

Instant Pot®

Recipe Booklet

FILIPINO RECIPES

1ST EDITION



Instant Pot[®] Duo
www.InstantPot.co.uk

8:8:88

Low Pressure

High Pressure

Less

Normal

More

Cook healthy
food fast.

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Cooking with Pressure

FAST

The contents of the pressure cooker cooks at a higher temperature than what can be achieved by a conventional boil – more heat means more speed. Pressure cooking is about twice as fast as conventional cooking (sometimes, faster!)

HEALTHY

Pressure cooking is one of the healthiest cooking methods. According to a study published in the Journal of Food Science, pressure cooking preserves 90-95% of vitamins. The extra speed and heat of pressure cooking practically flash-cooks vegetables, allowing them to retain more vitamins than boiling, (which only retains 40-75%), or even conventional steaming (75-90%)

GREEN

Pressure cookers require less energy/ electricity to operate during the cooking process. Less heat and time translates to up to 70% energy savings in comparison to conventional cooking.

EASY

Pressure cooking isn't complicated at all. Simply push a button to reach pressure and then easily release it. It's really as easy as 1, 2, 3, and 4!

CLEAN

No more spill-overs in the oven or splatters on your stove-top. Pressure cooking contains all of the splatters that you would ordinarily experience when conventionally boiling food.

SAFE

Modern pressure cookers have additional safety systems to ensure that if one should fail, another will kick-in.



Add ingredients & liquid to Instant Pot®



Select a cooking program



Continue your daily life until it beeps



Release pressure & serve!

Have a question about Instant Pot®?

Visit us at:

www.InstantPot.com.ph

Instant Pot Duo Functions Cooking Time

Functions

Cooking Time

SOUP/BROTH

Less (meatless soup)	00:20
Normal (soup with meat)	00:30
More (bone broth)	04:00
Time Range	00:00-04:00

MEAT/STEW

Less (soft texture)	00:20
Normal (tender texture)	00:35
More (fall off the bone)	00:45
Time Range	00:00-04:00

BEAN/CHILLI

Less (firmer texture)	00:25
Normal (softer texture)	00:30
More (very soft texture)	00:40
Time Range	00:00-04:00

POULTRY

Less (firmer texture)	00:05
Normal (softer texture)	00:15
More (very soft texture)	00:30
Time Range	00:00-04:00

SLOW COOK

Default time	04:00
Time Range	00:30-20:00
Less (8 hour cook)	82°C—88.7°C
Normal (6 hour cook)	87.8°C—93°C
More (4 hour cook)	93°C—99°C

SAUTÉ

Default time	00:30
Time Range	00:00-00:30
Less (simmer)	135°C-150°C
Normal (searing)	16°C-176°C
More (browning/stir fry)	175°C-210°C

RICE

Time Default	Auto
Time Range	Auto

Functions

Cooking Time

MULTIGRAIN

Less (firmer texture)	00:20
Normal (normal texture)	00:40
More (soft texture)	01:00 (plus 45-minute warm water pre-soak)
Time Range	00:00-04:00

PORRIDGE

Less (oatmeal)	00:05
Normal (congee)	00:20
More (oatmeal or congee mix with beans)	00:30
Time Range	00:00-04:00

STEAM

Less (vegetables)	00:03
Normal (seafood & fish)	00:10
More (meat)	00:15
Time Range	00:00-04:00

YOGURT

Less (jiu niang)	24:00
Normal (ferment yogurt)	08:00
More (pasteurize milk)	N/A
Time Range (less & normal)	00:30-99:30

PRESSURE COOK

Less	00:20
Normal	00:35
More	00:45
Time Range (less & normal)	00:00-04:00

PRESSURE LEVEL

Low Pressure	5.8 psi—7.2 psi
High pressure	10.2 psi-11.6 psi

DELAY START

Time Default	06:00
Time Range	00:10-24:00

KEEP WARM

Time Default	10:00
Time Range	00:10-99:50

BEEF CALDERETA



Ingredients:

1 kg	beef round roast, cut into 2-inch cubes		
3 cups	chicken broth		
1 pc	red onion, sliced into quarters		
1 head	garlic, roughly minced	3 pcs	potatoes, peeled cut into 2-inch cubes
1 pc	green bell pepper, sliced into quarters	2 pcs	carrots, cut into 2-inch cubes
1 cup	tomato sauce	4 pcs	bird's eye chilli, sliced thinly
1 cup	tomato paste	½ tsp	salt
1 cup	unsweetened pineapple juice	½ tsp	ground black pepper
1 ½ cup	liver spread	1 tbsp	cooking oil
4 pcs	bay leaves	1 cup	green peas, canned or frozen

SERVES: 4 - 6
PREP TIME: 15 MINUTES
PRESSURE COOK: 30 MINUTES

Directions:

1. Select **[Saute]** to preheat the Instant Pot®. When the word “Hot” appears on the display, add half of the oil and saute the beef until slightly brown.
2. Remove the beef from the Instant Pot®. Add and heat the rest of the oil then saute the garlic and onion until slightly soft. Add the cubed carrots and potatoes, toasting them a little. Add the tomato paste and stir until vegetables are well-coated.
3. Next, add the tomato sauce, chicken broth, and browned beef. Scrape the bottom of the pan with a wooden spoon until no food bits are stuck.
4. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 30 mins.
5. When time is up, do not open the lid and let the pressure come down on its own through Natural Release.
6. Once pressure is released, carefully open the lid and stir in the peas in the Instant Pot®. Let the residual heat cook it.
7. Serve.

BEEF PARES



Ingredients:

2 tbsp	cooking Oil		
2 tbsp	ginger, grated		
4 cloves	garlic, minced		
1 bulb	white onion, sliced		
1 kg	beef brisket, cut into 2-in cubes		
¼ cup	soy sauce		
¼ cup	brown sugar		
1 tsp.	ground black pepper	6 tbsp	chives, chopped
4 cup	beef Broth	2 tsp	salt
4 pcs	star anise	2 tsp	ground black pepper

SERVES: 4 - 6
PREP TIME: 15 MINUTES
PRESSURE COOK: 20 MINUTES

Directions:

1. Select [**Sauté**] to preheat the Instant Pot®. When the word “Hot” appears on the display, add cooking oil and heat until shiny. Saute the garlic and onion until soft and translucent.
2. Add the cubed beef and cook until slightly brown on all sides.
3. Add the beef broth, soy sauce, sugar, and star anise. Scrape the bottom of the pan with a wooden spoon until no food bits are stuck.
4. Close the lid and set the steam release handle to the **Sealing Position**. Select [**Pressure Cook**] and [**Pressure Level**] to [**High**] then use the [**+**] or [**-**] buttons to set the time to 25 mins.
5. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
6. Serve the Pares in a bowl and garnish with green onions.

BULALO



Ingredients:

1 kg	beef shank, cut into 2-in thick pieces
1 head	garlic, minced
1 bulb	white onion, sliced
1 tbsp	black peppercorns
1/8 cup	fish sauce
2 pcs	yellow corn, chopped into thirds
100 g	pechay, roots removed
1 pc	small cabbage head, quartered
2 tsp	salt
5 cups	beef broth

SERVES: 4 - 6
PREP TIME: 10 MINUTES
PRESSURE COOK: 35 MINUTES

Directions:

1. Select **[Sauté]** to preheat the Instant Pot®. When the word “Hot” appears on the display, add cooking oil to heat until shiny. Saute the garlic and onion until soft.
2. Add the beef shanks, whole black peppers, fish sauce, broth, and yellow corn. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 35 mins.
3. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this. Open the lid and keep the contents to a boil by selecting **[Cancel]** then **[Sauté]**. Add the pechay and cabbage, cooking until tender.
4. Serve.

CHICKEN BINAKOL



Ingredients:

3 tbsp	cooking oil		
1/8 cup	garlic, chopped		
1 head	onion, sliced		
1/2 tbsp	ginger, sliced into slivers		
1 kg	chicken thighs, bone-in		
3 cups	coconut cream		
2 cups	coconut juice		
3 stalks	lemongrass, pounded		
1/4 cup	chili leaves		
1 tbsp	black peppercorns		
4 tbsp	fish sauce	2 cups	sayote, sliced into 2-in chunks
1 cup	coconut meat	2 tsp	salt

SERVES: 5 - 6
PREP TIME: 15 MINS
COOK TIME: 25 MINS

Directions:

1. Select **[Sauté]** to preheat the pressure cooker on saute mode. When the word “Hot” appears on the display, add cooking oil and heat until shiny. Sauté the garlic, onion and ginger until a little brown.
2. Put the chicken, coconut cream, coconut juice, sayote, lemongrass, peppercorns, and fish sauce in the pot.
3. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Poultry]** setting of the Instant Pot® and let it cook.
4. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
5. Stir in the chili leaves and coconut meat. Serve.

EMBUTIDO



Ingredients:

2 tbsp	cooking oil		
1 pc	red onion, chopped small		
500 g	ground pork		
200 g	pickled relish, chopped small		
1 tbsp	worcestershire sauce		
¼ cup	raisins		
3 tbsp	cornstarch		
250 g	soft cheese		
3 pcs	whole eggs		
1 pc	chorizo bilbao, chopped small	2 tsp	salt
1 pc	carrot, finely chopped	2 tsp	ground black pepper

SERVES: 4 - 5
PREP TIME: 15 MINS
COOK TIME: 20 MINS

Directions:

1. In a large bowl, mix all the ingredients together until well-combined.
2. Spread a sheet of cling wrap on a surface and spoon the embutido mixture on it. Fold the cling wrap over the meat and form into a log. Remove from the cling wrap and roll and wrap into a sheet of aluminum foil.
3. Pour in a cup of water in the Instant Pot® and place the steam rack inside. Put the covered embutido on the rack.
4. Set the Instant Pot® into **[Steam]** mode then use the **[+]** or **[-]** buttons to set the time to 20 mins.
5. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
6. Transfer the embutido on a cooling tray and let rest for 10 minutes before uncovering and slicing to serve.

GOTO



Ingredients:

500 g	chicken thighs, bone-in
5 g	ginger, minced
5 cloves	garlic, minced
1 tbsp	onion powder
7 cups	chicken broth
1 tbsp	fish sauce
1 cup	glutinous rice
1 tsp	salt
3 tsp	ground black pepper
1 tbsp	green onions, chopped
2 tbsp	fried garlic bits
	calamansi

SERVES: 4 - 6
PREP TIME: 5 MINS
COOK TIME: 15 MIN

Directions:

1. Select **[Sauté]** and when the word “Hot” appears on the display, add cooking oil and heat until shiny. Saute the garlic and ginger until soft and translucent.
2. Add the chicken and onion powder. Saute the chicken until slightly brown.
3. Pour in the chicken broth, fish sauce, and rice. Using a wooden spoon, scrape the bottom of the pot to make sure nothing sticks.
4. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Porridge]** then use the **[+]** or **[-]** buttons to set the time to 15 mins.
5. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
6. Serve with salt and pepper. Garnish with green onions, fried garlic bits and calamansi.

KARE-KARE



Ingredients:

500 grams oxtail, cut into 2-in thick pieces

500 grams ox tripe

1 head garlic, minced

1 bulb red onion, sliced

3 pcs eggplant, sliced thinly, lengthwise

2 pcs pechay, root removed

150 grams green beans

4 cups beef stock

SERVES: 4 - 6

PREP TIME: 20 MINUTES

PRESSURE COOK: 45 MINUTES

2 cups ground peanut butter

3 tbsps fish sauce

3 tbsps annatto oil

½ tsp salt

1 tsp fermented shrimp paste

3 tbsps cooking oil

Directions:

1. Select **[Sauté]** to preheat the pressure cooker on saute mode. When the word “Hot” appears on the display, add cooking oil to heat until shiny and smoking. Sear the oxtail on the hot oil, turning every 1-2 mins to brown all sides.
2. Remove the oxtail and set aside. Sauté the onions and garlic in the Instant Pot®.
3. Deglaze the pot by pouring 1 cup of beef broth and scraping the bottom of the pan with a wooden spoon until no food bits are stuck.
4. Return the oxtail and tripe and pour the remaining 3 cups of beef stock. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 45 mins.
5. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this. Open the lid and transfer oxtail and tripe into a container.
6. Stir in the fish sauce, peanut butter, and annatto oil. Let it thicken then add the vegetables. Press **[Cancel]** and then **[Sauté]**. With the lid off, continue cooking the vegetables until all are soft and tender.
7. Serve.

LA PAZ BATCHOY



Ingredients:

8 cups	chicken stock
1 tbsp	soy sauce
6 cloves	garlic, chopped
1 head	onion, sliced
1 tbsp	brown sugar
3 tbsp	hibe (dried shrimp)
200 g	pork kasim, cut into 1-in cubes
200 g	chicken thigh fillets, cut into 1-in cubes
150 g	pork liver, cut into 1-in cubes
500 g	miki noodles
2 tsp	ground black pepper

SERVES: 3 - 4
PREP TIME: 15 MINS
COOK TIME: 35 MINS

Garnish:

1 tbsp	chicharron, crushed
1 tsp	garlic, minced then fried
1 tsp	spring onions, chopped
1 pc	egg, boiled and sliced

Directions:

1. Place all ingredients in the Instant Pot® except for the miki noodles.
2. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 10 mins.
3. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
4. Set all the proteins aside leaving the stock in the pot.
5. Add the noodles in with the broth. Select **[Sauté]** and let the soup simmer for 5-8 mins or until tender.
6. Transfer the noodles and broth in a bowl, top with liver, pork, and chicken slices and top with garnish.

LENGUA ESTOFADO



Ingredients:

1 kg	ox tongue
1 tbsp	rock salt
1 tbsp	whole peppercorns
1 stalk	leeks, sliced
1 pc	white onion, sliced
3 tbsp	olive oil
2 tbsp	garlic, chopped
2 pcs	bay leaves
½ cup	carrots, sliced into large cubes
½ cup	mushrooms, halved
2 tbsp	tomato paste
1 ½ cup	tomato sauce
2 tbsp	soy sauce

SERVES: 3 - 4
PREP TIME: 15 MINS
COOK TIME: 1 HOUR & 20 MINS

¼ cup	whole pitted green olives
1 cup	beef broth
½ cup	green bell pepper, sliced into quarters
½ cup	yellow bell pepper, sliced into quarters
100 g	marble potatoes, halved
3 tsp	salt
2 tsp	black peppercorns

Directions:

1. Prepare the ox tongue by rubbing it with salt and then rinsing it.
2. Place the ox tongue inside the Instant Pot®. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 40 mins.
3. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this. Dispose the accumulated liquid in the pot. Remove the tongue and carefully peel of its skin. Cut it into cubes and set aside.
4. Select **[Sauté]** to preheat the pressure cooker on saute mode. When the word “Hot” appears on the display, add cooking oil and heat until shiny. Saute the onions, garlic, leeks, mushrooms, bell pepper, bay leaves, and carrots.
5. Stir in the tomato sauce and cook until darker in color. Add the sauce, broth, salt, and pepper. Scrape the bottom of the pot while stirring.
6. Put the lid back on and select **[Pressure Cook]** and **[Low]** then use the **[+]** or **[-]** buttons to set the time to 10 mins. Repeat the process of removing the lid properly.
7. Add the cubed ox tongue to the sauce mixture and serve.

MONGGO



Ingredients:

2 cup	mung beans
4 cups	shrimp broth
4 cloves	garlic, chopped
1 head	red onion, sliced
¾ cup	dried dulong
¼ cup	chilli leaves
1 cup	tomato, diced
3 tbsp	cooking oil
500 g	pork spare ribs, cut into cubes
⅓ cup	fish sauce
½ tsp	salt
1 tsp	ground black pepper

SERVES: 3 - 4
PREP TIME: 10 MINS
COOK TIME: 30 MINS

Garnish:

1 cup	chicharon, crushed
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Directions:

1. Put all the ingredients in the Instant Pot® except for chicharon. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Bean/Chili]** on less for 25 mins.
2. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this. Open the lid and stir in the chicharon, toasted dulong, and chili leaves.
3. Garnish more chicharon when plating. Serve.

PORK HUMBA



SERVES: 5 - 6
PREP TIME: 10 MINUTES
COOK TIME: 25 MINUTES

Ingredients:

3 tbsp	cooking oil		
4 cloves	garlic		
1 head	onion, sliced		
6 pcs	star anise		
1 tsp	cinnamon powder		
1 tbsp	black peppercorns	½ cup	white cane vinegar
¼ cup	wansoy	1500 g	pork belly
750 ml	cola	3 pcs	bay leaves
250 ml	pork stock	1 cup	whole raw peanuts
½ cup	oyster sauce	½ cup	banana blossoms (optional)

Directions:

1. Put all the ingredients in the Instant Pot®.
2. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 20 mins.
3. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
4. Transfer from pot and serve.

PULLED PORK ADOBO



Ingredients:

1 kg	pork shoulder, fat trimmed
1 head	white onion, roughly chopped
1 tbsp	garlic powder
3 tbsp	sesame seeds
¼ cup	sesame oil
½ cup	oyster sauce
¼ cup	soy sauce
¼ cup	brown sugar
3 pcs	bay leaves
1 cup	pineapple juice
1 pc	pork cubes
¼ tsp	salt
½ tbsp	ground black pepper

SERVES: 6 - 8
PREP TIME: 20 MINUTES
COOK TIME: 7 HOURS

Garnish:

bread buns
yogurt
coleslaw

Directions:

1. Place all the ingredients in the Instant Pot® and stir. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Slow Cook]** and set temperature to **[Low]** then use the **[+]** or **[-]** buttons to set the time to 7 hours. Set the steam release handle to Release.
2. When done, serve with the garnish.

DALANDAN CAKE



SERVES: 4 - 6
PREP TIME: 10 MINUTES
PRESSURE COOK: 45 MINUTES

Ingredients:

For the cake:

198 g	all-purpose flour
2 tsp	baking powder
¼ tsp	baking soda
1 tbsp	dalandan zest
150 g	granulated sugar
¼ tsp	salt
113 g	butter, cubed and softened
2 pcs	medium-sized eggs
¼ cup	whole milk
¼ cup	dalandan juice
1 ½ tsp	vanilla extract

For the glaze:


2 ½ cups	confectioners sugar
3 tbsp	whole milk
2 tbsp	dalandan juice

Tools:

parchment paper
aluminum foil
twine
9-inch cake pan

Directions:

1. Cut a round shape on the parchment paper and place this at the bottom of the cake pan. Grease the pan with a portion of the softened butter. Set aside.
2. In a large bowl, combine the flour, baking powder, baking soda, and dalandan zest. Then, in another bowl combine the milk and dalandan juice.
3. Whisk in the butter into the bowl of flour mixture then mix in the sugar. Add the milk with the dalandan juice, vanilla, and eggs. Whisk until well-combined.
4. Pour the batter into the cake pan. Cover the pan with aluminum foil and secure tightly. Tie the twine from its top to bottom. This would help lift up the pan off the pot later.
5. Place the steam rack in the Instant Pot® and pour in 2 cups of water.

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6. Next, place the pan inside. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Pressure Cook]** and **[Pressure Level]** to **[High]** then use the **[+]** or **[-]** buttons to set the time to 45 mins.
 7. Once done cooking, open the lid and carefully lift out the cake by the string.
 8. Remove the foil and the cake from the pan. Peel off the parchment paper and let the cake rest for 30 mins.
 9. For the glaze, whisk all the ingredients listed and pour over the dalandan cake.
 10. Garnish with candied dalandan slices on top.

***Note:**

Bake two recipes at a time if double-layered cake is desired.



LECHE FLAN

Ingredients:

9 pcs	egg yolks
300 ml	condensed milk
370 ml	evaporated milk
1 tbsp	sugar
1 tbsp	water

YIELDS: 3 PANS
PREP TIME: 10 MINS
COOK TIME: 30 MINS

Directions:

1. In a bowl, whisk the egg yolks, condensed milk, and evaporated milk. Set aside.
2. Make a caramel by dividing the sugar and water into three. Place each third into a mold and heating them until golden brown.
3. Pour the egg mixture in the mold.
4. Pour 1 cup of water in the Instant Pot®. Place the steam rack and put the leche flan pans inside. Place them on top of each other, stacking them on different directions to keep them stable.
5. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Steam]** and let cook for 15 mins.
6. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this. Remove the pans and let the leche flan cool before serving.

PUTO



SERVES: 4 - 6
PREP TIME: 5 MINS
COOK TIME: 15 MINS

Ingredients:

2 Cups	All-purpose Flour
1 ½ Cup	Sugar
2 Tsp	Baking Powder
2 Cups	Water
1 Cup	Milk
1 Pc	Whole Egg
¼ Cup	Soya Oil (or any neutral-flavored cooking oil)
250 g	Soft Cheese

Directions:

1. In a large mixing bowl, mix all the ingredients together.
2. Grease the puto molds with oil or butter and pour batter into each.
3. Pour one cup of water in the Instant Pot® and place the steam rack inside.
4. Close the lid and set the steam release handle to the **Sealing Position**. Select **[Porridge]** then use the **[+]** or **[-]** buttons to set the time to 15 mins.
5. Once done, turn the pressure release valve for Quick Release of pressure. Either use mittens or a wooden spoon to do this.
6. Serve.

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