

Tiffany

Turbo Convection Oven

User Manual

Model Number: OVT01



READ AND SAVE THESE INSTRUCTIONS

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or property:

- Carefully read all instructions before operating your new product for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Urn for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the plug of this appliance.
- Always switch power off before removing plug from wall outlet.
- Remove plug by grasping the plug. **DO NOT PULL CORD.**
- To protect against electrical shock, do not immerse cord, plugs, the top lid cover or motor assembly in water or other liquids.
- Unplug from power outlet when not in use, and allow unit to cool down first before cleaning or storing.
- Allow the appliance to cool before putting on or taking off parts.
- Do not use outdoors. This appliance is not designed for outdoor use
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Misuse may cause injury.
- Do not place the appliance on, or near electrical equipment, hot gas flame or in a heated oven.
- Extreme caution must be used when the appliance contains hot oil or other hot liquids. Do not move the appliance during cooking. Allow the appliance to cool down before removing oil or other liquids.
- Fully unwind the cord before use.
- Do not leave the appliance unattended when in use.
- Do not touch hot surfaces. Use the handles for lifting and carrying the appliance.
- Always keep the appliance clean.
- Do not use appliance for purpose other than intended usage.
- Do not move or lift the convection oven while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet, then remove the top by using both hands, move carefully.
- Before removing the lid: Turn the timer off, disconnect the power cord. Lift the top using carrying handle. Then place the top lid, preferable resting the stainless steel edge rim and the handle/plastic top, on a flat surface.
- Do not place the hot underside of the lid directly onto laminated surfaces, wood surfaced, paper plastic or other flammable surfaces. Put the lid on a heat resistant surface.
- Always place the top unit onto the bowl before plugging in the power cord and switching on the unit.

- Do not clean with metal scouring pads.
- Keep the appliance away a minimum distance of 200mm from walls, curtains, and other heat or steam sensitive areas/materials.
- Do not use the appliance on a sink or drain board.
- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Do not use or leave utensils in appliance or whilst cooking. Misuse may cause injury.
- Do not place the unit near the edge of a bench or table during operation. Ensure the power cord does not hang over the edge of the bench or table, touch hot surfaces or become knotted.
- During operation, the outer surface will become hot, avoid touching the metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid hazard, do not use the appliance if the power cord, power plug or the appliance becomes/appears to be damaged in any way. Return the oven to the authorized service centre or qualified person.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

READ AND SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

- Carefully remove your appliance from the box and remove any packaging materials.
- Check if unit, power cord or power plug appears to be damaged in any way. If so, please return it to the authorized service centre or authorized service person.
- Fully unwind the power cord.
- Please clean appliance before using:

Take a damp sponge and wipe the bowl clean. Place the bowl on the stand.

Note: The Convection Oven must always be used with the stand provided.

Place the cooking lid securely on the glass bowl. Make sure there is at least 75 ~ 100mm clearance on all sides, between your oven and other objects.

Set the timer for 5 minutes and the thermostat to 250°C. You will notice a slight burning odour as the oven burns off whatever excess lubricants are present on the heating element.

Note: Because of the Safety Shut-off System, the handle of the Convection Oven must be down (horizontal position) for the oven to operate. The power is off when the handle is raised. When you want to remove the lid, the handle must remain in the upright position (so the power is off). This safety feature prevents you from removing the lid while the oven is still on.

After the timer has gone off, allow the oven to cool for 5-10 minutes with top unit removed.

When the oven is cool, wipe the inside of the glass bowl again with damp sponge.

Now you are ready to cook!

INTRODUCTION

The multi-function convection oven has brought an end to the traditional cooking way. While cooking, the convection oven produces a circle of hot moving air, which cooks the food all over evenly. The cooked food becomes a very delicious dish with its natural flavour and full nutrition.

The model of the convection oven is reasonable designed with an attractive appearance. In it, there are a 65°C - 250°C scope temperature controller (thermostat) and 0-60 minute scope timer. You may select the cooking temperature and cooking time for your food. The hot air inside the oven will never bring about smoke, nor will the food be burnt. Your kitchen is then clean, safe and free from contamination.

The convection oven not only saves you from the heavy kitchen work, but also makes your cooking enjoyable.

GENERAL GUIDELINES AND WARNINGS

- When the convection oven works, the handles – which are linked to the steel bar, will be expanded by heat and become loose. But this doesn't matter, as they will be restored when the temperature goes back down to normal.
- Don't put the oven lid directly on the flat surface after cooking; otherwise the surface will get burnt. Place it on a dish, bowl or heat-resistant base.
- The devices on the oven lid are not allowed to be washed or immerse in water or any other liquid. Clean the lid with a piece of clean soft cloth in case it gets stained.
- The oven body can be washed only after it has been completely cooled off.
- Remember to distribute food evenly in the convection oven to ensure an even flow of air all around the food.
- Since it is practical to place food directly on the wire rack; you may want to spray it with a non-stick spray to avoid sticking.
- The convection oven is self-cleaning. Simply put 2 inches of water in the bottom and set temperature at 100 for 10-12 minutes.
- For a very dirty oven, add some detergent to the water and wipe the stains if needed.

FEATURES

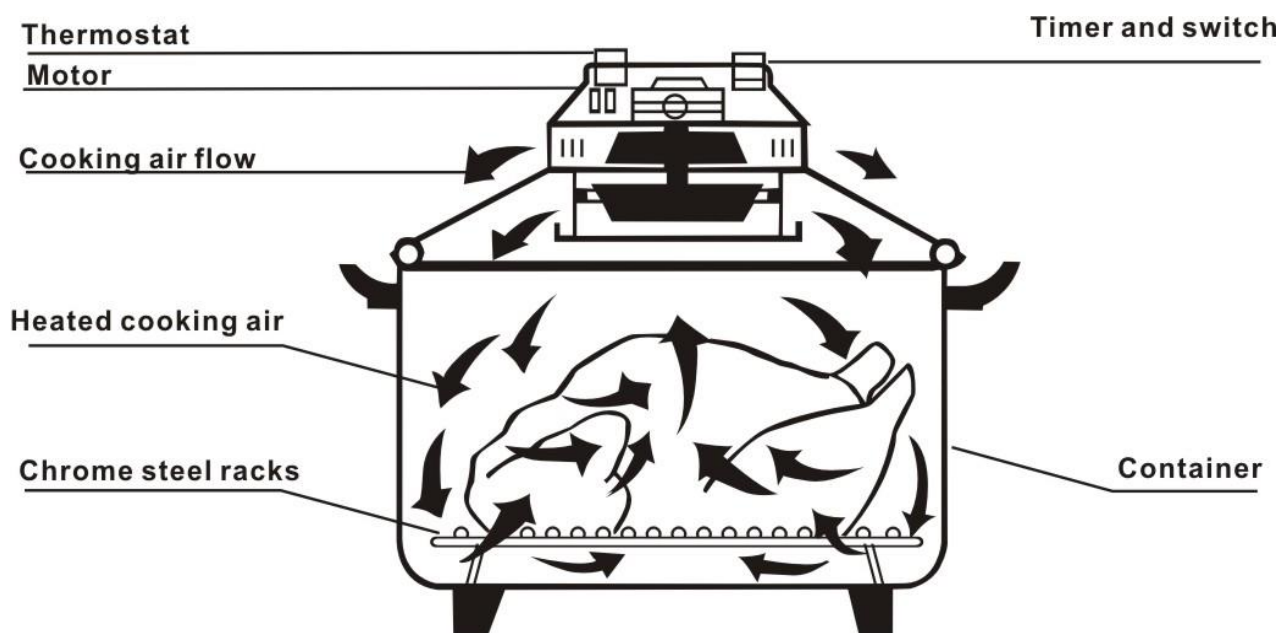


FIGURE 1

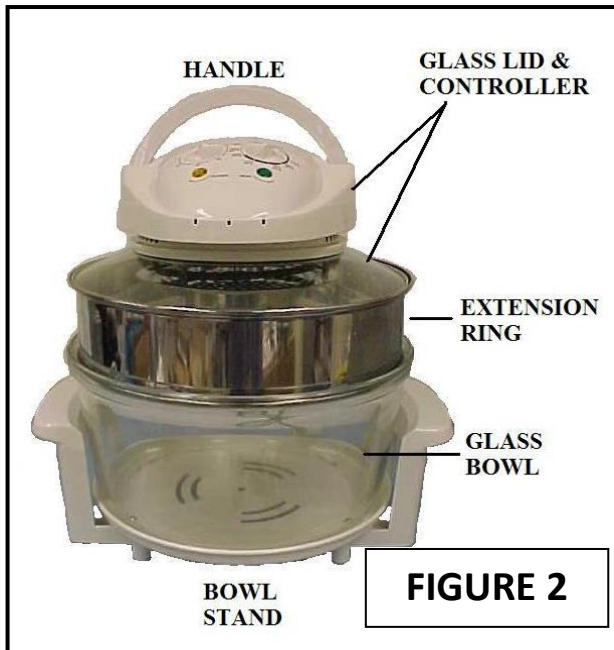


FIGURE 2

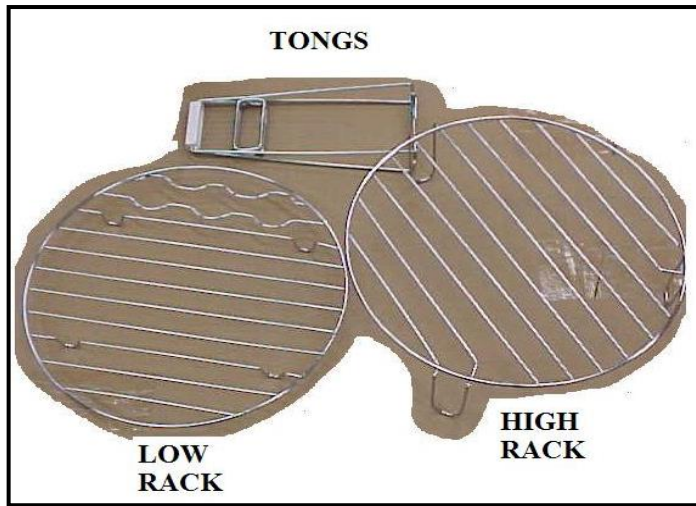


FIGURE 3

NOTE: ASSESSORIES INCLUDES, LOW & HIGH RACK AND A PAIRS OF TONGS ONLY. ANY OTHER ASSESSORIES MENTIONED IN THE MANUAL ARE FOR THE PURPOSE GUIDLINE USE FOR RECIPES ONLY.

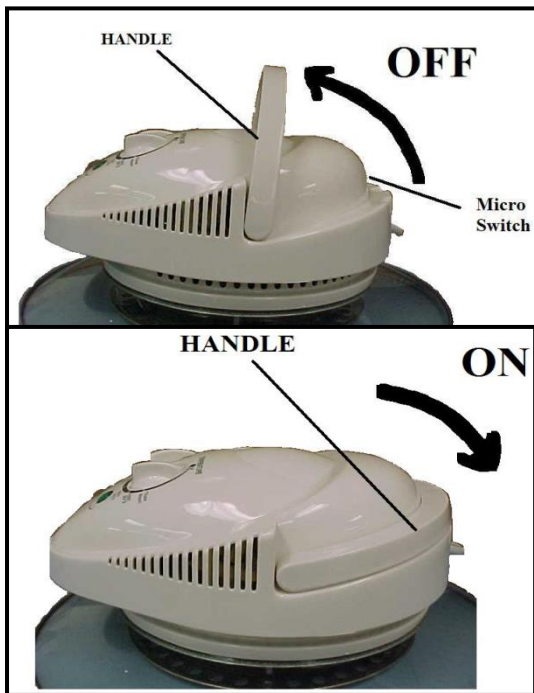


FIGURE 4: SAFETY SHUT-OFF SYSTEM

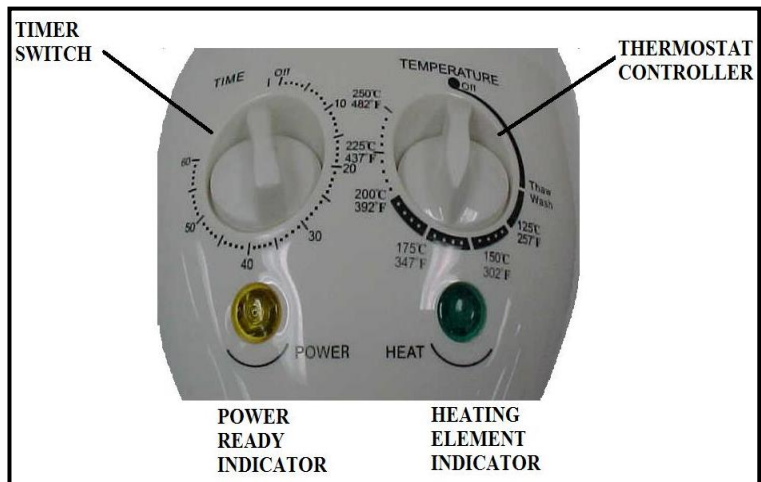


FIGURE 5: CONTROL PANEL

- 1. Multifunction:**
 With a hot air cycles 65°C - 250°C temperature range.
 A. Functions include baking, roasting, grilling, toasting, broiling and BBQ.
 B. It also defreezes frozen foods quickly.

- 2. Preserving the food's nutrition and the natural flavour.**
 High temperature and prolonged cooking time always destroy the food's nutrition and change its natural flavour. The temperature and time control in the convection oven can solve this problem.

OPERATING THE CONVECTION OVEN

- Place the rack in the glass bowl and then put the food on the center of the rack. Allow 75mm space between food and the top of the oven. With the space provided around all sides and under the rack, food cooks uniformly and does not sit in its own juices.
- Place the lid on the glass bowl securely.
- To cook properly the top unit (which propels the heated air) must be set on the base tightly. This conserves the heat and provides for correct convection airflow.
- Plug into the electrical socket.
- Never turn on the power to the oven until you have made sure the lid has been placed securely on the glass bowl.
- Put down the handle (WHEN THE HANDLE IS IN THE “UP” POSITION THE COOKER WILL BE TURNED OFF). When the handle is in the “down” position the cooker is ready for use.
- Turn the timer on to the expected cooking time. When you set the timer the power light (AMBER) will be turned ON and the motor will start to turn on the fan to circulate the air.
- Turn the temperature selector to the temperature you require (the GREEN light will appear) and cooking will commence. When required temperature is reached, the GREEN light will go out. This will cycle until the cooking time has been complete.
- When cooking time is up, the power will be turned off automatically.
- When the handle lifts up, power turns off. To turn on power, push down the handle.
- Before unplugging the oven, make sure that the handle is in the upright (vertical) position.
- Always make sure the oven is off before you remove the lid. After using the oven, make sure it is unplugged. Allow it to cool before cleaning.

CAUTION:

DO NOT touch this appliance while in use or prior to cool down. The glass surfaces of the Convection Oven are very hot when in use. Never touch the glass surfaces of the oven while it is in operation. After using the oven, allow it to cool before touching any glass surface otherwise a burn will result.

HOW TO USE THE LOW AND HIGH RACKS

All individual recipes with this booklet will indicate whether to use the HIGH or LOW RACK.

HOW TO BROIL

- Place the food directly on the wire rack (low or high rack)
- For very thick cuts of meat, turn the food at the halfway point
- Like roasting, broiling time may vary depending on cut, size, amount of fat, etc.

HOW TO STEAM

- You can steam vegetables at the same time you cook your main dish by placing the vegetables in aluminium foil pouch: add a few drops of water and seal the pouch.
- You can also add a cup of water in the bottom pot (just a little bit of water), with savoury herbs and spices to steam fish or vegetables.

HOW TO FRY

- You can get the effect of deep-fat French fries without all the oil by dipping potato strips in polyunsaturated cooking oil. Allow the excess oil to drain away and cook according to cooking guide.
- To make delicious fried chicken, dip chicken pieces in batter and then in cooking oil. Drain the excess oil and cook according to chart provided.

HOW TO TOAST

- You can get the perfectly toasted bread and snack with the convection oven without preheating. Simply put the food directly on wire rack and watch it toast. It will be crisp on the outside and stay soft on the inside.
- You can also improve stale snack food like crackers, chips and even cookies by placing them in the convection oven for a few minutes at maximum temperature to bring back their crunchiness.

HOW TO DEFROST

- You can use the convection oven to defrost frozen food more evenly than a microwave oven, simply set the temperature at 100°C and check the food every 5-10 minutes.

REFERENCE FOR COOKING

Food	Time (Minutes)	Temperature (°C)	Rack
	Cooking times will be vary depending on the cut & size of meat		
Poultry			
Chicken (Whole,1.6kg)	70-90	180-200	Low
Chicken (Part 35kg)	40-50	180-200	High
Turkey	60-90	180-200	Low
Duck	90-120	170-180	Low
Meat			
Beef Roast(1kg)- Rare	35-50	175	Low
Medium	50-70	175	Low
Well	70-90	175	Low
Steak(Medium rare)	8-10	250	High
Vegetables			
Capsicum, halved	30-40	180	Low
Onions(Whole,small)	50-60	180	Low
Potato(Roasted,cut in 2)	30-40	180-200	Low
Potato(Baked medium size)	60-80	180-200	Low
VARIOUS			
Fish	30-45	130-150	Low
Sausage	10-15	120-140	Low
Bread	8-10	120-140	High

Oven Chips	15-20	180-200	High
Pizza	10-12	180-200	High
Vegetables	12-15	180-200	Low
Dessert/Pastries	15-30	150-180	Low

CARE & CLEANING

CLEANING THE OVEN:

- Always make sure that the oven is unplugged before cleaning.
- Always allow the glass bowl, extension ring and/or lid to cool down before cleaning.
- Never wash the glass bowl or the lid immediately after use.
- Never immerse the top section (top lid cover) in water.
- Be careful not to allow water or other liquids to get inside the top section (top lid cover) of the oven when cleaning.
- Never use solvents, abrasives cleaning powders, or metal or plastic scouring pads on the top lid cover.
- Cleaning your convection oven is easy; in fact your oven was designed to be easily cleaned. In many cases, you can prepare & serve your whole meal in your convection oven. That means less to clean.
- Cleaning the glass bowl itself is also easy to do. Clean with a sponge or plastic scouring pad. If the sides of the bowl are dirt, spray with glass cleaner. Add enough water to reach 25-35mm up the sides of the bowl, and then add mild detergent. Put the lid on the bowl, set the timer for 10 minutes and the thermostat to 100°C. The convection oven will clean, loosen and remove food particles. If the bowl is very dirty, you may need to give it additional 2-3 minutes. Once this is finished, scrub the inside of the bowl, then drain and rinse.
- If the glass bowl is not very dirty, clean it by spraying with glass cleaner and then wiping it with a warm, damp sponge. Rinse and dry the bowl.
- The wire racks are coated, so they are easy to clean.
- You can face the racks in the cooker upside down and then watch as the amazing self-cleaning action softens and removes the residual grease.

CLEANING THE LID:

To clean the lid, spray the glass portion with glass cleaner. Scrub it with a plastic scouring pad, if needed, then wipe clean with a warm, damp sponge. Wipe dry.

To clean the plastic portion of the lid, wipe with a warm damp sponge and dry. Do not use solvents or abrasive cleaning powders on the plastic housing. Also, do not scrub it with metal or plastic scouring pads.

WARNING: NEVER IMMERSE THE TOP COVER LID (TOP UNIT) IN WATER.

TECHNICAL SPECIFICATIONS

MODEL	OVT01
BRAND	TIFFANY
PRODUCT DESCRIPTION	TURBO CONVECTION OVEN
VOLTAGE	220-240V / 50Hz
RTED POWR	1200W -1400W
THERMOSTAT	65°C - 250°C
TIMER	0-60 minutes
CONTAINER	12L without the extender ring 17L total capacity (with the extender ring)

TROUBLESHOOTING

- Always check full product operation as detailed above before returning any product as faulty.
- Trouble Shooting Guide:

PROBLEM	ACTION TO TAKE
Oven does not turn on	<ul style="list-style-type: none">- Make sure top lid section is correctly located on the glass bowl.- The carry handle is in the down (horizontal) position.- The power cord is plugged into the power outlet and turned on.- The Timer to be turned to the appropriate time.
Oven turns on but does not heat up	<ul style="list-style-type: none">- Make sure the thermostat has been set to the correct heat setting.

ADDITIONAL SAFETY TIPS

- Always operate the product as detailed above.
- **CAUTION: DO NOT** touch this appliance while in use or prior to cool down. The glass surfaces of the Convection Oven are very hot when in use. NEVER touch the glass surfaces of the oven while it is in operation. After using the oven, allow it to cool before touching any glass surface otherwise a burn will result.
- Lid is very hot. When removing food from the oven, remember to place the HOT lid on a metal rack; (never directly on counter top) and leave handle in upright position.
- Do not move the oven when it is still hot or still contains food.
- **CAUTION:** To reduce the risk of electric shock, do not remove the cover (or back). No user serviceable parts inside. Refer all servicing to a qualified technician.
- If the supply cord is damaged, it must be returned for replacement to the supplier or its service agent or a similarly qualified technician in order to avoid a hazard.

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

RECIPES SUGGESTIONS

Beef Stew

780 grams stewed beef, cut in 1 inch cubes

2 or 3 potatoes, pared and quartered

2 or 3 carrots, quartered

2 onions, quartered

2 stalks celery, sliced

1 bay leaf

2 tablespoons pepper

2 to 3 cups water or both

Place all ingredients in baking or casserole dish. Stir to blend thoroughly. Add water to cover, approximately 2 to 3 cups. Cover dish with lid or aluminium foil. Place on rack. Set thermostat at 150°C and cook for 2 to 3 hours.

Fillet Mignon

4 fillet steaks cut to approx. $\frac{3}{4}$ " to $1 \frac{1}{4}$ " (2-3cm) thick – at room temperature

4 rashers bacon (lean)

black pepper

toothpicks

Remove rind and excess fat from bacon. Trim meat and remove excess fat. Wrap one bacon rasher around the perimeter of each fillet, secure with toothpick(s). Sprinkle grind black pepper onto the steak both sides. Preheat convection oven to 220°C and place fillets on high wire rack and cook for 10-12 minutes (rare); 12-15 minutes (medium); 15-20 minutes (well done) for $\frac{3}{4}$ " (2cm) thick fillets. Turn fillets halfway through cooking time if desired. Thicker and/or larger fillets will take longer to cook. Serve hot with fresh steamed vegetables.

Satay Roast Lamb

Leg of lamb

Garlic salt

Sliced wholegrain bread

SAUCE

Satay sauce

1 cubic inch fresh ginger

3 tablespoon crunchy peanut butter

juice of half lemon

Trim excess fat from leg, bone and remove excess internal fat. Grate the ginger coarsely and mix the satay sauce, peanut butter and lemon juice. Saturate the slice of wholegrain bread with the sauce. Sprinkle a little garlic sauce over the boned leg rub into flesh and skin. Pour sauce over opened leg, spread with a spoon or fork, place bread slice inside leg, reform and truss using skewers and cooking string. Spread excess sauce all over outside of prepared leg. Place leg on wire rack in convection oven and cook for 30 minutes at 190°C. Meanwhile, peel and clean potatoes, pumpkin and onions. Place in a bowl and add a little sauce, toss vegetables until lightly covered with sauce. After leg has cooked for 30 minutes at 190°C, turn leg, add vegetables, cook for a further 40 minutes approximately, turning vegetables once. Allow to stand for approximately 10 minutes before carving.

Roast Leg of Lamb

Leg of lamb

Clove of garlic

Several sprigs of fresh rosemary

2 tsp. brown sugar (or 3 tsp. dried rosemary)

salt and pepper to taste

Cut all excess fat from meat. Peel garlic and rub garlic over meat. Take leaves from rosemary sprigs, mix with brown sugar and salt and pepper, and sprinkle over meat. Place lamb on low wire rack and set oven to 200°C. Cook for about 20 minutes, turn meat, reduce thermostat to 180°C and cook for another 60 minutes or until done to your taste. Vegetables can be roasted around the meat during the last 45 minutes at 200°C.

BBQ Style Pork Chops

4 pork chops

10mls olive oil

1 small, chopped onion

1/3 cup tomato sauce

1 tablespoon vinegar

1 tablespoon Dijon mustard

1 tablespoon chilli powder

salt and pepper

Heat the oil in a frying pan, add onion and cook until soft. Add tomato sauce, sugar, vinegar, mustard and chilli powder, stir and cook for 3 minutes. Put to one side. Preheat convection oven to 220°C. Brush both sides of meat with the barbecue sauce and sprinkle with salt and pepper. Place chops on high rack and cook for 20 minutes or until tender and cooked through. Turn once and brush with sauce.

Chinese-Style Spareribs

1.7kgs pork spareribs, split

Sauce:

3 tablespoons honey

3 tablespoon soy sauce
¾ cup dark brown sugar
½ cup ketchup
3 tablespoons cider vinegar
¼ cup water
¼ teaspoon dry mustard
3 cloves garlic, minced
2 chicken bouillon cubes
dash Tabasco

Combine all sauce ingredients in a saucepan and cook over medium heat for 5 to 10 minutes. Pour over ribs and allow to marinate for 1 to 2 hours. Place ribs on rack and brush with sauce. Bake at 180°C for 45 minutes

Roast Chicken

1.2 to 1.7kgs chicken
salt and pepper
soy sauce
few pieces sliced carrot, onion, or celery
butter or margarine
honey (optional)

Wash chicken and remove neck and giblets. Dry excess moisture with a towel or cloth. Rub inside cavity well with salt and pepper. Add vegetables to cavity. Sprinkle skin with soy sauce and salt. Tie legs together with a string to keep attractive shape, Brush skin with butter or margarine and honey, if desired. Place on rack in pot and roast at 180°C for 35 to 40 minutes. May cook potatoes and/or peas in pot at same time if desire.

Chicken Citrone

Fresh chicken (1.5 – 1.6kg)
Lemon juice
Garlic salt
Lemon pepper

Clean chicken inside and remove excess fat and giblets. Drain and pat dry inside and outside. Sprinkle with a little garlic salt and lemon pepper. Place lemon skins in cavity of chicken. Place chicken on wire rack in convection oven. Roast at 200°C for 30 minutes. Dribble lemon juice over and inside chicken if desire, at the same time turn chicken and roast for further 20-25 minutes. Any citrus fruit can be used in place of lemons.

Grilled Shrimp

Rinse shrimp shells and sprinkle with lemon juice and salt. Place shrimp on rack and brush top with melted butter or margarine or oil. Grill at 245°C for about 5 to 10 minutes (depending on size of shrimps).

Steamed Whole Fish

Place cleaned fish on large piece of aluminium foil. Squeeze juice of 1 or 2 lemons over fish and cavity. Add 3 or 4 sliced onion, celery pieces and parsley. Add 2 or 3 tablespoons water or wine and butter or margarine. Wrap foil around fish securely. Pour about 3 or 4 cup water in pot. Place wrapped fish on rack and steam at 220°C for 20 minutes.

Easy Quiche

Frozen short crust pastry

½ cup grated cheese

1 cup milk

½ cup chopped bacon

1 tomato sliced

4 eggs

1 onion, diced

1 tablespoon butter

Parsley, salt, pepper & basil (to taste)

Line a 9" (22.5 cm) pie dish with pastry. Cook on low rack in preheated oven (to 220°C) at 175°C for 12-15 minutes.

Mix all remaining ingredients together and pour into hot pastry. Bake for 15 – 30 minutes on 175°C until set and golden brown.

Easy Casserole

1x450g tin tuna in brine 2 stalks celery

1x425g tin cream of celery soup

1 large onion

125g light sour cream

½ cup skimmed milk

cheese

Drain tuna and break up. Add soup and sour cream and milk and mix. Finely chop celery, grate onion and add to mixture. Mix thoroughly. Place in a light casserole dish and grate cheese over top. Place in preheated (to 220°C) convection oven on low/medium wire rack at 200°C for 30 – 40 minutes or until cheese is browned.

Banana Foster

½ cup butter, melted

1 cup brown sugar

3 tablespoons lemon juice

2/3 cup banana liqueur or rum

6 to 8 firm bananas, peeled, halved lengthwise and crosswise

¼ cup brandy, warmed, or rum

Place butter and brown sugar in saucepan. Stir until melted and smooth. Stir in lemon juice and rum. Cook for 10 minutes. Add bananas and stir to thoroughly coat. Bake at 245°C for 10 minutes. Ignite brandy and pour over bananas, stirring to coat. Spoon bananas and sauce over ice cream and serve.

Garlic Toast

6 to 8 slices 1" thick French or Italian bread

½ cup melted butter or margarine

1 tablespoon grated Parmesan cheese

2 cloves garlic, minced

Combine melted butter or margarine, Parmesan cheese and garlic. Brush on bread and allow to stand for a minute. Toast bread on rack at 245°C for 5 to 8 minutes.

Baked Potatoes

Wash potatoes and dry. Wipe skins with oil or bacon grease, bake at 200°C for 30 to 45 minutes, depending on the size of potatoes.

Broiled Stuffed Tomatoes

Halve 2 tomatoes and sprinkle lightly with salt, pepper and crushed basil. Top each half with 1 tablespoon buttered bread crumbs and sprinkle with Parmesan cheese. Broil at 245°C for 15 minutes.

Vegetables

The most popular method of cooking vegetables in the convection oven is by steaming. Simply wash and prepare the vegetables in foil and arrange the foil 'packets' the low rack so that there is at least a 1cm gap between them. Set the temperature to 220°C. The cooking time is typically 10-15 minutes.

Tips: For best results wrap the washed vegetables in foil while they are still wet. The steam generated from this will be sufficient to cook them. If you have a lot of different vegetables to cook you can use the high rack as well and cook on two levels. Remember that the temperature is slightly higher nearer the turbo fan so put slower cooking vegetables on the high rack.

Savoury Bread & Butter Pudding

6 thin slices white bread

60g (2 ½ oz) butter

100g (4oz) mushrooms, sliced

4-6 spring onions, sliced

500ml (1 pt) milk

2 large eggs or 3 small

75g (3oz) grated mature cheddar

1 clove garlic, crushed

Salted and freshly ground black pepper to taste

Sauté the mushrooms, garlic and spring onions. Spread the slices lightly with butter. Cut 3 slices in half diagonally and the remainder into 4 small squares. Arrange the triangles round the sides of a well-greased oven proof dish with the points sticking up. Arrange half the remaining bread in the dish, and spread with a layer of the mushroom mixture. Layer the remaining bread and mushroom mixture in the dish. Whisk the eggs, milk and salt and pepper together and pour the mixture over the bread. Top with grated cheese and leave to stand for 30 minutes. Place dish on low rack in convection oven preheated to 220°C and bake at 170°C for approximately 35 – 40 minutes until set and slightly browned. Sprinkle with remaining sugar before serving.

There are thousands more recipes available for convection oven cooking. We have tried to provide recipes that show all the various functions and abilities of the convection oven. As you become familiar with your convection oven you will gain an instinctive feel for things like best temperature and cooking times etc. This will allow you to adapt recipes from virtually any source.

Experimenting is always fun....