

# pudding Steamers

*Our pudding steamers are made from heavy-duty carbon steel with a double layered, professional non-stick coating. To ensure longevity and the most satisfactory result from your steamer, please read the instructions to the right.*

## HOW TO USE

- Fill the inside of the pudding steamer with the pudding or pie contents. If making a suet pudding, line the inside of the steamer with the suet before adding the filling. There is no need to cook any fillings as this will be done as part of the steaming process. Leave a 1cm gap at the top of the steamer as the contents may expand during cooking.
- On the edge of the steamer lid there are two groups of circles; one with two circles and one with three. Apply the lid by inserting the edge with the group of two circles underneath the lip at the top of the steamer base. Press the lid down firmly until it clicks into place. To lock the lid down, twist it so that the arrow at the top of the steamer base is not aligned with any of the circles. Gently test that the lid is locked in place by tugging the lid hook before steaming. See point below regarding how to unlock the lid.
- Place the pudding steamer into a casserole dish/saucepan that has been filled with water to just over half of the height of the steamer and cover with the lid.
- Cook according to the recipe's instructions. Cooking instructions will vary according to the individual recipe.
- Regularly check the water level during cooking and top it up to the initial level as and when required. Do not allow the casserole dish/saucepan to boil dry as this could cause irreversible damage to the steamer and the casserole dish/saucepan. If it does boil dry, remove from the heat source and allow to cool naturally.
- After the cooking time, remove the steamer from the casserole dish/saucepan. Line up the arrow at the top of the steamer base with the centre circle of the set of three circles on the edge of the steamer lid. Hold one of the side handles on the steamer base and with the other hand, tug the lid hook to remove the lid. Use oven gloves at all times when handling after cooking.
- Using a non-stick nylon or silicone palette knife or spatula and briefly scour around the edges of the pudding. Turn the pudding upside down onto a serving plate.

## TIPS / PRECAUTIONS

- Before first use, wash carefully to remove any manufacturing residue.
- Do not overfill the steamer with the mixture as it expands during cooking and may become difficult to remove.
- After cooking, before removing the steamer, gently tug the lid hook (using oven gloves) to check that the lid has not become detached during cooking.
- Always lift the steamer using the side handles rather than the lid hook.
- Always ensure that you follow the instructions above when opening and locking the lid. Do not force the lid open as this could damage the locking mechanism, the shape of the steamer and also the non-stick coating.
- Please avoid the use of metal utensils with this product to prevent damaging the non-stick coating. Over time, the non-stick coating may wear from the locking mechanism area but this will not affect the performance of the product.