

REDMOND

series MultiPRO

HAM PRESS

RHP-M02

User manual

Cooking book

20

recipes



PROFESSIONAL IN YOUR KITCHEN!

REDMOND



series MultiPRO

HOUSING AND REMOVABLE
DETAILS FROM STAINLESS STEEL

SELECTION OF 3 DIFFERENT
VOLUMES OF READY PRODUCT

The healthy eating trend and return to the traditional cuisine is becoming more and more important all over the world. The **REDMOND** company has developed a unique appliance – **REDMOND RHP-M02-E** ham press, which allows you to cook homemade rolls, sausages, pork roast and other meat specialties. From now on real gastronomic specialties made of natural products that you've chosen will appear on your table!

You may cook homemade specialties in the ham maker **REDMOND**, using the multicookers with 5 L bowl capacity, multicookers-pressure cookers, pressure cookers, air grills, oven and even regular saucepans.

Create, experiment and discover new facets of cooking possibilities together with **REDMOND** appliances!



Manufacturer: "Power Point Inc Limited" №1202 Hai Yun Ge (B1) Lin Hai Shan Zhuang Xiameilin Futian Shenzhen. China. 518049. Under license of REDMOND®

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TECHNICAL SPECIFICATIONS

Model**RHP-M02**

Appliance type

stainless steel shaper for heat treatment of food

Housing and removable parts material

stainless steel

Maximum capacity (depending on setting)

3

Settings	1	2	3
Finished product volume (depending on the ingredients properties), l	0.9	1.13	1.5
Finished product volume (depending on the ingredients properties, l	0.2–0.8	0.5–1.0	0.75–1.4

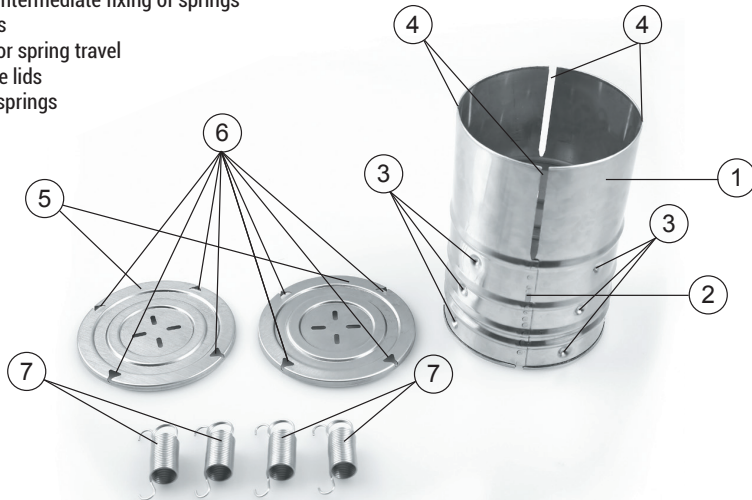
PACKAGE INCLUDES

Housing	1 pc.
Replaceble lids	2 pcs.
Springs	4 pcs.
User manual (includes 20 recipes)	1 pc.
Service book	1 pc.

Manufacturer reserves the right to make any modifications to design, packaging, or technical specifications of the product without prior notice. The specification allows an error of $\pm 10\%$.

LIST OF PARTS

1. Housing
2. Holes for intermediate fixing of springs
3. Lid clamps
4. Notches for spring travel
5. Removable lids
6. Holes for springs
7. Springs



I. PRIOR TO THE FIRST USE

Carefully read all instructions before operating and save them for future reference. By carefully following these instructions you can considerably prolong the service life of your appliance.

IMPORTANT SAFEGUARDS

- This appliance is intended to be used for nonindustrial use in household and similar spheres of application.
- Use the appliance for its intended purpose only. Otherwise it will be considered as misuse.
- **Caution!** The appliance body is made of thin metal. Be careful when using and cleaning it to avoid injury. When loading ingredients, place the appliance on a hard, steady surface.
- Protect the appliance body and detachable lids from impacts and falls, as this may lead to deformation of parts and the appliance breakup.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children without supervision.
- Keep packaging (film, foam plastic and other) out of reach of children as they may choke on them.
- Follow cleaning and general maintenance guidelines when cleaning the unit.
- Do not leave parts of the appliance in water for a long time.

Caution! The manufacturer is not responsible for any failures arising from the use of this product in a manner inconsistent with the technical or safety standards.

Before use

1. Carefully remove the unit from the packaging. Dispose of all packaging materials and promotional stickers.
2. Boil all parts of the appliance for 3-5 minutes in a saline solution (1 teaspoon of salt per 1 liter of water) to remove any remaining factory grease.
3. Rinse removable parts according to the "Cleaning and Maintenance" section, dry all the elements of the unit before use.

II. OPERATION

For proper use of the appliance and optimal results, the following rules must be observed:

- Strictly follow the recipe when preparing the ingredients with due attention to the weight and proportions.
 - Arrange the ingredients in the ham press so that the part of the body with the notches for the spring travel is always full. This is necessary to ensure that there is sufficient spring travel range for maximum compression of the product.
1. Prepare the ingredients according to the recipe.
 2. Place the appliance body on a flat, hard surface with the vertical notches up.
 3. Install one of the lids with the folded edge up inside the appliance body on the latches of one of the three levels so that the prepared ingredients can fill the remaining volume of the body to the top.
 4. Place a baking bag or sleeve (sold separately) inside the body. Turn the top edge of the bag to the outer side of the body.



5. Fill the bag inserted into the body with the ingredients and carefully level them so that there are no voids in the bag. Make sure that the body part with the notches for the spring travel is filled as much as possible. If necessary, carefully remove the bag with the ingredients and put the bottom lid to another level, then place the bag back into the body.
6. Lift the bag edges and carefully twist them into a tourniquet so that there are no voids inside the resulting filled shell. Secure the tourniquet with a special clip or tie it with a thread. Cut off the excess part.
7. Place the second lid on top of the tied bag with the folded edge down. Align the four holes on the lid with the spring notches on the body.
8. Holding the lid with your hand, install four springs in sequence on the appliance body with the rings down. To do this, take the spring, insert the upper hook of the spring into the hole in the lid. Pulling the ring down, insert another hook into the hole for intermediate fixing of the springs. Repeat these steps for the rest of the springs. Be careful. Small punctures in the bag are acceptable, however, significant damage may result in loss of the final product quality.



9. Turn the product over. Gently holding the case with your hand, grab the ring of one of the springs, stretch it up and hook it with a hook to the edge of the body. Repeat it for the rest of the springs.
10. Place the product on one side in the multicooker bowl. Fill the bowl with clean water so that it covers the ham press body. In this case, the water level may exceed the maximum mark, however, at least 1 cm must remain to the edges of the bowl.
11. Put the bowl into the body of the appliance, close the lid until it clicks. Connect the appliance to the mains. Set the cooking program according to the recipe.
12. At the end of cooking, remove the bowl from the multicooker and carefully remove the ham press. Cool the appliance to room temperature, then refrigerate for at least 3 hours.

Be cautious! After cooking, the bowl of the multicooker and the ham press are very hot. **DO NOT** disassemble the ham maker until its contents have completely cooled down.

13. After the product has cooled, carefully remove the springs from the body by pulling each ring, remove the lid and remove the finished product.



III. CLEANING AND MAINTENANCE

Immediately after use, wash the body and removable parts of the appliance with warm water and a mild dish-washing detergent (you may use a dishwasher). Then wipe them with a dry cloth and dry them completely at room temperature.

DO NOT use a sponge or tissue with hard or abrasive surface or abrasive pastes. Do not use any chemically aggressive substances or any other agents that are not recommended for cleaning items that contact food

Store the unit in a dry, ventilated place.

recipe 1



Fish ham
with prawns

recipe 2



Fish ham
with calamari

recipe 3



Fish ham
with prawns
and olives

recipe 4



Salmon ham
with calamari

recipe 5



Turkey ham
with mushrooms

recipe 6



Turkey ham
with chicken
heartlets

recipe 7



Veal ham with
asparagus

recipe 8



Gourmet pork roll

recipe 9



Pork roast

recipe 10



Pork tongue roll

recipe 11



Pork ham with the turkey and mushrooms

recipe 12



Pork and turkey ham with capers

recipe 13



Homemade sausage

recipe 14



Ham "Royal"

recipe 15



Pork tongue ham with capers

recipe 16



Ham "Merchant"

recipe 17



Beef pork lard ham

recipe 18



Beef ham and cream

recipe 19



Beef and pike ham

recipe 20



Liver ham



Fish ham with prawns

Ingredients:

- Trout (fillet) – 500 g
- River perch (fillet) – 300 g
- Salad prawns (peeled) – 300 g
- Field mushrooms – 100 g
- Loaf – 80 g
- Trout (fillet) – 50 g
- Black olives – 40 g
- Garlic – 10 g
- Powdered gelatin – 7 g
- Milk – 80 ml
- Vegetable oil – 30 ml

Directions

Chop the field mushrooms and onion, rinse the fish. Soak the loaf in milk for 5 minutes. Put the fish fillet, garlic and loaf through the meat grinder. Put the field mushrooms and onion into the multicooker bowl, add the vegetable oil. Close the lid. Set the **FRY** programme, the cooking time for 5 minutes, cook, stirring occasion-ally, until the programme ends. Add the fried mushrooms and onion, prawns and gelatine into the mince, stir until smooth. Put the mince into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Fish ham with calamari

Ingredients:

- Tilapia (fillet) – 600 g
- Pike perch (fillet) – 480 g
- Pike (fillet) – 450 g
- Calamari (peeled) – 370 g
- Capers – 100 g
- Semola – 15 g
- Salt
- Spices

Directions

Put the fish and calamari through a meat grinder, add salt, spices, semola, capers and mix until smooth. Put the mince into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





recipe 3

Fish ham with prawns and olives

Ingredients:

- Salad prawns (peeled) – 700 g
- Trout (fillet) – 600 g
- Tilapia (fillet) – 500 g
- Olives – 100 g
- Lemon juice – 20 ml
- Powdered gelatin – 15 g
- Dried greens
- Salt
- Spices

Directions

Rinse the trout. Put the tilapia through a meat grinder, cut the trout into 2 cm cubes. Mix the minced tilapia with the trout, prawns, olives, juice, gelatine, dried greens, salt, spices and stir until smooth. Put the mince into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

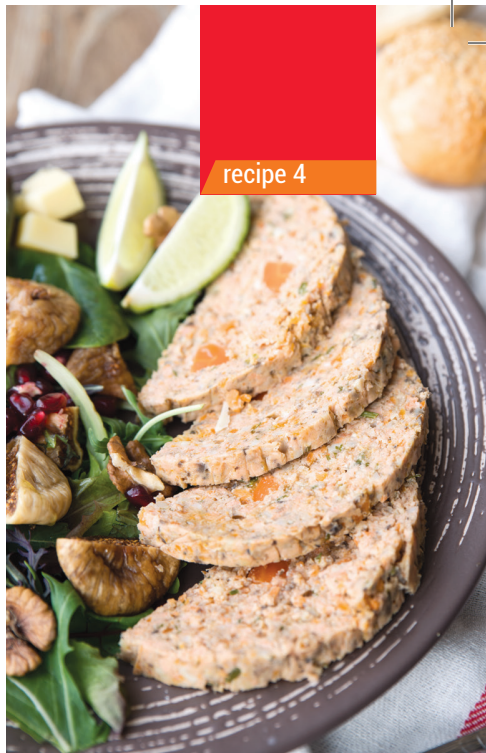
Salmon ham with calamari

Ingredients:

- Salmon (fillet) – 750 g
- Calamari (peeled) – 400 g
- Carrot – 150 g
- Field mushrooms – 150 g
- Powdered gelatin – 15 g
- Greens
- Salt
- Spices

Directions

Rinse the fish and calamari, put through a meat grinder with the field mushrooms and carrot (80 g). Chop the greens. Mix the mince with the greens, salt, spices, gelatine and beat until smooth. Cut the remaining carrot into slices. Put the mine into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





recipe 5

Turkey ham with mushrooms

Ingredients:

- Turkey (breast fillet) – 600 g
- Chicken (breast fillet) – 600 g
- Girolle (boiled) – 150 g
- Onion – 130 g
- Honey fungus (boiled) – 100 g
- Egg – 50 g (1 pc.)
- Garlic – 30 g
- Powdered gelatin – 15 g
- Greens – 10 g
- Salt
- Spices

Directions

Rinse the fillets, put through a meat grinder with the mushrooms, greens, onion and garlic. Mix the mince with salt, spices, egg, and gelatine until smooth. Put the mince into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Turkey ham with chicken heartlets

Ingredients:

- Turkey (breast fillets) – 1.5 kg
- Chicken heartlets – 600 g
- Carrot – 200 g
- Garlic – 20 g
- Semola – 15 g
- Salt
- Spices

Directions

Rinse the meat with the heartlets, put through a meat grinder with the carrots (100 g) and garlic (5 g), mix with the semola, salt, spices until smooth. Cut the carrot (100 g) lengthwise. Put the mine into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





recipe 7

Veal ham with asparagus

Ingredients:

- Veal (fillet) – 1,5 kg
- Asparagus – 35 g
- Celery – 35 g
- Garlic – 20 g
- Powdered gelatin – 15 g
- Chili sauce – 10 g
- Greens
- Salt
- Spices

Directions

Chop the greens. Rinse the meat, put through a meat grinder with the garlic, and mix the mince with salt, spices, gelatine, greens, chili sauce until smooth. Cut the celery lengthwise. Put the mine into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the asparagus and celery. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Gourmet pork roll

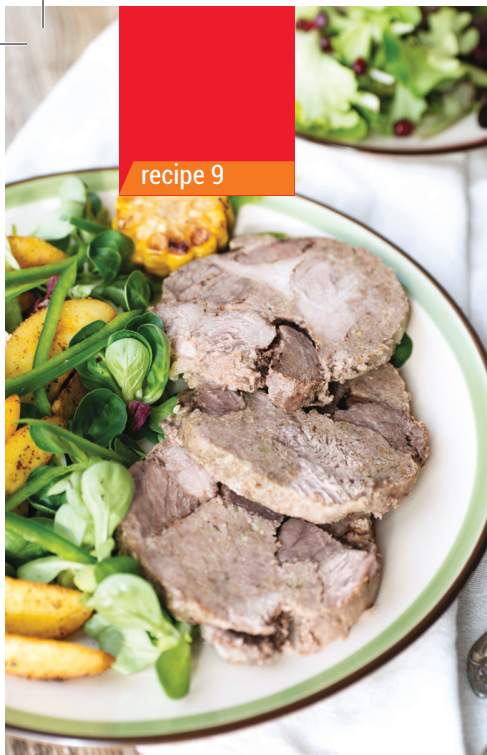
Ingredients:

- Pork (boneless shoulder) – 1.2 kg
- Pork skin – 500 g
- Garlic – 30 g
- Pickled ginger – 25 g
- Grain mustard – 20 g
- Powdered gelatin – 15 g
- Dried greens – 10 g
- Salt
- Spices

Directions

Rinse the meat and skin. Cut the meat into 2 cm cubes. Chop the ginger. Mix the meat, garlic, salt, spices, mustard, dried greens, ginger, gelatine, mix well. Cut the skin to 14 cm thick, 30 cm length. Spread the skin onto inside diameter of the ham maker, put the meat inside. **(Follow paragraphs 1–4 of pattern I)**. Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





Pork roast

Ingredients:

- Pork (neck) – 2 kg
- Garlic – 20 g
- Grain mustard – 20 g
- Salt
- Spices

Directions

Rinse the meat, make the cuts in it, farce with the garlic, rub with salt, spices, mustard, let marinate for 3 hours. Put the meat into a ham maker (refer to the section **(Follow paragraphs 1–4 of pattern I)**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

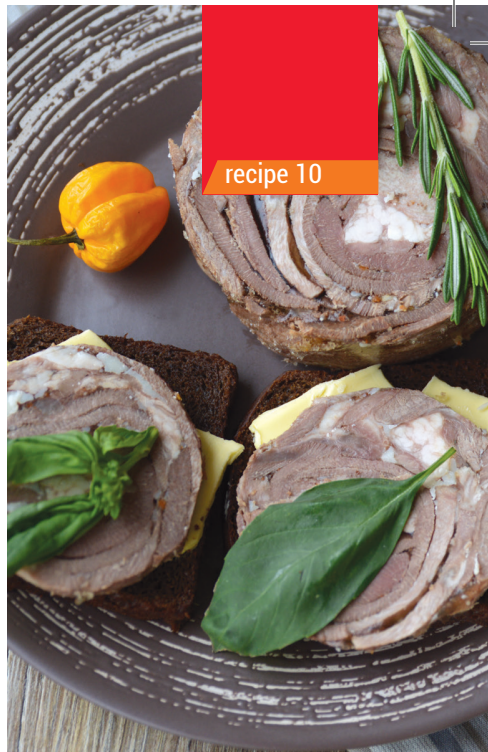
Pork tongue roll

Ingredients:

- Pork tongue – 1.2 kg
- Powdered gelatin – 15 g
- Salt
- Spices

Directions

Parboil the tongue, then remove the peel, cut lengthwise into 0.3 cm slices. Mix the tongue, gelatine, salt, spices in a separate container and properly stir. Make the roll from the tongue, equal to inner diameter of the ham maker. Put the roll into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





recipe 11

Pork ham with the turkey and mushrooms

Ingredients:

- Boneless pork shoulder – 750 g
- Turkey (breast fillets) – 550 g
- Onion – 100 g
- Field mushrooms – 50 g
- Celery (stalk) – 50 g
- Garlic – 25 g
- Semola – 15 g
- Salt
- Spices

Directions

Rinse the meat, put through a meat grinder with the mushrooms, onion and garlic (10 g), mix with the sem-ola, salt, spices until smooth. Cut the celery lengthwise. Put the mine into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the garlic (15 g) and celery. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Pork and turkey ham with capers

Ingredients:

- Pork (neck) – 650 g
- Boneless turkey breast fillets – 650 g
- Carrot – 50 g
- Celery (stalk) – 40 g
- Onion – 40 g
- Greens – 30 g
- Capers – 20 g
- Powdered gelatin – 15 g
- Salt
- Spices

Directions

Rinse the meat, put it with the onion and greens through the meat grinder. Add salt, spices, capers, gelatine, stir until smooth. Cut the carrot and celery lengthwise into large slices. Put the mince into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the carrot and celery. Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





recipe 13

Homemade sausage

Ingredients:

- Boneless pork shoulder – 900 g
- Boneless round beef – 300 g
- Egg – 50 g (1 pc.)
- Milk powder – 25 g
- Nutmeg (powdered) – 6 g
- Salt
- Spices

Directions

Rinse the meat, put through a meat grinder (with a fine lattice) 3–4 times, add the egg, milk powder, salt, sugar and mix until smooth. Put the mine into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Ham “Royal”

Ingredients:

- Boneless pork shoulder – 500 g
- Ground beef – 500 g
- Powdered gelatin – 15 g
- Garlic – 6 g
- Nutmeg (powdered) – 3 g
- Pepper
- Salt

Directions

Rinse the meat, coarsely chop. Mix the meat and garlic, add the gelatine, nutmeg, salt, spices and stir. Put the meat into a ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





Pork tongue ham with capers

Ingredients:

- Pork (boneless shoulder) – 700 g
- Pork tongue (boiled) – 350 g
- Field mushrooms (fresh) – 100 g
- Capers – 50 g
- Garlic – 20 g
- Semolina – 15 g
- Greens
- Salt
- Spices

Directions

Rinse the pork, chop the greens. Put the pork, garlic (5 g), tongue and mushrooms through the meat grinder, add salt, spices, capers, green and semolina into the mince, stir until smooth. Put the mince into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the garlic (15 g). Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

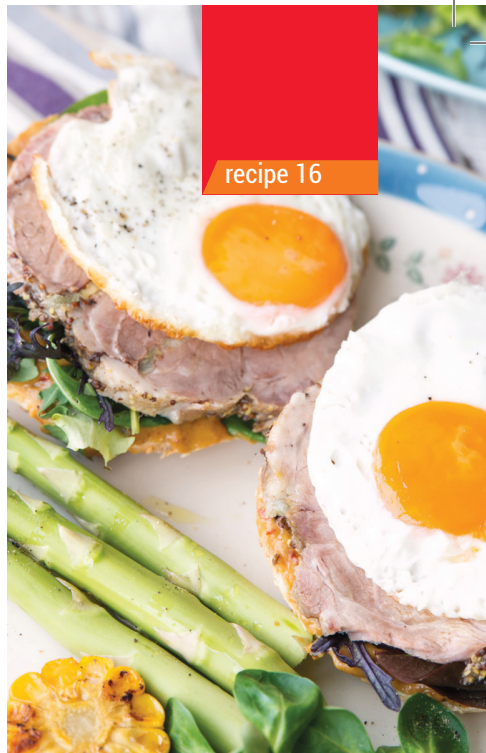
Ham “Merchant”

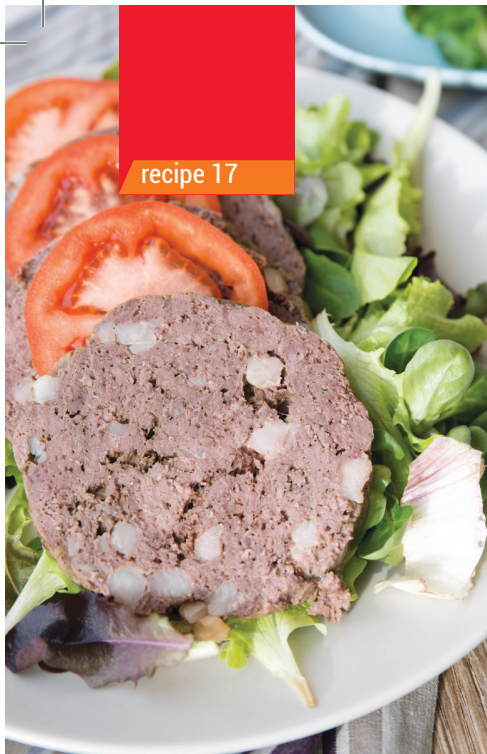
Ingredients:

- Ground beef – 400 g
- Boneless pork shoulder – 400 g
- Minced meat – 300 g
- Egg – 50 g (1 pc.)
- Powdered gelatin – 15 g
- Garlic – 10 g
- Milk powder – 10 g
- Nutmeg (powdered) – 5 g
- Salt
- Spices

Directions

Rinse the meat, cut into 2 cm cubes, and chop the garlic. Mix the meat, minced meat, nutmeg, egg, milk powder, garlic, gelatine, salt and spices in a separate container and properly stir. Put the mine into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **1 hour 30 minutes**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.





Beef pork lard ham

Ingredients:

- Round beef – 700 g
- Pork lard – 130 g
- Powdered gelatin – 15 g
- Soy sauce – 5 ml
- Salt
- Spices

Directions

Rinse the meat, put through a meat grinder, and dice the lard. Mix the meat, lard, gelatine, sauce, salt and spices and mix. Put the mine into the ham maker (**Follow paragraphs 1–4 of pattern I**). Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Beef ham and cream

Ingredients:

- Ground beef – 1,3 kg
- Light cream – 90 ml
- Butter – 50 g
- Spring onion – 20 g
- Garlic – 20 g
- Powdered gelatin – 15 g
- Soy sauce – 5 ml
- Salt
- Spices

Directions

Rinse and dice the meat, chop the onion and garlic, melt the butter. Mix all the ingredients in a separate container, add salt, spices and mix, let marinate for 2 hours. Put the meat into a ham maker (refer to the section **(Follow paragraphs 1–4 of pattern I)**). Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I.**





recipe 19

Beef and pike ham

Ingredients:

- Boneless round beef – 750 g
- Pike (fillet) – 300 g
- Onion – 75 g
- Olives – 50 g
- Pork (boneless shoulder) – 1.5 kg
- Asparagus – 30 g
- Powdered gelatin – 15 g
- Salt
- Spices

Directions

Rinse the meat and fish, put the meat, onion through the meat grinder, add the olives, salt, spices, gelatine into the mince, and stir until smooth. Cut the celery lengthwise. Put the mince into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the celery and asparagus. Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.

Liver ham

Ingredients:

- Beef liver – 300 g
- Chicken liver – 200 g
- Chicken bellies – 300 g
- Ground beef – 300 g
- Carrot – 150 g
- Onion – 100 g
- Semola – 15 g
- Salt
- Spices

Directions

Rinse the bellies, liver, beef, put through a meat grinder with the onion and carrot (100 g), add the semola, salt, spices and beat until smooth. Cut the remaining carrot into slices. Put the mine into the ham maker (**Follow paragraphs 1–2b of pattern I**). Farce the mince with the carrot. **Follow paragraphs 2c–4 of pattern I**. Set the **SOUP** programme, the timer for **2 hours**. Cook until the programme ends. **Follow paragraphs 5–7 of pattern I**.



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