

10 LESS-KNOWN DISHES

Dishes	Variant	Temp.	Time (min)	Tip
Tortilla chips		180°	7-9	Remember oil + seasoning
Egg's	S/M - Soft boiled	135°	12-14	
	L/XL - Soft boiled	135°	13-15	
	S/M - Hard boiled	135°	15-16	
	L/XL - Hard boiled	135°	16-17	
Bacon		180°	6	
Sausage rolls	Fresh	180°	7-9	
	Frozen	160°	12	
Toast	Lightly toasted	200°	3	
	Medium toasted	200°	4-5	
	Thoroughly toasted	200°	5-6	
Muffin		160°	15-20	
Cinnamon rolls		180°	15	Leave space around the edges
Cookies		170°	7-8	
Broccoli		200°	6-7	
Grilled corn		190°	12-16	

10 POPULAR DISHES

Dishes	Variant	Temp.	Time (min)	Tip
Whole Chicken	Small - Weight 1300g	185°	40	
	Medium - Ca. 1500g	185°	50	
	Large - Ca. 1800g	185°	60	
Chicken wings	Fresh	190°	15-20	
	Frozen	200°	20-25	
Nuggets	Fresh	200°	7-8	
	Frozen	200°	10-12	
Salmon	Raw	200°	7-9	
	Frozen	200°	14-16	
Fried Fish	Fresh:	200°	10-12	
	Frozen:	195°	12-14	
French fries	Fresh	190°	13-14	Remember oil + salt and pepper
	Frozen	200°	13-17	
Small roasted potatoes	Ø ca. 3 cm	200°	18	
	Ø ca. 5 cm	200°	22	
Baked potatoe	Ø ca. 5 cm	200°	45	
	Ø ca. 8 cm	200°	50	
Spring rolls	Small - fresh:	200°	6-7	
	Small - frozen:	200°	8	
	Large - fresh:	175°	8	
	Large - frozen:	200°	18-20	
Garlic bread	Fresh	150°	4-5	
	Frozen	180°	10	