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APPLIANCE

Discover what the Pros know.

★★★ Cooking Better Through Convection ★★★

Hot air circulating through your oven cooks food more evenly, at lower temperatures and often with better and faster results.

CONVERTING CONVENTIONAL RECIPES FOR USE IN A CONVECTION OVEN

Baking	Reduce temperature by 25°. Heated air is circulated evenly throughout the oven. Foods can be baked with excellent results using multiple racks.
Roasting	No reduction in temperature. Cooking time can be reduced by up to 25% while browning and sealing in the juices.

Expect food to be done in less time (as much as 25% less) than it would be in a conventional oven, even with the 25° reduction. The longer you're cooking an item, the greater the time savings; for instance, a turkey may cook an hour faster in a convection oven than in a regular oven, but you may only shave off a minute or two when baking cookies.

CONVECTION TIPS

Preheating	Preheating is recommended prior to convection baking. When convection roasting, preheating is not typically required.
Cookware	When baking cookies, use flat cookie sheets instead of a pan with low sides. Dark or matte-finished pans will bake faster than shiny pans. Glass or ceramic pans cook more slowly.
Single rack	When increased quantities are not required, single-rack convection baking provides excellent results for larger items such as casseroles and lasagna, often cooking them in a shorter period of time.
Multiple racks	Because of the even air circulation in a convection oven, food can be baked with superior results on 2 or 3 racks at a time. Multiple-rack baking may increase cooking time for some foods, but since 2 to 3 racks of food are being cooked simultaneously, the overall result is substantial time savings.
Roasting	Using a roasting rack, meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while creating a rich golden brown exterior.

A FEW RULES OF THUMB FOR BEST RESULTS

Cookie sheets	Use convection oven
Shallow pans (inch sides)	Use convection oven
Anything covered (including roasting bags)	Use conventional oven
Deep roasting pans	Use conventional oven

You can cook many things in a convection oven, and while learning to use one certainly isn't a big deal, the results you can get—evenly browned cookies, crisp pastry, and juicy, well-browned meats—are.

To get comfortable with a convection oven, you just have to start using it. The easiest way to do this is to experiment with your favorite recipes by cooking them at a slightly lower temperature and for a slightly shorter time than you normally would. Most ovens let you turn convection on and off. Using the tips listed here, try different options with your oven and your recipes, and you may be surprised at the delicious results!

