

TODD ENGLISH

MULTI-FUNCTION CONVECTION STEAM OVEN



INSTRUCTION MANUAL MODEL TE28GS



MEET CHEF ENGLISH

Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named *Bon Appetit's* Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking in Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series Food Trip with Todd English.

Todd English Kitchen is an exceptional range of high-performance countertop appliances. Todd's passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.

CONGRATUALTIONS

Congratulations on buying the Todd English Convection Steam Oven. This appliance integrates steaming, broiling, baking, bread making, and keep warm all in one unit. The removable trays and racks makes cleaning this oven easier than ever. There are eight cooking presets to make cooking your favorite recipes simpler.

WHAT'S INCLUDED



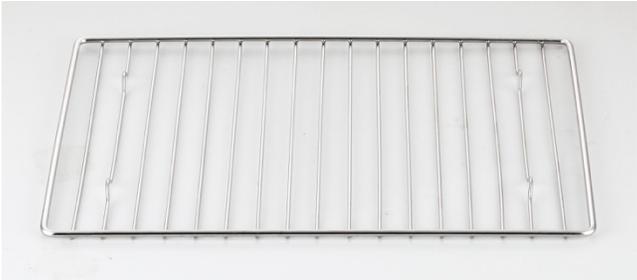
Baking Tray



Tray Handle



Water Resorvoir



Wire Rack



Water Drip Tray



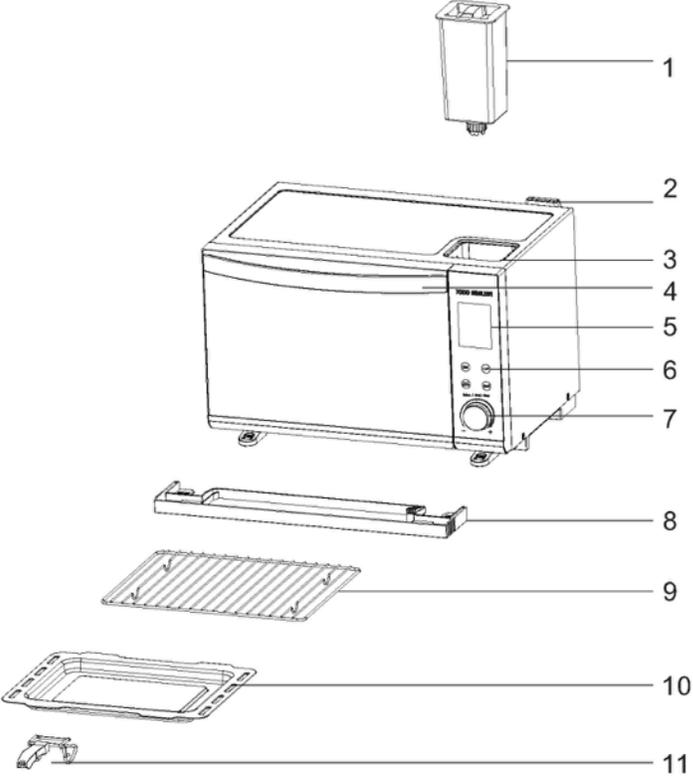
Convection Steam Oven

IMPORTANT SAFEGAURDS

- **Read all instructions before operating unit.**
- **Not intended for commercial use.**
- **Do not use outdoors.**
- **The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs.**
- **To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids. For cleaning instructions see page 8.**
- **If the cord or plug become damaged, do not use machine.**
- **Do not place oven near or on gas or electric burners or in a heated oven.**
- **Do not place cord or oven by another hot surface as this may cause damage to the cord and oven. Do not let the cord hang over the edge of a table or counter.**
- **When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.**
- **Unplug unit from outlet when not in use and before wiping the unit clean. Allow unit to cool before cleaning.**
- **Be extremely careful when handling pans, trays, racks, or grease from oven as they could be extremely hot.**
- **Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.**
- **The risk of fire may occur if the oven is covered or near flammable materials (ex. Curtains, drapes, walls). Do not store any item on top of the unit when in operation.**
- **Make sure that the oven vents and openings are not obstructed during use.**
- **Make sure the oven has four inches of space around to avoid fire.**
- **Do not place containers other than metal, glass or ceramic in oven.**
- **Do not put paper, cardboard, or plastic inside the oven.**

- **Do not touch the glass window on the oven during use as this will be extremely hot. Also do not place utensils or anything against the glass window.**
- **Do not leave the oven unattended during use in case of fire.**
- **Do not let children operate oven.**
- **Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.**
- **Caution should always be used when opening the oven due to the steam function as this could result in burns.**
- **Use extreme caution when emptying trays and allow liquids to cool fully before handling. Intended for household use, do not use outside.**
- **Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.**
- **This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges.**
- **Do not use appliance for other than intended use.**
- **To ensure continued protection against risk of electric shock connect to properly grounded outlets. Do not use an extension cord with unit.**
- **SAVE THESE INSTRUCTIONS.**

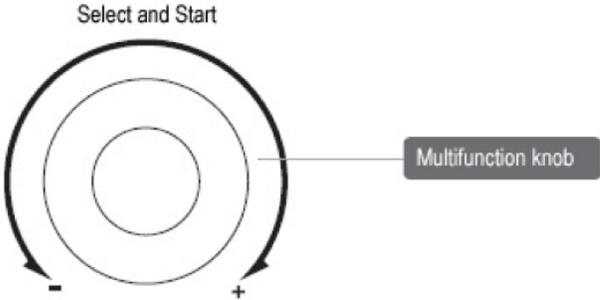
PARTS DESCRIPTION



- 1. Water tank
- 2. Steam Exhaust Vent
- 3. Water Tank Holder
- 4. Handle
- 5. Control Panel
- 6. Quick Touch Keys
- 7. Multifunction Knob
- 8. Drip Tray
- 9. Wire Rack
- 10. Baking Tray
- 11. Tray Handle

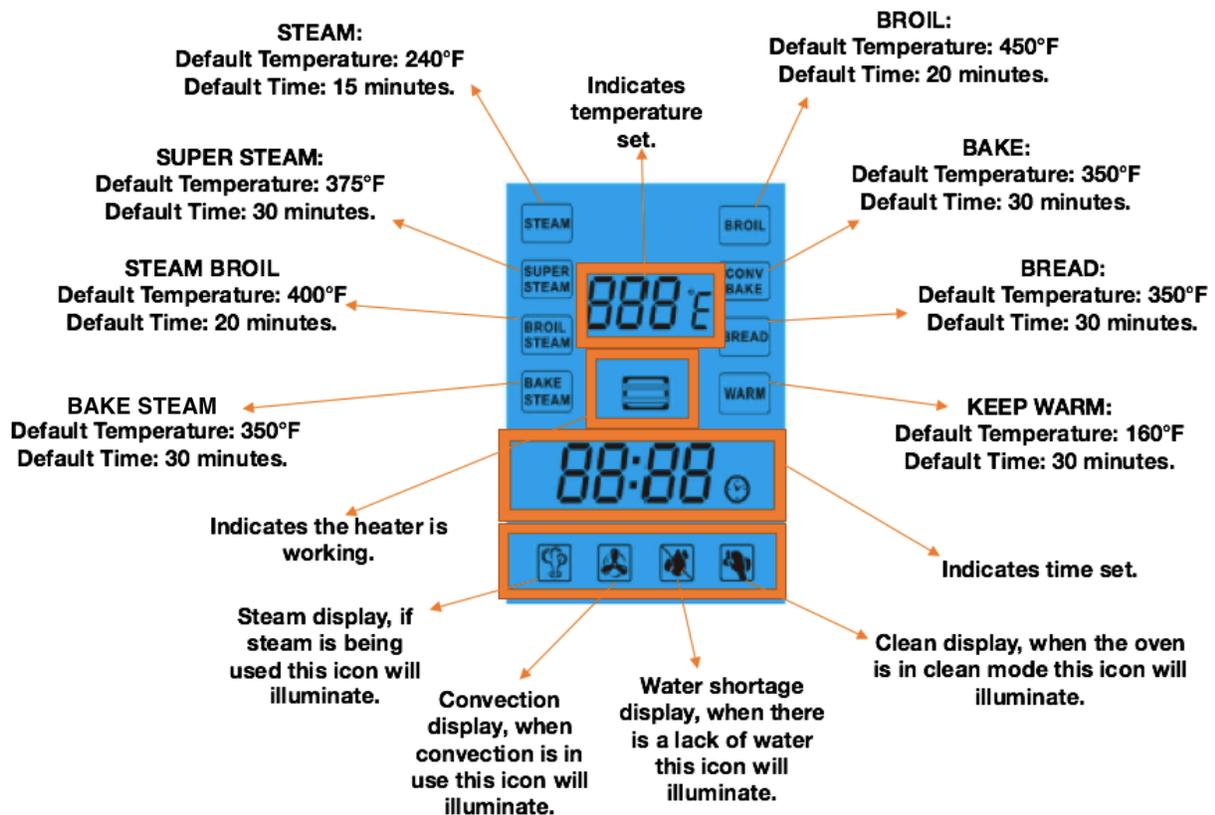
Note: Drip tray should always be in place below the oven door when using the unit and emptied after each use.

KNOB GUIDLINES



- 1. Roll the knob to choose different functions.
- 2. Roll the knob to adjust the time and temperature.
- 3. Press the knob to confirm the function.
- 4. Press the knob to start or stop the oven.

CONTROL PANEL

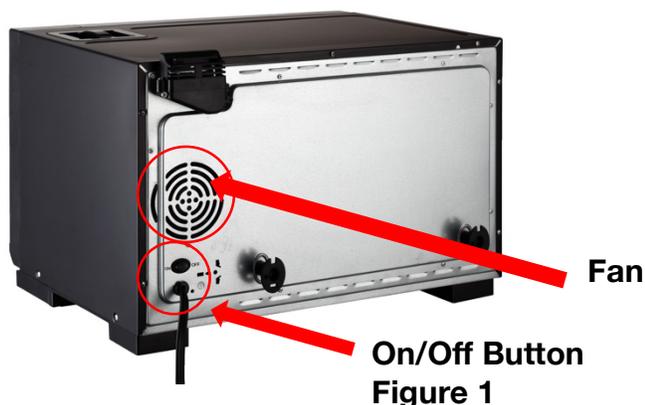


BEFORE FIRST USE

1. Unpack steam oven from packaging.
2. Put the oven on a flat surface away from obstructions, making sure that the fan (see figure 1) on the back of the unit is clear of obstructions to allow the unit proper air circulation.
3. Wash all accessories before use.
4. Make sure the drip tray is in place before using the oven.
5. Fill the water reservoir with water. (See page 9 for specifics on the water reservoir)
6. Plug in the oven.

OPERATING INSTRUCTIONS

1. Toggle the ON/ OFF button to the ON position, located on the back of the unit, (see figure 1) to turn on the oven. The oven will beep and illuminate the screen. The steam function is the standby state of the oven.



2. To choose a function on the oven, turn the knob left or right. Press the knob to confirm selected function or press cancel to return to standby state.
NOTE: The default times and temperatures of each function can be found in the cooking chart located on page 6 and the ranges of the temperatures can be found on page 9. Press the knob to confirm selected function or press cancel to return to standby state.

- 3. To adjust the temperature, turn the knob left or right to select the temperature desired. Once the desired temperature is reached press the knob again to confirm the temperature desired.**

- 4. To adjust the time, turn the knob left or right to select the desired time. Once the desired time is reached press the knob to confirm. After both the temperature and time are selected the oven will begin cooking process.**
NOTE: Steam Express can be used during any function and will release steam for five minutes throughout the cooking cycle. The steam will not automatically come out and will need to build up before beginning steam express.

- 5. To pause the oven, press the knob or open the door, the oven will pause the cooking process. To begin the cooking process again, close the door and press the knob.**

- 6. To cancel a cooking setting at any time press CANCEL and the oven will return to standby mode.**
NOTE: Always make sure that the water reservoir is full for the steam function to properly work. See water reservoir section for instructions.

CLEANING GUIDE

By selecting **CLEAN** on the control panel this will allow the unit to sanitize, loosen food particles, and get rid of any lingering smell in the oven. The **CLEAN** light will illuminate indicating that the oven is in the clean mode. The default temperature for clean is 215°F. Turn the knob left/right to select the time, once confirmed the oven will start.

NOTE: The unit will still need to be wiped clean after the **CLEAN** function is used with a non-abrasive sponge to avoid any damage to the oven walls. This is not a self cleaning oven.

CAUTION: Allow liquids in trays to cool before handling when cleaning the oven.

WATER RESERVOIR

Make sure that the water reservoir is full before each use. It is recommended to use filtered water to fill the water reservoir. To refill lift the water tank vertically, remove cap and fill, put the cap back on, and place back into oven.

COOKING CHART

Super Steam: This function uses both heat and steam to perfect food such as vegetables.

Broil Steam: This function is best used to broil steam proteins.

Bake Steam: This function is best for keeping leftovers moist, as well as any dish needing tenderness such as a roast due to the steam aspect. It can also be used when making custards.

Steam: This function is best used to steam vegetables and proteins and to proof bread.

Broil: This function is best used to help brown or grill proteins, breads, or cheeses.

Bake: This function is best used to make baked goods such as cakes and cookies.

Bread: This function is used to make bread, using an initial burst of steam followed by convection baking to perfect your bread recipes.

Keep Warm: This function keeps food warm that has already been cooked.

FUNCTION	DEFAULT TEMPERATURE	TEMPERATURE RANGE	DEFAULT TIME	TIME RANGE	STEAM	CONVECTION
STEAM	240°F	210°F-240°F	15 MINUTES	5MIN-1HOUR	YES	YES
BROIL	450°F	300°F-450°F	20 MINUTES	5MIN-2HOURS	NO	YES
SUPER STEAM	375°F	210°F-450°F	30 MINUTES	5MIN-1HOUR	YES	YES
BAKE	350°F	250°F-450°F	30 MINUTES	5MIN-3HOURS	NO	YES
STEAM BROIL	400°F	300°F-450°F	20 MINUTES	5MIN-1HOUR	YES	YES
BREAD	350°F	125°F-350°F	30 MINUTES	5MIN-3HOURS	5 MINUTES	YES
BAKE STEAM	350°F	250°F-450°F	30 MINUTES	5MIN-1HOUR	YES	YES
KEEP WARM	160°F	125°F-160°F	30 MINUTES	5MIN-2HOURS	YES	YES

TODD ENGLISH STEAM OVEN RECIPES

French Baguettes

Yields 2

Ingredients

**16-ounces warm water
1 tablespoon active dry yeast
1 tablespoon
1 tablespoon kosher salt
6 cups bread flour, and more as needed for dusting
parchment paper
nonstick oil spray**

Preparation

- 1. Dissolve yeast in water and add sugar. When foamy, set aside in a warm place. Once yeast is active, place in a large bowl, add 3 cups flour and mix until a smooth batter. Mix in salt and remaining 3 cups flour, using your hands.**
- 2. Remove dough to a clean work surface and knead dough for about 10 minutes, until dough is smooth. Lightly oil a medium bowl, place dough in bowl, cover and place into steam oven. Select keep warm function, set temperature for 125°F degrees and timer for 35 minutes.**
- 3. Line a baking sheet with parchment paper and spray with nonstick spray.**
- 4. When dough has doubled in size, lightly punch down on a clean work surface. Divide dough in half and shape into baguettes. Place baguettes onto baking sheet, cover and place back in steam oven, select keep warm function, set temperature for 125°F degrees and timer for 25 minutes.**
- 5. Remove baguettes from steam oven, and with a paring knife make 5 slashes down the length of each baguette. Dust each baguette with flour.**
- 6. Place baguettes into steam oven, select bread function, set temperature for 400°F degrees and timer for 25 minutes, or until golden brown.**

Cream Scones

Yields 9

Ingredients

2 cups self-rising flour
1 egg
1 tablespoon castor sugar
½ cup cream
1/3 cup milk
pinch of salt

Preparation

- 1. In a large bowl, beat egg and sugar together until light and creamy.**
- 2. Add cream and milk, and mix well. Add sifted flour and salt and quickly mix together.**
- 3. Remove dough to a lightly floured surface and gently pat into a slab about ¾-inch thick.**
- 4. Cut with a cutter dipped in flour. Pat together remaining pieces of dough to use all of dough.**
- 5. Select bake function, set temperature for 400 degrees and set timer for 6-minutes. Place baking sheet into oven.**
- 6. Place scones on a piece of parchment paper large long enough for a little overhang and place scones, just touching each other. Brush with a little milk.**
- 7. Quickly and carefully transfer scones, using ends of parchment paper to hot baking sheet and place back into steam oven. Select bake function, set temperature for 400 degrees and set timer for 10 minutes.**

Polenta

Serves 4

Ingredients

nonstick oil spray

1 cup chicken stock

1 cup milk

1 cup polenta

3-ounces cream

3-ounces parmesan cheese

Preparation

- 1. Spray an 8x9, heat- resistant baking dish with nonstick spray, pour in stock, milk and stir in polenta, and place in steam oven.**
- 2. Select steam function, set temperature for 275°F degrees and set timer for 30 minutes.**
- 3. When cook time is complete, stir in cream and Parmesan and allow to rest 10 minutes in oven.**

Brown Rice Pilaf with Lentils

Serves 4-6

Ingredients

- 1 cup brown basmati rice, uncooked**
- 2 cups water**
- 1 teaspoon salt**
- 1 tablespoon extra-virgin olive oil**
- 1 cup lentils**
- 2 garlic cloves, minced**
- 2 carrots, peeled and diced**
- 1 medium onion, diced**
- 1 cup tomatoes, diced**
- 2 cups vegetable stock**
- 1 tablespoons chopped fresh parsley**

Preparation

- 1. In a heat-resistant casserole, combine rice, water and salt.**
- 2. Place casserole dish into steam oven, select super steam function, set temperature for 350°F degrees and set timer for 20 minutes.**
- 3. When cook time is complete, carefully remove casserole from oven, add remaining ingredients, select steam function, set temperature for 240°F degrees and timer for 30 minutes.**
- 4. Stir well, sprinkle with parsley and serve warm.**

Bacon-Wrapped Meat Loaf

Serves 4-6

Ingredients

2 tablespoons extra-virgin olive oil
1 medium onion, diced
½ cup diced celery
½ cup diced carrot
1-pound ground beef
1-pound ground pork
1 egg, beaten
1 ½ cup fresh bread crumbs
¼ cup half and half
½ teaspoon dried thyme
¼ teaspoon sea salt
½ teaspoon freshly ground pepper
2 tablespoons chopped parsley
1-pound bacon, thin sliced
2 tablespoons barbeque sauce (optional)
12' Chef pan or loaf pan

Preparation

- 1. Preheat sauté pan over medium heat for 2-3 minutes, add oil and heat.**
- 2. Add onions, celery and carrots, and cook until just tender; set aside.**
- 3. In a large bowl, combine remaining ingredients, except bacon, and mix well.**
- 4. Place meat mixture into a cutting board and shape to fit your pan.
Lattice wrap meat loaf with bacon by wrapping bacon around meat loaf in one direction, then the other. Place bacon wrapped meatloaf in pan and place into steam oven.**
- 5. Select bake function, set temperature for 350°F degrees and timer for 1 hour, until bacon is brown and internal temperature is 170°F degrees.**
- 6. Baste with barbeque sauce (optional) during last 10 minutes of baking.
If you want crispier bacon select broil and set to 450°F for the last 10 minutes.**
- 7. Remove meatloaf to a serving platter, loosely cover, and let rest for 10-15 minutes; serve warm.**

BBQ Ribs
Serves 4-6

Ingredients

For the rub:

1/4 cup brown sugar
1/4 cup kosher sea salt
1/4 cup paprika
2 tablespoons chili powder
2 tablespoons onion powder
2 tablespoons garlic powder
2 tablespoons ground cumin
2 tablespoons ground coriander
1 tablespoon ground coffee
1 tablespoon cayenne pepper
2 slabs baby back ribs

For the BBQ sauce

1 teaspoon Todd English Diablo Spice
5 tablespoons Dijon mustard
1 cup cider vinegar
1/2 cup Worcestershire sauce
1/3 cup fresh lemon juice
1/3 cup steak sauce
1/3 cup molasses
1/2 cup honey
2 teaspoons tobacco sauce
1 1/2 Spanish onion, diced
6 garlic cloves, finely chopped

Preparation

- 1. In a small bowl, mix together spices. Score ribs and rub generously with rub. Wrap in plastic wrap and refrigerate for 1-3 hours.**
- 2. Meanwhile for the sauce, mix all ingredients in a small saucepan and simmer on low heat until onions are soft, about 45 minutes to an hour.**
- 3. Place ribs on a roasting pan and put in oven on center rack. Select bake steam function, set temperature for 350°F degrees and timer for 50 minutes.**
- 4. When cook time is complete, baste liberally with sauce select broil function, set temperature 450 degrees and timer for 10 minutes.**
- 5. Remove ribs to a cutting board, cut into sections and serve remaining sauce on the side.**

Pulled Pork

Serves 6-8

Ingredients

½ cup kosher sea salt
1 tablespoon coarse ground black pepper
½ teaspoon ground cinnamon
1 tablespoon ground coriander seed
1 tablespoon ground cumin
½ tablespoon smoked paprika
½ teaspoon cayenne pepper
¼ tablespoon onion powder
2 teaspoon Old Bay seasoning
8 garlic cloves, minced
2 medium shallots, minced
½ bunch cilantro, chopped
½ cup extra-virgin olive oil
1 5-pound pork butt

Preparation

- 1. In a small bowl, combine all ingredients, mix well to form a paste.**
- 2. Place pork onto a cutting board and rub generously with mixture, wrap in plastic and place in refrigerator for 12-24 hours.**
- 3. Unwrap pork and place on a roasting pan and place on center rack of steam oven. Select super steam function, set temperature for 400°F degrees and time for 1 hour.**
- 4. When cook time is complete, switch to bake function, set temperature for 350°F degrees and timer for 2 hours.**
- 5. Let pork roast rest for 10-15 minutes, remove fat and bones and shred using 2 forks.**
- 6. Serve on brioche buns with your favorite BBQ sauce on the side.**

Roast Duck

Serves 2-4

Ingredients

1 whole Long Island duck
salt and pepper to taste

For the Stuffing:

2 shallots, cut in half
1 orange, cut in quarters
4 cloves garlic, crushed
3 sprigs fresh thyme
1 sprig rosemary
1 bulb fresh ginger, peeled and crushed
salt and pepper to taste

For the roasted vegetables:

8 Cipollini onions, peeled
8 whole baby carrots, washed
8 fingerling potatoes, cut in half lengthwise
2 leeks, well washed and cut on bias
2 tablespoons extra-virgin olive oil

For the finishing glaze:

½ cup hoisin sauce
½ cup orange juice
1 tablespoon Sriracha sauce

Preparation

- 1. Remove giblets and neck from duck and season cavity with salt and pepper. Fill cavity with stuffing ingredients and truss with kitchen twine, intermittently piercing the skin of the duck breast with a sharp knife.**
- 2. Line a roasting pan with parchment paper and place duck in pan breast down. Select super steam function, set temperature for 350°F degrees and set timer for 30 minutes. When cook time is complete, carefully remove duck from oven, remove it to a platter and let rest for 10 minutes, drain off liquid and set aside for another use.**
- 3. In a large bowl, toss together onions, baby carrots, fingerling potatoes, leeks, olive oil, salt and pepper and place as a bed into roasting pan.**
- 4. Place vegetables on bottom of roasting and place duck on top of vegetables, breast-side up and pat dry. Place back into oven. Select bake function, set temperature for 450°F degrees and set timer for 30 minutes.**
- 5. In a small bowl, mix together hoisin, orange juice and Sriracha sauce.**
- 6. When cook time is complete, brush duck with glaze, select broil function, set temperature for 450°F and set timer for 10 minutes, applying glaze after 5 minutes. If a crispier skin is desired, apply glaze a third time and broil an additional 5 minutes.**

Seafood Boil

Serves 4-6

Ingredients

- 1 (12-ounce) bottle dark beer**
- 3 red bliss potatoes, sliced into quarters**
- 4 andouille sausages, 1-inch slices**
- 1 tablespoon Old Bay Seasoning, divided**
- 1/2-pound jumbo shrimp, (preferably heads-on)**
- 6 steamer clams**
- 1-pound snow crab legs**

Preparation

- 1. Place beer into a baking pan with a rack, add potatoes and sausage, sprinkle with ½ tablespoon Old Bay seasoning and place in steam oven.**
- 2. Select steam function, set temperature for 210°F degrees and set time for 12 minutes.**
- 3. Add corn, select steam function, set temperature for 210°F degrees and set time for 5 minutes. Add shrimp, clams and crab legs, and sprinkle with remaining ½ tablespoon Old Bay seasoning.**
- 4. Select steam function, set temperature for 210°F degrees and timer for 5 minutes. Clams should be open, discard any unopened.**
- 5. Remove contents, using tongs, to a serving bowl and serve with drawn butter on the side.**

Paella
Serves 6

Ingredients

Herb mixture:

3 cloves garlic, minced
¼ cup fresh lemon juice
1 ¼ tablespoons olive oil
1 cup chopped parsley

Paella:

1 cup water
1 teaspoon saffron threads
6 cups chicken stock
8 jumbo shrimp, peeled and deveined
1 tablespoon extra-virgin olive oil
4 boneless, skinless chicken thighs, cut I half
2 links (6 ½-ounces) Spanish chorizo, cut into ½-inch thick slices
1 (4-ounce) slice prosciutto, cut into 1-inch pieces
2 cups diced onions
1 cup diced red bell pepper
1 cup petite diced tomatoes, with juice
¼ teaspoon red pepper flakes
1 teaspoon paprika
3 garlic cloves, minced
3 cups Arborio rice
1 cup frozen peas
8 mussels, scrubbed and beards removed
Lemon wedges for serving

Preparation

- 1. In a small bowl, combine garlic, lemon juice, oil and parsley; set aside.**
- 2. In a large saucepan, combine water, saffron and broth and bring to a simmer. Keep warm over low heat.**
- 3. Preheat 12" chef pan over medium heat for 2-3 minutes, add oil and heat. Add chicken, cook for 2 minutes per side and remove from pan. Add sausage and prosciutto and cook for 2-3 minutes, remove from pan and set aside. Add shrimp and cook for 2 minutes remove from pan and set aside.**
- 4. Reduce to medium-low heat, add onion and red bell pepper and cook 5-6 minutes, stirring frequently. Add rice, stirring to coat well. Add tomatoes, red pepper flakes, paprika, herb mixture, chicken, sausage mixture and broth mixture. Cook, stirring frequently for 10 minutes. Place pan into steam oven, select super steam function, set temperature for 350°F degrees and timer for 15 minutes.**
- 5. When cook time is complete, add mussels, gently pressing them into rice mixture, select super steam function, set temperature for 350°F degrees and set timer for five minutes, or until mussels open. Discard any unopened mussels.**
- 6. Stir in peas, place shrimp around top of paella and sprinkle with lemon mixture. Remove from heat, cover and let stand for 10-15 minutes.**
- 7. Serve warm with lemon wedges.**

Roasted Vegetables

Serves 4

Ingredients

2-pounds fingerling potatoes, cut in half length-wise
10 Cipollini onions, peeled
1 cup baby carrots
3 tablespoons extra-virgin olive oil
3 cloves garlic, minced
½ teaspoon dried oregano
½ teaspoon chopped fresh thyme leaves
¼ teaspoon sea salt
¼ teaspoon freshly ground pepper

Preparation

- 1. In a large bowl, place potatoes, onions, carrots, olive oil and garlic and toss.**
- 2. Line a baking dish with parchment, place vegetables on parchment and season with oregano, thyme, salt and pepper.**
- 3. Place baking pan into steam oven, select bake function, set temperature for 425°F degrees and timer for 45 minutes.**
- 4. Serve warm.**

White Chocolate Cheesecake

Serves 8

Ingredients

8 vanilla cream cookies
¼ cup slivered almonds
1 tablespoon unsalted butter
¼ cup heavy cream
8-ounces white chocolate, finely chopped
12-ounces cream cheese
¼ cup sugar
2 large eggs
1 teaspoon lemon juice
1 teaspoons vanilla extract

Preparation

- 1. Preheat combo oven in bake function, at 350 degrees for 10 minutes.**
- 2. Place cookies, almonds and butter into food processor fitted with metal S blade and secure lid. Pulse for 1 minute or until an even crumb is achieved.**
- 3. Place a sheet of parchment paper over base of a 7-inch spring form pan; secure the ring around the pan then apply nonstick spray to inside of pan. Press cookie mixture into bottom of pan.**
- 4. Place pan on the center rack of preheated oven, select bake function, set temperature for 350°F and set timer for 10 minutes. Remove from oven and let cool.**
- 5. In a small saucepan, over medium heat, bring the cream to a simmer, remove from heat, add chocolate and stir until smooth.**
- 6. In a food processor, combine cream cheese and sugar, and mix until very smooth. While mixing, add eggs, one at a time, through the feed tube. Add lemon juice, vanilla and white chocolate mixture. Mix until smooth, and transfer to cooled spring form pan.**
- 7. Place pan on center rack of oven, and select bake function, set temperature for 350°F degrees and set timer for 50 minutes.**
- 8. When cook time is complete, leave cheesecake in oven for 1 hour before removing. Let rest at room temperature for 30 minutes and refrigerate for 3 hours before serving.**

Chocolate Pots De Crème

Serves 4

Ingredients

- 1 tablespoon butter**
- 2-ounces bittersweet chocolate, finely chopped**
- 1 cup heavy cream**
- 1 cup whole milk**
- 4 egg yolks,**
- 2 tablespoons sugar**
- 1 teaspoon vanilla extract**
- ½ teaspoon orange zest**
- 1/8 teaspoon sea salt**

Preparation

- 1. Apply butter to 4-5-ounce ramekins; set aside.**
- 2. Place chocolate into a medium-sized mixing bowl. In a saucepan, add cream and milk, and heat over medium heat.**
- 3. When cream mixture comes to a simmer, pour it into chocolate and stir until smooth.**
- 4. In a separate bowl, combine yolks, sugar, vanilla extract. Slowly pour chocolate mixture into yolk mixture, mix well and divide into ramekins.**
- 5. Wrap each ramekin tightly with aluminum foil and place on center rack of steam oven. Select bread function, set temperature for 170°F degrees and set timer for 30 minutes.**
- 6. Carefully remove foil from ramekins, select bread function, set temperature for 180°F degrees and set timer for 20 minutes. When cook time is complete, remove ramekins and let rest at room temperature for 30 minutes.**

Lemon Curd

Serves 4

Ingredients

- 1 tablespoon butter, room temperature**
- 1 ¼ cup sugar**
- 2 tablespoons lemon zest**
- ½ cup bottles lemon juice**
- 1/3 cup unsalted butter, cut into small pieces**
- 4 egg yolks**
- 3 large eggs**

Preparation

- 1. Butter insides of 4-5-ounce ramekins.**
- 2. Process sugar very fine in a blender and transfer to a 2-quart bowl. Add remaining ingredients and beat with a whisk. Divide the mixture between ramekins, cover tightly with aluminum foil.**
- 3. Place ramekins on center rack in steam oven, select steam bake function, set temperature for 350°F degrees and set timer for 30 minutes.**
- 4. When cook time is complete, remove foil from ramekins, select steam function, set temperature for 210°F degrees and set timer for 30 minutes.**
- 5. Refrigerate for 1 hour before serving.**

LIMITED ONE YEAR 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 showing item and date of purchase is 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. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-6pm CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages in transit.**
- 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 authorized dealer or service center.**
- Shipping and handling costs.**
- 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.**

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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