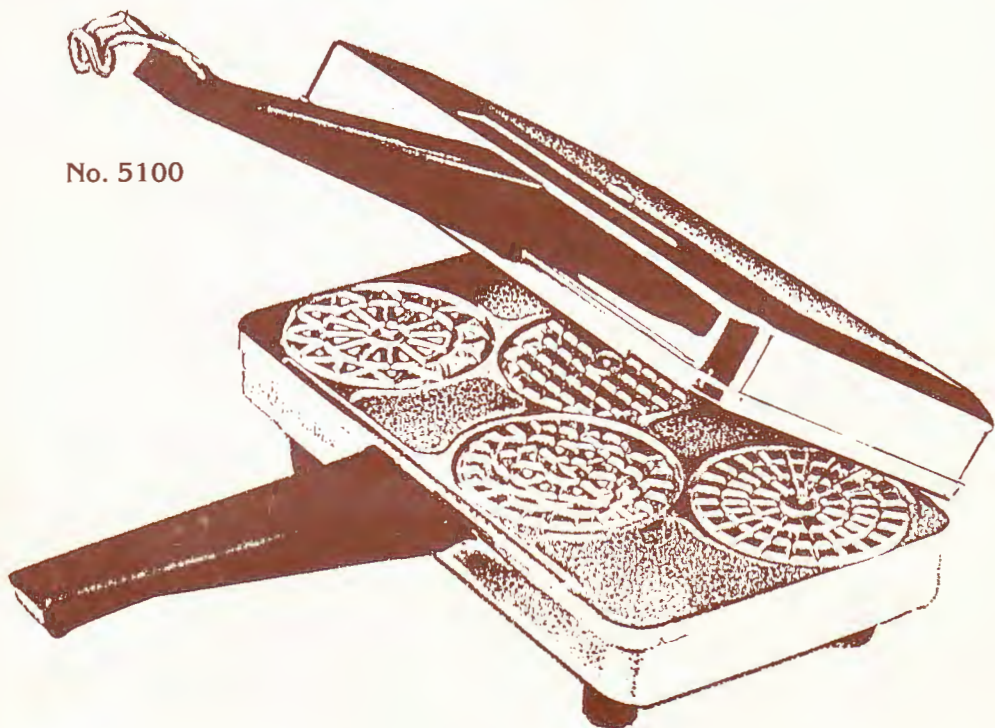


RECIPE AND INSTRUCTION BOOKLET

QuattroTM Pizzelle Baker

No. 5100



VillaWareTM
Classic Italian Kitchenware



Quattro™ Pizzelle Baker

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return to VillaWare Mfg. Co. for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
14. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

Features.

Gene Vitantonio, designer of the VillaWare Quattro™ Pizzelle Baker, has included several professional style features to add to the joy of baking pizzelles.

- Steam Guard --protects you from hot steam during baking.
- Heat Control Thermostat --maintains perfect baking temperature.
- Bright Indicator Light --lets you know when to begin baking.
- Professional Duty Construction --assures you of a lasting baker.
- Extra Thin Pizzelles --thinner than any other.
- Stay Cool Handles --designed for your comfort.

recipes and instructions

Recipes from the Old World.

We feel your VillaWare Quattro™ Pizzelle Baker is the best pizzelle baking appliance available anywhere, but in order to bake the best pizzelles, you're also going to need the best recipes. We have searched out and selected for you the most authentic recipes from the Old World, recipes that have been traditional for hundreds of years, as well as some new ideas. And as you come up with variations on your own, write them down and let us know.

Italian Pizzelles

Thin... Crisp... Delicious!

These pizzelles are light and crisp. Serve them plain or dusted with powdered sugar. Also, they can be easily shaped while still hot right off the iron and formed into a cone, cylinder, or even a cup, and filled with your favorite filling. To keep them crisp, store them in an airtight container.

3 eggs	1/2 cup butter or margarine (1/4 lb.)*
1 3/4 cups flour	2 teaspoons baking powder
1/2 teaspoon anise seed	3/4 cups sugar
or extract (optional)	1 teaspoon vanilla extract
* Do not use more than 1/2 cup and don't use oil as a substitute.	

Beat eggs and sugar. Add cooled melted butter or margarine, and vanilla and anise. Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon. Batter can be refrigerated to be used at a later time. Makes approximately 50 pizzelles.

Special Pizzelles

Tangy orange and rum flavor!

3 eggs	2 tablespoons rum
2 cups flour (all purpose)	2 teaspoon grated orange peel
1 cup sugar	1/2 cup unsalted butter, melted
2 teaspoons baking powder	

Beat eggs and sugar. Add cooled melted butter a little at a time. Add rum and grated orange peel. Gradually add enough flour to make a very light dough, light enough to drop on your Quattro Pizzelle Baker with a spoon. Makes approximately 100 pizzelles.

Mrs. Paolo's Pizzelles

This recipe comes to us from a woman who recalls it as the recipe used with the original cast iron hand-irons that were first produced by blacksmiths in the Abruzzi region of Italy. This recipe is preferred by some who like a much harder and heavier pizzelle cookie.

6 eggs	1 cup butter or margarine (1/2lb.)*
7 cups flour	4 tablespoons baking powder
2 cups sugar	2 teaspoons vanilla extract
1 teaspoon anise seed (optional)	

* Do not use more than 1 cup and don't use oil as a substitute.

Beat eggs and sugar. Add cooled melted butter or margarine, and vanilla and anise seeds. Sift flour and baking powder and add to egg mixture. Batter will have a dough like consistency. 1 inch round balls can be formed to be placed on the grids. Makes about 100 pizzelles.

Variations

Using the Italian Pizzelle recipe given above as the basic recipe, try these variations. The possibilities are endless!

Pizzelle con Cioccolatte

Add 3 tablespoons cocoa and 3 tablespoons sugar to the basic Italian Pizzelle recipe. If desired, you may substitute chocolate flavoring instead of the vanilla and anise flavorings.

Swirl Pizzelles

So many people have suggested this idea that we couldn't resist passing it on to you. Make one basic recipe and set aside. Now make one Pizzelle con Cioccolatte recipe adding three drops of red food coloring. Drop 1/2 a teaspoon of basic batter and another 1/2 teaspoon of Chocolate batter onto the center of each grid pattern during baking. Two-toned swirl pizzelles!

Almond Pizzelles

Omit vanilla and anise flavorings from the basic recipe. Add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped or ground almonds to the batter.

recipes and instructions

How to Use your Quattro™ Pizzelle Baker.

For best results, follow these simple instructions. Note that when your

Quattro™ Pizzelle Baker is new, you may notice some slight smoking or odor. This is normal with many heating appliances and will not recur. This does not affect the safety of your appliance. Also it is recommended that you discard the first four pizzelles from your new baker.

1. Plug into a 110-120 volts AC wall outlet. The indicator light will begin to glow, indicating that the baker has begun preheating. It will take approximately 8 to 10 minutes to reach baking temperature. When the proper baking temperature has been reached, the indicator light will turn OFF. After this point, you will see the light going on and off. This only means that the baker is maintaining the proper baking temperature, and NOT when to start or stop baking.
2. It is not necessary to season the grids since the pizzelle recipe you are using will have enough butter, margarine or shortening in it for proper seasoning.
3. Pick up a small amount of batter and place it in the center of each grid pattern. After some experimentation, you will learn the proper amount of batter necessary to produce full size pizzelles.
4. Close the baker and clamp the handles together with the handle clamp. Baking will take approximately 10 to 15 seconds, depending on your personal preference for browning, the particular recipe you are using and the consistency of your batter.
5. Remove pizzelles from the grid with a spatula. If flat pizzelles are desired, place on a counter top to cool. If you wish to shape your pizzelles, do so by removing one pizzelle from the grid and shaping immediately while still warm. The other pizzelles will remain warm and pliable until you are ready to remove them for shaping.
6. If you need to take a short break, close the baker to reserve heat. When you return to baking, you will notice that the first four pizzelles will bake much faster because extra heat has been allowed to build up.
7. When you are through baking, simply unplug from the wall outlet to turn off, and leave baker open to allow it to cool. After it has cooled, brush crumbs from the grooves and wipe off grids with a dry paper towel to absorb any excess margarine or shortening.

Easy to keep clean and shiny.

A few easy steps to keeping your Quattro Pizzelle Baker looking and working like new.

1. Always allow baker to cool before cleaning and always unplug from wall outlet. There is no need to disassemble appliance for cleaning. Never immerse appliance in water.
2. To keep chrome parts shiny, use a damp cloth and a powdered cleanser such as Bon Ami or Copper Glo. Do not use an abrasive cleanser.
3. If pizzelles begin to stick, use a wire brush to remove any grease build up.

Safety Hints.

1. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Any extension cord used must have an electrical rating at least as great as the electrical rating of this appliance. Care should be taken not to allow cord to drape over a counter or tabletop.
2. Do not allow appliance to come into contact with any flammable materials such as draperies, walls, etc.

Full Two Year Warranty

This VillaWare product is protected against defects in materials and workmanship for two (2) years from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.



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