COOKING PASSION SINCE 1877

The Perfect Oven for a Sunday Roast

The Sunday roast is more than a meal – it's a special event, a nostalgic memory, a sacred tradition that brings together the whole family.

Being so important to many people can make preparing a roast stress-inducing. But with a **NEFF oven with Circo Therm®**, you can put your cooking-anxiety to bed and prepare your Sunday roast with ease.

What is the perfect oven for a roast?

When it comes to preparing tasty meals, a great oven can make a difference. For a full-proof Sunday roast, you want to ensure that your oven seal is intact, and the temperature is properly calibrated. This allows you to have complete control over how your meat cooks and you can time things properly, like getting your **side dishes** sorted.

But perhaps the most important thing your oven needs is **Circo Therm®** – an exclusive NEFF feature that allows to get more out of your oven.

What is Circo Therm®?

Time can be a big paint point for a lot of home cooks preparing a Sunday roast. Roasts aren't a quick dish to whip up – a succulent, multi-course feast takes time.

NEFF **Circo Therm®** technology is a revolution for roasts.

It allows simultaneous baking, cooking and roasting on multiple levels without the intermingling of flavours, and offers precise temperature control. You can say goodbye to waiting for one dish to be done before beginning another – with **Circo Therm®** you can save heaps of time for the long-awaited Sunday roast.

Circo Therm® also ensures all your baking trays are cooked evenly thanks to the nine-bladed oven fan that distributes the heat. **Potatoes on top and your chicken on the bottom**? Yes please! With **Circo Therm®,** everything will cook to perfection – no tray rotation required.

Need some inspiration for your next roast? Here are three different menus to inspire your next Sunday roast:

Roast 1: Roast beef

Roast beef is the classic option, and our **roast beef with jus recipe** is no exception – we've expanded the palette with a little kick from the mustard potatoes. Paired with healthy and hearty **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 simpler – you can even **blind bake** your **gluten-free almond and raspberry tart** base after you're done cooking your main to make dessert prep easier (don't worry, the flavours won't

mingle!).

Roast 2: Lamb roast

Our **Indian spiced lamb** is the perfect twist your Sunday roast. 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, elements of this menu can be cooked simultaneously at 180°C with the **Circo Therm®** function. We recommend popping the vegetable fries into the oven with the lamb for the last 30 minutes of its cooking time, and cooking the tart while you let your meat rest. Alternatively, the fries and the tart can be cooked at the same time on different shelves – that's the beauty of Circo Therm®.

Innovation and imagination are at the core of what make NEFF Circo Therm® 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 the company of your guests.

Roast 3: Beef brisket

The ultimate recipe for stress-free entertaining, our **slow cooked beef brisket** is a crowd favourite. After the meat has slow-cooked for twelve hours, you can skip the pre-heat and start toasting the pine nuts for your **caramelised carrots.** With your **Japanese cheesecake** for dessert, you can put this straight into the oven when your carrots are done cooking as the temperature and settings are the same. With **Circo Therm®** you can guarantee all dishes come out evenly cooked golden thanks to the even heat.

What are the different types of ovens?

While **Circo Therm®** is the ultimate feature that will improve your weekly roast, there are different types of ovens that can negate common meat-cooking issues.

The new **NEFF Flex Design** range combines luxury style with efficient cooking. You can choose between four colours to personalise your appliances for a seamless combination, while having access to the best oven features to making your cooking effortlessly.

The range includes **steam ovens**, which is 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. NEFF's iconic **Slide & Hide® oven** is also available in the Flex Design range, which is perfect for having direct access to your creations with no obstructions.

Some NEFF ovens in the Flex Design range also come with our **Multi Point Meat Probe** tool, which can take the guesswork out of your roast by cooking based on the weight of your cut and its internal temperature.

Want to learn more about your oven options? Then **book in a free product demonstration** today and our NEFF kitchen experts will help you decide on the perfect oven for your Sunday roast.

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.

Discover more

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