

Warming and Cooling for the Patterned Chicken Cooker

The patterned Chicken Roasters need more gentle warming and cooling so it will take longer to bring to temperature. It is advised to put the liquid in the funnel, then place the dish in a cold oven and set at 50 degrees C whilst you prep the vegetables for the base.

Take it out and add the chicken and vegetables without allowing the dish to cool too much then put back in and turn to 100 degrees C for 15 minutes before turning to 180 degrees for the remaining time – around 45 minutes.

When removing from the oven put the dish on a silicone or rubber mat so it does not cool too quickly on a cold surface.

When washing up do not put into hot water – use warm water only. If you wish to soak the dish then leave on the side with warm water and washing liquid in the bowl and funnel rather than submersing the whole dish in a bowl of water.

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