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## How to cook in a wolf steam oven

It's no secret, we love the Wolf Convection Steam Oven. Never heard of a convection steam oven? Convection steam ovens are versatile; you can cook with steam, convection heat, or a combination of both. How do you know when to cook with which type of heat? We'll give you our expert advice on cooking with a steam oven. Full Steam Cook several items at the same time. Cooking with only steam is excellent for cooking several components of a menu at the same time, without the different flavors mixing. You can cook fish rice and custard at the same time without our rice tasting like vanilla or the custard tasting like salmon. This benefit makes entertaining quite easy. Blanch vegetables without filling a giant pot full or water and waiting for it heat up. Proof yeast dough and sourdough Get excited about leftovers. Say goodbye to dry or overcooked leftovers. The steam function effortlessly revives even the most difficult leftovers like rice, pasta, and seafood. Defrost. Use the full steam setting at 95 degrees Fahrenheit to quickly and safely defrost anything. Effortlessly cook rice without any scotching, including risotto. No stirring necessary. Combination Convection and Steam Bake bread. Steam delays crust formation and allows bread to fully expand. You'll get that shiny, crusty loaf every time. Professional bakers all use steam ovens; it is the best way to bake bread. Roasts. Use the precision roasting temperature probe in slow roast mode. Set time and the oven does the rest, oven raises and lowers its temperature to make it finish exactly on time. No over cooking, no under cooking. Most precise and easiest way to slow roast meat. The roast or chicken will be golden on the outside and moist on the inside. Dry meat is a thing of the past. Bonus- Cooks food quicker, even at low temperatures Convection Only Moist cakes Tarts Cookies Another reason to love the Wolf Convection Steam Oven? Easy cleanup. Usually, the oven can just be cleaned with a quick wipe. Forget scrubbing with harsh oven cleaners. We are huge fans of the Wolf Convection Steam Oven and recommend it anyone as their primary oven or in conjunction with a second oven. Professional bakers use steam ovens to keep baking bread from losing too much moisture during the initial several minutes of baking. You can get a similar effect at home with a sheet pan and a spray bottle.I can't seem to let a guest stint on Lifehacker go without at least one baking tip. When you ferment and proof your bread before baking, that's when the yeast and bacteria in your dough draw out flavors from the wheat and build structure in your dough. When you put your loaves in the oven, the heat gives the yeast a chance for a final push in the first few minutes. The loaf will rise even more, which we call oven proofing or ovenspring.Perhaps you grease pans for baking with butter or oil, or perhaps you've discovered the joy of...Read moreSteam helps keep the crust soft during the first five or ten minutes so the loaf can get that final expansion. It also helps dissolve sugars on the surface of the dough that caramelize during baking and give you a glossy, crisp crust. You can get pretty close to the effect of a steam oven at home.When you preheat your oven, heat it about 25 degrees hotter than your recipe calls for and put a sheet pan on the bottom rack to get nice and hot. When you put your bread in, pour about a half cup of water onto the sheet pan. You have to do this without pulling the rack out because you want the steam to stay in the oven, so be careful. Using a spray bottle, spritz the sides of your oven with water a few times and close the door. Wait about 30 seconds and spritz the sides again. Wait another 30 seconds and do it one final time, then turn the oven down to the suggested temperature and bake as you normally would. Happy baking!Image by Rebecca Siegel. America's Test Kitchen/YouTube Pop up toasters are great for saving space and toasting bread. However, if you have a little extra counter space, a toaster oven is an ideal investment. This versatile appliance creates toast and so much more. Shoppers should consider the type of toaster oven that works best in their kitchen, which are either undermounts installed beneath cabinets or countertop models. Other factors to keep in mind include cost, size, and features. We found 10 of the best toaster ovens to make your search easier. MORE FROM CONSUMERSEARCH.COM We're standing by with answers Whether you're shopping for appliances or have questions about those you already own, we've got the resources you need. Talk directly to a customer care expert at the Sub-Zero, Wolf, and Cove service center, or connect with an appliance consultant at an official showroom near you. Get quick answers online, or reach a certified service provider or installer. And much more. Call us at (800) 222-7820 January 27, 2021 by Albert Lee ApplianceRecipeskitchen appliancessteam ovencooking Recently, in the kitchen appliance industry, steam ovens have been picking up a lot of, well, steam. They're a great way to enjoy healthier, fresher food without adjusting the way you cook or altering your grocery shopping routine. It's an innovative cooking technology that people might not yet be aware of, so what is a steam oven and how does it work? It's just like it sounds—steam ovens circulate hot steam to cook your food rather than hot air. They provide a whole new level of cooking that can even reheat leftovers more effectively than a standard microwave oven, making this product a double whammy in the kitchen. You can use steam in place of a convection baking mode or combine them for even greater control and cooking power. Steam ovens siphon water from a small water tank built into the boiler, quickly heating and releasing the steam into the oven cavity. The supercharged heat is effective at cooking your food and can prepare certain meals even faster than a convection mode. For most models, no special hookup is required—just plug it in, fill the water tank, and start cooking. The Steam Mode on a Wolf oven provides a gentle, effective cooking method with precise temperature control from 90 to 210 degrees. No preheating is required but you can still use a temperature probe to ensure meats and poultry are thoroughly cooked. As we mentioned previously, steam cooking is a relatively healthier alternative because steam helps lock moisture into whatever food is being prepared and it does not require any additional oil or fat to cook. Nutrients are not expelled and lost as they would be in boiling water, making this an ideal cooking method for veggies, rice, hard-boiled eggs, soft-poached fish, and sweets like custard or chocolate chip cookies. From snack foods to entrees to gourmet desserts, the possibilities for what you can prepare in a steam oven are endless. Bring your appetite and plenty of napkins as we discuss 3 tasty and easy-to-make recipes you can prepare in your Wolf steam oven. Please enable scripts for the best experience on our website. If you wish to purchase please call us on 1300 050 050 While convection steam cooking has really gained in popularity over the past few years, there are still many homeowners who are mystified about why they would want a convection steam oven. In fact, the Wolf Convection Steam Oven is the most-requested addition to an appliance list after seeing it in action at a Clarke Showroom. Why? The simple answer is that there is really no better way to cook and/or reheat most foods. The Wolf Convection Steam Oven is really three ovens in one, allowing you to engage three different cooking modes: steam cooking, convection cooking and steam/convection combination cooking. Why and when would I cook with steam? This mode is great for steaming fish, vegetables, ravioli, flan, eggs, sous vide and so much more. It is ideal for defrosting and reheating leftovers. Imagine your leftovers being restored to the original taste and texture of your restaurant meal – it can be done with the Wolf Convection Steam Oven! Steam cooking also helps to retain the vitamins and nutrients in your food. Also, with steam cooking, nothing burns or bakes on the oven surface, so clean up is a breeze! Why and when would I cook with convection heat? This modes uses dry heat and fans in the back of the oven to circulate that heat throughout the oven. You would use your convection mode for foods where you don't want to add any moisture, including cookies, pies, croissants and other baked goods. This is your mode when you want the dish to be very crispy. Why and when would I cook with convection/steam? This combination mode gives you something regular ovens can't: the ability to add moisture AND brown and crisp. With the Wolf Convection Steam Oven, you have the ability to turn the steam on and off throughout the cooking process, as you wish. This gives you optimal control, making this mode good for almost any dish. Think bread baking, roasting meat and vegetables, as well as reheating and anything you cook in a water bath. One of Clarke's Boston Showroom Consultants was recently asked, "When would I NOT use my Wolf Convection Steam Oven?" Her answer was, "When you don't have one." With the Wolf Convection Steam Oven, you simply select the food you would like to prepare and decide whether you want to use steam only, dry heat or a combination of both. Wolf makes these decisions even easier with their Gourmet Mode, which automatically calculates the time, temperature and humidity for you. Clarke Showroom Consultants are finding that while most people are adding this incredible oven to their kitchens in addition to their traditional ovens, homeowners with small spaces are opting for the Wolf Convection Steam Oven to be their only oven. It's that versatile. The ideal way to learn about the Wolf Convection Steam Oven is seeing it in action, which can be done through Clarke's product demonstrations when they resume. In the meantime, you can do more research about this unique appliance through a virtual showroom appointment by phone or via Facetime. See the Wolf Convection Steam Oven in Action in the Videos Below

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