

MASTERING *the* M SERIES OVEN

TECHNIQUES AND RECIPES



A top-down view of a roasted chicken in a black cast-iron skillet. The chicken is golden-brown and garnished with fresh herbs. It is surrounded by several slices of dried lemon. The skillet sits on a piece of burlap fabric, which is placed on a dark wooden surface.

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and resources on our website.
subzero-wolf.com

DELIGHT IN A BETTER WAY TO COOK ANYTHING YOU CAN IMAGINE

Your adventure starts the moment your M series oven is installed in your kitchen. The more you learn how it works, and understand the proper techniques for using your oven, the more you'll be able to do. Instead of just setting your oven to a temperature and hoping for the best, you can enjoy the skill, pleasure, and care of making a delicious meal. No shifting racks around or fretting about the final result. Let your advanced M series oven create the customized cooking environment that ensures delicious results *every* time.

In this book, we give you the tips, techniques, and recipes to get the most out of this *state-of-the-art* dual convection oven. We hope you refer to it again and again, as you continue to embark on exciting cooking adventures and make your ownership experience the best it can be.

What is a M series 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 VertiCross™ 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 by the oven. Your Wolf oven takes care of all the details so you can enjoy the time spent cooking.



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Modes

SOPHISTICATED, PRECISE METHODS

By learning which mode is best for each particular dish, you are practically guaranteed success with any meal, from simple to spectacular.

CONVECTION

Almost anything that you would normally make in an oven will benefit from the gentle, circulating warm air of this mode. Cookies, breads, even pork tenderloin are consistently browned, no matter the rack.

BAKE

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



BROIL

Many people think “steak” when they think of this mode, but it can be useful for many other types of food too, such as caramelizing the sugary top of a crème brûlée. Intense, radiant heat from the broil element excels at searing and browning foods one side at a time.

PROOF

There isn’t anything quite as comforting as the smell of bread baking. The first step in that baking process, proofing, requires a low, controlled heat to ensure the correct rise of your breads.

DEHYDRATE

This unique mode offers you new versatility to create your own dried fruit, meat, and herbs. The oven curates the proper drying atmosphere to make some of your favorite snacks.

CONVECTION ROAST

This high-powered roasting method produces intense and even browning results. Combining the consistent, enveloping convection heat with the power of the broil element, roasted meats and vegetables will be your new weeknight standard.

ROAST

All cuts of meat are not created equal—some are tender right from the butcher, others are not. The consistent heat produced by the top and bottom heating elements creates the ideal environment for roasting those tougher cuts long and slow, transforming the inedible into the irresistible.



STONE

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

GOURMET

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

WARM

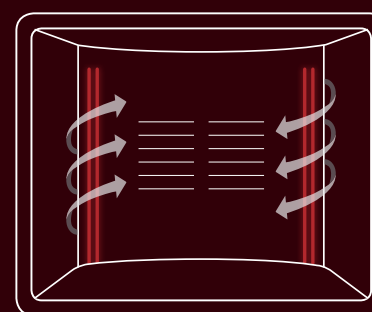
A savior for mistimed meals and latecomers alike. Ensures everything is served hot, holding food at its ready-to-serve temperature.



Convection Mode

FASTER, MORE EFFICIENT COOKING OF ALMOST ANYTHING

Convection Mode is perhaps the most versatile of all modes and is an essential part of your M series dual convection oven. **It works by circulating hot air throughout the cavity and venting out excess moisture.** Two heated fans offer distinct advantages over the usual radiant heat: they minimize hot and cool spots, enable multi-rack cooking (no rotating of pans required), cook about twenty-five percent faster, and improve the flavor of your food with increased caramelization. Muffins are fluffy and evenly browned. Chicken stays juicier underneath crackly skin. Vegetables quickly caramelize. And cookies puff to chewy or crispy goodness.



CONVECTION MODE REVIEW

- Food cooks more evenly and quickly
- Multiple foods can be cooked on multiple racks
- Temperature probe may be used
- Best “all-around” mode when you are unsure of what mode to use

Herb *and* Cheese Scones

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

MAKES
8 SERVINGS

RACK POSITION
3

COOK TIME
16-18 MINUTES

INGREDIENTS

- 2¼ cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon onion powder
- 1 tablespoon fresh thyme, finely chopped
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ½ cup (1 stick) unsalted butter, cold, cut into ½-inch pieces
- ¾ cup heavy cream
- ¼ cup Parmesan, grated
- ½ cup cheddar cheese, grated

BEFORE YOU START

Be sure to use cold butter and do not overwork the dough.

PREPARATION METHOD

1. Preheat the oven to 350°F on Convection Mode with a rack set on position "3." **2.** Whisk together all the dry ingredients and the thyme. **3.** Mix the butter into the dry ingredients by hand until hazelnut size pieces are formed. **4.** Add in cheese and then the heavy cream. **5.** Mix gently by hand until the dough comes together. This can also be done in a stand mixer or food processor, though caution must be taken not to overwork the dough. **6.** Turn out the dough onto a floured surface and press out into a 7-inch disk, about 1-inch thick. **7.** Cut disk into eight pieces. **8.** Place on a parchment-lined baking pan and bake for 16–18 minutes until golden brown around the edges.

Peanut Butter Chocolate Chip Cookies

Who can say no to peanut butter and chocolate? And the addition of oatmeal provides an extra layer of flavor and texture to this already delectable treat.

MAKES	RACK POSITION	COOK TIME
20-24 COOKIES	2, 4, AND 6	10 MINUTES

INGREDIENTS

- ½ cup (1 stick) unsalted butter, room temperature
- ½ cup granulated sugar
- ⅓ cup firmly packed brown sugar
- ½ cup peanut butter
- ½ teaspoon vanilla extract
- 1 large egg
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup rolled oats
- 1 cup semi-sweet chocolate chips

PREPARATION METHOD

1. Preheat the oven to 325°F on Convection Mode with racks set on positions “2,” “4,” and “6.” **2.** In a medium bowl, sift together the all-purpose flour, baking soda, and kosher salt. **3.** In the bowl of a stand mixer, cream together the butter and sugars on medium speed for 2 minutes until light in color and fluffy. **4.** Add in the peanut butter and vanilla, mixing to combine on medium speed, and scraping the bowl as needed until well combined. **5.** Add in the egg and mix until well blended. **6.** Add the sifted dry ingredients and mix on low speed just until the flour is no longer visible. **7.** Mix in the oats and chocolate chips until evenly distributed. **8.** Drop rounded tablespoons of dough—or use a 1 to 1¼-inch cookie scoop—onto parchment-lined cookie sheets at least 2-inches apart. **9.** Press down slightly with your fingers or a floured fork so the cookie is about ½-inch thick. **10.** Bake for approximately 10 minutes or until edges start to brown. **11.** Remove from oven and cool on cookie sheets for 5 minutes. **12.** After 5 minutes, slide the parchment paper and cookies off the pan and transfer to wire racks to cool completely.



Chicken Wings

These chicken wings turn out crispy without needing to be fried. Easily doubled for larger gatherings, they are sure to impress.

MAKES	RACK POSITION	COOK TIME
4-6 SERVINGS	3	35 MINUTES

INGREDIENTS

- 2½ pounds chicken wings and drumsticks
- 1 tablespoon baking powder
- ½ teaspoon kosher salt

BEFORE YOU START

The rendering fat may produce some smoke, so turn on your hood vent while baking. Also, it may be helpful to line your broiling pan with parchment paper or foil.

PREPARATION METHOD

1. Preheat the oven to 425°F on Convection Mode with a rack on position “3.” **2.** While the oven is preheating, dry wings thoroughly with a paper towel and place in a large bowl. **3.** Combine the baking powder and kosher salt together in a small bowl and sprinkle about a third of the mixture over wings. **4.** Toss the wings several times to ensure an even coating. **5.** Continue adding the baking powder and kosher salt mixture a third at a time, tossing the wings between each addition. **6.** Check to see if the wings are evenly covered—depending on the wings’ moisture content, you may not need to use the last third of the mixture. **7.** Place the wings on a broiler pan and rack lined with aluminum foil, leaving some space between them. **8.** You can also use a metal cooling rack placed on a baking tray lined with aluminum foil. **9.** Place the wings into the oven and cook for 20 minutes. **10.** After 20 minutes, remove the pan from the oven and flip the wings over. **11.** Return the wings to the oven and cook for an additional 15 minutes. **12.** Remove the wings from the oven and place in a large clean bowl. **13.** Toss the wings with your favorite sauce, if desired.

Pork Tenderloin *and* Roasted Cauliflower

Roast the cauliflower and pork tenderloin at the same time so the whole meal comes out at once. This recipe does not require preheating, so food can be served that much sooner.

MAKES
4 SERVINGS

RACK POSITION
2 AND 5

COOK TIME
45 MINUTES

INGREDIENTS

- 1 pork tenderloin, approximately 1 pound
- 2 teaspoons fresh rosemary, chopped
- 2 teaspoons fresh thyme, chopped
- 1 teaspoon freshly ground black pepper
- 1 clove garlic, chopped
- 2 tablespoons olive oil
- 1 pound cauliflower, broken into florets
- 1 tablespoon olive oil
- ½ teaspoon kosher salt

PREPARATION METHOD

1. Lay the pork tenderloin on a large plate and pat dry with a paper towel. **2.** Combine rosemary, thyme, pepper, garlic, and olive oil in a small bowl and rub onto the tenderloin. **3.** Place tenderloin onto a baking tray or shallow roasting pan and insert the temperature probe into the thickest part of the meat. **4.** In large bowl, toss cauliflower with the olive oil and kosher salt and place on a baking tray lined with parchment. **5.** Place the pork into the oven on rack position "5" and plug the probe into the receptacle. **6.** Place the cauliflower into the oven on rack position "2." **7.** Set the oven to 400°F on Convection Mode and set probe temperature to an alert temperature of 160°F. **8.** After the alert temperature is reached, remove the pork from the oven and allow to rest for 5 minutes. **9.** While the pork is resting, continue cooking the cauliflower, if necessary. **10.** Remove the cauliflower from the oven and serve with the pork.

BEFORE YOU START

If your tenderloin is not injected (most store-bought pork loins are—the ingredients on the package will list salt or brine), add 2 teaspoons kosher salt to the to the rub.

BEFORE YOU START

Be sure to use cold butter and do not overwork the dough.

Dark Chocolate Orange Scones

Add various substitutions to this versatile scone base to keep brunch interesting weekend after weekend.

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

INGREDIENTS

- 2¼ cups all-purpose flour
- 6 tablespoons granulated sugar
- 1 tablespoon baking powder
- ⅛ teaspoon kosher salt
- ½ cup (1 stick) butter, cold, cut into ½-inch pieces
- ¾ cup heavy cream
- Zest of 1 large orange
- ½ cup semi-sweet dark chocolate chips or chunks

ORANGE GLAZE

- 1 tablespoon orange juice
- 1 tablespoon unsalted butter, melted
- ¾ cup powdered sugar
- Thin with milk if needed

PREPARATION METHOD

1. Preheat the oven to 350°F on Convection Mode with a rack set on position "3." **2.** Whisk together all the dry ingredients. **3.** Mix the butter into the dry ingredients by hand until hazelnut size pieces are formed. **4.** Add in the orange zest and chocolate chips or chunks, then the heavy cream and mix gently by hand until the dough comes together. This can also be done in a stand mixer or food processor, though caution must be taken not to overwork the dough. **5.** Turn out the dough onto a floured surface, and press out into a 7-inch disk, about 1-inch thick. **6.** Cut disk into 8 pieces. **7.** Place on a parchment-lined baking pan and bake for 16–18 minutes until golden brown around the edges.

FOR THE ORANGE GLAZE

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



Everything Cookies

For when you don't know what kind of cookie to make—just add everything.

MAKES	RACK POSITION	COOK TIME
32 COOKIES	2, 4, AND 6	12 MINUTES

INGREDIENTS

- ¾ cup (1½ sticks) unsalted butter, room temperature
- ½ cup plus 2 tablespoons firmly packed brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1½ teaspoon vanilla
- 1 cup all-purpose flour
- ¾ cup cake flour
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 1 cup semi-sweet chocolate chips
- 1 cup butterscotch chips
- ¾ cup walnut pieces
- ¾ cup pecan pieces
- ½ cup sweetened shredded coconut

PREPARATION METHOD

1. Preheat the oven to 325°F on Convection Mode with racks set on positions "2," "4," and "6." **2.** In a medium bowl, sift together the all-purpose flour, cake flour, kosher salt, and baking soda. **3.** In the bowl of a stand mixer, cream the butter and sugars on medium speed for 2 minutes until light and fluffy. **4.** Add in the eggs one at a time, mixing on medium speed and scraping bowl after each addition until well combined. **5.** Add the vanilla. **6.** Add the sifted dry ingredients and mix on low speed just until the flour is no longer visible. **7.** Stir in the chocolate, butterscotch, walnut, pecans, and coconut on low speed until combined. **8.** Drop rounded tablespoons of dough—or use a 1 to 1¼-inch cookie scoop—onto parchment-lined cookie sheets at least 2-inches apart. **9.** Bake for approximately 12 minutes or until edges are lightly browned and center is set. **10.** Remove from oven and cool on cookie sheets for 5 minutes. **11.** After 5 minutes, slide the parchment paper and cookies off the pan and transfer to wire racks to cool completely.

Party Crackers

Easy to make, with almost limitless flavor and topping options, these crackers become a made-from-scratch appetizer that is suitable for cocktail parties year round.

MAKES
24 CRACKERS

RACK POSITION
2, 4, AND 6

COOK TIME
12-14 MINUTES

INGREDIENTS

- 10 tablespoons all-purpose flour
- 1/2 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 3 tablespoons warm water

PREPARATION METHOD

1. Preheat oven to 325°F on Convection Mode with racks set on positions “2,” “4,” and “6.” **2.** Whisk together the dry ingredients, then add the oil, mixing until the dough looks like cornmeal. **3.** Add in the water and mix by hand until the dough comes together. **4.** Knead the dough a few times on a lightly floured surface until smooth. If needed, add a few more teaspoons of water, but be careful—the wetter the dough the harder it will be to roll out. **5.** Using a rolling pin, roll the dough until thin enough to fit through a pasta roller at its thickest setting. Roll dough through the pasta roller. **6.** Fold the dough into thirds and roll through the pasta roller on the thickest setting a second time. **7.** Continue running the dough through the roller on each setting until setting “6.” Do not let the cracker dough sit uncovered or it will quickly dry out. **8.** Transfer the sheet of dough to a parchment-lined baking pan. **9.** Cut the dough into 3-by-3 inch squares (or other desired size), and pierce with a fork in several places. **10.** Brush with olive oil, sprinkle lightly with kosher salt and bake for 12–14 minutes, until crisp and golden brown on the edges.

WHEAT AND HERB CRACKERS

- 5 tablespoons all-purpose flour
- 5 tablespoons whole wheat flour
- 1 teaspoon fresh rosemary, finely chopped
- 1 teaspoon fresh thyme, finely chopped
- 1/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 3 tablespoons warm water

Mix herbs and garlic powder in with the flours and follow the preparation method above.

RYE CRACKERS

- 8 tablespoons all-purpose flour
- 2 tablespoons rye flour
- 2 teaspoons caraway seeds, finely ground
- 1/2 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 3 tablespoons warm water

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

EVERYTHING CRACKERS

Once the white cracker dough is made, roll out with rolling pin and sprinkle with assorted seeds and dry seasonings, such as poppy seeds, white and black sesame seeds, granulated garlic, and dried onion. Press the seeds into the dough, fold into thirds and run through the pasta roller on the thickest setting. Continue to roll through the settings to number “6.” Then continue with step 8 of the preparation method above.



EVERYTHING
CRACKERS

RYE CRACKERS

WHEAT AND HERB
CRACKERS



Hasselback Potatoes

Named for the Stockholm restaurant Hasselbacken where it was first served, this dish is a different take on a baked potato.

MAKES	RACK POSITION	COOK TIME
8 SERVINGS	3	1 HOUR 15 MINUTES

INGREDIENTS

- 8 medium Yukon gold potatoes, about 7 ounces each
- 1 tablespoon fresh rosemary, finely chopped
- 1 tablespoon fresh thyme, finely chopped
- 4 tablespoons unsalted butter
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¾ cup Parmesan cheese, grated or shaved
- ¾ cup cheddar cheese, shredded

PREPARATION METHOD

1. Preheat oven to 400°F on Convection Mode with a rack set on position “3.” **2.** Melt butter in a sauce pan and add oil, herbs, and other seasonings. **3.** To cut the potatoes—place the potato on the counter between two cutting boards of the same thickness, about ¼ to ½-inch thick. Two pieces of cardboard or chopsticks can also be used. **4.** Cut across the width of the potato every ¼-inch from end to end. Ensure that you do not cut completely through the potatoes to keep the bottom of the potato intact. **5.** Gently toss the potatoes with the butter mixture in a large bowl to coat. **6.** Place potatoes in a 9-by-13 inch baking dish and into the oven. As the potatoes bake, the slices will begin to open up. **7.** Bake for 1 hour and then add the cheese on top. Try to sprinkle it between the slices as well as on top of the potatoes. **8.** Bake for an additional 8–10 minutes until the cheese is melted and golden brown.

BEFORE YOU START

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

Hazelnut Biscotti

Enjoy as a snack on their own or with a cup of coffee. The nutty flavor lends itself well to being dipped in chocolate and served as a dessert..

MAKES	RACK POSITION	COOK TIME
10 BISCOTTI	3	45 MINUTES

INGREDIENTS

- 1 cup hazelnuts
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, cubed
- ⅓ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract

PREPARATION METHOD

1. Preheat the oven to 350°F on Convection Mode with a rack set on position “3.” **2.** Pulse the hazelnuts in a food processor just until finely ground. **3.** Add the flour, sugar, kosher salt, baking powder, and butter, and pulse to a coarse crumble. **4.** Add the egg and vanilla and pulse until a soft dough is formed. **5.** Divide the dough and roll out into two short logs. **6.** Flatten one log until it is about 5-inches in width. **7.** Place on a parchment-lined pan and bake for 15 minutes. **8.** Remove from the oven and allow to cool. **9.** Reduce the oven temperature to 300°F. **10.** Slice the logs into ½-inch thick pieces and place onto the baking pan, cut side down. **11.** Return to the oven and bake for 15 minutes. **12.** After 15 minutes, turn the biscotti over and bake for another 15 minutes. **13.** Cool on a wire rack before serving.

BEFORE YOU START

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



Pistachio Carrot Cake

This three-layer carrot cake is as gorgeous as it is decadent.

MAKES
ONE 8-INCH TRIPLE
LAYER CAKE

RACK POSITION
2 AND 4

COOK TIME
30 MINUTES

INGREDIENTS

FOR THE CAKE

- 1¾ cups plus 2 tablespoons (3¾ sticks) unsalted butter, room temperature
- 3 cups firmly packed brown sugar
- 1½ teaspoons kosher salt
- 1½ teaspoons vanilla
- 6 large eggs
- 3¾ cups all-purpose flour
- 4½ teaspoons baking powder
- 1 teaspoon cinnamon
- 4½ cups carrots, finely grated
- 1½ cup pistachios, toasted, cooled, and finely ground

FOR THE ICING

- 36 ounces cream cheese
- 2¼ cups butter (4½ sticks), room temperature
- 4½ cups powdered sugar
- 1 teaspoon vanilla extract
- 2 cups pistachios, toasted, cooled, and roughly chopped

PREPARATION METHOD

FOR THE CAKE

1. Preheat the oven to 325°F on Convection Mode with racks set on positions “2” and “4.” **2.** Spray three 8-inch round cake pans with nonstick cooking spray and line the bottoms with a circle of parchment paper slightly smaller than the inside of the pan. The pans could also be buttered and lightly floured. **3.** In a medium bowl, sift together the flour, baking powder, and cinnamon. **4.** In the bowl of a stand mixer, cream together the butter, sugar, kosher salt, and vanilla on medium speed for two minutes. **5.** Add the eggs one at a time, mixing well and scraping the bowl between each addition. **6.** Add in the flour mixture and mix until just combined. **7.** Fold in the carrots and pistachios. **8.** Divide the batter evenly between the prepared cake pans. **9.** Bake for 30 minutes or until the center is set and springs back and a toothpick comes out clean. **10.** Cool cakes completely. **11.** If needed, use a serrated knife to level off the tops of the cakes so they are easier to stack and ice.

FOR THE ICING

1. Cream together the cream cheese and butter on medium speed until smooth—about 2 minutes. **2.** Add in the powdered sugar and vanilla and mix together until smooth. **3.** Place the first cake layer on the platter it will be served on, and spread a layer of icing ½-inch thick on top of it. **4.** Place the next cake layer on top of the icing and spread with another layer of icing ½-inch thick. **5.** Place the top layer on and refrigerate for 15–20 minutes to help firm up the icing. **6.** Remove from the refrigerator and ice the top and side of the cake with remaining icing. **7.** Press the pistachios onto the side of the cake. **8.** Refrigerate the cake until the icing has firmed up. **9.** Serve or cover it with plastic wrap.



BEFORE YOU START

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

Gougères

Gougères (pronounced goo/zehrs) can be enjoyed as is or cut open and filled. In France, gougères are often served cold when tasting wine or served warm as appetizers. This recipe can also be used as a base to make cream puffs and éclairs as well. Simply omit the cheese and herbs, bake, cool, and fill with sweet whipped cream or vanilla custard.

MAKES	RACK POSITION	COOK TIME
24 2-INCH GOUGÈRES	2 AND 4	20-25 MINUTES

INGREDIENTS

- 1 cup water
- ½ cup (1 stick) unsalted butter
- 1 cup all-purpose flour
- 4 large eggs
- ¾ cup sharp cheddar cheese, grated
- ¾ cup Asiago cheese, grated
- 2 tablespoons fresh chives, minced
- 1 tablespoon fresh thyme, chopped

PREPARATION METHOD

- 1.** Preheat the oven to 375°F on Convection Mode with racks set on positions "2" and "4."
- 2.** In a large sauce pan over medium-high heat, bring the water and butter to a boil.
- 3.** Stir in the flour with a wooden spoon and mix until the mixture forms a dough.
- 4.** Continually stir and cook over medium-low heat for 2–3 minutes. **5.** Remove from heat and continue to stir the mixture until it cools down and it stops steaming. The ideal temperature is 140°F, if using a thermometer.
- 6.** By hand or in the bowl of a stand mixer, add in the eggs one at a time, beating well. Wait between each addition to make sure the egg is completely mixed in. The dough should be very smooth and glossy. **7.** Mix in the cheese and herbs, then transfer the mixture to a large pastry bag fitted with a large round tip. **8.** On a parchment-lined baking tray, pipe a 2-inch gougere or use a cookie scoop. **9.** Wet the tip of your finger and smooth out the tops of each gougere to remove any points. **10.** Bake for approximately 20–25 minutes or until golden brown with a crisp outside. **11.** Cool completely before cutting or serving.

BEFORE YOU START

To achieve consistent size, use a portion scoop or a pastry bag. If using the piping method, use a pencil to trace circles on the back side of your parchment paper to be your guide.

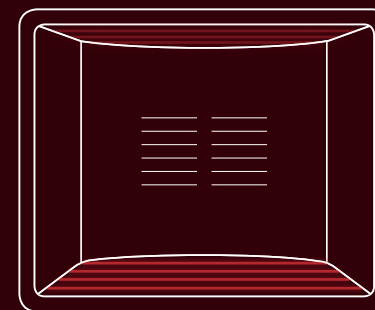




Bake Mode

GENTLE BAKING HEAT FROM THE BOTTOM UP

This is the traditional kind of baking and cooking that you are probably familiar with. While Bake Mode isn't 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. **Gentle heat from the bake element and just a touch of browning from the broiler** is the right combination. Our chefs suggest to first use Convection Mode to quickly and uniformly preheat the oven, then bake using the racks in the lower half of the oven. The lower you place the food, the more the bottom will brown. Enjoy the consistent results of this tried-and-true baking method.



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

Parmesan Garlic Beer Bread

Ready to serve in just over an hour, this savory quick bread is an easy addition to your baking repertoire. The garlic, Parmesan cheese, and rosemary can all be substituted for other add-ins, and different varieties of beer will provide distinct flavor and color.

MAKES	RACK POSITION	COOK TIME
1 LOAF - 9 X 5 PAN	3	55-60 MINUTES

INGREDIENTS

- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¼ cup sugar
- 4 cloves garlic, peeled and chopped
- ¼ cup grated Parmesan cheese
- 1 tablespoon fresh rosemary, finely chopped
- 12 ounces of beer
- ¼ cup unsalted butter, melted

PREPARATION METHOD

1. Preheat oven to 375°F on the Bake Mode with a rack set on position "3."
2. Spray a 9-by-5 inch loaf pan with nonstick cooking spray.
3. Add all the ingredients, except the beer and melted butter, into a medium-sized bowl.
4. Whisk together to combine.
5. Slowly pour the beer into the dry ingredients.
6. Fold together with a spoon or rubber scraper until the mixture is thoroughly combined and all the beer has been absorbed.
7. Spoon the mixture into the greased loaf pan and spread evenly.
8. Pour the melted butter over the top of the dough.
9. Place the pan into the oven and bake for 55-60 minutes or until a toothpick comes out clean. Allow to cool for 10 minutes before serving warm.



Chocolate Pot de Crème

A rich and creamy chocolate custard is a memorable ending to any meal.

MAKES	RACK POSITION	COOK TIME
FOUR 8-OUNCE CUPS	3	30-35 MINUTES

INGREDIENTS

- ¾ cup heavy cream
- ¾ cup whole milk
- 3 large egg yolks
- 6 ounces Ghirardelli® semi-sweet chocolate bars (one and a half 4-ounce bars)
- 2 tablespoons granulated sugar
- ½ teaspoon vanilla extract
- ⅛ teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 300°F on Bake Mode with a rack set on position "3."
2. Break the chocolate into small pieces.
3. In a small saucepan over medium heat, bring the cream and milk to a simmer.
4. Remove the pan from the heat, add the chocolate pieces and let stand for 5 minutes.
5. In a large bowl whisk together yolks, vanilla, sugar, and kosher salt.
6. With a whisk, gently stir the chocolate mixture until smooth.
7. Gradually add the chocolate mixture to egg yolk mixture, whisking as you do so.
8. Strain the final mixture through a fine sieve.
9. Place four 8-ounce custard cups or ramekins in a shallow roasting pan or 9-by-13 inch baking dish.
10. Divide the chocolate custard evenly among them.
11. Pour hot water into the pan so it reaches halfway up the sides of cups and carefully place in the oven.
12. Bake until the custards are almost set in the center—about 30–35 minutes.
13. Remove the baking dish from the oven and allow the cups to sit 10–15 minutes in the water bath.
14. Remove from the water bath and refrigerate until chilled. Serve with whipped cream and fresh berries, or with a sprinkle of sea salt.

BEFORE YOU START

A hot water bath is necessary when baking custards—it prevents cracking and drying out and helps regulate the temperature during the baking.



Spicy Cheese Bread

This spicy cheese bread, with its soft and chewy texture, is a delicious flavor-filled pairing of two cheeses and red pepper flakes.

MAKES
1 LOAF

RACK POSITION
3

COOK TIME
50-55 MINUTES

INGREDIENTS

FOR THE BREAD

- 3¼ cups all-purpose flour
- ¼ cup granulated sugar
- 1 tablespoon instant yeast
- 1½ teaspoons red pepper flakes
- 1¼ teaspoons salt
- ½ cup warm water
- 2 eggs
- 1 egg yolk
- 4 tablespoons unsalted butter, melted
- 6 ounces Monterey Jack cheese cut into ½-inch cubes (about 1½ cups), at room temperature
- 6 ounces provolone cheese cut into ½-inch cubes (about 1½ cups), at room temperature

FOR THE TOPPING

- 1 egg, lightly beaten
- 1 teaspoon red pepper flakes
- 1 tablespoon unsalted butter, at room temperature

PREPARATION METHOD

1. In the bowl of a stand mixer, whisk together the flour, sugar, yeast, red pepper flakes, and salt. **2.** In a separate bowl, whisk together the water, eggs, egg yolk, and melted butter. Add the wet ingredients to flour mixture. **3.** Using a dough hook, knead on medium-low speed until the dough pulls away from the bottom of the bowl, about 5 to 7 minutes. **4.** Form the dough into a ball and transfer to a lightly greased, medium-sized bowl. Cover the bowl with plastic wrap and allow to rise until doubled in size, about 2 hours. **5.** Grease a 9-inch round cake or springform pan and set aside. **6.** Transfer the dough to the countertop. Roll the dough into an 18-by-12-inch rectangle with the long side parallel to the counter's edge. **7.** Sprinkle the cubed cheese evenly over the surface of the dough, leaving a 1-inch border around the edges. **8.** Beginning with the edge nearest to you, roll the dough into a log. Roll the log back and forth, applying gentle pressure, until it reaches about 30 inches in length. **9.** Starting at one end, coil the dough and tuck the end underneath the coil. **10.** Place the coiled loaf into the greased pan and cover with plastic wrap. Allow to rise in until doubled in size, 1½ to 2 hours. **11.** Preheat the oven to 350°F on Bake Mode with a rack set on position "3." **12.** After the dough has doubled in size, brush the top of the loaf with the beaten egg and sprinkle with red pepper flakes. Place the pan into the oven and bake until the loaf is golden brown, about 25 minutes. **13.** After 25 minutes, form a tent with tinfoil and place it over the loaf. Bake for an additional 25-30 minutes. **14.** Remove the pan from the oven and onto a wire rack. Brush the loaf with the softened butter while it is still warm. Allow the bread to cool for 10-15 minutes before running a knife around the edge and turning the loaf out the wire rack. Allow the loaf to cool for an additional 30-40 minutes before serving warm.



BEFORE YOU START

Proofing bread dough is a very important step in making bread. It gives the yeast a chance to grow and provides volume and flavor to the dough. Test your yeast to ensure it is still alive and active—if the yeast does not begin to bubble or foam when mixed with water, you may need to purchase new yeast.

The bread is done when it reaches an internal temperature of 200°F. Use the temperature probe or a digital thermometer to evaluate doneness.

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

Using your oven's Proof Mode, or a Wolf warming drawer, you can proof the dough at 85°F for the same amount of time.



Cinnamon Chocolate Chip Banana Bread

Banana bread is a favorite snack adults and kids alike, and an efficient use for overripe bananas. Adding cinnamon and chocolate chips gives this classic a deliciously unique twist.

MAKES
3 MINI LOAVES

RACK POSITION
3

COOK TIME
40-45 MINUTES

INGREDIENTS

- 3 large, ripe bananas
- ½ cup unsalted butter, melted
- ¾ cup light brown sugar, firmly packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- ¼ teaspoon kosher salt
- 1 ¼ cups all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ cup cocoa powder
- ¾ cup chocolate chips

PREPARATION METHOD

1. Preheat oven to 350°F on the Bake Mode with a rack set on position “3.”
2. Spray a 9-by-5 inch loaf pan with nonstick cooking spray. **3.** In medium bowl, mash the bananas until smooth. Add the melted butter and stir to combine. **4.** Add the brown sugar, egg, vanilla, baking soda, and salt and whisk until well combined. **5.** Add 1 cup of the flour, stirring gently until the flour just disappears. **6.** Pour half of the batter into a second bowl. **7.** In one bowl of batter, add the remaining ¼ cup of flour and cinnamon. Stir to combine. In the other bowl of batter, add the cocoa powder and chocolate chips. Stir to combine. **8.** Alternating between the two bowls, add spoonfuls of the batters into the 9-by-5 inch pan. **9.** Using a butter knife, make a few figure-eights through the combined batters to marble them. **10.** Place the loaf pan into the oven and bake 55-65 minutes, until a toothpick inserted into the center of the loaf comes out clean. Allow the pan to cool for 10 minutes. After cooling, run a knife around the edge of the pan and invert the loaf onto a cooling rack. Allow to cool before serving.

Focaccia Bread

Wonderful on its own and equally delicious for sandwiches or paninis, this bread may find its way into almost any meal.

MAKES
1 LOAF

RACK POSITION
3

COOK TIME
35-45 MINUTES

INGREDIENTS

- 1½ cup warm water, 90-95°F
- 1 teaspoon instant yeast
- 3¾ cups bread flour
- 4 teaspoons kosher salt
- 2 tablespoons olive oil

FOR THE TOPPING

- ½ cup red onion, thinly sliced
- 4 tablespoons olive oil, divided
- 1 tablespoon rosemary, finely chopped
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper

PREPARATION METHOD

1. Preheat the oven to 85°F on Proof Mode with a rack set on position "3." **2.** Combine the water and yeast in a small mixing bowl and set aside for 10 minutes until the yeast starts to bubble and foam. **3.** Pour the yeast mixture and olive oil into the bowl of a stand mixer. **4.** Add the flour and salt. **5.** Mix on speed 1 for 15 minutes, then on medium speed for an additional 2 minutes to develop a smooth, elastic dough. If the dough looks dry and firm while mixing on 1st speed, add a little more water. **6.** Place dough in an oiled bowl, cover with a damp towel and proof in the oven for 1 hour, or until the dough doubles in volume. **7.** While the dough is proofing, sweat the onion in the 1 tablespoon of olive oil until tender in a small skillet over medium heat. **8.** Cool and set aside to be used later. **9.** Once the dough has proofed, gently punch it down once or twice and remove from the bowl. **10.** Oil the bottom and sides of a jelly roll pan with two tablespoons of the olive oil. **11.** Place the dough in the pan and press it out into an even layer to the edges of the pan. **12.** Cover with a damp towel again and proof for another 30 minutes. **13.** Remove from the oven and preheat the oven to 400°F on Bake Mode with a rack set on position "3." **14.** Brush the top of the dough carefully with the remaining 2 tablespoons of olive oil, sprinkle the dough with rosemary, kosher salt, pepper, and the cooked onions. **15.** Dimple the dough with your finger tips. **16.** Place on center rack in the oven and bake for 35–45 minutes until golden brown and internal temperature of 210°F. Cool before slicing and serving.



BEFORE YOU START

Use different sized and shaped vessels to bake this bread. A 6–8 qt. oven safe stainless Dutch oven (about 10 ½ inches in diameter) will produce a thicker loaf, or use a large pan for the rustic shape of a free-form loaf.

Quiche Lorraine

Reheating well, make this quiche ahead of time for a convenient breakfast option. Pair with a salad or fruit for an equally satisfying dinner option.

MAKES
1 QUICHE

RACK POSITION
3

COOK TIME
65 MINUTES

INGREDIENTS

FOR THE CRUST

- 1¼ cups all-purpose flour
- ¼ teaspoon kosher salt
- ½ cup (1 stick) butter, cold, cut into ½-inch pieces
- 3 tablespoons ice water

FOR THE FILLING

- ½ cup onion, thinly sliced and cooked until translucent
- ½ cup Swiss cheese, finely shredded
- ½ cup ham, diced ¼-inch
- 4 large eggs
- 1¾ cups heavy cream
- 1½ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon fresh chives, minced
- 1 tablespoon fresh thyme, chopped

PREPARATION METHOD

FOR THE CRUST

1. Combine flour and kosher salt together, cut the butter into the flour by hand or with a food processor until pea size pieces form. **2.** Add in the ice water and mix until a dough forms. **3.** Turn out onto a lightly floured surface and knead a few times to smooth the dough. **4.** Flatten into a disk, wrap with plastic wrap and chill for 1 hour in the refrigerator. **5.** After an hour, roll out the dough and place in a 9-inch pie shell. **6.** Trim the edges to ¼-inch from the pie pan, roll under and press down around the edge of the pie pan. **7.** Chill for 30 minutes in the refrigerator. **8.** While the dough is chilling, preheat the oven to 400°F on Bake Mode with a rack set on position "3." **9.** After 30 minutes, line the unbaked pie crust with parchment and weight it down with something so that the bottom doesn't puff and the sides don't slouch. You can find special pie weights for this job, but you can also use dry beans (about 2 cups). **10.** Blind bake the crust for 25 minutes, remove from the oven and allow to cool completely before filling.

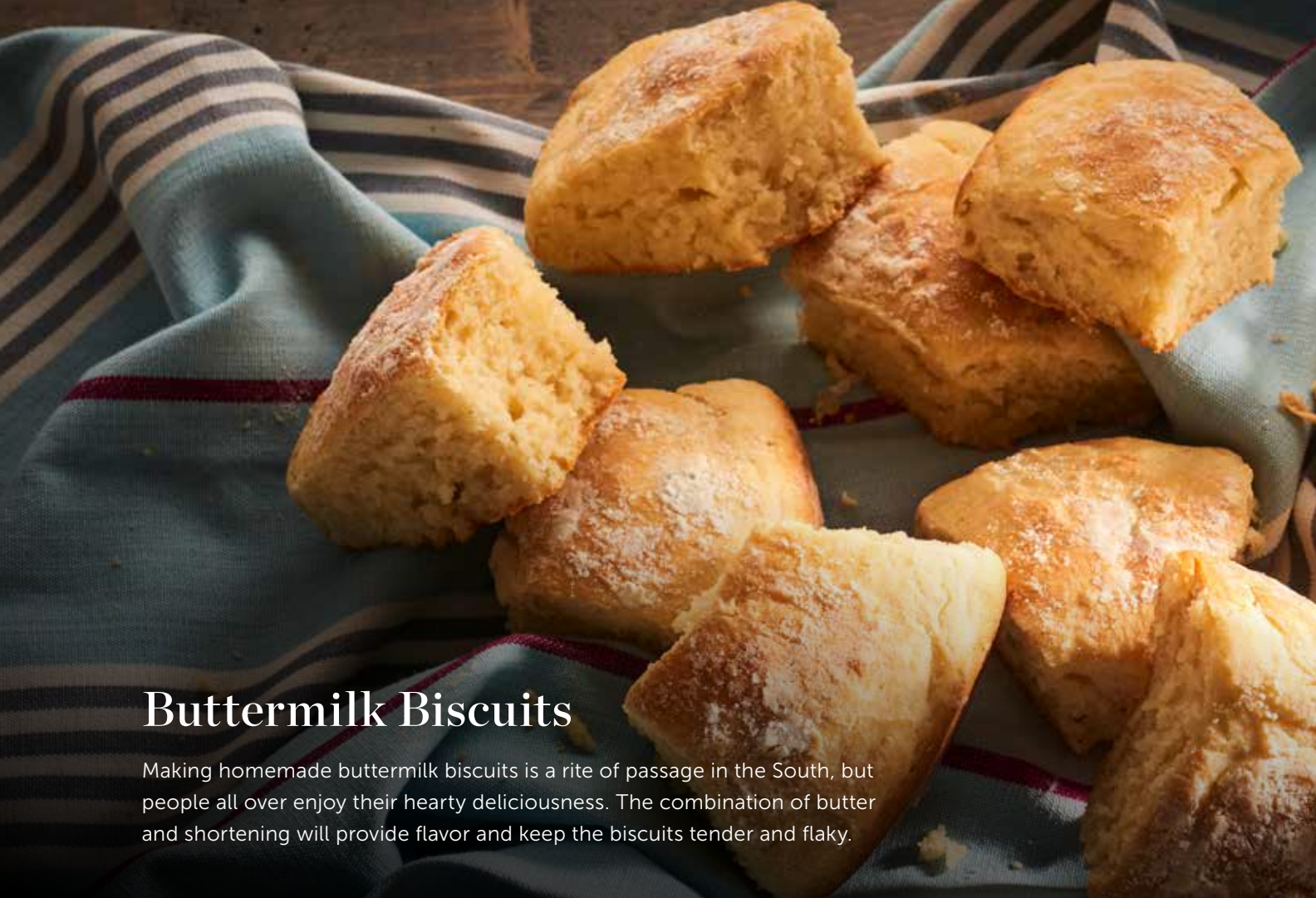
FOR THE FILLING

1. Reduce the heat of the oven to 350°F on Bake Mode with rack still set on position "3." **2.** In a medium bowl, whisk together the eggs and heavy cream until smooth. **3.** Add in the kosher salt, pepper, and herbs and mix to combine. **4.** In even layers add the onions, cheese, and ham to the bottom of the precooked pie shell. **5.** Carefully pour the custard over the filling. Bake the quiche for 40–45 minutes, or until the quiche is set. **6.** Remove from the oven and allow to cool slightly before serving.

BEFORE YOU START

Blind baking, or baking a pie crust without the filling, helps to ensure the end product is crisp and flaky.

Cook and cool the onions completely, before adding to the filling. This helps to remove the extra water from the onions that would otherwise negatively affect the consistency of your filling.



Buttermilk Biscuits

Making homemade buttermilk biscuits is a rite of passage in the South, but people all over enjoy their hearty deliciousness. The combination of butter and shortening will provide flavor and keep the biscuits tender and flaky.

Lemon Pudding Cakes

These pudding cakes look as good as they taste. During baking, the batter naturally separates into delicate cakes on bottom with a sweet and tart lemon glaze on top.

MAKES
(8) 8OZ CUSTARD CUPS

RACK POSITION
3

COOK TIME
35-40 MINUTES

INGREDIENTS

- ½ cup granulated sugar, to coat the ramekins
- 1⅓ cups granulated sugar
- 4 large eggs, separated
- 1⅓ cups buttermilk
- ¼ cup lemon juice
- Zest of two lemons
- ¼ teaspoon kosher salt
- ½ cup all-purpose flour

PREPARATION METHOD

1. Preheat the oven to 325°F on Bake Mode with a rack set on position “3.” **2.** Spray eight 1 cup custard cups with nonstick cooking spray and dust with 2 teaspoons of sugar. **3.** In a medium bowl, whisk together the 1⅓ cups sugar, egg yolks, buttermilk, lemon juice, and zest. **4.** Sift together the flour and kosher salt, and whisk into the buttermilk and egg mixture. **5.** Whip the egg whites to soft peaks, and combine the two mixtures by gently folding in the egg whites. **6.** Divide the batter evenly between the custard cups. **7.** Place ramekins into two 9-by-13 inch pans and fill with hot water halfway up the side of the ramekins. **8.** Place the pans side by side into the oven and bake in a hot water bath for about 35–40 minutes or until the tops are lightly golden brown and the cake tops spring back when gently pressed. **9.** Allow cakes to cool for 5 minutes before removing them from the water. **10.** Allow the ramekins to cool, then wrap and store in the refrigerator for at least 3 hours or overnight. **11.** To unmold the cake, run a butter knife gently around the edges of the cakes. **12.** Place a plate over the ramekin, turn upside down and gently shake to release the cake. **13.** Optionally, top with whipped cream and fresh berries.

MAKES
1 DOZEN 3-INCH BISCUITS

RACK POSITION
3

COOK TIME
20 MINUTES

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon double-acting baking powder
- 1 tablespoon granulated sugar
- 1 teaspoon kosher salt
- ½ teaspoon baking soda
- 4 tablespoons unsalted butter, cut into ¼-inch cubes
- 1½ cups buttermilk
- 2 tablespoons unsalted butter, melted

FOR SHAPING

- 1 cup unbleached all-purpose flour, spread onto a 9-by-13 inch pan

PREPARATION METHOD

1. Preheat oven to 450°F on the Bake Mode with a rack set on position “3.” **2.** Grease a 9-inch round cake pan with nonstick cooking spray and set aside. In a 9-by-13 inch pan, evenly distribute 1 cup of flour and set aside. **3.** In the bowl of a food processor, pulse together 2 cups of flour, baking powder, sugar, salt, and baking soda until combined. **4.** Add the cubed butter and pulse until the mixture resembles coarse cornmeal. **5.** Pour the flour mixture into a medium bowl. Add the buttermilk and stir until just incorporated. **6.** Spray the inside of a ¼ dry measuring cup with nonstick cooking spray and scoop a level amount of dough. Drop the portion into the floured 9-by-13 inch pan. Repeat to form 12 evenly sized biscuits. **7.** Dust the top of each dough mound with extra flour from the pan. **8.** With floured hands, gently pick up one dough mound and coat with flour. **9.** Gently shape the individual dough piece into a rough ball. Shake off any excess flour and place into the prepared round cake pan. Repeat with the remaining pieces, distributing the biscuits around the perimeter of the prepared round cake pan. Nine biscuits should fit around the outside and three in the middle. **10.** Gently brush the biscuits with melted butter. **11.** Place the pan into the oven and bake for 17-20 minutes or until a deep golden brown. **12.** After baking, let the biscuits cool slightly in the pan, then remove them from the pan. Cool for an additional 5 minutes before serving.



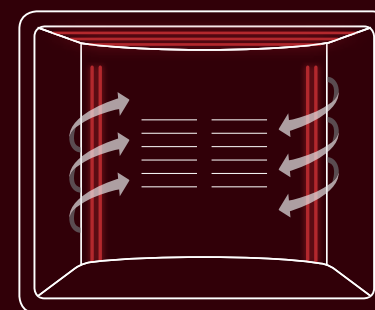
BEFORE YOU START

A water bath is required to evenly cook and regulate the temperature of the cakes while baking.

Convection Roast Mode

ROASTING IN MOMENTS

In Convection Roast, an even and enveloping heat produces deep browning and crisping in less time than normal roasting. An unstuffed 25-pound turkey in Convection Roast set to 350°F may cook in as little as two and a half hours—about half the time you are used to. In this mode, **most of the heat comes from the two fans and two heating elements in back of the oven, circulating evenly throughout the oven cavity, with some also coming from the broil element.** It is saturating, powerful heat for delicious roasting results.



CONVECTION ROAST MODE REVIEW

- Best for single rack cooking, producing even browning from the broil element
- Food cooks more evenly and quickly
- Deeper browning and crisping for more delicious flavor
- Ideal for a whole turkey, prime rib, mixed root vegetables
- Temperature probe may be used

Roast Turkey

Roast turkey is a succulent dish that is standard in many individual's repertoires. With this chef-tested recipe and Convection Roast Mode, holiday meals and weeknight dinners just got easier.

MAKES	RACK POSITION	COOK TIME
1 TURKEY	1	N/A

INGREDIENTS

- 1 thawed whole turkey
- ½ cup unsalted butter, softened
- 2 tablespoons fresh thyme, chopped
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh sage, chopped

PREPARATION METHOD

1. Rinse turkey with cold water and pat dry with paper towels.
2. Mix together butter and herbs, and gently tuck under the skin over the turkey breast.
3. Place turkey, breast side up, on a roasting rack in a large roasting pan.
4. Insert temperature probe into the thickest part of the thigh.
5. Place the turkey into the oven on rack position "2."
6. Plug the probe into the receptacle. Set the oven to 300°F on Convection Roast Mode and set the probe alert temperature to 180°F.
7. Roast the turkey until temperature probe chimes, indicating the temperature has been reached.
8. Using a secondary thermometer, double check that the internal temperature has reached 180°F in the thigh.
9. Remove turkey from oven and allow to rest uncovered for 20 minutes before carving and serving.



CONVECTION ROAST

BEFORE YOU START

Approximate 10-15 minutes of roasting per pound, though the actual time depends on the starting temperature of the turkey.



Roasted Tomatoes

Fresh garden tomatoes are delicious on their own, but are extraordinary when roasted. At home in pasta dishes or salads or served with grilled meats, it is a versatile add-on to any meal.

MAKES
8 SERVINGS

RACK POSITION
5

COOK TIME
15 MINUTES

INGREDIENTS

- 3–4 heirloom tomatoes (a variety is best)
- 2 tablespoons olive oil
- 2 teaspoons fresh thyme, chopped
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

PREPARATION METHOD

1. Preheat the oven to 425°F on Convection Roast Mode with a rack set on position "5." **2.** Slice the tomatoes ¼-inch thick and place in a large bowl, toss the tomatoes with the remaining ingredients until well coated. **3.** Spread out onto a baking sheet lined with parchment. **4.** Place into the oven and cook for 12–15 minutes. **5.** Remove from the oven and allow to cool slightly before serving or adding to another recipe.

Italian Meatballs

Start with this flexible base recipe, then experiment with your desired flavor profile. They work equally well served as an appetizer with a sauce, or on the side of a main pasta entrée.

MAKES
30-36 MEATBALLS

RACK POSITION
3

COOK TIME
20 MINUTES

INGREDIENTS

- 1 pound ground beef
- 1 pound ground pork
- ½ medium yellow onion, finely diced
- 3 cloves garlic, minced
- 4 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ¼ cup fresh parsley, minced
- ½ cup Parmesan cheese, grated
- 2 eggs, beaten lightly
- 1 cup panko (Japanese/coarse) bread crumbs

PREPARATION METHOD

1. Preheat the oven to 400°F on Convection Roast Mode with a rack at position "3." **2.** In a large bowl, mix the first 8 ingredients together until well incorporated. **3.** Add the eggs and mix until just combined, then do the same with the panko. **4.** Form the mixture into 1 ounce balls (about 2 tablespoons). **5.** Place onto a lightly oiled rimmed baking pan. **6.** Roast for 18–20 minutes or until cooked through.



BEFORE YOU START

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



Chicken Enchiladas

Simplify this recipe by substituting store-bought sauce and a precooked chicken from your local grocery store.

MAKES
6 ENCHILADAS

RACK POSITION
3

COOK TIME
45 MINUTES

INGREDIENTS

FOR THE ROASTED CHICKEN

- 2 pounds boneless skinless chicken breasts
- ½ teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon onion powder
- ¼ teaspoon cumin
- ¼ teaspoon garlic powder
- 2 tablespoons vegetable oil

FOR THE RED ENCHILADA SAUCE

- 2 tablespoons vegetable oil
- 2 tablespoons all-purpose flour
- 4 tablespoons chili powder
- 1½ teaspoons tomato paste
- 1 teaspoon red wine vinegar
- ½ teaspoon garlic powder
- ½ teaspoon kosher salt
- ¼ teaspoon cumin
- ¼ teaspoon oregano
- 2 cups vegetable stock

FOR THE ENCHILADAS

- Roasted chicken, shredded
- 2 tablespoons vegetable oil
- 1 cup yellow onion, diced
- 1 (4-ounce) can diced green chiles
- 1 (15.5 ounce) can black beans, rinsed and drained
- 6 large flour tortillas
- 3 cups shredded cheese
- 1 batch red enchilada sauce
- Kosher salt
- Freshly ground black pepper
- Optional: ¼ cup fresh cilantro, chopped

PREPARATION METHOD

FOR ROASTING THE CHICKEN

1. Preheat the oven to 425°F on Convection Mode with a rack set on position “3.” **2.** Combine all the ingredients in a zip top bag and mix to combine. **3.** Remove the seasoned chicken breasts from the bag. Lay the chicken breasts on a parchment-lined baking pan and place into the oven. **4.** Cook for 15 minutes or until thoroughly cooked. **5.** Remove from the oven and allow to cool. **6.** Shred the chicken and set aside.

FOR THE RED ENCHILADA SAUCE (MAKES 2 CUPS)

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

FOR THE ENCHILADAS

1. Set the oven to 350°F on Convection Roast Mode. **2.** In a large skillet, heat the oil over medium heat. **3.** Add the onion and sauté for 3 minutes, stirring occasionally. **4.** Add the shredded chicken and green chiles, and sauté for 3–4 minutes, stirring occasionally. **5.** Remove from heat and set aside. **6.** To assemble the enchiladas, set up an assembly line including: tortillas, enchilada sauce, beans, chicken mixture, and cheese. **7.** Lay out a tortilla, and spread two tablespoons of sauce over the surface of the tortilla. **8.** Add beans in a line down the middle of the tortilla, then add in a spoonful of the chicken mixture, then sprinkle with 1/3 cup cheese. **9.** Roll up tortilla and place in a greased 9-by-13 inch baking dish. **10.** Repeat with the remaining ingredients. **11.** Then spread the remaining enchilada sauce on top of the tortillas, and sprinkle on the remaining shredded cheese. **12.** Bake uncovered for 20 minutes. **13.** Remove from oven and serve immediately, garnished with chopped fresh cilantro if desired.

Roasted Vegetables

Other ingredients can easily be swapped in and out. Try turnips, parsnips, or cauliflower.

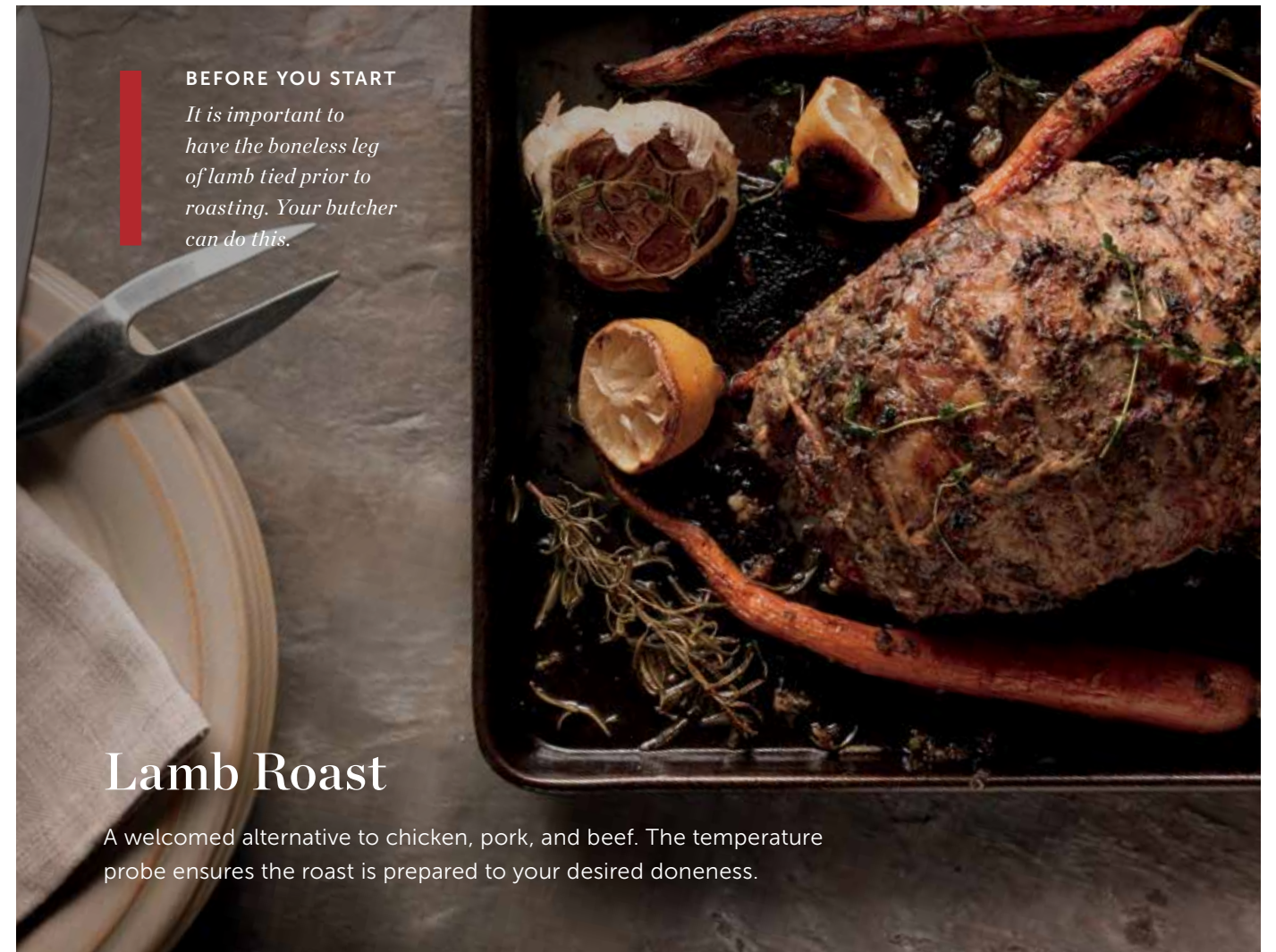
MAKES 4-6 SERVINGS	RACK POSITION 4	COOK TIME 25 MINUTES
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INGREDIENTS

- 2 pounds fingerling or baby potatoes, halved
- 2 cups broccoli florets
- 2 tablespoons olive oil, divided
- 4 strips bacon, diced
- Kosher salt
- 1½ cups shredded sharp cheddar cheese
- Freshly ground black pepper
- 1 tablespoon chopped fresh chives

PREPARATION METHOD

1. Preheat the oven to 400°F on Convection Roast Mode with a rack on position "4." **2.** In a medium bowl, toss potatoes with 1 tablespoon of olive oil and sprinkle generously with salt and pepper. **3.** Spread evenly in a single layer onto a parchment-lined sheet pan. Place pan into the oven and roast for 15 minutes. **4.** Meanwhile, in the medium bowl toss broccoli florets with 1 tablespoon of olive oil, salt, and pepper. **5.** Remove the pan from the oven and add broccoli and bacon. **6.** Roast for another 8 -10 minutes, or until potatoes and broccoli are fork tender and bacon is crispy. **7.** Sprinkle with cheese and return to the oven until melted, 1-2 minutes. **8.** Sprinkle with fresh chives and serve immediately.



BEFORE YOU START

It is important to have the boneless leg of lamb tied prior to roasting. Your butcher can do this.

Lamb Roast

A welcomed alternative to chicken, pork, and beef. The temperature probe ensures the roast is prepared to your desired doneness.

MAKES 8-10 SERVINGS	RACK POSITION 2	COOK TIME 1 ½ - 2 HOURS
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INGREDIENTS

- ¼ cup extra virgin olive oil
- ¼ cup whole grain mustard
- ¼ cup fresh chives, chopped
- 2 tablespoons fresh thyme leaves, chopped
- 2 tablespoons flat leaf parsley, chopped
- 1 tablespoon fresh rosemary leaves, chopped
- 4 cloves garlic, peeled, finely chopped
- 2 teaspoons freshly ground black pepper
- 1 (5-7 pound) boneless leg of lamb, rolled and tied with butcher's twine

PREPARATION METHOD

TWO DAYS AHEAD

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

ROASTING DAY

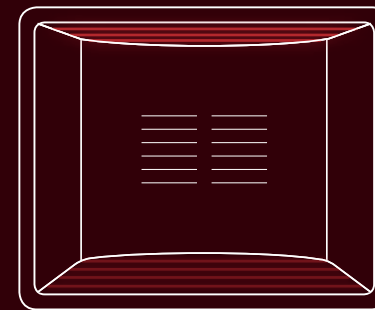
1. Remove the lamb from the plastic and place on rack in a roasting pan. Insert temperature probe into the thickest part of the lamb roast and place the pan into the oven on rack position "2." **2.** Plug the probe into the receptacle. **3.** Set the oven to 350°F on Convection Roast Mode and set the probe alert temperature to 125°F. **4.** Cook until internal temperature has been reached. **5.** Remove the pan from the oven and allow to rest for 20 minutes before carving.



Roast Mode

FOR THAT "FALL APART" TEXTURE

Slow roast or braise less tender cuts of meat like chuck roasts, lamb shanks, pot roasts, and stew meat to delicate, fall-off-the-bone texture. In this mode, **the majority of the heat comes from the broil element, with some help from the bake elements.** Roast Mode is designed for use on a single rack at a time. If you enjoy braising, roast the meat a day or two before you plan on serving it, and after it has cooled, cover and leave it overnight in the refrigerator, still in the braising liquid. The flavor will improve as it sits and you can reheat it just before serving on the stove top over medium low heat.



ROAST MODE REVIEW

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

Kale Chips

Try a greener spin on the beloved potato chip, and customize to your taste by adding or substituting seasonings.

MAKES	RACK POSITION	COOK TIME
4 SERVINGS	3	56-60 MINUTES

INGREDIENTS

- 6 cups lightly packed kale leaves
- 2 teaspoons olive oil
- ¼ teaspoon red pepper flakes
- ¼ teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 200°F on Roast Mode with a rack set on position "3." **2.** Remove the stems from the kale and cut the leaves into 2-inch pieces. **3.** In a large bowl, toss the kale with oil, salt, and red pepper flakes until well combined. **4.** Spread out onto a baking sheet lined with parchment. **5.** Place into the oven and cook for 45 minutes. **6.** After 45 minutes, turn the oven to the Convection Roast mode and set the temperature to 200°F. Cook for 10 minutes, or until the pieces are nicely crisped. **7.** Remove from the oven and transfer to a fresh sheet of parchment paper and allow to cool on the counter before serving.

BEFORE YOU START

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

Candied Pecans

Candied nuts are an inspired addition to cheese boards, salads, or desserts, and are just as delectable on their own.

MAKES
8-10 SERVINGS

RACK POSITION
1 AND 3

COOK TIME
15 MINUTES

INGREDIENTS

- 1 cup raw pecan halves
- 3 tablespoons firmly packed brown sugar
- 1 tablespoon water
- ¼ teaspoon kosher salt
- ⅛ teaspoon ground black pepper

PREPARATION METHOD

1. Preheat the oven to 350°F on Roast Mode with racks set on positions "1" and "3." **2.** Use a Silpat® or silicone baking mat in a baking tray or spray a nonstick baking tray with nonstick cooking spray. **3.** Spread the pecans into a single large layer on the pan. **4.** Place them in the oven on the rack at position "3." **5.** Roast the pecans for 7–8 minutes, stirring halfway through. **6.** Remove the pecans from the oven. **7.** In a medium bowl, mix the brown sugar, water, and pepper until well combined. **8.** Toss pecans with sugar mixture then return them to the baking tray, spreading them into a single layer. **9.** Place the pan back into the oven on rack position "1." **10.** Roast the pecans for 8 minutes stirring halfway through. **11.** Remove the pecans from the oven, and in a clean medium size bowl, toss pecans with kosher salt. **12.** Pour the pecans onto a piece of parchment paper or onto a clean baking tray and allow to cool. Be careful as the liquid sugar coating the pecans is hot. The nuts will harden as they cool. **13.** Allow to fully cool before serving.



Pot Roast

A one-pot masterpiece, this hearty pot roast creates an elegant main dish without all the cleanup.

MAKES
6 SERVINGS

RACK POSITION
3

COOK TIME
3 HOURS

INGREDIENTS

- 3 pound beef chuck roast
- 2 teaspoons kosher salt
- 2 tablespoons olive oil
- 3 cloves garlic, chopped
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2½ cups beef stock, divided into 2 cups and ½ cup
- 1 teaspoon freshly ground black pepper
- 1 pound small potatoes (Yukon gold or baby red, quartered)
- 1 pound carrots, peeled and cut into 2-inch slices
- 4 stalks celery cut into 2-inch slices
- 2 medium yellow onions, quartered

PREPARATION METHOD

1. Preheat the oven to 325°F on Roast Mode with a rack set on position “3.” **2.** Season the roast on all sides with kosher salt, place on a large plate or platter and allow to rest on the counter for 30 minutes. **3.** Add the olive oil to a stovetop safe roasting pan and over high heat, sear the roast until evenly browned, about 3 minutes per side. **4.** Remove the roast from the pan onto a plate. **5.** Turn the heat down to medium and add 2 cups of beef stock to the pan and deglaze, scraping up the bits stuck to the bottom. A flat edged wooden spoon works best. **6.** Add the herbs, garlic, and freshly ground black pepper to the pan and stir to combine. **7.** Place the roast back into the pan and roast in the oven, uncovered, for 1 hour. **8.** After 1 hour, flip the roast over, cover the pan with a lid or aluminum foil and roast for one additional hour. **9.** After the second hour, temporarily remove the roast to a plate. **10.** Add the vegetables and potatoes to roasting pan. **11.** Nestle the roast into vegetables. **12.** Pour the remaining ½ cup of stock over roast. **13.** Cover the pan with a lid or aluminum foil, return the pan to the oven and roast for 45 minutes or until the potatoes and carrots are easily pierced by a fork. **14.** After the potatoes and vegetables are cooked through, remove the roast from the oven and place on a platter. **15.** Allow to rest for 5 minutes before carving. **16.** Remove the vegetables with a slotted spoon and place in a dish. **17.** Serve with au jus from the pan.

BEFORE YOU START

The key to starting a pot roast off the right way is a good sear on all sides. This can be achieved right in the stovetop-safe roasting pan (if one is being used), large skillet, or sauté pan.

Remove racks above position “3” for proper clearance of the roasting pan.

BEFORE YOU START

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

Coq au Vin

The widespread introduction of this classic French dish to the American dinner table may be credited to Julia Child, her cookbooks, and television shows. Rich with seared chicken, bacon, mushrooms, and onions, this wine-based stew may soon have you exclaiming, “bon appetit!”

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
60 MINUTES

INGREDIENTS

- One 3½ to 4½ pound chicken
- ½ cup sliced bacon, cut into ¼-inch pieces
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 2 cups cremini mushroom caps, cut into ¼-inch pieces
- 1½ cups carrots, ½-inch dice
- 1 cup celery, ½-inch dice
- 1¼ cups onion, ½-inch dice
- 1 clove fresh garlic, minced
- 4 tablespoons tomato paste
- ¼ cup brandy
- 2 cups red wine, such as a Bordeaux or Cabernet
- 1 cup chicken stock
- 1 sprig rosemary
- 2 sprigs thyme
- 2 tablespoons butter, unsalted
- 3 tablespoons flour

PREPARATION METHOD

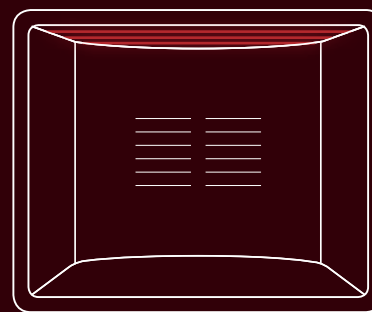
- 1.** Cut the chicken into 6 pieces: 2 legs, 2 thighs, and 2 breasts.
- 2.** Cut the breasts in half to make 8 pieces in all.
- 3.** Pat the chicken pieces dry with paper towel and season both sides with 1 teaspoon kosher salt and ½ teaspoon black pepper. In an 8 quart (or similar sized) roasting pan, cook bacon over medium heat until crisp, 8–10 minutes.
- 4.** Remove the bacon pieces and reserve for later, leaving the rendered fat in the pan.
- 5.** Heat the pan with the bacon fat over medium-high heat and sear both sides of the chicken pieces in two batches, increasing the heat to high as needed to brown and crisp the skin, about 5 minutes for each side.
- 6.** Remove the chicken from the pan and place the chicken on a platter to reserve for later use, skin side up.
- 7.** Preheat the oven to 250°F on Roast Mode with a rack set on position “3.”
- 8.** Add the mushrooms to the same roasting pan and cook over medium heat until the mushrooms are lightly browned.
- 9.** Turn heat down to medium-low, add in the onions and garlic and cook until soft and translucent.
- 10.** Add the celery and continue to cook until the celery is soft.
- 11.** Add in the carrots and cook until the carrots are fork tender. If needed, add in ¼ cup of the chicken stock and continue to cook until the vegetables are tender.
- 12.** Deglaze the pan of vegetables by adding the brandy, red wine, and then chicken stock. This will help to release all of the flavor built up on the bottom of the pan.
- 13.** Add the chicken back to the pan, arranging in one layer over the vegetables and cooking liquid.
- 14.** Place a lid on the pan and place in the oven. Braise covered, for 30 minutes.
- 15.** Check to make sure the internal temperature of the chicken reaches 165°F.
- 16.** If needed, continue to cook until the temperature is reached.
- 17.** Mix together the butter and flour with your fingers to a crumbly consistency.
- 18.** After 30 minutes, remove the pan from the oven and return it to the stove top.
- 19.** Bring the pan to a simmer.
- 20.** In a small bowl combine 1 cup of the braising liquid and the butter/flour mixture.
- 21.** Whisk together until smooth.
- 22.** Pour the contents back into the roasting pan and gently stir.
- 23.** Simmer for another 10–15 minutes until the mixture thickens and serve.



Broil Mode

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 pie meringue. It is also a great alternative to grilling outdoors. Three temperature settings offer you a world of possibility. 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 culinary creations.



BROIL MODE REVIEW

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

Tomato Basil Shrimp Skewers

A classic combination—tomato and basil—adds a light, refreshing flavor to this seared shrimp.

MAKES	RACK POSITION	COOK TIME
6 SKEWERS	3	7 MINUTES

INGREDIENTS

- 1 pound raw peeled and deveined, ²⁹/₃₀ count (medium size) shrimp
- 3 tablespoons olive oil
- 6 tablespoons tomato sauce
- 2 tablespoons red wine vinegar
- 2 cloves garlic, minced
- ¹/₄ teaspoon chili flakes
- 2 tablespoons minced fresh basil

PREPARATION METHOD

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

Steak

A porterhouse combines two of the best cuts of steak: a New York Strip and a filet. Depending on your taste, other cuts can easily be substituted.

MAKES	RACK POSITION	COOK TIME
2 STEAKS	5	9 MINUTES

INGREDIENTS

- 2 porterhouse steaks
- Kosher salt
- Freshly ground black pepper

PREPARATION METHOD

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

BEFORE YOU START

Line the broiler pan with foil for easy cleanup. Pull the steaks out of the refrigerator 45 minutes before cooking to bring up to room temperature.

Honey *and* Soy Chicken Skewers

The salty and slightly sweet combination of the glaze will guarantee these skewers disappear in moments at your next gathering.

MAKES
10 SKEWERS

RACK POSITION
5

COOK TIME
10 MINUTES

INGREDIENTS

- 4 boneless skinless chicken breasts, sliced lengthwise into 5 thin strips each
- ½ teaspoon red pepper flakes
- 3 cloves garlic, minced
- ⅔ cup honey
- ⅔ cup soy sauce
- ¼ cup canola oil
- ½ teaspoon lemon juice
- ½ teaspoon grated ginger
- 2 scallions, thinly sliced

PREPARATION METHOD

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

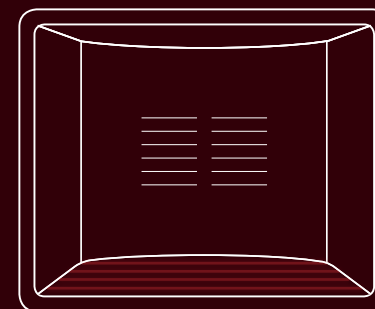
BEFORE YOU START

Reserve half the prepared marinade for later use—it will become the glaze to be brushed on the skewers when they are finished.

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 buoyant, beautifully raised breads. While professional bakers utilize proof boxes to stimulate the correct environment for yeast activity, your M series 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 during colder seasons.



PROOF MODE REVIEW

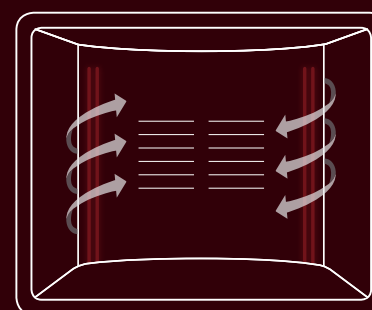
- Proof on a single rack for best results
- Gentle heat provides the ideal environment for proofing bread
- Covering dough with a damp cloth is recommended
- Expedites the second proofing

Dehydrate Mode

A NEW TAKE ON FRUITS AND MEATS

Delicious, nutritious snacks are something we all look for these days. But the ones at the store—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 up to 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 in the oven. 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, the Dehydrate Mode overrides the 12-hour shut-off safety feature.



DEHYDRATE MODE REVIEW

- Dehydrate on single or multiple racks
- Gentle heat from convection fans
- Perfect for drying fruits, vegetables, herbs, and meats
- Dehydrate kit recommended (available for purchase from your dealer)
- Estimate 10 hours to dry fruit and 4 to 15 hours for meat

Fruit Leather

Customize by substituting the cherries with apricots or other dried fruits. This treat is a sweet alternative to candy and requires very little prep time to make.

MAKES
1 SHEET

RACK POSITION
6

COOK TIME
2.5 - 3 HOURS

INGREDIENTS

- 1 cup dried cherries
- 1 cup water
- 1 tablespoon lemon juice
- 1 tablespoon honey

BEFORE YOU START

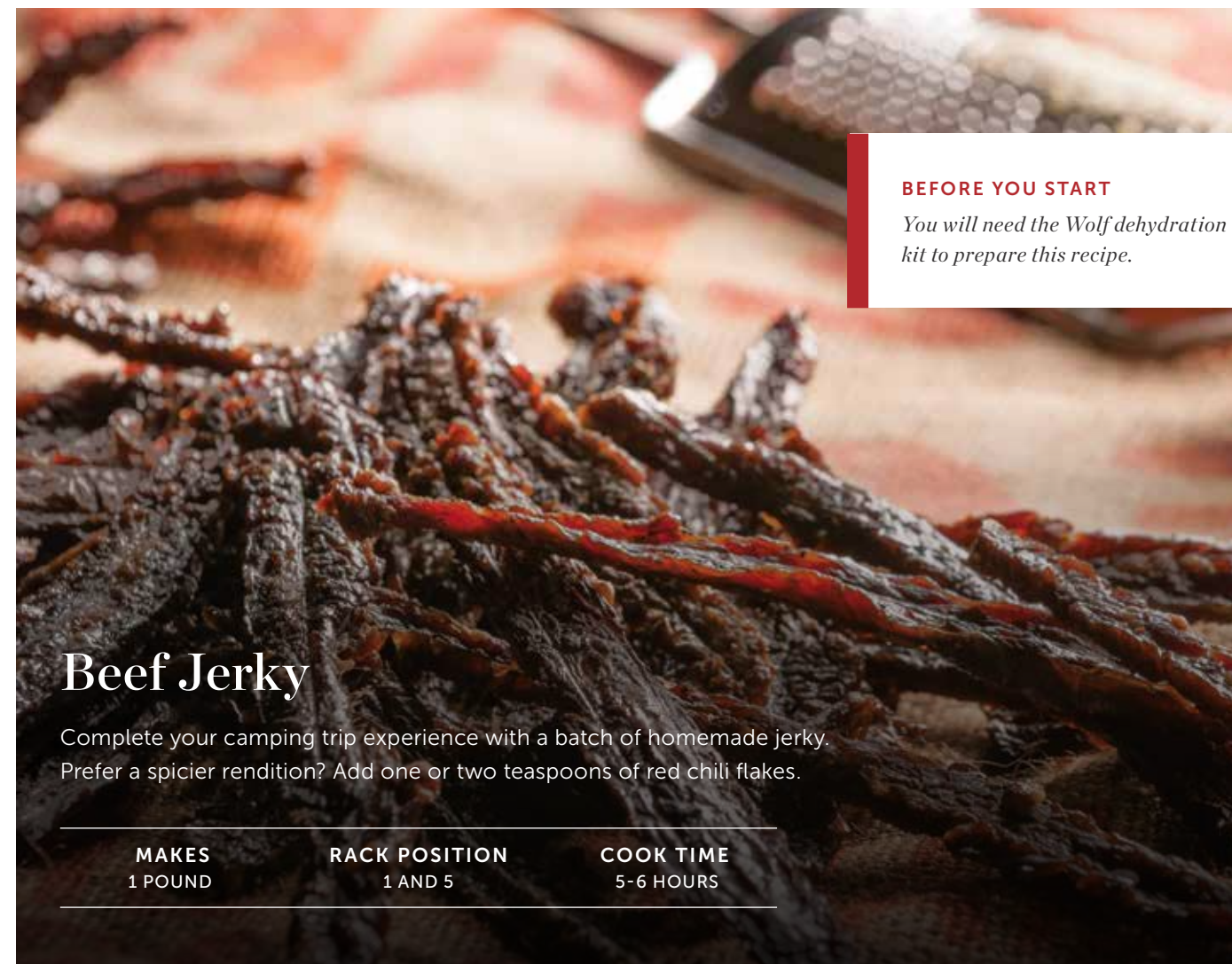
Silicone baking mats aid in easily removing the dehydrated fruit. They can be found at most local baking supply stores or online.

PREPARATION METHOD

1. Set oven to 170°F Dehydrate Mode. **2.** Cook fruit in water for about 10–15 minutes at a simmer until soft. **3.** Using a blender or food processor, puree the fruit with the remaining liquid until very smooth. **4.** Add a little more water if needed to get a consistency thin enough to slowly pour out of the blender. **5.** Pour out onto a silicone baking mat on a cookie sheet and spread it evenly across pan. It will be very thin. **6.** Dehydrate at 170°F on Dehydrate Mode for 2½–3 hours, until the edges of the fruit leather can be pulled off the mat. **7.** Cool completely before trying to peel off mat. Make sure the entire surface of the fruit is set, a slight tacky feeling but not wet. **8.** Remove it from the pan and allow to cool to room temperature, then cut into strips. **9.** Store rolled in parchment and then plastic wrap in the refrigerator.

FLAVOR VARIATION

Use 1 cup dried apricots, chopped into small pieces and increase the water to 2 cups.



Beef Jerky

Complete your camping trip experience with a batch of homemade jerky. Prefer a spicier rendition? Add one or two teaspoons of red chili flakes.

MAKES
1 POUND

RACK POSITION
1 AND 5

COOK TIME
5-6 HOURS

INGREDIENTS

- 4 ounces ginger root, peeled
- ½ cup pineapple juice
- ½ cup soy sauce
- 2 tablespoons firmly packed brown sugar
- 1 tablespoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 pounds flank steak, cut into ¼-inch thick slices against the grain

PREPARATION METHOD

TO MAKE GINGER JUICE

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

TO MARINADE

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

TO DEHYDRATE

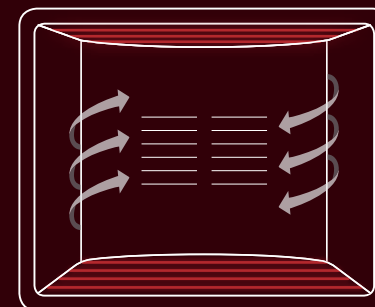
1. Lay the strips of meat over the surface of two Wolf dehydration racks. **2.** Discard any remaining marinade. **3.** Position oven racks at positions "3" and "5." **4.** Transfer the prepared dehydration racks of meat into the oven. **5.** Set the door stop included with your dehydration kit in place. **6.** Set oven to 150°F on Dehydrate Mode and dehydrate for 5–6 hours, turning jerky over after 2 hours. **7.** Continue to dehydrate until meat is dry to the touch. **8.** Remove from oven, allow to cool and place in airtight container.



Stone Mode

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 heat from the bottom bake element and the top broil element combined with the circulating air of the fans to create intense, saturating heat up to 550°F. Using Stone Mode along with the bake stone kit, you can achieve crispy bottom crusts for almost all types of pizzas, artisan breads, calzones, and flatbreads. But it is meant for breads only—avoid placing meat, fish, vegetables, or other food items on the bake 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 very bottom rack and removing all others. After baking, leave the stone in the oven to cool.



STONE MODE REVIEW

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

Pizza

This pizza dough recipe requires a couple days to develop, but your patience will be rewarded with a flavorful crust.

MAKES
2 PIZZAS

RACK POSITION
1

COOK TIME
15 MINUTES

INGREDIENTS

- 3¾ cups all-purpose flour
- 1½ cups warm water
- 1 tablespoon honey
- 2½ teaspoons kosher salt
- ¾ teaspoon instant yeast

PREPARATION METHOD

TO PREPARE THE DOUGH

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

TO PREPARE THE PIZZA

1. Preheat the oven to 450°F on Stone Mode with the bake stone and rack set on position “1.” **2.** While the oven is preheating, portion the dough into 2 equal pieces. The second piece of dough can be rolled out or frozen for later use if desired. **3.** Gently roll the dough into a ball, cover and allow to come to room temperature. **4.** Dust the countertop with flour. **5.** Roll the pizza dough until just under ¼-inch thick. **6.** Dust the top of the rolled out dough and the pizza peel with flour. **7.** Flip the pizza dough over and place the floured surface of the pizza dough onto the floured peel. This will make sliding the pizza into the oven much easier. **8.** Add your favorite pizza sauce and toppings. As the cheese melts it will spread out—be sure to leave enough open space and don’t overcrowd the toppings. **9.** Transfer the pizza to the oven and slide the pizza onto the center of the preheated bake stone. **10.** Cook for approximately 15 minutes or until the pizza has reached the desired browning.



BEFORE YOU START

You will need the bake stone kit for this recipe. When storing the rising pizza dough, choose a container large enough to accommodate the dough doubled in size. Allow two to three days for the rise and to develop the depth of flavor that gives this pizza dough its unique character.



Gourmet Mode

YOU SELECT THE DISH, GOURMET DOES THE REST

This is the guesswork-free mode. Simply tell it 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 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.

GOURMET MODE REVIEW

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

Prime Rib Roast

Roasting a prime rib can be a daunting task. The best preparation method for prime rib calls for two different modes and temperatures throughout the cooking process, something Gourmet Mode adjusts automatically, thus simplifying the cooking process.

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

INGREDIENTS

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

PREPARATION METHOD

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

BEFORE YOU START

If you are missing a roasting rack, use the broiler rack that came with your broiler pan and place it in your roasting pan.

Spatchcock Chicken

Like roast chicken, only flattened. This preparation cooks the bird more quickly and evenly and leads to a deliciously crispy and golden-brown skin.

MAKES
6 SERVINGS

RACK POSITION
3

COOK TIME
45 MINUTES

INGREDIENTS

- 1 (3–4 pound) chicken, rinsed, dried, and backbone removed
- 2 whole lemons, cut into 4 slices

FOR THE RUB

- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon black pepper
- 1 teaspoon kosher salt
- 1 tablespoon fresh rosemary, chopped
- 1 tablespoon fresh thyme, chopped
- Zest of 1 lemon

PREPARATION METHOD

1. In a small bowl combine the 8 ingredients to make the rub. **2.** Coat the chicken with the spice and herb rub, front and back, and under the skin on the thighs and breasts. **3.** Arrange the lemon slices on the bottom of an oven-safe cast iron or roasting pan. **4.** Place the chicken, breast side up, in the pan. **5.** Insert the probe into the thickest part of the thigh. **6.** Place the pan into the oven and plug the probe into the port. **7.** Set the oven to Gourmet Mode and choose “meat,” “poultry,” “whole bird,” “under 12,” and “unbrined.” The oven will cook the chicken on Convection Roast until the probe alert indicates it has reached the internal temperature of 180°F. **8.** Remove from the oven and let rest for 5 minutes before cutting.

BEFORE YOU START

Remove the backbone by cutting through the rib bones with a kitchen shears. Turn the chicken breast-side up and push down to flatten.

Mixed Berry Pie

You may think of this as a special summertime dessert, but by using frozen berries, you can enjoy it any time of the year. Customize it to your special taste, mixing raspberries, blueberries, blackberries, or less common varieties like huckleberries and gooseberries.

MAKES
1 PIE

RACK POSITION
3

COOK TIME
1 HOUR, 15 MINUTES

INGREDIENTS

PIE DOUGH

- 2½ cups all-purpose flour
- ½ teaspoon kosher salt
- 2 tablespoons sugar
- 1 cup (2 sticks) unsalted butter, cold and cut into ½-inch pieces
- 6 tablespoons ice water

PIE FILLING

- 4 cups mixed berry frozen fruit
- ¼ cup water
- ¼ cup sugar
- 3 tablespoons cold water
- 3 tablespoons cornstarch
- ½ cup sugar
- ¼ teaspoon salt
- 2 tablespoons lemon juice

PREPARATION METHOD

PIE DOUGH (YIELDS TOP AND BOTTOM CRUST)

1. Combine the flour, kosher salt, and sugar together, cut the butter into the dry mixture to pea size pieces. **2.** Add in the ice water and mix until a dough forms. This can be done by hand or in a food processor. **3.** Turn out onto a lightly floured surface and knead a few times to smooth the dough. **4.** Chill for 1 hour in the refrigerator. While waiting, prepare the pie filling below. **5.** After 1 hour, divide the dough in half and roll out top and bottom crust to fit a 9-inch pie shell.

PIE FILLING

1. Combine the fruit, sugar, and ¼ cup of water in a sauce pan and bring to a simmer. **2.** Whisk together the 3 tablespoons of water and cornstarch to make a slurry. **3.** Once the fruit comes to a simmer, add the cornstarch slurry and cook the mixture until the juice thickens—about 7 minutes. **4.** Add in the ½ cup of sugar, kosher salt, and lemon juice, and simmer another 4 minutes, or until the sugar has dissolved. **5.** Cool the mixture completely before filling the pie crust.

PIE ASSEMBLY METHOD

1. Place bottom crust into pan and trim the edges to ¼-inches from the pie pan. **2.** Fill with the cooled mixed berry filling and add top crust. **3.** Trim edges of top crust to ¼-inch and pinch the top and bottom crust together, roll under and crimp the crust around the edge of the pie pan. **4.** To bake the pie, use Gourmet Mode and select “baked goods,” “pie,” “double crust.” **5.** Follow the instructions provided in the pop-up dialog boxes. **6.** Once the oven has preheated to 425°F place the pie in the oven. **7.** After 15 minutes the oven will turn down automatically to 350°F. Once it does, set a timer and bake the pie for 50–60 minutes more. **8.** Remove the pie from the oven and allow to cool and set completely before serving.



BEFORE YOU START

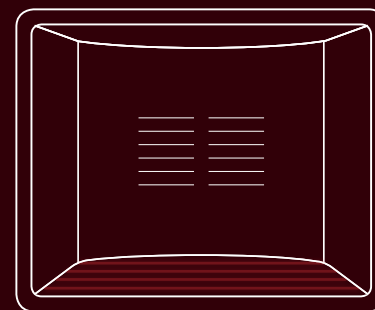
Make sure to chill the pie dough between steps. Chilled dough will keep its shape better once it goes into the oven and starts to bake.

Warm Mode

KEEPING DINNER DELICIOUS

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.

Consistent heat between 140°F and 200°F comes from the bake element, precisely the right temperature to keep food warm for an additional 30–45 minutes. To keep things moist, place a pan of shallow water on the rack below the food.



STONE MODE REVIEW

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

M Series Glossary

BAKE STONE

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

BLIND BAKE

To pre-bake a pie crust without its filling.

BRAISE

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

BRINE

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

CARAMELIZE

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

CONVECTION FAN

A fan that circulates hot air to cook food.

CONVECTION OVEN

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

DEHYDRATION

The process of drying food, aiding in longer preservation—for instance: fruits, vegetables, herbs, beef jerky.

DOUGH HOOK

A curved attachment for your stand mixer that kneads dough quickly and efficiently.

DRY RUB

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

DUAL CONVECTION OVEN

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

DUAL VERTICROSS™ CONVECTION

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

MODE

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

MULTI-RACK COOKING

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

PARCHMENT PAPER

Also called bakery paper, it is used as a disposable nonstick surface in baking or for cooking en papillote.

PROOF

The rise of shaped bread dough before baking.

RADIANT HEAT

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

SEAR

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

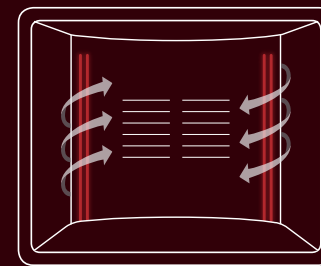
TEMPERATURE PROBE

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

TEMPERATURE PROBE RECEPTACLE

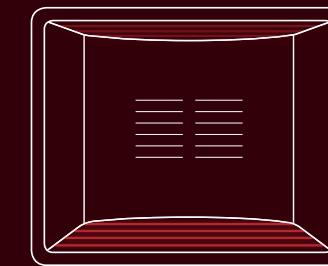
The slot into which the temperature probe is inserted—it will click into place. The probe must be fully seated in the receptacle before you adjust the probe temperature setting.

Mode Cheat Sheet



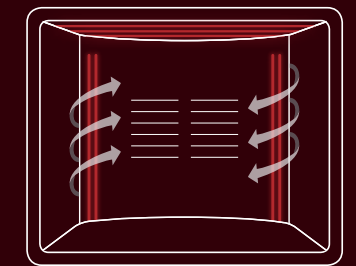
CONVECTION MODE

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



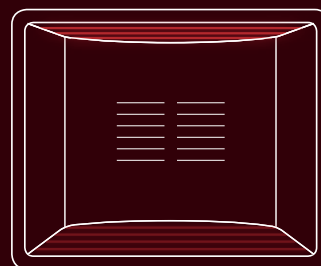
BAKE MODE

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



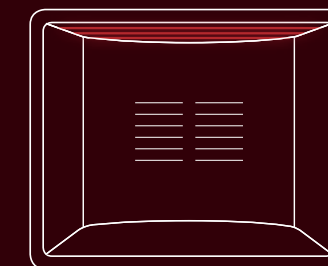
CONVECTION ROAST MODE

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



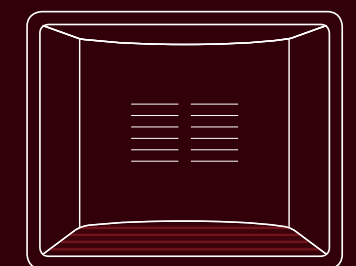
ROAST MODE

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



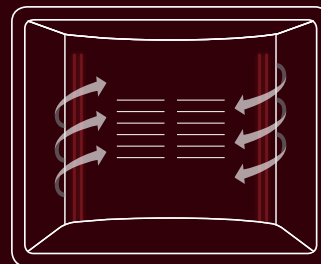
BROIL MODE

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



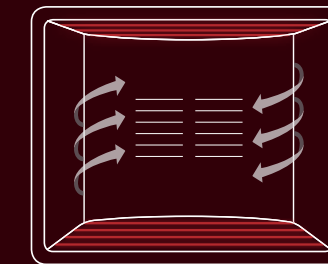
PROOF MODE

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



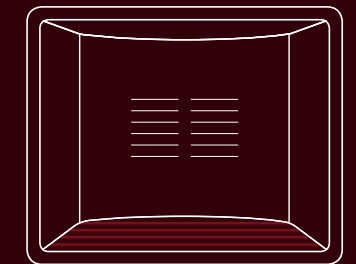
DEHYDRATE MODE

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.

Get the most out of your M series oven.

THIS IS NOT JUST A RECIPE BOOK.

It is a technique-focused approach to understanding and mastering the Wolf M series oven. Understand how to use the oven's main operating modes, and you will enjoy one delicious meal after another.

