



Meet NEFF Cooking Demonstrator Warren Carle

With over 20 years of cooking experience, Warren Carle knows a thing or two about how to use your kitchen appliance to its full potential.

Did you know that we hold free product demonstrations in different locations across the country? Cooking specialists will show you how to use each appliance while explaining the technology behind each feature. Each session runs for approximately two hours and you'll get to taste some [delicious recipes from around The NEFF Kitchen](#).

But not everyone has what it takes to teach a room full of people how to use their NEFF appliances. That's why each of our product demonstrators has real world cooking experience that will help you take your entertaining skills to the next level.

The first cooking demonstrator we'd like to introduce you to is Warren Carle, a man who has been cooking up a storm since he was 15 years old.

What did you do before getting involved with NEFF?

I've been cooking for more than 20 years, so food has always been a huge part of my life. I have a background in fine dining, working in restaurants across the globe. I was trained in Alice Springs, then went to Europe for three years, getting experience in kitchens throughout England and Italy, including a Michelin Star restaurant. This is where I developed a whole new appreciation for cooking and began to understand different flavours and ingredients at a deeper level.

What inspired your love of cooking?

Well to be honest with you, my mum was a terrible cook which meant I had to fend for myself. And after doing some work experience as a kitchen hand at the age of 15, I knew it was the right path for me.

Eventually, long hours and labour intensive work took their toll on my body and I had to look for something a little less strenuous. I had worked with NEFF appliances in kitchens before, so I knew it was a great brand. When I saw the job ad, I was certain it was a great way for me to continue sharing my love of food within a company I truly believe in.

What is your favourite dish in the NEFF Kitchen this Autumn?

This is such a tough choice. But if I can only pick one, it would have to be [the Chinese Steamed Buns](#). It's something most people think they can only eat if they go to an Asian restaurant. But in reality, it's really easy to do using a NEFF steam oven.

Do you have a favourite NEFF product or feature?

It's no secret that I love cooking with steam. Anything you can cook on a stove top, you can cook in a steam oven. And best of all, it's impossible for it to burn or catch alight. A lot of customers think you can only cook vegetables in a steam oven but we also make a lot more complicated dishes like our [risotto](#) which you can whip up in under an hour.

How do customers benefit from coming to a product demonstration?

Think of it this way. There are more than 16 different functions in a NEFF oven. Even if you read the user manual cover to cover, it's tough to grasp all of the content in one sitting. In our product demonstrations we show you how to use the appliances in real time, making dishes you will actually want to eat.

[Click here](#) to book yourself into a free product demonstration near you.