



A stress-free guide to cooking for a crowd

Ingredients

Method

With the weather warming up, you may notice a few more events slide into your diary. People are morphing out of winter hibernation and are ready to socialise. Inevitably this means you will be hosting more gatherings and your kitchen table will be full of mouths to feed. While entertaining guests can be a lot of fun, you may experience some stress juggling multiple dishes and dietary requirements at the same time.

Luckily, NEFF appliances are built with home entertaining in mind. And as a result, there are plenty of handy features that will make it easier to feed your guests this Spring.

Here are our top three features to make your next dinner party a success...

Automatic Programs

NEFF's automatic programs use a combination of different oven functions to cook your dish to perfection. All you have to do is let your oven know what you would like to cook and it will do the rest for you. For example, if you choose to make 'roast pork with crackling', your oven will automatically use a combination of CircoTherm, CircoRoasting and VarioSteam to bring your mouth-watering vision to life, with just the right amount of crunch. It's like a virtual assistant in your kitchen that does the thinking for you, so you can mingle with your guests knowing your baked dish or roast is in good hands.

[Watch this video to learn more about NEFF's automatic programs.](#)

CircoTherm

Preparation is the key to seamless entertaining. If you have all your ingredients cut up and assembled, all you need to do is put them in the oven. But many home chefs are afraid that the flavours of their dishes will mix, contaminating the unique characteristics of each tray. The good news is that NEFF's CircoTherm oven has multiple levels that can be used simultaneously, without mixing smells or flavours. The German-engineered appliance focuses hot air into the food being cooked, wrapping the shelves to ensure the surfaces of the food are sealed. This means you now have the ability to cook your main meal at the same time as your dessert. It doesn't get much easier than that!

[Click here to learn more about CircoTherm.](#)

MultiPoint MeatProbe

When entertaining guests, it can be difficult to keep track of your oven temperature and monitor how your roast is progressing. To avoid the dreaded dryness, or your dish going up in flames, you can use NEFF's MultiPoint MeatProbe. This smart device monitors the internal temperature of your meat and controls the temperature of your oven accordingly. All you need to do is select the ideal temperature, and your oven will do the rest – including turning itself off when the dish is cooked to perfection. With that in mind you can talk to your guests without constantly worrying about rushing back to the kitchen to on your meal.

[Click here to learn more about MultiPoint MeatProbe.](#)

Notes
