

Cuisinart™

INSTRUCTION
AND RECIPE
BOOKLET



Lazy Susan Electric Fondue

CFO-1000C

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. **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.**
3. Do not touch hot surfaces. Use handles.
4. Always use hot pads when handling a hot fondue pot.
5. Do not immerse temperature control probe or magnetic cord in water or other liquids.
6. Close supervision is necessary when any appliance is used near children.
7. If the fondue maker has a damaged cord or plug or malfunctions, DO NOT OPERATE. Return appliance to the nearest authorized service facility for examination repair, or electrical or mechanical adjustment.
8. Using accessory attachments not sold or recommended by Cuisinart can cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving fondue containing hot oil or other hot liquids.
13. Always attach temperature control probe and magnetic cord to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. When making oil fondue, only the handle of the fondue fork remains cool to the touch. Take care not to eat directly off the fork after removing it from hot oil.

16. Be sure handles are secure and properly attached to bowl.
17. For oil fondues, do not fill fondue with more than 3½ cups (875 ml) oil.
18. Use only on heat-resistant surfaces.
19. Do not use more than eight fondue forks at once when cooking in hot oil.
20. A fondue containing hot oil should not be left unattended.
21. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

Do not immerse temperature control probe in water or any liquid.

This product contains no user-serviceable parts. Temperature control probe does not need lubrication. Do not attempt to service this product. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used with care.

However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the fondue pot. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or animals, or tripped over unintentionally.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Open the box and remove the instruction book and any other literature.
3. Slide the packing materials, fondue pot and accessories out of the box.
4. Remove all other parts packed in pulp mold and remove packing materials surrounding those parts. **Be sure to check all packing materials for all parts listed in the Parts and Features section on page 4 before discarding.**
5. Remove any protective or promotional labels from your fondue pot and other parts.

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PREPARING YOUR FONDUE POT FOR USE

Wash fondue pot, removable Lazy Susan ring, glass lid, serving cups, brackets, forks, and fork ring in hot, soapy water, or in the dishwasher. Rinse thoroughly and dry.

CAUTION: Do not wash or immerse the temperature control probe.

INSTRUCTIONS FOR USE

Set FONDUE POT on a flat, dry, heatresistant surface. Set TEMPERATURE CONTROL PROBE to OFF and plug probe into TEMPERATURE PROBE RECEPTACLE on FONDUE POT.



Be sure the cord is installed in the socket. Plug cord into 120 Volt AC outlet.

Preheat if necessary. Turn TEMPERATURE CONTROL DIAL to desired temperature. INDICATOR LIGHT will turn on and then go off when selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.

Use the FONDUE FORKS to spear foods for cooking or dipping. Be careful not to scratch the nonstick surface when placing FORKS in FONDUE POT.

NOTE: When ingredients are stirred in the FONDUE POT, use plastic, nylon or wooden utensils to prevent damage to nonstick surface.

After cooking or serving, turn TEMPERATURE CONTROL DIAL to OFF. Unplug cord from wall outlet. After FONDUE POT has cooled, remove TEMPERATURE CONTROL PROBE.

PARTS AND FEATURES

1. **Stainless Steel Fondue Forks**
Eight individually coloured forks to pierce food for dipping.
2. **Glass Lid Cover**
Keeps contents in pot warm.
3. **Fork Ring**
Sits on top of the fondue pot and is notched to hold fondue forks.
4. **Brushed Stainless Steel Fondue Pot**
Three-quart stainless steel pot with nonstick interior holds fondue.
5. **Temperature Probe Receptacle (not shown)**
6. **Adjustable Temperature Control Probe**
For selecting appropriate heat settings.
7. **Removable Lazy Susan Ring**
Easily rotates serving cups around fondue pot.
8. **Serving Cups with Brackets**
Four serving cups rest inside brackets that hook onto the Lazy Susan ring. Cups are designed to hold food for dipping.
9. **BPA-free (not shown)**
All materials that come in contact with food are BPA free.



ASSEMBLY INSTRUCTIONS

1. Place fondue pot and all removable parts on a clean, dry, flat surface. Make sure all parts have been cleaned and dried thoroughly before assembling.
2. Using two hands, firmly hold the Lazy Susan ring with hands on opposite sides.
Note: The ring must be positioned with the upper tier (2 rings) on top, and the lower tier (1 ring) on the bottom.
3. Lower the Lazy Susan ring over the pot and onto the feet. The outer ring of the top tier should rest on the upper grooves of the feet. The single ring of the lower tier fits into the lower grooves on the feet. Press down on the ring with both hands to snap the lower tier ring into place under the ring support tabs.
4. Attach the serving cup brackets to the Lazy Susan ring by taking each bracket and holding it face up and flat.
Note: The bracket is positioned correctly if the hooks on the end are in a "U" shaped position.
5. Tilt the serving cup bracket on an angle so that the "U" shaped hook fits between the upper tier of the Lazy Susan ring.
6. Set the serving bracket in place by notching the "U" shaped hooks onto the most interior position of the upper tier.
7. Place your serving cup in the bracket so that it fits easily.
Note: To add more serving cups with brackets, repeat steps 4 to 6.
8. Position the fork ring on top of the unit so that the rim of the ring sits firmly in place on the edge of the fondue pot.
9. Assemble the power cord by inserting the temperature control probe into the temperature probe receptacle at the rear of the fondue pot.
Note: Be sure to turn the temperature control probe dial to the OFF position.
The fondue maker is now assembled for use.

OPERATING INSTRUCTIONS

1. Place fondue pot and all removable parts on a clean, dry, flat surface. Make sure all parts have been cleaned and dried thoroughly before assembling.
2. Plug the fondue maker into a 120 Volt AC outlet.
3. Turn the temperature control dial to desired setting. The indicator light will turn on, staying on until selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.
4. Once the temperature is reached, put contents in fondue pot and cook for designated amount of time.
5. Use the fondue forks to spear foods for cooking or dipping when appropriate temperature has been reached. Be careful not to scratch the nonstick surface when placing forks in fondue pot.
Note: When ingredients are being stirred in the fondue pot, use plastic, silicone, nylon or wooden utensils to prevent damage to nonstick surface.
6. After cooking or serving is complete, turn temperature control dial to OFF and unplug cord from wall outlet. The glass lid may be used to keep contents warm. **Note:** Lid should never be on fondue pot during the cooking process and NEVER used with oil fondues.
7. After fondue pot has cooled, remove temperature control probe.
Warning: Always disconnect plug from wall outlet to disconnect unit.

SUGGESTED TEMPERATURES FOR FONDUES

The temperature settings below are suggestions, and may need to be adjusted up or down according to initial temperature of ingredients being cooked, and amount and temperature of food being dipped or cooked at any given time.

USING YOUR FONDUE POT WITH CHEESE

Begin by tossing finely shredded cheese with at least 1 tablespoon (15 ml) of cornstarch. Pour 1 cup (250 ml) of liquid into the fondue pot and turn to setting 4.5 to bring liquid to a simmer, but not a boil. Once the liquid is just simmering, reduce temperature to 3.5 and add a small amount of the cornstarch-coated cheese. Whisk until it melts into the liquid. Continue, alternating between shredded cheese and liquid, until all cheese has been added and the desired consistency has been achieved. In some cases, you may not need all of the liquid in a recipe's list of ingredients.

If cheese ever seems like it is becoming clumpy or stringy, put in a tablespoon (15 ml) of lemon juice or cider vinegar. Once the preferred consistency has been reached, stir together a couple of tablespoons of liquid (either alcohol, broth or lemon juice) and a tablespoon (15 ml) of cornstarch (this is called a slurry). Whisk the slurry into the fondue and allow to cook for a minute or two. Reduce temperature to setting 3 for serving. The entire cooking process will take 20 to 30 minutes, depending on the ingredients being used.

Alcohol is used in cheese fondues for its flavour, as well as the way it reacts with the proteins in the cheese. It keeps cheese from separating or clumping to create a very smooth fondue. That being said, it is possible to make alcohol-free versions without compromising flavour or consistency. For alcohol-free options, substitute the following for full amount of wine or beer: Chicken stock or apple cider (depending on the recipe), 2 to 4 tablespoons (30 to 60 ml) of lemon juice or apple cider, and 2 to 4 tablespoons (30 to 60 ml) of apple cider vinegar. Preparing fondue without alcohol takes patience. You must add the shredded cheese to hot liquid very slowly because cheese melts more slowly in broth than in alcohol. Sprinkle in no more than ¼ cup (60 ml) at a time. If it seems like the mixture is breaking apart, add another tablespoon of lemon juice or vinegar. If the recipe calls for adding more alcohol after cooking, substitute 1 to 2 tablespoons (15 to 30 ml) of lemon juice or vinegar.

TIPS AND HINTS

- For the best consistency, use good melting cheeses: Gruyère, Emmentaler, Fontina, Cheddar, Monterey Jack, Swiss, Comté, Raclette, Gouda, Edam.
- When making fondue, use a wine or beer that you would enjoy drinking because taste and flavour are important. Sauvignon Blanc or Pinot Grigio/Pinot Gris is a good choice for making cheese fondue, as well as Champagne or Prosecco.
- Chardonnay and red wines are not recommended for fondue cooking because the taste of chardonnay can be overwhelming, and red wine lacks colour appeal.
- Alcohol in the wine and beer prevents the cheese in the fondue from breaking down or becoming clumpy.
- Fondue should be served immediately after being prepared. While it can be cooled down and reheated, the consistency will be compromised. If reheating, first bring to room temperature; then turn to setting 4. Stir continuously, allowing to warm until desired consistency is reached, whisking in additional liquid (alcohol or broth) as needed.

- Dipping suggestions include crusty bread cubes, grissini (breadsticks), bell peppers, grape or cherry tomatoes, blanched broccoli or cauliflower, steamed baby potatoes, cornichons, pickled vegetables, carrots and celery, and pretzels.

USING YOUR FONDUE POT WITH OIL

Be sure fondue pot is completely dry before filling with oil.

Fill fondue pot with 3½ cups (875 ml) of vegetable or other comparable oil.

Note: Do not use more than 3½ cups (875 ml) oil. Do not use butter, margarine, lard, olive oil or shortening in place of vegetable oil. Never add water or any other liquid to oil.

Place fork ring on top edge of fondue pot. The fork ring holds fondue forks in place when cooking foods in the hot oil. It also may prevent some of the spattering during cooking.

Note: Do not place the glass cover over the fondue pot when heating oil or cooking in oil.

Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel. Do not cook frozen vegetables in oil fondue.

Heat oil at setting 7.5 for 10 to 15 minutes until barely bubbling and oil reaches 375°F (190°C) when tested with a candy thermometer or deep fry thermometer, or a 1-inch (2.5 cm) cube of bread can be cooked to a golden, toasty brown.

Note: If large quantities of cold food are added at the same time, it may be necessary to increase temperature from setting 7.5 to 8.

After cooking with oil, turn the temperature control dial to Off. Allow fondue pot and fondue ring to cool completely before handling and cleaning.

TIPS AND HINTS

- **Caution:** Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids. Cooking with hot oil is not recommended when children are present. Some spattering of oil can occur.
- Do not place the glass cover over the fondue pot when heating oil or cooking in oil.

- Never add water or any other liquid to oil.
- When removed from the hot oil, fondue forks are extremely hot. Take care not to eat directly from one of the fondue forks.
- Adjust temperature setting as needed to maintain oil temperature.
- Dipping suggestions include scallops, shrimp, green beans, tofu, peppers, cauliflower, carrots, and steamed potatoes.
- Dipping sauces are a great accompaniment. See page 17 for recipes.

USING YOUR FONDUE POT WITH BROTH

- When making a broth fondue, use a homemade stock that has been strained, or a flavourful store-bought broth or stock.
- Be sure that the broth is low in sodium – a high-sodium stock will become more concentrated as the stock or broth cooks.
- Season broths with spices or fresh herbs for flavourful dipping.
- Keep additional hot stock or broth available to add to the fondue pot as necessary.
- Dipping suggestions include thinly sliced meats (chicken, pork and/or beef); scallops; shrimp; zucchini or summer squash; mushrooms; and tofu.
- Dipping sauces are a great accompaniment. See page 17 for recipes.

USING YOUR FONDUE POT WITH CHOCOLATE

To prepare chocolate fondue, first add your liquid, a mixture of heavy cream and milk. Turn dial to setting 4.5 and bring liquid to a simmer. Be sure that it does not boil or it will be too hot for the chocolate.

Once liquid is simmering, reduce temperature to setting 3.5. Gradually whisk in the chocolate until melted. Reduce to setting 3 and stir in any additional flavourings, such as alcohol, extracts, etc.

TIPS AND HINTS

- It is possible to use alternative milks, such as almond, coconut, and soy, but the consistency will be much thinner. You may need to add more chocolate to compensate.
- Use chocolate chips to produce a smooth chocolate fondue. They have the necessary cocoa butter. If you use chocolate blocks instead, it is likely that the chocolate will separate and cause the fondue to be somewhat oily.
- White chocolate blocks naturally have more cocoa butter than milk, semi-sweet or bittersweet chocolate blocks. Because of that, they work just as well as white chocolate chips.
- Dipping suggestions include apple wedges, berries, mango, pineapple, bananas, candied and dried fruit, pretzels, marshmallows, graham crackers, butter or shortbread cookies, pound cake, and angel food cake.

CLEANING AND MAINTENANCE

WARNING: ALWAYS TURN TEMPERATURE CONTROL PROBE TO OFF; THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE CORD.

CAUTION:

Do not immerse temperature control probe in water or any liquid.

Turn temperature control probe dial to OFF. After fondue pot and oil have cooled, unplug cord from wall outlet. Remove the temperature control probe from the unit before cleaning. Do not add cold water or immerse pot in water when hot.

CAUTION: Do not immerse temperature control probe or cord set in water or other liquids. Wipe with a damp cloth and dry.

Thoroughly wash fondue pot, Lazy Susan ring, glass lid, serving cups, brackets, forks, and fondue fork ring in hot, soapy water or an automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a nonabrasive cleaner or a nonmetal cleaning pad.

CAUTION: Do not use metal scouring pads or harsh scouring powders.

In time, the nonstick surface may discolour. This is normal and will not seriously alter the release properties; to remove any discolouration, use a cleaner for nonstick finishes such as a nonstick appliance cleaner. Pour cleaner into pot. Allow to boil for 1 minute. Cool. Rinse with clean water.

Any other servicing should be performed by an authorized service representative.

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CLASSIC CHEESE FONDUE

The traditional fondue, this is the style that you will find on most classic menus. While the wine gives it a distinct flavour, see our note below on making it alcohol-free.

Makes 6 to 8 servings

- 1 pound (500 g) Gruyère, finely shredded
- ¾ pound (375 g) Emmenthal, finely shredded
- 2 tablespoons (30 ml) cornstarch, divided
- 1½ teaspoons (7 ml) dry mustard
- 1 garlic clove, peeled and halved
- 2¼ cups (550 ml) dry white wine*, room temperature, divided (note: you may not need all of the wine)
- 2½ tablespoons (40 ml) Kirschwasser**

1. Put the shredded cheeses in a large bowl and toss with 1 tablespoon (15 ml) of the cornstarch and all the dry mustard to fully coat. Reserve.
2. Rub the bottom and lower half of the sides of the fondue pot with the cut sides of the garlic clove. Add 1 cup (250 ml) of the wine and set the temperature to Setting 4.5 to bring the wine to a simmer (but not boiling).
3. Once the wine begins to simmer, reduce the temperature to Setting 3.5. Slowly add the cheese, about ¼ to ⅓ of a cup (60 to 75 ml) at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the wine, gradually add more cheese, little by little, alternating with the wine as you go, about ⅓ to ½ cup (75 to 125 ml) at a time. This ensures that the consistency of the fondue will be nice and creamy. (The wine keeps the cheese from separating and from becoming stringy).

4. Once all the cheese has been added ([most of the wine will be incorporated as well, but you may have up to ¾ cup (175 ml) remaining] make a slurry of the remaining cornstarch and Kirschwasser by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. Stir in more wine if the fondue is too thick.

5. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Traditionally this fondue is served with cubes of crusty bread, but crisp, blanched vegetables and cornichons are also perfect accompaniments.

* For an alcohol-free version, substitute chicken stock plus 2 tablespoons (15 ml) of lemon juice for the full amount of wine. Substitute an additional 2 tablespoons (15 ml) of lemon juice for the Kirschwasser. For more notes on alcohol free fondues, see page 6.

** Kirschwasser is the classic component to this recipe, but some find that its flavour too strong. If this is the case, you can either substitute additional white wine or lemon juice in its place.

BRIE & MUSHROOM FONDUE

Chilling the Brie beforehand is key to cutting off the rind. Some can be removed more easily than other rinds, so be patient.

Makes 6 to 8 servings

- 1½ pounds (750 g) Brie
- 3 tablespoons (45 ml) cornstarch, divided
- 1 small shallot, peeled and halved
- 6 ounces (170 g) mushrooms, cleaned and chopped [quartered if they are on the larger size—they should be no larger than 1 inch (2.5 cm)]
- 1 tablespoon (15 ml) unsalted butter
- 2½ cups (625 ml) dry white wine,* room temperature, divided (note: you may not need all of the cider)
- 1 tablespoon (15 ml) fresh lemon juice

1. Use a sharp knife to remove the rind from the Brie. Cut or tear the Brie into ½-inch (1.25 cm) cubes. Put into a large bowl and toss with 2 tablespoons (30 ml) of the cornstarch to fully coat. Reserve.

2. In a food processor fitted with the metal chopping blade, chop the shallot. Scrape down the sides of the work bowl and add the mushrooms. Pulse until finely chopped, about 10 to 20 pulses.

3. Put the butter in the fondue pot and set to Setting 4. Once butter is melted, add the chopped shallot and mushrooms. Stir and cook until the mushrooms are fully softened, about 3 to 5 minutes.

4. Add 1 cup of the wine and 1 tablespoon (15 ml) of the lemon juice and bring to a simmer (but not boiling).

5. Once the wine begins to simmer, reduce the temperature to Setting 3–3½. Slowly add the cheese, about ¼ to ⅓ of a cup (60 to 75 ml) at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the wine, gradually add more cheese, little by little, alternating with the wine as you go, about ⅓ to ½ cup (75 to 125 ml) at a time. This ensures that the consistency of the fondue will be nice and creamy. (The wine keeps the cheese from separating and from becoming stringy).

6. Once all the cheese has been added (most of the wine will be incorporated as well, but you may have up to ½ cup remaining) make a slurry of the remaining cornstarch and 2 tablespoons (30 ml) of the wine by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. If the fondue is too thick, whisk in additional wine.

7. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Serve with cubes of crusty bread and blanched vegetables.

* For an alcohol-free version, substitute chicken stock plus 2 tablespoons (30 ml) of lemon juice for the wine.

SOUTHWEST SALSA FONDUE

This fondue is for those queso dip lovers. It is perfect with a big bowl of hearty tortilla chips.

Makes 6 to 8 servings

- ¾ cup (175 ml) prepared salsa
- 1 pound (500 g) Monterey Jack, finely shredded
- ½ pound (500 g) sharp Cheddar, finely shredded
- 3 tablespoons (45 ml) cornstarch, divided
- ½ teaspoon (2 ml) ground cumin
- 1 garlic clove, peeled and halved
- 2 bottles [12 ounces (340 g)] Mexican beer*, such as Corona, room temperature, divided (note: you may not need all of the beer)
- 2 tablespoons (15 ml) fresh lime juice

1. Put the salsa in a fine mesh strainer set over a small mixing bowl. Allow to drain until thickened, about 30 minutes, depending on the type of salsa being used. Reserve.
2. Put the shredded cheeses in a large bowl and toss with 2 tablespoons (30 ml) of the cornstarch and the cumin to fully coat. Reserve.
3. Rub the bottom and lower half of the sides of the fondue pot with the cut sides of the garlic clove. Add 1 cup (250 ml) of the beer and the lime juice and set the temperature to Setting 4½ to bring the beer to a simmer (but not boiling).
4. Once the beer begins to simmer, reduce the temperature to Setting 3½. Slowly add the cheese, about ¼ to ⅓ of a cup (60 to 75 ml) at a time. Use a nonstick whisk (such as a silicone-coated one) to work the cheese into the liquid. Once the cheese is fully melted into the beer, gradually add more cheese, little by little, alternating with the beer as you go, about ⅓ to ½ cup (75 to 125 ml) at a time, while adding the cheese. This ensures that the consistency of the fondue will be nice and creamy. (The beer keeps the cheese from separating and from becoming stringy).

5. Once all the cheese has been added [most of the beer will be incorporated as well, but you may have up to ¾ cup (175 ml) remaining] make a slurry of the remaining cornstarch and 2 tablespoons (30 ml) of the beer by stirring the two together until homogenous. Add the slurry to the fondue and whisk to fully combine. Stir in the strained salsa. Stir in more beer if the fondue is too thick.
 6. Reduce the temperature to Setting 3 for serving. The fondue should just simmer, but never come close to boiling. Tortilla chips pair perfectly with this fondue, but pieces of grilled chicken work well, and crusty bread cubes and blanched vegetables also pair nicely.
- * For an alcohol-free version, substitute chicken stock or apple cider plus 1 tablespoon (15 ml) of lemon juice for the beer.

SEAFOOD BOUILLABaisse FONDUE

Pour yourself a glass of crisp, white wine and enjoy this delicious “fondue” during the summer months. Not a drop will be left by the end of the night!

Makes 6 to 8 servings

- 1 tablespoon (15 ml) olive oil
- 3 garlic cloves, peeled and thinly sliced
- ½ fennel bulb, thinly sliced
- 1 leek (white and light green part only), halved, cleaned and thinly sliced
- 1 pound (500 g) fresh mussels, cleaned and bearded*
- 3 1-inch (2.5 cm) strips orange peel, bitter white pith removed
- 1 to 2 pinches saffron threads
- 1½ cups (375 ml) dry white wine
- ½ cup (125 ml) Pernod
- 1 teaspoon (5 ml) kosher salt
- 1 large tomato, chopped
- 1 tablespoon (15 ml) tomato paste
- 3 to 4 sprigs fresh basil
- 1 cup (250 ml) water

- 1 pound (500 g) large shrimp (16 to 20), peeled and deveined
 - 1 pound (500 g) sea scallops, dried, tough muscle removed (most can be purchased this way)
1. Put the oil in the fondue pot and set to Setting 4½. Once oil is hot, add the garlic, fennel and leek. Cook until softened, about 1 to 2 minutes. Add the mussels, orange peel, saffron, wine and Pernod to the pot. Cook, stirring occasionally, until mussels have fully opened, about 4 to 8 minutes.
 2. Remove mussels and reserve, removing an mussels that did not open. Add the salt, tomato, tomato paste, basil and water. Increase the temperature to Setting 6 to bring to a boil. Once boiling, decrease to Setting 3½ to maintain a simmer. Allow to simmer for about 10 minutes to allow flavours to meld.
 3. While broth is cooking, remove the mussels from their shells; discard shells.
 4. After broth has simmered, remove basil. To serve, skewer shrimp, scallops or mussels onto fondue forks and dip into simmering broth. Cook shrimp and scallops until they are firm, but not tough (about 3 to 5 minutes) Cook mussels just to heat through. This broth is also delicious with crusty French bread.

Suggested Dipping Sauce:

Olive Tapenade Aioli (page 19)

- * Fresh mussels should have tightly closed shells when purchased, or those that are slightly opened should close shut when tapped. Discard any mussels that do not close. Store in refrigerator until ready to use. To clean mussels, place in a bowl of cold water with about ¼ cup (60 ml) of cornmeal, swirl gently, and let stand for 20 minutes – this will help the mussels to expel any sandy grit. Remove the “beard” by pulling on the threads that are coming out of the shell. Lift out of the water, leaving the cornmeal and grit in the bottom of the bowl, and dry on several layers of paper towels before cooking.

CHICKEN STOCK WITH STAR ANISE FONDUE

With only a couple of ingredients, the star anise really stands out.

Makes 6 to 8 servings

- 4½ cups (1.125 L) good quality chicken stock or broth [you may need 1 to 2 additional cups (250 to 500 ml) of stock/broth to add during serving]
- 4 to 6 star anise pods [about ¾ to 1 ounce (20 to 30 g)]
- 8 ounces (230g) small white mushrooms, cleaned
- 1 small zucchini, cut into ½-inch (1.25 cm) rounds or half-moons
- ½ pound (250 g) edible pod or snow peas, trimmed
- 1½ pounds (43 g) boneless, skinless chicken breasts, cut into 1-inch (2.5 cm) strips steamed white or brown rice

1. Put the chicken stock/broth and star anise in the fondue pot. Set to Setting 6 to bring to a boil. Once boiling, reduce to Setting 3.5 to reduce to a simmer. Allow to simmer for about 10 to 15 minutes.
2. To serve, skewer pieces of chicken onto forks and cook until firm and cooked through in the simmering broth, about 4 to 5 minutes. Skewer vegetables and cook to taste. The vegetables and broth pair very well with a bowl of rice, or with the suggested dipping sauces below. If liquid cooks off too much, add additional stock/broth and allow to simmer for a few minutes before cooking foods.

Suggested Dipping Sauces:

Asian Peanut Sauce (page 17); Wasabi Ginger Sauce (page 18)

SCALLION & GINGER SCENTED BEEF BROTH

The Asian flavours of the broth transfer perfectly to the meats and vegetables. Pair with sauces below for a complete meal.

Makes 6 to 8 servings

- 6 cups (1.5 L) good quality beef stock or broth [you may need 1 to 2 additional cups (250 to 500 ml) of stock/broth to add during serving]
- 8 to 10 slices peeled, fresh ginger, each about the size of a quarter
- 6 whole peppercorns
- 4 garlic cloves, peeled and halved
- 3 scallions, trimmed and cut into 1-inch (2.5 cm) pieces
- 2 tablespoons (30 ml) soy sauce, reduced sodium
- 2 tablespoons (30 ml) mirin (Japanese rice wine)
- 1 pound (500 g) beef or pork tenderloin, thinly sliced
- 8 ounces (230 g) small white mushrooms, cleaned
- 8 ounces (230 g) extra-firm tofu, cut into 1-inch (2.5 cm) cubes
- 1 small zucchini, cut into ½-inch (1.25 cm) rounds or half-moons
- ½ pound (250 g) edible pod or snow peas, trimmed
- steamed white or brown rice

1. Put the beef stock/broth, ginger, peppercorns, garlic, scallions, soy sauce and mirin in the fondue pot. Set to Setting 6 to bring to a boil. Once boiling, reduce to Setting 3.5 to bring to a simmer. Allow to simmer for about 25 to 30 minutes.

- To serve, skewer pieces of beef or pork onto forks and cook until firm and cooked through in the simmering broth, about 3 to 5 minutes. Skewer vegetables and tofu and cook to taste. The vegetables and broth pair very well with a bowl of rice, or with the suggested dipping sauces below. If liquid cooks off too much, add additional stock/broth and allow to simmer for a few minutes before cooking foods.

Suggested Dipping Sauces:

Asian Peanut Sauce (page 17); Wasabi Ginger Sauce (page 18)

CHOCOLATE FONDUE

Everything goes well when dipped in chocolate – pretzels, cake, brownies or fruit. You can even drizzle over ice cream if there is any left over.

Makes 6 to 8 servings

- $\frac{3}{4}$ cup (175 ml) whole or reduced fat milk
- $1\frac{3}{4}$ cup (425 ml) heavy cream
- $1\frac{1}{2}$ pounds (750 g) bittersweet or semisweet chocolate chips (do not use blocks of chocolate—the extra cocoa butter in the chips produces a smoother fondue. Some varieties of the blocks of chocolate are too delicate)
- $\frac{1}{2}$ teaspoon (2 ml) pure vanilla extract
- pinch sea salt

- Put the milk and heavy cream in the fondue pot. Set to Setting 4.5 to bring the mixture to a simmer, but not boiling. Reduce the heat to Setting 3.5 and gradually, using a nonstick whisk, add the chocolate chips. When the chocolate is completely blended, stir in the vanilla and salt.
- Reduce heat to Setting 3. Serve with biscotti, fresh or dried fruit, marshmallows, graham crackers, pretzels, angel food cake, brownies, etc.

CHOCOLATE RASPBERRY FONDUE

A twist on the standard chocolate – you can use any fruit purée in place of the raspberry.

Makes 6 to 8 servings

- 1 cup (250 ml) frozen raspberries [about 4 ounces (115 g)], thawed
- $1\frac{1}{2}$ cups (375 ml) heavy cream
- $1\frac{1}{2}$ pounds (750 g) bittersweet or semisweet chocolate chips (do not use blocks of chocolate—the extra cocoa butter in the chips produces a smoother fondue. Some varieties of the blocks of chocolate are too delicate)
- pinch sea salt
- 2 to 3 tablespoons (30 to 45 ml) Chambord (optional)

- Put the thawed raspberries in the work bowl of a food processor fitted with the metal chopping blade. Process until puréed and smooth, about 30 seconds. Place the purée in a fine mesh strainer and press the liquid through into a bowl. Discard the seeds, reserving the purée.
- Put the cream in the fondue pot. Set to Setting 4.5 to bring the mixture to a simmer, but not boiling. Reduce the heat to Setting 3.5 and gradually, using a nonstick whisk, add the chocolate chips.
- When the chocolate is completely blended stir in the raspberry purée, salt and the liqueur (if using).
- Reduce heat to Setting 3. Serve with biscotti, fresh or dried fruit, marshmallows, graham crackers, pretzels, angel food cake, brownies, etc.

BUTTER CARAMEL FONDUE

Like the chocolate fondue, any leftover can either be reheated the following day, or drizzled over a bowl of ice cream.

Makes 6 to 8 servings

- 3 cups (750 ml) granulated sugar
- $1\frac{1}{2}$ teaspoons (7 ml) sea salt
- $\frac{3}{4}$ cup (175 ml) water
- 3 tablespoons (45 ml) light corn syrup
- 1 cup (250 ml) heavy cream
- 1 stick [4 ounces (115 g)] unsalted butter, cut into $\frac{1}{2}$ -inch (1.25 cm) cubes

- Put the sugar, salt, water and corn syrup in the fondue pot. Set to Setting 7.5 and cook until the sugar mixture turns a very light amber colour (about 15 minutes). Keep a close eye on the caramel sauce as it can burn easily.
- Once the sugar mixture has a light amber colour, reduce to Setting 5 and slowly and carefully stir in the cream, no more than $\frac{1}{4}$ cup at a time (if you add the cream too quickly, it will foam and bubble too much). After the cream has been incorporated, slowly whisk in the butter (using a nonstick whisk), one piece at a time, continually whisking to emulsify until all the butter has been added.
- Reduce heat to Setting 3. This is best served with tart fruit, such as green apple wedges, pretzels, angel food cake, brownies, etc.

SAUCES FOR FONDUES

ASIAN PEANUT SAUCE

Any type of peanut butter will work for this recipe – natural, or processed; creamy or chunky. Use your favourite!

Makes about $1\frac{3}{4}$ cups (425 ml)

- 1 $1\frac{1}{2}$ -inch x 1-inch piece fresh ginger, peeled and sliced
- 3 garlic cloves, peeled
- $\frac{1}{2}$ cup chicken stock/broth, reduced sodium
- $\frac{1}{3}$ cup soy sauce, reduced sodium
- $\frac{1}{4}$ cup sesame oil
- 2 tablespoons rice vinegar
- $\frac{1}{2}$ teaspoon fresh lime juice

- 1 to 2 tablespoons fresh cilantro
- $1\frac{1}{2}$ tablespoons granulated sugar
- $\frac{1}{2}$ cup peanut butter, creamy or chunky
- 2 to 4 drops Asian chili oil (add to taste)

- Put the ginger and garlic in the work bowl of a food processor fitted with the metal chopping blade. Process to chop, stopping to scrape down the sides of the bowl as needed. Add the remaining ingredients, except for the chili oil. Process for 20 to 30 seconds to combine, again stopping as needed to scrape down the sides of the bowl.
- Add the chili oil to taste, and process for an additional 5 seconds to combine.
- This may be used immediately, or stored in the refrigerator for up to 5 days. Bring to room temperature and stir well before using.

SUNDRIED TOMATO & ROASTED RED PEPPER DIP

Very rich and packed with flavour, this dip is also great with crudité.

Makes about 1 cup (250 ml)

- 1 garlic clove, peeled
- $\frac{1}{2}$ teaspoon dried basil
- 4 sundried tomatoes (oil-packed), drained and cut into 1-inch (2.5 cm) pieces
- 1 large roasted red pepper, drained and cut into 1-inch (2.5 cm) pieces
- 1 teaspoon (5 ml) balsamic vinegar
- 2 ounces (60 g) cream cheese, cut into 1-inch (2.5 cm) pieces
- 2 tablespoons (15 ml) sour cream
- pinch kosher salt, or to taste

- Put the garlic and basil into the work bowl of a chopper or food processor fitted with the metal chopping blade. Pulse a few times to break up, and then process until finely chopped. Scrape down the sides of the bowl and then add the sundried tomatoes, roasted

red pepper and vinegar. Process to chop, about 10 to 20 seconds, stopping to scrape down the sides of the work bowl as needed. Add the cream cheese and sour cream. Pulse to combine, and then process until homogenous. Scrape down the sides of the work bowl, and then process an additional 5 seconds. Add salt to taste.

2. Transfer to a separate container and allow to sit for at least 30 minutes to allow flavors to develop.
3. This may be used immediately after resting, or stored in the refrigerator for up to a week. Bring to room temperature and stir well before using.

OLIVE TAPENADE AÏOLI

In addition to being used as a side sauce for the fondue, this can also be spread on crostini, or used to jazz up a simple grilled cheese and tomato sandwich.

Makes about $\frac{2}{3}$ cup (150 ml)

- | | |
|---------------|------------------------------------|
| 1 | garlic clove, peeled |
| 12 | pitted kalamata olives, drained |
| 1 | teaspoon (5 ml) fresh lemon juice |
| 1 | teaspoon (5 ml) drained capers |
| $\frac{1}{2}$ | teaspoon (2 ml) Dijon mustard |
| $\frac{1}{2}$ | teaspoon (2 ml) herbes de Provence |
| $\frac{1}{3}$ | cup (75 ml) mayonnaise |

1. Put the garlic in the work bowl of a chopper or food processor fitted with the metal chopping blade. Pulse a few times to break up, and then process until finely chopped. Scrape down the sides of the bowl and then add the olives, lemon juice, capers, mustard and herbes de Provence. Pulse to chop, and then process until a paste is formed, about 30 seconds, scraping the sides of the work bowl as necessary. Add the mayonnaise and pulse to incorporate.
2. This may be used immediately, or stored in the refrigerator for up to a week. Bring to room temperature and stir well before using.

TZATZIKI SAUCE

Everyone has their own version of this sauce.

Ours is very simple, but is the perfect accompaniment to the seafood fondue on page 15.

Makes about $\frac{2}{3}$ cup (150 ml)

- | | |
|--------------------------------|--|
| 1 | small cucumber, trimmed but not peeled, and cut to fit the feed tube |
| 1 | garlic clove, peeled |
| $1\frac{1}{2}$ | tablespoons (25 ml) fresh dill |
| $1\frac{1}{2}$ | tablespoons (25 ml) fresh mint leaves |
| $\frac{1}{2}$ | tablespoon (7 ml) fresh oregano [or $\frac{1}{2}$ teaspoon (2 ml) dried] |
| 2 | cups (500 ml) plain Greek yogurt |
| 1 | tablespoon (15 ml) fresh lemon juice |
| $\frac{1}{4}$ to $\frac{1}{2}$ | teaspoon (1 to 2 ml) kosher salt (to taste) |
| 1 to 2 | pinches freshly ground black pepper (to taste) |

1. Fit a food processor with the medium shredding disc. Shred the cucumber using medium pressure. Remove and reserve.
2. Replace the shredding disc with the metal chopping blade. Put the garlic, dill, mint and oregano in the work bowl and process to chop, about 5 seconds. Scrape down the sides of the bowl and add the yogurt. Process to combine, about 10 seconds. Scrape down the sides of the bowl and add the shredded cucumber and lemon juice; pulse to combine. Add salt and pepper to taste.
3. Transfer to a separate container and allow to chill for at least 30 minutes to allow flavours to develop.
4. This may be used immediately after resting, or stored in the refrigerator for up to 5 days. Stir well before using.

WARRANTY

Limited Three Year Warranty

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

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Toll-free phone number:

1-800-472-7606

Address:

Cuisinart Canada

100 Conair Parkway

Woodbridge, Ont. L4H 0L2

Email:

consumer_Canada@conair.com

Model:

CF0-1000C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code*/copy of original proof of purchase
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* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 120630 would designate year, month & day (2012, June 30th). Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

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