

DXN SMART POT

A Smart Cooking Pot For Your Healthy Life

Stewing, Boiling and
Cooking Delicious
Herbal Soup or
Any Food Are
At Your
Fingertips !



DXN reserves the right to update the shared recipes at any time without notice.



Recipe Menu

Rock Sugar Stew Hosui Asian Pear Dessert	1
Ginseng Chicken Soup	2
Ganoderma Stew Fish Maw Soup	3
Chestnut Braise Mutton	4
Qing Fei Tea (Lung Moisturizing Tea)	6
Ginseng Walnut Drink	7
Lingzhi Tea	8
DXN L-Vegmix	9
Radix White Fungus Drink	10
ABC Soup	11
Red Bean Soup	12
Tremella With Cooling Pear Soup	13
Steam Egg	14



Rock Sugar Stew Hosui Asian Pear Dessert

COOKING PORTION : 2 - 3 persons

INGREDIENTS :

Hosui Asian Pear 雪梨	1 unit
Brown/ Rock sugar	1 teaspoon OR 1 piece
Wolfberry @ Goji berry	1 tablespoon OR as desired

COOKING METHOD :

1. The peeled hosui asian pear is pitted with using a spoon.
(Please keep the bottom part of pear thicker to avoid the sugar leak out from the core).
2. Place the hosui asian pear into the small stew boiler.
3. Put some brown/ rock sugars and wolfberries into centre of pitted pear.
4. Cover the lid of boiler and place the small stew boiler into the center of glass pot.
5. Pour about 700 ml - 1000 ml of water into the glass pot.
6. Touch <ON> and then <STEW> it for hours to let the pear completely softened.
7. The stewing process will last for 2 - 3 hours and you may enjoy the delicious tasty dessert after the beeping sound.
8. For best cooling experience, the stewed pear can be chilled for 30 minutes before consuming.



Ginseng Chicken Soup

COOKING PORTION : 1 - 2 persons

INGREDIENTS :

Korea Ginseng	1 small branch
Skinless Chicken thigh/ leg	1 portion (200 g - 300 g)
Jujube / Red date	5 - 6 pieces
Wolfberry @ Goji berry	1 tablespoon OR as desired
Ginger	3 - 5 slices
Water	300 ml

COOKING METHOD :

1. Clean and cut the ginseng and jujubes / red dates into 2 - 3 portions and spare.
2. Blanch the chicken with boiled water and drain dry.
3. Place all ingredients into the small stew boiler.
4. Add about 300 ml of water into the boiler to just overshadowed the ingredients.
5. Cover the lid of boiler and place the small stew boiler into the center of glass pot.
6. Pour about 700 ml - 1000 ml of water into the glass pot.
7. Touch <ON> and then <STEW> it for hours.
8. Enjoy the rich ginseng chicken soup after 2 - 3 hours (after the beeping sound of stewing).



Ganoderma Stew Fish Maw Soup

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

Ganoderma chips	4 g
Fish Maw	20 g - 25 g
Skinless keel / Chicken	1 portion (200 g - 300 g)
Jujube / Red date	5 - 6 pieces
Dried Longan	15 g
Wolfberry @ Goji berry	1 tablespoon OR desired amount
Ginger	2 - 3 slices
Water	350 ml - 400 ml

COOKING METHOD :

1. Soak the fish maw with cold water for at least 6 hours or overnight.
2. Then, blanch in boiling water and cut into 1 inch size.
3. Blanch the keel / chicken with boiled water and drain dry.
4. Clean and cut the jujubes / red dates into 2 - 3 portions and spare.
5. Place all ingredients into the small stew boiler.
6. Add about 350 ml - 400 ml of water into the boiler to just overshadowed the ingredients.
7. Cover the lid of boiler and place the small stew boiler into the center of glass pot.
8. Pour about 700 ml - 1000 ml of water into the glass pot.
9. Touch <ON> and then <STEW> it for hours.
10. Enjoy the rich healthy soup after 2 - 3 hours (after the beeping sound of stewing).



Chestnut Braise Mutton

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

Mutton	300 g
Peeled Chestnut	80 g
Carrot	1 piece OR 20 g
Cinnamon	2 pieces
Star anise	2 - 3 pieces
Turmeric powder	2 teaspoons OR fresh ginger
Soy sauce	3 tablespoons
Sesame Oil / Cooking Oil	3 tablespoons
DXN Fruit Vinegar / DXN Vinaigrette	2 tablespoons
Sugar	2 teaspoons



COOKING METHOD :

1. Soak the peeled chestnuts with cold water for at least 2 hours and drain before used.
2. Clean and cut the mutton & carrot into 1 inch size.
3. Blanch the mutton with boiled water and drain dry.
4. Coated the mutton with turmeric powder.
5. Mix all ingredients and the above seasoning.
6. Place the mixtures into the small stew boiler.
7. Cover the lid of boiler and place the small stew boiler into the center of glass pot.
8. Pour about 700 ml - 1000 ml of water into the glass pot.
9. Touch <ON> and then <STEW> it for hours.
10. Enjoy the high protein dishes after the beeping sound of stewing.



TIPS FOR HERBS BOILING...



REGULATIVE HERBS :

Regulative Herbs mostly used to regulate and nourish body, blood and Qi energy. Common used herbs are the part of roots of plants, fruits and crustaceans, etc. which required longer boiling time to release the active ingredients. Commonly used herbs such as Astragalus (黄耆), Codonopsis (党参), Atractylodes (白术), Angelica (当归), white peony root (白芍), Rehmannia (地黄), Achyranthes (牛膝), Yu-chu (玉竹), Radix (麦冬), fairy spear (仙茅), fleece-flower root (何首乌), yam (山药), lotus seeds (莲子), etc.

DIAPHORETIC HERBS :

Relieving condition Herbs or treatment like having stronger spices, odour and aroma herbs. Mostly recommended by Sinsei (Chinese Medication Professional). Common herbs like such as Gegen (葛根), Chrysanthemum (菊花), Mulberry leaf (桑叶), Arctium (牛蒡子), Mint (薄荷), Angelica (白芷), etc.



QingFei Tea (Lung Moisturizing Tea)

COOKING PORTION : 1 - 2 persons

INGREDIENTS :

Lo Han Guo / <i>Siraitia grosvenorii</i> / 罗汉果	10 g
Prunus mume / 乌梅	10 g
Dried Lily / 百合	5 g
Tick Clover / 广金钱草	5 g
<i>Apocynum venetum</i> Leaf / 罗布麻	5 g

COOKING METHOD :

1. Clean and soak the dried lily in water for 30 minutes to 1 hour. Ready for used.
2. All the other ingredients are cleansed with water.
3. Insert the stainless steel drum into the glass pot.
4. Put all the cleaned ingredients into the stainless steel drum.
5. Pour about 1000 ml of water into the pot
6. Close the glass pot lid.
7. Touch <ON> and then choose <HERBS BOILING → Regulative Herbs> button.
8. You may enjoy the concentrated boiled tea after the beeping sound.



Ginseng Walnut Drink

COOKING PORTION : 1 - 2 persons

INGREDIENTS :

Radix Ginseng	5 g
Shell - less Raw Walnut	20 g

COOKING METHOD :

1. All the other ingredients are cleansed with water.
2. Insert the stainless steel drum into the glass pot.
3. Put all the cleaned ingredients into the stainless steel drum.
4. Pour about 1000 ml of water into the pot.
5. Close the glass pot lid.
6. Touch <ON> and then choose <HERBS BOILING → Regulative Herbs> button.
7. You may enjoy the concentrated boiled tea after the beeping sound.



Lingzhi Tea

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

DXN Ganoderma Mushroom	9 - 10 g
Water	900 ml

COOKING METHOD :

1. Add about 900 ml of water into the glass pot.
2. Insert the stainless steel drum into the glass pot.
3. Weight the DXN Ganoderma Mushroom and pour the ingredients into the stainless steel drum.
4. Close the glass pot lid.
5. Touch <ON> and then <HERBAL TEA> button.
6. You may enjoy the mild bitter herbs tea after the beeping sound.



DXN L-Vegmix

COOKING PORTION : 2 - 3 persons

INGREDIENTS :

DXN L-Vegmix	27 g (1 pack)
Water	900 ml

COOKING METHOD :

1. Add about 900 ml of water into the glass pot.
2. Insert the stainless steel drum into the glass pot.
3. Tear the packet of DXN L-Vegmix and pour the ingredients into the stainless steel drum.
4. Close the glass pot lid.
5. Touch <ON> and then <HERBAL TEA> button.
6. You may enjoy the rich vegetable soup after the beeping sound.



Radix White Fungus Drink

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

White fungus (Tremella)	40 g
Radix Ginseng / 沙参	20 g
Jujube / Red date	10 pieces
Dried Longan	10 g

COOKING METHOD :

1. Clean and soak the white fungus in tap water for about 20 - 30 minutes.
2. Drain the white fungus and tear it into pieces.
3. Clean and cut the radix and jujubes / red dates into few pieces for better boiling.
4. Put all the cleaned ingredients into the glass pot.
5. Fill the pot with about 1500 ml (or maximum level) of water.
6. Close the glass pot lid.
7. Touch <ON> and then <MULTIFUNCTIONAL> button.
8. You may enjoy the light radix white fungus drink after the beeping sound.



ABC Soup

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

Tomatoes	2 pieces / 250 g
Onion	2 pieces / 160 g
Carrot	1 piece / 210 g
Potatoes	2 pieces / 270 g
Sweet corn	1 piece / 200 g
Chicken drumstick & rib	300 g
Salt	1 teaspoon OR as desired

COOKING METHOD :

1. Clean and cut all the ingredients into pieces, size about 1 - 2 inches each.
2. Blanch the chicken with boiled water and drain dry.
3. Put all the ready ingredients into the glass pot.
4. Pour about 1200 ml (or maximum level) of water into the pot.
5. Close the glass pot lid.
6. Touch <ON> and then <MULTIFUNCTIONAL> button.
7. You may enjoy the sweet sour ABC soup after the beeping sound.



Red Bean Soup

COOKING PORTION : 4 - 5 persons

INGREDIENTS :

Red bean	150 - 200 g
Dried longan	20 pieces
Pandan leaves	5 pieces
Rock sugar	4 tablespoons OR as desired

COOKING METHOD :

1. Rinse and and soak the red bean in tap water for about 3 hours or overnight.
2. Clean other ingredients and drain dry for used.
3. Put all the ingredients into the glass pot.
4. Pour about 1500 ml (or maximum level) of water into the glass pot.
5. Close the glass pot lid.
6. Touch <ON> and then <MULTIFUNCTIONAL> button.
7. You may enjoy the sweet dessert after the beeping sound.



Tremella With Cooling Pear Soup

COOKING PORTION : 3 - 4 persons

INGREDIENTS :

Hosui Asian Pear 雪梨	1 unit
White fungus (Tremella)	20 - 25 g
Jujube / Red date	10 pieces
Wolfberry @ Goji berry	1 tablespoon OR as desired

COOKING METHOD :

1. Clean and soak the white fungus in tap water for about 20 - 30 minutes.
2. Drain the white fungus and tear it into pieces.
3. Cut the peeled hosui asian pear into about 8 pieces.
4. Put all the ingredients, rock sugars and wolfberries into the glass pot.
5. Pour about 1500 ml of water into the glass pot.
6. Close the glass pot lid.
7. Touch <ON> and then <MULTIFUNCTIONAL> button.
8. You may enjoy the sweet dessert after the beeping sound.



Steam Egg

COOKING PORTION : 1 - 4 persons

INGREDIENTS :

Fresh Egg

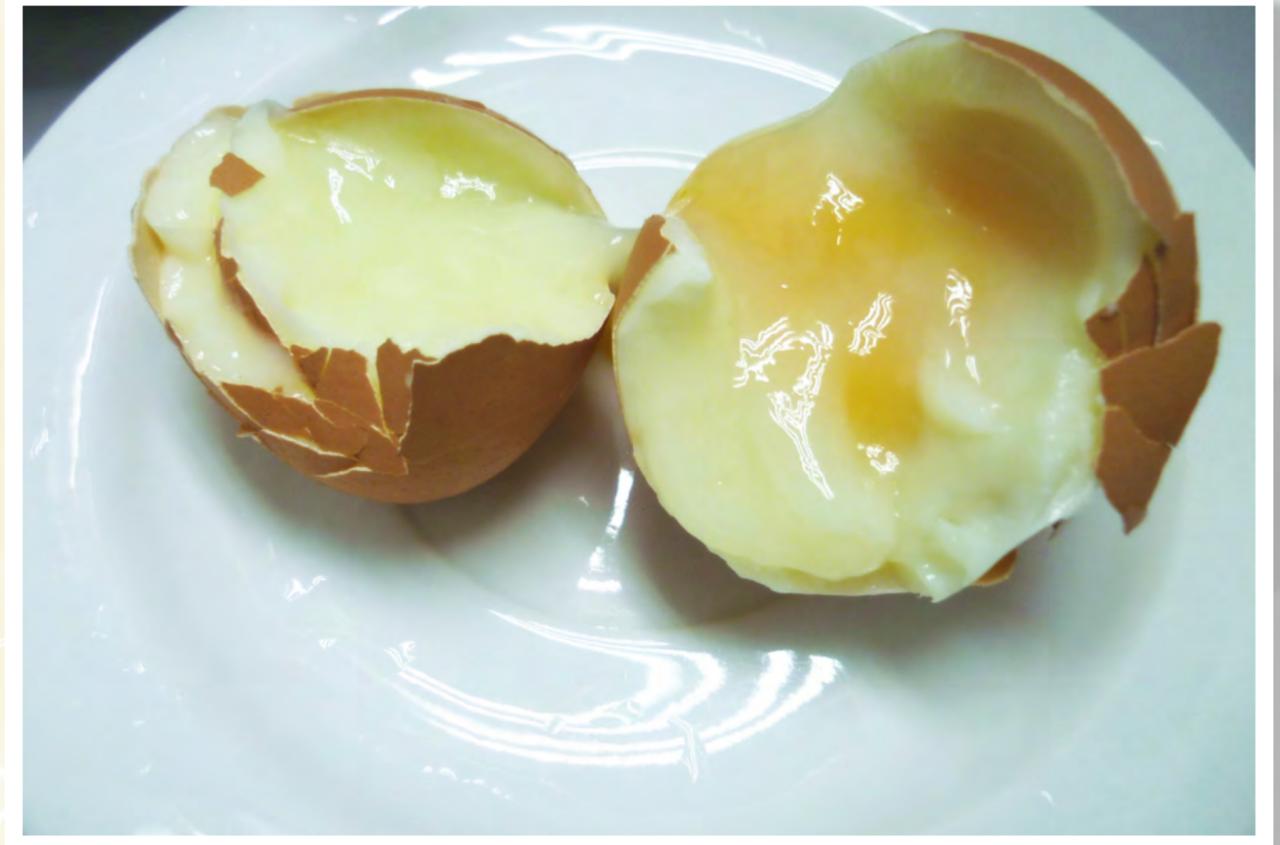
1 - 4 pieces OR as desired

Water

90 - 100 ml, OR just 1 mm
cover the surface
of the heating plate.

COOKING METHOD :

1. Clean the egg shell and put on the steam egg rack.
2. Pour the water into the glass pot.
3. Put the steam rack and the eggs into the glass pot.
4. Close the glass pot lid.
5. Touch <ON> and then <MULTIFUNCTIONAL> button.
6. You may enjoy the cooked eggs after the beeping sound OR manually stop it after about 8 - 10 minutes for soft boiled egg.



Tips :

1. Please ensure the Pot is placed stable and proper before used.
2. Ensure the lid is closed properly before start steaming process.



Thank You

