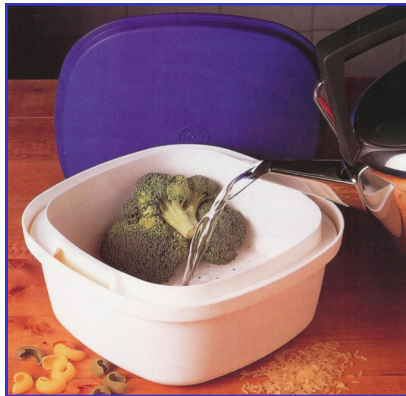


THE INCREDIBLE INSULATED MULTI SERVER



The original design of the
Multi Server



The new Insulated Multi Server
now also Microwave Reheatable

TO COOK PERFECT RICE

1. Fill The outer bowl 3/4 with water and pour into a saucepan , add a pinch of salt and bring to the boil.
2. Add 250ml Long Grain white rice and stir to separate the grains.
3. Bring back to the boil and cook gently for 5 minutes.
4. Place the Insulated Multi Server Colander in the base and turn the rice and boiling water into colander.
5. Cover and leave undisturbed for 20 minutes.
6. Lift the colander to drain the rice and pour away the starch filled water.
7. Add 250mls hot water to the bowl, replace the colander of rice and cover to keep hot for serving.

Alternatively, to use the Insulated Multi Server to cook rice without first pre boiling place the rice in the colander cover with boiling water, cover and leave for 20minutes then repeat the process for another 20minutes.

TO COOK PASTA

1. Measure and place the quantity of desired pasta in the Insulated Multi Server Colander, place in the bowl and fill completely with boiling water.
2. Add 5mls oil, stir to distribute. Cover and leave undisturbed for 8 minutes more or less depending on the type and quantity of pasta involved.
3. Drain and serve *al dente*.

TO POACH FISH

1. Place the fish (fillet or small whole such as trout etc. so long as it fits flat) in the Colander of the Insulated Multi Server and place in the base.
2. Carefully pour boiling water down the side of the bowl (between colander and bowl so as not to damage the delicate flesh of the fish).
3. Cover and leave undisturbed for 20 minutes.
4. Drain and lift the fish, using the Soft Grip Spatula, to serve or place an inverted plate small enough to fit inside the colander and turn over.
5. Pour away the cooking water and rinse the Tupperware and your kitchen will never know you have cooked fish.

TO DEFROST MEAT ETC.

All solid produce such as meat, fish, bread etc. can be defrosted at room temperature in the Insulated Multi Server

Remove all packaging or remove from Tupperware Freezer container and place in the Colander in the base. Cover and leave for the day!

Any liquid that has collected in the bowl, under the colander, should be discarded before cooking.

FOR CRUNCHY VEGETABLES

Cauliflower -

1. Break cauliflower into florettes and boil in salted water for 5 minutes.
2. Turn both vegetables and water into the Colander placed in the bowl, cover and leave for 20 minutes.
3. Drain and pour away the cooking water to prevent smells OR if you have not used salt reserve the water for gravy.

Broccoli, Leeks —

1. As these vegetables are more delicate with a higher water content, add the vegetables to boiling salted water and bring back to the boil.
2. Turn vegetables and water immediately into the colander in the base.
3. Cover and leave for 10-15 minutes.

TO MELT CHOCOLATE

1. Break bar of chocolate into small pieces and place in Tupperware bowl (such as Salad bowl) that will fit in the colander.
2. Pour boiling water down between the colander and base until it comes 2/3rds up the side of the bowl.
3. Leave for 10 minutes, remove bowl, stir and use immediately.

BLANCHING is the process used to seal in the goodness in fruit and vegetables prior to home freezing.

1. Prepare the produce and put into a pan of boiling water for 1-2 minutes.
2. Remove, drain, place in Colander and plunge into base containing freezing water, remove, drain, dry and freeze immediately.

MIXING BOWL— the base can be used as an additional Mixing Bowl if needed.

PUNCH BOWL— any remaining fruit can be lifted out in the colander and added back after the base has been refilled with the liquid punch.

YOGHOURT MAKER—ideal for making home made yoghurt

POACHED EGGS—it is not necessary to have water continuously boiling under an egg to poach it. Simply place the colander in the base and fill with boiling water, carefully! place the eggs in the water cover and leave to cook (time to taste), drain and serve.

SALAD—can be served in the Insulated Multi Server as the cover will keep the bugs out and some ice under the colander will keep it cold and fresh. Any liquid expelled by the salad will collect under the colander in the bowl instead of making your leaves soggy.

PRESERVING—to reduce the liquid in green tomatoes, before using to make chutney, layer them in the Insulated Multi Server and cover each layer with salt and leave overnight. This process draws the water out and leaves it in the base below!

STEAMING HOT FLANNELS—impress your guests after dinner with flannels kept hot in the Insulated Multi Server. Place Boiling hot squeezed flannels in the colander and pour boiling water in the bowl so that it does not come through the colander.

ICE BUCKET—holds a large quantity of ice cubes; any melting ice can be poured from the base into a jug for party use.

HOT CHINESE—if you regularly get Chinese Takeaway after the first serving fill the base with around 3/4ltre boiling water and place

IF YOU HAVE USED IT FOR ANYTHING ELSE PLEASE LET THE OFFICE KNOW