ABSTRACT

The present disclosure provides a cooking appliance and a multi-stage cooking method using the same. The cooking appliance includes an inner pot (104) and a steamer basket (102) removably disposed in the inner pot (104). A bottom of the steamer basket (102) has a closed bottom surface (1002) facing a heat source. One or more vent holes are provided in an upper portion of a side wall of the steamer basket to allow steam to enter the steamer basket from a top of the ingredients in the steamer basket. The cooking appliance further includes a heat insulating layer (108) disposed between a bottom of ingredients in the steamer basket and the heat source. The heat insulating layer (108) is made of a non-metallic material with thermal conductivity lower than that of the steamer basket (102).

FIG. 1