

CSC011

CROCK·POT
• THE ORIGINAL SLOW COOKER •



Digital Sauté Slow Cooker

INSTRUCTION MANUAL



READ AND KEEP THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused whilst in use or during cooling.
- Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always use the appliance on a stable, secure, dry and level surface.
- This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- Always allow the appliance to cool before cleaning or storing.
- Never immerse the body of the appliance or power cord and plug in water or any other liquid.
- Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- Do not touch the external surfaces of the appliance during use as they may become very hot. Use oven gloves or a cloth when removing the lid. Beware of escaping steam when removing the lid.
- NEVER attempt to heat any food item directly inside the base unit. Always use the removable cooking bowl.
- Some surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the appliance onto a surface that may be damaged by heat. We recommend placing an insulating pad or trivet under the appliance to prevent possible damage to the surface.

FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

WARNING - THIS APPLIANCE MUST BE EARTHED

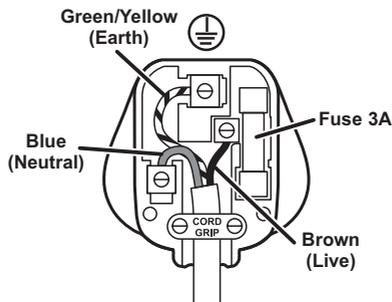
If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

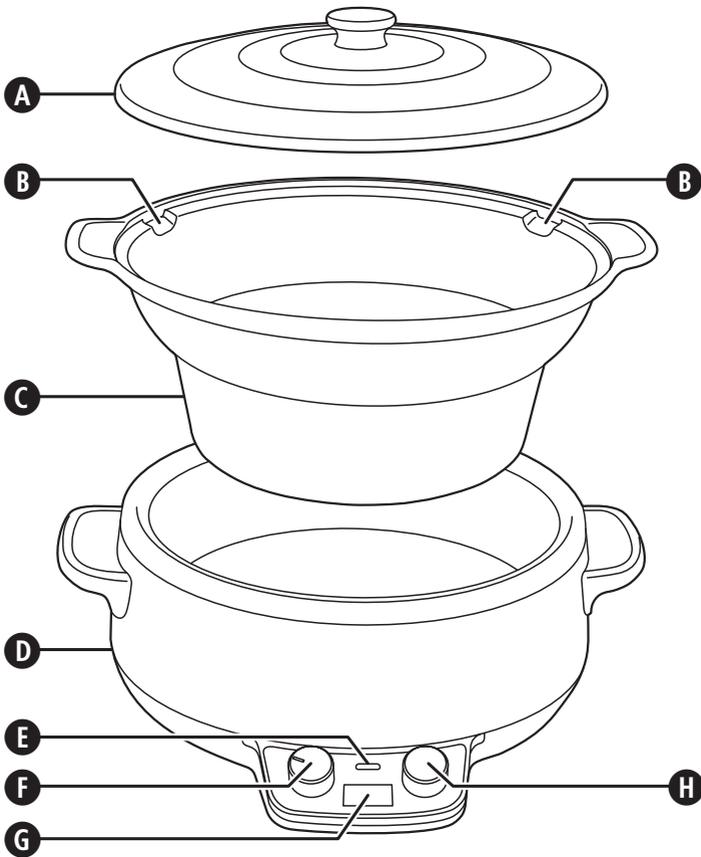
If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

PARTS



- A** Glass lid
- B** Steam vents
- C** Removable cooking bowl
- D** Heating base
- E** Power indicator light
- F** Mode selector
- G** Display
- H** Timer control

PREPARING FOR USE

Before you use your Crock-Pot® sauté slow cooker, remove all packaging and wash the lid and removable cooking bowl with warm soapy water and dry thoroughly.

IMPORTANT NOTES: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing an insulating pad or trivet under your Crock-Pot® sauté slow cooker to prevent possible damage to the surface.

During initial use of this appliance, some slight smoke and/or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.

ASSEMBLY:

1. Place the removable cooking bowl into the heating base. Position the two steam vents so that they are at the back of the unit and so direct any escaping steam away from the front of the unit.
2. Place the lid onto the removable bowl.

REMOVABLE COOKING BOWL

The die-cast removable cooking bowl and glass lid are designed to withstand extreme temperatures and can even be used in your oven. You can also store the cooking bowl in your refrigerator or freezer. The cooking bowl can then be placed directly into the heating base straight from the refrigerator (always allow any frozen foods to fully defrost before cooking). This versatility allows you to prepare foods, slow cook, store leftovers and reheat them using the same cooking bowl. The high-sided design and glass lid prevent foods from spitting and splashing during cooking. Use your cooking bowl for sautéing, frying, browning/sealing, stir-frying etc. It also makes a great cooking pot ideal for cooking large quantities of food.

The removable cooking bowl is not suitable for use on induction hobs.

HOW TO USE YOUR SAUTÉ SLOW COOKER

1. Add your ingredients to the removable cooking bowl and cover with the glass lid.
2. Plug in your Crock-Pot® sauté slow cooker. The power indicator light will flash.
3. Use the mode selector to select **1** (LOW) or **2** (HIGH).
4. Set the cooking time using the timer control. The timer control sets the time in 30 minute increments. Note that if, after setting the timer, you change the cooking mode from 1 to 2 or vice versa the timer will reset itself to **0:00** and you will have to re-enter the time again.
5. After setting the cooking time your Crock-Pot® sauté slow cooker will start to heat up and the timer will count down in 1 minute increments.
6. When the cooking time has ended, your Crock-Pot® sauté slow cooker will switch to keep warm mode. When in keep warm mode the display will show a moving pattern of bars (- - -) which will cycle slowly from the top to the bottom of the display. Your Crock-Pot® sauté slow cooker will remain in keep warm mode until you switch the mode selector to **0** (standby) or unplug the unit. You can switch to the keep warm setting manually at any time by moving the mode selector to the  setting.

USAGE NOTES:

- If there is a power cut during cooking all cooking settings will be lost when the power is restored and the unit will be in a standby state with the power light flashing. If you are unaware how long the power was off the food may be unsafe to eat and we suggest you discard the food.
- Don't overfill the bowl. We recommend not to fill it more than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- To avoid damaging the non-stick surface of the cooking bowl, never use metal utensils.
- Always wear oven mitts when handling the lid or removable cooking bowl.
- Unplug when cooking is done and before cleaning.

CLEANING

Make sure your Crock-Pot® sauté slow cooker is unplugged from the mains supply socket and is fully cooled before cleaning. Never immerse the heating base in water or other liquid.

- Wash the glass lid and removable bowl with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove any food residue.
- The glass lid can be cleaned in a dishwasher. However, we do not recommend cleaning the cooking bowl in a dishwasher because this can reduce the life of the non-stick coating. Washing in a dishwasher can also discolour the underside of the cooking bowl. This can usually be removed by rinsing and in no way compromises the functionality of the bowl.
- Clean the outside of the heating base with a clean, slightly damp cloth and dry. Do not use abrasive cleaners.

HINTS AND TIPS

GENERAL:

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- It might appear that our recipes only have a small quantity of liquid in them but the slow cooking process differs from other cooking methods in that the added liquid in the recipe will almost double during the cooking time. So, if you are adapting a recipe for your slow cooker, please reduce the amount of liquid before cooking.

PASTA AND RICE:

- For best results, use long grain rice unless the recipe states otherwise. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in boiling water until just tender. Add the pasta during the last 30 minutes of cooking time.

BEANS:

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES:

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables into the slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker and benefit from being partially immersed in the cooking liquid.
- Place vegetables near the bottom of the cooking bowl to help cooking.

HERBS AND SPICES:

- Fresh herbs add flavour and colour, but should be added at the end of the cooking cycle as the flavour will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavour power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat beforehand allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the cooking bowl without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the bowl is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cooking times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase the required cooking time.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, aubergine, or finely chopped vegetables. This enables all food to cook at the same rate.

FISH:

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to one hour of cooking.

RECIPES

Our products are sold worldwide so all our recipe measurements are in kilograms, grams, litres and millilitres. Common conversions for smaller quantities are:

15g = 1 tablespoon

5g = 1 teaspoon

2.5g = $\frac{1}{2}$ teaspoon

1g = 1 pinch

Root Vegetable Soup Serves 6–8

300g carrots, peeled and cut into approx. 5cm pieces
300g celeriac, peeled and cut into approx. 5cm pieces
300g leeks, trimmed and washed and cut into approx. 5cm lengths
300g Swede, peeled and cut into approx. 5cm pieces
1 onion, diced
1.5 litres of good quality vegetable stock
2 bay leaves
Seasoning

1. Place all the ingredients into the cooking bowl, fit the lid and cook on setting **1** for 6-7 hours or setting **2** for 4-5 hours.
2. Allow to cool before transferring to a blending jug and blend to the desired consistency. Alternatively transfer to a container suitable for hand blending.
3. Serve piping hot garnished with a swirl of crème fraiche and some snipped chives.

Tuscan Bean Soup Serves 6–8

30ml vegetable oil
2 large onions, roughly diced
4 celery sticks, roughly chopped
3 large carrots, roughly chopped
3 garlic cloves, finely chopped
5 fresh thyme sprigs, leaves picked
4 fresh rosemary sprigs, leaves picked and chopped
5g smoked paprika
2 x 400g tins chopped tomatoes
2 litres good quality vegetable stock
30g tomato purée

1 x 400g tin cannellini beans, drained and rinsed
400g tin flageolet beans, drained and rinsed
400g tin butter beans
100g shredded kale
Salt and pepper
Pesto and crusty bread to serve

1. Add the oil to the removable cooking bowl and heat on your hob.
2. Sauté the onion and celery over a medium heat until softened. Add the carrots, garlic, paprika, thyme and rosemary and continue sautéing for a further 2 minutes.
3. Remove the bowl from the hob and place into the heating base.
4. Add the chopped tomatoes, tomato purée, stock, beans and kale and stir.
5. Fit the lid and cook on setting **1** for 6-7 hours or setting **2** for 4-5 hours. After cooking, season to taste, ladle into bowls and add a spoonful of pesto. Serve with fresh, crusty bread.

Bolognese Sauce Serves 6–8

15ml vegetable oil
800g Minced beef
1 large onion, finely diced
3 garlic cloves, chopped
2 sticks of celery, finely chopped
45g tomato purée
2 x 400g tins of chopped tomatoes
10g dried Oregano
200ml red wine

1. Place the removable cooking bowl onto your hob to heat up.
2. Add the oil and the minced beef and sauté until brown.
3. Remove from the heat and place the removable cooking bowl into the heating base. Stir in the remaining ingredients.
4. Fit the lid and cook on setting **1** for 7-8 hours or setting **2** for 4-5 hours until you have a meltingly tender bolognese sauce. Serve with freshly cooked spaghetti and parmesan shavings.
This sauce can also be used for lasagne/pasta bakes etc.

Sausages in Onion Gravy Serves 6

15ml vegetable oil
12 sausages of your choice
2 red onions, finely sliced
30g plain flour
500ml beef stock
30g chutney (caramelized onion or fig is perfect)
30ml Worcestershire sauce
5g chopped rosemary leaves
10g whole grain mustard

1. Heat the removable cooking bowl on your hob, add the oil and quickly brown the sausages all over. Remove the sausages from the bowl and set aside.
2. Add the onions and rosemary to the bowl and stir fry until soft but not brown. Stir in the flour and cook gently for 1-2 minutes. Gradually stir in the stock.
3. Bring to the boil stirring continuously until the mixture is thickened.
4. Add the chutney, Worcestershire sauce and mustard and stir.
5. Remove the cooking bowl from the hob and place into the heating base. Add the sausages.

6. Fit the lid and cook on setting **1** for 4-5 hours or setting **2** for 3-4 hours.
Serve with creamy mashed potato, carrot and swede.
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Braised Beef in Ale Serves 6–8

800g stewing steak, diced
Flour
Salt and pepper
Vegetable oil
1 large onion, diced
10-12 shallots peeled and left whole
2 large carrots, sliced
500ml ale of your choice
100ml beef stock
400g tinned chopped tomatoes
30g tomato purée
2.5g dried oregano
30ml Worcestershire sauce
15g French mustard
150g chestnut mushrooms, wiped and quartered
1 bay leaf

1. Place some flour into a suitable bowl, season with salt and pepper and toss the beef cubes in the flour to coat them. Set the beef aside.
 2. Add a little vegetable oil to the removable cooking bowl, heat on your hob until hot then sauté the diced onions and shallots.
 3. Add the carrot and celery and stir fry for a couple of minutes until lightly browned. Remove the vegetables with a slotted spoon and set aside.
 4. Seal the beef in the remaining hot oil, adding a little more oil if needed. You may need to seal the beef in batches for best results.
 5. Place the removable cooking bowl into the heating base.
 6. Add the sautéed vegetables, ale, stock, tomatoes, purée, herbs, bay leaf, Worcestershire sauce, mustard and stir well.
 7. Cover and cook on setting **1** for 7-8 hours or setting **2** for 5-6 hours.
 8. After cooking, remove the bay leaf and adjust the seasoning. Thicken the mixture slightly if required.
Delicious served with creamy mashed potato flavoured with a pinch of nutmeg and some steamed green vegetables.
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Quick and Easy Spicy Ribs Serves 6

1.5kg meaty pork ribs
350ml of your favourite, spicy BBQ sauce
5g mustard seeds, lightly crushed
5g coriander seeds, lightly crushed
400ml pork stock made up with 1 stock cube

1. Put the BBQ sauce, pork stock, mustard and coriander seeds into your removable cooking bowl and mix well.
2. Cut the ribs up into portions and place them into the cooking bowl.
3. Fit the lid and cook on setting **2** for 4½ hours.
4. Remove the ribs from the sauce with a slotted spoon and place them into a hot oven (200°C / Gas 6 / 400°F) and bake for 15 minutes until they start to crisp.
Serve with a baked potato topped with homemade coleslaw

Chicken and Smoked Bacon Cacciatore Serves 6–8

15ml vegetable oil

1 large chicken (approx. 1.8kg-2.2kg) jointed into 8 pieces. Alternatively, use chicken pieces.

Flour

Salt and pepper

5g smoked paprika

6 rashers smoked streaky bacon, chopped

1 large onion, sliced

2 cloves of garlic, finely chopped

2 rosemary sprigs, bruised

2 x 400g tins chopped tomatoes

30g tomato purée

30ml balsamic vinegar

500ml chicken stock

15 green or black pitted olives

Small bunch parsley, chopped (optional)

1. In a suitable bowl, mix together two large handfuls of flour, some salt, pepper and the paprika.
 2. Coat the chicken pieces all over with the flour. Shake off any excess flour and set aside.
 3. Heat the removable cooking bowl on your hob. Add the oil.
 4. Brown the chicken pieces in batches until golden brown. Remove the pieces with a slotted spoon and set aside.
 5. Reduce the heat then add the bacon pieces, onions, garlic and rosemary sprigs. Stir fry for a few minutes until the onions begin to soften.
 6. Remove the cooking bowl from your hob and place into the heating base.
 7. Stir in the tomatoes, tomato purée, vinegar, chicken stock and olives. Add the chicken pieces and stir gently so that the chicken pieces get covered in the sauce.
 8. Fit the lid and cook on setting **1** for 6-7 hours or setting **2** for 4-5 hours.
 9. Adjust the seasoning and sprinkle over the chopped parsley.
Serve with sautéed potatoes and steamed green vegetables.
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BBQ Pulled Pork Serves 6–8

15g smoked paprika

5g salt

7.5g freshly ground black pepper

5g cayenne pepper

5g garlic powder or 2 cloves of garlic, finely chopped

2.5g dried thyme

125ml runny honey

60ml red wine vinegar

30 ml olive oil

1 large onion, peeled and cut into quarters

1.8 to 2kg boneless Pork shoulder (halve the pork if it's too big for the bowl).

1. In a medium size mixing bowl, mix together the first six ingredients (all of the spices). Pour in the honey, vinegar and olive oil and mix together to form a paste.
2. Place the onion in the bottom of the removable cooking bowl. Place the pork on top of the onion quarters then pour the honey paste over all sides of the pork.
3. Cover and cook on setting **1** for 8-9 hours or until the meat is tender enough to be easily pulled apart.
4. Remove the pork and shred it using two forks. If you are using the sauce, thicken it slightly with a little cornflour mixed with water.
Delicious served warm on crusty rolls with a handful of crunchy salad leaves, homemade coleslaw and a spoonful of the hot sauce.

Lamb and Sweet Potato Curry Serves 6-8

15ml vegetable oil
700g diced lamb
1 large red onion
2 garlic cloves, finely chopped
5g turmeric
20g Garam Masala
5g dried chilli flakes (or to taste)
30g tomato purée
2 x 400g tins of chopped tomatoes
100ml lamb or vegetable stock
1 large sweet potato, peeled and diced

1. Add the vegetable oil to the removable cooking bowl, heat on your hob until hot then sauté the lamb until browned on all sides.
 2. Add the diced onions, turmeric, Garam Masala and dried chilli flakes. Continue to stir fry for a couple of minutes. This will allow the flavours of the spices to develop. Stir in the garlic.
 3. Remove the bowl from the hob and place into the heating base. Add the remaining ingredients and stir well to combine.
 4. Cook on setting **1** for 7-8 hours or setting **2** for 5-6 hours until the lamb is tender. Thicken slightly if required. Serve with steamed rice and naan bread.
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Mediterranean Braised Lamb Shanks Serves 6

15ml vegetable oil
6 small lamb shanks
1 large red onion, roughly chopped
2 cloves garlic, chopped
400g tin chopped tomatoes
1 large aubergine, roughly chopped
15g roughly chopped fresh Oregano or 10g dried Oregano
250ml red wine
30g tomato purée

1. Add the vegetable oil to the removable cooking bowl, heat on your hob until hot then sauté the lamb shanks until browned on all sides.
 2. Remove the bowl from the hob and place into the heating base. Add the remaining ingredients and stir well to combine.
 3. Cook on setting **1** for 8-9 hours or setting **2** for 5-6 hours.
Delicious served with some spicy roasted root vegetables and buttery cous cous
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Italian Style Vegetable Bake Serves 6

3 cloves of garlic
400g tin chopped tomatoes
30g tomato purée
15g dried oregano
2.5g dried chilli flakes
300g sliced aubergine
2 medium courgettes, sliced
400g jar of roasted peppers
3 beef tomatoes, sliced
Bunch basil, torn (save a few leaves for sprinkling over the finished dish)
1 small baguette, sliced and toasted, rubbed on both sides with 1 clove of garlic.
250g mozzarella, torn

1. Place the chopped garlic, tinned tomatoes, half the oregano, chilli and some seasoning into the removable cooking bowl. Cover with the lid and heat through gently on the hob until hot (this can be done whilst you prepare the rest of the vegetables).
 2. Remove the majority of the tomato sauce from the cooking bowl using a ladle and set it aside.
 3. Using half of the aubergines, courgettes, red peppers, tomatoes, basil and remaining oregano place them into the bottom of the removable cooking bowl to form a layer.
 4. Take half of the bread and mozzarella and place them in a layer on top of the vegetable layer. Pour over half of the reserved tomato sauce.
 5. Repeat steps 3 and 4 with the remaining vegetables, bread and mozzarella. Press the layers down to compress them then cook on setting **1** for 7-8 hours or setting **2** for 5-6 hours.
 6. After cooking has finished, brown under a grill before serving. Serve scattered with torn basil leaves and a green side salad.
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Vegetable and Lentil Bake topped with Potatoes Serves 6 to 8

50g butter
1 large onion, diced
3 carrots, diced
3 sticks of celery, chopped
2 garlic cloves, finely chopped
200g pack chestnut mushrooms, sliced
2 bay leaves
15g dried thyme
500g dried Puy lentils
100ml red wine
1 litre vegetable stock
45g tomato purée

For the topping:

1.5kg potatoes, cooked whole, then sliced
25g butter
50g grated cheddar (optional)

1. Add the butter to the removable cooking bowl and gently stir-fry the onions, carrots, celery and garlic on your hob for about 10 minutes until softened and golden.
 2. Remove the cooking bowl from the hob and place it into the heating base.
 3. Add the purée, mushrooms, herbs and lentils. Pour over the wine and stock and stir well. Fit the lid and cook on setting **1** for 5-6 hours or setting **2** for 3-4 hours.
 4. Remove the lid, place the sliced potatoes in a layer over the lentil mixture, cover with the lid and cook for a further 30 minutes on setting **1** until hot.
 5. Remove the lid, brush the potatoes with the butter and scatter with the grated cheese.
 6. Bake in a medium/hot oven or brown under a hot grill until golden.
To make individual pies, ladle the mixture into suitable oven proof dishes, top with the sliced potatoes, brush with butter and cover with the grated cheese.
Bake in a medium to hot oven until golden and piping hot.
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Nutty Apple Crumble Serves 6 to 8

300g plain flour
100g rolled oats
200g light brown sugar
5g ground cinnamon
2.5g ground nutmeg
Pinch salt
300g butter, cut into cubes
250g chopped walnuts

100g caster sugar, or to taste
40g cornflour
5g ground ginger
5g ground cinnamon
1.6kg cooking apples - peeled, cored and sliced
60ml lemon juice

1. Place the flour, brown sugar, oats, spices and salt into a large mixing bowl. Add the cubed butter and rub with your fingertips until a mixture that looks like crumbs is achieved. Stir in the chopped walnuts and set aside.
 2. Set aside one spoonful of the caster sugar then combine the remaining sugar, cinnamon and nutmeg in a small bowl.
 3. Place the prepared apples into the slow cooker bowl in layers, sprinkling each layer with the sugar and spice mixture.
 4. Mix together the reserved caster sugar, cornflour and lemon juice then pour it over the top layer of apples.
 5. Top with the crumb mixture, fit the lid and cook on setting **1** for 4-5 hours or setting **2** for 3 hours until the apples are tender.
 6. Once the cooking time has finished, partially remove the lid for about 30 minutes to allow the crumble topping to become firm. Serve with vanilla ice cream or hot creamy custard.
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Chocolate Orange Pudding Serves 6 to 8

100g butter, melted, plus a little extra for greasing the dish
225g self-raising flour
150g caster sugar
75g cocoa, sifted
5g baking powder
Zest and juice 1 orange
3 medium eggs
150ml milk
100g orange flavoured milk chocolate broken into pieces

For the sauce

200g light brown soft sugar
25g cocoa

1. Lightly grease the removable cooking bowl with a little butter .
2. Place the flour, caster sugar, cocoa, baking powder, orange zest and a pinch of salt into a mixing bowl and mix together.
3. Whisk the orange juice, eggs, melted butter and milk, then add to the dry ingredients and mix together until smooth. Stir in the chocolate pieces then place the mixture into the removable cooking bowl.
4. Make the sauce by mixing the sugar and cocoa with 280ml of boiling water then pour this over the pudding mixture. Place the removable cooking bowl into the heating base, fit the lid and cook on setting **2** for 2 hours until the mixture has risen and is firm to the touch. Serve with pouring cream or vanilla ice cream.

Creamy Rice Pudding Serves 6–8

150g pudding rice
75g sugar
1.65 litres whole milk
30g butter
2.5g nutmeg

1. Grease the removable cooking bowl with a little of the butter.
 2. Add all the ingredients and stir them together.
 3. Fit the lid and cook on setting **1** for 4-5 hours or setting **2** for 3 hours.
Delicious served with some fresh berries or fruit compote
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Mulled Wine Serves 6

2 bottles red wine
2 cinnamon sticks (plus cinammon sticks as required to garnish)
4 star anise
6 cloves
2 large oranges, sliced
2 lemons, sliced
100g soft brown sugar

1. Place all of the ingredients into the removable cooking bowl, fit the lid and cook on setting **1** for 2-3 hours.
 2. To serve, pour the mulled wine into heatproof glasses. Garnish with cinnamon sticks.
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Triple Hot Chocolate Serves 6

50g sugar
30g unsweetened cocoa powder
1 litre whole milk
2.5ml vanilla extract
300ml cream
100g milk chocolate, chopped
100g white chocolate, chopped
To serve, whipped cream, chocolate shavings, mini marshmallows

1. Combine the sugar, cocoa and 200ml of the milk into a small bowl. Whisk until smooth.
2. Pour the mixture into the removable cooking bowl. Add the remaining milk and the vanilla.
3. Fit the lid and cook on setting **1** for 2 hours.
4. Add the chopped chocolate and stir until the chocolate has melted.
5. Pour in the cream, replace the lid and cook for a further 30 minutes until hot.
6. Serve in coffee cups topped with whipped cream, marshmallows and chocolate shavings.

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆

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