

WOLFGANG PUCK

live love eat

USE & CARE

1.5 Cup VersaCooker
Personal Cooker

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

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

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
Models BMRC0010 Printed in China REV 1.0

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Wolfgang Puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "OFF", then remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

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.**

SHORT POWER CORD

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.

Before Your First Use

Carefully unpack the Versacooker and remove all packaging materials. Wash all removable parts (Inner Lid, Inner Pot, Measuring Cup & Scoop and clean according to the Care & Cleaning instructions in this manual).

Warning: Do not immerse Versacooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.



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, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your VersaCooker

Assembly Chart



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Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1 Measure the quantity of rice and water according to the Instructions on pages 11 - 12.
- 2 Clean the VersaCooker after each use (see Care & Cleaning section of this manual).
- 3 Set the unit on a stable, level surface.
- 4 DO NOT expose to water, high humidity, or heat sources. DO NOT use the pot directly on an open flame.
- 5 Be sure to keep the unit out of the reach of children.
- 6 Cooking with the switch in WARM position will cause low heat cooking and this will not cook the rice properly.
- 7 The Lid becomes hot when in use. DO NOT touch the Lid with your hand, and do not place your face or hand directly over the steam coming from the VersaCooker.
- 8 Always keep the outside bottom of the pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction or smoke.
- 9 DO NOT tilt the VersaCooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the VersaCooker upside down, make sure to disconnect the power supply plug.
- 10 Do not fill the unit above the MAXIMUM CUP MARKING.
- 11 DO NOT cover the Lid with a cloth. The Lid may deform or change color.
- 12 Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 13 Ensure that the plug fits all the way into the outlet, partially plugged-in cords may cause an electric hazard.
- 14 DO NOT MOVE the unit while cooking.

Removing the Detachable Lid

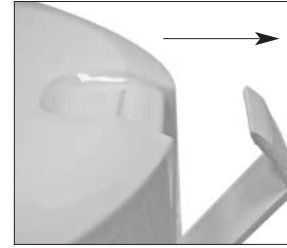


Figure 1



Figure 2

- 1 To remove the Detachable Lid, first open both Locking Tabs by pulling away from the Housing. (See Figure 1) Lift the Lid off the Housing.
- 2 You may remove the Detachable Inner Lid by grasping the side and pulling away from the Outer Lid. (See Figure 2)

Caution: Always ensure that the Inner Lid is attached to the Outer Lid when cooking.

Attaching the Detachable Lid

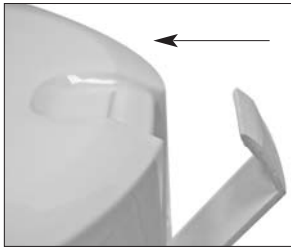


Figure 3

- 1 To attach the Detachable Lid, line up the Locking Tabs on the Lid with the Locking Tab Receptacle and press in until you hear a click. (See Figure 3)

CAUTION: A serious burn injury can occur if you try to move your VersaCooker without the Lid locked into place.

Using Your VersaCooker to Cook Rice

- 1 Only measure rice with the enclosed measuring cup. For best results rinse measured rice until the water becomes relatively clear (see “Helpful Hints” section for details).
- 2 Place rinsed rice in the pot, add water. For 1.5 cups of uncooked rice (yields 3 cups of cooked rice), measure 1.5 full scoops of rice, using the rice measure included with your unit. Add to the VersaCooker Pot.
- 3 Add water to the 1.5 cup line on the inside of the Pot. Always add the rice to the pot BEFORE adding the water to the Pot. The water level marked on the Inner Pot is based upon having rice added already.
- 4 Place the Pot in the VersaCooker.
- 5 Place the Lid on the VersaCooker housing and lock into place.
- 6 Plug in and immediately press the switch down to “Cook”. The “Cook” indicator light will illuminate to indicate the rice is cooking.
- 7 The VersaCooker will automatically switch to “Warm” when the cooking process has completed. The Warm function will continue until the unit is unplugged.
- 8 Open the VersaCooker by unlocking both Locking Tabs on the Lid. Be sure to open the Lid facing away from you to avoid any hot steam.
- 9 Remove and clean the Inner Pot after every use.

Helpful Hints

- Using the Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.

Washing Rice

When rice is milled some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch & residues, which will provide you with much whiter, fluffier rice.

Remember to always use the measuring cup provided to accurately measure the rice. Add the desired amount of rice to the VersaCooker Inner Pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice tip the Inner Pot to remove the cloudy water and repeat several times until the water remains clear.

Cooking other types of rice

Your Wolfgang Puck VersaCooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. When cooking brown rice, it will be necessary to increase the amount of water by 1/2 cup more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

A note about the measuring cup provided with your VersaCooker

Your VersaCooker is able to cook a maximum of 1.5 cups of raw rice, which is the equivalent of 3 cups of cooked rice. A VersaCooker cup, like most traditional rice cookers on the market, is equivalent to 6 ounces, or approx 3/4 of a cup. This is why it is important to use the measuring cup that comes with your VersaCooker and not a standard 8-ounce cup measure.

Helpful Hints cont.

- If the VersaCooker switches to WARM before the food is done, you will need to add more liquid.
- Foods that are overly sweet or oily can cause the VersaCooker to switch to WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- When baking in the VersaCooker, it is usually necessary to push COOK more than once. You will need to wait for about 5 minutes after the machine switches to WARM to be able to press it back to COOK. This is normal.
- The temperature of the WARM setting is a little over 180 degrees. This is hot enough to very gently cook foods and far too hot for any bacteria to grow or for food to spoil. It is very safe to keep foods at this setting for several hours.
- Do not double recipes in the VersaCooker. The tightly closed Lid will force excess liquid out of the steam vent if you do.

Care & Cleaning

- 1 DO NOT immerse the VersaCooker in water.
- 2 Clean the VersaCooker Housing with a damp cloth. DO NOT use abrasive cleaners as this would scratch the surface of the Housing.
- 3 Wash the VersaCooker Pot, Lid, Inner Lid, Measuring Cup and Scoop in warm soapy water and dry thoroughly. Do not place parts in the dishwasher.

Recipes for the VersaCooker

Cauliflower Mashers

1 - 2 servings

INGREDIENTS

2 cups cauliflower cut into florets
1/2 cup chicken broth or stock
1/4 cup milk
1/4 teaspoon lemon juice
kosher salt and fresh cracked pepper to taste
2 teaspoons butter

METHOD

- 1 Combine all ingredients except the butter in the VersaCooker; lock Lid and press COOK. After 15 minutes test cauliflower.
- 2 When fork tender, unplug machine and remove Inner Pot using potholders. Drain away most of the liquid, reserving it close by.
- 3 Puree cauliflower using an immersion blender until smooth. Stir in enough reserved liquid to make the puree a desirable texture. Add butter and taste carefully and adjust seasoning.
- 4 Serve immediately or close Lid and keep hot on WARM setting.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Crazy Cake

This is a Vegan recipe

1-2 servings

INGREDIENTS

3/4 cup all purpose flour
1/3 cup granulated sugar
2 tablespoons good quality unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 teaspoon pure vanilla extract
2 tablespoons vegetable oil
1/2 cup water
1 1/2 teaspoons white, cider or wine vinegar

METHOD

- 1 Combine all ingredients into the Pot of the VersaCooker. Stir until combined. A few lumps will remain and batter will be quite thin. The Pot does not need to be greased. Lock Lid and press COOK.
- 2 After a few minutes machine will switch to WARM even though the cake is not done. This is normal. Let it sit on this setting for 5 minutes or so and then press COOK again. It will switch to WARM again but this is ok. After approximately 30 minutes, remove the Lid and check cake with a toothpick. When inserted slightly off-center, and then removed, moist crumbs should cling to the toothpick.
- 3 Remove with potholders and invert onto serving plate. Wipe out bowl and make glaze in it (recipe follows).

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Glaze for Crazy Cake

This is a Vegan recipe

Makes 1/2 cup

INGREDIENTS

1/2 cup granulated sugar
1/8 cup water
1 tablespoon cocoa powder
1 tablespoon vegetable oil
1/2 teaspoon pure vanilla extract
A small pinch kosher salt

METHOD

- 1 Combine all ingredients in VersaCooker bowl. Press COOK.
Do not use the Lid for this recipe.
- 2 When mixture comes to a full boil, unplug pot and carefully remove bowl, using potholders. Pour hot glaze over Crazy Cake. Serve warm.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Macaroni & Cheese

1 - 2 Servings

INGREDIENTS

3/4 cup elbow macaroni
1/2 cup heavy cream
3/4 cup water
1 teaspoon powdered chicken bouillon base
1/4 cup shredded cheddar cheese
1/4 cup shredded mozzarella cheese
1 tablespoon shredded parmesan cheese

METHOD

- 1 Combine noodles, water, bouillon and cream in VersaCooker, lock Lid in place, and press COOK. Stir occasionally.
- 2 When machine switches to WARM, add the remaining ingredients and stir thoroughly until all cheese is melted. Replace the Lid, press COOK again. When machine switches to WARM it is ready to eat.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

One Pot Pasta

1 - 2 servings

INGREDIENTS

3/4 cups dry pasta such as elbow macaroni corkscrew pasta
1 cup liquid, (beef or chicken stock or water)
1/2 cup favorite pasta sauce, bottled pasta sauce or homemade
1/4 cup shredded Parmesan or mozzarella cheese

METHOD

- 1 Combine all ingredients in VersaCooker bowl except the cheese.
- 2 Lock the Lid and press COOK.
- 3 When the unit switches to WARM open Lid and stir, top with cheese. Close Lid and leave on WARM setting for 5 minutes.
- 4 Serve hot.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Quinoa Pilaf

1 - 2 servings

Quinoa develops a natural insect repellent covering as it grows which needs to be rinsed off under running water before cooking or the finished dish will have a pronounced bitter taste.

INGREDIENTS

3/4 cup quinoa
 1 cup water
 1 teaspoon chicken bouillon powder
 2 teaspoons olive oil
 1 green onion, sliced
 1/4 small yellow onion, diced
 1 tablespoon parsley, chopped
 1 teaspoon fresh lemon juice
 2 tablespoons almonds, toasted
 2 tablespoons raisins
 2 tablespoons dried apricots, diced
 1/4 teaspoon dried chili flakes

METHOD

- 1 In a fine strainer, rinse quinoa for 1 minute to remove the natural coating. Combine quinoa, water and bullion in VersaCooker; lock Lid and press COOK.
- 2 In a mixing bowl, combine the remaining ingredients and stir.
- 3 When VersaCooker switches to WARM, remove and fluff with a fork.
- 4 Fold the hot quinoa into the bowl of vegetables and fruit and toss to mix. Taste carefully and adjust with kosher salt and pepper if needed.
- 5 Serve hot, at room temperature or cold.

This keeps well, covered and refrigerated for up to 5 days.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Raspberry White Chocolate Bread Pudding

1 - 2 servings

INGREDIENTS

3/4 cup heavy cream
 1/3 cup sugar
 2 whole eggs
 1/8 teaspoon kosher salt
 1/2 teaspoon fresh lemon juice
 1/2 teaspoon pure vanilla
 2 slices bakery type egg bread cut into 2 inch cubes
 1/4 cup frozen raspberries or fresh in season
 1 tablespoon white chocolate pieces

METHOD

- 1 In the bowl of VersaCooker, add the cream, sugar, eggs, salt, lemon juice and vanilla. Add bread cubes to this and gently push the bread under the custard.
- 2 Plug in the VersaCooker, lock the Lid and press COOK.
- 3 When the VersaCooker goes to the WARM position, open the Lid and gently stir the bread pudding. It will be set around the sides and bottom but the center will still be liquid. Close and press COOK. Repeat if necessary more time.
- 4 Now open cooker and scatter the raspberries and chocolate pieces over the bread pudding and gently stir them in. Close and leave on WARM until chocolate is melted and custard is set.
- 5 Serve hot or warm with raspberry sauce and softly whipped cream.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Rice Pudding

1 - 2 Servings

INGREDIENTS

1 cup cooked rice
1/2 cup heavy cream
1/2 cup water
3 tablespoons sugar
A pinch of kosher salt
1/4 teaspoon lemon juice
1/2 teaspoon pure vanilla extract
1/8 teaspoon butter vanilla extract, optional
2 tablespoons dried fruit, if desired

METHOD

- 1 Combine all ingredients in VersaCooker, lock the Lid and press COOK.
- 2 Stir occasionally. It will be ready to eat in 15 minutes. Serve with Raspberry Coulis.

Raspberry Coulis

INGREDIENTS

6 oz. frozen raspberries, thawed
1/3 cup sugar

METHOD

- 1 Puree using blender, food processor, or immersion blender.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Soy Steamed Salmon filets with Shiitake Brown Rice

1 - 2 Servings

INGREDIENTS FOR STEAMED SALMON

1 thin salmon filet cut into cubes
2 teaspoons mushroom soy sauce
1 teaspoon fresh ginger, cut into julienne
1 green onion, cut into julienne
1 clove garlic, cut into julienne

INGREDIENTS FOR THE RICE

2/3 cup brown rice, preferably organic
1 plus 1 tablespoon cup stock or water
1 bay leaf
2 teaspoons good olive oil
1/4 cup dried shiitake mushrooms, rehydrated in 1 cup hot water,
squeeze to remove excess water (use this leftover liquid in place
of part of the stock called for if desired)
2 teaspoons mushroom soy sauce
1 clove garlic, smashed
1/2 teaspoon sambal oelek or chili flakes
Kosher salt and pepper to taste
1 green onion, sliced thinly on the bias

METHOD

- 1 Rub mushroom soy over salmon. Top with ginger, green onion and garlic. Set aside to marinate for 30 minutes.
- 2 Combine remaining ingredients except for green onion into VersaCooker bowl. Stir, lock the Lid and press COOK.
- 3 When machine switches to WARM, open and top rice with salmon. Sprinkle over 2 tablespoons of water, close Lid and press COOK.
- 4 Cook 4 - 7 minutes or till fish is done to your liking. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Split Pea and Ham Soup

1 - 2 servings

INGREDIENTS

1/2 cup dried split green peas
1 1/4 cups chicken broth or good quality canned broth
2 ounces chopped ham
2 strips bacon, diced
1/2 of a rib celery, diced
1/2 of a carrot, peeled and diced
1/4 small onion, peeled and diced
1/2 teaspoon apple cider vinegar
Salt, pepper and cayenne pepper to taste

METHOD

- 1 Combine all ingredients in VersaCooker, lock the Lid and press COOK. Set timer for 45 minutes.
- 2 When timer goes off, switch cooker to WARM for an additional hour. Check for seasoning and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipe Notes
