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# **GAS OVEN**

## TIPS & TRICKS



# Understanding how your gas oven works...

Your gas oven uses a flame situated at the base of the cavity to emit heat throughout the oven. And, although flame generated heat is super efficient, it does require a little extra care in ensuring consistently better results, every time. **Here's a few tips and tricks to help you out along the way.**

## USE AN OVEN THERMOMETER

Unlike the probe and stick thermometers that measure the temperature inside your food, this handy gadget helps measure the ambient temperature inside your oven. Being able to heat your oven to the temperature called for in the recipe will mean that the cook times - and the results - are far more predictable and reliable. To use an oven thermometer, simply place it in on/or hanging from the middle rack facing the glass so that the temperature reading is visible when the oven door is closed. Hot air in a gas oven rises so, the closer to the bottom of the oven that the thermometer is placed the higher the temperature reading and likewise the faster the cooking/baking will be as well.

## ROTATE YOUR TRAYS

Rotating your oven trays once or twice during cooking will help in ensuring everything is cooking or baking as evenly as possible in your gas oven. When baking foods like cakes, breads, or trays of muffins, rotate them 90 degrees midway through cooking. If you are baking multiple trays of cookies, swap the top and bottom trays as well as rotating them. Slower cooked foods, like casseroles, will also benefit from rotating a few times.

## CREATE EVEN, RADIANT HEAT

Place a pizza stone on the bottom rack in your oven or use one the enamel baking trays on the lowest holder to help regulate the temperature of your gas oven. Both are the perfect tools in retaining and emitting heat - baking or cooking on the racks above provides the maximum benefit of that even, radiant heat.



### **MOVE TRAYS HIGHER UP FOR BROWNER TOPS**

Gas ovens create more ambient moisture in the air which means it can take longer for foods to brown. Moving your dish to the top rack will help you achieve that golden-brown finish. Alternatively, you can use the gas grill for a minute or two but be sure to keep an eye on it - it's very easy to go from lovely golden-brown to scorched and burnt in just a few seconds under the grill.

### **AVOID OVERLOADING & OVERFILLING**

Your new Smeg oven may be roomy, but it is important to always leave enough space around cookware to allow the heat to circulate. Likewise, avoid overfilling the likes of cake pans, rather separate the batter into two separate cake pans.

### **MORE CRISPING ACTION**

The added humidity in a gas cooking is fabulous for baking but if its crisp and crunch you're after, a slight increase in your gas oven (of about 2°-3°C) should do the trick. (Doing this may affect the cooking time so be attentive towards the end and look out for visual and aromatic cues that your food is done).

### **BEST COOKWARE TO USE**

Like dark colours, dark metal cookware absorbs and retains heat a lot faster. This can cause the bottoms of your food to start to burn long before the middle or top is done. Glass, silicone or light-coloured cookware is a great way to prevent this from happening.

If you only have dark metal cookware or if you are still having problems with burnt bottoms, try moving the trays one rack higher in the oven to put a little more distance between the food and the burner at the bottom of the oven.

### **READ THROUGH YOUR PRODUCT MANUAL**

Your instruction manual not only carries very important gas safety information but also includes everything you need to know to ensure you get the most out of your new Smeg appliance.



For more information please visit [www.smeg-online.co.za](http://www.smeg-online.co.za)