

A top-down view of a white ceramic bowl with a textured surface, filled with a Thai-style curry. The curry is a vibrant orange-red color and contains chunks of golden-brown fried tofu, bright green broccoli florets, and sliced almonds. A portion of white rice is on the left side of the bowl, garnished with finely chopped green herbs. The bowl sits on a grey and white striped cloth napkin, which is placed on a white marble surface. In the background, a green textured wall and some scattered almonds are visible.

ROMMELSBACHER

***Multi Rice Cooker
Recipes***



*True all-rounders
Maximum versatility*

MULTI RICE COOKER
MRK 650 & MRK 950

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The following table provides a **compact overview** of the 12 programmes and the optional start time function, including the available settings:

programme	cooking temperature	heating	default value	setting range	gradation
porridge	approx. 99 °C	3-D	5 minutes	1 – 120 minutes	1 minute
rice 1 / 2 / 3	automatically controlled acc. to the respective cooking phase	3-D	automatic	–	–
rice pudding	approx. 95 °C	3-D	60 minutes	5 – 120 minutes	5 minutes
slow cook	approx. 85 °C	3-D	6 hours	1 – 24 hours	1 hour
soup	approx. 100 °C	3-D	30 minutes	5 – 120 minutes	5 minutes
steaming	Boiling point	3-D	10 minutes	1 – 60 minutes	1 minute
cream cheese	approx. 30 °C	at the side + the top	3 hours	1 – 24 hours	1 hour
yoghurt	approx. 42 °C	at the side + the top	8 hours	1 – 24 hours	1 hour
herbs	approx. 60 °C	3-D	5 hours	1 – 24 hours	1 hour
heating	approx. 75 °C	3-D	20 minutes	5 min. – 4 hours	5 minutes
start time	–	–	4 hours	1 – 24 hours	1 hour

Note: At the end of a rice programme, a 60-minute keep warm function starts automatically.

RICE COOKING

The three fully automatic rice programs begin with gentle heating, followed by several soaking and cooking phases, each optimized for the type of rice.

- Recommendation Reis 1: white, peeled long grain rice such as basmati and sadri.
- Recommendation Reis 2: natural and wholemeal rice, long and medium grain
- Recommendation Reis 3: rice alternatives such as spelt, quinoa or wheat grains

INGREDIENT QUANTITIES

- For light, fluffy rice like in oriental restaurants, use approx. 1.3 to 1.5 parts water to 1 part rice.
- For heavy, sticky rice, use 2 parts water to 1 part rice.
- For rice alternatives (spelt, quinoa, etc.), a ratio of approx. 2 parts water to 1 part grain is recommended.

Poke Bowl

WITH SALMON

Ingredients

400 g sushi rice
700 ml water
1 small head of radicchio
1 cucumber
1 mango
1 avocado
500 g salmon
2 tbsp sesame oil
2 tbsp soy sauce
3 tbsp rice vinegar
1 tsp sugar
½ tsp salt
Pepper
2 tbsp mayonnaise
2 tbsp sweet chili sauce
Cress
Crispy fried onions

Preparation

1. Rinse the sushi rice in a sieve under cold water until the water runs clear.
2. Place the rice and 700 ml of water into the multi rice cooker, close the lid, and select the **Rice 2 program**.
3. In the meantime, cut the salmon into 1.5 cm cubes and place them in a bowl.
4. Prepare a dressing using sesame oil, soy sauce, and pepper. Gently fold it into the salmon and let it marinate.
5. Cut the radicchio into thin strips. Peel the cucumber, cut it in half, remove the seeds, and slice it.
6. Peel the mango, remove the pit, and dice it.
7. Peel the avocado, remove the pit, and slice it.
8. Mix the mayonnaise with the sweet chili sauce to make a spicy mayonnaise.
9. Once the rice is done, remove the pot from the appliance and let the rice cool for a few minutes.
10. Mix the rice vinegar, sugar, and ½ tsp salt in a small bowl. Pour this mixture over the cooked and slightly cooled rice and gently fold it in.
11. **Now assemble the bowl:** First, divide the rice among the bowls.
12. Then top with the cucumber, salmon, mango, avocado, and the spicy mayonnaise.
13. Use cress and crispy fried onions as garnish.



Tip

The bowl can also be prepared as a vegetarian version, for example with edamame or tofu instead of fish.

Summer rolls

WITH PEANUT DIP

Ingredients

- 12 sheets rice paper
- 1 cup sushi rice
- 2 cups water
- 1 carrot
- 1 cucumber
- 1 radicchio
- 1 mango
- 1 bunch spring onions
- 1 tbsp rice vinegar
- 1 tsp sugar

For the peanut dip

- 5 tbsp peanut butter
- 3 tbsp soy sauce
- Limes
- Chili flakes

Preparation

1. Rinse the rice thoroughly and place it into the pot of the multi rice cooker.
2. Add 2 cups of water and close the lid.
3. Select the **Rice 2 program**.
4. In the meantime, peel the carrot and the mango.
5. Cut the carrot, mango, and cucumber into thin strips.
6. Finely slice the radicchio. Cut the spring onions into thin rings.
7. Mix the cooked rice with rice vinegar and a little sugar.
8. Soak one sheet of rice paper in cold water for about 1 minute.
9. Place the softened sheet on a damp cloth.
10. First, spread a thin layer of rice in the center of the rice paper sheet, leaving the edges free.
11. Then top it as desired with the prepared ingredients.
12. Fold in the sides.
13. Roll the rice paper up from the bottom to the top.
14. Repeat the process with the remaining rice paper sheets and ingredients.

Preparation peanut dip:

15. Mix the ingredients for the dip together.
16. Season with lime juice and chili flakes to taste.
17. Enjoy the summer rolls with the peanut dip. Alternatively, they also taste great with hoisin sauce.



Cheese fondue

Ingredients

2 cloves of garlic
300 ml white wine
300 g Gruyère
300 g Cheddar (or Emmental)
1 tbsp cornstarch
30 ml kirsch (cherry brandy)
Pepper
Nutmeg

Additionally

2 baguettes, cut into
bite-sized cubes
Grapes
And of course: fondue forks

Preparation

1. Peel the garlic, cut it in half, and rub the cut sides around the inside of the multi rice cooker pot.
2. Finely chop the garlic, add it to the pot along with the wine, select the **Reheat program**, and wait until the wine is hot.
3. Once the wine is hot, grate the cheese into the pot and stir.
4. Close the lid and let the cheese melt slowly. Depending on the type of cheese, this takes about 10–15 minutes.
5. In the meantime, mix the kirsch with the cornstarch until smooth.
6. Once the cheese has melted, stir in the cornstarch mixture. Then select the **Soup program** and bring the cheese mixture briefly to a boil (with the lid open) so the starch can thicken it.
7. Season with pepper and nutmeg to taste, then keep warm on the **Reheat program** and enjoy.
8. Stir occasionally.



Bolognese

Ingredients

- 1 stalk celery, finely diced
- 2 carrots, finely diced
- 1 onion, finely diced
- 30 g butter
- 2 tbsp olive oil
- 400 g ground beef
- 2 cloves of garlic, finely chopped
- 250 g strained tomatoes
- 150 ml milk
- 100 ml white wine
- 1 tbsp dried oregano
- 1 tsp dried rosemary
- 1 tbsp olive oil
- Salt & pepper

Preparation

1. Add the butter and olive oil to the pot of the multi rice cooker. Select the **Soup program**.
2. Add the diced celery, carrots, and onion and sauté for about 10 minutes, stirring occasionally.
3. In the meantime, heat olive oil in a separate pan, brown the ground beef over high heat, then add the garlic and sauté briefly.
4. Add the meat to the vegetable mixture, stir, and deglaze with the wine.
5. Bring briefly to a boil, then add the milk and the strained tomatoes.
6. Season with a little salt, oregano, and rosemary, and close the lid.
7. Select the **Slow Cook program** and cook for 5–7 hours.
8. Finally, season with salt and pepper to taste and serve with pasta and Parmesan.



Herb chili oil

Ingredients

- 1 L neutral oil (e.g. sunflower oil or canola oil)
- 20 g dried herb mix (rosemary, thyme, bay leaves, etc.)
- 2 dried chilies (or chili flakes)
 - 2 cloves of garlic
- 2 tsp mixed peppercorns

Preparation

1. Place the herbs and spices into the pot of the multi rice cooker and pour the oil over them.
2. Put the pot into the appliance and close the lid.
3. Select the **Herb program** and let it run for 5 hours.
4. After the time has elapsed, let the infusion rest for a few more hours until it has cooled. Then strain it through a fine sieve.
5. Pour into clean bottles and store in a cool place.

Fruit vinegar

Ingredients

- 1 kg fruit, cleaned and puréed (e.g. strawberries, raspberries)
 - 250 g sugar
- 500 ml white balsamic vinegar

Preparation

1. Place the fruit and sugar into the pot of the multi rice cooker and gently mix. Close the lid.
2. Select the **Herb program** and let it run for 5 hours.
3. Once the time has elapsed, allow the syrup to cool, then carefully mix it with the white balsamic vinegar.
4. Pour into clean bottles and refrigerate.



Steamed yeast dumplings

Ingredients

4 refrigerated steamed yeast dumplings

For the vanilla sauce

300 ml whole milk

200 ml heavy cream

40 g sugar

2 egg yolks (size L) or

3 egg yolks (size M)

2–3 tsp vanilla extract

7 g cornstarch

Preparation

1. Pour 500 ml of water into the pot of the multi rice cooker, insert the steamer basket, and place two to three steamed dumplings inside.
2. Select the **Steam program** and set it for 10 minutes.
3. **For the vanilla sauce**, place the cream and milk in a saucepan together with the sugar and vanilla extract and bring to a boil.
4. Meanwhile, whisk the egg yolks with the cornstarch until smooth.
5. Once the milk has come to a boil, gradually add 5–6 tbsp of the hot milk mixture to the egg yolk mixture, stirring constantly to temper it. Then pour the egg mixture back into the saucepan, stir well, and briefly bring to a boil again.
6. Strain the sauce through a fine sieve and serve with the steamed dumplings.



Cheesecake 2.0

Ingredients

4 egg whites
1 pinch of salt
½ tsp vinegar
60 g sugar
4 egg yolks
300 g cream cheese
70 g butter, melted + 1 tbsp
for greasing the pot
150 ml whipping cream
80 g sugar
1 tbsp cornstarch
50 g flour
½ tsp vanilla extract
alternatively: vanilla sugar

Preparation

1. Separate the eggs. Beat the egg whites with the salt and vinegar until stiff peaks form, gradually adding the sugar.
2. In a separate bowl, mix the egg yolks with the cream cheese, melted butter, and whipping cream. Stir in the sugar, vanilla extract, cornstarch, and flour.
3. Gently fold the beaten egg whites into the egg yolk mixture using a whisk.
4. Pour the batter into the greased rice cooker pot and gently tap it on the countertop to remove any air bubbles.
5. Place the pot into the appliance, close the lid, and select the **Rice 1 program**
6. Once the program has finished, turn the cheesecake out onto a plate and let it cool completely.
7. Add your desired toppings and enjoy.

Toppings: Red currants, Blueberries, Chopped pistachios, Powdered sugar, Whipped cream, Strawberry sauce



Porridge

Ingredients

- 250 g rolled oats, coarse
- 700 ml almond, oat, or coconut milk, unsweetened
- 700 ml water
- 1 pinch of salt
- 2 tbsp butter + 1 tbsp for greasing the pot

For serving

- Fruit of your choice
- 1–2 tsp honey or maple syrup per serving

Preparation

1. Grease the pot of the multi rice cooker with butter.
2. Add the rolled oats, milk, water, and a pinch of salt to the pot and close the lid
3. Select the **Porridge program** and set the time to 5 minutes.
4. Once the cooking time has finished, stir the porridge well. If necessary, mix in a little more water, butter, or almond milk.
5. Divide the hot porridge into bowls and top with honey/maple syrup and fruit.

Tip for chocolate lovers

After cooking, stir in a little extra milk and add 1–2 tbsp cocoa powder to the porridge. Sweeten with maple syrup and serve with bananas, hazelnuts, and chocolate chips!

Meal prep tip

Here's how to prepare breakfast for several days in advance:

1. After cooking, divide the porridge into small containers and seal them airtight.
2. Let it cool completely, then store it in the refrigerator.
3. Before eating, stir in a little milk and reheat it in the microwave.
4. Sweeten and add toppings as desired before serving.



Rice pudding

Ingredients

- 800 ml milk
- 220 g pudding rice
- 100 g sugar
- 1 tsp vanilla extract
- 1 pinch of salt
- 100 g butter + 1 tbsp for greasing the pot

Additionally

Top as desired, for example with fresh berries, nuts, stewed apples, cinnamon sugar, etc.

Preparation

1. Grease the pot of the multi rice cooker with butter.
2. Add the rice, milk, sugar, vanilla extract, and salt to the pot, stir to combine, and close the lid.
3. Select the **Rice Pudding program** and set the cooking time to 70 minutes.
4. While it's cooking, open the lid occasionally and stir.
5. Once the time is up, open the lid, stir in the butter, and divide the rice pudding among plates or bowls.
6. Top with your favorite ingredients.



Semolina pudding

Ingredients

- 1 L milk (3.5%)
- 100 g soft wheat semolina
- 1 pinch of salt
- 1 tsp vanilla sugar
- 20 g sugar
- 2 tbsp butter (for greasing the pot)

Additionally, for topping

- Browned, hot butter
- Cinnamon sugar
- A delicious compote

Preparation

1. Thoroughly grease the pot of the multi rice cooker with butter.
2. In the pot, mix the milk with the remaining ingredients while still cold.
3. Close the lid.
4. Select the **Rice Pudding program**. During the heating phase, stir once or twice with a whisk (do not use a metal whisk).
5. Once the heating phase is finished, open the lid and stir. Switch off the appliance. Depending on the desired consistency, let the semolina pudding rest for a few more minutes.
6. Divide into bowls and top with your preferred ingredients.



Yogurt

Ingredients

150 g plain yogurt
1 L UHT milk

Preparation

1. Add the milk and yogurt to the pot of the multi rice cooker, stir to combine, and then close the lid.
2. Select the **Yogurt program** and let it run for 8 hours. Do NOT stir or move it during this time!
3. Once the program has finished, pour the yogurt into jars, seal them, and store in the refrigerator.

Tip

It is also possible to make the yogurt directly in jars. If you prefer, pour the yogurt mixture into suitable jars, place them (with the lids loosely set on top) into the multi rice cooker, and fill the pot with water so that the jars are about two-thirds submerged.



Cream cheese

Ingredients

1 L UHT whole milk
10 drops rennet

Preparation

1. Pour the milk into the pot of the multi rice cooker, close the lid, and select the **Cream Cheese program** for 6 hours.
2. After 1 hour of heating time, slowly and thoroughly stir in 10 drops of rennet.
3. After 4 hours, cut through the thickened mixture (for example, using a wooden spoon).
4. After another hour, transfer it to a fine sieve and let it drain until the desired consistency is reached.

Quantity of ingredients

Up to approx. 2 liters for the MRK 650 / up to 3 liters for the MRK 950.





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