

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**Cuisinart® Cooking Torch**

**CTG-00-CTOR**

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# SAVE THESE INSTRUCTIONS

Please read the following operational information before using the micro torch.

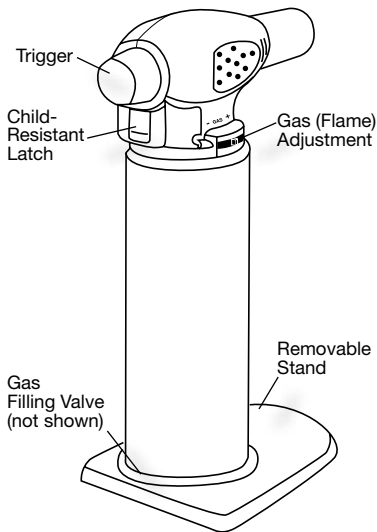
## Important Safeguards:

Read and follow operating instructions and warnings to familiarize yourself with the torch before lighting or using. Review instructions and warnings periodically to maintain awareness.

**WARNING-CONTENTS UNDER PRESSURE. Do not puncture or incinerate container. Do not expose to heat or store at temperatures above 120°F. Keep out of the reach of children.**

- Contents under pressure are extremely flammable.
- After use, wait 2 minutes to confirm the torch is extinguished and cooled down.
- Maintain good ventilation.
- Always wear goggles and protective gloves and use proper tools to handle hot work.

- Never attempt to modify the torch construction, use unapproved accessories or fuels, or attempt to repair a damaged torch.
- Dropping the micro torch could damage the unit and cause personal injury.
- Follow refilling procedures to avoid serious accidents.
- Do not ignite the torch near the face, hands, clothing or flammable materials.
- Please note the butane flame may be barely visible in certain light conditions.
- Allow the micro torch to cool down before storing.
- Ensure flame is extinguished and gas is off after each use.
- Never attempt to use torch as a cigarette lighter.
- Be extra careful when using the torch outdoors on sunny or windy days.
- Wind may carry the torch's heat back toward you or other areas not intended to be heated.
- Always check that micro torch is being used only on intended parts and materials. If there is a possibility other parts or materials have been heated, do not leave them unattended for at least two hours.
- Be aware that the torch tip and accessories get hot during use.
- Be sure torch is not pointed in a direction that would cause nearby objects to ignite.
- Heating with this type of device is extremely dangerous, even after the canister is empty, due to volatile vapor residue.
- Always have a fire extinguisher near the torch and work area.
- Do not use water to cool down the torch; it will hurt the product.
- Store and transport the container in an upright position.



## Ignition

**NOTE: Upon initial use, the torch requires gas charging (see Refilling Gas, page 5). Please use high quality butane (gas used in lighters).**

1. Center the gas adjustment dial between the “-“ and “+” signs.
2. Release the child-resistant latch by using your thumb and sliding it down and make sure the latch is locked.
3. To light the torch: Hold the torch in your hand and use your thumb to press and hold down the trigger. (It may take two or three tries before the torch ignites.) Each try will require sliding down the child-resistant latch, then pressing trigger again. Flame remains on as long as the trigger is held down.

## To Turn Flame Off

Release your thumb from the trigger, which will cut off the gas supply and extinguish the flame.

## To Adjust the Flame

Use the gas adjustment dial to adjust the intensity of the flame.

## Refilling Gas

1. Before filling, make sure the torch is off and the flame is out.
2. Let torch cool 5 minutes before refilling.
3. Refill outdoors or in a well-ventilated area.
4. Hold the torch upside down. Insert and press down the gas cylinder nozzle into the gas filling valve.
5. A complete fill takes about 5–10 seconds.
6. Stop refilling once gas starts to overflow. **OVERFILLING WILL CAUSE THE FLAME TO SPIT.**
7. Please allow the fuel to stabilize for a few minutes before lighting the torch.

# WARRANTY

## LIFETIME WARRANTY

Cuisinart® Tools & Gadgets are warranted to be free of defects in material and workmanship under normal home use from the date of original purchase throughout the original purchaser's lifetime. If your tool/gadget should prove to be defective within your lifetime, we will repair it (or, if we think it necessary, replace it) without charge to you, except for shipping and handling. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190, or write to Consumer Service Center, Cuisinart, 150 Milford Road, East Windsor, NJ 08520. **Before shipping, please remove butane from canister.** To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Be sure to include a return address, description of the product problem, phone number, and any other information pertinent to the product's return. Please pay by check or money order made payable to Cuisinart. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discoloration or other damage to external or internal surfaces that does not impair the functional utility of the tool/gadget. This warranty also expressly excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

We recommend that you visit our website, **[www.cuisinart.com](http://www.cuisinart.com)** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

**CALIFORNIA RESIDENTS ONLY**

California residents should call 1-800-726-0190 for shipping instructions. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

# RECIPES

## High Lemon Meringue Pie

*Mile high to rival the classic in any great American diner.  
In our version, the meringue is browned and resembles a perfectly  
toasted marshmallow on top of bright, lemony curd.*

Makes one 9-inch pie (8 servings)  
One flaky, pastry crust, blind baked\*

### Lemon Filling:

- 1 cup granulated sugar**
- 3 tablespoons cornstarch**
- 2 tablespoons unbleached, all-purpose flour**
- $\frac{3}{4}$  cup water**
- 5 large egg yolks, lightly beaten**
- 3 tablespoons unsalted butter, cut into  $\frac{1}{2}$ -inch pieces**  
**zest of 2 medium lemons**
- $\frac{1}{2}$  cup fresh lemon juice, from about 2 to 3 medium lemons**

### Meringue Topping:

- 1 tablespoon cornstarch dissolved in  $\frac{1}{4}$  cup boiling water**
- 6 large egg whites**
- 1 cup granulated sugar**
- 1 teaspoon cream of tartar**
- $\frac{1}{8}$  teaspoon salt**
- 1 teaspoon pure vanilla extract**

1. Preheat oven to 325°F with the rack in the middle position. Have the prebaked pastry crust ready to fill.
2. To make the lemon filling, combine the granulated sugar, cornstarch and flour in a medium saucepan. Add the water and whisk until smooth. Bring the mixture to a boil over medium heat and cook for one minute. Mixture will thicken.
3. Whisking constantly, add about one half of the hot mixture to the lightly beaten egg yolks. This is called “tempering the mixture.” Then whisk the tempered egg yolks into the rest of the hot mixture; continue to cook over medium heat until thickened and just beginning to bubble, about 3 to 4 minutes.



4. Remove the hot egg mixture from the stove and stir in the butter until fully incorporated. Stir in the lemon zest and juice.
5. Pour the lemon filling into the prepared pastry crust. Bake until just set, about 15 minutes. Allow to fully cool to room temperature before topping with meringue.
6. To make the meringue, place the egg whites, granulated sugar and the cream of tartar in a mixing bowl; stir until smooth. Place mixing bowl with egg white mixture over a double boiler and stir constantly with a spotlessly clean rubber spatula until the mixture is warm and thickened.
7. Using a Cuisinart® Hand Mixer or Cuisinart® Stand Mixer fitted with the chef's whisk, whisk the egg white mixture on medium-low speed for one minute; slowly add in the cornstarch mixture. Gradually increase speed to high. When medium peaks start to form, add the salt and vanilla and whip until the egg whites form stiff peaks, about 4 minutes.
8. Top the cooled filling with the meringue, spreading delicately to the edges and being careful to not deflate. Make decorative swirls and peaks on the meringue as desired.
9. Using the Cuisinart® Cooking Torch, brown the top of the meringue in quick and short, back and forth motions. Allow pie to cool and then refrigerate, uncovered, until chilled, about 2 to 3 hours.

\*To blind bake your pastry crust, preheat oven to 350°F with the rack in the middle position. Press a piece of foil over your rolled-out pastry crust set in a 9-inch pie dish. Fill the foil-covered pie dish with an even layer of pie weights, baking beans or rice. Bake until the dough is no longer wet underneath the foil, about 20 minutes. Carefully remove foil and weights, and bake until golden brown, about 10 minutes. Cool baked pie crust completely to room temperature before using.

***Nutritional information per serving:***

*Calories 317 (20% from fat) • carb. 59g • pro. 5g • fat 7g • sat. fat 4g  
chol. 126mg • sod. 98mg • calc. 17mg • fiber 0g*

## Grapefruit Brûlé

*Sweeten up breakfast with a beautiful layer of hardened sugar you can crack into with your spoon. Your guests will be impressed—and they'll never know what little effort it took to make.*

Makes 4 servings

**2 grapefruits, cut in half horizontally**

**4 tablespoons turbinado sugar**

1. Place grapefruit halves cut-side down on paper towels and let dry for 5 minutes.
2. Sprinkle 1 tablespoon turbinado sugar, in an even layer, on top of each of the grapefruit halves.
3. Using the Cuisinart® Cooking Torch, brown the sugar in quick and short, back and forth motions until golden brown, concentrating on one small part at a time.

***Nutritional information per serving:***

*Calories 83 (1% from fat) • carb. 21g • pro. 0g • fat 7g • sat. fat 0g  
chol. 0mg • sod. 1mg • calc. 9mg • fiber 0g*

## Crème Brûlée

*This decadent dessert is much easier to bake than it looks. Plus, the caramel shell hides any imperfections and it balances perfectly with the creamy custard.*

Makes 8 servings

- 4 cups heavy cream**
- 1 vanilla bean, split and seeds scraped**
- ¼ teaspoon kosher salt**
- ¾ cup granulated sugar, divided, plus more for finishing**
- 8 large egg yolks**

### Whipped cream for serving

1. Place a baking pan on the middle rack in the oven. Use a measuring cup to carefully fill with water. Preheat oven to 325°F.
2. In a medium saucepan, bring the cream, vanilla bean (seeds and pod), salt and half of the sugar to just a boil.
3. While the cream mixture is heating, place the yolks in a mixing bowl. Using a Cuisinart® Hand Mixer or a Cuisinart® Stand Mixer fitted with the chef's whisk, turn the mixer on medium low and gradually add the remaining sugar. Continue mixing on medium low until the mixture is pale and thick. Once the cream mixture has just come to a boil, gradually add to the sugar/egg mixture with the mixer running on low. Whisk until just combined. Pour through a fine mesh strainer; divide evenly among eight, 5-ounce ramekins.
4. Place the ramekins on the baking pan filled with water. Bake until the custards are just set, about 30 minutes.
5. Cool custards to room temperature; place in refrigerator to chill for 2 hours, or overnight.
6. Once the custards have fully chilled, generously sprinkle the tops of the custards with granulated sugar. Using the Cuisinart® Cooking Torch, brown the tops of the custards in quick and short, back and forth motions until the sugar has melted and a shiny crust has formed.
7. Top with a dollop of whipped cream. Serve immediately.

#### *Nutritional Information per serving:*

*Calories 527 (82% from fat) • carb. 19g • pro. 3g • fat 45g • sat. fat 30g  
chol. 344mg • sod. 230mg • calc. 22mg • fiber 0g*

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150 Milford Road  
East Windsor, NJ 08520

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