Eat better.
Live better.

AMC HotPan Prime

The ultimate cooking experience.
Lighter. Better. Easier.

The Premium
Cooking System

www.amc.info

Congratulations on purchasing your new AMC HotPan Prime.
You can look forward to fascinating, creative recipes since everything comes out perfectly with the fast & easy temperature controlled AMC cooking method.

Tasty treats combined with excellence!

- **The most ergonomic removable handle on the market**
  A perfect, ergonomic gem which also permits space-saving storage
- **Best non-stick properties entirely without a coating**
  This enables accurate browning of your food
- **Always cooking with the right temperature**
  Thanks to temperature-controlled cooking you always know exactly when dishes, e.g. a steak, can be turned
- **Lighter than ever - Easy handling**
  New the HotPan Prime is lighter and easier to handle
- **Roasting without added fat**
  Enjoy less calories, more taste
- **Cooking without added water**
  Valuable substances such as vitamins & minerals are protected - You eat healthier
- **Gentle deep frying**
  Odourless, light and crispy
- **Taste without compromise**
  The perfect pan for roasting, cooking, stir-frying, deep frying and even baking

Benefit from gourmet dishes that are easy to cook and look forward to getting heartfelt compliments from your family and friends.

Warm regards
AMC International

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How the recipe selection is made simple:

vitamin rich

low fat

low calories

high in fibre

low cholesterol

HotPan Prime

Cooking with lightness

HotPan Prime - always right for every event

- Perfect for every event
- Diameters 20 cm, 24 cm, 28 cm, 32 cm

The HotPan Prime structure base

- Highly polished premium stainless steel
- Easy flipping and perfect browning
- Classical elegance

Temperature-controlled cooking with high dome lid

- Roasting without added fat
- Cooking without added water
- Gentle and crispy deep frying without splattering of fat
- Always the right temperature

Best non-stick property without a coating

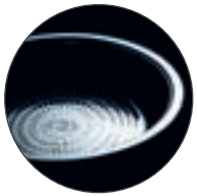
- No noxious substances from the surface of the pan
- Does not emit any toxins

The HotPan Prime rim

- Gently rounded higher wall for
  - o flexible roasting
  - o delicious sauces
  - o exciting deep-fried dishes
  - o stir-fried dishes
  - o baking with Navigenio
  - o flambé

HotPan Prime 32 cm

Available with two handles: this comfortable size requires high stability and two handles are therefore the most convenient solution for you.



Lighter than ever
- Lighter pan
- Lighter lid
- Easy to handle

NEW

The first AMC removable handle

- The **most stable and safely removable handle** on the market
- **Space-saving storage**
- Tested ergonomic handling
- Patented locking system
- Easy-to-clean in the dishwasher
- Ergonomic design

Easy cleaning
- No dirty corners
- Guarantees optimum hygiene
- Dishwasher-safe

The AMC Akkutherm encapsulated base
- Fast and optimum heat conduction
- Good and even heat distribution
- The encapsulated base and body of the pan are permanently and seamlessly attached to one another due to a special press-welding process developed by AMC
- Suitable for all stoves (e.g. gas, electric, induction)
- Saves a lot of energy

The HotPan Prime warranty
- The HotPan Prime will last for decades - we give a **30 year** warranty for the pan and a 2 year warranty for the handle
- The AMC warranty applies for manufacturing defects but not for damage due to improper use
- Kind for your wallet and the environment

Hit recipes

Fillet steak with pineapple chilli salsa

For 4 persons
1 clove of garlic
1 red chilli pepper
1/2 pineapple
1/2 tsp. cinnamon
1/2 tsp. ginger powder
4 tbsp. oil
Pepper
4 beef fillet steaks (approx. 180 g each)
1/2 red bell pepper
1 spring onion
250 ml orange juice
5 stalks coriander
2 tbsp. soy sauce
Salt

Roasting time:
approx. 10 minutes
Preparation time:
approx. 30 minutes (excluding marinating time)

AMC Products:
HotPan Prime 28 cm
HotPan Prime 20 cm
Audiotherm
Quick Cut

approx. 430 kcal per person

1. Peel garlic, clean chilli pepper and pineapple, chop approx. 100 g of fruit pulp finely along with chilli pepper and garlic in the Quick Cut.
2. Mix in cinnamon, ginger powder and 2 tablespoons of oil and season well with pepper. Smear fillet steaks with the marinade, cover and marinate at least 2 hours.
3. Clean bell pepper and spring onion, dice finely with remaining pineapple and mix everything with remaining oil.
4. Place HotPan 28 cm on stove and set it at highest level. Switch on Audiotherm, fit it on Visiotherm and turn it until the roasting symbol appears.
5. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and roast the steaks well on both sides.
6. Remove HotPan from the stove, depending on desired level of cooking, cover with lid, let it steep (see box).
7. Place small HotPan on the stove, set at highest level and heat pot up to the roasting window using the Audiotherm.
8. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and roast pineapple mixture. Add remaining marinade and orange juice, let it cook a few minutes.
9. Chop coriander leaves finely, add to the salsa along with the soy sauce and season. Salt steaks a little and serve with the salsa.

Times to steep (according to desired level):
- approx. 2 minutes for **rare**
- approx. 4 minutes for **medium**
- approx. 6 minutes for **well-done**

Zurich ragout
(Zürcher Geschnetzeltes)

For 4 persons
1 onion
400 g mushrooms
600 g lean veal (cutted in small stripes)
Salt, pepper
100 ml dry white wine
100 ml meat stock
200 ml cream
Starch
4 stalks flat-leaf parsley

Cooking time:
approx. 3 minutes
Preparation time:
approx. 20 minutes

approx. 400 kcal per person

AMC Products:
HotPan Prime 28 cm
Audiotherm

1. Peel onion and dice finely. Clean mushrooms with a brush or towel and cut into slices.
2. Place HotPan on stove and set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
3. As soon as the Audiotherm beeps on reaching the roasting window, set at low level. Roast meat in batches, remove, season with salt and pepper.
4. Roast the diced onion and mushrooms. Pour wine, stock and cream. Set at highest level and allow to reduce well. Thicken slightly with mixed starch.
5. Add meat again and bring to boil once. Remove HotPan from the stove and season the ragout. Pluck parsley leaves and sprinkle over the ragout before serving.

The Rösti (see page 12) goes best with the Zurich ragout

Salmon with chilli cucumber salad

For 2 persons

500 g cucumber
1 red chilli pepper
1 lime
3 tbsp. sesame oil
Sugar
Salt, pepper
2 salmon fillets without skin (approx. 150 g each)
1/2 bunch dill
1 tbsp. black sesame

Roasting time:
approx. 3 minutes
Preparation time:
approx. 15 minutes

AMC Products:
HotPan Prime 24 cm
Audiotherm

approx. 530 kcal per person

1. Clean cucumber, halve lengthwise and remove the core using a spoon. Cut cucumber into thin slices. Clean chilli pepper, deseed if desired and cut finely, squeeze lime.
2. Mix cucumbers, chilli pepper, lime juice and sesame oil, season with sugar, salt and pepper.
3. Place HotPan on stove, set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at low level. Place salmon fillets in the HotPan, cover with lid. Using the Audiotherm, roast first side until the turning point of 90° C is reached. Flip salmon, cover with lid again and depending on thickness, let it steep approx. 3 minutes on the switched-off stove.
5. Chop dill fronds finely. Season salmon fillets with salt and pepper, serve with the chilli cucumber salad and sprinkle with dill and sesame.

Grilled fish with lemon butter

Ensure that the skin of the fish is really dry – this prevents the skin from sticking in the pan

For 4 persons
1 untreated lemon
100 g soft butter
Salt, pepper
2 ready-to-cook fish (e.g. gilthead, sea bass or trout)
For stuffing: e.g. thyme and parsley sprigs, garlic and lemon slices

Roasting time:
approx. 5 minutes
Preparation time:
approx. 10 minutes

approx. 390 kcal per person

AMC Products:
HotPan Prime 28 cm
Navigenio
Quick Cut

1. Wash lemon with hot water, grate zest and squeeze juice, mix both with butter as well as salt and pepper in the Quick Cut until creamy. Chill the butter until serving.
2. Dab the fish dry thoroughly, depending on size, cut off head and tail. Season belly and stuff according to taste.
3. Place HotPan on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, place fish inside. Cover with lid and using the Audiotherm, roast the first side until the turning point of 90° C is reached.
5. Flip fish, cover with lid again, depending on thickness, roast until done, approx. 3 minutes.
6. Serve fish along with the chilled lemon butter.

Mediterranean rice pan with fish

For 4 persons
2 onions
1 clove of garlic
1 red chilli pepper
2 coloured bell peppers
3 tomatoes
200 g rice (cooking time 10 minutes)
400 ml vegetable stock
750 g firm white fish fillet (e.g. cod)
3 tbsp. lemon juice
Salt, pepper
2 tbsp. olive oil
4 stalks basil

Cooking time:
approx. 12 minutes
Preparation time:
approx. 20 minutes

approx. 430 kcal
per person

AMC Products:
HotPan Prime 28 cm
Audiotherm

1. Peel onions and garlic, clean chilli pepper, dice everything finely. Clean bell peppers, cut into strips. Blanch tomatoes with boiling water, rinse with cold water, remove skin and dice.
2. Take diced onion, garlic and chilli pepper in a HotPan, cover with lid, place on stove, set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
3. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and sauté everything. Add rice, sauté together briefly. Add stock and bell peppers, set stove at highest level, heat up to vegetable window, set at low level and cook approx. 10 minutes.
4. Cut fish fillet into bite-size pieces, mix with lemon juice, season with salt and pepper.
5. Fold in fish pieces, diced tomato as well as olive oil. If required, set stove at a high level again, let fish steep approx. 2 minutes. Season spicy, cut basil leaves finely and sprinkle over it before serving.

Roasted potatoes

For 2 persons
800 g waxy potatoes
1 onion
approx. 30 g clarified butter
Salt or roast potato seasoning

Roasting time: approx. 20 minutes
Preparation time: approx. 10 minutes

approx. 380 kcal per person

AMC Products:
HotPan Prime 28 cm
Audiotherm

1. Peel potatoes, cut into cubes of approx. 2 cm. Peel onion and dice finely.
2. Place HotPan on stove and set it at highest level. Switch on Audiotherm, fit it on Visiotherm and turn it until the roasting symbol appears. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and add clarified butter to the HotPan.
3. Spread potato cubes evenly in HotPan, cover with lid. Using Audiotherm, roast until turning point of 90° C is reached.
4. Toss potatoes, add diced onion and season, cover again, unscrew Visiotherm so that excess moisture can escape.
5. Roast the potatoes approx. 20 minutes all in all, tossing occasionally. Finally, remove lid entirely and roast the potatoes about 2 minutes crispy and done.

A **Swiss rösti** is prepared quite similarly:

1. Rasp 500 g of peeled potatoes (primarily waxy). Squeeze them in a clean tablecloth well, so that the potatos are dry. Season with approx. half a teaspoon of salt.
2. Take clarified butter in a HotPan 24 cm, switch to heighest level and heat up without lid until it is hot, add the potatoes, press lightly with a spatula and cover. Using Audiotherm, roast at highest level until roasting window is reached.
3. Switch to the low level and roast further until turning point at 90° C is reached.
4. Check if the Rösti detaches itself easily from the pan and is sufficiently browned. Turn Rösti by the help of a plate, if needed add some more clarified butter.
5. Remove the drops inside the lid with kitchen towel, cover again. Roast the second side without Visiotherm until golden brown. To the end, remove the lid completely and roast crispy, flip again if desired.

Potato vegetable tortilla

For 4 persons
2 medium-sized potatoes
1 onion
100 g zucchini
200 g aubergine
400 ml olive oil for deep-frying
5 eggs
Salt

Deep-frying time: approx. 10 minutes + approx. 5 minutes baking
Preparation time: approx. 15 minutes

approx. 255 kcal per person

AMC Products:
HotPan Prime 24 cm
Audiotherm
Navigenio

1. Peel potatoes and onion, cut into thin slices. Clean zucchini and aubergine, cut likewise into thin slices. Mix everything well.
2. Take olive oil in the HotPan, cover, place on Navigenio and set it at level 6. Switch on Audiotherm, fit it on Visiotherm and turn it until the roasting symbol appears.
3. As soon as the Audiotherm beeps on reaching the roasting window, add potato mix in the oil. Cover with lid again, set Navigenio at Automatic “A”. Enter 5 minutes cooking time in the Audiotherm and cook in the vegetable area. Toss at the end of the cooking time, remove the drops inside the lid with kitchen towel, cover again.
4. Set again at Automatic “A”. Enter 5 minutes cooking time in the Audiotherm and cook in the vegetable area. Whisk eggs with a little salt.
5. Remove potato mix with a slotted spoon, drain, pour out remaining oil from the pan. Mix whisked eggs with the potato mix and place back in the pan.
6. Roast at level 6 until the roasting window is reached again using Audiotherm. Switch off Navigenio, place pan on a heat-resistant base and cover with Navigenio. Bake tortilla with just the residual heat of the Navigenio approx. 5 minutes golden brown and done.

Pasta with prawns and vegetables

For 4 persons
1 clove of garlic
200 g spiral pasta (Fusilli)
400 ml vegetable stock
400 g small broccoli florets
100 g shelled pistachios
250 g raw shelled prawns
Olive oil
Salt, pepper

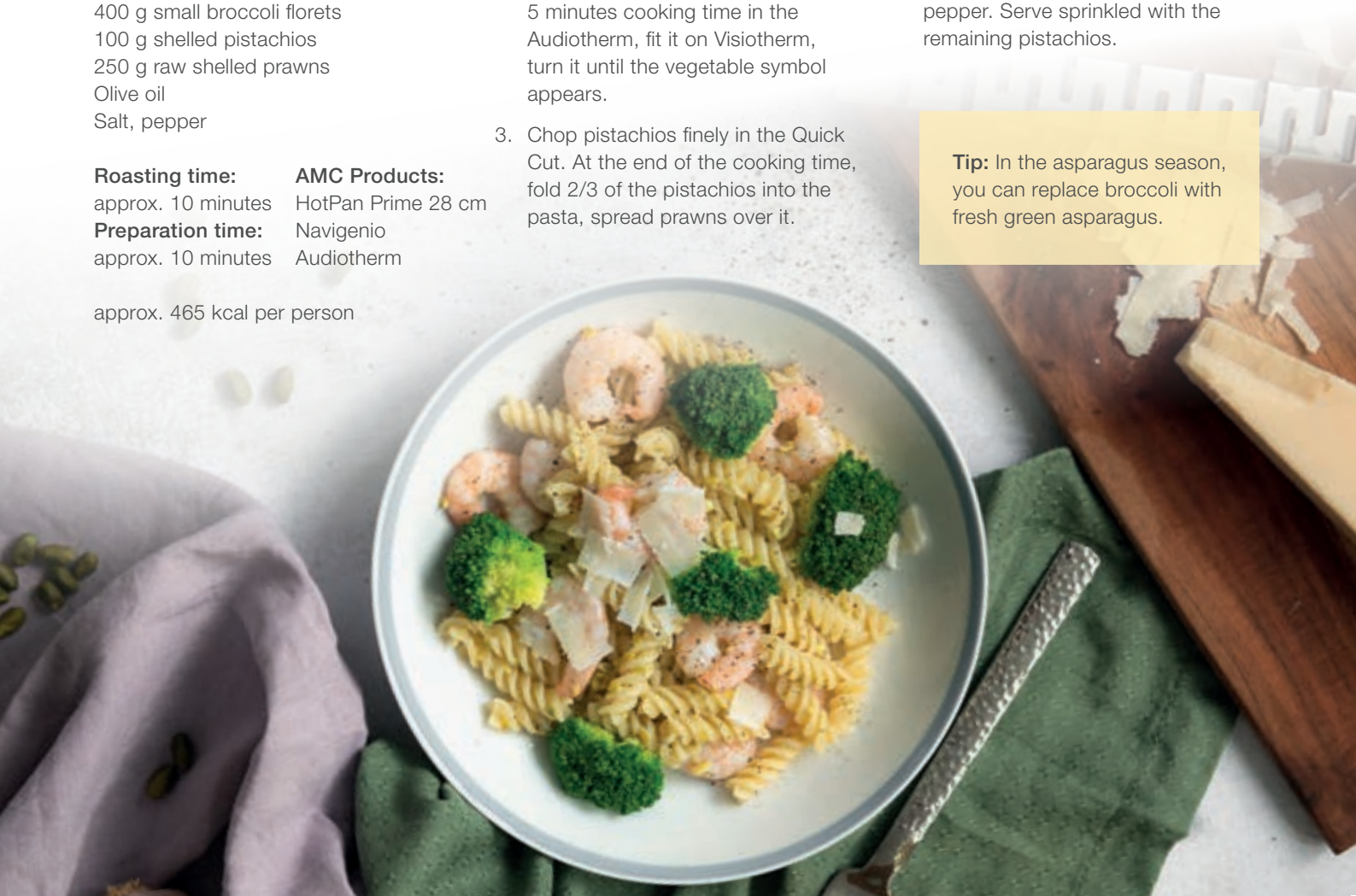
Roasting time:
approx. 10 minutes
Preparation time:
approx. 10 minutes

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

approx. 465 kcal per person

1. Peel garlic, dice finely, mix with the pasta and stock in a HotPan. Spread the broccoli florets over it.
2. Place HotPan on Navigenio, set it at Automatic “A”, switch on Audiotherm, enter approx. 5 minutes cooking time in the Audiotherm, fit it on Visiotherm, turn it until the vegetable symbol appears.
3. Chop pistachios finely in the Quick Cut. At the end of the cooking time, fold 2/3 of the pistachios into the pasta, spread prawns over it.
4. Set Navigenio once more at Automatic “A”, enter 5 minutes cooking time in the Audiotherm, cook in the vegetable zone.
5. At the end of the cooking time, season with olive oil, salt and pepper. Serve sprinkled with the remaining pistachios.

Tip: In the asparagus season, you can replace broccoli with fresh green asparagus.



Garlic prawns

For 4 persons
2 cloves of garlic
1 red chilli pepper
300 g raw unshelled prawns
5 tbsp. olive oil
1 pinch sweet paprika powder
Wine vinegar
Salt

Roasting time:
approx. 3 minutes
Preparation time:
approx. 15 minutes

AMC Products:
HotPan Prime 20 cm
Audiotherm

approx. 180 kcal
per person

1. Peel cloves of garlic, cut finely. Clean chilli pepper, cut into rings.
2. Cut the prawns on the back, remove the black intestinal thread. Mix prawns with garlic, chilli pepper, olive oil and paprika powder. Marinate in the refrigerator approx. 6 hours.
3. Place HotPan on stove, set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and roast prawns on all sides in batches.
5. Place all the prawns back in the HotPan, drizzle a few drops of wine vinegar, season with a little salt.
6. Cover with lid, remove HotPan from the stove. Let the prawns steep approx. 3 minutes more, depending on size.

Simply delicious also with a lacing of dry white wine instead of vinegar

DEEP FRIED RECIPES

Ham croquettes (Croquetas de Jamon)

For 12 nos
1/2 onion
20 g butter
30 g flour
250 ml milk
Salt, pepper
Nutmeg
25 g grated cheese (e.g. Emmentaler)
40 g raw ham (e.g. Serrano)
50 g breadcrumbs
1 egg
400 ml deep-frying oil
e.g. peanut oil

Deep-frying time: approx. 5 minutes
Preparation time: approx. 15 minutes (excluding chilling time)

approx. 95 kcal each

AMC Products:
HotPan Prime 24 cm
Navigenio
Lasagnera 1,8 l
Audiotherm

1. Peel onion, dice finely. Place in a small pot, cover with lid. Place on the stove and set at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
2. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and sauté the onion. Add butter, melt it, mix in flour with a whisk and deglaze with milk. Bring to the boil to get a creamy sauce. Season with salt, pepper and nutmeg. Melt cheese in sauce.
3. Fill in a small Lasagnera, place cling wrap directly on the surface so that no film is formed. Chill for at least 2 hours (ideally overnight).
4. Cut ham finely, mix it into the mass. Shape 12 balls from the mass. Toss them first in breadcrumbs, then in whisked egg and finally in the breadcrumbs again.
5. Fill oil in HotPan and cover with lid. Set Navigenio at level 6 and heat up to the roasting window using the Audiotherm.
6. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2 and place 5 croquettes inside. Cover with lid again and using the Audiotherm, deep-fry until the turning point of 90° C is reached. Remove lid, flip croquettes, deep-fry until done and the desired level of browning is reached.
7. Dyp-fry the remaining croquettes in the same way. Serve them immediately.

If you do not like ham, simply replace it with cheese

AMC Chicken Nuggets

For 2 persons

300 g chicken breast
Salt, pepper
1 egg
4 tbsp. flour
5 tbsp. breadcrumbs
800 ml deep-frying oil

1. Cut chicken breast in bite-sized pieces, season with salt and pepper to taste.
2. Whisk egg in a deep plate, take flour and breadcrumbs in a small combi-bowl each.
3. Place meat pieces first in the bowl with flour, cover with lid, shake well until everything is covered well with the flour. Then, using a fork, toss them in the whisked egg. Finally, proceed with the breadcrumbs in the same way as with the flour. Let the breaded nuggets rest in the refrigerator approx. 30 minutes.
4. Take oil in the HotPan, cover with lid, place on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
5. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, place nuggets in the HotPan. Cover with lid and using the Audiotherm, deep-fry until the turning point of 90° C is reached. Toss nuggets briefly, remove them as soon as they are golden brown and drain on kitchen towel.

Deep-frying time:
approx. 5 minutes
Preparation time:
approx. 15 minutes

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

approx. 660 kcal per person

Thanks AMC Vistiotherm the perfect control of the deep-frying temperature is guaranteed.

Pizza fritta

For 2 pizzas
8 cocktail tomatoes
8 olives
150 g ham cubes
150 g grated cheese
100 g ricotta
Pepper
Chilli flakes
Dried oregano
approx. 400 g pizza dough (from the refrigerated shelf, rolled out round Ø 24 cm)
800 ml deep-frying oil

Deep-frying time:
approx. 8 minutes
Preparation time:
approx. 15 minutes

approx.1410 kcal
per person

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

1. Cut tomatoes and olives into small pieces, mix with ham, cheese and ricotta, season until spicy.
2. Place topping on one half of each pizza. Fold the other half over it. Seal the edges thoroughly with a fork.
3. Take oil in the HotPan, cover with lid, place on Navigenio. Set at level 6, switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, place pizzas in the hot oil, cover with lid.
5. Using the Audiotherm, deep-fry until the turning point of 90° C is reached. Flip pizzas, deep-fry approx. 5 minutes until done and golden brown.
6. Remove from the HotPan, drain a little on kitchen towel, ideally serve immediately.

Breaded schnitzel

For 2 persons
2 schnitzel
(of veal, pork or turkey,
approx. 150 g each)
Salt, pepper
Spicy paprika powder

1 egg
2 tbsp. flour
5 tbsp. breadcrumbs
800 ml deep-frying oil

1. Place schnitzel between cling film and pound until flat, then season.
2. Whisk egg on a plate, place flour and breadcrumbs on a plate each.
3. Toss schnitzel first in flour, then in the egg and finally in the breadcrumbs. Lightly shake off excess coating.
4. Take oil in a HotPan, cover with lid, place on Navigenio and set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
5. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, place schnitzel in the hot oil, cover with lid.
6. Using the Audiotherm, deep-fry until the turning point of 90° C is reached. Flip schnitzel, deep-fry until done and golden brown.
7. Remove from the HotPan, drain a little on kitchen towel and ideally serve immediately.

Deep-frying time:
approx. 3 minutes
Preparation time:
approx. 10 minutes

approx. 625 kcal per person

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

Tip:

1. When you order a Wiener Schnitzel, it has to be veal. Breaded schnitzel made of any other kind of meat only can be called “Schnitzel Vienna style”.
2. In the same way, you can also deep-fry a Cordon bleu, it needs a deep-frying time of about 10 minutes.

Crispy prawns

For 10 nos
10 shelled raw prawns
(approx. 40 g each)
Salt, pepper
80 g Yufka dough
(approx. 2 sheets)
1 egg white
400 ml deep-frying oil

Deep-frying time: approx. 1 minute
Preparation time: approx. 20 minutes

approx. 85 kcal each

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

1. Rinse prawns with cold water, dab dry with kitchen towel and season.
2. Quarter the dough sheets, place one over the other, then cut in approx. 1 cm wide strips a little at a time (the dough strips become dry very quickly, hence should be cut a few at a time and kept covered with a moist kitchen towel during the processing).
3. Wrap the prawns with a dough strip each, fix the ends with egg white.
4. Take deep-frying oil in the HotPan, cover with lid, place on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
5. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2 and add half of the prawns to the hot oil.
6. Cover with lid and using the Audiotherm, deep-fry until the turning point of 90° C is reached.
7. Remove lid, take the prawns out, drain on kitchen towel. Deep-fry remaining prawns in the same way.

Yufka dough is a very thinly rolled dough from Turkish cuisine. You can also use Filo or Strudel dough. To variate this recipe it‘s also delicious to roll scallops into the dough.

Best served with a lemon garlic dip

Mixed fried seafood

For 4 persons
300 g flour
1 tsp. salt
approx. 400 ml cold beer
approx. 800 g fish and seafood (e.g. salmon and angler fish fillet, squid rings and shelled prawns)
800 ml deep-frying oil

Deep-frying time:
approx. 8 minutes
Preparation time:
approx. 20 minutes

approx. 665 kcal
per person

AMC Products:
Navigenio
HotPan Prime 28 cm
Audiotherm
Combi-bowl 24 cm

1. Mix flour with the salt in a combi-bowl. Stir in the cold beer a little at a time until a smooth and not too thick batter is got into which the fish and seafood can be dipped.
2. Cut fish fillets into bite-sized pieces and dab them together with the seafood dry carefully.
3. Take deep-frying oil in the HotPan, cover with lid, place on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. Using a fork, dip fish and seafood in batches in the beer batter and as soon as the Audiotherm beeps on reaching the roasting window, add them directly to the hot oil.
5. Set at level 2, cover with lid and using the Audiotherm, roast until the turning point of 90° C is reached.
6. Remove lid, toss the fish pieces, keep uncovered, deep-fry golden brown.
7. Remove first batch, drain on kitchen towel. Deep-fry the rest in the same way, increasing the level of the Navigenio slightly if required.

Specials

Savoury cheesecake

For 4 pieces
1 onion
150 g grated cheese mixture
75 g cooked ham or bacon cubes
1 egg
3 tbsp. cream
Pepper
Cayenne pepper
Nutmeg
200 g puff pastry

Baking time:
approx. 11 minutes
Preparation time:
approx. 10 minutes

approx. 435 kcal each

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

1. Peel onion and dice finely. Mix with cheese, ham or bacon cubes, egg and cream, season until spicy.
2. Roll out puff pastry round with Ø off approx. 24 cm. Cut out a circle of baking paper that is a little bigger than the puff pastry base (in this way, the cheesecake can later be taken out of the HotPan quite easily).
3. Place pastry base with the baking paper in the HotPan, pierce with a fork closely. Set stove at highest level, place Navigenio overhead, set at high level. While the Navigenio flashes red/blue, enter approx. 3 minutes (with induction approx. 2 minutes) in the Audiotherm and pre-bake.
4. Switch off stove (leave induction at approx. 100 Watt), spread topping on the puff pastry base.
5. Place Navigenio overhead again, set at high level. While the Navigenio flashes red/blue, at first enter approx. 3 minutes baking time.
6. Finally, reduce to low level and bake the cheesecake using the Audiotherm approx. 5 minutes until done.

Tip: Instead of ham or bacon, you can also use approx. 100 g finely cut leek for the topping.

Apple tart

For 8 pieces
1 egg
200 ml cream
4 tsp. vanilla-pudding powder (for cooking, sweetened)
1 sour apple
200 g puff pastry
1 tbsp. ground almonds

Baking time:
approx. 10 minutes
Preparation time:
approx. 10 minutes

approx. 225 kcal each

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

1. Whisk egg with cream and pudding powder. Peel apple, deseed, cut into thin slices.
2. Roll out puff pastry in a circle with Ø of approx. 24 cm. Cut out a circle of baking paper that is a little bigger than the dough circle (so that the tart can later be taken out from the pan easily, using the paper).
3. Place pastry base with the baking paper in the HotPan, pierce with a fork closely. Set stove at highest level, place Navigenio overhead, set at high level. While the Navigenio flashes red/blue, enter approx. 3 minutes (with induction approx. 2 minutes) in the Audiotherm and pre-bake.
4. Switch off stove (leave induction at approx. 100 Watt), sprinkle almonds on the dough, spread apple slices on it, pour cream mixture over it. Place Navigenio again, set at high level. While the Navigenio flashes red/blue, enter approx. 2 minutes in the Audiotherm. Bake the apple tart until the surface gets the first brown spots.
5. Then set Navigenio at low level and using the Audiotherm, bake approx. 5 minutes until done.

Apricot Galette

For 8 pieces
Dough:
180 g spelt flour
70 g ground almonds
80 g brown sugar
125 g soft butter
1 egg

Topping:
150 g cream cheese
2 tbsp. brown sugar
1 sachet vanilla sugar
2 tsp. natural lemon zest (grated)
1 egg
350 g apricots
25 g chopped pistachios

Baking time:
approx. 35 minutes
Preparation time:
approx. 15 minutes (excluding cooling time)

approx. 395 kcal per person

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

You can vary the topping in different ways quite well, with:

- Apple slices and chopped hazelnuts + cinnamon and lemon zest as seasoning in the cream cheese.
- Assorted berries and almond slivers + orange zest and a little orange liqueur for the cream cheese.
- Plum pieces and chopped walnuts. With this, cinnamon and lemon zest go well in the cream cheese likewise.

Dough:

1. Knead all ingredients to get smooth short pastry, wrap in cling film and let it rest in the refrigerator approx. 1 hour.
2. Roll out dough on a sheet of baking paper to get a circle of size 28 cm (using lid 28 cm). Additionally, cut out a circle of baking paper of diameter 24 cm (using lid 24 cm). Place this circle in the middle of the dough base.

Layer:

3. Mix cream cheese with sugar, vanilla sugar, lemon zest and egg. Clean and deseed apricots.
4. Place HotPan on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
5. As soon as the Audiotherm beeps on reaching the roasting window, switch off Navigenio, place dough with the baking paper circle down in the HotPan. Remove the sheet of baking paper.
6. Spread cream cheese mix on the dough, likewise the apricots, finally sprinkle pistachios over it. Fold the protruding dough over the edge of the galette using a tablespoon.
7. Place HotPan on a heat-resistant surface, place the switched off Navigenio overhead. First, bake approx. 10 minutes using only the residual heat. Then set the Navigenio at low level.
8. While the Navigenio flashes red/blue, enter approx. 25 minutes in the Audiotherm, bake until light brown.
9. At the end of the baking time, let galette cool down approx. 10 minutes and then, using the baking paper, transfer to a plate carefully.

Sweets & snacks

Kaiserschmarrn

For 4 persons
3 eggs
1 pinch salt
200 g sour cream
1 sachet vanilla sugar
120 g flour
1 shot mineral water
1 tsp. clarified butter
Raisins, according to taste
2 tbsp. sugar
Icing sugar for dusting

Preparation time:
approx. 10 minutes
Roasting time:
approx. 5 minutes

approx. 305 kcal
per person

AMC Products:
HotPan Prime 32 cm
Audiotherm

1. Separate eggs, beat egg whites with salt until stiff. Mix together egg yolks, sour cream, vanilla sugar and flour.
2. Fold mineral water and beaten egg whites carefully into the batter.
3. Place HotPan on stove, set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at low level and add clarified butter to the HotPan and spread it by swirling.
5. Pour batter in the HotPan, spread a handful of raisins over it, according to taste. Cover with lid and using the Audiotherm, roast until the roasting window is reached again.
6. As soon as the edges look baked and it doesn't shine anymore, divide Schmarrn in quarters and flip. Cover with lid and using the Audiotherm, roast once more until the roasting window is reached again.
7. Remove lid, sprinkle sugar over the Schmarrn, cut into small pieces, toss to caramelise everything until it is golden brown uniformly.
8. Dust Schmarrn with icing sugar and serve immediately.

Tip:
1. If you do not like raisins or would like to pep up the Schmarrn with something fresh, you can add blueberries over the batter.
2. If not eating together with children, the raisins can be soaked in rum.

Hot fruit from the pan

For 4 persons
500 g fruit of the season
(e.g. apples, pears, plums,
figs and nectarines)
20 g butter
3 tbsp. lemon juice
200 g cottage cheese
1 sachet vanilla sugar

Cooking time:
approx. 2 minutes
Preparation time:
approx. 10 minutes

approx.185 kcal per person

AMC Products:
HotPan Prime 24 cm
Audiotherm
Navigenio

1. Clean fruit and divide into bite-size pieces.
2. Spread butter in small flakes in the HotPan, add lemon juice and fruit.
3. Place HotPan on stove, set it at highest level. Switch on Audiotherm, enter approx. 2 minutes cooking time in the Audiotherm, fit it on Visiotherm, turn it until the vegetable symbol appears.
4. As soon as the Audiotherm beeps on reaching the vegetable window, set at low level and cook until done.
5. Meanwhile, mix cottage cheese with vanilla sugar.
6. Plate the fruit with the vanilla-cottage cheese and serve immediately.

Sweet choco bananas

For 4 persons
2 bananas
6 tsp. nut-nougat cream
2 eggs
50 g flour
50 g breadcrumbs
400 ml deep-frying oil
Cinnamon-sugar

Deep-frying time:
approx. 1 minute
Preparation time:
approx. 20 minutes

approx. 315 kcal
per person

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

1. Cut off ends of unpeeled bananas and cut each banana in three parts. To stuff, scoop out the banana pieces with an apple corer. Fill banana pieces with nut-nougat cream, than peel them.
2. Whisk eggs in a plate, take flour and breadcrumbs in a plate each.
3. Toss banana pieces first in flour, then in the whisked egg and finally in the breadcrumbs.
4. Take deep-frying oil in the HotPan, cover with lid, place on Navigenio, set it at level 6.
5. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, add bananas to the hot oil.
6. Cover with lid and using the Audiotherm, deep-fry until the turning point of 90° C is reached.
7. Remove lid, take out bananas, drain on kitchen towel.
8. Best served immediately, sprinkled with cinnamon-sugar.

Doughnuts (Frittelle)

For approx. 20 nos
1 kg flour
1 cube fresh yeast
500 ml lukewarm water
1/2 tbsp. olive oil
1/2 tbsp. sugar
1/2 tbsp. salt
800 ml deep-frying oil
Sugar for tossing

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

Deep-frying time: approx. 6 minutes
Preparation time: 20 minutes
(excluding resting time)

approx. 410 kcal each

1. Take flour in a bowl, make a hollow in the centre. Crumble yeast, dissolve in the water. Place oil, sugar and salt in the hollow, add yeast-water. Process everything to get smooth, malleable dough. Cover and let it rest in a warm place until the volume of the dough has clearly increased.
2. Knead dough once more, divide into small portions. Roll out each portion into a small, round flat cake. Using hands, pull towards the outer part so that it becomes thinner in the middle than at the edge.
3. Take deep-frying oil in the HotPan, cover with lid, place on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
4. As soon as the Audiotherm beeps on reaching the roasting window, set at level 2, add the first batch of doughnuts to the hot oil.
5. Cover with lid and using the Audiotherm, deep-fry until the turning point of 90° C is reached.
6. Remove lid, flip doughnuts, keep uncovered, deep-fry until done and golden brown.
7. Remove first batch, drain on kitchen towel.
8. Deep-fry the remaining doughnuts in the same way, increasing the level of the Navigenio slightly if required.
9. Toss the slightly cooled down doughnuts in the sugar, serve warm ideally.

Directly from the HotPan – mmmhh!

Popcorn

For 4 persons
100 g corn kernels
1 tbsp. peanut oil
1/2 tbsp. sugar or salt

Cooking time:
approx. 5 minutes
Preparation time:
approx. 1 minute

approx. 80 kcal
per person

AMC Products:
HotPan Prime 24 cm
Navigenio
Audiotherm

1. Mix corn kernels, oil and sugar or salt in cold HotPan, cover with lid.
2. Place HotPan on Navigenio, set it at level 6. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
3. As soon as the Audiotherm beeps on reaching the roasting window, switch off Navigenio, remove Audiotherm.
4. During the cooking time, shake the HotPan vigorously and repeatedly until all the corn kernels have popped.
5. As soon as it becomes “quiet” in the HotPan, the popcorn is done and can be served.

Tip: Coco-caramel popcorn tastes really delicious. For this, first prepare the popcorn as described above. Then take 2 tablespoons of grated coconut with 6 tablespoons of sugar in a small pot, set at highest level. As soon as the sugar begins to melt, set at low level, stirring continuously, caramelise it. Mix it when still warm into the popcorn, ideally enjoy immediately.

Roasted Chestnuts

4 persons
800 g sweet chestnuts

Roasting time:
approx. 25 minutes
Preparation time:
approx. 10 minutes

AMC Products:
HotPan Prime 28 cm
Navigenio
Audiotherm

approx. 390 kcal per person

1. Make light cuts into the rounded side of the sweet chestnuts with a sharp knife. Cut out a circle of baking paper using a lid 28 cm.
2. Place HotPan on Navigenio, set it at highest level. Switch on Audiotherm, fit it on Visiotherm, turn it until the roasting symbol appears.
3. As soon as the Audiotherm beeps on reaching the roasting window, set at low level, place baking paper in HotPan and put in the sweet chestnuts. Cover with lid and using the Audiotherm, roast until the turning point of 90° C is reached.
4. Remove lid, stir chestnuts. Cover with lid again, set Navigenio at Automatic “A”. Enter 15 minutes cooking time in the Audiotherm, cook in the vegetable zone.
5. At the end of the cooking time, stir chestnuts once again. Cover with lid again and using the Audiotherm, cook chestnuts 10-15 minutes, depending on size, in the vegetable zone until done.
6. Let chestnuts cool just a little and ideally serve immediately.

How it works
User manual HotPan Prime

Please read this user manual carefully before you use the HotPan Prime for the first time.
Keep the user manual and pass it on the next owner.

Visiotherm

Visiotherm is your personal kitchen assistant that takes the guesswork out of cooking. Visiotherm indicates the temperature inside the pot during the cooking process, thus enabling you to control the temperature.

Roasting without added fat

- Heat empty, dry pot with lid at the highest level.
- Dab meat dry.
- The red indicator reaches the roasting window after a few minutes.
- Remove lid and place meat inside.
- Reduce to low level.
- Cover again and wait until the red indicator reaches the turning point at 90° C.
- Remove lid, turn the meat and replace lid.
- Allow the meat to simmer at the lowest level (or switched off cooker) until the desired result is reached.

Cooking without added water

- Prepare and wash vegetables.
- Place vegetables dripping wet in cold HotPan Prime.
- Cover and set cooker at the highest level.
- The red indicator reaches the vegetable window after a few minutes.
- Reduce to low level.
- The red indicator continues to move. The correct temperature is when the indicator is in the green area between the vegetable window and the stop window.
- When the red indicator enters the stop window, reduce the level further or switch off completely.

Deep frying

- Pour the oil for deep-frying into the cold HotPan Prime and cover.
- Set Navigenio at level 6.
- The red indicator reaches the roasting window after a few minutes.
- Remove lid, reduce to level 2.
- Add the ingredients to be fried and cover again.
- Deep-fry until the red indicator reaches the turning point at 90° C.
- Remove lid, turn the pieces, continue to deep-fry until they are golden brown.
- Take the deep-fried pieces out of the pan, place them on the kitchen paper to drain.

Audiotherm

The indispensable helper that makes roasting, cooking and deep-frying even easier.
AMC Audiotherm is the perfect accessory for the Visiotherm. The Audiotherm provides an audible reminder for the items displayed on the Visiotherm. As a result, cooking becomes child's play!

Roasting without added fat

Soft quick-cooking **soft**

Turbo quick-cooking **turbo**

Change battery: replace battery soon when this appears

Initallsing (circling)

Radio function active (connected to the Navigenio)

Reduce

Increase

Steaming

Cooking without added water

0:30 — Cooking time, for e.g. 30 minutes

P — Time setting "P" (= 20 seconds)

60°C/0:00 — 60° C keep warm function by automatic cooking with Navigenio

Perfect for all stoves

Gas, electric or induction? Whichever type of stove you have - the HotPan Prime is ideal for all types.

- Stove zone and HotPan base should be the same size as far as possible. If the HotPan is too small for the zone it will consume unnecessary energy. It can become too hot and may harm the removable handle.
- The same applies to gas burners, when flames flicker up around the sides of the HotPan.

Make sure the diameter of the flame or the electric hot plate does not exceed that of the HotPan base.

Find more detailed information about cooking on the different stove types in "Our Cookbook".

Removable handle

How to detach and fit the handle
The removable AMC handle is a handle that doesn‘t know that it can be taken off … because it just doesn‘t feel like it can. Detaching and fitting the handle is smooth and simple!

To detach:
Using your fingertips, lift the tab on the underside of the handle to unlock it ❶, then pull the handle off the bracket ❷.

To fit:
Place the handle on the bracket ❸ and press the tab down to lock the handle in place ❹.

Easy storage for every kitchen‘s size!

Removable handle – care & handling
The AMC removable handle is a very valuable element, designed to perfectly complement our range of pans.
To preserve its quality appearance, high functionality and to avoid accidental misuse, we recommend storage in the provided storage compartments. Avoid dropping as well contact with sharp objects. Proper care & handling will ensure prolonged durability.

Care and cleaning

Every new HotPan Prime should be cleaned before initial use, so as to remove any residual polish dust or foreign bodies.

Tips for a long-lasting beautiful HotPan Prime

- Do not allow any food residues to dry! After use, immediately fill the HotPan with water and loosen food residues.
- Clean with Clean1 Magic Foam or Stone. Clean1 also removes stubborn stains quickly and easily.
- Never use scouring agents or abrasive sponges! Clean all shiny surfaces with Clean1 Magic Sponge. Always use non-abrasive sponges for cleaning.

Into the dishwasher!

- The HotPan Prime is suitable for the dishwasher. However, cleaning by hand with AMC Clean1 is always preferable and will help to protect the surface.
- Use only a standard household dishwashing product suitable for stainless steel – in the recommended dosage.
- A prewash will help with heavily soiled stainless steel components.
- Remove the handle. Place the HotPan body in the dishwasher like a pot or soup plate and place the handle in the cutlery basket with the open part facing downwards, so that the water can run off.

Find more detailed information about cleaning in AMC Clean1 maintenance and care instructions or pages 52-55 in “Our Cookbook”.

Eat better.
Live better.

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The Premium
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