

décor[®]

micr●safe[®]

pasta cooker

Cold water to cooked pasta in minutes



Australian Made



BPA FREE



Cold water to cooked pasta in minutes

4 easy steps

1. measure



2. microwave - without lid



3. drain



4. serve



Refer overleaf for full instructions

Decor Microsafe® pasta cooker

When time is short but you're in the mood for a good meal, now you can cook delicious pasta in minutes – just as you like it.

The pasta cooker is specially designed for safe and convenient use in the microwave. It has safe-hold handles and a lid with draining slots. A pasta measure with water level indicator is included, together with a pasta server.

There's no need to pre-boil the water, which saves time and means there are no big pots of boiling water to worry about. Cleaning up afterwards is so quick and easy.

Cooks all kinds of pasta

You can cook all kinds of pasta, including spaghetti, fettuccine, tagliatelle, fusilli, pappardelle, linguine, penne, farfalle, rigatoni, orecchietti, macaroni, gnocchi, tortellini and ravioli.

When cooked, just add your favourite sauce, stir and serve.



penne



fusilli



ravioli

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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pasta cooker

Makes up to 4 serves

Just follow these simple steps.

1. Measure pasta and put in cooker

With long pasta like spaghetti and fettuccini, use the pasta measure to calculate the serve. The small hole measures one serve, the large hole measures two. For short pasta, follow the serving directions on the packet. As a general rule, 1 cup of short pasta makes one serve. Spread the pasta evenly in the cooker.



2. Cover with cold water to indicated level

Clip the pasta measure in the cooker and pour in water to the level indicated for one or more serves. Use only cold water. Make sure all the pasta is well covered with water. Add a pinch of salt for taste if you wish.

Note: Fresh or soft pasta may require a little oil or butter in the water to avoid sticking. **Gluten free pasta requires you to pre-boil the water before microwaving.**



3. Microwave – without lid

Remove the pasta measure. Put the cooker in the microwave **without the lid**. Check the suggested cooking time on the packet (usually ten minutes for dried spaghetti) and add a couple of minutes. After cooking, test for taste. If still too firm for your liking, cook for another minute or two.



Remove the pasta cooker from the microwave by carefully holding both safe-hold handles. The handles stay cool while the pasta is cooking and are easy to grip. Always carry the cooker by these handles, using both hands.

The timing will vary according to the type of pasta, the power of the microwave and the desired texture (al dente or well cooked). Once you've worked it out, you'll cook pasta just the way you like it – every time. It is recommended that you do not stir the pasta during the cooking process.

4. Replace lid and lightly drain water

The lid has slots for draining the pasta after cooking. Place the lid on the cooker, grip the lid and handles firmly and drain lightly into the sink. Leave a small amount of water in the cooker to keep the pasta moist and make it easier to stir in the sauce. The lifting tabs on the lid stay cool so it can be safely removed after draining.



5. Stir sauce into pasta and serve

Use the pasta server to loosen and separate the pasta. Stir in the sauce to your desired taste. Pesto and some simple sauces can be spooned in immediately while thicker or chunkier sauces will require heating first. Season and add cheese to taste and serve.



Spaghetti Bolognese

Décor Cook®
cheese grater and storer



Beverley's Bolognese Sauce

Serves 4. Preparation time 15 minutes.

Cooking time 40 minutes.

Best made in a heavy-based pot

2 tablespoons olive oil

1 strip of bacon, cut into small pieces

1 carrot, finely diced

1 stalk celery, finely diced

1 onion, finely chopped

2 large cloves garlic, finely chopped

500 grams minced beef

1 ½ cups chicken or vegetable stock

½ cup tomato paste

Salt and pepper to taste

Heat the oil in a heavy-based pot. Add the bacon, carrot, celery, onion and garlic and cook until wilted. Add the meat. Brown while stirring to break up the clumps. Mix in the stock and bring to a boil. Add the tomato paste, stir well and cover the pot. Cook over low heat about 30 minutes, remove the lid and cook for another 10 minutes until you have a thick, rich sauce. Sprinkle with salt and pepper to taste.

Store in a microsafe® container and keep refrigerated for later use. Conversley make double the amount and use your microsafe® container to freeze.

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® range also includes a range of specialty products. These include the Microsafe® 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

A stylized, cursive signature of the name 'Beverley' in white ink.

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 storerers 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.



**microwave
reheat**



**stackable
reheating**



**safe hold
handles**



**freezer
safe**



**dishwasher
safe**



food safe



recycleable



**australian
made**

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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