

COCOON



Tupperware®

TUPPERWARE SILICONE BAKING FORM COCOON

The **Silicone Baking Form Cocoon** is the perfect partner for your creativity. Its egg-shaped cavities allow you to easily prepare perfect chocolate eggs to be filled with your favorite sweets. Create amazing sweet or savory recipes that will add some fun surprises to your recipe repertoire. This booklet will guide you through thirteen fabulous recipes to impress gourmets of any age.



FEATURES

Lightweight, yet durable, the **Silicone Baking Form Cocoon** is suited for temperatures between -25°C and $+220^{\circ}\text{C}$.

PERFECT FOR RECIPES

- Baked in conventional or microwave ovens
- Molded in the fridge or freezer

THE MATERIAL

- Outstanding non-stick performance: no greasing needed
- Easy unmolding, thanks to the flexibility of silicone
- Unbreakable and will not deform with normal domestic use
- Easy to clean and maintain, silicone molds are dishwasher safe

THE DESIGN

- Eight cavities of 65 ml perfect for many different usages.
- The glossy inner surface helps create a perfect shiny finish on chocolate shells.
- Sized to fit 2 SBF Cocoons comfortably on most standard sized oven racks.
- Easy storage, with perfect nesting of 2 SBF Cocoons (or more); saving valuable storage space in your cupboards.
- For fridge & freezer recipes, the SBF Cocoons fits perfectly inside the Freezer Mate Large Low 2.25L

TIPS

For easy unmolding of delicate, cold recipes, place the SBF Cocoon with your recipe in the freezer for 15 min. before unmolding.

When baking with two SBF Cocoons side by side on the oven rack, leave 1 or 2 cm between the Baking Forms for good heat circulation.

For optimal and even baking results, take care to distribute your preparation evenly across all the cavities.

Results may vary by individual oven: please adapt your cooking time accordingly.

For ideal results, when preparing chocolate shells, melt your chocolate in the MicroCook Pitcher 1L at low wattage (360 watts). Overheating the chocolate will change its structure: your shell might be fragile and difficult to unmold, and the surface may be less shiny. Standing time is also crucial. The carryover heating allows the pieces of chocolate to finish melting gently during the standing time.

For shiny and uniform chocolate eggs, pay extra care of using perfectly clean and dry products.

HAVE A LOOK



To layer the SBF Cocoon with chocolate for a nice shell: Moving from bottom to top, spread the chocolate over the full surface of each cavity using the Basting Brush.



When unmolding delicate recipes like chocolate shells, press gently with 3 or 4 fingers to spread the pressure as much as possible.

DO'S AND DON'TS

Wash the SBF Cocoon before first use.

Wash the inside and outside of the SBF Cocoon with soapy water and dry carefully before each use to remove any possible greasy/white residue.

Do not use any abrasive sponges or washing powders to clean the product.

For easy handling, before filling, place the SBF Cocoon on the following: a cold and clean oven rack when baking, a turntable plate for the recipes cooked in the microwave, in the Freezer Mate Large Low 2.25L for the recipes molded in the fridge or the freezer.

Always preheat the oven before baking (remove oven rack before preheating).

Do not place on the stove top, close to a grill or under a grill.

Do not use baking sprays; the fat can stick to the surface of the silicone form, making it difficult to clean and it may also damage the material.

Some foods can cause staining, but this will not affect the product's performance.

Always use oven gloves when removing the silicone form from the microwave or conventional oven. Always remove it together with the oven rack.

CHOCOLATE EGGS



Preparation time
15'



360 watts
1'30"-3'50"



Standing time
12-14'



Standing time
45-65'

INGREDIENTS FOR 4 EGGS

One Chocolate eggs

- 120 g chocolate (dark, milk or white)

Or Fancy Chocolate Eggs

- 40 g chocolate (white, milk or dark)
- 110 g chocolate of a different color than the first one (dark, milk or white)

PREPARATION

One Chocolate eggs

1. Break the chocolate into pieces and place it into the **MicroCook Pitcher 1L**, cover and microwave at 360 watts, 2 min. 30 sec. for dark chocolate; 2 min. for milk chocolate or 1 min. 30 sec. for white chocolate. Allow to stand for 2 min. Stir and, if chocolate is not completely melted, microwave again for 20 sec.

2. Place the **SBF Cocoon** in the **Freezer Mates Large Low 2.25L**. Divide the melted chocolate evenly into each cavity. Using the **Basting Brush**, spread the chocolate over the full surface of each cavity (See picture on page 3). Refrigerate for 30 min.

3. Gently unmold (See picture on page 3). To avoid fingerprints on the chocolate, wear food-contact approved disposable gloves.

4. Carefully warm the **Chef Series Crêpe Pan**, place it over low heat for a few seconds. It must be low-warm temperature.

5. Hold a shell in each hand and place both shells against the Crêpe Pan surface for 1-2 sec. to slightly melt at the rim. Then assemble both halves together and hold them for a few seconds.

Fancy Chocolate Eggs

1. Break the 40 g of chocolate into pieces and place it into the **MicroCook Pitcher 1L**, cover and microwave at 360 watts, 1 min. 20 sec. for dark chocolate; 1 min. 10 sec. for milk chocolate or 1 min. for white chocolate. Allow to stand for 2 min. Stir and, if chocolate is not completely melted, microwave again for 10-20 sec.

2. Place the **SBF Cocoon** in the **Freezer Mates Large Low 2.25L** and create dots, lines or any design of your choice using the melted chocolate. Refrigerate for 20 min.

3. Take the SBF Cocoon out of the fridge and allow to stand for 10-12 min. allow it to return to room temperature.

4. Meanwhile, break the 110 g chocolate into pieces and place it into the **MicroCook Pitcher 1L**. Cover and microwave at 360 watts, 2 min. 30 sec. for dark chocolate; 2 min. for milk chocolate or 1 min. 30 sec. for white chocolate. Allow to stand for 2 min. Stir and, if chocolate is not completely melted, microwave again for 10-20 sec. When the chocolate has melted, allow to stand for 8-10 min. The chocolate should stay melted but not be too hot.

5. Pour approx. 1 tablespoon (± 15 ml) of the melted chocolate into the first cavity where you already made some decorations and using the **Basting Brush**, spread the chocolate on the whole surface of the cavity, continue with the remaining cavities.

6. Refrigerate for 30 min.

7. Proceed exactly as in Steps 3-5 of the One Chocolate Eggs, to unmold and assemble the eggs.



Tips

You can also prepare eggs with two different layers of two different chocolates on the whole surface. Then use 110 g chocolate for each layer.



LEMON MERINGUE PIE'S ORIGINS



Preparation time
20'



Th 3 / 90°C
2h30'



600 watts
4'



Standing time
15'



Standing time
1h

INGREDIENTS FOR 4 EGGS

Meringue Shell

- 1 egg white
- 35 g sugar

Lemon cream

- 2 medium eggs
- 70 g sugar
- 1 tbsp corn starch (± 15 ml)
- 125 ml lemon juice
- 50 g butter

PREPARATION

1. Preheat the oven to Th 3 / 90°C in fan-assisted mode.
2. Using the **Speedy Chef**, beat the egg whites with half of the 35 g sugar until they form gentle peaks. Add the remaining sugar and continue whisking for approx. 10 sec.
3. Set the **SBF Cocoon** on the cold oven rack.
4. Divide the egg whites into the cavities of the SBF Cocoon and, using the back of a tablespoon, layer the meringue against the sides of the cavities up to the rim to create a hollow shell.
5. Bake for 2 h. 30 min.
6. Meanwhile, prepare the lemon cream: in the **MicroCook Pitcher 1L**, whisk the eggs, 70 g sugar and corn starch using the **KPT Beater**. Add the lemon juice and whisk again. Cover and microwave for 2 min. at 600 watts. Whisk and microwave again for 2 min. Whisk immediately and allow to stand for 5 min.
7. Add the butter into the warm cream and whisk until completely melted. Allow to cool for 5 min. then refrigerate for at least 1h.
8. At the end of the baking time, allow meringue shells to stand for 5 min., gently unmold and allow to cool completely.
9. Just before serving, fill each half meringue egg with the cream and assemble them to make a whole egg.

Tips: Empty meringue shells can be stored at room temperature in a Space Saver Bowl 1.5L, and lemon cream can be stored in the fridge up to a day. To avoid soft or soggy meringue shells, the best thing to do is to keep them sealed in the Space Saver Bowl away from humidity. Then assemble just before serving.

CRISPY RICE AND CHOCOLATE EGGS



Preparation time
15'



360 watts
1'50"



Standing time
2'



Freezer time
20'

INGREDIENTS FOR 4 EGGS

- 60 g dark chocolate
- 20 g butter
- 35 g puffed rice (breakfast cereals)
- ± 300 g vanilla ice cream to fill the eggs

PREPARATION

1. Break the chocolate into pieces and place it into the **MicroCook Pitcher 1L**, add butter, cover and microwave for 1 min. 50 sec. at 360 watts. Allow to stand for 2 min. Mix using the **Silicone Spatula Thin** and, if chocolate is not completely melted, microwave again for 20 sec.
2. Add the puffed rice into the Pitcher and mix gently using the **Silicone Spatula** until the rice is completely covered with chocolate.
3. Place the **SBF Cocoon** in the **Freezer Mates Large Low 2.25L** and divide the puffed rice and chocolate mixture into the cavities of the SBF Cocoon. Using the back of a tablespoon, press the mixture against the sides of the cavities to create a hollow shell. Freeze for 20 min.
4. Carefully unmold and fill each shell with vanilla ice cream. Assemble the shells to create whole eggs and keep in the freezer until serving.
5. Take out of the freezer 10 min. before serving.





RASPBERRY ICE CREAM EGGS AND WHITE CHOCOLATE



Preparation time
15'



Freezer time
8h



Standing time
15'

INGREDIENTS FOR 8 EGG HALVES

- 250 g raspberries
- 50 g powdered sugar
- 125 ml heavy cream, chilled
- 150 g white chocolate

PREPARATION

1. Using the **Smooth Chopper**, blend the raspberries with the powdered sugar until smooth. Sieve through the **Chinois**.
2. Using the **Speedy Chef**, whisk the heavy cream until stiff, then add the raspberry coulis and gently mix using the **Silicone Spatula**.
3. Place the **SBF Cocoon** in the **Freezer Mates Large Low 2.25L** and divide the mixture into the eight cavities. Freeze for at least 8 h.
4. Remove from freezer and unmold 15 min. before serving. Using the **Click Series Peeler**, prepare white chocolate flakes. Serve the ice cream eggs with the white chocolate flakes.

TIRAMISU EGGS



Preparation time
30'



360 watts
2'30"



Freezer time
10'



Standing time
6h

INGREDIENTS FOR 8 EGG HALVES

- 100 g dark chocolate
- 150 ml heavy cream, chilled
- 50 g mascarpone
- 40 g powdered sugar
- 40 g ricotta
- 100 ml strong coffee
- 1 tbsp Marsala or Amaretto (optional)
- 8 ladyfinger biscuits
- Cacao powder for decoration

PREPARATION

1. Break the chocolate into pieces and place it into the **MicroCook Pitcher 1L**, cover and microwave for 2 min. 30 sec. at 360 watts. Allow to stand for 2 min. Mix using the **Silicone Spatula Thin** and, if chocolate is not completely melted, microwave again for 20 sec.
2. Place the **SBF Cocoon** in the **Freezer Mates Large Low 2.25L**. Divide the melted chocolate evenly into each cavity. Using the **Basting Brush**, spread the chocolate over the full surface of each cavity (See picture on page 3). Freeze for 10 min. (or refrigerate for 20 min.).
3. Using the **Speedy Chef**, whisk the heavy cream with the mascarpone until stiff. Add the powdered sugar and ricotta and whisk gently again for a few sec.
4. Divide the mixture into the cavities of the SBF Cocoon layered with chocolate. Cavities are not completely full yet to leave some space for the biscuits
5. In the **Space Saver Bowl 300ml**, mix the coffee and Marsala or Amaretto. Break the ladyfingers into 2 or 3 pieces and soak them for 1-2 seconds in the liquid, then place them on the cream in the SBF Cocoon. Refrigerate for at least 6 h.
6. Gently unmold and sprinkle with cacao before serving.





CARROT EGGS WITH CREAM CHEESE FROSTING



Preparation time
20-30'



Th 6 / 180°C
30'



Standing time
10'

INGREDIENTS FOR 8 EGG HALVES

- 150 g carrots
- 100 g all-purpose flour
- 75 g brown sugar
- ½ tsp baking powder (± 2 ml)
- 1 tsp cinnamon powder (± 5 ml)
- 1 tsp ginger powder (± 5 ml)
- Pinch of salt
- 75 ml sunflower or canola oil
- 2 medium eggs
- 100 g cream cheese
- ½ tsp vanilla flavoring (± 2 ml)
- 100 g powdered sugar
- 50 g butter, melted

PREPARATION

1. Preheat the oven to Th 6 / 180°C without ventilation.
2. Wash, peel and grate the carrots using the **KPT Hand Grater**.
3. In the **EZ Mix N Store 1.25L**, combine the flour, brown sugar, baking powder, cinnamon, ginger, salt, oil, and eggs and stir to combine using the **KPT Beater** until you have a consistent texture. Add the grated carrots and stir again.
4. Set the **SBF Cocoon** on the cold oven rack and divide the mixture into the eight cavities.
5. Place the rack with the SBF Cocoon at the lowest level in the oven and bake for approx. 30 min. Allow to stand for 10 min. and unmold.
6. In the clean **EZ Mix N Store**, whisk the cream cheese with the vanilla flavoring and powdered sugar. Add the melted butter and whisk again.
7. Using the **Serrated Utility Knife**, open the carrot cakes horizontally. Fill them and decorate the tops with the cream cheese frosting.

PANNA COTTA EGGS



Preparation time
10'



Standing time
5'



800 watts
2'30"



Standing time
4h

INGREDIENTS FOR 8 EGG HALVES

- 3 gelatin sheets (\pm 6 g)
- 400 ml heavy cream (30% fat)
- 50 g sugar
- $\frac{1}{2}$ tsp vanilla extract (\pm 2 ml)
- 1 tsp oil (\pm 5 ml)
- 8 canned apricots halves
in syrup

PREPARATION

1. In the **Space Saver Bowl 600ml**, add some cold water. Immerge the gelatin sheets for approx. 5 min. until soft.
2. Pour the heavy cream into the **MicroCook Pitcher 1L**, cover and microwave for 2 min. 30 sec. at 800 Watts.
3. Dissolve the drained gelatin sheets in the hot cream. Process one sheet at a time.
4. Add the sugar and the vanilla extract and stir until sugar is melted.
5. Place the **SBF Cocoon** into the **Freezer Mates Large Low 2.25L**, then using the **Basting Brush**, grease the inside of each cavity with a bit of oil.
6. Pour the cream mixture into the SBF cocoon and refrigerate for at least 4 h or until stiff.
7. Unmold gently and decorate each panna cotta with a half apricot.

Tip: To help unmolding, first stretch the edge of each cavity to unstick the panna cotta all around the top rim.





FLOATING MERINGUE MOUSE



Preparation time
10'



600 watts
± 6'

INGREDIENTS FOR 8 MICE

Custard Sauce

- 600 ml milk, room temperature
- 13 g corn starch (± 25 ml)
- ½ tsp vanilla powder (± 2 ml)
- 3 egg yolks
- 100 g sugar

Meringue Mice

- 2 egg whites
- 35 g sugar

For Decoration

- marzipan
- tiny chocolate balls
- food coloring (optional)

PREPARATION

1. In the **MicroCook Pitcher 1L**, mix the milk, corn starch, vanilla powder using the **KPT Beater**. Microwave uncovered for 3 min. at 600 watts. Stir and microwave for 2 min. at 600 watts.
2. Using the **Speedy Chef**, whisk the egg yolks constantly with 100 g sugar until foamy and has doubled in volume. Pour this mixture in the hot milk while constantly stirring with the KPT Beater. The cream should thicken to reach the texture of a custard; if needed, microwave again for 30 sec. at 600 watts. Allow to cool.
3. In the clean Speedy Chef, beat the egg whites until stiff. Add 35 g sugar and continue whisking for a few sec.
4. Divide the egg whites into the cavities of the **SBF Cocoon**; pack gently and flatten using the **Silicone Spatula**. Microwave for 40 sec. at 600 watts.
5. Unmold on kitchen paper and allow to cool.
6. Decorate with the marzipan (nose, ears and tail) and the chocolate balls (eyes).
7. Serve each mouse on some custard sauce in a bowl or a soup plate.

Tip: Food coloring can be used to color the custard and the marzipan. For the marzipan, add 1-2 drops of food coloring and knead (wear disposable gloves to avoid looking like a first grader after finger painting).

CARAMELIZED ALMOND CRUNCHY HEDGEHOG



Preparation time
15'



Cooking time
± 3'



Standing time
30'

INGREDIENTS FOR 8 EGG HALVES

- 160 g sliced almonds
- 160 g honey
- 1 tsp oil (± 5 ml) to grease the tablespoon
- Marzipan and candies for decorating

PREPARATION

1. In the **Chef Series Saucepan 2.8L**, toast gently the almonds over medium heat for a few minutes until they start to smell fragrant and take on a little color.
2. Add the honey and continue cooking on medium heat for 1 min. while constantly stirring using the **KPT Whisk**.
3. Divide the mixture into the cavities of the **SBF Cocoon** and using the back of a slightly greased tablespoon, immediately press the mixture against the sides of the cavities to create a hollow shell. Allow to stand for 30 min. at room temperature.
4. Gently unmold and decorate with marzipan and candies.

Tip: Create a green field of edible "grass" by mixing 100 g of dry grated coconut with 1 tsp of green food coloring. Spread on the serving dish and place your decorated hedgehogs among the edible grass.





FANTASY LEMON AND ALMOND CAKES



Preparation time
20'



Th 5-6 / 170°C
20'



Standing time
5'

INGREDIENTS FOR 8 EGG CAKES

- 130 g all-purpose flour
- 1 tsp baking powder (± 5 ml)
- 75 g sugar
- 2 medium eggs
- Zest of 1 organic lemon
- 150 ml heavy cream

For decoration

- 100 g marzipan
- 2 drops of food coloring
- Tiny sugar candy decorations

PREPARATION

1. Preheat the oven to Th 5-6 / 170°C in fan-assisted mode.
2. In the **EZ Mix N Store 1.25L**, mix the flour, baking powder, sugar, eggs, lemon zest and heavy cream using the **KPT Beater**. Stir until you have a consistent mixture.
3. Place the **SBF Cocoon** on the cold oven rack and divide the mixture into the cavities.
4. Bake for approx. 20 min. then allow to stand for 5 min. before unmolding.
5. Roll out 75 g marzipan into a thin layer using the **Adjustable Rollin Pin**.
6. To add color to your marzipan, add 2 drops of food coloring in the remaining 25 g marzipan. Knead until you get an even color.
7. Layer the marzipan on the eggs and decorate with the red marzipan and candy decorations.

YIN AND YANG



Preparation time
15'



600 watts
1'



360 watts
1'30''



Th 6 / 180°C
±20'



Standing time
13'

INGREDIENTS FOR 8 EGG CAKES

- 100 g butter
- 100 g sugar
- 2 medium eggs
- 100 g all-purpose flour
- 1/2 tsp baking powder (± 2 ml)
- Pinch of salt
- 50 g dark chocolate

PREPARATION

1. Preheat the oven to Th 6 / 180°C in fan-assisted mode.
2. Place the butter into the **MicroCook Pitcher 1L**, cover and microwave for 1 min. at 600 watts. Allow to stand for 1 min.
3. Add the sugar into the MicroCook Pitcher and whisk using the **KPT Beater**. Add the eggs and whisk. Add the flour, baking powder, salt and continue to whisk until you have a smooth, uniform consistency.
4. Divide the dough equally in two **Space Saver Bowls 300ml**.
5. Break the chocolate into pieces and place it into the clean MicroCook Pitcher 1L, cover and microwave for 1 min. 30 sec. at 360 watts. Allow to stand for 2 min. Mix using the **Silicone Spatula Thin** and, if chocolate is not completely melted, microwave again for 20 sec.
6. Mix the melted chocolate with the dough in one of the two Space Saver Bowls.
7. Place the **SBF Cocoon** on the cold oven rack.
8. Fill each cavity with half normal dough and half chocolate dough.
9. Bake for approx. 20 min. and allow to stand for 10 min. before unmolding.





POTATO EGGS



Preparation time
20'



Th 6 / 180°C
58-62'



Standing time
5'

INGREDIENTS FOR 4 EGGS

- 400 g potato (starchy type)
- 20 g butter, melted
- Salt, pepper
- 4 medium eggs
- Green salad for serving

PREPARATION

1. Preheat the oven to Th 6 / 180°C without ventilation.
2. Wash, peel and grate the potatoes using the **FusionMaster Grater: Coarse Cone**.
3. Pour the grated potatoes into the **Chinois** and press using the **Potato Masher**, drain well.
4. Set the **SBF Cocoon** on the cold oven rack.
5. Combine the grated potatoes with the melted butter and divide them into the eight cavities of the SBF Cocoon, using the back of a tablespoon, press the grated potatoes against the sides of the cavities to create a hollow shell. Allow the grated potatoes to rise a few mm above the top rim of the cavities as they will shrink during the baking process.
6. Place the rack with the SBF Cocoon at the lowest level in the oven and bake for approx. 50 min.
7. Immediately after this first baking time, season with salt and without unmolding, add an egg into four of the eight cavities. Leave the four other potato shells empty.
8. Bake for 8-12 min. The egg whites should start to become firm but the yolk must stay liquid. The four empty shells continue baking at the same time to become even crispier.
9. Allow to stand for 5 min. before gently unmolding. Use the empty potato shells to cover the ones with an egg and serve with a nice green salad.

THE CHICKEN OR THE EGG



Preparation time
20'



Th 5 / 150°C
20'



Standing time
10'

INGREDIENTS FOR 8 EGG HALVES

- 250 g chicken breast
- 2 egg whites
- 150 ml heavy cream
- Pinch of salt
- Pinch of ground white pepper
- 1 egg yolk
- 2 tbsp mustard (± 30 ml)
- 1 pinch of saffron powder
- 150 ml sunflower or canola oil
- Green salad and toasted bread for serving

PREPARATION

1. Preheat the oven to Th 5 / 150°C without ventilation.
2. Cut the chicken into small pieces, then chop it thinly in two batches using the **Extra Chef**.
3. In the Extra Chef, combine the whole quantity of chicken with the egg whites and blend.
4. Add the heavy cream and blend again until you have a smooth, uniform consistency. Add the salt and pepper and mix a few more seconds.
5. Set the **SBF Cocoon** on the cold oven rack and divide the mixture from the Extra Chef into the eight cavities. Gently stir the mixture in each cavity with the tip of the **Silicone Spatula Thin** to avoid air bubbles, then flatten the top surface.
6. Place the rack with the SBF Cocoon at the lowest level in the oven and bake for approx. 20 min. Allow to stand for 10 min. and unmold.
7. Using the **Speedy Chef**, whisk the egg yolk with mustard, saffron, salt and pepper. Then add the oil through the funnel while whisking continuously. Continue to whisk until you have a smooth, stiff mixture.
8. Using the **Decorating Bag**, set the mayonnaise on the half egg whites to create a fake egg yolk. Serve on a green salad with a rustic toasted bread.





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