

PNIZI

party fondue *mr. Big*

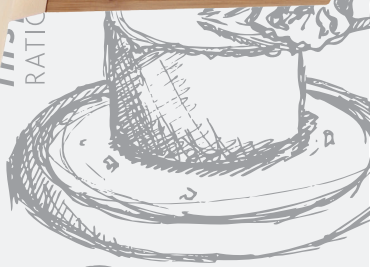
INSTRUCTION MANUAL
LIFE COLLECTION



CHEF



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MADE

tab

DAY!

CHEESEWARES®

BOSKA
HOLLAND

FUN
with everyone



BOSKA'S STORY

At Boska Holland we have been nuts about cheese for well over a 100 years. It all started in Gouda, the cheese heart of Holland, where the original Gouda cheese is produced and where Willem Bos invented his first "Cheesewares[®]" for local cheese dairies. From that day on, it has been our family tradition to inspire you to explore the wide world of cheese.



Enjoy Life | Explore Cheese

Martijn Bos, fourth-generation owner of Boska Holland Cheesewares[®]

Congratulations with your new Mr. Big Party Fondue Set. Mr. Big will transform your cheese fondue evening into a Big party so that you can enjoy delicious, homemade fondue together with a large group. With its 6.5 liter (1.7 gal) capacity, you can enjoy a meal with 12 people, or supply even more friends with tasty hot snacks during a party.

Make the most of your Mr. Big Party Fondue Set! You can read all about how to properly and safely use Mr. Big in this manual.

1. PRODUCT DESCRIPTION



34-03-01 PARTY FONDUE *Mr. Big*

The Mr. Big Party Fondue Set provides large-scale enjoyment: the enormous earthenware fondue pot can hold at least 6.5 liters (1.7 gal) of cheese, chocolate or broth for Chinese fondue. The pot is ovenproof, so you can use it directly on the stovetop.

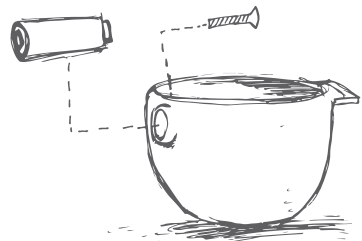
Mr. Big's stable base, made out of European oak and stainless steel, comes with 3 stainless steel fondue burners and 12 fondue forks. With its convenient carrying-handle, also made from European oak, the pot is a breeze to move.

2. ASSEMBLY

First, attach the handle to the fondue pot using the supplied Allen key and Allen screw.

Set the base down onto a flat, stable surface.
Place the 3 burner holders into the designated holes in the base.
Next, place the filled fondue burners in the burner holders.
You can now carefully place the fondue pot onto its base.

Mr. Big is ready for use!





3. USE

Make sure that the fondue set is always placed on a stable and flat surface!
The fondue pan must be cleaned before it is used for the first time (see "Cleaning" section).

We recommend that you always prepare the cheese fondue in the Mr. Big fondue pot and on the stovetop. When the fondue is ready, the pot can be placed directly onto the base and the lit burners will keep the fondue warm. **IMPORTANT:** stir often to prevent scorching.

Make sure the fondue pot is always on the base or a heat-resistant surface when hot. Extinguish the fondue burners immediately after use and allow all parts of the fondue set to cool off completely before moving or cleaning it.

2-Way fondue burners:

The fondue burners must be filled before use; these can be filled with ethanol fuel or gel fuel. When using a flammable liquid, always use the cup with gauze provided that sits loose in the burners. The fondue burner should never be filled more than halfway. Make sure there is no leakage, as this could result in a fire hazard.

When using gel fuel, the loose cup with gauze should always be removed. You can also place ready-for-use cups containing gel fuel in the fondue burners. Never move a holder when it is burning!

4. CLEANING

Make sure the fondue set has cooled off completely before moving it. Never immerse the base in water or other liquids. Clean the base using a wet cloth and dishwashing liquid. Clean the fondue pot with hot water and dishwashing liquid. Never use hard brushes, abrasive materials, soda-containing, disinfecting or corrosive cleaning agents.

WARNING!!!

- Never leave the fondue burners unattended when lit. This is an OPEN FIRE.
- Always place the fondue set on a stable and flat surface.
- NEVER place flammable materials (cloth, paper, etc.) near the fondue set when in use.
- Never allow children to use the fondue set unattended.
- All parts of the set become very hot during use. Allow the fondue set to cool off completely after use before moving it.
- Only use the fondue pot together with the base provided.
- Always allow the burners to burn out and cool off completely before storing them!

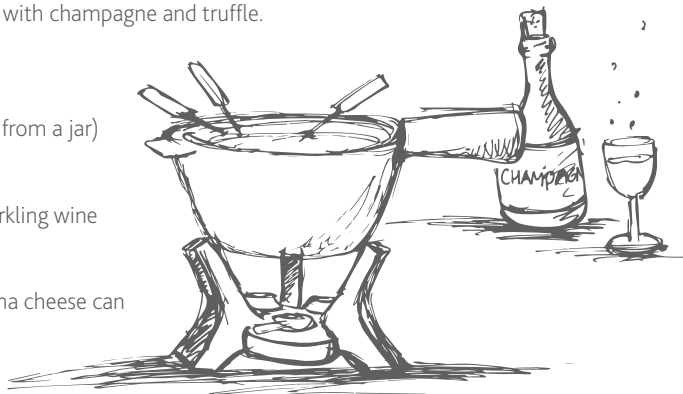
'FESTIVE CHEESE FONDUE WITH CHAMPAGNE AND TRUFFLES'

Cheese fondue is certainly delicious with different kinds of bread, but it is also very healthy with bell peppers, celery, tomatoes, cauliflower, broccoli, carrots, and pineapple. You can also eat a fresh salad with the fondue.

You should try this festive variant with champagne and truffle.

Ingredients (serves 12):

- 2-3 small black truffles (fresh or from a jar)
- 3 cloves of garlic
- 4.5 teaspoons cornstarch
- 3 dl (10 fl oz) champagne or sparkling wine
- 600 g (21 oz) Emmental, grated
- 600 g (21 oz) Gruyere, grated
- 300 g (11 oz) Appenzeller (Fontina cheese can substitute), grated
- Pepper (to taste)



Begin chopping the truffle. Next, thoroughly combine the grated Emmental, Gruyere, and Appenzeller. Halve the garlic cloves and rub the inside of the pot using the cut edge of the cloves. Form a cornstarch mixture by mixing together 6 tablespoons of champagne or sparkling wine with 4.5 teaspoons of cornstarch in a bowl. Slowly heat up the remainder of the champagne or sparkling wine in the fondue pot on the stove. Do not allow the mixture to come to a boil. Next, gradually melt about a third of the cheese in the hot champagne or sparkling wine. PLEASE NOTE: to ensure that the cheese fondue has a smooth consistency, it is very important to stir continuously while melting the cheese.

Next, stir the cornstarch mixture through the melted cheese. Now, gradually add the remainder of the cheese into the pot, stirring until it is completely melted. Finally, add the chopped truffle and season to taste with pepper.

Tip for a variation: replace the truffle with chopped black olives and a small amount of truffle oil. Your festive cheese fondue is ready, now add a glass of champagne...

Bon appetit!



Boska's Story

SINCE 1896

AT BOSKA HOLLAND WE'VE BEEN CRAZY ABOUT CHEESE FOR OVER 100 YEARS! IT ALL STARTED NEAR GOUDA, HOME OF THE ORIGINAL GOUDA CHEESES, WHERE WILLEM BOS MADE HIS FIRST CHEESE TOOLS FOR LOCAL CHEESE FARMERS. FROM THAT DAY IT'S OUR FAMILY TRADITION TO INSPIRE YOU ON YOUR JOURNEY THROUGH THE DELICIOUS CHEESES OF THE WORLD. ENJOY LIFE, EXPLORE CHEESE!

Fourth generation owner Boska Holland Cheesewares®

Martijn Bos
CEO
Cheese Executive Officer

ALSO AVAILABLE



FONDUE SETS



SLICERS, GRATERS & KNIVES



CHEESE BOARDS



CHEESE CURLERS

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