

## DUROMATIC® TABLE OF COOKING TIMES



**COOKING TIME**  
(MINUTES)

**COOKING**  
**LEVEL**

**LIQUID ADDED**

### VEGETABLES

Artichokes (in one piece)	20	2	up to the trivet, at least 100 ml / 4 oz
Asparagus (white)	8	1	up to the trivet, at least 100 ml / 4 oz
Beans (green)	3	2	acc. to recipe, at least 100 ml / 4 oz
Beetroot	35	2	up to the trivet, at least 100 ml / 4 oz
Brussels sprouts	4	2	acc. to recipe, at least 100 ml / 4 oz
Cabbage stalk (in pieces)	3	2	up to the trivet, at least 100 ml / 4 oz
Carrots (sticks)	4	2	acc. to recipe, at least 100 ml / 4 oz
Cauliflower (in florets)	6	1	up to the trivet, at least 100 ml / 4 oz
Celery (sticks)	3	1	up to the trivet, at least 100 ml / 4 oz
Corn cobs	7	2	up to the trivet, at least 100 ml / 4 oz
Chestnuts	6	1	up to the trivet, at least 100 ml / 4 oz
Dried beans	15	2	just cover with water
Fennel (quartered)	8	2	up to the trivet, at least 100 ml / 4 oz
Kohlrabi (kale turnip), sliced	6	2	up to the trivet, at least 100 ml / 4 oz
Leek (sliced)	3	2	up to the trivet, at least 100 ml / 4 oz
Red cabbage	15	2	acc. to recipe, at least 200 ml / 8 oz
Sauerkraut raw	25	2	acc. to recipe, at least 200 ml / 8 oz
White cabbage (halved)	20	1	up to the trivet, at least 100 ml / 4 oz

### MEAT

Beef joint / Sauerbraten	45	2	acc. to recipe, at least 100 ml, 4 oz
Beef paupiettes (roulades)	15	2	acc. to recipe, at least 100 ml / 4 oz
Beef schnitzel in its own sauce	15	2	acc. to recipe, at least 100 ml / 4 oz
Beef stew / goulash	25	2	acc. to recipe, at least 100 ml / 4 oz
Knuckle of veal (sliced)	30	2	acc. to recipe, at least 100 ml / 4 oz
Loin of pork	20	2	acc. to recipe, at least 100 ml / 4 oz
Pork joint	35	2	acc. to recipe, at least 100 ml / 4 oz
Pork stew (goulash)	25	2	acc. to recipe, at least 100 ml / 4 oz
Sliced beef	15	2	acc. to recipe, at least 100 ml / 4 oz
Sliced pork	13	2	acc. to recipe, at least 100 ml / 4 oz
Sliced veal	15	2	acc. to recipe, at least 100 ml / 4 oz
Smoked bacon / salted	25	2	cover completely with water
Veal joint	30	2	acc. to recipe, at least 100 ml / 4 oz
Veal stew (goulash)	20	2	acc. to recipe, at least 100 ml / 4 oz



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## LAMB

Lamb stew (goulash)	25	2	acc. to recipe, at least 100 ml / 4 oz
Roast joint	30	2	acc. to recipe, at least 100 ml / 4 oz

## POULTRY

Poultry in pieces	15	2	acc. to recipe, at least 100 ml / 4 oz
Whole chicken	20	2	acc. to recipe, at least 100 ml / 4 oz

## GAME

Jugged game	20	2	acc. to recipe, at least 100 ml / 4 oz
Sliced game	15	2	acc. to recipe, at least 100 ml / 4 oz

## FISH (in stackable steamer insert)

Whole fish (e.g. sea bream)	18	1	at least 100 ml / 4 oz
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## SIDE DISHES

**Potatoes:** evaporate slowly

(Cooking time for new potatoes is reduced by up to one third)

Boiled potatoes (quartered)	5	2	with trivet, at least 200 ml / 8 oz
Potatoes in jackets, small	8	2	with trivet, at least 200 ml / 8 oz
Potatoes in jackets, big	12	2	with trivet, at least 200 ml / 8 oz

**Cereals:** Indication of quantities for e.g. 1 : 2 = 1 cup of rice, 2 cups of water

Brown rice (unsoaked)	30	2	1 : 2
Corn meal, coarse	20	1	1 : 4
Rice (parboiled)	7	2	1 : 2
Rice (risotto)	7	1	1 : 3
Wild rice mix	7	2	1 : 2

## DRIED LEGUMES (PULSES)

Soaked overnight or during 12 hours. The cooking time increases by approx. one third if unsoaked. Salt legumes only after cooking to avoid increasing the cooking time!

Chick peas	7	1	3 x more water than food 1 : 3
Lentils, green or brown (unsoaked)	7	1	3 x more water than food 1 : 3
Red kidney beans	10	1	3 x more water than food 1 : 3