

# décor microsafe rice cooker and vegetable steamer

2.75 litre





#### Decor Microsafe® rice cooker and vegetable steamer

We all know that rice can be tricky to cook. At Decor we wanted to enable you to cook perfect rice everytime. The rice cooker is specially designed for safe and convenient use in the microwave. It has safe-hold handles and a scratch resistant lid. Included is a graduated measuring cup for easy and precise measuring and a rice paddle for loosening and serving the rice.

You can also use your rice cooker to steam vegetables, or as a storer. Tellfresh® tags can be used to note contents, date stored, use-by date or reheating instructions.

There are no big pots to worry about so cleaning up afterwards is quick and easy.

#### Cooks all kinds of rice and all kinds of vegetables.



white long grain

brown

short aborio

# For recipes visit www.decor.com.au

#### Microsafe® Storers

Thank you for purchasing a Decor Microsafe® storer. Our Microsafe® storers are specially designed for safe and convenient use in the microwave. Use these storers for quick microwave cooking and reheating. Decor's distinctive circle pattern on the lid has the added benefit of being scratch resistant.

Our safe-hold handles stay cool allowing you to remove the storer from the microwave safely.

The storers are designed to stack on top of each other in the microwave with the steam vent open.

Reusable clip on Tellfresh® Tags (sold separately) can be used with most storers. When storing food, clip on a tag to note the contents, use by date, date stored or date frozen.





Our products are perfect for storing cooked foods in the fridge or freezer to reheat in the microwave.

#### To use

Before microwaving apply lid on the storer to prevent food splatters. Click the red steam release vent open to release steam during cooking. After removing the storer from the microwave, leave the vent open while the food is hot. For storage, close the vent.

To steam food add water to the base of the storer. The water level and time should be adjusted depending on food type. Monitor and check the water level and top up as required.

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# Makes up to 4 serves

Just follow these simple steps.

# 1. Measure rice and put in cooker

Use the graduated cup included with the cooker, to measure 2 cups of raw rice to make 4 serves.

# 2. Cover with boiling water

Pour 4 cups of boiling water over the top of the rice and stir.

# 3. Microwave – without lid

Microwave on high for 17 minutes **without the lid**. Remove from the microwave.

# 4. Replace lid and rest

After removing from the microwave put the lid on with the red vent open. Let the rice rest for 5 minutes. Remove the lid and loosen rice grains with the rice paddle, beginning at the outer edge of the rice cooker and working towards the centre. Serve.





Note: Some rice packets recommend rinsing the rice first. This is optional. It makes the final result a little more sticky.

## Mushroom Risotto

Preparation time 12 minutes. Cooking time 21 minutes. Resting time 5 minutes

250 grams mushrooms, cut into thin slices
30 grams butter
2 tablespoons water
Salt and pepper (if required)
2 cloves finely chopped garlic
1 cup risotto rice (usually called Arborio rice)
½ cup white wine
2 cups hot vegetable stock
additional ½ cup hot vegetable stock
1 teaspoon fresh thyme leaves
¼ cup orated parmesan cheese

Put mushrooms, butter, water, salt, pepper and garlic in cooker. Stir. Microwave on high for 4 minutes (without lid). Take out about half the mushrooms and reserve for later. Add rice and wine to cooker. Stir so rice is coated. Microwave on high for 3 minutes. Add hot vegetable stock with thyme leaves. Microwave on high for 12 minutes. Add reserved half of mushrooms and additional stock. Microwave for a further 2 minutes. Add cheese. Put lid on with red vent open. Let rest for 5 minutes.

Serve with more grated cheese in a bowl at the table.





# Steamed broccoli or cauliflower

250 grams broccoli / cauliflower ½ cup boiling water

Cut broccoli / cauliflower into flowerets and peel stalks. Place in cooker. Pour boiling water over the top. Put lid on with red vent open. Microwave on high for 4 minutes or until tender but slightly crisp. Remove from microwave. Let rest for 1 minute. Season to taste.

Note: Timing can vary slightly according to the size you cut the broccoli / cauliflower.

#### Also available in the Decor Microsafe® Range



For your convenience Decor round and oblong storers come in a range of 5 different sizes for quick cooking, reheating, storing and freezing food.

Our Microsafe<sup>®</sup> range also includes a range of specialty products. These include the Microsafe<sup>®</sup> segmented plate (for pre-preparing meals or lunch on-the-go), soup mug and noodle jug, and plate cover (for safe and splatter-free reheating).





Tested and recommended by Beverley Sutherland Smith

Beverley Sutherland Smith Noted food teacher and author of 27 best-selling cookbooks. www.beverleysutherlandsmith.com.au

### More recipes

Other simple, tasty recipes created by Beverley Sutherland Smith for cooking in the microwave with the Microsafe range of storers are available on our website: www.decor.com.au

### **Check your microwave**

Instructions in this leaflet are based on using a 1000-watt microwave. Actual cooking times will depend on the power of your microwave. Do your own experiments to get the best results.



#### Care guidelines for pasta and rice cooker

Before use, remove the labels and wash the storer by hand or in the dishwasher. Do not use abrasive materials when hand washing. The steam release vent on the storer can be easily removed from the lid for cleaning.

Freezing causes a storer to become temporarily stiff, making it difficult to remove the lid. Once removed from the freezer, we recommend that you allow it to rest at room temperature for a few minutes, or run warm water over it for a few seconds. The lid will then be easy to remove. Please note that microwaving foods such as tomatoes, carrots, broccoli or curries may mark or stain the storer but will not affect its usability. Applying a paste of baking soda and water and then rinsing thoroughly can help to reduce discolouration.

#### Do not use Decor Microsafe® products

In conventional ovens
 On hot plates
 For popping corn

#### WARNING

Overheating of foods high in oil, fats or sugar may cause the product to melt. Heating of any such substances must be carefully monitored (e.g. checked every 30 seconds) and such substances should not be further heated once melted.

# IF THIS PRODUCT MELTS WITH HOT CONTENTS, THERE MAY BE A RISK OF BURN INJURY.

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