

**mico**  
microwave cookware

# Delicious food made conveniently

MICO Toastie recipe e-book



**morphy richards**  
smart ideas for your home

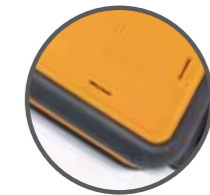


**morphy richards®**

**Our MICO cookware features include:**



**Dishwasher Safe**



**Cool Touch**



**Non-Stick**

### **MICO Toastie**

**Tasty, crispy toasties**

Simply place a buttered sandwich within the hot plates of the **MICO Toastie** and microwave for **5 minutes (flipping midway)**.

### **MICO Potato**

**Delicious baked potatoes**

Simply pop pricked potatoes into the inner pod of the **MICO Potato** and microwave for **8 minutes with the lid off** and **10 minutes with the lid on**.

### **MICO Egg**

**Perfectly cooked eggs**

Simply crack eggs into the inner pods of the **MICO Egg** (with water if poaching or oil if frying) and microwave for **2 minutes and 30 seconds**.



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[www.morphyrichards.com.au](http://www.morphyrichards.com.au)

## 9 recipes for your MICO Toastie

### Make more than just tasty, crispy toasties

Cream Cheese and Lemon Butter Waffles

Sweet Raisin Bread Cheese Toastie

Croissant French Toast

Strawberry Brioche with Mixed Berries

Rye Toastie with Tuna Salad

Cheesy Baked Beans in Square Wrap

Raspberry and Cream Cheese Jaffle

Banana Choc Triangles

Peanut Butter Doughnut Stack

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# Cream Cheese and Lemon Butter Waffles

## Ingredients:

- 2 Belgian waffles
- 1 tablespoon cream cheese
- 2 tablespoons lemon butter (store-bought)
- Icing sugar, to serve
- Vanilla ice cream, to serve

## Method:

Spread cream cheese and lemon butter on one waffle; place the other waffle on top to create a sandwich.

Place into the MICO Toastie and clip the top and bottom together; microwave for 5 minutes\* (flipping halfway), or until waffles are golden brown.

Remove waffles from grill plates and cut into quarters.

Dust waffles with icing sugar and serve with vanilla ice cream.

1

Serve

5

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.



## Sweet Raisin Bread Cheese Toastie

### Ingredients:

2 slices thick-cut raisin toast  
Butter  
1 tablespoon honey  
1 tablespoon cream cheese  
1/2 banana, sliced  
Cinnamon sugar, to taste  
Fresh strawberries, to serve  
Extra honey, to serve

### Method:

Butter one slice of raisin toast and place buttered side down onto the bottom plate of the MICO Toastie.

Spread honey and cream cheese onto the slice; add banana and dust with cinnamon sugar.

Butter the other slice of raisin toast and place on top, buttered side up.

Clip the top and bottom of the MICO Toastie together; microwave for 5 minutes\* (flipping halfway), or until toastie is golden brown.

Remove toastie from grill plates and serve with strawberries and extra honey.

1

Serve

5

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.

# Croissant French Toast

## Ingredients:

- 2 small croissants
- Chocolate hazelnut spread
- 1 egg
- 1/4 cup milk
- 1/4 teaspoon vanilla essence
- Fresh berries (of your choice), to serve
- Maple syrup, to serve (optional)

## Method:

- Cut croissants horizontally (but not to cut all the way through) and spread with chocolate hazelnut spread.
- Add egg, milk and vanilla essence to a bowl; whisk to combine.
- Soak one croissant in the egg mixture; place into the MICO Toastie and clip the top and bottom together.
- Microwave for 5 minutes\* (flipping halfway), or until golden brown.
- Remove croissant from grill plates and repeat with the other croissant.
- Serve with berries and maple syrup.

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.

2  
Serves

5  
Minutes





## Strawberry Brioche with Mixed Berries

### Ingredients:

- 4 slices thick-cut brioche
- Butter
- 1 tablespoon strawberry jam
- 1 egg
- 1/4 cup milk
- 1/4 teaspoon vanilla essence
- Fresh mixed berries, to serve
- Maple syrup, to serve (optional)

### Method:

Spread two slices of brioche with butter and jam; place another slice on top to create two sandwiches.

Add egg, milk and vanilla essence to a bowl; whisk to combine.

Soak one brioche in the egg mixture; place into the MICO Toastie and clip the top and bottom together.

Microwave for 5 minutes\* (flipping halfway), or until golden brown.

Remove brioche from grill plates and repeat with the other brioche.

Serve with berries and maple syrup.

2 Serves

5 Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.





## Rye Toastie with Tuna Salad

### Ingredients:

- 95g can tuna in olive oil, drained
- 4 capers, chopped
- 1 baby gherkin, chopped
- 2 teaspoons chives, chopped
- 3 teaspoons mayonnaise
- 2 slices thick-cut rye bread
- Butter
- 1 slice cheddar cheese
- Chargrilled capsicum (store-bought)
- Rocket leaves, to serve (optional)

### Method:

Add tuna, capers, gherkin, chives and mayonnaise to a bowl; mix well.

Butter one slice of rye and place buttered side down onto the bottom plate of the MICO Toastie.

Add cheese, capsicum and tuna salad onto the slice.

Butter the other slice of rye and place on top, buttered side up.

Clip the top and bottom of the MICO Toastie together; microwave for 7 minutes\* (flipping halfway), or until toastie is golden brown.

Remove toastie from grill plates and serve with rocket.

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.

1

Serve

7

Minutes





## Cheesy Baked Beans in Square Wrap

### Ingredients:

- 25cm/10" soft wrap
- 1 slice cheddar cheese
- 1/3 cup baked beans

### Method:

Lay wrap in the centre of the bottom plate of the MICO Toastie, leaving excess wrap to overhang.

Place cheese and baked beans on top; fold excess pastry over, making a parcel to enclose the filling.

Clip the top and bottom of the MICO Toastie together; microwave for 5 minutes\* (flipping halfway), or until wrap is golden brown.

1

Serve

5

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.



## Raspberry and Cream Cheese Jaffle

### Ingredients:

1 sheet frozen puff pastry, thawed  
2 tablespoons cream cheese  
1/3 cup frozen raspberries, thawed  
1 teaspoon sugar  
Water  
Cooking spray oil (of your choice)  
Icing sugar, to serve

### Method:

Cut pastry into quarters; divide cream cheese between two quarters and spread leaving a 2cm border around the edge of the pastry.

Add raspberries on top and sprinkle with sugar.

Brush the edges of each quarter with water and place the other two quarters on top; press the pastry edges together to seal and enclose the filling.

Spray the grill plates of the MICO Toastie with cooking oil; place the jaffle into the MICO Toastie.

Clip the top and bottom of the MICO Toastie together; microwave for 7 minutes\* (flipping halfway), or until jaffle is puffed and golden brown.

Remove jaffle from grill plates and repeat with the other jaffle.

Serve with a dusting of icing sugar.

2

Serves

7

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.



## Banana Choc Triangles

### Ingredients:

- 1 sheet frozen puff pastry, thawed
- 1 banana, sliced
- 1 tablespoon chocolate chips
- Water
- Cooking spray oil (of your choice)
- Icing sugar, to serve

### Method:

Cut pastry into quarters; divide the banana between two quarters, leaving a 2cm border around the edge of the pastry.

Add chocolate chips on top.

Brush the edges of each quarter with water and place the other two quarters on top; press the pastry edges together to seal and enclose the filling.

Spray the grill plates of the MICO Toastie with cooking oil; place the pastry into the MICO Toastie.

Clip the top and bottom of the MICO Toastie together; microwave for 7 minutes\* (flipping halfway), or until pastry is puffed and golden brown.

Remove pastry from grill plates and cut diagonally into two triangles; repeat with the other pastry.

Serve with a dusting of icing sugar.

2

Serves

7

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.





# Peanut Butter Doughnut Stack

## Ingredients:

- 2 cinnamon sugar doughnuts
- 1 tablespoon crunchy peanut butter
- 1 tablespoon maple syrup
- Vanilla ice cream, to serve (optional)
- Roasted flaked almonds, to serve (optional)
- Maple syrup, to serve

## Method:

Cut doughnuts in half horizontally; divide peanut butter between the two halves and spread.

Place the other two halves on top and brush with maple syrup.

Place one doughnut stack into one side of the MICO Toastie; place the other doughnut stack on the opposite side.

Clip the top and bottom of the MICO Toastie together; microwave for 4 minutes\* (flipping halfway), or until doughnut stacks are golden brown.

Remove doughnut stacks from grill plates.

Serve with a scoop of ice cream, a drizzle of maple syrup and sprinkle with almonds.

2

Serves

4

Minutes

\*Based on a 1000W microwave. Cooking times may vary depending on microwave wattage.

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