

**LAMP COOK**

INNOVATIVE COOKING

# RECIPE BOOK

I hope you all enjoy cooking with the Lamp cook rotating pot  
the receipe book are for reference, You can change or add upon your need.



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# CHUNK PORK BELLY

Prep 15minutes

Ingredients Pork belly 300g, garlic, leek, herbal salt

Recipe

1. Cut the pork belly into 3cm thick
2. Cut leek into 3cm long
3. Insert the rotating device into the body and turn it on over medium heat
4. Put the pork belly in the body and leave with main cover and attach the slide handle.
5. Press the control handle button on the lid.
6. After 10 minutes, when the meat starts to cook brown

Open the glass cover and add egg garlic, green onion, and herbal salt

7. After cooking for 5 more minutes, press the control handle button and open the cover.







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# CHOP STEAK

Prep 12minutes

Ingredients 900g Beef sirloin, 2 paprika, 1/2 small onion, 1/2 red onion, 20g butter  
Pepper, Steak Sauce, Parsley Powder

Recipe

1. Cut beef fillet, paprika, onion, red onion into cubes
2. Insert the rotating device into the body and turn it on over medium heat
3. Drop butter and beef sirloin in the preheated pot, cover it, and attach the slide handle
4. Press the button on the control handle.
5. When the meat starts to cook after 7 minutes, put vegetables, pepper by opening the glass cover and add the steak sauce.
6. After cooking for 5 more minutes, press the control handle button and open the lid
7. Sprinkle with parsley powder to finish.







# GRILLED HALF AND HALF CHICKEN

Prep 20 minutes

Ingredients chicken drumette 400g, chicken wings 400g, garlic , cabbage, 10 cherry tomatoes, Peanut powder, sweet chily sauce (Ketchup 4 spoons, red pepper paste 2 tbsp, 2 tbsp soy sauce, 8 tbsp starch syrup, 3 tbsp sugar, 4 tbsp minced garlic)

Recipe

1. Insert the rotating device into the main body, medium heat
2. Put chicken sticks and wings in the main body, cover it, and attach a slide handle
3. Press the control handle button on the lid
4. After 10 minutes, when the meat starts to cook brown, open the glass lid and add vegetables and pepper
6. After cooking for 5 more minutes, open the lid by pressing the control handle button
7. pour sweet chilly sauce on the rest
8. After cooking for 5 more minutes, press the control handle and open the lid to complete
9. Sprinkle peanut powder on seasoned chicken









# COCONUT CURRY

Prep 25minutes

Ingredients 500g Beef tenderloin, curry powder, 400ml coconut milk, 1 carrot, 1 potato ,  
1 zucchini, 1 paprika, 1/3 broccoli

Recipe

1. Cut the Beef tenderloin into cube shapes
2. Chop the vegetables to small biteable size
3. Preheat the pot with medium heat
4. Press the button on control handle
5. Cook for 5 minutes and open the glass cover ,  
then add some water with coconutmilk and vegetables
6. Cook for 20 mintues more and open the cover.





# TOMATO SHRIMP PASTA

Prep

12t minutes

Ingredients

455g shrimp, 455g pasta, 2 tomatoes, 1 onion, 8 cloves garlic, 1 asparagus, small, tomato sauce, cheese, 1/3 cup fresh chopped parsley, 3tbsp olive oil

Recipe

1. Chop vegetables into biteable size
2. Prepare the device and heat with medium heat.
3. Drop some oil and put shrimp, onion and garlic and close with cover
4. Cook 5 minutes first and when shrimp gets cooked, open the glass cover and add cooked pasta with pasta sauce, vegetables and cheese
5. Cook 7 minutes more and open the cover.







# BACON FRIED RICE

Prep 12 minutes

Ingredients 4 cups Rice(cooked), 125 g Bacon, 1 Paprika, 1 zucchini, 1 potato, 1 carrot, olive oil, 20g parsley powder

Recipe

1. Mince(chop finely) bacon and vegetables into small pieces
2. Prepare the pot with the rotating device and turn on medium heat
3. Drop some olive oils with bacon and rice and put the cover and attach a slide handle
4. Press the control handle button
5. Cook for 5 minutes and put some vegetables by opening glass lid
6. Cook for 5 minutes

\* Use day old /cold rice. If you use warm, freshly made rice, your fried rice will most likely turn out soggy. Using day old rice helps to dry out the grains and give the rice a good texture.







# Apple Jam

Prep 30 minutes

Ingredients 5 apples, 2 tbsp granulated sugar, lemon juice

Recipe

1. Peel, core, and roughly chop your apples into 3/4 to 1 pieces
2. Prepare the rotating pot and turn medium heat
3. Combine apples with 1½ cups water and put the cover and attach a slide handle and Press the button on the cover and cook for 15 minutes
4. Add sugar, reduce heat to medium, and cook until mixture is jammy and thick, about 25 minutes more over low-medium heat.
5. Add lemon juice and cook 5 minutes more and cool it down





# POPCORN

Prep 30 minutes

Ingredients 3 tablespoons coconut oil or extra virgin olive oil, 1/3 cup of high quality popcorn kernels, 1 Tbsp or more (to taste) of butter (optional), Cheese powder, Salt to taste

Recipe

1. Prepare the pot with the rotating device inside.
2. Pour corn and a small pat of butter and put the main cover and attach a slide handle
3. Press the button on the cover and cook over low-medium heat.
4. Cook for 10 minutes and open the glass lid and add cheese powder
5. Once the kernels pop, turn off the button, and remove the pot from the heat
6. Cook for 2 minutes more.





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