



The Perfect Oven for a Sunday Roast

The Sunday roast is more than a meal – it's an event, a memory, a sacred formula of ingredients that is not to be trifled with (although trifle can occasionally be involved). Being so important to so many people can make the anticipation of preparing a roast stress-inducing. But fear not, NEFF is here. NEFF ovens have a unique fan system – [CircoTherm®](#). Now let us tell you why it is a game changer for a Sunday roast...

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What is the perfect oven?

When it comes to preparing reliably good meals, a great oven can make all the difference. For your Sunday roast to be fool-proof every time, you want to ensure that the seal is intact and the temperature properly calibrated – this allows you to have complete control over how your meat cooks and can time things properly. But perhaps the most important thing your oven needs is CircoTherm® – an exclusive NEFF feature that allows to get more out of your oven.

What is CircoTherm®?

One of the key stresses that a Sunday roast can inspire in the home chef, is the stress of time. Roasts aren't always quick, and preparing a succulent, multi-course feast is going to be cause for a little bit of a wait. NEFF [CircoTherm®](#) technology is a revolution for roasts. It allows simultaneous baking, cooking and roasting on multiple levels without the intermingling of flavours, and offers precision temperature control. So there's no waiting for one dish to be done before beginning another, a potentially huge time saving for a long-awaited Sunday roast.

CircoTherm® is also perfect because it ensures all trays are cooked evenly. Yorkshire puddings on top, veggies in the middle and meat on the bottom? That's no worries. Everything will cook to perfectly, no rotating of trays needed!

Below are some Sunday roast recipes to inspire your next cook up:

Roast 1: Roast Beef

[Roast beef with mustard potatoes and jus](#) and [pumpkin and black bean salad](#), with [Gluten Free Almond and Raspberry Tart](#).

Roast beef is the classic roast option, and this recipe is no exception. Although we have expanded the palette with the a little kick in the form of mustard potatoes. Paired with a slightly heavier (yet still very healthy) pumpkin and black bean salad, this is a classic roast is a modern twist on a family favourite. With everything cooked at 200°C, dinner couldn't be more simple – you can even blind bake your Gluten-free Almond and Raspberry Tart base ready for dessert!



Roast 2: Lamb Roast

[Indian Spiced Roast Lamb](#) and [Vegetable fries](#) with a decadent [Lemon Blueberry Tart](#) for dessert

As diets change, so must our roasts. This Indian spiced lamb is the perfect twist your Sunday routine is craving. To take your tastebuds on a global trip, we've paired them with vegetable fries seasoned with coriander, chilli powder and ground hazelnuts. To finish the night off with a bit of freshness, why not try our favourite Lemon Blueberry Tart? And of course, all courses of this delicious meal can be cooked simultaneously at 180°C.



Innovation and imagination are at the core of what make NEFF CircoTherm® ovens perfect companions for our Sunday roast creations, taking the time and stress out of cooking and leaving more time for sharing food and enjoying Sunday roasts as household events to be treasured.

Roast 3: Beef Brisket

[Slow Cooked Beef Brisket](#), [Caramelised carrots and pine nuts](#) and [Chocolate Roulade with fresh cream and raspberries](#)

The ultimate recipe for stress-free entertaining, Slow Cooked Beef Brisket is a crowd favourite. After slow cooking for 12 hours to produce a tender, fall-

apart meat, when you reheat with the CircoTherm® function to caramelise the meat, you can simultaneously toast the pine nuts for your caramelised carrots side dish and start baking your Chocolate Roulade for dessert! The fresh cream and raspberries with this dessert are a perfect complement to the succulent roast, and with CircoTherm®, heating occurs evenly, ensuring all dishes come out evenly cooked golden.



What are the different types of ovens?

While CircoTherm® is the ultimate feature that will really improve your weekly roast, there are different types of ovens that can also help to negate common meat-cooking issues. [VarioSteam ovens](#) are great for giving you the best of a conventional oven with a burst of steam to lock in moisture, leaving you with both crispy potatoes and tender meat every time. You can also look for an oven with our [MultiPoint MeatProbe](#), which can take the guesswork out of your roast by cooking based on the weight of your cut and its internal temperature – switching itself to warming mode when ready.

You can learn more about [NEFF CircoTherm®](#) ovens [here](#) or [book in for a demonstration to see it for yourself](#).

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).