



Choose Visions

Cooking with Visions® is visibly better in every way – easier, healthier, tastier, and better value. With Visions, you cook with confidence, control and style. The super durable clear glass ceramic makes Visions cookware tough, hygienic and versatile. As Visions is made of non-reactive glass, you are ensured that your food is as healthy as possible.

Read on to find out why you should make Visions part of an even better cooking experience at home.

Why Visions is the one for you

- ✓ Hygienic – See-through cookware, made of revolutionary glass ceramic material called Pyroceram, which is non-porous and does not retain food particles, odours or stain
- ✓ Versatile – Transit straight from the freezer, to the stovetop or oven, and onto the dining table for fuss-free yet stylish serving
- ✓ Energy saving – Retains heat longer and cooks food perfectly on lower settings than usual cookware
- ✓ Made in USA & France

All Visions cookware base is covered under 10 year warranty from thermal breakage. Any Pyrex® glass cover that breaks from heat within 2 years will be replaced. For warranties to apply, 'Use and Care' instructions must be followed and product must be returned.

Accidental breakage from impact is not covered by warranty.



REFRIGERATOR OR FREEZER OVEN MICROWAVE STOVETOP OR RANGE TOP HALOGEN SERVING DISHWASHER

Clarity with variety.

The Visions collection of cookware has grown to provide today's cooks with both the styles and sizes they need to cook with confidence.



Decorated Collection



Products and designs featured subject to availability, contact us to find out more.



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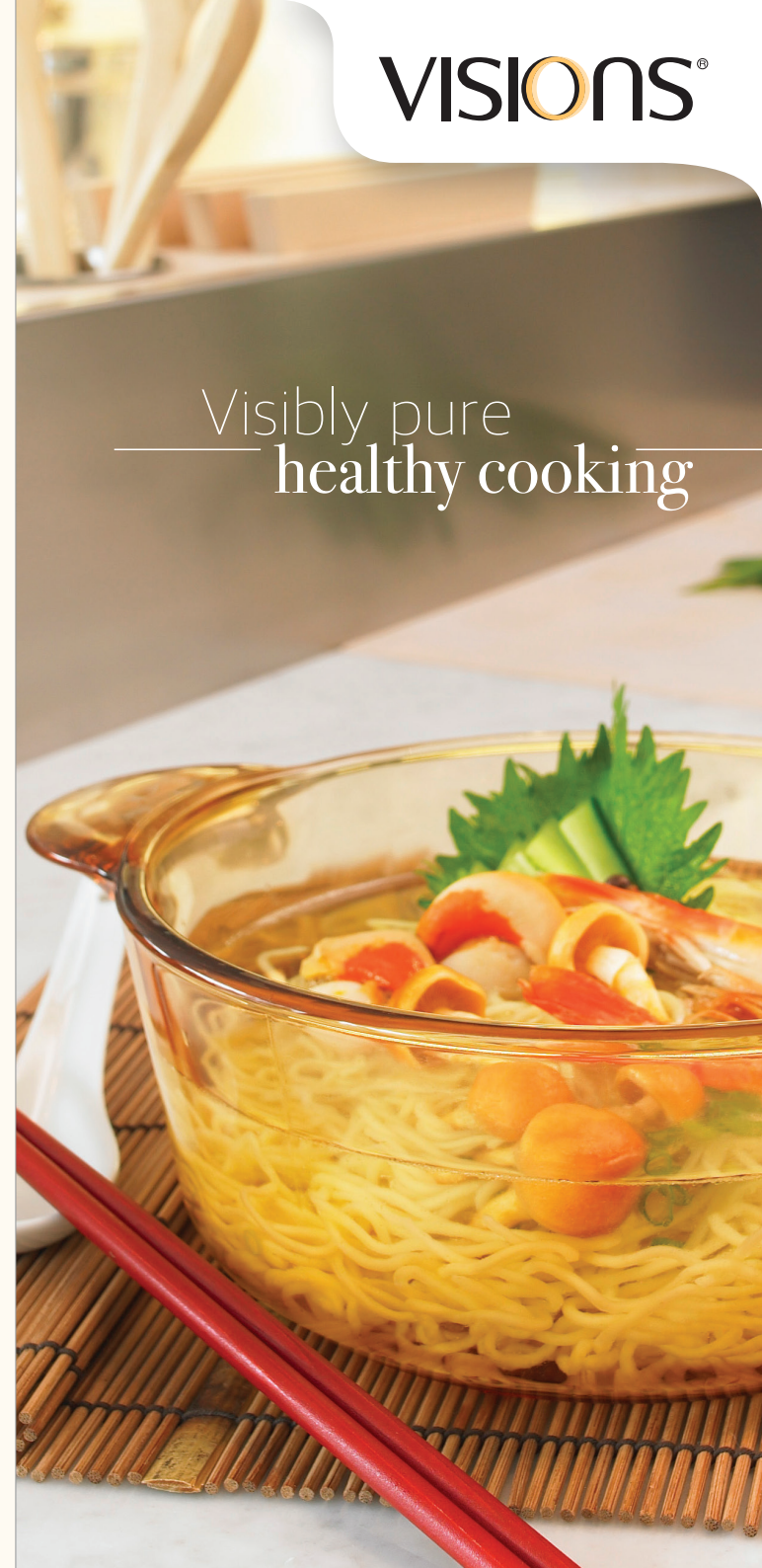
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VISIONS®

Visibly pure
healthy cooking



Tips & Tricks with Visions

VISIONS®



1 Save energy, save money

With its excellent heat retaining properties, Visions continues to simmer your food even when you turn off the fire. It therefore ensures that your dish will be thoroughly cooked. Visions cookware allows you to cook food perfectly on medium to low flames, or lower oven settings, allowing you to save energy and money, and help our environment.



2 Healthy cooking begins with Visions

Made from non-reactive glass, Visions does not contaminate your stocks, soups or cooking water no matter how long you simmer, steam, boil, or how many times your cookpot has been used. It is also non-porous, meaning that it does not trap food particles, making it easy to clean with no lingering odours or flavours. With Visions, your health always comes first.



3 Perfect & clear slowcooking

Are you thinking of serving up healthy flavourful soup? Or even satisfying your loved one's appetite with the most tender braised meat? Visions cookware is perfect for long, slowcooking on stovetops or inside ovens, especially since it gives you a see-through cooking experience! Just remember to take an occasional glance to confirm liquid levels.



Bonus: Chicken Macaroni Pie

Here we have a recipe for the perfect family meal.

Serves: 4-5
Start to Finish: 50 Min
Prep Time: 20 Min
Cook Time: 30 Min

- Preheat oven to 180°C
- Mince garlic and shallots. Heat pan, when pan is heated, drizzle olive oil.
- Boil macaroni in Visions 2.25L Versa Pot
- Sauté sliced chicken until all white. Drain the fat. Place chicken back in pan and add garlic and shallots, sauté the garlic and shallots in the same pan as chicken.
- When pasta is al dente (drain pasta), add to the same pan as chicken. Add the half bag of frozen peas, tarragon, salt, pepper, chicken broth.

454 grams chicken breast, sliced (depends on serving size)	A handful of mozzarella, shredded	1 sprig of fresh tarragon (1 teaspoon dried)
1/2 bag frozen peas	1 garlic clove	1/4 cup chicken broth
2 shallots	Olive oil	454 grams elbow macaroni
1/2 bag of Parmesan and Romano shredded cheese (Sargento)	Sea salt, to taste	2 cups of mixed vegetables
	Pepper, to taste	Piped in mash potato

- To finish it off, add mixed vegetables with the Parmesan and Romano, and mozzarella cheeses. Stir all together.
- Place ingredients into Visions 1.25L Versa Pot and sprinkle the extra cheese on top along with the piped mash potato.
- As everything is all cooked, simply need to put to bake for 10 minutes or until brown