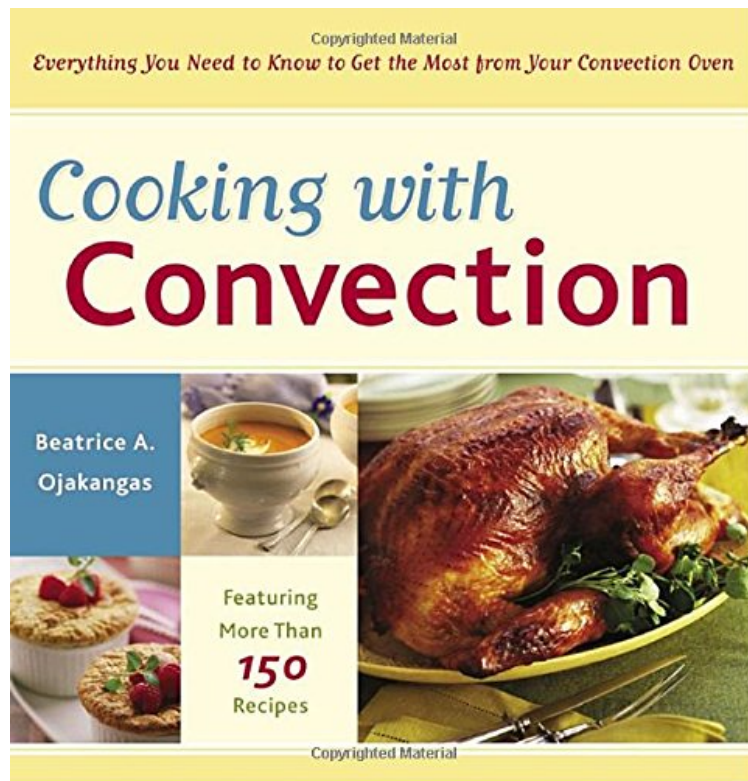


[Download] Cooking with Convection: Everything You Need to Know to Get the Most from Your Convection Oven

Cooking with Convection: Everything You Need to Know to Get the Most from Your Convection Oven

Beatrice Ojakangas

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#16514 in Books Beatrice Ojakangas 2005-03-08 2005-03-08Original language:EnglishPDF # 1 7.80 x .70 x 7.60l, 1.13 #File Name: 0767915313258 pagesCooking with Convection Everything You Need to Know to Get the Most from Your Convection Oven | File size: 59.Mb

Beatrice Ojakangas : Cooking with Convection: Everything You Need to Know to Get the Most from Your Convection Oven before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking with Convection: Everything You Need to Know to Get the Most from Your Convection Oven:

6 of 6 people found the following review helpful. Like it and don't like itBy Retired but still kickingOK, yes, it - and it seems most other books - on Convection cooking are written in the UK and the terms the Brits use are a bit different from those we use here in the Colonies. And yes, there are loads of recipes that either I wouldn't bother with or are for items probably more commonly used in England than in the US. But, in each section there are 'how to' charts for the basics as to time and temp. Even if you don't use the recipes, one can use the charts and adapt whatever it is you want to cook. I would have preferred if the author had concentrated more on how to use a counter top unit rather than, it seems, a larger unit which is built-in. The info on using racks doesn't address using them in my Shef halogen counter top. I can figure it out, just would have preferred it to be more aimed at these smaller units. The book is helpful and I can make it work for me. I guess a little extra use of my noggin won't hurt me. As an aside, while I couldn't find an

answer to my query, I think the recipes in the book NuWave puts out will work with a halogen counter top with maybe just a tiny tweak or two. 1 of 1 people found the following review helpful. ShortcomingsBy garyl45Seems to have some good recipes, but I was disappointed with the i."fine, slim" font or print. I have a very difficult time focusing on the print. Any recipe book should always have a "bold" print. I am somewhat handicapped with my vision. The recipes are somewhat more complex than I expected. I think the book is more for a "gourmet". 1 of 1 people found the following review helpful. A very good guide to convection cookingBy MaxLMY wife and I have used this book very little, but that's only because we cook very little. However, the few times we have used it, it was spot on. When we bought our new built-in electric ovens, they happened to be convection also, a fact that wasn't important to us at the time. Once I purchased this book, we learned what 'convection' cooking is, and how it can benefit us. Our first attempt using this book was a pork tenderloin. We used the temperature probe as recommended, and it turned out perfectly. This book explained to us in easy-to-read language what convection cooking is, and it also provides conversion tables for converting 'regular cooking' times to convection times. None of the book shops around our house had convection cookbooks, so when I found this on , I jumped at it. Yes, I would highly recommend this book.

Beatrice Ojakangas, an authority on convection cooking and author of more than two dozen previous cookbooks, explains how to use your convection oven to achieve perfect results in dramatically less time than with a conventional oven. If you own a convection oven, but don't really know how to use it, this book is for you. Cooking with Convection supplies more than 150 great recipes for snacks and appetizers; pizza and foccacia; soups; roast beef, lamb, pork and poultry; savory pies and tarts; casseroles and pasta; vegetables; yeast breads and quick breads; cakes, cookies, pies, and pastries; and much, much more. Try Melted Onion Tart with Parmigiano-Reggiano, Mexican Vegetable Tortilla Soup, Tandoori Salmon with Cucumber Sauce, Asian Spiced Roast Whole Chicken, and Cocoa Cake with Easy Buttercream Frosting, among so many imaginative and easy dishes. You will learn: *How to cook a whole meal in your oven from meat to side dishes to dessert all at the same time *How to cook multiple batches of cookies, cakes, and pies on three or even four oven shelves *How to roast and bake in a third less time than in a conventional oven while achieving even better results *How to calculate the correct temperature and timing for convection cooking if you are using a standard recipe By circulating hot air around food, convection ovens cook and brown food much more quickly and at a lower temperature than conventional ovens, while retaining foods natural juiciness and flavor. With this book you will be able to save significant amounts of time and effort while turning out delicious dishes for everyday meals and easy entertaining.

The solid advice in this indispensable book will help you go from convection novice to convection expert in record time and fast results are what convection ovens are all about. Rick Rodgers, author of Thanksgiving 101, Christmas 101, and Celebrations 101. From the Inside Flap If you own a convection oven, but don't really know how to use it, this book is for you. Beatrice Ojakangas, an authority on convection cooking and author of more than two dozen previous cookbooks, explains how to use your convection oven to achieve perfect results in dramatically less time than with a conventional oven. You will learn: *How to cook a whole meal in your oven from meat to side dishes to dessert all at the same time *How to cook multiple batches of cookies, cakes, and pies on three or even four oven shelves *How to roast and bake in a third less time than in a conventional oven while achieving even better results *How to calculate the correct temperature and timing for convection cooking if you are using a standard recipe And here are more than 150 great recipes for snacks and appetizers; pizza and foccacia; soups; roast beef, lamb, pork and poultry; savory pies and tarts; casseroles and pasta; vegetables; yeast breads and quick breads; cakes, cookies, pies, and pastries; and much, much more. Try Melted Onion Tart with Parmigiano-Reggiano, Mexican Vegetable Tortilla Soup, Tandoori Salmon with Cucumber Sauce, Asian Spiced Roast Whole Chicken, and Cocoa Cake with Easy Buttercream Frosting, among so many imaginative and easy dishes. By circulating hot air around food, convection ovens cook and brown food much more quickly and at a lower temperature than conventional ovens, while retaining food's natural juiciness and flavor. With this book you will be able to save significant amounts of time and effort while turning out delicious dishes for everyday meals and easy entertaining. About the Author BEATRICE A. OJAKANGAS is the author of more than two dozen cookbooks, including an essential guide to convection cooking. She has written for Bon Apptit, Gourmet, Woman's Day, Family Circle, Redbook, Cooking Light, and Ladies' Home Journal, and has appeared on TVFN, Martha Stewart Living, and Baking with Julia. Ms. Ojakangas also teaches cooking classes across the country. She lives in Duluth, Minnesota.