

MASTERING *the* M 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.

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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.



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INSIDE YOUR OVEN

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



HOW IT WORKS

Convection

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



FOOD SCIENCE 101

The Maillard Reaction

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

Master the modes

UNIQUE METHODS FOR EVERY TYPE OF DISH

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



CONVECTION

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

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 30



Recipe on page 29

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.



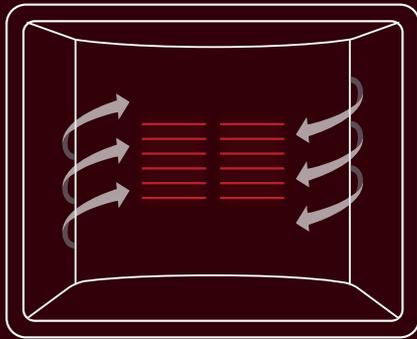
Recipe on page 57



Convection Mode

YOUR BREAD AND BUTTER OF OVEN MODES

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



INSIDE YOUR OVEN

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

CONVECTION MODE REVIEW

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



Quick tip: *Convection Conversion*

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

Herb *and* Cheese Scones

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

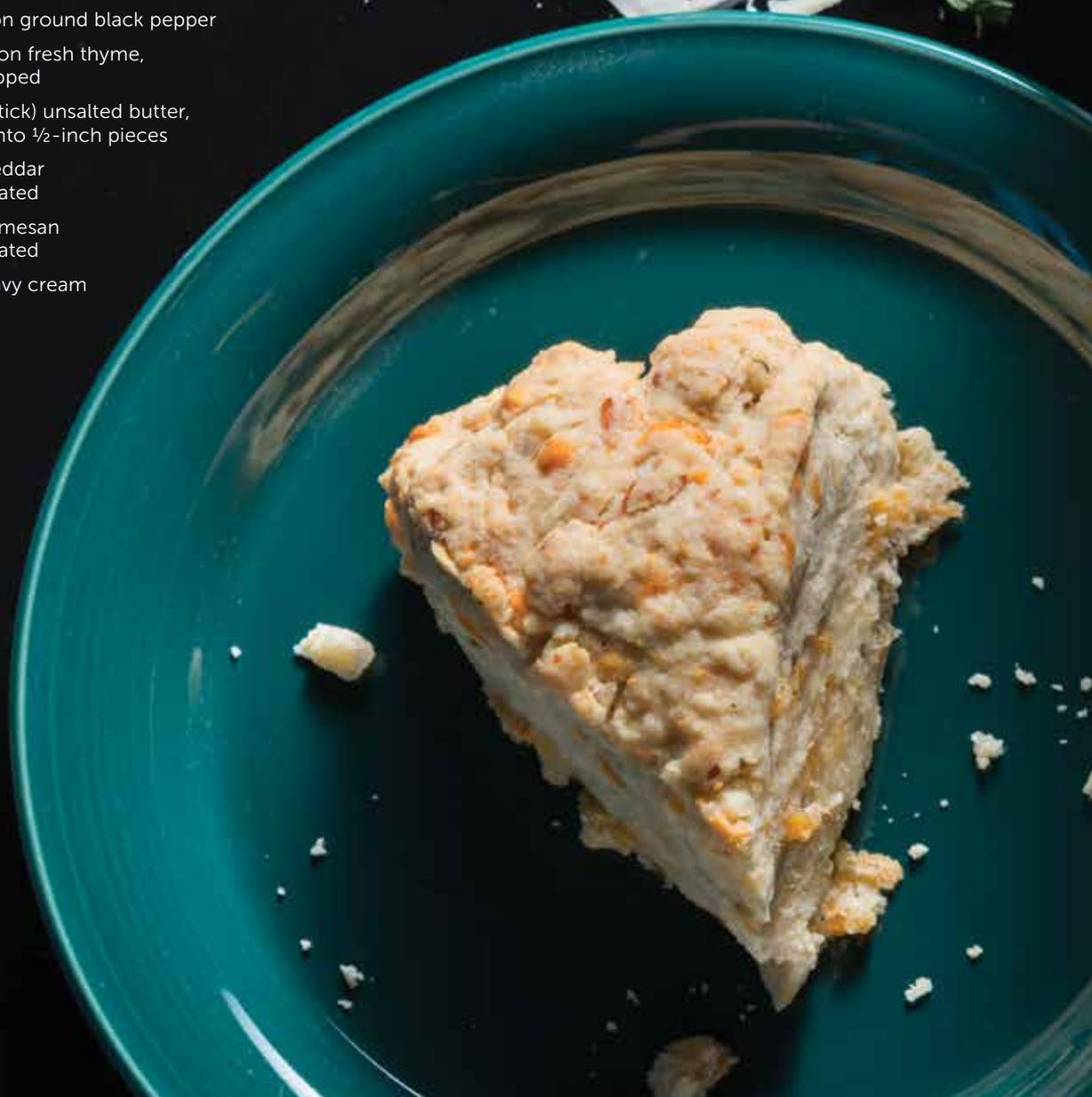
MAKES
8 SERVINGS

RACK POSITION
3

COOK TIME
16–18 MINUTES

INGREDIENTS

- 2¼ cups 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
- ½ cup (1 stick) unsalted butter, cold, cut into ½-inch pieces
- ½ cup cheddar cheese, grated
- ¼ cup Parmesan cheese, grated
- ¾ cup heavy cream





PREPARATION METHOD

1. Preheat the oven to 350°F 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 7-inch disk, about 1 inch 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.

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
8 SCONES

RACK POSITION
3

COOK TIME
16–18 MINUTES

INGREDIENTS

Scones

- 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
- Zest of 1 large orange
- ½ cup semi-sweet dark chocolate chips or chunks
- ¾ cup heavy cream

Orange Glaze

- 1 tablespoon orange juice
- 1 tablespoon unsalted butter, melted
- ¾ cup powdered sugar
- Milk, for thinning glaze

PREPARATION METHOD

To prepare scones

1. Preheat the oven to 350°F Convection Mode with a rack set at position “3.” **2.** Whisk together all the dry ingredients. **3.** Mix the butter into the dry ingredients by hand until hazelnut-size pieces form. **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 take caution 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 wedges. **7.** Place on a parchment-lined baking pan and bake for 16–18 minutes until golden brown around the edges.

To prepare glaze

1. Whisk together the orange juice, butter, and powdered sugar. If needed, thin with milk until the glaze reaches a drizzling consistency. **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
32 COOKIES

RACK POSITION
2, 4, AND 6

COOK TIME
12 MINUTES

INGREDIENTS

- 1 cup all-purpose flour
- ¾ cup cake flour
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 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 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 Convection Mode with racks set at 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.

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

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 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
- ½ cup rolled oats
- 1 cup semi-sweet chocolate chips

PREPARATION METHOD

1. Preheat the oven to 325°F 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 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 frying. Easily doubled for larger gatherings, they are sure to disappear.

MAKES
4–6 SERVINGS

RACK POSITION
3

COOK TIME
35 MINUTES

INGREDIENTS

- 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, line your broiling pan with foil to aid cleanup.

PREPARATION METHOD

1. Preheat the oven to 425°F Convection Mode with a rack at position “3.” **2.** While the oven preheats, 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. You can also use a metal cooling rack placed on a baking tray lined with aluminum foil. **8.** Place the wings into the oven and cook for 20 minutes. **9.** After 20 minutes, remove the pan from the oven and flip the wings over. **10.** Return the wings to the oven and cook for an additional 15 minutes. **11.** Remove the wings from the oven and place in a large clean bowl. **12.** Toss the wings with your favorite sauce, if desired.



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.

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 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 400°F 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 rests, continue cooking the cauliflower, if necessary. **10.** Remove the cauliflower from the oven and serve with the pork.



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
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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 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 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

Combine flours, herbs, garlic powder, salt, and pepper, and follow the preparation method above.

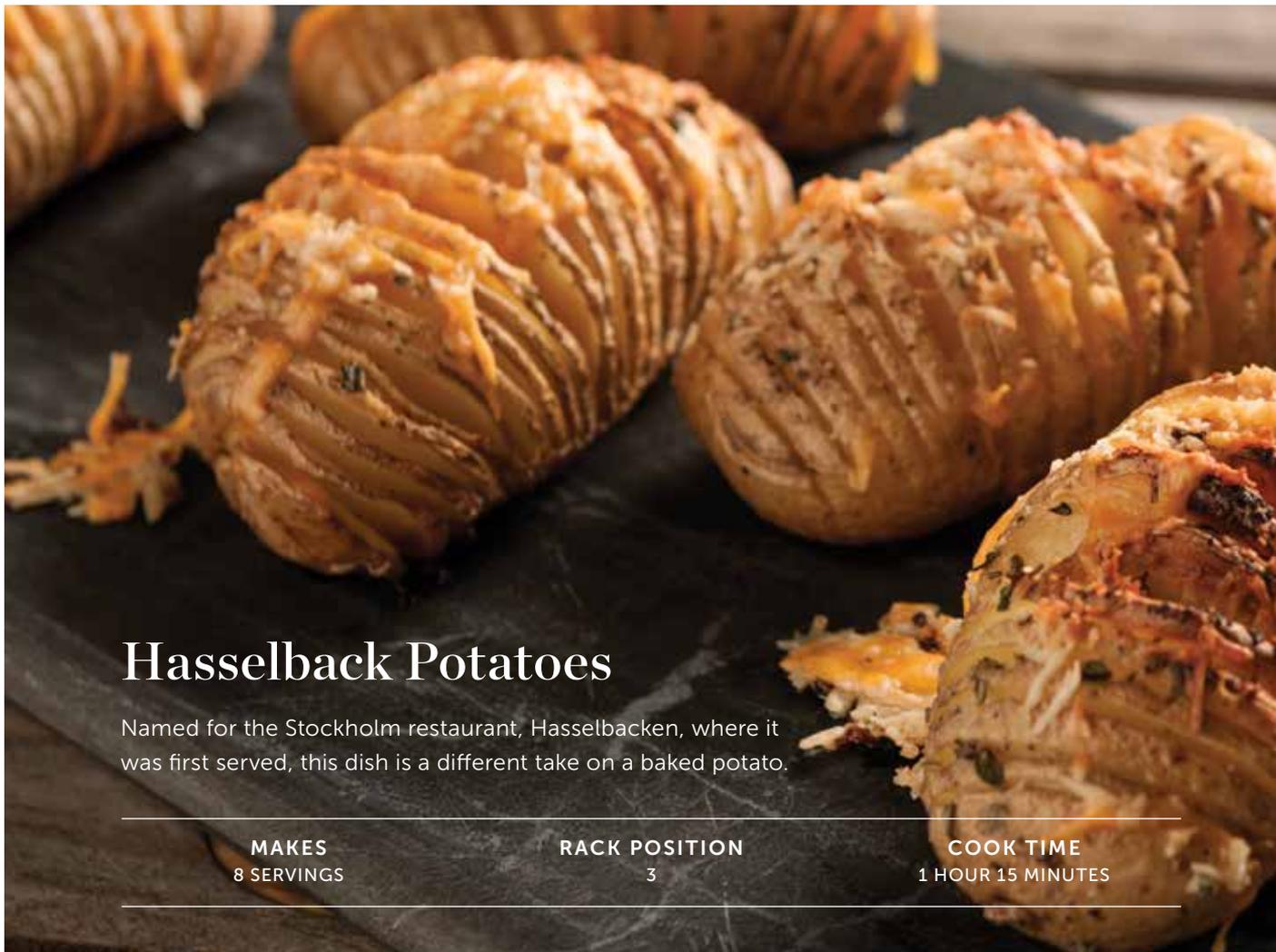
RYE CRACKERS

- 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.



Hasselback Potatoes

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

MAKES
8 SERVINGS

RACK POSITION
3

COOK TIME
1 HOUR 15 MINUTES

INGREDIENTS

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

PREPARATION METHOD

1. Preheat oven to 400°F Convection Mode with a rack set at position “3.” **2.** Melt butter in a saucepan 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. **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.

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
20 BISCOTTI	3	45 MINUTES

INGREDIENTS

- 1 cup hazelnuts
- 1 cup all-purpose flour
- 1/3 cup granulated sugar
- 1/2 teaspoon kosher salt
- 1/2 teaspoon baking powder
- 1/2 cup (1 stick) unsalted butter, cubed
- 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 forms. **5.** Divide the dough and roll out into two short logs. **6.** Roll out until each log is about 5 inches wide. **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 1/2 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	RACK POSITION	COOK TIME
ONE 8-INCH TRIPLE LAYER CAKE	2 AND 4	30 MINUTES

INGREDIENTS

Cake

- 3¾ cups all-purpose flour
- 4½ teaspoons baking powder
- 1 teaspoon cinnamon
- 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
- 4½ cups carrots, finely grated
- 1½ cup pistachios, toasted, cooled, and finely ground

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

To prepare cake

1. Preheat the oven to 325°F Convection Mode with racks set at 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. Alternatively, butter and lightly flour the pans. **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 2 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.

To prepare icing and assemble

1. Cream together the cream cheese and butter on medium speed until smooth—about 2 minutes. **2.** Add 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

To achieve a complex nutty flavor, toast the pistachios first. Grinding the nuts very fine will provide a better texture. Also, while pre-shredded carrots may be used, the pieces may be too large as is. You will most likely need to finely chop store-bought varieties to achieve the correct batter consistency and cake crumb.



BEFORE YOU START

To achieve consistent size, use a portion scoop or pipe with 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 choux pastry recipe can 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

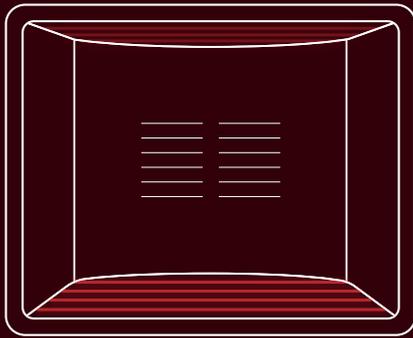
1. Preheat the oven to 375°F Convection Mode with racks set at positions “2” and “4.”
2. In a large saucepan over medium-high heat, bring the water and butter to a boil.
3. Stir in the flour with a wooden spoon and mix until the mixture forms a dough.
4. Continually stir and cook over medium-low heat 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 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 (if using the piping method).
8. On a parchment-lined baking tray, pipe a 2-inch gougère 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.



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.

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
1 LOAF

RACK POSITION
3

COOK TIME
55–60 MINUTES

INGREDIENTS

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

PREPARATION METHOD

1. Preheat oven to 375°F Bake Mode with a rack set at 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
- 6 ounces 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 300°F 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.



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

- 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

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 until doubled in size, 1½ to 2 hours. **11.** Preheat the oven to 350°F 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 200°F. 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.



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
- 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
- 1¼ cups all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ cup cocoa powder
- ¾ cup chocolate chips

PREPARATION METHOD

1. Preheat oven to 350°F 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 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 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.

Focaccia

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

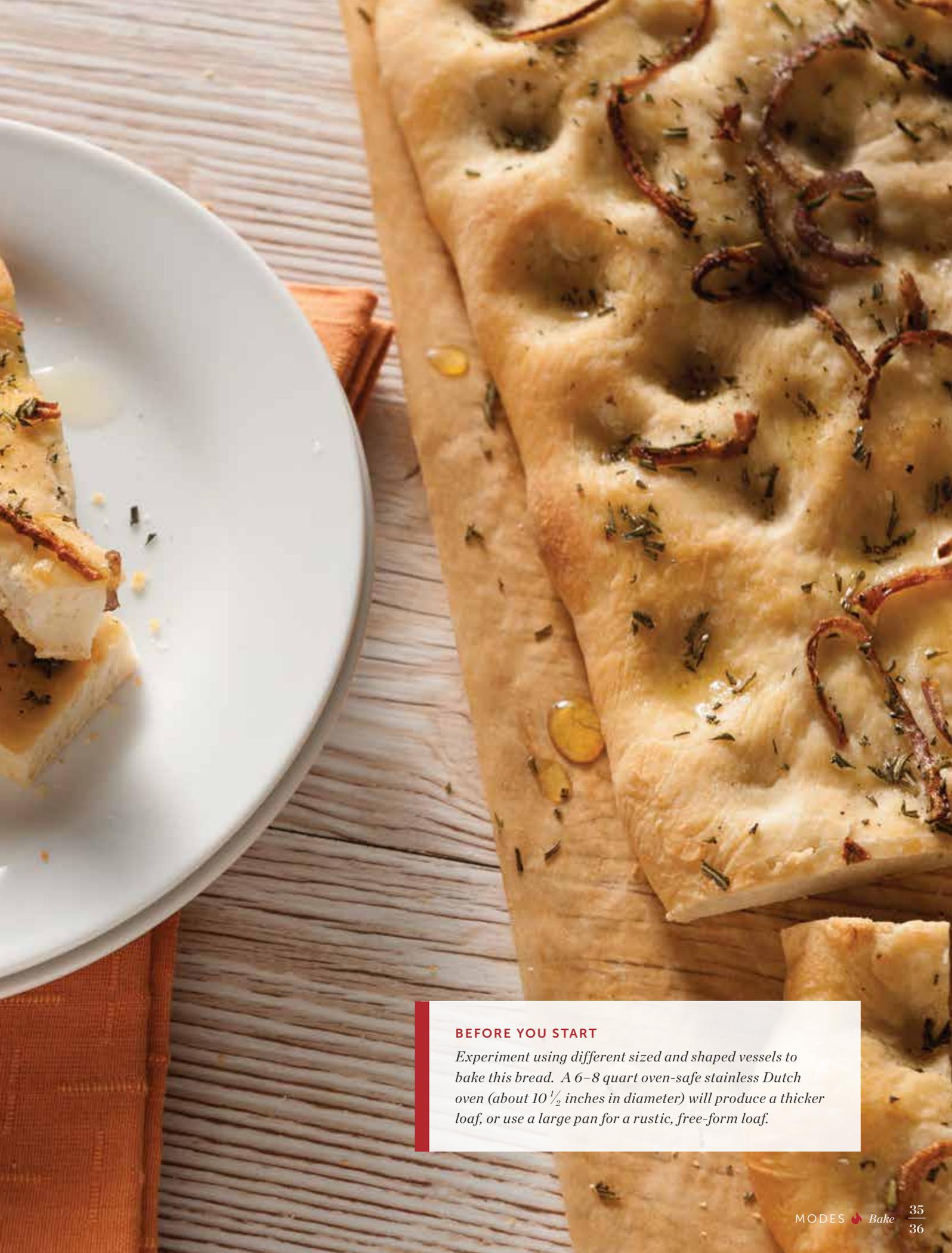
For the Topping

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

PREPARATION METHOD

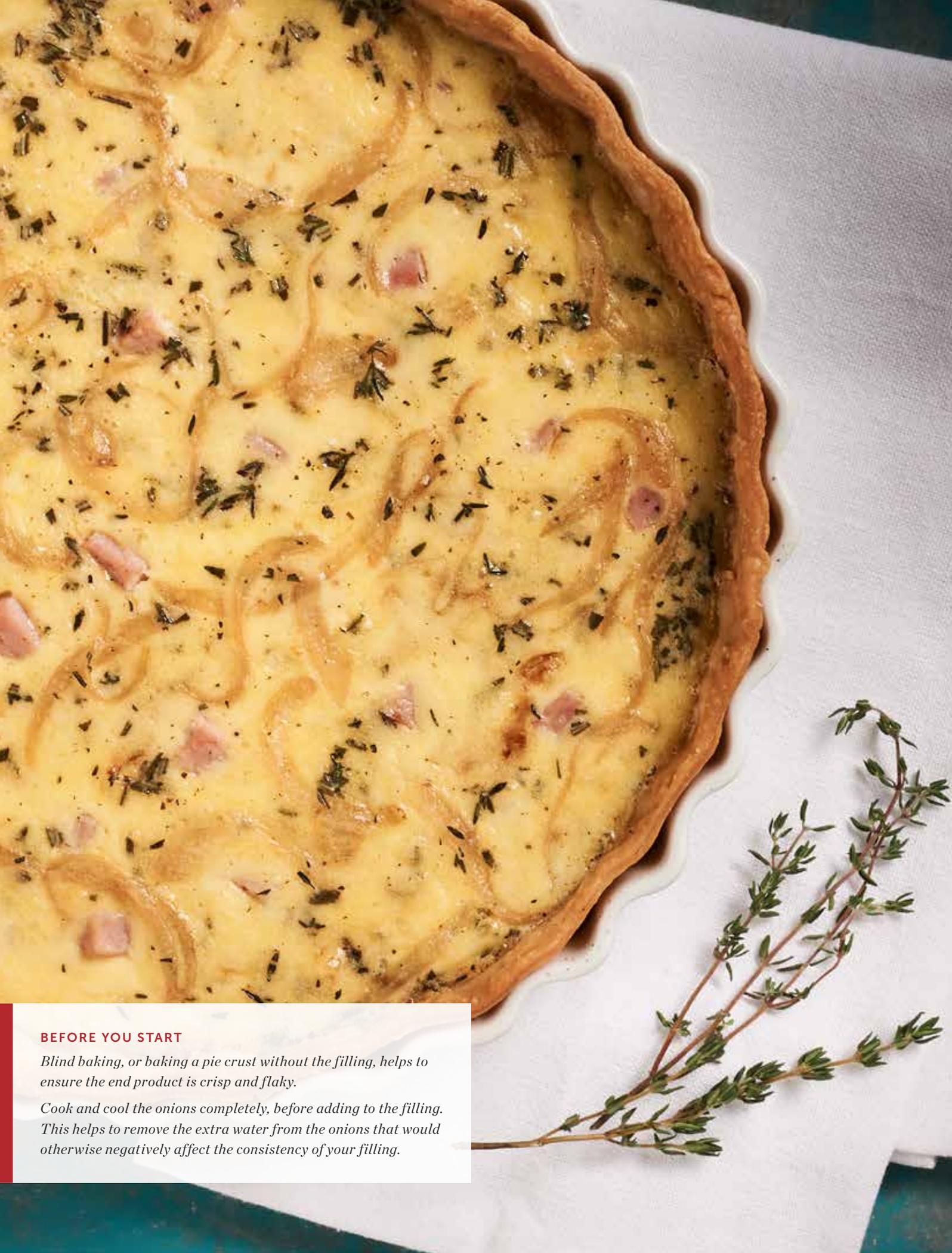
1. Preheat the oven to 85°F Proof Mode with a rack set at position “3.” **2.** Combine the water and yeast in a small mixing bowl and set aside for 10 minutes until the yeast starts to bubble and foam. **3.** Pour the yeast mixture and olive oil into the bowl of a stand mixer. **4.** Add the flour and 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 the first 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 1 tablespoon of olive oil until tender in a small skillet over medium heat. **8.** Cool and set aside. **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 2 tablespoons of 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 in the oven for another 30 minutes. **13.** Remove from the oven and preheat the oven to 400°F Bake Mode with a rack set at 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.** Bake for 35–45 minutes until golden brown and has an internal temperature of 210°F. Cool before slicing and serving.





BEFORE YOU START

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



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

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

Filling

- 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
- ½ cup onion, thinly sliced and cooked until translucent
- ½ cup Swiss cheese, finely shredded
- ½ cup ham, diced ¼-inch

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 ¼ inch 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 400°F 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 2 cups) 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 350°F 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.



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.

MAKES
1 DOZEN 3-INCH BISCUITS

RACK POSITION
3

COOK TIME
17–20 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 Bake Mode with a rack set at 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.

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

- ½ cup granulated sugar, to coat the ramekins
- 1½ cups granulated sugar
- 4 large eggs, separated
- 1½ cups buttermilk
- ¼ cup lemon juice
- Zest of 2 lemons
- ½ cup all-purpose flour
- ¼ teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 325°F 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 1½ cups sugar, egg yolks, buttermilk, lemon juice, and zest. **4.** Sift together the flour and kosher salt, and whisk into the buttermilk and egg mixture. **5.** Whip the egg whites to soft peaks, and combine the two mixtures by gently folding 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.



BEFORE YOU START

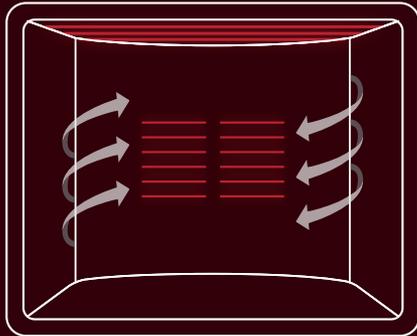
A hot water bath, or bain-marie, is necessary for custards—it prevents cracking and drying out and helps regulate temperature during baking.



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

Roast Turkey

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

MAKES
1 TURKEY

RACK POSITION
1

COOK TIME
VARIES

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 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.





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 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 425°F Convection Roast Mode with a rack set at 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
18–20 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 Convection Roast Mode with a rack at position “3.” **2.** In a large bowl, mix everything except the eggs and bread crumbs 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 20 MINUTES
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INGREDIENTS

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

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
- 2 cups vegetable stock

Enchiladas

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

PREPARATION METHOD

To prepare chicken

1. Preheat the oven to 425°F 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 350°F 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.

Roasted Vegetables

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

MAKES
4–6 SERVINGS

RACK POSITION
4

COOK TIME
25 MINUTES

INGREDIENTS

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

PREPARATION METHOD

1. Preheat the oven to 400°F Convection Roast Mode with a rack set at 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, toss broccoli florets with 1 tablespoon of olive oil, salt, and pepper in a medium bowl. **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
1½–2 HOURS

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

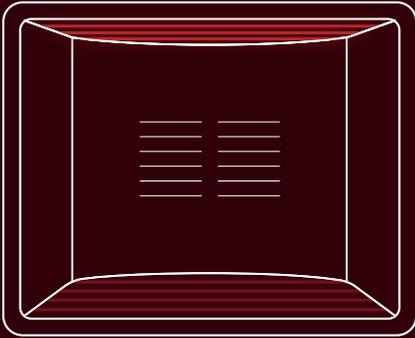
1. Remove the lamb from the plastic and place on rack in a roasting pan. Insert temperature probe into the thickest part of the lamb roast and place the pan into the oven on rack position "2." **2.** Plug the probe into the receptacle. **3.** Set the oven to 350°F Convection Roast Mode and set the probe 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

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



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

- 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 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, 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 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 before serving.

BEFORE YOU START

You can use pre-chopped, bagged kale. Be sure to remove the stems. 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

SPECIAL SUPPLIES

- Silpat™

INGREDIENTS

- 1 cup raw pecan halves
- 3 tablespoons firmly packed brown sugar
- 1 tablespoon water
- 1/8 teaspoon ground black pepper
- 1/4 teaspoon kosher salt

PREPARATION METHOD

1. Preheat the oven to 350°F Roast Mode with racks set at 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

- 1 (3-pound) beef chuck roast
- 2 teaspoons kosher salt
- 2 tablespoons olive oil
- 2½ cups beef stock, divided into 2 cups and ½ cup
- 3 cloves garlic, chopped
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 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 325°F Roast Mode with a rack set at 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. 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 of fond stuck to the bottom. A flat-edged wooden spoon works best. **6.** Add the garlic, herbs, 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, large skillet, or sauté pan.

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

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 appétit!”

MAKES
4 SERVINGS

RACK POSITION
3

COOK TIME
60 MINUTES

INGREDIENTS

- One 3½ to 4½ pound chicken
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ½ cup sliced bacon, cut into ¼-inch pieces
- 2 cups cremini mushroom caps, cut into ⅛-inch pieces
- 1¼ cups onion, ½-inch dice
- 1 clove fresh garlic, minced
- 1 cup celery, ½-inch dice
- 1½ cups carrots, ½-inch dice
- ¼ cup brandy
- 2 cups red wine, such as a Bordeaux or Cabernet
- 1 cup chicken stock
- 4 tablespoons tomato paste
- 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 Roast Mode with a rack set at 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. Stir in tomato paste, rosemary, and thyme. **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 cooktop. **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. Serve immediately.

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.



Technique: Braising

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

The main elements of a braise include:

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

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

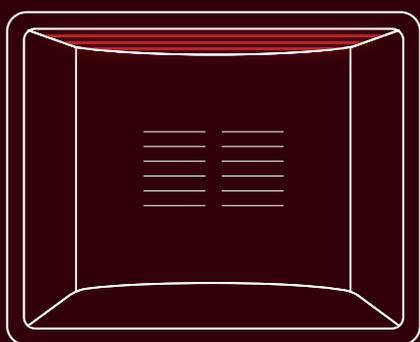


Recipe on page 62.

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.

Tomato Basil Shrimp Skewers

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

MAKES
6 SKEWERS

RACK POSITION
3

COOK TIME
7 MINUTES

INGREDIENTS

- 6 tablespoons tomato sauce
- 3 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 cloves garlic, minced
- ¼ teaspoon red pepper flakes
- 1 pound raw peeled and deveined, ²/₃₀ count (medium size) shrimp
- 2 tablespoons minced fresh basil

PREPARATION METHOD

1. In a medium-sized bowl, combine the tomato sauce, olive oil, red wine 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 for 10 minutes with a rack at position “5.” **4.** While the oven preheats, 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
2 STEAKS

RACK POSITION
5

COOK TIME
9 MINUTES

INGREDIENTS

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

PREPARATION METHOD

1. Preheat oven to Broil high for 10 minutes with a rack set at position "5." **2.** Liberally season both sides of the steaks with salt and 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 flavor 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

- ⅔ cup honey
- ⅔ cup soy sauce
- ½ teaspoon red pepper flakes
- 3 cloves garlic, minced
- ¼ cup canola oil
- 4 boneless skinless chicken breasts, sliced lengthwise into 5 thin strips each
- ½ teaspoon grated ginger
- ½ teaspoon lemon juice
- 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 for 10 minutes with a rack at position “5.”
- 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

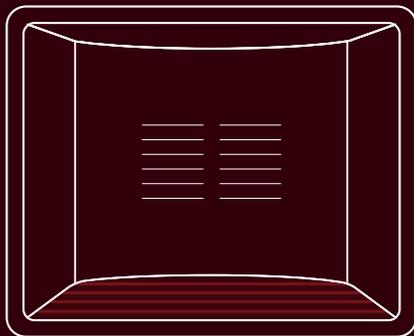
Reserve half the prepared marinade for later use—it will become the glaze to be brushed on the skewers when they are finished.



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



INSIDE YOUR OVEN

Low, controlled heat from the bottom bake element.

PROOF MODE REVIEW

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



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

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

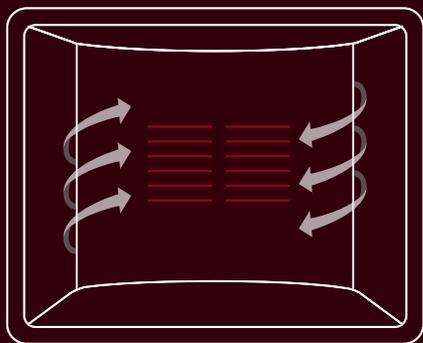
- The loaf has roughly doubled in size
- A light poke on the surface creates a noticeable crater, but then returns to its previous form within a few seconds



Dehydrate Mode

A NEW TAKE ON PANTRY STAPLES

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



INSIDE YOUR OVEN

Gentle heat from convection fans and rear heating elements.

DEHYDRATE MODE REVIEW

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



Quick tip: *Keep fried foods warm and crisp*

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

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
2½–3 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.

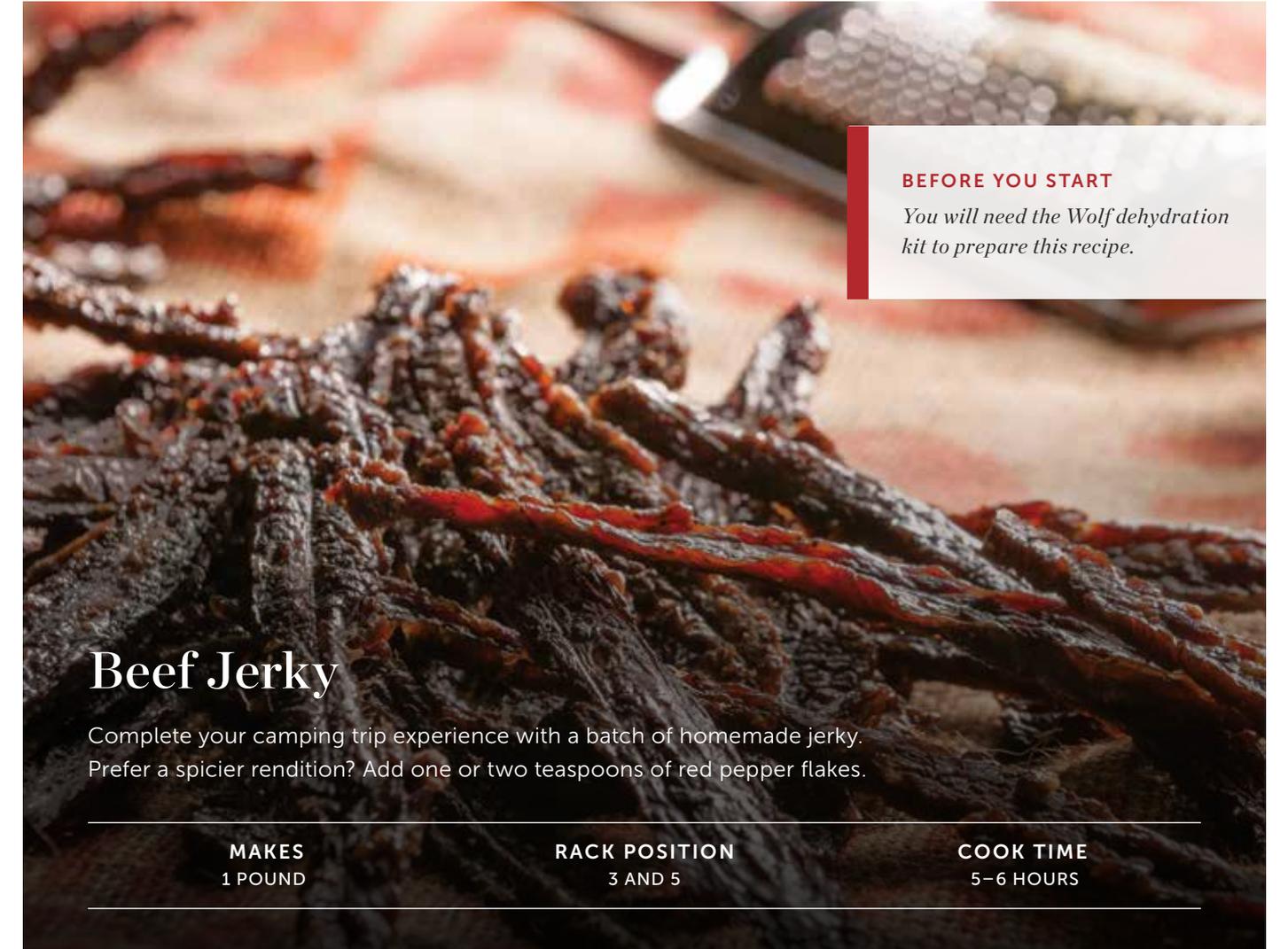
PREPARATION METHOD

1. Set oven to 170°F Dehydrate Mode. **2.** Simmer fruit in water for about 10–15 minutes 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 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.





BEFORE YOU START

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

Beef Jerky

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

MAKES
1 POUND

RACK POSITION
3 AND 5

COOK TIME
5–6 HOURS

SPECIAL SUPPLIES

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

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 of juice; set aside. **5.** Discard ginger pulp.

To marinade

1. Combine ginger juice, pineapple juice, soy sauce, brown sugar, salt, and pepper in a two-quart bowl. **2.** Mix together until well combined. Add steak strips to the marinade. **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

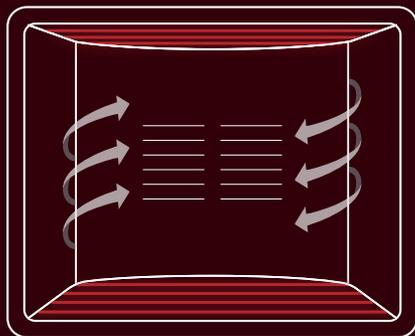
1. Lay the strips of meat over the surface of two Wolf dehydration racks. **2.** Discard any remaining marinade. **3.** Position oven racks at positions “3” and “5.” **4.** Transfer the prepared dehydration racks of meat into the oven. **5.** Set the door stop included with your dehydration kit in place. **6.** Set oven to 150°F 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 the oven’s full arsenal of heating sources and fans to create an intense, saturating heat up to 550°F. Using Stone Mode along with the Wolf bake stone kit accessory, you can achieve crispy-bottomed crusts for pizza, artisan breads, calzones, and flatbreads. But the bake stone is meant for breads only—avoid placing meat, fish, vegetables, or other food items on the stone or it will produce unwanted odors, tastes, and smoke. To prevent dough from sticking, dust the stone and pizza peel with cornmeal or flour—never use oil as it will gum up the stone. Preheat the stone with the oven, placing it on the bottom rack and removing all others. After baking, leave the stone in the oven to cool.



INSIDE YOUR OVEN

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

STONE MODE REVIEW

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

Flatbread Pizza Dough

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

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

SPECIAL SUPPLIES

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

PREPARATION METHOD

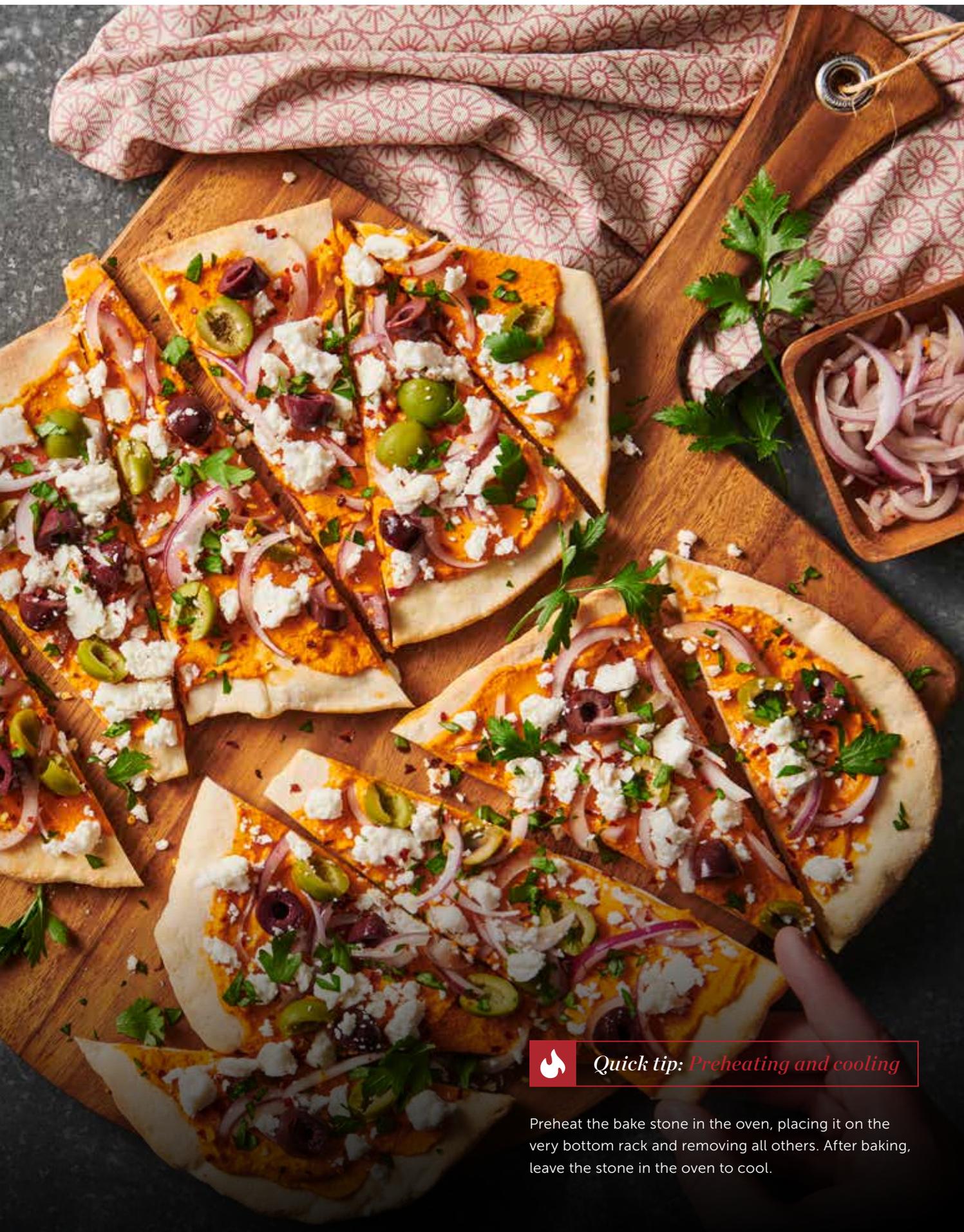
To prepare the dough

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

To bake

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





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

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



Gourmet Mode

YOU SELECT THE DISH, AND GOURMET DOES THE REST

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

INSIDE YOUR OVEN

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

GOURMET MODE REVIEW

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

Prime Rib Roast

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

MAKES
8-10 SERVINGS

RACK POSITION
2

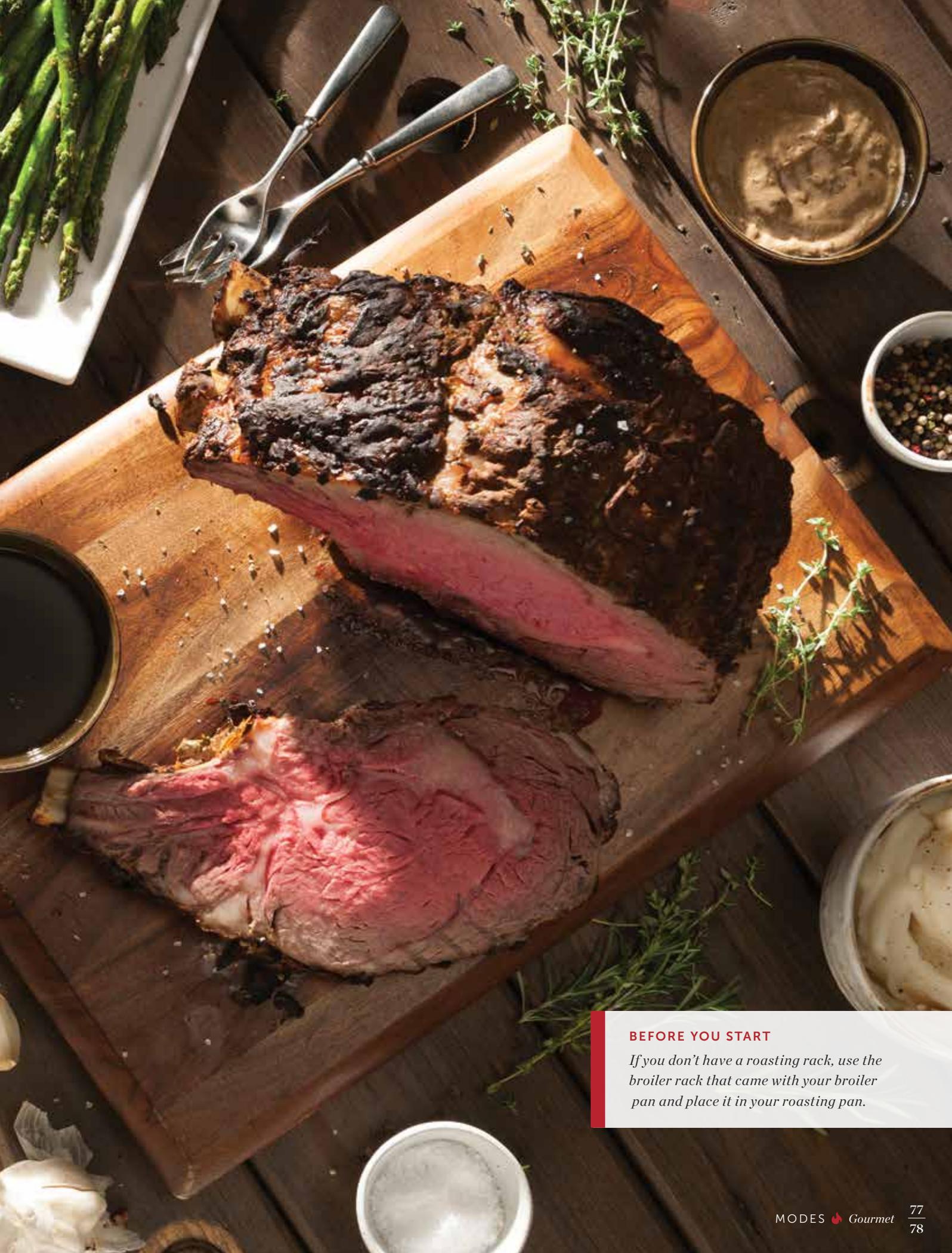
COOK TIME
3 HOURS

INGREDIENTS

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

PREPARATION METHOD

1. In a small bowl, combine olive oil, garlic, rosemary, thyme, and black pepper to create a rub. **2.** Season the roast liberally on all sides with kosher salt. **3.** Coat the prime rib with the prepared rub. **4.** Place roast in a roasting pan with an elevated roasting rack. **5.** Insert the temperature probe into the thickest part of the roast. **6.** Place roast into oven with a rack set at position "2." Plug the probe into the oven 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.



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.

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

INGREDIENTS

- 1 (3–4 pound) 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 180°F. **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.

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
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INGREDIENTS

Dough—Yields top and bottom crust

- 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

Filling

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

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. 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.

To assemble and bake pie

1. Remove pie plate and top crust from the refrigerator. Add cooled filling evenly to the bottom crust. Top with crust; trim edges ½ inch beyond the rim of the pie plate. Pinch the top and bottom crusts together. **2.** Place pie on a foil-lined baking sheet and place into cold oven with a rack set on position “3.” Select Gourmet Mode and choose Baked Goods, Pie, and then Double Crust. Bake until pie is bubbling and the 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.



BEFORE YOU START

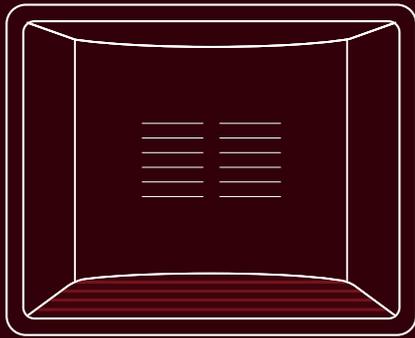
Make sure to chill the pie dough between steps. Chilled dough will keep its shape better once it goes into the oven and starts to bake.



Warm Mode

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.



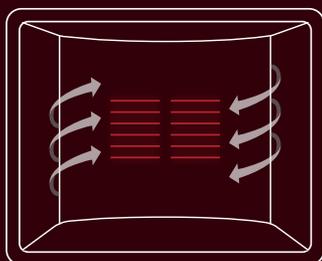
INSIDE YOUR OVEN

The bottom bake element gently warms the oven cavity.

WARM MODE REVIEW

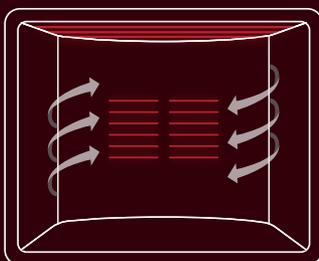
- Single-rack warming
- The ideal heat to keep meals warm and delicious
- Can be used to warm dinner and serving plates

Oven Mode Quick Guide



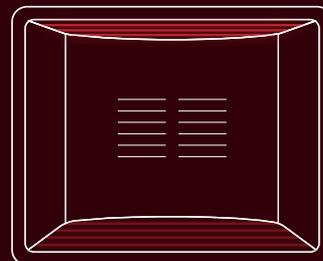
CONVECTION MODE

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



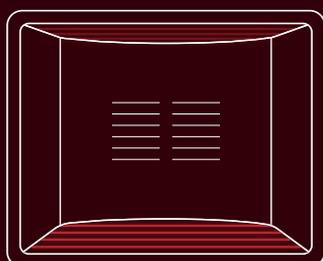
CONVECTION ROAST MODE

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



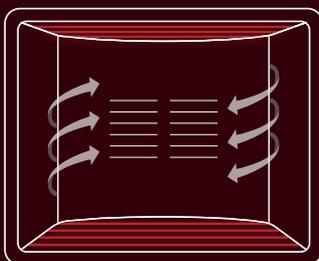
ROAST MODE

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



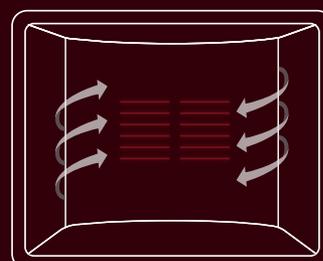
BAKE MODE

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



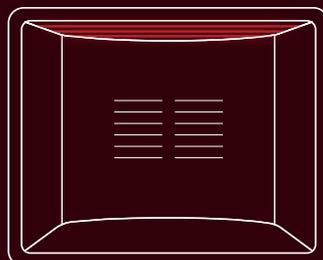
STONE MODE

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



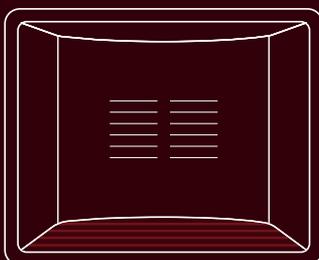
DEHYDRATE MODE

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



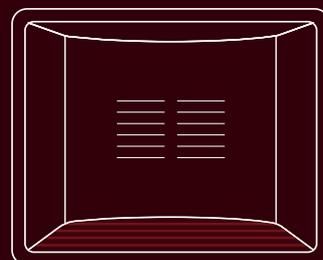
BROIL MODE

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 140°F to 200°F from the bake element.



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