



microsafe™

Egg Poacher

With the Microsafe™ Steam Egg Poacher you can now make perfectly poached eggs in your microwave in minutes! From eggs on toast, to burgers, Caesar salad and delicious pastas, enjoy eggs cooked just to your liking every time with ease.

The Microsafe™ Steam Egg Poacher features a unique water bath design that gently poaches the eggs and prevents them from over cooking or drying out. It also features safe hold handles and steam release vents for safe and convenient use in the microwave.

The Microsafe™ Steam Egg Poacher is dishwasher safe so cleaning up is quick and easy.



Cooking Guidelines

The timing will vary according to the power of the microwave, size and temperature of egg and desired result of egg. Cooking times **do not** vary for 1 or 4 eggs, insert only the number of cups required.

	COOK	REST
RUNNY	1 min 20 seconds FULL POWER	1 minute
HARD	1 min 50 seconds FULL POWER	1 minute

COOKING GUIDELINES AND RECIPES ARE BASED ON A 1000W MICROWAVE OVEN

MAKES 1 TO 4 EGGS IN MINUTES



1

Pour boiling water from the kettle into poacher base up to fill line. Place egg tray into poacher base.



2

Lightly spray each egg cup with oil then crack one egg into each cup. Place egg cups in tray. Carefully add boiling water on top of each egg up to the fill line.



3

Cover egg poacher with lid and carefully place in microwave for 1 min 20 seconds.

Carefully remove egg poacher from microwave and allow to rest for 1 minute with the lid on.

Carefully remove each cup from the tray and drain any excess water before serving eggs. Enjoy!

WARNING Container and its contents may become very hot. Take extra care when draining hot water.

CLICK THROUGH TO RECIPES



Croque Madame



Poached Eggs w Ricotta



Bacon & Egg Linguine