



# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse this appliance, the cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Always plug appliance cord into the wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn temperature control to the OFF position, then remove plug from wall outlet.
12. Do not use outdoors.
13. Use only with plug provided.
14. Do not use appliance for other than intended use.
15. Do not use metal scouring pads on the exterior surface of the appliance. Pieces can break off the pad and touch electrical parts creating a shock hazard.
16. Always operate the appliance on a non-flammable, heat-resistant surface. Never place it on carpet, furniture or other combustible materials. Always operate in a well-ventilated area away from walls and other combustible materials.
17. Use caution when removing the cover of the appliance as the steam that escapes is hot and can cause burns.
18. This appliance is for HOUSEHOLD USE ONLY.

# SAVE THESE INSTRUCTIONS

Your oven is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug must fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse the plug. If does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short cord is provided to reduce the hazard resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in its use:

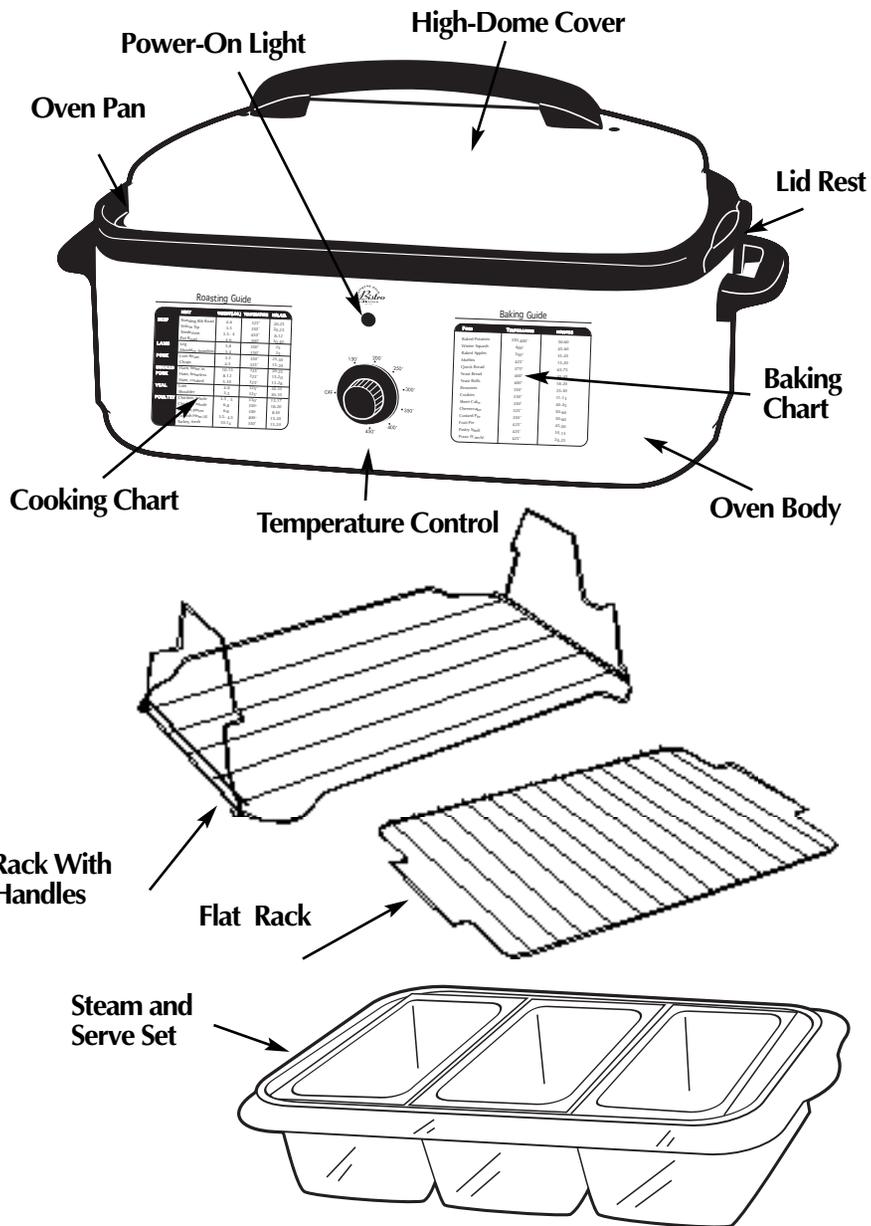
1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

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# Know Your Portable Oven



**High-Dome Cover** is designed to control heat and moisture efficiently. **Important:** When removing the cover from the oven during or after cooking, lift the cover away to avoid contact with escaping steam.

**Lid Rests**, located on each of the side handles of the oven body, provide a convenient place for the cover when foods are being added to the oven. The cover will fit on either lid rest in a horizontal or vertical position.

**Oven Pan** is coated enamel-on-steel. It has an 18-quart capacity and is removable for easy cleaning in the dishwasher or the sink. Food can be stored in the oven pan with the cover and refrigerated.

**Oven Body** holds the oven pan for cooking. Its double-wall construction and wrap-around heating elements provide for even cooking and insulation to hold in heat and keep kitchen cool. **Important:** Do not place food directly in the oven body.

**Oven Rack With Handles** is chrome-plated and fits into oven pan for most cooking. Handles are convenient for removing large items from the oven pan and fold down for compact storage.

**Flat Oven Rack** can be used in combination with the oven rack with handles in the oven pan. The flat rack slides on top of the the handles of the oven rack with handles for two level cooking. If space allows, baked goods should be placed on the flat rack fitted on the handles of the oven rack with handles so that they are positioned in the center of the oven. For best results, do not cook two levels of baked goods at the same time.

**Temperature Control** has adjustable temperatures from 150° to 450°. The thermostat automatically cycles on and off to maintain the selected setting inside the portable oven.

**Power-On Light** is illuminated when the unit is plugged in and stays on until the unit is unplugged.

**Cooking Chart** and **Baking Chart** are printed directly on the oven body as a quick reference for cooking and baking a variety of foods. More detailed information is provided in this manual.

**Steam and Serve Set** converts your Portable Oven into a professional steam and serve table. The four-piece set includes three 4-quart stainless steel pans and a frame.

## Before Your First Use

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Read all instructions. Carefully unpack the portable oven and remove all packaging materials. Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table.

Remove all stickers from the oven except the rating label located on the bottom. Wipe the exterior surfaces with a clean, damp cloth or sponge and dry with another cloth. Remove the oven pan, steam and serve set, cover and racks and wash in hot, sudsy water or in the dishwasher. Rinse and dry thoroughly. **Caution:** Do not immerse the cord in water or any other liquid.

**We recommend a “trial run” at a high temperature to eliminate any protective substance or oil that may have been used for packing and shipping.** Place the portable oven in a well ventilated area. Be sure that the temperature control is in the OFF position. Plug the cord into a 120-volt AC outlet. Set the temperature control to 450°. Operate the portable oven empty for about 60 minutes until odor and smoke disappear. Turn the temperature control to OFF, unplug the unit and allow to cool.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation.

## Using Your Portable Oven

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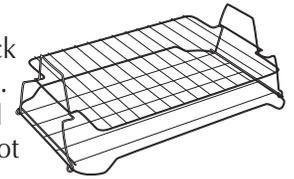
1. Be sure that the temperature control is in the OFF position. Plug the cord into a 120 volt, AC outlet. **This appliance requires 1440 watts and should be the only appliance operating on the circuit.**
2. Place the oven pan in the portable oven body. Place the cover on the oven pan.
3. Always preheat the portable oven prior to use. Set the temperature control to the desired temperature and preheat for 10 minutes.
4. Remove the cover and store it on the lid rest. Use caution as the cover will be hot.
5. Using pot holders or oven mitts, place the food in a pan on an oven rack and then place in the oven pan OR place the food directly in the oven pan. Replace the cover.  
**Important:** Never place food or liquid directly in the oven body.
6. Cook according to recipe instructions.

7. When food is done, turn the temperature control to OFF and unplug the cord from the outlet.
8. Carefully remove the food using pot holders or oven mitts. Allow the portable oven to cool before cleaning. **Caution:** The portable oven body, pan, cover and rack will be hot. Always lift the cover away from you to avoid steam.

## Using the Oven Racks

Two racks are included for two-level cooking (such as meat on the bottom rack with vegetables on the top) and to elevate baked goods. Use the oven rack with handles alone inside the oven pan for fat-free cooking. (Prepare soups and stews without the oven rack.)

For two-level cooking, place food on the oven rack with handles, then fit the flat rack on the handles. (See illustration for assembly.) Place the additional food on the flat rack. Two-level cooking is not recommended for baked goods.



If space allows, baked goods such as pies, cakes, cookies and casseroles should be placed on the flat rack fitted on the oven rack with handles. This will position them in the center of the oven and improve heat circulation.

## Using the Steam and Serve Set

A four-piece Steam and Serve Set is included to convert your Portable Oven into a professional steam and serve table. The set includes three 4-quart stainless steel pans and a frame. You can keep up to three different foods warm for serving.

Place the oven pan into portable oven. Pour 2 1/2 quarts of hot water into the oven pan. Place frame securely on the rim of the oven pan, and insert stainless steel pans into frame. Cover and preheat portable oven to 450°. Uncover and add hot, cooked foods to pans up to 1 inch from rim. Reduce heat to 400° and keep covered to warm foods for up to 2 hours. Adjust temperature setting if necessary. If warming foods for longer than 2 hours, check and add more hot water. For best results, stir foods occasionally.

**NOTE:** All containers should be in place when using the Steam and Serve Set. When warming foods that may stick, coat pans with nonstick cooking spray before filling.

# Cooking Tips

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This Portable Oven cooks and bakes at approximately the same temperatures and in the same time as a standard oven. Use the charts and recipes given as a guide to make similar-type recipes. Check 5 to 10 minutes before estimated finishing time to insure perfect results. Make notes of any needed adjustments for the next time.

## General Cooking

- For best results, dry-cook tender cuts of meat. Do not add liquid until the last 30 minutes of cooking.
- Simmering less tender cuts of meat will make them more tender. Adding a gravy or sauce will provide extra flavor.
- Because meat and poultry vary in size and shape, use a meat thermometer to achieve the desired degree of doneness.
- As with all covered portable ovens, meats will not brown during the cooking process. To achieve browning, sear meat in a separate skillet on your stovetop prior to cooking in your portable oven. Add a small amount of oil or butter to the skillet and sear meat for a few minutes per side until lightly browned.

## Baking

- Always place baking pans or casserole dishes on one of the racks and then in the oven pan. Never place pans on the bottom of the oven pan.
- If space allows, use the flat rack fitted on the handles of the oven rack with handles to position casserole dishes and baking pans in the center of the oven for more even baking.
- You can bake two loaves of bread or cook a meat and a vegetable at one time.
- The oven pan will easily accommodate three 1 1/2-quart casserole dishes. This is ideal for preparing a complete meal such as meat, potatoes and a vegetable.
- To make clean-up easier, place foods that may boil over (like fruit pies and casseroles) on a cookie sheet before positioning on the rack.
- Convenience foods can be baked in the portable oven. Place container on the oven rack with handles or the flat rack fitted on the handles of the oven rack. Follow package directions.

- The portable oven accommodates the following size baking pans:

- 1 - 12-cup muffin pan
- 1 - 6-cup jumbo muffin pan
- 2 - 12-cup mini muffin pans
- 1 - 8-, 9- or 10-inch pie plate
- 1 - 14"x 8"x1/2" baking sheet
- 1 - 13"x9"x2" baking dish
- 1 - 8- or 9-inch square baking pan
- 1 - 10-inch bundt pan or angel food pan

- Metal pans are preferable to glass for baking because they reflect and transfer heat better. Glass can be used if desired, but the bottom crust will not be as brown.

## Steaming

- Steaming is an easy way to cook tasty, nutritious and healthy foods without added fats.
- Preheat portable oven to 450°. Pour 1 quart of boiling water in bottom of oven pan. Place food in a pan placed on the oven rack. Steam according to recipe directions.

## Slow Cooking

- For slow cooking, brown meat and vegetables in a separate skillet before adding to portable oven. Add liquid and set the portable oven temperature to 250°.
- Always keep food covered; stirring is not necessary.
- Cut meat and vegetables into uniform-size pieces for even cooking.
- Little moisture escapes from the portable oven during cooking, so add liquid sparingly.
- To convert a standard recipe to slow cooking, double the time and decrease the oven temperature to 250°.
- When slow cooking meats and poultry, it is not necessary to use the rack. The low temperature will keep the meat from sticking to the pan.

## Warming

- Use the steam and serve set for warming foods and serving buffet-style. (See detailed instructions, page 7.)

## Cooking Guide

	Meat	Weight(lbs.)	Temperature*	Min./lb.
<b>BEEF</b>	Standing Rib	4-6	325°	20-25
	Sirloin Tip	3-5	350°	20-25
	Tenderloin	3 ½ - 4	450°	8-12
	Pot Roast	4-6	300°	30-40
<b>LAMB</b>	Leg	5-8	350°	25
	Shoulder, boneless	3-4	350°	25
<b>PORK</b>	Loin Roast	3-5	350°	25-30
	Rolled Shoulder	4-6	350°	35-40
	Chops	4-5	325°	15-20
	Country-Style Ribs	8-10	450°	to brown
<b>SMOKED PORK</b>	Ham, bone in, shankless	10-15	325°	20-25
	Ham, boneless	8-12	325°	15-20
	Ham, fully cooked	5-10	325°	13-28
<b>VEAL</b>	Loin	4-6	325°	30-35
	Shoulder	3-5	325°	30-35
<b>POULTRY</b>	Chicken, whole	3 ½ - 5	350°	15-17
	Chicken, whole	6-8	350°	18-20
	Chicken, pieces	6-8	350°	8-10
	Cornish Hens (4)	3 ½ - 4 ½	400°	15-20
	Duck	4-5	425°	20-25
	Turkey, prebasted	10-14	375°	12-17
	Turkey, prebasted	14-22	375°	13-18
	Turkey, fresh	10-14	350°	15-20

\*always preheat prior to cooking

## Baking Guide

Food	Temperature*	Minutes
Baked Potatoes	350-400°	50-60
Sweet Potatoes	350-400°	55-65
Scalloped Potatoes	350°	75-90
Winter Squash	400°	45-60
Baked Apples	350°	35-45
Muffins	425°	15-20
Quick Bread	375°	65-75
Yeast Bread	400°	40-45
Yeast Rolls	400°	18-20
Brownies	350°	25-30
Cookies	350°	11-13
Cupcakes	350°	20-25
Bundt Cake	350°	50-60
Pound Cake	350°	50-60
Sheet Cake	350°	40-45
Cheesecake	325°	50-60
Custard Pie	350°	50-60
Fruit Pie	425°	45-50
Pastry Shell	425°	10-13
Pizza (9-inch)	425°	20-25

\*always preheat prior to baking

# CORN MUFFINS WITH JALAPEÑO PEPPERS AND FRESH ROSEMARY

Makes 12 muffins

## INGREDIENTS

1 medium ear of corn  
16 tablespoons (8 ounces) unsalted butter  
3 small jalapeño peppers, finely chopped  
2 teaspoons chopped fresh rosemary  
2 packed tablespoons light brown sugar  
1 egg  
1 teaspoon salt  
1 teaspoon baking soda  
1 cup all-purpose flour  
1 cup stoneground cornmeal  
1 1/4 cups buttermilk

## METHOD

1. Preheat the portable oven to 425°.
2. Cut the kernels from the ear of corn. Set aside.
3. In a saucepan, melt 1 1/2 tablespoons of the butter. Brush medium-size muffin tins with some of the butter and set aside. Add the jalapeño peppers to the remaining butter in the pan and cook slowly for 1 minute. Remove from the heat. Add the corn and rosemary to the pan with the peppers and set aside.
4. In the bowl of an electric mixer, cream the remaining butter with the sugar, then add the egg and mix well. Scrape down the sides of the mixer as necessary. The mixture should be light and fluffy.
5. Mix together the salt, baking soda, flour and cornmeal. Add to the mixer a quarter of the flour mixture, then a quarter of the buttermilk, mixing well after each addition. Continue with alternate additions of flour and buttermilk until all has been used.
6. Stir in the jalapeño and corn mixture.
7. Spoon the batter into the muffin tins until they are three-quarters full and bake for 18 to 20 minutes. A toothpick inserted in the center will come out clean.
8. Let the muffins rest in the tins for about 5 minutes, then remove them from the pan.

## PRESENTATION

Place in a napkin-lined basket or bowl. Serve hot with fresh unsalted butter.

# BUTTERMILK BISCUITS

Makes 20 to 22 biscuits

## INGREDIENTS

2 3/4 cups all-purpose flour  
1 1/2 tablespoons sugar  
1 tablespoon plus 1 teaspoon baking powder  
2 teaspoons salt  
1/4 teaspoon baking soda  
10 tablespoons (5 ounces) chilled unsalted butter, cut into small pieces  
1/4 cup minced onion  
1 tablespoon chopped fresh or 2 teaspoons dried thyme  
1 cup buttermilk  
1 or 2 tablespoons milk or cream  
1/4 cup grated Parmesan cheese, optional

## METHOD

1. In a food processor fitted with the steel blade, combine the flour, sugar, baking powder, salt, and baking soda. Add the butter, onion, and thyme, and process until the mixture resembles fine meal. With the machine running, pour the buttermilk through the feed tube, just until the dough comes together.
2. Turn out onto a well-floured work surface and knead lightly into a round ball. Roll out the dough to about 1-inch thickness, and with a 2-inch cookie cutter, cut out as many biscuits as you can. Repeat this procedure until you have used all the dough, giving you 20 to 22 biscuits. Arrange the biscuits, as cut, on two parchment-lined baking trays. Refrigerate for at least 1 hour, up to 24 hours.
3. Preheat the portable oven to 350°.
4. Brush the top of each biscuit with milk or cream and sprinkle with the Parmesan cheese, if desired. Bake one layer at a time for 25 to 35 minutes, until lightly golden. Serve warm.

## PRESENTATION

Delicious by themselves, these biscuits are great with soup or served with butter and honey, or your favorite preserves.

## BLACK PEPPER SCONES

Makes 18 scones

### INGREDIENTS

4 cups plus 1 tablespoon all purpose flour  
1/2 cup sugar  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
13 tablespoons (6 1/2 ounces) unsalted butter, cut into small pieces and chilled  
1 1/2 tablespoons medium grind black pepper  
2 1/2 teaspoons finely chopped lemon peel  
1 1/2 cups heavy cream plus 2 tablespoons for brushing

### METHOD

1. Into a large bowl, sift together the flour, sugar, baking powder and salt. Using two knives or a pastry blender, cut in the butter until the mixture resembles coarse meal. Gently stir in the pepper and lemon peel. Add the 1 1/2 cups cream all at once and mix until the dough just comes together.
2. Turn out onto a lightly floured surface and knead the dough into a ball. For a flakier consistency, do not knead the dough into a smooth ball. If smooth, the scone will be more cakelike. Wrap in plastic wrap and refrigerate for at least 30 minutes, up to overnight.
3. Cut the dough into three equal pieces. Working with one piece at a time, keeping the other two pieces covered, roll out to a circle, 6 inches in diameter and 1/2 inch thick.\* Cut the circle into 6 wedges and arrange the wedges on one or two baking trays lined with parchment paper. Repeat with the remaining dough.
4. Preheat the portable oven to 350°. Lightly brush the scones with the remaining 2 tablespoons of cream and bake until golden, about 10-12 minutes.

\* The scones can be cut out with a 2 1/2 inch cookie cutter if desired. Roll out the dough, cut, and place on a baking tray. Reroll the dough and continue cutting out circles. Proceed as in step 4.

### PRESENTATION

Serve warm with butter, and jam if you like it.

## WOLFGANG'S FAVORITE CHOCOLATE CAKE

Makes one 10-inch cake

### INGREDIENTS

8 ounces bittersweet chocolate, cut into small pieces  
4 ounces unsalted butter, cut into small pieces  
5 large eggs, separated  
Pinch of salt  
2/3 cup sugar

### METHOD

1. Preheat portable oven to 325°. Butter, flour and line the base of a 10-inch round cake pan with parchment.
2. Combine chocolate and butter in a bain marie or in a bowl over simmering water.
3. Whisk together the egg yolks and all but 3 tablespoons of the sugar. Stir melted chocolate into egg yolks until thoroughly combined.
4. With an electric mixer, on medium speed, beat egg whites and salt until soft peaks form. Gradually beat in the remaining sugar and continue to whip until egg whites are stiff but not dry.
5. Carefully fold chocolate mixture into egg whites. Pour into prepared pan.
6. Bake for about 45 minutes. Turn out onto a rack immediately. As the cake cools, the center will sink and crack - do not worry.

### PRESENTATION

Dust the cake with powdered sugar and serve with unsweetened whipped cream.

## SUGAR DOUGH

*Use this recipe with the following pie recipe.*

Makes about 1 1/2 pounds or two 9-inch tart shells

### INGREDIENTS

- 2 1/3 cups cake or pastry flour
- 1/3 cup sugar
- 1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces
- 2 egg yolks
- 1 or 2 tablespoons heavy cream

### METHOD

1. In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.
2. In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from the machine, and on a lightly floured surface, press down into a circle. Wrap in plastic wrap and refrigerate for at least 1 hour.
3. Use as needed.

## KEY LIME PIE

Makes one 9-inch pie

### INGREDIENTS

- 1/3 recipe Sugar Dough (see separate recipe, page 16)
- 4 eggs
- 4 egg yolks
- 2/3 cup sugar
- 1 cup Key lime juice
- 6 tablespoons (3 ounces) unsalted butter, cut into small pieces
- 1 to 2 tablespoons sugar for caramelizing

### METHOD

1. Preheat the portable oven to 375°.
2. With the Sugar Dough, line a 9-inch fluted tart tin with a removable bottom. Line the shell with coffee filters or parchment paper, then fill with pie weights or dry beans. Bake the shell for 20 minutes, or until golden brown around the edges. Cool the shell and remove pie weights or beans and papers.
3. Combine the eggs, and egg yolks in a large stainless steel bowl. Whisk in the sugar thoroughly, then whisk in the lime juice.
4. Place the bowl over hot but not boiling water. Whisk vigorously until the mixture is light and thick. It should mound on itself when a little of it is dropped from the whisk.
5. Remove the bowl from the heat and distribute the butter over the top of the filling. When the butter has melted, fold it into the filling.
6. Turn the mousse into the tart shell and smooth the top with a long metal spatula. Chill.

### PRESENTATION

Sprinkle the additional sugar over the top of the pie and caramelize the pie under a very hot broiler or with a small blow torch. Remove the pie from its ring and transfer it to a flat serving dish, removing the metal bottom. Cut into wedges and serve.

## POACHED SALMON

### INGREDIENTS

2 medium carrots, sliced  
2 stalks celery, sliced  
1 leek cleaned & sliced  
1 sprig fresh thyme or pinch dried thyme  
1 bay leaf  
1 teaspoon salt  
1/2 teaspoon ground pepper  
2 quarts water  
2 cups dry white wine  
1 5- to 6-pound whole salmon

### METHOD

1. Place carrots, celery, and leeks in an 8-quart stock pot. Add remaining ingredients, except salmon, and bring to a boil. Boil for 20 minutes; remove from heat.
2. Preheat portable oven to 350°. Add poaching liquid to oven pan. Place salmon on rack and carefully lower into liquid. Cover and poach salmon for 30 minutes (cooking time should equal 10 min/inch of thickness of salmon at its thickest point). Liquid should never come to a boil.

## HEARTY BOLOGNESE SAUCE

Makes about 14 cups

### INGREDIENTS

12 tablespoons extra-virgin olive oil  
2 pounds lean ground beef  
2 teaspoons salt  
1/2 teaspoon freshly ground black pepper  
4 teaspoons minced shallots  
2 teaspoons minced garlic  
1 cup dry red wine  
10 pounds Roma tomatoes, cored, blanched, peeled, seeded and chopped  
4 tablespoons tomato paste  
6 tablespoons sugar  
1 bouquet garni made up of 2 sprigs each rosemary, basil, parsley, 1 sprig oregano,  
2 bay leaves, 1 tablespoon black peppercorns  
2 medium onions, finely diced  
2 medium carrots, finely diced  
2 medium celery stalks, finely diced  
4 cups chicken stock

### METHOD

1. Preheat portable oven to 450°. In a large skillet on your stovetop, heat 6 tablespoons of olive oil. Add ground beef and sauté until browned, breaking up the large chunks of meat as they cook. Season with salt and pepper. Add shallots and garlic, continue cooking for about 3 more minutes or until shallots are soft.
2. Add red wine and deglaze pan, reduce until almost all liquid has been absorbed. Pour meat mixture into oven pan and place in portable oven.
3. Add chopped tomatoes, tomato paste, sugar and bouquet garni. Bring mixture to a boil. Cover and reduce heat to 350°. Simmer for about 45 minutes, stirring frequently.
4. Meanwhile, in a small skillet, heat remaining 6 tablespoons olive oil. Add onion, carrot and celery. Sauté for about 4 minutes or until onion is translucent.
5. Add sautéed vegetables along with chicken stock to meat sauce and simmer for another 30 minutes until meat sauce is rich and thickened. Season to taste, if necessary.

**NOTE:** Beef bolognese sauce can be made ahead and refrigerated in a covered container for 2 to 3 days in refrigerator or frozen for up to 3 months.

# TORTA REGINA

Makes 8 to 10 servings

## INGREDIENTS

8 ounces hazelnuts, roasted and peeled  
8 ounces bittersweet chocolate  
8 eggs, separated  
1/2 cup sugar  
Cocoa powder or melted chocolate, for decoration

## METHOD

1. Preheat oven to 350 °.
2. Butter a 10 by 2-inch cake pan.
3. In a food processor, pulse the nuts until coarsely chopped. Reserve. Process the chocolate until coarsely chopped. Add to the chopped nuts.
4. In a mixing bowl, combine the egg yolks and 1/4 cup sugar. Beat until light and ribbony.
5. In another mixing bowl, beat the egg whites to soft peaks. Slowly add the remaining 1/4 cup of sugar and continue to beat until stiff peaks form.
6. Fold the nuts and chocolate into the egg yolk mixture. Carefully fold the egg white into the yolk mixture. Fill the cake pan 2/3 full. Bake for 20 minutes or until center is springy. Remove from the oven and cool on a baking rack. Dust with cocoa powder or decorate with chocolate drawings.

# BEEF GOULASH

Serves 6

## INGREDIENTS

1 tablespoon caraway seeds  
2 tablespoons extra-virgin olive oil  
2 large onions, thinly sliced  
1 tablespoon sugar  
3 garlic cloves, minced  
3 tablespoons sweet Hungarian paprika  
1 teaspoon hot Hungarian paprika  
2 tablespoons minced marjoram  
1 teaspoon minced thyme  
1 bay leaf  
3 tablespoons tomato paste  
4 cups chicken stock or canned low-sodium broth  
2 1/2 pounds trimmed boneless chuck, cut into 2-inch pieces  
Salt and freshly ground pepper

## METHOD

1. In a small skillet, toast the caraway seeds over moderate heat until darkened and fragrant, about 1 minute. Transfer the caraway seeds to a spice grinder and let cool completely, then grind to a powder.
2. Preheat portable oven to 450°. Pour in olive oil and heat. Add the onions and sugar and cook, stirring occasionally, until the onions are caramelized. Add the garlic and ground caraway and cook, stirring, for 1 minute. Add the sweet paprika, hot paprika, marjoram, thyme and bay leaf and cook, stirring, until fragrant, about 2 minutes.
3. Stir in the tomato paste and then the chicken stock. Add the meat, season with salt and pepper. Cover and reduce heat to 350°. Simmer until the meat is very tender, about 2 hours.
4. Skim off the fat, season the goulash with salt and pepper, and serve.

**NOTE:** The goulash can be made ahead and refrigerated in a covered container for up to 2 days.

# WOLFGANG'S CLASSIC CHICKEN POT PIE

Serves 6

## INGREDIENTS

### Pastry:

2 cups all-purpose flour  
2 tablespoons snipped chives  
3/4 cup unsalted butter, chilled, cut into small pieces  
1 cup shredded sharp Cheddar cheese  
2 egg yolks  
5 or 6 tablespoons heavy cream

### Chicken and Vegetables:

2 tablespoons unsalted butter  
1 tablespoon vegetable oil  
1 pound skinless, boneless chicken breasts, cut into 1-inch pieces  
2 medium carrots, cut into 1/2-inch slices  
1 stalk celery, cut into 1/2-inch slices  
1/2 pound crimini or shiitake mushrooms, sliced  
1 x 10 ounce package frozen pearl onions, thawed  
3/4 cup frozen petite peas, thawed

### Sauce:

6 tablespoons unsalted butter  
1/4 cup all-purpose flour  
1 1/2 cups chicken stock (see separate recipe)  
1/2 cup heavy cream  
1 teaspoon minced fresh thyme  
Salt  
Freshly ground black pepper  
1 egg with 1 tablespoon water, beaten

## METHOD

1. *Prepare the pastry:* Place the flour and chives in a bowl. Using a pastry blender or your fingertips, work in the butter until mixture resembles coarse crumbs. Add the cheese and work in until just blend. In a small bowl, whisk together the yolks and 5 tablespoons of the cream. Sprinkle the yolk mixture over the pastry dough, a little at a time, stirring with a fork until pastry comes together. Add remaining cream if necessary. Knead lightly until just combined. Press pastry into a circle. Wrap in plastic wrap and refrigerate until needed.

*(Continued next page.)*

2. Heat a large skillet over medium high heat and add the butter and vegetable oil. Sauté the chicken for 2-3 minutes, until lightly browned but not cooked through. With slotted spoon, remove chicken to bowl.
3. In the same pan over medium-high heat sauté the carrots, celery and mushrooms 5 minutes. With slotted spoon, remove vegetables to another bowl. Stir thawed pearl onions and peas into vegetables.
4. *Prepare the sauce:* In the same pan, melt the butter over medium heat. Add the flour and whisk until the mixture is bubbling and smooth, about 2 minutes. Remove from heat and gradually whisk in stock, cream, and thyme. Return skillet to heat, bring to a simmer, stirring constantly. Cook for 2 minutes until sauce has thickened and is smooth. Season with salt and pepper. Stir in reserved chicken and vegetables. Set aside to cool for about 20 minutes.
5. Preheat the portable oven to 400°. Spoon cooled chicken and vegetable mixture into a 10-inch deep-dish pie plate. On a lightly floured surface, roll out the pastry into a circle 11-inches in diameter. Place pastry on top of chicken mixture. Trim pastry edge, fold overhang under and press gently all around baking dish to make a decorative edge. Reroll any trimmings and cut out to make a decorative design for top of pie. Brush pastry with beaten eggwash. Using a knife, cut 3 slits in center of pie.
6. Bake 25 to 30 minutes or until pastry is golden brown, chicken and vegetables are tender and filling is heated through.



## Care & Cleaning

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After using, unplug the power cord from the outlet. Before cleaning, allow the unit to cool completely.

Remove the cover, the oven pan and the racks and steam and serve set (if used). Wash in warm, sudsy water or in the dishwasher.

Do not use scouring pads or harsh cleaners on any part of the appliance. Remove cooked-on foods by using a non-abrasive cleaning pad or a nylon brush and non-abrasive cleaners such as Soft Scrub® or Bon Ami®. Do not use abrasive cleansers or steel wool as they may scratch the finish.

To easily remove baked-on food from the oven pan, fill the oven pan with hot water. Cover and heat at 350° for 30 minutes. Turn temperature control to the OFF position and allow to cool before cleaning.

Wipe the outside surfaces of the portable oven with a damp cloth and dry.

The oven pan is coated with a finish that is easy to clean. It may chip if dropped on a hard surface. Water spots or mineral deposits (characterized by a white film on the surface) may be removed with household vinegar or a non-abrasive cleaner.

**Caution:** Do not immerse the oven body or power cord in water or other liquid.

## LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- \* Damages from improper installation.
- \* Defects other than manufacturing defects.
- \* Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- \* Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.