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If you're stuck for meal inspiration, the Tefal Cook4Me+ CY851840 One-Pot Digital Pressure Cooker provides a fun and convenient solution. It comes with a host of recipe ideas to give you inspiration on what to cook for a mid-week speedy supper or lazy weekend meal, and recipes are accessible on both the built-in digital display and accompanying Cook4Me app – simply pop ingredients in and follow the step-by-step guides. Due to its fast pressure-cooking functionality, you can conjure up impressive main courses and restaurant-worthy starters in half the time it would take you to traditionally cook – you'll find 50 on-board recipe ideas that can be cooked in less than 15 minutes, in fact. (Image credit: Future)Tefal Cook4Me+ CY851840 One-Pot Digital Pressure Cooker price and availabilityDescribed by Tefal as 'the Daddy of electric pressure cookers', the Tefal Cook4Me+ CY851840 One-Pot Digital Pressure is currently on sale down from £269.99 (\$351 / AU\$487) to £199.99 (\$260 / AU\$360) over on the Tefal website. You can currently find it priced at £169 (\$220 / AU\$304) on Amazon. For a Tefal model with specific slow cook setting however, consider the Tefal All-in-One CY505E40 electric pressure cooker, which costs £99.99 (\$130 / AU\$180).DesignAt 38cm high, the black and chrome body of the Cook4Me+ is relatively compact compared to other competing multi-cooker designs and at 1450W it is also rather powerful. It comes with a stainless-steel steaming basket, which is very useful for cooking fruit and vegetables. (Image credit: Future)On board it has a digital menu with settings for programmed recipes that you can follow step by step in real time. There are also manual settings for classic cooking (for tasks such as melting butter, simmering and browning) as well as pressure-cooking, steaming, reheating and keeping warm. The latter feature comes in handy when you're dealing with two supper 'sittings' – giving the kids a meal at 5pm, and then eating with your partner once they are (fingers crossed) in bed at 7.30pm, for example. Should you wish to prep in advance, there is also a delayed start button – up to 15 hours in fact for those who are super keen. It isn't recommended that you use this for fresh foods such as meat, milk, and eggs however, but it can be useful when cooking pasta and rice or steaming vegetables. PerformanceThe Cook4Me+ 's colorful LCD screen can be easily navigated using the single dial, and you can scroll through the 100 built-in recipes, for dishes such as Green Thai Chicken Curry and Sweet Chill Salmon. For more recipes you can download the Cook4Me app and search for a recipe with a particular ingredient through the 200-plus ideas. In the 'In my fridge' section, you can add the ingredients that are in your fridge and the app will suggest a suitable recipe – just for fun we typed in 'red wine' and it came up with nine recipe ideas including 'Bolognese Chef Style' and 'Pears in Red Wine' – you can then automatically add the ingredients to a handy shopping list on the app, for reference when you're in the supermarket. (Image credit: Future)To find out how useful the Tefal Cook4Me+ is in terms of functionality, ergonomics and efficiency, we used it to make a delicious Lamb Rogan Josh Curry with rice. We searched the app for this lamb recipe, which features canned tomatoes, onions, rogan josh paste, and a diced leg of lamb diced. The rice took an impressive nine minutes after we popped it into the bowl and followed the simple instructions to cover with water (although it didn't say how much) and press start. The result was light and fluffy rice. Job done. One thing to remember is that the pressure valve will release steam at random intervals, so you need to make sure there are no restrictions such as a kitchen cabinet above the pot so there is plenty of room for the steam to escape. We found that, as expected in a pressure cooker, quite a bit of water runs off the lid when you open it after the cooking cycle. On this design however, the dew runs neatly around the rim of the bowl so it doesn't leak onto the worktop. At the end of the cycle the Cook4Me+ told us to empty the dew collector. The two cool-touch handles are also well thought out as they make it easy to remove the pan from the cooker to serve. (Image credit: Future)To make the Lamb Rogan Josh Curry the digital display walked us through the initial browning of the onions and meat – conveniently inside the pan – and then we closed the lid and left the pressure cooker work its magic. In just 35 minutes we could enjoy a curry dish with surprisingly tender meat. Buy it if...You have a large family to cook for Its 6-liter capacity and intuitive design provides an easy way to make family meals for up to six people in one go. Choose from starters such as soup, hummus and dips, to main dishes such as paella, curry, and risotto, and desserts. You are keen to cook healthy meals Provided you don't use it to make jam sponge puddings every day of the week, the Tefal Cook4Me+ CY851840 One-Pot Digital Pressure Cooker can be a healthy option as pressure cooking is designed to naturally retain more minerals and nutrients compared to traditional cooking. Don't buy it if...You enjoy slow-cooked food While pressure cooking has its pros, saving you time and effort, if you prefer the taste of slow-cooked food, you may want to opt for a one-pot solution that offers the option to slow cook as well as pressure cook. You are limited on space In a small kitchen where worktop space is tight, stand-alone electric appliances can take up a lot of room. Many of the dishes in the Tefal Cook4Me+ CY851840 can be cooked on the hob and in the oven, so unless you are in desperate need of a quick-fix solution for your meals or if you have a deep cupboard in which to house it when not in use, you probably don't need to invest in this piece of kit, however clever it may be. Best Instant Pot, pressure and slow cookers: hearty recipes, made simple Pressure cookers are amazing kitchen tools, and if you haven't worked with one since your grandmother's old explosion-prone unit, you may not be aware that they're not only safer than they've ever been before, but they turn out some seriously tasty food. The folks over at CHOW and Modernist Cuisine explain in this video why pressure cookers are great, complete with a recipe for a caramelized carrot soup that'll get anyone in your household excited. The science behind pressure cookers is straight-forward: the boiling point of water depends on the air pressure of the environment, so the higher the pressure, the higher the boiling point. This means that high-pressure environments like pressure cookers can get to really high temperatures without drying out your food. Bonus: they also cook much faster than dry cooking methods because they can get so hot.We're willing to bet a number of you already have a pressure cooker you love, or have experimented with them. For those of you who are still concerned about safety, the video explains that modern pressure cookers have redundant safety measures and pressure release valves to make sure they don't explode in your kitchen. Just make sure you get a new one and don't stick with grandma's old model.Why Pressure Cookers Are Awesome | CHOW A. Pressure cookers are special pots with airtight, locking lids that feature a valve system that regulates internal pressure. Steam that builds up inside the pot cooks the food at a very high temperature. This ability to cook at extremely high temperatures means foods that take hours – such as dried beans – can cook in a fraction of the time, and "regular" meals can be on the table in minutes.Although we've all heard the urban legends about exploding pressure cookers, modern pressure cookers are equipped with safety features to prevent such mishaps. These include lids that must be locked into place before pressure will rise, an expanding rubber gasket that prevents you from removing the lid until the pressure has been released to safe levels, and a safety valve that automatically reduces the pressure should there be a malfunction or in the event that you forget to turn down the heat when high pressure is reached.The next page offers tips on how to use an ice cream maker. Keep reading to find out how to make yummy, homemade ice cream in your own kitchen.For more helpful kitchen appliance tips and recipes, see: Despite the recent popularity of electric pressure cookers, pressure cooking is a method that's been used for centuries. The best stovetop pressure cookers help you achieve the flavor and texture of slow-cooked or braised foods in a fraction of the time, and take up roughly the same amount of space as a large saucepan. But when shopping for a stovetop pressure cooker for, consider the design first and foremost, as well as the capacity. Since stovetop pressure cookers are heated from below rather than an internal heating element, look for one with a heavy bottom that distributes heat evenly. This will let you brown or sauté items prior to pressure cooking, and can help prevent scorching.Pressure cooking occurs when hot moisture is used to cook food in a sealed environment. A lid prevents steam from escaping, thus increasing the pressure inside of the pot, so food cooks faster, develops flavor, and becomes more tender. For this reason, it's important to look for a model with a strong and intuitive system for sealing the lid, with either an audible or mechanical indicator so you know it's in place.Most stovetop pressure cookers have one or two pressure settings, so they're simple and straightforward to use. If you want to get delicious food on the table faster, the best pressure cookers are indispensable tools.1. The Overall Best Stovetop Pressure CookerT-fal Stainless Steel Pressure Cooker (6.3 Quarts)AmazonThis 6.3-quart pressure cooker from T-fal can prepare foods up to 70% faster than standard cooking methods, according to the manufacturer, and has a simple and straightforward design. The heavy stainless steel pot is compatible on all cooktop surfaces, even induction stovetops, and is dishwasher safe. The locking mechanism of the T-fal's lid is integrated into the handle, so it is easy to align for a tight fit, before securely sealing the pot using a sliding button. You can easily adjust between two pressure levels, 10 PSI and 15 PSI (pounds per square inch), simply by turning a control valve, and a red indicator pops up to let you know when pressure has been reached. After cooking, you can manually release the T-fal's pressure by turning the control valve or allow it to depressurize naturally.According to one reviewer: "I absolutely love this pot! To be able to use it on the stovetop gives me a lot of freedom and versatility. I made stuffed peppers and they were done within just 10 minutes of cooking [...]. I couldn't believe how easy this pot has made my life."2. The Best Budget PickFor a slightly lower price, this stovetop pressure cooker lacks the two pressure levels that the T-fal pressure cooker above has. Rather than two pressure settings, the Presto is fitted with an all-purpose 15 PSI regulator, which is equivalent to the high-pressure settings on automated pressure cookers, and good for tenderizing and fast cooking. The lid of Presto's stovetop pressure cooker locks in a similar twist-and-click fashion as the pick above, and a small pin pops up when the lid is correctly sealed and pressure has been achieved. This makes it easy to use, even for beginners. The stainless steel pot has a "tri-clad" base with an inner layer of aluminum to heat evenly and consistently, and it will function on all cooktops including induction. The Presto pot is dishwasher safe, as is the lid as long as the pressure valve and rubber gasket have been removed. It comes with a cooking rack for layering ingredients, as well as a recipe and instruction guide for pressure-cooking success.According to one reviewer: "I also have an electric pressure cooker (the one that shall not be named), and while it can be convenient, I find myself going for the stovetop cooker more often. This comes to pressure more quickly, cooks faster as it's more powerful (15 psi vs. 9-11 psi for electric), and is easier to release pressure in the sink versus steam spewing steam everywhere. I can soft boil a couple of eggs and be done before the electric one even comes up to pressure."3. The Splurge: An 8-Quart Pressure Cooker With An Easy-Lock LidZavor EZLock Stovetop Pressure Cooker (8 Quarts)AmazonIf you want to prepare larger roasts or bigger batches of your favorite recipes, this 8-quart stovetop pressure cooker has plenty of capacity. Despite the cooker's bigger volume, its dual-handled design makes it relatively slim and easy to store. The pot's heavy, stainless steel base is encapsulated to heat and maintain an even temperature on all cooktop surfaces. The lid can be fit in any orientation, and seals easily by turning the knob on the top, locking it securely in place while pressure is building and cooking is underway. The same button unlocks the lid after pressure has been released using the control valve, which can be set to cook under 10 or 15 PSI of pressure. It even comes with a recipe book so you can get started immediately. According to one reviewer: "Couldn't be happier! It comes with its own recipes but all my old pressure cooker recipes that I've made so far come out just as good on this one. The coolest part is the locking system that just clamps to the pot rather than having to struggle to close the thing." Multicookers are hardworking, versatile appliances that save you time and energy in the kitchen by offering efficient ways to prepare your favorite recipes. The best multicookers do the multitasking for you, making them the ideal addition for busy cooks with bustling lives. From cooking food faster to providing set-it-and-forget-it one-button simplicity to – yes – even making yogurt, these portable powerhouses from trusted brands like Instant Pot and KitchenAid are essential if you're looking to do more in the kitchen. However, different pressure cookers are designed to meet different needs. You'll want to think about capacity — how many people do you typically cook for? Pressure cookers come in a range of sizes to make enough food for everyone from individuals to big families. Also, think about what you want your multicooker to do. Is quick pressure cooking to tenderize meats your focus, or do you want to take care of a variety of tasks — like cooking, steaming, searing and even baking cake — all with one appliance? To find the best option to add to your kitchen, consider these features — and take a look at 10 of the best options available to find your perfect cooker. With a simple dial and detailed display with a progress graph that tells you where you are in every stage of the cooking process, the Instant Pot Ultra 10-in-1 Multi-Use Programmable Cooker boasts a design that improves and builds upon the original. It comes with 16 preprogrammed recipes and features a steam release valve and starter knob to minimize the chances of burning yourself with steam. Brown, saute, slow cook, pressure cook, or steam — the Crock-Pot Express Crock Multi-Cooker does it all. As far as wallet-friendly pressure cookers go, this is a top choice that features a dishwasher-safe and nonstick pot, steaming rack, serving spoon and a recipe book. It has eight one-touch meal settings for dishes like yogurt, dessert, soup, chili and rice or risotto, which makes it easy to use. Multiple preprogrammed recipes are only the beginning of what you can make with the Ninja Auto-iQ multicooker. Use the 80 preprogrammed recipes by selecting the one you want, adding the ingredients, and letting Auto-iQ do the rest. You can also take advantage of other cooking functions like saute, steam, bake, and sear, according to your recipes. It has a digital timer and keeps food warm automatically. With a distinctive design and availability in multiple colors, KitchenAid's KMC4241CA multicooker stands out from other options. But it's not just the aesthetics that make this multicooker a contender. It also has an optional stir tower that does the stirring for you, which is ideal for busy cooks and recipes that require frequent stirring. It has 10 settings, precision controls, and an easy-to-read digital display. The unglazed pot on the VitaClay organic multicooker is made from organic clay, which makes up the cooking pot and the high-domed lid. This multicooker designed to retain the natural flavor of foods while also sealing in enzymes, vitamins and nutrients. Steam, slow cook and make everything from stocks to yogurt to cereals and grains with these naturally nontoxic clay pressure cookers. With its new preprogrammed cake setting, the Instant Pot IP-Lux six-in-one multi-use cooker makes baking in your multicooker easier than ever. It also functions as a rice cooker, pressure cooker, steamer and warmer. You can use it to saute and make eggs. The easy-touch controls, integrated microprocessing technology, and safety settings make it a favorite among about 4,900 reviewers who gave it five stars. Versatile, hardworking and reliable — exactly what you want in pressure cookers — the Ninja Foodi all-in-one multicooker has more than 950 five-star reviews from consumers pleased that it more than lives up to its name. This multicooker lets you do everything from roasting with the TenderCrisper setting to pressure cooking to air frying for perfectly crispy foods with up to 75 percent less fat than their deep-fried counterpart. Grill, roast, toast, and bake, the GoWise USA eight-in-one digital air fryer does it all. It also works as an air fryer, which allows you to enjoy your favorite crispy, crunchy treats with fewer calories and less fat. With more than 1,600 five-star ratings, this compact multicooker is a hit with many consumers looking for more than just an air fryer. If you're a fan of sous vide, the technique that cooks food in a vacuum-sealed bag in temperature-controlled water, consider the Geek Chef 11-in-1 Multi-Use Programmable Cooker, which has a separate sous vide mode in addition to 11 other pre-programmed functions. It also has 11 safety mechanisms, including automatic pressure control and release, high temperature and excessive pressure warnings, overflow protection and an antiblockage vent. If you're looking for a multicooker with a little style and visual pizzazz, consider the Midea 10-cup smart multicooker, which features a sleek design that sets it apart from other options. It has a 24-hour delay timer and 11 preset menus that can be selected with the touchscreen control panel.

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