

MASTERING THE M SERIES OVEN

TECHNIQUES, RECIPES AND MORE





TABLE OF CONTENTS

1 INTRODUCTION	34 Cheese and roasted chile bread	66 BROIL MODE
6 CONVECTION MODE	36 Banana bread	70 Tomato basil shrimp skewers
10 Herb and cheese scones	37 Focaccia bread	72 Porterhouse steak
12 Peanut butter chocolate chip cookies	39 Quiche	73 Honey/soy chicken skewers
13 Everything cookies	40 Buttermilk biscuits	74 PROOF MODE
14 Salted caramel Nutella® brownies	41 Lemon pudding cakes	78 DEHYDRATE MODE
16 Dark chocolate orange scones	42 CONVECTION ROAST MODE	82 Fruit leather
17 Pork tenderloin and roasted cauliflower	46 Roast turkey	83 Beef jerky
18 Party crackers	48 Roasted tomatoes	84 STONE MODE
20 Chicken wings	49 Roasted vegetables	88 Pizza
21 Hasselback potatoes	50 Chicken enchiladas	90 GOURMET MODE
22 Pistachio carrot cake	52 Italian meatballs	94 Prime rib roast
24 Gougeres	53 Lamb roast	97 Spatchcock chicken
25 Hazelnut biscotti	54 ROAST MODE	98 Mixed berry pie
26 BAKE MODE	58 Kale chips	100 WARM MODE
30 Maple walnut coffee cake	61 Pot roast	104 GLOSSARY
32 Beer bread	62 Fish en papillote	105 MODE GUIDE
33 Chocolate pot de crème	63 Candied pecans	
	64 Coq au vin	

YOU'RE ABOUT TO DISCOVER A BETTER WAY TO COOK.

Instead of just setting your oven to a temperature and hoping for the best — as you may be used to doing — you're going to dial in the cooking mode that's precisely suited to your dish. Then, you're going to sit back and relax. No shifting racks around or fretting about the final result. Let your advanced M series oven use its four heating elements and two convection fans to create the customized cooking environment that ensures delicious results every time.

PRIME RIB. SPINACH SOUFFLÉ. CRÈME BRÛLÉE. ANYTHING YOU CAN IMAGINE, YOU CAN COOK IN THE M SERIES OVEN. Your adventure starts the moment it's installed in your kitchen. But the more you learn how it works, and understand the proper techniques for using it, the more you'll be able to do.

In this book, we give you the tips, techniques and recipes to get the most out of this state-of-the-art dual convection oven. We hope you refer to it again and again, as you continue to embark on exciting cooking adventures. There are even more resources available to make your ownership experience the best it can be. For additional information about the use, care and cleaning of your oven, visit us at subzero-wolf.com

See even more delicious recipes on our website!
subzero-wolf.com

**MASTER THE MODES,
AND YOU CAN PREPARE
ANY DELICIOUS DISH
EFFORTLESSLY.**

“SET THE OVEN TO 175 DEGREES.”

Every recipe involving an oven includes some form of that simple instruction. Setting the oven to a temperature, putting your dish on the middle rack, and leaving it there till it's done is probably the way most of us learned to cook.

You've had your share of successes cooking that way. At times, even inspired "oohs" and "ahhs." But you've had disappointments too. A roast chicken that came out way too dry. An underdone casserole. Three racks of cookies that ranged from pale and underdone to dry and over-baked.

The fact is, different dishes require different cooking environments for the best results. That's why the best modern ovens — like our M series — are dual convection ovens with multiple heating elements and fans that allow you to create a customized cooking environment for each dish.

How do they do that? Through the magic of modes — programmed operations developed by our Wolf chefs that tell the oven exactly what to do, depending upon what you're preparing.





A few examples might be helpful. In the M series oven, Bake Mode works just like you're used to — gentle heat radiates up from the bottom of the oven. Pretty simple. But other modes work in ways you're not so familiar with. In Convection Mode, all the heat comes not from the top or bottom of the oven, but from the two fans and two heating elements in the rear of the oven.

Because it's fan-assisted, producing moving, circulating heat, any mode utilizing convection offers the following distinct advantages over the usual radiant heat:

- 1 It saturates the oven cavity more completely and evenly, eliminating "hot" or "cold" spots and ensuring that everything will be done exactly to your liking.
- 2 It cooks foods efficiently on multiple racks — no need to shift racks around.
- 3 It cooks about 25% faster and at lower temperatures.
- 4 It even improves the flavor of your food with quicker crisping, deeper browning and more flavorful caramelization.

You can roast the Thanksgiving turkey the traditional way in Roast Mode, or you can choose Convection Roast Mode and do it in significantly less time — with a final result that's often more succulent and better browned. Make bubbly hand-tossed pizza in Bake Stone Mode, or beef jerky in Dehydrate Mode. The possibilities are endless.

All you have to do is master the modes — which more than anything, is just a matter of learning which mode is best for each particular dish, with the help of this useful book.

It may be a wee bit more complicated than just setting the oven to 175 degrees, but it will guarantee your success with any dish, from simple to spectacular.

CONVECTION MODE

CONSISTENT HEAT ACROSS ALL 3 RACKS



FASTER, MORE EFFICIENT COOKING OF ALMOST ANYTHING

As you might imagine, the convection process is an essential part of your M series dual convection oven. So let's make sure you understand how convection works and why Convection Mode may be the mode you end up using the most often.

WHAT'S HAPPENING INSIDE YOUR OVEN



In Convection Mode, heat doesn't radiate up from the bottom of the oven, like it does in an ordinary oven. **All the heat comes from the two convection fans in the back of the oven,** each

with its own heating element. Instead of the bottom of the oven getting hot first, baking the lower rack before the upper racks, each rack gets even heat and bakes at the same rate, so all the food comes out perfectly done.

HOW TO USE CONVECTION MODE

Convection is the best mode for most baked goods including cookies, scones and breads. It keeps your chicken juicier, with more “crackle” in the skin and helps your roasts brown more deeply. Vegetables and potatoes caramelize more quickly.

**CONVECTION
MODE WILL
COOK ALMOST
ANYTHING MORE
EVENLY AND
EFFICIENTLY**

While it’s not necessary to use more than one level at a time in Convection Mode, it is also the best mode for multi-rack cooking — not just three sheets of cookies, but one sheet of cookies, one pan of lasagna and one tray of cupcakes — whatever you choose to cook.

The bottom line is, Convection Mode will cook almost anything more evenly and efficiently than the Bake setting you’re probably used to using.

CONVECTION MODE REVIEW

- Food cooks more evenly and quickly
- Multiple foods can be cooked on multiple racks
- Temperature probe may be used
- Best “all-around” mode in the oven if you’re not sure what to do



HERB AND CHEESE SCONES

A savory variant on the traditional, this herb and cheese scone is a great twist.

BEFORE YOU START

Be sure the butter is cold and make sure not to overwork the dough.

MAKES	RACK POSITION	COOK TIME
8 SERVINGS	POSITION 3	16-18 MINUTES

INGREDIENTS

293 g all-purpose flour
10 g baking powder
3 g onion powder
3 g finely chopped fresh thyme
2 g kosher salt
1 g ground black pepper

113 g (1 stick) unsalted butter, cold, cut into 12 mm pieces
175 ml heavy cream
28 g parmesan, grated
62 g cheddar cheese, grated

PREPARATION METHOD

1. Preheat the oven to 175°C on Convection Mode with a rack set on position 3.
2. Whisk together all the dry ingredients and the thyme.
3. Mix the butter into the dry ingredients by hand until hazelnut size pieces are formed.
4. Add in cheese and then the heavy cream.
5. Mix gently by hand until the dough comes together. This can also be done in a stand mixer or food processor, though caution must be taken not to overwork the dough.
6. Turn out the dough onto a floured surface and press out into a 178 mm disk, about 25 mm thick.
7. Cut disk into eight pieces.
8. Place on a parchment lined baking pan and bake for 16-18 minutes until golden brown around the edges.





PEANUT BUTTER CHOCOLATE CHIP COOKIES

This is a subtle improvement on a classic cookie recipe. The addition of oatmeal to this peanut butter cookie provides an extra layer of flavor and texture. Convection Mode used in this recipe provides the ability to bake three pans of cookies at the same time, and have them all come out perfectly crisp and browned.

MAKES

20-24 COOKIES

RACK POSITION

POSITIONS 2, 4 AND 6

COOK TIME

10 MINUTES

BEFORE YOU START

The use of parchment paper makes it easy to remove the cookies after baking. Simply slide the parchment paper off the cookie sheet to cool on a wire rack. For the best results, use a portion cookie scoop. Controlling and maintaining a consistent size of cookie will help them to uniformly bake. Portion cookie scoops can be found at most local kitchen supply stores.

INGREDIENTS

113 g (1 stick) unsalted butter, room temperature
105 g granulated sugar
67 g firmly packed brown sugar
130 g peanut butter
2 ml vanilla extract
1 large egg
130 g all-purpose flour
3 g baking soda
1.5 g kosher salt
40 g rolled oats
200 g semi-sweet chocolate chips

PREPARATION METHOD

1. Preheat the oven to 165°C on Convection Mode with racks set on positions 2, 4 and 6. **2.** In a medium bowl, sift together the all-purpose flour, baking soda and kosher salt. **3.** In the bowl of a stand mixer, cream together the butter and sugars on medium speed for 2 minutes until light in color and fluffy. **4.** Add in the peanut butter and vanilla mixing to combine on medium speed scraping the bowl as needed until well combined. **5.** Add in the egg and mix until well blended. **6.** Add the sifted dry ingredients and mix on low speed just until the flour is no longer visible. **7.** Mix in the oats and chocolate chips until evenly distributed. **8.** Drop rounded tablespoons of dough — or use a 25-30 mm cookie scoop — onto parchment lined cookie sheets at least 50 mm apart. **9.** Press down slightly with your fingers or a floured fork so the cookie is about 12 mm thick. **10.** Bake for approximately 10 minutes or until edges start to brown. **11.** Remove from oven and cool on cookie sheets for 5 minutes. **12.** After 5 minutes, slide the parchment paper and cookies off the pan and transfer to wire racks to cool completely.

EVERYTHING COOKIES

Nothing is left out in this delicious cookie! It will quickly become a favorite must have recipe and Convection Mode provides the ability to bake three pans of cookies at the same time.

MAKES

32 COOKIES

RACK POSITION

POSITIONS 2, 4 AND 6

COOK TIME

12 MINUTES

BEFORE YOU START

The use of parchment paper makes it easy to remove the cookies after baking. Simply slide the parchment paper off the cookie sheet to cool on a wire rack. For the best results, use a portion cookie scoop. Controlling and maintaining a consistent size cookie will help them to uniformly bake. Portion cookie scoops can be found at most local kitchen supply stores.

INGREDIENTS

170 g (1½ sticks) unsalted butter, room temperature
125 g firmly packed brown sugar
105 g granulated sugar
2 large eggs
6 ml teaspoon vanilla
130 g all-purpose flour
90 g cake flour
3 g kosher salt
2 g baking soda
200 g semi-sweet chocolate chips
200 g butterscotch chips
95 g walnut pieces
95 g pecan pieces
30 g sweetened shredded coconut

PREPARATION METHOD

1. Preheat the oven to 165°C on Convection Mode with racks set on positions 2, 4 and 6. **2.** In a medium bowl, sift together the all-purpose flour, cake flour, kosher salt and baking soda. **3.** In the bowl of a stand mixer, cream the butter and sugars on medium speed for 2 minutes until light and fluffy. **4.** Add in the eggs one at a time, mixing on medium speed and scraping bowl after each addition until well combined. **5.** Add the vanilla. **6.** Add the sifted dry ingredients and mix on low speed just until the flour is no longer visible. **7.** Stir in the chocolate, butterscotch, walnut, pecans, and coconut on low speed until combined. **8.** Drop rounded tablespoons of dough — or use a 25-30 mm cookie scoop — onto parchment lined cookie sheets at least 50 mm apart. **9.** Bake for approximately 12 minutes or until edges are lightly browned and center is set. **10.** Remove from oven and cool on cookie sheets for 5 minutes. **11.** After 5 minutes, slide the parchment paper and cookies off the pan and transfer to wire racks to cool completely.



SALTED CARAMEL NUTELLA® BROWNIES

Brownies are always delicious, so how could they possibly be made any better? Well, adding salted caramel, coffee and Nutella® is a good start.

MAKES

20-24 SMALL BROWNIES

RACK POSITION

POSITION 3

COOK TIME

30 MINUTES

BEFORE YOU START

While the cooking time of the brownies is only 30 minutes, the prep time to prepare the caramel is longer and can be done ahead of time. You may substitute store bought salted caramel for this step, but the addition of the coffee in the caramel is a nice flavor addition.

INGREDIENTS

226 g (2 sticks) unsalted butter, room temperature
150 g semi-sweet chocolate chips
315 g granulated sugar
3 g instant coffee

12 ml vanilla extract
4 large eggs
85 g unsweetened cocoa powder
130 g all-purpose flour
1 g kosher salt
150 g Nutella®

FOR SALTED COFFEE CARAMEL
(or use 355 ml store-bought salted caramel sauce)
235 ml brewed coffee
125 g firmly packed brown sugar

235 ml heavy cream
30 g unsalted butter
1 g sea salt

PREPARATION METHOD

TO MAKE THE CARAMEL

1. Combine the coffee and brown sugar in a medium sauce pot. **2.** Bring to a boil, then reduce to a simmer, cooking for 7 minutes or until the mixture has reduced to ½ cup. **3.** Slowly add the heavy cream and butter, whisking to combine. **4.** Bring the sauce back to a boil, reduce the heat to a low boil and cook 5 minutes longer or until the sauce has thickened and coats the back of a spoon. **5.** If using a candy thermometer do not let the sauce go above 82°C. **6.** Remove from the heat and stir in the kosher salt. **7.** Make sure the caramel has cooled completely before adding it to the brownie batter.

TO MAKE THE BROWNIES

1. Spray a 228x330 mm baking dish with cooking spray and line with parchment paper, letting the edges overhang so later you can easily lift the brownies out of the pan. **2.** Preheat the oven to 165°C on Convection Mode with a rack on position 3. **3.** Combine the butter and

chocolate in a medium size sauce pan and melt over low heat, stirring to combine until melted and smooth. **4.** To the melted chocolate mixture add the sugar and instant coffee, whisking until completely combined. **5.** Remove from heat and cool slightly by mixing for 1–2 minutes. **6.** Whisk in the vanilla and eggs until smooth. **7.** Stir in the cocoa powder, flour and kosher salt until smooth and just combined — try not to over mix the batter, it will be thick. **8.** Pour half the batter into the prepared pan. **9.** Dollop teaspoon size amounts of Nutella® over the batter and drizzle with half of the caramel (you may need to warm the caramel over the stove if it has thickened/set). **10.** Spoon the remaining batter over top, using a spoon to lightly smooth out the batter. It's ok if the batter does not cover up all the Nutella® and caramel. **11.** Bake for 25–30 minutes, until the brownies are set on top. **12.** Remove from the oven and allow to cool. **13.** Heat the remaining caramel as needed and drizzle over the cooled brownies.



DARK CHOCOLATE ORANGE SCONES

Baking the perfect scone can seem intimidating (especially if you've tasted "the real thing" in the United Kingdom — mmm!) but it doesn't have to be. This recipe provides a great scone base to which a variety of substitutions and different ingredients can be made.

MAKES

8 SCONES

RACK POSITION

POSITION 3

COOK TIME

16–18 MINUTES

BEFORE YOU START

Be sure the butter is cold, and make sure not to overwork the dough.

INGREDIENTS

293 g all-purpose flour
 158 g granulated sugar
 10 g baking powder
 0.5 g kosher salt
 113 g (1 stick) butter, cold, cut into 12 mm pieces
 175 ml heavy cream
 Zest of 1 large orange
 100 g semi-sweet dark chocolate chips

ORANGE GLAZE

15 ml orange juice
 15 g unsalted butter, melted
 95 g powdered sugar
 Thin with milk if needed

PREPARATION METHOD

1. Preheat the oven to 175°C on Convection Mode with a rack set on position 3. **2.** Whisk together all the dry ingredients. **3.** Mix the butter into the dry ingredients by hand until hazelnut size pieces are formed. **4.** Add in the orange zest and chocolate chips, then the heavy cream and mix gently by hand until the dough comes together. This can also be done in a stand mixer or food processor, though caution must be taken not to overwork the dough. **5.** Turn out the dough onto a floured surface, and press out into a 178 mm disk, about 25 mm thick. **6.** Cut disk into 8 pieces. **7.** Place on a parchment lined baking pan and bake for 16–18 minutes until golden brown around the edges.

FOR THE ORANGE GLAZE

1. Whisk together the orange juice, butter, and powdered sugar. **2.** After the scones have cooled completely, drizzle with the icing.

PORK TENDERLOIN AND ROASTED CAULIFLOWER

Convection Mode offers the benefit of cooking multiple dishes at the same time. In this case, the roasted cauliflower can be made at the same time as the pork tenderloin so the whole meal comes out of the oven together. This recipe also benefits from the oven not needing to be preheated, so food can be served that much sooner.

MAKES

4 SERVINGS

RACK POSITION

POSITIONS 2 AND 5

COOK TIME

45 MINUTES

BEFORE YOU START

If your tenderloin is not injected (most store-bought pork loins are — the ingredients on the package will list salt or brine), add 6 grams kosher salt to the rub.

INGREDIENTS

1 pork tenderloin, approximately 450 g
 3 g chopped fresh rosemary
 3 g chopped fresh thyme
 2 g freshly ground black pepper
 1 clove garlic, chopped
 15 ml olive oil
 450 g cauliflower, broken into florets and halved
 15 ml olive oil
 1.5 g kosher salt

PREPARATION METHOD

1. Lay the pork tenderloin on a large plate and pat dry with a paper towel. **2.** Combine rosemary, thyme, pepper, garlic and olive oil in a small bowl and rub onto the tenderloin. **3.** Place tenderloin onto a baking tray or shallow roasting pan and insert the temperature probe into the thickest part of the meat. **4.** In large bowl, toss cauliflower with the olive oil and kosher salt and place on a baking tray lined with parchment. **5.** Place the pork into the oven on rack position 5 and plug the probe into the receptacle. **6.** Place the cauliflower into the oven on rack position 2. **7.** Set the oven to 205°C on Convection Mode and set probe temperature to an alert temperature of 71°C. **8.** After the alert temperature is reached, remove the pork from the oven and allow to rest for 5 minutes. **9.** Continue cooking the cauliflower if necessary while the pork is resting. **10.** Remove the cauliflower from the oven and serve with the pork.



PARTY CRACKERS

Easy to make and with almost limitless flavor options, these crackers will be a great addition to any meal, cheese platter or cocktail party. Top with any kind of filling and they become a quick and easy made from scratch appetizer that's great anytime of the year.

MAKES

APPROXIMATELY 24 CRACKERS

RACK POSITION

POSITIONS 2, 4 AND 6

COOK TIME

12-14 MINUTES

BEFORE YOU START

The key to great crackers is getting them thin enough to produce a crisp snack. Although they could be rolled out by hand, a pasta roller is the easiest way to obtain the best results with your crackers. You may also want to use a nice sea salt to finish the crackers before baking.

INGREDIENTS

82 g all-purpose flour
1.5 g kosher salt
0.5 g freshly ground black pepper
15 ml olive oil
45 ml warm water

PREPARATION METHOD

1. Preheat oven to 165°C on Convection Mode with racks set on positions 2, 4 and 6. **2.** Whisk together the dry ingredients, then add the oil, mixing until the dough looks like cornmeal. **3.** Add in the water and mix by hand until the dough comes together. **4.** Knead the dough a few times on a lightly floured counter until smooth. If needed, add a few more teaspoons of water, but be careful. The wetter the dough the harder it will be to roll out. **5.** Using a rolling pin, roll the dough until thin enough to fit through a pasta roller at it's thickest setting. Roll dough through the pasta roller. **6.** Fold the dough into thirds and roll through the pasta roller on the thickest setting a second time. **7.** Continue running the dough through the roller on each setting until setting 6. Do not let the cracker dough sit out uncovered or it will quickly dry out. **8.** Transfer the sheet of dough to a parchment lined baking pan. **9.** Cut the dough into 75x75 mm squares (or other desired size), and pierce with a fork in several places. **10.** Brush with olive oil, sprinkle lightly with kosher salt and bake for 12-14 minutes, until crisp and golden brown on the edges.

EVERYTHING CRACKERS

Once the white cracker dough is made, roll out with rolling pin and sprinkle with assorted seeds and dry seasonings such as poppy seeds, white and black sesame seeds, granulated garlic, and dried onion. Press the seeds into the dough, fold into thirds and run through the pasta roller on the thickest setting. Continue to roll through the settings to number 6.

RYE CRACKERS

65 g all-purpose flour
17 g rye flour
10 g caraway seeds, ground fine
1.5 g kosher salt
0.5 g freshly ground black pepper
15 ml olive oil
45 ml warm water

1. Add the ground caraway to the dry ingredients and follow the preparation method on previous page. Caraway seeds, if desired, can be rolled into the dough as well.

WHEAT AND HERB CRACKERS

41 g all-purpose flour
41 g whole wheat flour
1.5 g finely chopped fresh rosemary
1.5 g finely chopped fresh thyme
0.5 g garlic powder
1.5 g salt
0.5 g freshly ground black pepper
15 ml olive oil
45 ml warm water

1. Mix herbs and garlic powder in with the flours and follow the preparation method on previous page.



CHICKEN WINGS

These chicken wings turn out crispy without needing to be fried. Easy to double and make multiple batches for larger gatherings, these wings are sure to impress.

MAKES

4-6 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

35 MINUTES

BEFORE YOU START

The rendering fat will produce some smoke in your oven, so turn on your hood vent while baking. It may also be helpful to line your broiling pan with parchment or foil.

INGREDIENTS

1.14 kg chicken wings and drumsticks
10 g baking powder
1.5 g kosher salt

PREPARATION METHOD

1. Preheat the oven to 220°C on Convection Mode with a rack on position 3.
2. While the oven is preheating, dry wings thoroughly with a paper towel and place in a large bowl.
3. Combine the baking powder and kosher salt together in a small bowl and sprinkle about $\frac{1}{3}$ of the mixture over wings.
4. Toss the wings several times to ensure an even coating.
5. Continue adding the baking powder and kosher salt mixture $\frac{1}{3}$ at a time, tossing the wings between each addition.
6. Check to see if the wings are evenly covered in the mixture — depending on the wings' moisture content, you may not need to use the last third of the mixture.
7. Place the wings on a broiler pan and rack lined with aluminum foil, leaving some space between them.
8. You can also use a metal cooling rack placed on a baking tray lined with aluminum foil.
9. Place the wings into the oven and cook for 20 minutes.
10. After 20 minutes, remove the pan from the oven and flip the wings over.
11. Return the wings to the oven and cook for an additional 15 minutes.
12. Remove the wings from the oven and place in a large clean bowl.
13. Toss the wings with your favorite sauce if desired.

HASSELBACK POTATOES

Named for the Stockholm restaurant Hasselbacken where it was first served, this dish is a different take on a baked potato. The slices of these potatoes open up during the cooking process, allowing cheeses to be added between the layers.

MAKES

8 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

1 HOUR 15 MINUTES

BEFORE YOU START

Make sure not to slice the potato all the way through.

INGREDIENTS

8 medium size Yukon gold potatoes, about 200 g each
4.5 g finely chopped fresh rosemary
4.5 g finely chopped fresh thyme
43 g unsalted butter
30 ml olive oil
3 g kosher salt
0.5 g freshly ground black pepper
1.5 g garlic powder
1.5 g onion powder
75 g grated or shaved parmesan cheese
75 g shredded cheddar cheese

PREPARATION METHOD

1. Preheat oven to 205°C on Convection Mode with a rack set on position 3.
2. Melt butter in a sauce pan and add oil, herbs and other seasonings.
3. To cut the potatoes — place the potato on the counter between two cutting boards of the same thickness, about 6 to 12 mm thick. Two pieces of cardboard or chopsticks can also be used.
4. Cut across the width of the potato every 6 mm from end to end. Ensure that you do not cut completely through the potatoes to keep the bottom of the potato intact.
5. Gently toss the potatoes with the butter mixture in a large bowl to coat.
6. Place potatoes in a 228x330 mm baking dish and into the oven. As the potatoes bake, the slices will begin to open up.
7. Bake for 1 hour and then add the cheese on top. Try to sprinkle it between the slices as well as on top of the potatoes.
8. Bake for an additional 8-10 minutes until the cheese is melted and golden brown.

PISTACHIO CARROT CAKE

This three-layer carrot cake has a rich, appetizing appearance, and with the addition of pistachios, it's a delicious departure from the norm.

MAKES

THREE 8 OR 230 MM
ROUND CAKE PANS

RACK POSITION

POSITIONS 2 AND 4

COOK TIME

30 MINUTES

BEFORE YOU START

Roasting nuts helps to bring out their flavor, as the oils in the nut become more pronounced. Grinding or chopping them very fine gives a better texture to your cake. Also, shredded carrots can be purchased for this recipe but make sure to chop them smaller for a finer texture in your cake.

INGREDIENTS

FOR THE CAKE

423 g (3¼ sticks) unsalted butter, room temp
600 g firmly packed brown sugar
4.5 g kosher salt
5 ml teaspoon vanilla
6 large eggs

488 g all-purpose flour
15 g baking powder
3 g cinnamon
270 g finely grated carrots
188 g pistachios, toasted, cooled, and finely ground

FOR THE ICING

1020 g cream cheese
508 g butter (4½ sticks), room temperature
560 g powdered sugar
5 ml vanilla extract
250 g pistachios, toasted, cooled, chopped into medium pieces

PREPARATION METHOD

FOR THE CAKE

1. Preheat the oven to 165°C on Convection Mode with racks set on positions 2 and 4. **2.** Spray three 93 mm round cake pans with pan spray and line the bottoms with a circle of parchment paper slightly smaller than the inside of the pan. The pans could also be buttered and lightly floured. **3.** In a medium bowl, sift together the flour, baking powder, and cinnamon. **4.** In the bowl of a stand mixer cream together the butter, sugar, kosher salt and vanilla on medium speed for two minutes. **5.** Add the eggs one at a time, mixing well and scraping bowl between each addition. **6.** Add in the flour mixture and mix just until combined. **7.** Fold in the carrots and pistachios. **8.** Divide the batter evenly between the prepared cake pans. **9.** Bake for 30 minutes or until the center is set and springs back and a toothpick comes out clean. **10.** Cool cakes completely. **11.** If needed, use a serrated knife to level off the tops of the cakes so they are easier to stack and ice.

FOR THE ICING

1. Cream together the cream cheese and butter on medium speed until smooth — about 2 minutes. **2.** Add in the powdered sugar and vanilla and mix together until smooth. **3.** Place the first cake layer on the platter it will be served on, and spread a layer of icing 12 mm thick on top of it. **4.** Place the next cake layer on top of the icing and spread with another layer of icing 12 mm thick. **5.** Place the top layer on and refrigerate for 15–20 minutes to help firm up the icing. **6.** Remove from the refrigerator and ice the top and side of the cake with remaining icing. **7.** Press the pistachios onto the side of the cake. **8.** Refrigerate the cake until the icing has firmed up. **9.** Serve or cover it with plastic wrap.





GOUGERES

Gougères (pronounced goo/zehrs) can be enjoyed as is or cut open and filled with a savory filling for a fun and easy appetizer. This recipe can also be used as a base recipe to make not only gougères but cream puffs and eclairs as well. Simply omit the cheese and herbs, bake, cool and fill with sweet whipped cream or vanilla custard. In France, gougères are often served cold when tasting wine in cellars, or served warm as appetizers.

MAKES

24 50 MM GOUGERES

RACK POSITION

POSITIONS 2 AND 4

COOK TIME

24–26 MINUTES

BEFORE YOU START

Using a portion scoop or a pastry bag is the best way to get the most consistent size. Make a guide for yourself by tracing out circles on the back side of your parchment paper before placing it on the cookie sheet.

INGREDIENTS

236 ml water
113 g (1 stick) unsalted butter
130 g all-purpose flour
4 large eggs
75 g grated sharp cheddar cheese
75 g grated asiago cheese
6 g minced fresh chives
4.5 g chopped fresh thyme

PREPARATION METHOD

1. Preheat the oven to 190°C on Convection Mode with racks set on positions 2 and 4. **2.** In a large sauce pan over medium high heat, bring the water and butter to a boil. **3.** Stir in the flour with a wooden spoon and mix until the mixture forms a dough. **4.** Continually stir and cook over medium low heat for 2–3 minutes. **5.** Remove from heat and continue to stir the mixture until it cools down and no more steam is coming off. The ideal temperature is 60°C if using a thermometer. **6.** By hand or in the bowl of a stand mixer, add in the eggs one at a time, beating well. Wait between each addition to make sure the egg is completely mixed in. The dough should be very smooth and glossy. **7.** Mix in the cheese and herbs, then transfer the mixture to a large pastry bag fitted with a large round tip. **8.** Pipe out onto a baking tray lined with parchment paper. Each gougère should be about 50 mm. You can also use a cookie scoop to scoop the dough out. **9.** Wet the tip of your finger and smooth out the tops of each gougère if needed so there are no points. **10.** Bake for approximately 22–24 minutes or until golden brown with a crisp outside. **11.** Cool completely before cutting or serving.

HAZELNUT BISCOTTI

These are satisfying as a snack on their own or with a cup of coffee on a cool day. This biscotti recipe has a nutty flavor that also lends itself well to being dipped in chocolate and served as a dessert.

MAKES

24 BISCOTTI

RACK POSITION

POSITION 3

COOK TIME

45 MINUTES

BEFORE YOU START

As with all biscotti recipes, remember that these too will need to be baked twice.

INGREDIENTS

175 g hazelnuts
130 g all-purpose flour
1.5 g baking powder
1.5 g kosher salt
113 g butter (1 stick) unsalted butter, cubed
70 g granulated sugar
1 large egg
5 ml vanilla extract

PREPARATION METHOD

1. Preheat the oven to 175°C on Convection Mode with a rack set on position 3. **2.** Pulse the hazelnuts in a food processor just until finely ground. **3.** Add the flour, sugar, kosher salt, baking powder and butter and pulse to a coarse crumble. **4.** Add the egg and vanilla and pulse till a soft dough is formed. **5.** Divide the dough and roll out into two short logs. **6.** Flatten each log until about 50 mm in width. **7.** Place on a parchment lined pan and bake for 15 minutes. **8.** Remove from the oven and allow to cool. **9.** Reduce the oven temperature to 65°C. **10.** Slice the logs into 12 mm thick pieces and place onto the baking pan, cut side down. **11.** Return to the oven and bake for 15 minutes. **12.** After 15 minutes, turn the biscotti over and bake for another 15 minutes. **13.** Cool on a wire rack before serving.

BAKE MODE

JUST LIKE MOM USED TO DO



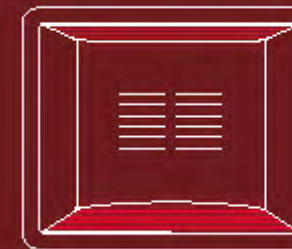
Find recipe on page 33

GENTLE BAKING HEAT FROM THE BOTTOM UP

This is the traditional kind of baking and cooking (seems strange to call it a mode) that you, your mother, your grandma and back beyond grew up with. You're comfortable with it, and of course it's the subject of many happy memories and delicious tastes.

While Bake Mode isn't as proficient at multi-rack cooking as Convection Mode, it delivers the perfect environment to help quiches, custards, quickbreads, cakes and more reach their full potential, providing results your grandma would approve of.

WHAT'S HAPPENING INSIDE YOUR OVEN



It's quite simple, really. **Almost all the heat radiates up from the bottom element of the oven**, with just a very small amount coming from the top element

for light browning. The convection fans and rear heating elements are not in use.

HOW TO USE BAKE MODE

So what should you bake and cook in Bake Mode you're so used to? Those delicate foods you can cook on a single rack, that need to stay moist and shouldn't get overly browned or dried out. Gentle heat from the bake element and just a touch of browning from the broiler is the perfect combination.

GENTLE HEAT FROM THE BAKE ELEMENT, AND JUST A TOUCH OF BROWNING FROM THE BROILER IS THE PERFECT COMBINATION.

You can bring any dinner party to a satisfying conclusion with crème brûlée prepared this way. Not to mention any birthday party with a moist yellow cake. How about cheesecake? As well as quiche. Quickbreads. Bars. Biscuits. And so much more.

A FEW SUGGESTIONS FROM OUR CHEFS:

1. Convection Mode can be used to quickly and uniformly preheat the oven. It will shut off once the oven is preheated. Then you're ready to bake.
2. The lower half of the oven is usually the best place for most baked items. And the lower you place them, the more the bottom will brown.

Enjoy the fluffy goodness of this old-fashioned baking method.

BAKE MODE REVIEW

- Cook on a single rack only
- Provides heat that preserves moisture, prevents overbrowning
- Best for delicate items like custards, quiches and cakes
- Temperature probe may be used



MAPLE WALNUT COFFEE CAKE

A fall flavored twist on a standard coffee cake. The pairing of maple and walnut is classic and helps this coffee cake stand out.

BEFORE YOU START

B grade maple syrup is a great choice for baking — it's richer and fuller in flavor than A grade.

MAKES	RACK POSITION	COOK TIME
1 PAN	POSITION 3	25-30 MINUTES

INGREDIENTS

FOR THE STREUSEL

300 g light brown sugar
16 g all-purpose flour
9 g cinnamon
113 g unsalted butter, diced, room temperature
125 g walnuts, chopped

DRY INGREDIENTS

325 g all-purpose flour
3 g kosher salt
3 g baking powder
3 g baking soda

WET INGREDIENTS

118 ml maple syrup
118 ml whole milk
236 g sour cream
2 large eggs

PREPARATION METHOD

1. Preheat the oven to 175°C on Bake Mode with a rack set on position 3.
2. In a medium sized bowl mix the streusel ingredients together by hand until well combined and crumbly and set aside.
3. In another medium sized bowl whisk together the wet ingredients until well combined.
4. In a large bowl, whisk together the dry ingredients.
5. Pour the wet ingredients into the dry and fold together gently just until evenly mixed.
6. Spread half of the batter into a sprayed or a greased 230 mm round pan.
7. Add half of the streusel, and then cover with the rest of the batter.
8. Top with the remaining streusel.
9. Place in oven and bake for 25–30 minutes or until a toothpick comes out clean.





BEER BREAD

This simple-to-make bread highlights the great flavor profile of your favorite beer — and what could be better than that?

MAKES

1 LOAF — 228X127 MM PAN

RACK POSITION

POSITION 3

COOK TIME

50 MINUTES

BEFORE YOU START

Self-rising flour is a blend of soft wheat flour and baking powder, with a touch of kosher salt that yields light and tender baked goods, and saves you time in the kitchen.

INGREDIENTS

390 g self-rising flour
26 g sugar
1 bottle (355 ml) beer
113 g (1 stick) unsalted butter, melted

PREPARATION METHOD

1. Preheat the oven to 175°C on Bake Mode with a rack set on position 3. **2.** Spray a 228x127 mm loaf pan with pan spray. **3.** Mix together the flour, sugar, and beer with a rubber spatula, then fold in the melted butter. **4.** Fill the loaf pan with batter and bake for 50–55 minutes, or until a toothpick comes out clean. **5.** Cool for 10 minutes in the pan, then remove and cool completely.

CHOCOLATE POT DE CRÈME

This simple recipe of rich and creamy chocolate custard is a memorable ending to any meal. The even heat of Bake Mode helps to ensure a smooth custard baked to scrumptious perfection.

MAKES

FOUR 250 G CUSTARD CUPS

RACK POSITION

POSITION 3

COOK TIME

30–35 MINUTES

BEFORE YOU START

A hot water bath is necessary when baking custards to help keep them from cracking on top and getting dry. The water bath also helps regulate the temperature of the custard during the cooking process.

INGREDIENTS

175 ml heavy cream
175 ml whole milk
175 g Ghirardelli® semi-sweet chocolate bars
3 large egg yolks
26 g granulated sugar
2 ml vanilla extract
0.5 g kosher salt

PREPARATION METHOD

1. Preheat the oven to 65°C on Bake Mode with a rack set on position 3. **2.** Break the chocolate up into small pieces. **3.** In a small saucepan over medium heat bring the cream and milk to a simmer. **4.** Remove the pan from the heat, add the chocolate pieces and let stand for 5 minutes. **5.** In a large bowl whisk together yolks, vanilla, sugar, and kosher salt. **6.** With a whisk, gently stir the chocolate mixture until smooth. **7.** Gradually add the chocolate mixture to egg yolk mixture whisking as you do so. **8.** Scrape the pan as needed to get all of the chocolate mixture out. **9.** Strain the final mixture through a fine sieve. **10.** Place four 8 ounce custard cups or ramekins in a shallow roasting pan or 228x330 mm baking dish. **11.** Divide the chocolate custard evenly among them. **12.** Pour hot water into the pan so it reaches halfway up the sides of cups and carefully place in the oven. **13.** Bake until the custards are almost set in the center — about 30–35 minutes. **14.** Remove the baking dish from the oven and allow the cups to sit 10–15 minutes in the water bath. **15.** Remove from the water bath and refrigerate until chilled. Serve with whipped cream and fresh berries.



CHEESE AND ROASTED CHILE BREAD

This spicy cheese bread with its soft and chewy texture is a delicious flavor-filled pairing of two cheeses and green chiles — sure to bring any gathering to life.

MAKES

2 LOAVES

RACK POSITION

POSITION 3

COOK TIME

50 MINUTES

BEFORE YOU START

Proofing bread dough is a very important step in making bread. It gives the yeast a chance to grow and gives volume and great flavor to the dough. Yeast is a living organism, so make sure the yeast you are using is fresh by “proving” it is still active and alive. If the yeast does not bubble or become foamy when allowed to sit when mixed with water, you may need to purchase new yeast.

The bread is done baking once it reaches an internal temperature of 93°C. The use of the included oven probe or a digital thermometer can assist with evaluating if your bread is completely baked. You can find a thermometer at most kitchen supply stores.

This dough can be made the day before and proofed in your refrigerator overnight (8–12 hours). If you choose to do this, skip ahead to filling and rounding the dough by removing the dough from the refrigerator and letting it come to room temperature, then pressing it out to fill. Proceed with the recipe directions.

If you have the Wolf warming drawer, you can also proof the dough on Proof Mode at 30°C for the same time in the warming drawer.

Make sure to proof in a bowl large enough to allow the dough to double in size as it rises.

Vital wheat gluten can be found at most local grocery stores and can often be found in the health food section. This recipe can still be made without the vital wheat gluten by replacing the 28 grams with additional bread flour, but it greatly improves the gluten development of the bread, giving it that soft chewy structure.

INGREDIENTS

FOR THE BREAD

118 ml water, room temperature (65–70°C)

4.5 g quick rise active dry yeast

260 g bread flour

16 g vital wheat gluten

7.5 g kosher salt

55 g sugar

28 g shortening

28 g unsalted butter, room temperature

30 ml milk

1 large egg

75 g aged yellow cheddar 12 mm cubes

75 g asiago cheese, 12 mm cubes

2 g red pepper flakes

60 g mild fire roasted diced green chiles

FOR THE BRUSHING AND TOPPING

1 egg

14 ml water

2 g red pepper flakes

75 g shredded sharp cheddar cheese

PREPARATION METHOD

1. Combine water and yeast in a small mixing bowl and set aside for 10 minutes until the yeast starts to bubble and foam. **2.** In the bowl of a stand mixer combine the flour, kosher salt, sugar, shortening and butter. **3.** Mix together with a paddle attachment for 1 minute. **4.** Switch to a dough hook and add in the milk and egg along with the water and yeast mixture. **5.** Mix for 2 more minutes on 1st speed. **6.** Turn the mixer up to 2nd speed and continue to mix for 12–14 minutes until the dough pulls away from the sides of the bowl and gets very smooth looking. This could take longer than 14 minutes and any additional mixing will not hurt the development of the dough. **7.** Turn the mixer up to 3rd speed and mix for 30 seconds. **8.** Remove the dough from the mixer and place in a well-oiled or sprayed bowl. The dough will double in size so make sure you choose a bowl that is large enough. **9.** Cover the bowl with a damp kitchen towel. **10.** Preheat the oven to 30°C on Proof Mode with a rack set on position 3. **11.** Place towel covered bowl into the oven and proof for 1 hour, or until the dough doubles in size. **12.** Remove the dough from the oven, turn it out onto a lightly floured surface and divide the dough in half. **13.** Round each piece into a smooth ball and let the dough balls rest on the counter for 10–15 minutes, covered with a damp kitchen towel. **14.** Gently pat each dough ball out into a square. **15.** Divide the cheddar, asiago, chilies and red pepper flakes between the two squares and place on top. **16.** Pull the corners of the dough to the center to cover the filling. **17.** Turn the dough over and gently round into a tight ball again, being careful not to let the filling break through the dough. **18.** Place on a parchment lined cookie sheet, cover with a damp kitchen towel, and place back in the oven on Proof Mode at 30°C for another 35–40 minutes, till the loaves are almost doubled in size. **19.** Test the proofed dough with your finger. It should just hold the indentation of your finger without the dough deflating. **20.** Remove from the oven and let the pan rest on the counter. **21.** Preheat the oven to 190°C on Bake Mode with a rack still set on position 3. **22.** Make an egg wash by whisking the remaining egg and water together and gently brush each loaf, then sprinkle with additional red pepper flakes and cheese. **23.** Bake on the center rack for 30–35 minutes until the center of the loaf reaches an internal temperature of 98°C. **24.** Cool loaves completely before slicing.



BANANA BREAD

Banana bread is a favorite healthy snack for both adults and kids, and a great way to keep your overripe bananas from going to waste. Adding walnuts and buttermilk gives it a fresh twist and delicious new flavor.

MAKES

3 MINI LOAVES

RACK POSITION

POSITION 3

COOK TIME

40–45 MINUTES

BEFORE YOU START

Overripe bananas give great flavor to this bread. Older bananas can be frozen and saved for making this recipe. The buttermilk gives the bread a slight tang in the flavor as well. Don't have buttermilk? Use regular milk and add 2 ml white vinegar to it. Let it stand for 15–20 minutes and then proceed with the recipe using the “soured” milk in the place of the buttermilk.

INGREDIENTS

56 g shortening
113 g margarine, room temp
210 g granulated sugar
1 large egg
2 large egg whites
260 g all-purpose flour
3 g kosher salt
3 g baking powder
1.5 g baking soda
30 ml buttermilk
350 ml mashed bananas (about 4)
2 ml vanilla extract
1 g ground cinnamon
30 g walnuts, chopped small

PREPARATION METHOD

1. Preheat the oven to 175°C on Bake Mode with a rack set on position 3.
2. Prepare three small loaf pans (140x76 mm) with pan spray. **3.** Cream together the shortening, margarine, and sugar by hand, or in the bowl of a stand mixer on medium speed for two minutes. **4.** Add in the egg, egg whites, mashed banana, milk, vanilla, and cinnamon. **5.** In a separate bowl whisk together flour, kosher salt, baking powder, and baking soda. **6.** Combine the wet ingredients into the dry. **7.** Mix together just until combined. **8.** Fold in the walnuts. **9.** Divide batter evenly between the three loaf pans. **10.** Bake until center of the bread is firm to the touch and a toothpick comes out clean — about 40–45 minutes. **11.** After baking, allow to cool for 10 minutes, then remove the loaves from the pans and cool completely on a wire rack.

FOCACCIA BREAD

This focaccia is a simple, delicious bread that can be used in a wide variety of ways. Wonderful on its own and equally good sliced used for sandwiches or even paninis, this bread will find its way into almost any meal you prepare.

MAKES

1 LOAF

RACK POSITION

POSITION 3

COOK TIME

35–45 MINUTES

BEFORE YOU START

A variety of different pans or pots can be used to bake this bread in. A 6–8 qt. oven safe stainless dutch oven (about 1012 mm in diameter) works wonderfully and will produce a thicker loaf. This focaccia could also be left “free form” on a larger pan and left in a more rustic shape.

INGREDIENTS

350 ml water
3 g quick rise active dry yeast
500 g bread flour
12 g kosher salt
28 ml olive oil

FOR THE TOPPING

75 g red onion, thinly sliced
14 ml vegetable oil
60 ml olive oil, divided
5 g rosemary, chopped fine
1.5 g kosher salt
0.5 g ground black pepper
14 ml vegetable oil

PREPARATION METHOD

1. Preheat the oven to 30°C on Proof Mode with a rack set on position 3.
2. Combine the water and yeast in a small mixing bowl and set aside for 10 minutes until the yeast starts to bubble and foam. **3.** Pour the yeast mixture and olive oil into the bowl of a stand mixer. **4.** Add the flour and salt. **5.** Mix on speed 1 for 15 minutes, then on medium speed for an additional 2 minutes to develop a smooth, elastic dough. If the dough looks dry and firm while mixing on 1st speed, add a little more water. **6.** Place dough in an oiled bowl, cover with a damp towel and proof in the oven for 1 hour, or until the dough doubles in volume. **7.** While the dough is proofing, sweat the onion in the 1 tablespoon of olive oil until tender in a small skillet over medium heat. **8.** Cool and set aside to be used later. **9.** Once the dough has proofed, gently punch it down once or twice and remove from the bowl. **10.** Oil the bottom and sides of a jelly roll pan with two tablespoons of the olive oil. **11.** Place the dough in the pan and press it out into an even layer to the edges of the pan. **12.** Cover with a damp towel again and proof for another 30 minutes. **13.** Remove from the oven and preheat the oven to 205°C on Bake Mode with a rack set on position 3. **14.** Brush the top of the dough carefully with the remaining 30 ml of olive oil, sprinkle the dough with rosemary, kosher salt, pepper, and the cooked onions. **15.** Dimple the dough with your finger tips. **16.** Place on center rack in the oven and bake for 35–45 minutes until golden brown and internal temperature of 98°C. Cool before slicing and serving.



QUICHE

Make ahead of time for a quick and easy breakfast option, as quiche reheats well. But it makes a delicious dinner too, with a nice side salad or fruit.

MAKES

1 QUICHE

RACK POSITION

POSITION 3

COOK TIME

CRUST — 25 MINUTES
QUICHE — 40 MINUTES

BEFORE YOU START

Blind baking (baking a pie crust without the filling) helps to ensure the end product is crisp and flaky. By blind baking you give the crust a chance to set before adding the filling.

The crust can be mixed either by hand or in a food processor.

Cook the onions for the filling ahead of time so they can cool completely. This helps to remove the extra water from the onions that would change the consistency of your filling.

INGREDIENTS

FOR THE CRUST

165 g all-purpose flour
1 g kosher salt
113 g (1 stick)
butter, cold, cut
into 12 mm pieces
45 ml ice water

FOR THE FILLING

75 g thinly sliced onion,
cooked until translucent
75 g fine shredded
Swiss cheese
75 g ham, diced 6 mm

4 large eggs
350 ml heavy cream
4.5 g kosher salt
0.5 g freshly ground
black pepper

1 g minced fresh chives
2 g chopped fresh thyme

PREPARATION METHOD

FOR THE CRUST

1. Combine flour and kosher salt together, cut the butter into the flour by hand or with a food processor until pea size pieces form. **2.** Add in the ice water and mix until a dough forms. **3.** Turn out onto a lightly floured surface and knead a few times to smooth the dough. **4.** Flatten into a disk, wrap with plastic wrap and chill for 1 hour in the refrigerator. **5.** After an hour, roll out the dough and place in a 230 mm pie shell. **6.** Trim the edges to 6 mm from the pie pan, roll under and press down around the edge of the pie pan. **7.** Chill for 30 minutes in the refrigerator. **8.** While the dough is chilling, preheat the oven to 205°C on Bake Mode with a rack set on position 3. **9.** After 30 minutes, line the unbaked pie crust with parchment and weight it down with something so that the bottom doesn't puff and the sides don't slouch. You can find special pie weights for this job, but you

can also just use dry beans (about 450 g). **10.** Blind bake the crust for 25 minutes, remove from the oven and allow to cool completely before filling.

FOR THE FILLING

1. Reduce the heat of the oven to 175°C on Bake Mode with rack still set on position 3. **2.** In a medium bowl, whisk together the eggs and heavy cream until smooth. **3.** Add in the kosher salt, pepper, and herbs and mix to combine. **4.** In even layers add the onions, cheese, and ham to the bottom of the precooked pie shell. **5.** Carefully pour the custard over the filling. Bake the quiche for 40–45 minutes, or until the quiche is set. **6.** Remove from the oven and allow to cool slightly before serving.



BUTTERMILK BISCUITS

Making homemade buttermilk biscuits is a rite of passage in the South, but folks all over enjoy their hearty deliciousness. These biscuits can be baked either close together for a softer crumb on the sides, or farther apart for more of a crust over the top and sides of the biscuits. The combination of butter and shortening will help give flavor while keeping the biscuits tender and flaky.

MAKES

1 DOZEN 76 MM BISCUITS

RACK POSITION

POSITION 3

COOK TIME

24 MINUTES

BEFORE YOU START

This recipe makes use of a 76 mm diameter biscuit cutter. However, cutting the biscuits out with a soup can (lid and bottom removed, washed and dried) or even a knife is possible if you do not own a cutter.

INGREDIENTS

520 g all-purpose flour
24 g baking powder
1.5 g baking soda
56 g (½ stick) butter, cold
56 g shortening
475 ml buttermilk

PREPARATION METHOD

1. Preheat the oven to 190°C on Bake Mode with a rack set on position 3. **2.** Sift together dry ingredients. **3.** Cut the butter into eight pieces and add with the shortening to the dry ingredients. **4.** Rub the butter and shortening into the flour between your hands until it looks like coarse cornmeal. **5.** Add in the buttermilk and gently mix together with a spatula or your hands until it forms a dough. **6.** Turn it out onto a lightly flour-dusted counter and fold it a couple of times to smooth out the dough. **7.** Press down into a circle, 18 mm thick. Cut out biscuits with a 76 mm cutter — gently press together the extra dough and cut out as many as you can. Try not to overwork the dough or the biscuits will become tough when baked. **8.** Place on parchment-lined baking pan and brush the tops with buttermilk. **9.** Bake until golden brown, about 24 minutes.

LEMON PUDDING CAKES

Are they as moist and delicious as they sound? Yes! They have an almost flourless batter that separates out into delicate cakes, with a sweet and tart lemon glaze once the cakes are done. Easy to make and impressive to see.

MAKES

8 250 G CUSTARD CUPS

RACK POSITION

POSITION 3

COOK TIME

35–40 MINUTES

BEFORE YOU START

A water bath is needed for baking these pudding cakes. The water helps regulate the temperature and cooks the cakes evenly.

INGREDIENTS

105 g granulated sugar, to coat the ramekins
280 g granulated sugar
4 large eggs, separated
315 ml buttermilk
60 ml lemon juice
Zest of two lemons
0.5 g kosher salt
65 g all-purpose flour

PREPARATION METHOD

1. Preheat the oven to 165°C on Bake Mode with a rack set on position 3. **2.** Spray eight 205 g custard cups with pan spray and dust with 6 grams of sugar. **3.** In a medium bowl, whisk together the 1½ cups sugar, egg yolks, buttermilk, lemon juice and zest. **4.** Sift together the flour and kosher salt and whisk into the buttermilk and egg mixture. **5.** Whip the egg whites to soft peaks and combine the two mixtures by gently folding the egg whites in. **6.** Divide the batter evenly between the custard cups. **7.** Place ramekins into two 228x330 mm pans and fill with hot water halfway up the side of the ramekins. **8.** Place the pans side by side into the oven and bake in a hot water bath for about 35–40 minutes or until the tops are lightly golden brown and the cake tops spring back when gently pressed. **9.** Allow cakes to cool for 5 minutes before removing them from the water. **10.** Allow the ramekins to cool, then wrap and store in the refrigerator for at least 3 hours or overnight. **11.** To unmold the cake, run a butter knife gently around the edges of the cakes. **12.** Place a plate over the ramekin, turn upside down and gently shake to release the cake. **13.** Top with whipped cream and fresh berries.



CONVECTION ROAST MODE

BEST ROASTING YOU'VE NEVER TRIED



Find recipe on page 49

TURKEY IN HALF THE TIME? BELIEVE IT!

“Is it time for turkey yet?” If you had a dollar for every time somebody asked you that on Thanksgiving, you’d be fishing off a Florida pier right now. Instead, you endure the same interminable cooking process every year.

Now it’s different — there’s a new way to roast. The turkey, a prime rib roast, a pan of mixed root vegetables, you name it. In Convection Roast, a much more even and enveloping kind of heat roasts foods more deliciously, with deeper browning and crisping, and roasts them significantly faster.

WHAT'S HAPPENING INSIDE YOUR OVEN



In Convection Roast Mode, **most of the heat comes from the two fans and two heating elements in back of the oven**, circulating evenly throughout the oven cavity, with some

also coming from the broil element. Conventional oven roasting just can’t come close to this kind of complete, powerful heat.

HOW TO USE CONVECTION ROAST MODE

Anything you would roast in a traditional oven, you can roast in the M series oven with this mode — just faster and more deliciously. An unstuffed 11 kg turkey in Convection Roast set to 175°C may cook in as little as 2½ hours — about half the time you're used to. The larger the item is, the more significant the time difference will be. A small chicken may not cook that much faster — 10% less time, perhaps — but if you're cooking a larger item, be sure to check early and often, or listen for the chime of the temperature probe.

This saturating heat also creates an increased depth of flavor in whatever you're roasting. You've never tasted such delicious crackling skin on a turkey or chicken, with such a moist interior. Or such a succulent, deeply browned “crisp” on your favorite type of tender roast. Even roasted vegetables have a wonderful caramelized flavor you may never have experienced before.

Is your mouth watering? It's time for turkey!

CONVECTION ROAST MODE REVIEW

- Best for single rack cooking, which allows deep even browning from the broil element
- Faster cooking of favorite dishes
- Deeper browning and crisping for delicious flavor
- Perfect for whole turkey, prime rib, mixed root vegetables
- Temperature probe may be used



ROAST TURKEY

Roast turkey can be one of the most succulent dishes of all. With this proven recipe and Convection Roast Mode, you can fix it easily at Thanksgiving or any other time of the year.

BEFORE YOU START

The cooking time using Convection Roast Mode will be approximately 20-30 minutes per kilogram, though the actual time depends on the temperature of the turkey before cooking.

MAKES	RACK POSITION	COOK TIME
1 TURKEY	POSITION 2	N/A

INGREDIENTS

- | | |
|---------------------------------|----------------------------|
| 1 thawed whole turkey | 9 g chopped fresh rosemary |
| 113 g unsalted butter, softened | 9 g chopped fresh parsley |
| 9 g chopped fresh thyme | 9 g chopped fresh sage |

PREPARATION METHOD

1. Rinse turkey with cold water and pat dry with paper towels.
2. Mix together butter and herbs, and gently tuck under the skin over the turkey breast.
3. Place turkey, breast side up, on a roasting rack in a large roasting pan.
4. Insert temperature probe into the thickest part of the thigh.
5. Place the turkey into the oven on rack position 2.
6. Plug the probe into the receptacle. Set the oven to 165°C on Convection Roast Mode and set the probe alert temperature to 82°C.
7. Roast the turkey until temperature probe chimes, indicating the temperature has been reached.
8. Using a secondary thermometer, double check that the internal temperature has reached 82°C in the thigh.
9. Remove turkey from oven and allow to rest uncovered for 20 minutes before serving.





ROASTED TOMATOES

Fresh garden tomatoes are delicious on their own, but are extraordinary when roasted. Equally at home added to pasta dishes or salads or served with grilled meats, this versatile recipe can be a great add-on to any meal.

MAKES

8 SERVINGS

RACK POSITION

POSITION 5

COOK TIME

15 MINUTES

BEFORE YOU START

The quality and freshness of the tomatoes matters. Seek out a variety of great tasting heirloom tomatoes.

INGREDIENTS

3–4 heirloom tomatoes
(a variety is best)
30 ml olive oil
3 g chopped
fresh thyme
0.5 g kosher salt
0.5 g freshly ground
black pepper

PREPARATION METHOD

1. Preheat the oven to 220°C on Convection Roast Mode with a rack set on position 5. **2.** Slice the tomatoes 6 mm thick and place in a large bowl, toss the tomatoes with the remaining ingredients until well coated. **3.** Spread out onto a baking sheet lined with parchment. **4.** Place into the oven and cook for 12–15 minutes. **5.** Remove from the oven and allow to cool slightly before serving or adding to another recipe.

ROASTED VEGETABLES

While this assortment of root vegetables is a great pairing, other ingredients can easily be swapped in and out. Try turnips, parsnips or cauliflower.

MAKES

4–6 SERVINGS

RACK POSITION

POSITION 4

COOK TIME

30–35 MINUTES

BEFORE YOU START

Be sure to use parchment paper as it will help in the clean up after roasting the vegetables.

INGREDIENTS

275 g celery, cut into
12 mm slices
300 g carrots, cut into
12 mm slices
455 g red potatoes,
cut into 12 mm dice
½ medium yellow onion, sliced
2 cloves garlic, thinly sliced
15 ml olive oil
1 g kosher salt

PREPARATION METHOD

1. Preheat the oven on Convection Roast Mode to 205°C with a rack on position 4. **2.** In a large bowl toss the vegetables with the olive oil and kosher salt. **3.** Spread evenly onto a baking tray lined with parchment paper. **4.** Place into the oven and roast for 20 minutes. **5.** Remove the pan from the oven and stir. **6.** Return the pan to the oven and cook an additional 10–15 minutes or until fork-tender.

CHICKEN ENCHILADAS

The homemade enchilada sauce really makes this dish, but store-bought sauce can be substituted if you're pressed for time. An alternative to the roasted chicken would be to purchase a precooked rotisserie chicken from your local grocery store.

MAKES

6 ENCHILADAS

RACK POSITION

POSITION 3

COOK TIME

45 MINUTES

INGREDIENTS

FOR THE ROASTED CHICKEN

910 g boneless skinless chicken breasts
1 g kosher salt
1 g black pepper
1 g onion powder
0.5 g cumin
0.5 g garlic powder
30 ml vegetable oil

FOR THE RED ENCHILADA SAUCE

30 ml vegetable oil
16 g all-purpose flour
36 g chili powder
8 g tomato paste
5 ml red wine vinegar
1 g garlic powder
1 g kosher salt
0.5 g cumin
0.5 g oregano
350 ml vegetable stock

FOR THE ENCHILADAS

Roasted chicken, shredded
30 ml vegetable oil
150 g diced yellow onion
1 (115 g) can diced green chiles
1 (440 g) can black beans, rinsed and drained
6 large flour tortillas
300 g shredded cheese
1 batch red enchilada sauce
Kosher salt and freshly ground black pepper
(Optional: 20 g chopped fresh cilantro)

PREPARATION METHOD

FOR ROASTING THE CHICKEN

1. Preheat the oven to 220°C on Convection Mode with a rack set on position 3. **2.** Combine all the ingredients in a zip top bag and mix to combine. **3.** Lay the chicken breasts on a baking pan lined with parchment paper and place into the oven. **4.** Cook for 15 minutes or until thoroughly cooked. **5.** Remove from the oven and allow to cool. **6.** Shred the chicken and set aside.

FOR THE RED ENCHILADA SAUCE (MAKES 2 CUPS)

1. In a sauce pan heat the oil over medium-high heat for 1 minute. **2.** Add the flour and stir over for 2–3 minutes to combine. **3.** The mixture should not start to darken, turn the heat down if it begins to change color. **4.** Stir in the spices, tomato paste, and vinegar and mix well. **5.** Gradually add the stock in small amounts and whisk constantly to ensure there are no lumps. **6.** Bring to a gentle simmer and cook for 15 minutes. **7.** Sauce will continue to thicken as it cools.

RED ENCHILADA SAUCE TIPS

Some chili powders contain salt — you may want to test the sauce before adding the kosher salt. Sauce color will vary depending on the chili powder — some are more red and others more brown.

FOR THE ENCHILADAS

1. Set the oven to 175°C on Convection Roast Mode. **2.** In a large skillet, heat the oil over medium heat. **3.** Add the onion and sauté for 3 minutes, stirring occasionally. **4.** Add the shredded chicken and green chiles, and sauté for 3–4 minutes, stirring occasionally. **5.** Remove from heat and set aside. **6.** To assemble the enchiladas, set up an assembly line including: tortillas, enchilada sauce, beans, chicken mixture, and cheese. **7.** Lay out a tortilla, and spread two tablespoons of sauce over the surface of the tortilla. **8.** Add beans in a line down the middle of the tortilla, then add in a spoonful of the chicken mixture, then sprinkle with ⅓ cup cheese. **9.** Roll up tortilla and place in a greased 228x330 mm-inch baking dish. **10.** Repeat with the remaining ingredients. **11.** Then spread the remaining enchilada sauce on top of the tortillas, and sprinkle on the remaining shredded cheese. **12.** Bake uncovered for 20 minutes. **13.** Remove from oven and serve immediately, garnished with chopped fresh cilantro if desired.





ITALIAN MEATBALLS

This meatball recipe is a great base, which can be adjusted to match the desired flavor profile you are after. They work equally well served as an appetizer with a sauce, or on the side of a main pasta entrée.

MAKES

30–36 SMALL MEATBALLS

RACK POSITION

POSITION 3

COOK TIME

20 MINUTES

BEFORE YOU START

The mixing can be done by hand or in a stand mixer on low speed.

INGREDIENTS

450 g ground beef
 450 g ground pork
 ½ medium yellow onion, finely diced
 3 cloves garlic, minced
 12 g kosher salt
 2 g freshly ground black pepper
 20 g minced fresh parsley
 50 g grated parmesan cheese
 2 eggs, beaten lightly
 90 g panko (Japanese/coarse) bread crumbs

PREPARATION METHOD

1. Preheat the oven to 205°C on Convection Roast Mode with a rack at position 3. **2.** In a large bowl, mix the first 8 ingredients together until well incorporated. **3.** Add the eggs and mix until just combined, then do the same with the panko. **4.** Form the mixture into 30 gram balls. **5.** Place onto a lightly oiled baking pan with sides. **6.** Roast for 18–20 minutes or until cooked through.

LAMB ROAST

Lamb is not nearly as commonly served as it used to be — perhaps because some people have been turned off by overcooked lamb — but it can be a revelation when properly cooked, so savory and delicious. The temperature probe makes getting it right easy.

MAKES

8–10 SERVINGS

RACK POSITION

POSITION 2

COOK TIME

1.5–2 HOURS

BEFORE YOU START

It's important to have the boneless leg of lamb tied prior to roasting — this is something that can be done by your butcher.

INGREDIENTS

60 ml extra virgin olive oil
 60 ml whole grain mustard
 15 g chopped fresh chives
 9 g chopped fresh thyme leaves
 9 g chopped flat leaf parsley
 4.5 g chopped fresh rosemary leaves
 4 cloves garlic, peeled, finely chopped
 4 g freshly ground black pepper
 1 (2.2–3.7 kg) boneless leg of lamb, rolled and tied with butcher's twine

PREPARATION METHOD

TWO DAYS AHEAD

1. Combine all ingredients except the lamb in a small bowl. **2.** Working over a baking sheet or cutting board, spread the mixture over entire surface of lamb roast. **3.** Wrap lamb tightly in plastic wrap and place on a pan or large dish and store in the refrigerator for 2 days.

ROASTING DAY

1. Remove the lamb from the plastic and place on rack in a roasting pan. Insert temperature probe into the thickest part of the lamb roast and place the pan into the oven on rack position 2. **2.** Plug the probe into the receptacle. **3.** Set the oven to 175°C on Convection Roast Mode and set the probe alert temperature to 52°C. **4.** Cook until internal temperature has been reached. **5.** Using a secondary thermometer, check that the roast has reached the proper temperature. **6.** Remove the pan from the oven and allow to rest for 20 minutes before carving.

ROAST MODE

FOR THAT “FALL APART” TEXTURE



Find recipe on page 62

YOU CAN'T RUSH A GOOD ROAST

All cuts of meat are not created equal — some are tender right from the butcher, others are not. But even tougher cuts are delicious when you cook them long and slowly in Roast Mode of our M series oven.

WHAT'S HAPPENING INSIDE YOUR OVEN



In this mode, both the broil and bake elements are used to heat the oven, but there is more heat coming from the broil element on top, to create the ideal environment for slow

roasting or braising less tender cuts of meat like chuck roasts, lamb shanks, pot roasts and stew meat.

HOW TO USE ROAST MODE

Anything you would roast in a traditional oven, you can roast in the M series oven in Roast Mode. Most of the meat you roast or braise should be covered. For uncovered items such as a small roast or chicken parts, remember that the higher you place an uncovered item, the more it will brown — since most of the heat is coming from the top of the oven.

IF YOU'VE GOT THE TIME, THERE'S NO BETTER WAY TO GET THAT MOUTHWATERING, FALL-OFF-THE-BONE FLAVOR THAN ROAST MODE.

Roast Mode is designed for use on a single rack at a time. Items on different rack levels may not cook or brown evenly.

If braising is your thing, here is a great tip. Braise that cut of meat a day or two before you plan on

serving it, and after it has cooled, cover and leave it overnight in the refrigerator, still in the braising liquid. The flavor will improve as it sits and you can reheat it just before serving on the stove top over medium low heat.

Remember, if you've got the time, there's no better way to get that mouthwatering, fall-off-the-bone flavor than Roast Mode — and nothing will delight a tableful of guests quite as much.

ROAST MODE REVIEW

- Cook on single rack only
- Top and bottom heat for long, slow roasting of less tender cuts
- Perfect for chuck roast, lamb shanks, Cornish hens
- Temperature probe may be used



KALE CHIPS

Potatoes? Sure, but other things can be chips too. These kale chips are a fun snack that is easy to make and can be customized by adding or substituting different seasonings.

BEFORE YOU START

You can use pre-chopped bagged kale. Be sure to remove the stems and if the pieces are smaller than those in the recipe, the cooking time will be slightly less.

MAKES	RACK POSITION	COOK TIME
N/A	POSITION 3	55-60 MINUTES

INGREDIENTS

400 g lightly packed kale leaves	0.5 g red pepper flakes
10 ml olive oil	0.5 g kosher salt

PREPARATION METHOD

1. Preheat the oven to 93°C on Roast Mode with a rack set on position 3.
2. Remove the stems from the kale and cut the leaves into 50 mm pieces.
3. In a large bowl, toss the kale with oil, salt and red pepper flakes until well combined.
4. Spread out onto a baking sheet lined with parchment.
5. Place into the oven and cook for 45 minutes.
6. After 45 minutes, turn the oven to the Convection Roast mode and set the temperature to 93°C. Cook for 10 minutes, or until the pieces are nicely crisped.
7. Remove from the oven and transfer to a fresh sheet of parchment paper and allow to cool on the counter before serving.





POT ROAST

The key to starting a pot roast off the right way is a good sear. It's important to sear all sides of the roast. This can be done right in the stovetop safe roasting pan (if one is being used) or it can be seared in a large skillet or sauté pan.

MAKES

6 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

3 HOURS

BEFORE YOU START

Make sure to remove any racks above position 3 to allow for the height of the roasting pan/casserole dish.

INGREDIENTS

1.4 kg beef chuck roast
6 g kosher salt
30 ml olive oil
3 cloves garlic, chopped
4 sprigs fresh thyme
2 sprigs fresh rosemary

590 ml beef stock, divided
into 475 ml and 115 ml
2 g freshly ground black pepper
450 g small potatoes (Yukon
gold or baby red, quartered)

450 g carrots, peeled and
cut into 50 mm slices
250 g celery cut
into 50 mm slices
2 medium yellow
onions, quartered

PREPARATION METHOD

1. Preheat the oven to 165°C on Roast Mode with a rack set on position 3. **2.** Season the roast on all sides with kosher salt, place on a large plate or platter and allow to rest on the counter for 30 minutes. **3.** Add the olive oil to a stovetop safe roasting pan and over high heat, sear the roast until evenly browned, about 3 minutes per side. **4.** Remove the roast from the pan onto a plate. **5.** Turn the heat down to medium and add 475 ml of beef stock to the pan and deglaze, scraping up the bits stuck to the bottom. A flat edged wooden spoon works best. **6.** Add the herbs, garlic and freshly ground black pepper to the pan and stir to combine. **7.** Place the roast back into the pan and roast in the oven, uncovered, for 1 hour. **8.** After 1 hour, flip the roast over, cover the pan

with a lid or aluminum foil and roast for one additional hour. **9.** After the second hour, temporarily remove the roast to a plate. **10.** Add the vegetables and potatoes to roasting pan. **11.** Nestle the roast into vegetables. **12.** Pour the remaining 115 ml of stock over roast. **13.** Cover the pan with a lid or aluminum foil, return the pan to the oven and roast for 45 minutes or until the potatoes and carrots are easily pierced by a fork. **14.** After the potatoes and vegetable are cooked through, remove the roast from the oven and place on a platter. **15.** Allow to rest for 5 minutes before carving. **16.** Remove the vegetables with a slotted spoon and place in a dish. **17.** Serve with au jus from the pan.



FISH EN PAILLOTE

Baking fish in a “packet” is a great way to blend a variety of flavors and keep control of the cooking process. Fish can be easy to overcook, but the packet provides the perfect environment to prepare this easy and beautiful meal.

MAKES

4 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

15 MINUTES

BEFORE YOU START

Parchment paper is required for this recipe.

INGREDIENTS

- 4 (170 g) fresh white fish fillets such as cod
- 450 g fresh green beans, trimmed
- 45 ml olive oil
- 230 g grape tomatoes, halved
- 30 g capers
- 12 kalamata olives, pitted and halved
- 1 lemon cut into 8 slices
- 1 small bunch fresh thyme sprigs
- 3 g kosher salt
- 1 g freshly ground black pepper

PREPARATION METHOD

1. Preheat the oven to 205°C on Roast Mode with a rack set on position 3.
2. Fold four 305x405 mm sheets of parchment in half. 3. Using scissors and starting at the fold of each piece, cut a large half heart. 4. Try to make the heart as large as will fit on the parchment. 5. Lay out the four hearts and open them.
6. Divide the beans and form a small pile next to, but not on top of, the crease of each heart. 7. Place a fish fillet onto each pile of beans. 8. Evenly divide the remaining ingredients between the four fish fillets. 9. Working towards yourself, fold one half of parchment over fish to meet the edge on the other side. 10. Starting at the curve, make small, tight, overlapping folds along outside edge to seal packet together. 11. Make the last fold at the tail (pointed end) and tuck it under. 12. Place packets on a baking sheet lined with parchment. 13. Roast for 15 minutes. Remove from the oven and slit tops with a scissors or a knife.
14. Serve immediately.



CANDIED PECANS

Candied nuts are a great way to spice up a cheese board or cocktail party. You can also add them to your favorite salad or dessert, or just enjoy them on their own.

MAKES

8-10 SERVINGS

RACK POSITION

POSITIONS 1 AND 3

COOK TIME

15 MINUTES

BEFORE YOU START

Silicone baking mats are a great way to prevent the nuts from sticking to the baking tray as you roast them.

INGREDIENTS

- 125 g raw pecan halves
- 37 g firmly packed brown sugar
- 15 ml water
- 0.5 g kosher salt
- 0.5 g ground black pepper

PREPARATION METHOD

1. Preheat the oven to 175°C on Roast Mode with racks set on positions 1 and 3. 2. Use a Silpat®/silicone baking mat in a baking tray or spray a nonstick baking tray with pan spray. 3. Spread the pecans into a single large layer on the pan. 4. Place them in the oven on the rack at position 3.
5. Roast the pecans for 7-8 minutes, stirring halfway through. 6. Remove the pecans from the oven. 7. In a medium bowl mix the brown sugar, water and pepper until well combined. 8. Toss pecans with sugar mixture then return them to the baking tray, spreading them into a single layer. 9. Place the pan back into the oven on rack position 1. 10. Roast the pecans for 8 minutes stirring halfway through. 11. Remove the pecans from the oven and in a clean medium size bowl, toss pecans with kosher salt. 12. Pour the pecans onto a piece of parchment paper or onto a clean baking tray and allow to cool. Be careful as the liquid sugar coating the pecans is hot! The nuts will harden as they cool. 13. Allow to fully cool before serving.

COQ AU VIN

Braising is a cooking process utilizing both dry and moist cooking methods. Also, by searing the chicken and sautéing the vegetables all in the same pan, the dish builds depth of flavor.

MAKES

4 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

60 MINUTES

BEFORE YOU START

It is important to follow the steps to sear the chicken pieces on the stove top first to help produce a crispy skin on the chicken before it is braised in the liquid.

INGREDIENTS

One 1.6 kg to 2 kg pound chicken
115 g sliced bacon, cut into 6 mm pieces
3 g kosher salt
1 g ground black pepper
250 g cremini mushroom caps, cut into 3 mm pieces
675 g carrots, 12 mm dice

650 g celery, 12 mm dice
175 g onion, 12 mm dice
3 g kosher salt
1 g ground black pepper
1 clove fresh garlic, minced
56 g tomato paste
60 ml brandy

480 ml red wine, such as a Bordeaux or cabernet
240 ml chicken stock
1 sprig rosemary
2 sprigs thyme
28 g butter, unsalted
25 g flour

PREPARATION METHOD

1. Cut the chicken into 6 pieces: 2 legs, 2 thighs, and 2 breasts. **2.** Cut the breasts in half to make 8 pieces in all. **3.** Pat the chicken pieces dry with paper towel and season both sides with 3 g kosher salt and 1 g black pepper. In an 7.5 L (or similar sized) roasting pan, cook bacon over medium heat until crisp, 8–10 minutes. **4.** Remove the bacon pieces and reserve for later, leaving the rendered fat in the pan. **5.** Heat the pan with the bacon fat over medium high heat and sear both sides of the chicken pieces in two batches, increasing the heat to high as needed to brown and crisp the skin, about 5 minutes for each side. **6.** Remove the chicken from the pan and place the chicken on a platter to reserve for later use, skin side up. **7.** Preheat the oven to 120°C on Roast Mode with a rack set on position 3. **8.** Add the mushrooms to the same roasting pan and cook over medium heat until the mushrooms are lightly browned. **9.** Turn heat down to medium low, add in the onions and garlic and cook until soft and translucent. **10.** Add the celery and continue to cook until the celery is soft. **11.** Add in the carrots and cook until the carrots are fork

tender. If needed, add in 60 ml of the chicken stock and continue to cook until the vegetables are tender. **12.** Deglaze the pan of vegetables by adding the brandy, red wine and then chicken stock. This will help to release all of the flavor built up on the bottom of the pan. **13.** Add the chicken back to the pan, arranging in one layer over the vegetables and cooking liquid. **14.** Place a lid on the pan and place in the oven. Braise covered, for 30 minutes. **15.** Check to make sure the internal temperature of the chicken reaches 75°C. **16.** If needed, continue to cook until the temperature is reached. **17.** Mix together the butter and flour with your fingers to a crumbly consistency. **18.** After 30 minutes, remove the pan from the oven and return it to the stove top. **19.** Bring the pan to a simmer. **20.** In a small bowl combine 240 ml of the braising liquid and the butter/flour mixture. **21.** Whisk together until smooth. **22.** Pour the contents back into the roasting pan and gently stir. **23.** Simmer for another 10–15 minutes until the mixture thickens and serve.



BROIL MODE

GET YOUR SEAR IN GEAR

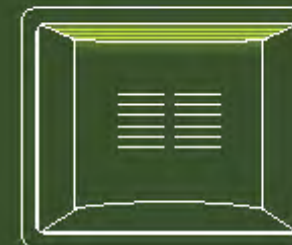


Find recipe on page 73

FOR SEARING AND BROWNING EVERYTHING FROM STEAK TO PIE MERINGUE

Most people think “steak” when they think of this mode, but it can be useful for many other types of food too.

WHAT'S HAPPENING INSIDE YOUR OVEN



In Broil Mode, the oven produces an intense, radiant heat from the top broil element that excels at searing or browning foods one side at a time. As the intense heat comes from the

top of the oven, the closer your food is to the top, the more and faster it will sear.

HOW TO USE BROIL MODE

Broil Mode is ideal for searing and sealing in the flavor of steaks, fish and poultry up to two inches thick. While an item will not sear on both sides if it isn't turned, not all food needs to be turned in Broil Mode to cook through. For example, when broiling a salmon fillet with the skin on, start with the skin side down, and brown until crisp on top. Then, turn the oven off and let the fillet rest on the pan in the oven for a few minutes. The item will be seared on one side but properly cooked through.

Because Broil Mode has three settings, it is useful for other things besides searing alone. On the medium setting, you can toast garlic bread or bagels, and finish browning any dish of meat that is finished cooking, but is not yet as browned as you desire. On the low setting, use it to brown the top of a meringue pie or even a crème brûlée.

Once you begin using Broil Mode, you'll find it's useful for a variety of dishes.

BROIL MODE REVIEW

- Best for single-rack cooking
- Intense radiant heat for searing and browning steaks, fish, poultry
- Also handy for browning bagels or even baked goods
- Temperature probe cannot be used





TOMATO BASIL SHRIMP SKEWERS

Even people who normally don't eat shrimp rave about these savory, perfectly seasoned shellfish. And people who love shrimp? They become positively ecstatic.

BEFORE YOU START

Be sure to use raw and not frozen precooked shrimp. A different size shrimp can be substituted; however, more or less cooking time may be needed.

MAKES	RACK POSITION	COOK TIME
6 SKEWERS	POSITION 3	7 MINUTES

INGREDIENTS

450 g raw peeled & deveined,
26/30 count (medium size) shrimp
45 ml olive oil
90 ml tomato sauce

30 ml red wine vinegar
2 cloves garlic, minced
0.5 g chili flakes
3 g minced fresh basil

PREPARATION METHOD

1. In a medium sized bowl combine the olive oil, tomato sauce, vinegar garlic and red pepper flakes. **2.** Add the shrimp and toss to coat. Allow to marinate for one hour. **3.** After marinating the shrimp, preheat oven to Broil high with a rack at position 5 for 10 minutes. **4.** While the oven is preheating, thread shrimp onto skewers through body and tail, 3–4 per skewer. Be sure not to overcrowd them. **5.** Place the skewers on the broiling pan and broil for 3 minutes, flip skewers and cook 4 additional minutes. **6.** Remove from the oven, garnish with fresh basil and serve immediately.



STEAK

A porterhouse combines two of the best cuts of steak: a New York Strip and a filet. Other cuts of steak can easily be substituted for the porterhouses in this recipe.

MAKES

2 STEAKS

RACK POSITION

POSITION 5

COOK TIME

9 MINUTES

BEFORE YOU START

Lining the broiler pan with aluminum foil will ease cleanup. Be sure to pull the steaks out of the refrigerator 45 minutes before cooking and allow to come up to room temperature.

INGREDIENTS

2 porterhouse steaks
Kosher salt
Freshly ground black pepper

PREPARATION METHOD

1. Preheat oven to Broil high with a rack at position 5 for 10 minutes.
2. Liberally season both sides of the steaks with kosher salt and black pepper.
3. Place on the broiler pan rack and set in the preheated oven. 4. Broil the steaks for 5 minutes on the first side, flip and broil for an additional 4 minutes for rare, or continue broiling until the desired internal temperature is reached.

HONEY/SOY CHICKEN SKEWERS

Chicken skewers “grilled” indoors — what a treat. The broiler element provides a great alternative to grilling outdoors.

MAKES

10 SKEWERS

RACK POSITION

POSITION 5

COOK TIME

10 MINUTES

BEFORE YOU START

Make sure to reserve half the prepared marinade for later use, as it will also become the glaze to be brushed on the skewers when they are finished.

INGREDIENTS

4 boneless skinless chicken breasts, sliced lengthwise into 5 thin strips each
1 g red pepper flakes
3 cloves garlic, minced
225 g honey
160 ml soy sauce
60 ml canola oil
3 ml lemon juice
2 g grated ginger
2 scallions, thinly sliced

PREPARATION METHOD

1. In a medium bowl, combine the honey, soy, red pepper flakes, and garlic.
2. Reserve half of this mixture, place in another bowl and set aside. 3. Add the oil to first half in the medium bowl and stir to combine. 4. Add the chicken strips and marinate for at least 2 hours, though no more than 8 hours in refrigerator.
5. After marinating the chicken, preheat oven to Broil medium with a rack at position 5 for 10 minutes. 6. Take the reserved half of the marinade and add the ginger and lemon juice. 7. Reduce the mixture over medium low heat until thickened, about 3–4 minutes. 8. Thread chicken strips onto each skewer and place on a broiler rack. 9. Broil the skewers for 4 minutes. 10. Flip the skewers over and broil for an additional 4 minutes or until the chicken is cooked through.
11. Remove from the oven, brush with the thickened glaze and sprinkle with thinly sliced scallion.



PROOF MODE

FOR LOAVES YOU'LL LOVE



GENTLE HEAT CAUSES BREAD TO RISE

Boule. Baguette. Batard. Brioche. If these mere words cause your heart to race with excitement, you are a person who loves to bake bread. And probably, eat bread too, particularly that first delicious bite of a loaf fresh from the oven.

WHAT'S HAPPENING INSIDE YOUR OVEN



The bake element produces a low controlled heat between 30°C and 43°C, ensuring the perfect rise of your breads.

HOW TO USE PROOF MODE

Proof Mode on our M series oven is a mode you'll probably use a great deal. It is typically used for the second or final proof of bread, after it has already gained much of its volume and flavor in an initial proofing or fermentation. A low, gentle heat between 30°C and 43°C allows bread to rise a bit more quickly than it would at room temperature in your kitchen. So it expedites the proofing process, which is welcome even to the most avid baker, especially if you have a time constraint or are baking in the wintertime.

Most often, covering the dough with a damp cloth is recommended. Limit door openings to prevent losing heat and lengthening proofing time. (This can be difficult if you're baking with children, who take great interest in the progress of the loaves, especially loaves of an interesting shape.)

PROOF MODE REVIEW

- Proof on a single rack for best results
- Gentle heat provides the ideal environment for proofing bread
- Expedites the second proofing



DEHYDRATE MODE

A NEW TAKE ON FRUITS AND MEATS



Find recipe on page 82

MAKE YOUR OWN HEALTHFUL FRUIT SNACKS

Delicious, nutritious snacks are something all of us are looking for these days. But the ones at the store — even the “healthy foods” store — may be both expensive and loaded with extra sugar.

Many of our Wolf owners are discovering the pleasures of making their own dried fruit or meat snacks in Dehydrate Mode of the M series oven. It helps to have a dehydration kit (available for purchase from your dealer) which contains drying racks and a stopper to vent moisture out of the door.

WHAT'S HAPPENING INSIDE YOUR OVEN



In this mode, **circulating heat from the convection fans warms the oven up to between 43°C-70°C**, providing the proper drying atmosphere.

HOW TO USE DEHYDRATE MODE

Just cut up whatever food you'd like to dry — apples and pears work well for fruits, flank steak for beef jerky — and lay it over the dehydration racks in the oven. Set to Dehydrate Mode, and let the process begin. It usually takes about 10 hours to dry out fruit, and from 4 to 15 hours for meat, depending on how thickly it is cut.

You can also use Dehydrate Mode to dry out your favorite vegetables, herbs and other foods. It not only makes a healthy treat for you and your family, but allows you to store foods for significantly longer times, and even enjoy them out of season.

As a safety feature, Wolf ovens will automatically shut off after 12 hours, but since some foods require more time to fully dehydrate, the Dehydrate Mode overrides the 12-hour shut-off.

DEHYDRATE MODE REVIEW

- Dehydrate on single or multiple racks
- Gentle heat from convection fans
- Perfect for drying fruits, vegetables, herbs and meats
- Need the dehydrate kit with this mode (available for purchase from your dealer)





FRUIT LEATHER

Here's a healthy and easy snack for the whole family (great for road trips!) with very little prep time required.

MAKES

1 SHEET

RACK POSITION

POSITION 6

COOK TIME

2.5–3 HOURS

BEFORE YOU START

Silicone baking sheets are a must to make this recipe easy and fun! They can be found at most local baking supply stores or online.

INGREDIENTS

160 g dried cherries
235 ml water
15 ml lemon juice
15 g honey

PREPARATION METHOD

1. Set oven to 75°C Dehydrate Mode. **2.** Cook fruit in water for about 10–15 min at a simmer until soft. **3.** Using a blender or food processor, puree the fruit with the remaining liquid until very smooth. **4.** Add a little more water if needed to get a consistency thin enough to slowly pour out of the blender. **5.** Pour out onto a silicone baking mat on a cookie sheet and spread it evenly across pan. It will be very thin. **6.** Dehydrate at 75°C on Dehydrate Mode for 2½–3 hours, until the edges of the fruit leather can be pulled off the mat. **7.** Cool completely before trying to peel off mat. Make sure the entire surface of the fruit is set, a slight tacky feeling but not wet. **8.** Remove it from the pan and allow to cool to room temperature, then cut into strips. **9.** Store rolled in parchment and then plastic wrap in the refrigerator.

FLAVOR VARIATION

Use 160 g dried apricots, chopped into small pieces and increase the water to 470 ml.

BEEF JERKY

Dehydrating is a simple process and easy to achieve at home. Liberty can also be taken with the ingredients if desired. Prefer spicier foods? Add one or two teaspoons of red chili flakes.

MAKES

0.5 KG

RACK POSITION

POSITIONS 3 AND 5

COOK TIME

5–6 HOURS

BEFORE YOU START

You will need the Wolf dehydration kit to prepare this recipe.

INGREDIENTS

110 g ginger root, peeled
120 ml pineapple juice
120 ml soy sauce
25 g firmly packed brown sugar
9 g kosher salt
1 g freshly ground black pepper
900 g flank steak, cut into 3 mm thick slices against the grain

PREPARATION METHOD

TO MAKE GINGER JUICE

1. Lay a clean kitchen towel on the countertop. **2.** Using the fine side of a grater, grate the ginger onto the towel. **3.** Gather the corners of towel and squeeze the ginger juice into small bowl, wringing firmly. **4.** Measure two tablespoons; set aside. **5.** Discard ginger pulp.

TO MARINADE

1. Combine ginger juice, pineapple juice, soy sauce, brown sugar, salt and pepper in 2 L bowl. **2.** Mix together until well combined. **3.** Press a layer of plastic wrap down to the surface of the marinade. Be sure to submerge all the meat in marinade. **4.** Cover the bowl with a second piece of plastic wrap and store in the refrigerator to marinate for 8 hours or overnight.

TO DEHYDRATE

1. Lay the strips of meat over the surface of two Wolf dehydration racks. **2.** Discard any remaining marinade. **3.** Position oven racks at rack positions 3 and 5. **4.** Transfer the prepared dehydration racks of meat into the oven. **5.** Set the door stop included with your dehydration kit in place. **6.** Set oven to 65°C on Dehydrate Mode and dehydrate for five to six hours, turning jerky over after two hours. **7.** Continue to dehydrate until meat is dry to the touch. **8.** Remove from oven, allow to cool and place in airtight container.

STONE MODE

THE CRUNCH IS CLASSIC

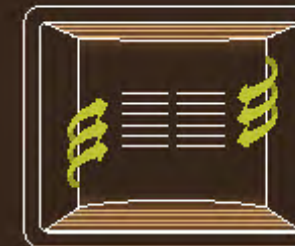


SATURATING HEAT FOR THAT “BRICK OVEN” EFFECT

It’s a familiar lament, around the table at Amalfi’s or Antonio’s: “Why can’t we get crust like this at home?”

Well, you haven’t invested \$10,000 in a wood-fired brick oven, nor do you intend to. But now that you have the Wolf M series oven, you can do the next best thing. Using Stone Mode along with the bake stone kit (available for purchase from your dealer), you can approximate the “brick oven” effect in your own kitchen, and achieve the crispy, chewy pizza crust you’ve always dreamed of.

WHAT’S HAPPENING INSIDE YOUR OVEN



This mode uses **heat from the bottom bake element and the top broil element** combined with the circulating air of the fans — to create the perfect “brick oven” effect of intense, saturating heat up to 285°C.

HOW TO USE STONE MODE

Perfect for family pizza nights. Just a few minutes, and your pizza will be done. The ceramic stone in the kit is meant to mimic a hearth oven environment allowing crispy bottom crusts for almost all types of artisan breads, calzones, flatbreads and more. But it's meant for breads only — don't put meat, fish, vegetables or any food items besides bread products on the bake stone, or it will produce unwanted odors and tastes, and smoke.

There are a few tips you might find useful. Dust the stone with cornmeal or flour before you put the pizza or other item on it. Never use oil — it will gum up the stone. Put the stone in the oven by itself, on the very bottom rack, and remove all other racks. Let the stone heat up with the oven. Dust the pizza peel with flour, and use it to place the food in the oven. When you take the food out of the oven, leave the stone in to cool.

Our guess is you will never go back to your old ways of making pizza and other similar foods again.

STONE MODE REVIEW

- Cook on a single rack only
- Creates an intense “brick oven” effect
- Perfect for pizza, artisan breads, calzones and more
- Requires the bake stone kit (available for purchase from your dealer)



PIZZA

Using Stone Mode with the available bake stone kit, you can create a hearth oven environment, ideal for pizzas and flatbreads. This base pizza dough recipe requires a couple days to develop its flavor but your patience will be worth it.

BEFORE YOU START

You will need the bake stone kit for this recipe. When storing the pizza dough, choose a container large enough to accommodate the rising of the dough, as it will double in size. Allow two to three days for the pizza dough to sit in the refrigerator. This time is necessary to develop the depth of flavor that gives pizza dough its unique character.

MAKES	RACK POSITION	COOK TIME
2 PIZZAS	POSITION 1	15 MINUTES

INGREDIENTS

- 490 g all-purpose flour
- 315 ml warm water
- 15 g honey
- 7 g kosher salt
- 2 g instant yeast

PREPARATION METHOD

TO PREPARE THE DOUGH

1. Place all the ingredients in the bowl of a stand mixer fitted with a dough hook.
2. Mix the dough on low speed for 7 minutes.
3. Stop and cover the mixing bowl with a clean dish towel or plastic wrap and allow to stand for 10 minutes.
4. Remove the cover on the mixing bowl and continue kneading on low speed for 7 more minutes.
5. Place the dough in a greased container.
6. Cover and refrigerate for 2 days.

TO PREPARE THE PIZZA

1. Preheat the oven to 230°C on Stone Mode with the bake stone and rack set on position 1.
2. While the oven is preheating, portion the dough into 2 equal pieces. The second piece of dough can be rolled out or frozen for later use if desired.
3. Gently roll the dough into a ball, cover and allow to come to room temperature.
4. Dust the countertop with flour.
5. Roll the pizza dough until just under 6 mm thick.
6. Dust the top of the rolled out dough and the pizza peel with flour.
7. Flip the pizza dough over and place the floured surface of the pizza dough onto the floured peel. This will make sliding the pizza into the oven much easier.
8. Add your favorite pizza sauce and toppings. (Less is more when it comes to topping a pizza!) As the cheese melts it will spread out — be sure to leave enough open space and don't overcrowd the toppings.
9. Transfer the pizza to the oven and slide the pizza onto the center of the preheated bake stone.
10. Cook for approximately 15 minutes or until the pizza has reached the desired browning.





GOURMET MODE

FOOLPROOF COOKING OF ALMOST ANY DISH



YOU SELECT THE DISH, AND GOURMET DOES THE REST.

This is the “oven takes over and magic happens” mode. Simply tell it the type of food you wish to prepare — anything from a soufflé to a freshly made pizza to a few sweet potato wedges. After you make your choice from almost 50 categories of food, Gourmet tells you the proper rack position, sets the right cooking mode, adjusts the temperature on its own — sometimes even uses multiple modes and temperatures! — for guesswork-free, delicious results.

WHAT'S HAPPENING INSIDE YOUR OVEN

Your M series oven has been programmed in the Wolf kitchen to prepare selected dishes using chef-tested settings. In Gourmet Mode, the oven will utilize whatever oven modes it needs to — even multiple modes — from Convection to Roast to Broil to Bake — anything the dish calls for. The convection fans and any of the four heating elements will be called upon as necessary, and the temperature will be adjusted as often as it needs to be. The beauty of it is, it's all done automatically so you can sit back and sip your cabernet, with a satisfied smile on your face.

HOW TO USE GOURMET MODE

Gourmet Mode is perfect for nearly any food. Need a quick snack? Enjoy egg rolls, perfectly crisp as though they came from the deep fryer. Or how about a showstopper meal of prime rib, just as mouthwatering as your favorite local steak house?

Here's how prime rib works, just as an example. Set to Gourmet/Meat/Beef/Prime Rib/Medium Rare (or however you like it), insert the temperature probe into the thickest part of the meat, and put it in the oven. Go play golf, or at least watch a little television — let the oven take care of the cooking. It will start off on Convection Roast Mode at a high temperature, then switch to Roast Mode at a lower temperature — and you won't have to do a thing. When the meat reaches the desired internal temperature — in this case, 135°C — the oven will alert you, and you can take out your perfectly cooked prime rib, with the edge to edge color and flavor you thought you could never achieve at home.

This advanced multi-mode, multi-temperature preparation of complex meals is the reason why you may eventually make Gourmet your “go to” mode on the M series oven. It eliminates guesswork, and guarantees delicious results every time.



GOURMET MODE REVIEW

- Can use a single rack or multiple racks
- Automatic cooking of almost any dish from 50 presets
- Utilizes multiple modes and multiple temperatures based on your selected dish
- Temperature probe can be used
- Preheat can be skipped in some recipes
- Easy on-screen menu makes recipe selection a cinch

PRIME RIB ROAST

Roasting a full cut of prime rib can be a daunting task. The best preparation method for prime rib calls for two different modes and temperatures throughout the cooking process. Using the Gourmet Mode simplifies this task and takes care of everything, adjusting the mode and temperature automatically.

BEFORE YOU START

Be sure you have a large enough and sturdy enough pan for your prime rib to roast in. If you have a large roasting pan, but are missing a roasting rack, use the broiler rack that came with your broiler pan and place it in your roasting pan.

MAKES	RACK POSITION	COOK TIME
8-10 SERVINGS	POSITION 3	3 HOURS

INGREDIENTS

5.4 kg beef bone-in prime rib roast
45 ml olive oil
40 g chopped garlic
14 g chopped fresh rosemary

9 g chopped fresh thyme
6 g freshly ground black pepper
Kosher salt

PREPARATION METHOD

1. In a small bowl combine the olive oil, garlic, rosemary, thyme and black pepper together to create a rub. **2.** Season the roast liberally on all sides with kosher salt. **3.** Coat the prime rib with the prepared rub. **4.** Place the prime rib roast in a roasting pan with an elevated roasting rack. **5.** Insert the temperature probe into the thickest part of the roast. **6.** Place the roast into the oven on rack position 2 and plug the probe into the port. **7.** Set the oven to Gourmet Mode and choose “meat”, “beef”, “prime rib”, as well as your desired doneness. The oven will cook the roast until the probe alert indicates it has reached the desired internal temperature. **8.** Remove the roast from the oven and let it rest for 15 minutes before cutting and serving.





SPATCHCOCK CHICKEN

How can you improve upon something as classic and familiar as roasted chicken? By flattening it! That allows the skin to become deliciously crispy and golden brown. It will cook faster and cut more easily into portions too.

MAKES

6 SERVINGS

RACK POSITION

POSITION 3

COOK TIME

40 MINUTES

BEFORE YOU START

Remove the backbone from the chicken by cutting on either side of the backbone, through the rib bones with a kitchen shears. Turn the chicken breast side up and push down on the chicken to flatten it out.

INGREDIENTS

1 (1.3-1.8kg) chicken, rinsed, dried and backbone removed
2 whole lemons, cut into 4 slices

FOR THE RUB

30 ml olive oil
3 g garlic powder
3 g onion powder
2 g black pepper
3 g kosher salt
5 g chopped fresh rosemary
5 g chopped fresh thyme
Zest of 1 lemon

PREPARATION METHOD

1. In a small bowl combine the 8 ingredients to make the rub. **2.** Coat the chicken with the spice and herb rub, front and back, and under the skin on the thighs and breasts. **3.** Arrange the lemon slices on the bottom of an oven-safe cast iron or roasting pan. **4.** Place the chicken, breast side up, in the pan. **5.** Insert the probe into the thickest part of the thigh. **6.** Place the pan into the oven and plug the probe into the port. **7.** Set the oven to Gourmet Mode and choose “meat”, “poultry”, “whole bird”, “under 12”, “unbrined”. The oven will cook the chicken on Convection Roast until the probe alert indicates it has reached the internal temperature of 82°C. **8.** Remove from the oven and let rest for 5 minutes before cutting.

MIXED BERRY PIE

You may think of this as a special summertime dessert. But by using frozen berries, you can enjoy it any time of the year. And you can customize it to you or your family's special tastes, mixing raspberries, blueberries, blackberries or even less common varieties like huckleberries and gooseberries.

MAKES

1 PIE

RACK POSITION

POSITION 3

COOK TIME

1 HOUR 15 MINUTES

BEFORE YOU START

Make sure to chill the pie dough between steps. Chilled dough will keep its shape better once it goes into the oven and starts to bake.

PIE DOUGH INGREDIENTS

Yield — top and bottom crust for a 230 mm pie pan

325 g all-purpose flour

1 g kosher salt

26 g sugar

226 g (2 sticks) unsalted butter, cold and cut into 12 mm pieces

90 ml ice water

PIE FILLING INGREDIENTS

920 g mixed berry frozen fruit

60 ml water

55 g sugar (step 1)

45 ml cold water

21 g cornstarch

105 g sugar (step 4)

0.5 g salt

30 ml lemon juice

PIE DOUGH PREPARATION METHOD

1. Combine the flour, kosher salt, and sugar together, cut the butter into the dry mixture to pea size pieces. **2.** Add in the ice water and mix until a dough forms. This can be done by hand or in a food processor. **3.** Turn out onto a lightly floured surface and knead a few times to smooth the dough. **4.** Chill for 1 hour in the refrigerator. While waiting, prepare the pie filling below. **5.** After 1 hour, divide the dough in half and roll out top and bottom crust to fit a 230 mm pie shell.

PIE FILLING PREPARATION METHOD

1. Combine the fruit, sugar, and 60 ml of water in a sauce pan and bring to a simmer. **2.** Whisk together the 3 tablespoons of water and cornstarch to make a slurry. **3.** Once the fruit comes to a simmer, add the cornstarch slurry and cook the mixture until the juice thickens — about 7 minutes. **4.** Add in the 105 g of sugar, kosher salt, and lemon juice and simmer another 4 minutes, or until the sugar has dissolved. **5.** Cool the mixture completely before filling the pie crust.

PIE ASSEMBLY METHOD

1. Place bottom crust into pan and trim the edges to 6 mm from the pie pan. **2.** Fill with the cooled mixed berry filling and add top crust. **3.** Trim edges of top crust to 6 mm and pinch the top and bottom crust together, roll under and crimp the crust around the edge of the pie pan. **4.** To bake the pie use Gourmet Mode and select “Baked Goods”, “Pie”, “Double Crust”. **5.** Follow the instructions provided in the pop-up dialog boxes. **6.** Once the oven has preheated to 220°C place the pie in the oven. **7.** After 15 minutes the oven will turn down automatically to 175°C. Once it does, set a timer and bake the pie for 50–60 minutes more. **8.** Remove the pie from the oven and allow to cool and set completely before serving.



WARM MODE

KEEPING DINNER DELICIOUS



Find recipe on page 21

CALL IT THE 'BUSY SCHEDULES' MODE

Consider the kind of lives we live. Come dinnertime, Mom or Dad may be working late, kids may be off at practice or lessons. Warm Mode on your M series oven makes sure they can all have a hot, flavorful meal, whenever they show up. Or that your kids' pancakes will still be warm, if they sleep in on Saturday.

WHAT'S HAPPENING INSIDE YOUR OVEN



In this mode, a gentle heat of between 60°C and 93°C comes from the bake element — precisely the right temperature to keep food warm for an additional 30–45 minutes, just what

you need to accommodate most latecomers. To keep it a bit more moist, you might try putting the food you're warming on a pan of shallow water.

HOW TO USE WARM MODE

Use it to keep meals warm for latecomers, or for keeping the first batch of food warm, while you're getting the second batch ready to serve. Wolf owners in cooler parts of the country tell us this mode also comes in handy for warming up dinner plates during the winter months, keeping plated meals warmer longer on the table. It's a gracious touch any guest will appreciate and long remember.

WARM MODE REVIEW

- Warm on single rack only
- The ideal heat to keep meals warm and delicious
- Also can be used to warm dinner plates



M SERIES GLOSSARY

BAKE STONE

A flat cooking surface used in baking, usually made of a porous ceramic material that will result in a crispier texture for pizza or bread. Mimics the effects of cooking a pizza in a brick oven.

BLANCHING AND SHOCKING

To plunge a vegetable or fruit first into boiling water, then into iced water to halt the cooking process — often used to set the color of the food, or keep it from overcooking.

BLIND BAKE

To pre-bake a pie crust without its filling.

BRAISE

A combination cooking method in which meat is first seared, then finished by cooking it in a covered pot with liquid at a lower temperature.

BRINE

To soak chicken, turkey or other poultry or meat in a liquid solution of salt, sugar and water (as well as herbs, spices and aromatics) before cooking to enhance the flavor. You can also dry brine by rubbing salt, sugar and other seasonings directly to the skin or surface.

CARAMELIZE

The browning of sugars contained in foods, a chemical process that occurs during cooking of onions, potatoes, etc. and can add buttery, nutty, acidic or bitter notes.

CONVECTION FAN

A fan that circulates hot air to cook food.

CONVECTION OVEN

An oven that heats food through the circulation of hot air by a fan or fans.

DEHYDRATION

The process of drying food to preserve it — for instance: fruits, vegetables, herbs, beef jerky.

DOUGH HOOK

A curved attachment for your stand mixer that kneads dough quickly and efficiently (but isn't as much fun as kneading by hand, in our opinion).

DRY RUB

A mixture of dried herbs and spices, often with salt and sugar, that is rubbed directly into meat. Often, it permeates meat more quickly and effectively than a liquid marinade.

DUAL CONVECTION OVEN

An oven that cooks food by circulating hot air via two fans.

DUAL VERTICROSS™ CONVECTION

The advanced convection system in the Wolf M series oven which utilizes two columnar fans with heating elements to provide more even, consistent heat throughout the oven cavity.

EN PAPILLOTE

A method of cooking in which the food is placed in a folded pouch or parcel and then baked in its own juices, along with selected spices and vegetables — most often used with fish.

MODE

A pre-programmed oven operation that utilizes specific heating and fan elements to create a customized cooking environment for a particular dish; a few examples are Convection, Bake, Roast and Bake Stone.

MULTI-RACK COOKING

Cooking on more than one rack at the same time — something a dual convection oven does more efficiently than an ordinary oven.

PARBOIL

To partially boil something before cooking — for instance, to soften vegetables before roasting.

PARCHMENT PAPER

Also called bakery paper, it's used as a disposable non-stick surface in baking or cooking en papillote.

POACH

Cooking very delicate items like eggs or fish in liquid with a temperature of 60°C-82°C, so they come out very moist and tender.

PROOF

The rise of shaped bread dough before baking.

RADIANT HEAT

Heat that radiates from the top or bottom of an oven to cook food.

SEAR

Cook the surface of meat at high temperature until it browns.

SILPAT®

A non-stick baking mat especially useful working with sticky or gooey materials.

STREUSEL

A crumbly topping of flour, butter and sugar that is baked on top of muffins, breads, pies and cakes.

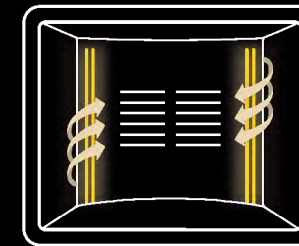
TEMPERATURE PROBE

A small, pointed rod, attached to a cord — in this case, that measures the internal temperature of the food into which it's inserted and the other end into the oven's sensor, to alert you when your dish has reached the desired temperature.

TEMPERATURE PROBE RECEPTACLE

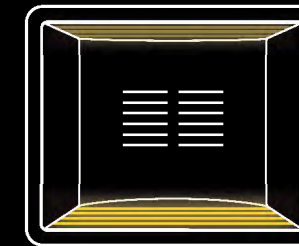
The slot into which the temperature probe is inserted — it will click into place. The probe must be fully seated in the receptacle before you adjust the probe temperature setting.

MODE CHEAT SHEET



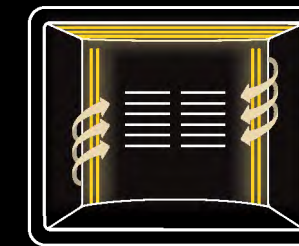
CONVECTION MODE

The go-to mode for multi-rack cooking. Heat comes entirely from two rear convection fans.



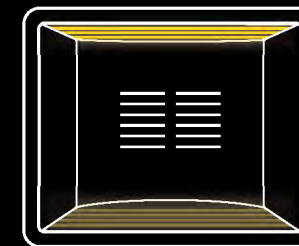
BAKE MODE

Best for traditional baking, with almost all the heat radiating up from the bottom element.



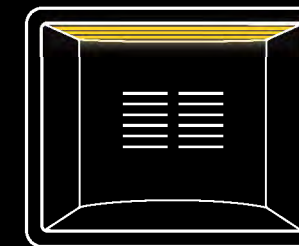
CONVECTION ROAST MODE

A faster, more flavorful way to roast, with most of the heat from two rear convection fans.



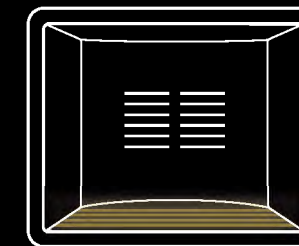
ROAST MODE

For ultimate tenderness, with most heat from top broil, a bit from the bottom.



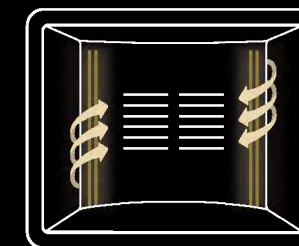
BROIL MODE

Sear steaks, chops, fish with intense, radiant heat from the top broil element.



PROOF MODE

Bread rises beautifully with low, controlled heat from the bake element.



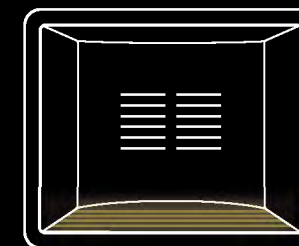
DEHYDRATE MODE

Make fruit snacks, beef jerky and more with drying heat from the convection fans.



STONE MODE

Create a "brick oven effect" for pizza with intense 285°C heat from the bake and broil elements.



WARM MODE

Keep dinner warm with gentle heat of 60°C to 93°C from the bake element.

GUESSWORK? GONE. COOK SMART IN THE M SERIES OVEN

Cooking shouldn't be a hit-or-miss proposition. With its two vertical convection fans, the M series oven delivers the even heating and automatic control of heat and airflow that ensures predictably delicious results with every dish. Succulent prime rib, crispy-yet-creamy mac and cheese, even the much-anticipated Thanksgiving turkey — you'll prepare them all with complete confidence. We give you the tips, techniques and recipes to master this state-of-the-art dual convection oven.

**JUST CHOOSE THE MODE, AND THIS
INNOVATIVE OVEN CREATES THE
PERFECT MIX OF HEAT AND AIRFLOW
TO ENSURE DELICIOUS RESULTS.**

