

DAIRY MAKER



PHILIPS

Introduction

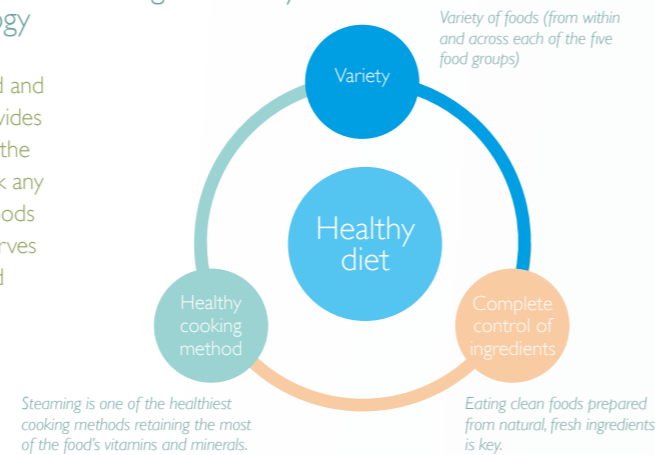
When it comes to feeding your family, there are few foods as beneficial to your health as dairy products like yoghurt and cheese. Packed with healthy pro-biotic bacteria, protein, vitamins and calcium, yoghurt, for example, keeps your digestive system happy and your bones and immune system strong. Whether enjoyed as a snack, on top of muesli, or transformed into herby dips, side dishes and desserts, dairy makes you feel fuller and is an essential part of a balanced daily diet!

Fresh and natural dairy foods without any additives and preservatives

Dairy maker helps you prepare different types of yoghurts, cheese and milk desserts free from artificial additives, sugars and preservatives. You will also notice the superior taste of creamy and soft dairy that only comes from preparing them at home with the freshest and most natural ingredients.

Variety of foods cooked through a healthy steaming technology

Maintain a well-balanced and interesting diet that provides adequate nutrition. Use the steam function and cook any of your other favorite foods in a way that best preserves their taste, freshness and nutritional value.



Enjoy 6 easy-to-use pre-set functions:

The pre-set profiles ensure that get the right time and temperature for perfect result, while the recipe book guides you step-by-step the preparation of a range of delicious dishes.

- Yoghurt single serving (x 6 cups)
- Yoghurt family size (2L)
- Thick yoghurt family size (2L)
- Fresh cheese (2L)
- Milk dessert (x 6 cups)
- Steaming

Why consume dairy?

Dairy products are an excellent source of proteins, vitamins, minerals, and the calcium we need to maintain healthy teeth and bones and reduce the risk of osteoporosis. That's why, while an important part of the daily nutritional intake of the whole family, dairy foods are even more essential for children, mothers-to-be and seniors.

Many types of yoghurt also contain "good bacteria" such as Lactobacillus bulgaricus and Streptococcus thermophilus, which boost your digestion and immune system and help to keep your intestinal micro flora in balance. There's even evidence that yoghurt may help lower cholesterol levels and reduce the risk of high blood pressure.

Why home-made dairy?

High quality natural ingredients

Modern supermarkets offer a large range of pre-packaged yoghurts and cheeses – many of which contain artificial colors, flavors and preservatives. Making dairy at home means that you can make it your way, with your choice of milk, live cultures and all-natural ingredients. Enjoy the confidence of knowing that

what you feed your family is made with the most natural, high-quality ingredients, especially chosen by you.

Guaranteed freshness

While store-bought dairy products may sit on the shelf for weeks, home-made dairy is ready to eat right away – so you know it's as fresh as possible. As well as tasting better, this means it has a higher concentration of the "good bacteria" you need to keep your digestive and immune systems healthy.

Plenty of variety

Dairy maker gives you a lot of freedom to experiment with flavors, textures and consistencies, so you'll never get bored with the same taste. Try adding fresh fruits, muesli, honey or jam to your yoghurts and serve as a heart healthy breakfast, snack or dessert. With so many options, you're sure to find something to please everyone in the family.

Proud to have made your own dairy

Fresher, healthier and tastier: it's no wonder that some cultures have been handing down the tradition of home-made dairy for generations. Today, there is a perception that dairy products are too complicated to make at home – but with the Dairy maker, you have all the

tools and guidance you need to successfully prepare home-made dairy time and time again. You can feel proud that you have made your own dairy at home.

Dairy... and More!

Because variation is the cornerstone of a balanced diet, the Dairy maker also gives you the flexibility to prepare a wide range of other foods via its healthy steam-cooking function. Simply press the "Steam" button and enter your desired cooking time to steam any of your favorite foods to perfection. As toppings or side dish use the freshly dairy you've prepared.

Tip:

Steam vegetables, meat or rice and turn them into nutritious purees or soups for your infants. Use the 6 glass cups and prepare single eating portions.





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Tips and Tricks

- Always make sure that the appliance's water tank is filled with water before you start cooking; one fill will last the whole cooking process.
- We recommend using pasteurized milk. If you do use raw milk, ensure that it has been boiled and then cooled to normal room temperature before use.
- Ensure that all ingredients are at room temperature for best results.
- Use different types of live culture to enjoy varied health benefits.
- Each time you make a batch of yoghurt, you will need to use a "starter". The first time, use ready-made yoghurt with live and active cultures. Thereafter, each time you make a batch, keep 200-300ml aside to use as a starter for the next. The amount of active enzymes in the yoghurt will decrease after each batch which you've reused as a starter for the next batch. After 6 times, you need to use again shop-bought yoghurt or enzymes for a starter.
- If you decide to make yoghurt with dried enzyme starter, please follow the instructions on the enzyme packet.
- You can make yoghurt with full-fat, 2% fat, or non-fat milk, but higher fat content milk will definitely give you a thicker, creamier result.
- The longer the yoghurt sits fermenting, the thicker and sourer it will become. You can adjust the fermentation time manually with the plus and minus buttons. We've found that the best balance between thickness and sourness is between the 7-8 hour mark.
- For Greek-style yoghurt, use the Thick Yoghurt setting and then strain out excess liquid with the sieve accessory. Strain for anything from a few minutes to overnight, depending on how thick you want your yoghurt.





Yoghurt Single

YOGHURT SINGLE





Yoghurt Single



(EN)

Natural yoghurt

You can make this yoghurt with goat's, cow's or sheep's milk.

Preparation time: 5 minutes

Dairy maker time: 9 hours

Serves: 6

Ingredients

1 liter milk (room temperature)

100 ml or 6 tbsp yoghurt (room temperature) or yoghurt culture

- Prepare the appliance: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the cups and ingredients ready.
- Pour milk into the cups, leaving room for 1 tablespoon of yoghurt (to be added later) and enough space to stir. Place the cups (without their lids) into the basket and close the lid of the Dairy maker.
- Press the yoghurt single serve button to start the preheating process.
- Preheating takes 18 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the yoghurt single serve button.
- When the milk has cooled down (which takes about 40 minutes), the appliance will again beep 5 times, repeating every minute. Stir one tablespoon of yoghurt into each cup. Put the lid back onto the appliance and press the yoghurt single serve button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode. Remove the yoghurt cups, put their lids on, and store them in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Note: Always remove the cup lids before preparing yoghurt in the glass cups. Put the lids back on once the cooking process is done and you are ready to cool down and store your yoghurt.

Tip:

- Serve the yoghurt in the cups, or transfer to larger bowls and add a nice topping like raisins or diced fresh fruits.



Yoghurt Single



EN

Yoghurt with strawberries

Fruit yoghurts are great for a snack or as a healthy dessert. You can make fruit yoghurts simply using fresh fruit compote or jam.

Preparation time: 15 minutes

Dairy maker time: 9 hours

Serves: 6

Ingredients

1 liter milk (room temperature)

100 ml or 6 tbsp yoghurt (room temperature) or yoghurt culture

1 tbsp sugar

250 g strawberries, sliced

- First make the strawberry compote. In a saucepan, mix 1 tbsp sugar and 250 g strawberries. Bring to a boil, reduce heat and simmer for 5-10 minutes. Let the fruit compote cool down.
- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance and get the cups, milk and cooled compote ready.
- Spoon the strawberry compote onto the bottom of the 6 cups and pour the milk on top. Leave room for 1 tablespoon of yoghurt (to be added later) and enough space to stir. Place the cups (without their lids) into the basket and close with the lid of the Dairy maker.
- Press the yoghurt single serve button to start the preheating process.
- Preheating takes 18 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the yoghurt single serve button.
- When the milk has cooled down (which takes about 40 minutes), the appliance will again beep 5 times, repeating every minute. Stir one tablespoon of yoghurt into each cup. Put the lid back onto the appliance and press the yoghurt single serve button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode. Remove the yoghurt cups, put their lids on, and store them in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- Compotes or jams made of other berries also make delicious yoghurts. Try raspberry, blueberry, blackberry, cherry, blackcurrant or redcurrant



Yoghurt Single



EN

Yoghurt with honey and nuts

Honey and nuts contain important vitamins and micronutrients – so adding them to yoghurt makes for a delicious and healthy breakfast or afternoon tea.

Preparation time: 5 minutes

Dairy maker time: 9 hours

Serves: 6

Ingredients

1 liter milk (room temperature)

100 ml or 6 tbsp yoghurt (room temperature) or yoghurt culture

6 tbsp honey

90 g of 6 tbsp fried nuts, chopped

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance and get the cups, milk, honey and nuts ready.
- Spoon the honey onto the bottom of the 6 cups and pour the milk on top. Leave room for 1 tablespoon of yoghurt (to be added later) and enough space to stir. Place the cups (without their lids) into the basket and close with the lid of the Dairy maker.
- Press the yoghurt single serve button to start the preheating process.
- Preheating takes 18 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the yoghurt single serve button.
- When the milk has cooled down (which takes about 40 minutes), the appliance will again beep 5 times, repeating every minute. Stir one tablespoon of yoghurt into each cup. Put the lid back onto the appliance and press the yoghurt single serve button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode.
- Put 1 tbsp of chopped nuts in each cup, stirring in if desired.
- Put the lids on the yoghurt cups and store them in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- Try adding ground ginger and cinnamon to the finished yoghurt.
- Honey traditionally goes well with walnuts, but you can also add hazelnuts, almonds, cashew or any other nuts that you like.
- You can also mix fried chopped nuts into the honey and spoon the mixture into the base of the cups before pouring the milk.



Yoghurt Single



EN

Yoghurt with coffee or cacao

This yoghurt is perfect for those who like coffee or chocolate. Great as a mid-day snack or a healthy dessert, it is sure to satisfy a sweet tooth.

Preparation time: 5 minutes

Dairy maker time: 9 hours

Serves: 6

Ingredients

1 liter milk (room temperature)
100 ml or 6 tbsp yoghurt (room temperature) or yoghurt culture
4 tsp instant coffee or 4 tsp cacao
100 g or 4 tbsp of sugar

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance and get the cups, milk and coffee/cacao ready.
- Pour the milk into the 6 cups, leaving room for 1 tablespoon of yoghurt (to be added later) and enough space to stir. Place the cups (without their lids) into the basket and close with the lid of the Dairy maker.
- Press the yoghurt single serve button to start the preheating process.
- Preheating takes 18 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the yoghurt single serve button.
- Put 1/2 tsp. coffee/cacao and 1/2 tbsp. sugar into each cup and mix thoroughly with a fork.
- When the milk has cooled down (which takes about 40 minutes), the appliance will again beep 5 times, repeating every minute. Stir one tablespoon of yoghurt into each cup. Put the lid back onto the appliance and press the yoghurt single serve button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode. Remove the yoghurt cups, put their lids on, and store them in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- When mixing in the coffee or cacao, you can also add some ground cinnamon to taste.
- Increase or decrease the amount of coffee/cacao and/or sugar to suit your preferences, e.g. take 1 tsp. coffee/cacao and 1 tbsp. sugar for a richer flavor.



Yoghurt Single



EN

Yoghurt with dried plums

Yoghurt with dried plums is not only delicious, it also aids the digestive system and helps you to feel fuller.

Preparation time: 10 minutes

Dairy maker time: 9 hours

Serves: 6

Ingredients

1 liter milk (room temperature)

100 ml or 6 tbsp yoghurt (room temperature) or yoghurt culture

3-4 tbsp sugar

6 large dried plums w/o stones

3 tbsp water

- First make the dried plum compote. In a saucepan mix 3-4 tbsp sugar, 3 tbsp water and 6 dried plums, finely cut. Bring to a boil and boil for 2-3 minutes. Let the compote cool down.
- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance and get the cups, milk and cooled plum compote ready.
- Spoon the dried plum compote onto the bottom of the 6 cups and pour the milk on top. Leave room for 1 tablespoon of yoghurt (to be added later) and enough space to stir. Place the cups (without their lids) into the basket and close with the lid of the Dairy maker.
- Press the yoghurt single serve button to start the preheating process.
- Preheating takes 18 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the yoghurt single serve button.
- When the milk has cooled down (which takes about 40 minutes), the appliance will again beep 5 times, repeating every minute. Stir one tablespoon of yoghurt into each cup. Put the lid back onto the appliance and press the yoghurt single serve button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode. Remove the yoghurt cups, put their lids on, and store them in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- For colorful yoghurt, once the milk of heated up, stir to mix it with the plum compote.

YOGHURT FAMILY





Yoghurt Family



(EN)

Natural yoghurt

Yoghurt takes about 9-12 hours to prepare, depending on your preference for more or less fermented yoghurt.

Preparation time: 5 minutes

Dairy maker time: 10 hours

Serves: 8 - 12

Ingredients

2 liters milk (room temperature)

200 ml or 12 tbsp yoghurt (room temperature) or yoghurt culture

- Prepare the Dairy maker: fill the water tank with water up to the maximum Level, arrange the basket and bowl on the appliance, and get the ingredients ready.
- Pour the milk into the bowl and close the lid of the Dairy maker. Press the 2 L bowl yoghurt button to start the preheating process.
- Preheating takes 33 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the bowl yoghurt button.
- When the milk has cooled down (which takes 60 minutes), the appliance will beep 5 times, repeating every minute. Stir the yoghurt into the milk. Put the lid back onto the appliance and press the 2 L bowl yoghurt button again to continue.
- When the set cooking time has elapsed, the appliance will beep, and after 1 minute, go into standby mode. Remove the yoghurt, cover, and store in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- Make a savory dip with this yoghurt by adding herbs, spices and salt.
- Make a sweet dip by adding grated chocolate, fruit compote or honey and chopped nuts.



Yoghurt Family



(EN)

Vanilla yoghurt

Fresh vanilla can make yoghurt a special treat.

Preparation time: 7 minutes

Dairy maker time: 9 hours

Serves: 8 - 12

Ingredients

2 liters whole milk (room temperature)

200 ml or 12 tbsp yoghurt (room temperature) or yoghurt culture

Vanilla scraped from 1 pod

5 tbsp sugar

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket and the bowl on the appliance, and get the ingredients ready.
- Pour the milk into the bowl and close the lid of the Dairy maker. Press the 2 L bowl yoghurt button to start the preheating process.
- Preheating takes 33 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid, add the vanilla and sugar and stir well. Press the bowl yoghurt button.
- When the milk has cooled down (which takes 60 minutes), the appliance will beep 5 times, repeating every minute. Stir the yoghurt into the milk. Put the lid back onto the appliance and press the 2 L bowl yoghurt button again to continue.
- When the set cooking time has elapsed, the appliance will beep and, after 1 minute, go into standby mode. Remove the yoghurt bowl, cover, and store in the fridge to help prevent further fermentation. The yoghurt will be ready to eat in 2 hours, but will reach optimal taste and consistency after 12 hours. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- Vanilla yoghurt is great with fresh fruit and some toasted granola or nuts.
- You can freeze the vanilla yoghurt and enjoy it as a healthy yoghurt ice cream dessert.



Yoghurt Family



(EN)

Yoghurt with toasted granola and red fruit

This is a tasty and nutritious breakfast that will help you start the day full of energy.

Preparation time: 15 minutes

Serves: 2-3

Ingredients

500 ml homemade plain natural yoghurt
100 g rolled oats
50 g almond flakes
25 g walnuts
25 g shelled sunflower seeds
50 g dried figs, sliced, stems removed.
6 tbsp honey + extra for garnish
1 tsp ground cinnamon

200 g mixed cleaned berries such as raspberries, strawberries and blueberries

Extra: A sheet of baking paper:

- In a pan, toast the oats, nuts, seeds and dried figs on medium heat for 5 minutes. Add the honey and toast for another 5 minutes until the granola sticks together well. Add the cinnamon.
- Leave the granola to rest on a sheet of baking paper until it cools down and becomes crunchier.
- Divide the yoghurt into 2-3 bowls. Scatter the fruit and granola on top, sprinkle with extra honey and serve.



Thick Yoghurt



THICK YOGHURT





Thick Yoghurt



(EN)

Thick natural yoghurt

With some extra fermenting time and straining, you can create a delicious thick Greek- or Turkish-style yoghurt.

Preparation time: 5 minutes

Dairy maker time: 14 hours

Serves: 8-10

Ingredients

1.5 liters milk (room temperature)

150 ml or 9 tbsp yoghurt (room temperature) or yoghurt culture

- Prepare the Dairy maker: fill the water tank with water up to the maximum Level, arrange the basket, bowl and sieve on the appliance, and get the ingredients ready.
- Pour the milk into the bowl and close the lid of the Dairy maker. Press the 2 L bowl yoghurt button to start the preheating process.
- Preheating takes 33 minutes, and once it is complete, the appliance will beep 5 times (repeating every minute) to indicate that it is time to remove the lid and allow the milk to cool. Remove the lid and press the 2L bowl yoghurt button.
- When the milk has cooled down (which takes 60 minutes), the appliance will beep 5 times, repeating every minute. Stir the yoghurt into the milk. Put the lid back onto the appliance and press the 2 L bowl yoghurt button again to continue.
- When the set cooking time has elapsed, the appliance will beep. After 1 minute the appliance will go into standby mode. Put the sieve in the "straining" position for a few minutes to strain out the whey.
- Cover the yoghurt and store in the fridge to help prevent further fermentation. The yoghurt will reach optimal taste and consistency after 12 hours. For an even thicker yoghurt, strain out the rest of the whey before serving. The yoghurt can be safely kept in the fridge for 1 week.

Tip:

- You can also use goat's or sheep's milk.
- This thick yoghurt is a great base for making dips or tzatziki.



Thick Yoghurt



(EN)

Yoghurt cucumber dip with fresh dill and mint

This recipe is a perfect way to use your homemade thick yoghurt. You can use all or just some of the ingredients to create a tasty dip

Preparation time: 10 minutes

Serves: 4-6

Ingredients

450 ml homemade thick yoghurt

2 cloves garlic

½ tsp sea salt

1 small cucumber, seeded and finely diced (optional)

2 tbsp chopped fresh dill

2 tbsp of chopped fresh mint

3 tbsp toasted walnuts

High quality extra-virgin olive oil

- On a chopping board, sprinkle the garlic with sea salt, crush and chop finely with a knife until you have formed a paste. Mix the garlic paste in a bowl with the yoghurt, cucumber and 3/4 of the herbs.

- Just before serving, scatter the rest of the herbs and the walnuts on top and generously sprinkle with olive oil.

- Serve with toasted flat bread.

Tip:

- This dip tastes delicious with fried zucchini.



Fresh Cheese



FRESH CHEESE





Fresh Cheese



(EN)

Homemade cottage cheese

Fresh homemade cottage cheese can be flavoured with fresh herbs or just a pinch of salt.

Preparation time: 5 minutes + straining

Dairy maker time: 45 Minutes

Serves: 3-4

Ingredients

1.5 liters milk (room temperature)

375 ml buttermilk

3 tsp lemon juice

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket, bowl and sieve on the appliance, and get the ingredients ready.
- Pour milk into the bowl and close the lid of the Dairy maker. Press the cottage cheese button to start the preheating process.
- After 30 minutes, the appliance will beep 5 times (repeating every minute). Remove the lid and stir in the buttermilk and lemon juice.
- After 10 minutes, the milk will have curdled into cheese. Strain the curdled cheese by putting the sieve in the "straining" position. The strained cottage cheese can then be transferred to a bowl. Flavor to taste with sea salt or fresh herbs, cover and keep in the fridge until you serve it.

Tip:

- Enjoy freshly made cottage cheese on bread and toast, or use it in pancake recipes.
- Sprinkle some of the cottage cheese on soups or steamed vegetables.



Milk Desserts

MILK DESSERTS





Milk Desserts



(EN)

Vanilla Pudding

This delicate dessert will impress your friends and family.

Preparation time: 10 minutes

Dairy maker time: 25 minutes

Serves: 6

Ingredients

200 ml sweetened condensed milk

300 ml double cream

150 ml milk

1 egg

1 egg yolk

1 tbsp vanilla extract

1 tbsp sugar

Optional: 6 tbsp sugar for a caramel sauce

Extra: Whisk or mixer.

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the cups and ingredients ready.
- If you want to make caramel puddings, first make caramel by melting the sugar in a saucepan on low heat until it colors light brown. Pour a spoon of caramel into the cups before adding the mixed ingredients.
- Blend all of the ingredients with a whisk or mixer. Pour the mixture into the 6 cups. Place the cups (without their lids) into the basket and close the lid of the Dairy maker.
- Press the milk dessert button to start the cooking process. After 25 minutes, the appliance will beep 5 times (repeating every minute) to indicate that it is finished.
- Cool down the pudding cups and refrigerate for at least an hour before serving.

Tip:

- To make crème brûlée, use wide ramekins, sprinkle a layer of sugar on top of the cooled set pudding and use a kitchen blowtorch to burn a crunchy caramel layer.



Milk Desserts



(EN)

Rice Pudding with fig sauce (Sütlaç)

Rice pudding is delicious whether served hot or cold.

Preparation time: 5 minutes
Dairy maker time: 45 minutes
Serves: 6

Ingredients

850 ml whole milk
120 g short grain rice, washed and drained
50 g sugar

For the fig sauce:

3 large fresh figs very coarsely chopped
100 ml water
1/4 lemon, juice of
2 tbsp sugar
1 tbsp roasted pine nuts
Optional: cinnamon

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the cups and ingredients ready.
- Dissolve the sugar in the milk. Divide the rice and the milk mixture evenly between the 6 cups. Place the cups (without their lids) into the basket and close the lid of the Dairy maker.
- Place them into the appliance and close with the lid of the Dairy maker.
- Select the milk dessert button and adjust the time with the + - button to 45 minutes.
- Meanwhile, make the fig sauce by heating up the ingredients in a saucepan and leaving to simmer until the fluid has reduced into sticky syrup. Set aside.
- Serve warm, or cool in the fridge for at least 2 hours before serving.
- Spoon the fig sauce on top with some pine nuts and dust with cinnamon.



Milk Desserts



(EN)

Chocolate dessert

This dessert also tastes great when you add 2-3 teaspoons of instant coffee to the hot chocolate mixture.

Preparation time: 10 minutes

Dairy maker time: 15 + 25 minutes

Serves: 6

Ingredients

700 ml milk
150 g chocolate in small chunks
1 egg
1 egg yolk
60 g sugar

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the bowl, cups and ingredients ready.
- Pour 1/5 of the milk into the bowl, add the chocolate and close the lid of the Dairy maker. Press the milk button and set the timer to 15 minutes. Once the chocolate has melted, stir in the rest of the milk and let the mixture cool down.
- In a bowl, whisk the eggs with the sugar until foamy.
- Add the milk-chocolate mixture to the egg mixture, mix the two together and pour into the 6 cups.
- Place the cups (without their lids) into the basket and close the lid of the Dairy maker. Press the milk dessert button and adjust the time with the + - button to 25 minutes.
- Cool down and refrigerate for some hours before serving.



STEAMING



Porridge

Steamed porridge is very soft and retains more nutrients than other kinds of porridge.

Preparation time: 5 minutes

Dairy maker time: 40-55 minutes

Serves: 2

Ingredients

Consistency	Ingredients	Type of porridge (cereals used)			
		Oat	Buckwheat	Rice	Semolina
Garnish	Liquids*	–	300 ml	300 ml	–
	Cereals	–	200 g (12 tbsp.)	140 g (6 tbsp.)	–
	Salt		To taste	To taste	
Thick	Liquids*	400 ml	320 ml	400 ml	340 ml
	Cereals	120 g (8 tbsp.)	100 g (8 tbsp.)	100 g (7 tbsp.)	90 g (10 tbsp.)
	Sugar; salt	To taste	To taste	To taste	To taste
Liquid	Liquids*	360 ml	–	320 ml	340 ml
	Cereals	100 g (7 tbsp.)	–	60 g (5 tbsp.)	70 g (8 tbsp.)
	Sugar; salt	To taste		To taste	To taste

* Use milk or a mixture of milk and water for thick and liquid porridge. For garnish-consistency porridge, use water alone.

You can also add some butter to make the porridge even tastier.

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the ingredients ready.
- Put the cereals, sugar and salt in the steaming bowl and pour in the water or milk. Place the steaming bowl into the basket and close the lid of the Dairy maker.
- Press the steam button and adjust the time with the + - button to 40-55 minutes, depending on the consistency you prefer. Steam until it is ready.
- Serve the porridge in bowls with some butter or jam.

Tip:

- If you use both water and milk to make porridge, mix them in proportion 1:1.



Steaming



(EN)

Steamed vegetable medley

Steam any of your favorite vegetables and use them as a side dish, mash them into a puree or serve them as a healthy snack.

Preparation time: 5 minutes
Dairy maker time: 5-6 minutes
Serves: 2-3

Ingredients

3-4 florets of broccoli
3-4 florets of cauliflower
2-3 small baby carrots or diced carrots

- Prepare the Dairy maker: fill the water tank with water up to the maximum level, arrange the basket on the appliance, and get the ingredients ready.
- Put the vegetables in the steaming basket and close the lid of the Dairy maker. Press the steam button and adjust the time with the + - button. The vegetables in this recipe will take about 5-6 minutes depending on their size.

Optional: Steamed vegetables go well with a refreshing homemade yoghurt-based dip or topping. Try mixing 5-6 tablespoons of thick homemade yoghurt, pressed garlic, chopped dill and adding salt to taste.

Tip:

- Try to cut the vegetables in similar sized pieces.
- You can also steam frozen vegetables straight from the freezer – they taste great and are very convenient.



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