LIFE IS ABOUT BALANCE AND EATING WELL

IMPORTANT NOTICE

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.
IMPORTANT SAFEGUARDS

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

1 Read all instructions.
2 Do not touch hot surfaces. Use handles or knobs.
3 To protect against electrical shock do not immerse cord, plugs, or this appliance 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.
6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8 Do not use outdoors.
9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
10 Do not place on or near a hot gas or electric burner, or in a heated oven.
11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12 To disconnect, turn any control to “off,” then remove plug from wall outlet.
13 Do not use appliance for other than intended use.

Additional Safety Information

Polarization Instructions
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.

Short Cord Instructions
A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 120-volt 60 Hz AC 1,400 watts.
Before Your First Use

Wash all parts according to the Care & Cleaning Section of this manual.

Other Safety Precautions

- Do not fill water tank with warm or hot water, salt, pepper, seasonings, herbs, wine, stock or any liquid other than cold water.
- Make sure the water tank is filled up to at least to the 10 minute mark as indicated on the water tank to prevent damaging the appliance.
- Steamer Base, Trays, Steaming Baskets and Lid will become very hot while cooking. Do not touch them with your hands during operation.
- Never turn your rapid steamer on without the drip tray and at least one basket with lid on the housing.
- To reduce risk of electric shock and scalding, cook only with at least one Basket in place.
- To prevent an electric shock as a result from overflowing water, do not pour water beyond the maximum mark on the water tank.
- To avoid burn injury, keep away from the Steam Vent behind the transparent lid when steamer is in use.
- Before turning on the steamer, ensure that the drip tray and basket(s) are properly assembled onto the housing. This will prevent scalding injury as a result of the hot steam coming from the Steam Vent.
- Ensure that the voltage indicated on the appliance corresponds with the main voltage in your home before plugging in the appliance.

Care and Cleaning

- Before cleaning the appliance, let the food steamer cool down entirely, turn off the timer and unplug the appliance.
- Do not immerse the housing or power cord in water or any other liquid.
- Do not clean any parts with an abrasive cleaning tool or cloth (such as steel wool).
- The Filter should be checked and cleaned regularly.

Steaming Basket, Lid, Rice Container, Water Tank & Drip Tray:

Hand Wash
Wash with hot soapy water. Then rinse with clean water and dry them thoroughly.

Dishwasher
Remove large pieces of food from the baskets and trays and then rinse them with water. These parts can also be placed in the dishwasher (top rack only).

Steamer Housing:
Wipe the Steamer Housing with a clean damp cloth and dry it with a soft, dry cloth. Do not put it in dishwasher or immerse in water.

Filter:
Take out the Filter with a pair of pliers by pulling straight up and out of the housing. Rinse with clean water and replace back into the housing by pushing straight down.
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

<table>
<thead>
<tr>
<th>Table of Contents</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Important Safeguards</td>
<td>2</td>
</tr>
<tr>
<td>Additional Safety Information</td>
<td>3</td>
</tr>
<tr>
<td>Before Your First Use</td>
<td>4</td>
</tr>
<tr>
<td>Other Safety Precautions</td>
<td>4</td>
</tr>
<tr>
<td>Care and Cleaning</td>
<td>5</td>
</tr>
<tr>
<td>About Wolfgang Puck</td>
<td>6</td>
</tr>
<tr>
<td>Know Your Rapid Steamer</td>
<td>8</td>
</tr>
<tr>
<td>Using Your Food Steamer</td>
<td>10</td>
</tr>
<tr>
<td>Assembling Your Steamer</td>
<td>11</td>
</tr>
<tr>
<td>Basket Combinations</td>
<td>12</td>
</tr>
<tr>
<td>Helpful Hints</td>
<td>13</td>
</tr>
<tr>
<td>Descaling</td>
<td>14</td>
</tr>
<tr>
<td>Steaming Chart</td>
<td>15</td>
</tr>
<tr>
<td>Recipes</td>
<td>16</td>
</tr>
<tr>
<td>Limited Warranty</td>
<td>31</td>
</tr>
<tr>
<td>Contact Information</td>
<td>Back</td>
</tr>
</tbody>
</table>
Know Your Rapid Steamer

1. Basket Lid
2. Rice Tray
3. Stainless Steel Basket Tray
4. Upper Basket
5. Stainless Steel Basket Tray
6. Middle Basket
7. Stainless Steel Basket Tray
8. Lower Basket
9. Drip Tray
10. Steam Vent
11. Water Refill Flap
12. Water Tank Lid
13. Water Tank
14. Water Level Window
15. Filter
16. Housing
17. Timer
18. Power Indicator Light

Basket Handles

Top Basket (3 Hashes)

Middle Basket (2 Hashes)

Bottom Basket (1 Hash)

Actual product may differ slightly from images on this page
Using Your Food Steamer

1. Plug in the power cord to a standard 120V AC outlet.
   NOTE: This steamer is rated 1400 watts and should be the only appliance operating on the circuit.
2. Fill the water tank with clean, cold water to at least to the 10 minute mark as indicated on the water tank to prevent damaging the appliance. Make sure the water level does not exceed the ("max" level).
3. Place food in the Steaming Basket. Use 1, 2 or all 3 Baskets and Rice Container based on your need. (See Basket Combinations section on how to place food in baskets according to cooking time and type of food).
4. Turn the Timer to set your desired steaming time.
5. The Power Indicator will light up when the steamer starts to operate.
   WARNING: The steamer trays, lid, and baskets are hot. To prevent a burn injury always handle with an oven mitt or protective, dry towel.
6. When the cooking time is over, the Power Indicator will go out and the signal bell will sound.
7. Unplug the steamer. Wait for about 4 - 5 min for the steamer to cool down. Then, open the Lid and release the remaining steam.

Assembling Your Steamer

Refer to the Know Your Rapid Steamer section of the manual to see the correct order for assembling your Steamer.

1. Make sure the filter is not blocked.
2. Place the water tank on the housing and the Water Tank Lid on the Water Tank.
3. Place the Drip Tray (used for collecting all kinds of liquid dripped from the steaming baskets, such as gravy, sauce, water and soup) onto the Housing.
4. The stainless steel basket trays are universal and can be place in any of the three trays. Make sure they are centered at the bottom of each tray.
5. Place the baskets in proper order according to the markings on the handles. The top basket has 3 hashes on the handle, the middle has two, and the bottom has one.
Basket Combinations

One Steaming Basket:
Use one steaming basket to cook one type of food. Distribute food evenly to avoid blocking up the holes at the bottom of the basket. When using one basket ensure that it is the bottom basket as shown on the Know Your Rapid Steamer Page.

Two Steaming Baskets:
Food with larger quantities and/or requiring longer cooking time should be cooked in the lower basket. Soup and sauces will drip from the upper basket; make sure they do not affect the flavors of food in the lower basket. When using two baskets ensure that it is the bottom basket and middle basket as shown on the Know Your Rapid Steamer Page.

Three Steaming Baskets:
To cook different kinds of food at the same time, always place the largest pieces of food requiring the longest cooking time in the bottom basket. The top basket takes a longer time to reach the cooking temperature. When you cook beef/fish/poultry and vegetables together, always put the meat in the lower baskets. This way the raw or half-cooked meat juice would not drip onto other food. When using three baskets ensure that they are in the proper order as shown on the Know Your Rapid Steamer Page.

Adding Water:
Check whether the remaining water in the water tank is enough to continue steaming by referring to the markings on the water tank. If additional water is needed pour into the tank through the Water Refill Flap. DO NOT remove the water tank from the housing while the steamer is on.

Steaming Rice:
As a general guideline use 1 cup (8 oz) of rice to 1 1/2 cups of water. When cooking brown rice add an additional 1/4 of water. Adjust to suit your own personal taste. White rice takes approximately 30 minutes to cook whereas brown rice will take 45 minutes. The cooking times are based on placing the rice tray in the bottom basket. We recommend cooking 1 cup of raw rice (8 oz) at a time in the rice tray.

1) Put rice and water in the Rice Container.
2) Place the Rice Container into the Steaming Basket.
3) Set cooking time according to the Cook Time Reference.

Helpful Hints

- Always place meat in the lowest basket.
- A single layer (basket) of food steams faster than several layers. For high-altitude cooking and larger quantity of food, longer cooking time is needed.
- For better results, prepare food pieces in even size. When food pieces vary in size, layering is recommended (place smaller pieces in the top basket).
- Do not overcrowd food in the Steaming Baskets. Arrange the food with space between pieces to allow maximum steam flow.
- Never steam meat, poultry or seafood from a frozen state. Always thaw completely first.
**Descaling**

When you find that the appliance takes a longer time to cook than normal you will need to descale your steamer.

1. Fill half of the Water Tank with white vinegar.
2. Place the Drip Tray, Bottom Basket and Basket Lid onto the housing.
3. Turn the timer to the 5 minute marking.
4. When time has expired let the steamer cool down completely.
5. Pour the white vinegar out of the drip tray and water tank.
6. Rinse the water tank several times with cold water.
7. Dry all of the components before storing.

**Note**

The amount of mineral build-up depends on the degree of water hardness in your area. It is essential that the appliance is descaled regularly (once every 2-3 months) to maintain steam production and help the appliance last longer.

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**Steaming Chart**

Steaming times stated in the below table are for reference only. The time may vary depending on the food size, portion, freshness, position-spacing inside the Steaming Baskets as well as personal preferences. Please adjust cooking time accordingly.

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Portion</th>
<th>Bottom</th>
<th>Middle</th>
<th>Top</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>1 lb</td>
<td>5 min</td>
<td>6 min</td>
<td>8 min</td>
</tr>
<tr>
<td>Poultry</td>
<td>1 lb</td>
<td>8 min</td>
<td>10 min</td>
<td>12 min</td>
</tr>
<tr>
<td>Beef</td>
<td>3/4 lb</td>
<td>7 min</td>
<td>8 min</td>
<td>9 min</td>
</tr>
<tr>
<td>Vegetable</td>
<td>1/2 lb</td>
<td>2 min</td>
<td>4 min</td>
<td>5 min</td>
</tr>
<tr>
<td>Eggs</td>
<td>5</td>
<td>8 min</td>
<td>10 min</td>
<td>12 min</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rice Type</th>
<th>Rice</th>
<th>Water</th>
<th>Bottom</th>
<th>Middle</th>
<th>Top</th>
</tr>
</thead>
<tbody>
<tr>
<td>White Rice</td>
<td>8 oz.</td>
<td>12 oz.</td>
<td>25 min</td>
<td>28 min</td>
<td>30 min</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>8 oz.</td>
<td>14 oz.</td>
<td>40 min</td>
<td>45 min</td>
<td>48 min</td>
</tr>
</tbody>
</table>
BBQ Chicken

4 servings

INGREDIENTS
4 chicken breasts
2 tablespoons BBQ flavor dry rub
BBQ sauce

METHOD
1. Fill water tank with water.
2. Place chicken on work surface and apply the dry rub all over tenderloins.
3. Place chicken in steamer basket.
4. Steam for 8-10 minutes or until internal temperature reaches 165°F.
5. Remove from steamer and cut into 1/2-inch thick medallions.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef
Cajun Style Steamed Shrimp

INGREDIENTS
1 pound large shrimp
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1/4 teaspoon kosher salt
1 lemon, cut into 6 slices
1 medium onion, cut into 6 pieces
1 medium carrot, cut into 6 pieces
1 medium stalk celery, cut into 6 pieces
Cocktail sauce (optional)

METHOD
1. Mix together cayenne pepper, paprika, salt, and garlic powder together in a small bowl.
2. Fill water tank with water.
3. Rinse shrimp, shake off excess water then add to steamer bowl.
4. Sprinkle spice mix over shrimp, stirring shrimp to distribute spices evenly. Spread shrimp evenly in bowl.
5. Place lemon slices on top of shrimp, then arrange vegetable slices on top.
6. Cover, then steam for 14 to 17 minutes or until shrimp are pink in color, stirring gently about halfway through.
7. Serve with cocktail sauce (optional).

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pesto Steamed Cod

INGREDIENTS
2 cod filets
2 tablespoons purchased pesto, plus more for serving
1 medium yellow onion, sliced into rings
4 cups fresh baby spinach
1 lemon, sliced into wheels
Kosher salt and fresh pepper, to taste

METHOD
1. Fill water tank with water.
2. Place onions and cod on bottom tray.
3. Spread each piece of cod with a tablespoon of the pesto.
4. Sprinkle with salt and pepper and place a lemon wheel on top of each.
5. Cover and place on steamer and set timer to 6 minutes.
6. During last 2 minutes of cooking add the spinach to the remaining steamers.
7. Remove when desired doneness is achieved then season both again with salt and pepper.
8. Serve immediately with remaining lemon wheels and additional pesto.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef
Shrimp Blue Cheese and Spinach Salad

4 servings

INGREDIENTS

1 pound large shrimp, cleaned
2 tablespoons soy sauce
2 cloves garlic
1 teaspoon fresh ground pepper
1 tablespoon dry mustard
8 cups baby spinach
1/2 cup grape tomatoes, halved
1 small red onion, sliced very thinly
2 ounces blue cheese, crumbled
2 ounces walnuts, toasted and chopped
1 ripe Bartlett pear, diced
Kosher salt and fresh pepper, to taste
Vinaigrette dressing of your choice

METHOD

1. Place shrimp on a plate.
2. In a small bowl combine the soy sauce, garlic, pepper and mustard.
3. Brush this mixture all over the shrimp and let stand for 15 minutes.
4. Place shrimp in steamer and fill water tank with water.
5. Set timer for 3 minutes and remove as soon as shrimp turn pink.
6. Remove shrimp and let cool for 5 minutes.
7. Toss remaining ingredients together in a large bowl.
8. Top salad with shrimp.

Steamed White Fish with Vegetables

INGREDIENTS

1 pound white fish, cut into serving sizes
2 cups juliened carrots
8 medium mushrooms
2 teaspoons grated lemon peel
Pinch fresh pepper
2 lemons, peeled and thinly sliced
8 broccoli florets
Kosher salt to taste
Parsley sprigs for garnish

METHOD

1. Arrange carrots and mushrooms in the bottom of steamer basket.
2. Combine salt, pepper, and lemon peel; sprinkle over vegetables.
3. Place lemon slices over vegetables, and top with seafood.
4. Arrange broccoli florets around edges of steamer. Sprinkle with remaining lemon peel mix.
5. Fill water tank with water.
6. Steam 10 - 12 minutes, or until white fish flakes with a fork.
7. Arrange fish and vegetables on serving platter and garnish with parsley.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef
**Tuna with Sesame Seeds and Broccoli**

*2 servings*

**INGREDIENTS**
- 1 teaspoon dark sesame oil
- 2 teaspoons soy sauce
- 1 teaspoon honey
- 1 teaspoon fresh ginger, minced
- 1 clove fresh garlic, minced
- 2 fresh tuna steaks, sushi grade
- 1 tablespoons sesame seeds
- 1 large head broccoli cut into florets

**METHOD**
1. In a small bowl whisk together the sesame oil, soy, honey, ginger and garlic.
2. Place tuna on a plate and pour soy mixture over tuna.
3. Turn tuna on a side to evenly coat with soy mixture.
4. Let stand for 5 minutes turning often.
5. Fill water tank with water.
6. Sprinkle tuna evenly with the sesame seeds and press onto fish.
7. Place in steamer basket.
8. Place broccoli in other steamer basket(s).
9. Steam for 3 minutes or until tuna just turns opaque on exterior.
10. Remove immediately to serving plates.
11. Taste a broccoli floret, if too crunchy steam for 1-2 more minutes.
12. Cut tuna into attractive slices and fan out on plates.
13. Remove broccoli and serve with tuna.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

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**Carrots with Lemon and Parsley**

*4 servings*

**INGREDIENTS**
- 1 1/4 pounds baby carrots
- 2 teaspoons fresh lemon juice
- 1 tablespoons unsalted butter, melted
- 1 tablespoon fresh parsley, chopped
- Kosher salt to taste
- Fresh pepper to taste

**METHOD**
1. Fill water tank with water.
2. Place carrots in upper steam basket.
3. Steam for 18-20 minutes or until carrots are tender.
4. Remove steaming basket and drain over the sink.
5. Place the carrots in a serving bowl.
6. Toss with butter, lemon juice, salt and pepper.
7. Garnish with parsley.
8. Serve warm.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*
Eggs Steamed In Ham Nests

4 servings

**INGREDIENTS**
- 8 very thin slices smoked ham
- 2 tablespoons unsalted butter, softened
- 2-4 slices Challah or other egg bread, toasted
- 4 large eggs
- 4 tablespoons half and half
- Kosher salt and fresh pepper, to taste
- 4 teaspoons fresh chives, minced

**METHOD**
1. Apply nonstick spray to four 4-ounce ramekins then line each ramekin with 2 slices of ham, letting some overhang edge.
2. Butter the slices of toasted bread then use a 2-inch cookie cutter to cut out rounds from the bread.
3. Place a round of bread in each ramekin, pressing it down.
4. Crack an egg on top of each piece of bread then drizzle a tablespoon of half and half over each egg.
5. Season well with salt and pepper then cover each ramekin with a small piece of aluminum foil.
6. Arrange ramekins in the steamer.
7. Fill water tank with water and set timer to 7-8 minutes for soft cooked eggs.
8. If using more than one steamer basket, the bottom one will cook 1-2 minutes faster than the second one and the top one will be 2-3 minutes behind the bottom one.
9. Carefully remove from steamer, discarding the foil.
10. Sprinkle each ramekin with chives and serve hot.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Mashed Sweet Potatoes

4 servings

**INGREDIENTS**
- 2 pounds sweet potatoes, peeled and cut into 1 inch chunks
- 4 tablespoons unsalted butter
- 2 tablespoons granulated sugar
- 1 cup half & half
- Pinch of kosher salt

**METHOD**
1. Fill water tank with water.
2. Place potatoes in steamer basket.
3. Steam for 20 minutes or until tender.
4. Place remaining ingredients in a mixing bowl.
5. When steaming is complete, place potatoes in mixing bowl.
6. Using a hand mixer, mix until smooth.
7. Taste and adjust seasoning if needed.
8. Serve immediately.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef
Steamed Asparagus with Citrus Vinaigrette

4 servings

INGREDIENTS
- 1 pound asparagus spears, trimmed
- 1 teaspoon fresh orange zest
- 1 tablespoon fresh orange juice
- 2 tablespoons Dijon mustard
- 1 tablespoon olive oil
- 1 tablespoon fresh lemon juice
- Kosher salt to taste
- Fresh pepper to taste

METHOD
1. Fill water tank with water.
2. Place the asparagus in the steamer basket.
3. Steam for 3-4 minutes or until asparagus are tender.
4. Combine the remaining ingredients in a mixing using a whisk.
5. Remove the asparagus to a serving plate.
6. Drizzle the vinaigrette over the asparagus and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamed Beef and Vegetables

4 servings

INGREDIENTS
- 1 1/2 pounds beef chuck roast
- 2 tablespoons soy sauce
- 1 teaspoon powdered beef bouillon
- 1 teaspoon fresh black pepper
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 medium yellow onion, quartered
- 8 red bliss potatoes
- 2 carrots, cut into rounds
- 1 stalk celery, cut into large pieces

METHOD
1. Cut beef into 1/2-inch thick steaks and place in bowl.
2. In a small bowl stir together the soy sauce, bouillon, pepper, onion powder, paprika and then divide mixture in half and reserve half for the end of the recipe.
3. Stir on half of the flavoring mixture into the beef and smear to coat each side and allow meat to stand for 30 minutes.
4. Fill water tank with water and arrange meat on bottom steamer tray.
5. Steam for 30 minutes and then refill steamer add steam for 15 minutes more.
6. Test meat at this point, it should be fork tender.
7. Add remaining vegetables to other two steamer baskets and steam for 15 minutes or until potatoes are tender; remove to serving platter.
8. Brush meat with reserved flavoring mixture and serve with vegetables.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef
**Steamed Cornbread**

8 servings

**INGREDIENTS**
- 2 1/4 cups yellow cornmeal
- 1/3 cup unsalted butter, melted
- 1 tablespoon granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 2 large eggs

**METHOD**
1. Apply nonstick spray to eight mini loaf pans or silicone molds; set aside.
2. In a mixing bowl whisk to combine all ingredients until just smooth.
3. Pour batter into molds filling 2/3 full.
4. Cover tops with small squares of nonstick aluminum foil.
5. Place in steamer basket(s).
6. Fill water tank with water and set timer to 15 minutes.
7. Steam until firm on tops when pressed then carefully remove.
8. Serve hot.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*

**Vanilla Custard Cups**

6 servings

**INGREDIENTS**
- 1 cup granulated sugar
- 2/3 cup light brown sugar, packed
- 1/2 cup unsalted butter, melted
- 1 teaspoon pure vanilla extract
- 1 cup heavy cream
- 8 large egg yolks

**METHOD**
1. Apply nonstick spray to six 4-ounce ramekins then place in steamer baskets.
2. Fill water tank with water.
3. In blender combine the sugars, butter, vanilla, cream and eggs; cover.
4. Pulse blender until ingredients are smooth and frothy.
5. Pour mixture into the prepared ramekins and cover each with aluminum foil.
6. You will have a little of the custard left over which will keep for 3 days, if desired.
7. Cover steamer and set timer to 18 minutes.
8. Carefully remove a ramekin and check for doneness, it should be a bit wobbly.
9. Carefully remove custards and chill for 1 hour before serving.

*Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef*
Mini Blueberry Cheesecakes

6 servings

INGREDIENTS
6 vanilla wafer cookies
2/3 cup blueberries, fresh or frozen
1 package (8 ounces) cream cheese, softened
4 tablespoons granulated sugar
4 large egg yolks
1 large egg
More fresh berries, for serving

METHOD
1. Apply nonstick spray to six 4-ounce ramekins or silicone baking cups.
2. Drop a vanilla wafer into the bottom of each one, flat-side down; set aside.
3. In a food processor combine blueberries, cream cheese and sugar.
4. Puree until smooth.
5. Add remaining ingredients and pulse just to combine.
6. Divide mixture evenly over the top of each cookie filling almost to the top.
7. Cover tops of each mold with small squares of nonstick aluminum foil.
8. Place ramekins in steamer baskets and fill water tank with water.
9. Set timer to 18 minutes and steam until centers are just wobbly.
10. Remove immediately.
11. Chill for several hours before removing foil.
12. Garnish with additional berries before serving.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:
• Damages from improper installation.
• Defects other than manufacturing defects.
• Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
• Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.