

IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273.

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 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

Model BFAL0010 Printed in China REV 2.0

All trademarks, service marks and trade names (collectively the "Marks") are proprietary
to Wolfgang Puck World Wide.

WOLFGANG

PUCK

Saucier
Manual



Important Safeguards

Basic safety precautions should always be followed when using electrical appliances. To reduce the risk of fire, electrical shock, and/or injury, it is important that you read all instructions prior to use

- 1 Always read all instructions before operating.
- 2 Never operate the appliance without milk, water, or other appropriate ingredients in the Pitcher. Failure to do so can result in damage to the appliance.
- 3 Do not use appliance for more than 6 consecutive cycles.
- 4 Do not touch hot surfaces. Use handles or knobs.
- 5 To protect against fire, electric shock and not immerse cord, plugs, or base of the Saucier in water or other liquid.
- 6 Close supervision of children is extremely important when operating any electrical appliance.
- 7 Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
- 8 Never operate or pour milk (or any other liquid) into the Pitcher without one of the paddles in place.
- 9 The use of accessory attachments not recommended by the manufacturer may result in fire, electric shock or injury to person.
- 10 The Pitcher is only to be used with the base unit provided.
- 11 Never place the Saucier near any electric or gas burner or in or near a heated oven.
- 12 For safety purposes a short cord is provided with this appliance. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- 13 Never attempt to operate the Saucier with a damaged cord or plug or after an electrical malfunction. Doing so could cause injury or fire. If a problem exists, return appliance to authorized service center or factory for repair. Do not attempt to repair. Appliance contains no user serviceable parts.
- 14 Do not use the Saucier outdoors.
- 15 Do not use appliance for anything other than intended use.
- 16 The Pitcher and selected paddle must be properly in place before operating appliance.
- 17 While operating, always keep lid in place and never place your hand or any other non-recommended object in the Pitcher.
- 18 If the Pitcher is overfilled, hot milk or other ingredients may spill over.
- 19 Be aware of steam when removing lid.
- 20 **CAUTION:** When making froth or hot beverages, the heated liquid is hotter than the froth. When serving, especially to children, wait briefly for heated liquid to cool to taste and sip cautiously.

SAVE THESE INSTRUCTIONS

Warning

To reduce the risk of fire or electrical shock, do not remove the bottom cover from the base unit or disassemble the container heating unit. Repair should be done by authorized service personnel only.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.

Before Your First Use

Clean Pitcher, Froth Paddle, Sauce Paddle, and Cream Paddle using warm soapy water, then rinse with cold water and dry.

Table of Contents



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, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Important Safeguards	1
About Wolfgang Puck	3
Know Your Saucier	5
Using Your Saucier	6
Trouble Shooting	10
Care and Cleaning	11
Recipes	15
Recipe Notes	37
Limited Warranty	40
Contact Information	41

Know Your Saucier



Instructions For Use

THE FROTH PADDLE IS USED TO PREPARE FROTH & HOT BEVERAGES.
 THE SAUCE PADDLE IS USED TO PREPARE SAUCES, GRAVIES, & DESSERTS.
 THE CREAM PADDLE IS USED TO PREPARE WHIPPED CREAM AND OTHER
 NON HEATED RECIPES.

Using Your Saucier



1 Place the base unit on your counter or table and plug into power outlet. Set the Pitcher onto the base so that the power plugs align.



2 Choose the appropriate Paddle for your recipe. While holding the top ball of the selected Paddle, insert the bottom into the stainless steel center tube of the Pitcher and Set the Heat ON/OFF switch to the desired ON or OFF position. The HEAT ON position enables the heater during the frothing or whipping cycle. The HEAT OFF position turns the heater off.



3 When using the Froth Paddle to prepare the Froth Paddle recipes, pour the desired amount and type of cold milk (fat free, low fat, or whole) into the Pitcher. Use a measuring cup or the marked level indicators on the backside of the Pitcher as a guide.

Type of Milk	Min Milk	Max Milk	Froth Taste
Fat free	1/2 cup	1 cup	Less sweet
1%	1/2 cup	1 1/4 cup	Sweet
2%	1/2 cup	1 1/2 cup	Sweeter
Whole	1/2 cup	1 1/2 cup	Sweetest

Using Your Saucier (continued)

The Saucier appliance produces the greatest volume of rich, thick, healthy froth using cold, fat free milk. 1%, 2% and Whole milk froth well, but due to a higher fat content they produce a froth with a slightly different texture and less volume but sweeter.

To prepare toppings for coffee or dessert, using the minimum amount of milk will produce approximately 2 servings and the maximum amount of milk will produce approximately 6 generous servings.

IMPORTANT: All purpose cream, half & half and whipping cream will not froth.

When preparing food items using the Sauce Paddle, assure the Splash Guard is in place and pour liquid ingredients into the Pitcher as directed in recipe. Add flour, cornstarch, or cheese, then hold top of paddle and rotate in both directions until it moves easily and distributes ingredients evenly.

When using the Cream Paddle to prepare the Cream Paddle Recipes, assure the Splash Guard is in place and pour liquid ingredients into the Pitcher. Follow the recipes as directed.



- 4 After placing the lid on the Pitcher with the RUN marker positioned over the Pitcher spout, press and release the start button located on the Saucier base unit. This will start the frothing or whipping cycle.
- 5 To make flavored froth, frothy drinks, dessert toppings or desserts, you may add syrups, powders, sugar, sugar substitutes or liqueurs to the milk through the Flavor Hatch. See Froth Paddle recipes.



Hold the front of the lid down with one hand, and with your other hand lift off the Flavor Hatch™ located in the center of the lid. After approximately 1 - 2 minutes of frothing or when the pitcher feels warm, pour the desired amount of flavoring into the pitcher and re-insert the Flavor Hatch.

Using Your Saucier (continued)



- 6 With the Heater ON/OFF Switch in the ON position, once the frothing or whipping cycle is complete, Saucier will shut off automatically. In the Heat OFF mode, the Saucier must be shut off manually by pressing the stop button or lifting the Pitcher off of the base. The frothing cycle (using the Froth Paddle) takes approximately 2 - 4 minutes depending on the type and volume of milk used. The whipping cycle (using the Sauce Paddle) ranges from 1 - 5 minutes depending on which recipe is being made.

The heating and frothing or whipping cycle can be stopped at anytime by simply lifting the Pitcher off the base.

When making froth (using the Froth Paddle) allow 30 seconds or more for the hot milk to settle after the cycle is complete. Then rotate the lid to the POUR position and carefully pour desired amount of hot milk for Cappuccinos, Lattes or other Specialty Drinks. Remember that the liquid milk heats to a higher temperature than the froth. If serving to children, wait until hot milk cools slightly or stop the frothing & heating cycle early by lifting pitcher off base.

- 7 To make flavored froth, frothy drinks, dessert toppings or desserts, you may add syrups, powders, sugar, sugar substitutes or liqueurs to the milk through the Flavor Hatch. See Froth Paddle recipes.

Hold the front of the lid down with one hand, and with your other hand lift off the Flavor Hatch™ located in the center of the lid. After approximately 1 - 2 minutes of frothing or when the pitcher feels warm, pour the desired amount of flavoring into the pitcher and re-insert the Flavor Hatch.

- 7a When making froth (using the Froth Paddle) rotate lid slightly past the POUR position, lift it from the pitcher and spoon out the exceptionally rich froth. If desired, the pitcher can be removed from the base and used for serving. Occasionally, a small amount of milk may enter the center tube and drip onto the base. Simply wipe unit off with a towel or sponge. This is a normal occurrence. Care should be taken never to remove the Froth Paddle while milk is still in the pitcher.

Using Your Saucier (continued)



7b When making sauces, gravies, or desserts (using the Sauce Paddle), wait for unit to shut off automatically, (unless recipe states otherwise) then stir the sauce several times with a HEAT RESISTANT RUBBER SPATULA. Use spatula to pour desired sauce into a bowl. Serve hot, warm, or chill in refrigerator.



7c When preparing whipped cream or other non-heated recipes (using the Cream Paddle), rotate lid slightly past the POUR position, and lift it from the Pitcher and spoon out rich whipped cream.

8 After use clean your Saucier appliance following the Care & Cleaning Instructions. Remember to rinse in cold water before each use.

Caution

Only liquids, powdered mixes, or ingredients listed in the Saucier recipe book can be used. Other solid food items may cause damage to one of the Paddles and should not be used while Saucier is in operation.

When adding butter or oil, follow procedures as outlined in the applicable recipe.

Trouble Shooting Guide

Problem	Possible Cause	Solution
Paddle not rotating properly	Paddle not properly engaged	Insert Paddle into stainless steel tube, turn slightly to insure Paddle is seated properly.
Froth overflows	Using too much milk	Use no more than 1 cup of fat free milk or 1 1/2 cups of whole milk
Milk scorches on bottom of pitcher	Milk residue not properly cleaned from prior use	Soak with warm water. Clean bottom of pitcher thoroughly with soap & water using a soft sponge.
Lid comes off during frothing cycle	Using too much milk Froth Paddle screen clogged	Use no more than 1 cup non fat milk Flush out screen
Unit won't operate	Unit not plugged into outlet Pitcher not seated properly on base Currently in timed cool down cycle Dried milk stuck in drive shaft on base	Check to insure plug is connected to outlet Make sure pitcher is properly mounted on base. Rinse unit in cold water before operating again. Sponge around gray disc in center of base unit with hot water and rotate vertical gear assembly with your fingers until it turns.
Paddle sticks or does not turn	Syrup, milk, or other ingredients not properly cleaned off Paddle Syrup or milk not properly cleaned off top of drive unit	Clean Paddle thoroughly with soap and water using soft sponge. Sponge around gray disc in center of base unit with hot water and rotate vertical gear assembly with your fingers until it turns.
Unit won't turn off automatically	On/Off switch stuck in On position	With damp sponge, clean around switch area.

Care & Cleaning

After each use it is important that you properly clean your new Saucier. You should rinse the pitcher in cold water prior to using. In addition, the following guidelines should be adhered to:

Care of the Base Unit

- 1 ALWAYS unplug the base unit prior to cleaning and .After each use, clean with a warm damp cloth or sponge and dry with a soft towel. This is especially important around the switch and center drive assembly to prevent buildup of spilled ingredients.

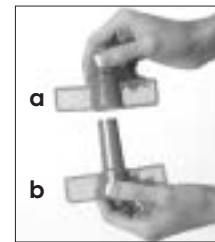
Care of the Pitcher and Paddles

- 1 **Never immerse the Pitcher in water. The lower surface of the Pitcher must be dried before use.**
- 2 The Pitcher should never be placed in an automatic dishwasher!
- 3 Immediately after each use, the Pitcher, Paddles, Lid with Splash Guard, and Flavor Hatch should be carefully washed with warm soapy water using a sponge or scrubber pad. Rinse with and dry with a soft towel.
- 4 If washing needs to be delayed, then a small amount of warm water should be placed in the Pitcher to soak. The water helps prevent the buildup of ingredients on the stainless steel surface and makes cleaning easier. Clean and dry as above when ready.
- 5 Prior to use and between consecutive cycles, the appliance should be rinsed with water to insure proper operation.
- 6 Occasionally, it is recommended that the Saucier be operated with 1 1/2 cups of water and a small amount of non-sudsing detergent.
- 7 Care should be taken when cleaning smaller parts, such as the Flavor Hatch, to avoid accidentally dropping in the garbage disposal or discarding in the trash.

Assembly and Cleaning of the Paddles

Your Saucier includes three paddles: the Froth Paddle, the Sauce Paddle, and the Cream Paddle. Each paddle can be disassembled into three elements to facilitate thorough cleaning (See Figure On Page 12). There is one common shaft and three sets of whipping paddles. The Froth Paddle utilizes the gray set of blades; the Sauce Paddle utilizes the black set, and the Cream Paddle utilizes the white set.

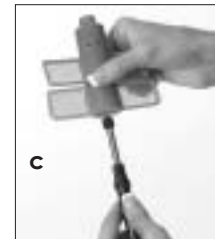
Care & Cleaning (continued)



Assembly

To assemble the desired paddle, hold the bottom section of the Shaft (C) with one hand and with the other hand, slide the Bottom Blade (longer barrel) (B) over the knob and onto the Shaft and press firmly into place. Then slide the Top Blade (shorter barrel) (A) over the knob and onto the shaft.

Push down until it locks into position.



Cleaning

- 1 To clean desired Paddle, hold the Bottom Blade (B) with one hand and with the other hand, pull and remove the Top Blade (A) from the Shaft (C). Then pull and remove the Bottom Blade (B) from the Shaft (C).
- 2 Wash the three parts with warm soapy water using a sponge and then dry with a soft towel.
- 3 To reassemble, follow the Assembly instructions above.

Thank you for purchasing the Wolfgang Puck Saucier! We are sure you will be very satisfied with this product. The functions that this machine performs are some of the most difficult in the culinary world. You will find that by following the recipes in this book you will feel as though you have acquired a professional saucier or pastry chef in your home.



Helpful Hints

- 1 The saucier is designed to work by having the two paddles rotate in opposite directions to help incorporate air into the mixture. There are three different attachments, a gray paddle for frothing, a black paddle for making sauce, and a white paddle for whipping creams or mayonnaise.
- 2 You will notice three controls on your base unit, a Heater Switch, a Start Button, and a Stop Button. When the heat switch is on, heat will be delivered through the stainless steel base in the bottom of your pitcher. The paddles will incorporate the heat into the mixture. Once the stainless plate reaches a determined temperature, the machine will automatically shut off.
- 3 You will obtain better results when preparing sauces by utilizing the following procedure:
 - a. When the unit automatically shuts off turn the heat switch off
 - b. Press the start button and let the Saucier run for 3 – 5 minutes. This will help to cool your sauce, pudding, or gravy without causing coagulation at the bottom of pitcher. If you choose to use your mixture right away, quickly pour your sauce and use a rubber spatula to scrape the remaining from the bottom of saucier.
- 4 When making froth, 1% or no fat milks perform the best. Never use more than 1 cup of skim milk. Rinse your Pitcher in cold water if making multiple batches of froth to ensure that you Pitcher does not start out hot.
- 5 When making a custard or egg base sauce, always have eggs at room temperature, and make sure butter is melted, but not hot. Clarified butter always works best, but is not required. The Saucier will work fine with substituting margarine, egg substitute, or artificial sweetener. Please follow the substitution charts on their packaging for the correct amount to use.
- 6 You will have tremendous success preparing packaged cook and serve puddings, as well as pie fillings. Just dissolve the mix in the milk before placing it in your saucier with the sauce paddle attached. Follow instructions on part 3 above
- 7 Instant gravies and sauces work well too. As above, dissolve the ingredients first and then place in saucier with the black sauce paddle attached and the heat switch set in the on position. The same applies for cocoa mixes.

Within this manual we have included some of our favorite recipes which we hope you will enjoy. But don't stop there. We encourage you to be creative and try any of your family's favorite cream or egg based recipes or gravies.

Cheddar Cheese Sauce

Makes 1 cup

INGREDIENTS

- 1/3 cup chicken or beef broth
- 1/3 cup milk
- 2 teaspoons cornstarch or potato starch
- 1 teaspoon dry mustard
- 1 packed cup shredded cheddar cheese, mild to sharp
- 1 - 2 teaspoon(s) Worcestershire sauce

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add broth, milk, cornstarch and dry mustard.
- 3 Cover pitcher with lid and press start button.
- 4 Run for 30 seconds, press stop button,
- 5 Open lid and sprinkle about 1/3 of the cheese into the mixture. Use heat resistant spatula to stir and distribute the cheese into mixture.
- 6 Return pitcher to base, push paddle down, cover pitcher with lid, press the start button, and let run until paddle is spinning freely.
- 7 Repeat adding cheese 2 more times (if paddle stalls, lift pitcher off base, insert spatula, distribute ingredients, return pitcher to base, push paddle down, replace lid and press start button).
- 8 When unit shuts off automatically, remove pitcher from base and stir sauce vigorously against bottom of pitcher with rubber heat resistant spatula, for about 30 seconds. Use spatula to scoop and pour sauce into a bowl or, if serving as a dip for appetizers, into a chafing dish over hot water.
- 9 Season to taste with Worcestershire sauce. Serve the sauce hot or warm.

Recipe courtesy of Froth Au Lait, Inc.

Instant Gravies and Sauces

INGREDIENTS

- 1 package of instant gravy or sauce mix
- 1 tablespoon all-purpose flour or cornstarch

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add ingredients as listed on sauce or gravy packet (maximum 2 cups liquid) except butter or oil.
- 3 Add 1 tablespoon all-purpose flour or cornstarch to ingredients in pitcher.
- 4 Hold top of paddle and rotate until it moves easily and distributes the flour or cornstarch.
- 5 Cover pitcher with lid and press start button.
- 6 For mixes requiring oil or butter, melt butter first and then pour oil or melted butter through the flavor hatch with unit running. Lock flavor hatch into place.
- 7 When unit shuts off automatically, remove pitcher from base and use heat resistant rubber spatula to stir sauce vigorously against bottom of pitcher for about 30 seconds. Pour and scoop out sauce or gravy

Recipe courtesy of Froth Au Lait, Inc.

Savory Meat Gravy

Makes 1 1/4 cups

INGREDIENTS

1 cup richly flavored chicken or beef broth (or a combination)

All-purpose flour, cornstarch or potato starch:

for thin sauce; 1 tablespoon of flour or 2 teaspoons of starch.

for medium sauce; 2 tablespoons of flour or 1 tablespoon of starch.

for thick sauce; 3 tablespoons of flour or 2 tablespoons of starch.

1 - 2 tablespoons butter, cut into pea-size pieces

Salt & pepper

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add broth and flour, cornstarch or potato starch.
- 3 Hold top of paddle and rotate until it moves easily and distributes the ingredients.
- 4 Cover pitcher with lid and press start button.
- 5 When pitcher is warm (about 1 minute), press the stop button and remove lid
- 6 Add pea - size butter pieces.
- 7 Return pitcher to base, push paddle down, cover with lid and press start button.
- 8 When unit shuts off automatically, remove pitcher from base and use heat resistant spatula to stir vigorously against the bottom of pitcher for about 30 seconds.
- 9 Pour and scoop out gravy.

SERVING SUGGESTIONS

Use as a delicate gravy for meat and vegetables. Or, for beautifully smooth and more richly flavored gravy, pour the cooked mixture into roasting pan with the warm meat drippings and stir to blend well.

Recipe courtesy of Froth Au Lait, Inc.

Tangy Sweet & Sour Sauce

Makes 1 1/2 cups

INGREDIENTS

3/4 cup pineapple juice

1/4 cup ketchup

1/4 cup water

1 teaspoon vinegar

1/2 cup sugar

2 teaspoons soy sauce

2 tablespoons cornstarch

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add pineapple juice, ketchup, water, vinegar, sugar, soy sauce, and cornstarch.
- 3 Hold top of paddle and rotate in both directions until it moves easily and distributes cornstarch.
- 4 Cover pitcher with lid and press start button.
- 5 When unit shuts off automatically, remove pitcher from base and use heat resistant spatula to stir sauce at bottom of pitcher for about 10 seconds.
- 6 Pour and scoop out sauce.

Recipe courtesy of Froth Au Lait, Inc.

Teriyaki Sauce

Makes 1 1/2 cups

INGREDIENTS

- 1 cup soy sauce
- 1/2 cup dry sherry or Japanese Sake
- 1 teaspoon sesame oil
- 1/3 cup brown sugar
- 1 teaspoon crushed garlic
- 1 teaspoon dried minced onion
- 1/2 teaspoon ground ginger

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add soy sauce, sherry or sake, sesame oil, brown sugar, garlic, onion and ginger.
- 3 Cover pitcher with lid and press start button.
- 4 When unit shuts off automatically, remove pitcher from base. Pour sauce into a glass bowl.
- 5 Place meat/poultry in teriyaki sauce, cover and refrigerate for 3 hours or more.
- 6 Broil or barbecue the chicken, beef or fish, basting frequently with sauce.

Recipe courtesy of Froth Au Lait, Inc.

Classic Froth

Makes 6 - 8 servings

INGREDIENTS

- 1 cup fat free, low fat or reduced-fat milk

METHOD

- 1 Insert the gray froth paddle in the pitcher
- 2 Pour in desired type of refrigerated milk into the pitcher.
- 3 Press the start button and let unit run until it shuts off automatically.
- 4 Allow 30 seconds or more for the hot milk to settle then rotate lid to the pour position and carefully pour desired amount of hot milk for Cappuccinos, lattés or other specialty drinks.
- 5 Remove lid and spoon out the exceptionally rich, thick froth.

Recipe courtesy of Froth Au Lait, Inc.

Flavored Froth

Makes 6 - 8 servings

INGREDIENTS

- 1 cup fat free, low fat or reduced-fat milk
- 1 tablespoon favorite flavored coffee syrup

METHOD

- 1 Insert the gray froth paddle in the pitcher
- 2 Pour desired amount and type of refrigerated milk into pitcher and press the start button.
- 3 Continue heating milk in saucier until froth has formed and the pitcher feels warm (about 1 1/2 - 2 minutes).
- 4 While unit is running, hold lid in place and remove flavor hatch. Add desired flavoring through hatch opening and replace hatch.
- 5 After cycle automatically ends, lift pitcher off base, remove lid, and spoon froth onto your favorite beverages or desserts.

Recipe courtesy of Froth Au Lait, Inc.

Light and Simple Hollandaise

Makes 2 - 4 servings

INGREDIENTS

4 ounces liquid margarine
2 large egg yolks
1 tablespoon lemon juice
2 tablespoons water
1 tablespoon Dijon mustard

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add egg yolks, water, lemon juice and mustard.
- 3 Cover pitcher with lid and press start.
- 4 After about 10 seconds, while unit is running, remove flavor hatch and slowly pour liquid or melted margarine through opening into pitcher. Lock flavor hatch into place.
- 5 When unit shuts off automatically, immediately remove pitcher from base and use a heat resistant rubber spatula to stir sauce vigorously against bottom of pitcher for about 30 seconds.
- 6 Use spatula to scoop and pour Hollandaise into a bowl and stir.
- 7 Serve hot, warm or cold.

Recipe courtesy of Froth Au Lait, Inc.

Newburg Sauce

Makes 1 1/2 cups

INGREDIENTS

1 cup half and half
3 large egg yolks
5 tablespoons dry sherry or Madeira
1/2 teaspoon salt
Pinch red (cayenne) pepper
2 tablespoons butter, cut into pea sized pieces

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add half and half, egg yolks, sherry or Madeira, salt and pepper.
- 3 Cover pitcher with lid and press start button.
- 4 When pitcher is warm, lift from base to stop unit, remove lid, and add pea-size pieces of butter.
- 5 Return pitcher to base, push paddle down, cover with lid, and press start button.
- 6 When unit shuts off automatically, remove pitcher from base and use a heat resistant rubber spatula to stir vigorously against bottom of pitcher for 30 seconds.
- 7 Use spatula to scoop and pour sauce into bowl. Serve hot.

Recipe courtesy of Froth Au Lait, Inc.

Original Barbecue Sauce

Makes 2 1/2 cups

INGREDIENTS

- 1 1/2 cups tomato ketchup
- 1 cup white distilled vinegar
- 1 teaspoon sugar
- 1/2 teaspoon black pepper
- 1/8 teaspoon red pepper
- 1/8 teaspoon salt

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add ketchup, vinegar, sugar, black and red pepper, and salt.
- 3 Cover pitcher with lid and press start button.
- 4 When unit shuts off automatically, remove pitcher from base and use a heat resistant rubber spatula to stir vigorously against bottom of pitcher for 30 seconds.
- 5 Use spatula to scoop and pour sauce into bowl.

SERVING SUGGESTIONS

As a sauce serve hot, warm or cold. As a marinade, place meat/poultry in barbecue sauce, cover and refrigerate for 2 hours or more.

NOTE: For Ferocious Barbecue Sauce add the following ingredients to step 2 above:

- 1 tablespoon lemon juice
- 1/2 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/8 teaspoon paprika
- 1/8 teaspoon saffron
- 1/4teaspoon ground ginger

Recipe courtesy of Froth Au Lait, Inc.

Creamy Alfredo

Makes 1 1/2 cups

INGREDIENTS

- 6 tablespoons melted butter
- 1 cup whipping cream
- 1 cup parmesan cheese—grated
- 1 pinch nutmeg
- 1/2 teaspoon freshly ground pepper
- 1 tablespoon fresh parsley -- chopped

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Place all of the ingredients in the saucier except the fresh parsley.
- 3 With the heat button on, press start.
- 4 When the unit shuts off automatically, turn heat off and press start and allow to keep whipping for 5 minutes to cool, then press stop button
- 5 Pour over fresh cooked pasta, toss and sprinkle with fresh parsley.

SERVING SUGGESTIONS

This rich delicious sauce will get you rave reviews! The sauce adheres better to the pasta if the pasta is not rinsed, and the sauce has cooled for 5 or 10 minutes before pouring onto pasta. You may substitute sharp cheddar cheese for making Macaroni and cheese, or try using a bleu cheese or gorgonzola.

NOTE Occasionally the saucier has a hard time getting the paddles going at the beginning of this sauce. You may have to hold the start button down manually for a couple of seconds. It goes better if you stir all the ingredients evenly before putting into Saucier.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Pastry Cream

Makes 1 2/3 cups

INGREDIENTS

- 1 1/3 cups half and half or whole milk
- 1 teaspoon vanilla extract
- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1 speck kosher salt
- 1 tablespoon unsalted butter -- softened
- 4 large egg yolks
- 1 inch of vanilla bean, halved (and scraped seeds from pod – optional)

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Place all of the ingredients into saucier and secure the lid.
- 3 Turn the heat switch on and press the start button.
- 4 When the Saucier stops, approx. 5 minutes, quickly scrape and pour pastry cream into a bowl to cool.
- 5 To help speed up cooling, place 5 ice cubes into a Ziploc bag and place into pastry cream. Every few minutes move the bag around for even cooling. Discard bag when cooled.
- 6 Store pastry cream in an airtight container for up to 3 days in a refrigerator.

SERVING SUGGESTIONS

This is the perfect filling for pies and cakes, cream puffs and éclairs. You can make delicious chocolate pastry cream by adding 1 tablespoon of excellent cocoa powder. Can also be flavored with ginger, lemon zest, orange zest, cinnamon etc..

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Rich Hot Chocolate

Makes 4 servings

INGREDIENTS

- 4 tablespoons sugar
- 6 teaspoons premium cocoa
- 2 cups heavy cream or half and half
- 1 dash salt
- 1/2 teaspoon vanilla

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Place all of the ingredients into Saucier and secure the lid.
- 3 With the heat button switched to on, press the start button.
- 4 When the saucier automatically stops, pour into mugs.

SERVING SUGGESTIONS

Serve hot cocoas with a cinnamon stick or peppermint stick in the mug, topped with homemade whipped cream or marshmallows.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Whipped Cream

Makes 2 cups

INGREDIENTS

- 1 cup heavy cream— cold
- 1 tablespoon sugar (you may substitute artificial sweetener in place of the sugar)
- 2 teaspoons pure vanilla extract

METHOD

- 1 Insert the white cream paddle in the pitcher
- 2 Put all of the ingredients into Saucier, secure lid.
- 3 With heat switched to off, press the start button.
- 4 Set a timer for 1 minute and 30 seconds. At the end of that time, or if machine stops on it's own first, you should have perfect fluffy whipped cream.

SERVING SUGGESTIONS

Serve on fresh berries, or use on top of your hot cocoa. Try using different flavored coffee syrups, like a tablespoon of raspberry syrup is wonderful to top a slice of cheesecake.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

Crème Anglaise

Makes 2 cups

INGREDIENTS

- 1 1/2 cups heavy cream or half and half
- 1/3 cup sugar
- 6 large egg yolks
- 1 speck kosher salt
- 1/2 teaspoon pure vanilla extract
- 1 inch vanilla bean, halved and (scraped out seeds – optional)

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Place all of the ingredients into the Saucier and secure the lid.
- 3 With the heat turned to the on position, press start.
- 4 Set a timer for 5 minutes. Saucier will stop on its own.
- 5 Quickly pour sauce out of Saucier into a bowl.
 - a. To speed up the cooling time, place 5 ice cubes in a Ziploc bag and place in Crème Anglaise. Intermittently move the bag around to insure even cooling. After cooling is complete discard the bag of ice.
- 6 Store sauce in an airtight container in the refrigerator for up to 3 days.

SERVING SUGGESTIONS

This sauce is fabulous served with poached pears; or pour it into an ice cream machine for the perfect ice cream base

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

Lemon Curd

Makes 2 cups

INGREDIENTS

1/2 cup freshly squeezed lemon juice -- approx. 4 lemons the zest from the 4 lemons
3 large egg yolks
3 large whole eggs
1 speck salt
1 cup butter – melted

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Place all of the ingredients into the saucier and cover with the lid.
- 3 With the heat switched to on, press the start button.
- 4 When the Saucier stops, turn the heat button off and turn on for 2 more minutes then press stop button
- 5 Store in an airtight container for up to 2 weeks

SERVING SUGGESTIONS

Perfect base for a lemon meringue pie. Great for filling cakes, on biscuits, bagels or toast. Or on a spoon straight from the container!

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

Aioli

Makes 1 1/4 cups

INGREDIENTS

2 large egg yolks
2 tablespoons Champagne wine vinegar
1 teaspoon Dry English Mustard
1 teaspoon kosher salt
4 cloves garlic roasted or minced
1 cup extra virgin olive oil

METHOD

- 1 Insert the white cream paddle in the pitcher
- 2 Place all the ingredients except the oil into the Saucier. Place on the lid.
- 3 With the heat switched to off, press the start button.
- 4 After 30 seconds, remove the flavor hatch and slowly drizzle in the oil, aiming for the plastic protrusion in the center.
- 5 When all the oil has been added, let the Saucier run for 3 minutes then press stop button
- 6 Store in a covered container in the refrigerator for up to 3 days.

SERVING SUGGESTIONS

Serve with crudités or cold meats. Really enhances a roast beef sandwich.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

Béchamel

Makes 2 cups

INGREDIENTS

1/4 cup unsalted butter
2 tablespoons grated onion
1/4 cup all purpose flour
2 1/2 cups milk
1/4 teaspoon salt
1 pinch fresh ground white pepper
1 pinch nutmeg
1 sprig fresh thyme

METHOD

- 1 In a small saucepan, melt the butter. Add the onion and cook till translucent.
- 2 Add the flour to the butter onion mixture and cook over low heat to form a sort of roux. Set aside.
- 3 Insert the black sauce paddle in the pitcher
- 4 Add the milk, salt pepper and nutmeg and scrape in the roux.
- 5 With the heat switched to on. Press the start button.
- 6 When the Saucier stops the sauce is done.

SERVING SUGGESTIONS

The classic French sauce is fabulous with egg dishes or fish. To make sauce Mornay which is a perfect cheese sauce used in a gratin, use the following:

- a. 2 cups of the Sauce Béchamel
- b. Add to egg yolks and 1/2 cup parmesan cheese or gruyere cheese,
- c. 1 more tablespoon butter and 4 tablespoons whipped cream.
- d. Place all ingredients except the whipped cream into saucier, with heat on and sauce paddle in press start
- e. When machine stops, turn off heat and add whipped cream.

Your thinly sliced potatoes will never be the same!

Recipe courtesy Wolfgang Puck, Modern French Cooking for the American Kitchen (Houghton Mifflin Co., 1998)

Beurre Blanc

Makes 1 1/2 cups

INGREDIENTS

1/2 cup dry white wine
2 medium shallots -- minced
1 tablespoon fresh tarragon -- chopped
1/2 cup heavy cream
3/4 pound unsalted butter -- very soft, cut into small pieces
1/2 tablespoon fresh squeezed lemon juice
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper

METHOD

- 1 In a small stainless saucepan, place the wine shallots and tarragon.
- 2 Simmer over med. heat for 3 minutes. The liquid needs to reduce by half.
- 3 Strain the liquid through a sieve.
- 4 Insert the black sauce paddle in the pitcher
- 5 Put the cream and 3 tablespoons of the reduced liquid into saucier, with the heat switch on press the start button.
- 6 When the Saucier stops by itself, turn the heat switch to off and press start again.
- 7 Remove the flavor hatch, and start adding tablespoons of butter one at a time, give time between each piece for butter to dissolve.
- 8 When all the butter has been added allow machine to run for an additional 2 minutes then press the stop button
- 9 Add the lemon juice salt and pepper. Check for proper seasoning.

SERVING SUGGESTIONS

The classic French sauce is fabulous with egg dishes or fish. To make sauce This delicate sauce is perfect with chicken, fish or vegetables. You may keep the sauce in the saucier till ready to serve; you may wish to reheat it slightly before serving. Or keep it stored in a thermos till ready to serve to maintain the temperature. This will not reheat well, because it separates. But it is so easy in the Saucier you can make it fresh every night.

For variations on this sauce, omit the white wine and add red wine instead, it now becomes a Buerre Rouge. Fabulous with lamb chops or chicken or red snapper.

Recipe courtesy Wolfgang Puck, Modern French Cooking for the American Kitchen (Houghton Mifflin Co., 1998)

Classic Béarnaise

Makes 1 1/2 cups

INGREDIENTS

2 medium shallots – minced
1/4 teaspoon freshly ground pepper
1/4 cup dry white wine
1/4 cup white vinegar
4 large egg yolk – room temperature
1/4 teaspoon salt
2 sticks unsalted butter – melted and cooled
1 tablespoon fresh tarragon – finely chopped

METHOD

- 1 In a small stainless saucepan, cook the shallot, ground pepper wine and vinegar till reduced by half (approx. 5 minutes over med. heat)
- 2 Strain the liquid through a sieve and let cool.
- 3 Insert the black sauce paddle in the pitcher
- 4 Add the yolks, salt and 3 tablespoons of the reserved liquid.
- 5 Place the lid on the Saucier, with heat switched to on position, press the start button.
- 6 When the Saucier stops (approx. 3 minutes) turn off the heat button and press start again.
- 7 Remove the flavor hatch and slowly add the melted cooled butter to the sauce. Trying to aim for the center where there is a plastic protrusion, this helps with even distribution of the butter.
- 8 When the butter has all been added, add the fresh chopped tarragon and press the stop button
- 9 Serve warm.

SERVING SUGGESTIONS

Perfect with roast beef, pan seared steaks, chicken or fish.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Classic Hollandaise

Makes 1 1/2 cups

INGREDIENTS

4 large egg yolks – room temperature
1 1/2 tablespoons fresh squeezed lemon juice (approx. 1 lemon)
1 1/2 tablespoons water
1/8 teaspoon salt
1 pinch cayenne
2 sticks unsalted butter – melted and cooled

METHOD

- 1 Insert the black sauce paddle in the pitcher
- 2 Add all of the ingredients except for the butter.
- 3 Turn the heat button to on. Press the start button.
- 4 After approximately 3 minutes the saucier will stop. At this time turn off the heat switch and press start button again.
- 5 Open flavor hatch and slowly drizzle in the butter. When all of the butter has been added, sauce is complete, press the stop button

SERVING SUGGESTIONS

This delicate sauce is so easy with this machine. You will love it poured over eggs Benedict. Try it over lobster tails stuffed with crabmeat, on vegetables like asparagus and broccoli. Your guests will sing your praises.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Mayonnaise

Makes 1 1/4 cups

INGREDIENTS

2 large egg yolks
2 tablespoons fresh lemon juice
1/2 teaspoon sugar
1 teaspoon dry english mustard
1 teaspoon kosher salt
1 pinch cayenne
1 cup vegetable oil

METHOD

- 1 Insert the white cream paddle in the pitcher
- 2 Add all of the ingredients except the oil.
- 3 With the heat switched to the off position, press start.
- 4 After approximately 30 seconds, remove the flavor hatch. Slowly drizzle in the oil, aim for the plastic protrusion in the center.
- 5 After the oil has all been added, let machine run for 2 1/2 minutes or until the machine stops on its own.

SERVING SUGGESTIONS

This basic Mayonnaise recipe can be further enhanced by the addition of 1/4 cup fresh chopped herbs like basil or tarragon. Try 1/4 teaspoon of wasabi to spice up your tuna. Or a clove or two of roasted garlic to make an aoli, perfect on a grouper sandwich.

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

Remoulade Sauce

Makes 1 1/2 cups

INGREDIENTS

2 large egg yolks
2 tablespoons fresh squeezed lemon juice
1 tablespoon Dijon mustard
1 teaspoon kosher salt
2 teaspoons minced red onions
2 teaspoons gherkin pickles – minced
2 teaspoons capers – minced
1 teaspoon fresh tarragon – minced
1 teaspoon parsley – minced
1/2 cup vegetable oil
1/2 cup olive oil

METHOD

- 1 Insert the white cream paddle in the pitcher
- 2 Place all of the ingredients except the oil into the Saucier and cover with the lid.
- 3 With the heat switched to the off position, press the start button.
- 4 After 30 seconds, remove the flavor hatch and slowly drizzle in the oils, aiming for the protrusion in the center.
- 5 After all the oil has been added, place flavor hatch back on the Saucier and process for 3 minutes more.
- 6 Store in an airtight container for up to 3 days in the refrigerator.

SERVING SUGGESTIONS

This sure beats tartar sauce any day!!!

Recipe courtesy Marian Getz, Wolfgang Puck Grand Caf Pastry Chef

