



Cooking Tips, Recipes & Cleaning Tips

FOR THE CHATEAU SERIES



Dear La Cornue Customer,

The exquisite La Cornue range that you have selected for your home provides a variety of meticulously crafted tools to help you create superb meals, however cooking on the range may be a little intimidating at first, especially when using unfamiliar tools like the plaque and cooking in an oven that you can't see into. These Cooking Tips are designed to help you understand the tools you are cooking with so you can bridge the gap between the recipe you are using and the tools you are cooking with and choose the appropriate tool for each style of cooking.

The recipe section of this booklet provides guidelines to help you understand how to use all the features of the range when planning a meal and in no time you will, I am sure, be delighted with the ease with which you can orchestrate the preparation of both complex and simple meals.

If you have specific questions or cooking concerns please contact us as follows:

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La Cornue Ovens

Both the gas and electric ovens can be used for roasting, baking and broiling however the strong lively heat of the gas oven is perfect for roasting, while the dry stable heat of the electric oven provides the ideal environment for baking.

Two distinctive design features provide superior results when cooking in La Cornue ovens.

- ❁ Hearth Shaped Ovens – create a natural Convection preventing excessive drying of foods.
- ❁ Cast Aluminum Door Seal – the precisely cut door seal maintains the perfect balance of heat and humidity in the oven at all times.



Roasting Tips

- ❁ Roast meats on a rack in a shallow pan to allow the heated air to circulate around the meat.
- ❁ Resist opening the door during the roasting process, except to add vegetables or glaze meats. Frequent opening of the door causes heat loss and disturbs the “perfect” cooking environment.
- ❁ Meats do not need to be turned or basted.
- ❁ Small cuts of meat up to 5lbs will cook in standard recipe time; larger cuts of meat will cook much faster. Refer to the Roasting Chart for details.
- ❁ Use the Roasting Chart to calculate cooking times and check the internal temperature with an instant-read thermometer.
- ❁ Cooked meats can be rested in the oven for 10-15 minutes with the heat turned off once they have reached the desired internal temperature.
- ❁ Moderate temperatures are ideal for even roasting in Convection as the heat penetrates from the outer surface to the core. Too high a temperature will result in overdone edges and underdone core.
- ❁ Meats can be braised uncovered in the La Cornue ovens.
- ❁ Grand Palais Ovens only – a temperature increase of 5° is recommended when cooking in these larger ovens.

Baking Tips

- ❖ Cooking on multiple racks at one time is not recommended in the La Cornue ovens since the Convection system is natural and not fan driven.
- ❖ Use the lowest rack position to bake pies, pizza and bread and the middle rack position to bake cookies and cakes and more delicate items.
- ❖ No temperature reduction is required when baking in natural convection.

Broiling Tips

- ❖ Place the oven rack in the top position for broiling.
- ❖ Leave the door slightly ajar when broiling; there is a natural catch that will maintain the door in this position.
- ❖ Pre-heat the broiler for 5-10 minutes before using.
- ❖ Broil fish, chicken pieces and vegetables on a rimmed baking sheet. Set the broil intensity level to $\frac{1}{3}$ below Max Broil.
- ❖ Broil steaks and chops on a two-piece broil pan that will shield the dripping fat from the direct heat of the broiler. Set the broil intensity level to Max Broil. Broil meat for 6-8 minutes on one side, turn and broil for 4-5 on the other side, depending on the thickness. Turn off the broiler and let the meat sit in the oven for a few minutes before removing.
- ❖ The drip trays can be extended by a few inches to prevent heat buildup on the control knobs.



Roasting Timing and Temperatures

- ❖ Small quick cooking cuts of meat, chicken breasts, fish, pork tenderloins and vegetables can be cooked directly on a rimmed baking sheet.
- ❖ Roasts 2lbs and over should be roasted on a rack in a shallow pan for even heat distribution and to prevent moisture loss.
- ❖ Small roasts 2 – 5lbs will cook in standard recipe times, 45 minutes to an hour.
- ❖ Large roasts 6 – 20lbs the cooking time will be reduced up to 25%.

Timing and Temperature Chart for Roasting

Weight	Meat	Time	Oven Temp	Internal Temp
3 – 4lb	Chicken	15 mins	400°	
		+45 mins	350°	170°
1 – 2lb	Cornish Hens	45 mins	375°	170°
1 – 2lb	Turkey Breast	50 mins	350°	160°
10 – 15lb	Whole Turkey	15 mins	400°	
		+1 ¼ hrs	350°	160°
15 – 20lb	Whole Turkey	15 mins	400°	
		+1 ¾ hrs	350°	160°
4 – 5lb	Whole Duck Pour of rendered fat	1 ½ hrs	300°	
		+30 mins	400°	170°
2 – 3lb	Beef Tenderloin	45 – 55 mins	375°	130° M/R
2 – 3lb	Chateaubriand (Sear over high heat and finish in oven)	25 mins	350°	130° M/R
10lb	Prime Rib (4 Ribs)	15 mins	400°	
		+1 hr	350°	130° M/R
14lb	Prime Rib (6 Ribs)	15 mins	400°	
		+1 ¼ hrs	350°	130° M/R
8 – 12lb	Boneless Prime Rib	15 mins	400°	
		+1 – 1 ¼ hrs	350°	130° M/R
1lb	Pork Tenderloin	30 mins	350°	140° M
3 – 5lb	Pork Loin	45 – 60 mins	350°	140° M
7 – 10lb	Pork Crown Roast	15 mins	400°	
		+1 ¼ hrs	350°	140° M
3 – 5lb	Pork Blade	1 ¾ hrs	350°	150° MW
3 – 5lb	Ham (Heat uncovered, glaze during the last 15 mins)	45 – 60 mins	350°	150° MW
1 ½ – 2lb	Rack of Lamb	20 – 25 mins	400°	130° M/R
5 – 6lb	Leg of Lamb	15 mins	400°	
		+55 mins	350°	130° M/R

Note: The internal temperature of cooked meats rises approximately 10° - 15° during the resting time.
M/R – Medium Rare; M – Medium; MW – Medium Well

The Plaque

The Plaque or French Top is considered to be the “heart and soul” of the range and once you get used to cooking with this marvel you will wonder how you ever cooked without it. The plaque can easily accommodate 5-6 medium sized saucepans and even if the pans overlap the stainless steel surround the food will continue to cook, for wok cooking the center rings can be removed.

The cast iron plaque provides a gentle indirect heat source. This is an invaluable tool that enables you to cook without evaporating precious cooking liquids, resulting in amazingly flavorful foods. The rings in the plaque diffuse the intensity of the heat, creating variable temperature zones, so instead of turning down the heat, simply move the pans around the plaque to find the most suitable cooking temperature. Occasionally rotate the pans to prevent hot spots on the side of the pan closest to the center.



Tips for Cooking on the Plaque

- ❖ Heat the Plaque on high for 10 minutes prior to use. (This is also the best time to turn on your overhead ventilation.)
- ❖ Chocolate and butter can be melted and sauces held in a heavy bottomed saucepan placed slightly offset on the back of the plaque.
- ❖ Use the plaque in conjunction with the high heat burners for perfect pan roasting. Sear the foods on the high heat burners add some wine and stock and move the pan to the plaque to “finish” the cooking.
- ❖ To hold foods prior to serving, turn the temperature to very low and push the pans away from the center. When ready to serve bring the pans back towards the center to bring the food to a higher temperature.
- ❖ When using a griddle on the plaque, the center of the griddle will be the hottest part and the edges the lower. Begin cooking in the center of the griddle and turn food to the edges.
- ❖ To simmer or hold food for long periods of time on the plaque, place one of the small roasting racks under the pan to further diffuse the heat.
- ❖ When entertaining, use the plaque for keeping food warm and for serving.

Gas Burners

High heat burners are one of the most sought after features in modern appliances and the powerful sealed burners of the La Cornue range provide up to 22,000 BTU's some of the highest available. These high heat burners are ideal for searing, sautéing and bringing liquids to a boil. The ideal tools for simmering are the plaque, induction and electric burners.

The thermocouple ignition system used by La Cornue is an important safety feature, which prevents gas escape if the knobs are accidentally turned on. To light the burner, press the knob in and turn it to the high flame symbol, within 3 seconds the thermocouple will be heated and you can release the knob without the flame going out.



Tips for Cooking on the Gas Burners

- ❁ Choose the burner size appropriate for the size pan you are using.
- ❁ Heat the pans over moderate heat and increase the heat when you are ready to begin cooking.
- ❁ Use the high heat burners in conjunction with the plaque, sear or begin cooking on the high heat burners then move the food to the plaque to finish the cooking process.
- ❁ Burner caps must be locked in position in order for the burner to ignite.

Electric Burners

The solid cast iron electric burners maintain consistent temperature and are ideal for slow cooking and simmering. Once the temperature is selected the thermostat will cycle to maintain the selected temperature.

Tips for Cooking on the Electric Burners

- ✿ Choose well-insulated pans when cooking on these burners.
 - ✿ For slow cooking set the burner level to the lowest temperature.
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Gas Lava Rock Grill

A large bag of lava rocks is provided with the La Cornue ranges configured with a grill. The cavity below the grill should be filled with the rocks but not packed tightly. A piece of aluminum foil can also be placed on the drip tray under the grill for easy clean up.

An indoor grill is a wonderful tool for light grilling. In addition to grilling meats, fish and vegetables the grill can also be used to grill sandwiches and to make pizza, however there are some important things to consider when grilling indoors.

Tips for Cooking with the Gas Grill

- ✿ Always turn on the overhead ventilation prior to lighting the grill. Run the ventilation on low speed to establish airflow and increase the speed when you are ready to grill.
- ✿ Allow at least 15 minutes for the grill to heat.
- ✿ Brush foods lightly with oil to avoid sticking before cooking.
- ✿ Wait until meats release naturally before turning to create cross marks.
- ✿ Generally the cooking time will be a little longer on the first side. For delicate items such as fish turn the grill off when you turn the fish to avoid overcooking.
- ✿ When cleaning the grill, run the ventilation on high speed then reduce it to low for 10 minutes for effective extraction of grease and smoke.



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La Cornue Recipes

Now that you have an overview of the remarkable cooking tools your La Cornue range provides it's time to put those tools to good use. This section includes recipes for holiday meals and day-to-day meals with suggestions on using all the tools of the range at one time.

When it comes to roasting, recipes can be especially challenging because they often involve methods better suited to a modest radiant heat oven and offer few guidelines for roasting with Convection. For this reason it is important to follow the Roasting Tips and Timing outlined in the previous section. For example, when roasting meats and poultry in your La Cornue oven it is not necessary to turn or baste the roast so if the recipe says to do this, you can safely skip that step.

Also take into account that there are several different roasting methods, so to avoid confusion follow these guidelines.

High Temperature Roasting – 425°, this method is ideally suited to a small cut of meat such as 1 ½ lb tenderloin roasts and rack of lamb that is best cooked quickly in order to render the fat and brown the outside leaving the interior rosy.

2 Step Roasting, High Heat Searing and Moderate Cooking – 400° to 350°. This method is suitable for chickens, turkey, leg of lamb, prime rib, larger beef and pork tenderloin roasts and pork crown roasts. Exposing the meat to high temperatures for a brief period of time bursts open the flavor molecules and creates a nice crust while the moderate temperatures ensure even cooking.

Moderate Temperature Roasting – 350°, perfect for chicken and turkey breasts, fish and vegetables. This is also a good temperature for “finishing” meats that have been seared over high heat such as chateaubriand and thick cut pork chops.

Low Temperature Roasting – 325° to 300°. This method is ideal for braising short ribs, brisket, pot roast and pork shoulder. Meats should be cooked in a heavy casserole, but a lid is not necessary as the cast aluminum seal of the oven door acts in the same way as a lid. Slow roasting is also ideal when roasting duck or goose, however they should be finished on higher heat for browning and to crisp the skin.

Two important tips to achieve great results when roasting are:

- ❖ Season roasts the day before cooking, you will notice an amazing difference in flavor.
- ❖ Let meats especially large roasts come close to room temperature before cooking they will cook more evenly in the time indicated.



Herb Crusted Prime Rib Roast

Potato Celery Root Gratin

Roasted Green Beans and Shiitake Mushrooms

Meal Preparation Tips

Once you have decided on the size of the roast you will cook and the degree of doneness you prefer, consult the roasting chart to determine the cooking and resting time. This way you can plan the cooking time of the side dishes so that everything will be ready at one time. These recipes will serve 8 people.

	Servings	Weight	Cooking Time
Bone-In Roasts			
4 Rib	8	10lbs	1 ¼ - 1 ½ hours
6 Rib	12	14lbs	1 ½ - 1 ¾ hours
Boneless Roasts			
8lbs	8	8lbs	1 ¼ - 1 ½ hours
12lbs	12	12lbs	1 ¼ - 1 ½ hours
Internal Temperatures			
Rare	120°	Medium Rare	125° - 130°
Medium	140° - 145°	Medium Well	150° - 155°

Herb Crusted Bone-In Prime Rib

4 – rib bone-in Prime Rib

1 – tablespoon kosher salt

¼ – teaspoon ground black pepper

½ – cup finely chopped fresh Italian parsley

1 – teaspoon garlic powder

1 – teaspoon dried thyme

1 – tablespoon olive or grapeseed oil

Preheat the oven to 425°.

Combine the salt, pepper and seasonings with the oil and rub over the fatty part of the roast.

Place the meat on a rack in a shallow roasting pan and allow it to sit outside of the refrigerator for at least an hour.

Cook at 425° for 15 minutes, reduce the temperature to 350° and cook for another hour.

Check the internal temperature of the meat with an instant-read thermometer to determine the degree of doneness and remove from the oven.

Cover loosely with foil and rest for a minimum of 20 minutes prior to carving or turn off the oven and let the meat rest in the oven.



Potato Celery Root Gratin

3 – lbs floury potatoes, russets, reds or whites, cut into 1/8" thick rounds
1 – medium sized celery root, peeled, halved and thinly sliced
2 – cloves garlic, pressed
2 – cups cream
1/2 – cup grated Gruyere cheese
Kosher salt, white pepper and a pinch of nutmeg
Large ovenproof gratin dish, lightly buttered

Preheat either oven to 350°.

The potatoes can be uniformly sliced with a mandolin or the cutting blade of a food processor. Blot them with paper towels before layering them into the prepared gratin dish. The celery root adds a nice fresh flavor that goes well with the rich cut of beef.

Pour the cream into a heavy medium sized saucepan and season with the salt, pepper and nutmeg and stir in the pressed garlic. Heat slowly on the plaque over medium-low heat until bubbles just begin to form around the edge of the pan.

Layer the sliced potatoes into the prepared gratin dish and pour the warm cream mixture into the pan. Press down with a spatula to evenly distribute the cream.

Bake for 40 minutes, then scatter the Gruyere cheese over the top and continue baking for another 20-25 minutes or until a knife tip is easily inserted into the potatoes. Rest for 10 minutes before serving.

Roasted Green Beans with Shiitake Mushrooms

1 – lb French green beans, trimmed
1/4 – lb shiitake mushrooms, cleaned and thinly sliced
1 – shallot thinly sliced
2 – cloves garlic thinly sliced
1 – tablespoon olive oil
Dash of Balsamic vinegar

Sauté the shallots and mushrooms in a little oil over moderate heat on the gas burner and transfer the pan to the plaque. Stir in the green beans and cook for 10-12 minutes until they soften. Sprinkle with a little balsamic vinegar and continue cooking for another 4 minutes.

Beef Tenderloin Roast

Red Wine Shallot Sauce

Meal Preparation Tips

A small 1 ½ - 2lb beef tenderloin roast feeds 4 people and can be seared over high heat and finished in the oven or cooked at high heat for about 30 minutes in the oven. A larger 4-5lb roast will feed 8 people and is best cooked for 15 minutes at 425° and finished at 350° for 30 minutes.

The plaque is ideal for making sauces and this one can be prepared a day in advance and gently reheated on the plaque while you cook the side dishes.

Beef Tenderloin Roast

- 1 ½ - 2lb center cut beef tenderloin roast
- 1 – tablespoon kosher salt
- 1 – teaspoon dried thyme
- 1 – teaspoon cracked pepper
- 1 – tablespoon olive oil

Combine the seasonings with the oil and rub into the meat, cover and refrigerate overnight or for at least 6 hours. Because small cuts of meat cook so quickly, they can be placed directly on the roasting pan.

Pre-heat the oven to 425° and cook the meat for 30 minutes. Turn the oven off and let the meat rest for 10 minutes before slicing.

Red Wine Shallot Sauce

- 2 – tablespoons butter
- ½ – cup sliced shallots, about 4 shallots
- 1 – tablespoon sugar
- 1 – tablespoon red wine vinegar
- 3 – tablespoons brandy
- 1 – cup dry red wine
- 3 – cups beef stock

Sauté the shallots in the butter over moderate heat on the plaque taking care not to burn them. Stir in the sugar and the vinegar and cook for several minutes. Add the brandy and cook until almost all the liquid has evaporated then stir in the wine and stock and bring to a boil. Move the pan to the middle of the plaque and keep the liquid at a gentle boil for about 20 minutes until it reduces to about 1½ cups of liquid. Strain the reduction into a saucepan pressing on the shallots to remove all the liquid. Check the sauce for seasoning and keep it warm on the back of the plaque until ready to serve.

Roast Leg of Lamb

Sauce Provençal
Simmered White Beans
Rustic Strawberry Tart

Meal Preparation Tips

This is a simple delicious meal to orchestrate, the lamb is roasted in the gas oven, the white beans and sauce Provençal cook on the plaque and the rustic tart cooks to perfection in the electric oven. Lamb roasts are often de-boned and rolled to make the carving easier but because the meat is not uniformly thick I find that a bone-in roast actually cooks more evenly.

Roast Leg of Lamb

- 1 – 6lb bone-in leg of lamb (6-8 servings)
- 2 – tablespoons herbs de Provence
- 6 – cloves garlic, minced
- 1 – tablespoon kosher salt
- 2 – tablespoons olive oil
- 1 – teaspoon balsamic vinegar

Combine the seasonings with the olive oil and vinegar and rub all over the lamb. Place the roast on a rack in a shallow pan and cover loosely with plastic wrap.

Pre-heat the oven to 425° and roast the lamb for 15 minutes, then reduce the temperature to 350° and cook for another hour before checking the internal temperature with a meat thermometer taking care not to hit the bone, 130° medium rare, 140° medium. Allow the roast to rest for 15 minutes before carving.

Sauce Provençal

- 1 – tablespoon olive oil
- 2 – tablespoons unsalted butter
- 2 – shallots, thinly sliced
- 2 – cloves garlic, minced
- 1 – cup pitted Kalamata olives
- 1 – 28oz can, diced tomatoes

Sauté the shallots in the olive oil and butter over moderate heat, towards the rear of the plaque works well. Stir in the garlic and cook for another minute, then add the olives. When the olives have softened stir in the tomatoes and simmer for 15-20 minutes.

Simmered White Beans

- 2 – cups dried small lima beans
- 1 – medium onion, peeled
- 4 – cloves garlic, peeled
- 2 – small bay leaves
- ½ – teaspoon herbs de Provence
- 1 – lemon zest only
- ½ – cup Italian parsley leaves, finely chopped

Rinse the beans and place in a large bowl, cover with water for at least 4 hours or overnight. Place the beans in large heavy pan and cover with 8 cups of water and add the onion, garlic, bay leaves and herbs de Provence. Bring to a boil on the gas burner then move the pan to the plaque and simmer for an hour or until the beans are tender. Strain the beans leaving just a small amount of liquid to prevent them from being too dry and season with salt and pepper, some fruity olive oil and the lemon zest and parsley.

Rustic Strawberry Tart

Crust

- 1 ¼ – cups all-purpose unbleached flour
- ¾ – teaspoon kosher salt
- 1 ¼ sticks – chilled unsalted butter cut into small pieces
- 5 – tablespoons ice water

Blend the flour & salt with a fork in a large bowl, scatter the butter on top and cut into the flour with a pastry cutter until the flour is the size of small peas. Sprinkle on the water and toss with the fork. Press the flour mixture together to form a dough and pat into a 6" disk. Wrap in plastic and refrigerate for at least 30 minutes. Alternately roll out a 9" prepared pie crust. Preheat the electric oven to 375° and place the rack in the lowest position.

Filling

- 1 – 8oz container mascarpone cheese
- 1 – 12oz container strawberries, stems removed, and halved

Roll the pastry out to a 12" round ⅛" thick and place on a flat baking sheet lined with parchment paper. Gently spread a layer of mascarpone cheese in the center leaving a 2" border and sprinkle a little sugar over the cheese. Arrange the fruit over the mascarpone and fold in the edges of the pastry.

Lightly brush the dough with a little milk and bake for 35-40 minutes or until pastry is cooked through. Cool before slicing.

Rack of Lamb

Pommes Frites

Meal Preparation Tips

Rack of lamb cooks quickly and is easy to slice however the potatoes do require some advance work so plan to get those started ahead of time so you can easily do the last flash frying when the lamb is cooked. A simple side dish of sauteed of spinach which can be done on the plaque would go well with this meal. The secret of successful deep-frying is the ability to maintain the oil at a consistent temperature and this is something the powerful gas burners of the La Cornue range do perfectly. Recipe quantities will serve 6 people, allowing 4 chops per person.

Rack of Lamb

- 3 – 8 bone, “frenched” racks of lamb
- 4 – sprigs fresh rosemary, leaves only finely chopped
- 4 – sprigs fresh thyme, leaves only finely chopped
- 4 – cloves garlic, finely chopped
- 2 – teaspoons kosher salt
- 1 – tablespoon olive oil

Combine the herbs, salt and oil and rub over the meat at least 6 hours before cooking. Pre-heat the oven to 425°. Place the meat on a rack in a shallow pan and cook for 25-30 minutes. At this point the internal temperature should be 130° – medium-rare, turn off the oven and let the meat rest for 10 minutes before slicing.

Pommes Frites

- 6 – large russet potatoes, peeled and cut into thin batons
- Olive or Peanut Oil for frying
- Deep-frying thermometer (clips on the side of the pan)

Slice the peeled potatoes into uniform ¼" thick slices. Stack 2 or 3 slices together and cut them lengthwise into ¼" batons. Place them in a bowl of salted water and let stand for at least one hour and up to 3 hours to remove the excess starch. Drain the potatoes, rinse well and pat them dry with paper or flour-sack towels. Pour enough oil into a heavy pan to reach a 4" depth.

Heat the oil over the front left or power burner until it reaches a temperature of 325°. Cook the fries in batches taking care not to overcrowd the pan, approximately 6 minutes per batch. Remove them from the pan with a slotted spoon and drain on a rack set over a paper towel lined baking sheet. The potatoes can be rested up to 3 hours after the first frying or finished right away.

To finish the fries, heat the oil to 375° and again working in batches fry the batons until golden brown, about 1 minute per batch. Sprinkle with fleur de sel and some fine chopped parsley and savor!

Roast Turkey with Bourbon Gravy

Orange Cranberry Sauce

Meal Preparation Tips

Preparing an entire feast in one day is overwhelming, so do as much preparation as you can the day before. Remember when planning your side dishes that the plaque easily accommodates 5–6 saucepans and you can keep cooked food warm on the plaque with the burner at the lowest setting until you are ready to serve. Seasoning the turkey a day in advance makes a huge difference in the flavor as well as cutting down on the workload on the big day and roasting two small turkeys is ideal in terms of handling and ensuring plenty of “extras”.

The Day Before Thanksgiving

- ❖ Remove the turkey from the wrapping, remove the giblets from both cavities, wash the bird inside and out with cold water, and pat dry with paper towels.
- ❖ Season the turkey as per the recipe, place on a shallow pan and cover with plastic wrap and return to the refrigerator. Remove the turkey 2-3 hours prior to the time you want to begin roasting.
- ❖ Make the giblet stock that is the base for the gravy, per the recipe.
- ❖ Prep the vegetables for the side dishes you plan to serve.
- ❖ Make the cranberry sauce.
- ❖ Prepare the stuffing, cool, cover and refrigerate.

Thanksgiving Day – Timing the Feast

- ❖ Cooking time – a 15-20lb un-stuffed turkey will take approximately 2 hours to cook in a La Cornue oven.
- ❖ Resting time – allow at least 20 minutes for the turkey to rest before carving. The turkey can be rested in the oven with the heat turned off without drying out; this is a unique feature of La Cornue ovens.
- ❖ Carving time – allow at least 15-20 minutes for carving the turkey.
- ❖ During the 40 minutes of resting and carving time, cook the side dishes and make the gravy, that way everything will be ready at the same time.



Roast Turkey

- 1 – turkey, giblets removed, washed in cold water inside and out and dried with paper towels
- 2 – tablespoons Old Bay seasoning
- 1 – teaspoon dried or minced fresh thyme
- 2 – teaspoons kosher salt
- ½ – teaspoon ground black pepper
- 1 – tablespoon olive oil
- 1 – medium yellow onion halved
- 4 – fresh sage leaves coarsely chopped

Carefully separate the skin from the breast using the point of a sharp knife. Remove the wing tips with poultry shears and save for the giblet stock.

Combine the Old Bay, thyme, salt and pepper with the oil in a small bowl and wearing disposable gloves rub the seasoning into the flesh under the skin of the turkey and smear the remainder over the skin. Place the onion and sage leaves in the large cavity. Seasoning the turkey the day before cooking noticeably improves the flavor.

Place the oven rack in the lowest position and pre-heat the oven to 400°.

Place the turkey on a rack in a shallow pan, leaving the legs to swing free. Because turkeys cook faster in Convection this ensures that the heat can properly penetrate the coldest and thickest part between the thigh and the body.

Once the turkey has reached an internal temperature of 160° - 170° in the thickest part of the breast, the leg moves freely and the juices of the thigh run clear when pierced, remove the turkey and place on the counter to rest. During the resting time the internal temperature will rise to 180°. If you do not need to use the oven you can turn the heat off and rest the turkey in the oven, it will not dry out.



Giblet Gravy with Bourbon

Giblet Stock

1 – medium onion
1 – bay leaf
½ – teaspoon herbs de provence
turkey giblets, neck and wing tips

Roux

4 – tablespoons unsalted butter
4 – level tablespoons all-purpose flour
6 – cups combined giblet stock/turkey juices
½ – cup Jack Daniels (or more to taste)

Begin with the Giblet Stock

Rinse the turkey giblets and neck and discard the liver. Place all the ingredients for the giblet stock into a medium saucepan and cover with water, about 4 cups. Bring to a boil, move to the plaque and simmer gently for 40 minutes, skim off the foam that settles on the top. The liquid will reduce to about 2 cups of concentrated stock. Strain and discard the giblets, onions etc. The giblet stock can be prepared in advance then used as the base for the gravy.

Turkey Juices

When the turkey has rested pick it up with two clean kitchen towels and pour out all the liquid into the pan. Pour all the turkey juices in a large measuring cup or bowl and skim off the clear fat that rises to the top. You are now ready to make gravy. The gravy can be made directly in the roasting pan on the plaque or in a saucepan.

Roux

Melt the butter in a medium sized heavy bottomed saucepan, add the flour and cook over low heat, taking care not to burn for at least 4 minutes. It is important that the flour is cooked through. Add the giblet stock stirring with a whisk to avoid lumps forming. Add the Jack Daniels and turkey juices. Season to taste (i.e. salt & pepper & more JD if needed.) Keep warm on the back of the plaque until ready to serve!

Cranberry Sauce with Cointreau

½ – cup sugar
½ – cup Cointreau
½ – cup orange juice
1 – package fresh cranberries, rinsed
1 – teaspoon finely grated orange zest

In a medium saucepan combine the sugar, Cointreau and orange juice, stirring to dissolve the sugar. Add the cranberries and bring to a gentle boil. Simmer on the plaque for 10-12 minutes or until the cranberries have popped. Stir in the orange zest and cool to room temperature.

Roasted Chicken

Seasonal Vegetable Medley

Apple Crisp

Meal Preparation Plan

A 4-5lb chicken will take approximately one hour to roast in the La Cornue gas oven and the vegetables and crisp take about 40 minutes each. The chicken can be roasted on a small rack in a large pan and the vegetables added to the pan after the chicken has cooked for 20 minutes. Alternatively the vegetables can be roasted in the electric oven and the crisp can be cooked when they come out.

Roasted Chicken

- 1 – 5lb chicken, giblets removed, washed and dried
- 1 – teaspoon Italian seasoning
- ½ – teaspoon Old Bay seasoning or smoked paprika
- 1 – teaspoon kosher salt
- freshly ground pepper
- 1 – tablespoon olive oil

Preheat the oven to 425°. Combine the seasonings with the olive oil in a shallow roasting pan or on a rimmed baking sheet. Roll the chicken in the mixture until it is evenly coated and set it on a rack in the same pan. Roast the chicken for 15 minutes then reduce the temperature to 350° for the remainder of the cooking time. Rest for 10 minutes before carving.

Seasonal Vegetable Medley

- 1 – large parsnip, peeled and cut into 1" thick half moon slices
- 4 – large carrots, peeled and cut into 1" diagonal slices
- 1 – medium yellow onion, peeled and cut into 1" strips
- 1 – rutabaga, peeled and cut into 1" thick half moon slices
- 2 – tablespoons olive oil

Toss the prepped vegetables in a bowl with the olive oil and season with salt and pepper and some dried thyme. Spread the vegetables onto a rimmed baking sheet and roast for 30-35 minutes at 350° in either oven. Or the vegetables can be added to the pan with the chicken.

Apple Crisp

- 8 – granny smith or pippin apples, peeled, cored and sliced
- 2 – tablespoons unsalted butter
- 2 – tablespoons brown sugar
- ¼ – cup brandy or calvados
- 2 – cups rolled oats
- 1 – stick softened, unsalted butter, cut into 8 sections
- ¼ – cup all purpose flour
- 1 – cup brown sugar
- ½ – teaspoon ground cinnamon
- ½ – teaspoon salt

Heat a large skillet over medium heat and add the butter, when it has melted stir in the sugar and cook for a few minutes on the plaque. Stir in the apples and cook for 4-5 minutes until softened then stir in the brandy. Scrape the mixture into an oven safe baking dish and preheat the oven to 350°.

Combine the oats with the remaining ingredients and rub together until all the butter is absorbed. Spread the topping over the apples and dot with a little extra butter. Bake for 35-40 minutes on the middle rack position.

Roasted Duck with Grapes and Port Glaze

Roasted Fingerling Potatoes with Broccolini

Meal Preparation Tips

If you have trouble finding a Muscovy duck check out an online purveyor such as www.d'artangan.com. Muscovy ducks are very lean and have an excellent meat yield. A 5lb hen yields enough to feed 4 people. The easiest way to “carve” duck is to cut it into four portions with poultry shears. Cut out the backbone and following the curve of the rib cage cut it in half then cut each half in half again.

If there are any duck and potatoes left over, then definitely plan to make a duck hash, it is truly divine. Allow 2 hours to cook the duck and 20 minutes to cook the side dishes.



Roasted Duck

1 – 4-5lb Muscovy (hen) duck, washed and dried with paper towels
1 – teaspoon herbs de Provence
Kosher salt, pepper

Preheat the oven to 325°.

Combine the herbs with the salt and pepper and rub over the duck.

Place the duck on a rack in a metal pan at least 2" deep, place in the oven and roast at 325° for 1 ½ hours.

Carefully remove the pan from the oven, set the duck to one side and pour the fat in the pan into a large metal bowl.

Turn the oven temperature up to 400° and return the duck to the oven for 15 – 20 minutes to finish the cooking and crisp the skin.

Check the duck and see if the internal temperature has reached 180°. Rest for 10-15 minutes before cutting into four pieces.

Roasted Grapes

½ – lb red seedless grapes cut into small clusters
2 – teaspoons olive oil
¼ – cup port wine

Heat the oil in a sauté pan on the plaque and sauté the grapes for 10-12 minutes. Stir in the port wine and cook for another 8 minutes. Season with sea salt before serving.

Roasted Fingerling Potatoes

2 – lbs fingerling potatoes, washed, dried and sliced in half lengthwise
¼ – cup hot duck fat
Kosher salt and fresh pepper

Preheat the electric oven to 375°.

Toss the potatoes with the duck fat, salt and pepper and spread on a rimmed baking sheet. Place in the oven on the bottom rack and cook for 20 minutes turning once for even browning.

Roasted Broccolini

2 – bunches broccolini, washed and dried
2 – tablespoons olive oil
1 – Meyer lemon, zest only

Broccolini is a fairly new and very delicious variety of broccoli that roasts quickly and makes a great side dish. They retain their vivid green color and have none of the cabbage flavor more inherent with the larger broccoli.

Slice off the bottom tip of the stalk and cut the broccolini in half on the diagonal. Toss with the olive oil and roast with the potatoes in the oven or on the plaque for 12-15 minutes until just tender. Season with sea salt, some fresh pepper and some grated Meyer lemon zest before serving.

Baked Ham

Roast Carrots with Fresh Herbs
Cauliflower Casserole
Winter Fruit Chutney

Meal Preparation Tips

The La Cornue ovens with their high moisture content are ideal for baking ham and there is no need to cover the ham with foil to prevent drying. For an 8-9lb ham allow 1 ¼ hours to heat through. As always a resting period is important before slicing the meat, so plan accordingly. The cauliflower casserole is best assembled in advance and reheated in the electric oven while the carrots and chutney can be cooked on the plaque with any other vegetables. The chutney can be kept in the refrigerator for about 7 days and is delicious with cold meats.



Baked Ham

1 – 8-9lb bone-in cooked ham (butt-end or shank)

Pre-heat the oven to 350°.

Score the skin of the ham a ¼" deep in a diamond pattern.

Place on a rack in a shallow pan.

Cook for 1 hour, brush with the glaze and continue cooking for another 15 minutes.

Rest for 15 minutes before slicing.

Orange Mustard Glaze

⅓ – cup brown sugar

⅓ – cup Jack Daniels Whiskey

Zest of 1 orange

1 – tablespoon hot sweet mustard

Combine the ingredients in a small saucepan and simmer on the back of the plaque for 15-20 minutes until thickened. Brush over the ham for the last 15 minutes of cooking time.

Roasted Carrots

- 4 – large carrots, peeled and cut into thin diagonal slices
- 2 – tablespoons melted butter
- 1 – teaspoon grapeseed oil
- ½ – cup Italian parsley leaves, finely chopped

Heat a sauté pan on the plaque and add the butter and oil. When hot, sauté the carrots taking care not to burn. When the carrots have softened, stir in the parsley and keep warm until ready to serve.

Cauliflower Casserole

In this recipe the cauliflower and onions are first broiled, then they are combined with the sauce in a casserole dish and baked. This dish can be prepared in advance and re-heated.

- 1 – large head cauliflower, core removed, florets cut into ¼" thick slices
- ½ – small red onion cut into thin slices
- 3 – cloves garlic minced
- 2 – tablespoons olive oil

Pre-heat the oven broiler to 450°.

Toss the cauliflower slices, onions, garlic, and oil together and spread on a large rimmed baking sheet without overcrowding them.

Broil for 10-12 minutes or until the edges of the vegetables just begin to caramelize. Remove from the oven and cool before combining with the sauce.

Sauce

- 1 – 8 ounce container Mascarpone or whipped cream cheese
- ½ – cup heavy cream
- 2 – large eggs
- 1 – cup grated Gruyere cheese
- ½ – cup grated Parmesan cheese
- 2 – tablespoons chopped Italian parsley leaves

In a large bowl mix the Mascarpone or cream cheese together with the heavy cream and eggs, season with salt and pepper and stir in the grated cheese.

Combine with the cooked cauliflower mixture and spread into a large oven casserole dish. Mix the Parmesan cheese and parsley together and sprinkle over the top. Bake for 30-35 minutes until set.

Winter Fruit Chutney

1 – tablespoon olive oil
½ – cup finely chopped sweet onion
½ – cup thinly sliced red pepper
6 – ripe pears, peeled and cut into small chunks
1 – cup packed brown sugar
½ – cup golden raisins
¼ – cup chopped crystallized ginger
1 – cup apple cider vinegar
½ – teaspoon ground cinnamon
¼ – teaspoon ground allspice
Salt to taste

Heat the oil over medium heat in a non-reactive saucepan, sauté the onion for a few minutes until softened and stir in the red pepper. Cook for a few minutes, then add the remainder of the ingredients. Bring to a boil, move the pan to the plaque and simmer for 20 minutes until thickened. Cool and transfer to a jar with tight fitting lid. The chutney can be used for a week to 10 days.

Pan Roasted Halibut

Lemon Basil Risotto
Sautéed Red Chard
Ricotta Donuts

Meal Preparation Plan

Pan roasting the fish over high heat and finishing it on the plaque gives the fish a nice crisp skin while maintaining a delicate moist interior. The fish can also be oven roasted with great results. Cooking time, either way, is about 12-15 minutes.

The risotto with the subtle aromatics of Meyer lemon zest and basil pairs well with fish or chicken and takes approximately 30 minutes to cook. The chard needs only 10 minutes. The doughnut batter needs to rest for an hour before cooking, so heat the oil while you are eating. It will only take minutes to cook the doughnuts after dinner. They are a light and oh so delicious treat.

Pan Roasted Halibut

1 ¼ – lbs halibut cut into 4 portions
1 – tablespoon olive oil
1 – teaspoon herbs de Provence
¼ – teaspoon mild smoked paprika
Kosher salt and fresh pepper
½ – cup white wine

Combine the olive oil with the seasonings in a glass pie dish, coat the halibut pieces with the seasoning and set to one side until ready to use.

Heat a good quality sauté pan over the front left gas burner set to medium heat. Add the oil and increase the heat to high. Carefully lay the fish into the pan skin side up. Cook the fish for 4-5 minutes until it releases easily from the pan. Turn the fish and cook on the other side for another 3-4 minutes. Move the pan to the rear of the plaque and pour in the wine. Simmer the fish for another 4-5 minutes over low heat until cooked through.

Lemon Basil Risotto

- 6 – cups chicken stock, heated
- 1 – tablespoon unsalted butter
- 2 – tablespoons olive oil
- 1 – medium yellow onion, finely chopped
- 2 – cups Arborio or Carnaroli Rice
- ¼ – cup dry white wine
- 1 – tablespoon unsalted butter
- ½ – cup grated Parmesan cheese
- 1 – Meyer lemon, zest only
- 10 – basil leaves, finely chopped

Bring the chicken stock to a gentle boil and push it to the back of the plaque to keep warm. Heat a 10" sauté pan on the plaque and add the butter and olive oil. When heated, cook the onion for 4-5 minutes, then stir in all the rice. Continue stirring for a minute or two to ensure all the rice is evenly coated with the butter and oil. Add the wine and when it has evaporated, begin adding the hot stock ½ a cup at a time, stirring well after each addition and turning the pan each time. When all the stock has been absorbed, about 30-35 minutes, stir in the butter, Parmesan cheese, lemon zest, and basil.

Sauteed Red Chard

- 2 – shallots, thinly sliced
- 3 – cloves garlic, sliced
- 1 – bunch red chard, tough stems removed, cut into thin strips
- ½ – cup chicken stock
- Olive oil and butter

Heat a large skillet on the plaque and when warm add a tablespoonful of olive oil and one of butter. When heated, sauté the shallots and garlic taking care not to let the garlic burn. Stir in the chard in batches and keep stirring until it has all softened. Add the stock and simmer for 6-8 minutes taking care not to let all the liquid evaporate.

Ricotta Donuts

- 1 – lb ricotta cheese
- 2 – large eggs
- 2 – tablespoons white sugar
- 1 ½ – teaspoons vanilla extract
- 1 ½ – tablespoons baking powder
- 1 – cup all purpose flour
- 1 – lemon zest only
- 2 – quarts canola or peanut oil for frying

Combine the ricotta, eggs, sugar, vanilla and lemon zest in a large bowl. Mix together the baking powder and ½ cup of flour then fold into the ricotta mixture. Add enough of the remaining flour to make a thick batter. Rest the batter for 1 hour. Pour the oil into a heavy deep saucepan and bring to 350°. Drop the batter by teaspoons into the hot oil and cook for a few minutes until golden.

Remove with a slotted spoon and drain on paper towels. Drizzle with honey and a dusting of confectioner's sugar before serving.

Chicken Sauteed with Riesling

Toasted Barley Pilaf
Chocolate Souffle Cake

Meal Preparation Plan

The high heat gas burners and gentle indirect heat of the plaque are perfect for creating this delicious braised chicken dish; cooking the barley and preparing the dessert all at the same time.

Chicken Sauteed with Riesling

- 8 – chicken legs with thighs attached
- 6 – shallots, thinly sliced
- 4 – cloves garlic, chopped
- ¼ – teaspoon dried thyme
- 1 – bottle dry Riesling
- 2 – ounces dried chanterelle mushrooms, soaked in a little hot stock for 30 minutes
- 2 – cups chicken stock
- ¾ – cup heavy cream

Rinse the chicken pieces and dry thoroughly with paper towels and season with salt and pepper.

Heat a heavy skillet over medium heat, add 1 tablespoon of olive oil and turn up the heat to medium-high. Saute the chicken pieces without crowding the pan until they are browned on each side. Place the chicken pieces on a plate and pour off all but 1 tablespoon of the fat. Add the shallots, garlic and thyme and cook over moderate heat for 3-4 minutes until softened. Add the Riesling, raise the heat to high and bring to a boil. Cook over medium high heat until the liquid has reduced by half, about 10-15 minutes. This can be done on the gas burner or plaque.

Return the chicken pieces to the pan and cover, transfer the pan to the plaque and cook at a gentle simmer for 30-35 minutes until the chicken is cooked through, turning the pan from time to time to avoid hot spots. Stir in the cream and move the pan to a hotter part of the plaque and simmer for 5-6 minutes to thicken. Check the seasoning before serving.

Toasted Barley Pilaf

- 2 – cups pearled barley
- 1 – tablespoon olive oil
- 2 – tablespoons unsalted butter
- 1 – medium yellow onion, finely chopped
- ¼ – teaspoon mixed Italian seasoning
- 4 – stalks celery, finely chopped
- 4 – cups chicken stock

Heat a cast iron skillet on the plaque and when hot, stir in the barley and toast for 4-5 minutes. Stir from time-to-time to prevent burning then scrape into a bowl.

Add the oil and butter to the pan and when hot, sauté the onion with the seasoning. Stir in the celery and cook for 6-8 minutes until softened. Add the toasted barley to the pan together with the chicken stock, bring to a boil and simmer gently for 30 minutes until the liquid has evaporated and the barley is soft. Season with salt and pepper before serving.

Chocolate Soufflé Cake

- 6 – ounces bittersweet or semi-sweet chocolate, broken into chunks
- 6 – tablespoons unsalted butter, cut into chunks
- 4 – large eggs at room temperature
- $\frac{2}{3}$ – cup sugar
- 1 – teaspoon vanilla extract

A version of the famous French dessert Reine de Sable, this is an easy, delicious dessert to make and is wonderful served with crème fraîche and fresh raspberries or with a caramel sauce and vanilla ice cream. Whisk the egg whites and begin baking the cake just before serving dinner so dessert will be ready at exactly the right time.

Preheat the electric oven to 350° and place the rack in the middle of the oven. Melt the chocolate and butter in a small heavy bottomed saucepan on the rear of the plaque. In a large bowl, whisk three egg yolks with one whole egg and $\frac{1}{3}$ cup of sugar until smooth. Stir in the melted chocolate and vanilla.

In a medium bowl, beat the three egg whites with an electric mixer until soft peaks form. Add the remaining $\frac{1}{3}$ cup of sugar 1 tablespoon at a time, beating well between each addition until the egg whites are smooth and glossy.

Fold a quarter of the meringue mixture into the chocolate mixture and blend. Add the remaining meringue and mix gently until there are no white streaks.

Scrape the chocolate soufflé mixture into an un-greased 9" glass pie plate. Bake for 30-35 minutes or until the soufflé is cracked and no longer wobbles.

Cool slightly (at least a minute) before serving with vanilla ice cream.

Red Wine Braised Beef Short Ribs

Meal Preparation Plan

If you assemble all the ingredients before beginning to sear the meat this dish will come together very quickly, however allow 2 hours for the meat to cook to perfection. If you don't have a lid for your casserole dish for braising, don't worry. The cast aluminum seal on the inside of the door acts just like one. Re-heat the meat on the plaque when you are ready to serve together with some fresh vegetables and a side of mashed potatoes or polenta, either go very well especially with a little Gorgonzola cheese mixed in.

Red Wine Braised Beef Short Ribs

- 2 – tablespoons olive oil
- 8 – meaty beef short ribs about 5" long
- 2 – veal shanks (braising these with the beef adds a lot of flavor)
- 1 – large yellow onion, coarsely chopped
- 6 – cloves garlic, peeled and smashed
- 2 – large carrots, peeled and chopped in large chunks
- 3 – celery ribs, chopped in large chunks
- ½ – cup red wine vinegar
- 5 – ounces tomato paste
- 4 – cups dry red wine
- 4 – cups beef or chicken stock
- 2 – springs fresh thyme
- 1 – small bay leaf
- Kosher salt and pepper

Preheat the oven to 325°.

If you don't have a heavy oven casserole that can be used to sear and braise the ribs, use a large cast iron skillet for the searing step and add the ingredients to a high-sided casserole pan for the braising.

Sprinkle the ribs with the kosher salt and pepper and heat the pan over medium heat. Add the olive oil and increase the heat to high. Sear the ribs without overcrowding the pan for 4-5 minutes on each side, then transfer the ribs to a large bowl or plate.

Reduce the heat to medium, add the onions, garlic, carrots and celery and sauté for 4-5 minutes until the vegetables have softened. Return the ribs to the pan and pour in the vinegar. Simmer for about 5 minutes until most of the liquid has been absorbed.

Stir in the tomato paste, stock, red wine, bay leaf and thyme sprigs bring to a boil and simmer for 5 minutes. Place in the oven for 2 hours. If the meat is falling off the bone after two hours, remove and cool.

Remove the beef from the pan and place in a bowl, discarding any naked bones.

Strain the sauce through a fine sieve into a saucepan and discard the cooking vegetables. Allow the sauce to sit for about 10 minutes, then skim off the fat that rises to the top. Bring the sauce to a boil and simmer for about 15 minutes or until the liquid is reduced to about 2 cups. Add the meat to the reduced sauce and serve with the fresh vegetables.

Alternatively once you have strained the cooking liquid it can be cooled and placed in the refrigerator allowing the fat to solidify. Once you have scraped off the fat, simmer the liquid to reduce, then add the meat and re-heat over medium heat.

Brisket with Roasted Butternut Squash

Meal Preparation Tips

A wonderful warming dish for cold winter nights, but as with all braises it needs long slow cooking so planning is key. Ideally make the brisket a day in advance and while it is reheating roast the butternut squash in the oven so it will be ready to serve together.

Braised Brisket

- 2 – lbs beef brisket seasoned with kosher salt and freshly ground pepper
- 1 – large yellow onion, sliced
- 4 – cloves garlic, smashed
- 2 – carrots, scrubbed and cut into 1 ½" diagonal slices
- 4 – stalks celery, cleaned and cut into 1 ½" diagonal slices
- ½ – teaspoons Italian seasoning
- ½ – lb crimini mushrooms, quartered ⅓

Preheat the oven to 350°.

Pour the stock and red wine into a heavy saucepan and bring to a boil, simmer on the plaque for about 15 minutes until the liquid is reduced by 25%.

Saute the onions in a large ovenproof casserole pan for 4-5 minutes, then add the garlic, carrots, celery and Italian seasoning. Cook for another 6 minutes, then stir in the mushrooms and continue cooking for another 4-5 minutes.

Heat a heavy sauté pan over medium heat, add the oil and increase the heat to high. Sear the beef on all sides over high heat then place it on the vegetables. Pour the stock and wine mixture over the beef and place the pan in the oven. Cook for 2 hours until the meat is fork tender.

Remove the meat from the pan and strain the cooking liquids into a medium-sized saucepan pressing on the vegetables to release any moisture. Reduce the cooking liquid over medium heat for 15 minutes or until it is almost syrupy and coats the back of a spoon. Slice the meat and serve with the hot cooking liquid.

Roasted Butternut Squash

- 1 – butternut squash, peeled and cubed
- 3 – cloves garlic, sliced
- 2 – tablespoons olive oil

Toss the squash with garlic and olive oil and season with kosher salt and pepper. Spread onto a rimmed baking sheet and roast at 350° until softened and slightly caramelized on the edges.

Cleaning Tips

La Cornue ranges consist of a variety of different materials that require different cleaning materials. However, the range requires only minimal cleaning after each use. Polishing of the metal trims and thorough cleaning of the ovens should be done 3-4 times per year.

The preferred cleaning agents for the La Cornue range are non-abrasive mild cleansers:

- ✿ Dawn Power Dissolver – a concentrated soap that is safe to use on all surfaces. It is an excellent stain remover, good for all heavy duty cleaning of burners, ovens and stainless steel. Available at hardware stores.
- ✿ Scotch Brite Heavy Duty Pads – burgundy or grey pads can be purchased at hardware stores. They can be used in hand or with a block sander. Ideal for cleaning the non-coated cast iron plaque.
- ✿ Bon Ami or Bar Keeper's Friend – good scouring products for cleaning, burners, ovens and stainless steel.
- ✿ Stainless Steel Magic – good for cleaning and polishing stainless steel.
- ✿ Mild dish soap, such as Method – ideal for cleaning the outside panels of the range and the enamel coated cast iron plaque.
- ✿ Weimans Brass and Copper Polish – good for polishing trim and accents.

The Ovens

The smooth enamel surface or “clean email” of the La Cornue ovens resist the build up of carbonization and is specially formulated for ease of cleaning. The interior is easily cleaned while the oven is slightly warm.

Cast Iron Non-Coated Plaque

The non-coated plaque can be “seasoned” with food safe mineral oil to create an attractive patina that will resist staining. The plaque changes color and darkens when heated, but the silver appearance can be restored with light sanding.

Clean the plaque with a grey or burgundy Scotch Brite pad, going in the direction of the grain or with a small handheld sanding machine. Remove the rings and surrounding plate prior to sanding to avoid damage to the stainless surround. Avoid using water to clean the plaque to prevent rusting.

Enamel-Coated Plaque

The durable surface of the enamel-coated plaque is easily cleaned with a soft cloth and warm soapy water. To preserve the finish, follow these guidelines:

- ✿ Allow the simmer plate to cool before cleaning.
- ✿ Never use caustic or abrasive cleansers or cleansers that contain acid.
- ✿ If vinegar, lemon juice or fruit juices are accidentally spilt on the plaque, wipe it clean with warm soapy water immediately.

Gas Burners

The brass burners will dull once they have been exposed to heat, but polishing from time-to-time is recommended. Remove any food debris with either Dawn Power Dissolver or one of the scouring cleansers.

Electric Burners

The Scotch Brite pads can also be used to clean the solid cast iron electric burners. Be sure to rub with the grain of the metal.

Gas Grill

To clean the grill, turn the overhead ventilation and BBQ to high and use a wire brush to scour the grates and release any debris and burn off. Wipe the stainless surrounds clean with a damp cloth and change the foil liner on the drip pan. Replacement of the lava rocks is dependent on use. Replacement lava rocks can be purchased at a hardware store or through our La Cornue parts supplier. Coast Parts and Supply 800-821-0244 ext 239.

Rotisserie Cooking Tips

Planning – pre-heating the rotisserie for 12-15 minutes prior to cooking is recommended for achieving optimum results. Cooking time will be approximately the same as oven roasting however the heat can be reduced or the racks pulled further away from the heat for very slow roasting without risk of drying out the meat.

Pre-heat the Rotisserie

- ❖ Turn the gas control knob to the ignition symbol and press it in to open the thermocouple valve so the burner can ignite. Count to ten and release the knob, at this point the thermocouple will be heated and the burner will remain lit.
- ❖ Turn the gas control knob to high to preheat the unit for at least 15 minutes.

Loading the Spit

- ❖ Insert the spit through the center of the meat and secure it at each end with the prongs and screw them tightly into position. Chickens, small hens and turkey should also be tied with string to ensure even turning.

Cook the Meat

- ❖ Set the roast on the appropriate rack position. Most often this will be the mid rack, however if roasting several chickens, ducks or game hens use the top and bottom racks.
- ❖ Place the drip pan under the meat.
- ❖ Flip the rotisserie switch and make sure the roast turns evenly without stopping and then flipping. If it is not turning evenly, re-position the meat before it gets too hot to handle.
- ❖ Cook on high heat for 15 minutes then reduce the temperature to medium for the remainder of the cooking time.
- ❖ Allow the meat to rest for 10-15 minutes before carving.

Cleanup

- ❖ Discard the rendered fat in the drip tray and wash the drip tray in the dishwasher.
- ❖ Wash the skewer, clamps and screws in hot soapy water.



Rotisserie Recipes

Boneless Prime Rib Roast

A boneless cut of Prime Rib is ideal for rotisserie cooking because it is evenly weighted and will turn well without stalling the motor. Because the bones are on one side of the meat a bone in roast is more challenging to keep evenly weighted so if roasting a bone in roast a 4-6 bone would be the maximum.

Weight	Time	Seasoning
5 – 6lb	1 hr	1 – teaspoon kosher salt
7 – 8lb	1 ¼ hrs	Freshly ground pepper
9 – 10lb	1 ½ hrs	1 – teaspoon garlic powder 2 – teaspoons herbs de Provence 1 – tablespoon olive oil

Combine the seasoning with the oil and rub into the meat, at least 2 hours before cooking. The meat can also be seasoned a day before cooking. Tie the meat with butchers string in 2" intervals and insert the rotisserie skewer through the middle of the roast. Center the roast on the skewer and push the clamps firmly into place at each end and secure the clamps with the screws.

Pull the rack supports out to the first hole and secure with the pins. Place the roast on the mid rack position and secure with the remaining pins. Cook for the appropriate amount of time and rest the meat for 10-15 minutes before carving.

Rotisserie Beef Filet

1 – 3lb beef fillet

8 – slices thin cut bacon

Beef fillet has very little fat so wrapping some bacon slices around the beef will add a lot of flavor and keep it moist. Season the meat with salt and pepper and wrap it horizontally with the bacon slices. Tie the slices in place with butchers string and tie the string vertically around the roast so that it holds its shape.

Since beef fillet roasts have a narrow profile the rack supports do not have to be extended. Place the skewer on the mid-rack position and cook on high heat for 10-15 minutes then reduce the heat to medium and cook for another 20-30 minutes depending on the degree of doneness you prefer.

Remove and rest for 10 minutes before carving.

Rotisserie Chickens

- 2 – 3lb chickens or
- 1 – 6lb chicken
- 1 – teaspoon kosher salt
- 1 – tablespoon Old Bay seasoning
- 1 – tablespoon olive oil

Note – when handling raw chicken, have all your seasonings and twine ready and a rimmed baking sheet to work on and also wear a pair of disposable gloves.

Remove the giblets and wash the chickens inside and out and dry them thoroughly with paper towels. Place the chicken on a rimmed baking sheet, and truss the chicken with twine. Tie the front legs together and knot securely, extend the string down the back of the chicken and wrap the string several times around the body, securing the wings so they don't swing loose as the chicken rotates. Mix the seasoning with the oil and spread over the chickens.

Insert the spit through the center of the chicken cavity and slide the prongs into place and push them into the fleshy parts of the chicken and secure them as tightly as possible with the screws.

Small chickens 3-4lbs will cook in approximately 45-50 minutes on medium high heat. Larger chickens 5-7lbs will take 60-70 minutes. When cooking larger chickens reduce the heat to medium for the final 15 minutes of cooking to avoid over browning.

Rotisserie Turkey

- 1 – small turkey not more than 10lbs in weight or
- 1 – turkey breast 5-6lbs

Follow the instructions for rotisserie chickens and be sure to tie the turkey tightly to keep the weight evenly distributed. The racks should be pulled out to the furthest position when cooking a whole turkey to risk over browning.

Allow approximately 1½ hours to cook a 10lb turkey and 1 hour for the turkey breast.

Rotisserie Duck

- 1 – 5-6lb duck

We have found that roasting duck at lower temperatures for the initial cooking actually works the best, that way the meat is incredibly tender and the fat renders without splattering and making a huge mess. We increase the heat during the last 15 minutes of cooking to crisp the skin and the duck is perfect every time.

Season the duck and load onto the rotisserie skewer in the same manner as the chicken. Cook the duck on medium heat for 1½ hours, then increase the flame to high and cook for another 10-15 minutes to crisp the skin. Duck renders a lot of fat so handle the drip tray carefully and pour off the fat halfway through the cooking process if too much accumulates in the drip tray. Duck fat is a flavorful low cholesterol fat that is delicious to use for saute and for roasting potatoes so it is definitely worth saving.

Boneless Leg of Lamb

- 1 – boneless leg of lamb, approx 5lbs
- 5 – cloves garlic, minced
- 2 – tablespoons fresh rosemary leaves, minced
- 2 – teaspoons, balsamic vinegar
- 1 – tablespoon olive oil

Combine the seasonings with the balsamic vinegar and olive oil in a small bowl.

A boneless leg of lamb has been butterflied in order to remove the bone. If the roast is already tied, carefully untie the roast and spread it flat on a rimmed baking sheet and spread the seasoning mix over both sides of the meat.

Roll the meat again and tie it with butchers string in 2" intervals to make a tight packet. Insert the skewer and center the meat on the skewer, secure the clamps and place on the mid rack position. Allow one hour to an hour and a quarter cooking time and rest the meat for 10-15 minutes before carving.

A bone in Leg of Lamb will work well because the bone is in the center. Tie the meat to keep it compact and insert the skewer following the line of the bone. Cooking time will be the same.

Rotisserie Fish

In order to cook fish on the rotisserie you will need to purchase the accessory fish basket. This is a two-piece stainless frame, the fish is laid flat on one side of the frame and the other side is clamped in place to prevent the fish from slipping out while turning. Small dense fish steaks can be cooked quickly on high heat but larger whole fish should be roasted on more moderate heat to ensure even cooking.

The fish frame can also be used for roasting small hens that have been cut in half and small boneless roasts or thick cut pork chops.

