

Himstar

for a complete home

Electric Pressure Cooker

COOK BOOK



Dear Valued Customer,

We would like to express our sincere gratitude and best wishes to you for the trust and preference you have shown towards the Himstar-brand Electric Pressure Cooker (EPC).

With more than 27 years of experience and technical expertise, Himstar has been consistently offering reliable, innovative, and modern small and large household appliances necessary for Nepali kitchens. As the most recent example of this commitment, we firmly believe that the Electric Pressure Cooker will make your kitchen more convenient, safe, and modern.

The purpose of preparing this cookbook is to help you use Electric Pressure Cooker in the most efficient and effective way. This booklet has been prepared by Him Electronics Pvt. Ltd. with financial support from the Modern Energy Cooking Services (MECS) programme under the project "Escalating Uptake of Electric Pressure Cooker in Nepalese Households – II" and with technical support from Practical Action Consulting Pvt. Ltd.

All the recipes included in this booklet have been tested in the model kitchen constructed at our office and finalized only after practicing the cooking process. For each recipe, the appropriate menu/switch, preset codes, display indicators, and other details are clearly illustrated along with pictures.

We hope that this cookbook will bring variety and ease to your daily cooking process and enrich your lifestyle.

Thank you.

Him Electronics Pvt. Ltd.

Narayanchaur, Naxal, Kathmandu, Nepal

Disclaimer

This material is supported by UK Aid from the UK government; however, the views expressed here do not necessarily reflect the official policies of the UK government.



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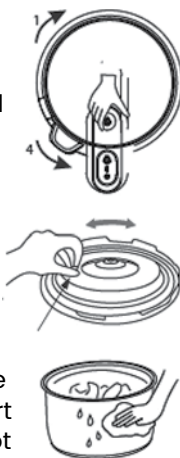
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A. Fundamentals of an Electric Pressure Cooker

1. Basic operation tips

Opening & Closing the lid

1. To open the lid, hold the handle and turn clockwise till the lock release position and lift the lid up.
2. To Close the lid, place the lid at the lock release position and turn anticlock wise till a 'Click' is heard.
3. When Closing the Lid make sure that you check that the Seal Ring / Gasket is properly placed.
4. To cook food, place the cooking ingredients inside the inner pot, select the required menu/function, and start cooking. After cooking is complete, clean the inner pot and the heating plate.



2. Things to be noted before using EPC

- To cook food, place the cooking ingredients inside the inner pot, select the required menu/function, and start cooking. After cooking is complete, clean the inner pot and the heating plate.
- Please make sure that the level of the food ingredient placed does not exceed 80% height of the inner bowl, if the food being prepared expands, like rice or cakes then the height must be limited to 60% of the inner bowl height.
- Make sure that the electricity supply is ON and that the power cord is properly connected to the EPC. Check to confirm that the plug is properly secured to the socket.
- The pressure release valve on the Lid is placed properly by placing it down.
- Incase, the EPC is switched on with the pressure release valve placed up, the steam will escape and required pressure will not build inside the EPC. Therefore ensure the pressure valve to place it down.

- Close the EPC lid, select the desired menu/ function, and start the cooking process.

Scan here for the video procedure of the usage



- Once the set cooking time ends, the EPC will automatically switch to 'Keep Warm' mode. If the food is not served immediately, you can use the 'WARM/ REHEAT' menu to heat it up again before serving.

3. EPC Cleaning Procedure

Unplug the pressure cooker and allow it to cool before cleaning. Follow the instructions below to clean the parts of the EPC:

Lid	Inner pot	Outer/ Cooker base
1. Detach the lid from the outer pot.	1. Remove the inner pot from the outer pot and empty its contents.	1. Remove any debris or particles from the inside of outer pot.
2. Remove the pressure valve and steam panel.	2. Wash the inner pot with soap and water using a soft rubber sponge.	2. Wipe the inner and outer surfaces of the outer pot with a soft, damp cloth.
3. Clean with water and soap using a soft rubber sponge.	3. Ensure the inner pot is thoroughly dried before use.	3. Clean the dew collector.
4. Utilize a brush to remove any particles lodged in the pressure release valve.	4. Allow pot to dry before use	4. Allow all components to dry before use.
5. Thoroughly dry all components and reassemble them.		

Scan here for the video procedure of cleaning



Chicken curry

Chicken is one of the most cherished and flavorful dishes in Nepali cuisine, commonly prepared in households for both everyday meals and festive occasions. It can be prepared in different ways using a variety of spices and cooking techniques. Today, we will prepare a delicious gravy-style chicken for our lunch.

Ingredients

Ingredients

Chicken: 1 KG

Cooking Oil: as per require

Onions: 2 pcs

Ginger garlic paste: 3 teaspoons

Tomatoes: 5 pcs

Chicken masala: 1 teaspoon

Garam masala: 2 teaspoons

Salt: as per taste

Cumin Powder: 1 teaspoon

Chilly powder: as per taste

Clove, Green Caldamon: as per taste

Coriander: as per taste

Instructions

Prepare the ingredients prior to cook the chicken

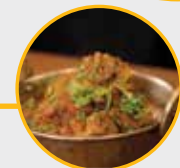
- Turn on the EPC and select the Chicken/Meat menu. Let the inner pot heat up (the display will show P:10 (chicken)/ P:15 (Meat) after selecting the menu).



- Add oil as needed and let it heat. First, add the chopped onions, then add the chicken. Stir until they turn brown. (You may cover the pan or pot with a lid to reduce cooking time.)
- Add the required spices and stir briefly.
- Add the tomatoes and ginger-garlic paste and let it cook for a while.



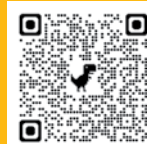
- Once the tomatoes are softened, pour in some warm water and close the lid properly.
- After the meat is cooked, the EPC will switch to Warm mode, and "bb" will be displayed on the screen. This indicates that the meat is ready to eat. Before opening the lid, release the steam by turning the Pressure Release Valve (whistle).



Note

If the cooker switches to Warm mode during cooking, you can continue by returning to the Menu and pressing the Chicken switch again. Alternatively, at the start, you can press the Chicken Menu along with the + switch to increase the cooking time.

Scan here for the video procedure of this recipe



Pulau

Pulav is a fragrant and delectable rice preparation widely enjoyed throughout Nepal. Traditionally served during festivals, family gatherings, and special occasions, this dish combines aromatic spices, fresh vegetables, and ghee to create a rich and flavorful experience.

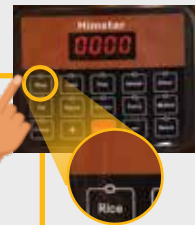
Ingredients

Mixed dry fruits: 50 grams
Onion: 1 pcs
Green peas: 250 grams
Carrot: 250 grams
Butter/ghee: 2 teaspoons
Rice (Basmati chawal): 1 kg
Salt: as per tastes

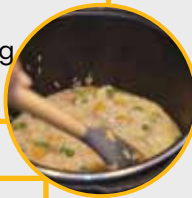
Instructions

Prepare all the necessary ingredients for cooking pulao.

- Take the rice, wash it thoroughly, and soak it for some time.
- On the control panel, go to the Menu and press the Rice switch. The display will show P:16.



- Once the inner pot heats up, add 2 tablespoons of butter/ ghee.
- Add green peas and mixed dry fruits and sauté for 1 minute.
- Drain the soaked rice and add it to the cooker, then mix well.
- Add 3 cups of water (adjust the amount according to the quantity of rice and your taste).



- Close the lid properly and allow it to cook until set up cooking time ends up.
- Once the pulao is cooked, the Electric Pressure Cooker will go into Warm mode, and "bb" will appear on the display.
- This indicates that the pulao is ready to eat. Before opening the lid, release the steam inside the cooker. Turn the Pressure Release Valve (whistle) to release the steam, then open the lid.



Note

If the cooker goes into Warm mode while sautéing other ingredients, you can continue cooking by going back to the Rice mode. If the rice quantity changes or you want to adjust according as per taste, you can increase or decrease the cooking time using the Preset/Adjust + and - switches on the control panel.

Scan here for the video procedure of this recipe



Daal/ lentil soup

Daal is a staple food of Nepali cuisine, prepared from lentils and enjoyed daily for its simplicity and nourishment. It is typically flavored with mild spices and herbs, making it both wholesome and comforting.

Ingredients

Daal (any kind of): 200 grams

Cumin powder: as per taste

Spices and salt: as per taste

Cooking oil: 2 teaspoons

Onion: 1 pcs

Garlic ginger paste: 2 teaspoons

Instructions

Prepare the ingredients for cooking dal.

- Take 200 grams of dal, wash it well, and soak it for some time.
- Press dal/ Beans on the control panel of EPC.
- Add 2 teaspoons of cooking oil and let it heat for moment.



- Add chopped onion and 2 tablespoons of garlic-ginger paste. Sauté until brown.
- Add the soaked dal and stir for a while.
- Add 3 cups of water, 1 tablespoon salt, ½ tablespoon turmeric, ½ tablespoon chili powder, and 1 tablespoon cumin powder. Close the lid and cook for 20 – 25 minutes.
- The dal is cooked after the cooking timer ends, and the EPC switches to warm mode with 'bb' displayed. The dal is now ready to eat.



The above method explains cooking dal by frying it first. If you prefer to cook dal without frying it beforehand, then

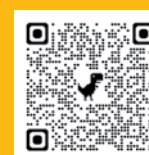
- Put the unsoaked dal in the pot with salt and spices. Close the lid properly.
- Press the Dal menu on the control panel. The display will show P:25.
- After 25–30 minutes, or when the set timer ends, the dal will be cooked and the display will show 'bb'



Note

The menu may vary by EPC model. Select the menu according to the type of dal, or adjust the cooking time manually as needed.

Scan here for the video procedure of this recipe



Mushroom curry

Mushroom curry is a flavorful and nutritious dish often prepared in Nepali homes, especially when fresh mushrooms are in season. Cooked with spices, tomatoes, and onions, it offers a rich taste and tender texture.

Ingredients

Mushroom: 1 kg	Salt: as per taste
Onion: 1 pcs	Chilly powder: ½ teaspoon
Capsicum: 1 pcs	Turmeric Powder: ½ teaspoon
Tomatoes: 2 pcs	Cumin powder: 1 teaspoon
Ginger, garlic paste: 1 teaspoon	Cooking oil: as requires

Instructions

- Before cooking the mushrooms, prepare all the necessary ingredients.
- Go to the control panel, select the “Fry” or “Curry” switch, and start heating the pot.



- Add cooking oil after that add the chopped onions and sauté until they turn brown. Then add the mushrooms and stir continuously (you can cover the pot with the lid while sautéing).



- Add 1 tablespoon of salt, ½–1 tablespoon of turmeric, ½–1 tablespoon of chili powder, and 1 tablespoon of cumin powder. Mix everything well (you can adjust the spices and salt according to your taste) and cover with the lid for moment.



- Now add 1 tablespoon of garlic-ginger paste and tomatoes and cook for another 5 minutes. Once the tomato are softened, add 2 cups of water (adjust according to your preference) for the gravy. Close the lid properly and let the mushrooms cook.

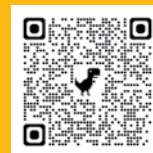
- After the set timer ends, the mushrooms will be cooked, the EPC will switch to ‘Warm’ mode, and ‘bb’ will appear on the display. This indicates that the mushroom curry is ready. Before opening the lid of the electric pressure cooker, release the steam completely and then open it.



Note

If the EPC switches to ‘Warm’ mode while cooking, you can continue by selecting the ‘Fry’ or ‘Curry’ menu again. You can also adjust the cooking time with the preset/adjust menu and + or – buttons based on quantity and taste.

Scan here for the video procedure of this recipe



Rajma Curry

Rajma curry is a hearty, protein-rich dish made from red kidney beans, popular in Nepali and Indian households.

Cooked with spices, tomatoes, and onions, it forms a thick, flavorful gravy often served during gatherings and special occasions.

Ingredients

Rajma (Kidney beans): ½ KG

Onion and tomatoes: 2/2 pcs

Garlic & Ginger paste: 2 teaspoons

Spices (Turmeric, chilly, cumin, other)
powder and salt: according to taste

Cooking oil: as required

Instructions

- Wash the kidney beans well and soak them in clean water overnight.
- Before cooking, prepare all the necessary ingredients.
- Select the "Rajma" menu from the control panel. After pressing the Rajma menu, the display will show P:40 and the pot will start heating.



- Add oil to the warm pot as needed. Add chopped onions and fry them. Then add kidney beans and stir for a while. (You can cover the pot slightly with the lid while frying.)
- After some time, add 2 teaspoons of ginger-garlic paste and stir for another 1 minute.
- Add chopped tomatoes and let them soften.



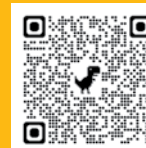
- Once the spices and tomatoes soften, add water, close the lid properly, and let the beans cook. (If the timer decreases or the EPC turns to warm mode during cooking, you can press the Rajma menu and continue cooking.)
- After the beans are fully cooked and the timer ends, the pressure cooker will automatically switch to 'Warm' mode, and the display will show 'bb'.



Note

Other pulses (chickpeas, peas, black-eyed beans) can be cooked following the same method. If the desired menu is not available on the electric pressure cooker, you can use the Rajma/Beans menu or a similar option. You can also adjust the cooking time using the Preset/Adjust and +/– buttons on the control panel as needed.

Scan here for the video procedure of this recipe



Veg Curry (Cauliflower and potatoes)

Cauliflower curry is a common winter dish in Nepal, prepared in various ways such as frying, boiling, or braising. In this recipe, we will make braised cauliflower curry, offering a simple yet flavorful option for lunch.

Ingredients

Cauli (Cauliflower): 1/2KG

Potatoes: 200 grams

Onion: 1 pcs

Tomatoes: 1 pcs

Garlic & Ginger paste: as per taste

Spices (Turmeric, chilly, cumin, other) powder
and salt: according as per taste

Cooking oil: as required

Instructions

- First, prepare all the necessary ingredients for potato and cauliflower curry.
- Press the Fry menu on the Control Panel and start to heat up the pot. Add cooking oil to pot.



- Now add chopped onions and fry until they turn light brown. Then add potatoes and cauliflower and stir for a while.
- When the potatoes and cauliflower start to dry, add chopped tomatoes and let them soften.
- After the tomatoes soften, add 2 teaspoons of ginger-garlic paste and mix well.



- After mixing, add a some water (or as required), close the lid properly, and let the curry cook until the timers ends up.
- Once the potato-cauliflower curry is cooked, the electric pressure cooker will automatically shift to Warm Mode, and the display will show "bb."
- Before opening the lid, release the steam from the cooker and then open it.



Note

Since menus vary by pressure cooker model, you can choose any available menu such as Fry / Curry / Soup. If the required menu is not available, use a similar cooking option. If the curry does not finish cooking within the set time you can manually adjust the time using the Preset/Adjust and + / - buttons on the Control Panel.

Scan here for the video
procedure of this recipe



Cake

Cake is a wholesome choice for celebrations when prepared at home with fresh ingredients and minimal preservatives. It can be easily customized with simple flavors and decorations, making it ideal for birthdays, gatherings, and family events.

Ingredients

Cake Powder: 500 grams

Sugar: ½ teaspoon

Butter/ Ghee: 100 ml

Milk: 200 ml

Egg: 3 pcs

Salt: a Pinch

Chocolate and sprinkle to decorate (Optional)

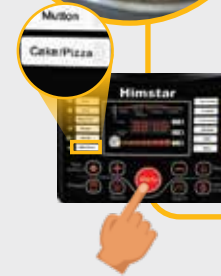
Instructions

First, prepare all the ingredients needed for baking the cake.

- Take a bowl and whisk the eggs, sugar, and salt well. Then add ghee or butter and mix thoroughly.
- Add the chocolate cake powder, milk, and salt to the mixture and mix well until smooth and without lumps.



- Grease the inner pot of the electric pressure cooker with ghee or butter and place it inside the cooker.
- Select the Cake menu on the control panel, set the timer for at least 30 minutes, and the pot will start heating.



- Now pour the cake batter into the inner pot and spread it evenly. Then close the lid properly.



- When the timer ends, the electric pressure cooker will automatically switch to 'Warm' mode, and the display will show 'bb'.
- Open the lid and carefully remove the cake from the pot.
- You can decorate the cake however you like.
- Then let the cake cool at room temperature for about 10–15 minutes. Your cake is ready to cut and serve.



Note

Simply press the + button after selecting a cooking menu (like Cake) to increase the cooking time. It can be also manually adjusting the time using the Preset menu with the + and – buttons."

Scan here for the video procedure of this recipe



Veg Biryani

Veg biryani is a fragrant and flavorful rice dish made with mixed vegetables and a blend of spices. Popular during festivals and gatherings, it serves as a delicious alternative to plain rice. While traditionally prepared with meat varieties such as chicken or mutton, this vegetarian version offers a vibrant and satisfying option for special occasions.

Ingredients

Basmati rice: 100 grams	Red chilli powder: 1 teaspoon
Cloves: 8–10 pcs	Biryani masala/garam masala, turmeric: as needed
Cardamom: 8–10 pcs	Ghee/ butter: 3 teaspoons
Bay leaves: 2–3 pcs	Vegetables: carrot, onion, cauliflower, green peas, etc., as per taste
Cinnamon sticks: 3–4 pcs	Mixed dry fruits: as per taste
Salt: as per taste	Saffron: 2 teaspoons mixed with milk
Ginger–garlic paste: as per taste	
Cumin powder: 2 teaspoons	

Instructions

Wash the rice well and soak it for some time. Prepare the vegetables, dry fruits, and spices.

- Press the Rice menu on the Control Panel. After pressing the switch, the display will show P:16 and start heating.
- When the pot becomes hot, add 2 teaspoons of ghee/butter.

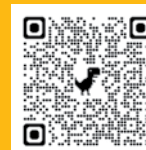
- Add chopped onions and fry until they turn brown. Remove them to a clean bowl. Then add the mixed dry fruits and spices, fry for 1 minute, and remove them too.
- Now add chopped vegetables and cook for 5–7 minutes until they soften. Cover with the lid while cooking.
- Add 2 teaspoons of ginger–garlic paste and fry for another minute.
- Add 1 teaspoon salt, ½ teaspoon turmeric, ½ teaspoon red chilli powder, 1.5 teaspoons biryani masala, and 1 teaspoon cumin powder. Mix everything well and cover. (You can adjust spices and salt as per taste.)
- Drain the soaked rice and add it to the pot. Mix gently so that rice and vegetables combine evenly.

- Sprinkle the fried onions, dry fruits, and spices on top.
- Add 2.5 liters of water and pour the saffron milk mixture on top. Close the lid, press Cancel, then again press the Rice button and let the biryani cook for 20 minutes.
- After the cooking time ends, the cooker will automatically switch to 'Warm' mode, and the display will show 'bb'.

Note

If the time runs out while frying vegetables and spices, you can return to the Rice menu to continue cooking or first select the Fry menu and switch to the Rice menu after adding soaked rice to the pot. You can also cook Chicken or Mutton Biryani in the electric pressure cooker, but the meat must be cooked beforehand. Follow the meat cooking method provided earlier.

Scan here for the video procedure of this recipe



Pasta

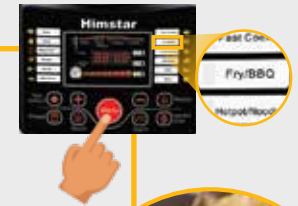
Creamy pasta is a simple and delicious dish often enjoyed as an evening snack, especially by school-going children. Made with soft pasta, milk or cream, and mild seasonings, it offers a comforting and satisfying taste. Today, we will prepare a quick and tasty creamy pasta for a delightful evening treat.

Ingredients

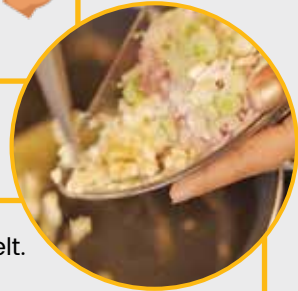
Pasta: 400 grams
Milk: 1 liter
Onion: 1 pcs
Capsicum: 1 pcs
Ginger-garlic paste: 2 teaspoons
Red chili powder: as per taste
Spices (salt, cumin, etc.): as per taste
Cheese: 100 grams
Butter: 50 grams
Black pepper powder: as per taste

Instructions

- Boil the milk, let it cool, and prepare all the ingredients for cooking.
- Plug in the electric pressure cooker and select the Fry menu to heat the pot.



- When the pot is hot, add butter and let it melt.
- After the butter melts, add chopped garlic and capsicum and fry for a while.



- Add half a liter of milk, ½ teaspoon salt, ½ teaspoon chili flakes (or powder), ½ teaspoon ajwain, ½ teaspoon black pepper, and other needed spices. Fry until the mixture becomes slightly thick and creamy.



- Add 400 grams of pasta and sprinkle cheese on top, then close the lid.
- The electric pressure cooker will automatically switch to 'Warm' mode when the cooking time ends, and the display will show 'bb'



Note

If the cooker goes to Warm Mode because the timer runs out while cooking, you can press the Fry/Curry button on the control panel again and continue cooking.

Scan here for the video procedure of this recipe



Matar Paneer

Matar Paneer is a popular vegetarian dish in Nepali cuisine, made with green peas and paneer simmered in a mildly spiced tomato-based gravy. Commonly served with rice or chapati, it is a wholesome and flavorful choice for everyday meals.

Ingredients

Paneer: 200 grams
Green peas: 50 grams
Onion: 1 pcs
Tomato: 1 pcs
Fresh coriander: 1 handful
Spices: turmeric, chili powder, cumin, coriander powder, garam masala, and salt as needed
Cooking oil: 100 ml
Capsicum: 1 pcs
Ginger/garlic paste: 1 teaspoon

Instructions

Prepare all the ingredients needed to cook Matar Paneer curry.

- Press the Fry/Curry button on the Control Panel to heat the pot.



- When the pot becomes hot, add cooking oil .
- Add the chopped paneer and fry until it turns golden. Remove and keep it aside.
- Press the Curry button again on the Control Panel.
- In the same remaining oil, add chopped onion and fry until it turns brown. Then add potatoes, peas, and carrots, and stir for a while.
- Add the previously fried paneer and mix for a moment.
- Add turmeric, salt, chili powder, cumin, coriander powder, garam masala, and mix well.

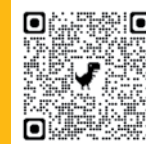


- Add chopped tomato and 1 teaspoon ginger, garlic paste. Cook for another 1 minute.
- When the tomato becomes soft, add 2 cups of water and close the lid.
- When the curry is cooked, the electric pressure cooker will automatically switch to Warm Mode, and the display will show "bb"

Note

If the time runs out while cooking and the cooker switches to Warm Mode, press the Fry/Curry button again on the Control Panel to continue cooking.

Scan here for the video procedure of this recipe



Saag (Spinach)

Green leafy curry, commonly known as Sag, is a staple in Nepali kitchens. Rich in nutrients and vitamin A, it is often served alongside other dishes to complement the meal. This simple and healthy preparation is a regular part of everyday dining.

Ingredients

Green leafy vegetables: 1 bunch
(mustard greens or any other)

Ginger-garlic paste: ½ teaspoon

Cumin powder: ½ teaspoon

Fenugreek seeds: a few

Oil: as needed

Salt: as per taste

Instructions

- Wash the greens well with clean water and cut them.
- Press the Stew or Curry button on the Control Panel to heat the pot.
- When the pot becomes hot, add some oil.



- Once the oil heats, add the ginger-garlic paste and fenugreek seeds and cook until they turn slightly brown.



- Add the chopped greens leaf and add salt, and spices. Stir for a moment, then cover the pot with a lid (just from the top, not tightly).



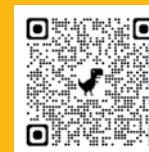
- Go to the Control Panel, press Cancel, then press Preset/Adjust and + / - buttons to set the cooking time to 10 minutes.
- Once the sets time is end, the display will show "bb" Your cooked greens are ready to serve.



Note

When cooking leafy greens, do not close the lid tightly as they may overcook and lose flavor. Cover lightly from the top instead. You can adjust the cooking time using the Preset/Adjust and + / - buttons based on the quantity and taste.

Scan here for the video procedure of this recipe



Dumpling (hot soup Momo)

Hot and Sour Soup Dumpling is a popular winter dish in Nepal, offering a flavorful alternative to regular steamed momo. The soup can be prepared with meat or seasonal vegetables like tomatoes and onions, and the dumplings may have vegetarian or non-vegetarian fillings based on preference. This comforting dish is perfect for a warm and satisfying meal.

Ingredients

Momo (Frozen/ fresh Dumpling): 20 pieces (you can prepare at home or get it from market)

Ginger, garlic paste: 1/2 teaspoons

Sesame powder: 3 teaspoons

Spices: turmeric, chili powder, cumin, coriander powder, garam masala, salt (as needed)

Onion: 2 pcs

Tomato paste or chopped

tomatoes: 6, 7 pcs

Cooking oil: as needed

Instructions

- Finely chop the onions and tomatoes. Prepare the momo (Dumpling) or separate the frozen/ fresh momo and keep them ready.
- Plug EPC in and press the Curry button on the control panel to start heat the pot.



- Add some oil after some time add the chopped onions and fry for a while. Then add ginger-garlic paste and cook until it turns light brown.
- Add the tomatoes and cook until they become soft.
- Add all the spices and mix well. Pour in 2 glasses of water and stir properly.
- Add the momo and close the lid of the cooker.



- Let it cook for 5–10 minutes or wait until the pressure cooker switches to Warm Mode.
- The display will show “bb” after the time runs out. Your hot and tasty soup momo is ready to serve.



Note

This is a simple way to prepare veg soup momo. If you want, you can add meat while making the soup. If using meat, cook the meat first and only add the momo after the meat.

Scan here for the video procedure of this recipe



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