

crockpôt®



2.4L Slow Cooker

Instruction manual

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.

⚠ Parts of the appliance are liable to get hot during use.

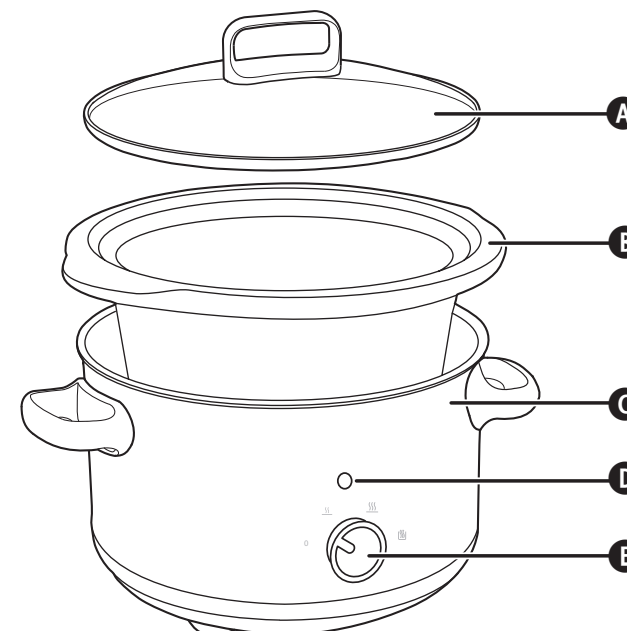
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.

- ⚠ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused whilst in use or during cooling.
- ⚠ Use oven gloves or a cloth and beware of escaping steam when removing the lid.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse the heating base, power cord or plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ NEVER attempt to heat any food item directly inside the base unit. Always use the removable cooking bowl.
- ⚠ Some surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the appliance onto a surface that may be damaged by heat. We recommend placing an insulating pad or trivet under the appliance to prevent possible damage to the surface.
- ⚠ The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.

PARTS

- A Lid
- B Removable stoneware cooking bowl
- C Heating base
- D Temperature indicator
- E Temperature control



PREPARING FOR USE

Before you use your Crockpot® slow cooker, remove all packaging components and wash the lid and cooking bowl with warm soapy water and dry thoroughly. Never immerse the heating base, power cord or plug in water or any other liquid.

IMPORTANT NOTES: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit or cooking bowl on a heat sensitive surface. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

Please use caution when placing your stoneware on a ceramic or smooth glass-top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

During initial use of this appliance, some slight smoke or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.

HOW TO USE YOUR SLOW COOKER

- Place the cooking bowl into the heating base, add your ingredients to the cooking bowl and cover with the lid.
- Plug in your slow cooker and select the high (⬆) or low (⬇) cooking temperature using the temperature selector.
Note: The warm setting (⬆) is ONLY for keeping food warm that has already been cooked. DO NOT cook on the warm setting. We do not recommend using the warm setting for more than 4 hours.
- When cooking has finished, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES

- If desired, you can manually switch to the warm setting (⬆) when your recipe has finished cooking.
- To avoid over or under-cooking, always fill the cooking bowl $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to the recommended cooking times.
- Do not overfill the cooking bowl. To prevent spillover, do not fill higher than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven gloves when handling the lid or cooking bowl. Beware of escaping steam when removing the lid.
- Unplug when cooking has finished and before cleaning.
- The removable cooking bowl is ovenproof and microwave safe. Do not use the cooking bowl on a gas or electric hob or under a grill. Refer to the chart below.

PART	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	HOB SAFE
Lid	Yes	No	No	No
Cooking bowl	Yes	Yes	Yes*	No

* Refer to your Microwave manual for operation with stoneware.

COOKING HINTS AND TIPS

- Trim fats and wipe meats well to remove residue. Brown in a frying pan or grill pan and drain well. Season with salt and pepper. Place the meat in the cooking bowl on top of vegetables.
- For pot roasts and stews, pour liquid over the meat. Use no more liquid than specified in the recipe. More juices are retained in meat and vegetables during slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near sides or the bottom of the cooking bowl. In a slow cooker, meats generally cook faster than most vegetables.
- Use whole leaf herbs and spices for the best and fullest flavour from the slow cooking method. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the cooking bowl at least half full, to conform with recommended times. Small quantities can be prepared, but cooking times may be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. For example, substituting a can of soup for a can of tomatoes or 1 cup of beef or chicken stock for 1 cup of wine.
- Beans must be softened completely before combining with sugar and/or acidic foods (Note: Sugar and acid have a hardening effect on beans and will prevent softening).

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt your own and other recipes for your slow cooker. Many of the normal preparatory steps are unnecessary when using your slow cooker. In most cases all ingredients can go into your slow cooker at once and cook all day. General:

- Allow sufficient cooking time.
- Always cook with the lid on.
- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.

RECIPE TIME	COOK ON LOW (⬇)	COOK ON HIGH (⬆)
15 - 30 minutes	4 - 6 hours	1½ - 2 hours
30 - 45 minutes	6 - 10 hours	3 - 4 hours
50 minutes - 3 hours	8 - 10 hours	4 - 6 hours

PASTA AND RICE:

- For best results, use long grain rice unless the recipe states otherwise. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, add the pasta to the slow cooker during the last 30–60 minutes of cook time.

BEANS:

- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES:

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables into the slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker and benefit from being partially immersed in the cooking liquid.
- Place vegetables near the sides or bottom of the cooking bowl to help cooking.

MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS:

- Some recipes call for large amounts of water/stock. Add the soup ingredients to the slow cooker first then add water/stock only to cover. If a thinner soup is desired, add more liquid when serving.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat beforehand allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the cooking bowl without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the cooking bowl is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as brisket or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans, or light vegetables such as mushrooms, diced onion, aubergine, or finely minced vegetables. This enables all food to cook at the same rate.

FISH:

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to one hour of cooking.

LIQUID:

- It might appear that slow cooker recipes only have a small quantity of liquid in them but the slow cooking process differs from other cooking methods in that the added liquid in the recipe will almost double during the cooking time. If you are adapting a recipe for your slow cooker from a conventional recipe, please reduce the amount of liquid before cooking.

RECIPES

Simple pot roast beef Serves 2

- 800g–1 kg piece of beef brisket
 - 1 small onion, quartered
 - 1 medium leek, cut into rounds
 - 1 medium carrot, cut in half lengthways then into 4 cm chunks
 - 200ml beef stock
 - 1 bay leaf
 - 2 sprigs of thyme
 - Salt and pepper
1. Add the vegetables to the removable cooking bowl and push these to the sides of the bowl. Place the beef in the middle.
 2. Pour over the beef stock. Add the bay leaf, thyme and a touch of salt and pepper.
 3. Cover and cook on Low for 6–7 hours or High for 5–6 hours, until the meat is tender and the vegetables are cooked through. After cooking remove the bay leaf.
 4. The meat juices will make delicious gravy. If thicker gravy is preferred, mix a little cold water with some cornflour, pour into the meat juices and stir well.

Serve the beef in thick slices with mashed potato and buttered Savoy cabbage.

Beef bourguignon Serves 2

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| <ul style="list-style-type: none">• 450g braising steak, cut into 3cm cubes• 30g flour (approx.)• 1 tbsp vegetable oil• 2 rashers of bacon, diced• 1 small onion, sliced• 2 cloves garlic, finely chopped• 100g fresh mushrooms, sliced• 8 shallots, peeled and left whole | <ul style="list-style-type: none">• 150ml beef stock• 20ml red wine• 1 tbsp (heaped) tomato purée• 1½ sprigs fresh thyme, stemmed• 1 bay leaf• Salt and pepper• Chopped parsley (optional) |
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1. Add the flour and some salt and pepper to a medium-sized bowl and mix well. Toss the beef cubes in the flour to coat them.
 2. Heat the vegetable oil in a frying pan and seal the beef until brown on all sides. You may need to do this in batches for best results.
 3. Add the beef to the removable cooking bowl and place into the heating base. Add the remaining ingredients.
 4. Cover and cook on Low for 6–7 hours or High for 5–6 hours, or until the meat is tender. After cooking, remove the bay leaf. Thicken with a little cornflour and water if required and season.

Add some chopped parsley before serving.

Beef curry Serves 2

For extra flavour, try marinating the beef, curry powder, ground coriander, garlic and ginger overnight.

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| <ul style="list-style-type: none">• 450g beef brisket, cut into 2.5cm pieces• 2 tbsp vegetable oil• ½ tbsp plain flour• 1 medium onion, diced• 1 large clove garlic, peeled and finely chopped• ½ red pepper, diced• 3cm piece of fresh ginger, peeled and finely chopped• 1 red chilli pepper finely chopped (or to taste) | <ul style="list-style-type: none">• 1 tbsp mild or medium curry powder• ½ tsp ground coriander• ½ tsp turmeric• 1 tbsp tomato purée• 200g coconut milk (freeze any remaining)• 1 small bunch coriander, chopped (to garnish)• Salt and pepper |
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1. Heat a frying pan over a medium heat. Add 1 tbsp vegetable oil, and sauté the beef until brown. Stir in the curry powder, ground coriander and turmeric and continue cooking for a few minutes, stirring continuously to prevent burning.
2. Place the removable cooking bowl into the heating base and add the beef and spice mixture.
3. Wipe out the frying pan with some kitchen paper. Add 1 tbsp vegetable oil to the pan and sauté the onion, red pepper, chilli, ginger and garlic until softened.
4. Stir in the flour and tomato purée, stir well and add the coconut milk.
5. Pour the contents of the frying pan into the cooking bowl. Season and stir well.
6. Cover and cook on Low for 5–6 hours or High for 4–5 hours.

Stir in the chopped coriander, and delicious served with basmati rice.

Chilli con carne Serves 2

Although cooking and browning the mince and onions beforehand enhances the flavour and appearance of the dish, it is not necessary if you are short of preparation time.

- 250g minced beef
- ½ tbsp vegetable oil
- 1 medium onion, finely chopped
- 1 garlic clove, finely chopped
- ½ red pepper, chopped
- 1 tbsp tomato purée
- 100ml beef stock
- 400g tin chopped tomatoes
- 215g tin red kidney beans, drained and rinsed
- 1 diced red chilli pepper or 1 tsp hot chilli powder (according to taste)
- 1 tsp ground cumin
- Salt and pepper
- Chopped coriander (to garnish)

To serve:

Guacamole, salsa, soured cream, grated cheese, tortilla chips and pickled jalapeños.

1. Heat the vegetable oil in a small frying pan and fry the minced beef and onion for 7–10 minutes, or until beginning to brown, stirring to break up any lumps.
2. Add the chilli pepper or chilli powder, garlic, and cumin and cook a further 2 minutes.
3. Place the removable cooking bowl into the heating base and add the beef mixture.
4. Stir in the tomato purée, beef stock, tomatoes and kidney beans.
5. Cover and cook on Low for 4–5 hours or High for 3–4 hours. When cooked, adjust the seasoning.

Serve with guacamole, salsa, soured cream, grated cheese, tortilla chips and pickled jalapeños. Alternatively, serve with steamed rice.

Asian sticky lamb Serves 2

- 800g–1kg half leg of lamb (this will need to fit into your cooking bowl)
- ½ tbsp vegetable oil

Sauce ingredients:

- 3cm piece of ginger, peeled and finely chopped
- 1 clove of garlic, finely chopped
- ½–1 red chilli pepper, finely chopped (or to your preference of heat)
- 1 star anise
- 1 lemon grass stalk, bashed
- 100ml sweet chilli sauce
- 50ml rice wine vinegar
- 75ml dark soy sauce
- 1 tsp sesame oil

To serve:

Shredded spring onions, toasted sesame seeds, rice noodles or fried rice, steamed Asian greens.

1. Mix all the sauce ingredients together in a bowl and set aside.
2. Heat a frying pan until hot and add the vegetable oil. Place the lamb carefully into the frying pan and sauté on all sides until golden.
3. Place the removable cooking bowl into the heating base and add the lamb. Pour over the sauce, cover and cook on Low for 6–7 hours or High for 5–6 hours until tender.
4. When the lamb has finished cooking, carefully remove from the bowl and set aside to keep warm (if you like your lamb brown and crispy, place on a baking sheet and cook in a hot oven for 10 minutes).
5. Remove the star anise and lemon grass from the sauce, adjust the seasoning, and thicken if required with a little cornflour mixed with water.

Serve the lamb on a warmed plate with 2 forks for shredding, a separate jug of the sauce and some of the serving suggestions.

Mediterranean braised lamb shanks Serves 2

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| • 2 medium-sized lamb shanks (300–400g each) | • 300ml lamb stock |
| • 1 tbsp vegetable oil | • 1 tbsp balsamic vinegar |
| • 1 small red onion, quartered | • 230g tin chopped tomatoes |
| • 1 medium carrot, peeled and diced | • 1 tbsp tomato purée |
| • 1 clove of garlic, finely chopped | • 1 large sprig rosemary, bruised |
| • 1 tbsp flour | • ½ tsp dried oregano |
| • 100ml red wine | |

1. Heat a large frying pan over a medium heat until hot. Add the vegetable oil and sauté the lamb until browned on all sides.
2. Place the removable cooking bowl into the heating base and add the lamb shanks.
3. Add the onion and carrot to the frying pan and sauté for about 5 minutes until softened. Stir in the garlic and oregano and cook for a further minute. Add the flour and mix well.
4. Pour in the red wine, lamb stock and balsamic vinegar and allow to bubble and reduce. Stir in the tomatoes and tomato purée.
5. Pour the mixture over the lamb in the cooking bowl. Add the rosemary sprig and some seasoning.
6. Cover and cook on Low for 6–7 hours or High for 5–6 hours.

Delicious served with some spicy roasted root vegetables and buttery couscous.

Lamb and feta meatballs Serves 2–3

Meatball ingredients:

- 500g minced lamb
- 1 tbsp vegetable oil
- 1 egg yolk
- 35g breadcrumbs
- 50g crumbled feta cheese (plus extra for garnish)
- 2 small cloves of garlic, finely chopped
- 1 tbsp chopped parsley (plus extra for garnish)
- Zest of ½ lemon
- ½ tsp sumac
- Salt and pepper

Sauce ingredients:

- 1 medium onion, diced
- 1 clove of garlic, chopped
- 25ml red wine
- ½ tsp dried oregano
- Pinch dried red chilli flakes
- 1 bay leaf
- 1 tbsp tomato purée
- 400g tin chopped tomatoes
- 100ml water or stock
- Salt and pepper

1. Add all the meatball ingredients (except the vegetable oil) to a large bowl. Mix together well using your hands and shape into small balls, allow 3–4 meatballs per serving.
2. Heat a frying pan over a medium heat, add the vegetable oil and brown the meatballs all over. Remove using a slotted spoon.
3. Place the removable cooking bowl into the heating base. Add all the sauce ingredients and stir well.
4. Spoon the meatballs into the cooking bowl, nestling them into the sauce. Cover and cook on Low for 4–5 hours or High for 3–4 hours. When cooked, remove the bay leaf.

Serve piping hot with some freshly cooked pasta, a dust of chopped parsley and some extra crumbled feta.

Quick and easy BBQ ribs Serves 2

- 600g–700g pork ribs, cut into 2-rib portions
- 350ml of your favourite spicy BBQ sauce

1. Place the removable cooking bowl into the heating base and add the rib portions.
2. Pour over the BBQ sauce. Add a little water to the empty bottle to rinse out any remaining sauce and add to the bowl also.
3. Cover and cook on Low for 6–7 hours or High for 4–5 hours.
4. For crispy textured ribs: remove the ribs from the sauce with a slotted spoon and place them into a hot oven (220°C / Gas 7 / 425°F) and bake for 5–10 minutes until they start to crisp.

Chipotle pulled pork Serves 2

- 800g–1kg piece of pork shoulder, outer fat removed
- 1 tbsp chipotle chilli paste
- 1 tbsp Worcestershire sauce
- 1 tbsp runny honey
- 50ml water

To serve:

Warmed tortillas, guacamole, salsa and jalapeños.

1. Grease the removable cooking bowl with a little butter and place into the heating base. Add the pork.
2. Mix together the chipotle paste, Worcestershire sauce, honey and water in a separate bowl or jug. Pour over the pork.
3. Cover and cook on Low for 6–7 hours or High for 5–6 hours, or until the meat is tender enough to be easily pulled apart.
4. Remove any fat from the pork and shred it using two forks.

Serve on the warmed tortillas, with a spoonful of the guacamole, salsa and some jalapeños.

Cola baked ham Serves 2

- 1 piece of gammon, weighing about 750g–1 kg
- 1 bay leaf
- 1 star anise
- 1 litre cola (not sugar-free)

Glaze:

- 30ml maple syrup
 - 1 tsp wholegrain mustard
 - 1 tbsp soy sauce
1. Rinse and dry the gammon, no need to pre-soak overnight.
 2. Place the removable cooking bowl into the heating base, and add the gammon.
 3. Pour over the cola until the liquid comes to $\frac{3}{4}$ of the way up the cooking bowl. Add the bay leaf and star anise.
 4. Cover and cook on Low for 6–7 hours or High for 5–6 hours.
 5. Remove the gammon carefully from the bowl, you may find it easier to tip away some of the liquid first.
 6. Preheat your oven (200°C / Gas mark 6 / 400°F).
 7. Remove the top layer of rind or fat from the gammon. Score a criss-cross pattern over the remaining fat and place the gammon onto an ovenproof baking sheet.
 8. Mix together the glaze ingredients and spoon over the gammon.
 9. Bake in the hot oven for about 10 minutes. Allow to cool slightly before serving.

Duck ragu Serves 2

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| • 2 duck legs, skin on and bone in | • 100ml chicken stock |
| • 1 tbsp olive oil | • 200g pappardelle pasta |
| • 1 red onion, thinly sliced | • $\frac{1}{2}$ tsp cinnamon (optional and to taste) |
| • 1 stick of celery, finely chopped | • 1 bay leaf |
| • 1 large clove of garlic, finely chopped | • 1 sprig of rosemary, leaves picked and chopped |
| • 400g tin chopped tomatoes | • Pinch of sugar |
| • 1 tbsp (heaped) tomato purée | • Parmesan, to serve |
| • 100ml red wine | • Handful of basil leaves, to serve |
1. Heat the vegetable oil in a frying pan, add the duck legs and brown all over for about 5 minutes.
 2. Remove from the pan and set aside. Pat the duck gently with some clean kitchen paper to remove any excess oil.
 3. Place the removable cooking bowl into the heating base and add the duck legs.
 4. Add the onion and celery to the frying pan. Fry on a medium heat for 5 minutes, then add the garlic and cinnamon and stir well.
 5. Add the wine to the frying pan and allow to bubble and reduce. Stir in the tomatoes, tomato purée, sugar, stock, bay leaf, rosemary, and seasoning.
 6. Pour the sauce over the duck, cover and cook on Low for 5–6 hours or High for 4–5 hours.
 7. When cooked, carefully remove the duck legs. Discard the bones and fat and shred with two forks. Season the sauce to taste, thicken with a little cornflour and water if required and stir the duck back into the sauce.
 8. Cook the pasta according to the packet instructions.

Serve the duck ragu on the pasta with a generous helping of Parmesan and some torn basil leaves.

Roast chicken for two

- 1.3kg small whole chicken
 - 1 tbsp vegetable oil
 - 1 carrot, washed and sliced
 - $\frac{1}{2}$ small leek, cut into rounds
 - 100ml chicken stock
1. Remove any packaging and string from the chicken.
 2. Heat the oil in a frying pan and brown the chicken on all sides. Remove from the heat and set aside.
 3. Add the carrot and leek to the removable cooking bowl. Place the bowl into the heating base.
 4. Sit the chicken on top of the vegetables. Pour over the chicken stock.
 5. Season the chicken and cover with the lid. Cook on Low for 4–5 hours or High for 3 hours.
 6. When cooked, carefully remove the chicken from the cooking bowl. Cover with foil to keep warm, add the juices to your gravy.

Lemon, garlic and rosemary whole chicken Serves 2/3

You can finish this recipe off in a hot oven to produce a succulently soft chicken with brown crispy skin.

- 1 small whole chicken (about 800–900g)
 - 1 small onion, sliced
 - 1 sprig of rosemary, finely chopped
 - 3 cloves of garlic, finely chopped
 - 25g softened butter
 - 1 lemon, zest and juice
 - Salt and pepper
1. Add the sliced onion to the removable cooking bowl. Place the bowl into the heating base.
 2. Place the softened butter, lemon zest, chopped rosemary and garlic into a small bowl and mix well. Season with the salt and pepper.
 3. Juice the lemon (reserve the halves).
 4. Season the cavity of the chicken with some salt and pepper. Place the lemon halves inside the chicken.
 5. Loosen the skin over the chicken breast, taking care not to tear. Push some of the flavoured butter under the skin, over the breast meat.
 6. Coat the outside of the chicken with the remaining butter.
 7. Sit the chicken on top of the onions in the cooking bowl. Season and pour over the lemon juice (no other liquid is needed), cover and cook on High for 5–6 hours.
 8. Preheat your oven (200°C / Gas mark 6 / 400°F). Carefully lift out the chicken from the cooking bowl and sit on a baking tray. Place into the hot oven and cook for 10–15 minutes until crisp and golden.

Chicken cacciatore Serves 2

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| • 4 bone-in chicken thighs | • 400g tin chopped tomatoes |
| • 2 tbsp plain flour | • 2 tbsp chicken tomato puree |
| • 1 tbsp vegetable oil | • 50ml chicken stock |
| • 1 medium onion, diced | • $\frac{1}{2}$ tsp dried oregano |
| • 2 cloves garlic, finely chopped | • Salt and pepper |
| • 6 closed cup mushrooms, sliced | • Chopped parsley |
1. Season the flour with a little salt and pepper, and toss the chicken thighs in the flour to coat them.
 2. Heat the vegetable oil in a medium sized frying pan and brown the chicken thighs all over.
 3. Add the chicken to the removable cooking bowl. Place the bowl into the heating base.
 4. Add the rest of the ingredients to the cooking bowl and stir to combine.

- Cover and cook on Low for 5–6 hours or High for 4–5 hours.
 - Adjust the seasoning and sprinkle with chopped parsley.
- Serve with some buttered pasta or creamy mashed potatoes.

Creamy chicken and mushrooms Serves 2

- 1 small chicken, about 700–800g cut in half
 - 2 rashers of bacon, diced
 - 1 tbsp vegetable oil
 - 30g plain flour
 - 1 small onion, finely sliced
 - 6 shallots, peeled and left whole
 - 1 garlic clove, finely chopped
 - 100g chestnut mushrooms, sliced
 - 100ml dry white wine
 - 200ml chicken stock
 - Few sprigs fresh thyme, leaves picked
 - Small handful fresh parsley, chopped
 - 50ml double cream
- Heat the vegetable oil in a frying pan over a medium heat. Add the bacon and fry until just crisp, remove with a slotted spoon and add to the removable cooking bowl. Place the bowl into the heating base.
 - Dust the chicken pieces in the flour and brown on all sides in the frying pan for about 5 minutes. Add the browned chicken to the cooking bowl.
 - Add the sliced onion, shallots, garlic, mushrooms and thyme to the frying pan and brown for 5 minutes. Pour over the wine and allow to bubble. Add the stock and stir well.
 - Pour into the cooking bowl, add some seasoning and gently mix to coat the chicken in the sauce.
 - Cover and cook on Low for 5–6 hours or High for 4–5 hours until the chicken is cooked. Stir in the cream and warm through.
- Sprinkle with the chopped parsley and serve with baked potatoes or steamed rice.

Macaroni cheese Serves 2

- 250g uncooked elbow macaroni
 - 575ml milk
 - ½ tsp Dijon mustard
 - 150g grated mature Cheddar cheese
 - Salt and pepper
- Add the macaroni, milk and mustard to the removable cooking bowl. Place the bowl into the heating base.
 - Stir well and cook on Low for about 2 hours. Stir once within the 2-hour cooking time.
 - Remove the lid and add the grated cheese and some seasoning.
 - Stir well and allow to stand for 10 minutes.

If you like a crispy browned top, sprinkle with a little extra grated cheese and grill until golden.

Mixed bean, quinoa and lentil chilli Serves 2

- 1 medium onion, chopped
- 2 garlic cloves, finely chopped
- 1 celery stalk, chopped
- 1 red pepper, diced
- 400g tin chopped tomatoes
- 450ml vegetable stock
- 100g dried red lentils
- 400g tin mixed beans
- 1 tbsp chilli powder, adjust if you like it milder
- 1 tsp cumin
- 1 tsp oregano
- 100g uncooked quinoa

To finish:

- 50g spinach leaves
- 1 handful of coriander leaves, roughly chopped
- ½ lemon, zested

- Add all the ingredients to the removable cooking bowl and stir well. Place the bowl into the heating base.
- Cover and cook on Low for 5 hours or High for 3–4 hours.
- Stir well, adjust the seasoning and stir in the spinach leaves. Cover and leave for 15 minutes. Scatter with the chopped coriander leaves and lemon zest.

Delicious served with guacamole, sour cream and some tortilla chips.

Chocolate volcano pudding Serves 4

- 50g butter, melted, plus a little extra for greasing the dish
- 110g self-raising flour
- 75g caster sugar
- 35g cocoa, sifted
- ¼ tsp baking powder
- Zest and juice of 1 small orange
- Salt
- 2 medium eggs
- 60ml milk
- 50g orange-flavoured milk chocolate, chopped

For the sauce:

- 150g light brown soft sugar
- 20g cocoa powder

- Lightly grease the removable cooking bowl with a little butter.
- Mix the flour, caster sugar, cocoa, baking powder, orange zest and a pinch of salt in a bowl.
- Whisk together the orange juice, eggs, melted butter and milk in a separate bowl, then pour onto the dry ingredients and mix until smooth.
- Stir in the chocolate chunks, then pour the mixture into the removable cooking bowl. Place the bowl into the heating base.
- Make the sauce by mixing 200ml of boiling water with the brown sugar and cocoa powder. Pour the sauce carefully over the mixture in the cooking bowl.
- Cover and cook on High for 1½ hours until firm and risen.

Serve hot with pouring cream or vanilla ice cream.

Syrup sponge pudding Serves 2-3

For this recipe you will need a 1-pint (0.5 litre) ovenproof pudding basin.

- 50g softened butter, plus a little extra for greasing the pudding basin
- 3 tbsp golden syrup
- 50g golden caster sugar
- ½ lemon, zest only
- 1 large egg, lightly beaten
- 50g self-raising flour
- Splash of milk

- Generously grease the inside of the pudding basin with butter.
- Spoon 2 tbsp of the golden syrup into the base of the pudding basin and set aside.
- Beat the remaining syrup, butter, sugar and lemon zest with an electric whisk until light and fluffy. Whisk in the egg, fold in the flour and then add the milk.
- Spoon the mixture into the pudding basin and smooth the surface.
- Cover the basin with a circle of cooking foil, pleated in the middle to allow for the expansion of the pudding. Crimp the foil around the bowl to secure into place.

6. Place the pudding into the removable cooking bowl, and then place the bowl into the heating base.
7. Add enough warm water to the cooking bowl to come halfway up the sides of the basin.
8. Cover and cook on High for 3–4 hours.

Carefully remove the pudding from the cooking bowl, lift off the foil and turn out onto a warmed dish or plate. Serve with a jug of hot custard.

Rice pudding Serves 2-3

- 100g pudding rice
- 50g caster sugar
- 700ml full-fat milk
- Zest of 1 orange
- Pinch of nutmeg
- 1 vanilla pod, seeds scraped
- 25g butter

1. Grease the removable cooking bowl with a little butter. Place the bowl into the heating base.
2. Add all the ingredients to the bowl and stir well.
3. Cover and cook on Low for 4–5 hours or High for 3 hours.

Delicious served with a spoonful of strawberry jam.

CLEANING

ALWAYS unplug your slow cooker from the electrical outlet, and allow it to cool before cleaning.

CAUTION: Never immerse the heating base, power cord or plug in water or any other liquid.

The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.

As with most fine ceramic and glass, the stoneware and lid will not withstand sudden temperature changes. Do not wash or immerse the cooking bowl or lid in cold water when they are hot.

The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

No other servicing should be performed.

NOTE: After cleaning by hand allow the cooking bowl to air dry before storing.

FITTING A PLUG

This appliance must be earthed.

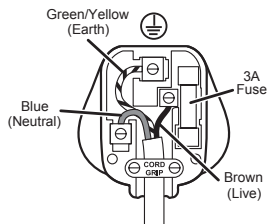
If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

AFTER SALES SERVICE & REPLACEMENT PARTS

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154. International rates may apply. Alternatively, e-mail: CrockpotEurope@newellco.com.

WASTE DISPOSAL

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at CrockpotEurope@newellco.com for further recycling and WEEE information.



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The product you buy may differ slightly from the one shown on this carton due to continuing product development.

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