

Breville

MEDIA RELEASE

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Flavour layering for delicious wholesome meals

Retain all the rich flavours of caramelised meats and vegetables with the removable stove-top EasySear™ pan in the new **Breville Flavour Maker™** slow cooker range.

Comfort food at its best, the Flavour Maker™ slow cookers blend two cooking methods to develop intense flavours and produce melt in the mouth meals. From lamb shanks, casseroles and soups to curries, roasts and even puddings – stove-top searing in the cast aluminium EasySear™ pan is the key to drawing out flavours before slow cooking. The removable, multipurpose pan minimises washing up and avoids the loss of juices and flavour that can occur when transferring from one cooking vessel to another.



The technique of searing then slow cooking is used in cafes and restaurants for flavour layering. The Breville EasySear™ pan can sit on gas, electric or ceramic stove-tops to saute onions and garlic and sear meats before placing it back in the slow cooker base. The EasySear™ pan keeps the heat stable and uniform allowing the meat to colour and seal evenly, locking in moisture. Wrap around elements in the slow cooker base ensure even cooking continues after searing.

Superbly versatile the EasySear™ pan and stainless steel lid are designed to withstand temperatures up to 250°C, enabling it to be used for roasting and reheating in the oven.

Breville Flavour Maker™ BSC560 (7L) **\$199.95 RRP**

Breville Flavour Maker™ BSC500 (5L) **\$149.95 RRP**

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