



# PREPPING, BAKING AND STORING MADE EASY



## CHOOSE PYREX

For more than a century, Pyrex® has enjoyed a special place in the heart of good kitchens because of its durability, toughness and versatility. It has become an essential in kitchens and homes.

- ✔ Stain and odor-resistant, non-porous
- ✔ See-through glass material
- ✔ Oven-to-table bakeware
- ✔ Prepware & bakeware suitable for preparation, microwaving, serving and storage

### Warranty

Any Pyrex glass ovenware or cover that breaks from oven heat will be replaced within 2 years from the date of purchase. Additionally, any Pyrex non-glass/accessory item, with a manufacturing defect, will be replaced within 1 year from the date of purchase. For warranties to apply, 'Use and Care' instructions must be followed and product must be returned. Accidental breakage from impact or damage from misuse are not covered by warranty.



# PREP, BAKE SERVE, STORE

No matter what cuisine you feel like cooking, the Pyrex range of bakeware can help you do it better, faster, easier and simply perfectly.



FOOD STORAGE



PREPWARE & BAKEWARE



GADGETS



COOKWARE

All information provided is true and correct at the date of publication. Products and designs featured subject to availability. Contact us to find out more.



**Corelle Brands (Asia Pacific) Pte Ltd**  
238A Thomson Road, #25-09/10  
Novena Square Tower A  
Singapore 307684

(65) 6468 2008 | (65) 6933 4601 (Fax)

CorelleBrandsAP | CorelleBrandsAP | corellebrandsasia.com

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# LIFE HACKS WITH **pyrex**

## MAKE YOUR LIFE MUCH EASIER

The splendid thing about Pyrex is how it's made with you in mind. Prepping, baking, and even storing become so much more effortless with Pyrex.

- See-through design means easy monitoring of baking and high-levels of hygiene.
- Soft contours and Easy Grab handles make for safe, secure handling and washing.
- Available in a wide range of shapes and sizes from round bowls to oblong trays, these durable, stain and odor-resistant products can be used at your workstation, kitchen or anywhere you prefer.
- Make one-dish wonders by preparing, serving and storing a balanced meal in a single container.
- Plan freezer meals in a Pyrex storage container, which comes available with lids for easy freezing so you can bake when you need it.



## THE ULTIMATE FRUIT SALAD

Here are some tips to prepare the healthiest and most fun food to entertain your guests!

### HERB IT UP

Want to jazz up the flavor of a fruit salad even more? Add either fresh mint, basil or cilantro as these herbs pair well with fruit.

### ADD SUGAR TO RIPEN

A small sprinkle of sugar will soften and add flavor to unripened fruit. Add sugar no more than 15 minutes before serving time, as it can draw the water out of the fruit, leaving a puddle of soggy fruits drowning in juice.

### SIMPLE STORAGE SOLUTION

Store the ultimate fruit salad in the fridge using the Pyrex Mixing Bowl Set. Enjoy your fruit salad on yogurt in the morning, as a midday snack or any time you need a fresh, healthy pick-me-up!



## DEEP DISH PIZZA



Serves 6



45 mins

### INGREDIENTS

- |  |   |
|--|---|
| 1 can of refrigerated pizza crust                      | 40g parmesan cheese (grated)                        |
| 335ml pizza sauce                                      | 12 whole pepperoni (optional)                       |
| 565g shredded cheese (such as mozzarella or provolone) | 225g cooked ground spicy Italian sausage (optional) |

### DIRECTIONS

- 1** Preheat oven to 200°C. Grease a Pyrex baking dish with cooking spray or olive oil.
- 2** Unroll the pizza dough and press it into the bottom and halfway up the side of the Pyrex baking dish.
- 3** Spread the dough with some pizza sauce and, if using, sprinkle the cooked spicy Italian sausage over the top. Cover the pizza with cheese and then top with pepperoni (if using). Sprinkle the Parmesan over the top.
- 4** Bake for 15-20 minutes or until crust is golden brown and the cheese is melted. Remove from the oven and sprinkle with more Parmesan if desired. Serve immediately.

