

Endless Possibilities, One Clever Appliance

Healthy Bites & Quick Delights!



drew & cole®

5 MINUTE CLEVERCHEF

DELUXE

Welcome to the World of the 5 Minute CleverChef Deluxe

If you love delicious food but are short on time, welcome to the world of Drew&Cole – and the incredible new 5 Minute CleverChef Deluxe. It's your time-saving meal and snack maker, designed to whip up scrumptious homemade food in a flash!

You'll love its clever double-sided cooking power and how it takes the hassle out of mealtimes. And to make things even easier, we've created this handy recipe guide – packed with quick, tasty ideas made just for your CleverChef Deluxe.

With up to five interchangeable plates and endless possibilities, this compact cooker is here to transform the way you cook – from breakfast through to dinner (and a few sweet treats in between).

Inside, you'll find speedy recipes for everything from fluffy omelettes and golden waffles to juicy Greek chicken breast and crispy toasties. Whether you're rustling up a solo lunch or getting creative with snacks, there's something for every appetite and every moment.

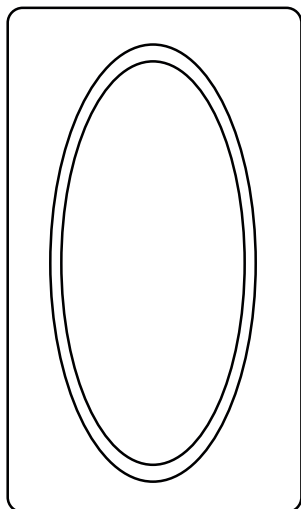




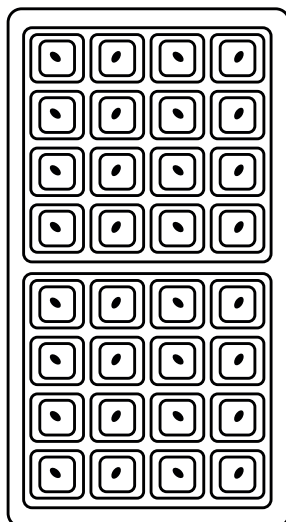
***Each recipe will show you
which plate(s) to use.***

***In some cases, multiple options will work –
so you can choose the one you prefer***

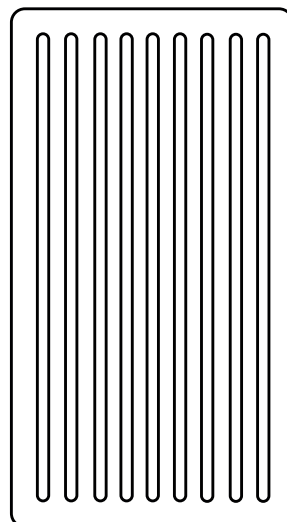
Deluxe Non Stick Plates



OMELETTE PLATES

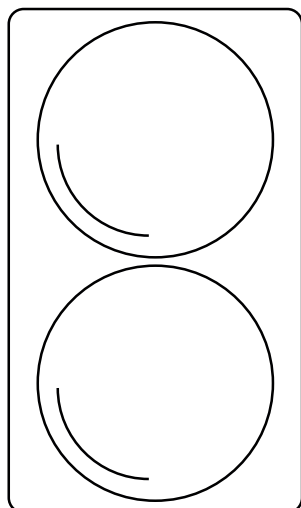


WAFFLE PLATES

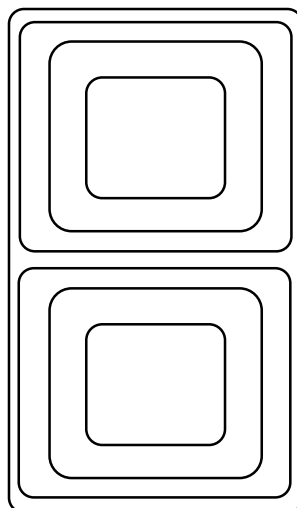


GRILL PLATES

Also available



PANCAKE PLATES



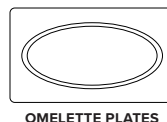
TOASTIE PLATES

Omelette



Ingredients

2 medium eggs
Salt and freshly ground black pepper
½ tsp oil



Method

Whisk the eggs and season. Add the oil to the preheated 5 Minute CleverChef, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

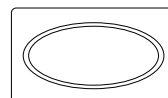
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Feta & Tomato Omelette



Ingredients

2 medium eggs
2-3 cherry tomatoes, sliced
25g crumbled feta
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

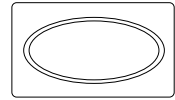
Whisk the eggs and season then add the feta and tomatoes and stir to combine. Add the oil to the preheated 5 Minute CleverChef, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Veggie Omelette

Ingredients

2 medium eggs
Courgette, 2-3 slices
Peppers (Red and Yellow), 2-3 slices
Mushroom, 2-3 slices
20g grated cheese
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

Whisk the eggs add the cheese and season. Add the oil to the preheated 5 Minute CleverChef, add the sliced vegetables and cook for 1-2 minutes until browned then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

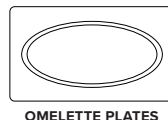
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.



Ham & Cheese Omelette

Ingredients

2 medium eggs
1-2 slices of ham, finely chopped
30g grated cheese
Salt and freshly ground black pepper
½ tsp oil



Method

Whisk the eggs and season then add the cheese and ham and stir to combine. Add the oil to the preheated 5 Minute CleverChef, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

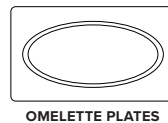
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.



Mushroom & Spinach Omelette

Ingredients

2 medium eggs
1-2 mushrooms, finely sliced
15g spinach, chopped
Salt and freshly ground black pepper
½ tsp oil



Method

Whisk the eggs and season then add the spinach and stir to combine. Add the oil to the preheated 5 Minute CleverChef, add the sliced mushroom and cook for 1-2 minutes until browned, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

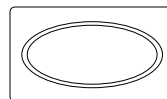


Chorizo & Pepper Omelette



Ingredients

2 medium eggs
25g sliced chorizo
25g pepper, sliced
15g spinach, chopped
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

Whisk the eggs and season then add the pepper, spinach and stir to combine. Add the oil to the preheated 5 Minute CleverChef, add the sliced chorizo and cook for 1-2 minutes until browned, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

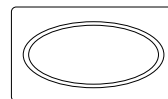
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Goats Cheese & Chive Omelette



Ingredients

2 medium eggs
3 slices of goats cheese
1 tbsp chopped chives
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

Whisk the eggs and season then add the chives and stir. Add the oil to the preheated 5 Minute CleverChef, then add the egg mixture and place the goats cheese slices on top. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

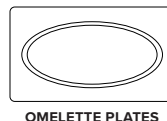
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Super Green Omelette



Ingredients

2 medium eggs
25g peas
15g spinach, chopped
2-3 asparagus
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

Whisk the eggs and season then add peas and spinach and stir to combine. Add the oil to the preheated 5 Minute CleverChef, add the egg mixture and place the asparagus on top. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

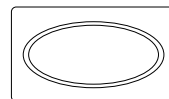
Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Spanish Omelette



Ingredients

2 medium eggs
½ onion, sliced
1-2 cooked new potatoes, sliced
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

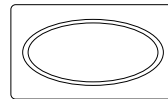
Whisk the eggs and season then add the potatoes and stir. Add the oil to the preheated 5 Minute CleverChef, and fry the onion slices for a couple of minutes then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Sausage Omelette

Ingredients

2 medium eggs
1-2 cooked sausages, chopped
Salt and freshly ground black pepper
½ tsp oil



OMELETTE PLATES

Method

Whisk the eggs and season then add the sausage pieces and stir to combine. Add the oil to the preheated 5 Minute CleverChef, then add the egg mixture. Close the lid and cook for 4-5 minutes or until omelette is puffed and pulled away from edges.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.



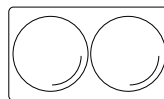
Sunny Side Up Eggs

Ingredients

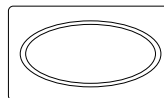
2 medium eggs

½ tsp oil

Salt and freshly ground black pepper



PANCAKE PLATES



OMELETTE PLATES

Method

Add the oil to the preheated 5 Minute CleverChef then crack in 2 medium eggs. Close lid. Cook for 2 to 3 minutes to desired doneness. Serve on toast with sliced avocado.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.



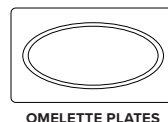
Mexican Eggs



Ingredients

2 medium eggs
2 soft tacos
Coriander, chopped
3-4 tbsp tinned tomatoes
1 tsp of chipotle paste

½ tsp oil
Salt and freshly ground
black pepper



Method

Add the oil to the preheated 5 Minute CleverChef then crack in 2 medium eggs. Close lid. Cook for 2 minutes, for the final minute or so add the tomatoes and chipotle paste. Serve on the tacos with coriander.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Scrambled Eggs

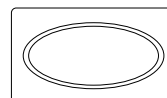


Ingredients

2 medium eggs

½ tsp oil

Salt and freshly ground black pepper



OMELETTE PLATES

Method

Whisk the eggs and season. Add the oil to the preheated 5 Minute CleverChef and close the lid. After a minute stir the eggs. Cook for a further minute or 2.

Notes: Only use medium sized eggs. Make sure you don't overfill. The measurement of ingredients are a guide. Adding Oil: Using an oil spray or brush the oil onto the plates.

Nutella Pancakes

Ingredients

Pancake Mix

200g self-raising flour

1 ½ tsp baking powder

1 tbsp golden caster sugar

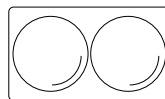
3 large eggs

25g melted butter

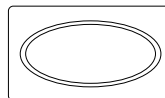
200ml milk

½ tsp oil (per pancake)

Nutella (2-3 tsp per pancake)



PANCAKE PLATES



OMELETTE PLATES

Method

Mix 200g self-raising flour, 1 ½ tsp baking powder, 1 tbsp golden caster sugar and a pinch of salt together in a large bowl. Create a well in the centre with the back of your spoon then add 3 large eggs, 25g melted butter and 200ml milk. Whisk together either with a balloon whisk or electric hand beaters until smooth then pour into a jug.

Add the oil to the preheated 5 Minute CleverChef, add enough batter until it covers the bottom plate, then add the Nutella, spoon on in little dots in the middle, then cover with more batter, making sure not to over fill and close the lid. Cook for 4-5 minutes or until done. Repeat until all the batter is used up. Serve with strawberries and chocolate shavings

Note: Make sure you don't overfill.

Adding Oil: Using an oil spray or brush the oil onto the plates.



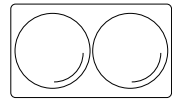
Banana & Oat Pancakes

Ingredients

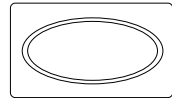
Pancake Mix

2 medium bananas
2 eggs
120ml unsweetened almond milk
1 teaspoon vanilla extract
135g rolled oats
2 tsp baking powder
½ tsp ground cinnamon
¼ tsp salt

½ tsp oil (per pancake)



PANCAKE PLATES



OMELETTE PLATES

Method

Add all of the ingredients to a blender and blend on high until completely smooth, about 30 seconds to 1 minute.

Add the oil to the preheated 5 Minute CleverChef, add the batter but don't over fill, and close the lid. Cook for 4-5 minutes or until done, repeat with the batter until all gone. Serve with honey, sliced banana and chopped nuts.

Note: Make sure you don't overfill.

Adding Oil: Using an oil spray or brush the oil onto the plates.



Blueberry Pancakes

Ingredients

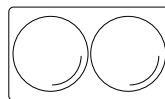
Pancake Mix

200g self-raising flour
1 ½ tsp baking powder
1 tbsp golden caster sugar
3 large eggs
25g melted butter
200ml milk
150g pack blueberry

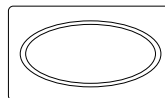
½ tsp oil (per pancake)

To Serve

Blueberries
Maple syrup



PANCAKE PLATES



OMELETTE PLATES

Method

Mix 200g self-raising flour, 1 ½ tsp baking powder, 1 tbsp golden caster sugar and a pinch of salt together in a large bowl. Create a well in the centre with the back of your spoon then add 3 large eggs, 25g melted butter and 200ml milk. Whisk together either with a balloon whisk or electric hand beaters until smooth, add 100g of blueberry and stir through then pour into a jug.

Add the oil to the preheated 5 Minute CleverChef, add the batter but don't over fill and close the lid. Cook for 4-5 minutes or until done, repeat with the batter until all gone. Serve with the extra blueberry's and maple syrup.

Note: Make sure you don't overfill.

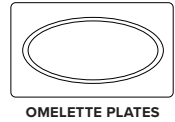
Adding Oil: Using an oil spray or brush the oil onto the plates.



Raspberry Eggy Bread

Ingredients

4 slices thick bread, cut into sections
1 large egg
2 tbsp caster sugar
½ tsp oil (per batch)
50g fresh raspberries



Method

In a shallow bowl, beat the eggs, caster sugar and vanilla together then add the raspberries and mash with a fork. Add the bread and leave to soak for a few minutes, turning so the egg soaks into the bread.

Add the oil to the preheated 5 Minute CleverChef, add 2-3 eggy sections and close the lid and cook for 3-4 minutes, turning half way through if the bread doesn't touch the top plate. Repeat with remaining eggy bread and serve with extra raspberries.



Pizzas

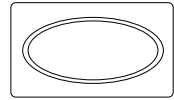
Ingredients

1 pack of pizza dough

Pizza or marinara sauce

Assorted pizza toppings like pepperoni, mushrooms, ham, peppers, onions, olives

Mozzarella cheese



OMELETTE PLATES

Method

Place small ball of dough on oiled surface and press or roll into oval shape slightly larger than well of 5 Minute CleverChef. If using refrigerated dough, cut to fit. Place carefully in preheated 5 Minute CleverChef extending up sides a little. Spread 1 spoonful of sauce with back of spoon to cover dough. Add thin layer of cheese, then toppings, then additional cheese. Close lid and cook about 5-6 minutes. Lift lid and check. If you like topping and cheese a little browner, cook for 30 seconds, check bottom of crust and finish to your desired doneness. Repeat with remaining dough and toppings.

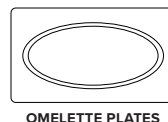


Pitta Pizzas



Ingredients

2-3 Pittas
30-50g grated cheese
30-50g tomato sauce
2-3 sun-dried tomatoes, sliced
2-3 mini Mozzarella, sliced



Method

Preheat the 5 Minute CleverChef, add the pitta and press down slightly, spread over a thin layer of the tomato sauce and sprinkle over the cheese. Then add a few pieces of the sun-dried tomatoes and mini sliced mozzarella (or another toppings you fancy), Close the lid and cook for 2-3 minutes or until the cheese is melted. Repeat.

Tip: If you put the pitta in the unheated 5 Minute CleverChef for a couple of minutes, it will take the shape of the plate a bit better.

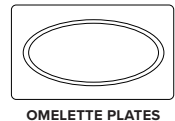
Hash Browns



Ingredients

1 medium-sized potato, peeled
20g butter, melted

Salt and pepper
½ tsp oil



OMELETTE PLATES

Method

Cook the potatoes in a saucepan of boiling water for 10 minutes then drain and set aside until cool enough to handle. Coarsely grate the potatoes into a bowl, season well with salt and pepper and stir in the melted butter. Shape into a oval, pressing the grated potato together.

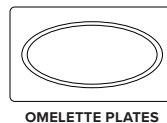
Add the oil to the preheated 5 Minute CleverChef, carefully add the hash brown and close the lid. Cook for 4-5 minutes. Serve as part of an English fry up.

Quesadillas



Ingredients

2 small soft tortilla wraps
30g-50g refried beans
30-50g grated cheese
1 tbsp coriander, chopped
1 peri peri chicken breast, sliced



Method

Spread a thin layer of the refried beans onto the wrap, on one side add 3-4 slices of chicken and some grated cheese, then sprinkle with coriander, fold to make a oval shape. Preheat the 5 Minute CleverChef, place the quesadilla inside and close the lid, cook for 3-4 minutes and repeat.

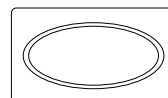
Veggie Enchiladas



Ingredients

2 small soft tortilla wraps
2-3 tbsp salsa
30-50g grated cheese
1 tbsp coriander, chopped
2-3 tbsp sweetcorn

2-3 tbsp kidney beans
1/2 red pepper, sliced
1/4 tsp cumin
1/4 tsp paprika



OMELETTE PLATES

Method

Spread the salsa over the two tortillas, add the coriander, sweetcorn, pepper, spring onion, kidney beans, spices and half the cheese and roll up. Preheat the 5 Minute CleverChef, place the enchiladas inside and close the lid, cook for 3 minutes, then sprinkle the rest of the cheese on top and cook for a further 1-2 minutes.

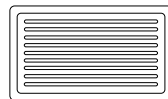
Garlic & Lemon Chicken Breast

Ingredients

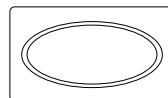
Chicken breast
Salt and pepper
½ tsp oil

Dressing

1 garlic clove
1 tbsp parsley, chopped
1 tbsp lemon juice
1 tbsp melted butter



GRILL PLATES



OMELETTE PLATES

Method

Mix the garlic, lemon, butter and parsley to make the dressing and season the chicken breast - you can slightly flatten the thicker end of the chicken breast if you like - this will help more of the chicken come into contact with the cooking plates.

Add the oil to the preheated 5 Minute CleverChef. Close the lid and cook for 6-8 minutes, then add the dressing for the last few minutes until the chicken is cooked. (You can also add the dressing after the chicken is cooked)

Note: To avoid the chicken from adhering to the plate, we suggest gently moving it around on the cooking surface about halfway through the cooking process to prevent it from sticking.

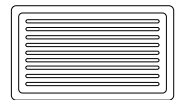


Bacon



Ingredients

3-4 slices on bacon
½ tsp oil



GRILL PLATES

Method

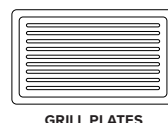
Add the oil to the preheated 5 Minute CleverChef, then add the bacon and close the lid. Cook for 2-3 minutes.

Tuna Melt



Ingredients

2 slices of bread
1 tbsp butter
3-4 tbsp tuna sandwich filling
20g-30g grated cheese



GRILL PLATES

Method

Preheat the 5 Minute CleverChef, butter the two slices of bread. Place the first slice butter side down carefully in the 5 Minute CleverChef, spread on the tuna filling and top with grated cheese. Then add the other slice, butter side up and close the lid. Cook for 3-4 minutes until the cheese is melted and the bread is toasted.

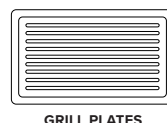
Note: Oval shaped bread will fit in the plates.

Ham & Cheese Toastie



Ingredients

2 slices of bread
1 tbsp butter
1-2 slices of ham
30g-50g grated cheese



Method

Preheat the 5 Minute CleverChef, butter the two slices of bread. Place the first slice butter side down carefully in the 5 Minute CleverChef, and add the grated cheese and ham. Then add the other slice, butter side up and close the lid. Cook for 3-4 minutes until the cheese is melted and the bread is toasted.

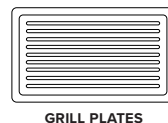
Note: Oval shaped bread will fit in the plates.

Cheese Toastie



Ingredients

2 slices of bread
1 tbsp butter
Grated cheese



Method

Preheat the 5 Minute CleverChef, butter the two slices of bread. Place the first slice butter side down carefully in the 5 Minute CleverChef, and add the grated cheese enough to cover. Then add the other slice, butter side up and close the lid. Cook for 3-4 minutes until the cheese is melted and the bread is toasted.

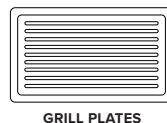
Note: Oval shaped bread will fit in the plates.

Halloumi Salad



Ingredients

Pack of halloumi, sliced
1/2 tsp oil
5-6 cherry tomatoes
Bag of salad
1-2 tbsp balsamic dressing
1/2 red onion, sliced
1 yellow pepper, sliced



GRILL PLATES

Method

Add the oil to the preheated 5 Minute CleverChef, add 2-3 slices of halloumi, and cook for 3-4 minutes, and repeat with remaining halloumi. Serve on top of the other salad ingredients

Mini Burgers



Ingredients

2 Mini Burgers,
2 slices of cheese
2 burger buns
Lettuce

Tomato, sliced
Red onion, sliced
2-3 tbsp burger sauce
½ tsp oil



GRILL PLATES

Method

Add the oil to the preheated 5 Minute CleverChef, add the mini burgers and close the lid. Cook the burgers for about 8-10 minutes or until cooked. Spread the burger sauce on the bottom bun slice add the tomato and onion then top with the burger, cheese, lettuce and more sauce add the top burger bun, repeat for the second burger.

Note: To avoid the burgers from adhering to the plate, we suggest gently moving it around on the cooking surface about halfway through the cooking process to prevent it from sticking.

Veggie Burgers



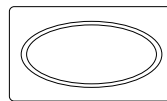
Ingredients

2 Veggie Burgers,
Rocket
Sliced cucumber

Sliced red onion
1-2 tbsp mayonnaise
½ tsp oil



GRILL PLATES



OMELETTE PLATES

Method

Add the oil to the preheated 5 Minute CleverChef, add the veggie burgers and close the lid. Cook the burgers for about 8-10 minutes or until cooked. Spread the mayonnaise on the bottom bun slice add the rocket then top with the burger, cucumber, red onion and more mayonnaise and the top burger bun, repeat for the second burger.

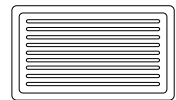
Crispy Skin Miso Salmon



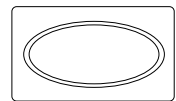
Ingredients

Salmon fillet
½ tsp oil
1 tsp miso

1 tsp soy sauce
1 tsp rice vinegar
1 tsp honey



GRILL PLATES



OMELETTE PLATES

Method

Mix the miso, soy sauce, rice vinegar and honey to make the dressing. Add the oil to the preheated 5 Minute CleverChef, add the salmon and lower the lid. Cook for 5-6 minutes, then add the dressing for the last few minutes, or until the salmon is cooked. Serve with rice and some coriander and sesame seeds.

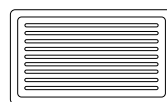
Note: To avoid the salmon from adhering to the plate, we suggest gently moving it around on the cooking surface about halfway through the cooking process to prevent it from sticking.

Steak

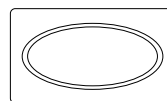


Ingredients

1 Sirloin or rib eye steak, about 2cm thick
Seasoning, optional
½ tsp oil



GRILL PLATES



OMELETTE PLATES

Method

Add the oil to the preheated 5 Minute CleverChef, and season the steak on both sides. Add the steak to the 5 Minute CleverChef and close the lid. As a rough guide, each steak will take 2-3 minutes in total for rare, 4-6 minutes in total for medium and 8-10 minutes for well done. Leave the steaks to rest for at about 5 minutes. Serve with sun-dried tomatoes and a rocket salad.

Note: Turn the steak half way through if it doesn't touch the top plate.

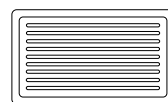
Thai Style Prawns



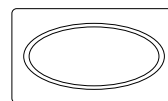
Ingredients

100g tiger prawns
1 tbsp soy sauce
1 tbsp sweet chilli sauce
1 tbsp coriander, chopped

1 tsp sesame oil
1/2 tsp oil



GRILL PLATES



OMELETTE PLATES

Method

Add the oil to the preheated 5 Minute CleverChef. Mix the soy sauce, sweet chilli sauce, coriander and sesame oil and to the prawns and stir. Add to the 5 Minute CleverChef and close the lid, cook for about 3-4 minutes or until the prawns turn pink. Serve with noodles.

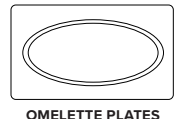
Note: Stir the prawns half way through

Brownies



Ingredients

Brownie Cake Mix
30ml vegetable oil
60ml Water
1 medium egg
1 tsp oil, per brownie



Method

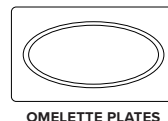
Make the brownie mix as per the packet instructions. Add the oil to the preheated 5 Minute CleverChef, pour in some of the brownie mix, but remember not to overfill and close the lid. Cook for about 7-9 minutes. Repeat until the mix is used up. Once cooled, slice the brownies in half.

Cinnamon Rolls



Ingredients

Cinnamon Swirl Kit
½ tsp oil



OMELETTE PLATES

Method

Unroll the dough and spread the cinnamon filling across the dough. Starting from one of the short ends, roll the dough and then slice the dough into 6 equal slices. Add the oil to the preheated 5 Minute CleverChef and two slices at a time, close the lid and cook for 5-7 minutes or until cooked. Mix the icing with 1-2 teaspoons of water. Allow cinnamon swirls to cool slightly, then drizzle the icing on top of baked cinnamon swirls.

Lava Cake

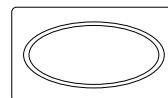
Ingredients

Chocolate Cake Mix

2 Eggs

120ml water

1 tsp oil, per cake



OMELETTE PLATES

Method

Make the cake mix as per the packet instructions. Add the oil to the pre-heated 5 Minute CleverChef, pour in some of the cake mix, but remember not to overfill and close the lid. Cook for about 7 minutes, this will give you gooey centre to the cake. Repeat - makes about 4 mini cakes. Serve with raspberries and ice cream.

Note: Cook for a extra couple of minutes if you don't want the gooey middle.



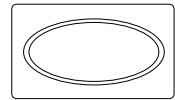
Fruit Pie

Ingredients

1 sheet of puff pastry

1 tin fruit pie filling like apple, cherry, fruits of the forest

Icing sugar



OMELETTE PLATES

Method

Unroll puff pastry sheet and cut into 4 equal wedges. Working with 1 at a time, fold the point over and roll with small rolling pin or side of a glass to make a pointed oval shape slightly larger than the well of 5 Minute CleverChef. Lay in the well, extending up the sides and out over edges if needed. Do not trim. Fill the well with about ½ of the of pie filling and top with a second sheet of crust. Close the lid and cook for about 15 minutes until well browned on both sides. Carefully remove, breaking off any excess crust. Sprinkle with icing sugar and serve with cream or ice cream. Repeat with remaining puff pastry and filling.



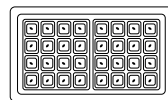
Classic Waffles

Ingredients

175g self-raising flour
1 tsp baking powder
1 tbsp caster sugar
1 large egg
250ml milk
1 tsp vanilla extract
1-2 tsp oil

To serve

Fresh berries (strawberries, raspberries, blueberries)
Maple syrup or golden syrup
Vanilla ice cream



WAFFLE PLATES

Method

Add the flour, baking powder, and sugar to a large bowl and whisk briefly until evenly combined.

Crack in the egg, add the vanilla extract, and then slowly pour in the milk while whisking – this helps avoid lumps.

Insert the Waffle Plates into the 5 Minute CleverChef Deluxe and preheat. Lightly grease the Waffle Plates. Pour just enough batter to fill each mould — about $\frac{3}{4}$ full is ideal. The batter will expand as it cooks and fill the edges naturally.

Close the lid and cook each batch for 5–6 minutes, or until golden and cooked through.

Remove waffles carefully and keep warm while you cook remaining batches. (This mixture makes approximately 6 waffles (3 batches of 2).

Serve warm topped with fresh berries, syrup, and a scoop of ice cream.



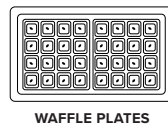
Chocolate Waffle

Ingredients

150g self-raising flour
25g cocoa powder
1 tsp baking powder
2 tbsp caster sugar
1 large egg
250ml milk
1 tsp vanilla extract
1-2 tsp oil

To serve

Fresh blueberries
Lightly whipped cream
Chocolate sauce (for drizzling)



Method

Add the flour, cocoa powder, baking powder, and sugar to a large bowl and whisk briefly until evenly combined.

Crack in the egg, add the vanilla extract, and then slowly pour in the milk while whisking – this helps avoid lumps. ▸

Insert the Waffle Plates into the 5 Minute CleverChef Deluxe and preheat.

Lightly grease the Waffle Plates. Spoon just enough batter to fill each mould — about $\frac{3}{4}$ full is ideal. The batter will expand as it cooks and fill the edges naturally.

Close the lid and cook each batch for 5–6 minutes, or until the waffles are cooked through and slightly crisp on the edges.

Remove the waffles carefully and keep warm while you cook the remaining batches.

(This mixture makes approximately 6 waffles — 3 batches of 2.)

Serve warm, topped with blueberries, a spoonful of lightly whipped cream, and a drizzle of chocolate sauce.



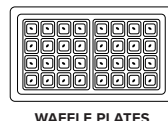
Savoury Waffles

Ingredients

175g self-raising flour
½ tsp baking powder
Pinch of salt
1 large egg
250ml milk
40g grated cheddar or hard cheese (optional)
1 tsp chopped fresh chives or parsley
1-2 tsp oil

To serve

2–3 poached eggs
A handful of spinach, wilted
Slices of smoked salmon
Cracked black pepper and lemon wedge (optional)



Method

Add the flour, baking powder, and salt to a large bowl and whisk briefly until evenly combined.

Crack in the egg, and then slowly pour in the milk while whisking – this helps avoid lumps.

Fold in grated cheese and herbs if using — they'll add extra flavour.

Insert the Waffle Plates into the 5 Minute CleverChef Deluxe and preheat. Lightly grease the plates, then spoon in just enough batter to fill each mould — about $\frac{3}{4}$ full. It will spread and puff up as it cooks.

Close the lid and cook for 5–6 minutes, or until golden and cooked through. Carefully remove and keep warm while you finish the batch.

This mixture makes approx. 6 waffles — 3 batches of 2.

Serve warm, topped with wilted spinach, smoked salmon, and a poached egg.

Finish with a twist of black pepper and a squeeze of lemon, if you like.



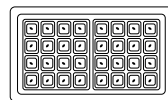
Waffles with Fried Chicken

Ingredients

175g self-raising flour
1 tsp baking powder
½ tsp salt
1 tbsp sugar (optional, for a sweet-savoury flavour)
1 large egg
250ml milk
1-2 tsp oil

To serve

Ready-made fried chicken
Maple syrup or hot honey
Fresh herbs or spring onion



WAFFLE PLATES

Method

Add the flour, baking powder, salt, and sugar to a large bowl and whisk briefly until evenly combined.

Crack in the egg, and then slowly pour in the milk while whisking – this helps avoid lumps.

Insert the Waffle Plates into the 5 Minute CleverChef Deluxe and preheat. Lightly grease the plates, then spoon in just enough batter to fill each mould — about $\frac{3}{4}$ full. The batter will expand as it cooks.

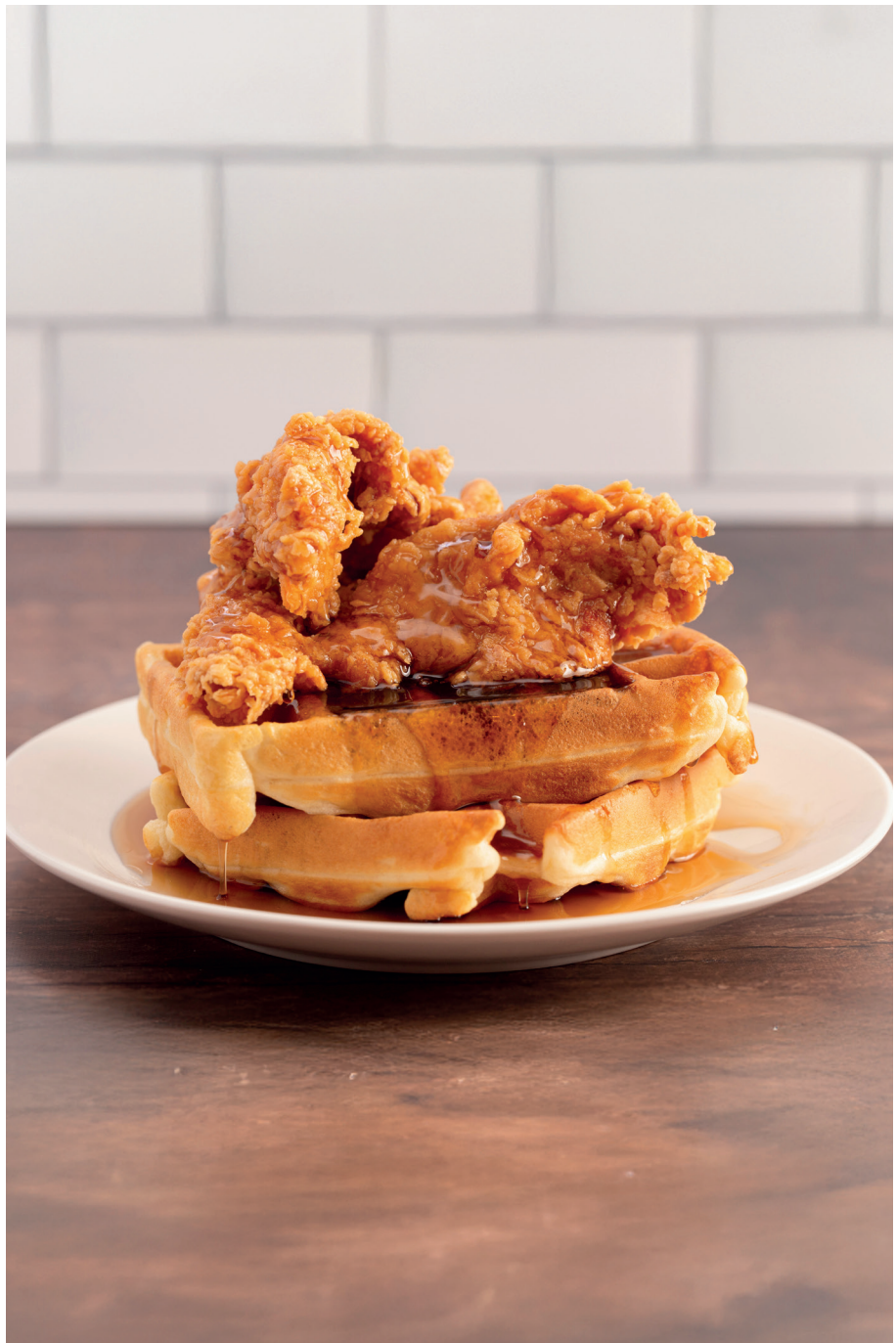
Close the lid and cook for 5–6 minutes, or until golden and cooked through.

Remove waffles carefully and keep warm while you cook remaining batches.

(This mixture makes approx. 6 waffles — 3 batches of 2.)

To serve:

Heat the fried chicken according to the pack instructions. Serve warm waffles topped with crispy chicken, a drizzle of maple syrup or hot honey, and scatter over spring onions or herbs if you fancy.



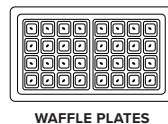
Pizza Waffles

Ingredients

175g self-raising flour
1 tsp baking powder
½ tsp salt
1 tsp dried oregano
1 large egg
250ml milk
1-2 tsp oil

Toppings (for all 6 waffles)

6 tbsp pizza sauce or passata
(about 1 tbsp per waffle)
6 slices of ham, torn or chopped
12–15 green olives, sliced
6–8 sun-dried tomatoes, chopped
150g grated mozzarella (or a
cheese blend)



Method

Add the flour, baking powder, salt, and oregano to a large bowl and whisk briefly to combine.

Crack in the egg and pour in the milk and oil. Whisk until just combined — don't overmix.

Insert the Waffle Plates into the 5-Minute CleverChef Deluxe and preheat. Lightly grease the Waffle Plates. Pour in enough batter to fill each mould about $\frac{3}{4}$ full. The batter will expand as it cooks.

Close the lid and cook each batch for 5–6 minutes, or until golden and cooked through.

Carefully remove the waffles and place on a heatproof board or tray while you cook the remaining batches (makes approx. 6 waffles).

Spread each cooked waffle with a spoonful of pizza sauce. Top with torn ham, olives, sun-dried tomatoes and a generous sprinkle of cheese.

Finish under a hot grill for 1–2 minutes until the cheese is melted and bubbling.



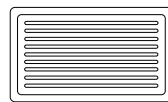
Greek-Style Grilled Chicken

Ingredients

1 chicken breast
1 tsp oil
¼ tsp dried oregano & ¼ dried thyme
¼ tsp garlic granules
Zest of ½ lemon
Squeeze of lemon juice
Salt and pepper to taste

For the salad

Handful of cherry tomatoes, halved
¼ cucumber, diced
¼ red onion, finely sliced
A few black olives
A few cubes of feta cheese
Drizzle of olive oil
Squeeze of lemon juice
Pinch of oregano



GRILL PLATES

Method

Place the chicken breast between two pieces of baking paper or cling film and bash to even thickness if needed.

Rub with olive oil, oregano, thyme, garlic granules, lemon zest, lemon juice, salt and pepper.

Add the Grill Plates to the 5 Minute CleverChef Deluxe and preheat.

Place the seasoned chicken onto the bottom plate.

Close the lid gently so both plates touch the meat.

Cook for about 8-10 minutes, or until the chicken is cooked through (internal temp of 75°C if using a thermometer).

Let it rest for 2–3 minutes before slicing. While the chicken cooks, toss together all salad ingredients and drizzle with olive oil, lemon juice, and a sprinkle of oregano.



Grilled Halloumi Couscous Salad

Ingredients

100g halloumi, sliced (about 0.5–1cm thick)

1 tsp oil

100g couscous

150ml boiling water

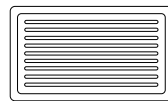
1 tsp olive oil or butter

Pinch of salt

100g baby spinach

½ cucumber, sliced

3–4 tbsp pomegranate seeds



GRILL PLATES

Method

Place the couscous in a bowl with the boiling water, olive oil or butter, and a pinch of salt.

Cover and set aside to steam — it will fluff up in about 5 minutes.

Lightly brush the sliced halloumi with oil.

Add the Grill Plates to the 5 Minute CleverChef Deluxe and preheat.

Place the halloumi slices on the bottom grill plate, close the lid, and grill for 3–4 minutes, or until golden and lightly crisp on both sides.

Fluff up the couscous with a fork.

Stir through the spinach and cucumber.

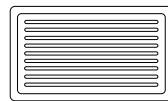
Top with the grilled halloumi and sprinkle over the pomegranate seeds.



Grilled Courgette & Peppers

Ingredients

2 medium courgettes, sliced into thin rounds or strips
1 red pepper, deseeded and sliced
1 yellow pepper, deseeded and sliced
1 orange pepper, deseeded and sliced
1 tbsp oil
Pinch of salt & pepper
Optional: pinch of dried oregano or thyme, squeeze of lemon



GRILL PLATES

Method

Toss the courgette and pepper slices in olive oil, salt & pepper, and herbs if using.

Add the Grill Plates to the 5 Minute CleverChef Deluxe and preheat.

Cook the vegetables in batches, placing a single layer on the bottom grill plate.

Close the lid and grill each batch for 5–6 minutes, or until soft and lightly charred.

Transfer cooked veg to a plate or bowl and repeat with remaining batches.

Finish with a squeeze of lemon or extra olive oil, if desired.

Great to serve alongside a summer bbq.



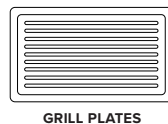
Steak Tacos

Ingredients

1 whole steak (about 300g–350g)
1 tbsp olive oil
1 tsp ground cumin
1 tsp smoked paprika
½ tsp garlic powder
Pinch of salt and black pepper
6 small soft tortillas or taco shells
Fresh coriander leaves, to serve

For the Tomato & Avocado Coriander Salsa

2 medium ripe tomatoes, finely chopped
1 ripe avocado, diced
1 small red onion, finely chopped
1 small red chilli, deseeded and finely chopped (optional)
Juice of 1 lime
Handful of fresh coriander, chopped
Pinch of salt & pepper



Method

Rub the steak all over with olive oil, cumin, smoked paprika, garlic powder, salt, and pepper.

Combine chopped tomatoes, avocado, red onion, chilli (if using), lime juice, coriander, and salt & pepper in a bowl. Set aside.

Add the Grill Plates to the 5 Minute CleverChef Deluxe and preheat.

Place the steak on the bottom Grill Plate. Close the lid and cook for about 6–8 minutes (depending on thickness and your preferred doneness). Aim for medium-rare to medium.

Transfer the steak to a plate and let it rest for 5 minutes. Then slice thinly against the grain.

Quickly warm the tortillas.

Divide the sliced steak between the tortillas, top with the tomato and avocado coriander salsa, and garnish with fresh coriander leaves.



BLT Sandwich

Ingredients

2 rashers of back bacon (or 3–4 streaky rashers)

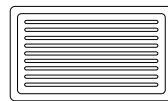
2 slices of bread (white, brown, or sourdough)

Butter or mayo, for spreading

A few crisp lettuce leaves

2–3 slices of ripe tomato

Optional: extra mayo, avocado, or black pepper



GRILL PLATES

Method

Insert the Grill Plates into the 5-Minute CleverChef Deluxe and preheat with the lid open.

Add the bacon rashers and close the lid. Cook for 3–4 minutes, or until crispy.

While the bacon cooks, butter or spread mayo on one side of each bread slice.

Once the bacon is cooked, remove and set aside.

Assemble the sandwich: layer on lettuce, sliced tomato, and crispy bacon.

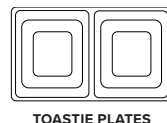
Add extra mayo or seasoning if you like, then sandwich together and serve.



Chocolate Toastie

Ingredients

4 slices of white bread, crusts removed
Softened butter, for spreading
12 squares of chocolate
(about 6 squares per toastie – milk, dark, or a mix)
1 tbsp caster sugar
½ tsp ground cinnamon



Method

Butter one side of each slice of bread.

Add the Toastie Plates to the 5 Minute CleverChef Deluxe and preheat.

Place two slices, butter-side down, into the Toastie Plates.

Add 6 pieces of chocolate to each slice, keeping them in the centre.

Top with the remaining bread slices, butter-side up.

Close the lid and cook for 4–5 minutes, or until golden and crisp.

Meanwhile, mix the sugar and cinnamon together in a small bowl.

Once cooked, carefully remove the toasties and sprinkle generously with cinnamon sugar while warm.



Ham & Cheese Toastie

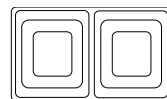
Ingredients

4 slices of white or wholemeal bread, crusts removed

Softened butter, for spreading

2 slices of ham (or a few torn pieces)

75–100g grated cheddar or cheese of choice



TOASTIE PLATES

Method

Butter one side of each slice of bread.

Add the Toastie Plates to the 5 Minute CleverChef Deluxe and preheat.

Place two slices, butter-side down, into the Toastie Plates.

Layer the ham and cheese evenly over each slice.

Top with the remaining bread slices, butter-side up.

Close the lid and cook for 4–5 minutes, or until golden and the cheese is melted.

Carefully remove and serve warm.





**Cooking up
joy, one recipe
at a time**

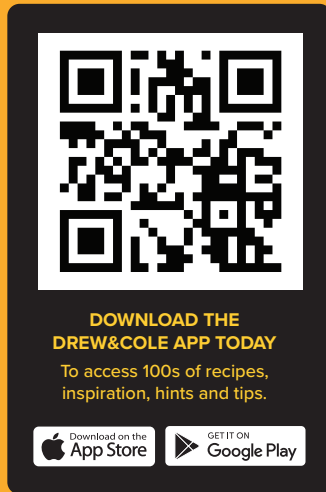
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FUN COOKING

Notes

Notes

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