

[Download] Convection Oven Cookery (Nitty Gritty Cookbooks)

## Convection Oven Cookery (Nitty Gritty Cookbooks)

*Christie Katona, Thomas Katona*  
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**Christie Katona, Thomas Katona : Convection Oven Cookery (Nitty Gritty Cookbooks)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Convection Oven Cookery (Nitty Gritty Cookbooks):

0 of 0 people found the following review helpful. Not very helpful  
By Debra Allen I got a countertop convection oven a few months back and was unfamiliar with the differences between it and using the regular oven. I was hoping to find a recipe book to help me learn how to cook with my new oven. Unfortunately, there aren't a lot of them out there and many of them seem to be more pamphlets at cookbook prices. This seemed the best of the lot but I'm sorry to say it was a disappointment, mainly because most of the recipes were not something the average person is actually going to want to cook and/or eat. Frankly, rather than getting this or any of the others I saw, you'd be better off going to Pinterest and looking up convection oven recipes. I found a lot more useful recipes there than here.  
4 of 4 people found the following review helpful. Moderately helpful  
By Marianne Carlton This book was somewhat helpful with specific how-to adjust recipe and temperature information, as well as recipes. I want to get the full benefits of convection cooking, and "Convection Oven Cookery" did have some good pointers. Excellent resource, super bargain as a used book!  
0 of 0 people found the following review helpful. Good cook book  
By Tom Excellent all around.

Convection Oven Cookery is a perennial nitty grittyreg; favorite. Convection ovens continue to be extremely popular because they cook food more rapidly, brown more evenly, and use less energy than conventional ovens. This title shows the advantages and variety of convection ovens, as well as more than 100 easy-to-follow recipes, including breads, meats, side dishes and desserts.

Advantages and variety of convection ovens, and more than 100 recipes.  
About the Author Christie Katona runs a successful catering business and is a former student of London's prestigious Cordon Bleu School of Cooking. Co-author Thomas Katona is an engineer for Boeing. Their nitty grittyreg; books include Convection Oven Cookery, Deep Fried Indulgences, The Well-Dressed Potato, The Coffee Book and Cappuccino/Espresso: The Book of Beverages.