

morphy richards®

smart ideas for your home

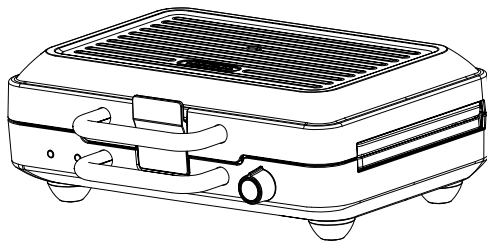
MultiPress

INSTRUCTION MANUAL

Model: MREMP4WT & MREMP4TNM

Read these instructions carefully before
using this appliance for the first time.

STORE THESE INSTRUCTIONS CAREFULLY



For product hints and tips plus more join us at

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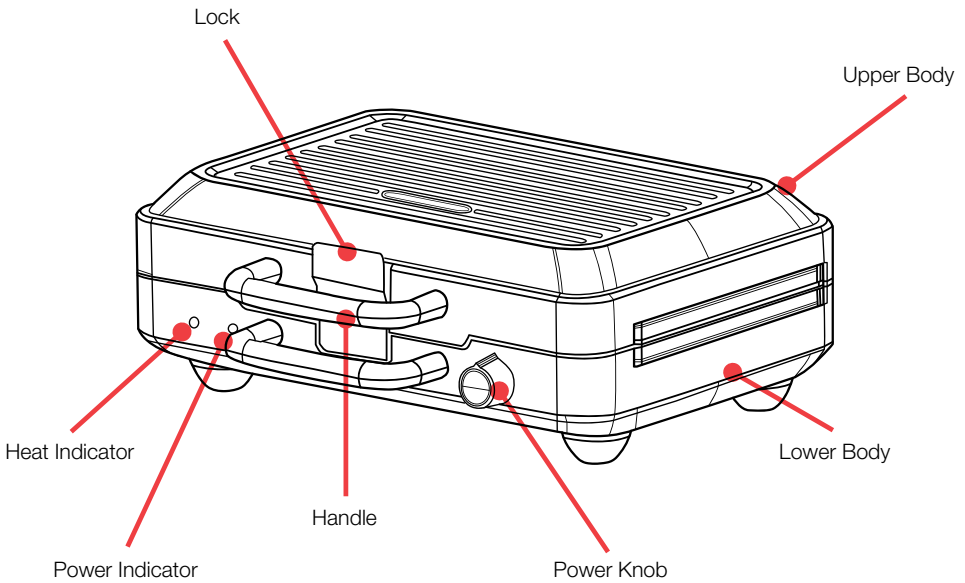


instagram.com/morphyrichardsau

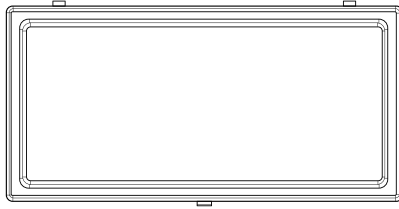
SPECIFICATIONS

Model:	MREMP4WT	MREMP4TNM
Colour:	White	Titanium
Rated Voltage:	220-240V~50-60Hz	
Rated Power:	900W	
Maximum Temperature:	220°C	
External Dimensions (L x W x H):	284 x 257 x 107mm	
Net Weight:	4.87kg	

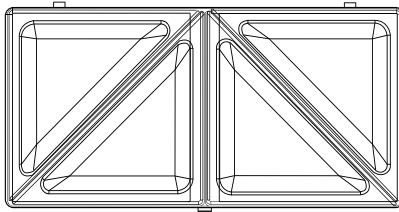
NAMES OF PARTS AND ACCESSORIES



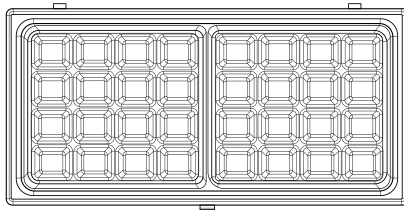
NAMES OF PARTS AND ACCESSORIES



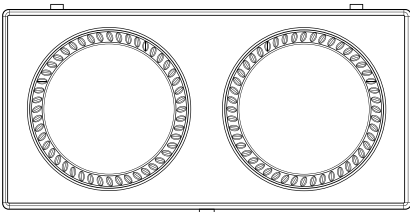
Flat Grill Plates x 2



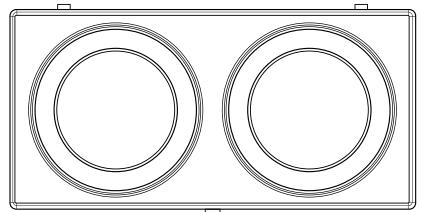
Jaffle Plates x 2



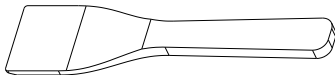
Waffle Plates x 2



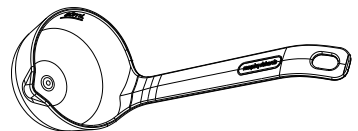
Top Pie Plate



Bottom Pie Plate



Wooden Spatula



Waffle Ladle

IMPORTANT SAFETY INSTRUCTIONS



CAUTION: HOT SURFACE

PLEASE BE AWARE OF HOT SURFACES

HANDLE WITH CARE

WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- **WARNING:** Misuse of appliance could cause personal injury.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- **CAUTION:** In order to avoid a hazard due to inadvertant resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly

switched on and off by the utility.

- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Location

- Do not use outdoors or near water, for indoor use only.
- Always use the appliance on a secure, dry level surface.

Mains cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cable run across an open space e.g. between a low socket and table.
- This appliance has been incorporated with a grounded plug. Please ensure the wall outlet is well earthed.

Personal safety

- Do not touch hot surfaces. Use handle or knobs only.
- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.

- **WARNING:** Extreme caution must be used when moving the appliance when containing hot food, water, or other hot liquids.
- Unplug from the wall outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- The outer surface may get hot when the appliance is operating.

Other safety considerations

- Do not use any of the appliance parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not leave the machine unattended.
- Never insert oversized food or metal foil or metal utensils into the appliance.

Treating scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

Electrical requirements

- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C.
- **WARNING:** This appliance must be earthed.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

BEFORE FIRST USE

Before using this product for the first time, please:

- Wash the plates in warm soapy water and dry before use.
- Ensure any plate placed in the unit is fitted correctly.

USING THE MULTIPRESS

Pre-Heat

- Plug the power cord into the wall outlet and switch on. Turn the power knob to **ON**, the **POWER** and **HEAT** indicator will both illuminate.
- When the unit reaches the pre-heat temperature (approx. 5 minutes), the **HEAT** light goes off and the unit is ready to cook. Please use the handles to open, as the outer surface will get hot.

Cooking

- Carefully put the food on the cooking plates, as the plates will be **HOT**. Depending on which grill plate is being used, the cooking time may vary from 5 to 20 minutes. Refer to the recipe ideas in this manual.
- The **HEAT** indicator light will turn off when the temperature reaches its maximum but will continue to cook.
- Check if the food is cooked to your preference.
- When the food is cooked, turn the power knob to **OFF** and remove the food carefully with a plastic or wooden utensil.
- **WARNING:** The temperature of the cooking plates and outer surface may still be **HOT**, please leave to cool before replacing the plates, moving or cleaning the appliance.

Replacing Cooking Plates

- Ensure the unit is switched **OFF** and the appliance and plates have cooled completely. Press and hold the release spring buttons and remove the plates carefully.
- When adding a new plate, guide the two metal plate lugs into the two top cover holes and two base holes of the appliance.

CLEANING

WARNING: Not Dishwasher safe

- Unplug from outlet when not in use and before cleaning. Always allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Wash the cooking plates in warm soapy water after use. Dry with a soft cloth.
- Do not submerge the base in water.
- Do not use metal scouring pads or abrasive cleaners.
- No parts are dishwasher safe.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824

RECIPES

The recipes in this book have been designed and tested by Morphy Richards for use specifically with your MultiPress.

The cooking times for the following recipes are a guide and will be affected by the size and freshness of the ingredients used.

Always ensure food is thoroughly cooked before serving.

Recipes are designed to serve 4 people. If you are reducing the portion sizes, please adjust the ingredients and cooking times as appropriate.

For more inspirational recipes for your MultiPress,
visit our website

www.morphyrichards.com.au

Antipasto Panini

Serves 4. Prep 10 minutes. Cook 6-8 minutes

Ingredients

- 1 loaf of Turkish bread, cut into four pieces, each piece sliced open
- 8 pieces of prepared marinated capsicum
- 8 slices of prepared marinated eggplant
- Jar of sundried tomato
- small bag of baby spinach
- 1 small red onion, sliced thinly
- 1 small block of Feta cheese
- 150g-200g shredded cheese

Method

1. Insert the flat grill plates into the MultiPress and pre-heat the appliance.
2. Start with some shredded cheese on the base of the Turkish slice, and layer the capsicum, onion, sundried tomato, baby spinach leaves, eggplant slices on top of the shredded cheese.
3. Finish with a crumble of Feta cheese, as much or as little as you would like, and a bit more of the shredded cheese, if desired. Close the bread. Repeat with remaining slices of Turkish bread.
4. When the MultiPress is ready, place two of the Panini onto the hot flat grill plate, close the lid and cook for 6-8 minutes, until the cheese is melted and Turkish bread is crispy. Repeat for the remaining two Panini.

Grilled Stuffed Field Mushrooms

Serves 4. Prep 15 minutes. Cook 2-4 minutes

Ingredients

- 4 large field mushrooms
- 3 spring onions, thinly sliced
- ¼ red capsicum, finely chopped
- 1 tbsp freshly chopped Thyme
- 1 tbsp freshly chopped Parsley
- 1 garlic clove, crushed
- 1 tsp for each mushroom of one of the following: bacon, salami or ham, chopped
- 80g shredded cheese
- 2 tbsp softened butter
- Salt and pepper to taste

Method

1. Insert the flat grill plates into the MultiPress and pre-heat the appliance.
2. Using a teaspoon, scrape out the stem and gills from the mushrooms, and chop up finely and place in a bowl. To this bowl add diced capsicum, spring onion, fresh herbs, crushed garlic, butter, cheese and meat, if using, mix well together.
3. Place a little of the mixture into each mushroom, flattening the top.
4. When the MultiPress is ready, place two of the mushrooms onto the hot plate, close the lid and cook for between 2-4 minutes depending on the thickness of the mushrooms. Repeat for the remaining mushrooms.

Variation: instead of butter use some cream cheese. Other cheese options would be Feta, Blue cheese, Camembert or Brie.

RECIPES - FLAT GRILL PLATE

Lamb, Rosemary and Haloumi Burgers

Serves 4. Prep 10 minutes. Cook 10 minutes

Ingredients

- 500g lamb mince
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried rosemary
- 1 tbsp tomato paste
- 1 egg, beaten
- Salt and pepper to taste
- 4 burger buns
- 4 slices of Haloumi, patted dry
- Softened butter for the rolls
- Salad leaves of choice

Method

1. Insert the flat grill plates into the MultiPress and pre-heat the appliance.
2. In a bowl, mix together the mince, tomato paste, herbs and spices, and the egg. Form four patties, flattening slightly. Set aside.
3. When the MultiPress is ready, place two patties onto the plates and close the lid. Cook for 6-7 minutes. Repeat with the remaining two patties. Set aside and cover in foil to keep warm.
4. Wipe the grill plates and cook the haloumi, 2 pieces at a time for 2-3 minutes, depending on thickness.
5. Serve on a buttered bun with salad greens.

Sizzle Steak Philly Sandwich

Serves 4. Prep 10 minutes. Cook 15-20 minutes

Ingredients

- 1 pack of 6 small sizzle steaks
- Sourdough bread, sliced into 8 thick slices
- 1 small brown onion, sliced
- ½ to 1/3 green capsicum, in slices
- 3 tbsp softened cream cheese
- Salt and pepper to taste
- 4 slices of cheddar cheese (optional)

Method

1. Insert the flat grill plates into the MultiPress and pre-heat the appliance.
2. Butter both sides of each slice of bread.
3. When the MultiPress is ready, lightly toast each piece of bread in the press, 3-4 minutes and set aside.
4. While the bread is toasting, in a fry pan, fry the onion and capsicum together until the onion is just soft and cooked. Once cooked, place in a bowl with the cream cheese and mix together.
5. When ready, cook the sizzle steak, 2-3 pieces at a time for approximately 2-3 minutes until just cooked. Once the steak is cooked, cut into slices and mix through the cream cheese mixture and lay on a piece of toasted sourdough, add a cheese slice, if using, and place another piece of bread on top and put back on the grill plate, close the lid and cook for 1-2 minutes. Repeat with remaining toasted sourdough and steak filling.

RECIPES - JAFFLE PLATE

Three Cheese Jaffles

Serves 4. Prep 10 minutes. Cook 6 minutes

Ingredients

- 8 slices of bread
- 250g cheese blend (mozzarella, tasty, parmesan)
- 1 heaped tsp Dijon mustard
- 1 heaped tsp mayonnaise

Method

1. Insert the jaffle plates into the MultiPress and pre-heat the appliance.
2. Butter one side of each slice of bread.
3. In a large mixing bowl, add the cheese blend, mayonnaise, mustard, and mix well.
4. On the non-buttered side, spread a $\frac{1}{4}$ of the cheese mixture and top with another slice of bread, repeat with the remaining bread. More cheese can be added, if desired. Repeat with the other slices of bread.
5. When the MultiPress is ready, place two sandwiches buttered side down on the jaffle plate, close the lid and cook for 6 minutes or until golden crust on the outside and melted inside.

Baked Beans, Ham and Cheese Jaffles

Serves 4. Prep 15 minutes. Cook 6-7 minutes

Ingredients

- 200g baked beans, drained
- 200g shredded cheese
- 2-3 slices of chopped ham, cooked bacon or salami

Method

1. Insert the jaffle plates into the MultiPress and pre-heat the appliance.
 2. Butter one side of each slice of bread.
 3. In a bowl, mix the drained baked beans, cheese and ham.
 4. On the non-buttered side of the bread, spread $\frac{1}{4}$ of the mixture and place the other slice of bread on top. Repeat with remaining bread and mixture.
 5. When the MultiPress is ready, place the jaffles buttered side down on to the plate, close the lid and cook for 6-7 minutes until crispy on the outside and melted on the inside.
-

Loaded Tuna Melt Jaffles

Serves 4. Prep 15 minutes. Cook 5-7 minutes

Ingredients

- 425g tinned tuna, drained well
- Small can corn kernels, rinsed and drained well
- ¼ red capsicum, finely diced
- 2-3 spring onions, finely sliced
- 1 tbsp chopped fresh parsley
- 2 tbsp mayonnaise
- Salt and pepper to taste
- 8 slices of cheese of choice

Method

1. Insert the jaffle plates into the MultiPress and pre-heat the appliance.
2. Butter one side of each slice of bread.
3. In a bowl, mix together the tuna, corn, capsicum, parsley, spring onion, mayonnaise, salt and pepper.
4. Place 1 slice of cheese on the non-buttered side of bread, top the cheese with some of the tuna mixture, another slice of cheese and then a slice of bread. Repeat to make another three jaffles.
5. Place two of the jaffles in the MultiPress, buttered side down, close the lid and cook for 5-7 minutes, depending on how well done you like your jaffle.

Banana and Nutella Jaffles

Serves 4. Prep 5 minutes. Cook 6-7 minutes

Ingredients

- 8 slices of bread of choice
- Softened butter for each slice of bread
- 2-3 bananas, depending on size
- Small jar of Nutella

Method

1. Insert the Jaffle plates into the MultiPress and pre-heat the appliance.
2. Butter each slice of bread on one side only. On the un-buttered side, spread some Nutella and top with slices of banana. Place the other piece of bread on top, buttered side out.
3. When the MultiPress is ready, place two jaffles onto the plates and close the lid. Cook for 6-7 minutes until melted inside and crispy on the outside. Repeat with the remaining two jaffles.

RECIPES - WAFFLE PLATE

Sweet Waffles

Serves 4. Prep 20 minutes. Cook 20 minutes

Ingredients

- 1 cup self-raising flour
- 2 tbsp icing sugar mixture, plus extra, to dust
- 1 tsp ground cinnamon (optional)
- 1 cup milk
- 1 egg, lightly whisked
- 40g butter, melted
- Double cream, to serve
- Chocolate fudge sauce, to serve
- Toasted flaked almonds, to serve

Method

1. Combine the flour, sugar and cinnamon (if using) in a large bowl. Make a well in centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
2. Insert the Waffle plates into the MultiPress and pre-heat the appliance.
3. To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles. Top hot waffles with cream, fudge sauce and almonds. Serve dusted with extra icing sugar.

Savoury Waffles

Serves 4. Prep 20 minutes. Cook 20 minutes

Ingredients

- 1 cup self-raising flour
- ½ tsp salt
- 1 cup milk
- 1 egg, lightly whisked
- 50g butter, melted
- Guacamole, to serve
- Cherry tomatoes, to serve
- Grated tasty cheese, to serve
- Parsley, to garnish

Method

1. Place the flour and salt in a large bowl. Make a well in centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
2. Insert the Waffle plates into the MultiPress and pre-heat the appliance.
3. To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles. Top hot waffles with guacamole, tomatoes and cheese. Garnish with parsley to serve.

RECIPES - WAFFLE PLATE

Gluten Free Waffles

Serves 4. Prep 20 minutes. Cook 20 minutes

Ingredients

- 1 cup gluten free self-raising flour
- 2 tbsp pure icing sugar, plus extra, to dust
- 1 cup milk
- 1 egg, lightly whisked
- 50g butter, melted
- Double cream, to serve
- Honey, to serve
- 1 lemon, cut into quarters, plus zest, to serve
- 1 lime, cut into quarters, plus zest, to serve
- Edible flowers, to decorate (optional)

Method

1. Combine the flour and sugar in a large bowl. Make a well in centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
2. Insert the Waffle plates into the MultiPress and pre-heat the appliance.
3. To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles. Top hot waffles with cream, and honey. Sprinkle with zests. Dust with extra icing sugar. Serve with lemon and lime wedges. Decorate with flowers (if using).

Vegan Friendly Waffles

Serves 4. Prep 20 minutes. Cook 20 minutes

Ingredients

- 1 cup self-raising flour
- 2 tbsp icing sugar, plus extra, to dust
- 1 tsp baking powder
- 1 1/4 cups almond milk
- 50g plant-based butter, melted
- Plant-based coconut yoghurt, to serve
- Chopped pistachios, to serve
- Pure maple syrup, to serve
- Shredded coconut, to serve

Method

1. Combine the flour, sugar and baking powder in a large bowl. Make a well in centre. Whisk the milk and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
2. Insert the Waffle plates into the MultiPress and pre-heat the appliance.
3. To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles. Top hot waffles with yoghurt, pistachios, maple syrup and coconut.

Classic Meat Pies

Serves 4. Prep 30 minutes. Cook 20 minutes

Ingredients

- 1 tbsp olive oil
- 400g beef mince
- 1 clove garlic, crushed
- 2 tbsp barbecue sauce
- 2 tbsp Worcestershire sauce
- 2 tbsp tomato paste
- ¼ cup roast beef flavoured gravy powder
- ¼ cup hot water
- 4 sheets frozen shortcrust pastry, thawed
- 2 sheets frozen puff pastry, thawed
- Black sesame seeds, to sprinkle
- Tomato chutney, to serve

Method

1. Heat oil in a large frying pan over medium heat. Add mince and garlic. Cook, stirring to break up lumps, for 5 minutes or until browned. Add the sauces and paste. Sprinkle over the gravy powder. Add water. Cook, stirring, for 3 minutes or until mixture thickens. Remove from heat.
2. Insert the Pie plates into the MultiPress and pre-heat the appliance.
3. Using a 14cm round pastry cutter, cut 4 discs of shortcrust pastry sheets for bases. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets for lids.
4. To cook 2 pies at a time, line Pie Plate bases each with a 14cm disc of shortcrust pastry. Spoon filling into each pastry case. Top with a puff pastry disc. Sprinkle top with sesame seeds. Close Lid. Cook for 6 minutes or until golden brown and cooked. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve pies with chutney.

Mustard Chicken & Mushroom Pies

Serves 4. Prep 30 minutes. Cook 20 minutes

Ingredients

- 1 tbsp olive oil
- 200g Swiss brown mushrooms, chopped
- 1 clove garlic, crushed
- 2 tbsp Worcestershire sauce
- ¼ cup cream
- 1 1/3 cups shredded cooked chicken
- 2 tbsp cornflour
- 2 tbsp water
- 1 tbsp chopped thyme leaves
- 4 sheets frozen shortcrust pastry, thawed
- 2 sheets frozen puff pastry, thawed
- Fennel seeds, to sprinkle

Method

1. Heat oil in a large frying pan over medium heat. Add mushrooms and garlic. Cook, stirring, for 3 minutes or until browned. Add the sauce, cream and chicken. Blend cornflour with water in a small jug until smooth. Add to chicken mixture. Cook, stirring, for 2 minutes or until mixture is very thick. Stir in thyme. Season. Remove from heat.
2. Insert the Pie plates into the MultiPress and pre-heat the appliance.
3. Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets.
4. Line Pie Plate bases with a disc of shortcrust pastry. Spoon chicken filling into each pastry case. Top with a puff pastry disc. Sprinkle top with seeds, close Lid. Cook for 6 minutes or until golden brown. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve.

Creamy Pumpkin & Broccoli Pies

Serves 4. Prep 30 minutes. Cook 20 minutes

Ingredients

- 250g diced butternut pumpkin
- 150g broccoli, cut into very small florets
- ¼ cup cream
- 1 tbsp Dijon mustard
- 2 tbsp cornflour
- 2 tbsp water
- 2 tsp finely shredded sage leaves
- ¼ cup grated parmesan
- 4 sheets frozen gluten-free shortcrust pastry, thawed
- 2 sheets frozen gluten-free puff pastry, thawed
- To make this recipe vegan-friendly, use plant based cream, plant-based cheese and vegan pastry.

Method

1. Place pumpkin with 2 tbsp of water in a microwave-safe bowl. Microwave on HIGH (100%) for 4 minutes or until tender. Place broccoli in a heatproof bowl. Cover with boiling water. Stand for 3 minutes or until bright green. Drain. Add to pumpkin.
2. Place cream and mustard in a large frying pan. Heat over medium heat. Add pumpkin and broccoli. Blend cornflour with water in a small jug until smooth. Add cornflour mixture to vegetable mixture. Cook, stirring, for 2 minutes or until very thick. Stir in sage and cheese. Season. Remove from heat.
3. Insert the Pie plates into the MultiPress and pre-heat the appliance.
4. Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets. Using a small sharp knife, cut leaf shapes from leftover puff pastry to decorate tops of pies.
5. Line Pie Plate bases with a disc of shortcrust pastry. Spoon pumpkin filling into each pastry case. Top with a puff pastry disc. Decorate with pastry leaves. Close Lid. Cook for 6 minutes or until golden brown. Repeat with remaining ingredients to make 2 more pies.

Spiced Pear & Cherry Pies with Maple Cream

Serves 4. Prep 20 minutes. Cook 15 minutes

Ingredients

- 675g jar pears in natural juice, drained well, chopped
- 1/3 cup pitted morello cherries, drained well, chopped
- 1 tsp ground cardamom powder
- Few drops almond essence
- 2 tbsp cornflour
- 2 tbsp almond meal
- 4 sheets frozen shortcrust pastry, thawed
- Pure maple syrup, to drizzle
- Double cream, to serve

Method

1. Combine the pear, cherries, cardamom and essence in a large bowl. Sprinkle over the cornflour and almond meal. Toss to combine.
2. Insert the Pie plates into the MultiPress and pre-heat the appliance.
3. Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a small sharp knife, cut leftover shortcrust pastry into 32 x 5mm wide x 12cm long strips.
4. Spoon apple filling into each pastry lined case. Top each with 8 strips of pastry to create a lattice effect. Close Lid. Cook for 6 minutes or until golden brown. Repeat with remaining ingredients. Drizzle with maple syrup. Serve with cream.

NOTES



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene/> and/or <http://epsa.org.au/>

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