



*Culinary Product Education
& Cooking Tips*

FOR THE CORNUFÉ SERIES



Congratulations!

Congratulations on the purchase of your CornuFé stove. We know that you are looking forward to cooking many wonderful meals on your stove and would like to offer you a little guidance to ensure each one is a success.

Selecting a new stove for your kitchen is an exciting process and once it is installed there is much anticipation about cooking on it. There is always a period of familiarization when you begin cooking on a new stove and unfortunately sometimes there are disappointments. However, any disappointments can be quickly overcome if you take a little time to learn about the tools you are cooking with and, the CornuFé offers an amazing array of them.

It is important to keep in mind that recipe-cooking instructions are by necessity very generic. Common instructions such as: "heat the pan over moderate heat" and "pre-heat the oven to 350° degrees," provide little guidance when you have a stove that offers a variety of burner strengths and a choice of Convection and Standard oven cooking modes.

The oven modes and various BTU strengths of the CornuFé are designed to help you achieve success with all your cooking. Once you get in tune with them you will be thrilled at how much easier your cooking will be.

We hope you will find these Product Education and Cooking Tips to be helpful, and if you have further questions please contact us as follows:

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Product Education

Ovens

Whether cooking a quick meal for two or a large feast, the CornuFé ovens offer great versatility. The Convection mode that is available in both ovens can be used to cook multiple racks of food at one time and the additional Modes in the Multi-Function oven can be used for a variety of other types of cooking, including baking and broiling.



Convection & Conventional Heat – Understanding the Difference

Convection Heat – both ovens

Convection ovens have a heating element in the rear of the oven and a fan that circulates the heated air. Overall, cooking with Convection provides superior results and can make meal preparation easier. Some benefits of cooking with Convection include:

- ❖ Moisture retention
- ❖ Shorter cooking time for large cuts of meat
- ❖ No turning or basting required when cooking meats
- ❖ The ability to bake or cook on multiple racks at one time with no turning or changing pan positions
- ❖ The ability to cook an entire meal at one time with no transference of flavor
- ❖ Cleaner ovens because the juices stay in the food.

Conventional Heat – Multi-Function oven only

In this mode, heat is generated by the heating element below the oven floor and a broil element in the top of the oven. Neither the rear element nor the fan are utilized in this mode. The option to cook with Conventional heat adds to the versatility of cooking choices the CornuFé provides.

Choosing the correct rack position is very important when cooking in the Conventional mode because where the food is placed in relation to the heating element can drastically affect the cooking results. When specific rack positions are referred to for cooking, count from the bottom rack position 1 to the top rack position 5.

Understanding the Modes & How to Use Them



Convection – Available in Both Ovens

Choose any rack position when cooking in this mode.

Tips for Baking in Convection

- ❖ Always reduce recipe temperatures by 25 degrees when baking in Convection. If baked items are dark on the edge and light in the center this is a clear indication that the temperature was too high.
- ❖ Cookies, muffins, cakes and appetizers can be baked on multiple racks in Convection but to ensure even results use the same type of pans on all racks.



Temperature too high – uneven results



Recipe temperature reduced by 25 degrees – perfect results



Biscotti Baking on Two Racks in Convection

Tips for Roasting in Convection

- ❖ Small cuts of meat, poultry, fish and vegetables that cook in 30 – 45 minutes or less can be cooked directly on a rimmed baking sheet.
- ❖ Roasts 3lbs and over should be cooked on a rack in a shallow pan.
- ❖ When meats that take an hour or more to cook are placed directly on a pan, the heat of the pan leeches the moisture out of the meat and the Convection fan can splatter the juices around the oven. Cooking meats on a rack maintains all the juices in the meat and keeps the oven cleaner.
- ❖ The cooking time for large roasts, 7lbs and over is significantly reduced when cooking in Convection. Generally a 20lb un-stuffed turkey will cook in 2 hours in Convection. Refer to the roasting chart in the Cooking Tips section for specific information on timing.



Small cuts of meat on a shallow rimmed baking sheet



Roast large cuts of meat on a rack in a shallow pan

Multi-Rack Cooking in Convection

One of the greatest advantages of cooking in Convection is the ability to cook two to three racks of food at one time. You can create wonderful meals using this method and the best part is you don't have to stand over the stove to do the cooking. Refer to the Recipe section for tips and recipes to learn how to cook complete meals using Convection.



Roast Chicken & Seasonal Vegetable Medley



Prime Rib, Scalloped Potatoes & Roasted Vegetables

Additional Oven Modes – Multi-Function Oven

Ovens are used for a variety of cooking, including baking, roasting, broiling and braising; the CornuFé ovens provide a variety of cooking modes designed to give the best results for each type of cooking.



Convection Broiling

Broiling with Convection ensures fabulous searing, reduces the drying effect of direct heat and minimizes the amount of splattering in the oven.

- ❖ Broiling temperatures range from 425° for Low Broil to 475° for High Broil.
- ❖ Use rack position 4 when broiling on a rimmed baking sheet and rack position 3 when broiling on a broil pan to avoid having the meat too close to the heating element.
- ❖ The door must be closed when broiling.



Use rack position 4 when broiling on a rimmed baking sheet



Use rack position 3 when broiling on a 2-part broil pan

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- ❖ Fish, shrimp, skinless chicken pieces, and vegetables suitable for broiling should be tossed with a little oil and broiled on the oven tray or a baking sheet.
 - ❖ Marbled cuts of meat are best broiled on a traditional 2-part broil pan so that the dripping fat is shielded from the direct heat of the broiler.



Fan Assisted Oven

This is the most powerful mode in the oven that combines Convection heat from the lower and top heating elements with heated air circulated by the Convection fan. Use rack position 2 or 3 when cooking in this mode. This mode is ideal for:

- ❁ Searing large roasts at 400° degrees for the first 15 minutes of cooking, change the mode to Convection for the remainder of the cooking time to avoid overcooking.
- ❁ Casseroles – heavy dense casseroles cook thoroughly and evenly when heat is directed from the top and bottom with the added benefit of convection
- ❁ Single Rack Baking – pies, quiche, breads and pizza. The heat from the bottom element helps create perfect crusts when baking. Use rack position 2 and be sure to reduce the recipe temperature by 25° degrees when baking in this mode
- ❁ Roasting Vegetables – use rack position 1 or 2 for crispy roasted potatoes.



Prime Rib & Scalloped Potatoes



Conventional Oven

For recipes you prefer to bake in regular Bake use this mode, no temperature reduction is necessary when baking in this mode, however it is advisable to check baked items for doneness at least 5-8 minutes prior to the end of the baking time to avoid overcooking. These ovens are small but very powerful.

- ❖ Baking - popovers, soufflés, cheesecake and Angel food cake, pies, pizza and breads.
- ❖ Use rack position 1 when baking in the Conventional Bake mode, baking in the center of the oven will cause foods to brown too quickly without being properly cooked through in the center.
- ❖ Braising – braised dishes and stews that require long slow cooking in a covered casserole.



Use rack position 1 for Conventional Baking



Braise in a heavy casserole with a tight fitting lid

Oven thermometers do not always give an accurate reading of internal oven temperatures because they are usually hung in a different place to the oven temperature sensor. A good test to ensure the oven is baking at the correct temperature is to take a package Corn Bread mix and bake as per the package directions but check for doneness at least 5 minutes prior to the end of the cooking time because it is sure to be done to perfection by then.



Baking a package Corn Bread mix provides a good indicator of the even heat and consistent oven temperature



Bottom Heat

This is a wonderful mode that is ideal to perfectly finish baked items such as quick breads, pies and dense cakes. Begin baking in the Conventional Mode and change to this mode for the final 10-12 minutes of baking. This ensures the food will cook through without over browning the edges.



Browning Element

There are times when a touch of browning is all that is needed to “finish” a particular dish. If the heat is too intense the dish can be quickly ruined so the option for gentle browning provides an additional valuable tool. Use rack position 3 or 4 in this mode.



Defrost Mode

In this mode the ambient air in the oven is circulated by the Convection fan, which will evenly dissolve ice crystals. Use this mode only to defrost small items such as frozen appetizers, desserts or small cuts of poultry or fish.

To avoid cooking the food in any way do not use this mode if the adjacent oven is in use. When defrosting, place items on a rack in a shallow pan to capture any moisture and keep the oven door closed.

Oven Racks

Each oven is equipped with a black enamel pan with a fitted rack, a flat baking rack and a drop-down rack to accommodate deep casserole dishes.

The black oven trays can be used for roasting or broiling, vegetables, fish and chicken breasts or with the rack for roasting larger cuts of meat.

Cookie sheets, muffin and casserole dishes can be placed on the flat and drop down oven racks.

Half sheet pans measuring 18"x13"x1" can be inserted directly into the oven tray slides.

Gold Touch ½ sheet pans from Williams Sonoma fit directly into the tray slides.
<http://www.williams-sonoma.com/shop/bakeware>



CornuFe 110

Bottom Drawers

The bottom drawers are for storing oven trays and racks and when the ovens are in use the contents will get warm. Do not store flammable materials in the drawer such as oven mitts, cookbooks and towels.

Cleaning the Ovens

The moisture retention experienced when cooking in Convection has the added benefit of keeping the ovens much cleaner. The lining panels of the range, however, can be removed and washed in the dishwasher.

The right hand convection oven has a removable oven roof and side panels; slide the roof panel out first then remove the side panels. Each side of the oven is fixed with four fixing screws that hold the side panels in place. These do not have to be removed to remove the oven linings. Lift the panel upwards and it will slide off the screws, pull forward to remove. Once the linings are removed the oven interior can be cleaned with warm soapy water and Dawn Power Dissolver to remove any built-up grease.

The Cooktop



The large capacity cooktop features five solid brass gas burners equipped with a thermocouple safety mechanism and cast iron grates:

Center Burner – 17,500 BTU's – 1,750 BTU simmer rate.

Large Burners (3) – 12,000 BTU's – 1,200 BTU simmer rate.

Small Burner (1) – 6,000 BTU's – 600 BTU simmer rate.

The two crucial elements for successful stovetop cooking are Power and Control. For best results when cooking with the CornuFé follow these recommendations.

- ❁ Use good quality pans that conduct heat well.
- ❁ Choose the appropriate burner for the size pan you are cooking with.
- ❁ Heat pans over moderate heat, add the oil when the pan is hot and increase the temperature when you are ready to add the food. This will give you more control over the cooking process and will minimize splattering.
- ❁ Turn the overhead ventilation on to low speed before you begin cooking, this will establish the airflow and aid in effective capture of steam and grease.
- ❁ Clean the stainless steel surface with non-abrasive cleansers such as Bar Keepers Friend or Kleen King. To remove built-up caramelization around the burners use Dawn Power Dissolver, a concentrated soap usually found at hardware stores.

Albertine Cooking Tips

The Albertine range provides all the amazing cooking tools for which La Cornue ranges are renowned, powerful burners with great control for simmering and a large oven that features both Convection and non-Convection modes. Baking, roasting and broiling are very different types of oven cooking and the multiple oven modes featured in the Albertine ensure that you will achieve success with every type of cooking.

The Albertine oven easily accommodates a variety of different baking trays and pans but it's always a good idea to stage the oven while it is cold to make sure you have the rack positions in the correct place, especially if you are planning to cook multiple dishes. For a complete explanation of the oven modes and the difference between Convection and Non - Convection cooking, refer to the Product Education section of the CornuFé Product Education Tips. Some specific tips for cooking with the Albertine include:

Roasting

When planning the timing of a meal remember to plan for the resting and carving time for meats and add the vegetables and side dishes so they will be ready when the meat is ready to serve. With a roast turkey for example we usually allow at least 40 minutes for resting, carving and gravy making and during that time several side dishes can be cooked at the same time and will be piping hot and ready to serve when the turkey is carved.

Place roasts on rack position 2 or 3 and vegetables or casserole dishes on rack position 1. When roasting in Convection best results are always achieved when meats are placed on a rack in a shallow pan to ensure even heat distribution.



Baking

The Convection mode is ideal for baking several racks of cookies, cakes, muffins or appetizers. For best results use uniform baking trays and reduce recipe temperatures by 25 degrees.

When baking in the traditional radiant heat mode, use rack position 2 or 3 and if cooking one item place it in the center of the oven, the large capacity oven rack and tray can of course easily accommodate several items at one time.



Broiling

Broiling with Convection helps retain moisture in the food but also minimizes splattering in the oven. The dual broiling elements are a great tool to use for cooking an entire meal at one time. Marbled cuts of meat can be broiled on a broil pan on one side while vegetables, fish or chicken can be broiled on a rimmed baking sheet on the other side. When broiling one item, center it under one of the broilers.



Cooking Tips and Recipes

Roasting in the CornuFé Ovens

Either oven can be used for roasting in Convection. However when cooking large cuts of meat that will benefit from high heat searing, use the Multi-Function oven and begin cooking in the Fan Assist Mode for the first 15 minutes, then change the mode to Convection for the remainder of the cooking time. Since there are several different types of roasting methods, follow these guidelines to avoid confusion.

2 Step Roasting – Step 1: High Heat Searing 400°, Step 2: Moderate Cooking 350° degrees.

This method is suitable for roasting whole chickens, turkey, leg of lamb, prime rib and larger beef and pork roasts. Exposing the meat to high temperatures for a brief period of time sears the meat, bursting open the flavor molecules while the moderate cooking temperatures ensure even cooking. Use the Fan Assisted Mode for the 1st step and change the mode to Convection for the remainder of the cooking time.

High Temperature Roasting – 400°- 425°. This method is ideally suited to cooking small cuts of meat such as beef tenderloin roasts and rack of lamb that are best cooked quickly with fairly high heat. Use the Convection, Fan Assist or Conventional Mode.

Moderate Temperature Roasting – 350°. This method is suitable for chicken and turkey breasts, pork tenderloin, fish and vegetables. Use the Convection mode to ensure moisture retention.

Low Temperature Roasting – 325° to 300°. This method is suitable for braising short ribs, brisket, pot roast and pork shoulder. Most often these meats are first seared over high heat on the cooktop then cooked in a heavy casserole with a tight fitting lid. Use the Fan Assist or Conventional Mode.

Timing and Temperature Chart for Roasting

Weight	Meat	Time	Mode	Temperature
1 – 1 ½ lb	Pork Tenderloin	30 mins	Convection	350°
3 – 5lb	Pork Loin Roast	15 mins	Fan Assist	400°
		30 – 40mins	Convection	350°
5 – 6lb	Pork Crown Roast	15 mins	Fan Assist	400°
		45 mins	Convection	350°
8 - Rib	Rack of Lamb	25 – 35mins	Convection	400°
3 – 5lb	Bone-In Leg of Lamb	15 mins	Fan Assist	400°
		1 ¼ hrs	Convection	350°
3 – 5lb	Beef Tenderloin	35 – 40mins	Convection	400°
6 – 8lb	Boneless Prime Rib	15 mins	Fan Assist	400°
		45 mins	Convection	350°
8 – 10lb	Boneless Prime Rib	15 mins	Fan Assist	400°
		1 ¼ hrs	Convection	350°
7 – 10lb	Bone In Prime Rib	15 mins	Fan Assist	400°
		1 ¼ hrs	Convection	350°
10 – 15lb	Bone in Prime Rib	15 mins	Fan Assist	400°
		1 ½ hrs	Convection	350°
4 – 5lb	Duck	1 ½ hrs	Convection	325°
		20 mins	Fan Assist	400°
4 – 5lb	Chicken	15 mins	Convection	400°
		45 mins	Convection	350°
3 ½ – 5lb	Spiral Sliced Ham (Covered)	45 – 55mins	Convection	325°
8 – 9lb	Bone-In Ham (Uncovered)	1 – ¼ hours	Convection	325°
10 – 12 lb	Turkey	15 mins	Fan Assist	400°
		1 ¼ hrs	Convection	350°
12 – 15 lb	Turkey	15 mins	Fan Assist	400°
		1 ½ hrs	Convection	350°
15 – 20lb	Turkey	15 mins	Fan Assist	400°
		1 ¾ hrs	Convection	350°

Follow this timing chart for a guideline on roasting times and check the internal temperature with an instant read thermometer. It is important to rest meats for 15-20 minutes prior to carving during which time the internal temperature will rise by another 10° degrees. Be sure to plan the rest of your oven cooking so that all the side dishes will be ready when the meat is carved and ready to serve.

Recipes

These recipes are a guideline to show you how to maximize the use of your CornuFé ovens when cooking multiple racks of food at one time.

Thanksgiving Feast

Roast Turkey with Bourbon Gravy & Orange Cranberry Sauce
Crouton Stuffing with Apples, Onions and Lemon Zest
Harvest Vegetable Medley
Roasted Green Beans with Walnuts
Pumpkin Biscuits
Pear Tart

Prime Rib Dinner

Herb Crusted Prime Rib with Merlot Sauce
Potato Celery Root Gratin
Roasted Broccolini and Mushrooms

Roast Chicken Dinner

Spice Rubbed Roast Chicken
Roasted Carrots and Parsnips
Cauliflower Casserole
Apple Crisp

Easy Family Dinner

South of the Border Meatloaf
Broiled Corn Salsa
Roasted Red Potatoes with Peppers
Peach Torte

Brunch

Baked Croissant French Toast with Apricot Preserves
Oven Bacon

Thanksgiving Feast

Meal Preparation Tips

Preparing an entire feast in one day is overwhelming, so do as much preparation the day before as you can. If you are baking any pies or desserts they are best done earlier in the day or the day before and with two Convection ovens you can get a lot of baking done at one time.

To maximize the oven capacity, begin by roasting the turkey in the multi-function oven, allow approximately 2 hours to cook a 20lb turkey and 40 minutes for the resting, carving and gravy making process, you can even cook a turkey in both ovens at the same time. Once the turkey is cooked you can cook several side dishes at one time in the Convection oven and use the Multi-Function oven to cook the biscuits and everything will be ready at the same time.

The major difference when cooking a turkey in Convection is that we don't use a deep roasting pan. Because the turkey is roasted on a rack in a shallow pan the juices stay in the turkey so making gravy will be a bit tricky the first time but it's not difficult, just different. To see a step-by-step video see the Thanksgiving video at www.purcellmurray.com/larissascorner

The Day Before Thanksgiving

- ❁ Remove the turkey from the wrapping, remove the giblets from both cavities wash the bird inside and out with cold water and pat dry with paper towels.
- ❁ Season the turkey as per the recipe, place on a shallow pan and cover with plastic wrap and return to the refrigerator. This is an important step and you will be amazed at the difference in flavor.
- ❁ Make the giblet stock that will be the base for the gravy, as per the recipe.
- ❁ Prep the vegetables for the vegetable medley and for any other side dishes you plan to serve.
- ❁ Make the cranberry sauce.
- ❁ Prepare the stuffing, cool, cover and refrigerate.

Thanksgiving Day – Timing the Feast

- ❁ Cooking time – a 15-20lb un-stuffed turkey will take approximately 2 hours to cook in Convection as per our recipe.
- ❁ Resting time – allow at least 20 minutes for the turkey to rest before carving.
- ❁ Carving time – allow at least 10-15 minutes for carving the turkey.
- ❁ During the 40 minutes of resting and carving time –
 1. Cook the roasted vegetable medley, stuffing and any other oven side dishes.
 2. Make the gravy.

Herb Rubbed Roast Turkey

- 1 – 15-20lb turkey giblets removed, washed in cold water inside and out and dried with paper towels
- 2 – tablespoons Old Bay seasoning
- 1 – teaspoon dried or minced fresh thyme
- 1 – teaspoon kosher salt
- ½ – teaspoon ground black pepper
- 1 – tablespoon olive oil
- 1 – medium yellow onion halved
- 4 – fresh sage leaves coarsely chopped

Carefully separate the skin from the breast using the tip of a sharp knife.

Combine the Old Bay, thyme, salt and pepper with the oil in a small bowl and wearing disposable gloves rub the seasoning into the flesh under the skin of the turkey and smear the remainder over the skin. Place the onion and sage leaves in the large cavity. Seasoning the turkey the day before cooking noticeably improves the flavor.

Pre-heat the Multi-Function oven to 400° in the Fan Assist Mode.

Place the turkey on a rack in a shallow pan, leaving the legs to swing free. Because turkeys cook faster in Convection this ensures that the heat can properly penetrate the coldest and thickest part between the thigh and the body.

Slide the turkey into the oven on rack position 2 and cook for 20 minutes then change the mode to Convection and reduce the temperature to 350° for the remainder of the cooking time.

Check the internal temperature to ensure it has reached 170° in the thickest part of the breast and the thigh. Make sure the leg moves freely and the juices of the thigh run clear when pierced. Remove the turkey from the oven and place on the counter to rest. During the resting time the internal temperature will rise to 180°.

Roast Harvest Vegetable Medley

A roast vegetable medley, which combines several fabulous fall vegetables makes a colorful flavorful accompaniment to roasted turkey and is much easier to prepare than several individual vegetable dishes.

- 1 – 2 lb butternut squash, peeled & cubed
- 2 – sweet potatoes, peeled & cubed
- 1lb – Brussels sprouts, trimmed, blanched & quartered
- 6 – shiitake mushrooms, thinly sliced
- 1 – medium yellow onion, peeled & chopped
- 3 – cloves garlic coarsely chopped
- 4 – leaves fresh sage, sliced into thin strips
- ½ – teaspoon dried oregano
- Olive oil, salt & pepper to taste

Combine all the ingredients and toss with enough oil so they are evenly coated. Spread the vegetables onto a rimmed baking sheet and cook for 35-40 minutes in Convection 350°, until crisp tender.

Crouton Stuffing with Apples, Onions and Lemon Zest

- 1 – medium yellow onion, diced
- 2 – cloves garlic, minced
- 3 – granny smith apples, cored and cut into 1" cubes
- 1 – lemon zest, minced
- Handful fresh parsley leaves, washed dried and chopped
- 3 – cups croutons
- 2 – cups chicken stock

This is a flavorful, light stuffing and very refreshing with the lemon zest.

Heat a large sauté pan over medium heat, add 2 tablespoons butter and 1 tablespoon oil and when hot sauté the onion. Add the garlic and cook for a few minutes taking care not to burn. Add the apples and sauté for 5-6 minutes or until they begin to soften. Stir in the lemon zest, parsley, croutons and chicken stock and taste to check the seasoning. Transfer the mixture to an ovenproof casserole and bake for 40 minutes, Convection 350°.

The croutons called for in this recipe are not difficult to make. Take 1 loaf of rustic or sourdough bread, remove the crust and cut the bread into 1" cubes. Toss the cubes with a generous amount of melted butter and some olive oil and seasoning. Spread onto a rimmed baking sheet and bake Convection 375° for 15-20 minutes until the croutons are crisp.

Roasted Green Beans with Walnuts

- 1 – lb French green beans
- 1 – shallot thinly sliced
- 2 – cloves garlic, sliced
- ½ – cup fresh walnuts, coarsely chopped
- 1 – tablespoon olive oil

Toss the vegetables and walnuts in the olive oil and spread onto a rimmed baking sheet. Cook for 12–15 minutes, Convection 350° until the nuts are lightly toasted and the beans are tender.

Giblet Gravy with Bourbon

Giblet Stock

- 1 – medium onion
- 1 – bay leaf
- ½ – teaspoon herbs de provence
- 1 – packet turkey giblets

Roux

- 4 – tablespoons unsalted butter
- 4 – level tablespoons all-purpose flour
- 6 – cups combined giblet stock/turkey juices
- ½ – cup Jack Daniels (or more to taste)

Begin with the Giblet Stock

Rinse the turkey giblets and neck and discard the liver. Place all the ingredients for the giblet stock into a medium saucepan and cover with water, about 4 cups. Bring to a boil and simmer gently for 40 minutes, skim the foam that settles on the top. The liquid will reduce to about 2 cups of concentrated stock. Strain and discard the giblets, onions etc. The giblet stock can be prepared in advance then used as the base for the gravy.

Turkey Juices

When the turkey has rested pick it up with two clean kitchen towels and pour out all the liquid into the pan. Pour all the turkey juices in a large measuring cup or bowl and skim off the clear fat that rises to the top. You are now ready to make gravy.

Roux

Melt the butter in a medium sized heavy bottomed saucepan, add the flour and cook over low heat, taking care not to burn for at least 6 minutes. It is important that the flour is cooked through. Add the giblet stock stirring with a whisk to avoid any lumping. Add the Jack Daniels and turkey juices. Season to taste (i.e. salt & pepper & more JD if needed.) Keep warm until ready to serve!

Orange Cranberry Sauce

- ½ – cup sugar
- ½ – cup Cointreau
- ½ – cup orange juice
- 1 – package fresh cranberries, rinsed
- 1 – teaspoon finely grated orange zest

In a medium saucepan combine the sugar, Cointreau and orange juice, stirring to dissolve the sugar. Add the cranberries and bring to a gentle boil. Simmer for 10-12 minutes or until the cranberries have popped. Stir in the orange zest and cool to room temperature.

Pumpkin Biscuits

- 2 ½ – cups all-purpose flour
- 1 – tablespoon baking powder
- ¼ – teaspoon each, ground nutmeg, cinnamon & ginger
- ½ – teaspoon salt
- 3 – tablespoons brown sugar
- ½ – cup cold butter, cut into pieces
- 2 – cups pumpkin puree
- ½ – cup toasted chopped pecans, optional

Preheat oven to Convection 375° and lightly butter 2 cookie sheets

Combine the flour, baking powder, spices, salt & sugar in a large bowl, then cut in the butter until the mixture is crumbly, finally stir in the pumpkin to form a soft dough and pecans if using.

On a lightly floured surface pat the dough out to ½" thickness and cut out the biscuits with a 2" round cookie cutter, you should get approx 30 small biscuits.

Place the biscuits on the baking sheets, brush the tops lightly with cream before baking for 15-20 minutes or until the tops are golden.

Pear Tart

Crust

- 1 ½ – cups toasted pecans
- 2 – tablespoons sugar
- 2 – cups all-purpose flour
- ½ – teaspoon salt
- 1 ½ – sticks, cold unsalted butter, cut into cubes
- ¼ – cup iced water

Combine the pecans and sugar in the bowl of a food processor and pulse until finely ground. Add the flour, salt and butter and pulse until the dough begins to come together in small clumps. With the motor running add the iced water slowly until the dough comes together in a ball. Scrape the dough from the processor onto a floured surface and pat into a disk. Wrap in plastic and refrigerate until chilled, at least 30 minutes.

When ready to use, roll the dough out in a 14" circle and transfer to a flat baking sheet before adding the filling.

Filling

- ½ – cup mascarpone cheese
- ¼ – cup almond paste
- 1 – tablespoon sugar
- 4 – ripe Bartlett pears, peeled and cut into ½" thick slices

Preheat the oven in the Conventional Mode to 400° and place an oven rack on rack position 1.

Mix the mascarpone cheese and almond paste in a small bowl and carefully spread over the pastry leaving a 1" border. Sprinkle the sugar over the filling and arrange the pears in an overlapping pattern on top. Fold the edges of the tart over the pears and bake the tart for 35-40 minutes until the crust is cooked through.

Prime Rib Dinner

Herb Crusted Prime Rib
Potato Celery Root Gratin
Roasted Broccolini and Mushrooms

Meal Preparation Tips

Choosing the right size roast

The Multi-Function oven with the Fan Assist and Convection modes is the ideal oven for roasting Prime Rib and the Convection oven is perfect for cooking the Gratin and Green Beans.

Allow approximately 1½ hours cooking time and 25 minutes resting and carving time for the Prime Rib and approximately 1 hour cooking time for the Potato Gratin and 10-15 minutes resting time. The green beans will take only 12-15 minutes to cook and can be served immediately. The following recipes quantities will yield 8 servings.

Refer to the following chart for guidelines on size and cooking time. The cooking time estimated is for Medium Rare.

	Servings	Weight	Cooking Time
Bone-In Roasts			
4 - Rib	8	10lbs	1 ¼ - 1 ½ hours
6 - Rib	12	14lbs	1 ½ - 1 ¾ hours
Boneless Roasts			
8lbs	8	8lbs	1 ¼ - 1 ½ hours
12lbs	12	12lbs	1 ¼ - 1 ½ hours
Internal Temperatures			
Rare	120 degrees	Medium Rare	125 – 130 degrees
Medium	140 – 145 degrees	Medium Well	150 – 155 degrees

Herb Crusted Bone-In Prime Rib

4 – rib bone-in Prime Rib
1 – tablespoon kosher salt
¼ – teaspoon ground black pepper
½ – cup finely chopped fresh Italian parsley
1 – teaspoon garlic powder
1 – teaspoon dried thyme
1 – tablespoon olive or grapeseed oil

Organize the oven racks and preheat the Multi-Function oven to 425° in the Fan Assist Mode.

Combine the salt, pepper and seasonings with the oil and rub over the fatty part of the roast.

Place the meat on a rack in a shallow roasting pan and allow it to sit outside of the refrigerator for at least an hour.

Cook at 425° for 15 minutes, change the mode to Convection and reduce the temperature to 350° and cook for another hour.

Check the internal temperature of the meat for doneness and remove from the oven.

Cover loosely with foil and rest for a minimum of 15 minutes prior to carving.

Potato Celery Root Gratin

3 – lbs floury potatoes, russets, reds or whites, cut into 1/8" thick rounds
1 – medium sized celery root, peeled, halved and thinly sliced
2 – cloves garlic, pressed
2 – cups cream
½ – cup grated Gruyere cheese
Kosher salt, white pepper and a pinch of nutmeg
Large ovenproof gratin dish, lightly buttered

Preheat the oven to Convection 350°.

Not a quick dish to prepare or cook but well worth the effort, it can also be cooked a day ahead and reheated.

Potatoes can be peeled or un-peeled and sliced with a mandolin or the cutting blade of a food processor.

Most important pat them dry with paper towels before layering them into the prepared gratin dish.

The celery root adds a nice fresh flavor that goes well with the rich cut of beef.

Preheat the Convection oven to 350°

Pour the cream into a heavy medium sized saucepan and season with the salt, pepper and nutmeg and stir in the pressed garlic. Heat very gently over medium-low heat until bubbles just begin to form around the edge of the pan.

Layer the sliced potatoes into the prepared gratin dish and pour the warm cream mixture into the pan. Press down with a spatula to evenly distribute the cream.

Cover with foil and bake for 40 minutes.

Remove the foil carefully to avoid the escaping steam, scatter the Gruyere cheese over the top and continue baking for another 20-25 minutes or until a knife tip is easily inserted into the potatoes. Rest for 10 minutes before serving.

Roasted Broccolini and Mushrooms

2 – bunches broccolini
½ – lb crimini mushrooms
2 – tablespoons olive oil
Garlic Powder
Lemon Zest

Preheat the oven to Convection 350°

Trim the stems of the broccolini and cut each stalk in half on the diagonal.

Wipe the mushrooms clean, remove the stems and cut the mushrooms into thirds. Toss the vegetables together in a bowl with the olive oil a little garlic powder and fresh lemon zest then spread onto a rimmed baking sheet.

Cook for 10-12 minutes until the broccolini is tender.

Roast Chicken Dinner

Spice Rubbed Roast Chicken
Roasted Carrots and Parsnips
Cauliflower Casserole
Apple Crisp

Meal Preparation Tips

This is another meal that makes good use of both ovens. The Multi-Function oven is the best choice for cooking the chicken and the other dishes can all be cooked in the Convection oven at the same time.

Plan one hour to roast a 5lb chicken and 10 minutes resting time before carving the chicken. The vegetables, casserole and crisp need about 35 minutes to cook, although the casserole does require a little advance preparation.

Spice Rubbed Roast Chicken

1 – 5lb chicken
1 – teaspoon kosher salt
1 – tablespoon mesquite spice rub
1 – tablespoon olive oil

Preheat the Multi-Function in the Fan Assist Mode to 400°

Get the baking tray with rack ready and set to one side.

Remove the giblets from the chicken, wash the chicken inside and out under cold running water and dry thoroughly with paper towels. Mix the seasonings and oil together in a small bowl and wearing disposable gloves rub the seasoning all over the chicken. Place the chicken on the prepared pan and place in the oven.

Cook for 15 minutes then change the mode to Convection and reduce the temperature to 350° for the remaining 45 minutes cooking time.

Cauliflower Casserole

Roast cauliflower is delicious with roast chicken but steamed cauliflower baked in a cheese sauce is amazing!

1 – head cauliflower, core removed, cut into small florets
4 – tablespoons unsalted butter
4 – tablespoons all-purpose flour
1 ½ – cups milk or ½ & ½
1 – cup shredded cheddar cheese
1 – tablespoon finely chopped parsley, mixed with 1 tablespoon grated Parmesan cheese

Preheat the oven to Convection 350°

Steam the cauliflower in a little water for 8-10 minutes until tender, drain and place in a medium sized oven casserole dish. While the cauliflower is steaming make the cheese sauce.

Melt the butter in a small heavy bottomed saucepan, stir in the flour and cook over low heat for 5-6 minutes, taking care not to burn the mixture. Stir in the milk or ½ & ½ whisking all the time and continue whisking until the mixture is completely smooth. Stir in the cheese until it has completely melted and adjust the seasoning if necessary. Pour the cheese mixture over the cauliflower, sprinkle with the parsley mixture and bake for 30-35 minutes.

Roasted Carrots and Parsnips

- 6 – medium sized carrots, peeled and cut into 2" diagonal slices
- 2 – medium sized parsnips, peeled halved lengthwise and cut into 2 " slices
- ½ – yellow onion, peeled and cut into 2 " slices
- 2 – tablespoons olive oil
- ½ - teaspoon mixed Italian seasoning

Preheat the oven to Convection 350°

Combine all the ingredients in a bowl and stir to coat the vegetables with the olive oil. Spread onto a rimmed baking sheet and roast for 30-35 minutes until tender.

Apple Crisp

- 2 – tablespoons unsalted butter
- 2 – tablespoons brown sugar
- 6 – large Granny Smith apples, peeled, cored and cut into 1/8th's
- ½ – cup dried cranberries
- 2 – cups rolled oats (not the quick cooking kind)
- 1 – stick unsalted butter, softened
- 2 – tablespoons brown sugar
- ½ – teaspoon kosher salt
- 2 – tablespoons all-purpose flour
- ½ – teaspoon cinnamon

Preheat the oven to Convection 350°

Melt the butter over medium heat in a large skillet, add the brown sugar and cook for a few minutes. Stir in the apples and cranberries and cook for 5-6 minutes to slightly soften the apples then scrape the mixture into a casserole dish.

Combine the remaining ingredients and rub together with your hands until the butter is completely incorporated. Spread the mixture evenly over the apples. Place in the oven and bake for 35-40 minutes until the topping is crisp.

South of the Border Meatloaf

Broiled Corn Salsa
Roasted Red Potatoes with Peppers
Peach Torte

Meal Preparation Tips

Plan to cook the meatloaf and roasted potatoes at the same time in the Convection Oven. Broil the corn salsa in the Multi-Function oven then change the mode to Convection or Conventional Bake to bake the peach torte. The entire meal will cook in about 40 minutes and if you are well organized can be assembled in approximately 40 minutes as well.

South of the Border Meatloaf

Lean and tender ground turkey cooks very quickly when formed into a “meat-loaf.” In this preparation the meat is shaped and cooked on a rimmed baking tray lined with parchment paper making cleanup a snap. Be sure to let the loaf rest for 10-15 minutes before slicing.

- 2 – lbs ground turkey (dark meat only)
- ½ – lb fresh mild Italian sausage
- 1 – 12oz jar of your favorite salsa
- ¼ – cup fine breadcrumbs or panko
- 2 – large eggs, lightly beaten

Preheat the oven to Convection 350°

Line a ½ sheet pan or rimmed baking sheet with parchment paper.

Combine all the ingredients in a large bowl; wearing disposable gloves makes this very easy. Scrape the mixture onto the prepared pan and shape into an even log. Bake for 35-40 minutes and rest for 15 minutes before slicing.

Broiled Corn Salsa

- 4 – ears fresh corn, kernels removed or 2 cups frozen corn, thawed
- ½ – red onion, chopped into small dice
- 1 – poblano or jalapeno chili, diced
- 1 – 12oz container small tomatoes, halved
- 1 – tablespoon olive oil
- 1 – lime, juice only
- ½ – cup fresh cilantro, coarsely chopped

Preheat the oven to Convection Broil 450°

Combine all the vegetables in the olive oil and spread onto a shallow rimmed baking sheet. Place in the oven and cook for 10-12 minutes until the corn begins to turn brown. Cool for a few minutes then toss with the lime juice and fresh cilantro.

Roasted Red Potatoes and Peppers

- 6 – medium red potatoes, scrubbed and each cut into 6 wedges
- 1 – tablespoon olive oil
- Kosher salt and freshly ground pepper
- 1 – yellow & 1 green pepper, seeds removed, cut into 1" pieces
- 1 – tablespoon olive oil
- ½ – teaspoon dried oregano
- 2 – cloves garlic finely chopped

Preheat the oven to Convection 350°

Dry the washed potatoes, cut into wedges, toss with the peppers and seasonings coat liberally with the olive oil. Spread onto a large rimmed baking sheet that will also accommodate the broccoli and place in the oven for 15 minutes. Remove from the oven and stir the potatoes so the don't overcook on one side.

Peach Torte

- 1 – cup all-purpose flour
- ½ – teaspoon salt
- 1 – teaspoon baking powder
- 1 – stick room temperature unsalted butter, cut into 8 sections
- ¾ – cup sugar
- 2 – large eggs
- 1 – teaspoon vanilla extract
- 2 – ripe peaches, pitted peeled and thinly sliced, tossed with a little sugar and ½ teaspoon of ground cinnamon

Preheat the oven to Convection 350°

Lightly butter an 8-inch cake pan, sprinkle with flour and tap out any excess.

Combine the flour, salt and baking powder in a small bowl and set aside.

Cream the butter and sugar until light and fluffy, about 4-5 minutes.

Add the eggs one at a time, mixing well after each addition.

Blend in the vanilla and the dry ingredients to form a smooth batter.

Spread into the prepared pan and arrange the fruit in a decorative pattern over the batter.

Bake for 30-35 minutes and cool for 15 minutes. Serve warm with whipped cream or ice cream.

Brunch

Meal Preparation Tips

Baked French Toast is really like a bread pudding and makes a wonderful brunch dish, you can be endlessly creative with the fillings, it's easy to make and is a great crowd pleaser. Cooking bacon in the oven is probably the easiest way to prepare bacon, just handle the tray carefully when you take it out of the oven to avoid dripping hot bacon fat on the floor.

Oven Croissant French Toast w/Apricot Preserves

- 6 – croissants, halved
- 1 – 8oz container whipped cream cheese
- 1 – jar apricot preserves
- 6 – large eggs
- 2 – cups half & half
- 1 – teaspoon vanilla

Preheat the oven to Convection 350°

Spread each of the bottom halves of the croissants with a generous smear of cream cheese and top with a generous amount of the apricot preserves. Place the top on each of the croissants and place in a glass-baking dish.

Crack the eggs into a large bowl and beat with a whisk, add the half and half and vanilla and beat for a few minutes to combine. Pour over the croissants pushing the croissants down from time to time until all the liquid is absorbed, about 10-15 minutes. The prepared French toast can be covered and refrigerated overnight or several hours prior to cooking.

Bake the French toast for 30-35 minutes until puffed and golden.

Oven Bacon

- 1 – 1lb package hickory smoked bacon

Preheat the oven to Convection 350°

Lay the bacon slices on the rack in the black baking pan and slide into the oven. Cook for 20-25 minutes depending on the thickness of the bacon.

Pour the liquid fat into a container for disposal or let it harden then scrape out of the pan and discard before washing the pan in the dishwasher.