

COPPER  CHEF™

Copper Eggs

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Recipe Book
User Guide Included



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IMPORTANT SAFEGUARDS

- **NEVER** leave your cookware unattended. This helps to avoid potential injury to children or the risk of fire.
- **ALWAYS** supervise children who are near cookware when in use or injury may result.
- **DO NOT** handle **Copper Eggs** when hot, especially when inside the oven.
- Lids **ARE NOT** oven safe. Use oven mitts because the **Copper Eggs** will be very hot.
- **DO NOT** attempt to repair damaged cookware.
- This product is for home use only. It is **NOT INTENDED** for camping or commercial use.
- **DO NOT** use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the nonstick coating release.

Parts & Accessories



General Operating Instructions

Boiling Eggs with the Caddy

1. Fill about one-third of a stove top pot, such as the Copper Chef Everyday Pan, with water. Bring the water to a gentle boil.
2. Crack an egg into a Copper Egg. Repeat to fill up to four Copper Eggs making sure not to overfill them.
3. Cover each Copper Egg with its Lid. Press the Lid on to tightly cover each Copper Egg.
4. Place up to four Copper Eggs in the holes in the Caddy.
5. Place the Caddy in the pot with the boiling water.
6. Once the eggs are done boiling: While wearing oven mitts, remove the Caddy and place it on a heat-resistant surface.
7. Remove the Copper Eggs from the Caddy, remove the Lids from the Copper Eggs, and slide the eggs out.

General Operating Instructions

Using Copper Eggs in the Oven

In addition to boiled eggs, **Copper Eggs** can be used to make treats like cheesecake bites and crème brûlée in the oven. Simply pour your

ingredients into the Copper Eggs and stand the Copper Eggs on a baking sheet in the oven without the Caddy or the Lids.

Care & Cleaning

Copper Eggs and its accessories are dishwasher safe. We recommend washing them using a warm, damp cloth, and a mild cleaning liquid.

NOTE: Do not use scouring pads or harsh cleaners on **Copper Eggs**. If necessary, use a nylon bristle brush or plastic scrubbing pad.

Manufacturer's 60-Day Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for 60 days. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Procedure for Replacement or Return within 60 Days:

To return the product for replacement or refund within the 60 days, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and the order number on the package to the following address:

Tristar Products, Inc.
500 Returns Road
Wallingford, CT 06495



Eggs Benedict

Serves
2

Ingredients

4 large eggs
4 English muffins, sliced
& toasted
4 slices Canadian bacon,
pan seared
1 cup Hollandaise sauce,
warm
chopped chives, for garnish

Directions

1. Crack each egg into a Copper Egg and cover the Copper Eggs with the Lids.
2. Place a pot of water on the stove and bring to a boil.
3. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 6 ½ mins. to poach the eggs.
4. Let sit for 2 mins.
5. Place the bottom of the English muffins on a serving plate.
6. Place a slice of Canadian bacon and a poached egg on each muffin bottom.
7. Top each egg with ¼ cup Hollandaise sauce and the top of the English muffin.
8. Garnish with chopped chive.

Herbed Egg Omelette

Serves
4

Ingredients

4 large eggs, separated
2 cloves garlic, grated
2 tsp. parsley, chopped
¼ tsp. salt
¼ tsp. ground black pepper

Directions

1. Place the egg whites in a bowl; reserve the whole yolks.
2. Add the remaining egg whites (except the yolks) to the bowl and stir well.
3. Divide the egg whites evenly into four Copper Eggs. Add a yolk to each Copper Egg and cover them with the Lids.
4. Place a pot of water on the stove and bring to a boil.
5. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 8 mins.
6. Let sit for 2 mins. before serving.

Artichoke & Swiss Omelette

Serves

4

Ingredients

3 large eggs
2 large artichoke hearts,
finely chopped
1 tbsp. Pecorino cheese,
grated
¼ tsp. ground black pepper
¼ cup shredded Swiss cheese

Directions

1. Whisk the eggs in a bowl.
2. Add the remaining ingredients to the bowl and stir to combine.
3. Divide the combined ingredients into four Copper Eggs and cover them with the Lids
4. Place a pot of water on the stove and bring to a boil.
5. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 10 mins.
6. Let sit for 2 mins. before serving.



Chef Salad

Serves
4

Ingredients

4 large eggs
2 heads romaine lettuce,
chopped finely
½ cup ham, diced
1 cup provolone, diced
½ cup carrot, shredded
½ cup croutons

Directions

1. Crack each egg into a Copper Egg and cover them with the Lids.
2. Place a pot of water on the stove and bring to a boil.
3. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 8 mins.
4. Let the eggs cool for 20 mins. in the Copper Eggs.
5. Slice the eggs and set them aside.
6. Toss the rest of the ingredients together in a bowl.
7. Top the salad with the sliced eggs.



Deviled Eggs

Makes
16

Ingredients

8 large eggs
¼ cup mayonnaise
1 tsp. Dijon mustard
¼ tsp. salt
¼ tsp. ground black pepper
1 tbsp. chives, chopped finely
smoked paprika, for serving

Directions

1. Crack each egg into a Copper Egg and cover the Copper Eggs with the Lids.
2. Place a pot of water on the stove and bring to a boil.
3. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 10 mins.
4. Let the eggs cool completely.
5. Cut the eggs in half, longways. Remove the yolk.
6. Combine the yolk, mayonnaise, mustard, salt, ground black pepper, and chives in a bowl and mix to form a paste.
7. Pipe the paste into the egg cavities and sprinkle with smoked paprika.



Western Omelette

Serves

4

Ingredients

5 large eggs
2 ½ oz ham, diced
2 tbsp. red bell pepper,
diced small
2 tbsp. white onion,
diced small
1 clove garlic, grated
2 button mushrooms,
diced small
½ tsp. salt
½ tsp. ground black pepper

Directions

1. Place all the ingredients in a bowl and stir well.
2. Divide the ingredients evenly into four Copper Eggs and cover them with the Lids.
3. Place a pot of water on the stove and bring to a boil.
4. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 8 mins.
5. Let sit for 2 mins. before serving.

Cheesy Omelette

Makes
4

Ingredients

3 large eggs
¼ tsp. salt
¼ tsp. ground black pepper
⅓ cup shredded mozzarella
cheese
2 tbsp. ricotta cheese

Directions

1. Whisk the eggs in a bowl.
2. Add the remaining ingredients to the bowl and stir to combine.
3. Divide the combined ingredients into four Copper Eggs and cover them with the Lids.
4. Place a pot of water on the stove and bring to a boil.
5. Place the Copper Eggs in the Caddy, place the Caddy in the pot, and cook for 10 mins.
6. Let sit for 2 mins. before serving.

Cheesecake

Makes
4

Ingredients

4 oz cream cheese, softened
2 tbsp. sour cream
¼ cup sugar
1 large egg
1 tsp. vanilla extract
1 pinch salt

Directions

1. Preheat the oven to 350° F.
2. Beat the cream cheese and sour cream together in a bowl.
3. Stir the sugar into the bowl.
4. Add the remaining ingredients to the bowl and mix until creamy.
5. Divide the batter evenly into four Copper Eggs and cover them with the Lids.
6. Place the Copper Eggs in a pot with water, place the pot in the oven, and bake at 350° F until slightly jiggling when shaking (about 25 mins.).
7. Refrigerate the cheesecake for 2 hrs.
8. Serve with cherry pie filling.



Crème Brûlée

Serves
4

Ingredients

1 large egg
2 egg yolks
1/3 cup sugar
1/2 cup heavy cream
1/2 tsp. vanilla extract

Directions

1. Whisk the egg, egg yolks, and sugar together in a pan.
2. Bring the cream to a boil.
3. Add 2 tbsp. of the hot cream to the egg mixture and stir.
4. Add the vanilla and stir.
5. Preheat the oven to 275° F.
6. Strain the mixture and divide it into four Copper Eggs.
7. Place the Copper Eggs on a baking sheet. Place the baking sheet in the oven. Bake at 275° F for 20–25 mins.
8. Let the mixture cool completely and then refrigerate for at least 4 hrs.
9. Sprinkle a thin layer of sugar over the custard and brûlée it with a torch.
10. Serve immediately with raspberries.

Crème Eggs

Serves

4

Ingredients

4 tbsp. unsalted butter,
softened

¼ cup corn syrup

1 cup confectioners' sugar,
divided

yellow gel food coloring

12 oz quality dark chocolate
(58%–65%), finely chopped

Directions

1. Mix the butter with the corn syrup in a bowl. Beat until smooth.
2. Add ½ cup confectioners' sugar and mix well to make the batter.
3. Divide the batter in half. Place one half of the batter in a piping bag to make the white crème filling and set the bag aside.
4. Add the remaining ½ cup confectioners' sugar and some yellow food coloring to the other half of the batter to make the yellow crème filling. Wrap the filling in plastic wrap and set aside.
5. Temper the chopped chocolate. Place two-thirds of the chocolate in a dry, clean bowl.
6. Microwave the chocolate in 30-sec. intervals, stirring between intervals, until half of the chocolate is melted.
7. Remove from the microwave and stir until all chocolate is melted. If the chocolate is melting quickly, add some additional chocolate to help temper.
8. When the chocolate reaches room temperature, spread a bit on a cool surface. If the chocolate hardens within 2 mins., it is ready to use.

Directions (continued)

9. Pour the melted chocolate into dry, clean Copper Eggs. Pour out the chocolate, leaving a coating inside the Copper Eggs, and place the Copper Eggs upside down on a cooling rack until they are almost fully set.
10. Use an offset or bench scraper to even out the surface of the chocolate left in the Copper Eggs.
11. Pipe the white filling one-third of the way up each Copper Egg.
12. Roll the yellow filling into yolk-sized balls and place on top of the white filling.
13. Pipe more white crème over the yolk to cover, leaving $\frac{1}{4}$ in. from the rim of each Copper Egg.
14. Pour enough of the remaining chocolate over the filling to seal each egg. Use an offset or bench scraper to smooth out the top.
15. Allow the eggs to set for at least 6 hrs. and then place them in a freezer for at least 2 hrs.
16. Remove the eggs by gently tapping the sides of the Copper Eggs. Allow the eggs to reach room temperature before serving.



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