

You likely know that low, slow heat is great for cooking proteins like prime rib, chicken and roasts. What you might not know is that it's also great for many other not-so-obvious menu items. Move beyond meat and free up time with overnight cooking. The following nine items are a small sampling of the types of foods you can make in a cook & hold oven.

9

THINGS YOU DIDN'T KNOW
YOU CAN MAKE IN A
COOK & HOLD OVEN



COOK OVERNIGHT IN A COOK & HOLD OVEN:

1. Clarified butter for sauce and sautéing 160°F/71°C
2. Tempered chocolate 115°F/46°C
3. Braise boneless short ribs & osso bucco 250°F/121°C
4. Confit 200°F/93°C
5. Yogurt 115°F/46°C
6. Stock and au jus 275°F/135°C
7. Fruit leather 180°F/82°C
8. Dried fruit chips 140°F+/60°C
9. Dried tomatoes 180°F/82°C

