



### Kylin Claypot Slow Cooker

is made from the unique organic unglazed Zisha clay in China where earthenware pottery has been produced from this exceptional source for thousands of years. Kylin slow cooker contains no lead, no aluminum and no non-stick chemicals.

Cooks with unglazed pure clay and make healthy nourishment for your daily meal.

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**Kylin**<sup>®</sup>

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## Kylin Electric Claypot Slow Cooker Recipes



## Dried scallop, Gorgon fruit and trepang soup

### Material:

Trepang	1pc
Dried scallop	4~5 pcs
Cordyceps flowers	20 gram
Gorgon fruit	Right amount
Fresh lily	Right amount
Salt	Right amount



### Method:

- 1.Clean and soak the trepang three days ahead, take the entrails and mouth away.
- 2.Clean the material, put the lily, cordyceps flowers, gorgon fruit into the inner pot and cook them.
- 3.After 1 hour, add the trepang and dried scallop,cook 1~2 hours more,then add the salt and finish cooking.

## Tomato, loofah with calcium porridge

(For the baby of above 10 months)

### Material:

Loofah	60 gram
Tomato	1 pc
Dried small shrimps	5 gram
Rice	Half a cup



### Method:

- 1.Clean the rice, add the right amount water into the pot, start to cook the rice porridge.
- 2.Dip the dried small shrimps into water for 30 minutes.
- 3.Clean the tomato, soak in the boiling water for a minute, remove the skin, then dice it.
- 4.Remove the skin of loofah, dice it.
- 5.In a wok, brush some oil when the wok is heat, put the tomato and stir it until the juice come out, add the loofah and stir about 1 minute, make the juice and loofah mixed completely.
- 6.Put the finished tomato and loofah into the rice porridge, add dried small shrimps,cook more about 10~20 minutes (for the baby over 1 years, can add a little salt)

## Chieh-qua, bonito stick, ribs soup

### Material:

Chieh-qua  
Bonito stick  
Ribs  
Ginger  
Tangerine Peel  
Candied date



### Method:

1. Clean the all the material, cut the chieh-qua sections, soak the bonito stick for 10 minutes, dice the ribs.
2. Blanch the ribs in other cooker.
3. Put ribs, bonito stick, ginger, candied date into zisha inner pot, add the water and cook 2.5~3 hours, after 1 hour, put the chieh-qua, at the last, add the salt and finish cooking.

## Yam, pumpkin porridge

### Material:

Rice  
Yam  
Pumpkin  
Water  
salt



### Method:

1. Clean the rice, dip it into the water for 2 hours.
2. Remove the skin of yam, dice it.
3. Clean the pumpkin, dice it.
4. Put the soaked rice, yam and pumpkin into the pot and cook 2 hours, add a little salt and finish the cooking.

Tips: Yam and pumpkin porridge have varieties of microelements, good for health.

## Dried fish floss porridge

### Material:

Rice  
Dried fish floss  
Spinach  
Salt



### Method:

1. Clean the rice, put it into the pot, add the right amount water and cook about 2 hours.
2. Clean the spinach, soak it in the boiling water, mince it, add it into the porridge, also dried fish floss and salt, and cook 5 minutes more, the porridge is ok.

Tips: the porridge has high-quality protein, carbohydrate, calcium, phosphorus and vitamin, it is a good choice for the supplement of protein and calcium, suitable for the baby of 7~8 months.

## American ginseng, polygonatum odoratum, conch soup

### Material:

American ginseng  
Polygonatum odoratum  
Dried jujubes  
Tangerine Peel  
Conch  
Pork  
Salt



### Method:

1. Clean polygonatum odoratum and soak for about 30 minutes, then slice up.
2. Clean american ginseng and dried jujubes.
3. Soak the tangerine peel, then clean and drain the water.
4. Unfreeze the conch, remove the entrails, clean them with coarse salt.
5. Clean and cut the pork, rinse the pork and conch with boiling water.
6. Put all the material into the zisha inner pot, add right amount of hot water, cook about 3 hours, add the salt and finish the cooking.