

COQ AU VIN

Slow Cooker Function

Serves: 4 **Prep:** 10 minutes **Cook:** 6 hours 35 minutes

INGREDIENTS

- 2 tsp olive oil
- 200g pancetta, chopped
- 200g pearl onions, peeled
- 2 carrots, chopped
- 300g button mushrooms
- 1.5kg chicken marylands, jointed
- 2 tbsp plain flour
- 500ml (2 cups) dry white wine
- 500ml (2 cups) chicken stock
- 2 bay leaves
- 4 thyme sprigs
- fresh parsley, to serve

INSTRUCTIONS

1. Using the sauté function, heat 1 teaspoon of the oil in Instant Pot and add the pancetta. Cook, stirring, for 5 minutes until well caramelised.
2. Use a slotted spoon to remove the pancetta and set aside. Sauté the pearl onions, carrots and button mushrooms in the same way.
3. Dust the chicken with flour, salt and pepper. Heat the remaining oil in Instant Pot and add the chicken, cooking in batches until the chicken is golden brown.
4. Deglaze the pot with the wine and stock, cooking for 5 minutes until slightly reduced. Return all ingredients to the pot, along with the bay and thyme. Season to taste.
5. Attach the lid, select the slow-cook function and adjust the cooking time to 6 hours.
6. When the cooking time is complete, remove the lid and the chicken. Select the sauté function and simmer for 10 minutes, reducing the sauce by half.
7. Return the chicken to Instant Pot and cook for a further 5 minutes until heated through.
8. Divide the coq au vin between serving bowls and garnish with finely chopped fresh parsley.

ASIAN-STYLE BEEF SHORT RIBS

Pressure Cooker Function

Serves: 4 **Prep:** 10 minutes **Cook:** 1 hour 10 minutes

INGREDIENTS

- 1 tbsp olive oil
- 1.5kg beef short ribs, trimmed of fat
- 2 Asian shallots, sliced
- 4 garlic cloves, crushed
- 3cm piece of ginger, thinly sliced
- 2 whole star anise
- 1 cinnamon stick
- 2 tbsp Shaoxing wine
- 60ml (¼ cup) soy sauce
- 500ml (2 cups) beef stock
- 2 tbsp brown sugar
- 2 long red chillies, sliced
- 1 bunch coriander, leaves picked
- ¼ cup roasted peanuts, chopped
- steamed jasmine rice, to serve

INSTRUCTIONS

1. Using the sauté function, heat the oil in Instant Pot. Season the ribs with salt and pepper and cook in batches until golden brown and caramelised. Remove the ribs, leaving the rendered oil, and set aside.
2. Sauté the shallots, garlic, ginger, star anise and cinnamon for 2 minutes or until the shallots have softened. Deglaze the Pot with Shaoxing wine, then add the soy sauce, stock and sugar. Return the ribs to the Pot and attach the lid.
3. Select the pressure-cooker function and adjust cooking time to 45 minutes.
4. When the cooking time is complete, remove the lid and the ribs and then skim any fat off the surface.
5. Select the sauté function and simmer the sauce for a further 12 minutes, reducing the sauce by half. Return the ribs to the pot and coat with the thickened sauce.
6. Serve the short ribs scattered with chilli, coriander and roasted peanuts, with steamed jasmine rice on the side.

7.

CINNAMON DOUGHNUTS

Air Fryer Function

Serves: 12 **Prep:** 15 minutes (+90 minutes resting) **Cook:** 20 minutes

INGREDIENTS

- 190ml milk, warmed
- 14g (2 sachets) dried yeast
- ¼ cup caster sugar
- 350g 00 flour
- Pinch of sea salt
- 1 egg, beaten
- 1 tsp vanilla extract
- zest of 1 orange
- 2 tbsp ground cinnamon
- ¾ cup white sugar

INSTRUCTIONS

1. Combine the milk, yeast and 1 teaspoon of the caster sugar together in a jug and whisk well to combine. Set aside in a warm place for 5 minutes to allow the yeast to activate.
2. Using a stand mixer with a dough hook attachment, combine the flour, remaining sugar, sea salt, egg, vanilla, orange zest and the milk mixture.
3. Beat for 5 minutes or until the dough is smooth and elastic and comes away from the edges of the bowl. If the dough is too sticky, add an extra tablespoon of flour.
4. Transfer the dough to a clean, oiled bowl and set aside, covered, for 1 hour or until the dough has doubled in size.
5. Transfer the dough to a lightly floured work surface. Roll the dough out to a thickness of 1.5cm and then cut it into 8cm rounds using a circle cutter and a 2cm cutter to make the central holes. Any scraps of dough can be collected, re-rolled and cut until all the dough has been shaped.
6. Carefully place the doughnuts on a lined baking tray. Cover the tray with a tea towel and set aside in a warm place for 30 minutes or until doubled in size.
7. Select the air-fryer function on Instant Pot, set it to 150°C and adjust the cooking time to 5 minutes.
8. Spray the base with cooking oil and place as many doughnuts as you can in the base without them touching. Spray the doughnuts again with a light coating of cooking oil. Attach Instant Pot Air Fryer lid and press start.
9. Combine the cinnamon and sugar in a large bowl and mix well. Spread the mixture out in a deep-sided tray. As soon as the doughnuts are cooked, toss them through the cinnamon sugar.
10. Repeat this process until all of the doughnuts have been cooked and dusted in cinnamon sugar. Enjoy!