

- 1 > Fisher & Paykel wants to be a part of your fall season
- 2 > Experience a cooking revolution with CookSurface
- 3 > Immense cooktop power at your fingertips
- 4 > Monthly Recipe - Garlic Potato Soup
- 5 > Win the perfect thanksgiving kitchen makeover
- 6 > More fantastic recipes and exclusive offers

NEWSLETTER
NOV 2010

1 Fisher & Paykel wants to be a part of your fall season



The warm summer evenings fade into sunset as we prepare for the coming of the Fall season. In the midst of the busyness and chaos that autumn may bring, it is important to remember our true priorities, sharing time with our loved ones. Whether you all sit down for a nice family dinner or host a potluck and card night with friends; conversation and laughter fill the air igniting a warm feeling that this season tends to bring. Fisher & Paykel wants to be a part of your Fall season helping you make your gatherings as welcoming and delicious as possible.

We've partnered with America's Test Kitchen to give you some of the best and most innovative recipes available. We'll also be showcasing some of our favorite products that will help you create your own culinary masterpieces. This month we focus on our Fisher & Paykel and DCS by Fisher & Paykel cooktops.

So enjoy the season and comfort of preparing America's Test Kitchen's Garlic Potato Soup for your friends and family.

See the Garlic Potato Soup recipe below!

Fisher & Paykel

2 Experience a cooking revolution with CookSurface



CookSurface redefines precision cooking in combining a superior gas cooking performance with the convenience of an easy-to-clean ceramic cook top. In addition, what also differentiates CookSurface -- aside from its impressive cooking efficacy -- is its stunning black glass top and ergonomic design. Think beauty and brains.

The benefits of CookSurface start with a frameless piece of black glass which supports three individual gas burners. When not in use, the pan supports and burners retract flush into the ceramic glass surface. All it takes is a simple push of the intuitive knob to lift the pan supports and burners into place while a turn of the dial instantly ignites the gas ready for cooking.

CookSurface incorporate the World's first independently operated gas retractable burners and pan supports, precise and efficient temperature control and easily accessible and ergonomically designed three-in-row configuration

CookSurface is available in natural gas in 36"x16" and 36"x21"

Click here for more details

3 Immense cooktop power at your fingertips



DCS cooktops offer the ultimate flexibility in both design and cooking configurations. The DCS Professional and Drop-In Cooktops deliver unparalleled performance. The Dual Flow Burners™ allow for consistently lower simmer temperatures as low as 140 degrees and a high output up to 17,500 BTU's. And while many gas cooktops talk about power, at DCS we talk about power and control because while chefs need a faster time to boil, they also need complete control when simmering delicate sauces. Combine this with an 18,000 BTU griddle or grill and you have immense cooktop power at your fingertips; that means greater flexibility to make more diverse meals.

4 Monthly Recipe

America's
TEST KITCHEN



Photo: Carl Tremblay

Garlic Potato Soup

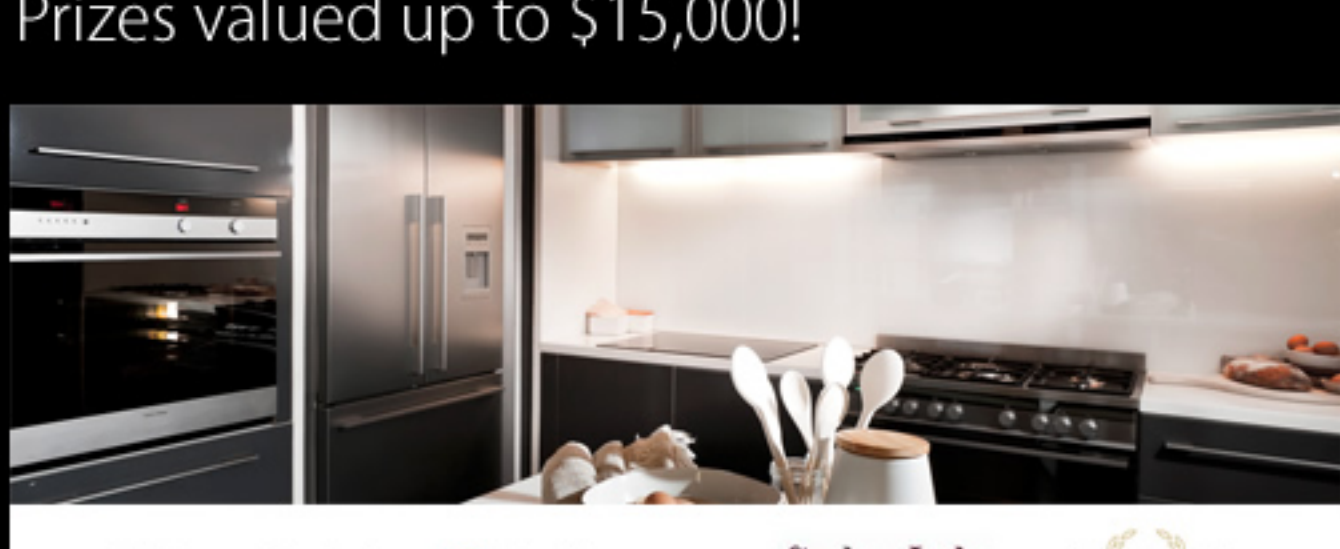
A garnish is essential to add crunch and flavor to this soup. We like garlic chips, but crisp bacon bits, fried leeks, or garlic croutons are good options, too. A potato masher can be used instead of an immersion blender to mash some of the potatoes right in the pot, though the consistency will not be as creamy. If leeks are not available, substitute an equal amount of yellow onion. The test kitchen prefers the soup made with chicken broth, but vegetable broth can be substituted.

See this Recipe NOW!

Plus many more recipes!
Visit our recipe section today!

Recipe presented by America's Test Kitchen.
Please visit www.americastestkitchen.com

5 Win the perfect thanksgiving kitchen makeover



ENTER NOW!

Enter now through
November 23rd, 2010

Please visit cooking.com for complete details and rules.

6 Join our social media channels for more fantastic recipes and great offers

Fisher & Paykel

LIKE US! FOLLOW US!

Delicious Living

LIKE US! FOLLOW US!