

A detailed photograph of a dining table set for a meal. In the foreground, a large roasted lamb sits on a white rectangular platter, garnished with fresh rosemary and three roasted garlic heads. To the left of the lamb is a small, dark, scalloped-edge bowl containing a creamy yellow sauce topped with green herbs. Behind the lamb, a wooden bowl is filled with a colorful vegetable medley including yellow and red bell peppers, purple onions, and green beans. To the right of the lamb, a white plate holds a serving of green vegetables, possibly broccolini, garnished with lemon slices and small orange segments. In the background, a hand is visible reaching for a slice of bread on a wooden board. Several wine glasses are scattered across the table, some containing red wine and others white wine. A lit candle in a glass holder provides warm, ambient lighting. The overall scene is set on a dark wooden table, creating a sophisticated and inviting atmosphere.

MASTERING *the* DUAL FUEL RANGE

TECHNIQUES AND RECIPES





WELCOME TO THE CREATIVE CENTER OF THE KITCHEN

This book will guide you through the nuances of your range, the technology that makes it work, foundational cooking basics and theory that will elevate your technique, and illustrative chef-tested recipes—that taste delicious, too. You will find that your range takes the guesswork out of cooking, ultimately promising consistently delicious results every time.

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Every time you cook with your range, you step up to a communal hearth shared by our Wolf chefs. You join the timeless tradition of curating pots of passion, pans of care, and dishes of togetherness. Whether you meet us as a seasoned veteran, eager beginner, or, likely, somewhere in between, we are delighted to have you as part of the Wolf family.



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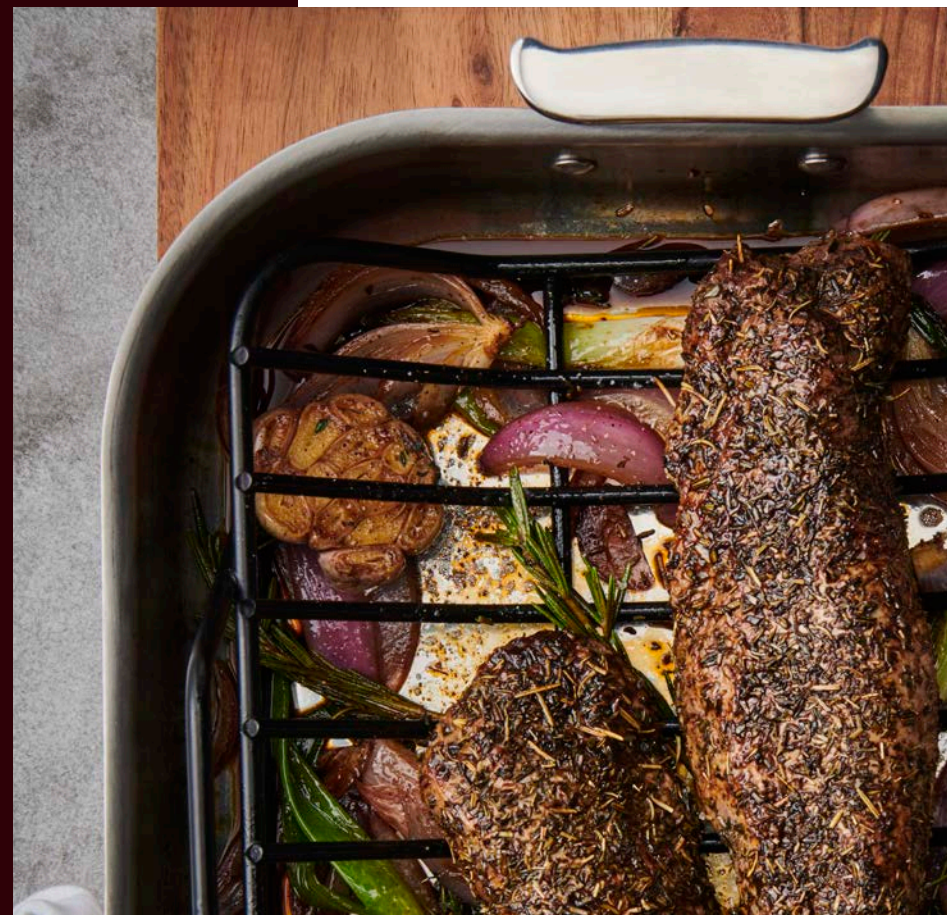
INSIDE YOUR OVEN

Your state-of-the-art Wolf oven is designed to assist and ease all of your culinary endeavors for *superior results you can count on*. Wolf's Dual VertiFlow™ convection system and chef-tested modes work in tandem to produce remarkable flavor development. It removes the limitations and inconsistencies found in non-convection ovens—no more nervous waiting nearby. Your Wolf oven takes care of all the details so you can enjoy the time spent cooking.

HOW IT WORKS

Convection

Convection is the circulation of warm air around the cavity of an oven. Specifically, your oven is engineered with Wolf's Dual VertiFlow™ convection system. The system consistently warms and disrupts the air, efficiently transferring heat to the food, reducing hot and cool spots, and eliminating the need to rotate pans. The result is shorter cooking time and more consistent browning.



FOOD SCIENCE 101

The Maillard Reaction

At Wolf, we talk a lot about efficient and consistent browning. Why? Because browning is the reason skillet-seared steaks taste better than boiled, and roasted vegetables are more flavorful than steamed. In the culinary and food science worlds, that browning is known as the Maillard reaction: the chemical reaction that occurs when amino acids and reducing sugars are exposed to heat. The reaction results in the development of new flavor compounds and color for more delicious food.

Master the modes

UNIQUE METHODS FOR EVERY TYPE OF DISH

Your oven’s cooking modes are a collection of programs developed by Wolf chefs. Modes create custom cooking environments for specific food preparations. Based on the selected mode, the oven monitors, controls, and adjusts the temperature and airflow in the cavity. Learn which mode is best for each particular dish and you are practically guaranteed success with any meal, from simple to spectacular.

CONVECTION

Almost anything you would normally make in an oven will benefit from the gentle, circulating warm air of this mode. Food is consistently browned, no matter the rack.

BAKE

The “conventional” oven mode. The right choice for single-rack cooking of more delicate items, such as quiches, custards, and cakes that require a moist environment.



BROIL

Many people think “seared steak” when they think of this mode, but it can be useful for many other types of food too, such as caramelizing the crusty top of a crème brûlée. Intense, radiant heat from the broil element provides the finishing browning touch required for many recipes.

PROOF

This mode provides the low, controlled heat required to ensure the correct rise of baked goods.

DEHYDRATE

This unique mode offers you the proper drying atmosphere to create your own dried fruit, meat, and herbs.



CONVECTION ROAST

This high-powered roasting method produces intense and even browning in a fraction of the time.

ROAST

This is the ideal environment for roasting tough cuts of meat and hearty vegetables long and slow, transforming the inedible into the irresistible.

STONE

Create the “brick oven” effect in your own home. Using the bake stone accessory, achieve the crispy, chewy crust you have only been able to get from your favorite pizza place—until now.

GOURMET

No guesswork here. Simply place your desired dish in the oven, select the cooking agenda from the intuitive menu, and Gourmet Mode does the rest.

WARM

A savior for mistimed meals and latecomers alike. Ensures everything is served hot, holding food at its ready-to-eat temperature.

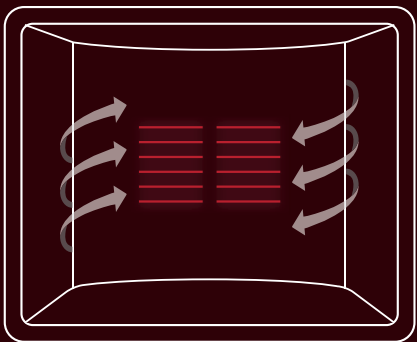




Convection Mode

YOUR BREAD AND BUTTER OF OVEN MODES

Convection Mode is perhaps the most versatile of all modes and is an essential part of your oven. It works by circulating hot air throughout the cavity and venting out excess moisture. It offers distinct advantages over the usual radiant heat of conventional bake modes: it minimizes hot and cool spots, enables multi-rack cooking (no rotating of pans required), cooks about twenty-five percent faster, and improves the flavor of your food with increased, all-over browning.



INSIDE YOUR OVEN

The two rear heating elements and convection fans produce enveloping heat.

CONVECTION MODE REVIEW

- Multi-rack cooking
- Food cooks more evenly and quickly
- Temperature probe may be used
- Best “all-around” mode when you are unsure of what mode to use

 **Quick tip: *Convection Conversion***

While not an exact science, you can convert recipes to convection cooking using this rule of thumb: reduce the temperature by twenty-five degrees Fahrenheit and the cook time by twenty-five percent. Additionally, as the size of the item increases, the cook time will exponentially decrease. For example, a whole turkey will experience a greater difference in cook time than cookies when cooked via convection. Be extra mindful when converting a recipe for the first time as to not overcook. For guesswork-free cooking, use the included temperature probe.

Dutch Oven Bread

This method is perhaps the most foolproof way of creating an artisan loaf with that to-die-for crackly, sheened crust. The Dutch oven minimizes the baking cavity, trapping moisture and steaming the loaf, similar to a professional steam oven.

MAKES 2 LOAVES	RACK POSITION 2	COOK TIME 35–45 MINUTES
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INGREDIENTS

- 1000 grams (about 7 cups) all-purpose flour
- 720 grams (about 3 cups) water at 90–95°F
- 1 tablespoon and 1 teaspoon fine sea salt
- 1½ teaspoons instant dried yeast

SPECIAL SUPPLIES

- Digital kitchen scale
- Bench scraper
- Proofing basket or banneton, optional

PREPARATION METHOD

Autolyze and Mix

1. Combine all ingredients in a large round bowl. Mix by hand until incorporated. Cover bowl with a towel and let rest 20–30 minutes. **2.** Mixing by hand, reach underneath dough and fold it over itself, repeating as you work around the bowl. Continue until the dough comes together, three to four folds. Let rest for about a minute, then repeat another fold; dough should feel tight. **3.** Cover bowl with a towel and let rise.

Bulk Fermentation and Fold

1. During bulk fermentation, or first rise, the dough requires at least two folds. Perform the folds during the first 1–2 hours of rise. To fold, start by gently loosening dough from the bowl with a moistened spatula or hand. Without tearing, fold dough in half. Rotate bowl a quarter turn and repeat the same fold. Rotate and repeat again. Finally, rotate one last quarter turn, gently pull dough up and over itself, creating a pillow-like dough package. **2.** Cover bowl with a towel and let rise after each fold. After the dough triples in size, about 5 hours after mixing, it is time to divide and bake. **3.** Gently tip dough onto floured work surface. Cut dough in half with a bench scraper.

Shape and Proof

1. Dust two proofing baskets (or two metal bowls lined with kitchen towels) with flour. **2.** Shape dough; using the same method above, fold dough over itself, working in quarter turns around the dough until it forms a medium-tight ball. Place dough in basket, seam side down. **3.** Cover with towel and let proof. Proofing can take 1–2 hours, depending on the temperature of the kitchen. To determine readiness, use the finger dent test; lightly push in the dough with index finger. If the dough springs back slowly, it is ready to bake.

Bake

1. While the dough proofs, preheat oven to 475°F Convection Mode with a rack at position “2.” **2.** Preheat Dutch oven with lid for at least 45 minutes. Carefully remove dough from proofing basket and place seam side up in preheated Dutch oven. **3.** Bake for 30 minutes with lid on, then remove lid for the last 15 minutes. Carefully observe the crust during last 10 minutes of baking as to avoid overbrowning. **4.** Once fully baked, remove bread from Dutch oven immediately. The loaf should tip out easily. Cool on wire rack for 15–20 minutes before slicing. **5.** Place the Dutch oven back into the oven for 15 minutes and allow to preheat. Repeat the baking process with the remaining dough.



BEFORE YOU START
*The short rest after mixing is called an **autolyze**. This process aids proper gluten formation and development, creating a more consistent crumb in the finished loaf.*

Toffee Cookies

Thanks to the warm, circulating air of Convection Mode, you can bake an entire batch of cookies at once—three trays at a time.

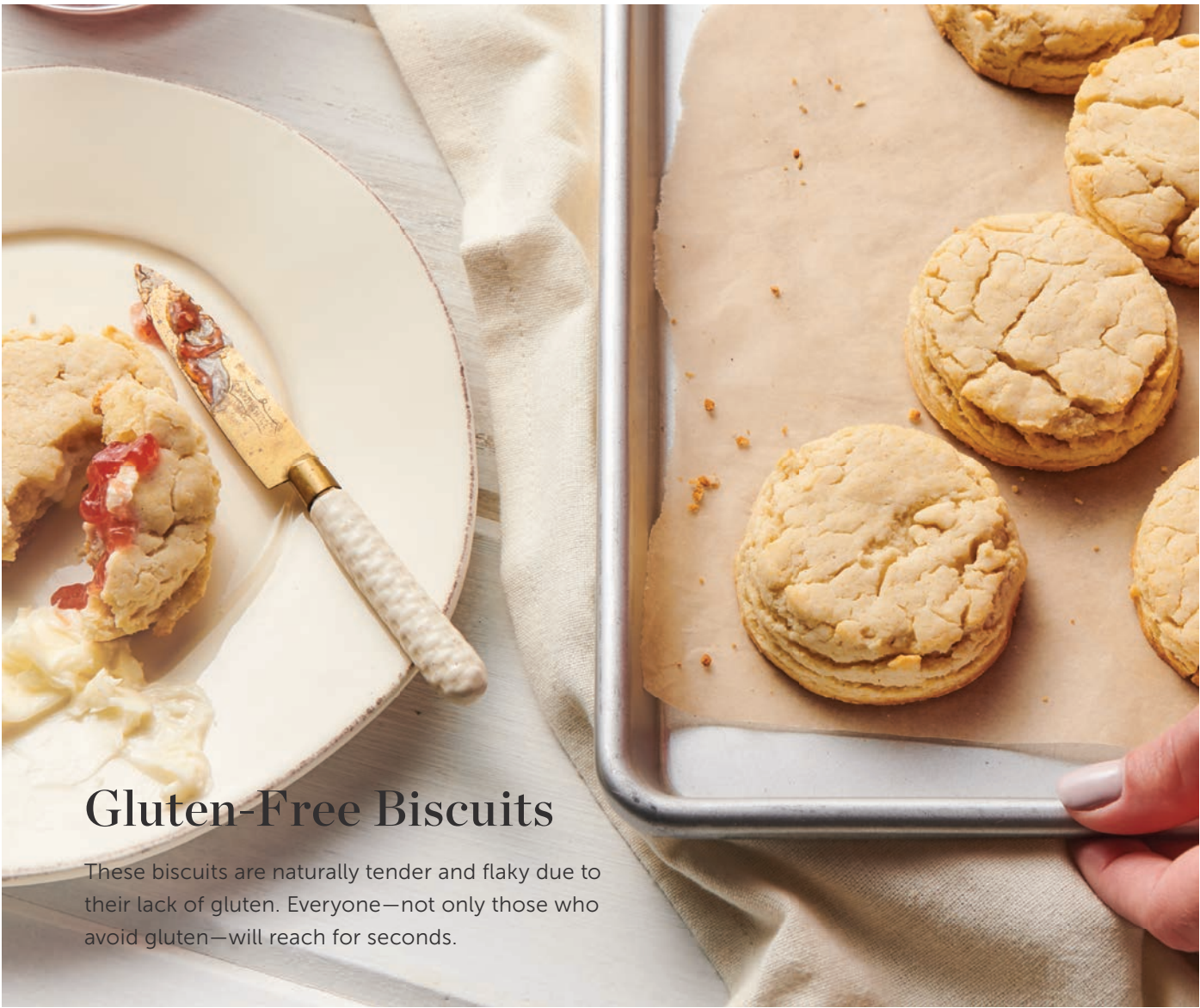
MAKES	RACK POSITION	COOK TIME
12	1, 3, AND 5	10 MINUTES

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon kosher salt
- 1 cup dark brown sugar, firmly packed
- ⅓ cup granulated sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 1.4-ounce chocolate toffee bars, chopped into ¼-inch pieces
- 1½ cups chocolate chunks
- Flaky sea salt

PREPARATION METHOD

1. In a small saucepan over medium heat, cook butter, stirring often until foamy and beginning to brown. **2.** Move the browned butter to a small bowl, scraping the saucepan, and allow to cool slightly. **3.** In a medium bowl, whisk flour, baking soda, and kosher salt; set aside. **4.** In the work bowl of a stand mixer, add brown sugar, granulated sugar, and browned butter. **5.** Beat on medium speed until well incorporated. **6.** Add eggs and vanilla; beat until mixture lightens and begins to thicken. **7.** Turn speed to low, add flour mixture, and beat until just combined. **8.** Add chopped toffee bars and chocolate chunks; stir with a wooden spoon or rubber spatula. **9.** Prior to baking, allow dough to rest at room temperature for at least 30 minutes, until thickened. **10.** Preheat oven to 350°F Convection Mode with racks set at positions “1,” “3,” and “5.” **11.** Scoop 2-tablespoon portions of dough onto parchment-lined cookie sheets, spacing about 3 inches apart. Sprinkle with sea salt. **12.** Bake until edges are golden brown and firm but centers remain soft, about 10 minutes. **13.** Cool on baking sheets for 15 minutes, then transfer to a wire rack and cool completely.



Gluten-Free Biscuits

These biscuits are naturally tender and flaky due to their lack of gluten. Everyone—not only those who avoid gluten—will reach for seconds.

MAKES	RACK POSITION	COOK TIME
24	3	12–15 MINUTES

INGREDIENTS

- 1¾ cups gluten-free flour, such as King Arthur Measure for Measure
- 1 tablespoon granulated sugar
- ½ teaspoon kosher salt
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 4 tablespoons butter, melted
- ¾ cup plain yogurt
- 3 tablespoons heavy whipping cream

SPECIAL SUPPLIES

- Biscuit cutter

PREPARATION METHOD

1. Preheat oven to 375°F Convection Mode with a rack set at position “3.” **2.** In a medium bowl, combine dry ingredients and set aside. In a separate bowl, combine wet ingredients and mix thoroughly. **3.** Add dry ingredients to the wet; mix until well combined. **4.** Gather the dough and roll out on a lightly floured surface, about 1 inch thick. **5.** Using a biscuit cutter, cut biscuits and place on a baking sheet lined with parchment paper. **6.** Bake 12–15 minutes or until lightly browned.



Marinated Chicken Thighs

This marinade is a favorite of our test kitchen chefs. It is simple to prepare, scales easily for larger groups, and is the ultimate crowd pleaser.

MAKES	RACK POSITION	COOK TIME
4 SERVINGS	3	20–25 MINUTES

INGREDIENTS

- 1½ pounds boneless, skinless chicken thighs

Marinade

- ¾ cup vegetable oil
- ¼ cup low-sodium soy sauce
- 3 tablespoons Worcestershire sauce
- ¼ cup red wine vinegar
- Zest of one lemon
- 1 tablespoon lemon juice
- 1½ teaspoons black pepper
- ½ cup roughly chopped Italian flat leaf parsley
- 3 tablespoons prepared yellow mustard
- 2 teaspoons minced garlic
- 3 tablespoons honey

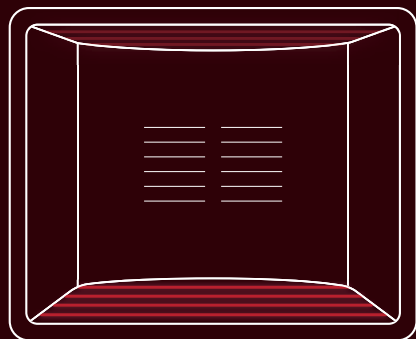
PREPARATION METHOD

1. Mix all marinade ingredients together in a medium-sized bowl. Reserve ⅓ cup of marinade for later use. **2.** Add chicken thighs to the bowl and stir to coat. **3.** Place bowl in the refrigerator and let marinate for 2–4 hours. **4.** Preheat oven to 425°F Convection Mode with a rack set at position “3.” **5.** Place marinated chicken thighs on a baking tray or roasting pan lined with parchment paper. **6.** Bake approximately 20–25 minutes or until an instant-read thermometer registers 165°F. **7.** Brush with reserved marinade and serve.

Bake Mode

GENTLE HEAT FROM THE BOTTOM UP

This is the traditional oven mode you may be most familiar with. While Bake Mode is not as proficient at multi-rack cooking as Convection Mode, it delivers the proper environment to help quiches, custards, quick breads, and cakes stay moist and bake evenly, without overbrowning. Enjoy the consistent results of this tried-and-true baking method.



INSIDE YOUR OVEN

The bottom heating element produces the majority of the radiant heat, while the top broiler adds just a touch of heat.

BAKE MODE REVIEW

- Single-rack cooking
- Provides heat that preserves moisture and prevents overbrowning
- Best for delicate items like custards, quiches, and cakes
- Temperature probe may be used



Quick tip: *Preheating*

Before you begin, our chefs suggest to first use Convection Mode to quickly and uniformly preheat the oven, then switch to Bake Mode and use the racks in the lower half of the oven. The lower you place the food, the more the bottom will brown.

BEFORE YOU START

A hot water bath, or bain-marie, is necessary for custards—it prevents cracking and drying out and regulates temperature during baking.



Baked Custard

Bake Mode is particularly well suited for baking custards, as it prevents overbrowning. Elevate the final presentation of this dessert with a sprig of mint and sprinkling of seasonal berries.

MAKES	RACK POSITION	COOK TIME
6 RAMEKINS	3	35–40 MINUTES

SPECIAL SUPPLIES

- 6 ramekins

INGREDIENTS

- 8 egg yolks
- ½ teaspoon salt
- ¾ cup granulated sugar
- 1½ teaspoons vanilla
- 2¼ cups heavy cream
- Mint leaves, optional
- Seasonal berries, optional

PREPARATION METHOD

1. Preheat oven to 325°F Bake Mode with a rack set at position “3.” **2.** In a medium bowl, whisk yolks, salt, sugar, and vanilla until well combined. **3.** In a saucepan, bring cream to a simmer over medium heat. **4.** Remove pan from heat. With a ladle, slowly add cream to the egg mixture, whisking continuously. **5.** Pass mixture through a fine mesh strainer. Evenly divide strained mixture between 6 ramekins. **6.** Place ramekins in a 9-by-13-inch baking dish; fill dish with hot water until it reaches half way up the sides of the ramekins. **7.** Bake for 35–40 minutes or until custards are set but still wiggle slightly when moved. Let cool at room temperature for 30 minutes then transfer to the refrigerator and chill until fully set. To serve, top with mint leaves and seasonal berries.

Multigrain Sandwich Bread

This recipe is our test kitchen’s go-to for sandwich bread. Fairly simple to prepare, it is a delicious alternative to store-bought loaves. The honey adds a slight sweetness to the loaf without overpowering the nuttiness of the grains.

MAKES	RACK POSITION	COOK TIME
TWO 9-BY-5-INCH LOAVES	3	35–40 MINUTES

INGREDIENTS

- 2½ cups boiling water
- 1¼ cups 8-grain hot cereal
- ¼ cup honey
- 4 tablespoons unsalted butter, melted and cooled
- 2¼ teaspoons (1 packet) instant yeast
- 3 cups all-purpose flour
- 1½ cups whole wheat flour
- 1 tablespoon salt
- ⅓ cup old-fashioned rolled oats

PREPARATION METHOD

1. In the bowl of a stand mixer with dough hook attachment, combine boiling water and cereal. Let cool to 100°F, stirring occasionally, about 1 hour. **2.** Once cooled, add honey, melted butter, and yeast to cereal mixture. Stir on low speed to combine. Meanwhile, in large bowl, whisk flours to combine. **3.** On medium-low speed, add flour mixture, ½ cup at a time, to the bowl just until dough forms, about 1½–2 minutes. **4.** Cover bowl with plastic wrap; let dough rest 20 minutes. **5.** Uncover and add salt; knead on medium-low speed for 10 minutes, adding just enough of remaining flour mixture until dough pulls away from sides of bowl. **6.** Cover bowl with plastic wrap and let dough rise 60–75 minutes, or until dough has doubled in size. **7.** Punch down dough. Divide in half. **8.** On a lightly floured surface, press one half into a 9-by-6-inch rectangle. Starting at one of the short ends, roll dough into

a log, tucking dough under itself as you roll, creating a taut surface along log. Pinch seam to seal. Repeat with other dough half. **9.** Lightly spray loaves with cooking spray. Sprinkle oats on clean work surface; roll loaves in oats to coat. Transfer each loaf to prepared loaf pans, seam side down. Cover pans loosely with lightly greased plastic wrap. Let rise 45–60 minutes until nearly doubled. **10.** Meanwhile, heat oven to 375°F Bake Mode with a rack set at position “3.” **11.** Bake loaves 35–40 minutes until deep golden brown and baked through; an instant-read thermometer inserted in the center the loaf should read 200°F. **12.** Cool in pans for 5 minutes. Transfer to wire rack to cool completely before slicing. **13.** Store fully cooled loaves tightly in plastic wrap up to three days at room temperature; if freezing, cover with plastic wrap and foil. Freeze up to 2 months.





Miniature Salted Caramel Bundt Cakes

Everyone can have their very own cake, drizzled to their desire with salted caramel glaze.

MAKES	RACK POSITION	COOK TIME
6	3	20–25 MINUTES

SPECIAL SUPPLIES

- 6 miniature Bundt pans

INGREDIENTS

Cakes

- 3 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1¼ cups granulated sugar
- 1 cup (2 sticks) unsalted butter, softened
- 4 large eggs, room temperature
- 1 cup crème fraîche
- 3 teaspoons vanilla extract

Caramel Glaze

- 1 cup granulated sugar
- 4 tablespoons unsalted butter
- ¾ cup heavy cream
- 1 teaspoon sea salt

PREPARATION METHOD

Cakes

1. Preheat oven to 350°F Bake Mode with a rack set at position “3.” **2.** Grease and lightly flour 6 Bundt pans. **3.** In a medium bowl, mix flour, baking powder, baking soda, and salt; set aside. **4.** In the work bowl of a stand mixer, beat sugar and butter on medium speed until light and fluffy. **5.** Add eggs one at a time to the creamed sugar and mix until well combined. Add crème fraîche and vanilla and mix gently until combined. **6.** Add flour mixture gradually and mix until well combined. **7.** Spoon batter evenly into the greased pans. **8.** Bake for 20–25 minutes or until a toothpick inserted in the center comes out clean. **9.** Cool on a wire rack for 15 minutes, then invert the cakes onto a wire rack and cool completely.

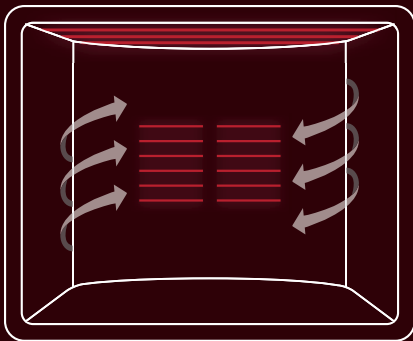
Caramel Glaze

1. In a small saucepan, melt sugar over medium heat. **2.** Once sugar turns an amber color, add butter and whisk until incorporated. **3.** Remove from heat and add cream and sea salt, whisking until smooth. **4.** Pour evenly over the cooled Bundt cakes or serve alongside cakes for individual drizzling.

Convection Roast Mode

ROASTING IN MOMENTS

This mode combines the best of convection and radiant heat for significantly faster, flavorful roasting. Like Convection Mode, it circulates hot air throughout the cavity for efficient all-over heat transfer, but then adds radiant heat for additional crispness and browning. It is saturating, powerful heat for tender, succulent proteins and vegetables.



INSIDE YOUR OVEN

The majority of the heat comes from the dual fans and heating elements in back of the oven, with some from the top broil element.

BAKE MODE REVIEW

- Single-rack cooking
- Food cooks more evenly and quickly
- Deeper browning and crisping for more delicious flavor
- Ideal for red meats and root vegetables
- Temperature probe may be used

 **Quick tip:** *Avoid overbrowning*

Convection Roast Mode creates wonderful results for red meats but tends to overbrown poultry. Opt for normal Convection Mode when roasting chicken and other birds.

Braised Root Vegetables

Step outside the typical braise with this autumnal medley. It is a sophisticated side dish, yet its preparation remains relatively hands off.

MAKES 6 SERVINGS	RACK POSITION 3	COOK TIME 50 MINUTES
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INGREDIENTS

- 1 white onion, thinly sliced
- 4 large carrots, peeled and sliced 1/3 inch thick
- 2 large turnips, peeled and sliced 1/3 inch thick
- 6 radishes, quartered
- 1 Golden Delicious apple, peeled, cored, and cut 1/3 inch thick
- 4 cloves garlic, thinly sliced
- 3/4 pound Savoy cabbage, cored and coarsely chopped
- 1 Bosc pear, peeled, cored, and cut 1/3 inch thick
- 1 cup chicken broth
- Olive oil
- Salt and pepper

PREPARATION METHOD

1. Preheat oven to 350°F Convection Roast Mode with a rack set at position “3.” **2.** Combine onion, carrots, turnips, radishes, apple, and garlic; toss with olive oil, salt, and pepper. **3.** Spread evenly onto roasting pan. **4.** Roast 30 minutes. **5.** Remove from oven and add broth, cabbage, and pear. **6.** Roast 20 minutes and serve..





Pork Tenderloin *with* Plum Chutney

Convection Roast Mode is ideal for lean proteins, like pork tenderloin, that do not need to render. It means more delicious results in less time.

MAKES	RACK POSITION	COOK TIME
6 SERVINGS	4	30 MINUTES

INGREDIENTS

Chutney

- 4 red or black plums
- 1 tablespoon olive oil
- 1 large shallot, sliced lengthwise
- ½ cup light brown sugar, firmly packed
- ¼ cup sherry vinegar or apple cider vinegar
- 1 tablespoon chopped garlic
- 1 tablespoon mustard seeds
- 2 teaspoons grated peeled ginger
- ½ teaspoon freshly ground black pepper
- 1 bay leaf
- Kosher salt

Tenderloin

- 2 tablespoons minced fresh rosemary
- 4 teaspoons herbes de Provence
- 4 teaspoons olive oil
- 2 pork tenderloins (about 2 pounds)
- Kosher salt
- Freshly ground pepper

PREPARATION METHOD

Chutney

1. Peel plums, if desired. Halve and pit. Cut into ½-inch wedges. **2.** Heat oil in a medium saucepan over medium heat. **3.** Add shallot to pan, stirring occasionally, until shallot begins to soften, about 2 minutes. **4.** Add brown sugar, vinegar, garlic, mustard seeds, ginger, pepper, bay leaf, and ¼ cup water. Cook, stirring occasionally, until mixture is fragrant, about 2 minutes. **5.** Stir in plums. Cover and simmer over medium heat, stirring occasionally, for 8 minutes. **6.** Uncover and cook, stirring occasionally, until fruit is soft and juices have thickened, 20–25 minutes. **7.** Season to taste with salt. Cool slightly.

Tenderloin

1. Combine rosemary, herbes de Provence, and oil in a small bowl. Rub all over pork; season with salt and pepper. Cover and chill, marinating for no more than 24 hours. **2.** Preheat oven to 400°F Convection Roast Mode with a rack set at position “4.” **3.** Place marinated tenderloins on a baking tray or roasting pan lined with parchment paper. Insert the temperature probe into the thickest part of the meat, ensuring the entire shaft of the probe is covered. **4.** Place the pan in oven and plug the probe into the receptacle. Set the alert temperature to 145°F. **5.** Once tenderloins reach 145°F, transfer to a cutting board and rest 10 minutes. **6.** Thinly slice and serve with plum chutney.

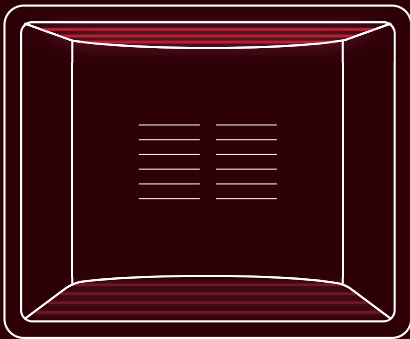
BEFORE YOU START

The chutney may be prepared up to one week ahead, and the pork tenderloin can be marinated and chilled for up to one day.

Roast Mode

COMFORTING, YET SOPHISTICATED DISHES

Roasting, and its close relative: braising, is the long game of flavor development. While Convection Roast Mode crisps the outside of foods more efficiently due to the fans, regular Roast Mode uses radiant heat to convert tougher foods into delightfully succulent mouthfuls without overbrowning.



INSIDE YOUR OVEN

The top broil element produces most of the heat, with some help from the bottom bake element.

ROAST MODE REVIEW

- Single-rack cooking
- For long, slow roasting of tougher items
- Ideal for braising
- Temperature probe may be used

Roasted Leg of Lamb

Roast Mode is ideal for meats that require rendering, such as this showstopping leg of lamb. The rendered fat creates a flavorful crust. Roast Mode protects the exterior from overbrowning while the interior cooks and stays moist.

MAKES	RACK POSITION	COOK TIME
8 SERVINGS	3	90 MINUTES

INGREDIENTS

- 1 (5–6 pound) trimmed bone-in leg of lamb
- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme leaves
- 1 tablespoon Dijon mustard
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper

PREPARATION METHOD

1. Preheat oven to 350°F Roast Mode with a rack at position “3.” **2.** Pat lamb dry with paper towels. Using a sharp knife, score the fatty side of the lamb, making shallow cuts all over. Place lamb fatty side up on a rack in a roasting pan. **3.** In a small bowl, combine garlic, olive oil, rosemary, thyme, Dijon mustard, salt, and pepper. Spread mixture evenly over lamb, thoroughly rubbing into scored cuts. **4.** Using the temperature probe, roast until lamb reaches an internal temperature of 135°F for medium doneness, about 1 hour 30 minutes, or until desired doneness. **5.** Rest 15 minutes before slicing.



Hasselback Butternut Squash

The Hasselback technique creates greater surface area for flavorful herbs, seasonings, and butter—and lots of it—to cling to. The result? Delicious flavor and texture in every bite. To achieve the hallmark thin slices of Hasselback dishes, we used a two-step roasting process. By roasting the unsliced squash halves until slightly softened, we were able to cut consistent, thin slits with ease.

MAKES	RACK POSITION	COOK TIME
6 SERVINGS	3	1 HOUR

INGREDIENTS

- 1 large (2–3 pound) butternut squash, halved lengthwise, peeled, and seeded
- 2 tablespoons olive oil
- ½ teaspoon ground sage
- 5 tablespoons salted butter
- 4 cloves garlic, finely minced
- 1 teaspoon red pepper flakes
- 8–10 sage leaves
- ¼ cup grated Parmesan cheese (optional)
- Fresh parsley, chopped (optional)
- Salt and pepper

PREPARATION METHOD

1. Preheat oven to 375°F Roast Mode with a rack set at position “3.” **2.** Place squash halves, cut side down, on baking sheet. **3.** Drizzle and evenly coat both halves with olive oil, ground sage, salt, and pepper. **4.** Roast for 10–15 minutes or until squash is soft enough to cut. **5.** Remove from oven and cut ¼ inch, horizontal slits down the length of the squash, being careful not to slice through the entire squash, stopping ¼ inch from the base. **6.** Melt butter in a pan on medium heat. Stir frequently, 2–3 minutes, until butter begins to brown. Remove from heat and stir in garlic, red pepper flakes, and 4–5 sage leaves. Pour melted butter mixture over top of sliced squash. Intersperse remaining sage leaves into squash slits. **7.** Roast butternut squash halves, basting with the cooking juice every 8–10 minutes, for 40 minutes. **8.** Turn on the broiler for a few minutes until the top of the squash is lightly browned. **9.** Sprinkle Parmesan cheese over the squash and bake for 5 minutes or until cheese melts. Alternatively, top with fresh chopped parsley and a sprinkle of kosher salt and serve.



Carnitas

The key to any braise, especially carnitas, is patience. It takes time for the pork to render out and take on the flavor of the braising liquid. For the same reasons you sear a pot roast before braising—increased flavor and crisp crust—we added a few minutes of broiling at the very end of the preparation method. Pair with tortillas on page 89.

MAKES	RACK POSITION	COOK TIME
6 SERVINGS	2, AND THEN 5	3½–4 HOURS

INGREDIENTS

- 1 teaspoon chili powder
- ½ teaspoon paprika
- 1 teaspoon cumin
- ¼ teaspoon cayenne pepper
- 1½ teaspoons coarse salt
- 1 teaspoon black pepper
- 1 medium white onion, chopped
- 2 cloves garlic, whole
- 1 jalapeño, seeded and minced
- 1 chipotle pepper in adobo sauce, minced
- ¼ teaspoon adobo sauce
- 3 pound pork shoulder
- 12 ounces beer, such as a Pacifico pilsner or Corona lager
- Juice of 1 lime
- Juice of 1 orange
- Warm tortillas, for serving
- Fresh cilantro, for serving

PREPARATION METHOD

1. Preheat oven to 350°F Roast Mode with a rack set at position “2.” **2.** In a small bowl, combine chili powder, paprika, cumin, cayenne, salt, and pepper. **3.** In an 8-quart Dutch oven, combine onion, garlic, jalapeño, chipotle pepper, and adobo sauce. **4.** Gently pat pork shoulder dry and trim off any excess fat. Cut into three or four pieces. **5.** Season with spice mixture, using it all. Add seasoned pork into the Dutch oven. **6.** Pour beer, lime juice, and orange juice over pork. **7.** Roast in the oven for 3½–4 hours or until completely tender. **8.** When cooked through, remove pork from Dutch oven and place it on a large baking pan. Shred pork using two forks and spread into an even layer. **9.** Pour ½ cup of remaining braising liquid evenly over the shredded pork. **10.** Set oven to Broil Mode—High with a rack set at position “5.” Broil pork until edges brown. **11.** Serve with warm tortillas and top with fresh cilantro.



Technique: *Braising*

Timeless classics from all cuisines are prepared by braising—Mexican carnitas, French coq au vin, American pot roast, to name a few. Equally comforting to eat as they are to make, braises are usually one-pot creations that are relatively simple and hands-off.

The main elements of a braise include:

- **Aromatics:** contribute flavor complexity to the initial fond and final braise; made up of various alliums, herbs, and spice
- **Liquid:** the vehicle for flavor development and tenderness; usually a broth or wine
- **Central component:** the item(s) being braised; spans from tougher cuts of meat to hardy root vegetables, winter squash, and legumes

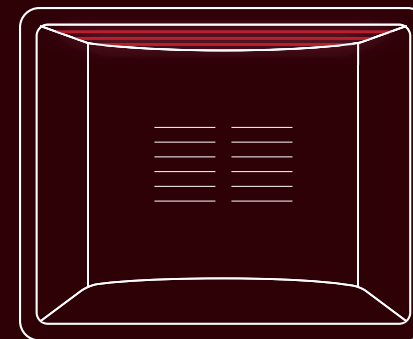
What often starts as tough and inedible transforms into something tender and flavorful after a quick sear and some time in the oven. The key is steady heat and generous time. If removed too soon, the items may be fully cooked but remain tough. By waiting, effectively “overcooking” by normal standards, your patience will be rewarded. Easily made a day ahead of time, the flavors will continue to deepen and meld if left covered in the refrigerator overnight. Simply reheat over medium-low heat just before serving.



Broil Mode

THE SECRET TO SEARING, TOASTING, AND BROWNING

The intense, radiant heat produced by the broiler can create an entire dish from beginning to end—as with thin steaks, chops, or fish—or add the finishing, browning touch to more delicate items like crostini, carnitas, and French onion soup. It is also an alternative to grilling outdoors. Proceed with a dash of caution, though. Food under the broiler can finish cooking in a matter of minutes, so it is best to keep a close eye on your sizzling fare.



INSIDE YOUR OVEN

The top broil element provides powerful radiant heat.

BROIL MODE REVIEW

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



Quick tip: *Try these broiled creations*

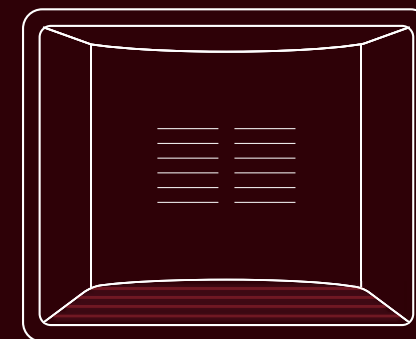
- **Vegetables:** For cooked, yet crisp texture and flavorful charred edges, try broiling bok choy, tomatoes, asparagus, or zucchini. Char whole peppers to extract a smoky flavor for salsas.
- **Fruit:** Create a caramelized spin on your farmers' market favorites. Broiled peaches and ice cream make for a blissful pairing. Charred citrus creates a colorful salad topping.
- **Meats, Poultry, and Fish:** Depending on your food's thickness, adjust the rack position and cooking time for your desired doneness. Flip food halfway through cooking for even browning on both sides.
- **Bread:** Brush both sides of a slice of bread with oil, and in mere minutes you will have toasted crostini. Top with various cured meats, cheeses, and spreads.



Proof Mode

FOR LOAVES YOU WILL LOVE

One of the secrets to a good bake is a good proof. Whether you make bread every day or as a treat for special occasions, this mode will help you prepare beautifully raised breads. While professional bakers utilize proof boxes to stimulate the correct environment for yeast activity, your oven is engineered with similar technology to achieve the same fluffy results. Proof Mode should typically be used for the second or final proof, after the bread has already gained much of its volume and flavor in an initial proofing or fermentation (often referred to as the “bulk proof”). A low, gentle heat between 85°F and 110°F allows bread to rise more rapidly than it would at room temperature, especially in cooler environments.



INSIDE YOUR OVEN

Low, controlled heat from the bottom bake element.

PROOF MODE REVIEW

- Single-rack proofing
- Gentle heat provides the correct environment for proofing bread
- Covering dough with a damp cloth is recommended
- Expedites the second proofing



Quick tip: *When is it time to bake?*

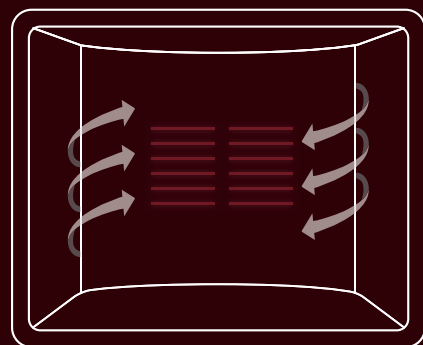
A large part of a successful proof is knowing when to begin baking. If your dough is not given enough time to proof, it will not reach its full rise or flavor potential. If left to overproof, the loaf may collapse during baking or present unpleasant off-flavors. You will know it is ready to bake when:

- The loaf has roughly doubled in size
- A light poke on the surface creates a noticeable crater, but then returns to its previous form within a few seconds

Dehydrate Mode

A NEW TAKE ON PANTRY STAPLES

Delicious, nutritious snacks are something we all look for these days. But the ones found in stores—even the “healthy foods” stores—may be both expensive and loaded with extra sugar and preservatives. Many of our Wolf owners are discovering the pleasures of making their own dried fruit or meat snacks using Dehydrate Mode. Circulating heat from the convection fans warms the oven between 110°F and 160°F, providing the proper drying atmosphere. Just cut up the food you would like to dry—apples and pears, flank steak for beef jerky, fresh herbs—and lay it over the dehydration racks from the dehydration kit accessory. It usually takes about 10 hours to dry fruit and 4 to 15 hours for meat, depending on thickness. As some foods require more time to fully dehydrate, this mode overrides the 12-hour shut-off safety feature.



INSIDE YOUR OVEN

Gentle heat from convection fans and rear heating elements.

DEHYDRATE MODE REVIEW

- Single- or multi-rack cooking
- Dry fruits, vegetables, herbs, and meats
- Dehydrate kit recommended (available for purchase from your appliance dealer)



Quick tip: *Keep fried foods warm and crisp*

The dry atmosphere created in Dehydrate Mode will preserve fried food’s crispness until you are ready to serve. Say goodbye to soggy fried chicken and limp appetizers.

Dried Fruit

As a stand-alone snack or a topping for yogurt parfaits, homemade dried fruit is as enjoyable (and simple) to make as it is to eat.

MAKES
6 SERVINGS

RACK POSITION
2 AND 4

COOK TIME
3–5 HOURS

SPECIAL SUPPLIES

- Wolf dehydration kit (available for purchase at your appliance dealer)

INGREDIENTS

- Assorted fruit, such as: apples, strawberries, pineapples, mangoes, bananas, or peaches
- Lemon juice, optional

PREPARATION METHOD

1. Wash and dry the fruit. **2.** Remove any peels that are inedible. **3.** Slice fruits into approximately ¼-inch slices. **4.** Optionally, spritz fruit slices with lemon juice to reduce browning. **5.** Arrange slices on Wolf dehydration racks and place in the oven with racks set at positions “2” and “4.” **6.** Set the door stop included with your dehydration kit on the oven door latch. Set the oven to 130°F Dehydration Mode. **7.** Dehydrate for approximately 2 hours. **8.** Remove the racks and flip the fruit. Continue dehydrating 2–3 hours or until the fruit is dried to the desired level.



BEFORE YOU START

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

Beef Jerky

You will need the Wolf dehydration kit accessory to prepare this recipe. Additionally, we recommend having the beef sliced by a butcher at time of purchase, rather than attempting it by hand. A butcher ensures thin, even slices—the key to achieving perfect texture.

MAKES	RACK POSITION	COOK TIME
8 SERVINGS	2 AND 4	5–6 HOURS

SPECIAL SUPPLIES

- Wolf dehydration kit (available for purchase at your appliance dealer)

INGREDIENTS

- 2–2½ pounds beef round, thinly sliced

Base marinade

- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- 2 tablespoons water
- 1 tablespoon onion powder
- 2 teaspoons kosher salt
- 2 teaspoons garlic powder
- 1 teaspoon celery salt
- 1 teaspoon black pepper
- 1 teaspoon brown sugar

Flavor variations

Add the following ingredients to the base marinade to achieve your favorite variation:

Teriyaki

- 1 tablespoon freshly grated ginger
- 1 tablespoon freshly grated garlic, replaces garlic powder in base marinade
- 2 teaspoons brown sugar
- 1 teaspoon Korean chili paste
- ½ teaspoon sesame oil
- Zest of 1 orange
- Juice of 1 orange

Barbecue

- 2 tablespoons barbecue sauce

Jalapeño

- 1 jalapeño, finely minced
- 1 tablespoon agave syrup
- 1 teaspoon paprika
- 1 teaspoon chipotle powder

PREPARATION METHOD

1. In a large bowl, combine all marinade ingredients and mix well to combine. **2.** Drop each piece of beef into the marinade individually to ensure an even coating. **3.** Once all the beef is submerged in the marinade, cover bowl and let marinate in the refrigerator for at least 3–4 hours or overnight. **4.** When ready to cook, drain off excess marinade and lightly pat beef dry with a paper towel. **5.** Lay strips out flat on Wolf dehydration kit wire racks. The edges of the beef can touch but should not overlap or be folded in any way. **6.** Set oven racks at positions “2” and “4.” Place the dehydration kit wire racks in oven. Place the solid pan at rack position “1” to catch any drips. **7.** Set the door stop included with your dehydration kit on the oven door latch. Set oven to 150°F Dehydrate Mode and dehydrate for 1 hour. **8.** After an hour, flip meat and rotate the racks. **9.** Continue cooking until the meat develops a stiff, leathery texture, about 5–6 hours. Thicker cuts of meat can take an additional 3–5 hours to dehydrate. **10.** Continue flipping and rotating meat every 1–2 hours to ensure the jerky has a uniform texture. **11.** Cool and then store in an airtight container. The jerky can also be stored in the refrigerator or freezer. Store in an airtight container in the refrigerator.



Oven “Sun-Dried” Tomatoes

Preserve the peak sweetness of a summer-ripe tomato to enjoy year round.

RACK POSITION	COOK TIME
1, 3, AND 5	12 HOURS

SPECIAL SUPPLIES

- Wolf dehydration kit (available for purchase at your appliance dealer)

INGREDIENTS

- 7 pounds ripe roma, grape, or cherry tomatoes, cored and halved

PREPARATION METHOD

1. Set oven racks at positions “1,” “3,” and “5.” **2.** Place about 7 tomatoes each, skin side down, on three Wolf dehydration kit wire racks. Place prepared racks in oven. **3.** Set the door stop included with your dehydration kit on the oven door latch. **4.** Set oven to 140°F Dehydrate Mode and dehydrate for about 12 hours or until tomatoes are partially dry but pliable and leathery to the touch. **5.** Remove from oven and allow to cool. Store in an airtight container in the refrigerator.



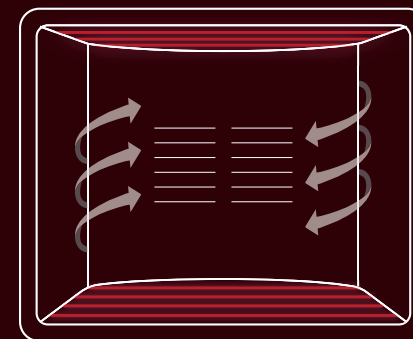
Quick tip: *Dessert Pizza*

Satisfy your sweet tooth with a dessert pizza. Use the dough recipe on the following page and then top with your favorite toppings. Shown here is mascarpone cheese, strawberries, mint, and hazelnut-cocoa spread.

Stone Mode

SATURATING HEAT FOR A “BRICK OVEN” EFFECT

For authentic pizza made like those in Italy by *pizzaiolos*—pizza bakers—you need an extremely hot oven and cooking surface that mimics a wood-fired brick oven environment. This mode uses the oven’s full arsenal of heating sources and fans to create an intense, saturating heat up to 550°F. Using Stone Mode along with the Wolf bake stone kit accessory, you can achieve crispy-bottomed crusts for pizza, artisan breads, calzones, and flatbreads. But the bake stone is meant for breads only—avoid placing meat, fish, vegetables, or other food items on the stone or it will produce unwanted odors, tastes, and smoke. To prevent dough from sticking, dust the stone and pizza peel with cornmeal or flour—never use oil as it will gum up the stone. Preheat the stone with the oven, placing it on the bottom rack and removing all others. After baking, leave the stone in the oven to cool.



INSIDE YOUR OVEN

Intense radiant heat from the bake and broil elements, circulated by the convection fans.

STONE MODE REVIEW

- Single-rack cooking on bottom rack with bake stone kit (available for purchase from your appliance dealer)
- Creates an intense “brick oven” effect
- Ideal for pizza, artisan breads, and calzones

Flatbread Pizza Dough

Think beyond red sauce—this dough works equally well for savory and sweet applications. Shown here is a Mediterranean-inspired hummus flatbread.

MAKES	RACK POSITION	COOK TIME
4 SERVINGS	1	10 MINUTES

INGREDIENTS

- 310 grams (or about 1⅓ cups) water
- 2 teaspoons honey
- 1 teaspoon instant yeast
- 3¾ cups all-purpose flour
- 2½ teaspoons kosher salt
- 1½ teaspoons vital wheat gluten, optional

SPECIAL SUPPLIES

- Wolf bake stone kit (available for purchase at your appliance dealer)
- Digital kitchen scale

PREPARATION METHOD

To prepare the dough

1. Place the bowl of a stand mixer on a digital kitchen scale and tare, so the display shows a weight of zero. **2.** Measure 310 grams of water into the bowl. Add honey and yeast to mixing bowl; it is best to use volume measurements for smaller-volume ingredients. Whisk until honey dissolves. **3.** Place the flour in a medium-size bowl. Add salt and vital wheat gluten, if desired. Whisk to combine. **4.** Pour flour mixture into the mixing bowl with water, honey, and yeast. **5.** Use a stand mixer with a dough hook attachment to knead dough on medium-low speed for 5 minutes. Pause to scrape the sides, if necessary. **6.** Leave the bowl on the mixer and cover with plastic wrap. Let rest 10 minutes. Knead on medium-low speed again for 5 minutes. **7.** Remove dough from bowl and roll into a tight ball. Coat lightly with oil and place into a container large enough to accommodate the dough doubled in size. Cover the container and refrigerate at least overnight; however, the best flavor is achieved with two full days in the refrigerator.

To bake

1. Remove dough from refrigerator, divide into four equal portions, and roll into balls. Dust with flour and cover with a towel or plastic wrap. **2.** Preheat the oven to 450°F Stone Mode with a bake stone and rack set on position “1.” **3.** Once the oven preheats, roll out a dough ball into an 8- to 10-inch circle on a floured surface. The remaining dough balls may be rolled out or frozen for later use. **4.** Dust the top of the rolled-out dough and a pizza peel with flour. **5.** 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. **6.** Add your favorite pizza sauce and toppings. As the cheese melts, it will spread—be sure to leave some open space and do not overcrowd the toppings. **7.** Transfer the pizza to the oven and slide the pizza onto the center of the preheated bake stone. **8.** Cook for approximately 10 minutes or until the pizza has reached the desired browning.



Quick tip: *Preheating and cooling*

Preheat the bake stone with the oven, placing it on the very bottom rack and removing all others. After baking, leave the stone in the oven to cool.





Gourmet Mode

YOU SELECT THE DISH, AND GOURMET DOES THE REST

This is the guesswork-free mode. Simply tell the oven the type of food you wish to prepare—anything from a soufflé to pizza to a few sweet potato wedges. After you make your choice, Gourmet Mode tells you the proper rack position, sets the cooking mode, and adjusts the temperature on its own—sometimes using multiple modes and temperatures—for reliable, delicious results. You will have more time to enjoy knowing that Gourmet Mode’s chef-tested recipes guarantee gorgeous meals. This advanced multi-mode, multi-temperature preparation of complex meals is the reason why you may eventually make Gourmet your “go-to” mode.

INSIDE YOUR OVEN

Based on your selections, Gourmet will automatically select the proper cooking environment and temperature.

GOURMET MODE REVIEW

- Single- or multi-rack cooking (based on your selections)
- Automatic cooking of almost any dish from fifty 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 for simple recipe selection

Prime Rib Roast

Roasting a prime rib can, at first, feel like a daunting task. Thanks to Gourmet Mode, the oven adjusts mode and temperatures automatically, simplifying the cooking process and giving you greater peace of mind.

MAKES	RACK POSITION	COOK TIME
8–10 SERVINGS	2	3 HOURS

INGREDIENTS

- 1 (12-pound) beef bone-in prime rib roast
- 3 tablespoons olive oil
- 3 tablespoons chopped garlic
- 3 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- 1 tablespoon freshly ground black pepper
- Kosher salt

PREPARATION METHOD

1. In a small bowl, combine olive oil, garlic, rosemary, thyme, and black pepper 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 roast in a roasting pan with an elevated roasting rack. **5.** Insert the temperature probe into the thickest part of the roast. **6.** Place roast into oven with a rack set at position “2.” Plug the probe into the oven port. **7.** Set oven to Gourmet Mode and choose Meat, Beef, Prime Rib, and your desired doneness. The oven will cook the roast until the probe reaches the desired internal temperature. **8.** Remove roast from oven and let rest for 15 minutes before slicing and serving.



BEFORE YOU START

If you don't have a roasting rack, use the broiler rack that came with your broiler pan and place it in your roasting pan.

Brined Roast Chicken

The chicken can be brined for up to three days in the refrigerator, making this an easy prep-ahead meal.

MAKES 4 SERVINGS	RACK POSITION 3	COOK TIME 20–30 MINUTES
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INGREDIENTS

- 4 8-ounce bone-in chicken thighs

Brine

- 1 cup water
- 8 teaspoons kosher salt
- 1 medium yellow onion, sliced
- 4 cloves garlic
- ¼ cup whole black peppercorns
- ¼ cup coriander seeds
- ¼ cup yellow mustard seeds
- 4 small sprigs of rosemary
- 8 sprigs of thyme
- 4 bay leaves
- 1 cup ice

PREPARATION METHOD

1. Combine all brine ingredients, except ice, into a saucepan. **2.** Bring to a simmer over medium heat. Once the brine is hot, remove from heat and let sit for 15 minutes. **3.** Add ice and let sit in refrigerator until fully cooled. **4.** Place chicken into a ziplock or vacuum-seal bag and add cooled brine. Do not strain out herbs and spices, as they will continue to add flavor while the meat is brining. Brine in the refrigerator for 48–72 hours. **5.** Remove the chicken from the brine, pat dry, and arrange on a roasting pan or baking sheet lined with parchment paper. With a rack set at position “3,” place pan in the oven. **6.** Select Gourmet Mode and choose Poultry and then Fresh Pieces. Insert the probe into the thickest part of the meat, plugging the other end into the oven receptacle. Press Start. **7.** Roast until the alert temperature is reached. Remove from the oven and let rest for 5 minutes before serving.



Whole Roasted Cauliflower

As a vegetarian main or potato-alternative side dish, a whole roasted cauliflower provides an impressive focal point for any spread.

MAKES 1 HEAD	RACK POSITION 2	COOK TIME 90 MINUTES
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INGREDIENTS

- 1 whole cauliflower head, about 2 pounds
- ½ cup olive oil
- Kosher salt
- Dipping sauce, for serving, optional
- Fresh herbs, for serving, optional

PREPARATION METHOD

1. With a rack set at position “2,” select Gourmet Mode and choose Vegetable and then Roasted. Let the oven preheat. **2.** Trim and remove leaves at the bottom of the cauliflower head. Carefully cut off and remove the stem and tough core, keeping the head intact. Rinse and pat dry the trimmed cauliflower head. **3.** Drizzle cauliflower with olive oil. With your hands, rub oil all over, on top and bottom, until the cauliflower is well coated. Season both sides of the cauliflower liberally with salt. **4.** Place cauliflower florets side up in a cast iron skillet. Cover tightly with aluminum foil. Place skillet in oven. Cook for 30 minutes, covered. **5.** Remove foil and roast uncovered for an additional hour. Once the cauliflower is golden brown on the outside and tender on the inside, remove from oven. A knife should slide in and out without any resistance. **6.** Transfer the cauliflower head to a platter. Carve and serve as-is, or drizzle with your favorite dipping sauce or fresh herbs.



Clementine Olive Oil Cake

The clementine-rosemary syrup and olive oil give a savory nod to an otherwise sweet dessert. For an elegantly rustic final presentation, decorate the cake with chopped pistachios, candied clementines, and rosemary sprigs.

MAKES	RACK POSITION	COOK TIME
ONE 10-INCH CAKE	3	40–45 MINUTES

INGREDIENTS

Candied clementines and syrup

- 2 cups water
- ¾ cup granulated sugar
- ½ cup honey
- 1 sprig rosemary
- 2 clementines, thinly sliced

Cake

- 1 cup all-purpose flour
- ½ cup durum wheat semolina flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ⅓ cup melted butter
- ¾ cup extra-virgin olive oil
- 4 eggs
- 1 cup granulated sugar
- Zest of 2 clementines

Frosting

- 1 cup imported mascarpone cheese
- ¾ cup confectioners’ sugar
- 3 tablespoons heavy whipping cream
- Zest of 2 clementines
- ½ cup chopped pistachios
- Sprigs of rosemary, optional

PREPARATION METHOD

To prepare candied clementines and syrup

1. In a saucepan, bring water, sugar, honey, and rosemary to a boil, stirring until sugar dissolves. Add clementine slices and reduce heat to a simmer, turning slices until tender and syrup is reduced, about 40 minutes. **2.** Strain clementine slices, reserving syrup to use on cake. **3.** On a baking sheet lined with parchment paper, arrange slices in a single layer. Cool completely before using to decorate.

To prepare cake

1. With a rack set at position “3,” select Gourmet Mode and choose Baked Goods, Cake, Sheet, and then One Rack. **2.** Grease a 10-inch cake pan with a knob of butter and line the bottom with parchment paper. **3.** Sift together flours, baking powder, and salt. In another bowl, whisk melted butter with olive oil. **4.** Place eggs, sugar, and clementine zest in the bowl of a stand mixer. Mix on high until pale and thickened, about 3 minutes. Lower mixer speed and alternate adding the dry and wet ingredients, starting and ending with the dry. **5.** Once mixed, pour batter into prepared cake pan. Bake for 40–45 minutes, until golden brown. **6.** Once baked, poke holes all over the top of the cake with a skewer. **7.** Pour 1 cup of the reserved clementine syrup on top of cake. Let cool to room temperature before transferring to a cake stand.

To prepare frosting

1. Place mascarpone, confectioner’s sugar, heavy whipping cream, and clementine zest in a food processor and pulse until smooth. **2.** Dollop frosting in the center of the cake, spreading evenly toward the edges. Sprinkle with chopped pistachios. Top with candied clementine slices and rosemary sprigs.





Peach Pie

A light, flaky pie crust takes patience, precision, and very cold butter. Gourmet Mode ensures the crust turns out just right by adjusting temperature and modes throughout the baking process. No risk of soggy bottoms here.

MAKES ONE 9-INCH PIE	RACK POSITION 3	COOK TIME 65–75 MINUTES
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INGREDIENTS

Dough—Yields top and bottom crust

- 2½ cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- 1 cup unsalted butter, cold and cut into ½-inch pieces
- 6–8 tablespoons ice water

Filling

- 6½–7 cups peeled and sliced fresh peaches
- 1 teaspoon lemon juice
- ½ cup dark brown sugar
- ¼ cup granulated sugar
- 3 tablespoons cornstarch, potato starch, or all-purpose flour
- 3 tablespoons butter
- ¼ teaspoon ground cinnamon, nutmeg, or cardamom; optional
- ¼ teaspoon vanilla extract, optional

PREPARATION METHOD

To make crust

1. Combine flour, salt, and sugar. Add butter to dry ingredients and cut until pea-size pieces form. **2.** Add ice water and mix by hand or in a food processor until dough forms. **3.** Turn dough onto a lightly floured surface. Knead until dough comes together into a smooth ball. **4.** Chill in the refrigerator for 1 hour. Meanwhile, prepare the pie filling. **5.** Once chilled, divide dough in half. Roll bottom pie crust into a 12-inch circle, gently lifting the dough into the plate. Do not stretch or press out the dough to fit the plate. This can cause the dough to shrink while baking. Roll top pie crust to fit the top of 9-inch shell, leaving enough room to trim, and pinch the top and bottom crust together. Refrigerate both the top and bottom crusts until filling is ready.

To make filling

1. Peel peaches with a paring knife. Alternatively, gently place whole peaches into a pot of boiling water for 45–60 seconds. Remove and immediately plunge into a bowl of ice water; the skins should then easily slide off. **2.** Halve peaches, remove pits, and cut into ¼-inch slices to make 6½–7 cups. Add peaches to a large bowl and toss with lemon juice. Add sugars, cornstarch, butter, cinnamon, and vanilla; toss to combine until there are no dry streaks of cornstarch remaining.

To assemble and bake pie

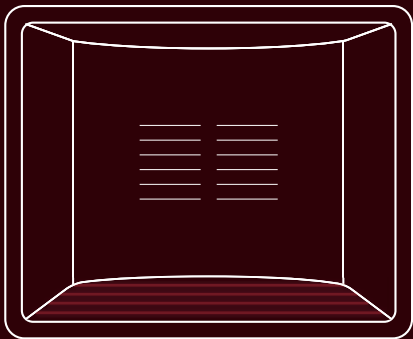
1. Remove pie plate and top crust from the refrigerator. Add filling evenly to the bottom crust. Top with crust; trim edges ½ inch beyond the rim of the pie plate. Pinch the top and bottom crusts together. **2.** Place pie on a foil-lined baking sheet and place into cold oven with a rack set on position “3.” Select Gourmet Mode and choose Baked Goods, Pie, and then Double Crust. Bake until pie is bubbling, peaches are tender, and crust is golden and browned, about 65–75 minutes. If the top or edges of the pie crust are darkening too quickly, tent with foil. **3.** Remove pie from the oven and let cool completely, 3–4 hours.



Warm Mode

THE "BUSY SCHEDULES" MODE

Whenever your family and friends gather around the table, this mode ensures they have a hot, flavorful meal. Or use it to keep the first batch of food warm while you are preparing the second. No matter the scenario, you can count on gently warmed food. To keep things moist, place a pan of shallow water on the rack below the food.



INSIDE YOUR OVEN

The bottom bake element gently warms the oven cavity.

WARM MODE REVIEW

- Single-rack warming
- The ideal heat to keep meals warm and delicious
- Can be used to warm dinner and serving plates

YOUR WOLF RANGETOP

Your rangetop was built for precision and control. Learn the nuances of the advanced technology and design, and you will be able to better wield its versatility and power. From *ultra-low* melts to *high-powered* boils, you will learn how to exactly manipulate your rangetop for the most consistent and flavorful results.

This chapter explores the “*whys*” and “*hows*” of several fundamental rangetop cooking techniques, along with demonstrative recipes. From simple and familiar to complex and new, these techniques will build and improve your repertoire, helping you delight in the process and each delicious forkful.

HOW IT WORKS

Dual-Stacked, Sealed Burner

Every Wolf dual fuel range is built with at least four dual-stacked, sealed gas burners. Wolf’s patented burner design provides precise high-to-low temperature control for the whole range of cooking tasks.

The burner is dual stacked, meaning it is two separate burners stacked on top of each other. The upper-tier burner is the hottest and most powerful thanks to its wider fuel line, larger flame ports, and higher placement.

The bottom-tier burner is much gentler. It provides low, consistent heat via its narrower fuel line, smaller flame ports, and lower placement. The result? A finessed gradient of low-end heat control.

The burner pans are built directly into the rangetop—this is the sealed part of the design. They eliminate gaps where splatters and food can get trapped. Ultimately, the sealed pans reduce the least enjoyable part of cooking: cleaning up.



Melt

SAY, “SO LONG!” TO BURNT BUTTER MELTDOWNS

Melting is nothing more than a form change: something solid turning into liquid. It may seem unnecessary to spend time with something as basic as melting, but your Wolf rangetop is especially skilled at holding the low, precise temperature required for the task. This ultra-low heat function offers you versatility and unworried cooking flexibility.

For something as simple as homemade popcorn, you may desire melted butter to coat the fluffy white kernels. The lowest setting on your burner liquefies and holds butter at a steady temperature—for hours at a time—without burning. Ultimately, this low-heat capability lets you attend to other cooking tasks without any worry of scorching.

USED FOR:

- Butter
- Chocolate
- Cheese

Fondue

Make this dessert your own—experiment with different semisweet and bittersweet chocolates.

MAKES	COOK TIME
8 SERVINGS	15 MINUTES

INGREDIENTS

- 16 ounces semisweet or bittersweet chocolate, chopped
- ½ cup milk
- ½ cup heavy cream
- 1½ teaspoons vanilla extract
- Fresh fruit, pound cake, and cookies, for dipping

PREPARATION METHOD

1. In a medium saucepan, combine chocolate, milk, and cream. Heat on low, stirring often, until the chocolate is completely melted and the mixture is smooth. Keep the heat low to prevent the mixture from coming to a boil. **2.** Once melted, add the vanilla extract. **3.** Turn the burner to the lowest setting to hold the melted chocolate at the perfect serving temperature. Stir in an additional tablespoon of cream for a thinner consistency, if desired. Serve alongside fresh fruit, pound cake, and cookies.



Quick tip: *How to use the lower burner*

To access the lower—or simmer—burner, push and turn the knob from high to low and then press and turn a second time. You will hear a slight click as the top burner shuts off and the lower burner ignites.

Simmer

NO NEED TO STEW OVER THIS EASY TECHNIQUE

Simmering is a versatile, gentle cooking method that is foundational to many preparations. It is a process in which liquid is kept just under its boiling point. While there is not an exact “simmering temperature,” water simmers around 180°F to 190°F at sea level. To achieve a simmer, first bring the liquid to a full boil and then decrease the temperature to the point where small bubbles intermittently crest the surface.

Simmering is an extremely efficient heat-transfer method, with the added bonus of being kind to the structure of your food. Fish will stay intact, instead of flaking and disintegrating. Meats will stay moist and tender, instead of tough. And flavors have time to layer and meld.

Compared to boiling, simmering diminishes the risk of overcooking or scorching because it slows the cooking process; the time between cooked and overdone results is extended. It provides more flexibility and control than boiling, and does not need constant monitoring.

USED FOR:

- Fish and seafood
- Stews and soups
- Sauces
- Root vegetables
- Braised proteins
- Rice and risotto



Pomodoro Sauce

This classic red sauce, with its robust roasted red pepper flavor, is the perfect pairing for the pappardelle on page 68.

MAKES	COOK TIME
3 QUARTS	60 MINUTES

INGREDIENTS

- 2 red bell peppers
- 2 tablespoons olive oil, plus more for coating peppers
- 6 pounds, 6 ounces tomato fillets
- ¾ cup finely diced onion
- 1 tablespoon fresh chopped garlic, heaping
- 1 teaspoon dried basil
- ¾ teaspoon dried oregano
- ½ teaspoon crushed red pepper
- 1½ tablespoons tomato paste
- Salt and pepper

PREPARATION METHOD

1. Preheat oven to 450°F Convection Roast Mode with a rack set at position “4.” Rub red peppers with olive oil and place on a baking sheet. Roast in oven for approximately 15 minutes turning every 5 minutes until slightly charred on all sides. **2.** Once roasted, peel and core peppers. Puree in food processor and set aside. **3.** Puree tomatoes in food processor. **4.** In a large pot, heat 2 tablespoons of olive oil over low heat. Add onions and garlic and sauté until softened, about 3–4 minutes. **5.** Add pureed tomatoes, basil, oregano, crushed red pepper, and tomato paste; stir to combine. Simmer over low heat, stirring occasionally, until slightly thickened, about 30–40 minutes. **6.** Add pureed red bell peppers. Simmer 5 minutes more. Season with salt and pepper to taste.

New England Clam Chowder

Once the vegetables are prepped, this hearty East Coast favorite comes together in about half an hour.

MAKES
6 SERVINGS

COOK TIME
30 MINUTES

INGREDIENTS

- 2 tablespoons unsalted butter
- 1 medium onion, finely diced
- 2 celery stalks, trimmed, quartered lengthwise, and sliced into ¼-inch pieces
- 3 tablespoons all-purpose flour
- 2 cups chicken or vegetable stock
- 2 10-ounce cans chopped clams in juice, juice reserved
- 1 cup heavy cream
- 2 bay leaves
- 1 pound Idaho potatoes, cut into ½-inch cubes
- Salt and freshly ground black pepper

PREPARATION METHOD

1. In a large pot, heat butter over medium-high heat. Add onion and celery; sauté until softened, stirring often. **2.** Stir in the flour to distribute evenly. Add stock, clam juice, heavy cream, bay leaves, and potatoes; stir to combine. **3.** Stirring consistently, bring to a simmer. Reduce heat to medium-low and cook 20 minutes, stirring often, until potatoes are tender. **4.** Add clams and season to taste with salt and pepper. Cook until clams are just firm, another 2 minutes.



Boil

BUBBLE UP WITH PRIDE OVER PERFECTLY AL DENTE PASTA

Although simple, boiling is a vital technique required for several common cooking tasks. Boiling occurs when water reaches 212°F at sea level. It is often described as a “full” or “rolling” boil: lots of large bubbles rising from the bottom and breaking the surface of the water, essentially rolling the water around the pan.

Boiling is extremely efficient at transferring heat to your food quickly, but the large bubbles can be too violent for delicate items. Reserve this technique for heartier foods, such as pasta, grains, and vegetables, which will hold up in the turbulent water.

USED FOR:

- Pasta
- Grains
- Blanching vegetables
- Reducing sauces



Quick tip: Cooking pasta

1. **Rolling boil:** The churning water will help move pasta around the pot, reducing sticking and scorching. It is also important to stir the pasta after adding it to the pot—this is when the pasta is stickiest and the water needs time to come back to a full boil.
2. **Water:** The general rule is six quarts of water for every pound of pasta. This reduces sticking and allows the pasta to cook evenly.
3. **Salt:** While you should not follow the old adage of salting pasta water so it “tastes like the sea,” it is crucial to adequately season the pasta. Without seasoning, you will miss out on its depth of flavor—not unlike any other food. Depending on the type of salt used (we recommend kosher), a general rule is one to two tablespoons of salt per quart.
4. **Al dente:** An Italian phrase for “to the tooth,” and is the preferred doneness for pasta. Al dente pasta is tender but still has some bite to it.



Pappardelle

Fresh, homemade pasta is always a treat. We have included instructions for preparing the dough by food processor and by hand—either method will provide excellent results. Shown here is the pappardelle served with the pomodoro sauce on page 63.

MAKES 4 SERVINGS	COOK TIME 3–4 MINUTES
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INGREDIENTS

- 3 large eggs, beaten
- 2 cups all-purpose flour, plus more for dusting
- 1 tablespoon olive oil
- 1 teaspoon kosher salt, plus more to season the pasta water

PREPARATION METHOD

Making dough using a food processor

1. Add all ingredients to food processor and pulse until crumbly.
2. Pour contents onto a clean, dry counter and knead until firm and elastic, about 10 minutes. Dust hands with flour as necessary.
3. Cover with plastic wrap and let rest for at least 20 minutes.

Making dough by hand

1. On a cold surface, pour flour into a mound and then use a fork to form a well in the center. Add salt and olive oil to the center of the well.
2. In a small bowl, gently whisk eggs.
3. Add a third of the whisked eggs into the well. Gradually incorporate flour into the eggs using a fork. Once incorporated, add another third, careful not to let the eggs run out of the well. Continue mixing into the flour.
4. Add the remaining egg, combining until the dough is crumbly.
5. Once all the egg is incorporated, begin forming a ball with floured hands. Knead the dough until firm and elastic, about 10 minutes. Dust hands with flour as necessary.
6. Wrap in plastic wrap and rest for at least 20 minutes.

Rolling the dough

1. Roll the rested dough through a pasta machine until desired thickness, setting 5 or 6 on most pasta machines.
2. Send the dough through the pasta machine’s cutting attachment or cut by hand: lightly flour and then fold the dough accordion style before slicing into your desired width. After slicing, gently toss the pasta with your hands to separate the noodles.

Cooking pasta

1. Bring a large pot of water to a boil over high heat.
2. Once the water boils, salt the water, add the pasta, reduce heat slightly, and cook until al dente, 3–4 minutes.
3. Strain the cooked pasta and toss with your desired sauce and serve.





Parisian Gnocchi

Unlike its Italian cousin, Parisian gnocchi does not have potato in the dough. Also, instead of rolling and slicing individual gnocchi, they are piped directly into boiling water.

MAKES 4 SERVINGS	COOK TIME 30 MINUTES
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INGREDIENTS

- 8 ounces (1 cup) water
- 4 ounces (8 tablespoons) unsalted butter
- .15 ounces (¾ teaspoon) kosher salt
- 6.25 ounces (1¼ cups) all-purpose flour
- 1 tablespoon Dijon mustard
- 1 ounce (½ cup) freshly grated Parmesan cheese
- 3 large eggs
- 2 tablespoons chopped fresh parsley leaves
- 2 tablespoons finely sliced chives
- Olive oil

BEFORE YOU START

We have included both volume and weight measurements for the dough. When precision and consistency count—like when making dough—we recommend using weight measurements.

PREPARATION METHOD

To make gnocchi

1. In a medium saucepan over high heat, bring water, butter, and salt to a boil. Add flour all at once and stir with a wooden spoon until a smooth dough forms. Reduce heat to medium-low and continue to stir, beating dough forcefully and rapidly to prevent it from sticking to the pot. Continue cooking until dough steams slightly and pulls away from sides of pot, leaving a thin layer of dough. **2.** Transfer hot dough to the bowl of a stand mixer fitted with a paddle attachment. Add mustard and cheese and beat on medium-low speed. Add eggs one at a time, allowing dough to fully incorporate each egg before adding the next one. When final egg has been added, add herbs and beat to combine. Transfer mixture to a gallon-sized ziplock bag or a pastry bag fitted with a ½-inch tip. Let mixture rest 15–25 minutes at room temperature. **3.** Meanwhile, bring a large pot of salted water to a gentle boil and place a rimmed baking sheet nearby. If using a ziplock bag, cut off a ½-inch opening in one corner. Holding the bag over the boiling water, squeeze the dough and cut into 1-inch bits with a paring knife or scissors. Let the gnocchi fall directly into the water. Continue cutting off as many gnocchi as you can in one minute, and then stop. **4.** When all gnocchi have floated to the top, continue cooking until they are fully cooked to the center, about 3 minutes longer. Lift gnocchi with a fine mesh strainer or a metal spider and transfer to rimmed baking sheet. Drizzle with a little bit of olive oil and toss to coat. Repeat with remaining dough.

To serve

The options are endless. Toss with olive oil and quickly sear in a hot skillet, garnishing with herbs and cheese. Alternatively, serve with the pomodoro sauce on page 63. Pictured here, we have coated the gnocchi in a light butter sauce and mixed with blanched asparagus and lemon zest.



Blanch and shock

THIS BRIGHT IDEA WILL LEAD TO MORE VIBRANT COLORS AND TEXTURES

Blanching is a simple technique in which foods cooks quickly in boiling water. Food is then transferred to an ice bath and “shocked” to immediately halt the cooking process.

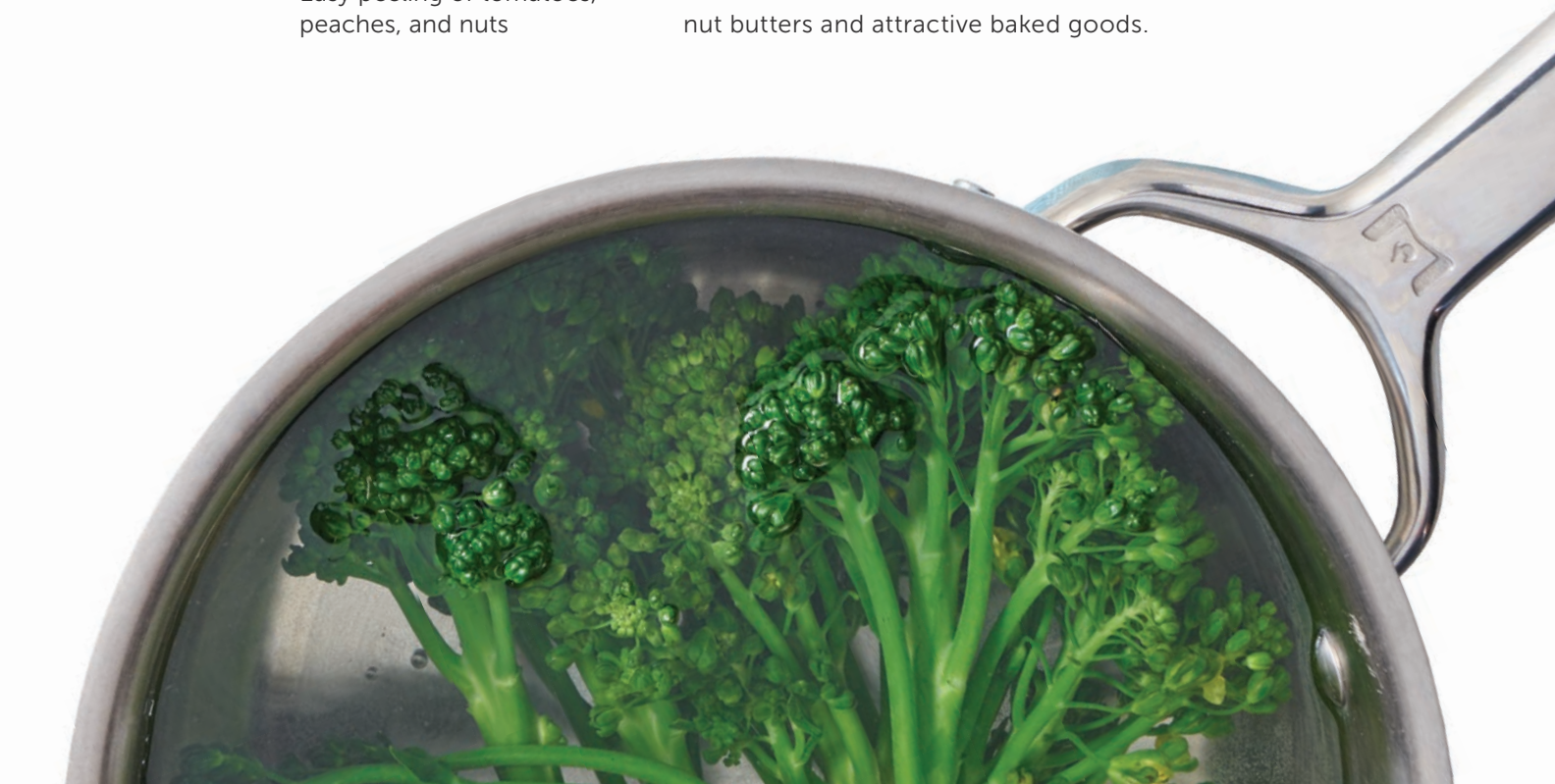
This technique has multiple significant uses in the kitchen. First, and most commonly, it is used to preserve the color and texture of vegetables, like broccoli. It readies the vegetables for additional preparation that would otherwise dampen the color and result in less consistent doneness. This method can also remove the bitterness found in leafy greens.

While blanching of vegetables is often the first thing to come to mind, it can also be used to preserve the bright green color of basil leaves for just-as-vibrant pesto sauce.

To extend the flavors of summer throughout the year, try canning tomatoes and peaches; blanching aids in the usually tedious task of peeling. Additionally, nut skins can be easily removed after blanching, resulting in smoother nut butters and attractive baked goods.

USED FOR:

- Vegetables
- Leafy greens
- Herbs
- Easy peeling of tomatoes, peaches, and nuts



Broccolini

Blanched to set the vibrant green color and sautéed to add flavor, this simple yet elegant side dish is bursting with bright flavor in every bite.

MAKES
4 SERVINGS

COOK TIME
15 MINUTES

INGREDIENTS

- 2 bunches (1 pound) broccolini
- 1 tablespoon olive oil
- 4 cloves garlic, thinly sliced
- 1 teaspoon kosher salt
- ½ teaspoon red pepper flakes (optional)
- ½ cup water
- Lemon wedges, for serving

PREPARATION METHOD

1. Rinse broccolini under cool water and shake off the excess water. Trim about ½ inch off the bottom of the broccolini stems. Prepare a large bowl of ice water. **2.** Bring a large pot of salted water to boil over high heat. Add the broccolini and stir; cook for 1 minute. Remove the broccolini from the pot and immediately place in the ice water; let fully cool. **3.** Remove the broccolini from ice water and pat dry with paper towels. **4.** Heat oil in a large, straight-sided skillet over medium-high heat until shimmering. Add the broccolini and sauté until it is bright green and the stems and tips of the florets are lightly charred, 5–7 minutes. **5.** Add the garlic, salt, and red pepper flakes, if using. Continue to sauté until the garlic is fragrant, about 30 seconds. Add the water, cover the pan, and cook until the broccolini is tender, 1–2 minutes. Serve immediately, with lemon wedges.

Panfry

ALL YOU NEED IS A LITTLE HOT OIL AND SOME FLIPPING FINESSE

Unlike deep-frying, panfrying involves much less oil. Instead of fully submerging food in multiple quarts of hot oil, panfrying utilizes just enough oil or fat to coat the pan. Additionally, panfrying is usually done at a lower temperature than sautéing—to avoid scorching the exterior of the food while the interior is left underdone. If your food is thicker, you may want to start at medium-high heat, and then reduce the temperature to finish.

The hot oil or fat in the pan draws moisture out of the food’s surface, and as the moisture dissipates, the exterior of the food becomes crisp and crunchy—the ultimate goal for fried delights. If the oil is not hot enough, it will not be able to adequately draw the moisture out, resulting in a soggy mess. It is important not to overcrowd the pan—this ensures the temperature stays hot and food does not stick together.

USED FOR:

- Breaded foods
- Thin, tender proteins, like fish fillets, pork chops, or tofu
- Fritters
- Eggs
- Hot sandwiches, like the Monte Cristo
- Dumplings



Quick tip: Keep it crisp

Use your oven’s Dehydrate Mode to create the dry environment required to keep fried foods warm and crisp.



Pork Schnitzel

While panfrying requires a fraction of the oil required for deep-frying, it is essential to use enough oil to reach halfway up the side of the pork cutlets. This ensures a consistent golden-brown crust all over—the signature of well-made schnitzel.

MAKES
4 SERVINGS

COOK TIME
5–10 MINUTES

INGREDIENTS

- 2 pounds boneless pork chops, trimmed and sliced into ½-inch cutlets
- ⅓ cup all-purpose flour
- 1 tablespoon garlic salt or substitute with equal parts salt and garlic powder
- ½ teaspoon paprika
- ½ teaspoon freshly ground black pepper
- 3 large eggs
- 2 cups panko bread crumbs
- High-heat cooking oil, such as canola or grape-seed oil

PREPARATION METHOD

1. Line a cutting board with plastic wrap, place cutlets in a single layer on cutting board, then cover with plastic wrap to prevent splatters. Pound cutlets with a meat mallet or the back of a heavy saucepan, until ¼-⅓ inch thick. **2.** Set up three bowls. In the first, combine flour, garlic salt, paprika, and black pepper. In the second, add eggs and whisk with a fork. In the third, add panko crumbs. **3.** Using a fork, dredge the pounded cutlet in flour. Then, dip in the beaten egg, letting excess egg drip back into the bowl; bread in panko crumbs. Repeat with remaining cutlets. **4.** Once all cutlets are breaded, heat a large pan over medium heat and add enough oil to cover the bottom of the pan. Once oil is hot, add breaded cutlets a few at a time, careful not to overcrowd the pan. Panfry 3–4 minutes per side or until cooked through. Reduce heat if browning too quickly. Remove to paper-towel-lined plate.

Sear

WITH THESE SIMPLE TIPS, YOU WILL BE ABLE TO STAND THE HEAT OF THIS HIGH-POWERED COOKING TECHNIQUE

The pièce de résistance for many home cooks is the pan-seared steak. A quick internet search will turn up an almost overwhelming amount of tips, tricks, and theories (and many myths) about the “perfect” preparation of a seared filet or rib eye.

For that quintessential golden, crisp crust and nearly melt-in-your-mouth center of pan-seared proteins, we have complied and tested the following technique to demystify and simplify searing.

USED FOR:

Adding a flavorful, browned crust to proteins



Quick tips: Searing proteins

Salt: Properly seasoning your food not only makes food taste better but it also aids in a more tender and moist final result. Either salt right before, preventing leeching, or salt enough in advance (40 minutes to days, depending on the food) so the salt can draw out the moisture and then reabsorb as a sort of brine.

Ventilation: Your kitchen’s smoke alarm should not dually function as the dinner bell. Searing produces quite a bit of smoke and grease, so turn on your ventilation system when you start preheating the pan.

A hot pan: To avoid steaming or overcooking your food, you need a ripping hot pan that is properly, evenly preheated. Cast iron pans are a good choice for this very reason. On the other hand, stainless steel pans offer more responsiveness and are good options for more delicate foods, such as scallops and fish. Avoid nonstick pans, as they cannot provide the same high-heat results as cast iron and stainless steel.

Hot oil: Once the pan is well on its way to preheating, add a couple of tablespoons to ¼ cup of oil (depending on the size of your pan). Canola, grape-seed, and sunflower oils are all suitable options because of their high smoke points. Heat the oil until it starts to shimmer and then add your food to the pan.

Basting: Enter: butter. Finally. Basting involves spooning melted butter over the food, enhancing flavor and crust development. By basting, the food is cooked and browned more evenly. Adding aromatics, such as hearty fresh herbs or sweet alliums, to your basting liquid also imparts more flavor.



Myth busted: Searing “seals in” juices

Let us debunk a common myth about searing: it does not “seal in” juices. Yes, properly cooked and seared food will be tender and moist, but also loses moisture during the searing process. To test it for yourself, weigh your food before and after searing—the uncooked food will no doubt weigh more than the seared food.

Pan-Seared Duck *with* Cherry Sauce

Game birds, like the duck in this recipe, are most flavorful, tender, and moist when cooked medium or medium rare and given at least 10 minutes to rest.

MAKES 2 SERVINGS	COOK TIME 10 MINUTES
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INGREDIENTS

- 2 5–6 ounce duck breast halves or 1 12–16 ounce duck breast half
- 2 tablespoons chilled butter, divided
- ¼ cup finely chopped shallot
- ½ cup low-sodium chicken broth
- 8 sweet red cherries, fresh or frozen and thawed, pitted and halved
- 2 tablespoons tawny port
- 1 tablespoon orange blossom honey
- Salt and pepper

Preparation method

1. Place duck breast halves between two sheets of plastic wrap. Pound lightly to an even thickness, about ½–¾ inch. Discard plastic wrap. Using sharp knife, score skin in a ¾-inch crosshatch pattern, being careful not to cut into the meat. Cover and chill. This can be done up to 8 hours before cooking. **2.** In a large, heavy skillet, melt 1 tablespoon butter over medium-high heat. Season duck with salt and pepper. Add duck, skin side down, to skillet and cook until skin is browned and crisp, about 5 minutes. Turn duck over, reduce heat to medium, and cook until browned and cooked to desired doneness, about 4 minutes longer for small breasts and 8 minutes longer for a large breast for medium rare. Transfer to work surface, tent with foil to keep warm, and let rest 10 minutes. **3.** Meanwhile, pour off all but 2 tablespoons of drippings from skillet. Add shallot and stir over medium heat for 30 seconds. Add broth, cherries, tawny port, and honey. Increase heat to high; stirring often, boil until sauce reduces to a glaze, about 3 minutes. Whisk in 1 tablespoon cold butter. Season sauce to taste with salt and pepper.



Deglaze

A SIMPLE ADDITION TO ANY HOME COOK'S REPERTOIRE

After sautéing or searing proteins, you may notice leftover browned bits on the bottom of the pan—do not abandon them or wash them away. Those browned bits, or fond, are flavor goldmines. Fond is the foundation of pan sauces and can be incorporated with a deglazing process. To deglaze a pan, first remove the primary food (such as steak, chicken, chops) from the pan, then add a deglazing liquid—usually a wine or broth—to help remove the bits stuck to the pan. Use a wooden spoon to dislodge any extra-defiant morsels.

Steak *with* Pan Sauce

Rich and smooth, a silky pan sauce is a relatively simple yet refined accompaniment to many entrees. Repurpose the technique below for any protein—all you need are the four building blocks of a pan sauce: sautéed aromatics (such as shallots or garlic), liquid (a combination of stock and vinegar, brandy, or wine), finishing herbs or flavors (such as lemon juice), and butter.

MAKES
1 STEAK

COOK TIME
12–15 MINUTES

INGREDIENTS

- 1 (1-inch-thick) rib eye steak, trimmed and tied with butcher's twine
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 4 tablespoons unsalted butter, divided
- 1 tablespoon neutral oil, such as grape-seed or canola oil
- ¼ cup minced shallots
- ½ cup red wine
- 1 cup beef broth
- Sprigs of thyme

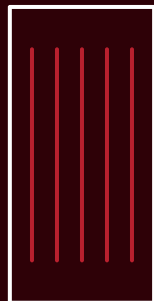
PREPARATION METHOD

1. Season steak with salt and pepper, pressing pepper into steak. **2.** In a large stainless steel skillet over medium-high heat, melt 1 tablespoon butter with oil. Add steak and sear until crusty and browned, and fat is rendered, about 2 minutes. Flip and sear 2 minutes. **3.** Using tongs, lift steak and press edge of steak into pan, rolling until edges are browned and rendered. Place steak flat in pan and reduce heat to medium. Cook to desired degree of doneness, 2–2½ minutes per side for medium rare. Transfer steak to a cutting board and tent with foil. Pour off fat from pan, reserving fond. **4.** Melt 1 tablespoon butter in skillet with fond. Add shallots and cook, stirring often until softened, about 2 minutes. **5.** Deglaze pan with wine. Simmer until reduced by half, about 3 minutes. Add broth and thyme; simmer until sauce is thick enough to coat the back of a spoon. **6.** Add remaining 2 tablespoons butter to sauce and gently shake pan to incorporate butter as it melts. Drizzle sauce over steak and serve.

Charbroiler

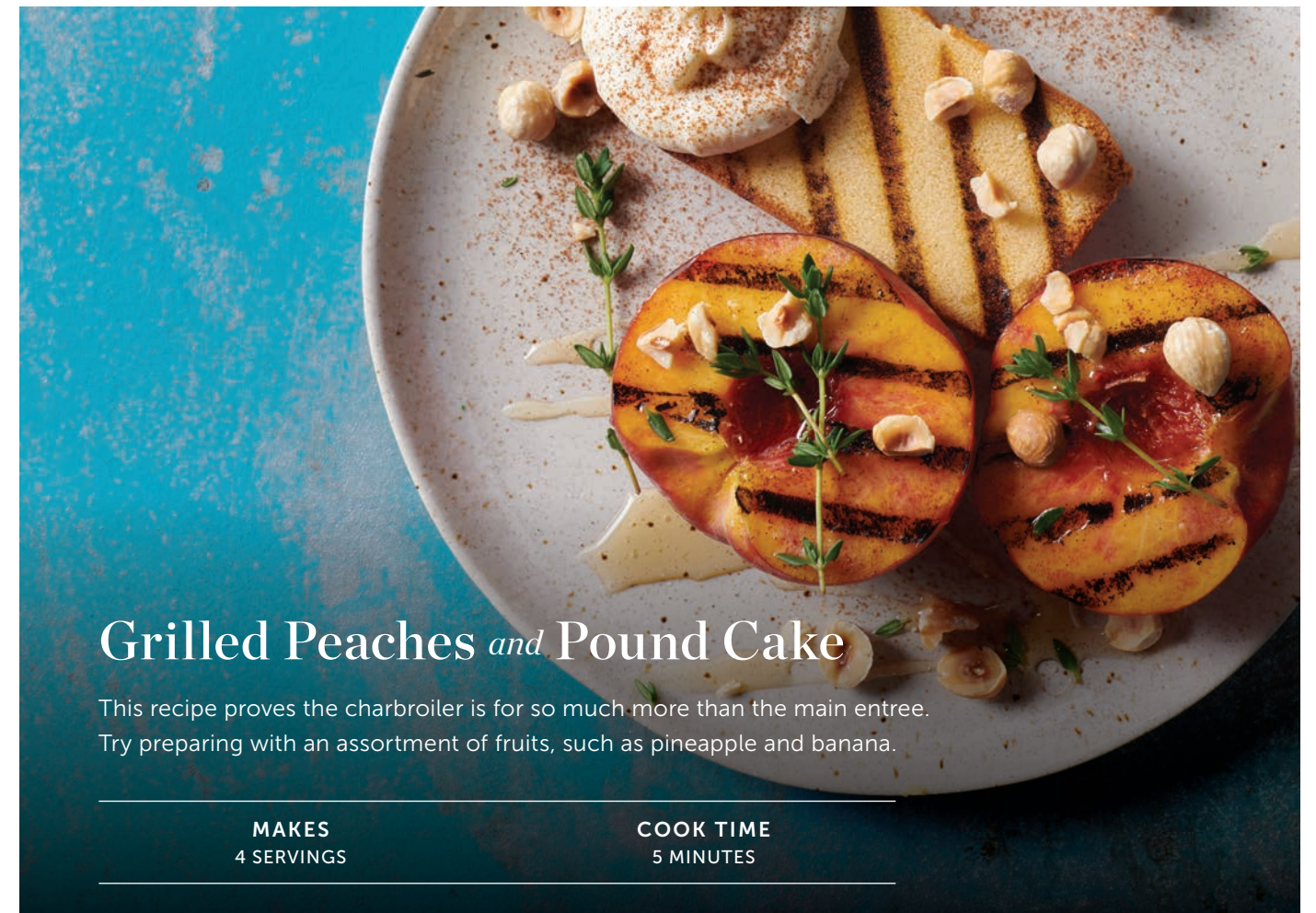
FOR BEGINNING-TO-END CREATIONS OR JUST THE FINISHING TOUCH

If your rangetop has a charbroiler, think of it as your indoor grill. Anything you would normally make on a grill, you can make on your charbroiler. And true to its name, it provides that light charred flavor your favorite burgers and grilled vegetables require. Steaks (and your taste buds) appreciate the searing-hot high end of the charbroiler's temperature range, while poultry and grilled fruit prefer a lower, steady heat. The following recipes show the true range of your charbroiler—it is for so much more than burgers.



Quick tip: *Create restaurant-quality crosshatch marks*

Arrange food at a 45-degree angle to the grates (think ten o'clock to four o'clock). After the food is one-fourth of the way cooked, rotate 90 degrees to the right. Flip and repeat on the other side for enticing crosshatched grill marks.



Grilled Peaches *and* Pound Cake

This recipe proves the charbroiler is for so much more than the main entree. Try preparing with an assortment of fruits, such as pineapple and banana.

MAKES
4 SERVINGS

COOK TIME
5 MINUTES

INGREDIENTS

- 4 whole peaches
- 4 slices pound cake
- Mascarpone cheese
- Macadamia nuts, roughly chopped
- Honey
- Cinnamon

PREPARATION METHOD

1. Cut peaches in half and remove the pit. Set the charbroiler to medium-high heat and allow to preheat for 5 minutes. **2.** Place the peach halves cut side down on the grill and cook for 2 minutes or until slightly charred. Remove from heat and place on a serving platter. **3.** Place the pound cake on the grill and cook for 1 minute on each side. Remove from heat and place on a serving platter. **4.** Serve with a dollop of mascarpone cheese and sprinkle with chopped nuts. Add a drizzle of honey and dust with cinnamon.

Grilled Vegetables *with* Garlic Aioli

Seek out whatever is fresh and in-season at your local farmers’ market, such as summer squash, zucchini, eggplant, scallions, cippolini onions, and tomatoes. Then, take your crudité platter to a whole new level by lightly charring the vegetables.

MAKES
4 SERVINGS

COOK TIME
10 MINUTES

INGREDIENTS

Aioli

- 2 garlic cloves
- 1 large egg yolk
- 2 teaspoons fresh lemon juice
- ½ teaspoon Dijon mustard
- ¼ cup extra-virgin olive oil
- 2 tablespoons vegetable oil

Grilled Vegetables

- Assorted vegetables, trimmed or cut into planks
- Olive oil
- Kosher salt
- Freshly ground black pepper

PREPARATION METHOD

To make aioli

1. Smash garlic cloves into a paste using the side of a large, heavy knife. **2.** Whisk together yolk, lemon juice, and mustard in a small bowl. Combine oils. In small increments, add oils to the yolk mixture. Whisk constantly until all the oil is incorporated and the mixture is emulsified. **3.** Whisk in garlic paste and season with salt and pepper. If aioli is too thick, whisk in a couple drops of water. Chill, covered, until ready to use.

To grill vegetables

1. Set the charbroiler to high heat and allow to preheat for 5 minutes. **2.** Toss the vegetables with olive oil, salt, and pepper. **3.** Grill a few pieces at a time, cooking until just charred but still retaining a bite. Serve alongside garlic aioli.



Grilled Caesar Salad

While the cold Caesar will always have a place on the table, turn up the flavor of this classic by first charbroiling the romaine lettuce.

MAKES
4 SERVINGS

COOK TIME
2 MINUTES

INGREDIENTS

- 2 heads romaine lettuce
- Olive oil
- Freshly ground black pepper
- Caesar dressing
- Shaved Parmesan cheese
- Croutons
- Lemon wedges

PREPARATION METHOD

1. Cut the heads of romaine in half, lengthwise. Drizzle the cut faces with olive oil and season with black pepper. **2.** Set the charbroiler to high heat and let preheat for 5 minutes. **3.** Grill the romaine cut side down, cooking until just charred, about 1 minute. Remove from heat and serve with dressing, cheese, croutons, and a drizzle of fresh squeezed lemon juice.

Jamaican Jerk Shrimp Kebabs

Spicy and warm, this marinade is equally delicious with chicken.

MAKES
4 SERVINGS

COOK TIME
6 MINUTES

INGREDIENTS

Marinade

- 1 Scotch bonnet pepper
- 2 jalapeños
- 1 tablespoon fresh thyme
- 4 cloves garlic
- ¾ teaspoon ground allspice
- 3 tablespoons brown sugar, firmly packed
- 2 teaspoons kosher salt
- ½ teaspoon ground nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon ground black pepper
- 1 teaspoon powdered ginger
- ¼ cup olive oil
- ¼ cup soy sauce
- Zest of 1 lime
- ¼ cup lime juice
- ¼ cup orange juice
- ¼ cup apple cider vinegar

Kebabs

- 1 pound large shrimp peeled and deveined, tails removed if desired
- 2 cups pineapple chunks
- 1 red bell pepper, cut into 1-inch pieces
- Scallions, thinly sliced, optional

PREPARATION METHOD

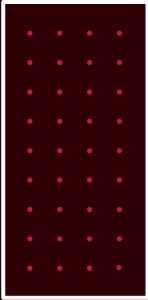
1. Chop peppers, removing seeds for less intense heat if desired. Add all marinade ingredients to a blender and blend until incorporated. In a ziplock bag, combine shrimp and enough marinade to completely cover (about ¾ of the mixture). Reserve the remaining marinade for the final step. Flip bag over several times to fully coat the shrimp. Refrigerate for at least 2 hours. **2.** After marinating, thread shrimp onto wet bamboo or metal skewers, alternating with pineapple and red bell pepper. **3.** Preheat the charbroiler for 10 minutes on medium-high heat. Grill about 3 minutes per side. **4.** Transfer to a platter and spoon the reserved marinade over the cooked shrimp. Top with scallions, if desired.



Griddle

EDGE-TO-EDGE COOKING FLEXIBILITY

If your rangetop has a griddle, you will soon discover it is for more than just breakfast. While it aptly handles pancakes, bacon, and eggs, its precise and large cooking surface offers you versatility to create a wide range of delectable dishes. Supremely important with any griddle is consistent, edge-to-edge heat. With your range’s griddle, you will experience uniformity and precision, practically eliminating inconsistent results from your dinner (or breakfast) table.



Tortillas

Like homemade pasta, homemade tortillas make a meal extra special yet only require a simple list of ingredients. While homemade tortillas are a bit time consuming, their texture and fresh corn flavor far outshine store-bought varieties. Pair with carnitas on page 32.

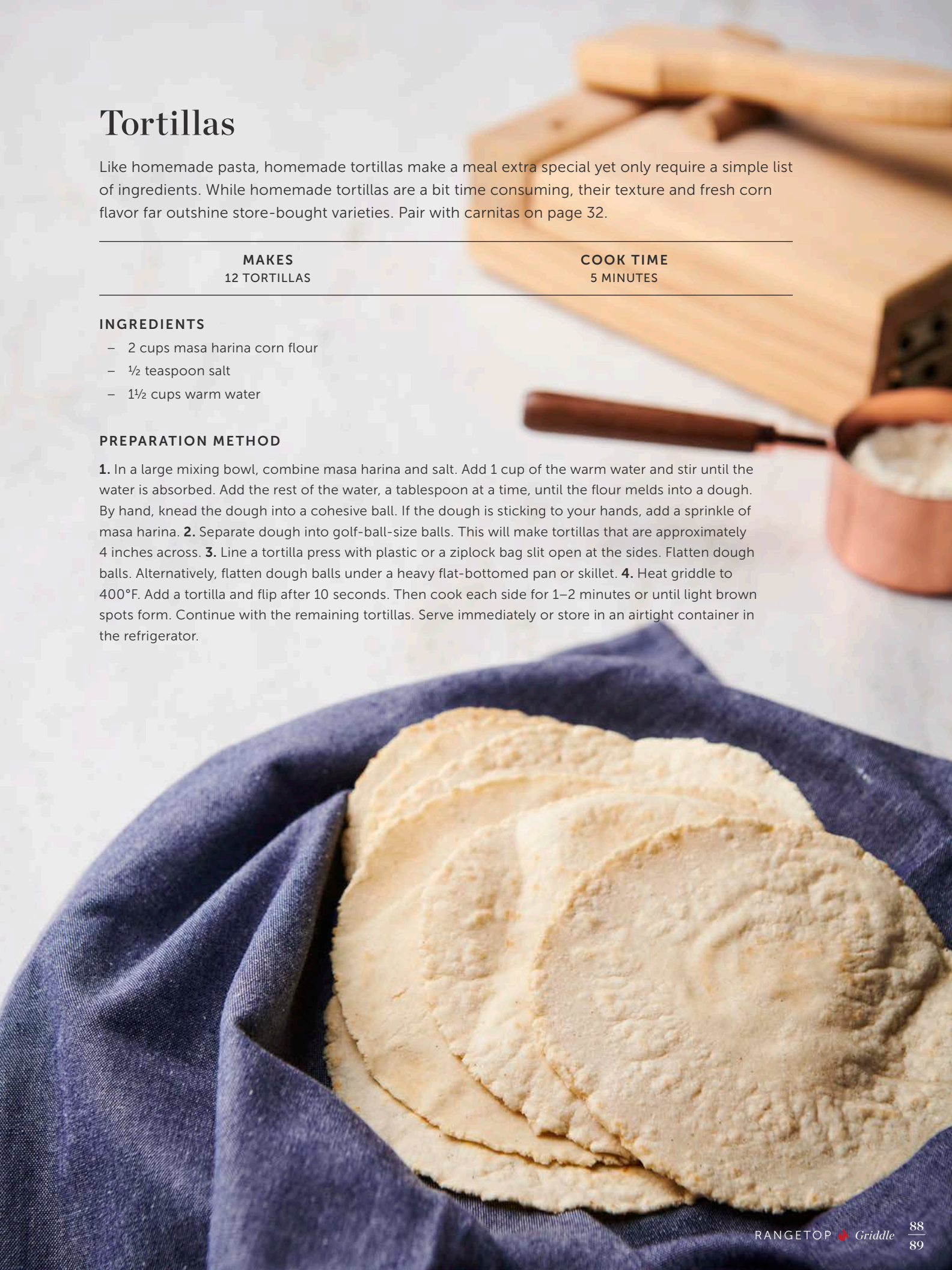
MAKES 12 TORTILLAS	COOK TIME 5 MINUTES
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INGREDIENTS

- 2 cups masa harina corn flour
- ½ teaspoon salt
- 1½ cups warm water

PREPARATION METHOD

1. In a large mixing bowl, combine masa harina and salt. Add 1 cup of the warm water and stir until the water is absorbed. Add the rest of the water, a tablespoon at a time, until the flour melds into a dough. By hand, knead the dough into a cohesive ball. If the dough is sticking to your hands, add a sprinkle of masa harina. **2.** Separate dough into golf-ball-size balls. This will make tortillas that are approximately 4 inches across. **3.** Line a tortilla press with plastic or a ziplock bag slit open at the sides. Flatten dough balls. Alternatively, flatten dough balls under a heavy flat-bottomed pan or skillet. **4.** Heat griddle to 400°F. Add a tortilla and flip after 10 seconds. Then cook each side for 1–2 minutes or until light brown spots form. Continue with the remaining tortillas. Serve immediately or store in an airtight container in the refrigerator.





Bison Burger Sliders *with* Caramelized Onions and Sautéed Mushrooms

For your next gathering, set out additional toppings, like bacon, pickled vegetables, and slaw, for a do-it-yourself burger bar.

MAKES 8 SERVINGS	COOK TIME 45 MINUTES
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INGREDIENTS

- Caramelized onions**
- 1 tablespoon unsalted butter
 - 1 tablespoon canola oil
 - 2 large yellow onions, halved and thinly sliced
 - 1 ounce rye or bourbon whiskey
 - Kosher salt

- Sautéed mushrooms**
- 1 tablespoon unsalted butter
 - 1 tablespoon canola oil
 - 12 ounces cremini mushrooms
 - 3 sprigs fresh thyme
 - 2 medium garlic cloves, minced
 - Kosher salt
 - Black pepper

- Bison burgers**
- 1 pound ground bison
 - 2 teaspoons kosher salt
 - Vegetable oil

- For serving**
- 8 slider burger buns
 - Mayonnaise
 - 2 handfuls baby arugula

PREPARATION METHOD

To make onions

1. In a medium cast iron pan over medium-high heat, melt butter and oil. Add onions and a pinch of salt; stir to coat. **2.** Reduce heat to low and cook, stirring every few minutes, until the onions are softened and golden brown, at least 20 minutes. **3.** Remove from heat, add whiskey, stir to coat, and return to the rangetop. Over medium heat, cook just until the alcohol smell is cooked off; set aside.

To make mushrooms

1. In a medium cast iron pan over medium-high heat, melt butter and oil. When oil shimmers, add mushrooms, thyme, and garlic; stir to coat in oil, season with salt and pepper, and cook undisturbed at least 5 minutes. **2.** Stirring occasionally, cook until the mushrooms have released excess water and turn golden brown, about 5 to 10 minutes more. Remove from heat and set aside.

To make burgers

1. Heat griddle to 375°F. In a large bowl, mix bison and salt until well combined. **2.** Shape into eight ¼-inch patties; brush with vegetable oil. **3.** Cook patties until browned on first side, about 1–2 minutes. Flip and cook to desired doneness, about 1–2 minutes more. **3.** Serve sliders on buns topped with mayonnaise, mushrooms, onions, and arugula.



French Toast *with* Browned Butter

Quite simply, the griddle section of this technique guide would be incomplete without a classic breakfast dish. However, there is nothing basic about this timeless toast when topped with nutty, rich browned butter.

MAKES	RACK POSITION	COOK TIME
6 SLICES	3	12–16 MINUTES

INGREDIENTS

French toast

- 1½ cups milk
- 4 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon granulated sugar
- ½ teaspoon ground nutmeg
- Pinch of salt
- 6 slices dry brioche bread, 1 inch thick
- 1 tablespoon butter, divided, more as needed

Browned butter

- 4 tablespoons butter

Serving

- 6 tablespoons maple syrup, more to taste
- Confectioners’ sugar, optional

PREPARATION METHOD

To make French toast

1. Preheat oven to 350°F Bake Mode with a rack set at position “3.” **2.** In a large bowl, whisk milk, eggs, vanilla extract, sugar, nutmeg, and salt together. **3.** Set griddle to 350°F; add 1½ teaspoons butter and evenly coat the cooking surface with melted butter using a wooden spatula. **4.** One slice at a time, dip bread in the egg mixture, letting excess custard drip back into the bowl; transfer to griddle and cook until golden, 2–3 minutes per side, adding more butter as needed. **5.** Transfer griddled French toast to a baking sheet. Bake until puffed, 8–10 minutes.

To make browned butter

In a skillet over medium-low heat, cook and constantly stir 4 tablespoons butter until foam subsides and browned bits form, 3–5 minutes. Transfer browned butter to a cold serving dish.

To serve

Drizzle browned butter over baked French toast. Top each slice with 1 tablespoon maple syrup or more to taste. Dust with confectioners’ sugar.

Scallops

Preparing large batches of scallops—with the quintessential golden crust—is simple with the uniform, edge-to-edge heat of your Wolf griddle. Serve scallops on their own or create a simple yet elegant lunch or starter salad. Try serving on top of a bed of arugula sprinkled with prosciutto and Parmesan cheese.

MAKES	COOK TIME
4 SERVINGS	4–6 MINUTES

INGREDIENTS

- 2 tablespoons butter, cut into pieces
- 1 tablespoon extra-virgin olive oil
- 1 pound large scallops
- Kosher salt
- Freshly ground black pepper

PREPARATION METHOD

1. Set griddle to 400°F; melt butter with oil. **2.** Blot scallops dry with paper towels; season generously with salt and pepper. **3.** When butter and oil are no longer foaming and are just starting to shimmer, add scallops to the griddle. **4.** Cook undisturbed until a golden crust develops, 2–3 minutes. Flip and cook until golden on other side, 2–3 minutes more. Transfer to a serving platter.



BEFORE YOU START

If bread is fresh, leave out overnight to dry. Substitute challah bread for brioche, if desired.

French Top

A UNIQUE RANGETOP WITH NEARLY LIMITLESS
TEMPERATURE VARIATION

If your rangetop includes a French top, you are part of a long-practiced cooking tradition. This range configuration mimics pots dangling over a fire: the farther away from the flames, the less intense the heat. Instead of a fire, your French top has a single burner under the center plate that radiates less intense heat to each concentric ring.



French Onion Soup

Achieving the quintessential oniony flavor of this soup requires patience—caramelizing onions is a slow process. Rushing only yields bitter, burnt results: a problem no amount of cheese can fix.

MAKES 6 SERVINGS	COOK TIME 6–6½ HOURS
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SPECIAL SUPPLIES

- Cheesecloth
- Butcher’s twine
- 6 oven-safe bowls, ramekins, or crocks

INGREDIENTS

Sachet

- 2 bay leaves
- 12 black peppercorns
- 6 large sprigs of thyme

Soup

- 8 pounds (about 8 large) yellow onions
- 4 tablespoons unsalted butter
- 4 tablespoons olive oil
- Kosher salt
- 1½ teaspoons all-purpose flour
- 3½ quarts beef stock
- Freshly ground black pepper
- 2 teaspoons sherry wine vinegar

Croutons

- 1 baguette, about 2½ inches in diameter
- Extra-virgin olive oil
- Kosher salt

Finish

- 6–12 slices (⅛-inch thick) aged Comté or Emmental cheese, at least 4 inches square
- 1½ cups grated aged Comté or Emmental cheese

PREPARATION METHOD

To prepare sachet

Place sachet ingredients in the middle of a piece of cheesecloth. Bundle the ends and tie closed with a piece of butcher’s twine.

To make soup

1. Preheat French top for 25–30 minutes. **2.** In a large, heavy stockpot over medium heat, melt butter and oil. Add onions and 1 tablespoon salt, moving the pot towards the outer edge of the French top to reduce heat to low. Cook, stirring every 15 minutes, for about 1 hour, or until onions have wilted and released a lot of liquid. Regulate the heat, moving the pot around the French top, to keep the mixture bubbling gently while the onions wilt. **3.** Continue cooking onions for about 4 hours more or until onions are caramelized throughout and a rich deep brown. Stir every 15 minutes, scraping browned bits off the bottom and corners of the pot. **4.** Transfer 1½ cups caramelized onions to a 5-quart stockpot; reserve extra for another use. **5.** Constantly stirring, sift in flour and cook over medium-high heat for 2–3 minutes. **6.** Add beef stock and sachet and simmer for 1 hour, or until liquid reduces to 2½ quarts. **7.** Remove sachet. Season to taste with salt, pepper, and vinegar.

To make croutons

Cut baguette into ¾-inch slices. Place on a baking sheet; brush with olive oil and sprinkle lightly with salt. Broil until golden brown and crisp, 1–2 minutes.

To finish and serve

1. Place oven-safe bowls on a baking sheet. Add soup to the bowls, filling within ½ inch of the top. **2.** Top each with 2 croutons; do not submerge croutons into soup. **3.** Top croutons with slices of cheese, overlapping the edges of the bowls by ½ inch. Sprinkle grated cheese over the sliced cheese, filling in any thin areas. **4.** Broil until cheese melts and browns. Serve immediately.

BEFORE YOU START

You can prepare the caramelized onions—steps 1 through 3—up to two days in advance.



Mushroom *and* Parmesan Risotto

This recipe shows off the full range of your flexible French top, using the entire spectrum of low to high temperatures.

MAKES 6 SERVINGS	COOK TIME 45 MINUTES
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INGREDIENTS

- 10 tablespoons butter, divided
- 1½ pounds fresh wild mushrooms, trimmed and sliced
- 7 cups low-sodium chicken broth
- 1 tablespoon extra-virgin olive oil
- ¾ cup finely diced leek, white and pale green parts only, discard dark green leaves
- 1¼ cups arborio rice
- ¼ cup dry white wine
- ¼ cup dry white vermouth
- ¼ cup grated Parmesan cheese, plus additional for serving
- Kosher salt
- Black pepper

PREPARATION METHOD

- 1.** In a large, heavy skillet over medium-high heat, melt 2 tablespoons butter. **2.** Add ¼ of the mushrooms and sprinkle with salt and pepper; do not crowd the mushrooms. Sauté until tender and starting to brown, 3–4 minutes. Transfer mushrooms to a bowl. **3.** Repeat, using 2 tablespoons butter and ¼ of the mushrooms for each additional batch. **4.** In a medium saucepan, bring chicken broth to a simmer; keep warm. **5.** In a large, heavy skillet over medium-low heat, melt remaining 2 tablespoons butter with olive oil. Add leek and a pinch of salt; sauté until tender, 4–5 minutes. **6.** Add rice and move skillet towards the center of the French top to increase heat to medium. Toast rice, stirring constantly, until edges of rice become translucent, 3–4 minutes. **7.** Add white wine and vermouth; stir until liquid is absorbed, about 1 minute. **8.** Add ¾ cup warm chicken broth; stir until broth is mostly absorbed, about 1 minute. Repeat, adding ¾ cup of broth at a time, stirring until broth is mostly absorbed before adding more, until rice is halfway cooked, about 10 minutes. **9.** Stir in sautéed mushrooms. **10.** Add broth ¾ cup at a time, stirring until broth is mostly absorbed before adding more, until rice is tender but still firm to bite and risotto is creamy, about 10 minutes. **11.** Stir in ¼ cup grated Parmesan cheese. Transfer risotto to serving bowl. Pass additional Parmesan cheese alongside, if desired.



Your Full Range

BRINGING IT ALL TOGETHER

The true functionality and versatility of your range shines with dishes that use both the rangetop and oven. This section contains four examples that connect the learnings found throughout this book: the technological details of your range, the science behind flavor, and the cooking techniques and skills. We promise these showstopper recipes are sure to be as delightful to make as they are to eat.

Sea Bass *with* Chive-Garlic Compound Butter

Paired with a simple compound butter, this recipe lets the flaky sea bass shine.

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
10 MINUTES

INGREDIENTS

Compound butter

- 1 cup (2 sticks) unsalted butter, room temperature
- 2 tablespoons finely minced fresh chives
- 1 clove garlic, minced
- Kosher salt

Sea bass

- 4 sea bass fillets, 4–6 ounces each
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons olive oil

PREPARATION METHOD

To make compound butter

1. In a medium bowl, beat butter with an electric mixer until light and fluffy. **2.** Add chives, garlic, and salt; mix until thoroughly combined. **3.** Spoon mixture into the shape of a log on a piece of wax or parchment paper. Fold the paper over itself. Using your hands, shape the butter into a cylinder, about 1½ inches wide. Once shaped, twist the ends to seal. **4.** Place in the freezer to set, about 20 minutes. Refrigerate until ready to serve or for up to one month. When ready to serve, slice four ¼-inch rounds and remove the parchment.

To make sea bass

1. Preheat the oven to 375°F Convection Mode with a rack set at position “3.” **2.** Generously season sea bass with salt and pepper. **3.** In a large, oven-safe cast iron skillet over medium heat, warm the oil until a few water droplets sizzle when carefully sprinkled in the skillet. Sear sea bass, skin side up, until well browned and easily releases from pan, about 4 minutes. Flip over and cook until seared, about 1 minute. **4.** Transfer the pan to the oven and roast about 5 minutes or cooked to the desired degree of doneness. **5.** Serve each fillet with a round of compound butter on top.

Braised Short Ribs

Unlike its beef stew cousin, boeuf bourguignon, this recipe features a thick, silky sauce that clings to the fork-tender short ribs.

MAKES	RACK POSITION	COOK TIME
8 SERVINGS	2	3–3½ HOURS

INGREDIENTS

- 5 pounds bone-in beef short ribs, cut crosswise into 2-inch pieces
- 3 tablespoons vegetable oil
- 3 medium onions, chopped
- 3 medium carrots, peeled, chopped
- 2 celery stalks, chopped
- 3 tablespoons all-purpose flour
- 1 tablespoon tomato paste
- 750 milliliters dry red wine, Cabernet Sauvignon recommended
- 10 sprigs flat-leaf parsley
- 8 sprigs thyme
- 4 sprigs oregano
- 2 sprigs rosemary
- 2 fresh or dried bay leaves
- 1 head of garlic, halved crosswise
- 4 cups low-sodium beef stock
- Kosher salt
- Freshly ground black pepper

PREPARATION METHOD

1. Preheat oven to 350°F Convection Roast Mode with a rack set at position “2.” **2.** In a large Dutch oven over medium-high heat, heat oil. Season short ribs with salt and pepper. Working in two batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to a plate. **3.** Pour off all but 3 tablespoons of drippings from pot. **4.** Add onions, carrots, and celery to pot, cooking and stirring over medium-high heat until onions are browned, about 5 minutes. **5.** Add flour and tomato paste; cook, stirring constantly, until well combined and deep red, 2–3 minutes. **6.** Stir in wine, and then add short ribs with any accumulated juices. Bring to a boil; lower to medium heat and simmer until wine is reduced by half, about 25 minutes. **7.** Add garlic and all the herbs to pot. Stir in stock. Bring to a boil, cover, and transfer to oven. **8.** Cook in oven until short ribs are tender, 2–2½ hours. Transfer short ribs to a platter. **9.** Strain sauce from pot into a measuring cup. Spoon fat from surface of sauce and discard; season sauce to taste with salt and pepper. **10.** Serve in shallow bowls over mashed potatoes with sauce spooned over the top.





Manicotti

We substituted lasagna noodles for manicotti shells as a classic—and easier—way of assembling the manicotti.

MAKES 6 SERVINGS	RACK POSITION 3	COOK TIME 1 HOUR
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INGREDIENTS

- 16 oven-ready lasagna noodles

Sauce

- 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, finely minced
- ½ teaspoon crushed red pepper flakes
- 2 28-ounce cans crushed tomatoes
- 1 tablespoon dried basil
- 1 teaspoon dried parsley flakes
- ½ teaspoon salt

Filling

- 3 cups part-skim ricotta cheese
- 4 ounces Parmesan cheese, freshly grated, divided
- 8 ounces mozzarella cheese, grated
- 2 large eggs, lightly beaten
- 3 teaspoons dried parsley
- 1 teaspoon dried basil
- ¾ teaspoon salt
- ½ teaspoon freshly ground black pepper

PREPARATION METHOD

To make sauce

1. In a large saucepan over medium heat, heat oil, garlic, and pepper flakes until fragrant but not brown, 1–2 minutes. **2.** Stir in tomatoes, basil, parsley, and ½ teaspoon salt; simmer until thickened slightly, about 15 minutes.

To make filling

In a medium bowl, combine ricotta, 1 cup Parmesan cheese, mozzarella cheese, eggs, parsley, basil, salt, and pepper; stir until thoroughly combined.

To assemble and bake

1. Preheat oven to 375°F Convection Mode with racks set at positions “3.” **2.** Add 1 inch of boiling water to a 9-by-13-inch baking dish. Add noodles one at a time, soaking until pliable, about 5 minutes. If noodles stick together, separate with the tip of a sharp knife. **3.** Remove noodles from water and place in single layer on clean kitchen towels; discard water. **4.** In a dry 9-by-13-inch baking dish, evenly spread 1½ cups sauce along the bottom. **5.** With the short side of the noodles facing you, top each with ¼ cup of the cheese filling. Evenly coat ¾ of each noodle, leaving the top quarter exposed. **6.** Roll each noodle into a tube and arrange in two rows of eight in the baking dish, seam side down. **7.** Top evenly with remaining sauce. **8.** Cover with aluminum foil. Bake until bubbling, about 40 minutes. **9.** Optionally, remove foil and evenly sprinkle remaining 1 cup of Parmesan cheese over the manicotti. Bake until cheese is browned and bubbly, about 6–7 minutes. Remove from oven and let cool slightly before serving.



BEFORE YOU START

You can make the pastry cream up to two days before filling the choux buns.

Profiteroles *with* White Chocolate Ganache

Made with authentic choux pastry, these little cream puffs will transport you to a French patisserie. No passport required.

MAKES	RACK POSITION	COOK TIME
12 PROFITEROLES	3	20–25 MINUTES

INGREDIENTS

Pastry cream

- 6 large egg yolks
- 100 grams (½ cup) superfine baker’s sugar
- 30 grams (4 tablespoons) all-purpose flour
- 1 cup whole milk
- 1 cup heavy cream
- 1 teaspoon vanilla extract

Choux buns

- 1⅓ cups and 1 tablespoon water
- 150 grams (1⅓ sticks) unsalted butter, diced
- Pinch of salt
- 200 grams (1⅓ cups) all-purpose flour
- 4 large eggs

Ganache

- 10 ounces white chocolate, finely chopped
- ⅔ cup heavy cream
- 1 tablespoon unsalted butter, at room temperature

SPECIAL SUPPLIES

- Digital kitchen scale

PREPARATION METHOD

To make pastry cream

1. In a large bowl, beat egg yolks and sugar. Whisk in flour. Set aside. **2.** In a medium-sized saucepan, combine milk, heavy cream, and vanilla extract. Bring to a simmer then remove from heat. **3.** Slowly pour the warm milk mixture into the egg mixture—not the other way around or the eggs will curdle—whisking until the custard is smooth. **4.** In a clean saucepan over medium heat, add custard and whisk gently until thickened. Continue whisking for another 1–2 minutes until the mixture releases a few bubbles. **5.** Pour the custard into a bowl, cover with cling wrap, and set aside to cool.

To make choux buns

1. Preheat oven to 400°F in Bake Mode with a rack set at position “3.” **2.** In a large saucepan over medium-high heat, combine water, butter, and salt; heat until the butter melts and the water boils. Remove from heat. **3.** Add flour and beat with a wooden spoon until a dough forms, pulling away from the sides of the pan. **4.** Add dough to the bowl of a stand mixer fitted with a flat paddle attachment. Beat for 10 seconds to knock out the air and to cool slightly. Add one egg at a time and beat until the mixture is thick and smooth. **5.** Add batter to a piping bag fit with a 1-inch round piping tip. On a parchment-lined baking sheet, pipe 2-inch rounds about 2 inches apart. Wet the tip of your finger and smooth out the tops of each round to remove any points. **6.** Bake for 20–25 minutes until golden brown and sound hollow when tapped on the bottom. **7.** Cool on a rack, piercing the underside of each choux bun with a pin or cake skewer to release excess steam and prevent sogginess.

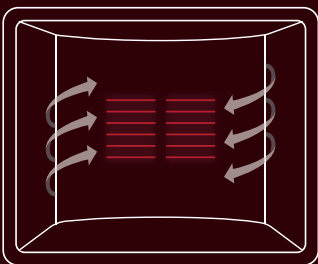
To fill the buns

1. Fill just before serving. **2.** Add pastry cream to a piping bag fit with a small round nozzle. Insert the nozzle into an opening in the choux bun; if there is none, pierce the bun with the tip of a small knife or skewer. Gently squeeze the cream into the choux bun, being careful not to overfill them.

To prepare ganache

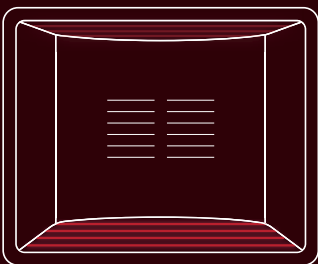
1. Place chopped chocolate in a medium bowl. **2.** In a small saucepan over medium-high heat, bring the cream to a boil, and then pour it over the chocolate. Let it sit for 30 seconds. Using a whisk or heatproof spatula, gently stir the chocolate and cream together. **3.** When the ganache is smooth, add the butter stirring until incorporated. **4.** While warm, dip each cooled, filled bun into the ganache. Serve immediately.

Oven Mode Quick Guide



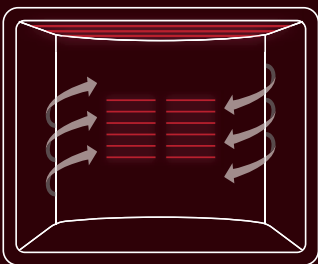
CONVECTION MODE

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



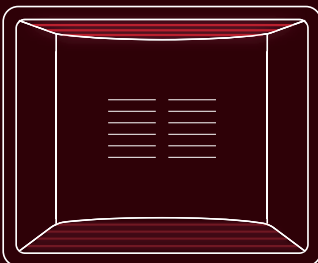
BAKE MODE

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



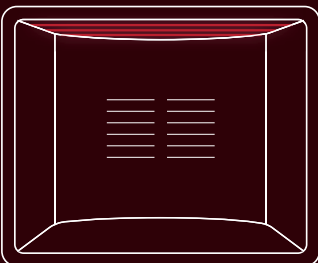
CONVECTION ROAST MODE

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



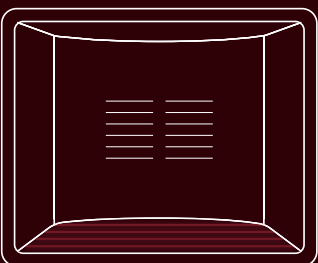
ROAST MODE

For ultimate tenderness, with most heat from top broil and some from the bottom bake element.



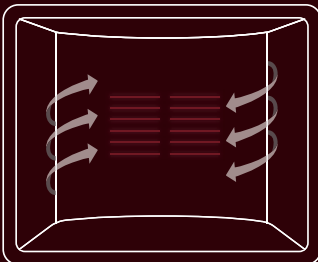
BROIL MODE

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



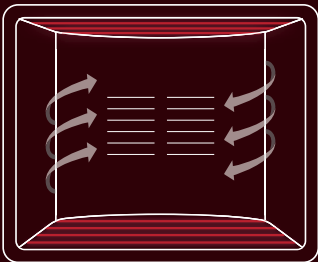
PROOF MODE

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



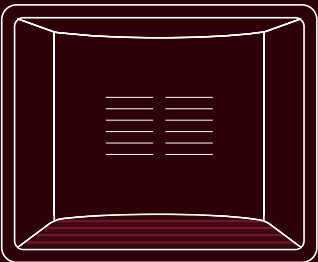
DEHYDRATE MODE

Low, drying heat from the convection fans for fruit snacks, jerky, and herbs.



STONE MODE

Create a "brick oven effect" for pizza with intense 550°F heat from the bake and broil elements.



WARM MODE

Keep dinner warm with gentle heat of 140°F to 200°F from the bake element.



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