

MASTERING *the* E SERIES OVEN

TECHNIQUES AND RECIPES





WELCOME TO THE CREATIVE CENTER OF THE KITCHEN

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

Table of Contents

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



INSIDE YOUR OVEN.....	6	DEHYDRATE.....	53
MASTER THE MODES.....	8	– Oven “Sun-Dried” Tomatoes.....	54
CONVECTION.....	11	– Dried Fruit.....	55
– Pork Tenderloin <i>and</i> Roasted Cauliflower.....	13	GOURMET.....	57
– Dutch Oven Bread.....	14	– Spatchcock Chicken.....	58
– Gougères.....	16	– Manicotti.....	61
– Marinated Chicken Thighs.....	17	– Whole Roasted Cauliflower.....	62
– Herb and Cheese Scones.....	18	– Prime Rib Roast.....	63
– Party Crackers.....	21	– Clementine Olive Oil Cake.....	64
– Peanut Butter Chocolate Chip Cookies.....	22	– Peach Pie.....	67
– Spanakopita Puffs.....	23	BROIL.....	69
CONVECTION ROAST.....	24	PROOF.....	71
– Roasted Tomatoes.....	25	WARM.....	73
– Braised Root Vegetables.....	26	OVEN MODE QUICK GUIDE.....	74
– Chicken Wings.....	27		
– Chicken Enchiladas.....	29		
ROAST.....	30		
– Roasted Leg of Lamb.....	31		
– Kale Chips.....	32		
– Fish en Papillote.....	33		
– Carnitas.....	34		
BAKE.....	36		
– Quiche Lorraine.....	39		
– Spicy Cheese Bread.....	40		
– Chocolate Pot de Crème.....	42		
– Lemon Pudding Cakes.....	43		
– Miniature Salted Caramel Bundt Cakes.....	44		
– Sea Bass <i>with</i> Chive-Garlic Compound Butter.....	46		
– Cinnamon Chocolate Chip Banana Bread.....	47		
STONE.....	49		
– Flatbread Pizza Dough.....	50		

INSIDE YOUR OVEN

Your state-of-the-art Wolf oven is designed to assist and ease all of your culinary endeavors for *superior results you can count on.*

Wolf's dual convection system and chef-tested modes work in tandem to produce remarkable flavor development. It removes the limitations and inconsistencies found in non-convection ovens—no more nervous waiting nearby. Your Wolf oven takes care of all the details so you can enjoy the time spent cooking.





CONVECTION

How It Works

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

Recipe on page 31



FOOD SCIENCE 101

The Maillard Reaction

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

Master the modes

UNIQUE METHODS FOR EVERY TYPE OF DISH

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



Recipe on page 42

CONVECTION

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

CONVECTION ROAST

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

ROAST

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

BAKE

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



Recipe on page 54

STONE

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

DEHYDRATE

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

GOURMET

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

BROIL

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

PROOF

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

WARM

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



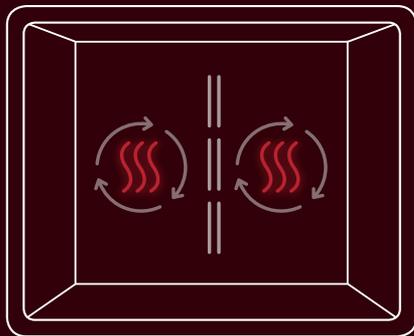
Recipe on page 34



Convection Mode

YOUR BREAD AND BUTTER OF OVEN MODES

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



INSIDE YOUR OVEN

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

CONVECTION MODE REVIEW

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



Quick tip: *Convection Conversion*

While not an exact science, you can convert recipes to convection cooking using this rule of thumb: reduce the temperature by 14 degrees Celsius and the cook time by twenty-five percent. Additionally, as the size of the item increases, the cook time will exponentially decrease. For example, a whole turkey will experience a greater difference in cook time than cookies when cooked via convection. Be extra mindful when converting a recipe for the first time as to not overcook. For guesswork-free cooking, use the included temperature probe.



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 rub.

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
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INGREDIENTS

- 1 pork tenderloin, approximately 450 g
- 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 2 tablespoons 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 1 tablespoon olive oil and kosher salt and place on a baking tray lined with parchment. **5.** Place the pork into the oven with a rack set at position "5" and plug the probe into the receptacle. **6.** Place the cauliflower into the oven with a rack set at position "2." **7.** Set the oven to 205°C Convection Mode and set probe temperature to an alert temperature of 71°C. **8.** After the alert temperature is reached, remove the pork from the oven and allow to rest for 5 minutes. **9.** While the pork rests, continue cooking the cauliflower, if necessary. **10.** Remove the cauliflower from the oven and serve with the pork.

Dutch Oven Bread

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

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

- 1000 grams (about 7 cups) all-purpose flour
- 720 ml (about 3 cups) water at 32–35°C
- 1 tablespoon and 1 teaspoon fine sea salt
- 1½ teaspoons instant dried yeast

SPECIAL SUPPLIES

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

PREPARATION METHOD

Autolyze and Mix

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

Bulk Fermentation and Fold

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

Shape and Proof

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

Bake

1. While the dough proofs, preheat oven to 240°C Convection Mode with a rack at position “2.” **2.** Preheat Dutch oven with lid for at least 45 minutes. Carefully remove dough from proofing basket and place seam side up in preheated Dutch oven. **3.** Bake for 30 minutes with lid on, then remove lid for the last 15 minutes. Carefully observe the crust during last 10 minutes of baking as to avoid overbrowning. **4.** Once fully baked, remove bread from Dutch oven immediately. The loaf should tip out easily. Cool on wire rack for 15–20 minutes before slicing. **5.** Place the Dutch oven back into the oven for 15 minutes and allow to preheat. Repeat the baking process with the remaining dough.



BEFORE YOU START

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



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.

Gougères

Gougères (pronounced goo/zhehrs) 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
24 2-INCH GOUGÈRES

RACK POSITION
2 AND 4

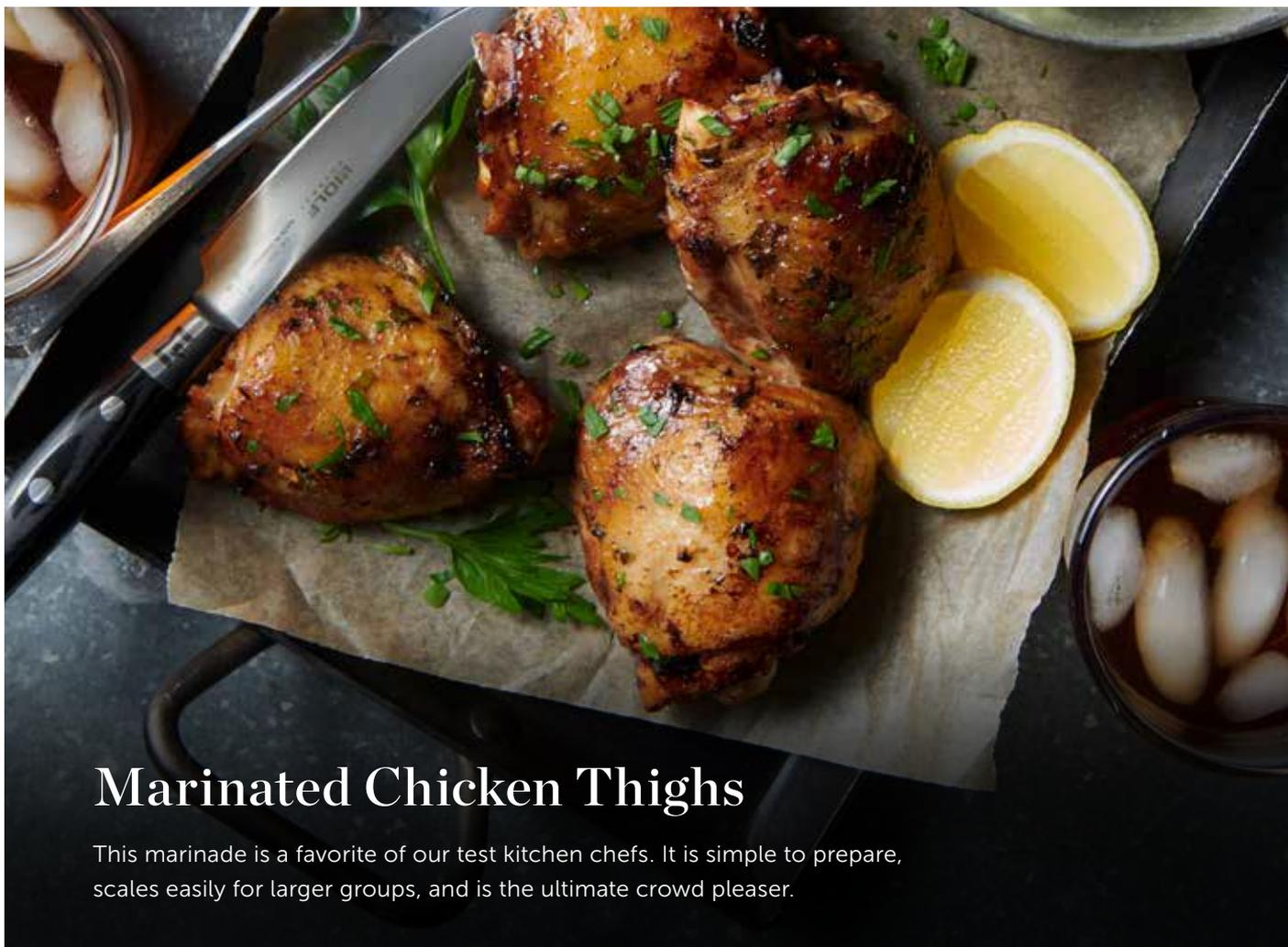
COOK TIME
20–25 MINUTES

INGREDIENTS

- 235 ml water
- 113 g (1 stick) unsalted butter
- 150 g all-purpose flour
- 4 large eggs
- 68 g sharp cheddar cheese, grated
- 83 g Asiago cheese, grated
- 2 tablespoons fresh chives, minced
- 1 tablespoon fresh thyme, chopped

PREPARATION METHOD

1. Preheat the oven to 190°C Convection Mode with racks set at positions “2” and “4.” **2.** In a large saucepan 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 60°C, if using a thermometer. **6.** By hand or in the bowl of a stand mixer, add in the eggs one at a time, beating well. Wait between each addition to make sure the egg is completely mixed in. The dough should be very smooth and glossy. **7.** Mix in the cheese and herbs, then transfer the mixture to a large pastry bag fitted with a large round tip. **8.** On a parchment-lined baking tray, pipe a 5 cm gougere or use a cookie scoop. **9.** Wet the tip of your finger and smooth out the tops of each gougère 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.



Marinated Chicken Thighs

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

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

INGREDIENTS

- 560 g, approximately 1½ pounds boneless, skinless chicken thighs

Marinade

- 167 ml vegetable oil
- 58 ml low-sodium soy sauce
- 58 ml red wine vinegar
- 3 tablespoons honey
- 3 tablespoons Worcestershire sauce
- 1 tablespoon lemon juice
- Zest of 1 lemon
- 12 g roughly chopped Italian flat leaf parsley
- 3 tablespoons prepared yellow mustard
- 2 teaspoons minced garlic
- 1½ teaspoons black pepper

PREPARATION METHOD

1. Mix all marinade ingredients together in a medium-sized bowl. Reserve 78 ml of marinade for later use.
2. Add chicken thighs to the bowl and stir to coat.
3. Place bowl in the refrigerator and let marinate for 2–4 hours.
4. Preheat oven to 218°C Convection Mode with a rack set at position "3."
5. Place marinated chicken thighs on a baking tray or roasting pan lined with parchment paper.
6. Bake approximately 20–25 minutes or until an instant-read thermometer registers 72°C.
7. Brush with reserved marinade and serve.

Herb and Cheese Scones

To achieve the perfect crumb, be sure to use cold butter and take care not to overwork the dough.

MAKES
8 SERVINGS

RACK POSITION
3

COOK TIME
16–18 MINUTES

INGREDIENTS

- 338 g all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon onion powder
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 tablespoon fresh thyme, finely chopped
- 113 g (1 stick) unsalted butter, cold, cut into ½-inch pieces
- 45 g cheddar cheese, grated
- 28 g Parmesan cheese, grated
- 178 ml heavy cream





PREPARATION METHOD

1. Preheat the oven to 177°C Convection Mode with a rack set at 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 form. **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 take caution not to overwork the dough. **6.** Turn out the dough onto a floured surface and press out into a 18 cm disk, about 2.5 cm thick. **7.** Cut disk into eight wedges. **8.** Place on a parchment-lined baking pan and bake for 16–18 minutes until golden brown around the edges.



EVERYTHING
CRACKERS

RYE CRACKERS

WHEAT AND HERB
CRACKERS



Party Crackers

Easy to make, with almost limitless flavor and topping options, these crackers are a made-from-scratch appetizer 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 162°C Convection Mode with racks set at 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 it reaches your preferred thickness. 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 7.5 cm 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

Combine flours, herbs, garlic powder, salt, and pepper, 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

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 until it reaches your preferred thickness. Then continue with step 8 of the preparation method above.

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
20–24 COOKIES

RACK POSITION
2, 4, AND 6

COOK TIME
10 MINUTES

INGREDIENTS

- 150 g all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 113 g (1 stick) unsalted butter, room temperature
- 100 g granulated sugar
- 65 g firmly packed brown sugar
- 130 g peanut butter
- ½ teaspoon vanilla extract
- 1 large egg
- 48 g rolled oats
- 185 g semi-sweet chocolate chips

PREPARATION METHOD

1. Preheat the oven to 162°C Convection Mode with racks set at 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 2.5 cm 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 1.25 cm 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.





Spanakopita Puffs

This small but flavorful appetizer perfectly captures the zesty spirit of Greek food and celebrations and will surely get the party started for you and your guests.

MAKES
15 PUFFS

RACK POSITION
3

COOK TIME
15–18 MINUTES

INGREDIENTS

- 5 tablespoons butter, divided
- 1 tablespoon olive oil
- 50 g sliced scallions
- 283 g package frozen chopped spinach, thawed and squeezed dry
- 113 g feta, crumbled
- 1 teaspoon chopped fresh dill
- ¼ teaspoon freshly grated nutmeg
- Freshly ground black pepper
- 2 packages frozen phyllo sheets, thawed

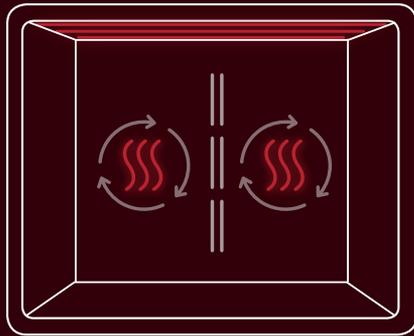
PREPARATION METHOD

1. Preheat oven to 177°C Convection Mode with a rack set at position “3.” Melt 1 tablespoon of butter with olive oil in a large heavy skillet over medium heat. **2.** Add scallions and cook until soft, about 3 minutes. **3.** Remove pan from heat and pour scallions into a small work bowl. **4.** Add spinach, feta, dill, nutmeg, and pepper, stirring to combine. **5.** Melt remaining 4 tablespoons of butter in a small saucepan. **6.** Remove the thawed phyllo from the package and unroll, leaving all the sheets still in a single stack. **7.** Cut the phyllo stack with a pizza cutter into 3 long strips. **8.** Cover the phyllo with a towel to prevent it from drying out. **9.** Peel the layers apart and lay 4 strips down on the counter. **10.** Brush with melted butter and top with another layer of phyllo. Brush this layer also. **11.** Place a small amount of filling in the corner nearest you and fold the phyllo over onto itself, making right triangles along its length (like folding a flag). Repeat with remaining strips of phyllo. **12.** Brush the folded triangles with melted butter. **13.** Place spanakopita on a baking sheet lined with parchment paper. Bake until golden brown about 15–18 minutes.

Convection Roast Mode

ROASTING IN MOMENTS

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



INSIDE YOUR OVEN

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

BAKE MODE REVIEW

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



Roasted Tomatoes

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

MAKES
8 SERVINGS

RACK POSITION
5

COOK TIME
12–15 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 218°C Convection Roast Mode with a rack set at position “5.” **2.** Slice the tomatoes 6 mm thick and place in a large bowl. Toss the tomatoes with the remaining ingredients until well coated. **3.** Spread out onto a baking sheet lined with parchment. **4.** Place into the oven and cook for 12–15 minutes. **5.** Remove from the oven and allow to cool slightly before serving or adding to another recipe.

Braised Root Vegetables

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

MAKES
6 SERVINGS

RACK POSITION
3

COOK TIME
50 MINUTES

INGREDIENTS

- 1 white onion, thinly sliced
- 4 large carrots, peeled and sliced 1 cm thick
- 2 large turnips, peeled and sliced 1 cm thick
- 6 radishes, quartered
- 1 Golden Delicious apple, peeled, cored, and cut 1 cm thick
- 4 cloves garlic, thinly sliced
- 340 g Savoy cabbage, cored and coarsely chopped
- 1 Bosc pear, peeled, cored, and cut 1 cm thick
- 237 ml chicken broth
- Olive oil
- Salt and pepper

PREPARATION METHOD

1. Preheat oven to 180°C Convection Roast Mode with a rack set at position "3."
2. Combine onion, carrots, turnips, radishes, apple, and garlic; toss with olive oil, salt, and pepper.
3. Spread evenly onto roasting pan.
4. Roast 30 minutes.
5. Remove from oven and add cabbage, pear, and broth.
6. Roast 20 minutes and serve.





Chicken Wings

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

MAKES
4-6 SERVINGS

RACK POSITION
3

COOK TIME
35 MINUTES

INGREDIENTS

- 1.1 kg, approximately 2½ pounds chicken wings and drumsticks
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- Preferred hot sauce, optional

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 205°C Convection Roast 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.

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 20 MINUTES
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INGREDIENTS

Roasted Chicken

- 900 g, approximately 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

Enchilada Sauce

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

Enchiladas

- 2 tablespoons vegetable oil
- 125 g yellow onion, diced
- Roasted chicken, shredded
- 1 (59 g) can diced green chiles
- 6 large flour tortillas
- 1 batch red enchilada sauce
- 1 (439 g) can black beans, rinsed and drained
- 270 g shredded cheese
- Optional: 9 g fresh cilantro, chopped

PREPARATION METHOD

To prepare chicken

1. Preheat the oven to 218°C Convection Mode with a rack set at position “3.” **2.** Combine all the ingredients in a ziplock 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.

To prepare sauce

1. In a saucepan, 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, herbs, 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.

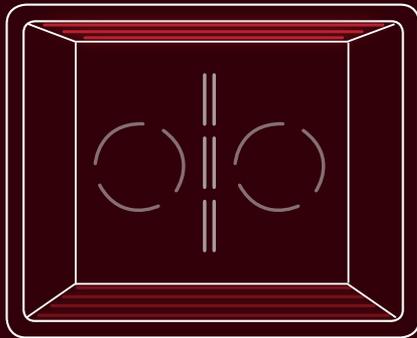
To assemble and bake enchiladas

1. Set the oven to 177°C 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 2 tablespoons of sauce over the surface of the tortilla. **8.** Add beans in a line down the middle of the tortilla, add a spoonful of the chicken mixture, and sprinkle with ⅓ cup cheese. **9.** Roll up tortilla and place in a greased 9-by-13 inch baking dish. **10.** Repeat with the remaining ingredients. **11.** 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, garnish with chopped fresh cilantro if desired.

Roast Mode

COMFORTING, YET SOPHISTICATED DISHES

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



INSIDE YOUR OVEN

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

ROAST MODE REVIEW

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

Roasted Leg of Lamb

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

MAKES
8 SERVINGS

RACK POSITION
3

COOK TIME
90 MINUTES

INGREDIENTS

- 1 (2.3–2.7 kg) trimmed bone-in leg of lamb
- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme leaves
- 1 tablespoon Dijon mustard
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper

PREPARATION METHOD

1. Preheat oven to 177°C Roast Mode with a rack at position “3.” **2.** Pat lamb dry with paper towels. Using a sharp knife, score the fatty side of the lamb, making shallow cuts all over. Place lamb fatty side up on a rack in a roasting pan. **3.** In a small bowl, combine garlic, olive oil, rosemary, thyme, Dijon mustard, salt, and pepper. Spread mixture evenly over lamb, thoroughly rubbing into scored cuts. **4.** Using the temperature probe, roast until lamb reaches an internal temperature of 57°C for medium doneness, about 1 hour 30 minutes, or until desired doneness. **5.** Rest 15 minutes before slicing.



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.

Kale Chips

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

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
55-60 MINUTES

INGREDIENTS

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

PREPARATION METHOD

1. Preheat the oven to 93°C Roast Mode with a rack set at 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, red pepper flakes, and salt 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 Convection Roast Mode and set the temperature to 93°C. Cook for 10 minutes, or until the pieces are nicely crisped.
7. Remove from the oven and transfer to a fresh sheet of parchment paper and allow to cool before serving.



Fish en Papillote

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

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
15 MINUTES

INGREDIENTS

- 4 (170 g each) fresh white fish fillets, such as cod
- 450 g fresh green beans, trimmed
- 3 tablespoons olive oil
- 180 g grape tomatoes, halved
- 2 tablespoons capers
- 12 kalamata olives, pitted and halved
- 1 lemon cut into 8 slices
- 1 small bunch fresh thyme sprigs
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

PREPARATION METHOD

- 1.** Preheat the oven to 205°C Roast Mode with a rack set at position "3."
- 2.** Fold four 12-by-16 inch sheets of parchment in half.
- 3.** Using scissors and starting at the fold of each piece, cut a large half heart.
- 4.** Try to make the heart as large as will fit on the parchment.
- 5.** Lay out the four hearts and open them.
- 6.** Divide the beans and form a small pile next to, but not on top of, the crease of each heart.
- 7.** Place a fish fillet onto each pile of beans.
- 8.** Evenly divide the remaining ingredients between the four fish fillets.
- 9.** Working towards yourself, fold one half of parchment over fish to meet the edge on the other side.
- 10.** Starting at the curve, make small, tight, overlapping folds along outside edge to seal packet together.
- 11.** Make the last fold at the tail (pointed end) and tuck it under.
- 12.** Place packets on a baking sheet lined with parchment.
- 13.** Roast for 15 minutes. Remove from the oven and slit tops with a scissors or a knife.
- 14.** Serve immediately.

Carnitas

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

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

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

PREPARATION METHOD

1. Preheat oven to 177°C Roast Mode with a rack set at position “2.” **2.** In a small bowl, combine chili powder, paprika, cumin, cayenne, salt, and pepper. **3.** In an 8-quart Dutch oven, combine onion, garlic, jalapeño, chipotle pepper, and adobo sauce. **4.** Gently pat pork shoulder dry and trim off any excess fat. Cut into three or four pieces. **5.** Season with spice mixture, using it all. Add seasoned pork into the Dutch oven. **6.** Pour beer, lime juice, and orange juice over pork. **7.** Roast in the oven for 3½–4 hours or until completely tender. **8.** When cooked through, remove pork from Dutch oven and place it on a large baking pan. Shred pork using two forks and spread into an even layer. **9.** Pour 118 ml of remaining braising liquid evenly over the shredded pork. **10.** Set oven to Broil Mode—High with a rack set at position “5.” Broil pork until edges brown. **11.** Serve with warm tortillas and top with fresh cilantro.



Technique: Braising

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

The main elements of a braise include:

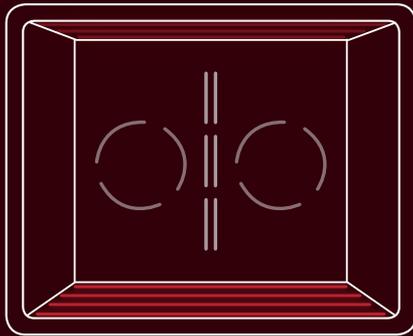
- **Aromatics:** contribute flavor complexity to the initial fond and final braise; made up of various alliums, herbs, and spices
- **Liquid:** the vehicle for flavor development and tenderness; usually a broth or wine
- **Central component:** the item(s) being braised; spans from tougher cuts of meat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

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

Bake Mode

GENTLE HEAT FROM THE BOTTOM UP

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



INSIDE YOUR OVEN

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

BAKE MODE REVIEW

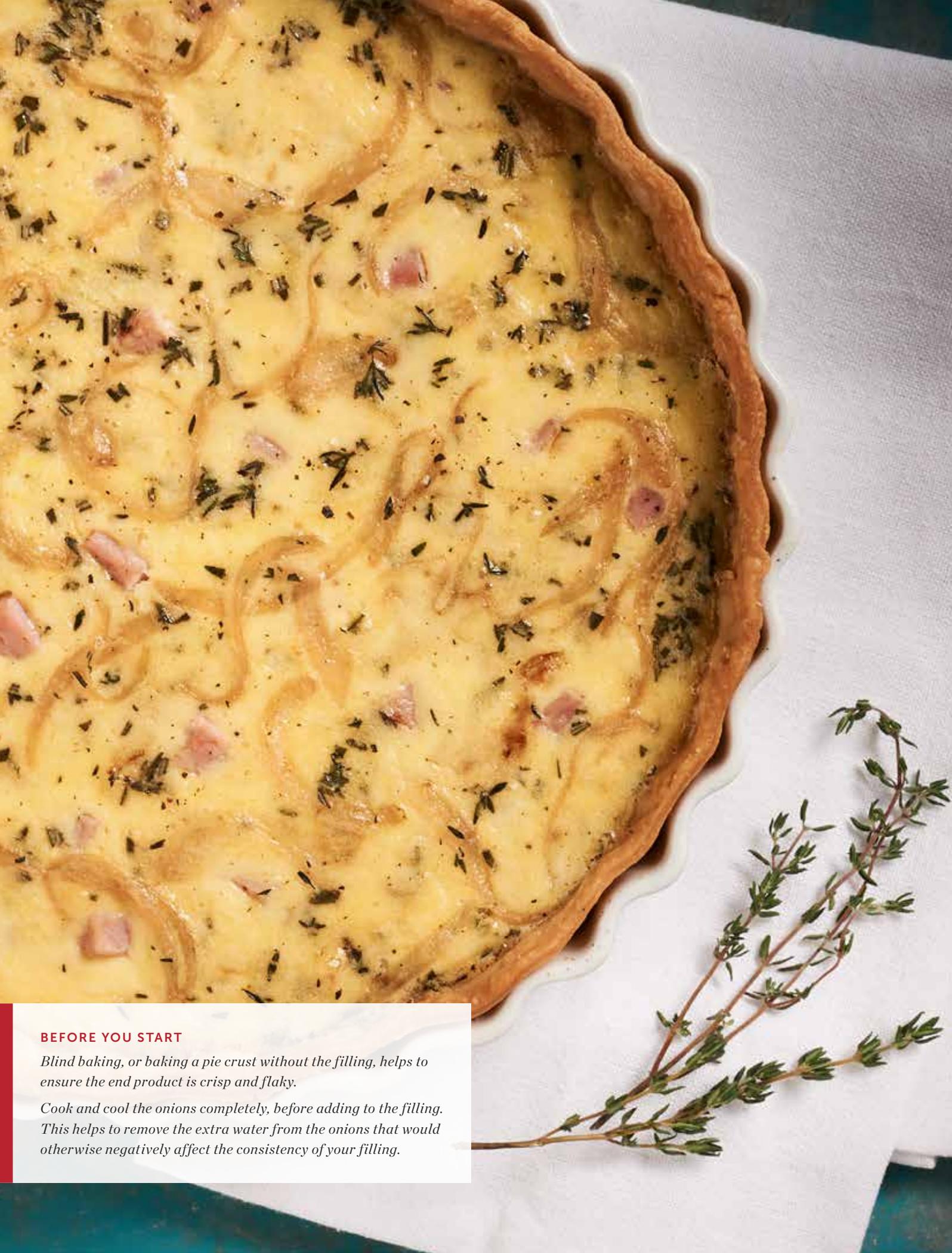
- Single-rack cooking
- Provides heat that preserves moisture and prevents overbrowning
- Best for delicate items like custards, quiches, and cakes
- Temperature probe may be used



Quick tip: *Preheating*

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





BEFORE YOU START

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.

Quiche Lorraine

Equally delicious when reheated, make this quiche ahead of time for a convenient breakfast option. Pair with a salad or fruit for a satisfying dinner option.

MAKES
1 QUICHE

RACK POSITION
3

COOK TIME
65 MINUTES

INGREDIENTS

Crust

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

Filling

- 4 large eggs
- 415 ml heavy cream
- 1½ teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon fresh chives, minced
- 1 tablespoon fresh thyme, chopped
- 63 g onion, thinly sliced and cooked until translucent
- 45 g Swiss cheese, finely shredded
- 95 g ham, diced 6 mm

PREPARATION METHOD

To prepare 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 .6 cm from the edge of the pie pan, roll under and press down around the edge of the pan. **7.** Chill for 30 minutes in the refrigerator. **8.** While the dough chills, preheat the oven to 205°C Bake Mode with a rack set at position "3." **9.** After 30 minutes, line the unbaked pie crust with parchment and add pie weights or dry beans (about 370 g) so the bottom doesn't puff and the sides don't slouch during baking. **10.** Blind bake the crust for 25 minutes, remove from the oven and allow to cool completely before filling with the custard.

To assemble and bake

1. Reduce the heat of the oven to 177°C Bake Mode with rack still set at 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; 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.

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

Bread

- 488 g all-purpose flour
- 50 g granulated sugar
- 1 tablespoon instant yeast
- 1½ teaspoons red pepper flakes
- 1¼ teaspoons salt
- 118 ml warm water
- 2 eggs
- 1 egg yolk
- 4 tablespoons unsalted butter, melted
- 170 g Monterey Jack cheese cut into 1.25 cm cubes, at room temperature
- 170 g provolone cheese cut into 1.25 cm cubes, at room temperature

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 2.5 cm 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 76 cm 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 until doubled in size, 1½ to 2 hours. **11.** Preheat the oven to 177°C Bake Mode with a rack set at 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 aluminium foil and place it over the loaf. Bake for an additional 25–30 minutes. The bread is done when it reaches an internal temperature of 93°C. Use the temperature probe or a digital thermometer to evaluate doneness. **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 of the pan and turning the loaf out onto 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.

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 as called for in the recipe.

Optionally, you can complete the second proof (Step 10) in the refrigerator overnight (8–12 hours). Bring the dough to room temperature before baking, and then proceed with Step 11.

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

- 178 ml heavy cream
- 178 ml whole milk
- 170 g semi-sweet chocolate bars, roughly chopped
- 3 large egg yolks
- 2 tablespoons granulated sugar
- ½ teaspoon vanilla extract
- ⅛ teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 148°C Bake Mode with a rack set at position “3.” **2.** In a small saucepan over medium heat, bring the cream and milk to a simmer. **3.** Remove the pan from the heat, add the chocolate pieces, and let stand for 5 minutes. **4.** In a large bowl, whisk together yolks, sugar, vanilla, and kosher salt. **5.** With a whisk, gently stir the chocolate mixture until smooth. **6.** Gradually add the chocolate mixture to egg yolk mixture, whisking as you do so. **7.** Strain the final mixture through a fine sieve. **8.** Place four 8-ounce custard cups or ramekins in a shallow roasting pan or 9-by-13 inch baking dish. **9.** Divide the chocolate custard evenly among them. **10.** Pour hot water into the pan so it reaches halfway up the sides of cups and carefully place in the oven. **11.** Bake until the custards are almost set in the center—about 30–35 minutes. **12.** Remove the baking dish from the oven and allow the cups to sit 10–15 minutes in the water bath. **13.** 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, or bain-marie, is necessary for custards—it prevents cracking and drying out and helps regulate temperature during baking.



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
EIGHT 8-OUNCE CUPS

RACK POSITION
3

COOK TIME
35–40 MINUTES

INGREDIENTS

- 100 g granulated sugar, to coat the ramekins
- 265 g granulated sugar
- 4 large eggs, separated
- 320 ml buttermilk
- 58 ml lemon juice
- Zest of 2 lemons
- 75 g all-purpose flour
- ¼ teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 162°C Bake Mode with a rack set at position “3.” **2.** Spray eight 8-ounce custard cups with nonstick cooking spray and dust with 2 teaspoons of sugar each. **3.** In a medium bowl, whisk together the 265 g 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 for 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.



Miniature Salted Caramel Bundt Cakes

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

MAKES	RACK POSITION	COOK TIME
6	3	20–25 MINUTES

SPECIAL SUPPLIES

- 6 miniature Bundt pans

INGREDIENTS

Cakes

- 450 g all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 250 g granulated sugar
- 226 g (2 sticks) unsalted butter, softened
- 4 large eggs, room temperature
- 237 ml crème fraîche
- 3 teaspoons vanilla extract

Caramel Glaze

- 200 g granulated sugar
- 4 tablespoons unsalted butter
- 178 ml heavy cream
- 1 teaspoon sea salt

PREPARATION METHOD

Cakes

1. Preheat oven to 177°C Bake Mode with a rack set at position “3.” **2.** Grease and lightly flour 6 Bundt pans. **3.** In a medium bowl, mix flour, baking powder, baking soda, and salt; set aside. **4.** In the work bowl of a stand mixer, beat sugar and butter on medium speed until light and fluffy. **5.** Add eggs one at a time to the creamed sugar and mix until well combined. Add crème fraîche and vanilla and mix gently until combined. **6.** Add flour mixture gradually and mix until well combined. **7.** Spoon batter evenly into the greased pans. **8.** Bake for 20–25 minutes or until a toothpick inserted in the center comes out clean. **9.** Cool on a wire rack for 15 minutes, then invert the cakes onto a wire rack and cool completely.

Caramel Glaze

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







Sea Bass *with* Chive-Garlic Compound Butter

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

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
10 MINUTES

INGREDIENTS

Compound butter

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

Sea bass

- 4 sea bass fillets, 113–170 g each
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons olive oil

PREPARATION METHOD

To make compound butter

1. In a medium bowl, beat butter with an electric mixer until light and fluffy. **2.** Add chives, garlic, and salt; mix until thoroughly combined. **3.** Spoon mixture into the shape of a log on a piece of wax or parchment paper. Fold the paper over itself. Using your hands, shape the butter into a cylinder, about 3.8 cm wide. Once shaped, twist the ends to seal. **4.** Place in the freezer to set, about 20 minutes. Refrigerate until ready to serve or for up to one month. When ready to serve, slice four 6 mm rounds and remove the parchment.

To make sea bass

1. Preheat the oven to 190°C Convection Mode with a rack set at position "3." **2.** Generously season sea bass with salt and pepper. **3.** In a large, oven-safe cast iron skillet over medium heat, warm the oil until a few water droplets sizzle when carefully sprinkled in the skillet. Sear sea bass, skin side up, until well browned and easily releases from pan, about 4 minutes. Flip over and cook until seared, about 1 minute. **4.** Transfer the pan to the oven and roast about 5 minutes or cooked to the desired degree of doneness. **5.** Serve each fillet with a round of compound butter on top.

Cinnamon Chocolate Chip Banana Bread

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

MAKES
1 LOAF

RACK POSITION
3

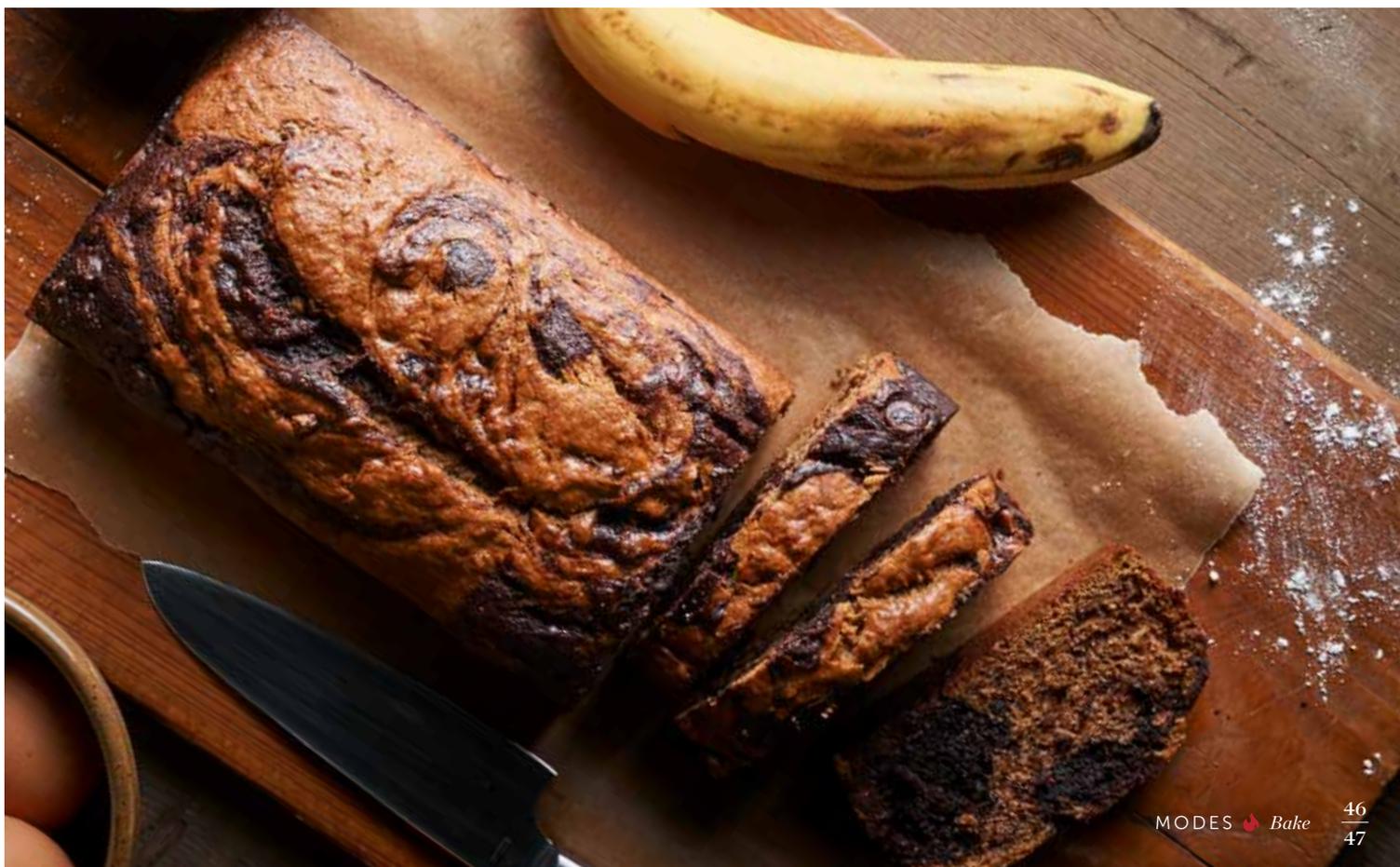
COOK TIME
50–55 MINUTES

INGREDIENTS

- 3 large, ripe bananas
- 113 g unsalted butter, melted
- 150 g light brown sugar, firmly packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- ¼ teaspoon kosher salt
- 188 g all-purpose flour
- ½ teaspoon ground cinnamon
- 28 g cocoa powder
- 139 g chocolate chips

PREPARATION METHOD

1. Preheat oven to 177°C Bake Mode with a rack set at position “3.”
2. Spray a 9-by-5 inch loaf pan with nonstick cooking spray. **3.** In a 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 150 g 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 38 g 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 50–55 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.

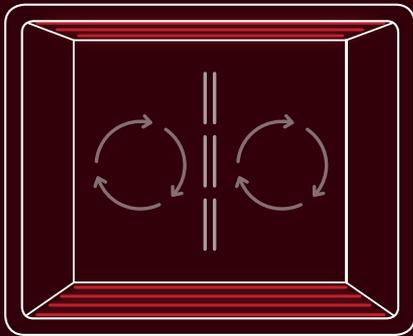




Stone Mode

SATURATING HEAT FOR A BRICK-OVEN EFFECT

For authentic pizza made like those in Italy by *pizzaiolos*—pizza bakers—you need an extremely hot oven and cooking surface that mimics a wood-fired brick oven environment. This mode uses the oven’s full arsenal of heating sources and fans to create an intense, saturating heat up to 288°C. Using Stone Mode along with the Wolf bake stone kit accessory, you can achieve crispy-bottomed crusts for pizza, artisan breads, calzones, and flatbreads. But the bake stone is meant for breads only—avoid placing meat, fish, vegetables, or other food items on the stone or it will produce unwanted odors, tastes, and smoke. To prevent dough from sticking, dust the stone and pizza peel with cornmeal or flour—never use oil as it will gum up the stone. Preheat the stone with the oven, placing it on the bottom rack and removing all others. After baking, leave the stone in the oven to cool.



INSIDE YOUR OVEN

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

STONE MODE REVIEW

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

Flatbread Pizza Dough

Think beyond red sauce—this dough works equally well for savory and sweet applications. Shown here is a Mediterranean-inspired flatbread made with roasted red pepper hummus, feta cheese, olives, red onions, and parsley.

MAKES
4 SERVINGS

RACK POSITION
1

COOK TIME
10 MINUTES

INGREDIENTS

- 320 ml water
- 2 teaspoons honey
- 1 teaspoon instant yeast
- 563 g all-purpose flour
- 2½ teaspoons kosher salt
- 1½ teaspoons vital wheat gluten, optional

SPECIAL SUPPLIES

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

PREPARATION METHOD

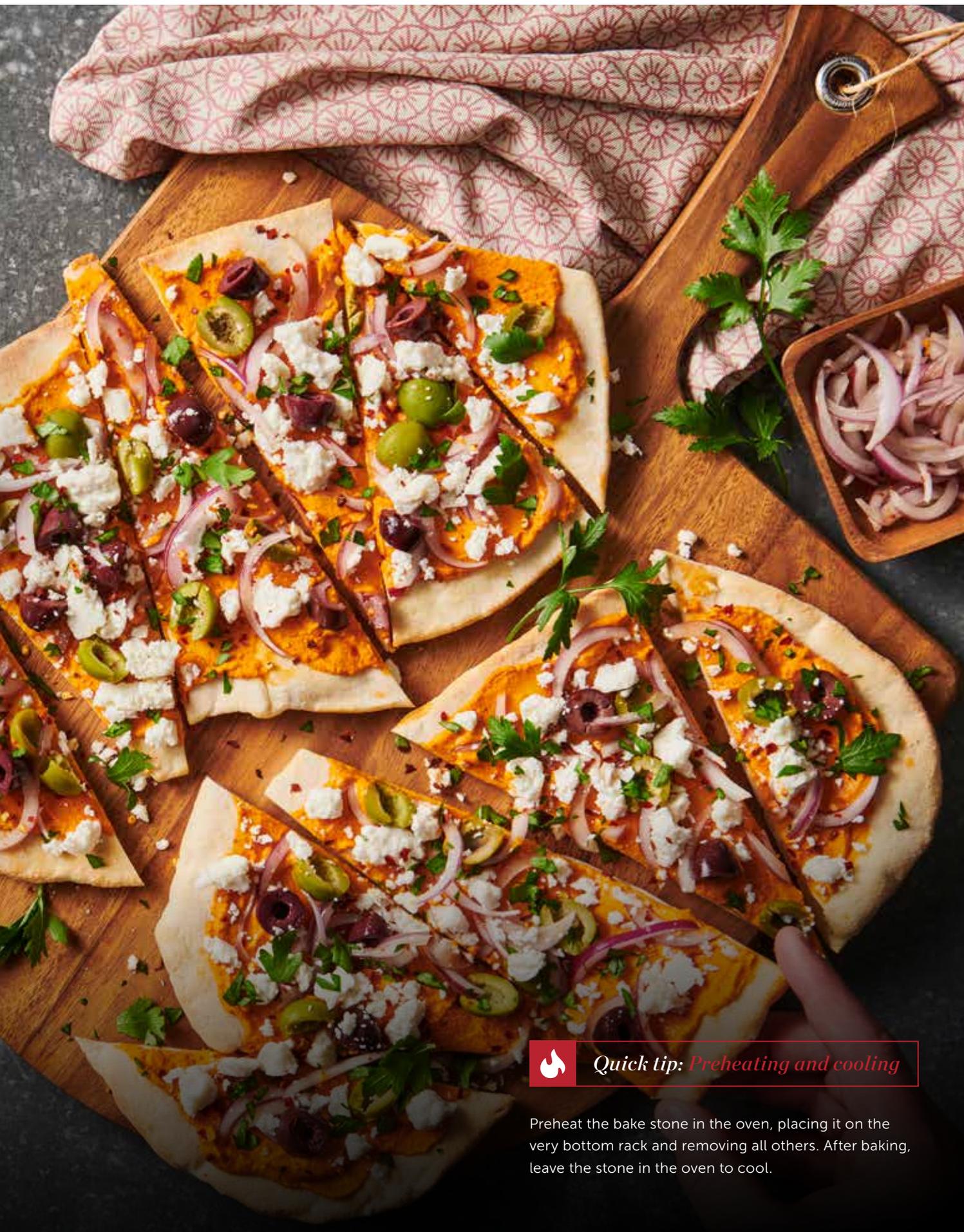
To prepare the dough

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

To bake

1. Remove dough from refrigerator, divide into four equal portions, and roll into balls. Dust with flour and cover with a towel or plastic wrap. **2.** Preheat the oven to 232°C Stone Mode with a bake stone and rack set on position “1.” **3.** Once the oven preheats, roll out a dough ball into an 8- to 10-inch circle on a floured surface. The remaining dough balls may be rolled out or frozen for later use. **4.** Dust the top of the rolled-out dough and a pizza peel with flour. **5.** Flip the pizza dough over and place the floured surface of the pizza dough onto the floured peel—this will make sliding the pizza into the oven much easier. **6.** Add your favorite pizza sauce and toppings. As the cheese melts, it will spread—be sure to leave some open space and do not overcrowd the toppings. **7.** Transfer the pizza to the oven and slide the pizza onto the center of the preheated bake stone. **8.** Cook for approximately 10 minutes or until the pizza has reached the desired browning.





 **Quick tip:** *Preheating and cooling*

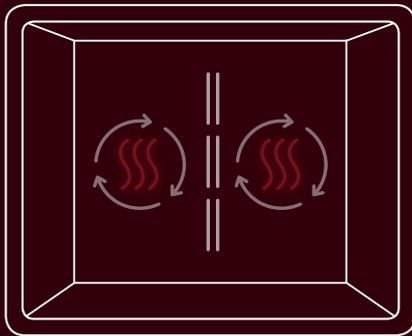
Preheat the bake stone in the oven, placing it on the very bottom rack and removing all others. After baking, leave the stone in the oven to cool.



Dehydrate Mode

A NEW TAKE ON PANTRY STAPLES

Delicious, nutritious snacks are something we all look for these days. But the ones found in stores—even the “healthy foods” stores—may be both expensive and loaded with extra sugar and preservatives. Many of our Wolf owners are discovering the pleasures of making their own dried fruit or meat snacks using Dehydrate Mode. Circulating heat from the convection fans warms the oven between 43°C and 71°C, providing the proper drying atmosphere. Just cut up the food you would like to dry—apples and pears, flank steak for beef jerky, fresh herbs—and lay it over the dehydration racks from the dehydration kit accessory. It usually takes about 10 hours to dry fruit and 4 to 15 hours for meat, depending on thickness. As some foods require more time to fully dehydrate, this mode overrides the 12-hour shut-off safety feature.



INSIDE YOUR OVEN

Gentle heat from convection fans and rear heating elements.

DEHYDRATE MODE REVIEW

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



Quick tip: *Keep fried foods warm and crisp*

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

Oven “Sun-Dried” Tomatoes

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

RACK POSITION
1, 3, AND 5

COOK TIME
12 HOURS

SPECIAL SUPPLIES

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

INGREDIENTS

- 3.2 kg ripe roma, grape, or cherry tomatoes, cored and halved

PREPARATION METHOD

1. Set oven racks at positions “1,” “3,” and “5.” **2.** Place about 7 tomatoes each, skin side down, on three Wolf dehydration kit wire racks. Place prepared racks in oven. **3.** Set the door stop included with your dehydration kit on the oven door latch. **4.** Set oven to 60°C Dehydrate Mode and dehydrate for about 12 hours or until tomatoes are partially dry but pliable and leathery to the touch. **5.** Remove from oven and allow to cool. Store in an airtight container in the refrigerator.



BEFORE YOU START

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



Dried Fruit

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

MAKES
6 SERVINGS

RACK POSITION
2 AND 4

COOK TIME
3-5 HOURS

SPECIAL SUPPLIES

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

INGREDIENTS

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

PREPARATION METHOD

1. Wash and dry the fruit. **2.** Remove any peels that are inedible. **3.** Slice fruits into approximately 6 mm slices. **4.** Optionally, spritz fruit slices with lemon juice to reduce browning. **5.** Arrange slices on Wolf dehydration racks and place in the oven with racks set at positions "2" and "4." **6.** Set the door stop included with your dehydration kit on the oven door latch. Set the oven to 54°C Dehydration Mode. **7.** Dehydrate for approximately 2 hours. **8.** Remove the racks and flip the fruit. Continue dehydrating 2-3 hours or until the fruit is dried to the desired level.



Gourmet Mode

YOU SELECT THE DISH, AND GOURMET DOES THE REST

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

INSIDE YOUR OVEN

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

GOURMET MODE REVIEW

- Single- or multi-rack cooking (based on your selections)
- Automatic cooking of almost any dish from fifty presets
- Utilizes multiple modes and multiple temperatures based on your selected dish
- Temperature probe can be used
- Preheat can be skipped in some recipes
- Easy on-screen menu for simple recipe selection

Spatchcock Chicken

By flattening the bird, it cooks more quickly and evenly, leading to deliciously crisp and golden-brown skin.

MAKES 6 SERVINGS	RACK POSITION 3	COOK TIME 45 MINUTES
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INGREDIENTS

- 1 (1.4–1.8 kg) chicken, rinsed, dried, and backbone removed
- 2 whole lemons, cut into 4 slices each

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 rub ingredients. **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 receptacle. **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 82°C. **8.** Remove from the oven and let rest for 5 minutes before carving.





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.



Manicotti

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

MAKES 6 SERVINGS	RACK POSITION 3	COOK TIME VARIES
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INGREDIENTS

- 16 oven-ready lasagna noodles

Sauce

- 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, finely minced
- ½ teaspoon crushed red pepper flakes
- 2 (793 g) cans crushed tomatoes
- 1 tablespoon dried basil
- 1 teaspoon dried parsley flakes
- ½ teaspoon salt

Filling

- 750 g part-skim ricotta cheese
- 113 g Parmesan cheese, freshly grated, divided
- 226 g mozzarella cheese, grated
- 2 large eggs, lightly beaten
- 3 teaspoons dried parsley
- 1 teaspoon dried basil
- ¾ teaspoon salt
- ½ teaspoon freshly ground black pepper

PREPARATION METHOD

To make sauce

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

To make filling

In a medium bowl, combine ricotta, 113 g Parmesan cheese, mozzarella cheese, eggs, parsley, basil, salt, and pepper; stir until thoroughly combined.

To assemble and bake

1. Add 2.5 cm of boiling water to a 9-by-13-inch baking dish. Add noodles one at a time, soaking until pliable, about 5 minutes. If noodles stick together, separate with the tip of a sharp knife. **2.** Remove noodles from water and place in single layer on clean kitchen towels; discard water. **3.** In a dry 9-by-13-inch baking dish, evenly spread 350 ml sauce along the bottom. **4.** With the short side of the noodles facing you, top each with ¼ cup of the cheese filling. Evenly coat ¾ of each noodle, leaving the top quarter exposed. **5.** Roll each noodle into a tube and arrange in two rows of eight in the baking dish, seam side down. **6.** Top evenly with remaining sauce. **7.** Place the temperature probe into one of the manicotti in the center of the dish, making sure the tip of the probe is centered in the manicotti. **8.** Place the dish in the cold oven on rack position “3.” Plug the temperature probe into the receptacle. **9.** Select Gourmet Mode and choose One Dish Meals, Casserole, and One Rack. **10.** Bake for 20 minutes then evenly sprinkle remaining 1 cup of Parmesan cheese over the manicotti. Bake until cheese is browned and bubbly, and the probe temperature is reached. Remove from oven and let cool slightly before serving.

Whole Roasted Cauliflower

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

MAKES
1 HEAD

RACK POSITION
2

COOK TIME
90 MINUTES

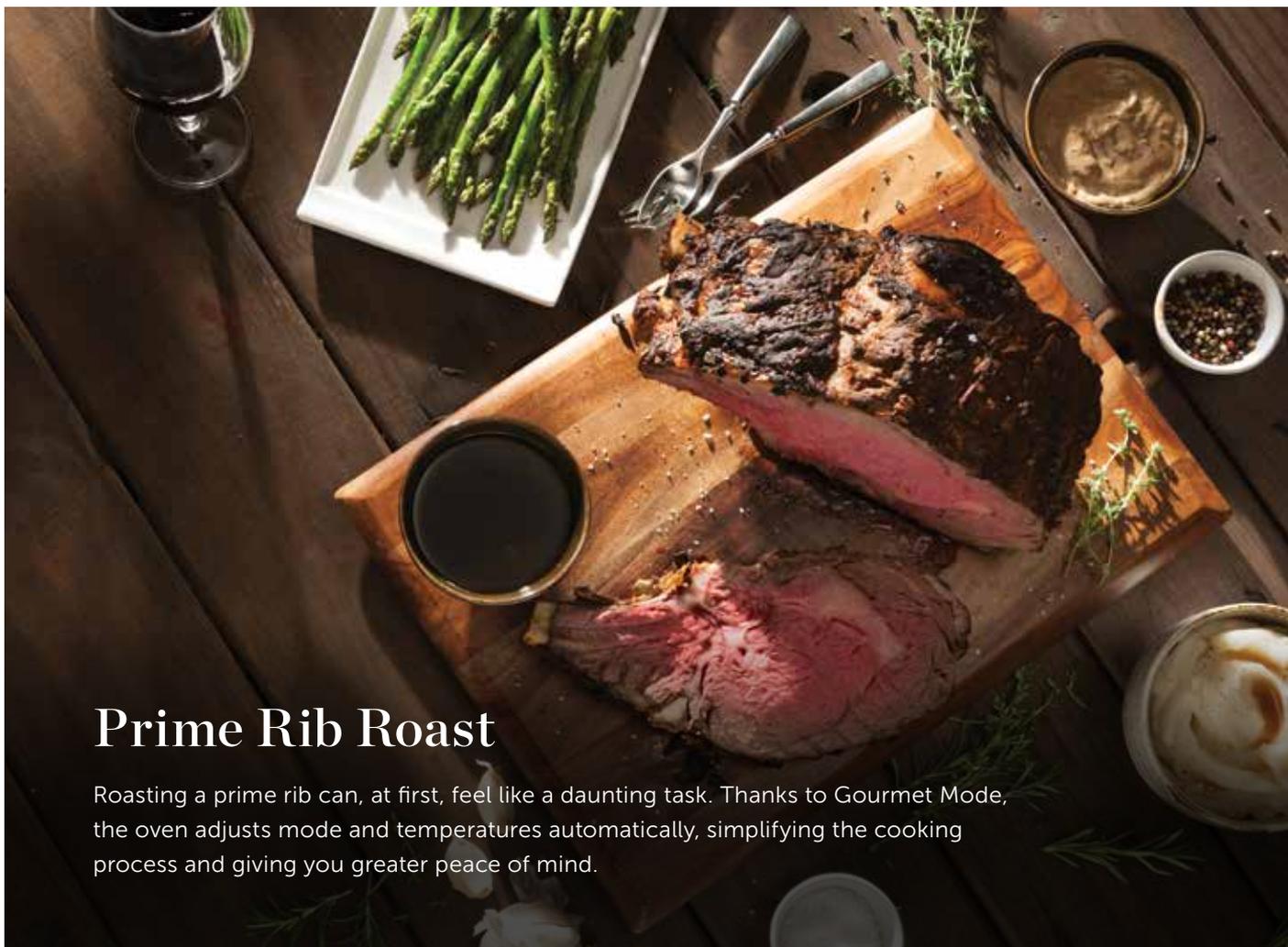
INGREDIENTS

- 1 whole cauliflower head, about 900 g
- 118 ml olive oil
- Kosher salt
- Dipping sauce, for serving, optional
- Fresh herbs, for serving, optional

PREPARATION METHOD

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





Prime Rib Roast

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

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

- 1 (5.4 kg) beef bone-in prime rib roast
- 3 tablespoons olive oil
- 3 tablespoons chopped garlic
- 3 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- 1 tablespoon freshly ground black pepper
- Kosher salt

BEFORE YOU START

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

PREPARATION METHOD

- 1.** In a small bowl, combine olive oil, garlic, rosemary, thyme, and black pepper to create a rub.
- 2.** Season the roast liberally on all sides with kosher salt.
- 3.** Coat the prime rib with the prepared rub.
- 4.** Place roast in a roasting pan with an elevated roasting rack.
- 5.** Insert the temperature probe into the thickest part of the roast.
- 6.** Place roast into oven with a rack set at position "2." Plug the probe into the oven receptacle.
- 7.** Set oven to Gourmet Mode and choose Meat, Beef, Prime Rib, and your desired doneness. The oven will cook the roast until the probe reaches the desired internal temperature.
- 8.** Remove roast from oven and let rest for 15 minutes before slicing and serving.

Clementine Olive Oil Cake

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

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

Candied clementines and syrup

- 470 ml water
- 150 g granulated sugar
- 118 ml honey
- 1 sprig rosemary
- 2 clementines, thinly sliced

Cake

- 150 g all-purpose flour
- 95 g durum wheat semolina flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 67 ml melted butter
- 178 ml extra-virgin olive oil
- 4 eggs
- 200 g granulated sugar
- Zest of 2 clementines

Frosting

- 220 g imported mascarpone cheese
- 120 g confectioners' sugar
- 3 tablespoons heavy whipping cream
- Zest of 2 clementines
- 78 g chopped pistachios
- Sprigs of rosemary, optional

PREPARATION METHOD

To prepare candied clementines and syrup

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

To prepare cake

1. With a rack set at position “3,” select Gourmet Mode and choose Baked Goods, Cake, Sheet, and then One Rack. **2.** Grease a 10-inch cake pan with a knob of butter and line the bottom with parchment paper. **3.** Sift together flours, baking powder, and salt. In another bowl, whisk melted butter with olive oil. **4.** Place eggs, sugar, and clementine zest in the bowl of a stand mixer. Mix on high until pale and thickened, about 3 minutes. Lower mixer speed and alternate adding the dry and wet ingredients, starting and ending with the dry. **5.** Once mixed, pour batter into prepared cake pan. Bake for 40–45 minutes, until golden brown. **6.** Once baked, poke holes all over the top of the cake with a skewer. **7.** Pour 237 ml of the reserved clementine syrup on top of cake. Let cool to room temperature before transferring to a cake stand.

To prepare frosting

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







Peach Pie

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

MAKES
ONE 9-INCH PIE

RACK POSITION
3

COOK TIME
65–75 MINUTES

INGREDIENTS

Dough—Yields top and bottom crust

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

Filling

- 1½ L peeled and sliced fresh peaches
- 1 teaspoon lemon juice
- 100 g dark brown sugar
- 50 g granulated sugar
- 3 tablespoons cornstarch, potato starch, or all-purpose flour
- 3 tablespoons butter
- ¼ teaspoon ground cinnamon, nutmeg, or cardamom; optional
- ¼ teaspoon vanilla extract, optional

PREPARATION METHOD

To make crust

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

To make filling

1. Peel peaches with a paring knife. Alternatively, gently place whole peaches into a pot of boiling water for 45–60 seconds. Remove and immediately plunge into a bowl of ice water; the skins should then easily slide off. **2.** Halve peaches, remove pits, and cut into ½ cm slices to make 1½ L. Add peaches to a large bowl and toss with lemon juice. Add sugars, cornstarch, butter, cinnamon, and vanilla; toss to combine until there are no dry streaks of cornstarch remaining.

To assemble and bake pie

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

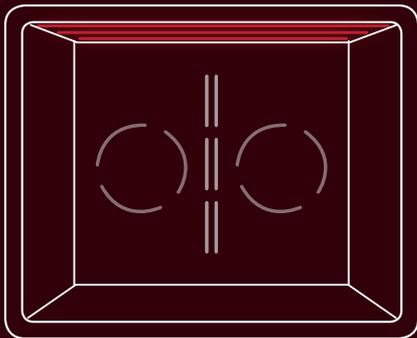


Recipe on page 34

Broil Mode

THE SECRET TO SEARING, TOASTING, AND BROWNING

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



INSIDE YOUR OVEN

The top broil element provides powerful radiant heat.

BROIL MODE REVIEW

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



Quick tip: *Try these broiled creations*

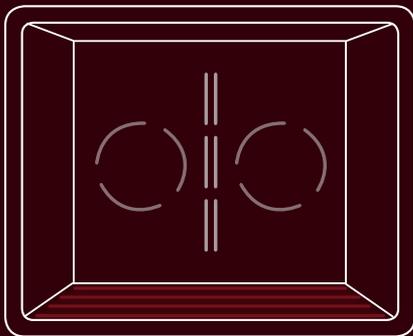
- **Vegetables:** For cooked, yet crisp texture and flavorful charred edges, try broiling bok choy, tomatoes, asparagus, or zucchini. Char whole peppers to extract a smoky flavor for salsas.
- **Fruit:** Create a caramelized spin on your farmers' market favorites. Broiled peaches and ice cream make for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



Proof Mode

FOR LOAVES YOU WILL LOVE

One of the secrets to a good bake is a good proof. Whether you make bread every day or as a treat for special occasions, this mode will help you prepare beautifully raised breads. While professional bakers utilize proof boxes to stimulate the correct environment for yeast activity, your oven is engineered with similar technology to achieve the same fluffy results. Proof Mode should typically be used for the second or final proof, after the bread has already gained much of its volume and flavor in an initial proofing or fermentation (often referred to as the “bulk proof”). A low, gentle heat between 29°C and 43°C allows bread to rise more rapidly than it would at room temperature, especially in cooler environments.



INSIDE YOUR OVEN

Low, controlled heat from the bottom bake element.

PROOF MODE REVIEW

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



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

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

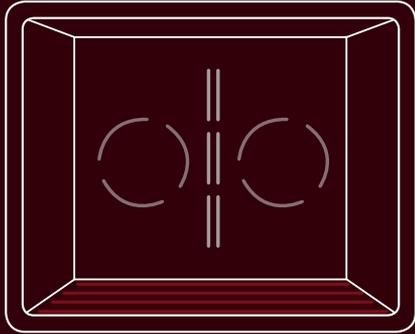
- The loaf has roughly doubled in size
- A light poke on the surface creates a noticeable crater, but then returns to its previous form within a few seconds



Warm Mode

THE "BUSY SCHEDULES" MODE

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



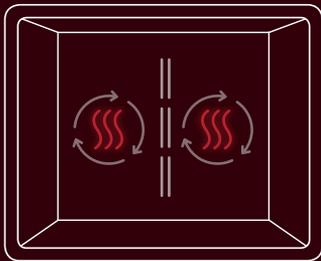
INSIDE YOUR OVEN

The bottom bake element gently warms the oven cavity.

WARM MODE REVIEW

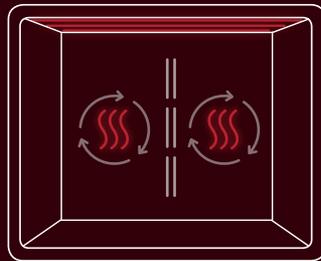
- Single-rack warming
- The ideal heat to keep meals warm and delicious
- Can be used to warm dinner and serving plates

Oven Mode Quick Guide



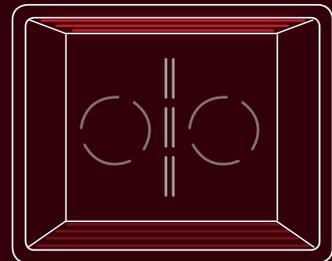
CONVECTION MODE

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



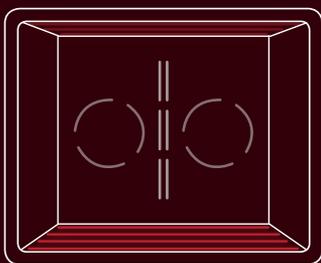
CONVECTION ROAST MODE

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



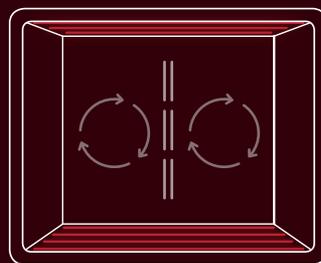
ROAST MODE

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



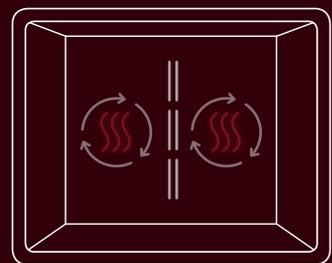
BAKE MODE

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



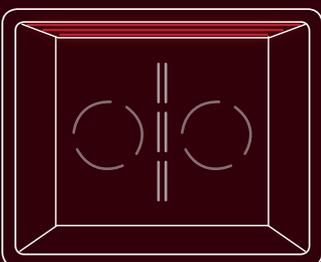
STONE MODE

Create a "brick oven effect" for pizza with intense 288°C heat from the bake and broil elements.



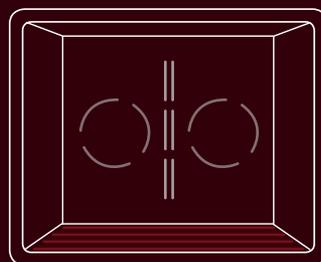
DEHYDRATE MODE

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



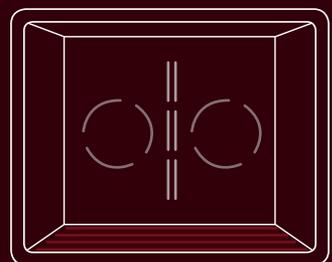
BROIL MODE

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.



WARM MODE

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



*Discover more recipes,
tips, and resources on
our website.*

SUBZERO-WOLF.COM.AU

Get the most out of your E series oven.

THIS IS NOT JUST A RECIPE BOOK

It is a technique-focused approach to understanding
and mastering the Wolf E series convection oven.
For more recipes, visit subzero-wolf.com.au
Here's to one delicious meal after another.

