

## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at [wphousewares.com](http://wphousewares.com)

Please read operating instructions  
before using this product.

Please keep original box and packing materials  
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Model BCJ00030 Printed in China REV 1.0

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to Wolfgang Puck World Wide.



## Wolfgang Puck

Citrus Juicer  
Use and Care



wolfgang puck  
*Bistro*  
collection

## IMPORTANT SAFEGUARDS

When using pressure cookers, basic safety precautions should always be followed:

- 1 Read all instructions carefully.**
- 2** To protect against risk of electrical shock, do not immerse the juicer in water or any other liquid. If juicer falls into liquid, unplug the cord from outlet immediately. **DO NOT** reach into the liquid.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5** Avoid contact with moving parts.
- 6** Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Contact our consumer relations department for examination, repair, and/or mechanical or electrical adjustment.
- 7** The use of attachments not recommended by W.P. Appliances, Inc. may cause fire, electrical shock, or risk of injury.
- 8** Do not use outdoors or anywhere the cord or motor body might come into contact with water while in use.
- 9** Do not use the juicer for anything other than its intended use.
- 10** Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11** Do not operate juicer in water or under running water.
- 12** Do not operate in the presence of explosive and/or flammable fumes.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

## Additional Safety Information

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

### POLARIZED PLUG

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way. **Do not attempt to defeat this safety feature by modifying the plug in any way.**

## Before Your First Use

- 1** Carefully unpack Juicer and ensure that all parts have been removed from packaging.
- 2** Wash Container, Strainer, Cones and Cover in warm, soapy water. Rinse well and dry thoroughly. Container must be dry before assembling on the Motor Housing. Wipe Motor Housing with a soft, clean cloth or sponge.



**Wolfgang Puck,** owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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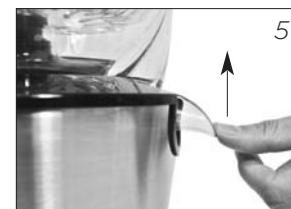
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## Know Your Citrus Juicer



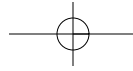
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## Assembling Your Citrus Juicer



- 1 Insert the Shaft into the middle opening of the Motor Housing. See Figure 1.
- 2 Place Container over Shaft. See Figure 2.
- 3 Insert the Strainer into the top of the Juice Container. See Figure 3.
- 4 Fit the Cone onto the Shaft over the center of the Strainer. See Figure 4.
- 5 **Pouring Juice**  
If you want to store the juice in the Container until you are finished processing all citrus ensure that the Spout is in the up position (closed). See Figure 5. Pull the Spout up until you hear a “click” sound. Juice will then be prevented from pouring out of the spout while processing.  
When you are finished processing juice, or, if you prefer to process directly into a separate cup while juicing, place a cup of suitable size under the Spout of the Juicer. Using slight downward pressure, push the Spout down (open) position by pulling down on the Spout until you hear a “click” sound. See Figure 6.
- 6 Plug unit into electrical outlet.
- 7 Cut the citrus product to be processed in half.
- 8 Cup half of the fruit in the palm of your hand and place it over the Reamer.
- 9 Apply slight, downward pressure and gently squeeze the fruit as you guide it over and around the Reamer.
- 10 When you have finished processing the fruit, remove the Strainer and Reamer from inside the Container.

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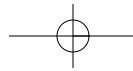
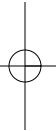


## Care & Cleaning

**Caution:** Do not immerse the Motor Housing into water or any other liquid.

- 1** Before cleaning, always disconnect the power cord from the outlet
- 2** Remove the Cone, Container and Filter and clean these parts with warm soapy water and dry thoroughly. These parts can also be placed in the top rack of your dishwasher.
- 3** The Motor Housing can be cleaned with a damp cloth. Do not immerse into any liquid.

## Recipes



## Asian Vinaigrette

*Makes 1 Serving*

### INGREDIENTS

3 tablespoons rice wine vinegar  
2 tablespoons soy sauce  
2 tablespoons peanut oil  
1 tablespoon toasted sesame oil  
Juice of 1/2 lemon  
Salt  
Fresh Ground Pepper

### METHOD

- 1 In a small bowl, whisk together the vinegar, soy sauce, peanut oil, sesame oil, and lemon juice. Season to taste with salt and pepper. Reserve until ready to use.

*Recipe courtesy Wolfgang Puck*

## Citrus-Hazelnut Vinaigrette

*Makes 1 1/3 Servings*

### INGREDIENTS

1 1/2 cups fresh orange juice  
1 shallot, peeled and minced  
1 teaspoon fresh thyme leaves minced  
2 tablespoons balsamic vinegar  
1/2 teaspoon orange zest  
1/3 cup hazelnut oil  
1/3 cup extra virgin olive oil  
Salt  
Fresh ground pepper

### METHOD

- 1 In a small bowl, whisk together the vinegar, soy sauce, peanut oil, sesame oil, and lemon juice. Season to taste with salt and pepper. Reserve until ready to use.

*Recipe courtesy Wolfgang Puck*

## Lemon Aioli

*Makes 2 cups*

### INGREDIENTS

2 raw extra-large egg yolks (see Note below)  
1 tablespoon Dijon mustard  
3 tablespoons roasted whole garlic  
Juice of 1 lemon  
1 1/2 to 2 cups olive oil/canola blend  
1 tablespoon lemon zest  
2 teaspoons chopped thyme  
Salt  
White pepper

### METHOD

- 1 In a food processor fitted with the metal blade, combine the egg yolks, mustard, and roasted garlic and process until smooth. Add the lemon juice and pulse to combine.
- 2 With the motor running, slowly drizzle in the oil until a thick, creamy emulsion forms. Add the lemon zest and thyme and pulse to combine. Season to taste with salt and pepper

### NOTE

If you have health concerns about making mayonnaise from raw eggs, consider this statement from the American Egg Board: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacterium responsible for a type of food borne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell." Alternatively, start with about 1 1/2 cups of good-quality bottled mayonnaise and blend into it the mustard, garlic, lemon juice and zest, and thyme.

*Recipe courtesy Wolfgang Puck*

## California Guacamole

*There are as many different guacamole recipes as there are cantinas in Tijuana. Mine is a simple version, subtly flavored with roasted garlic and shallots. I try and keep the processing of the fresh ingredients to a minimum to let the flavors each play their role and always use fully-ripened, pebble-skinned Haas avocados.*

*Makes 4 Servings*

### INGREDIENTS

3 medium, fully ripe avocados  
1/4 cup freshly squeezed lime juice  
1/3 cup cilantro, chopped  
1 medium shallot, minced  
1 tablespoon roasted garlic  
1 small jalapeno, seeded and minced  
1 teaspoon salt

### METHOD

- 1 Halve one avocado, remove pit and scoop flesh into medium bowl. Repeat with remaining avocados. Pour lime juice over avocado flesh.
- 2 Using a fork or potato masher, mash lightly until mixture is still a little chunky. Stir in cilantro, shallot, roasted garlic, jalapeno and salt.
- 3 Serve with tortilla chips. (Guacamole can be made ahead and covered with plastic wrap and kept refrigerated for up to 8 hours. Return to room temperature before serving.)

*Recipe courtesy Wolfgang Puck*

# Tuna Tataki or Sashimi with Ginger-Soy-Lime Vinaigrette

Makes 4 Servings

## INGREDIENTS

1 small shallot, minced  
1/2 teaspoon fresh ginger, finely grated  
Freshly ground black pepper  
1/3 cup soy sauce  
1/3 cup lime juice  
1/3 cup olive oil

### *Tuna Tataki or Sashimi*

1/2 pound very fresh, sushi-grade ahi tuna  
1/2 cup minced ginger, for coating tataki  
1/4 cup sesame seeds, for coating tataki  
1 tablespoon cracked black pepper, for coating tataki  
Kosher salt, for the tataki  
3 tablespoons peanut oil, for searing tataki  
1 tablespoon lime juice, for deglazing tataki

### *Garnish*

2 cups mixed baby greens  
1 medium-size, ripe avocado, peeled, pitted, quartered and sliced  
12 thin slices red onion  
1/2 cup cherry tomatoes, halved,  
or 1 medium tomato, peeled, seeded, and diced

## METHOD

- 1 In a bowl, toss the greens with just enough of the vinaigrette to coat them lightly.
- 2 **Ginger-Soy-Lime Vinaigrette:** In a small bowl, stir together the shallot, ginger, a few grinds of pepper, soy sauce, and lime juice. Whisking continuously, slowly drizzle in the olive oil. Set aside. When ready to serve, whisk the dressing thoroughly to recombine the ingredients.
- 3 **Tuna Tataki or Sashimi:** If preparing the tuna sashimi-style, do not season it or cut it in any way. If you plan to serve it tataki-style, on a shallow plate stir together the ginger, sesame seeds, and cracked black pepper. For the tataki, use a sharp knife to cut 1/2-inch-deep notches at regular intervals of 1/4 to 1/2 inch along the length of the tuna, to make it easier to slice after searing. Season the tuna with salt and roll it in the ginger mixture, pressing down lightly to make the coating adhere on all sides.

- 4 For the tataki preparation heat a sauté pan over high heat. Add the peanut oil and, when it is hot, sear the tuna on all sides, 30 seconds to 1 minute per side, turning it with tongs. Remove the tuna from the pan and set aside. Add the lime juice to the pan and quickly stir and scrape to deglaze the pan deposits, then drizzle the deglazing liquid over the tuna.
- 5 For the sashimi preparation, simply cut the tuna crosswise into uniform slices about 1/4 to 1/3 inch thick.

## NOTE

*More and more today, I find that the popularity of sushi has led to the availability of fresh sushi-grade ahi tuna, as deep-red and meaty as a steak, in good food stores and fish markets everywhere. Here, I use it to make a California-Japanese fusion dish that you can enjoy one of two ways: lightly seared to make tuna tataki, the perfect dish to introduce the pleasures of fresh ahi to people who swear they won't eat raw fish; or sashimi, in which the ahi fillet is served raw and thinly sliced. Either way, it is absolutely essential that you start with the best quality, freshest fish.*

*Recipe courtesy Wolfgang Puck*

## Caramelized Lemon-Lime Tart

Makes 8 Servings

### INGREDIENTS

1/2 Recipe Pate Sucre (see separate recipe, p. 15)  
 4 whole eggs  
 4 egg yolks  
 1 cup plus 2 tablespoons sugar  
 2/3 cup lemon juice  
 2/3 cup lime juice  
 Zest of 2 small limes  
 Zest of 2 small lemons  
 6 ounces soft butter, cut into small pieces

### METHOD

- 1 Roll out the pate sucre to a circle to about 1/4-inch thick and large enough to slightly cover a 9-inch metal tart pan. Fit the dough into the pan and trim the edges. Line the bottom and sides of the shell with parchment. Fill the lining with dried beans or rice and bake in the oven for 20 to 25 minutes. Cool and remove the beans and lining. Return the shell to the oven and bake until golden brown, 5 to 10 minutes longer.
- 2 In a large metal bowl, whisk together the whole eggs, egg yolks, 1 cup sugar, lemon and lime juice, and zests. Set over simmering water and continue to whisk until the mixture is very thick, about 10 minutes.
- 3 Turn off the flame and whisk in the butter, a few pieces at a time. (Must do this fast, so that the mixture does not cool down before all the butter is incorporated). Strain the filling into a bowl. Scrape into the baked tart shell and smooth with a metal spatula. Cool and then refrigerate until firm, 3 to 4 hours, up to overnight.
- 4 Sprinkle the remaining 2 tablespoons of sugar evenly over the top of the filling. With a propane blowtorch, caramelize the sugar. (This can be done under the broiler, being careful not to burn the sugar topping). Refrigerate the tart for at least 30 minutes. Or if desired, eliminate the 2 tablespoons of sugar and arrange circles of raspberries on top of the tart. Sift a little powdered sugar over the berries just before serving.

Recipe courtesy Wolfgang Puck

## Almond Pâte Sucré

Makes 16 Servings

### INGREDIENTS

3/4 cup whole unblanched almonds  
 3 1/3 cups sifted all-purpose flour  
 3/4 pound (1 1/2 cups) unsalted butter, cut into small pieces  
 1 cup sugar  
 1 egg  
 1/2 teaspoon lemon zest

### METHOD

- 1 Preheat the oven to 375°F.
- 2 Spread the nuts on a baking sheet and toast them in the oven until golden, 12 to 15 minutes. Leave them at room temperature to cool. Put the almonds in a food processor fitted with the stainless steel blade and pulse the machine until they are coarsely ground, taking care not to overgrind them. Transfer the almonds to a medium bowl and stir them together with the flour. Set aside.
- 3 In an electric mixer fitted with the paddle attachment, or with a hand-held mixer, beat together the butter and sugar until light and fluffy. Beat in the egg and lemon zest just until blended. Add the flour-nut mixture and continue beating just until combined. Turn out the dough onto a lightly floured surface and knead into a ball. Flatten the ball into a disc and wrap it in plastic wrap. Refrigerate for at least 1 hour, or until needed.

Recipe courtesy Wolfgang Puck

