



MASTERING YOUR KITCHEN Countertop Oven

Techniques, Recipes, and More



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WELCOME
TO
WOLF
GOURMET

Since joining Sub-Zero, a third-generation family-owned company, in 2000, Wolf has brought its professional-quality ranges to people like you: passionate home cooks. We know that you can think of no better way to spend a day than preparing a meal for your friends and family. With Wolf Gourmet, we're thrilled to bring our trademark level of workmanship, attention to detail, and sleek design to other parts of your kitchen. Through relentless testing and tweaking by designers and engineers who love to cook as much as you do, we have created a line of knives, cookware, and countertop appliances that will help you cook better and more joyfully than you ever thought possible.

THE WOLF GOURMET **COUNTERTOP OVEN**



Bronzed, juicy roast chicken;
spoon-tender pulled pork;
decadent and comforting mac and
cheese; dinner party-worthy
chocolate layer cake. These are
just a few of the many things
you can make in your new
countertop oven. Oh—and
of course, let's not forget about
toast, too, but really, this oven
is so much more than a toaster.

Like a standard oven, the countertop oven bakes, roasts, and broils. Because it is smaller than a standard oven, it preheats faster and doesn't heat up your kitchen the way an ordinary oven does. It has a sturdy, adjustable rack so you can better control your cooking. It includes a warming function to help keep your dinner rolls hot until they're ready to serve and a proofing mode, which provides a warm, draft-free environment for yeast dough to rise. It also has an integrated temperature probe to let you know when your chicken or beef tenderloin is roasted to perfection (no more constantly opening the oven to check!) and a convection feature to help you create richly browned meats and evenly baked cakes.

The oven's sleek brushed stainless-steel and professional-inspired design will fit right into any kitchen, and it looks good from every angle. We added large, flat, clearly labeled buttons; an easy-to-read digital display, and Wolf Gourmet's signature red knobs for controlling time and temperature. All these features are attractive, of course, but they also work together to make the oven so intuitive to use, you barely need to think about it. Once you start using this oven, you may start to wonder how you ever cooked without it.



START HERE: *MISE EN PLACE*

Simply put, *mise en place*
is French for “put into place.”

Practically speaking, it means to chop and measure all the ingredients that you'll be cooking with *before* you start cooking. This helps streamline your prep and maximizes the pleasure of making a meal.

The first step to *mise en place* is an easy one: read the recipe prior to cooking it. Recipes are road maps, designed to help you go from a set of disparate ingredients to a stellar, perfectly prepared dish. A great way to learn how ingredients and the cooking method work together is to follow the recipe to the letter the first time you make it. The second time you make the recipe, you can veer from the instructions, making ingredient substitutions and other changes that reflect your preferences and tastes. Since you have already made the recipe once, you'll be able to anticipate how the changes you make will influence the overall dish.

Here are a few more tips that can help you cook smarter, more confidently, and more efficiently.

- 1.** Before you begin, read the recipe all the way through. (It actually doesn't hurt to read it through twice!)
- 2.** *Mise en place* everything you can before you start cooking. Have your ingredients sliced, diced, and portioned before you start cooking to ensure that everything is where you need it, when you need it.
- 3.** Work cleanly. If you have multiple cutting boards, use each of them for a different type of food—for example, cut meats on a dishwasher-safe plastic board, bread and fruit on a wood or cork board, and vegetables on another wood or plastic board. (And if using one cutting board for all your chopping needs, start with the vegetables and end with raw meats so you don't have to wash the board between ingredients.) Always wipe down your cutting board and wash your hands between prep tasks, and wash your board in hot soapy water when you're finished. To remove the toughest odors, give the board a scrub with a lemon half or some distilled white vinegar, then rinse with hot soapy water. Stand the board on its edge and allow it to air-dry between uses. Never return cooked food to a dirty cutting board. When doing dishes, wash your cutting board in an empty sink so you don't contaminate other dishes or dishwasher.
- 4.** Work neatly. If your workspace is cluttered, so is your mind. Stop every once in a while to clear the onion skins, carrot peels, and beef trimmings from your cutting board. (To make this super easy, place a bowl for trimmings at the top of the cutting board.) Wipe down the countertops and clean up any spills as you go. The minute or so it takes to clear the board and reset your workspace will reset your brain as well. If you can wash a couple of dishes while the roast is in the oven and one or two more while the sauce reduces, even better. When you clean as you go, you'll find you have little to do at the end of the day but wash a wineglass or two.

BAKE

GOOD FOR EVERYTHING,
FROM BREAKFAST TO DESSERT

When you need gentle, even heat and you're not looking for deep browning, **BAKE will be your go-to mode.**

This mode is for so much more than baked goods. You'll choose BAKE when intense browning isn't a priority. For example, BAKE mode works well when cooking whole fish or making gratins, bread puddings, and other casseroles (until, perhaps, you broil the top).

Use the BAKE mode as is, or activate the convection feature for extra fast and even cooking. With either mode, the integrated probe comes in handy to monitor internal temperatures.

And don't forget, this oven isn't just for small batches. We designed the countertop oven with cooks in mind—not only can it hold a 12-cup muffin tin, a 10-inch pie plate, and two 9-by-5-inch loaf pans, but it can also accommodate a Bundt pan and even a 9-by-13-inch baking dish. Some Dutch ovens, including the WOLF GOURMET Dutch oven, fit as well.



BAKED EGGS WITH HERBS AND CREAM

Serves 4

Oven setting: CONVECTION/BAKE

Baked eggs, sometimes called shirred eggs, look impressive and are simple to prepare. If you don't have ramekins, you can use small oven-safe bowls. If your ramekins or bowls happen to be smaller than six ounces, just add one egg and one tablespoon of cream to each.

1 tablespoon plus 1 teaspoon unsalted
butter, softened
1 tablespoon finely chopped fresh tarragon
8 large eggs

½ cup heavy cream
Kosher salt
Freshly ground black pepper
2 teaspoons finely chopped fresh chives

1. Preheat the oven to CONVECTION/BAKE 450°F. Grease four 6-ounce ramekins with the softened butter and sprinkle a little of the tarragon into the bottom of each ramekin. Carefully crack 2 eggs into each ramekin, being careful not to break the yolks. Drizzle 2 tablespoons of cream over each serving, and season with a few pinches of salt and pepper.
2. Place the ramekins on the WOLF GOURMET baking pan and bake the eggs until the whites are set but the yolks are still runny, 9 to 10 minutes. (The eggs go from runny to hard-cooked very quickly so check them often to prevent overcooking.) Remove the baking pan from the oven. Sprinkle each ramekin with chives and serve.

● **VARIATION: PROVENÇAL BAKED EGGS**

Substitute chopped fresh basil for the tarragon and divide ¼ cup chopped roasted red bell peppers among the bottom of the ramekins.

Crack the eggs over the roasted peppers and bake as instructed. Omit the chives and sprinkle with 1 teaspoon grated Parmigiano-Reggiano cheese.

● **VARIATION: SMOKY HAM AND CHEDDAR**

Omit the tarragon. Divide ¼ cup finely chopped Black Forest ham and ¼ cup shredded sharp cheddar among the bottom of the ramekins. Crack the eggs over the ham and cheese and proceed with the recipe as instructed.

PRO TIP

Making baked eggs is a great way to use up the odds and ends you have in the fridge, like leftover roasted or steamed vegetables or that last cup of baby spinach. Just make sure that the vegetables you use are cooked before you add them to the ramekins, and crack the eggs over the top.



WHOLE SALT-BAKED FISH WITH LEMON AND DILL

Serves 2

Oven setting: CONVECTION/BAKE

In this recipe, salt seals in moisture to gently steam a whole fish and season it ever so gently. This recipe can be used to cook any smaller whole fish you find at the market, too. The integrated probe (read more about the probe on page 27) will tell you when the fish is cooked perfectly.



One whole 1½-pound fish, such as branzino,
trout, or red snapper, cleaned
16 fresh dill sprigs

1 lemon, half sliced into rounds and
half cut into wedges
8 cups kosher salt
4 large egg whites

1. Preheat the oven to CONVECTION/BAKE 375°F. Stuff the cavity of the fish with 4 dill sprigs and the lemon slices and set aside.
2. Stir the salt, egg whites, and ¾ cup water together in a large bowl until the salt is moistened and feels like wet sand. Spread out about 2 cups of the wet salt mixture onto the bottom of a 9-by-13-inch baking dish (an oval casserole dish also works nicely), packing it down into a solid, even layer. Lay 6 dill sprigs on top of the salt. Gently lay the fish on top of the dill and cover the fish with the remaining 6 dill sprigs.
3. Insert the temperature probe into the fish just behind the head, then cover the fish with the remaining salt mixture, packing it down firmly so that the fish is completely encased from head to tail. Adjust the probe, being careful not to crack the salt crust, so it lies horizontal with the fish, its sharp end pointing toward the tail.
4. Place the fish in the oven and insert the probe's plug into the probe jack. Set the probe temperature for 140°F and bake until the probe temperature chime sounds, about 20 minutes.
5. Remove the fish from the oven and remove the probe. Immediately use a serrated knife to carefully cut away the salt crust from the fish, discarding the salt crust as you go. Remove and discard the dill and lemon slices. Transfer the fish to a serving platter and brush away any salt still adhering to the skin. Serve with the lemon wedges.

● **VARIATION: TARRAGON AND FENNEL**

Substitute fresh tarragon sprigs for the dill and 1 small trimmed, sliced fennel bulb for the lemon slices. If the fennel has fronds, use the feathery parts along with the tarragon.

● **VARIATION: SALT-BAKED POTATOES**

Substitute 12 small potatoes or 4 medium potatoes (russet and Yukon Gold potatoes work best) for the fish. Substitute 12 fresh thyme or rosemary sprigs for the dill. Proceed with the recipe as instructed (you don't use the temperature probe here). Bake the potatoes at 400°F for 40 minutes for small potatoes and 1 hour for medium ones.

**WHAT ELSE CAN YOU
BAKE IN SALT?**

The method works wonders with whole fish and potatoes, but you can also try it with thick fish fillets, a whole chicken, and other firm root vegetables, like beets and parsnips.



ZUCCHINI-FENNEL GRATIN

Serves 4

Oven setting: CONVECTION/BAKE

As they gently bake in heavy cream, zucchini and fennel become silky soft before they're topped with a layer of crispy panko. If you close your eyes as you eat this luscious gratin, you'll swear you're in France.

4 teaspoons extra-virgin olive oil
2 medium zucchini, thinly sliced into rounds
1 small fennel bulb, trimmed, cored, halved lengthwise, and thinly sliced
1 small red onion, halved and thinly sliced
½ teaspoon kosher salt

½ teaspoon freshly ground black pepper
1¼ cups heavy cream
¼ teaspoon ground nutmeg
1 cup shredded Gruyère cheese
1 cup panko crumbs
½ cup grated Parmigiano-Reggiano cheese

1. Preheat the oven to CONVECTION/BAKE 425°F. Place the oil, zucchini, fennel, onion, salt, and pepper in a 2½-quart casserole dish and toss to combine. Bake until the vegetables are just tender and begin to brown, about 25 minutes.
2. Whisk together the cream and nutmeg in a small bowl and pour over the vegetables. Sprinkle the Gruyère evenly over the top and bake until the cream begins to bubble, about 15 minutes. In another small bowl, combine the panko and the Parmigiano-Reggiano. Remove the baking dish from the oven and sprinkle the panko mixture evenly over the top. Bake until the crumbs are golden brown, about 10 minutes. Remove from the oven and let stand for about 15 minutes before serving.

● **VARIATION: SWEET POTATO GRATIN**
Whisk together the cream, 1 teaspoon ground cinnamon, and ¼ teaspoon ground cloves in a

large bowl. Substitute 2 pounds peeled, very thinly sliced sweet potatoes for the zucchini, fennel, and onion. Add the sweet potatoes to the cream and toss to coat. Turn the sweet potato mixture into a small baking dish (omit the Gruyère). Cover the baking dish tightly with foil and bake until the sweet potatoes are tender, about 30 minutes. In another small bowl, stir together the panko and 2 tablespoons melted unsalted butter, then sprinkle it evenly over the potatoes and bake until the potatoes are golden brown, about 20 minutes. Remove from the oven and let stand for about 15 minutes before serving.

● **VARIATION: CRISPY BROCCOLI GRATIN**

Substitute 1 pound broccoli florets and stems and 1 minced garlic clove for the zucchini and fennel. Substitute ½ teaspoon chopped fresh thyme for the nutmeg.



FRENCH TOAST BREAD PUDDING WITH CRUNCHY ALMOND STREUSEL

Serves 8

Oven setting: CONVECTION/BAKE

Talk about a brunch dish worthy of company! This over-the-top bread pudding is the perfect item to impress friends coming over for breakfast; that said, it's just as fantastic savored on an indulgent, lazy morning with the family. If you prefer, you can cut the recipe in half and bake the bread pudding in an 8- or 9-inch square baking dish.

STREUSEL

1 cup all-purpose flour
1 cup sliced almonds
½ cup lightly packed light brown sugar
¼ cup granulated sugar
1 teaspoon ground cinnamon
½ teaspoon kosher salt
1 stick (8 tablespoons) unsalted butter, melted

BUTTERED MAPLE SYRUP

1 cup maple syrup
3 tablespoons unsalted butter
2 tablespoons light brown sugar
½ teaspoon kosher salt

BREAD PUDDING

1 tablespoon unsalted butter, softened
1 loaf challah or brioche (about 12 ounces),
torn into uneven chunks
3 cups whole milk
2 cups heavy cream
8 large eggs
¼ cup maple syrup
¼ cup lightly packed light brown sugar
1 tablespoon vanilla extract
2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon kosher salt
½ teaspoon ground nutmeg
¼ teaspoon almond extract (optional)

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1. Make the streusel: In a large bowl, stir together the flour, almonds, brown sugar, granulated sugar, cinnamon, and salt. Stir in the butter and then use your fingertips to blend the streusel until it forms uneven clumps. Set aside.
 2. Make the bread pudding: Preheat the oven to CONVECTION/BAKE 350°F. Grease a 9-by-13-inch baking dish with the softened butter. Place the bread chunks in the baking dish in an even layer and set aside.

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3. Whisk together the milk, cream, eggs, maple syrup, brown sugar, vanilla extract, cinnamon, allspice, salt, nutmeg, and almond extract (if using) in a large bowl, then pour it over the bread. Gently press the challah down until submerged, then let the mixture stand for about 10 minutes. Sprinkle the streusel evenly over the top. Bake until puffed and golden brown, about 40 minutes. Remove from the oven and set aside for 10 minutes before serving.
4. Make the buttered maple syrup: While the bread pudding cools, combine the maple syrup, butter, brown sugar, and salt in a 2-cup heat-safe measuring cup. Microwave on high for 15-second intervals, stirring in between, until the butter is melted. Serve the bread pudding with the buttered maple syrup.

PRO TIP

Like most bread puddings, you can also assemble this one the night before, then just sprinkle it with streusel before baking.

● VARIATION: RASPBERRY

Omit the streusel. Omit the nutmeg and almond extract. Just before baking, sprinkle 2 cups fresh raspberries over the top of the bread pudding, pressing some of them into the custard. Sprinkle $\frac{3}{4}$ cup coarse raw sugar (such as turbinado) over the berries before baking. Increase the baking time to 50 minutes. For the syrup, substitute 1 cup seedless raspberry jam for the maple syrup and omit the brown sugar.

● VARIATION: VANILLA-ORANGE

Omit the streusel. Increase the vanilla extract to 4 teaspoons and omit the cinnamon, allspice, and nutmeg. Substitute 1 tablespoon finely grated orange zest and $\frac{1}{4}$ teaspoon orange oil for the almond extract. Sprinkle $\frac{3}{4}$ cup coarse raw sugar (such as turbinado) over the top before baking.

PRO TIP

For the best results when baking, be sure the rack is in the middle position. If you're working with a tall pan, such as a Bundt pan, use the bottom position.

PAVLOVA WITH BERRIES

Serves 6

Oven setting: BAKE

Pavlova, a crackly, large, circular meringue, is a beautiful, elegant, and naturally gluten-free dessert that's delicious topped with whipped cream, pastry cream, custard, or curd, and just about any kind of fruit. The meringue's crackly outside yields to an almost marshmallowy center; it's a true showstopper. Using superfine sugar here ensures that the sugar crystals completely dissolve into the meringue; if you can't find it, you can blitz one cup plus two teaspoons of granulated sugar in a food processor for about 30 seconds.

MERINGUE

- 1 cup superfine sugar
- 1 tablespoon cornstarch
- 1 teaspoon distilled white vinegar
- ½ teaspoon vanilla extract
- 4 large egg whites

FOR FINISHING

- 1 cup heavy cream
- 2 tablespoons granulated sugar
- ½ cup store-bought lemon curd
- 4 cups strawberries, hulled (and halved or quartered if large), or mixed berries

1. Make the meringue: Draw a 7-inch circle on a piece of parchment paper. Turn the paper over and place it on a 12-by-14-inch rimless baking sheet (or a rimmed baking sheet with its flat, bottom side facing up).
2. Preheat the oven to BAKE 300°F. In a small bowl, stir together the superfine sugar and cornstarch and set aside. In another small bowl, combine the vinegar and vanilla extract and set aside.
3. Using an electric mixer, beat the whites on medium-low speed until frothy, then gradually increase the speed to high and continue to beat until the egg whites begin to hold soft peaks. Slowly sprinkle in the sugar mixture, a little at a time, beating until soft to medium peaks form. Pour in the vinegar mixture and continue to beat until the whites hold stiff peaks.
4. Use a spatula to gently transfer the meringue to the parchment paper, carefully spreading it so that it just reaches the edge of the circle. Place the meringue in the oven and immediately lower the oven to 250°F. Bake until pale brown in spots, about 50 minutes (cracks may appear on the surface). Turn off the oven and let the meringue cool inside the oven—don't open the oven door!—for 1½ hours (this is the secret to the crisp exterior and marshmallowy interior). Remove the meringue from the oven and set aside.

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5. Make the whipped cream: Using an electric mixer, whip the cream and granulated sugar on medium-high speed until soft peaks form. Place the lemon curd in a medium bowl and whisk in $\frac{3}{4}$ cup of the whipped cream.
6. Carefully peel the parchment paper off the meringue and transfer the meringue to a platter. Spread the lemon curd mixture over the meringue in big, loose swirls, followed by the remaining whipped cream. Mound the berries on top of the whipped cream. Use a serrated knife to cut into wedges and serve.

PRO TIP

The baked meringue can be stored at room temperature in an airtight container for up to 2 days. Meringue is best made on days with low humidity so the exterior maintains its crisp texture.

● VARIATION: TOASTED COCONUT

Line a 12-by-14-inch baking sheet with parchment paper. Add 1 teaspoon coconut extract to the meringue mixture along with the vinegar and vanilla extract. Fold 1 cup toasted unsweetened coconut flakes into the whipped egg whites. Fit a pastry bag with a star tip and fill with the meringue. Pipe the meringue onto the paper in 2-inch swirls. Bake as directed until just golden brown, 50 to 60 minutes. Remove from the oven, slide the parchment onto a wire cooling rack, and cool completely before removing the meringues from the parchment.

● CHOCOLATE-STRAWBERRY SWIRL

Line a 12-by-14-inch baking sheet with parchment paper. Add 4 drops of red food coloring to the meringue mixture along with the vinegar and vanilla extract. Fold $\frac{1}{2}$ cup seedless strawberry or raspberry jam and 4 ounces grated semisweet chocolate into the whipped egg whites; the meringue should be streaked with pink swirls and specks of chocolate. Fit a pastry bag with a star tip and fill with the meringue. Pipe the meringue onto the paper in 2-inch swirls. Bake as directed until just golden brown, 50 to 60 minutes. Remove from the oven, slide the parchment onto a wire cooling rack, and cool completely before removing the meringues from the parchment.

WHEN SHOULD YOU SKIP CONVECTION BAKING?

Meringues are one of the few baked goods that cook better without the convection feature. Why? Meringues rely on low and slow heat to dry out the exterior while leaving the center chewy. The convection fan will actually dry the outside of the meringues too quickly, leaving the inside too wet (or worse, they will cause the egg whites to brown too much). When baking soufflés, angel food cake, and popovers, you'll also want to skip convection and use the traditional BAKE mode.

CHOCOLATE CAKE WITH COCOA BUTTERCREAM FROSTING

Makes one 9-by-13-inch cake
Oven setting: CONVECTION/BAKE

Dark and rich, this cake (see the photo of the Mocha-Cream Layer Cake variation on page 11) is as chocolaty as a classic devil's food layer cake but comes together like the easiest quick bread. It's a simple single-layer cake that you can frost right in the 9-by-13-inch pan and bring to picnics, potlucks, and other parties.

CAKE

1 tablespoon unsalted butter, softened
2 cups all-purpose flour
1 cup unsweetened natural cocoa powder
1½ teaspoons baking powder
1½ teaspoons baking soda
½ teaspoon table salt
2 cups whole milk
1 cup granulated sugar
1 cup lightly packed light brown sugar
¼ cup canola oil
4 ounces unsweetened chocolate, melted
and cooled
2 large eggs
1 tablespoon instant espresso powder
2 teaspoons vanilla extract

FROSTING

2 cups confectioners' sugar
⅓ cup unsweetened natural cocoa powder
1 stick (8 tablespoons) unsalted butter,
softened
6 tablespoons heavy cream (or whole milk)
1½ teaspoons vanilla extract
¼ teaspoon table salt

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1. Make the cake: Preheat the oven to CONVECTION/BAKE 350°F. Grease a 9-by-13-inch cake pan with the softened butter and set aside. In a large bowl, sift together the flour, cocoa powder, baking powder, baking soda, and salt. In another large bowl, whisk together the milk, granulated sugar, brown sugar, oil, chocolate, eggs, instant espresso, and vanilla extract until smooth. Pour the liquid ingredients into the dry ingredients and whisk together until completely combined.
 2. Pour the batter into the prepared pan and bake until a cake tester inserted into the center comes out clean, 25 to 30 minutes. Transfer the pan to a wire rack to let the cake cool.

3. Make the frosting: In a medium bowl, sift together the confectioners' sugar and cocoa powder. Using an electric mixer, beat the butter in a large bowl on medium-high speed until light and airy, about 3 minutes. Scrape down the bowl and add the sifted confectioners' sugar and cocoa powder, the cream, vanilla extract, and salt. Beat on low speed until the dry ingredients are moistened, then increase the speed to medium-high and continue to beat, scraping down the sides of the bowl as necessary, until the frosting is very airy, about 2 minutes.
4. Spread the frosting over the cooled cake. Cut into squares and serve.

NATURAL COCOA POWDER VS. DUTCH-PROCESSED COCOA

For this cake, be sure to buy natural cocoa powder instead of Dutch-processed. Dutch-processed cocoa has a darker color and a richer, less acidic taste. It reacts with baking powder and baking soda differently than natural cocoa powder, so the cocoa powders are not interchangeable in recipes that rely on these leaveners.

● VARIATION: PEANUT BUTTER-FROSTED CUPCAKES

Line a 12-cup muffin tin with cupcake liners. Divide the cake batter among the muffin cups and bake until the cupcakes spring back when pressed lightly and a cake tester inserted into the center of a cupcake comes out clean,

15 to 20 minutes. Transfer the pan to a wire rack to let the cupcakes cool for 10 minutes, then remove them from the pan.

Make the frosting: Substitute $\frac{2}{3}$ cup smooth peanut butter for the cocoa powder.

● VARIATION: MOCHA-CREAM LAYER CAKE

Line the cake pan with parchment paper and then lightly grease the paper with the softened butter. Bake the cake as instructed. Let the cake cool in the pan for 30 minutes, then invert it onto a wire rack to cool completely.

Make the mocha whipped cream: In a large bowl, combine 2 cups heavy cream, $\frac{1}{2}$ cup unsweetened natural cocoa powder, $\frac{1}{2}$ cup confectioners' sugar, 2 tablespoons instant espresso powder, 1 teaspoon vanilla extract, and $\frac{1}{4}$ teaspoon salt. Using an electric mixer, beat on low speed until frothy, about 30 seconds, then gradually increase the speed to high and continue to beat until stiff peaks form, $1\frac{1}{2}$ to 2 minutes.

Transfer the cooled cake to a work surface so that the long side faces you. With a serrated knife, cut the cake into 2 even layers. Place 1 cake layer on a rimless platter or cake plate. To keep the platter (or plate) neat while you frost the cake, place 4 strips of waxed or parchment paper under the 4 sides of the cake. Spread $1\frac{1}{2}$ cups of the mocha whipped cream on top of the cake layer, then place the second cake layer gently on top. Spread the top and sides of the cake with the remaining mocha whipped cream. Remove the waxed paper strips, cut into wedges, and serve.

ROAST

IT'S ALL ABOUT HIGH HEAT

Your parties and Sunday dinners
will come together more easily than you thought
was possible with the ROAST mode.

The oven's BAKE mode and ROAST mode might seem similar. They both range from 170°F to 450°F (with 350°F as the default) and can work with convection or the integrated probe. ROAST mode, however, also uses technology that maximizes browning.

When cooking a chicken, a beef tenderloin, or most other large cuts of meat, ROAST mode is a given. Coupled with the integrated probe feature, you'll get a delicious crust and a perfectly cooked interior. But ROAST mode is also great when you want to make golden, caramelized roasted vegetables and even blistered-brown fruit, like roasted grapes for an ice cream sundae.

The included WOLF GOURMET baking pan works with any of the modes, but you'll probably use it most often when roasting. It has a nice-sized lip to keep meat juices and vegetable pieces from spilling over into the oven. The included rack can be used to elevate a roast so the bottom cooks as evenly as the top.

IS IT DONE YET?

Sure, an instant-read thermometer inserted into the meat can tell you the internal temperature of a roast, but the countertop oven's integrated probe is even better: It allows you to see when meat is done without even having to open the oven door. When the probe is inserted into the food, the oven's LED display panel will show you the exact temperature of the roast, and once it reaches your desired temperature, the oven chimes so you can take it out exactly when you need to. Here are just a few tips to keep in mind when using the probe.

1. The probe works in BAKE or ROAST mode. To set it up, just insert the plug end of the probe into the jack on the right side of the oven. (We designed the jack so you can do this with one hand.) Press the probe button and adjust the desired temperature by turning the TEMP/DARKNESS knob; the number will flash for 3 seconds and then become solid so you know the temperature is set. You can then set the oven temperature and preheat.

2. Carefully insert the probe while the protein is raw. You want the tip to hit the last part of the meat to cook. For meat roasts, that would be the center; it's best to insert the probe horizontally from one of the ends. For chicken, insert the probe into the inner thigh, without touching the bone.

3. If you want to cook a steak, chicken, or a roast to a certain doneness, set the probe to about 5°F to 10°F less than your ideal temperature. Then pull out the meat, loosely tent it with foil, and let it rest; a few minutes of carry-over cooking will bring the temperature right where you want it to be.

160°F. French recipes often call for this temperature, at which your chicken is properly cooked but might still show some pinkness in the thigh, even after it rests. It's safe to eat the chicken at this temperature, as long as the thermometer is accurate.

165°F to 170°F. The USDA, and thus, many American recipes, call for chicken to be cooked to at least 165°F. At this temperature, the meat will be less pink but still be juicy.

180°F and higher. Some recipes call for poultry to be cooked to 180°F; you should only roast your meat to this temperature if you like your breast meat very well done.

If you're roasting a free-range bird or one you get from the farmers' market, don't be alarmed if the meat looks a little more pink than usual, even when it's fully cooked. It's normal with these types of chickens because their muscles get more exercise and are naturally more pigmented.



ROAST CHICKEN WITH GARLIC AND LEMON PAN GRAVY

Serves 4

Oven setting: CONVECTION/ROAST

A whole roast chicken is easy to cook to moist and juicy perfection with the integrated probe. Plus, the convection fans help the skin become extra crispy. The garlic cloves that are roasted alongside the chicken not only flavor the pan juices, they thicken it as well.

2 tablespoons extra-virgin olive oil
1 (3- to 3½-pound) whole chicken, patted dry
1 tablespoon garlic powder
Kosher salt

Freshly ground black pepper
2 lemons, halved
4 fresh parsley sprigs
14 peeled garlic cloves

1. Adjust the oven rack to the lowest position and preheat the oven to CONVECTION/ROAST 375°F. Rub the oil all over the chicken, followed by the garlic powder. Season generously with salt and pepper. Place the chicken in a 9-by-13-inch baking dish or rimmed sheet pan. Stuff the chicken's cavity with 1 lemon half and the parsley sprigs. Tuck the wings under the chicken and use butcher's twine to tie the bony ends of the legs together.
2. Insert the temperature probe into the thickest part of the chicken between the leg and the thigh. Scatter the garlic around the chicken and place the remaining 3 lemon halves cut side down in the pan. Pour in ½ cup water around (but not over) the chicken.
3. Place the chicken in the oven and insert the probe's plug into the probe jack. Set the probe temperature for 170°F, and roast until the probe temperature chime sounds, about 1 hour.
4. Remove the chicken from the oven and remove the probe. Lift the chicken and tilt it over the pan to pour off any juices that collected in the cavity, then transfer the chicken to a cutting board and loosely tent with foil for 10 minutes. Remove the parsley from the cavity and discard. Transfer the roasted lemons from the roasting pan and the cavity to a fine-mesh sieve set over the baking dish. Mash down on the lemons to extract their juices; discard the lemons. Use a fork to smash the garlic cloves into the pan juices, taste, and add more salt or pepper if needed. Transfer the pan juices to a gravy dish, carve the chicken, and serve with the pan gravy.

continued...

● **VARIATION: HONEY-THYME GLAZE**

Omit the lemons and garlic. Set the probe temperature for 150°F and roast the chicken until the temperature chime sounds, about 40 minutes. About 40 minutes after the chicken goes into the oven, make the honey-thyme glaze: Heat ½ cup honey and 1 teaspoon chopped fresh thyme leaves in a small saucepan over medium-low heat. Turn off the heat and cover the pan to keep the honey warm. Use several fresh thyme sprigs to brush the warm honey mixture over the chicken and reset the probe temperature for 170°F. Baste the chicken every 10 minutes with the warm honey mixture until the probe temperature chime sounds, about 20 minutes longer. Proceed with the recipe as instructed, serving the pan juices alongside the chicken.

● **VARIATION: SMOKED PAPRIKA AND GARLIC**

Substitute 2 navel oranges for the lemons. Rub the chicken with 2 tablespoons smoked paprika along with the garlic powder. Proceed with the recipe as instructed.

CONVECTION RULE OF THUMB

When adapting a recipe to use the convection setting, you should either decrease the usual temperature by 25°F or cook the food for about 25 percent less time.

The countertop oven has multiple vents placed on the sides of the oven. When in convection mode, these vents circulate air uniformly and indirectly around food. Using convection ensures that there are no hot spots in the oven, and thus, baking is incredibly (almost impossibly) even.

**BEEF TENDERLOIN WITH HERB-HORSERADISH
CRUST AND RED WINE PAN SAUCE**

Serves 6

Oven setting: BROIL/CONVECTION ROAST

Beef tenderloin is a lean, luxurious, and tender roast from which the ever-popular filet mignon steaks are cut. The countertop oven easily holds this 3-pound roast, and, in fact, you can even fit a larger roast diagonally in the WOLF GOURMET baking pan. The oven's convection feature helps you get the meat and horseradish crust beautifully browned while the probe will tell you when the meat is done to your liking.

BEEF TENDERLOIN

- 2 garlic cloves, 1 minced and 1 smashed
- 1 tablespoon minced fresh thyme
- 1 tablespoon minced fresh rosemary
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 1 (3-pound) beef tenderloin, trimmed of fat and silver skin and tied with butcher's twine
- 1 small yellow onion, thinly sliced
- 1 medium carrot, thinly sliced

HORSERADISH CRUST

- 6 tablespoons store-bought grated white horseradish, rinsed and squeezed dry
- 2 tablespoons plain bread crumbs
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon minced fresh thyme
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh parsley
- ½ teaspoon kosher salt

RED WINE JUS

- 2 cups low-sodium beef broth
- 1 cup dry red wine
- 2 teaspoons unsalted butter, softened

1.

Season the tenderloin: Adjust the oven rack to the highest position and set the oven to BROIL/HI. In a small bowl, stir together the minced garlic, thyme, rosemary, 1 tablespoon of the oil, the salt, and pepper. Rub the tenderloin with the herb mixture and set aside while the oven heats up.
2.

Make the horseradish crust: In a medium bowl, stir together the ingredients for the horseradish crust and set aside.
3.

Broil the tenderloin: Toss the onion, carrot, and smashed garlic clove with the remaining 1 teaspoon olive oil in the WOLF GOURMET baking

continued...

pan. Nestle the tenderloin directly onto the baking pan. Broil the tenderloin until it begins to brown, about 10 minutes.

4. Remove the pan from the oven. Adjust the oven rack to the middle position and set the oven to CONVECTION/ROAST 425°F. Press the horseradish mixture evenly over the top. Insert the temperature probe into one end of the tenderloin so that it runs horizontally. Place the pan in the oven and insert the probe's plug into the oven jack. Set the probe temperature to 125°F (for medium-rare), and roast until the probe temperature chime sounds, about 15 minutes. Remove the probe, then transfer the tenderloin to a cutting board and loosely tent with foil for 15 minutes.
5. Make the red wine jus: Adjust the oven rack to the highest position and set the oven to BROIL/HI. Pour the broth and wine over the roasted vegetables. Place the pan in the oven and simmer until the liquid is reduced slightly, about 10 minutes. Strain the jus through a fine-mesh sieve set over a small bowl (discard the vegetables) and whisk in the softened butter.
6. Cut and remove the twine (if the crust is disturbed, use a spoon to press it back in place) and cut the tenderloin crosswise into ¼-inch slices. Serve with the jus.

● **VARIATION: CRISPY MUSTARD CRUST**

To make the crust, add 6 tablespoons panko to the plain bread crumbs (omit the horseradish). Increase the Dijon mustard to 3 tablespoons and add 2 tablespoons mayonnaise along with the mustard.

● **VARIATION: TENDERLOIN AU POIVRE**

Omit the thyme and rosemary from the meat.

Rub the 1 tablespoon olive oil, minced garlic, and salt all over the tenderloin. Substitute 2 tablespoons crushed black peppercorns for the ground black pepper and roll the tenderloin in the crushed peppercorns to coat on all sides. Omit the horseradish crust. Substitute ½ cup balsamic vinegar and 2 tablespoons pomegranate syrup for the red wine.

MEAT PERFECTLY DONE

Here is a temperature guide for cooking meat roasts. Remember that the larger the cut, the more the meat's temperature will rise after you pull it from the oven. The ends of a roast will be more well-done than the center, so if you want your meat to be medium-rare, you'll have a few slices of medium-cooked meat at the ends.

- 115°F to 124°F: The minimum temperature for cooking larger pieces of beef or lamb. After a few minutes of resting, the meat will be rare.
- 125°F to 130°F: For medium-rare beef and lamb.
- 131°F to 140°F: Beef and lamb are cooked to medium in this range. You can pull large pork roasts at 140°F so they carry over cook to the USDA recommended 145°F.
- 141°F to 150°F: The USDA recommends all meat be cooked to 145°F at a minimum. This would leave you with medium-well beef and lamb, which you may or may not prefer. Pork retains a little pinkness and juiciness when cooked to this range.
- 151°F to 160°F: Approaching 160°F, all meat is well-done, with no pinkness left.



BRAISED PORK SHOULDER

Serves 6

Oven setting: CONVECTION/ROAST

This Latin-inspired pork shoulder is excellent pulled and wrapped in tortillas for tacos or served on a platter with rice and beans. The best part? You can brown the meat right in the oven before you add liquid to braise until tender.

1 teaspoon canola oil	2 fresh or dried bay leaves
4 pounds skin-on boneless pork shoulder, cut into 4 or 5 equal pieces	2 cups low-sodium chicken broth
1½ tablespoons kosher salt	½ cup orange juice
1 large yellow onion, halved and thinly sliced	3 tablespoons apple cider vinegar
4 garlic cloves, smashed	2 teaspoons ground cumin
4 fresh thyme sprigs	½ teaspoon ground coriander
	½ teaspoon coarsely ground black pepper

1.

Adjust the oven rack to the lowest position and preheat the oven to CONVECTION/ROAST 450°F. Lightly grease a 9-by-13-inch baking dish with the oil. Rub the pork pieces with the salt and place them in the baking dish. Place the baking dish in the oven and roast until the pork pieces are nicely browned on top, about 20 minutes. Remove the pork from the oven, and place the onion, garlic, thyme, and bay leaves around the pork.
2.

In a large bowl, stir together the chicken broth, orange juice, vinegar, cumin, coriander, and pepper. Pour the broth mixture around the pork. Cover the baking dish with a double layer of foil, tightly crimping it around the edges so steam doesn't escape during cooking. Return the covered baking dish to the oven and lower the oven to 325°F. Cook until a fork slips into the pork with no resistance, about 2 hours.
3.

Remove the baking dish from the oven and discard the foil. Transfer the pork to a cutting board (reserve the braising liquid). Let the pork cool slightly before removing skin and shredding. Use tongs to remove and discard the skin and fat from the meat. Gently pull the pork apart into smaller pieces, then transfer them to a rimmed heat-safe serving platter. Cover the serving platter loosely with foil and then place in the oven to keep warm while making the sauce.
4.

Use a spoon to skim off any fat from the top of the braising liquid, then strain the remaining defatted liquid through a fine-mesh sieve set over a small saucepan (discard the onion, garlic, thyme, and bay leaves). Simmer over medium-high heat until slightly reduced, about 10 minutes. Remove the pork from the oven, discard the foil, pour the sauce over the pork, and serve.



● **VARIATION: QUICK PULLED PORK**

Cook the pork and reduce the braising liquid as instructed, then stir in 3 cups of store-bought barbecue sauce and continue to cook until hot. Use 2 forks to shred the pork. Stir the shredded pork into the sauce and cook until warmed through. Place the pork on potato rolls. Serve with coleslaw and bread and butter pickles.

● **VARIATION: PORK ENCHILADAS**

Cook the pork and skim and strain the braising liquid as instructed. In a large saucepan, combine $\frac{3}{4}$ cup of the braising liquid (freeze the rest to use another time) with three (15-ounce) cans of your favorite enchilada sauce. Simmer over medium-high heat until the sauce has thickened

slightly, about 10 minutes. Remove 2 cups of the sauce from the pan and set it aside. Use 2 forks to shred the pork and add 3 cups of the shredded pork to the enchilada sauce in the pan and toss to combine (save the rest of the pork to use another time). Place eight 6-inch corn tortillas on a work surface, spread one-eighth of the shredded pork down the center of each tortilla, and roll. Place the enchiladas seam side down in a lightly greased 9-by-13-inch baking dish and pour the reserved enchilada sauce evenly over the top. Cover with shredded pepper jack or cheddar cheese and bake at CONVECTION/BAKE 350°F until golden brown and bubbling, about 30 minutes. Let stand for 10 minutes. Serve with sour cream, chopped fresh cilantro, and lime wedges.



ROASTED CAULIFLOWER WITH CUMIN AND LEMON

Serves 4

Oven setting: CONVECTION/ROAST

When it's roasted, cauliflower becomes so sweet that it's almost like candy. With the Eastern Mediterranean flavors here, a sprinkle of feta cheese or toasted pistachios would be a great addition.

- 1 large cauliflower, cut into florets

3 tablespoons extra-virgin olive oil

1 tablespoon fresh lemon juice

1 garlic clove, minced

½ teaspoon ground cumin
- ½ teaspoon Aleppo pepper flakes (see below)

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

1 tablespoon finely chopped fresh parsley

1.

Preheat the oven to CONVECTION/ROAST 375°F. Place the cauliflower florets in a 9-by-13-inch baking dish. In a medium bowl, whisk together the oil, lemon juice, garlic, cumin, Aleppo pepper, salt, and black pepper. Add the cauliflower and toss to combine.
2.

Bake the cauliflower, stirring halfway through cooking, until the florets are golden brown and tender, 20 to 25 minutes. Sprinkle with parsley and serve hot or room temperature.

●

VARIATION: SPINACH SALAD WITH PUMPKIN SEEDS

Cook the cauliflower as instructed. Set the oven to the TOAST/LIGHT 2-bar setting. Place 1 cup pumpkin seeds, 1 tablespoon extra-virgin olive oil, ½ teaspoon chili powder, and ⅛ teaspoon cayenne pepper on a rimmed baking sheet and toss to combine. Toast until fragrant, about 6 minutes. Remove

from the oven, cool, and toss with the cauliflower, 4 cups baby spinach, and your favorite vinaigrette.

●

VARIATION: ROASTED BRUSSELS SPROUTS

Substitute 4 cups trimmed small Brussels sprouts for the cauliflower. Add ¼ cup minced shallots along with the garlic and substitute 2 teaspoons chopped fresh thyme for the cumin. Sprinkle with 2 tablespoons minced chives.

HOW TO USE ALEPPO PEPPER

Aleppo pepper is popular in the Middle East and Eastern Mediterranean for adding subtle heat and bright fruity flavor to vegetables and meat. You can find it in specialty food shops.

ROASTED GRAPE SUNDAE

Serves 4

Oven setting: CONVECTION/ROAST

Roasting grapes with a little dessert wine creates a fantastic grown-up topping for ice cream sundaes. Biscotti sprinkled on top add a great crunch.

2 teaspoons unsalted butter, softened
1½ pounds seedless red grapes
3 tablespoons port or Marsala wine
2 tablespoons dark brown sugar
1 tablespoon finely grated orange zest

⅛ teaspoon kosher salt
1 pint rum raisin, ginger, or vanilla ice cream
Sweetened whipped cream (optional)
½ cup crushed biscotti

1. Preheat the oven to CONVECTION/ROAST 375°F. Grease a shallow 3-quart baking dish with the softened butter, then add the grapes. In a medium bowl, whisk together the port, brown sugar, orange zest, and salt, then pour over the grapes.
2. Roast until the grapes soften and just begin to burst, about 20 minutes. Let cool for 10 minutes in the baking dish.
3. Meanwhile, divide the ice cream among 4 glasses or dessert bowls. Spoon the warm grapes and their pan juices over the ice cream and top with whipped cream (if using). Sprinkle with the biscotti and serve.

● **VARIATION: CIDER APPLE SUNDAE**

Substitute 1½ pounds peeled apples (such as Honey Crisp), cored and cut into 1-inch pieces, for the grapes. Substitute ¼ cup hard apple cider for the port and add 1 teaspoon ground cinnamon, ½ teaspoon allspice,

¼ teaspoon ground cloves, and 2 star anise pods along with the orange zest. Cover the baking dish with foil and roast until the apples are just tender, about 15 minutes. Remove the foil and continue to roast until the apples soften and the juices reduce and slightly caramelize, about 20 minutes. Discard star anise pods. Substitute crushed gingersnaps for the biscotti.

● **VARIATION: APRICOTS AND HONEY**

Lower the oven to 350°F. Substitute ½ pounds apricots, halved and pitted, for the grapes and place in a single layer, cut side up, in the baking dish. Substitute ¼ cup honey for the brown sugar and add ½ split vanilla bean, 6 crushed cardamom pods (or ¼ teaspoon ground cardamom), and ½ teaspoon ground cinnamon along with the orange zest. Roast until the apricots soften and the juices caramelize, 20 to 30 minutes. Discard vanilla bean. Serve with chopped toasted pistachios instead of biscotti.



BROIL

A SURPRISINGLY VERSATILE WAY TO COOK

The secret to luscious, browned casserole toppings and juicy lamb chops? It's BROIL mode.

Like grilling, broiling is a hot, direct source of heat that can quickly brown or even char food. This is why broiling can be an easy way to “grill” indoors. The method works best for cooking fish fillets or thin, tender cuts of meat like steaks or chops. You can also use the broiler to char vegetables you'd often grill, like peppers or eggplant.

When you're broiling, the heat comes from the top, so it's also a terrific way to finish off a dish. For example, after you bake a casserole or gratin, you can flip on the broiler to create a delicious crust, browning any bread crumbs and melting any cheese that is scattered on top. (Secretly, you just might want to pull off that crust and save it for yourself.) Similarly, for a dish like braised chicken thighs, you can pop the chicken pieces under the broiler to crisp the skin, or you can add a little extra caramelization to a sweet sauce-brushed protein, like glazed chicken wings.

Using the broiler is also a classic way to finish a frittata, which you start on the stovetop. Not only will the broiler help cook the center but it also puffs up the frittata beautifully so it looks extra impressive. (Yes, the oven can hold a skillet! Depending on the length of the handle, a 8-inch ovenproof skillet can easily fit.)



You can control how fast and how intensely food broils, too, by adjusting the oven setting as well as the rack's position. To create the best crusts, you'll usually want to turn the oven to BROIL/HI.

BROIL/LO works well if you have especially thick chops and you want to brown the exterior while also cooking the interior. It's also a good setting for egg dishes, like frittatas, which taste better when cooked under more delicate heat.

The higher the rack is in the oven, the closer the food is to the heat source and the faster it browns (and can eventually burn). By trying the recipes here, you'll get a feel for where you should place the rack for different types of food.

BROILED FETA WITH ROASTED TOMATOES AND WARM PITA TRIANGLES

Serves 4
Oven setting: BROIL

Warm feta is a simple, unexpected starter to set on the table for your guests to enjoy while you finish preparing the rest of the meal. If you can't find fresh oregano, just leave it out or substitute fresh thyme, fresh parsley, or a pinch of dried oregano.

4 pita breads
8 ounces feta cheese, patted dry
¼ teaspoon red pepper flakes
Coarsely ground black pepper

½ cup Slow-Roasted Tomatoes (page 63),
coarsely chopped
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh rosemary
3 tablespoons extra-virgin olive oil

1. Wrap each pita in foil and set aside. Adjust the oven rack to the top position and set the oven to BROIL/HI.
2. Break the feta into large pieces and place in a shallow, small baking dish. Sprinkle the red pepper flakes and a few grinds of black pepper over the feta, followed by the tomatoes, oregano, and rosemary. Drizzle the oil over the top. Place the baking dish and the foil-wrapped pitas in the oven. Broil until the feta is soft and warm and the oil sizzles, about 8 minutes. Remove the baking dish from the oven and let cool slightly. Remove the pitas from the oven, discard the foil, and cut into triangles. Serve the feta with the pita triangles for dipping.

● **VARIATION: OLIVES AND PEPPERS**

Substitute ½ cup chopped roasted bell peppers and ¼ cup coarsely chopped pitted kalamata olives for the tomatoes.

● **VARIATION: SHRIMP AND DILL**

Substitute 8 small peeled deveined shrimp for the tomatoes. Substitute 2 tablespoons chopped fresh dill for the rosemary and oregano. Use a shallow 4-cup baking dish.

PRO TIP

Pita rounds aren't the only breads that you can heat up in the oven. You can also wrap tortillas or slices of good country-style bread in foil, and bake or broil until heated through.



BAKED RICE WITH SAUSAGE AND PEPPERS

Serves 4

Oven setting: BROIL; CONVECTION/BAKE

This recipe showcases how you can use two different oven functions to make one delicious casserole. First, the sausage and peppers are broiled until beautifully browned.

Then, you add the rice and broth and bake everything together.

3 sweet Italian sausages, casings removed,
roughly crumbled
1 tablespoon extra-virgin olive oil
1 medium yellow onion, finely chopped
1 medium red bell pepper, seeded and finely
chopped
2 garlic cloves, minced

½ teaspoon dried oregano
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
1¼ cups low-sodium chicken broth
1¼ cups long-grain white rice
2 tablespoons chopped fresh parsley



1. Adjust the oven rack to the highest position and set the oven to BROIL/HI. Place the sausage and oil in a 2½-quart casserole dish and toss to combine. Broil until the sausage sizzles and begins to brown, about 15 minutes. Remove the baking dish from the oven and stir in the onion, bell pepper, garlic, oregano, salt, and black pepper. Continue to broil, stirring halfway through cooking, until the vegetables begin to soften and brown, about 15 minutes.

RICE SWAP

If you would like to make this with brown rice, add 1 cup long-grain brown rice and 2½ cups broth and cook for about 1 hour total.

REHEAT YOUR LEFTOVERS

Reheating food in the microwave is fast but you tend to sacrifice crisp crusts and other textures that made the food delicious the first time. When reheating in the countertop oven, use BAKE mode. Most baked dishes, like lasagna and casseroles, can be reheated at 350°F for about 20 minutes. If you want the food to retain moisture, cover with an oven-safe lid or foil. For sliced roasted meats, like turkey, add a little broth to the pan first, which will prevent the meat from drying out.

2. Remove the dish from the oven and stir in the broth and rice. Cover the dish with a double layer of foil, tightly crimping it around the edges so steam doesn't escape during cooking. (If steam escapes, the rice won't cook through.) Adjust the oven rack to the middle position and set the oven to CONVECTION/BAKE 450°F. Return the covered casserole dish to the oven and bake until the rice has absorbed all the broth and is fully cooked, about 35 minutes. If the rice is still soupy, continue to bake until all the broth is absorbed and the rice is tender for a few minutes longer. Remove the casserole dish from the oven and let cool, covered, for 10 minutes. Discard the foil, stir in the parsley, and serve.

● VARIATION: CHICKEN-ARTICHOKE RICE

Substitute ¾ pound boneless, skinless chicken thighs or breasts, cut into 2-inch pieces, for the sausages. Substitute 1 (15-ounce) can drained artichoke hearts for the bell pepper and substitute dried thyme for the oregano. Serve with lemon wedges.

● VARIATION: BLACK BEANS AND RICE

Omit the sausage and bell pepper. Increase the chopped onion to 1 large onion and add ¼ cup chopped fresh cilantro and ½ jalapeño chile, finely minced, along with the onion. Broil, stirring halfway through cooking, until the vegetables begin to soften and brown, about 15 minutes. Stir in 1 (15-ounce) can of rinsed black beans along with the rice and broth. (For a vegetarian dish, substitute low-sodium vegetable broth for the chicken broth.) Serve with chopped fresh cilantro, sour cream, and lime wedges.

SMOKY LIME-GLAZED SALMON

Serves 4

Oven setting: BROIL

With a mixture of chipotle chile powder and smoked paprika in the spice rub, this broiled salmon mimics the grill's smoky flavor.

1 tablespoon canola oil
1 tablespoon light brown sugar
1 tablespoon smoked paprika
1 tablespoon chipotle chile powder
1 teaspoon kosher salt
½ teaspoon ground cumin

¼ teaspoon ground black pepper
4 (6-ounce) salmon fillets
3 tablespoons fresh lime juice
2 tablespoons agave nectar or honey
1 tablespoon finely grated lime zest

1. Grease a 9-by-13-inch baking dish with the oil. In a small bowl, stir together the sugar, paprika, chile powder, salt, cumin, and pepper. Rub the salmon fillets with the spices, place them flesh side down in the baking dish, and set aside. In another small bowl, stir together the lime juice, agave nectar, and lime zest.
2. Adjust the oven rack to the middle position and set the oven to BROIL/HI. Place the baking dish in the oven and broil until the salmon's skin is crisp and sizzling and the flesh is about halfway cooked, about 12 minutes. Remove the baking dish and flip the fillets. Return to the oven and broil until the salmon is nearly cooked through and begins to brown, 6 to 7 minutes. Brush the lime glaze over the fillets, then pour any remaining glaze around the fish. Broil until the salmon is still a bit soft in the center, 3 to 4 minutes longer. Transfer the fillets to plates and serve drizzled with accumulated pan juices.

● VARIATION: GINGER-SOY GLAZE

Omit the rub and season the salmon with salt and pepper. Coat fish in a mixture of 1 tablespoon white sesame seeds and 1 tablespoon black sesame seeds. For the glaze, substitute 3 tablespoons soy sauce, 3 tablespoons minced fresh ginger, and 1 tablespoon dark brown sugar for the lime juice, agave nectar (or honey), and lime zest.

● VARIATION: POMEGRANATE-HONEY GLAZE

Omit the rub and season the salmon with salt and pepper. For the glaze, substitute 3 tablespoons pomegranate syrup, 2 tablespoons honey, and 1 tablespoon finely grated orange zest for the lime juice, agave nectar, (or honey) and lime zest.





BROILED LAMB CHOPS WITH ROSEMARY AND GARLIC

Serves 4

Oven setting: BROIL

It's the dead of winter and you're craving grilled meat—time to fire up the broiler! In 15 minutes, you'll have perfect medium-rare chops. Serve with a salad or the Roasted Cauliflower with Cumin and Lemon (page 37), which is delicious at room temperature.

½ cup extra-virgin olive oil
2 garlic cloves, minced
1 tablespoon minced fresh rosemary
1 teaspoon lightly crushed pink peppercorns

1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
¼ teaspoon red pepper flakes (optional)
8 lamb rib chops, each about 1-inch thick

1. In a small bowl, stir together the oil, garlic, rosemary, pink peppercorns, salt, black pepper, and red pepper flakes (if using). Rub the lamb chops, including the bones, with the spices and place them on a plate. (The lamb chops can be covered in plastic wrap and refrigerated for up to 1 day.)
2. Adjust the oven rack to the highest position. Place the WOLF GOURMET broil rack in the baking pan and set the oven to BROIL/HI. Place the lamb chops on the broil rack and broil the lamb chops until brown and sizzling, about 10 minutes. Flip the chops and continue to broil until the fat along the bone is rendered and crisp, about 5 minutes longer for medium-rare. Remove the chops from the broiler and serve.

● **VARIATION: OREGANO, MINT, AND LEMON**

Substitute 2 tablespoons chopped fresh oregano, 2 tablespoons chopped fresh mint, 1 tablespoon lemon juice, and 1 tablespoon finely grated lemon zest for the rosemary.

● **VARIATION: POMEGRANATE-GLAZED CHOPS**

For the rub, reduce the oil to ¼ cup and omit the rosemary. Whisk together ⅓ cup pomegranate syrup and ⅓ cup red pepper jelly (or apricot jam). Broil the lamb chops for 8 minutes, then remove the WOLF GOURMET baking pan from the oven and brush the chops with half of the glaze. Broil for 2 minutes, then flip the chops and continue to broil for 6 minutes longer. Remove the pan and brush the chops with the remaining glaze. Broil until caramelized, 3 to 4 minutes. Remove the chops from the broiler and serve.

PRO TIP

Meat needs a few minutes to rest after being broiled to let the juices redistribute. A few minutes of patience definitely pays off with the juiciest chops.

MACARONI AND CHEESE WITH BREAD CRUMBS

Serves 6

Oven setting: CONVECTION/BAKE; BROIL

What sets this recipe apart from the others is the fact that you don't have to precook the pasta or make a cheese sauce; you just toss everything together and pop it in the oven. To be sure the pasta cooks through, use elbow macaroni.



MACARONI AND CHEESE

1 tablespoon unsalted butter, softened
2 cups whole milk
1 cup heavy cream
½ teaspoon dry mustard powder
½ teaspoon hot pepper sauce (optional)
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
2 cups shredded sharp cheddar cheese
1 cup shredded fontina or mozzarella cheese
8 ounces elbow macaroni, uncooked

BREAD CRUMBS

2 tablespoons unsalted butter, melted
3 cups panko bread crumbs
1½ cups grated Parmigiano-Reggiano cheese
2 tablespoons finely chopped fresh parsley

-
1. Adjust the oven rack to the lowest position and preheat the oven to CONVECTION/BAKE 375°F. Lightly grease a baking dish with the softened butter.
 2. Make the bread crumbs: In a medium bowl, stir together the melted butter, panko, ¾ cup of the Parmigiano-Reggiano, and the parsley and set aside.
 3. Make the macaroni and cheese: In a large bowl, whisk together the milk, cream, mustard powder, hot pepper sauce (if using), salt, and pepper. Stir in the cheddar and fontina cheeses, then mix in the macaroni.
 4. Pour the macaroni mixture into the baking dish. Cover with a double layer of foil, tightly crimping it around the edges so steam doesn't escape during cooking. (If steam escapes, the pasta won't cook through.) Bake for 30 minutes.
 5. Remove the baking dish from the oven, discard the foil, and stir the macaroni and cheese. Sprinkle the bread crumbs evenly over the top and continue to bake until golden brown, about 30 minutes longer. Sprinkle the remaining ¾ cup

Parmigiano-Reggiano over the top and set the oven to BROIL/Hi. Broil until the top is golden brown, 2 to 4 minutes. Remove the dish from the oven and let stand for 5 minutes. Serve.

● VARIATION: THREE-CHEESE AND TRUFFLE

Add 1 cup of your favorite crumbled blue cheese and as many shaved truffles or as much truffle oil as you like to the milk and cheese mixture.

● VARIATION: SPICY MAC WITH BACON CRUMBS

Increase the hot pepper sauce to 2 teaspoons and whisk 1 tablespoon (or more to taste) chopped chipotle chiles in adobo sauce into the milk and cheese mixture. For the bread crumbs, add 2 teaspoons smoked paprika (pimentón) and substitute 1½ cups finely chopped and cooked bacon for ¾ cup of the Parmigiano-Reggiano. (You'll still sprinkle ¾ cup Parmigiano-Reggiano over the macaroni and cheese before broiling.)

PROOF

LIKE A SPA FOR BREAD DOUGH

Bread recipes often state: “Let the dough rise in a warm, draft-free spot.” **Now, you have that perfect place.**

The default temperature for the PROOF mode is 80°F, the optimal temperature for a yeasted dough to rise. Why? Yeast, when added to flour and water, starts to eat the sugars in the flour and releases carbon dioxide, which makes the dough grow in bulk. The yeast cells are most active when it's warm and move more slowly when it's cool (their activity nearly shuts down at about 40°F, just above refrigerator temperature).

While bread bakers often use the word proof to talk about bread dough's last rise after a loaf is shaped, the PROOF mode can be used for any of the rises. A long, slow rise encourages the dough to develop a lot of flavor, so for some recipes, like artisan-style bread loaves, you'll often let the dough rise at a cool temperature first, and then do the last rise with the PROOF mode.

For more simply flavored yeast doughs, like the sandwich bread (page 53) and Parker House Rolls (page 55) here, as well as focaccia, pizza, and sticky buns, you can use PROOF both times.

A good rule of thumb: Whenever you see something akin to that “warm, draft-free spot” called for in a yeast dough recipe, use the PROOF mode. After you proof, you can of course use the oven to bake the bread.

MULTIGRAIN BREAD

Makes 1 loaf

Oven setting: PROOF/BAKE

This soft, wholesome bread is perfect for sandwiches. It will hold up at room temperature for at least three days or you can slice it and freeze it for up to one month. To thaw, just set the oven to BAKE 350°F and warm the slices for a few minutes.

½ cup unsweetened multigrain cereal (such as a five-grain or seven-grain blend)	1 cup all-purpose flour
2 cups boiling water	1 tablespoon canola oil plus extra for the bowl
1 packet (2¼ teaspoons) active dry yeast	2 teaspoons kosher salt
4 tablespoons molasses or honey	3 tablespoons chia seeds or flax seeds
1½ cups whole-wheat flour	3 tablespoons sunflower seeds

1.

Place the multigrain cereal in the bowl of a stand mixer and add the boiling water. Let the mixture stand until cooled to about 110°F, about 15 minutes. Sprinkle in the yeast and whisk in 1 tablespoon of the molasses. Cover the bowl with plastic wrap and let stand until the yeast is foamy, about 5 minutes.
2.

Adjust the oven rack to the lowest position and set the oven to PROOF. Attach the dough hook to the stand mixer and add the whole-wheat flour, all-purpose flour, the remaining 3 tablespoons molasses, the oil, salt, 2 tablespoons of the chia (or flax) seeds, and 2 tablespoons of the sunflower seeds. Mix on low speed until the flour is nearly incorporated. Increase the speed to medium and knead the dough until smooth and elastic, about 10 minutes.
3.

Grease a large bowl with a little oil. Scrape the dough into the greased bowl and turn the dough to coat. Cover the bowl with plastic wrap and place in the oven to proof until the dough doubles in size, 1 to 1¼ hours.
4.

Turn the dough out onto a very lightly greased surface and roll into an 8-inch-long cylinder. Lightly grease an 8- or 9-inch loaf pan and place the dough in the pan. Lightly brush the top of the dough with water and sprinkle the remaining 1 tablespoon chia (or flax) seeds and the remaining 1 tablespoon sunflower seeds over the top, pressing down gently so they stick. Cover loosely with plastic wrap and place in the oven to proof until the dough doubles in size, about 30 minutes.

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5. Remove the pan from the oven and discard the plastic wrap. Use a sharp knife to cut 1 lengthwise slash down the center of the loaf. Set the oven to CONVECTION/BAKE 350°F. Place the pan in the oven and bake until the bread is golden brown, 35 to 45 minutes. Transfer to a wire rack to cool until warm, then turn the loaf out of the pan and let cool completely before slicing.

PRO TIP

If you like, you can play around with the grains and seeds in this mix. For example, instead of a multigrain cereal, try rolled oats or quinoa flakes. Instead of sunflower seeds, try pumpkin seeds.

● VARIATION: MULTIGRAIN ROLLS

Make the dough as instructed. Lightly oil a 9-by-13-inch baking pan. After the first proofing, turn the dough out onto a lightly greased surface and divide the dough into 4 equal pieces. Cut each piece into 6 smaller pieces to yield 24 pieces of dough. Working with 1 piece at a time, pull and fold the dough ball under itself and then pinch it closed on the bottom. Roll with the palm of your hand to seal the seams and then, starting in 1 corner of the pan, place the rolled dough ball seam side down in the prepared pan. Repeat until all the dough balls are in the pan. Brush the tops lightly with water and sprinkle with the remaining seeds. Use kitchen shears (or a sharp knife) to snip an X into the top of each dough ball. Proceed with the recipe as instructed.

● VARIATION: MULTIGRAIN BÂTARD

Make the dough as instructed. After the first proofing, turn the dough out onto a lightly greased surface and shape into a 12-by-4-inch free-form loaf. Lightly grease the WOLF GOURMET baking pan and place the dough loaf diagonally in the pan. Just before baking, use a sharp knife to make 3 diagonal slashes in the top of the dough. Proceed with the recipe as instructed.

PARKER HOUSE ROLLS

Makes about 32 rolls

Oven setting: PROOF/BAKE

Bring these pillowy pull-apart rolls to a dinner party or a winter potluck and they'll be gone before you know it! If 32 rolls seem like too many (which is hard to believe considering how fast they tend to disappear), you can halve the recipe and bake them in a 9-inch square pan.

13 tablespoons unsalted butter
¼ cup warm water (100°F to 110°F)
1 packet (2¼ teaspoons) active dry yeast
3 tablespoons sugar
1 cup whole milk

3 large eggs, beaten
2 teaspoons kosher salt
4½ cups all-purpose flour, plus more for
shaping the dough

1. Set aside 1 tablespoon of the butter in a small bowl to soften. Stir together the water, yeast, and ¼ teaspoon of the sugar in the bowl of a stand mixer. Cover the bowl with plastic wrap and let stand until the yeast is foamy, about 5 minutes.

2. Meanwhile, heat 8 tablespoons of the butter and the milk in a saucepan over medium heat or in the microwave until the butter is melted (be careful not to let the milk simmer; it should just be hot enough to melt the butter).

3. Add the milk-butter mixture to the yeast mixture, followed by the remaining sugar, eggs, and salt. Add 4½ cups of the flour and use a wooden spoon to stir everything together until the flour is moistened. Attach the dough hook to the stand mixer and mix on medium-low speed until the dough becomes sticky, about 1 minute. Increase the speed to medium and knead the dough until smooth and it just comes
- away from the sides of the bowl. (If the dough doesn't come together, add the remaining flour, 1 tablespoon at a time, up to ¼ cup.)

4. Adjust the oven rack to the lowest position and set the oven to PROOF. Turn the dough out onto a lightly floured surface and knead by hand a few times until the dough is smooth and supple. Use ½ tablespoon of the softened butter to grease a large bowl. Place the dough in the greased bowl and then lightly pat the top of the dough with the remaining ½ tablespoon softened butter. Cover the bowl loosely with plastic wrap and place in the oven to proof until the dough doubles in size, 1¼ to 1½ hours.

5. Melt the remaining 4 tablespoons butter. Generously brush a 9-by-13-inch baking pan with some of the melted butter. Turn the dough out onto a lightly floured surface (the dough will be very soft and will deflate as soon as you touch it). Roll the dough into a 12-by-16-inch

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rectangle, then generously brush the dough with the melted butter. Use a sharp knife to cut the dough lengthwise into 4 strips, then cut the strips crosswise into 8 strips. You should have 32 rectangles (it's okay if some of the corners are uneven, they will rise again during the second proofing).

6. Working with 1 piece at a time, fold the rectangle in half lengthwise, leaving the bottom half about $\frac{1}{4}$ inch longer than the top half, then fold the longer piece up over the seam to close the roll, like an envelope. Starting in 1 corner of the pan, place the folded rectangle seam side down in the prepared pan. Repeat until all the dough rectangles are in the pan. Brush the tops lightly with the remaining melted butter. Cover loosely with plastic wrap and place in the oven to proof until puffed, about 20 minutes.
7. Remove the pan from the oven and discard the plastic wrap. Set the oven to CONVECTION/BAKE 350°F. Place the pan in the oven and bake until the rolls are golden brown, about 20 minutes. Transfer to a wire rack to cool slightly. Serve warm or at room temperature, brushing with more melted butter (if you like).

● **VARIATION: BUTTERY ROLLS WITH FLAKY SALT**

Make the dough and bake the rolls as instructed. While the rolls are baking, melt 2 tablespoons of butter. Remove the rolls from the oven and brush the melted butter on the hot rolls. Sprinkle 2 teaspoons Maldon sea salt flakes over the hot buttered rolls, crushing the flakes slightly between your fingers as you go. Serve warm or at room temperature.

● **VARIATION: PARKER HOUSE PULLMAN LOAF**

To make 2 Pullman loaves, make the dough as instructed. After the first proofing, turn the dough out onto a lightly floured surface and cut the dough in half. Brush two 9-inch loaf pans with melted butter. Roll out 1 of the pieces of dough into a 6-by-10-inch rectangle. With the short end facing you, brush the top with melted butter. Starting with the bottom end, fold the dough up to the middle then fold down the top end like a business letter. Using both hands, gently turn the dough over seam side down in the greased loaf pan. Brush the top with melted butter and cover loosely with plastic wrap. Repeat with the remaining dough. Place the loaf pans in the oven to proof about 20 minutes. Proceed with the recipe as instructed.

PRO TIP

Try sprinkling the Parker House Rolls with chopped fresh herbs, like rosemary or thyme, or spices, like cumin or caraway seeds. You can also flavor them with garlic by adding one smashed clove to the melted butter and letting it steep for a few minutes before brushing.

TOAST

IT'S FOR MORE THAN JUST BREAKFAST

Yes, the countertop oven is **much more than a toaster**, but it still makes stellar toast.

Since the countertop oven cavity is so large, the TOAST mode works especially well when you're toasting large pieces of bread (like two 13-inch-long pieces of split baguette for a sandwich or garlic bread) or a lot of pieces (up to six standard bread slices) to serve a crowd.

Like any good toaster oven, this one is simple to use. (Who wants to futz with too many options for toast?) When you turn the bezel to TOAST mode, you don't have to think about temperature or time. Instead, you can use the TEMP/DARKNESS knob to adjust to your preferred shade of toast. Then, use the TIME/SLICE knob to choose the number of pieces you're putting in the oven.

Because the oven uses both the bottom and top heating elements in TOAST mode, you'll usually want to set the oven rack to the middle position.



ROASTED PEAR AND SHAVED PECORINO CROSTINI

Serves 6

Oven setting: CONVECTION/ROAST; TOAST

Tossed in a sweet and tangy mixture of cranberry juice, balsamic vinegar, and honey, pears become beautifully glazed as they roast in the oven. They're absolutely delicious on this crostini or served in an arugula and Pecorino salad.



ROASTED PEARS

¼ cup cranberry juice or grape juice
2 tablespoons balsamic vinegar
1 tablespoon extra-virgin olive oil
1 tablespoon honey
Kosher salt
Freshly ground black pepper
2 large pears, halved, cored, and cut into
¼-inch wedges

1. Make the pears: Adjust the oven rack to the lowest position and preheat the oven to CONVECTION/ROAST 375°F. In a large bowl, whisk together the cranberry (or grape) juice, balsamic vinegar, oil, and honey. Season with a few pinches of salt and pepper. Add the pears and toss to coat.
2. Arrange the pears in a single layer on a rimmed 9-by-13-inch baking sheet and cover with foil. Roast the pears until they just begin to soften, about 12 minutes. Discard the foil and continue to roast until the pears are tender and golden brown, 10 to 15 minutes longer. Transfer the baking sheet to a wire rack and let the pears cool to room temperature. (Transfer to an airtight container and refrigerate for up to 4 days.)
3. Make the crostini: Set the oven to TOAST. Brush both sides of each baguette slice with oil, then arrange them on the oven rack. Toast the bread until golden brown (no need to flip the bread).
4. Remove the bread from the oven. Top each piece of bread with some of the Pecorino Romano (a vegetable peeler works great for shaving the cheese), followed by 1 or 2 slices of

CROSTINI

1 baguette, thinly sliced on the bias
½ cup extra-virgin olive oil
1½ cups shaved Pecorino Romano cheese

roast pear. Serve at room temperature or toast until the pears are just warm, about 2 minutes.

● **VARIATION: FIG AND GORGONZOLA**

Substitute 10 ripe figs, halved, for the pears. Omit the cranberry (or grape) juice. Roast the figs, cut side up and uncovered, until they are warm, about 15 minutes. Substitute crumbled Gorgonzola Dolce for the Pecorino Romano.

● **VARIATION: PEACH AND RICOTTA**

Substitute 2 medium peaches for the pears. Omit the black pepper. Substitute ¾ cup fresh ricotta for the Pecorino Romano. Drizzle more honey over the crostini just before serving.

PRO TIP

For a more generous appetizer, you can turn your crostini into larger pieces simply by slicing your baguette on a sharp angle. To cut something “on the bias” means to slice it at an angle (usually about 45 degrees). Your crostini will have more surface area for toppings and will have a more dramatic appearance on a platter.

ROASTED TOMATO SOUP WITH CHEESY GARLIC-PARMESAN CROSTINI

Serves 4

Oven setting: CONVECTION/ROAST; TOAST; BROIL

Roasting vegetables, especially tomatoes, concentrates their flavors so they become incredibly sweet. You can serve the roasted tomatoes as is in a salad or tossed in pasta, but they really add an incredible depth of flavor to this pureed soup served with toasted crostini.

TOMATO SOUP

4 pounds plum tomatoes, halved
¼ cup extra-virgin olive oil, plus more for serving
2 small shallots, thinly sliced
2 garlic cloves, minced
2 teaspoons finely chopped fresh thyme
1 tablespoon light brown sugar or honey
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper
1 tablespoon chopped fresh basil
2½ to 3 cups low-sodium chicken broth or vegetable broth

CROSTINI

½ baguette, thinly sliced on the bias
6 tablespoons extra-virgin olive oil
1 garlic clove, peeled
¾ cup grated Parmigiano-Reggiano cheese
2 tablespoons chopped fresh parsley

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1. Make the soup: Adjust the oven rack to the lowest position and preheat the oven to CONVECTION/ROAST 375°F. Place the tomatoes, oil, shallots, garlic, thyme, brown sugar (or honey), salt, and pepper on the WOLF GOURMET baking pan and toss to combine. Arrange the tomatoes into a single layer and roast until very soft and the pan juices begin to caramelize, 1 to 1¼ hours. Remove from the oven and let cool.
 2. Working in batches if necessary, scrape the tomatoes and their juices into a blender or food processor along with the basil. Add 1 cup of the chicken (or vegetable) broth and puree, adding more broth, ½ cup at a time, until the soup reaches the desired thickness. Transfer the soup to a medium saucepan and warm over low heat while making the crostini.
 3. Make the crostini: Set the oven to TOAST. Brush both sides of each bread slice with oil, then arrange on the oven rack. Toast until golden brown (no need to flip the bread).



4. Remove the bread from the oven and, working quickly, rub 1 side of each baguette slice with the garlic clove and sprinkle with Parmigiano-Reggiano. Set the baguette slices on the WOLF GOURMET baking pan and broil until the cheese is just golden, about 2 minutes. Remove from the oven and sprinkle with parsley. Ladle the soup into bowls and serve with the crostini and drizzled with a little olive oil.

● **VARIATION: SLOW-ROASTED TOMATOES**

Substitute 2 pounds grape or cherry tomatoes for the plum tomatoes. Reduce the oil to 2 tablespoons and omit the shallots and brown sugar. Roast the tomatoes at CONVECTION/ROAST 325°F until shriveled and browned and the pan juices are concentrated and nicely caramelized, 1½ to 2 hours.

● **VARIATION: CURRIED SQUASH SOUP**

Substitute 2 butternut squash, halved lengthwise and seeded, for the tomatoes. Increase the shallots to 1 cup and add 2 cups apple cider (or water) and 2 tablespoons curry powder to a baking dish. Roast the squash cut side down, covered with foil, until soft, about 45 minutes. Uncover and continue to roast until the squash is very soft and begins to brown on top, about 20 minutes longer. Scoop out the flesh, discarding the peel, and place in the blender or food processor along with the pan's contents. Add the chicken (or vegetable broth) as directed. Serve.

MENUS

Here are some multicourse menus with instructions on how to execute them.

Mediterranean Dinner Party

The roasted figs, roasted grapes, and roasted cauliflower can all be made in advance. The lamb chops can be broiled just before serving. Warm the plates as the lamb chops rest.

Roasted Fig and Gorgonzola Crostini (page 61)

Broiled Lamb Chops with Rosemary
and Garlic (page 49)

Roasted Cauliflower with Cumin and Lemon
(page 37)

Roasted Grape Sundae (page 38)

Comfort Food Supper

You can make the cake up to a day ahead and the rolls several hours in advance. Serve the gratin at room temperature or use the oven to keep it warm as you roast the chicken in your standard oven.

Roast Chicken with Garlic and Lemon Pan
Gravy (page 29)

Zucchini-Fennel Gratin (page 17)

Parker House Rolls (page 55)

Chocolate Cake with Cocoa Buttercream
Frosting (page 24)

Healthy, Elegant Dinner

You can roast the tomatoes for the soup and the Brussels sprouts up to one day in advance. You can also bake the pavlova up to two days ahead. Broil the crostini and bake the fish right before serving, warming the plates and bowls, if desired.

Roasted Tomato Soup with Cheesy Garlic-
Parmesan Crostini (page 62)

Whole Salt-Baked Fish with Lemon and Dill
(page 14)

Roasted Brussels Sprouts with Shallots and
Chives (page 37)

Pavlova with Berries (page 21)

Casual Latin-Inspired Dinner

The pork shoulder can be braised up to three days in advance and warmed on the stovetop before serving. The meringues can be made and the cauliflower for the salad can be roasted up to two days in advance. The black beans and rice can be baked and kept warm until the pork is ready to serve.

Braised Pork Shoulder (page 34)

Black Beans and Rice (page 45)

Roasted Cauliflower and Spinach Salad with
Toasted Pumpkin Seeds (page 37)

Toasted Coconut Meringues (page 23)