



The ultimate guide to using your oven's grill settings

Ingredients

Method

A NEFF oven is no ordinary kitchen appliance. It's packed with a variety of features that can help you take your culinary skills to the next level. But many home cooks are not using their appliance to its full potential. To ensure you make the most of your oven, it's important to understand its unique capabilities, including your oven grill setting.

This function mimics a barbeque, ideal for when it's too hot to eat outside. So stay in your air-conditioned kitchen and cook your prawns using your grill setting this summer.

What is the grill?

The grill is a function that allows you to grill food within your oven cavity. The grill element is located on top of the oven roof. It is thermostatically controlled, meaning it will maintain regular heat and a consistent oven temperature for optimal results. It does this by cycling on and off. This happens automatically, so you know it's working hard in the background, while you do other things, such as set the table or sit on the couch.

Types of grill

There are two types of surface grills that you can use in your NEFF oven. This includes a large area grill where the entire grill element becomes hot. This is excellent for grilling flat items such as sausages or steaks. The second is the small area grill. When using this function, the central area under the grill becomes hot, but the grilling area is smaller than the large grill, meaning you should use it when you are preparing food for fewer people.

What can I cook using my grill?

The grill function is great for cooking vegetables, seafood and various meat dishes, including lamb souvlakis and chilli prawn coconut skewers. Here are our top picks to serve up this summer...

- [Lamb souvlaki](#)
- [Prosciutto wrapped scallops](#)
- [Chilli and lime grilled prawns](#)

How do I clean my surface grill?

As you know, cooking can be messy work, especially when you're preparing a variety of dishes at the same time. Thankfully, your NEFF oven has an EasyClean function that makes cleaning up a breeze. Just follow these simple steps

- After you've finished cooking, allow your oven to cool down to room temperature
- Remove all the racks, rails and baking trays from within the oven
- Mix in a couple of drops of dishwashing liquid with 400ml water
- Pour the water mixture into the bottom of your oven
- Turn on your oven and press home, then flick through the settings until you get to EasyClean
- Once your oven has finished the automatic cleaning program, wipe the interior surfaces with a sponge and return all the accessories

Notes
