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Panier Vapeur XXL – XXL Steamer

Cook Expert



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Cook
EXPERT





SAFETY INSTRUCTIONS

Important: For your safety please read all of the safety instructions for the XXL Steamer carefully. As this is an attachment for your Magimix Cook Expert, it is vital that you also refer to the Cook Expert manual and pay careful attention to the safety instructions found there too.

USE YOUR APPLIANCE SAFELY

Always use the steamer's handles.

Beware of scalding steam released at the sides and above the lid.

Never use the XXL steamer if the lid is not in place or is incorrectly positioned.

Never use the steamer lid if it is cracked, using a damaged lid could cause a violent shock, glass to shatter and physical injury to others nearby. Keep the Cook Expert away from children who are under 8 and not fully supervised

Do not operate the appliance if the level of water or liquid in the bowl is under 0.5l.

BURN HAZARDS

This appliance will become hot during use. Keep away from children who are under 8 years old and are not fully supervised.

Your appliance emits steam which can cause burns & scalds: use the handles on both the basket and lid.

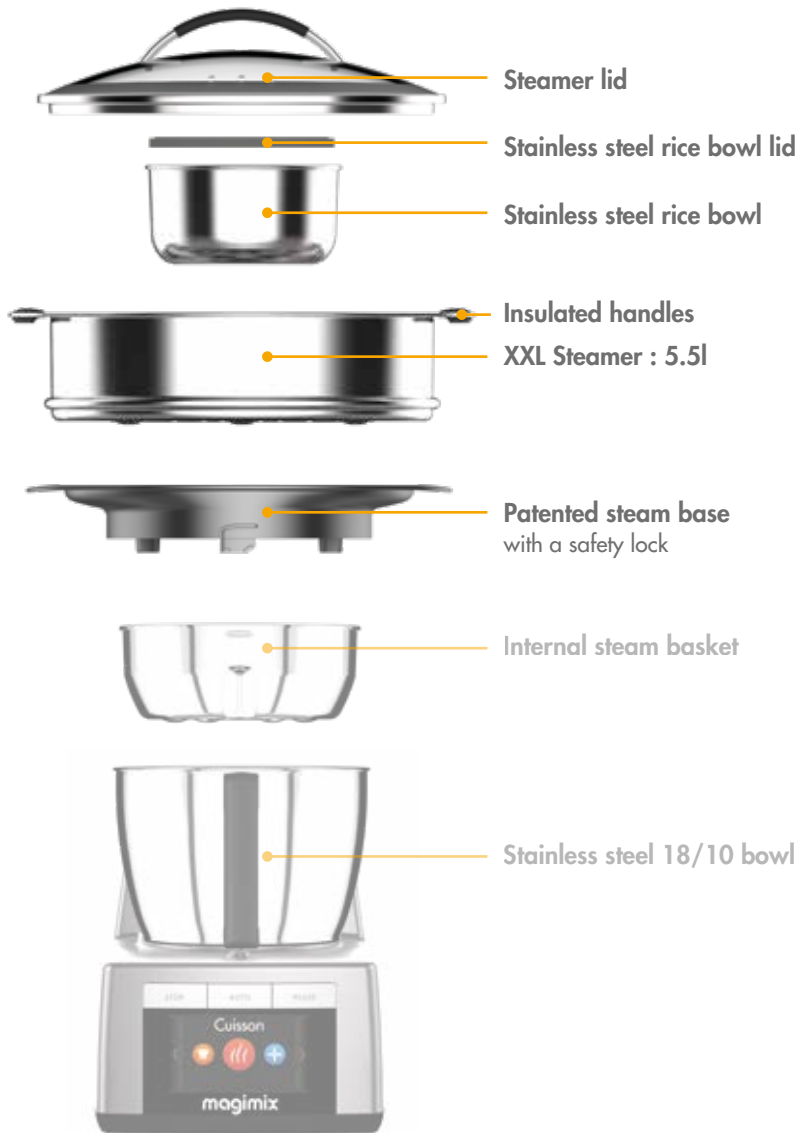
Do not remove the lid before the appliance has completely stopped.

Never use the steam base without the container and lid in place.

This appliance produces extremely hot steam and must always be handled with care.

To avoid burns, always handle the lid and the container by the handles (if necessary use a cloth or oven gloves to remove).


XXL STEAMER



Assembly: your Cook Expert will only work if the steam base is correctly locked into position.

XXL STEAMER USE



Pour 0.5.l of water into the bowl (level ) .



Add the steam base.



Rotate anti-lockwise to lock it.



Add the XXL steamer basket and your ingredients.



Place on the lid.



In the Cooking menu, select the STEAM programme.



Adjust the settings.
Press AUTO to start.



Remove the XXL Steamer using the handles.


First use: clean all parts with hot soapy water refer to «cleaning»

Optimum cooking: do not overload the steamer basket to allow the steam to circulate (do not block all the holes).

Drainage: when you remove the container, some water might flow from the base. Unlock the base and drain above the internal steam basket and stainless steel bowl before taking it away.

MULTI-LEVEL COOKING FOR COMPLETE MEAL




500 ml of liquid mandatory: to generate steam, 500ml of liquid is needed in the stainless steel bowl. If you any use other liquids than water, your ingredients in the XXL steamer could take longer to cook. 

Optimum cooking: select STEAM, 120°C. Adjust the time depending on the ingredients.

Food arrangement: place the food that takes longest to cook below (potatoes) and the food that cooks faster on top (fish).

STAINLESS STEEL RICE BOWL



Pour 0.5L of water into the bowl (to level )



Place the bowl **(without the lid)** in the internal steamer or the XXL steamer.

OR



Reheating

Place the stainless steel bowl with food to reheat in either basket and set the STEAM programme (110°C for internal and 120°C pour the XXL).

Cooking rice

Use one volume of water to one volume of rice in the bowl.
Place the bowl in the internal steamer and launch STEAM, 25 minutes/110°C.



Multi-level cooking: in this instance, do not place the stainless steel rice bowl in the internal steamer basket.

Lid : intended solely for food storage purposes. Do not use it when cooking.



CLEANING

All parts of the XXL steamer can be washed in the dishwasher.



The steamer base may need the use of a dish brush for an optimum cleaning.

The lid is made of glass: do not use abrasive products or the abrasive side of the sponge when washing by hand. If needed, soak lid with warm soapy water before cleaning.

Colouring: some ingredients, such as curry, may leave color residue on the XXL steamer. To remove these, clean immediately.

Limescale: if limescale appears soak the container in water mixed with white vinegar.

RECOMMENDED COOKING TIMES

Ingredient	Quantity		
MEAT			
Chicken	6 breasts (1 kg)	35 min.	120°C
Lamb chops	6	30 min.	120°C
Pork tenderloin	1 (800g)	50 min.	120°C
Sausages	4 frankfurters 2 large smoked	10-15 min. 25 min.	120°C
EGGS			
Hard-boiled	4	16 min.	120°C
Soft-boiled	4	12 min.	110°C
FISH			
Cod	fresh fillets (800g)	20-25 min.	110°C
	frozen fillets (600g)	25-30 min.	110°C
Mussels	1 kg ; fresh	20 min.	120°C
Salmon steaks	4 steacks (600g)	25 min.	110°C

120°C: is the optimum temperature for the XXL steamer, except for fish (because of its delicate texture).

Temperatures are given for lonely XXL steamer use only, with water on the stainless steel bowl. This could change if you replace water by other liquid (sauce, soup). Cooking times are also dependent on the thickness, freshness, and type of food. Check the dishes and leave to cook longer if necessary.

RECOMMENDED COOKING TIMES

Ingredient	Quantity		
VEGETABLES			
Aubergines	500g sliced (2 cm)	30 min.	120°C
Bell peppers	600g chopped (4 mm)	40 min.	120°C
Broccoli	600g in crown	35 min.	120°C
Carrots	800g sliced (4 mm)	25 min.	120°C
Cauliflower	800g in crowns	30 min.	120°C
Entire button mushrooms	200g fresh	25 min.	120°C
Fennel	800g cut in large chunks	35 min.	120°C
Green beans	800g fresh	30 min.	120°C
Green cabbage	800g chopped	35 min.	120°C
Leeks	800g sliced (4 mm)	25 min.	120°C
Peas	500g frozen	30 min.	120°C
Potatoes	800g cut into cubes (2mm)	20 min.	120°C
Turnips	800g cut in chunks	30 min.	120°C
Zucchini	800g sliced (4 mm)	35 min.	120°C
FRUIT			
Apples	4, quartered	25 min.	120°C



120°C : is the optimum temperature for the XXL steamer.

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POTATO SALAD WITH SALMON

PREPARATION: 15 Min.
SERVES: 4 / 6

COOKING: 20 Min.
PROGRAMME: 

ACCESSORIES:  

2 salmon steaks (300g), cubed
300g of Roseval potatoes cut into large dice
1 chopped tomato
½ red onion, finely chopped
1 Greek yoghurt (150g)
2–3 tbsp. lemon juice
3 stalks of fresh dill
salt, pepper

- 1 Pour 500ml of water in the stainless steel bowl. Put the internal steamer basket in place and add the potatoes.
- 2 Line the XXL steamer basket with a large sheet of parchment paper. Place the salmon on top. Sprinkle with a tablespoon of lemon juice and add a sprig of dill. Fold the parchment paper around the salmon to create a pouch and put on the lid.
- 3 Run the **STEAM** programme.
- 4 Prepare the sauce: mix the tomato, onion, and yoghurt. Add 1 or 2 tablespoons of lemon juice and 2 sprigs of chopped dill. Add salt and pepper.
- 5 Mix the sauce with the salmon and potatoes.

TIP

You can also prepare the sauce in the mini bowl: chop the onion, tomato, and dill using the **FOOD PROCESSOR** programme, then add the other ingredients. Run the **FOOD PROCESSOR** programme for a few seconds.

TUNA À LA SICILIENNE

PREPARATION: 10 Min.

COOKING: 30 Min.

SERVES: 4 / 6


PROGRAMME: ACCESSORY: 



- ½ onion
- ½ clove of garlic, with the central shoots removed
- 400g of peeled tomatoes
- 4 tuna slices, 1 cm thick (600g)
- 4 thyme sprigs
- 2 tbsp. extra virgin olive oil
- 40g pitted purple olives
- salt, pepper

- 1 Put the onion in the stainless steel bowl with the garlic and start **EXPERT, 20 seconds/speed 13 (without heat)**.
- 2 Stir if necessary and add 1 tbsp. water, then close the lid and start **EXPERT, 1 minute/speed 3/120°C**.
- 3 Add the tomatoes and re-start **EXPERT, 10 minutes/speed 2A/120°C**.
- 4 Add the XXL steamer basket, place the tuna, sprinkle with thyme and a little freshly ground pepper. Close the lid and run **EXPERT, 15 minutes/speed 2A/110°C**. Check whether the fish is cooked and cook for an additional 5 minutes if necessary.
- 5 Remove the XXL steamer basket and cover to keep the fish warm. In the bowl, add the olive oil and olives, and run **EXPERT, 2 minutes/speed 1A/100°C**.
- 6 Arrange the tuna on a plate and pour the sauce over them. Serve immediately with rice.

FRUIT SALAD EN PAPILOTTE

PREPARATION: 10 Min.
SERVES: 6

COOKING: 20 Min.
PROGRAMME: 

ACCESSORIES:  

500g pineapple, cut into 1 cm cubes
2 oranges, in segments
3 bananas, sliced
3 vanilla beans

- 1 Cut 6 large rectangles of parchment paper. In each rectangle, place a few pieces of pineapple, orange, and banana. Ensuring you leave enough parchment paper free to fold to create a pouch for steaming. Split the vanilla beans and scrape the seeds. Divide the seeds between each pouch, you can also add the pods if you wish, and close.
- 2 Pour 500ml of water in the stainless steel bowl. Place 2 pouches in the internal steamer basket and 4 in the XXL steamer basket.
- 3 Start **STEAM, 20 minutes/120°C**.
- 4 Enjoy warm with a scoop of vanilla ice cream.

TIP

Replace with or add seasonal fruit. Cook for 5 minutes longer if necessary, depending on the fruit used.

D'AUTRES ACCESSOIRES OPTIONNELS DISPONIBLES

OTHER OPTIONAL ACCESSORIES AVAILABLE



Extra Press
Juice Extractor



Pétrin XL
XL Dough Hook



Presse-Agrumes
Citrus press



Spiral Expert

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