



BSC400 / Banquet Meal Maker

- Extra large 6.5 litre capacity
- Removable cord for serving at the table
- Dishwasher safe *Cook and Serve* removable crockery bowl
- Wrap around element for even heating
- Tempered dome glass lid and 3 heat settings

SLC80 - Avance™ / Programmable Meal Maker

- 4.2 litre capacity
- Electronic one touch programming
- Dishwasher safe *Cook and Serve* removable crockery bowl
- Wrap around element for even heating
- Cool touch handles



BSC300 - Avance™ / Meal Maker 5

- 5 litre capacity
- Dishwasher safe *Cook and Serve* removable crockery bowl
- Soft touch dial with off, keep warm, low and high settings
- Tempered dome glass *Cook n Look* lid
- Wrap around element for even heating
- Cool touch handles



BSC100 - Avance™ / Meal Maker 3

- 3 litre capacity
- Dishwasher safe *Cook and Serve* removable crockery bowl
- Soft touch dial with off, keep warm, low and high settings
- Tempered dome glass *Cook n Look* lid
- Wrap around element for even heating
- Cool touch handles



SLC50 / Meal Maker

- 5 litre capacity
- Lid strap keeps lid secure and firmly in place
- Washable insulated carry case for easy transport
- Dishwasher safe *Cook and Serve* removable crockery bowl
- 3 heat settings including auto shift
- Tempered dome glass *Cook n Look* lid
- Wrap around element for even heating



NOW YOU'RE COOKING

with **Breville**





Entertaining friends and family is easy this winter – all it takes is a few minutes preparation, fresh ingredients and Breville's range of slow cookers.

The ideal accompaniment for busy cooks, slow cookers provide the freedom to enjoy an active lifestyle and then come home to a perfectly cooked meal.

Cook a range of winter meal ideas, from spicy curries, hearty stews and warm winter soups to delicious puddings.

Handy hints:

- Pre-browning meat and poultry prior to slow cooking seals in moisture, intensifies flavour and provides more tender results
- Ensure the slow cooker removable crockery bowl is half to three thirds full of ingredients and liquid
- Frozen vegetables and meat must be defrosted and thawed prior to placing in slow cooker
- Cut vegetables into uniform size to ensure more even cooking
- Pre-soak beans and pulses prior to using in slow cooker
- To gain the best results, position vegetables on the base and sides of the slow cooker and place meat on top
- Stirring during the cooking process is generally not necessary until it is time to serve
- Do not lift the lid of your slow cooker as it lengthens the cooking time
- If there is too much liquid after completion of cooking, remove the lid and turn dial to High Setting, cook for 35-40 mins or until liquid reduces

Pork Jungle Curry

Serves 6

- 2 tablespoons peanut oil
- 1kg pork neck, cut into 4cm cubes
- 1 large brown onion, sliced thickly
- ¼ cup red curry paste
- 2 teaspoons finely grated ginger
- 1 stick lemongrass, chopped coarsely
- 3 cups chicken stock
- 2 medium carrots, cut into 2cm cubes
- 1 large red capsicum, cut into 2cm cubes
- 200g snake beans, chopped coarsely
- 2 kaffir lime leaves, torn
- 1 long red chilli, sliced thinly
- ¼ cup coriander leaves

Method

- 1 Heat oil in a large frying pan; cook pork in batches until browned all over. Cook onion in same pan until tender. Add curry paste, ginger and lemongrass; cook, stirring, for 1 minute.
- 2 Place meat and onion mixture into the Breville slow cooker. Add stock; cover with lid and cook on low setting for 6 hours.
- 3 Add carrot, capsicum, beans and lime leaves; cook a further 2 hours or until meat is tender. Stir in chilli and coriander; serve with steamed rice.

Beef Casserole

Serves 6

- 2 tablespoons butter
- 2 tablespoons oil
- 2 onions, sliced
- 2 cloves garlic, crushed
- 3 rashers bacon, trimmed & diced
- 750g chuck steak, diced
- 4 tablespoons flour
- 1 teaspoon thyme
- 1 teaspoon oregano
- 1 tablespoon tomato paste
- 1 cup beef stock
- 1 cup red wine
- 250g mushrooms, sliced

Method

- 1 Heat butter and oil in a large frying pan and then add the onions, garlic and the rashers of bacon. Cook ingredients together until onions have softened.
- 2 Toss the meat lightly in the flour and then add to the onion mixture, cooking the meat until lightly browned.
- 3 Transfer meat mixture to the Breville slow cooker and add remaining ingredients, ensure that all the ingredients are thoroughly stirred.
- 4 Cover with lid and cook on high 4-5 hours or until meat is soft and tender.
- 5 Serve with steamed rice.

