low speed until it is incorporated. Beat for a further 3 minutes. Add the milk and vanilla. Beat again, for a further 1 minute on a high speed. Spread the icing on the cooled cake.