

# Instant Pot®

## RECIPE BOOKLET



*Malaysia Dishes*

1ST EDITION

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# COOKING WITH PRESSURE

### FAST

The contents of the pressure cooker cooks at a higher temperature than what can be achieved by a conventional boil — more heat means more speed. Pressure cooking is about twice as fast as conventional cooking (sometimes, faster!)

### HEALTHY

Pressure cooking is one of the healthiest cooking methods. According to a study published in the Journal of Food Science, pressure cooking preserves 90-95% of vitamins. The extra speed and heat of pressure cooking practically flash-cooks vegetables, allowing them to retain more vitamins than boiling, (which only retains 40-75%), or even conventional steaming (75-90%!).

### GREEN

Pressure cookers require less energy/ electricity to operate during the cooking process. Less heat and time translates to up to 70% energy savings in comparison to conventional cooking.

### EASY

Pressure cooking isn't complicated at all. Simply push a button to reach pressure and then easily release it. It's really as easy as 1, 2, 3, and 4!

### CLEAN

No more spill-overs in the oven or splatters on your stove-top. Pressure cooking contains all of the splatters that you would ordinarily experience when conventionally boiling food.

### SAFE

Modern pressure cookers have additional safety systems to ensure that if one should fail, another will kick-in.



Add ingredients & liquid to Instant Pot®



Select a cooking program



Continue your daily life until it beeps



Release pressure & serve!

Have a question about Instant Pot®? Visit us at: [www.instantpotmy.com](http://www.instantpotmy.com)

# Venting Methods

# Instant Pot Functions Cooking Time

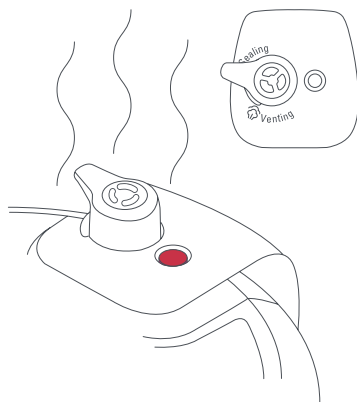
Once cooking is complete, there are 2 methods to release pressure:

## Natural Release (NR)

Leave the steam release handle in the Sealing position. The cooker dissipates heat so pressure releases naturally over time.

This method must be used when cooking food such as soups, stews or chilis, as well as food that expands, such as beans and grains.

**Note:** Depressurisation time will vary based on volume of food and liquid. May take 10-40 minutes or longer.

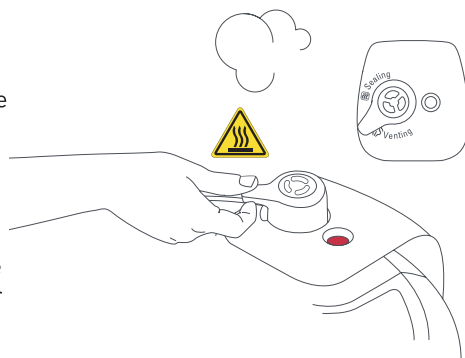


## Quick Release (QR)

Quickly and carefully turn the steam release handle from Sealing to Venting. A continuous stream of steam will release through the top of the steam release handle until the float valve drops into the lid.

**Note:** It will be loud!

If spatter occurs, move the steam release handle back to Sealing and try again after a few minutes. If spatter continues, use NR to vent remaining pressure.



### WARNING

Do not lean over or touch the steam release handle.

Do not place unprotected skin over the steam release handle.

Do not cover the steam release handle.

### CAUTION

Float valve will drop when cooker has depressurised.

**Do not attempt to open the lid while the float valve is still popped up.**

### Functions

### Cooking Time

#### SOUP/BROTH

Less (meatless soup)	00:20
Normal (soup with meat)	00:30
More (bone broth)	04:00
Time Range	00:00-04:00

#### MEAT/STEW

Less (soft texture)	00:20
Normal (tender texture)	00:35
More (fall off the bone)	00:45
Time Range	00:00-04:00

#### BEAN/CHILLI

Less (firmer texture)	00:25
Normal (softer texture)	00:30
More (very soft texture)	00:40
Time Range	00:00-04:00

#### POULTRY

Less (firmer texture)	00:05
Normal (softer texture)	00:15
More (very soft texture)	00:30
Time Range	00:00-04:00

#### SLOW COOK

Default time	04:00
Time Range	00:30-20:00
Less (8 hour cook)	82°C—88.7 °C
Normal (6 hour cook)	87.8°C—93°C
More (4 hour cook)	93°C—99°C

#### SAUTÉ

Default time	00:30
Time Range	00:00-00:30
Less (simmer)	135°C-150°C
Normal (searing)	160°C-176°C
More (browning/stir fry)	175°C-210°C

#### RICE

Time Default	Auto
Time Range	Auto

### Functions

### Cooking Time

#### MULTIGRAIN

Less (firmer texture)	00:20
Normal (normal texture)	00:40
More (soft texture)	01:00 (plus 45-minute warm water pre-soak)
Time Range	00:00-04:00

#### PORRIDGE

Less (oatmeal)	00:05
Normal (congee)	00:20
More (oatmeal or congee mix with beans)	00:30
Time Range	00:00-04:00

#### STEAM

Less (vegetables)	00:03
Normal (seafood & fish)	00:10
More (meat)	00:15
Time Range	00:00-04:00

#### YOGURT

Less (ju niang)	24:00
Normal (ferment yogurt)	08:00
More (pasteurize milk)	N/A
Time Range (less & normal)	00:30-99:30

#### PRESSURE COOK

Less	00:20
Normal	00:35
More	00:45
Time Range (less & normal)	00:00-04:00

#### PRESSURE LEVEL

Low Pressure	5.8 psi—7.2 psi
High pressure	10.2 psi-11.6 psi

#### DELAY START

Time Default	06:00
Time Range	00:10-24:00

#### KEEP WARM

Time Default	10:00
Time Range	00:10-99:50



# NASI LEMAK

COCONUT RICE WITH BOILED EGGS  
AND ANCHOVY SAMBAL



MAIN DISH



12 MINUTES



SAUTÉ, PRESSURE COOK



12 MINUTES



BASMATI RICE, PANDAN  
LEAVES, EGGS, IKAN BILIS



4 SERVINGS

## Ingredients:

4-6 pcs	Large whole eggs, shells washed
2 pcs	Pandan leaves, tied into a knot
3 pcs	Shallots onion, finely chopped
2 cups	Rice, preferably basmati rice
1 stalk	Lemongrass, pounded
1 cup	Groundnuts, toasted
1 pc	Cucumber, sliced
1 cup	Sambal ikan bilis
3/4 cup	Dried anchovies
1/2 cup	Coconut milk
5 tbsps	Cooking oil
1 1/2 cups	Water

## Directions:

1. Press **[Sauté]** function on **Normal** level on the Instant Pot. Wait for **Hot** to appear on the screen then drizzle cooking oil to the pot.
2. Pour in the dried anchovies. Keep stirring to pan fry until toasted, set aside.
3. Press **[Cancel]** and add the 2 cups of rice, 1 1/2 cups of water, 2 pandan leaves, shallots, coconut milk and lemongrass in the pot. Mix well.
4. Place the trivet on top of the rice mixture and place 4 eggs.
5. Close the lid and turn the pressure valve to **Sealing**. Press **[Pressure Cook]** for 6 minutes.
6. Wait till **L0:10** on the display screen, do a **Quick Release** turning the pressure valve to **Venting**.
7. Take out the trivet and eggs and immediately soak in ice-cold water for easy peel and halve the eggs.
8. Remove the pandan leaves and lemongrass stalk from the rice.
9. Serve rice with the fried anchovies, boiled eggs, sambal ikan bilis and the cucumber slices.



# MEE GORENG MAMAK

STIR FRIED PRAWN NOODLES



MAIN DISH



10 MINUTES



SAUTÉ, PRESSURE COOK



7 MINUTES



YELLOW NOODLES,  
PRAWNS, DRIED CHILLI



4 SERVINGS

## Ingredients:

2 pcs Small potatoes, cubed  
6 cloves Garlic, finely chopped  
1/2 cup Chopped choy sum  
30 grams Cabbage, sliced  
150 grams Yellow noodles  
100 grams Chicken breast

2 pcs Eggs, beaten  
150 grams Bok choy  
100 grams Prawns  
Oil for cooking

## For the sauce:

2 tbsps Malaysian curry powder  
1 cup Seafood broth or water  
2 tbsps Sambal balacan  
6 tbsps Soy sauce  
4 tbsps Ketchup  
6 tsp Sugar  
1/2 tsp Salt

## Garnish:

2 stalks Spring onion, thinly sliced  
1 cake Pan-fried tofu slices  
4 tbsps Crispy shallots  
1 cup Bean sprout  
1 whole Lime

## Directions:

1. Press **[Sauté]** function on **Normal** level on the Instant Pot. Wait for **Hot** to appear on the screen then drizzle cooking oil on to the pot.
2. Add garlic and potatoes. Sauté until potatoes are softened.
3. Mix the sauce ingredients in a bowl and pour into the inner pot.
4. Layer the noodles, potatoes, chicken, prawns, cabbage, bok choy.
5. Press **[Cancel]** and switch the function to **[Pressure Cook]**. Adjust the time to 2 minutes and Pressure Level on **High**.
6. Close the lid and let it cook. Wait until **L0:05** on the display screen, do a **Quick Release**, turning the pressure valve to **Venting**.
7. Stir in the mung bean sprouts and eggs. Let the residual heat cook them.
8. Garnish with crispy shallots, tofu, spring onions, and lime and ready to serve.



# NASI BIRYANI AYAM

CHICKEN RICE WITH SPICES



MAIN DISH



5 MINUTES



SAUTÉ, PRESSURE COOK



15 MINUTES



CHICKEN THIGHS,  
BASMATI RICE, PANDAN  
LEAVES, SPICES



4 SERVINGS

## Ingredients:

2 cups	Basmati rice, soaked and rinsed
1 kg	Boneless chicken thighs
2 tps	Coriander powder
3/4 tsp	Turmeric powder
1 tbsp	Cardamom pods
4 leaves	Pandan, knotted
1 cup	Evaporated milk
1 pc	Cinnamon stick
3/4 tsp	Fennel powder
1/2 tbsp	Ginger, minced
1/4 cup	Grated carrots
3 cloves	Garlic, minced
2 tps	Tomato paste
1 medium	Onion, sliced
1 1/2 tsp	Chili powder
1 tsp	Pepper

1 tsp	Cloves
1 cup	Water
2 tpsps	Ghee
3 tpsps	Salt

## Garnish:

1/4 cup	Cilantro leaves, chopped
1/4 cup	Cashew nuts
1 medium	Onion sliced
1/4 cup	Sultanas

## Directions:

1. Press the **[Sauté]** button. Add the Ghee to the pot. When it melts, add the cashews and raisins. Stir-fry until the cashews begin to turn golden. Remove the cashews and raisins. Set aside.
2. Stir in the cloves, cinnamon stick, and cardamom pods to toast. Add the onions and stir-fry until golden brown.
3. Add the garlic, ginger, and tomato paste and stir-fry for 30 seconds.
4. Add the chicken and saute until browned. Add the ground spices and mix to coat the chicken. Scrape the bottom of the pot as you mix to remove stuck bits.
5. Pour in the rice without mixing. Next, slowly pour the evaporated milk and water. Put in the knotted pandan leaves.
6. Secure the lid, turn the pressure valve to sealing and **[Pressure Cook]** on **High** level for 6 minutes.
7. **Naturally Release** pressure for 10 minutes. Open the valve to release any remaining pressure.
8. Discard the whole spices. Garnish with the ghee-coated cashews and raisins. Add the onions and cilantro leaves.



# BUBUR AYAM

CHICKEN PORRIDGE



MAIN DISH



PORRIDGE



RICE, CHICKEN, SHALLOTS



5 MINUTES



20 MINUTES



4 SERVINGS

## Ingredients:

3 pcs	Scallions (halved crosswise and smashed with flat side of a heavy knife)
3 pcs	Chicken breast (600 grams)
1 cup	Long-grain rice, (rinsed)
5 slices	Fresh ginger
6 cups	Water
1/2 tsp	Salt

## Garnish:

Fresh ginger (fine julienne)  
Thinly sliced scallions  
Sesame oil

## Directions:

1. Put all the ingredients into Instant Pot.
2. Press **[Porridge]** and set the timer 20 minutes.
3. **Natural Release** pressure for 10 minutes. Open the valve to release any remaining pressure.
4. Take out the cooked chicken breast and tear into shreds.
5. Season congee with salt. Serve topped with chicken shreds, century egg slices (optional) and garnishes.



# NASI KERABU



MAIN DISH



SAUTÉ, RICE



YELLOWTAIL FISH, RICE,  
SALTED EGG



15 MINUTES



30 MINUTES



2 SERVINGS

## Ingredients:

200 grams	Ikan Kuning (marinate with ½ tbsp salt and 1 tbsp turmeric powder)	
1 cup	Rice with Kuah Tumis (Spiced Sauce)	
1 pack	Tapioca flour [for dusting the fish]	
30 grams	Bean sprouts, trimmed	
10 pcs	Dried blue pea flowers	
1 pc	Cooked salted egg	
3 pcs	Kaffir lime leaves	
1 pack	Fish crackers	
15 mL	Coconut milk	
1 pc	Lemongrass	
50 grams	Long beans	
1 bunch	Mint leaves	
2 tsps	Fish sauce	
1 tbsp	Sugar	
1 cup	Water	
		<b>Kuah Tumis:</b>
		10 grams Lemongrass
		75 grams Red chillies
		30 grams Shallots
		15 grams Ginger
		15 grams Garlic
		2 tsps Water
		<b>Assam Water:</b>
		15 grams Assam
		30 mL Water

## Directions:

1. Wash rice, drain, put in the inner pot. Add lemongrass, kaffir lime leaves, dried blue pea flowers & water.
2. Cover lid, set **Sealing** position. Select **[Rice]** setting, 12 minutes.
3. After cooked / beeps sound, move the Pressure Release to **Venting** to release steam. Use a rice paddle to scoop the rice out of the pot. Cover and set aside.
4. Select the **[Sauté]** button, when **Hot** add in 6 tsps oil, lightly dust Ikan Kuning with the Tapioca flour, fry the fish until golden brown and crispy.
5. Press **[Sauté]** and heat up 1 tbsp oil, stir-fry spice paste until fragrant. Add in coconut milk, fish sauce, Assam water & sugar. Stir-fry until sauce thickens and transfer to small bowl.
6. Line a tray with banana leaf, place a bowl of blue rice in the middle, arrange prepared mint leaves, long beans, and salted egg. Add fish crackers & fried crispy fish around the rice, top with **Kuah Tumis**. Ready to serve.



# BEEF RENDANG

BEEF STEW



MAIN DISH



10 MINUTES



SAUTÉ, PRESSURE COOK



40 MINUTES



BEEF RUMP TOASTED  
COCONUT, COCONUT  
CREAM, SPICES



4 SERVINGS

## Ingredients:

3 stalks	Lemongrass, tender inner part of bottom third only
1 kg	Rump or stewing beef, cut into large chunks
6 pcs	Kaffir lime leaves
1 cup	Toasted coconut
3 cups	Coconut cream
4 slices	Galangal root
3/4 cup	Beef broth
4 tbsps	Canola oil
1 tsp	Salt

## For the Spice Paste

6–8 pcs	Dried red finger-length chillies, soaked until soft
2 tbsps	Ground coriander
5 slices	Fresh ginger root
1 tbsp	Ground turmeric
5 tbsps	Toasted coconut
1/4 cup	Tamarind water
1 small	Onion, chopped
1 tsp	Ground cumin
1 tbsp	Coconut oil

## Directions:

1. Use a food processor or mortar and pestle to mash the **Spice Paste** ingredients together. Set aside.
2. Set Instant Pot to **[Sauté]** at heat level **Normal**. Wait for **Hot** to appear, drizzle oil. Sear the beef in all sides until brown. Set aside.
3. Add more oil to the pot and sauté the **Spice Paste** until fragrant. Pour in the beef broth to deglaze the pot, scraping the bottom of the pot until no bits are stuck.
4. Add beef back into the pot. Add the coconut cream on top and don't mix.
5. Close lid, then turn Venting knob to **Sealing** position. **[Pressure Cook]** at **High Pressure** for 30 minutes, then 10 minutes **Natural Release**. Remove the lid.
6. Remove & strain 2 cups of the sauce mixture, then add the strained solids (not liquid) back in the Instant Pot. Let the sauce continue to reduce until thick and brown.
7. Add in toasted coconut. Mix and serve.



# GULAI AYAM KAMPUNG

CHICKEN CURRY KAMPUNG



MAIN DISH



SAUTÉ, POULTRY



CHICKEN, REMPAH,  
COCONUT MILK



MARINATE OVERNIGHT  
+ 10 MINUTES



10 MINUTES



2 SERVINGS

## Ingredients:

500 grams Ayam Kampung (cut into small pcs)  
200 grams Potatoes (cut into small pcs)  
150 mL Thick coconut milk  
1 (bruised) Lemongrass

### Spices/Rempah A:

10 grams Garlic, sliced  
20 grams Lemongrass  
150 grams Dry chillies  
20 grams Candlenut  
10 grams Galangal  
50 grams Shallots

### Spices/Rempah B:

2 tbsps Curry powder

### Seasonings:

1 tsp Sugar  
200 mL Water  
1/2 tsp Salt

### Chicken Overnight Marinade:

2 tbsps Curry powder  
1 tsp Salt

## Directions:

1. Wash chicken, pat dry. Marinate chicken overnight in the fridge.
2. Blend **Rempah A** until fine. Mix with **Rempah B**, set aside.
3. Heat 2 tbsps oil in Instant Pot. Press **[Sauté]**. Fry **Rempah** until fragrant. Add in chicken & potatoes and stir fry.
4. Add in seasoning, cover lid, select **[Poultry]** mode 10 minutes.
5. Press **[Cancel]**, open lid, select **[Sauté]**, add in coconut milk. Bring to a boil.
6. Serve with rice or French loaf.



# KARI UDANG NANGKA

JACKFRUIT PRAWN CURRY



MAIN DISH



15 MINUTES



SAUTE, PRESSURE COOK



2 MINUTES



YOUNG JACKFRUIT,  
PRAWNS, REMPAH,  
COCONUT MILK



2 SERVINGS

## Ingredients:

150 grams Prawns (shelled)  
500 grams Young Jackfruit

## Spices:

15 grams Dry chillies (soak in hot water)  
20 grams Lemongrass (white parts only)  
10 grams Buah Keras  
5 grams Turmeric  
10 grams Galangal  
50 grams Shallots

## Seasoning:

1 pc Chicken stock cube  
200 mL Coconut milk  
200 mL Water  
1 tsp Sugar  
1 tsp Salt

## Directions:

1. Cut jackfruit into small pieces, blanch in hot water, drain & set aside.
2. Blend Rempah into a fine paste.
3. Select **[Sauté]** mode, wait for **Hot** to appear and add in 3 tbsps of oil. **[Sauté]** the **Rempah** until fragrant.
4. Add in Young Jackfruit and give a quick stir.
5. Add in **Seasoning** and water. Close lid, select **[Pressure Cook]** on **High** for 2 minutes.
6. **Quick Release** turning the pressure valve to **Venting**. Open lid and, on **[Sauté]** mode, add in prawns and coconut milk.
7. Serve warm with lontong.



# IKAN ASAM PEDAS

SOUR AND SPICY FISH



MAIN DISH



SAUTÉ, STEAM



FISH, CHILI PASTE



20 MINUTES



15 MINUTES



4 SERVINGS



## Ingredients:

### Sambal:

10 grams Yellow ginger  
2 stalks Lemongrass  
30 grams Dried chillis  
20 grams Buah Keras  
10 grams Chilli padi  
20 grams Lengkuas  
20 grams Shallots  
20 grams Ginger  
30 grams Garlic

### Assam Water:

60 grams Assam pulp  
700 mL Water

### Rempah A

25 grams Toasted Belacan Powder  
1 stalk Ginger flower  
30 grams Sugar  
1 tsp Salt

### Rempah B

3 pcs Green chillies  
80 grams Lady fingers  
600 grams Batam fish  
80 grams Pineapple  
80 grams Tomato  
60 grams Brinjal  
80 grams Onion

## Directions:

1. Mix **Assam Water** well, strain, and set aside.
2. Marinate fish with 1 tsp salt and set aside.
3. Blend Sambal/Chili Paste in a food processor until fine. Heat 3 tbsps oil in the Instant Pot inner pot using the **[Sauté]** function. Stir fry the paste until aromatic, add in **Rempah A** and stir-fry.
4. Pour Assam water into the inner pot and mix well. Followed by onions, tomato, and pineapple.
5. Add the lady fingers, brinjal & green chillies. Place fish on top of the vegetables. Cover with the lid. Select **[Steam]** mode on **[Low Pressure]** for 3 minutes. Wait until **L0:10** on the display screen, do a **Quick Release**, turning the pressure valve to **Venting**.



# KARI AYAM KAPITAN

CHICKEN CURRY KAPITAN



MAIN DISH



10 MINUTES



SAUTÉ, PRESSURE COOK



20 MINUTES



CHICKEN THIGHS,  
POTATOES, CURRY



4 SERVINGS

## Ingredients:

1 pc	Daikon (about 6 inches long), peeled and cut into 1-inch rounds
800 grams	Boneless skinless chicken thighs, cut into 2-inch pieces
4 medium	Potatoes, peeled and cut into 2-inch pieces
1 tsp	Turmeric powder
1 cup	Coconut cream
1 cup	Chicken stock
1 tsp	Salt to taste
1/4 cup	Peanut oil
3/4 cup	Water
1 tsp	Sugar

## Rempah:

3 stalks	Lemongrass, outer layer discarded, bottom 6 inches thinly sliced
1 pc	Unpeeled fresh galangal, thinly sliced (2 inches)
8 pcs	Fresh kaffir lime leaves, torn into quarters
3 pcs	Fresh Thai red chilies, stemmed
4 pcs	Shallots, peeled and cut in half
1/2 tsp	Toasted shrimp paste

## Directions:

1. Combine all **Rempah** ingredients in a blender. Add water and blend the ingredients into a fine paste. Set aside.
2. Press **[Sauté]** on the Instant Pot and put the oil in once it's hot. Pat dry the chicken with a paper towel, then season them with salt and pepper. Brown the chicken thighs in the pot.
3. Add the blended spice paste and turmeric powder and **[Sauté]** until aromatic and the oils have separated onto the surface, about 5 minutes.
4. Add the remaining chicken broth, the chicken, daikon, potatoes, sugar, and salt and mix well, ensuring each chicken piece is well coated with the spice paste. Scrape the bottom of the pot as you mix, to loosen any stuck bits.
5. Close the lid and **[Pressure Cook]** for 8 minutes at **High Pressure**. Wait until **L0:10** on the display screen, do a **Quick Release**, turning the pressure valve to **Venting**.
6. Open the lid and press **[Sauté]**. Pour in the coconut cream and mix while letting the curry reduce.
7. Serve hot with rice or pappadums.



# SUP KAMBING

MUTTON SOUP



MAIN DISH



SAUTÉ, MEAT/STEW



MUTTON, SOUP MIX,  
SOUP SPICE



5 MINUTES



35 MINUTES



2 SERVINGS



## Ingredients:

### Rempah:

500 grams Mutton (cut into small cubes)  
1 tsp Coriander powder  
1 tsp Cumin powder  
1 tsp Salt

### Sambal:

50 grams Shallots  
25 grams Ginger  
10 grams Garlic

### Soup Ingredients:

1 pack Soup Spice (Sup Bunjut)  
3 tbsp Baba Soup Mix

### Garnish

Chinese Parsley  
Fried Shallot

## Directions:

1. Combine **Rempah** in a bowl mix well set aside in the fridge.
2. Select **[Sauté]**, when **Hot**, add in 1 tbsp oil, stir-fry ginger, garlic & shallot paste until fragrant.
3. Add in Mutton fry until well mix.
4. Add in **Soup Ingredients** and 900 mL of water. Cover the lid.
5. Select **[Meat/Stew]** for 20 minutes.
6. **Natural Release** pressure for 10 minutes. Open the valve to release any remaining pressure.
7. Garnish with fried shallots and Chinese Parsley. Serve it hot with French Loaf.



# PULUT PANGGANG

GLUTINOUS RICE WITH SPICY PRAWN SAMBAL



DESSERT



30 MINUTES



SAUTÉ, PRESSURE COOK



15 MINUTES



GLUTINOUS RICE,  
COCONUT MILK, DRY  
PRAWNS, DRY CHILLIES



2 SERVINGS

## Ingredients:

### Rice:

60 mL Thick Coconut Milk  
2 pcs Pandan Leaves  
250 grams Glutinous Rice  
190 mL Water  
1/2 tsp Salt

### Prawn Filling Ingredients:

5 grams Dry Prawns, washed & soaked for 10 mins, drain  
75 grams Small Onions  
100 grams Dry Prawns  
20 grams Garlic

### Seasoning Mix:

1/2 tsp Pepper  
1/2 tsp Sugar  
1/8 tsp Salt

## Directions:

1. Wash the glutinous rice until water is clear, drain well. Put **Rice** ingredients into the inner pot of Instant Pot, cover lid. Select **[Pressure Cooker]** and set to 10 minutes.
2. Do a **Natural Release** after after **L0:10** flashes on the screen. Remove the rice and discard pandan leaves. Set aside.
3. Prawns, washed & soaked for 10 minutes, drain.
4. Blend **Prawn Filling Ingredients** until fine mixture.
5. Press **[Sauté]**. After 3 tbsps of oil is Hot, fry grounded ingredients until fragrant. Add **Seasoning Mix** well and set aside.
6. Cut banana leaves into 4x5 " blanch in hot water, wipe dry.
7. Place a tablespoon of cooked glutinous rice on banana leaves, flatten the rice, and put some dry prawns fillings on it.
8. Roll up the banana leaf to form a cylinder shape, and secure both ends with cocktail sticks.
9. Press **[Sauté]** and wait for **Hot** to appear on the screen, fry the wrapped Pulut Panggang until the banana leaves "char" and serve immediately.



# KUIH LOPIS

STEAMED GLUTINOUS RICE CAKE



DESSERT



PRESSURE COOK



GRATED COCONUT,  
GLUTINOUS RICE, GULA  
MELAKA, PANDAN



5 HR RICE SOAK  
+ 10 MINUTES



20 MINUTES + 2 HR  
DRYING TIME



2 SERVINGS

## Ingredients:

150 grams Grated white coconut (steamed)  
4 pcs Banana leaves  
2 tsp Alkaline water  
250 grams Glutinous rice

## Syrup:

2 pcs Pandan leaves  
125 grams Gula Melaka  
75 mL Hot water  
1 tbsp Sugar

## Directions:

1. Wash glutinous rice, soak for 5 hours. Drain and add in alkaline water, soak for 20 minutes. Set aside.
2. Tear banana leaves into 3" strips, blanch in hot water, wash and dry it with a towel.
3. Fold leaves into a triangle, put rice into the triangular shape and secure with toothpicks and strings.
4. Put in Instant Pot, pour in boiling water, cover 2" above the Kuih Lopis.
5. Close the cover and press **[Pressure Cooker]**, set to **High Pressure** for 20 minutes. **Naturally Release** pressure for 10 minutes. Open the valve to release any remaining pressure and remove to drip dry for 2 hours before serving.
6. Remove the banana leaf, place on a plate, garnish with coconut, drizzle some syrup and serve.

**Tips:** Drop Lid cooking method - use a wooden or stainless steel lid that is able to fit in the Instant Pot. Place directly on top of the Kuih Lopis to keep them immersed in the liquid, enabling the Kuih Lopis fully cooked faster.



# ROTI CANAI

SWEET FLAKY FLATBREAD



DESSERT



YOGURT, SAUTÉ



FLOUR, GHEE



10 MINUTES



150 MINUTES



4 SERVINGS



## Ingredients:

1/3 cup	Ghee (clarified butter)
1 cup	Warm water
2 cups	Bread flour
2/3 tsp	Sugar
1 tsp	Salt

## Directions:

1. Combine flour, salt, and sugar in a large bowl. Make a well in the center of flour and pour in Ghee. Mix with a spatula adding water a little at a time until a soft sticky dough forms.
2. Turn onto a lightly oiled surface and knead with oiled hands until a smooth and soft dough forms, about 5 to 7 minutes.
3. Divide dough into 4 equal portions. With oiled hands shaped into balls. Place the dough in a bowl and place on the Instant Pot trivet.
4. Place the trivet in the Instant Pot inner pot. Press **[Yogurt]** then choose **Low**.
5. Place the bowl of dough inside the pot. Cover with the lid and let it proof for 2 hours.
6. Remove the bowl of dough from the Instant Pot and press **[Cancel]**.
7. Flatten each piece of dough on a surface brushed with the remaining Ghee by stretching outwards until paper-thin.
8. Grease a rolling pin and work surface with Ghee. Roll out each dough ball to make it as thin as possible. Then fold the edges inward to form a circular dough about 15 cm (6 in) in diameter, and repeat—rolling and folding—about 5 times. This process gives the bread a layered texture. Repeat with all the dough balls.
9. Press **[Sauté]** and wait for **Hot** to display. Fry each dough individually on the hot inner pot until crisp and golden brown, about 3 minutes on each side, adding more of the Ghee or oil as necessary.

# PULUT HITAM

BLACK GLUTINOUS RICE PORRIDGE  
WITH COCONUT MILK AND PALM SUGAR



DESSERT



PORRIDGE



RICE, COCONUT CREAM,  
PALM SUGAR



SOAK OVERNIGHT  
+ 5 MINUTES



25 MINUTES



4 SERVINGS

## Ingredients:

100 grams Palm sugar/ Gula Melaka  
3 pcs Pandan leaves (knotted)  
150 grams Black glutinous rice  
150 mL Water

## Coconut Sauce:

200 mL Coconut cream  
1/4 tsp Salt

## Directions:

1. Soak the rice overnight.
2. Put in the pandan leaves, rice and water in the Instant Pot.
3. Close the lid and turn the pressure valve to **Sealing**. Press **[Porridge]** function and set on **High Pressure** for 15 minutes.
4. When the cooking cycle is completed, **Natural Release** pressure for 10 minutes. Open the valve to release any remaining pressure.
5. Open the lid and add in sugar for sweetness.
6. Serve the Pulut Hitam hot in bowls and drizzle the **Coconut Sauce** on top.
7. Optional: served with avocado ice cream, perfect indulgence.





# MI KACA STIM UDANG

STEAMED SHRIMP GLASS VERMICELLI



QUICK EASY MEAL



SAUTÉ, STEAM



PRAWNS, GLASS  
VERMICELLI



5 MINUTES



2 MINUTES



4-6 SERVINGS

## Ingredients:

### Condiments

500 grams Prawns (whole with shell) / Chicken (julienne)  
4 pcs Spring onions (cut into 6cm long)  
160 grams Glass vermicelli (Thai Tanghoon)  
8 slices Ginger (julienne)  
4 cloves Garlic (chopped)  
250 mL Chicken stock

### Sauce

1 tbsp Sesame / shallot oil  
1 tbsp Chinese wine  
1/2 tsp Fish sauce  
1/2 tsp Soy sauce  
1 gram Pepper

### Garnish

3 pcs Spring onions (sliced)  
2 pcs Red chilli (sliced)

## Directions:

1. Press **[Sauté]** and pour 1-2 tablespoon of oil. Once the pot says **Hot**, add the chopped garlic and sliced ginger and stir fry till aromatic.
2. **[Cancel]** and place glass vermicelli, spring onions and prawns in the inner pot (in sequence). Add chicken stock into the pot.
3. Pour the mixed sauce over the prawns.
4. Cover the lid and press **[Steam]**, setting time to 2 minutes.
5. Once done, **Quick Release** pressure by turning the pressure valve to **Venting** and open the lid to mix the cooked food evenly.
6. Serve with garnish.

# KOSONG MINIT - STIM BROCCOLI

ZERO MINUTE - STEAMED BROCCOLI



QUICK EASY MEAL



PRESSURE COOK



BROCCOLI



2 MINUTES



0 MINUTES

## Ingredients:

1/2 cup      Water  
                 Broccoli florets

## Directions:

1. Add the broccoli florets to the Instant Pot using a steamer basket or the trivet.
2. Add 1/2 a cup of water to the Instant Pot, close the pot and set the pressure release valve to **Sealing**.
3. Set the pot to **[Pressure Cook] High Pressure** for 0 minutes.
4. Once the Instant Pot comes to pressure and beeps, **L0:03** perform a **Quick Pressure Release**, turning the pressure valve to **Venting**.
5. Once the pressure has been released, open the pot, and immediately remove the broccoli.
6. Season with salt and pepper or salad sauce to your liking, toss and serve.







# Accessories



**Stainless Steel  
Inner Pot (6Qt)**



**Ceramic Non-stick  
Inner Pot (6Qt)**



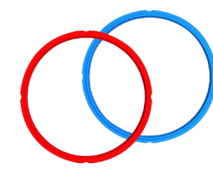
**Tempered  
Glass Lid (6 Qt)**



**Silicone Lid  
Cover (6 Qt)**



**Sealing Rings  
(Clear) 2 pack**



**Sealing Rings  
(Colored) 2 pack**



**Silicone  
Mini Mitts**



**Yogurt Maker  
Cups**



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7-in-1 Multi-Functional Smart Cooker with 14 Smart Programs



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