

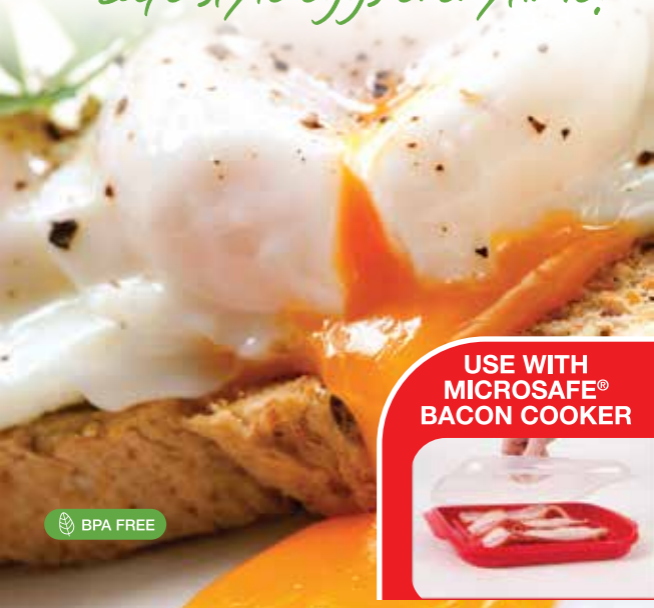
**décor**<sup>®</sup>



microsafe<sup>®</sup>

steam egg poacher

*café style eggs everytime!*



**USE WITH  
MICROSAFE<sup>®</sup>  
BACON COOKER**



**BPA FREE**

## Decor Microsafe® Steam Egg Poacher

With the Microsafe® Steam Egg Poacher you can now make perfectly poached eggs in your microwave in minutes! From eggs on toast, to burgers, Caesar salad and delicious pastas, enjoy eggs cooked just to your liking every time with ease.

The Microsafe® Steam Egg Poacher features a unique water bath design that gently poaches the eggs and prevents them from over cooking or drying out. It also features safe hold handles and steam release vents for safe and convenient use in the microwave.

The Microsafe® Steam Egg Poacher is dishwasher safe so cleaning up is quick and easy.

Use with the Decor Microsafe® Bacon Cooker to make delicious crispy bacon meals in minutes that your friends and family will love.

### \* Cooking Guidelines

The timing will vary according to the power of the microwave, size and temperature of egg and desired result of egg. Cooking times do not vary for 1 or 4 eggs, insert only the number of cups required.

	<b>COOK</b>	<b>REST</b>
<b>RUNNY</b>	<b>1 min 20 seconds FULL POWER</b>	<b>1 minute</b>
<b>HARD</b>	<b>1 min 50 seconds FULL POWER</b>	<b>1 minute</b>

**COOKING GUIDELINES AND RECIPES ARE BASED ON A 1000W MICROWAVE OVEN**

**MAKES 1 TO 4 EGGS IN MINUTES**

## Follow these simple steps to make 1 to 4 café style eggs in minutes

1



Pour boiling water from the kettle into poacher base up to fill line. Place egg tray into poacher base.

2



Lightly spray each egg cup with oil then crack one egg into each cup. Place egg cups in tray. Carefully add boiling water on top of each egg up to the fill line.

3



Cover egg poacher with lid and carefully place in microwave for 1 min 20 seconds.

**\* For first time use see cooking guidelines**

Carefully remove egg poacher from microwave and allow to rest for 1 minute with the lid on.

Carefully remove each cup from the tray and drain any excess water before serving eggs. Enjoy!

**WARNING** Container and its contents may become very hot. Take extra care when draining hot water.

## Eggs Benedict

**Serves:** 4

**Preparation time:** 8 minutes

**Cooking time:** 5 minutes

4 middle bacon rashers  
4 eggs  
4 English muffins, split  
1 avocado, thinly sliced  
20g baby spinach  
4 Tbsp hollandaise sauce



### Step 1

Cook the bacon for 2 minutes using the Microsafe® Bacon Cooker. Remove from microwave and set aside with lid on to stay warm.

### Step 2

Poach the eggs for 1 minute 20 seconds using the Microsafe® Steam Egg Poacher. Remove eggs from microwave and rest with lid on for 1 minute. Whilst the eggs are resting, toast the English muffins.

### Step 3

Drain poached eggs. Top toasted English muffins with avocado, spinach, bacon and a poached egg. Drizzle with warm hollandaise sauce.



safe hold  
handles



microwave  
safe



dishwasher  
safe



food safe

## Club Sandwich

**Serves:** 4

**Preparation time:** 8 minutes

**Cooking time:** 4 minutes

4 middle bacon rashers

4 eggs

8 slices bread

1 avocado

4 Tbsp aioli

2 tomatoes, sliced

4 butter lettuce leaves



RECIPE

### Step 1

Cook the bacon for 2 minutes using the Microsafe® Bacon Cooker. Remove from microwave and set aside with lid on to stay warm.

### Step 2

Poach the eggs for 1 minute 20 seconds using the Microsafe® Steam Egg Poacher. Remove eggs from microwave and rest with lid on for 1 minute. Whilst the eggs are resting, toast bread.

### Step 3

Drain poached eggs. Combine the avocado and aioli in a bowl. Spread mixture over 4 slices of bread. Top with tomato, lettuce, bacon and a poached egg. Top with remaining slices of bread.



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