



Russell Hobbs



6L SLOW COOKER

2 YEAR WARRANTY

RHSC600RED

RHSC600RED_IB_FA_160719
Part No: T22-5003733

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards, do not immerse the slow cooker cooking base in water or any liquid.
2. Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
3. Do not use outdoors.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
8. To avoid the possibility of scalding, keep clear of steam escaping around the lid area.
9. Do not touch any internal surfaces until the slow cooker has fully cooled.
10. Do not use the slow cooker to re-heat food that has already been cooked.
11. Dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added to the slow cooker. They are poisonous if eaten raw or undercooked.
12. CAUTION: Do not operate on an inclined plane. Place the slow cooker on a stable, level, heat-resistant surface and out of reach of children.
13. Route the power cord so it does not overhang, and cannot be caught accidentally.
14. Unplug the slow cooker when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
15. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
16. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
17. To disconnect turn dial to OFF, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
18. Do not try to cook in the slow cooker without using the ceramic bowl.
19. Leave a clear space of at least 75mm (3 inches) around the slow cooker when in use.
20. Do not cover the slow cooker or put anything on top of it while in use.
21. Do not use the slow cooker near or below curtains or other combustible materials.
22. Keep the power cord, the slow cooker, and the ceramic bowl away from hotplates, cook-tops and burners.
23. Do not put a hot ceramic bowl on a cold surface or in cold water as it may crack the bowl or damage the surface.



24. Do not put cold water into a hot ceramic bowl or hot water into a cold ceramic bowl as it may crack the bowl.
25. Do not use the ceramic bowl with any appliance (cook-top, stove, oven, microwave oven, etc) other than the slow cooker.
26. Do not shock/bump the glass. The lid supplied with this slow cooker is made from tempered glass. However, this does not make it indestructible! Care needs to be taken not to shock the glass as it may cause it to weaken and unexpectedly shatter into small fragments for seemingly no reason.
27. Do not use accessories or attachments other than those supplied as specifically for use with the slow cooker.
28. Do not use the slow cooker for any purpose other than that described in these instructions.
29. Do not connect this slow cooker to an external timer or remote control system.
30. Misuse may cause injury.
31. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

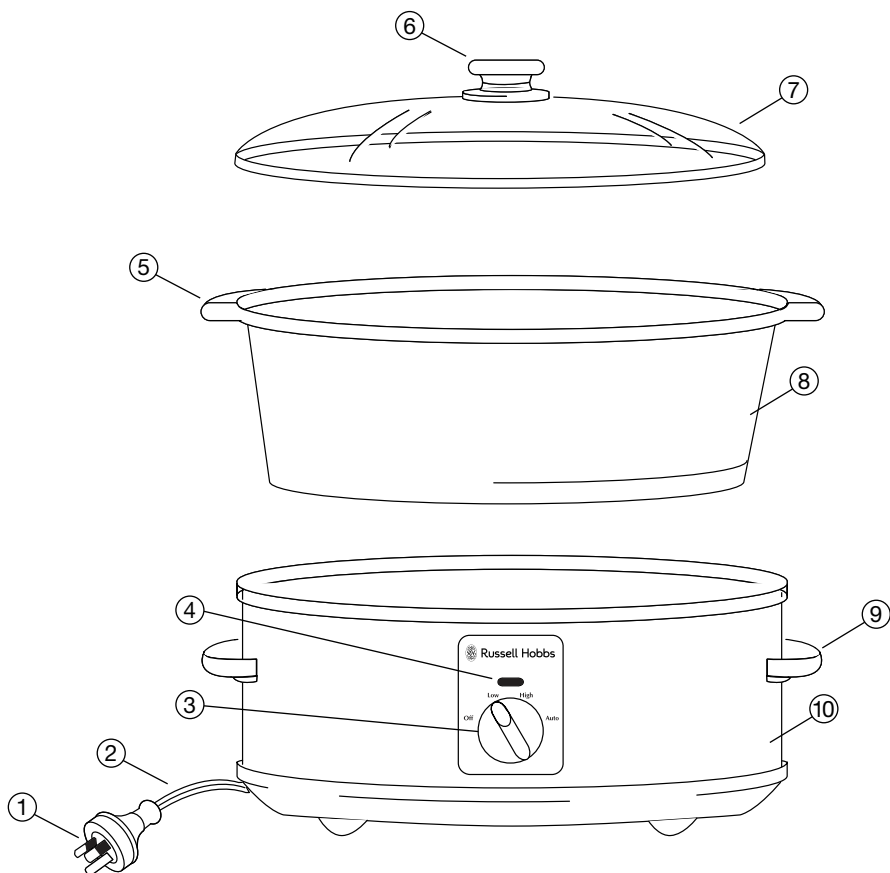
This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels, and other residential type environments;
- Bed & breakfast type environments.

SAVE THESE INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs Slow Cooker. Each unit is manufactured to ensure safety and reliability. Before using the Slow Cooker for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the Slow Cooker.

When using this appliance, basic safety precautions should always be followed.



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|-----------------------------------|--------------------------------|------------------|
| 1. Power plug | 5. Bowl handles | 8. Ceramic bowl |
| 2. Power supply cord | 6. Knob | 9. Base handles |
| 3. OFF/LOW/HIGH/AUTO Control Dial | 7. Tempered glass lid assembly | 10. Cooking base |
| 4. Power indicator light | | |

THE SWITCH

The slow cooker is controlled by a 4-position switch:

- Off** The slow cooker is switched off and the power light is off.
- Low** Cooks at low power. Use this setting only after preheating the slow cooker on High for at least 20 minutes.
- High** Cooks at maximum power. Take care that the food does not dry out. If additional liquid is required, it should be preheated before adding to avoid possible cracking of the ceramic bowl. Cool liquids can be safely added in small amounts to the middle of the food, away from the sides of the ceramic bowl.
- Auto** When set on *Auto*, the slow cooker begins cooking on *High* until it reaches temperature. Then a thermostat switches the slow cooker automatically to *Low*, and remains on *Low* for the remaining duration of cooking time, until switched *Off*.

NOTE: *Auto* setting does not switch the slow cooker off at any given time. You must turn the control dial to *Off* to stop cooking.

THE BENEFITS OF SLOW COOKING

- Health - The gentle cooking action reduces damage to vitamins and retains more of the nutrients and flavours. Also, cooking in a slow cooker does not require any added oil or fats.
- Economy - Long slow cooking can tenderise the cheaper, tougher cuts of meat and uses significantly less power than an oven or the small ring on the average cook top.
- Convenience - Prepare the ingredients the night before, put them in the slow cooker in the morning and have a delicious meal waiting for you when you get home.

BEFORE FIRST USE

- All parts of the Slow Cooker need to be thoroughly cleaned before being used for the first time (see 'Care and Maintenance').

PREPARATION

- Some of the recipes call for meat to be browned and/or vegetables to be sautéed. Do this in a pan – not in the ceramic bowl. Do not use the ceramic bowl for cooking anywhere other than inside the slow cooker.
- Thaw frozen food completely before adding to the ceramic bowl.
- Do not cook on the low setting without first preheating the ceramic bowl in the slow cooker on High, for at least 20 minutes.
- Soak dried peas and beans for 8 hours (or overnight) before cooking, to soften them.

WARNING: Dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added to the slow cooker. They are poisonous if eaten raw or undercooked.

- Lentils do not need soaking overnight.
- Store ingredients prepared beforehand (e.g. the night before) in a refrigerator. Do not put the slow cooker or the ceramic bowl in the refrigerator.
- Root vegetables (potatoes, carrots, onions etc) take much longer to cook than meat. Cut them into 5mm slices, sticks or dice. If possible, sauté gently for 2-3 minutes before adding to the ceramic bowl.
- Dried vegetables must be immersed in the cooking liquid.

- When cooking with rice, use at least 150ml of cooking liquid for each 100g of rice.
- Pasta is not suitable for slow cooking – it will become too soft. If your recipe requires pasta, it should be stirred in 30-40 minutes before the end of the cooking time.

GENERAL USE

- Decide when you want to eat and when you want to start cooking.
- Find a recipe that suits your timings. If you want to eat at 6pm and you need to start cooking at 8am, find a recipe that takes about 10 hours.
- Prepare the food as described in the recipe.

TIP: Cut food into similar sized pieces to ensure food is evenly cooked.

- Sit the slow cooker on a stable, level, heat-resistant surface and out of reach of children.
- Connect to the wall power outlet and switch the outlet on.
- Turn the switch on the slow cooker to High setting and allow to preheat for 20 minutes.
- Remove the lid and place the food in the ceramic bowl.
- Replace the lid.
- Turn the switch on the slow cooker to the required setting for cooking (Low, High or Auto).

NOTE: A recipe that takes 10 hours would only ever be cooked using Low setting.

- At the end of the cooking time, turn the switch to Off.
- Using oven gloves remove the lid from the slow cooker and set it on a heat proof surface.
- Serve the food.

TIP: Cleaning can be made much easier if you remove all the cooked food from the ceramic bowl, then fill it with warm water (see 'Care and Maintenance').

GRAVY / SAUCE

Slow cooking retains more of the juices than normal cooking. This tends to increase the volume of cooking liquid and thin the sauce or gravy. To allow for this, sauces should initially be thicker than normal. Anything to be sautéed could be tossed in seasoned flour beforehand, to thicken the gravy/sauce.

RECIPES

There are a few recipes in this book to get you started.

Use them initially to familiarise yourself with the capabilities of your slow cooker. Then using them as a guide, vary the ingredients, vary the quantities and taste the results. Keep notes, write down what changes you make, and you will quickly build up a range of recipes which suit your taste. Keep notes of the not so successful ones as well, so that you know what not to do next time.

To adapt your own recipes for the slow cooker, we suggest you find a recipe which uses similar ingredients and use that as a guide for timing and liquid quantity, along with the food preparation guidelines given earlier. Be careful with quantities – once all the initial ingredients are put in the ceramic bowl, it shouldn't be more than $\frac{3}{4}$ full, to allow for expansion.

SOUP

If homemade soup appeals to you, then try some in your slow cooker. Tasty, homemade soups can be left simmering all day or overnight. Soup benefits from long cooking, so there is no need to worry if it is left for a few hours longer than intended. Flavours develop and infuse slowly and gently.

Tips for making soup in your slow cooker:

- Trim and cut up the meat and/or vegetables to similar sized portions to ensure even cooking.
- Sear food lightly in a large pan with a little cooking oil for a richer flavour.
- For a thicker soup, stir in flour or cornflour, and then gradually add stock.
- Do not add milk until the final half hour of cooking.
- Cream or egg yolk may be added just before serving.

CARE AND MAINTENANCE

- Before doing anything else, unplug the slow cooker from the wall socket.
- Using oven gloves remove the lid and ceramic bowl and place them on a heatproof surface.
- Even if you do not intend to wash up right away, fill the ceramic bowl with warm water, otherwise the residual heat may bake any food debris on the ceramic bowl, making its eventual removal more difficult.
- Do not soak the exterior of the ceramic bowl in water. The base is porous and will soak up water which may cause it to crack when heated. Wash the lid and ceramic bowl in hot soapy water using a cloth or sponge, then rinse and dry thoroughly. Do not use a scouring pad. The ceramic bowl may be washed in the dishwasher.
- All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little mild household detergent (washing up liquid) if necessary. These surfaces should be dry before re-using the slow cooker or storing it away.
- After some time in use, the glaze on the ceramic bowl may develop 'crazing', a network of small cracks. This marking is superficial and should not be a cause for concern.
- Do not immerse the body of the slow cooker in water or any other liquid.
- Do not use harsh or abrasive cleaners.
- Only the ceramic bowl is dishwasher safe. Do not put any other part of the slow cooker into the dishwasher.

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



Russell Hobbs



RECIPE BOOK

6L SLOW COOKER

RHSC600RED

RECIPES

APRICOT CHICKEN

Serves: 4

Ingredients:

600g chicken breasts

400mL apricot nectar

1 sachet French onion soup

1 tbsp curry powder

400g canned apricots, drained

Method:

1. Cut the chicken into small pieces. Place all ingredients into the slow cooker and stir until well mixed.
2. Cover and cook on low for around 8 hours.
3. Serve with steamed rice and vegetables or pasta.

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ROSEMARY AND GARLIC ROASTED LEG OF LAMB

Serves: 6

Ingredients:

4 large all-purpose potatoes, peeled, cut into ¼-inch thick slices

2kg trimmed, boneless leg of lamb, tied

1 tsp salt

½ tsp coarsely ground black pepper

6 cloves garlic, peeled and crushed

4 sprigs fresh rosemary, chopped

2 tbsp olive oil

½ cup vegetable stock

Method:

1. Preheat the slow cooker for 20 minutes on high.
2. Layer potatoes in the bottom of the slow cooker ceramic bowl.
3. In a small bowl, mash the salt, pepper, garlic, and rosemary together with a fork to form a paste. Rub all over the lamb.
4. Heat the olive oil in a large frypan over a high heat and brown lamb on all sides. Put browned roast in the ceramic bowl on top of the potatoes.
5. Pour the stock in the frypan and bring to boil. Pour over the meat.
6. Place the lid on the slow cooker and cook for 4-5 hours on high or 9-10 hours on low.

SELF SAUCING CHOCOLATE PUDDING

Serves: 6

Ingredients:

1 cup caster sugar
1 ½ self raising flour, sifted
1 egg, lightly beaten
1 cup, light brown sugar
¾ cup milk
1 tsp vanilla extract
2 tbsp cocoa powder
2 tbsp cocoa powder, extra
2 ½ cups boiling water
Icing sugar, to serve
Ice-cream / cream, to serve
90g butter, melted and cooled

Method:

1. Preheat slow cooker for 20 minutes on high.
2. Grease the slow cooker bowl.
3. In a separate bowl, combine butter, vanilla extract, caster sugar, flour, cocoa powder and egg. Pour evenly across base of slow cooker bowl.
4. Sift brown sugar and extra cocoa powder over mixture.
5. Using a spoon, gently and evenly pour the boiling water over the mixture.
6. Cook on high for 2 ½ hours, or until centre is firm.
7. Serve with sifted icing sugar, and cream.

CHICKEN CACCIATORE

Serves: 4

Ingredients:

2 tbsp olive oil
1kg chicken thigh fillets
1kg chicken drumsticks
1 large onion, chopped
2 cloves garlic, sliced very thin
400g white mushrooms, sliced thin
1/3 cup dry white wine or chicken stock
2 cups canned crushed tomatoes
1 tsp salt
¼ tsp ground black pepper
1 Tbsp minced parsley
2 carrots peeled and chopped
1 cup pitted kalamata olives
2 celery sticks, chopped

Method:

1. In a large frypan over medium-high heat, brown the chicken, onion, and garlic in the olive oil.
2. Combine the sautéed chicken, onion and garlic with all the remaining ingredients, except the parsley, in the slow cooker ceramic bowl.
3. Place the lid on the bowl and cook for 3-4 hours on high or 7-8 hours on low.
4. Season with salt and black pepper to taste and stir in the parsley before serving.

BEEF LASAGNE

Preparation time: 30 minutes

Cooking time: 2.5 hours

Serves: 8

Ingredients:

2 tbsp olive oil
1 kg beef mince
2 Tbsp tomato paste
2 cloves garlic, crushed
½ cup red wine
1 cup beef stock
800g tinned plum tomatoes
2 sprigs of fresh rosemary
½ cup fresh basil or oregano leaves, chopped
Salt and pepper, to taste
10 lasagne sheets

Cheese sauce

2 tbsp butter
2 tbsp plain flour
500ml milk
1 cup grated cheddar cheese
1 cup grated parmesan cheese

Method:

1. Heat the oil in a frying pan and cook the meat in batches, until well browned. Add the tomato paste, garlic and red wine, stirring to deglaze the pan. When the wine has reduced by half, add the stock, tinned tomatoes and herbs. Simmer 15 minutes. Season with salt and pepper and remove from heat.
2. For the cheese sauce: melt the butter in a saucepan over medium heat. Add the flour and cook 1 minute, then whisk in the milk and half the cheddar cheese. Stir until thickened. Remove from heat.
3. To assemble the lasagne: add ½ cup meat sauce to the slow cooker bowl. Cover with one-third lasagne sheets, then half the meat sauce, cheese sauce and parmesan. Add another layer of lasagne sheets, then remaining meat sauce, lasagne sheets and cheese sauce. Top with remaining cheddar and parmesan.
4. Cover with the lid and cook on high for 1.5 hours, or on low for 2.5 hours. Serve hot.

TERIYAKI CHICKEN

Preparation time: 5 minutes

Cooking time: 2 hours

Serves: 4

Ingredients:

¼ cup soy sauce

¼ cup rice wine vinegar

¼ cup honey

2 Tbsp mirin or sake

1 Tbsp sesame oil

1 clove garlic, minced

600g skinless chicken thighs, cut into 3cm pieces

Steamed jasmine rice, to serve

Method:

1. Combine all the ingredients except the chicken in the slow cooker bowl. Stir well. Turn the heat to high, add the chicken piece and cover with the lid.
2. Cook for 1 hour on high heat or reduce the heat to low and cook for 2 hours, stirring every so often, until the sauce is thick, glossy and coats the chicken pieces.
3. Serve over steamed jasmine rice.

Note: if the sauce needs more thickening, simply mix 1 teaspoon cornflour with 1 tablespoon water. Add this mixture to the teriyaki sauce over high heat. Stir until the sauce boils and thickens, then remove from the heat.

NACHOS WITH SLOW COOKED PULLED BEEF

Preparation time: 20 minutes

Cooking time: 8 hours

Serves: 4-6

Ingredients:

1 kg flank steak or gravy beef, cut into 5cm pieces
1 tbsp ground cumin
1 tbsp smoked paprika or chipotle chilli powder
2 tsp dried oregano
salt and black pepper, to taste
1 cup beef stock
2 tbsp tomato paste
2 tbsp brown sugar
2 cloves garlic, crushed
400g tin kidney or black beans, drained
200g corn chips
1 cup grated cheddar cheese

Fresh Tomato Salsa

½ red onion, finely diced
2 ripe tomatoes, diced
juice of 1 lime
1 green jalapeno chilli, finely chopped
½ cup coriander leaves, chopped

Guacamole and sour cream, to serve

Method:

1. Add the beef pieces to the slow cooker bowl with the cumin, chilli powder, oregano, salt and pepper. Toss well to coat. Add the stock, tomato paste, sugar and garlic. Stir to combine. Set the heat to high and cook for 15 minutes, or until the beef is bubbling. Reduce the heat to low and cook for 6-8 hours, or until the beef is tender and falling apart.
2. Once cooked, shred the beef with two forks. Transfer to an ovenproof dish with the kidney beans. Top with the corn chips and cheese. Bake 5-10 minutes in a hot oven, or until the cheese is melted and golden.
3. Meanwhile, combine the tomato salsa ingredients. Season with a little salt and mix well. Serve the nachos topped with the fresh tomato salsa, guacamole and sour cream.

CHEDDAR CHEESE & BACON SCROLLS

Preparation time: 1.5 hours

Cooking time: 1 hour

Serves: makes 12 scrolls

Ingredients:

¾ cup full-fat milk

2 tsp instant dry yeast

1 tsp honey

350g plain flour

½ tsp salt

60g unsalted butter, softened

1 egg, lightly beaten

1/2 cup grated cheddar cheese

¼ cup diced bacon pieces

Method:

1. Heat milk to lukewarm. Stir in the yeast and honey, then cover and leave in a warm place for 5 minutes, or until foamy.
2. Combine the flour and salt in a large bowl. Add yeast mixture and stir to form a dough. Transfer dough to a floured surface and knead until smooth and elastic; about 6-8 minutes. Cover and leave in a warm place for 15 minutes.
3. Lightly grease the inside of the slow cooker bowl. Roll the dough into a rectangle roughly 20 x 30cm. Scatter evenly with the cheese and bacon then, starting from the long side, roll into a log shape.
4. Use a floured knife to cut the log into 12 even pieces, roughly 2cm thick. Evenly place the pieces cut side down in the greased slow cooker bowl. Cover and leave in a warm place for 1 hour, or until scrolls have doubled in size.
5. Place the bowl into the slow cooker. Lay a tea towel over the bowl and fit the lid snugly on top. Turn the heat to low and cook 45 minutes to 1 hour, or until the scrolls are firm and cooked through.

Note: Scrolls can be browned or reheated in the oven if desired.

PEAR & PECAN CARAMEL PUDDING

Preparation time: 15 minutes

Cooking time: 2 hours

Serves: 10-12

Ingredients:

180g unsalted butter, extra to grease
1 cup brown sugar
1 cup golden syrup
2/3 cup milk
½ tsp bicarbonate of soda
2 large eggs, lightly beaten
2 cups SR flour
2 tsp each ground cinnamon and ginger
pinch of salt
825g pear halves in syrup, drained
½ cup pecans, roughly chopped

Caramel Sauce

300ml thickened cream
1 cup brown sugar
50g butter

Whipped cream, to serve

Method:

1. Grease the slow cooker bowl with butter and dust with flour.
2. Heat the butter, sugar, golden syrup and milk in a saucepan. Stir until the butter melts, then boil for 1 minute. Remove from the heat and whisk in the bicarb soda. Cool to room temperature before whisking in the eggs, flour, spices and salt.
3. Pour the batter into the prepared slow cooker bowl. Arrange the pear halves on top and scatter with the chopped pecans. Lay a tea towel over the slow cooker bowl, and fit the lid snugly on top. Cook on low heat for 1.5 - 2 hours, or until a skewer inserted in the center of the pudding comes out clean.
4. Meanwhile, for the caramel sauce: combine the cream, sugar and butter in a saucepan. Bring to the boil then reduce the heat and cook for 6-8 minutes, or until the caramel is smooth and glossy. Remove from the heat.
5. When the pudding is cooked through, pour over the caramel sauce, allowing it to soak into the pudding. Serve topped with whipped cream.

PAVLOVA WITH PASSIONFRUIT CURD

Preparation time: 45 minutes

Cooking time: 2 hours

Serves: 8

Ingredients:

4 eggs, separated
1 2/3 cup caster sugar
¼ cup fresh passionfruit pulp
75g unsalted butter, cut into cubes
1 tbsp cornflour
1 tsp white vinegar
300ml thickened cream, whipped
½ cup Greek-style yoghurt

Fresh berries, to decorate

Method:

1. For the passionfruit curd: combine egg yolks, 2/3 cup sugar and passionfruit pulp in the slow cooker on low heat. Whisk, adding the butter one piece at a time, until completely melted. Continue stirring with a wooden spoon until the mixture reaches 65°C, or when thickened enough to coat the back of a spoon; this will take around 10 minutes.
2. Transfer passionfruit curd to a bowl and chill until ready to use. Clean the slow cooker bowl well and line the base and sides with 2 layers of baking paper.
3. For the pavlova: beat the egg whites using electric beaters, until soft peaks form. Gradually add the remaining 1 cup of sugar, one tablespoon at a time, beating until all the sugar dissolves and the mixture is thick and glossy. Fold in the cornflour and vinegar.
4. Spoon the pavlova mixture into the center of the lined slow cooker and spread evenly to form a circle, roughly 20cm round. Lay a dry tea towel over the top of the bowl and sit the lid snugly on top; this prevents any condensation affecting your pavlova. Cook for 1½ hours on low heat, or until the pavlova is dry to the touch. Remove the lid and cool in the slow cooker.
5. Fold ½ cup cooled passionfruit curd together with the cream and yoghurt. Decorate with berries and serve immediately.

CHOCOLATE FUDGE

Preparation time: 5 minutes

Cooking time: 20 minutes

Serves: 12

Ingredients:

1 cup golden caster sugar
2/3 cup evaporated milk
15 regular-size marshmallows, chopped
115g unsalted butter, diced
340g dark chocolate, roughly chopped
1 tsp vanilla extract
2/3 cup pecans, roughly chopped
Good pinch salt flakes

Method:

1. Grease a 18x18cm square baking tin and line with baking paper.
2. Combine the sugar and evaporated milk in the slow cooker bowl. Set to high heat, add the marshmallows and cook, stirring for 20 minutes, until the marshmallows melt, and the mixture becomes thick and golden brown.
3. Remove from the heat. Add the butter, chocolate and vanilla, stirring vigorously with a wooden spoon until the chocolate is completely melted and the mixture becomes shiny and begins to stiffen. Stir in the pecans and salt.
4. Transfer fudge mixture to the prepared tin, spreading evenly. Refrigerate for 3 hours or until set. Cut into squares with a hot knife and serve.

SLOW COOKER HOT CHOCOLATE

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 6

Ingredients:

- 1.25L milk
- 2 tbsp cocoa powder
- 2 tbsp cornflour
- ¼ cup maple syrup
- 1 vanilla bean, split
- 1 cinnamon quill
- 150g good quality chocolate, finely chopped

Toasted marshmallows or double cream, to serve

Method:

1. Combine 50ml of milk with the cocoa and cornflour. Mix well and set aside.
2. Combine the remaining milk in the slow cooker with the maple syrup, vanilla and cinnamon. Turn the heat to high, cover with the lid and bring the milk to just below boiling point; this will take about 10 minutes.
3. Turn off the heat, add the chocolate and stir constantly until melted. Add the cornflour mixture and continue stirring until the hot chocolate has thickened.
4. Discard the vanilla bean and cinnamon quill. Serve hot chocolate in mugs, topped with a toasted marshmallow or dollop of cream.

[illegible]

[illegible]