



Glasses for starters/desserts with lids

Dear Customer

Your new glasses for starters/desserts can be used to serve layered dishes such as salads and desserts with ease.

The glasses are made of high-grade borosilicate glass and are suitable for use in the oven up to 230 °C. They are also suitable for caramelising desserts, such as crème brûlée. Prepared desserts can be covered with the glass lids as decoration.

Read the following information carefully.
You will find a recipe on this sheet so you can start using your new glasses for starters/desserts right away.

Bon appétit!

Your Tchibo Team

Product number: 714 939

(en) Product information and recipe

Important information

- The glasses for starters/desserts with lids are suitable for use in the oven.
However, always use the lids with care in the oven.
The glasses must only be used in the microwave without the lids.
- The glasses and lids are heat-resistant at temperatures up to +230 °C.
- Do not place the glasses or lids over naked flames, on a hot stove, on the base of an oven or on any other sources of heat.
- If you are using the glasses to heat or cook food, ensure that you wear oven gloves or other protection before touching the glasses and, if necessary, the lids. There is a risk of burns!
- When removing the glasses and/or the lids from the oven, take hold of the glasses and lids firmly so that they do not slip out of your hands.
- Always set the glasses and lids down gently.
- The glasses and lids must not be cooled suddenly, as this can cause the glass to break. There is a risk of injury!
Never place the hot glasses or lids on a cold, wet or sensitive surface.
- Always place the hot glasses and lids only on a suitable, heat-resistant surface.
- Glasses and lids must be at the same temperature when you place the lids on the glasses.

- Frozen food must be completely thawed before it can be put into the glasses.
- If the glasses show any visible signs of damage such as cracks or chips, they must no longer be used. Otherwise the glasses may shatter completely.
- Clean the glasses and lids with hot water and a little washing-up liquid before using them for the first time and immediately after every further use.
Do not use any caustic products, hard brushes, sharp implements or abrasive sponges for cleaning.
Then dry them thoroughly.
- The glasses and lids are also dishwasher-safe.
- If using the glasses to heat up liquids, observe the following: warming up liquids in the microwave may lead to delayed boiling (superheating). This means that the liquid reaches the boiling temperature without appearing hot on the outside. The liquid can then boil over explosively due to the shock caused on removal.
Place a microwave-safe spoon or something similar into the liquid and stir it after half of the time has elapsed. Wait briefly after heating, carefully tap the spoon and stir the liquid before removing it from the microwave.
You should also read the information provided in the instructions for use of your microwave.

Recipe

Winter Crumble with Vanilla Quark

Ingredients for the crumble

200 g plums
200 g tart apples
30 g sugar
1 level tsp cinnamon + 1/2 tsp
cinnamon for the crust
1 organic lemon
1 heaped tsp cornflour

100 g oats (fine)
90 g brown sugar
75 g plain flour
90 g soft butter

Ingredients for the topping

300 g cream quark
1 sachet vanilla sugar (or a
few drops of vanilla extract)
1 tsp brown sugar

Preparation

1. Preheat the oven to 180 °C (fan-assisted).
2. Wash, stone and halve the plums. Wash and core the apples (peeling them if necessary) and cut them into small pieces. Grate some zest from the lemon and set aside. Squeeze the lemon.
3. Mix the fruit with the sugar, 1 tsp of cinnamon, 2 tbsp of lemon juice and the cornflour. Then divide the mixture between the 4 glasses.
4. Knead the butter together with the oats, 1/2 tsp of cinnamon, the brown sugar and the flour either by hand or using the dough hook attachment on a hand whisk until a crumbly mixture has formed and use this to top the glasses.
5. Bake the crumbles in the oven (on the middle shelf) for approx. 40 min. until golden brown.
6. For the topping, mix the quark, sugar and vanilla sugar (or vanilla extract) together and add a dollop to each hot crumble before serving. Sprinkle with a little lemon zest.