

15厘米 廚師刀

15cm Cook's Knife



尖頭式刀刃，助你細緻處理食材
Slimline blade with sharp edge is well matched to small and meticulous tasks



保護套配備安全鎖，更易於存放
Safety catch for easy storage

40 印花 Stamps +\$50

3,000 積分 Points +\$70

標準價 Standard Price: \$200

19厘米 廚師刀

19cm Cook's Knife



刀刃鋒利，適用於切片、切塊和剁碎各類食材
Razor-sharp blade best for slicing, dicing, chopping and mincing.



保護套配備安全鎖，更易於存放
Safety catch for easy storage

40 印花 Stamps +\$60

3,000 積分 Points +\$80

標準價 Standard Price: \$250

廚房萬用剪

Kitchen Scissors



三合一功能：剪刀、堅果鉗、開蓋器
3-in-1: scissors, nutcracker, bottle opener



保護套及防滑把手
Blade cover & soft grip handle

40 印花 Stamps +\$60

3,000 積分 Points +\$80

標準價 Standard Price: \$250

20厘米不銹鋼鍋 (連蓋)

20cm Stainless Steel Casserole (with Lid)



明火、電磁爐及焗爐適用
Compatible with all hobs & oven-safe

80 印花 Stamps +\$210

5,000 積分 Points +\$250

標準價 Standard Price: \$1,000

16厘米不銹鋼單柄煲 (連蓋)

16cm Stainless Steel Saucepan (with Lid)



明火、電磁爐適用
Compatible with all hobs

80 印花 Stamps +\$190

5,000 積分 Points +\$230

標準價 Standard Price: \$750

16厘米 不銹鋼料理碗

16cm Stainless Steel Mixing Bowl

4,000 積分 Points +\$99 換購 To redeem

標準價 Standard Price: \$400 (限量 6,000 件 Limited quantity 6,000 pieces)

會員限量預購 Members Limited Pre-order

zyliss®

型聚歡樂

JOY IN EVERY MEAL



積分換購 Points Redemption



印花換購 Stamps Redemption



印花派發日期 Stamp Issuance Period

10/12/2021- 9/3/2022

換領/換購日期 Redemption Period

10/12/2021- 23/3/2022



購物滿\$60
可獲印花1個

Every \$60 purchase get 1 stamp



Zyliss 廚具系列
Cookware and Kitchen Utensils Collection



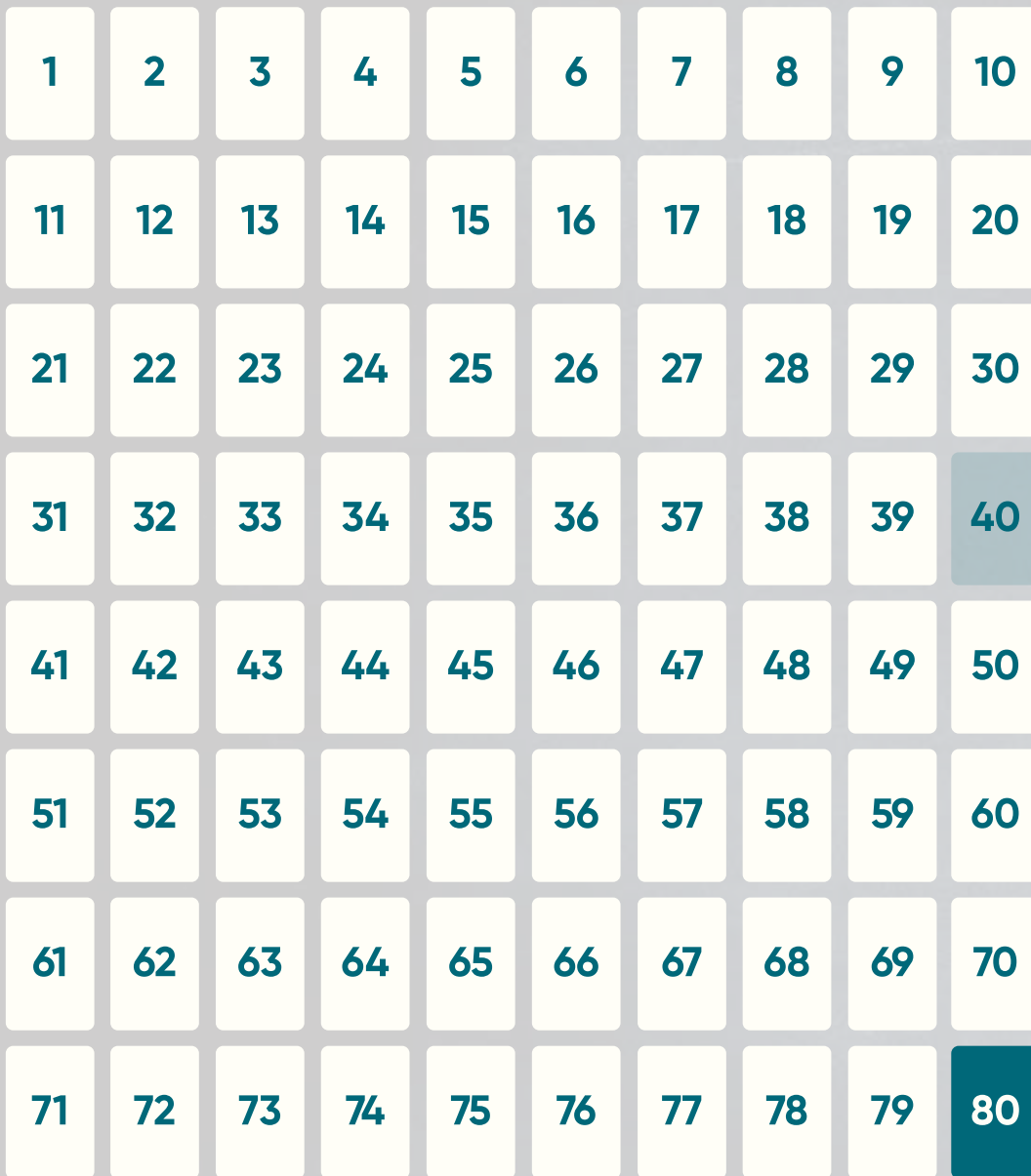
擁有70年歷史的瑞士品牌
70 years Swiss Ideas

MARKET PLACE

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Jasons ichiba

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辦公時間：星期一至五 上午9時至下午6時
Office Hours: Mon to Fri 9:00 a.m to 6:00 p.m



客戶服務熱線：**2721-2644**
Enquiry hotline:

圖片只供參考 | 推廣受條款及細則約束，詳情請參閱店內宣傳海報及網站。

Photos are for reference only | Terms & conditions apply. Please refer to the store posters or our website for details.

· Christmas Pancake ·

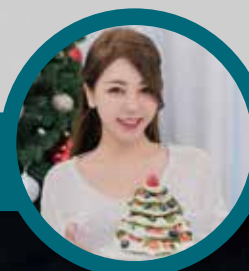
材料:	低筋面粉 Self-rising flour	95克g	牛奶 Milk	50克g
Ingredients:	泡打粉 Baking powder	5克g	乳酪 Yogurt	100克g
	抹茶粉 Matcha powder	10克g	淡忌廉 Semi-skimmed milk	50克g
	雞蛋 Egg	1隻ea	士多啤梨 藍莓	適量
	糖 Sugar	25克g	Strawberries & blueberries	a handful

- 1 拌勻雞蛋和糖，連同已過篩的低筋麵粉、泡打粉和抹茶粉放入**Zyliss 16厘米不銹鋼料理碗**
Put the flour, baking powder, matcha powder, egg and sugar in a Zyliss 16cm stainless steel mixing bowl.
- 2 分幾次加入牛奶乳酪拌勻
Gradually pour the milk into the mixing bowl, whisking until a smooth, silky batter forms.
- 3 小火煎好麵糊
Fry the pancakes until golden on each side.
- 4 煎好後用不同大小的圓形模具切出形狀待涼
Pour the batter into a ring mould in a frying pan.
- 5 在**Zyliss 16厘米不銹鋼料理碗**加入淡忌廉和糖，打至稠身
Pour the whipping cream and sugar in a Zyliss 16cm stainless steel mixing bowl, then the cream will become thicken.
- 6 水果洗淨，用**Zyliss 15厘米廚師刀**切片將士多啤梨留葉切半
Halve the strawberries using a Zyliss 15cm Cook's knife.
- 7 把pancake由大至細逐塊鋪上，每層都搽上忌廉加入士多啤梨藍莓
Layer the cooked pancakes with the yogurt and fruit between them.
- 8 最後灑上糖霜
Serve with confectioners' sugar dusted on the pancakes.



ViVi Tam

畢業於法國藍帶廚藝課程



zyliss



Zyliss不斷致力創新廚房用具及小配件，為滿足全球用家的需求。作為擁有超過70年歷史的卓越品牌，Zyliss以其打造品質保證並具現代感的產品而深受一眾家庭及專業廚師的喜愛。

At Zyliss, we apply 70 years of Swiss expertise to kitchen equipment that's built on the knowledge that food magic and delicious memories begin long before the meal reaches the table. Our products empower you to heighten the aromas and textures at every step whatever you're doing, Zyliss will be perfecting the prep process right along with you.